

Operator's Manual

CAYENNE[®] BAIN MARIE HOT DISPLAY CASE



Item	Model	Description	Voltage	Watts	Amps	Plug
40732	BMA7103	Cayenne Bain Marie Hot Display Case	120	1440	12	5-15P

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment and turn off before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This equipment is designed for illuminated display of food products. This equipment is intended and designed to keep food at proper serving temperatures. Food must be prepared and placed in display cabinets at proper serving temperatures. Heated display cabinets are not intended or designed to cook raw food or to reheat prepared food. It is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Remove bolts that secure the equipment to the pallet.
3. Clean any glue residue left over from the plastic or tape.
4. Place the equipment on a flat stable surface.
5. Seal the base of the unit to the counter top with food grade silicone seal.
6. Plug the equipment into a properly grounded electrical supply matching the nameplate rating voltage. Damage to the equipment can occur if incorrect power is supplied to equipment.

Note:

Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

FEATURES AND CONTROLS

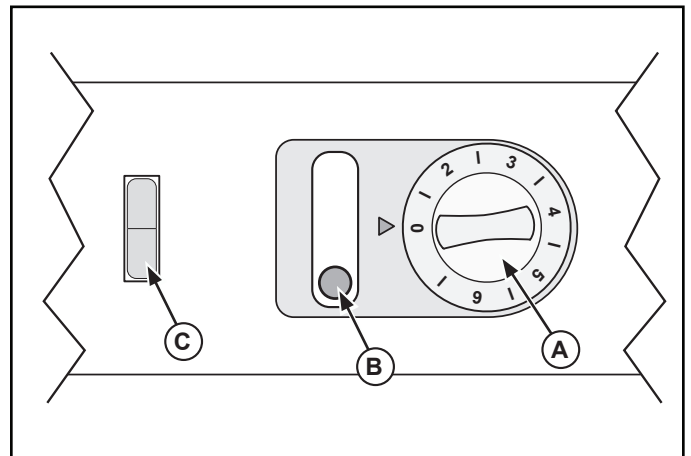


Figure 1. Light Switch, Pilot Light and Temperature Control Dial.

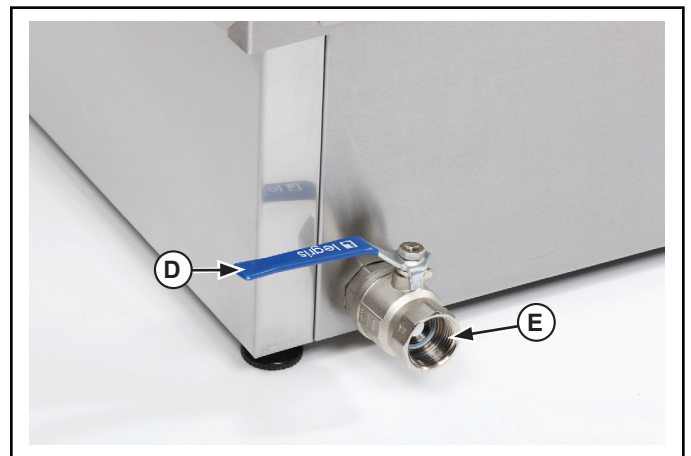


Figure 2. Drain and Drain Lever (shown in the “Closed Position”).



- (A) TEMPERATURE CONTROL.** Used to set or adjust the temperature of the well. The larger the number the higher the temperature, the smaller the number the lower the temperature. The “0” position is “OFF”.





- B** **PILOT LIGHT.** This light indicates that the unit is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycling on and off. This is not a power indicator light.
- C** **LIGHT SWITCH.** Switches the lights ON or OFF.
- D** **DRAIN VALVE LEVER.** Controls the flow of water out of the drain valve.
- E** **DRAIN VALVE.** Used to empty water from the well(s).

4. Switch the light switch (C) "ON" or "OFF" as desired.
5. Preheat the water in the well by covering well with empty food containers or covers. Set the temperature control (A) to the maximum setting. Figure 1. Preheat for 30 minutes.
6. Remove empty food containers or covers. Place containers rated for hot food that contain hot food into the preheated wells.
7. Place covers on food containers. Leave covers on food containers unless serving food.
8. Set the temperature control (A) to maintain proper hot holding temperature for food safety. Regularly check food temperature.

OPERATION

	 WARNING
	Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.	

	 WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified	

Before using this equipment clean as described in the **CLEANING** section of this document.

Before placing food product into this equipment operate to desired temperature. Food must be prepared and placed in display cabinets at proper serving temperatures. This equipment is not intended or designed to heat or cook food. Regularly check the food temperature.

WET OPERATION

1. Check that the drain valve lever (D) is in the closed position. See Figure 2.
2. Remove food pans and fill the well with clean fresh water, until water level is between the "L" low (B) and "H" high (A) marks. See Figure 3. Do not overfill. Always maintain water in well.

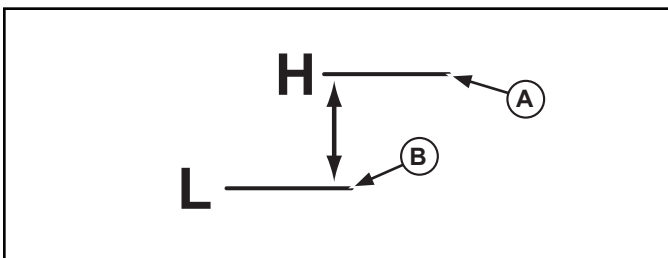


Figure 3. Water Level Marks.

3. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

9. It is recommended that the back doors be slightly open during operation to reduce fogging.
10. When finished using the unit. Turn the temperature control (A) to the "0" setting and unplug unit. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.
11. Allow the unit and water to cool completely.
12. Place a suitable container directly under the drain valve (E). See Figure 2. Turn the drain valve (D) to the open position monitoring the flow of liquid going into the container. Use caution to avoid spills that may create a slippery condition. Turn drain valve (D) to the closed position before the container is full. Dispose of the drained water. This procedure may need to be repeated.
13. Turn drain valve (D) to the closed position.

DRY OPERATION

1. Remove food pans and verify that all water has been removed. If necessary follow the procedures for draining water in **WET OPERATION** section of this document.
2. Plug electrical power cord into a grounded outlet matching the nameplate rated voltage.
3. Switch the light switch (C) "ON" or "OFF" as desired. See Figure 1.
4. Preheat the water in the well by covering well with empty food containers or covers. Set the temperature control (A) to the maximum setting. Preheat for 30 minutes.
5. Remove empty food containers or covers. Place containers rated for hot food that contain hot food into the preheated wells.
6. Place covers on food containers. Leave covers on food containers unless serving food.
7. Set the temperature control (A) to maintain proper hot holding temperature for food safety. Regularly check food temperature.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth.

8. It is recommended that the back doors be slightly open during operation to reduce fogging.
9. When finished using the unit. Turn the temperature control (A) to the "0" setting and unplug unit.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

	WARNING
	Burn Hazard. Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.	

NOTE:
 Do not use cleaning products containing aggressive chemicals, acids, or that contain chlorine.

	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.	

NOTE:
 Do not immerse the cord, plug or equipment in water or any other liquid. Do not use a hose to clean this equipment.

1. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning. If necessary follow the procedures for draining water in **WET OPERATION** section of this document.
3. Using a damp cloth, sponge dipped in soapy water to clean the equipment.
4. Completely dry the equipment.

MAINTENANCE

Replacement of the light bulb.

1. Turn off and unplug the equipment.
2. Allow the lights to cool completely.
3. The light bulb is held in place under spring tension. To remove the light bulb, push the light bulb towards one end this will release the other end. Lift the lamp out of the holder.
4. Remove and discard the old light.

NOTE:
A halogen bulb should not be touched even when taking it from the package because the quartz surface can be damaged by skin oils and salt. This causes the bulb to fail prematurely. You should use cotton gloves or a cotton cloth to hold the bulb.
If a halogen bulb does come in contact with your skin, you can gently clean the bulb surface with an alcohol-based liquid.

5. To install the light bulb, push the light bulb towards one. Align the other end into the bulb holder and slowly release the light bulb.

TROUBLESHOOTING

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Light bulb not working.	Faulty outlet.	Have outlet replaced by qualified personal.
Unit not heating.	Faulty heating element.	Have unit serviced by qualified personal.
Light bulb not working.	Faulty light bulb.	Replace light bulb.

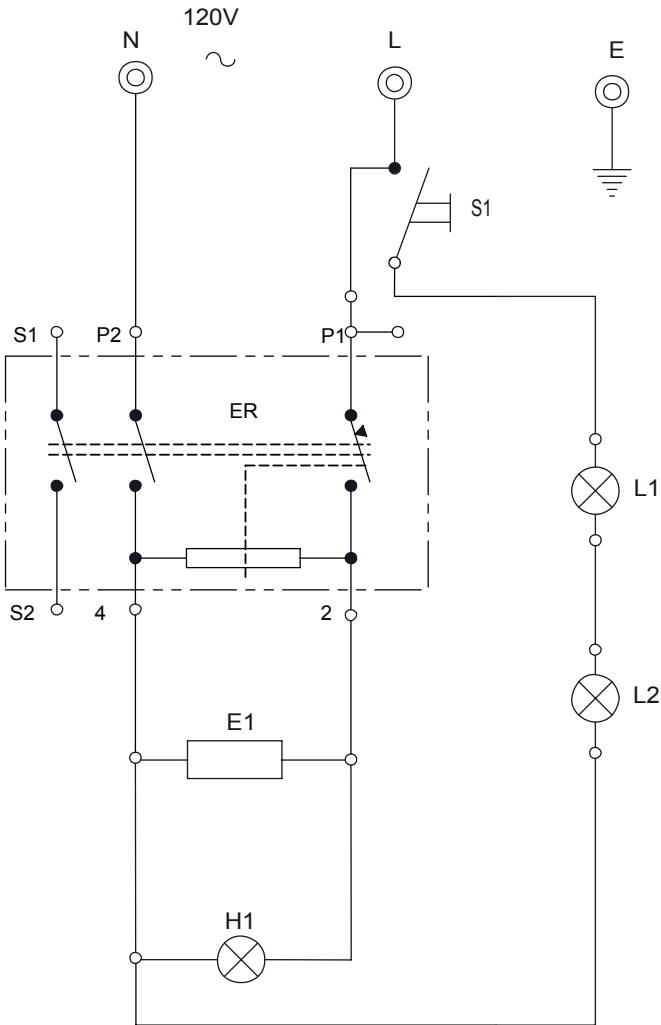
SERVICE AND REPAIR

The only user serviceable part for this appliance is the light bulb. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Service • 1-800-628-0832



ELECTRICAL DRAWING - HEATED DISPLAY CASE , 40732



WIRING DIAGRAM

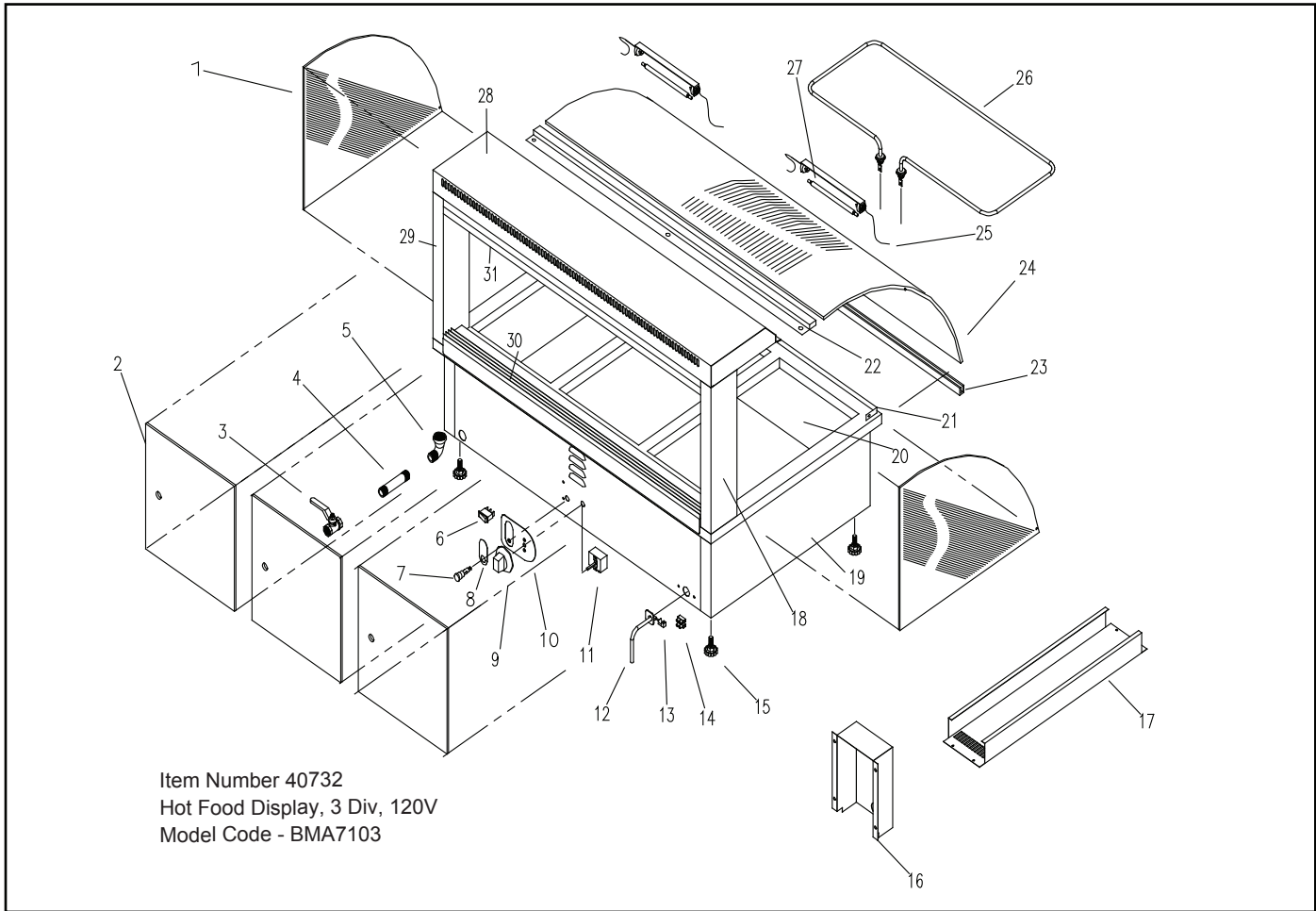
Item 40732

Model BMA7103

LEGEND	DESCRIPTION
ER	ENERGY REGULATOR
E1	ELEMENT - 1300W / 120V
H1	CONTROL PILOT LIGHT
L1/L2	TUNGSTEN HALOGEN LAMPS
S1	LIGHT SWITCH

ENGLISH

EXPLODED VIEW DRAWING - HEATED DISPLAY CASE, 40732



SPARE PARTS LIST - HEATED DISPLAY CASE, 40732

Callout	Part Number	Description
1	XBMA7001	SIDE GLASS
2	XBMA7302	REAR GLASS DOOR (3 PCS PER UNIT)
3	XBMA7013	DRAIN VALVE
4	N/A	DRAIN VALVE EXTENSION PIPE
5	N/A	DRAIN VALVE ELBOW
6	XWMA1004	ON/OFF SWITCH FOR LIGHTS
7	XAA0011	PILOT LIGHT 120V (YELLOW)
8	N/A	PILOT LIGHT FASCIA
9	XBMA7002	CONTROL KNOB
9	XBMA7007	CONTROL KNOB (0-6) VOLLRATH BLUE
10	XAA0007	BLACK PLASTIC D SHAPE FASCIA
10	XAA0009	BLUE PLASTIC FASCIA (VOLLRATH)
11	XBMA7003	ENERGY REGULATOR
12	XAA0005	POWER CABLE 120V
13	XCOA1013	CABLE RESTRAINT
14	N/A	CONNECTOR BLOCK
15	XBMA7004	ADJUSTABLE FOOT
16	N/A	TOP COVER SUPPORT
17	N/A	TOP COVER SUPPORT

Callout	Part Number	Description
18	N/A	TOP COVER SUPPORT RIGHT
19	N/A	BASE
20	N/A	INSERT SUPPORT
21	N/A	FRONT GLASS LOWER SUPPORT BAR
22	XBMA7303	FRONT GLASS UPPER SUPPORT BAR
23	XBMA7008	SILICONE GASKET FRONT GLASS
24	XBMA7301	FRONT GLASS
25	XBMA7009	GLOBE HOLDER (NEW TYPE 4.5") (INC. BRACKET & CONNECTORS)
25	XBMA7011	GLOBE HOLDER (OLD TYPE 7.5") (BRACKET ONLY)
25	XBMA7012	GLOBE CONNECTOR (NEW TYPE)
26	XBMA7005	ELEMENT
27	XBMA7006	HALOGEN GLOBE 500W (NEW TYPE 4.5")
27	XBMA7010	HALOGEN GLOBE 750W (OLD TYPE 7.5")
28	N/A	TOP COVER
29	N/A	TOP COVER SUPPORT LEFT
30	N/A	LOWER GLASS SLIDE
31	N/A	UPPER GLASS SLIDE



WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period 1 labor and 2 years parts.
11. Extended warranties are available at the time of sale.
12. Vollrath – Redco products – The warranty period is 2 years.
13. Optio / Arkadia product lines – The warranty period is 90 days.
14. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME			
KEY CONTACT NAME		EMAIL	
STREET ADDRESS			
CITY	STATE	ZIP CODE	
COUNTRY	PHONE	FAX	
MODEL		ITEM NUMBER	
SERIAL NUMBER	-	-	-
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No



www.vollrathco.com

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U.S.A.

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Fax: 800.752.5620

Technical Services: 800.628.0832
Service Fax: 920.459.5462

Canada Service: 800.695.8560

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