

OWNERS MANUAL

MODEL:

18" Pizza/Pretzel Warmer

Commercial Food Warmer

PART NUMBER:

51018

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.

Electrical ground is required on this appliance.

1. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
2. Do not use an extension cord with this appliance.
3. 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.



OPERATING INSTRUCTIONS

1. Clean the machine thoroughly before use and check for any nuts or bolts that may have loosened during shipping of the merchandise.
2. Plug the machine into a properly grounded 120 volt power supply.
3. The Warmer has an operator side (the side with the controls) and a customer side.
4. Install a 50 watt or smaller light bulb in the socket in the canopy (not necessary for operation).
5. Fill water pan with water to provide humidity and check water levels during operation.
6. Turn on “LIGHT” switch and the interior lamp will come on.
7. Adjust thermostat to desired temperature and turn on “HEAT” switch to activate heater.
8. Turn on “MOTOR” switch and the display rack will turn when doors are closed.
9. Open either door and the rack will stop turning to load product.
10. Once cabinet heats up, adjust thermostat to desired serving temperature referring to the temperature indicator on the machine.
11. Be sure to turn off all switches when machine is not in use.

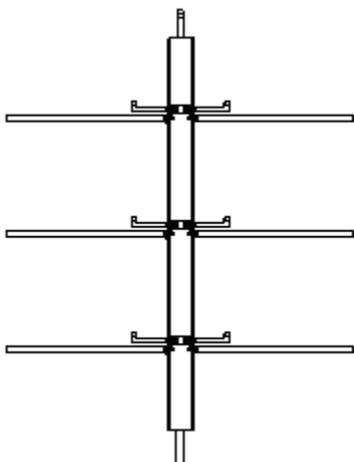
CABINET CARE

Always unplug the machine from the power supply before cleaning!

1. Allow machine enough time to cool as some areas may be very HOT.
2. The Stainless steel water pan and rack are removable for easy cleaning in a sink or dishwasher. Use a mild detergent and water.
3. Use a standard glass cleaner for the glass panels and corner posts.
4. Do not use excess water when cleaning inside cabinet to avoid getting electrical components wet.

Pretzel Rack Assembly

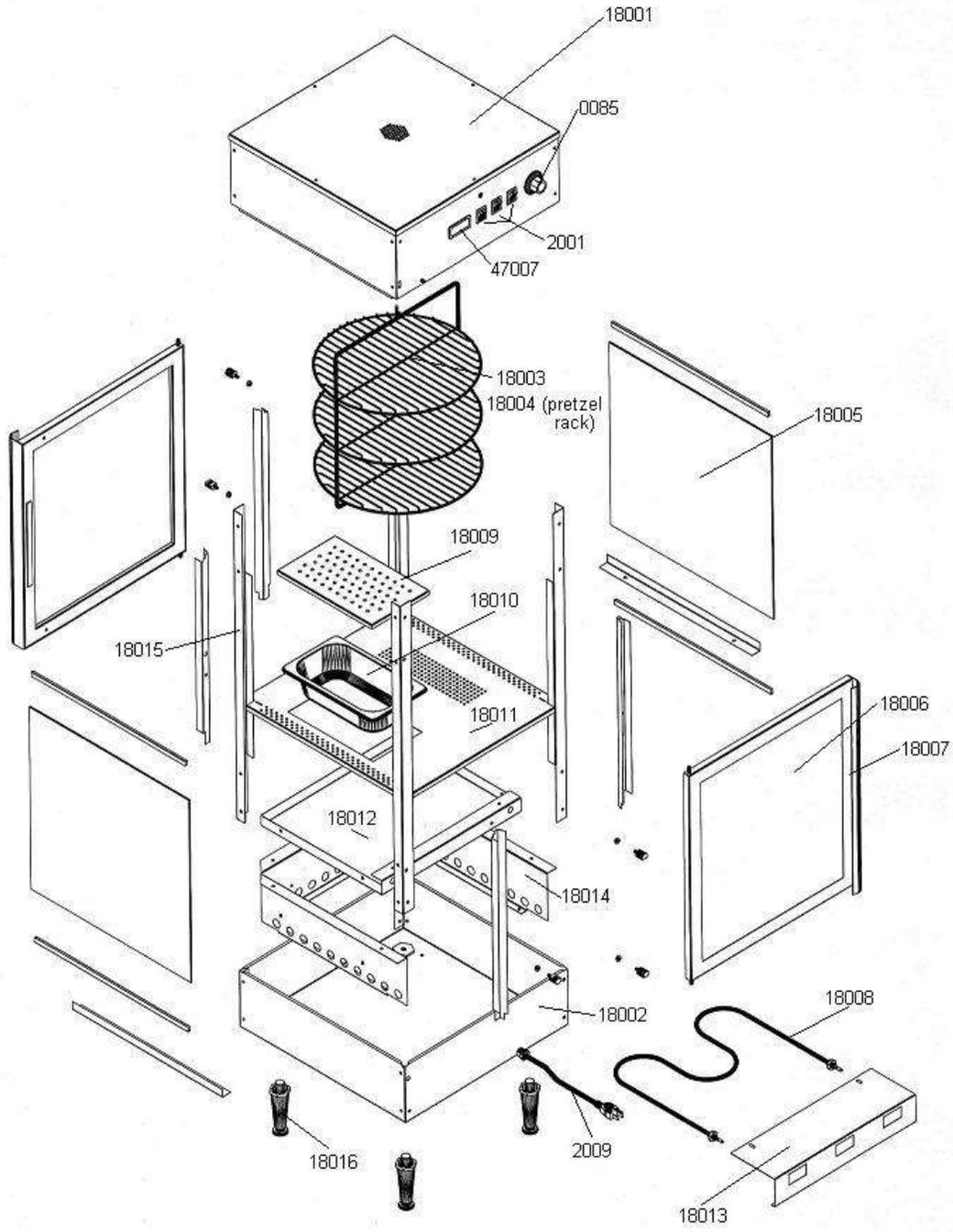
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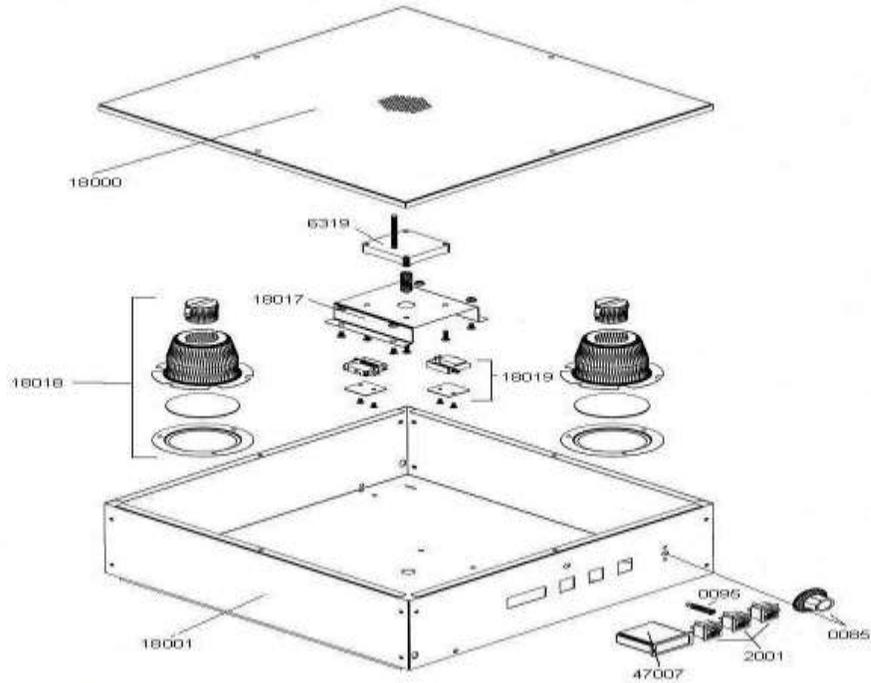
1. Remove pretzel rack rod and hangers from the box.
2. Install the hangers as shown using the hardware provided.
3. The “pretzel” rack may be used for other food items such as churros, donuts, bagels, etc. Use any combination of hangers to fit your needs.
4. Remove the locking pin mechanism provided with the pizza rack and swap with assembled pretzel rack and operate normally.

Warmer Assembly

(Complete Parts List on Page 5)

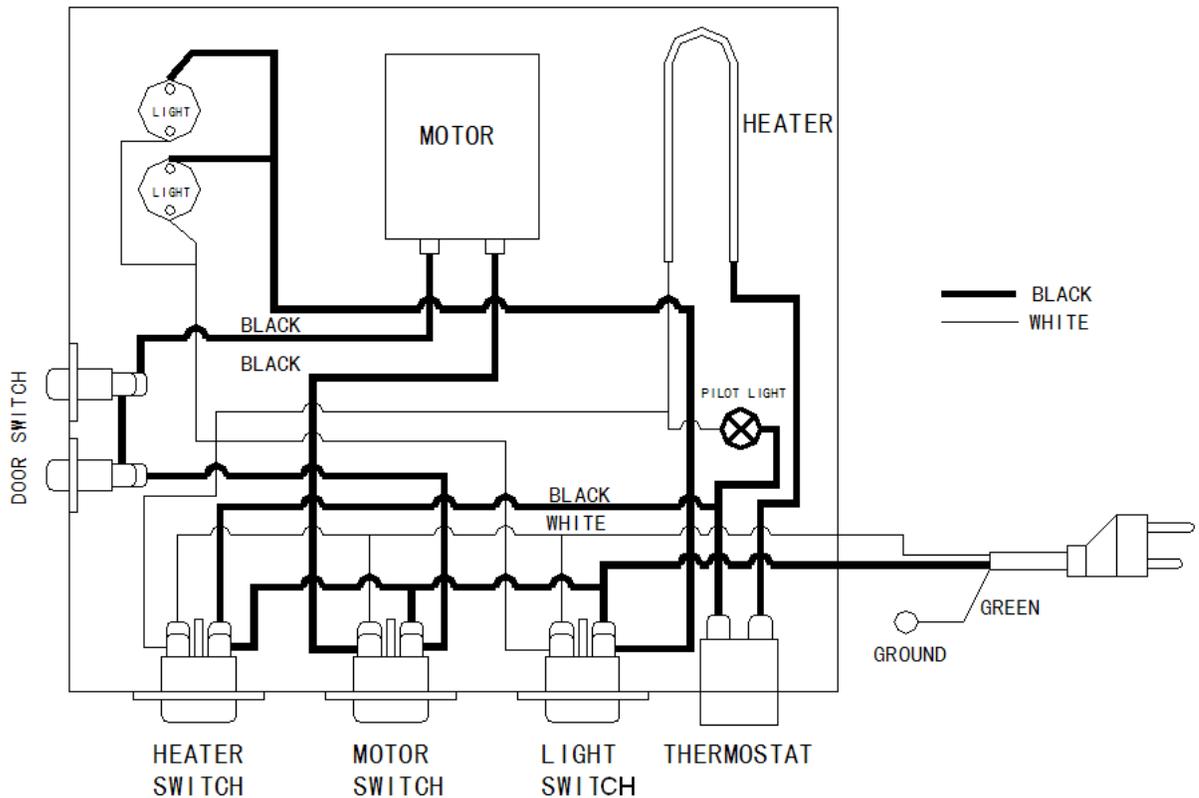


Canopy Assembly



Wiring Diagram

WIRING DIAGRAW-PLZZA WARMER





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.