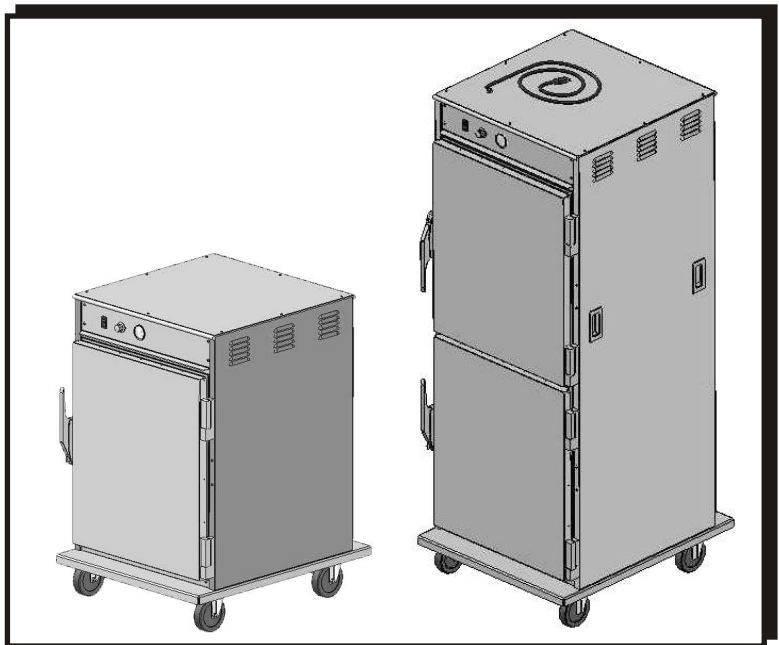




Innovative Foodservice Equipment Custom
Designed for Performance, Service and Value.

INSTALLATION AND OPERATING INSTRUCTIONS



TEMPER SELECT HOT HOLDING CABINET

Model Numbers: HTS Series

**INTENDED FOR OTHER THAN HOUSEHOLD USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



WARNING: For your safety do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



WARNING: Initial heating of unit may generate smoke or fumes and must be done in a well-ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.



This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



ANSI/NSF 4

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P/N 8822900 2/08

BevLes
729 Third Avenue
Dallas, TX 75226

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly reads, understands and follows these instructions.

The **BevLes Company** takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you carefully read and follow the instructions in this manual.

Installation and start-up should be performed by a qualified installer who thoroughly reads, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department BevLes Company, Inc., 729 Third Avenue, Dallas, TX 75226.

1. SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:



DANGER: This symbol warns of imminent hazard which will result in serious injury or death.



WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.



NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



2. GENERAL INFORMATION

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE



WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



WARNING: Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.





NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.



NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.



WARNING: Do not use oven cleaners, caustic solutions or mechanical means to clean the appliance as they will damage the interior stainless surface.



WARNING: This appliance must be serviced by an Authorized Service Technician only. Disconnect the power supply before cleaning or servicing the cabinet. Regular and thorough cleaning will help to keep the cabinet operating properly. If service is required, contact an Authorized Service Agency, your dealer or the factory to obtain a qualified technician for the required maintenance/service.



WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



WARNING: Neglecting to keep fan opening clean could result in cabinet failure.



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The data plate for the unit is located on the left side panel on the upper rear of that panel. Check the voltage requirements on the data plate. Connect the unit only to the voltage configuration specified on the data plate.

3. INSTALLATION INSTRUCTIONS

BEFORE USING THE CABINET:

1. Place cabinet on level floor in a well ventilated area.
2. Plug unit into proper wall outlet.
3. Push the power switch to ON and set the Air thermostat to 9. Let run for one hour.
4. Let the cabinet cool and clean the inside with a mild detergent and hot water.



CAUTION: During operation the air is VERY HOT when the door is opened.



4. OPERATING INSTRUCTIONS

Standard Controls:

1. Push power switch to ON.
2. Set the thermostat to desired temperature.
3. Preheat the cabinet for 30 minutes.

Optional Digital Controls:

1. Push power switch to ON.
2. Push & hold "Push to Set" button.
3. Turn knob to desired temperature.
4. Release "Push to Set" button.
 - A. The controller will lock in the set temperature.
 - B. Display the current cabinet temperature.
5. Preheat cabinet for 30 minutes.

Note: Safe food holding temperature is 150°F/65°C or higher

Note: Refer to Temperature Chart for temperature settings (see page 7).

5. CLEANING INSTRUCTIONS

Daily Cleaning:

1. Turn off power switch and unplug the unit from the wall outlet.
2. Allow the unit to cool before cleaning.



WARNING: To avoid burns allow the unit to cool before cleaning.



3. Open the doors and remove all pans and hangers from the unit. Take them to the sink and thoroughly clean.
4. Clean the interior and exterior of the cabinet with warm soapy water.



WARNING: Do not use steel wool or other abrasive cleaners. Do not use cleaners or sanitizers containing chlorine, iodine, ammonia or bromine as these will damage the finish on the stainless steel.



WARNING: Do not use a water jet (pressure sprayer) to clean the unit. This could damage some of the components.



5. Wash the control panel with a damp cloth, do not use excess water on the control panel.
6. Reinstall the hangers and pans. Leave the door partially open to allow these parts and the interior of the cabinet to thoroughly dry.

Weekly Cleaning:

1. In addition to the daily cleaning remove the top air ducts from each side of the internal cabinet. To remove these lift up and then pull away from the internal wall.
2. Remove the bottom air duct from each side of the internal cabinet. After the top air ducts have been removed you can lift and pull away from the internal wall.
3. Take these parts to the sink and thoroughly clean.



WARNING: Do not use steel wool or other abrasive cleaners. Do not use cleaners or sanitizers containing chlorine, iodine, ammonia or bromine as these will damage the finish on the stainless steel.



4. Reinstall these parts by installing the bottom air ducts first. Place the openings in the back of the air duct over the spacers on the side wall and slide down into position. After the bottom air ducts are installed repeat the process with the top air ducts.

Monthly Cleaning

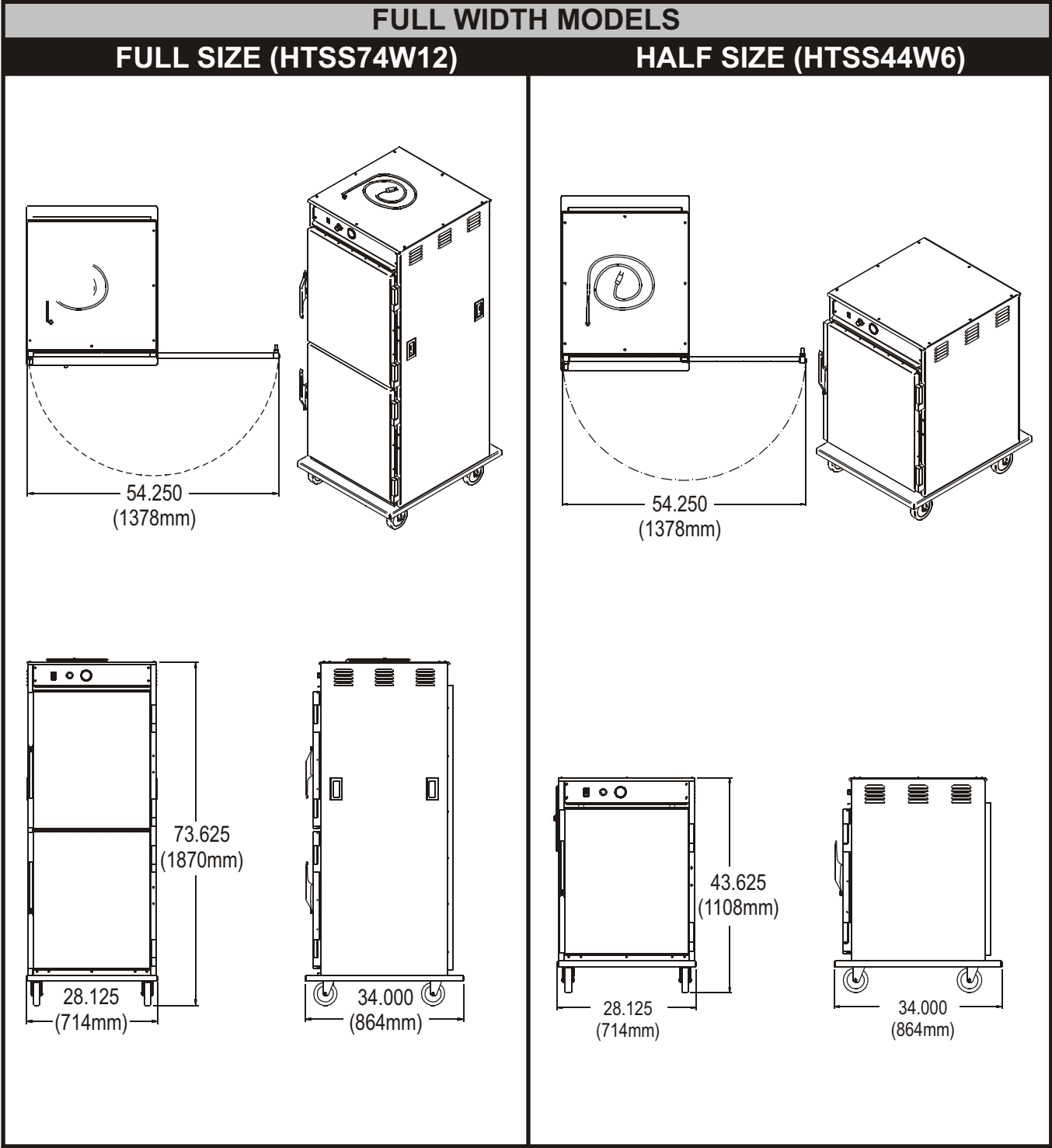
1. Vacuum the openings in the center of the rear panel.



Caution: Failure to clean these openings on a regular basis can cause the control components to overheat and shorten their life.



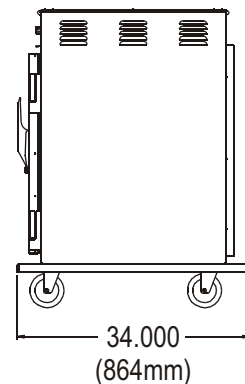
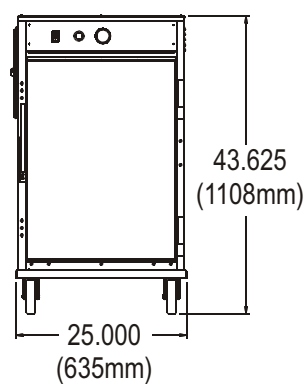
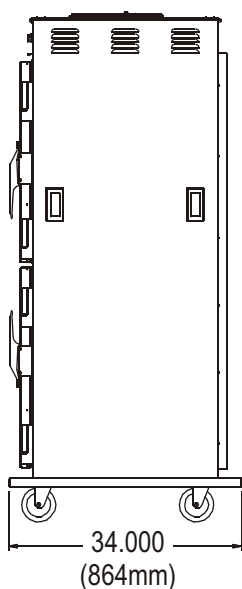
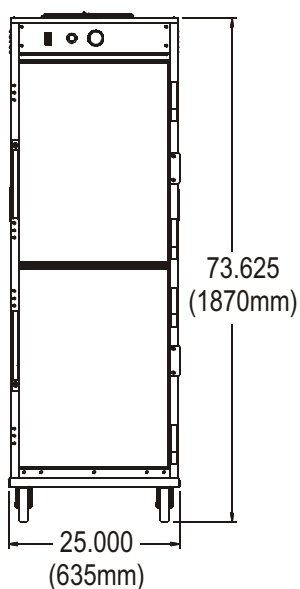
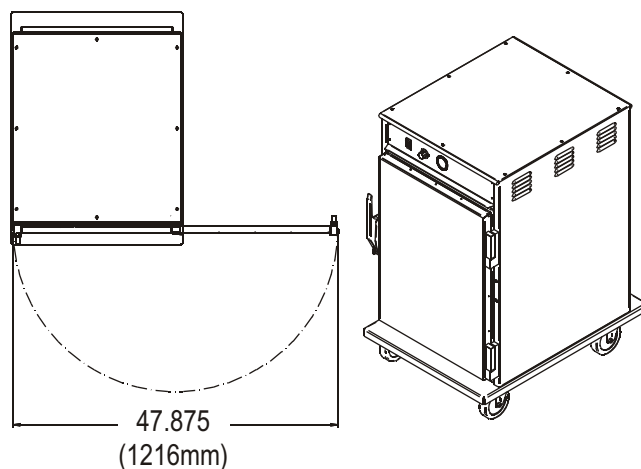
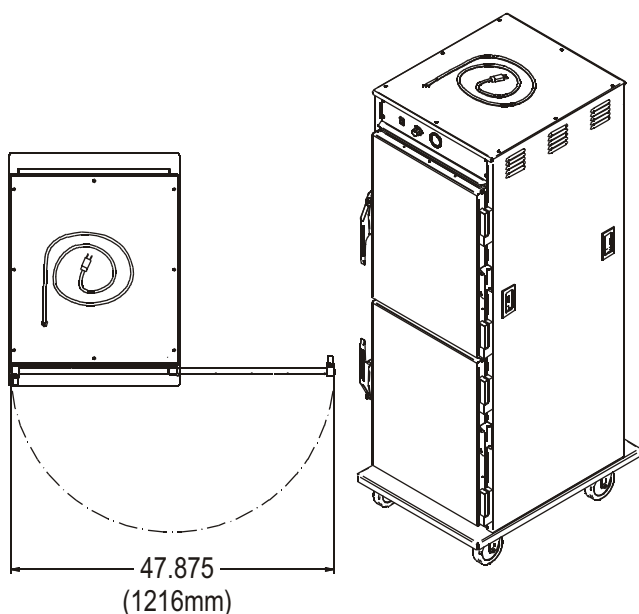
6. SPECIFICATIONS



NARROW WIDTH MODELS

FULL SIZE (HTSS74P34)

HALF SIZE (HTSS44P16)



TEMPERATURE CHART - TEMPER SELECT

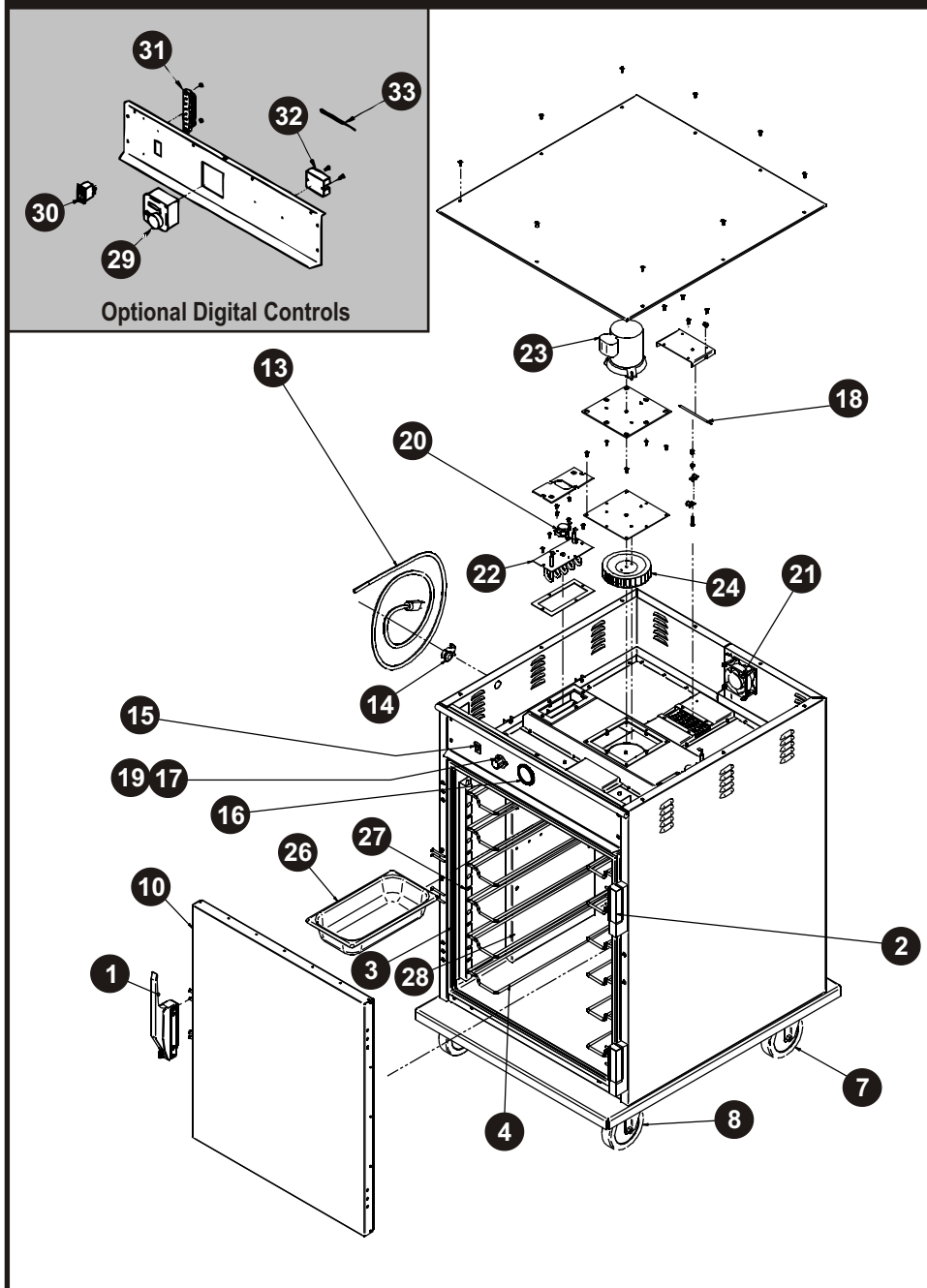
DIAL SETTINGS	1	2	3	4	5	6	7	8	9	10
TEMPERATURE	80°F	99°F	110°F	130°F	145°F	155°F	166°F	182°F	192°F	205°F

Note: These settings are based on tests under laboratory conditions. Results may change at your location based on weather conditions and elevation . Experiment with the settings to determine the proper setting for your use.

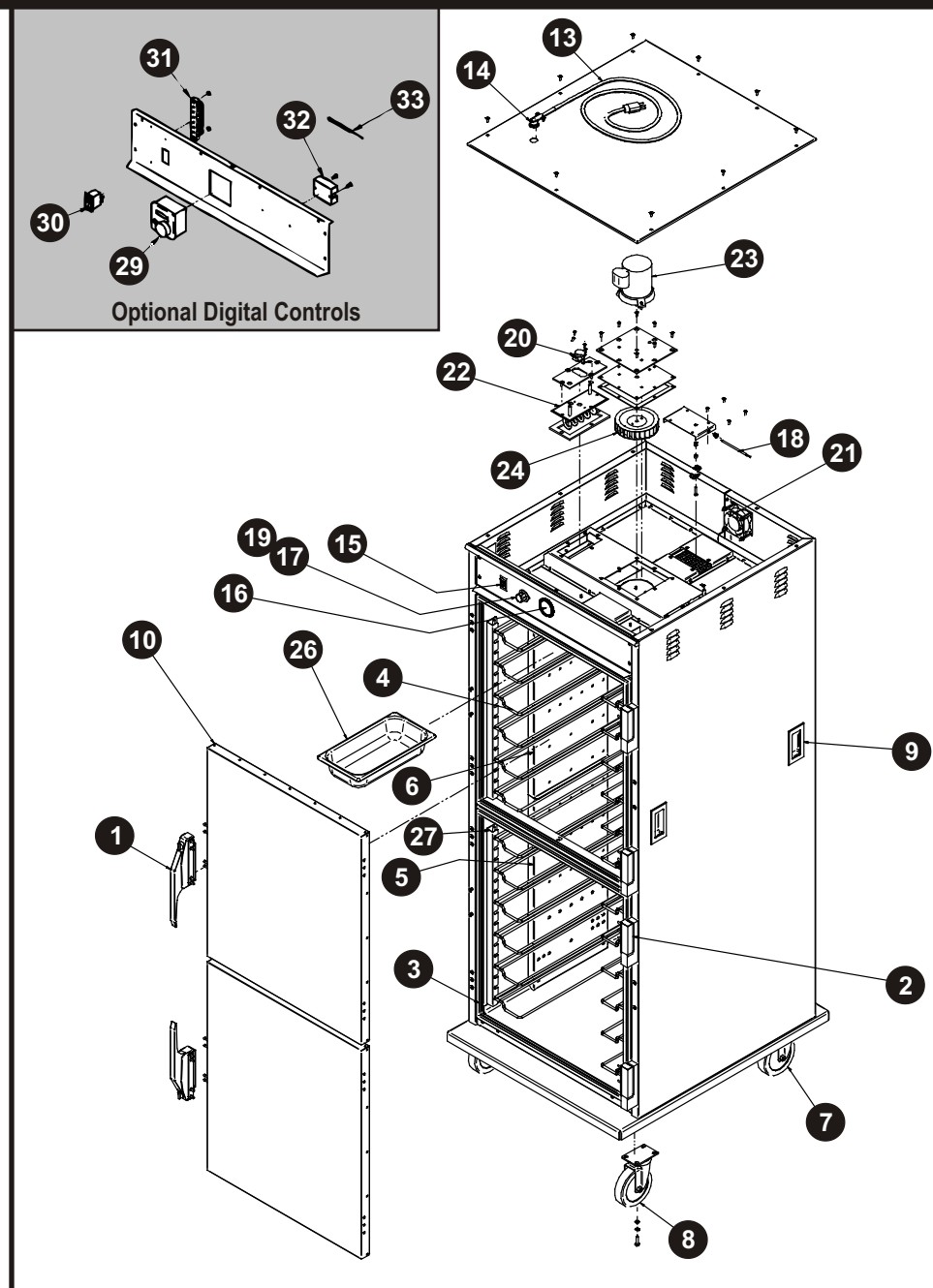
7. PARTS LISTS & EXPLODED VIEWS

PARTS LIST - HALF SIZE & FULL SIZE (FULL WIDTH MODELS)			
ITEM	120V P/N	208/240V P/N	DESCRIPTION
1	781185	781185	Magnetic Latch
2	784692	784692	Lift-Off Hinge
3	781155	781155	Magnetic Gasket
4	781283	781283	Wire Hanger 5 x 25 Chrome
	781284	781284	Wire Hanger 5 x 25 Stainless Steel (Optional)
5	741134	741134	Bottom Air Duct (Full Size Units Only)
6	741135	741135	Top Air Duct (Full Size Units Only)
7	780040	780040	5" Caster
8	780036	780036	5" Caster With Brake
9	781147	781147	Pull Handle (Full Size Units Only)
10	720319	720319	Door
11*	720321	720321	Door With Window
12*	783004	783004	Spacer - Air Duct
13	782068	701015	Power Cord
14	1101500	1101500	Stain Relief
15	1302200	1302200	Power Switch
16	784058	784058	Thermometer
17	781173	781173	Temperature Controller
18	781227	781227	Probe - Air
19	781189	781189	Thermostat Knob
20	781276	781276	Hi Limit Switch
21	784680	784682	Cooling Fan
22	781160	781163	Air Heater
23	781279	781280	Blower Motor
24	1210810	1210810	Blower Wheel
25*	1101600	1101600	Terminal Block
26	2411450	2411450	Water Pan
27	741094	741094	Channel Support
28	741485	741485	Air Duct - Half Size Units
OPTIONAL DIGITAL CONTROLS			
29	781251	781255	Digital Controller
30	1302200	1302200	Power Switch
31	1107200	1107200	Terminal Block
32	782162	782162	Solid State Relay
33	781252	781252	Probe
*NOT SHOWN			

EXPLODED VIEW - HALF SIZE (FULL WIDTH MODELS)



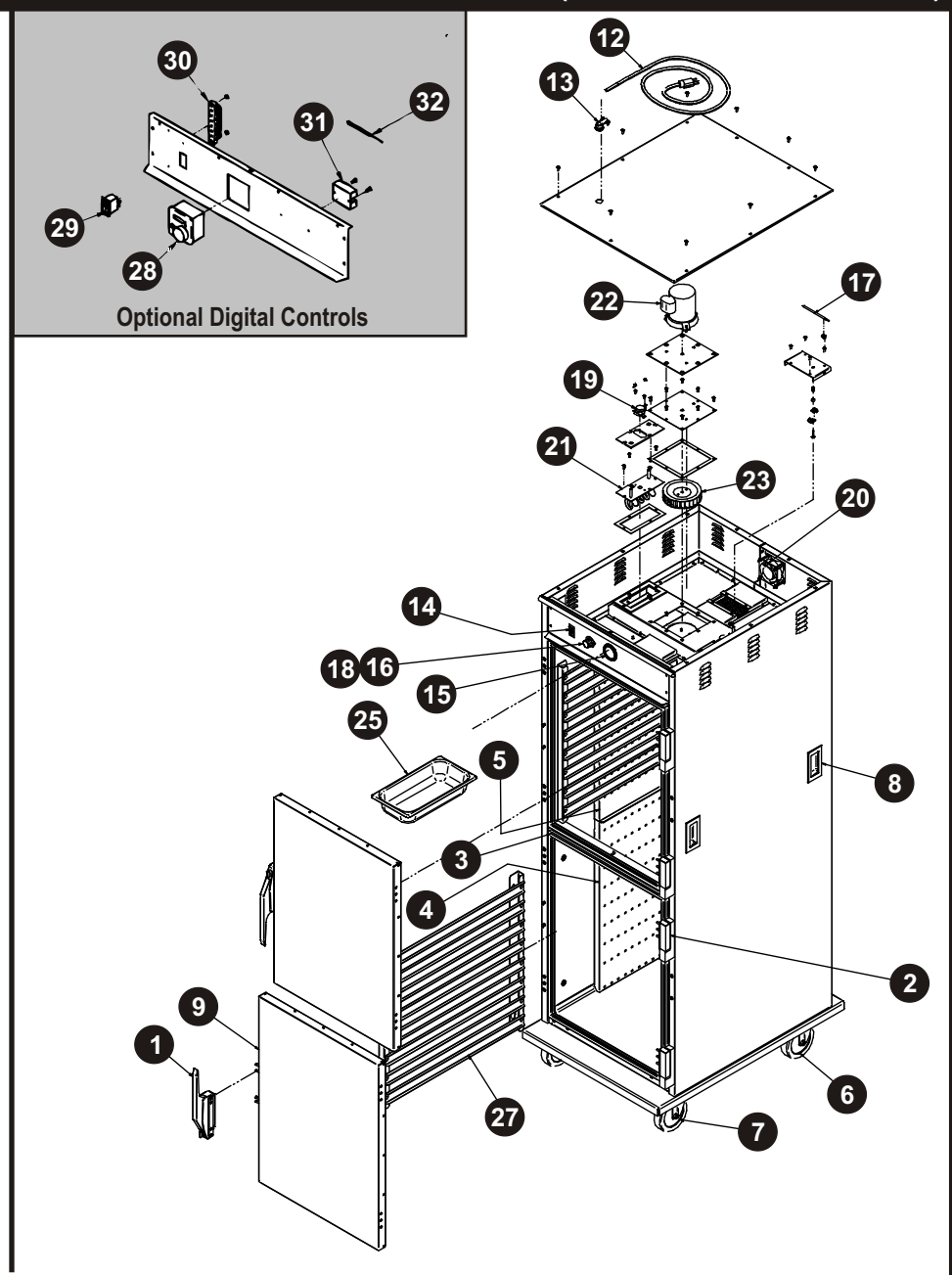
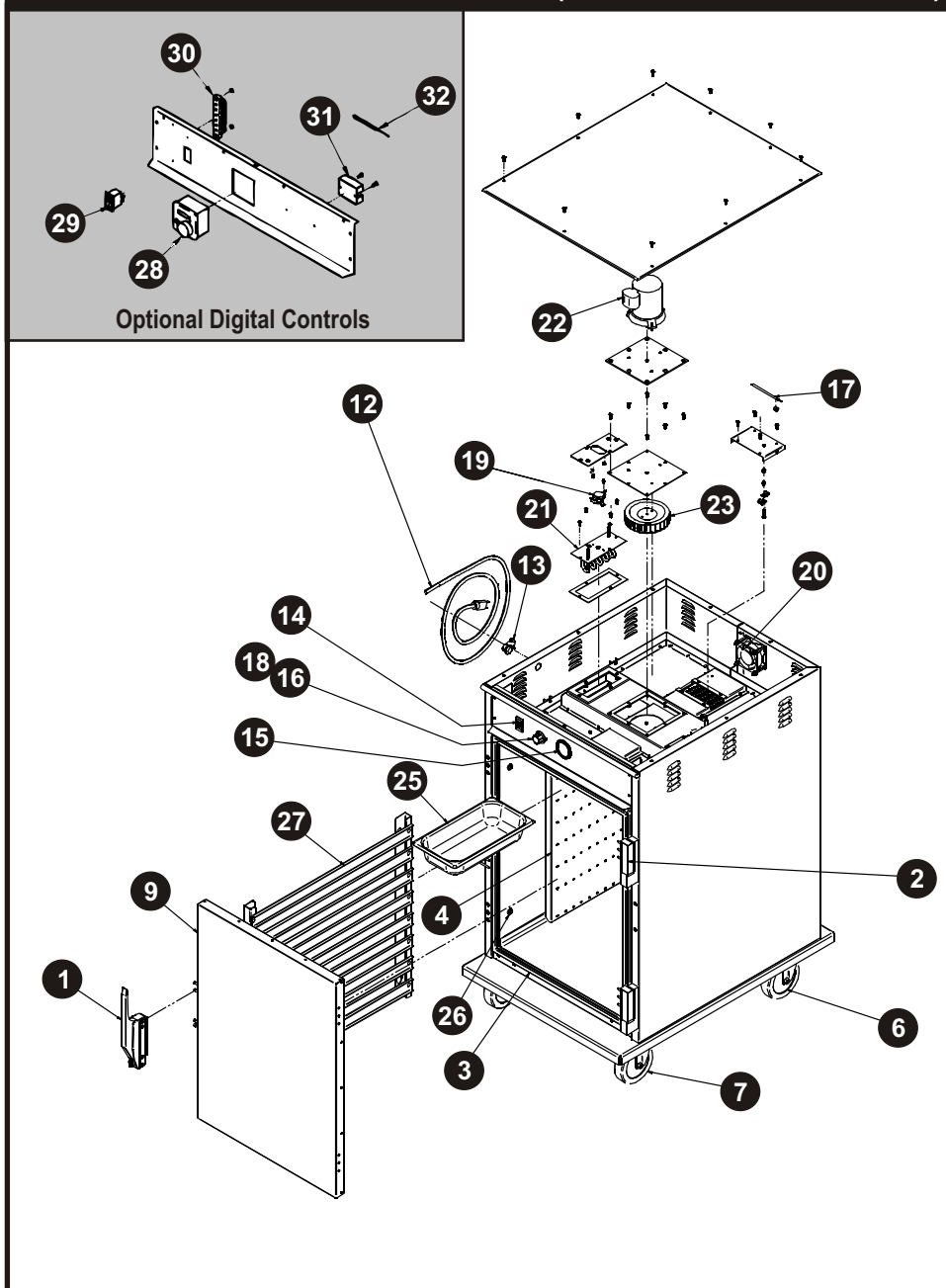
EXPLODED VIEW - FULL SIZE (FULL WIDTH MODELS)



PARTS LIST - HALF SIZE & FULL SIZE (NARROW WIDTH MODELS)

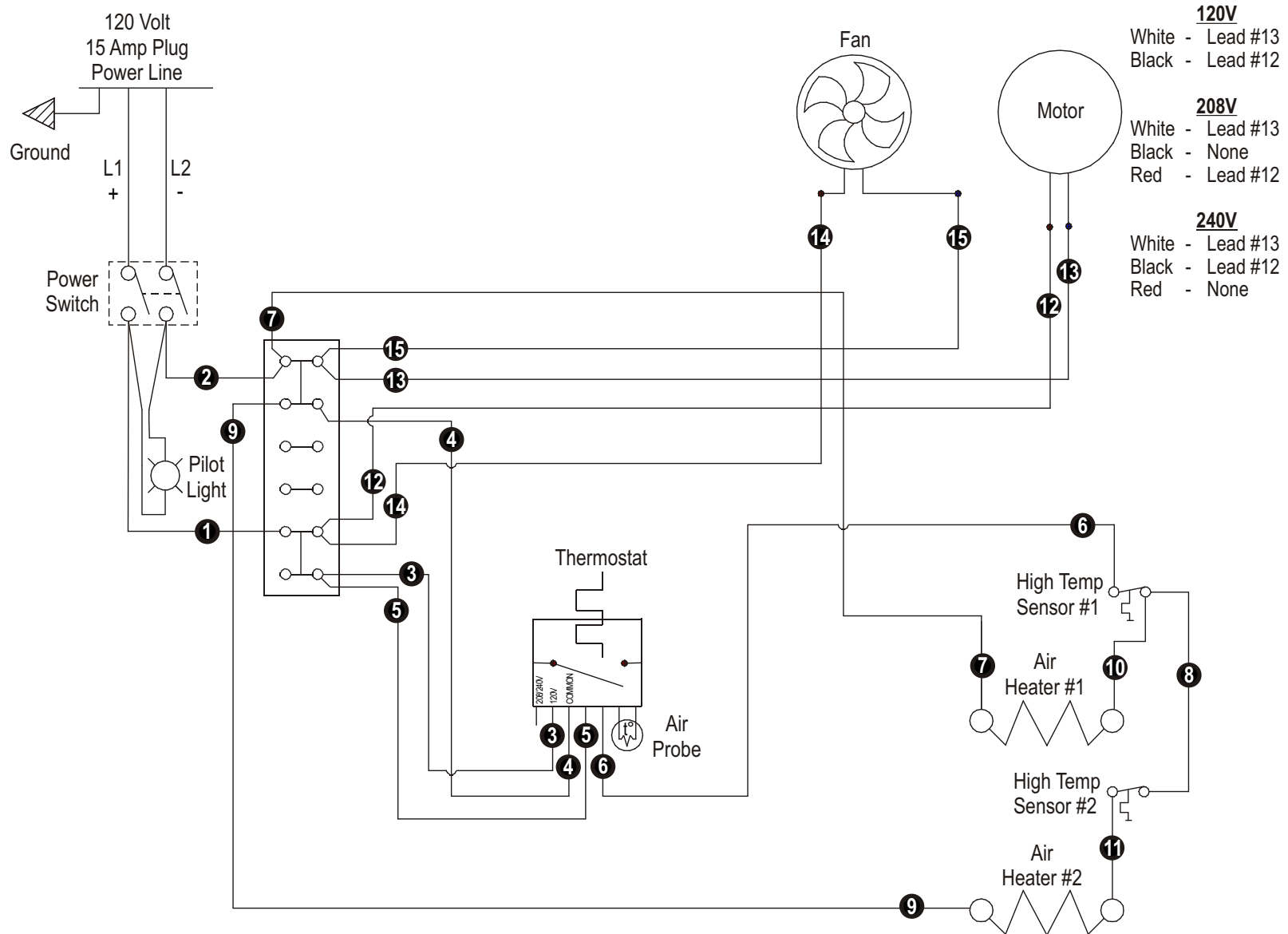
ITEM	120V P/N	208/240V P/N	DESCRIPTION
1	781185	781185	Magnetic Latch
2	784692	784692	Lift-Off Hinge
3	781156	781156	Magnetic Gasket
4	741563	741563	Bottom Air Duct
5	741561	741561	Top Air Duct (Full Size Units Only)
6	780040	780040	5" Caster
7	780036	780036	5" Caster With Brake
8	781147	781147	Pull Handle (Full Size Units Only)
9	720322	720322	Door
10*	720323	720323	Door With Window
11*	783004	783004	Spacer - Air Duct
12	782068	701015	Power Cord
13	1101500	1101500	Stain Relief
14	1302200	1302200	Power Switch
15	784058	784058	Thermometer
16	781173	781173	Temperature Controller
17	781227	781227	Probe - Air
18	781189	781189	Thermostat Knob
19	781276	781276	Hi Limit Switch
20	784680	784682	Cooling Fan
21	781160	781163	Air Heater
22	781279	781280	Blower Motor
23	1210810	1210810	Blower Wheel
24*	1101600	1101600	Terminal Block
25	2411450	2411450	Water Pan
26	750382	750382	Spacer - Pan Slide Assy
27	720515	720515	Pan Slide Assembly
OPTIONAL DIGITAL CONTROLS			
28	781251	781255	Digital Controller
29	1302200	1302200	Power Switch
30	1107200	1107200	Terminal Block
31	782162	782162	Solid State Relay
32	781252	781252	Probe
			*NOT SHOWN

EXPLODED VIEW - HALF SIZE (NARROW WIDTH MODELS) EXPLODED VIEW - FULL SIZE (NARROW WIDTH MODELS)

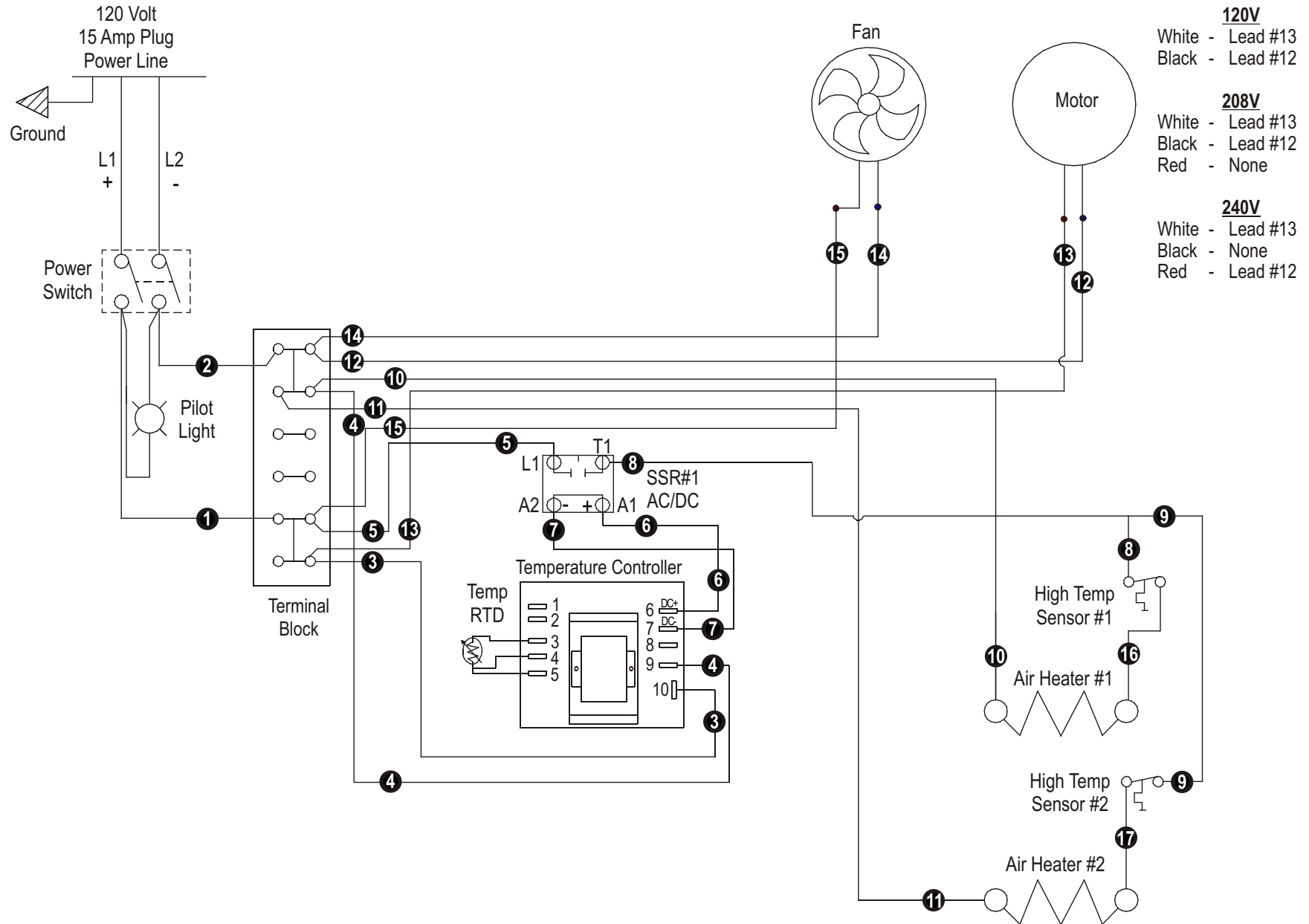


8. WIRING DIAGRAM

WIRING DIAGRAM - TEMPER SELECT



OPTIONAL DIGITAL CONTROL WIRING DIAGRAM - TEMPER SELECT



IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

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_____	_____	_____
Model Number	Serial Number	Date Purchased



9. BEVLES COMPANY LIMITED WARRANTY

729 Third Avenue * Dallas, TX 75226
Phone: +1 (214) 421-7366 Fax: +1 (214) 565-0976

1. Bevles warrants to the original purchaser that on the date the equipment is shipped (sold), it will be free of defects in materials or workmanship. Bevles will, at its discretion, repair or replace, during the warranty period printed below, any part that has a defect in material or workmanship that was present when the product shipped from Bevles, and which manifests itself during the warranty period under normal use and service.

- Parts: Two* years from date of original shipment from the Bevles factory.
- Labor: One** year from date of original shipment from the Bevles factory.

* Air Circulation Blower Assemblies (motors) and Power Switches shall be one year from date of original shipment.

Calrod "Air" Heating Elements shall be three years from date of original shipment.

** All electrical components 120 days from date of original shipment.

2. Bevles must be contacted, and pre-approval must be issued by the Bevles factory prior to any type of service being performed. Bevles assumes no responsibility for any charges that were not expressly authorized by the Bevles factory, or for any charges that exceed, in Bevles' sole judgement, normal and customary amounts.
3. Bevles will pay UPS Ground charges for any part that has a defect in material or workmanship that was present when the product shipped from Bevles, and which manifests itself during the **first year** of the warranty period under normal use and service. All warranty replacement parts will ship F.O.B. Bevles factory, Cheyenne, WY 82007.
4. This warranty shall be void in its entirety if any abuse of, misuse of, alteration/modification of or improper maintenance of original product occurs. If, at any time a claim is reported to Bevles, and the purchaser is delinquent in payment for the product, warranty will not apply.
5. Buyer's Remedies-If a Bevles product fails due to a defect in material or workmanship in conformity with the warranties in paragraph one, buyer shall notify Bevles of such failure within a reasonable time, but in no event beyond fifteen (15) days of such discovery of defect in material or workmanship. Bevles shall provide, in its sole discretion, either the repair or replacement of any defective or any non-conforming part. Bevles specifically disavows any other representation, warranty or liability relating to the continued use of the product.
6. Exclusion of consequential and incidental damages-In no event shall Bevles be liable for any incidental, special, indirect, or consequential damages, whether resulting from non-delivery or from the use, misuse, or inability to use the product, or from defects in the product, or from Bevles' own negligence or other tort. This exclusion applies regardless of whether such damages are sought for breach of warranty, breach of contract, negligence, or strict liability in tort or under any other legal theory.
7. Disclaimer of warranties-The warranties contained in paragraph one above are the exclusive warranties given by Bevles and supersede any prior, contrary, or additional representations, whether oral or written. Bevles hereby disclaims and excludes all other warranties-whether expressed, implied, or statutory-including any warranty of merchantability, any warranty of fitness for a particular purpose, and any implied warranties otherwise arising from course of dealing or usage of trade.

1/05



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Fax: +1 (214) 565-0976
Toll Free: +1 (800) 441-1601
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E-mail: sales@BevLes.com

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