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BUFFET WARMER MANUAL



INSTALLATION & OPERATING MANUAL

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⚠ WARNING**ELECTRIC SHOCK HAZARD:**

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install the proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C)
- Do not steam clean or use excessive water on unit.
- Do not use high pressure spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

Make sure food product has been heated to the proper foodsafe temperature before placing on the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

Make sure all operators have been instructed on the safe and proper use of the unit.

⚠ WARNING

EXPLOSION HAZARD: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. use only light bulbs that meet or exceed National Sanitation Foundation (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.

⚠ CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. use caution when touching these areas.

Locate unit at proper counter height in an area that is convenient for use. The location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of unit and contents.

Transport unit in upright position only. Failure to do so may result in damage to unit or personal injury.

The National Sanitation Foundation (NSF) requires that units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above the installation surface. If unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit.

NOTICE

Do not lay unit on the side with the control panel. Damage to unit could occur.

Do not drag or slide unit when moving or installing. Carefully lift unit to prevent rubber feet from tearing off.

Do not slide pans across hardcoat surface, use rough bottomed pans, or drop anything on hardcoat surface. Scratching or breakage may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.

Use non-abrasive cleaners only. Abrasive cleaners could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

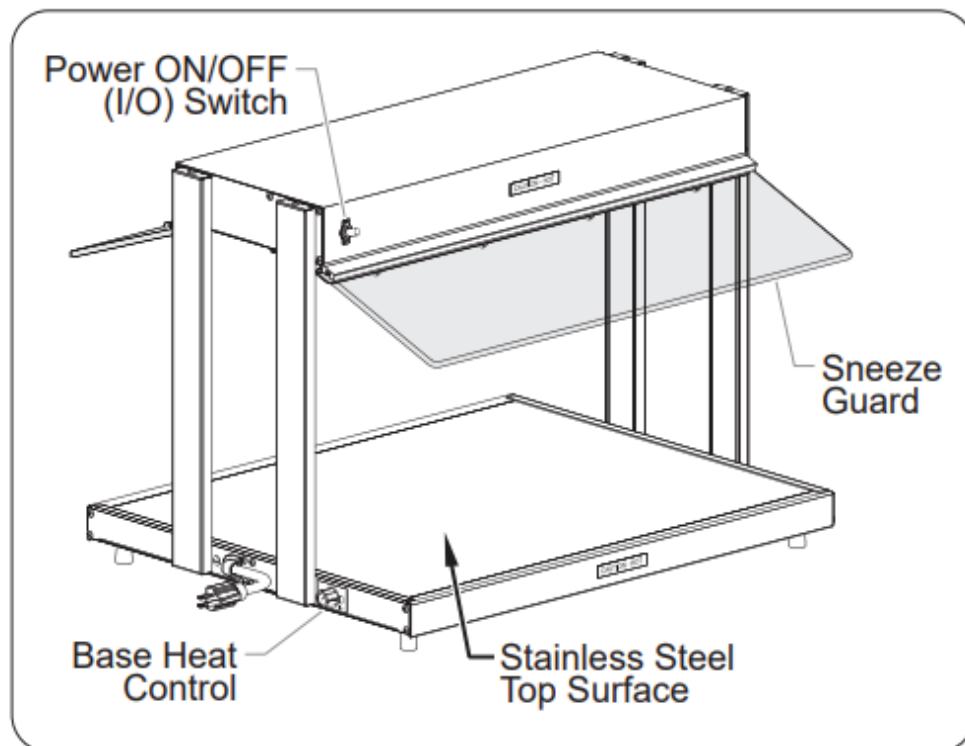
IMPORTANT—DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, and damp cloth.

MODEL DESCRIPTION

All Models

The Buffet Warmers are ideal for holding hot food on a buffet line or temporary serving areas. The EBW models are available in various widths from 25-1/8" to 73-1/8" (638 to 1857 mm). a metal-sheathed heating element directs heat from above while below the thermostatically-controlled heated base conducts heat from 80°–212° F (27°–100° C).

Standard features include stainless steel top surface, sturdy plastic sneeze guards, shatter resistant incandescent display lighting, and a 6' (1829 mm) cord and plug set.



Model Designation

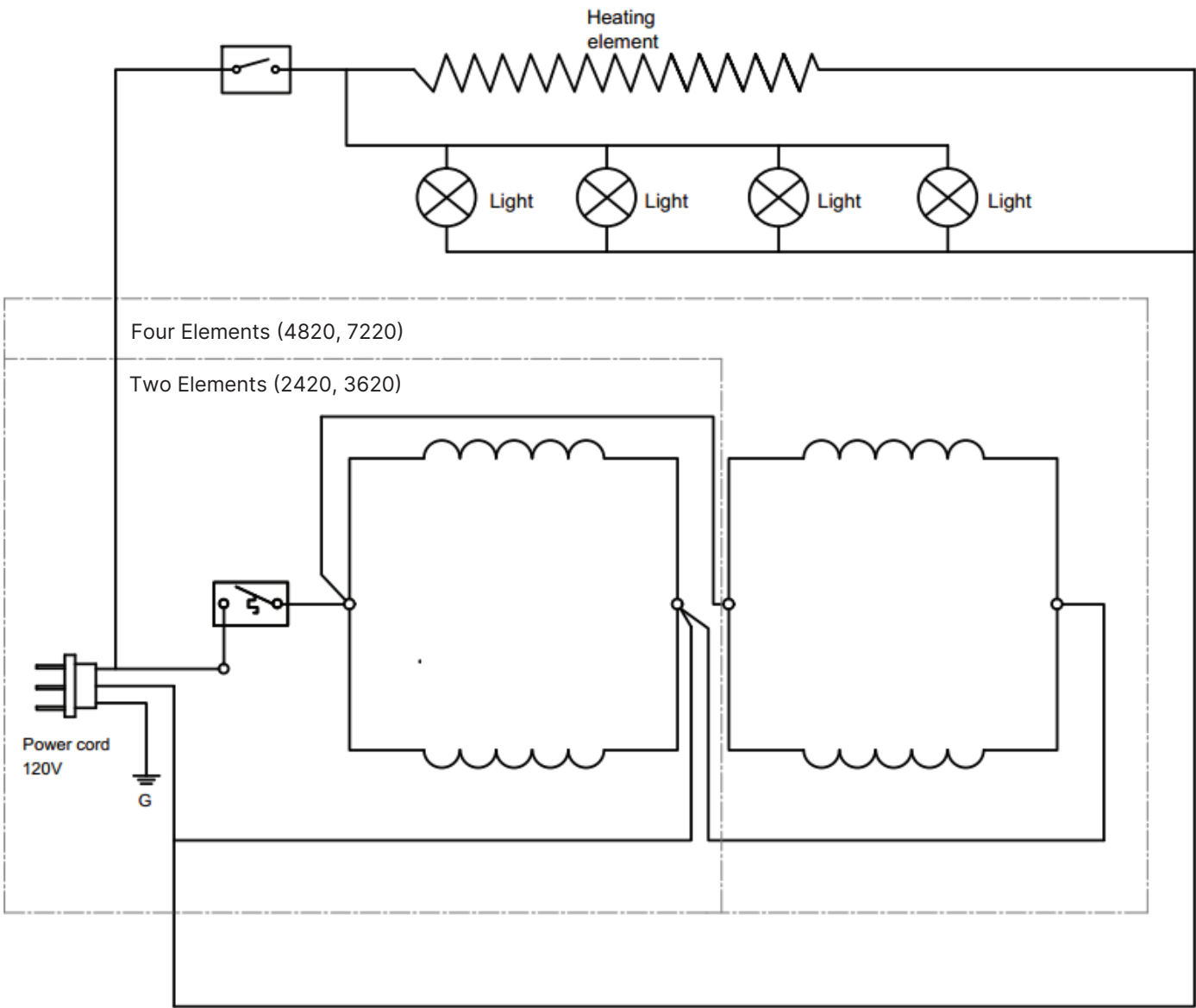
EBW-(1)(2)

(1): Buffet Warmer Length

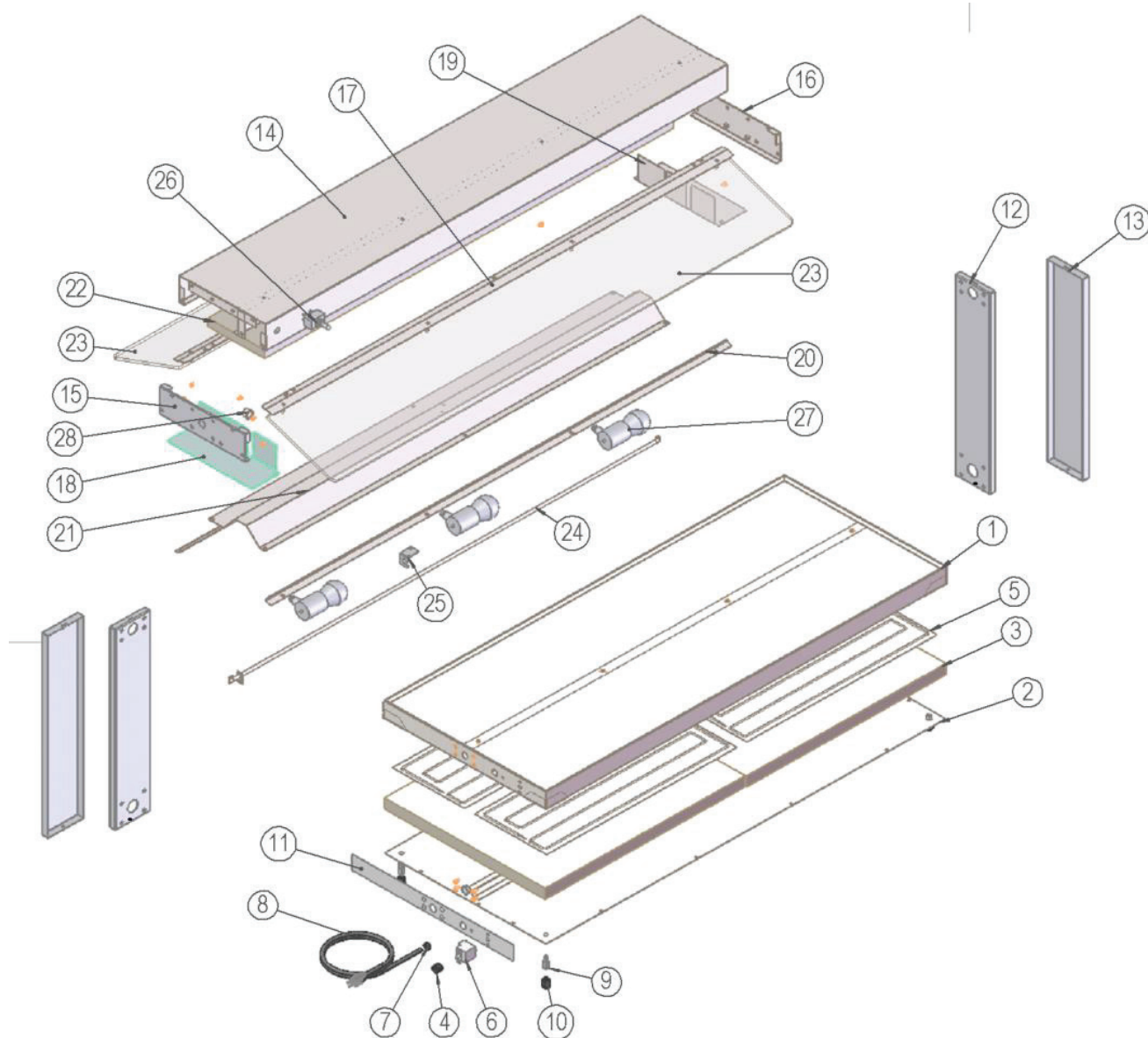
(2): Buffet Warmer Width

Model	Length	Width	Clearance	Wattage / Shelf	Wattage / Strip Warmer	Wattage / Lamp	Total Wattage	Voltage
EBW-2420SN	24"	20"	13"	384W	500W	80W	964W	120V
EBW-3620SN	36"	20"	13"	576W	850W	120W	1546W	120V
EBW-4820SN	48"	20"	13"	768W	1100W	160W	2028W	120V
EBW-7220SN	72"	20"	13"	1152W	1725W	240W	3117W	120V

Wire Diagram



Exploded View



Part List

No.	Item #	Description	Qty
1	EBW001	Base	1
2	EBW002	Cover Plate	1
3	EBW003	Insulation	2
4	EBW004	Knob	1
5	EBW005	Heating Element	4
6	EBW006	Thermostat	1
7	EBW007	Cord Bushing	1
8	EBW008	Power cord and plug	1
9	EBW009	Metal Foot	4
10	EBW010	Foot Cover, rubber	4
11	EBW011	Control Panel	1
12	EBW012	Inner Column	2
13	EBW013	Outer Column	2
14	EBW014	Top Cover	1
15	EBW015	Left Cover	1
16	EBW016	Right Cover	1
17	EBW017	Flange	2
18	EBW018	Left Bracket	1
19	EBW019	Right Bracket	1
20	EBW020	Batten	2
21	EBW021	Inner Cover	1
22	EBW022	Insulation	1
23	EBW023	Guard Plate pc	2
24	EBW024	Heating Tube	1
25	EBW025	Tube Bracket	1-2
26	EBW026	Power Switch	1
27	EBW027	Light Holder + Light	2-4
28	EBW028	Protective Ring	3

INSTALLATION

The Buffet Warmers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

WARNING

ELECTRIC SHOCK HAZARD: unit is not weatherproof. Locate unit indoors where the ambient air temperature is a minimum of 70°F (21°C).

FIRE HAZARD: Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

CAUTION

Locate unit at the proper counter height in an area that is convenient for use. The location should be level to prevent the unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

The National Sanitation Foundation (NSF) requires that units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) either be sealed to or raised above the installation surface. If unit cannot be sealed at the point of use, 4" (102 mm) legs are included to allow for proper cleaning access below unit.

NOTICE

Do not drag or slide unit when moving or installing. Carefully lift unit to prevent the rubber feet from tearing off.

1. Remove the unit from the box.
2. Remove tape and protective packaging from all surfaces of unit.
3. Install the sneeze guards. Refer to the "Installing the SneezeGuard" procedure in this section.
4. Place the unit in the desired location. Two people are required for this step.

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 70°F (21°C). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods, exterior doors, and air conditioning ducts).
- Make sure the unit is at the proper counter height in an area convenient for use.
- Make sure the countertop is level and strong enough to support the weight of the unit and food product.

NOTE: Refer to the OPTIONS AND ACCESSORIES section for additional installation information.

Installing the Sneeze Guard

All models are shipped with sneeze guards. Use the following procedure to install sneeze guards on the unit.

1. Assemble each weld screw through the top of the sneeze guard and through the support trim. Loosely thread a cap nut onto each of the weld screws below the support trim.
2. Lift the sneeze guard assembly and carefully slide each of the weld screws that are loosely attached to the sneeze guard into the T-slot.
3. Align each end of the sneeze guard with the ends of the unit and then tighten the cap nuts to secure the sneeze guard in position. Do not over-tighten the cap nuts.

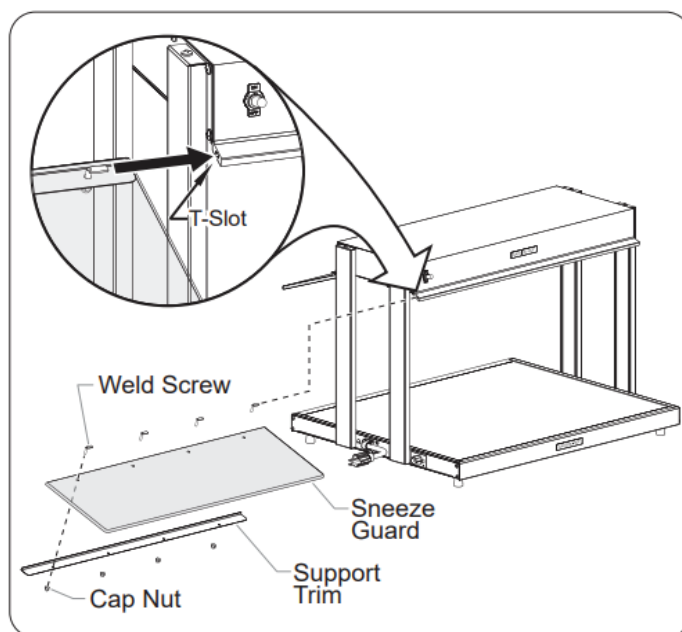


Figure 5. Installing the Sneeze Guard

⚠ WARNING

Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.

1. Plug unit into a properly grounded electrical receptacle of the correct voltage, size and plug configuration.
2. Move the Power ON/OFF (I/O) toggle switch to the ON (I) position.
 - The base blanket heating elements and the overhead heating elements will energize.
 - The display lights will turn on.

NOTE: If the unit is equipped with an optional top heat control, then the top heat control will control the overhead heating elements. The Power ON/OFF (I/O) toggle switch will control the base blanket heating elements and the display lights only.

3. Turn the base heat control to the desired setting between LOW and HIGH. The base temperature range is approximately from 80°–212°F(27°–100°C).
4. Turn the optional top heat control (if equipped) to the desired setting.

Shutdown

1. move the Power ON/OFF (I/O) toggle switch to the OFF (O) position. All the heating elements and the display lights will shut off.
2. If the unit is equipped with the optional top heat control, turn the top heat control to the OFF position. The overhead heating elements will shut off.

⚠ WARNING**ELECTRIC SHOCK HAZARD**

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any maintenance or cleaning.
- DO NOT submerge or saturate with water. unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- Do not clean unit when it is energized or hot.

Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

NOTICE

Submerging or saturating unit with water will damage unit and void product warranty.

Do not drag or slide unit when moving or installing. Carefully lift unit to prevent the rubber feet from tearing off.

IMPORTANT—DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, and damp cloth.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Wipe down all exterior and interior surfaces using a damp cloth. A non-abrasive cleaner may be used for difficult stains. Hard to reach areas should be cleaned using small brush and mild soap.
3. Clean the plastic sneeze guards, side panels, and front enclosure using a mild, soapy water solution and a damp, soft cloth. **NOTICE:** DO NOT use paper towel or glass cleaner.

Trouble Shooting

Symptom	Probable Cause	Corrective Action
Overhead heat is too hot.	Optional overhead heat control set too high.	adjust overhead heat control to a lower setting.
	Overhead heat control defective.	Contact authorized Service agent for assistance.
	Unit plugged into incorrect/high voltage.	Verify that voltage supply matches electrical information listed on the unit.
Overhead heat is not hot enough	Overhead heat control set too low.	adjust base heat control to a lower setting.
	Overhead heat control defective	Contact authorized Service agent for assistance.
	Heating elements not working	Contact authorized Service agent for assistance.
	Excessive air movement around unit	Relocate unit or redirect air movement (i.e. air conditioning duct or exhaust fan) away from unit.
Base heat is too hot.	Base heat control set too high.	adjust base heat control to a lower setting.
	Base heat control defective.	Contact authorized Service agent for assistance.
	Unit plugged into incorrect/high voltage.	Verify that voltage supply matches electrical information listed on the unit.

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Base heat is not hot enough.	Base heat control set too low.	Adjust base heat control to a higher setting.
	Base heat control defective.	Contact authorized Service agent for assistance.
	Base heating element not working.	Contact authorized Service agent for assistance.
	Excessive air movement around warming cabinet.	Relocate unit or redirect air movement (i.e. air conditioning duct or exhaust fan) away from unit.
No heat.	Heating elements not working	Contact authorized Service agent for assistance.
	Base heat control and/or overhead heat control not working properly.	Contact authorized Service agent for assistance.
	Unit plugged into incorrect/low voltage	Verify that voltage supply matches electrical information listed on the unit.
No heat and no lights	ON/OFF Switch turned OFF	Move ON/OFF Switch to ON position
	Unit not plugged in or receptacle not working	Plug in unit, have receptacle repaired by a certified electrician, or use a different outlet.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact authorized Service agent for assistance
	ON/OFF switch defective	Contact authorized Service agent for assistance.



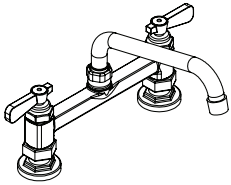
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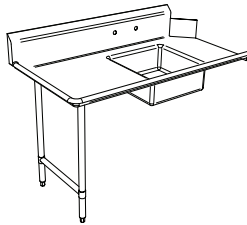
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BUFFET WARMERS

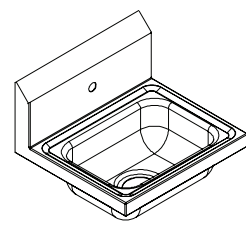
PLUMBING



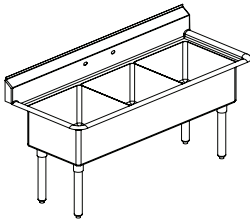
DISH TABLES



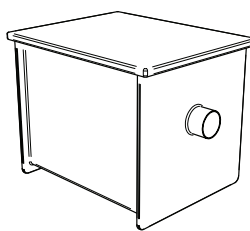
HAND SINKS



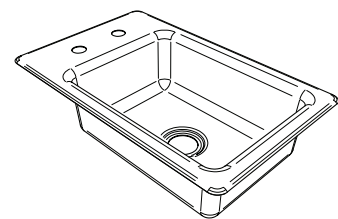
COMPARTMENT SINKS



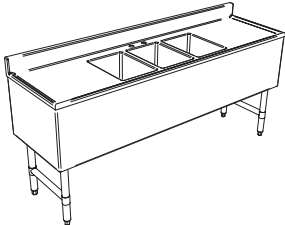
GREASE TRAPS



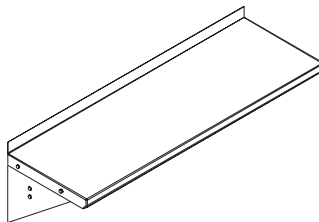
DROP IN SINKS



UNDERBAR EQUIPMENT



SHELVING



STAINLESS STEEL TABLES

