

# OWNERS MANUAL

MODEL:

# FOOD WARMER

PART NUMBER:

# 51096

120 volts, 60 hz



**WARNING ELECTRICAL SHOCK HAZARD.**

**FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**

1. Electrical ground is required on this appliance.
2. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
3. Do not use an extension cord with this appliance.
4. 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.

## CLEANING SAFETY INSTRUCTION

1. Turn control off and unplug the power cord. Avoid splashing water onto control.
2. Do not clean this appliance with a water jet or immerse in water or other liquid.



# ASSEMBLY

1. Install the four legs into the threaded holes in the bottom plate.
2. Insert the desired food pan configuration into the warmer. The warmer accepts multiple configurations of pans from full-size, half-size, quarter-size and sixth-size. You can also use adaptor plates to allow for round pans configurations of single, dual or triple.
3. Place the appropriate lids on the pans that you have selected.

# OPERATING INSTRUCTIONS

1. Plug the machine into a properly grounded 120 volt power supply.
2. For best results *Wet Operation is recommended*. Fill the reservoir with 7 quarts of water by removing the trays from the machine and pouring water into the reservoir with a pitcher. *Using hot water will speed up the start-up time of the machine*. Fill the reservoir with water to the MAX line which is marked in the reservoir. The warmer will hold a maximum of 7 quarts.
3. Replace the pans and load the warmer with your food products.
4. Turn on the “**Master Switch**” and set the thermostat to a maximum setting. The machine should be producing steam in approximately 5-7 minutes (depending on water and room temperature). You can adjust the thermostat according to your operating conditions.
5. Once Steam is produced adjust the thermostat to **80-100** to **COOK** and **60-80** to **HOLD**.
6. Once steam is produced your food will begin to cook. Adjust the thermostat accordingly. You will want the food to maintain at least 140 Degrees Fahrenheit before serving.
7. **CAUTION:** Use serving utensils to remove food from the warmer as the product will be hot to the touch.

# CONDENSATION

1. Cool air striking the warm steamer may cause moisture accumulation. Protecting the unit from cool drafts of air will help prevent condensation.
2. As the covers of the warmer are opened and closed some of the condensation may leak out from the under-sides of the lids. This should be wiped up with a towel or rag.

# CLEANING THE MACHINE

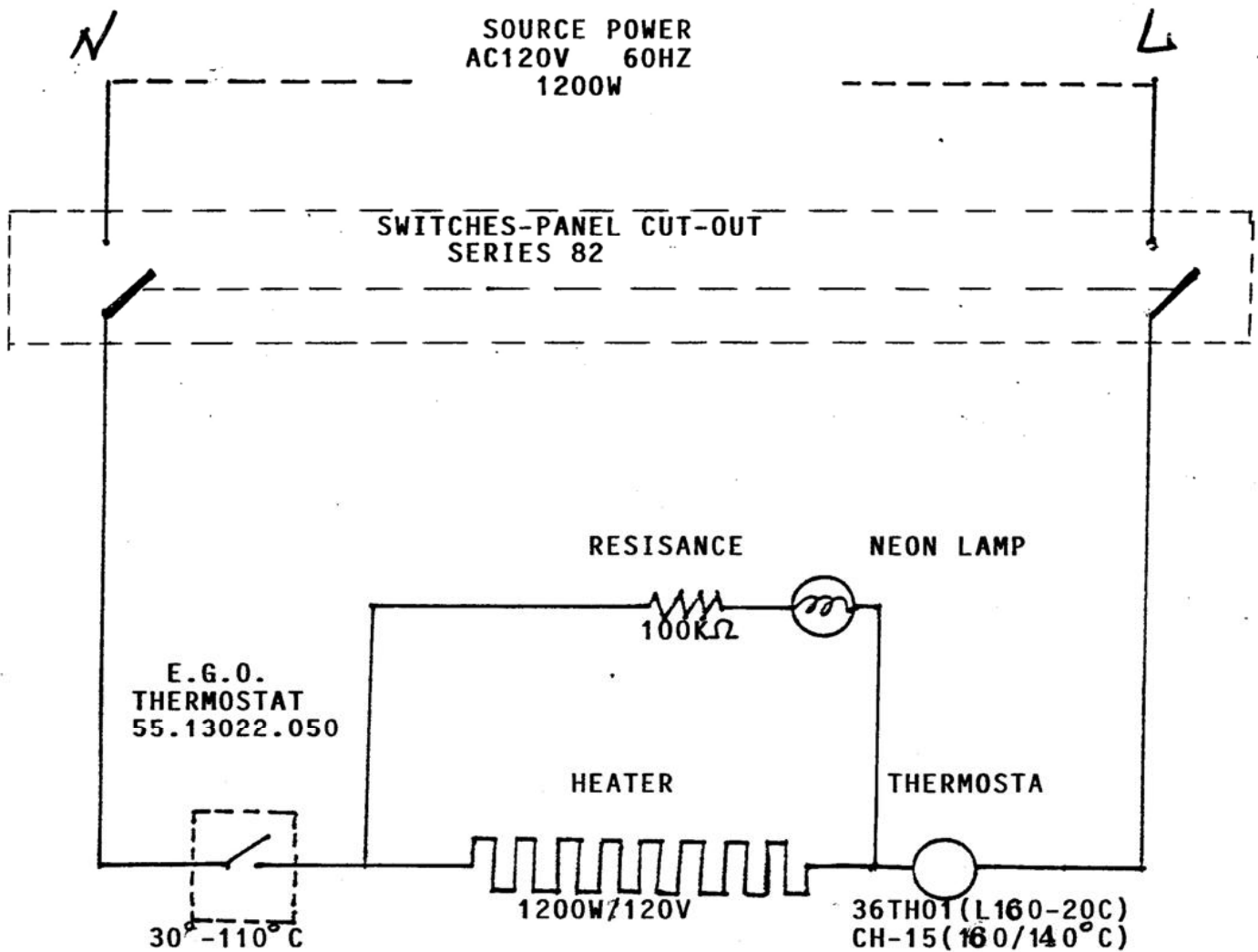
1. **At the end of day:** Turn the machine off using the master switch. Remove any lids, trays, pans, adaptor plates and false bottoms. (**caution:** the items will be hot unless you wait long enough to allow them to cool before removing!) These items can be taken to a sink or dishwasher for cleaning. Use a mild detergent and water to clean.
2. Empty the remaining water in the reservoir by dumping it into a sink or drain. (**caution:** the water will be hot unless you allow sufficient cool-down time). Clean the reservoir with a mild detergent and water. Wipe down with a soft cloth.
3. Wipe down the outside of the unit with a mild detergent and a soft cloth.
4. After the components have been cleaned, re-assemble the machine as outlined above so you will be ready for the next usage.

## ASSEMBLY

(complete parts list on page 7)



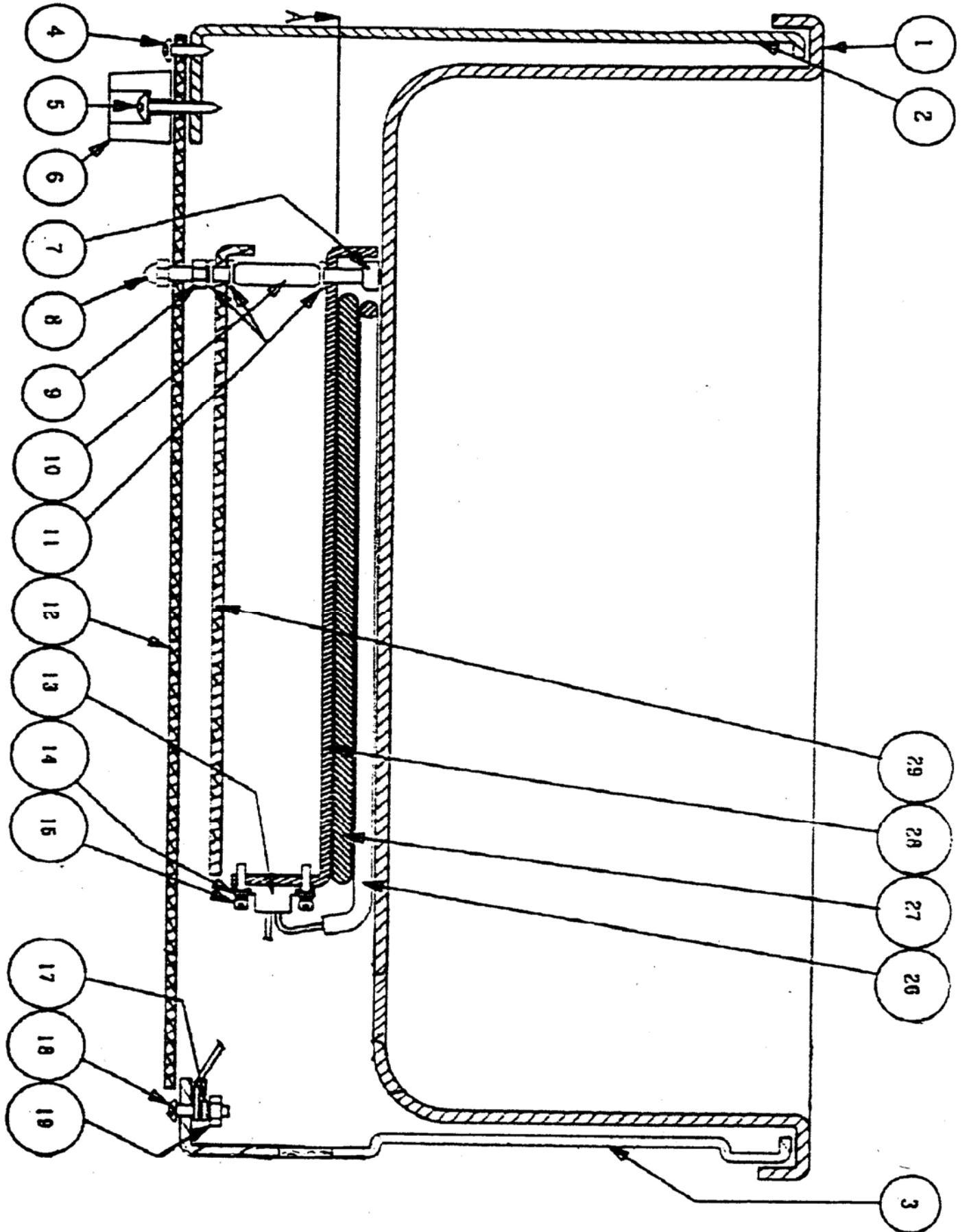
# WIRING DIAGRAM

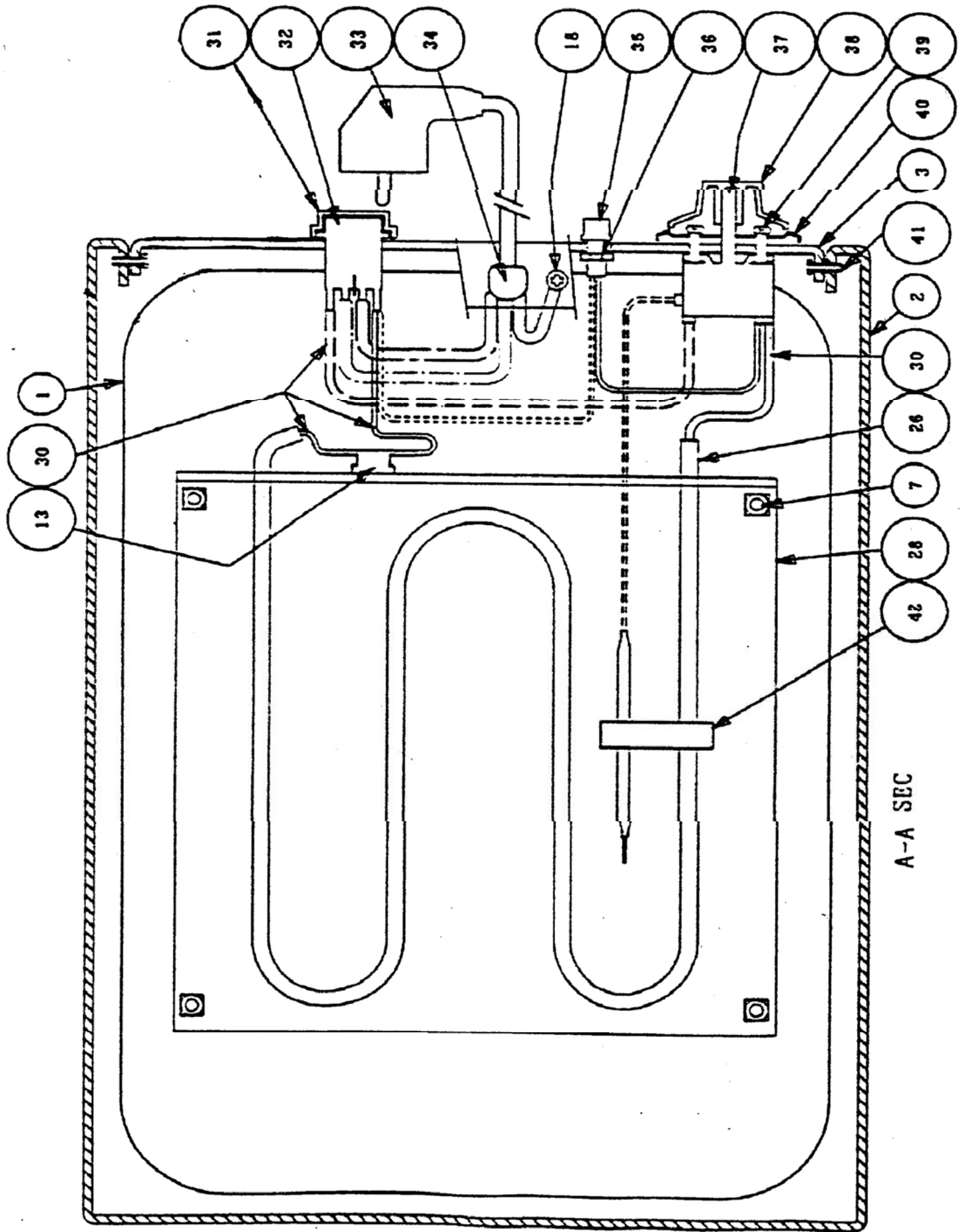


## ELECTRICAL SPECIFICATIONS

Volts: 120  
Watts: 1200  
Amps: 10.0  
Hertz: 50/60

# ASSEMBLY





A-A SEC

# PARTS LIST

Item	P/N	Description
1	6701	Reservoir
2	6702	Warmer Body
3	6703	Front Plate
4	6704	Sheet Metal Screw
6	6706	Leg
7	6707	Element Spacer
8	6708	Acorn Nut
10	6710	Spacer tube
11	6711	Threaded Rod
12	6712	Bottom Aluminum Cover
13	6713	Jumper
14	6714	Terminal
15	6715	Terminal Screw
17	6717	Lock-washer
18	6718	Bolt
26	6726	Heating Element
27	6727	Heat plate
28	6728	Hold-down plate
29	6729	Bracket
30	6730	Element Lead
31	6731	Switch Cover
32	6732	Switch
33	6733	Plug
34	6734	Strain Relief
35	6735	LED Light
37	6737	Thermostat
38	6738	Thermostat knob
40	6740	Thermostat backer Plate
41	6741	Bolt
42	6742	Clamp

## To Order Parts Contact:

**Benchmark USA, Inc.**

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Fax: 864-312-5505

Email: [parts@benchmarkusainc.com](mailto: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.