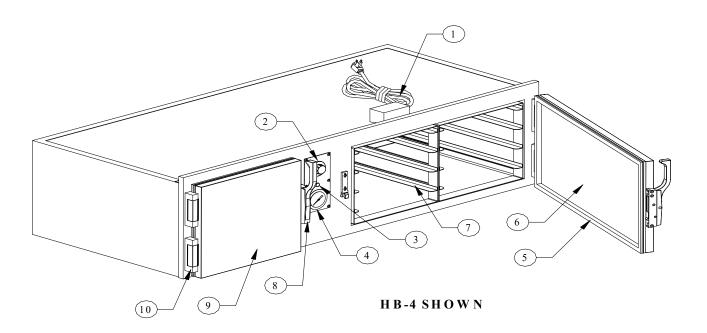
1135 N.W. 159th DR., MIAMI, FL 33169 PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

## PARTS LIST ELECTRICAL HEATED BASE <u>HB SERIES</u>



| ITEM<br>NUMBER | P ART<br>NUMBER | DESCRIPTION                     |
|----------------|-----------------|---------------------------------|
| 1              | 1001-0          | Power Cord 14/3-15 Amps 240V    |
|                | 1002-0          | Power Cord 14/3-15 Amps 120V    |
| 2              | 22-1407         | Thermostat Knob                 |
| 3              | 1099            | Pilot Light                     |
| 4              | 1105-0          | Thermometer                     |
| 5              | 7010-3          | #3 & #4 Door Gasket             |
|                | 7013-3          | #4 & #5 Door Gasket             |
| 6              | S83754-4        | Door Assembly HB-5              |
| 7              | S83753-0        | Pan Rack                        |
| 8              | 6055-1          | Slam Action Latch               |
|                | 6052-1          | Slam Action W/ Lock             |
| 9              | S83754-3        | Door Assembly HB-3, HB-4        |
| 10             | 6053-8          | Hinge & Cover                   |
| 11             | 1087-0          | Cord Connector (Not Shown)      |
| 12             | 2500-1          | Thermostat (Not Shown)          |
| 13             | 1053-0          | 120V / 850W Element (Not Shown) |
|                | 1054-0          | 208V / 850W Element (Not Shown) |
|                | 1055-0          | 240V / 850W Element (Not Shown) |

## **SLIDE- IN HEATED BASE**

## OPERATION The unit is ready to operate as soon as it is plugged in and turned on. The thermostat has an off position and numbers from #1 through #10 (number 10 is the highest setting). The unit is supplied with a power cord and NEMA plug. Refer to the data plate for the amperage and voltage information. Use a licensed electrician when installing power source.

## **MAINTENANCE**

<u>NEVER</u> CLEAN THE UNIT WITH A CHLORIDE BASED PRODUCT. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE METAL. <u>DO NOT</u> USE STEEL WOOL OR ABRASIVE PRODUCTS. TO CLEAN USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. <u>FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY</u>.