

OWNERS MANUAL

MODEL:

26 Gallon Tortilla Chip Warmer

Professional Chip Warmer

PART NUMBER:

51026

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.

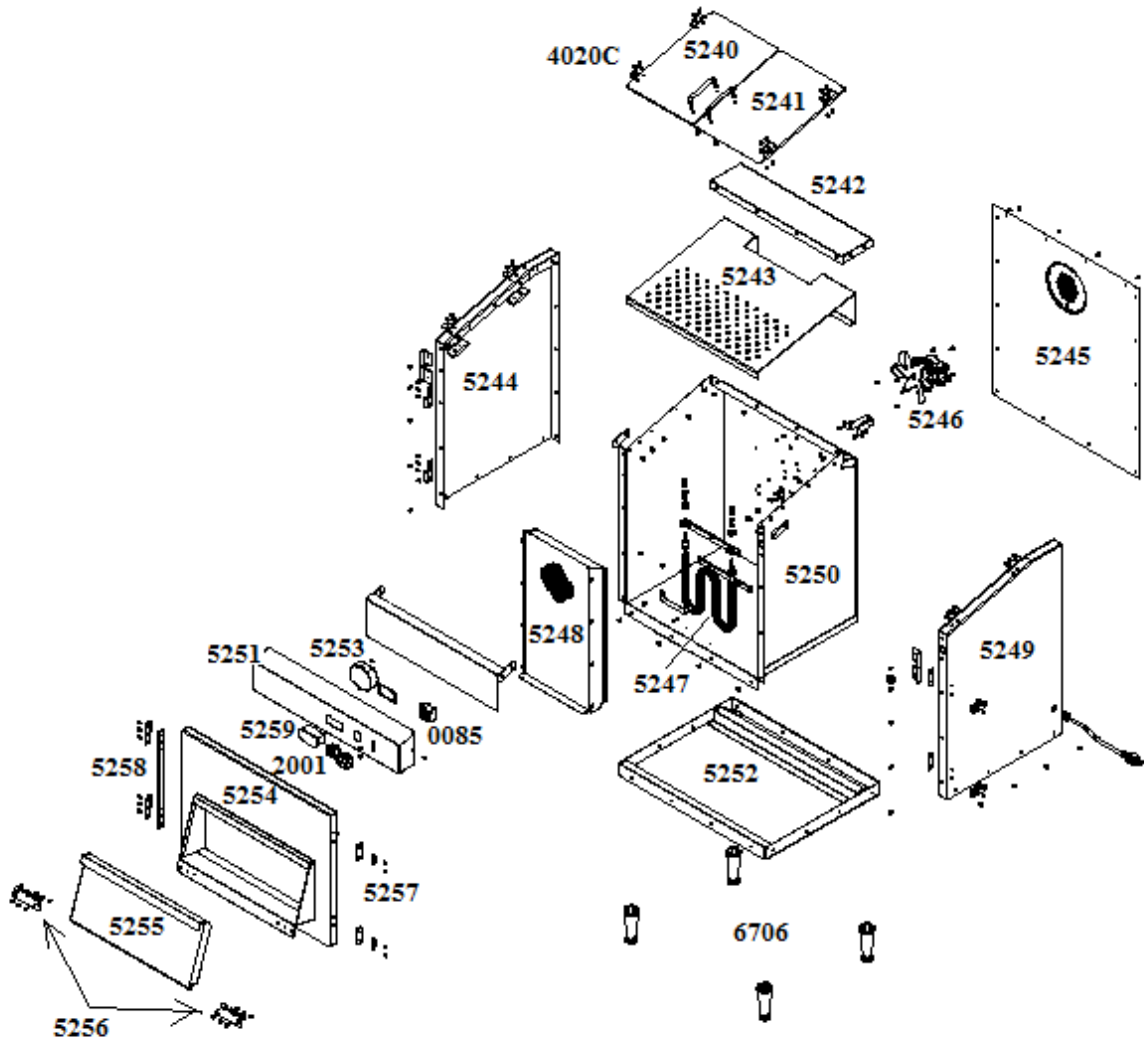
Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.



Assembly Instructions

1. Remove any packaging materials.
2. Locate 4 Legs (p/n 6706) and install them on the underside of the Chip Warmer.
3. It is recommended to clean the Chip Warmer inside and out before initial use.

Diagram

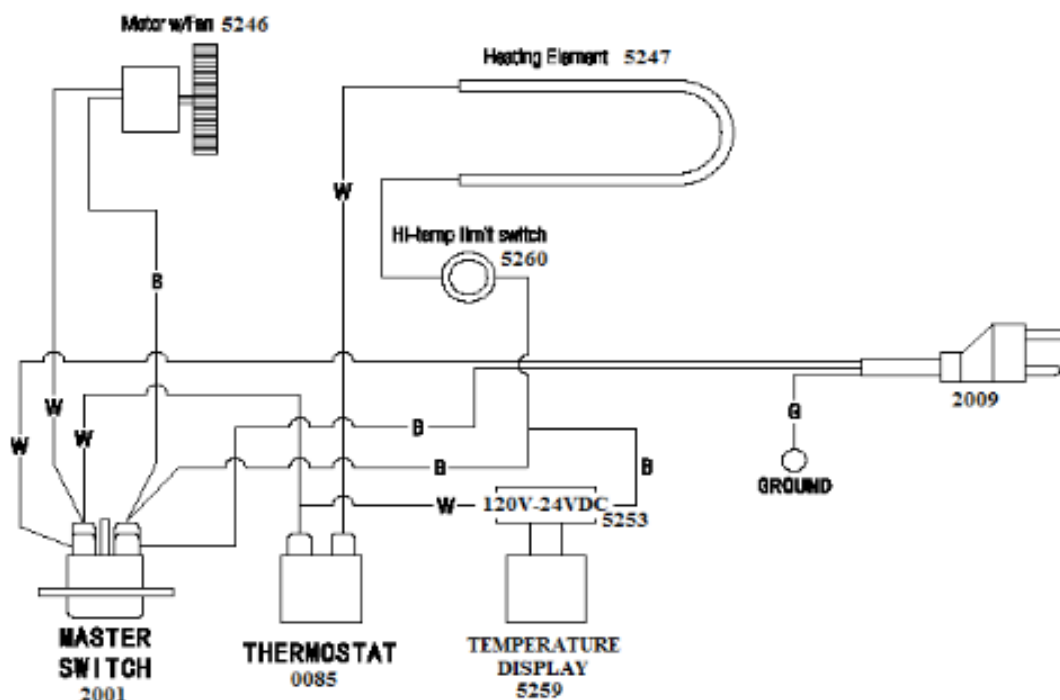


Operating Instructions

1. Plug the machine into a properly grounded 120 volt outlet.
2. Turn on the warming element with the front lighted switch.
3. Set the thermostat to High until the temperature indicator reaches the desired temperature.
4. Fill the Chip Warmer with up to 26 gallons of tortilla chips through the fill doors.
5. Adjust the thermostat accordingly to maintain the desired temperature.
6. Begin serving warm chips through the lower drop door.
7. Continue to load the machine with product through the fill doors.
8. Turn off machine when not in use.

1. Turn off the machine and unplug it from the power source.
2. Remove any remaining food product from the cabinet.
3. Open front door panel and remove the product tray from the warmer 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 stainless steel cabinet panels with damp cloth and mild detergent.
6. Return the product tray to the bottom of warmer.
7. Plug the machine back into the 120 volt power source.

Wiring Diagram



Parts List

Part #	Description
5240	Left Fill Door
5241	Right Fill Door
5242	Top Panel
5243	Product Tray
5244	Left Panel
5245	Back Panel
5246	120V Fan Motor
5247	Heating Element
5248	Electrical Cover
5249	Right Panel
5250	Chassis
5251	Control Panel chassis
5252	Bottom Panel

Part #	Description
5253	120V-24VDC converter
5254	Front Door Panel
5255	Drop Door
5256	Drop Door Hinge Set
5257	Door Clamps
5258	Front Door Hinge Set
5259	Digital Temperature Indicator
5260	Temperature Limiter
2001	On/Off Switch
0085	Adjustable Thermostat
6706	Leg
4020C	Fill Door Hinge Set
2009	Power Cord

To Order Parts Contact:

Benchmark USA Inc. • 25-J Brookfield Oaks Dr. • Greenville, SC 29607 • T: 864-312-5500 • F: 864-312-5505
 parts@benchmarkusainc.com



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.