

Quality Industries

Foodservice

156 East Main St. Auburntown, TN 37016

1-615-306-2883

edschultz@bucketofsteam.com



**Quality
Industries**
FOODSERVICE
BY STAINLESS



Food Warmer Light User Manual

Thank you for your business!

We trust you will find this new Food Warmer Light to be quiet,
efficient, and durable

**Please return this completed page. The owner is required to
return this product registration information immediately.**

The model and serial numbers are stamped on the nameplate
located next to the machine's controls. Please print clearly.

-----Second Fold Line-----

Place
stamp
here

Quality Industries Foodservice
156 East Main St. Auburntown, TN 37016

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: _____ Store I.D.#: _____

Address: _____

City: _____ State/Province/Region: _____

Country: _____ Postal Code: _____

Telephone: _____ Fax: _____

Store Owner: _____

Model: _____

Serial Number(s): _____

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Food Warmer Light

Operation, Maintenance, and Warranty

Read this manual thoroughly before operating machine. The model and serial numbers are on the data plate mounted on the machine. Record the model and serial numbers below.

Refer to these numbers in any correspondence with Quality Industries Foodservice.

Model _____

Serial Number(s) _____

Note: All procedures listed on these pages are general use guidelines. Please refer to your company procedures for exact instructions.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

CAUTION - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set.

DO NOT SPRAY MACHINE WITH WATER

Machine is designed to shed water & dust; however, **IT IS NOT WATERPROOF.**

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Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury when using this food warmer light, follow these basic safety precautions:

1. Read all instructions carefully before operating.
2. Do not touch hot surfaces; use handles or knobs where provided.
3. Electrical Safety:
 - Do not immerse cords or plugs in water or other liquids.
 - Plug the unit into a properly grounded outlet.
4. Supervision is necessary when the appliance is used near children.
5. Unplug the unit when not in use and before cleaning.
6. Allow the unit to cool before assembling, disassembling, or cleaning.
7. Inspect the unit regularly for damage to the cord or plug.
8. Use only manufacturer-recommended accessories and replacement parts.
9. Do not use outdoors unless specified for outdoor use.
10. Prevent cord hazards:
 - Do not let the cord hang over the edge of tables or counters.
 - Keep the cord away from hot surfaces.
11. Keep away from heat sources:
 - Do not place on or near a hot gas or electric burner.
 - Do not place in a heated oven.
12. Exercise caution when moving the unit if it contains hot food.
13. Do not use appliance for unintended purposes.
14. Ensure proper ventilation to prevent overheating.
15. Avoid flammable materials near the unit during operation.
16. Bulb Handling:
 - Allow bulbs to cool before replacing.
 - Use only specified bulbs (375 Watts).

SAVE THESE INSTRUCTIONS

Operation

Initial Setup

- **Unpack the Unit:** Remove all packaging materials and inspect the warmer light for any damage.
- **Placement:** Position the food warmer light on a stable, heat-resistant surface. Ensure it is placed away from flammable materials and has adequate ventilation.
- **Assembly:** For the Double Head Warmer Light (Model 3990645), ensure both lamp heads are securely attached.

Electrical Connection

- **Power Supply:** Plug the unit into a properly grounded 110V electrical outlet.
- **Avoid Extensions:** Do not use extension cords or power strips; plug the unit directly into the wall outlet to prevent electrical hazards.

Operating the Warmer Light

- **Turning On:** Use the power switch located on the unit's base to turn on the warmer light.
- **Bulb Information:**
 - **Single Head (Model 3990644):** Comes with one 375-watt bulb.
 - **Double Head (Model 3990645):** Equipped with two 375-watt bulbs.
- **Adjusting Height:** If applicable, adjust the height or angle of the lamp head(s) to achieve the desired warming effect on the food below.
- **Food Placement:** Place the food items directly under the lamp(s) to keep them warm.

Adjusting Heat Intensity

- **Distance Control:** Adjust the distance between the lamp and the food to control the heat intensity. Closer proximity increases warmth.
- **Caution:** Be careful when adjusting the lamp during operation, as the surfaces can become hot.

Shutting Down

- **Turning Off:** Switch off the unit using the power button when not in use.
- **Unplugging:** Disconnect the power cord from the electrical outlet after the unit has cooled down.

Cleaning and Maintenance

- **Safety First:** Ensure the unit is turned off, unplugged, and completely cooled before cleaning.
- **Cleaning:**
 - Wipe down the exterior surfaces with a damp cloth and mild detergent.
 - Do not immerse the unit or its parts in water.
 - Avoid abrasive cleaners that may damage the finish.

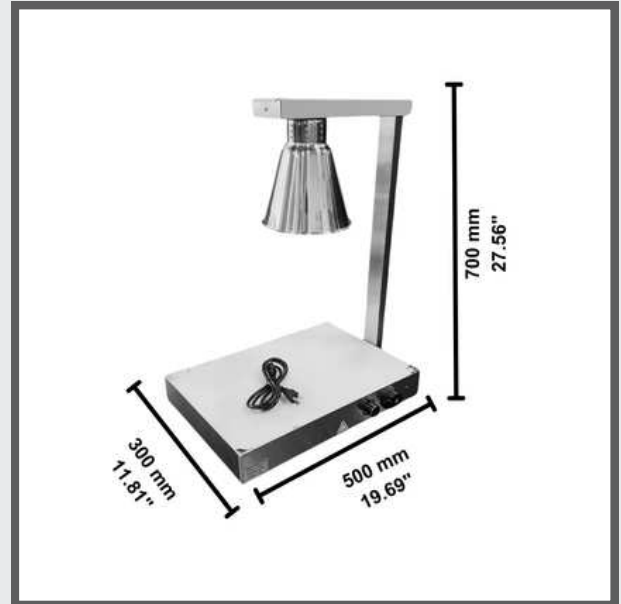
Bulb Replacement:

- Use only 375-watt bulbs as specified.
- Allow the unit to cool before replacing bulbs.
- Follow the manufacturer's instructions for bulb replacement.

Product Specifications

SINGLE HEAD Food Warmer Light (Model 3990644)

- Dimensions:
 - 30 x 50 x 70 cm
 - 300 x 500 x 700 mm
 - 11.81" x 19.69" x 27.56"
- Type: Free-standing hot lamp
- Number of Bulbs: 1
- Bulb Specifications: 375 Watts
- Voltage: 110V



DOUBLE HEAD Warmer Light (Model 3990645)

- Dimensions:
 - 75 x 50 x 67 cm
 - 750 x 500 x 670 mm
 - 29.53" x 19.69" x 26.38"
- Type: Free-standing hot lamp
- Number of Bulbs: 2
- Bulb Specifications: 375 Watts per bulb
- Voltage: 110V

Problem-Solving Guide

1. Unit Does Not Turn On

Possible Causes:

- The unit is not plugged in properly.
- The power outlet is not functioning.
- The bulb is burnt out.

Solutions:

- Ensure the power cord is securely plugged into a working 110V outlet.
- Test the outlet with another device to confirm it has power.
- Replace the bulb with a new 375-watt bulb compatible with the unit.

2. Bulb Flickers or Dims

Possible Causes:

- Bulb is not properly installed.
- Bulb is nearing the end of its lifespan.
- Electrical connection is loose.

Solutions:

- Turn off and unplug the unit before checking the bulb.
- Ensure the bulb is screwed in securely.
- Replace the bulb if flickering continues.
- Inspect the power cord and plug for any damage.

3. Unit Overheats

Possible Causes:

- Insufficient ventilation around the unit.
- Using a bulb with higher wattage than recommended.

Solutions:

- Ensure there is at least 4 inches of space around all sides of the unit.
- Use only 375-watt bulbs as specified by the manufacturer.

4. Unusual Odors or Smoke

Possible Causes:

- Residue or grease on the bulb or unit surfaces.
- Faulty wiring or electrical components.

Solutions:

- Turn off and unplug the unit immediately.
- Allow it to cool, then clean the bulb and surfaces.
- If the problem persists, discontinue use and contact customer service.

5. Bulb Breaks or Shatters

Possible Causes:

- Impact damage.
- Using incorrect bulb type.

Solutions:

- Carefully remove broken pieces using protective gloves.
- Replace with a new 375-watt bulb designed for food warmer lights.
- Avoid moving the unit while it is operating.

Terms and Conditions

DAMAGED SHIPMENTS

In the event of damaged shipments, whether the damage is apparent upon delivery or concealed and discovered after unpacking, the customer must notify the carrier immediately. Filing a claim with the carrier is the customer's responsibility, as Quality Industries Foodservice assumes no liability for goods damaged after they have left our facility. Once goods ship from our dock, the responsibility for handling damage claims rests with the customer.

RETURNS

No product returns will be accepted without prior written approval from Quality Industries Foodservice. All returns must be shipped freight prepaid by the customer and may be subject to handling or restocking fees.

WARRANTY

Quality Industries Foodservice warrants that the Food Warmer Light is free from original defects in both workmanship and materials, provided the product has been properly stored, installed, serviced, maintained, and operated. This warranty is extended solely to the original purchaser and covers the mechanical and electrical components that make up the drive system of the machine.

This warranty includes full replacement of defective components as well as labor coverage. The warranty period begins on the earlier of the product's initial use or 60 days from the shipment date from our factory. The parts warranty is valid for 12 months, while labor is covered for a period of 90 days.

To activate this warranty, the end user must register ownership of the product by returning the warranty card included with the machine. Failure to register the product immediately will void the warranty.

In the event of a performance issue, the end user must notify Quality Industries Foodservice, providing the model and serial number of the machine. Quality personnel will assist in diagnosing the issue, arrange for the shipment of replacement components if needed, and authorize a service agency if required. Replacement parts will be shipped at no cost via the least expensive method, provided the defective part is returned within two weeks (if requested by Quality Industries Foodservice). The company reserves the right to test and evaluate the returned part to determine if the failure is covered under warranty. If defective parts are not returned within the specified time, or if the issue is not covered by the warranty, the customer will be invoiced for the replacement component, shipping costs, and labor charges, if applicable.

Quality Industries Foodservice assumes no responsibility for any costs associated with the removal or installation of replacement parts, including but not limited to travel time, fuel charges, or labor. We are not liable for any other costs or damages arising from product nonperformance, including shipping costs for returning defective products or components. The buyer assumes all risks and liabilities associated with the use of the product.

This warranty does not apply to products that have been misused, subjected to negligence or accidental damage, or altered/repaired in a manner that affects the product's performance or reliability. Peripheral items such as lugs, plugs, pans, pots, baskets, or other accessories that may be sold as part of a package with the Food Warmer Light are not covered by this warranty.

Contact Us

For any questions regarding the operation, maintenance, or warranty of your Quality Industries Foodservice Food Warmer Light, please feel free to contact us. Our dedicated customer support team is available to assist you with troubleshooting, replacement parts, and service requests. You can reach us via phone, email, or through our website's contact form. We are committed to providing prompt and reliable assistance to ensure your equipment operates at peak performance.

- **Phone**



+1 615-306-2883

- **Message**



edschultz@bucketofsteam.com

- **Website**



qualitybystainless.com

- **Address**



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