

OWNERS MANUAL

MODEL:

2-DOOR WARMER/MERCHANDISER

Professional Food Warmer

PART NUMBER:

51040

115 volts, 60 hz



WARNING ELECTRICAL SHOCK HAZARD.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.

WARNING: Handling the cord on this product may expose you to lead, a chemical known to the State Of California to cause cancer and birth defects or other reproductive harm. WASH HANDS AFTER HANDLING.

1. Electrical ground is required on this appliance.
2. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
3. Do not use an extension cord with this appliance.
4. Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

SAFETY INSTRUCTIONS

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this steamer. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This equipment will be HOT during use and for a short time after it is turned off. BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.





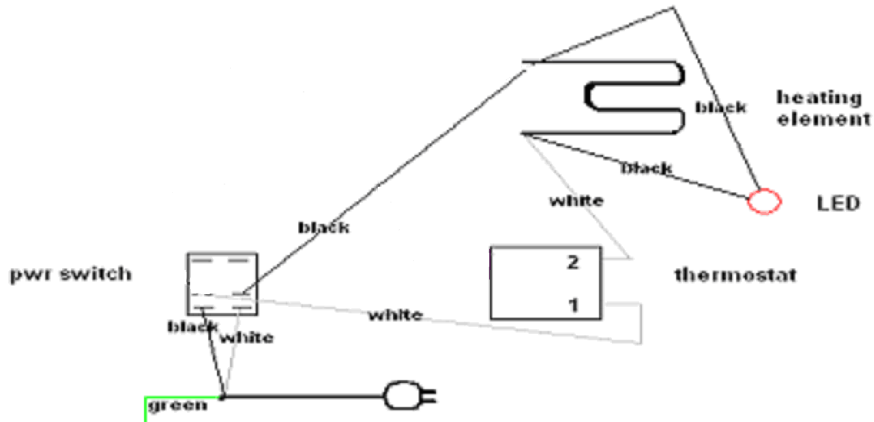
Assembly Instructions

1. The Warmer has an operator side (the side with the controls) and a customer side.
2. You will also note that there are six sets of shelf brackets on the operator side and three sets of shelf brackets on the customer side.
3. Remove the nylon packing ties on the shelves and brackets.
4. For **Front Counter Applications** you can position the shelves either in a flat or sloping format.
 - a. For Flat shelves – position the shelves using the three customer side brackets and the three corresponding height brackets on the operator side.
 - b. For Sloping shelves – position the shelves on the three customer side brackets and the higher brackets on the operator side.
5. For **Rear Counter Applications** you will want to position the shelves in a flat format.
6. Plug the machine into a properly grounded 120 volt outlet.
7. Turn on the warming element with the front switch (the machine will be on when the LED is illuminated).
8. Adjust the thermostat to the desired temperature.
9. Load the warmer with the desired amount of food product.
10. Turn the machine off when not in use.

Cleaning

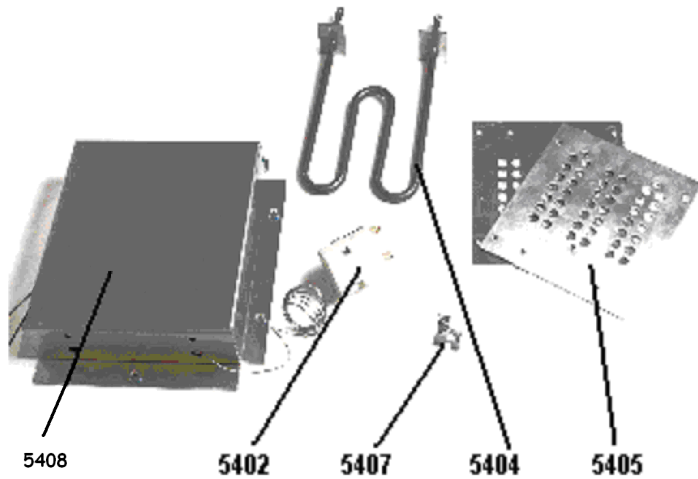
1. Turn off the machine and unplug it from the power source.
2. Remove any remaining food product from the machine.
3. Remove the shelves from the Machine and clean in a sink or dishwasher with mild detergent.
4. Clean out any food product from the base of unit with a damp cloth and mild detergent.
5. Clean the glass panels and cover with any standards glass cleaner.
6. Re-assemble the machine.
7. Plug the machine back into the 120 volt power source.

Wiring Diagram



Parts List

Part #	Description	Part #	Description
5401	On/Off switch	5409	Glass Doors
5402	Thermostat	5410	Hinges
5403	Thermostat Dial	5411	Handle
5404	Heating Element	5412	Magnet
5405	Heating Element mounting plate	5413	Strike Plate
5406	Shelves	5414	Canopy
5407	Shelf Bracket	5415	Glass Panel
5408	Element Housing	5416	LED



To Order Parts Contact:

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Three Year Warranty

THE WARRANTY:

Benchmark USA warrants the original purchaser of new food equipment manufactured by Benchmark USA to be free from defects in material or workmanship from the date of the original purchase for a period of three years.

WHO IS COVERED BY THIS WARRANTY:

The original purchaser who has provided proper proof of the original retail purchase and all other requested information.

WHAT IS WARRANTIED:

The obligation of Benchmark USA under this warranty is limited to the replacement of any parts or components that in the opinion of Benchmark USA are defective, F.O.B. the factory, or at any other location that Benchmark USA may designate.

WHAT VOIDS THE WARRANTY:

1. Any piece of equipment that has been installed, operated or maintained inconsistently with Benchmark USA operating instructions.
2. Any part or component that has been modified, changed or altered from its original configuration.
3. Any electrical component that has been damaged due to submergence in any liquid.
4. Any part or component that has been subject to abuse, misuse, neglect or accidents.

EXTENT OF WARRANTY:

Any defective component, part or assembly returned to Benchmark USA will be replaced by Benchmark USA. Benchmark USA will not be responsible for any expenses incurred by the customer under the terms of this warranty, nor shall it be responsible for any damages either consequential, special, contingent, or otherwise; or expenses or injury arising directly or indirectly from the use of a Benchmark USA product. Any component, part or assembly returned to Benchmark USA must be returned at the customers expense along with proof of purchase. Benchmark USA reserves the right to determine whether the terms of this warranty have been properly complied with. In the event that the terms are not complied with, Benchmark USA shall be under no obligation to honor this warranty.