

BLACK DIAMOND[®]

Commercial Heater & Proofer Instruction Manual

NON-INSULATED

INSULATED



BDPW14F

4.94 Cu. Ft.

Holds (12) 18" x 26"
sheet pans

BDPW36F

15.18 Cu. Ft.

Holds (36) 18" x 26"
sheet pans

BDPW14IF

4.94 Cu. Ft.

Holds (12) 18" x 26"
sheet pans

BDPW36IF

15.18 Cu. Ft.

Holds (36) 18" x 26"
sheet pans

This manual contains important information regarding your 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

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

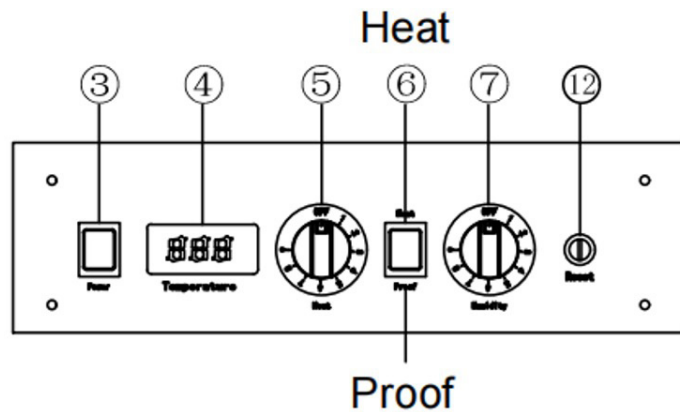
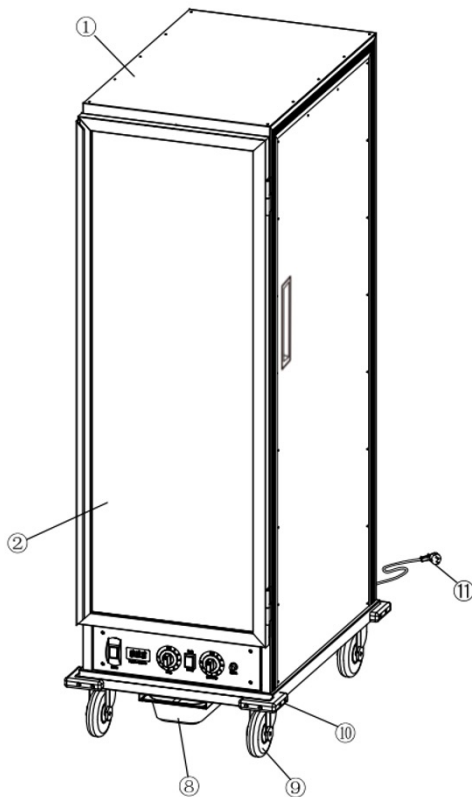
- Read all instructions carefully and completely.
- For commercial use only.
- **DO NOT** touch hot surfaces.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- Unplug this unit when not in use and before cleaning.
- Allow the unit to cool before putting on or taking off parts.
- **DO NOT** operate this or any appliance with a damaged electrical cord or plug.
- **DO NOT** operate this or any appliance after it has malfunctioned or been damaged in any way.
- **DO NOT** use outdoors.
- **DO NOT** place on or near a hot gas or electric burner.
- Attach plug to appliance first, then plug electrical cord into the wall outlet.
- Disconnect the unit by turning the temperature and timer control to "OFF", then removing the electrical plug from the wall outlet.
- **DO NOT** use appliance for any application other than intended use.
- **DO NOT** insert metal utensils or over sized foods into this unit as they may cause a fire and increase the risk of electrical shock.
- **DO NOT** store any item on top of this unit when in operation.
- **DO NOT** allow this warming cabinet to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
- **DO NOT** clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock.
- Never place materials such as paper, cardboard, plastic, etc. in this warming cabinet.
- **DO NOT** cover interior of this unit with metal foil as it may cause the warming cabinet to overheat.
- Avoid scratching the surface or nicking the edges of this unit's door. If the warming cabinet door has a scratch or nick, contact customer service before use.
- Turn the appliance off by turning power switch to the "O" position.
- **NOTE:** The use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they do not play with the warming cabinet.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
- Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, **DO NOT** leave appliance without powering off.
- **NOTE:** Save these instructions for future reference.

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SPECIFICATIONS

MODEL NUMBER	BDPW36IF	BDPW36F	BDPW14IF	BDPW14F
DIMENSIONS	22.8" x 33.5" x 68" (580 x 850 x 1728 mm)	22.8" x 33.5" x 68" (580 x 850 x 1728 mm)	22.8" x 33.5" x 32.2" (580 x 850 x 818 mm)	22.8" x 33.5" x 32.2" (580 x 850 x 818 mm)
CAPACITY	15.18 cu. ft.	15.18 cu. ft.	4.94 cu. ft.	4.94 cu. ft.
WEIGHT (LBS.)	154.4	154.4	93.7	93.7
VOLTAGE	120V	120V	120V	120V
HERTZ	60Hz	60Hz	60Hz	60Hz
WATTAGE	1440	1440	1440	1440
PLUG TYPE	NEMA 5-15	NEMA 5-15	NEMA 5-15	NEMA 5-15
CORD LENGTH (INCHES)	78.7"	78.7"	78.7"	78.7"
TEMPERATURE RANGE (°F)	86 - 203°F	86 - 203°F	86 - 203°F	86 - 203°F
SHEET PAN SIZE	18" x 26" (460 x 660 mm)	18" x 26" (460 x 660 mm)	18" x 26" (460 x 660 mm)	18" x 26" (460 x 660 mm)

PRODUCT OVERVIEW AND CONTROL PANEL



- | | |
|--------------------------|-----------------------|
| 1. Main Body | 7. Humidity Regulator |
| 2. Door Assembly | 8. Water Pan |
| 3. Power Switch | 9. Caster Wheel |
| 4. Temperature Display | 10. Corner Guard |
| 5. Temperature Regulator | 11. Power Cord |
| 6. Heat & Proof Switch | 12. Reset Button |

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INSTALLATION

- All electrical connections must comply with specification and power standard, the installation operation must be done by qualified personnel.
- It is highly recommended that you use ONLY the power cord supplied.
- All models are free-standing type: place the cabinet on a stable, level surface, and leave 4" (100 mm) of space for the air ventilation.

USING YOUR WARMING CABINET

Cabinet Setup

1. Plug the power cord to correct circuit - 120V/60Hz/1440W.
2. Fill water pan 3/4 full with fresh hot tap water for Proofing or if moisture is desired for Holding.
3. Check water level every at least 3 hours (2 hours when Proofing) and refill with fresh hot tap water, as needed.
 - * Water pan does not have to be filled for Heating.
 - * Proofing requires water pan to be filled.



Heating Instructions

1. Push switch to "Heat"
2. Turn on the unit, push Power to "I" position and the power light will turn on.
3. Set Temperature to "9".
4. Pre-heat cabinet until desired temperature is reached
 - * Usually heat-up time from 77°F (25°C) ambient to 160°F(71°C) is approximately 45 minutes.
5. Re-set Temperature control and adjust as necessary to reach desired temperature
 - * Setting 6-8 is typical for 150°F (66°C) to 160°F(71°C).

Proofing Instructions

1. Push switch "Proof".
2. Turn on the unit, push Power to "I" position and the power light will turn on.
3. Set "Temperature" control to "2".
4. Set "Humidity" control to "9".
5. Pre-heat cabinet until desired temperature and humidity is reached
 - * Usually heat-up time from 77°F (25°C) ambient to 95°F (35°C) and 95% relative humidity is approximately 30 minutes).
6. Adjust setting as necessary to reach desired temperature and humidity levels.
 - * NOTE: The internal air circulation blower and heating element (controlled with the Heat Thermostat) will operate continuously when the power switch is turned "I" position.

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FOOD GUIDE

FOOD TYPE	TEMP.	FOOD TYPE	TEMP.
Breads		Meats	
Biscuit, Buttermilk Mini	175°F (79°C)	Prime Rib	175°F (79°C)
Croissants, Sliced	155°F (68°C)	Hamburgers	180°F (82°C)
French Toast, Thin Slice	175°F (79°C)	Hot dogs	170°F (77°C)
Waffles, Original	175°F (79°C)	Roast Beef	175°F (79°C)
Pancakes	175°F (79°C)	Roast Pork	175°F (79°C)
Pizza	175°F (79°C)	Ribs (Pork Spareribs)	175°F (79°C)
Dough(Proofing)	90-100°F (32-38°C)	Fish	
Rolls	175°F (79°C)	Fish, Baked	170°F (77°C)
Starches		Fish, Batter Dipped	175°F (79°C)
Fry, Regular 3/8"	195°F (91°C)	Poultry	
Potatoes, Mashed	175°F (79°C)	Chicken, Boneless, Skinless	175°F (79°C)
Potatoes, Baked	180°F (82°C)	Chicken, Thigh, Baked, Fried	175°F (79°C)
Potatoes, Scalloped	175°F (79°C)	Chicken, Drum, Baked, Fried	175°F (79°C)
Pasta, Elbow Macaroni	180°F (82°C)	Chicken, Whole Roasted	170°F (77°C)
Rice	180°F (82°C)	Chicken, Leg	175°F (79°C)
Lasagna, Meat Sauce & Cheese	185°F (85°C)	Chicken Fried Full Breast	175°F (79°C)
Beans	175°F (79°C)	Chicken, Fried Thigh	175°F (79°C)
Vegetables		Chicken, Fried Drum	175°F (79°C)
Broccoli, Spears	175°F (79°C)	Chicken, Fried Boneless Skinless	175°F (79°C)
Carrots, Sliced, Crinkled	175°F (79°C)	Chicken, Full Breast	175°F (79°C)
Cauliflower, Clusters IQF	175°F (79°C)	Turkey	175°F (79°C)
Corn on the Cob	180°F (82°C)		
Mixed Vegetables	175°F (79°C)		

NOTE:

1. Water pan must be in place during module operation.
2. Unplug cabinet from wall and allow cabinet (and water) to cool before cleaning or servicing.
3. Do not spray or pour water on the module when cleaning and do not immerse the module in water. Wipe with a damp cloth and dry with a towel.
4. Keep cabinet and module clean. Accumulation of grease and other drippings may ignite.

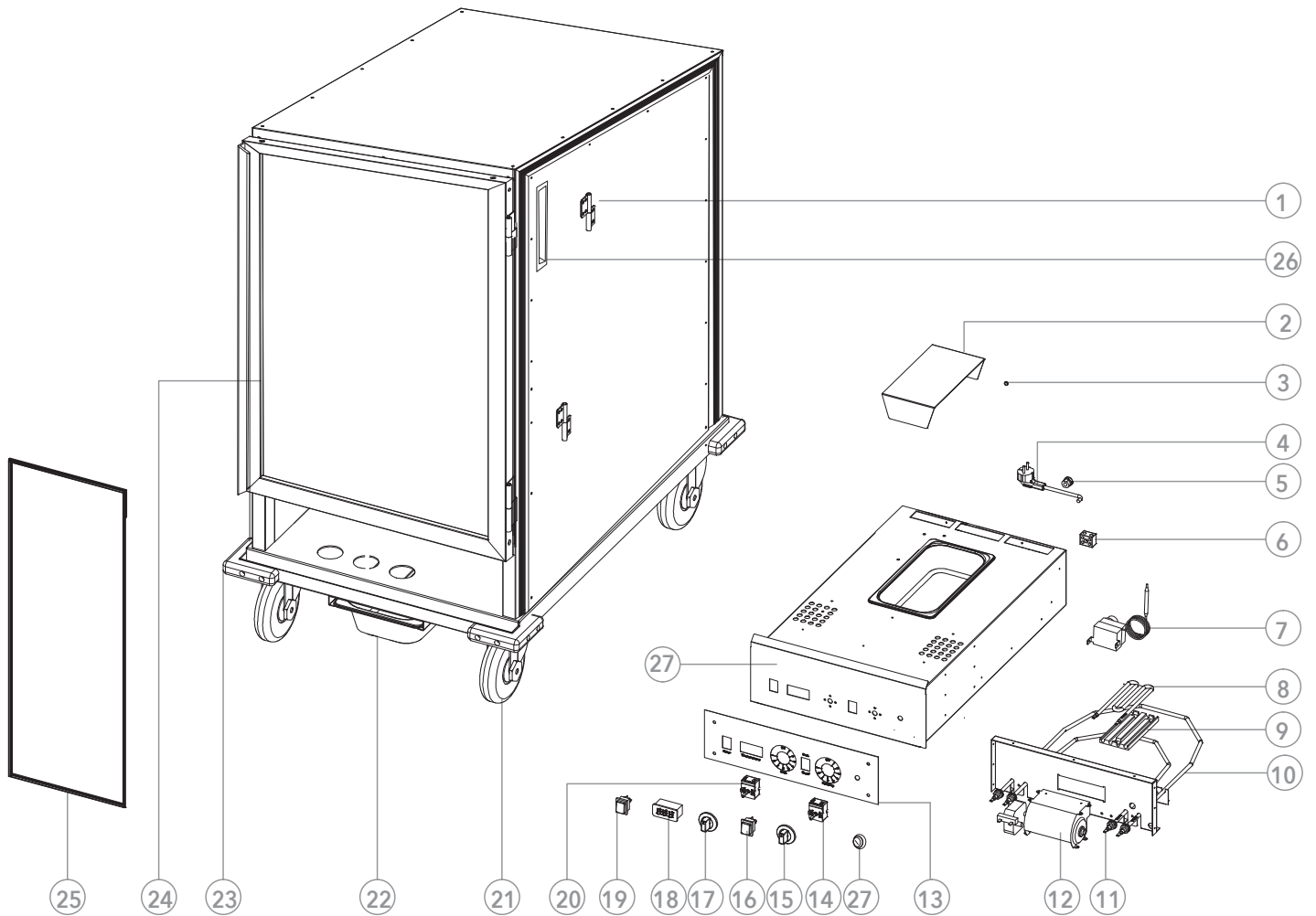
CARE & MAINTENANCE / CLEANING

1. BEFORE CLEANING, ALWAYS TURN UNIT OFF AND UNPLUG UNIT FROM THE OUTLET.
2. Wait for the warming cabinet to cool.
3. Remove the motor box from the outer box.
4. Use a damp cloth or sponge to gently wipe down the inside of the warming cabinet.
5. Avoid soaking the inside of the warming cabinet or washing it in running water as this will cause serious damage to the unit.

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EXPLODED PARTS DIAGRAM

BDPW14IF & BDPW14I



PARTS LISTS

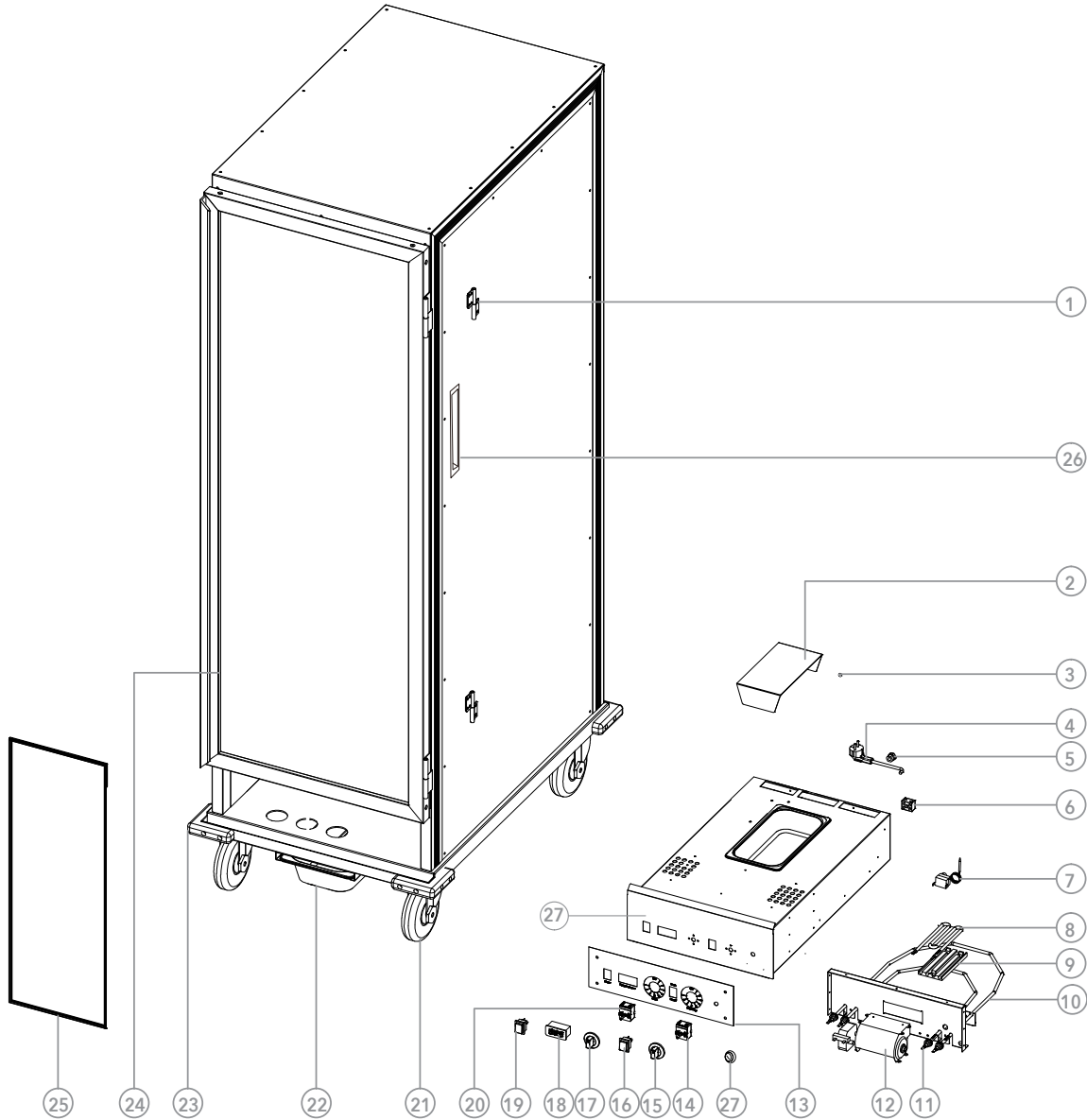
NO.	PART NAME	QTY
1	Door Hinge (A & B)	1 each
2	Pan Cover	1
3	M5 Nut	1
4	Power Cord	1
5	Power Cord Clip	1
6	Terminal Block	1
7	Temperature Limiter	1
8	Heating Element-1 120V/600W	1
9	Heating Element Fixture	1

NO.	PART NAME	QTY
10	Heating Element - 3 - 120V/900W	1
11	Heating Element - 2 - 120V/600W	1
12	Fan Motor	1
13	Control Panel	1
14	Humidity Thermostat	1
15	Humidity Control Knob	1
16	Heat & Proof Switch	1
17	Temperature Control knob	1
18	Temperature Display	1

NO.	PART NAME	QTY
19	Power Switch	1
20	Thermostat	1
21	5" Caster with Lock	2
	5" Caster without Lock	2
22	Water Pan	1
23	Corner Bumper	4
24	Door Assembly	1
25	Door Seal	1
26	Side Handle	1
27	Sliding Control Box Modular	1

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BDPW361F & BDPW361



PARTS LISTS

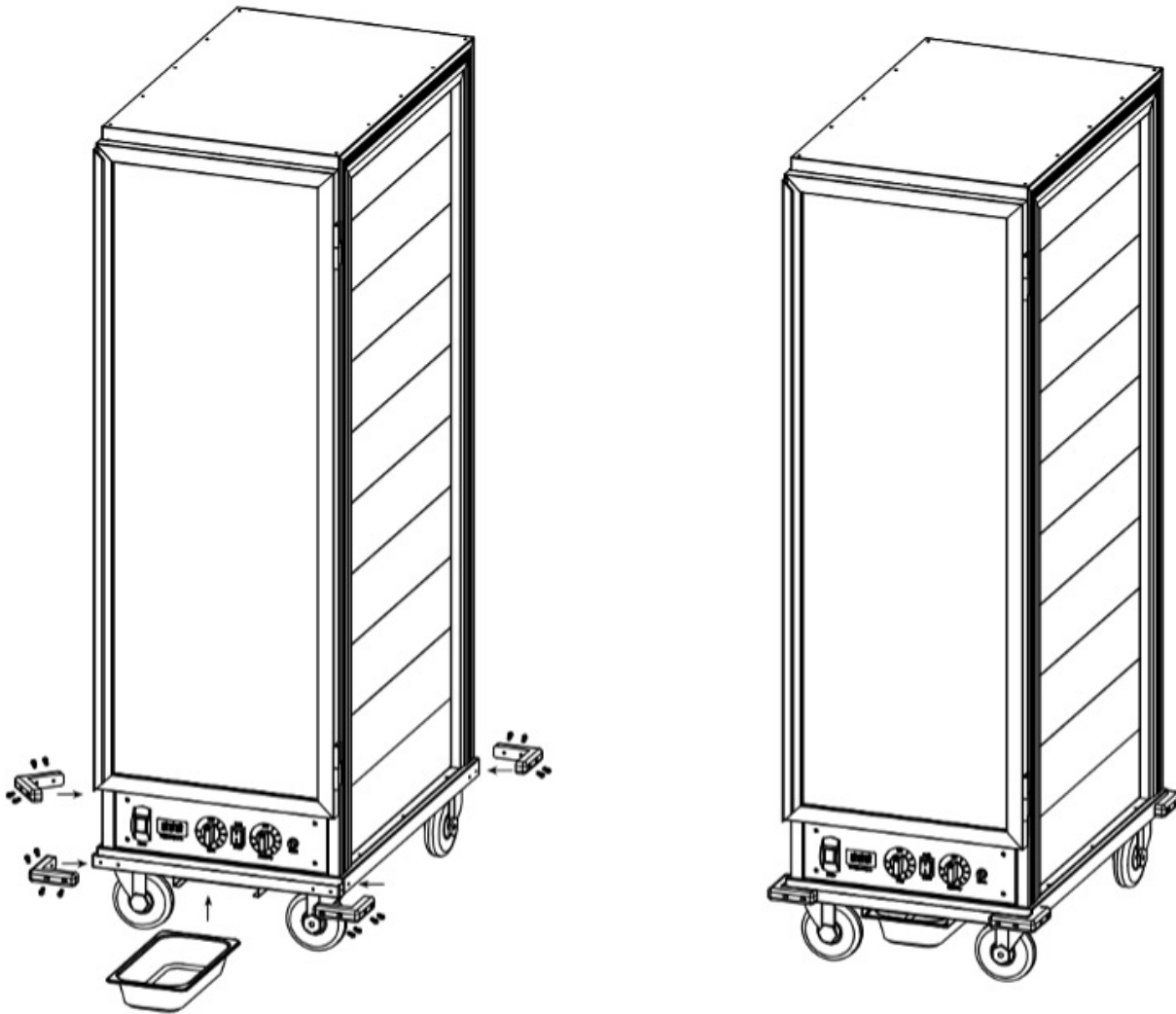
NO.	PART NAME	QTY
1	Door Hinge (A & B)	1 each
2	Pan Cover	1
3	M5 Nut	1
4	Power Cord	1
5	Power Cord Clip	1
6	Terminal Block	1
7	Temperature Limiter	1
8	Heating Element-1 120V/600W	1
9	Heating Element Fixture	1

NO.	PART NAME	QTY
10	Heating Element - 3 - 120V/900W	1
11	Heating Element - 2 - 120V/600W	1
12	Fan Motor	1
13	Control Panel	1
14	Humidity Thermostat	1
15	Humidity Control Knob	1
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NO.	PART NAME	QTY
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27	Sliding Control Box Modular	1

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ACCESSORY INSTALLATION



Accessory List: 4pcs bumpers, 16pcs M5*18 screws, 1pcs GN pan

1. After unpacking, take out the accessories from the accessory box.
2. Use a cross head screwdriver to secure the bumpers to the four corners of the unit.
3. Insert the GN pan into the slots.

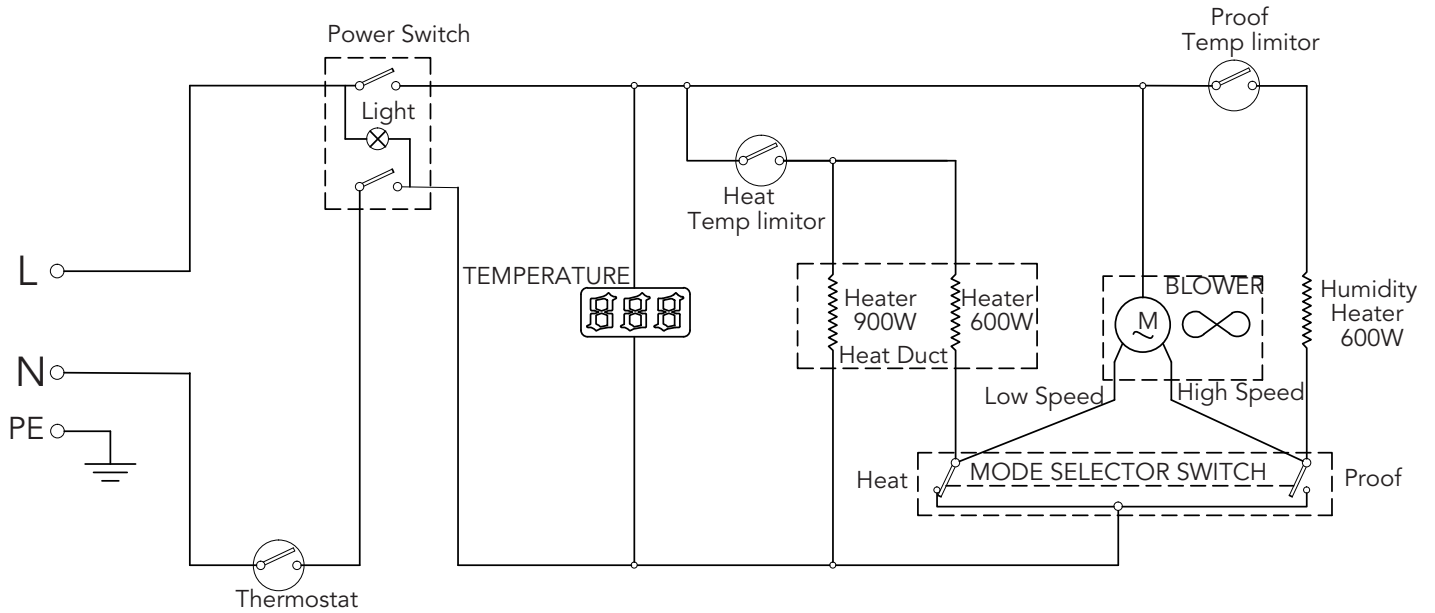
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TO CHANGE HINGE FROM RIGHT TO LEFT:

<p>1. Remove the hinge pins upward.</p>	<p>2. Remove the door.</p>	<p>3. Use a cross head screwdriver to remove the M5 screws and remove the hinges on the cabinet's right post.</p>	<p>4. Replace the M5 screws on the cabinet's right post and tighten fully.</p>
<p>5. Remove the M5 screws from the cabinet's left post.</p>	<p>6. Install the hinges on the cabinet's left post that were removed from the right post.</p>	<p>7. Install the door to the cabinet's left post and insert the hinge pins.</p>	

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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	CORRECTIVE ACTION
The warming cabinet does not become hot after being switched on.	<p>Check that the power switch and module switch is set to ON</p> <p>Check that the temperature or humidity control knob is ON.</p>
There is a metallic sound when the warming cabinet is in use.	Do not attempt to dismantle the warming cabinet. Contact your service agent right away to examine the fan.
Food is often overheated or burned, even when set according to the recipe.	<p>Check that the fan motor is operating normally.</p> <p>Contact your service agent to examine the temperature control knob.</p>

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1 YEAR LIMITED WARRANTY

Ice Bins • Oven Accessories • Proofing and Hot Holding Cabinets • Planetary Mixers • Gas: Charbroilers, Cooktops, Griddles, Ovens, Ranges

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty 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.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
 - * Voltage outside of data plate specifications
 - * Improper gas pressure
 - * Improper gas supply
 - * Water pressure outside of specified range
 - * Poor water quality
 - * Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

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 LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

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.