



**HDRP-158**

# **Heated Rotating Pizza Display Instruction Manual**

This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



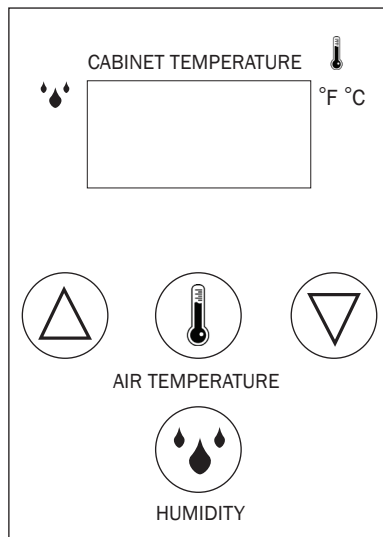
## IMPORTANT SAFEGUARDS

- **DO NOT** touch any hot surfaces.
- **DO NOT** plug or unplug unit with wet hands.
- **DO NOT** immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- **DO NOT** operate unattended
- **DO NOT** use the unit for anything other than intended use
- Keep children and animals away from unit.
- **ALWAYS** use on a firm, dry and level surface at least 12" from walls or any other obstruction.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
- All repairs should be done by authorized professionals only.
- **DO NOT** use if unit has a damaged cord or plug
- If the supply cord is damaged it must be replaced by the manufacturer, or a qualified service agent to avoid any electrical hazards.
- **NEVER** clean with flammable or pressurized cleaners.
- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance due to fire hazard.
- This appliance is equipped with a properly grounded power cord. All power outlets should be installed with a properly installed grounded circuit.
- Local, state and provincial electrical safety codes and guidelines must be strictly adhered to.
- This unit must be used by qualified and trained personnel. Staff should be instructed on proper daily operation and maintenance prior to usage.

## SPECIFICATIONS

|                                |                        |                              |                       |
|--------------------------------|------------------------|------------------------------|-----------------------|
| <b>PRODUCT DIMENSIONS (IN)</b> | 23.6" x 25.3" x 27.60" | <b>CAPACITY</b>              | (4) 18" Pizzas, 158 L |
| <b>CURRENT</b>                 | 13.1A                  | <b>WEIGHT</b>                | 70.5 lbs. / 32 kgs.   |
| <b>ELECTRICAL</b>              | 115V / 60Hz / 1        | <b>PLUG TYPE</b>             | NEMA 5-15P            |
| <b>POWER</b>                   | 1500 W                 | <b>TEMPERATURE RANGE (F)</b> | 86° - 194°F           |

## TEMPERATURE CONTROLS



### SET TEMPERATURE

1. Press the "thermometer" button to start (the display will show "tSP")
2. Press the "thermometer" button again, the display will show current cabinet temperature
3. Press the "UP" ▲ or "DOWN" ▼ arrows to modify the temperature. The range is 79°F - 194°F
4. Don't press any buttons for 15 seconds to allow the selected temperature to be stored. The display will then return to normal mode.

### SET HUMIDITY

1. Press the "humidity" button to start (the display will show "hSP")
2. Press the "humidity" button again, the display will show current cabinet humidity.
3. Press the "UP" ▲ or "DOWN" ▼ button to modify the humidity. The range is 00 to 05.
4. Don't press any buttons for 15 seconds to allow the selected humidity level to be stored. The display will then return to normal mode.

#### NOTE:

The type and consistency of different foods will affect the temperature and humidity levels.  
The temperature displayed is the lowest temperature inside the cabinet, not food temperature.  
A full water tank will allow the unit to operate continuously for 3-6 hours.  
Operational time will depend on the temperature and humidity settings as well

## OPERATION

Before operating machine ensure that all covers, doors and moving components are installed properly and working prior to usage. This will ensure unit is in safe operating order.

1. Connect to power source
2. Turn the power switch to the 'I' position
3. The display will light up and the heating element will start



4. "LO H2O" will flash once on the display until the water tank is filled with water. Once the tank is full, "LO H2O" will stop flashing and the display will show cabinet temperature
5. Fill the tank up with water
6. Lift the tank cover
7. Fill with water until "LO H2O" stops flashing  
\* NOTE: DO NOT OVERFILL
8. Wait 20 minutes before you put food into the machine

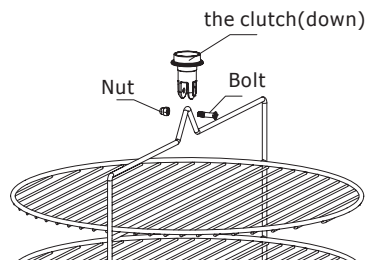
## REGULAR MAINTENANCE

- Before cleaning ensure that the unit is disconnected from the power source.
- Use a food-grade cleaning solutions and a soft damp cloth o clean the unit.
- Do not use flammable or pressurized liquid
- Regular inspection on the outside and internal cabinet along with the power cord should be observed and carried out on a regular basis to isolate and/or observe any unforeseen failure or safety concern.

## TO CLEAN AND INSTALL ROTARY SHELF:

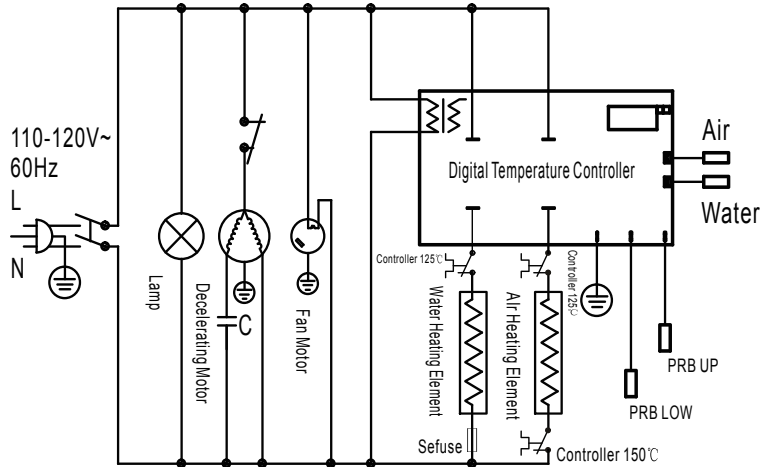


1. Open glass door



2. Loosen top screws
3. Remove rotary shelf

## CIRCUIT DIAGRAM



## TROUBLE SHOOTING

- Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

| ISSUE                               | POSSIBLE CAUSE                    | SOLUTION                                    |
|-------------------------------------|-----------------------------------|---------------------------------------------|
| No lighting in the interior cabinet | No power                          | Inspect power source                        |
|                                     | Fluorescent lamp failure          | Replace fluorescent tubes                   |
| Rotating shelf has stopped          | Motor damage                      | Replace motor                               |
|                                     | Front door not completely closed  | Close front door/check magnetic door sensor |
| Interior cabinet is not warming up  | Thermostat is off                 | Dial in temperature                         |
|                                     | Thermostat or heater coil failure | Contact Manufacturer                        |



## 1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

## WARRANTY EXCLUSIONS

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### IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

### IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

### CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

### ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: [www.admiralcraft.com](http://www.admiralcraft.com) "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.