

# Mobile Merchandiser

MODELS MM4, MM6

Installation & Operation Manual

Serial Numbers 122605 and Higher



*Fresh ideas in foodservice equipment*

## BKI LIMITED WARRANTY

2812 Grandview Dr. • Simpsonville, SC 29680 • USA  
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

### WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- ☐ The equipment has not been accidentally or intentionally damaged, altered or misused;
- ☐ The equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes, and in accordance with the installation and operating instructions provided with this product.
- ☐ The serial number rating plate affixed to the equipment has not been defaced or removed.

### WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

### COVERAGE PERIOD

- ☐ Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from data of shipment from the factory, whichever comes first.
- ☐ COB Models: One (1) Year limited parts and labor.
- ☐ COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.
- ☐ CO1 Models: Two (2) Year limited parts and labor. Five (5) Year limited door warranty.
- ☐ BevLes Products: Two (2) Year limited parts and labor.
- ☐ Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.

### WARRANTY COVERAGE

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles round trip and (2) hours travel time and performed during regular, weekday business hours.

### EXCEPTIONS

Any exceptions must be pre-approved in advance and in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

### EXCLUSIONS

- ☐ Negligence or acts of God,
- ☐ Thermostat calibrations after (30) days from equipment installation date,
- ☐ Air and gas adjustments,
- ☐ Light bulbs,
- ☐ Glass doors and door adjustments,
- ☐ Fuses,
- ☐ Adjustments to burner flames and cleaning of pilot burners,
- ☐ Tightening of screws or fasteners,
- ☐ Failures caused by erratic voltages or gas suppliers,
- ☐ Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,
- ☐ Damage in shipment,
- ☐ Alteration, misuse or improper installation,
- ☐ Thermostats and safety valves with broken capillary tubes,
- ☐ Freight – other than normal UPS charges,
- ☐ Ordinary wear and tear,
- ☐ Failure to follow installation and/or operating instructions,
- ☐ Events beyond control of the company.

### INSTALLATION

Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials – is the responsibility of the dealer or installer, not the manufacturer.

### REPLACEMENT PARTS

BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.

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## Introduction

Congratulations! You have chosen a **Mobile Merchandiser** that will give you many years of fine service from the original manufacturer, **BKI**.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering — that it has been built with care and dedication — using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

### NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your **BKI** Distributor. If they are unable to answer your questions, contact the **BKI** Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

## Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



### Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

#### DANGER

This message indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

#### WARNING

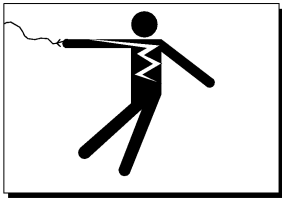
This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

#### CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

### NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

**Safe Work Practices****Beware of High Voltage**

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.

**Keep this manual with the Equipment**

This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

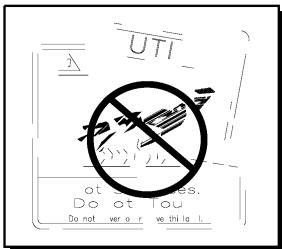
**BKI**

Technical Services Department  
2812 Grandview Drive  
Simpsonville, S.C. 29680  
Or call toll free: 1-800-927-6887  
Outside the U.S., call 864-963-3471

**Protect Children**

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

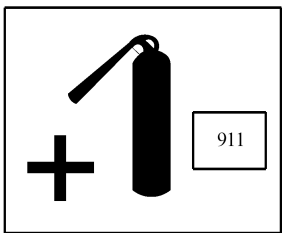
NEVER allow children to play near or operate your equipment.

**Keep Safety Labels Clean and in Good Condition**

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 4, then contact:

**BKI**

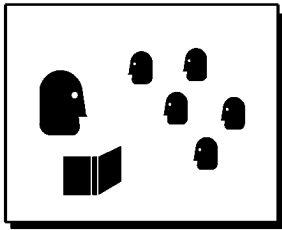
Technical Services Department  
2812 Grandview Drive  
Simpsonville, S.C. 29680  
Or call toll free: 1-800-927-6887  
Outside the U.S., call 864-963-3471

**Be Prepared for Emergencies**

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

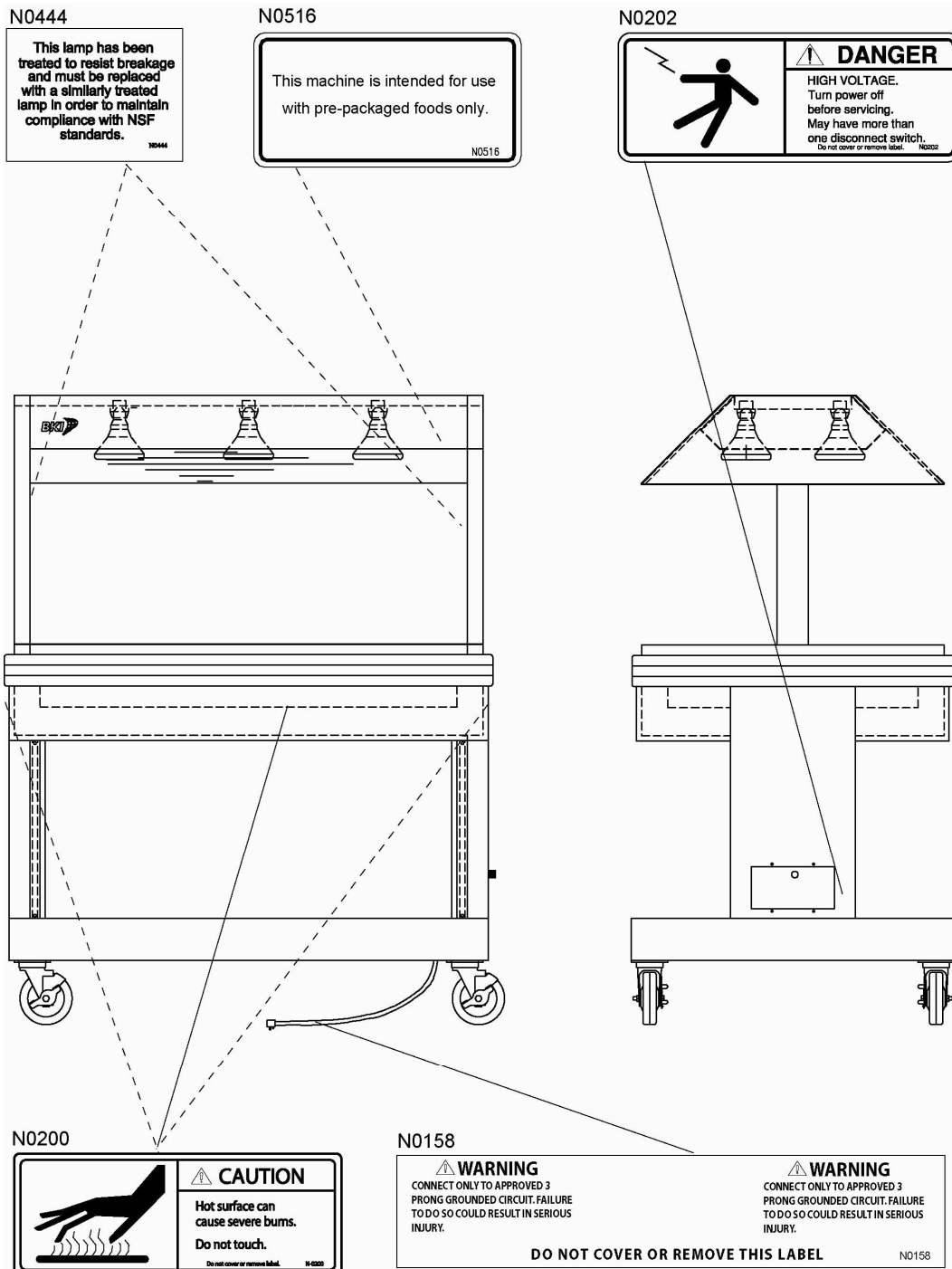
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



### Know your responsibilities as an Employer

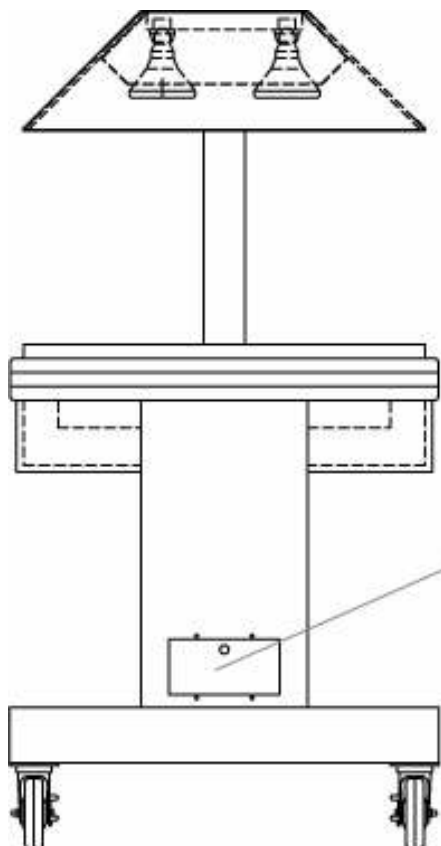
- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

### Safety Labels



## Operation

### Controls and Indicators



| Item # | Description              | Function                                                                                                                                                                                           |
|--------|--------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1      | Pilot Light Indicator    | The pilot light indicator is designed to turn off when the well reaches set temperature. During operation the pilot light indicator will turn off and on as the well maintains proper temperature. |
| 2      | Temperature Control Knob | Controls the temperature of the heating elements inside the well.                                                                                                                                  |
| 3      | Lamp Switches            | Each switch controls a row of lamps in top of unit.                                                                                                                                                |

### Unit Startup and Preheating

1. Connect the plug of the power cord into a receptacle that matches the power rating specified on the rating tag.
2. Unlatch the hinged door to the control panel and place the temperature control knob to the number 5 position. The pilot light will cycle on and off to maintain proper temperature.
3. Position the Lamp switches such that they illuminate red. The Lamps should turn on.
4. Allow the equipment to preheat for 30 minutes before loading it with product.

## **Temperature Adjustment**

After loading the unit with product, it may be necessary to adjust the temperature control knob in order to maintain the proper internal temperature for the product on display. The temperature control knob should be set to the lowest possible number that will maintain the proper product temperature.

## **Operational Guidelines**

- Foods should be a minimum of 160° F. before being placed in the unit.
- Foods loaded in first should be served first as much as is practical.
- Check Federal and State Health and Sanitation Regulations for internal temperature required for holding cooked foods for sale. Maintaining these temperatures often tends to continue to cook certain products. Therefore, smaller amounts of bulk foods should be displayed at non-peak periods and the warmer refilled as needed.

### **NOTICE**

This equipment is designed to hold foods for a short period of time only.

## **Unit Shutdown**

1. Remove all food from the equipment.
2. Place the Temperature Control Knob to the OFF position.
3. Position the Lamp switches such that they cut the Lamps off.
4. Unplug the cord from the receptacle.
5. Allow the equipment to cool to room temperature.
6. Remove any residue and clean the equipment thoroughly.

## Installation

**⚠ WARNING**

Serious injury, equipment damage or death could result if attempting to install this unit yourself. Ensure that an authorized BKL service agent installs the unit.

### ***Instructions For Shipping Damage***

You are responsible for filing all freight claims with the delivering truck line. Inspect all cartons and crates for damage when they arrive. If there is damage noted to shipping crates or cartons, or, if a shortage is found, note this on the bill of lading (all copies) before signing.

If damage is detected when the equipment is uncrated, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your equipment. Ask for an immediate inspection of your concealed damage item. Crating material **MUST** be retained to show the inspector from the truck line.

### ***Location and Placement***

Move the unit to a permanent location and lock the swivel casters before using.

### ***Electrical Information***

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKL service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

## Maintenance

**⚠ CAUTION**

Failure to comply with the maintenance below could result in a serious accident.

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs electrical repair. Ensure that a licensed electrician perform electrical repair.

### ***Scheduled Maintenance***

**⚠ DANGER**

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

**⚠ CAUTION**

Never use abrasive cleaners that may damage the finish.

Never steam clean the interior.

Avoid getting excess water in the interior of the unit.

Do not leave this unit on and unattended after business hours.

### **Cleaning**

This unit should be cleaned at the end of each working day. Use the following procedure:

1. Remove all food from the equipment.
2. Place the Temperature Control Knob to the OFF position.
3. Position the Lamp switches such that they cut the Lamps off.
4. Unplug the cord from the receptacle.
5. Allow the equipment to cool to room temperature.
6. Remove any residue and clean the equipment thoroughly.
7. Sponge the inside and outside of the unit with a mild soap and water solution, being sure to clean all areas. Avoid getting water in the interior of the unit.
8. Wipe the parts and unit dry with a soft, clean cloth.

## Troubleshooting

Refer to the table below for troubleshooting information.

| Problem                                            | Cause                                                                               | Possible Solution                                                                                                                           |
|----------------------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Well does not heat and lamps do not come on</b> | No Power to the unit.                                                               | Check circuit breaker or fuses at building power panel. If problem persists, contact an authorized BKI service agent for corrective action. |
|                                                    | Circuit breaker is off.                                                             | Reset the circuit breaker. If problem persists, contact an authorized BKI service agent for corrective action.                              |
| <b>Lamps on but Well does not heat</b>             | Faulty wiring or component (thermostat, relay, heating element) in heating circuit. | Contact an authorized BKI service agent for corrective action.                                                                              |
| <b>Well heats but Lamps do not turn on</b>         | Faulty wiring or component in Lamp circuit.                                         | Contact an authorized BKI service agent for corrective action.                                                                              |
| <b>Holding Temperature Not Adequate</b>            | Unit and food pans have not been preheated.                                         | Refer to the preheating section on page 5. If problem persists, contact an authorized BKI service agent for corrective action.              |
|                                                    | Faulty wiring or component (thermostat, relay, heating element) in heating circuit. | Contact an authorized BKI service agent for corrective action.                                                                              |
|                                                    | Product is below 160° F when loaded.                                                | Check product temperature before loading the unit.                                                                                          |

## Repair

### NOTICE

Before replacing any parts, make sure the power has been turned off and the unit has cooled down.

### Lamp Replacement

### NOTICE

Only use PTFE-coated lamp to prevent glass contamination.

1. Place the Temperature Control Knob to the OFF position.
2. Position the Lamp switches such that they cut the Lamps off.
3. Unplug the cord from the receptacle.
4. Allow the equipment to cool to room temperature.
5. Carefully remove the faulty lamp.
6. Replace with the new lamp.



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<http://www.bkideas.com>

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**REVISION HISTORY**

| <b><u>REVISION</u></b> | <b><u>DATE</u></b> | <b><u>REVISED BY</u></b> | <b><u>DESCRIPTION</u></b>                        |
|------------------------|--------------------|--------------------------|--------------------------------------------------|
| 01                     | 03/27/13           | KW                       | Initial Release-Supersedes all previous releases |