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INFRARED STRIP HEATER MANUAL



OPERATING & SAFETY MANUAL



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

Do not operate this equipment unless you have read and understand the content of this manual! This manual contains important safety information concerning the maintenance, use and operation of this product. Keep this manual in a safe location for future reference.

Features

- Attached toggle controls for simple operation
- Durable metal sheathed elements produce intense heat to keep foods at peak serving temperatures without overcooking.
- Heavy-duty stainless steel construction; mounting brackets included for easy installation.
- Perfect for use in cafeteria, restaurant, or buffet line

Toggle Controls

Toggle controls are simple to operate and provide one level of heat, so you can be sure your staff does not overheat your foods. Since the controls have only one setting, this warmer is extremely simple to use so that even new employees can get it up and running for the day.

INFRARED STRIP HEATER

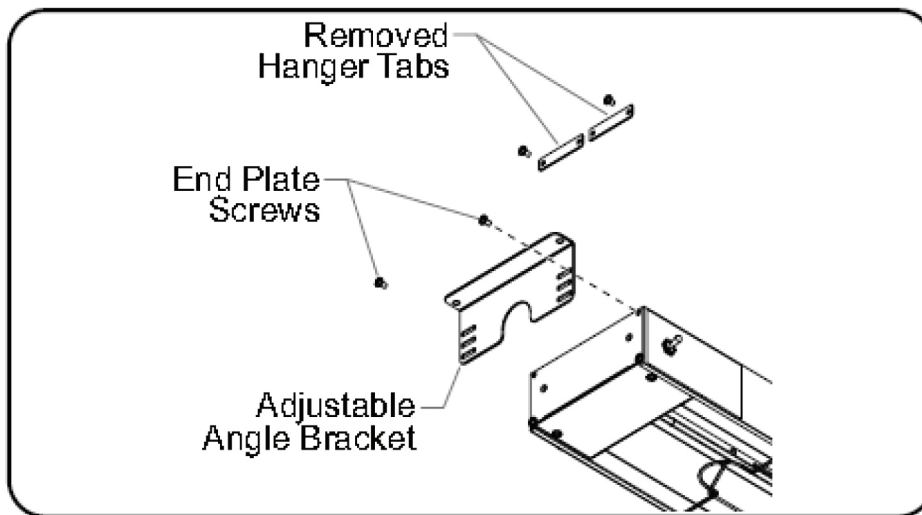
Part Number	Electric	Dimensions	Mounting
HS24TA-1	120V,500W	6 3/4"X 2 3/4" X24"	Angle Brackets
HS36TA-1	120V,850W	6 3/4"X 2 3/4" X36"	Angle Brackets
HS48TA-1	120V,1100W	6 3/4"X 2 3/4" X48"	Angle Brackets
HS60TA-1	120V,1400W	6 3/4"X 2 3/4" X60"	Angle Brackets
HS72TA-1	120V,1725W	6 3/4"X 2 3/4" X72"	Angle Brackets

INSTALLATION INSTRUCTIONS

Adjustable Angle Bracket Mounting on Aluminum Models

Use the following procedure to install adjustable brackets on each end of aluminum housing models

1. Position the unit on a flat surface with the heating element facing down.
2. Remove the two hanger tab screws and hanger tabs. These items will not be needed.
3. Remove the two upper end plate screws.
4. align the adjustable angle bracket with the end plate mounting holes on the unit. Secure the angle bracket with the previously removed end plate screws.



5. Fasten the angle brackets to the underside of the shelf using appropriate fasteners

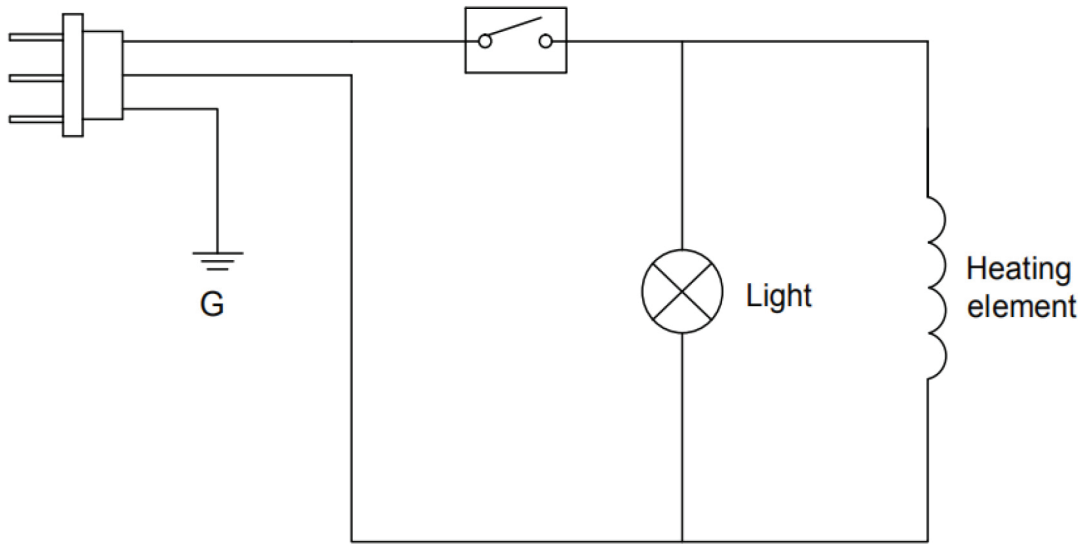
Operation

1. Plug cord into grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded.
2. Flip the switch to the 'On' position.
3. Place food products directly under the elements for best results.
4. Turn unit off when not in use.
5. To disconnect appliance, turn switches off and remove plug from power source.

WIRING DIAGRAM

Standard On/Off Toggle Switch Model

120V or 208/240V
Power cord



5-15P

For 120V below 12AMP



5-20P

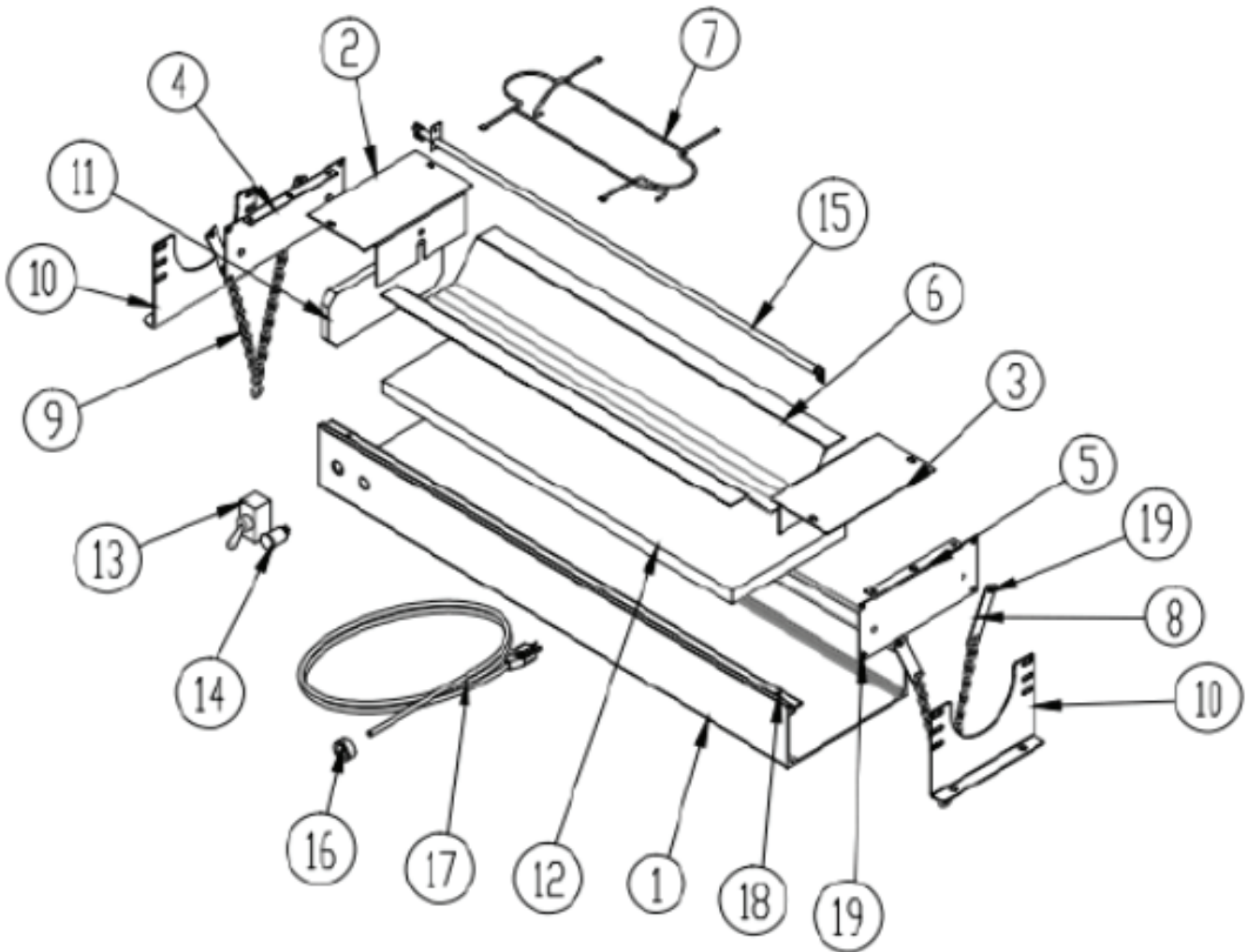
For 120V above 12AMP



6-15P

For 208V ,240V

EXPLODED VIEW OF STANDARD ON/OFF TOGGLE SWITCH UNIT



Component List of Standard On/Off Toggle Switch Unit

Components (Qty)			24" Single			36" Single			48" Single			60" Single			72" Single		
			Voltage			Voltage			Voltage			Voltage			Voltage		
No.		Description	120	208	240	120	208	240	120	208	240	120	208	240	120	208	240
1		Shell-24TS	1	1	1												
		Shell-36TS				1	1	1									
		Shell-48TS							1	1	1						
		Shell-60TS										1	1	1			
		Shell-72TS													1	1	1
2	HS-002	Right Bracket	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
3	HS-003	Left Bracket	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
4		Right Cover	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
5		Left Cover	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
6		Linear Plate-24	1	1	1												
		Linear Plate-36				1	1	1									
		Linear Plate-48							1	1	1						
		Linear Plate-60										1	1	1			
		Linear Plate-72													1	1	1
7		Fixed Bracket of Heating pipe	1	1	1	1	1	1	2	2	2	3	3	3	4	4	4
8		Hook Connecting Plate	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
9		Chain	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
10		Fixed Mounting plate	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
11		Side Cotton Insulation	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
12		Inner Cotton Insulation	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
13	HS-013	Toggle Switch	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
14	HS-014	Power Indicator Light	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
15	HS-024	Heat Pipe-24(120/208/240)	1	1	1												
	HS-036	Heat Pipe-36(120/208/240)				1	1	1									
	HS-048	Heat Pipe-48(120/208/240)							1	1	1						
	HS-060	Heat Pipe-60(120/208/240)										1	1	1			
	HS-072	Heat Pipe-72(120/208/240)													1	1	1
16		Power Cord Clamp	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
17	HS-017	Cord + Plug	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
18		Locking Screw M4*8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
19		Locking Screw M4*6	11	11	11	11	11	11	11	11	11	11	11	11	11	11	11

Remarks: No. 8 & No. 9 are for Chain Suspended Units.
 No. 10 is for Adjustable Angle Bracket Mounting Units

CARE & MAINTENANCE

The Infrared Strip Heaters are designed for maximum durability and performance with minimum maintenance.

WARNING: ELECTRONIC SHOCK HAZARD

- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- This unit is not “jet-proof” construction. Do not use jet clean spray to clean this unit.

WARNING:

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.

The display light is an incandescent or optional halogen bulb that illuminates the warming area. These bulbs have a special coating to guard against injury and food contamination in the event of breakage.

To replace a display light bulb:

1. Disconnect the power supply and wait until the unit has cooled.
2. Unscrew the light bulb from the unit and replace it with a new, specially-coated incandescent or optional halogen bulb.
9. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths 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. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, water-dampened cloth.

CLEANING

To preserve the finish of the strip heater, it is recommended that all surfaces be cleaned daily.

1. Turn off the unit and allow the unit to cool.
2. Wipe down all metal surfaces with a water-dampened, nonabrasive cloth. Stubborn stains may be removed with a good stainless steel or non-abrasive cleaner. Clean hard to reach areas using a small brush and mild soap.
3. Wipe dry the entire unit using a non-abrasive, dry cloth.
4. If equipped, clean the plastic sneeze guards using soft cleaning cloths, mild soap, and water. NOTICE: Do not use paper towel or glass cleaner on plastic surfaces—scratching may occur.

TROUBLESHOOTING GUIDE

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Unit is turned "On" but there is no heat.	No power to unit.	Check circuit breaker and reset as necessary.
	Switch is defective.	Contact authorized Service agent
	Wiring is open.	Contact authorized Service agent
	Heating element defective	Contact authorized Service agent
Heat is inadequate.	Unit mounted too high above target area.	Lower unit, putting effective heat closer to target.
	Excessive air movement around strip heater target area.	Restrict or redirect air movement (air conditioning duct or exhaust fan) away from unit.
	Incorrect power supply (low).	Check power supply to unit, making sure it matches rating on the unit. If power supply is incorrect, change to match rating on unit
Control switches burn out.	Unit mounted improperly.	Check to see that installation is within specifications for type/model. Increase mounting height if too close.
	Voltage supply too high	Check power supply to unit, making sure it matches rating on unit. If power supply is incorrect, change to match rating.
Control switches burn out.	Unit mounted improperly.	Move the unit the proper distance away from walls, counters, and/or pass-through shelves. Refer to the installation section for guidelines.
	Remote control enclosure is mounted too close to the heat zone.	Move remote control enclosure away from the heat zone
	Switches used are not proper	Contact authorized Service agent



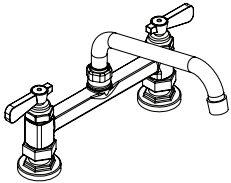
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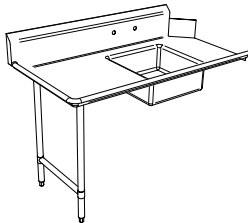
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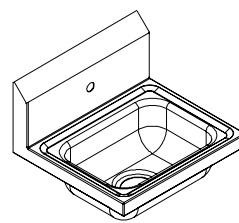
PLUMBING



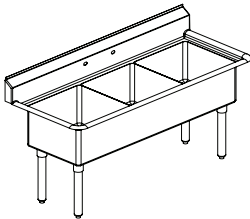
DISH TABLES



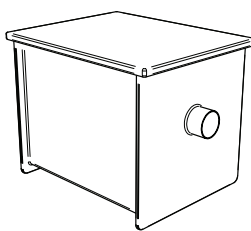
HAND SINKS



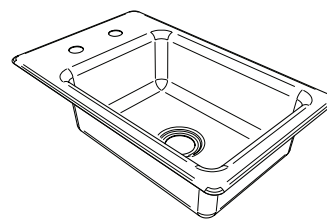
COMPARTMENT SINKS



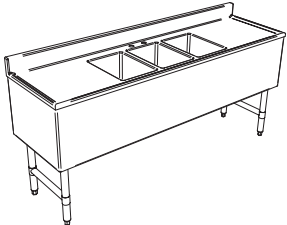
GREASE TRAPS



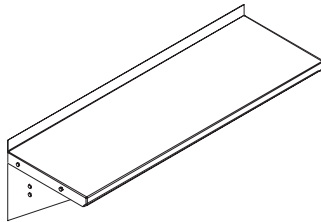
DROP IN SINKS



UNDERBAR EQUIPMENT



SHELVING



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