

# 13"/26"/36"/48"

# HOT FOOD MERCHANTISERS

**30Y-014**

**30Y-015**

**30Y-016**

**30Y-017**

# User's Manual

*Warning: Use must be in accordance with instructions. Failure to follow can result in serious injury and voiding of the product warranty.*

## IMPORTANT SAFETY INFORMATION



### WARNING

This symbol indicates when a hazard is present that has the potential to cause severe personal injury, death or significant property damage if ignored.



### CAUTION

This symbol indicates when a hazard is present that has the potential to cause minor personal injury or property damage if ignored.

**Warning!** Never allow liquid to enter inside the cabinet. Electrical shock hazard can occur. Do not spray water or cleaning products directly on to the equipment.

**Warning!** Allow all surfaces to cool before cleaning or performing any maintenance. Surfaces become very hot during use and present a burn hazard.

## 1. Specifications

Model	Voltage	Frequency	Power	Dimension (in)	N/W
30Y-014	110V	60Hz	1.2KW	16"x19"x25.4"	61 lbs
30Y-015	110V	60Hz	1.2KW	27"x19"x25.4"	77 lbs
30Y-016	110V	60Hz	1.2KW	36"x19"x25.4"	97 lbs
30Y-017	110V	60Hz	1.5KW	48"x19"x25.4"	130 lbs

## 2. Initial setup

1. Remove the warmer from the packaging, remove all protective tape and plastic.
2. Door Installation: The longer doors are for the front of the unit that is sloped. The shorter doors are for the opposite side which is flat. Install all doors in the top and bottom tracks.
3. Shelf Installation: Install the shelves at desired spacing using the upright supports. It is possible to install the shelves with a slight slant if desired for merchandising.
4. Check the data plate to ensure the right voltage (120V outlet) is available to plug in the NEMA 5-15P plug.

## 3. Operation

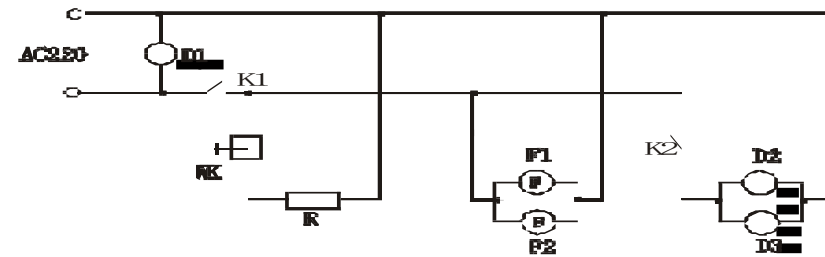
1. Before use, follow the cleaning instructions in section 4.
2. Place the unit on a flat, dry level surface near a 120V outlet.
3. **Note: This unit is not intended to reheat or cook foods. It is ONLY intended to hold foods at proper temperature.**
4. **It is recommended that food be held at a minimum of 140F.**
5. If humidity is desired, add 20oz of water to the water pan located at the bottom of the cabinet.
6. Power the unit on and select the desired temperature using the rotary temperature dial.

7. Turn on the light switch (if desired).
8. When finished, turn the temp dial to zero and the switched to off.
9. Unplug the unit and allow it to cool before cleaning or emptying water pan.

## 4. Cleaning and maintenance.

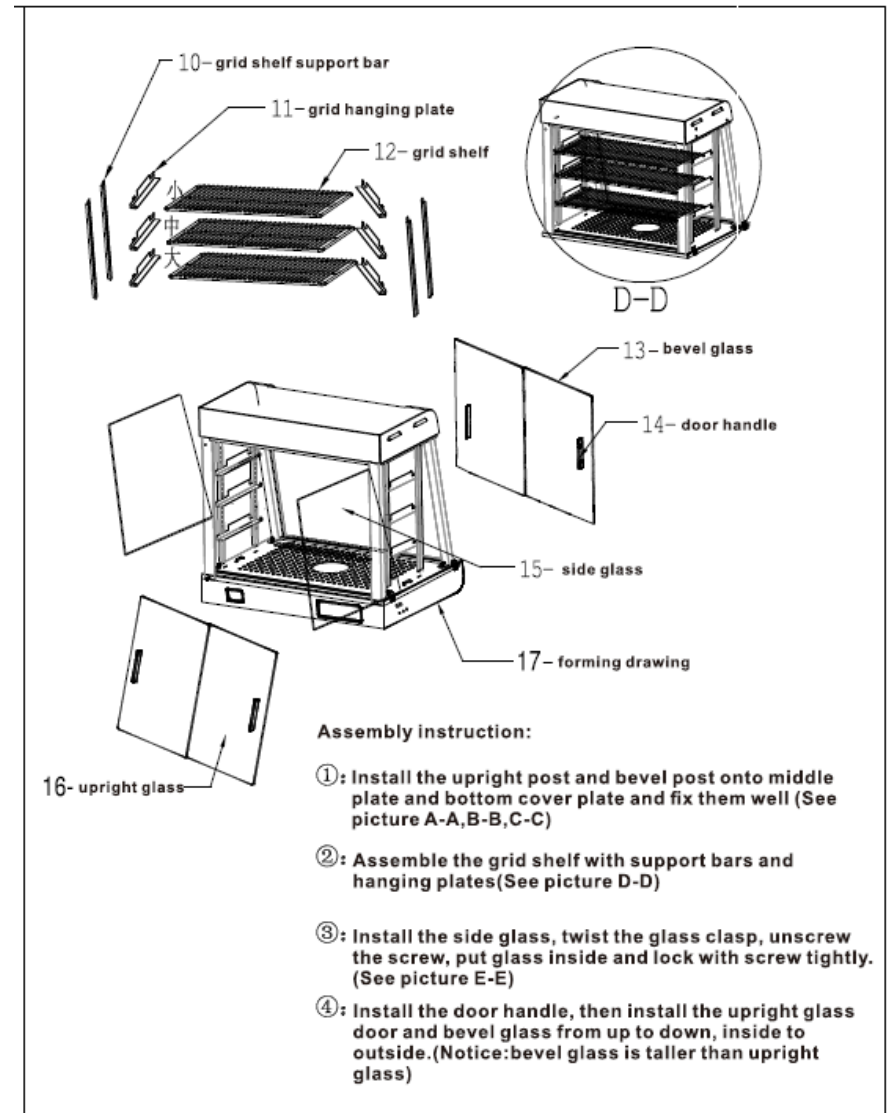
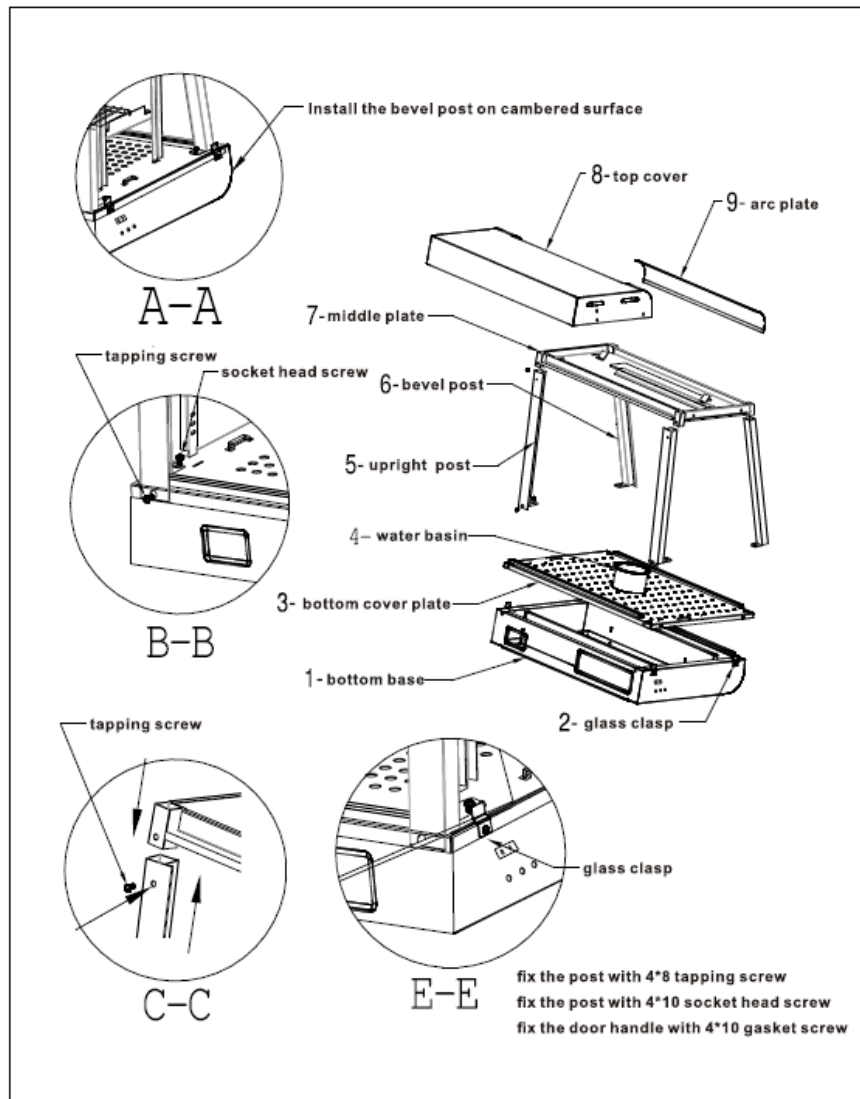
1. Clean the unit after every use to prolong the equipment's life, appearance and to keep it sanitary for serving foods.
2. Never immerse the unit in liquid or allow the power cord to touch liquid.
3. Do not use cleaning products that contain acids, chlorine or other chemicals that can damage the unit.
4. Unplug the unit and allow it to cool.
5. Use a damp cloth or sponge along with soapy water to wipe the interior/exterior.
6. Use glass cleaner on the glass doors and sides of the unit.
7. After each cleaning, wipe dry completely.

## 5. Electrical schematic:



- D1-- Power indicator      R—Heat Pipe      WK--Thermostat  
D2、 D3-- Illumination light      D4、 D5--Decorative lights  
K1—Illumination switch      K2—Decorative switch

## 6. Assembly Instructions



# **1 year Equipment Limited Warranty**

1 year warranty to the original purchaser of new equipment, the model of equipment will be free of defects in material and workmanship for a period of 12 months from the date of delivery. Warranty is not transferrable. The supplier, at its own discretion, will provide replacement components, replace the entire unit or refund the purchase price to satisfy the warranty obligation.

The Supplier makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

## **The limited warranty does not cover:**

- Failure to install and/or use equipment within proper operating conditions as specified
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the table can be damaged due to not being secured to the floor.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the contiguous United States.
- Any products where the original sale cannot be determined. No order #, invoice or receipt to provide proof of purchase will result in no warranty coverage.
- Labor or service not authorized by Supplier is not covered under this warranty.
- Freight damage must be made at time of delivery and addressed with the carrier for compensation.
- The Supplier will not be liable for any parties that experience loss of product, consequential damage, lost business, or any other expenses.
- Defects or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or Act of God

## **For Warranty Inquiries**

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on [www.centralrestaurant.com](http://www.centralrestaurant.com), call 800-215-9293 or email

[sales@centralrestaurant.com](mailto:sales@centralrestaurant.com)