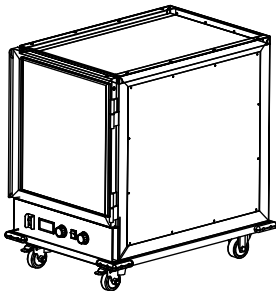
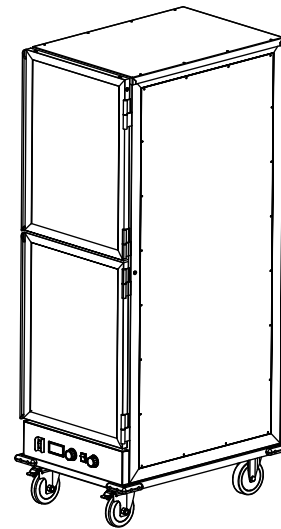
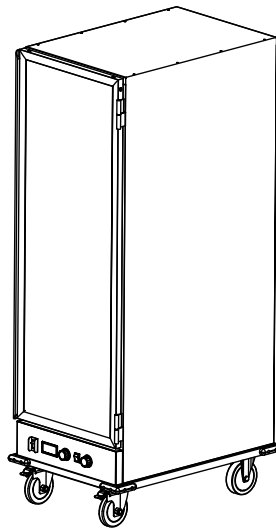
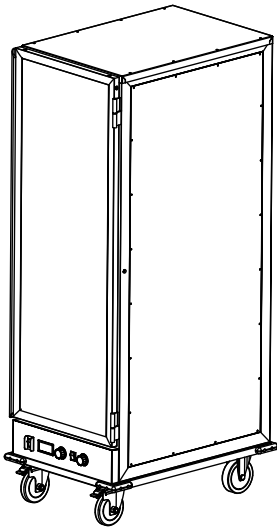




## Heater Proofer



Intertek



Intertek

**Model: HPC-6836, HPIC- 6836, HPIS-6836,HPIDS-6834,  
HPC-3414, HPIC-3414, HPIS-3414,HPC-7125-A**

**This manual contains important information regarding your unit.  
Please read this manual thoroughly prior to equipment operation and  
maintenance. Failure to comply with regular maintenance guidelines outlined  
in this manual may void the warranty. MUST READ!!!**

**The Heater-Proof is an aluminum transport cabinet with heaters that function as a hot food holding cabinet and/or as a proofing cabinet for commercial kitchens. The heat drawer slides into place on the lower ledges of the heating cabinet. A power cord is provided and attached to the heat drawer through an access hole in the back of the cabinet.**

**The thermostat control knobs are mounted to the left and right of the HEAT/PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 to 9. The right thermostat knob controls the humidity from 1 to 9. Please see below for humidity and thermostat ranges for this unit.**

**When the power switch is in the ON position, the circulating fan will run continuously until switched off. The heating element and the humidity control will only come on when the thermostats are set and it calls for it.**

## **WARNINGS**

- Cabinet will hold food at a constant temperature
- This cabinet is not a cooking appliance

## **UNPACKING**

1. Examine the interior and exterior to determine if any damage has occurred during delivery
2. Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet

## **INSTALLATION**

1. Position unit on a stable, level surface
2. Plug the cord into any grounded 120-volt AC, 15 amps power supply dedicated breaker
3. It is highly recommended that only power supply cord provided be used
4. Do not operate with an extension cord

**MAINTENANCE – NOTE:** The equipment has been designed to require minimum maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards

1. Disconnect the cord from the outlet
2. To avoid damage, do not use abrasive cleaners or scouring pads
3. Non-toxic chemical cleaners or mild detergents are recommended for cleaning fixtures
4. Hosing or steam cleaning should not be necessary to keep fixtures clean and sanitary
5. Do not allow water or steam to come in contact with electrical components
6. Never power wash or steam clean the cabinet with the power drawer inserted

## OPERATING INSTRUCTIONS

1. Push main power switch (ON/OFF rocker) to ON position
2. Push HEAT/PROOF switch to HEAT for heating ONLY
3. Turn HEAT thermostat knob fully clockwise for preheat
4. Allow 45 minutes for pre-heating, then turn thermostat to desired setting
5. Place water in the water pan filling to about  $\frac{3}{4}$  full, for proofing
6. For proofing, push HEAT/PROOF switch to PROOF
7. Adjust the heat and humidity thermostat knob to control desired temperature and humidity. Allow 45 minutes for pre-heating

## HEAT THERMOSTAT

- The controlling range is 80°F (26.6°C) to 185°F (85°C)
- The dial numbers 1 through 9, do not relate to a specific calibrated temperature
- Temperature settings must be obtained through familiarization with the unit
- The dial also has an OFF position to turn heater unit off

## HUMIDITY THERMOSTAT

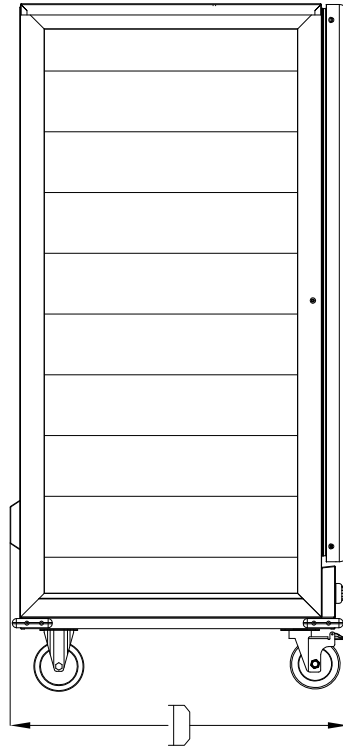
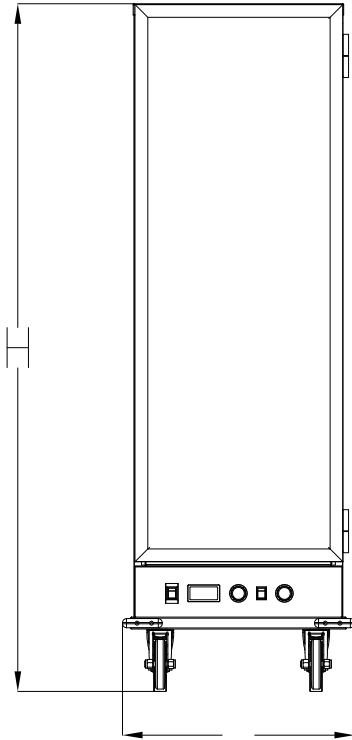
- To control humidity range from 30% to 95%, humidity settings must be obtained through familiarization with the unit
- The dial numbers 1 through 9 do not relate to a specific calibrated humidity
- The dial also has an OFF position to turn humidity off
- To maintain low heat range between 85°F (29.4°C) and 100°F (37.7°C), switch to proof mode and adjust heat knob to desired heat range
- Allow 45 minutes to pre-heat in proof cycle

## SPECIFICATIONS

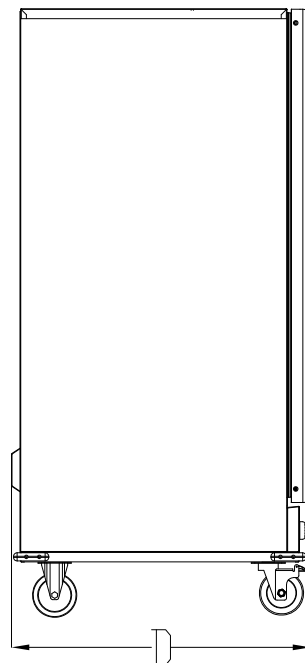
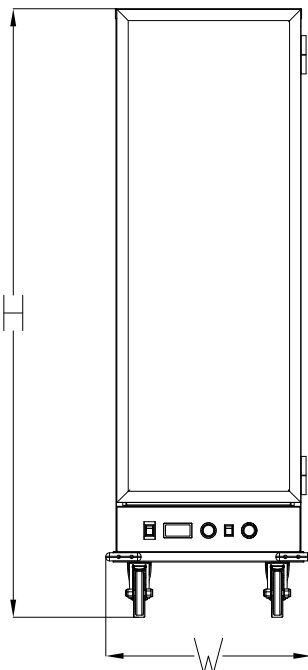
| Description            | Wattage | Voltage   | Amps |
|------------------------|---------|-----------|------|
| Heater Proofer Cabinet | 1500W   | 120V/60Hz | 12   |

## DIMENSIONS

| Model      | W*D*H(inch)            | Insulation | Door         |
|------------|------------------------|------------|--------------|
| HPC-6836   | 22.83" x33" x 67.64"   | No         | Clear        |
| HPIC-6836  | 22.83" x33.4" x 67.64" | Yes        | Clear        |
| HPIS-6836  | 22.83" x33.4" x 67.64" | Yes        | Solid        |
| HPIDS-6834 | 22.83" x33.4" x 67.64" | Yes        | Double Solid |
| HPC-3414   | 22.83" x33" x 32.74"   | No         | Clear        |
| HPIC-3414  | 22.83" x33.4" x 32.74" | Yes        | Clear        |
| HPIS-3414  | 22.83" x33.4" x 32.74" | Yes        | Solid        |
| HPC-7125-A | 24" x32.6" x 70.8"     | No         | Clear        |



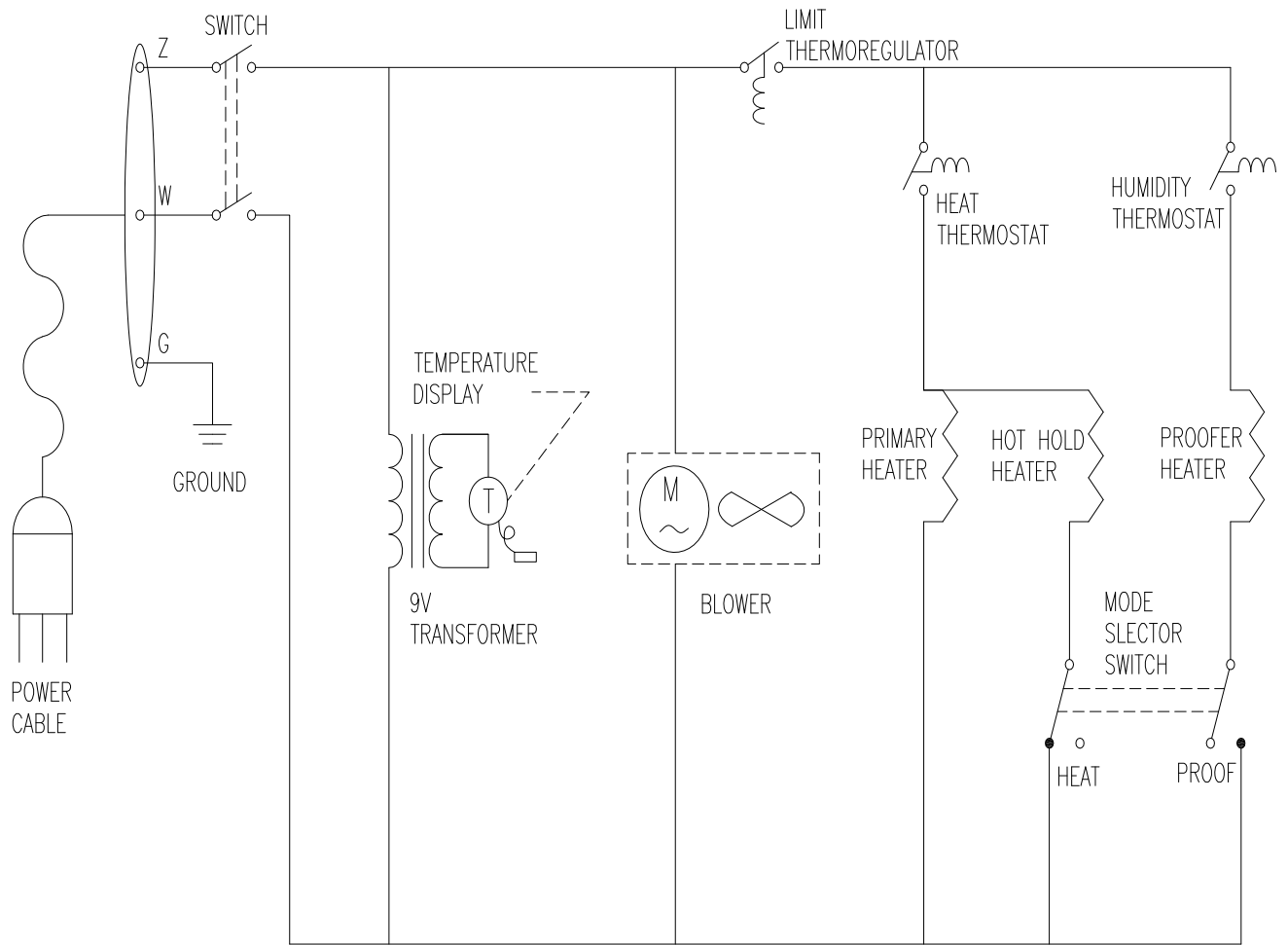
HPC-6836, HPIC- 6836, HPIS-6836,HPIDS-6834, HPC-3414, HPIC-3414, HPIS-3414



HPC-7125-A

# Recommended Temperature Guidelines Food Holding Chart

| Food Product       | Covered Or Uncovered | Temperature °F (°C)     |
|--------------------|----------------------|-------------------------|
| Biscuit            | Uncovered            | 180 (82.2°C)            |
| Broccoli           | Covered              | 170 - 175 (76.6-79.4°C) |
| Chicken Fried      | Uncovered            | 180 - 185 (82.2-85°C)   |
| Chicken Nuggets    | Uncovered            | 175 (79.4°C)            |
| Chicken Whole      | Uncovered            | 170 - 180 (76.6-82.2°C) |
| Corn on the Cob    | Covered              | 170 - 175 (76.6-79.4°C) |
| Croissants         | Uncovered            | 175 (79.4°C)            |
| Egg Patties        | Covered              | 180 (82.2°C)            |
| Fish Baked         | Uncovered            | 175 (79.4°C)            |
| Fish Fried         | Uncovered            | 180 (82.2°C)            |
| French Fries       | Uncovered            | 185 (85°C)              |
| Hamburgers         | Covered              | 180 (82.2°C)            |
| Lasagna            | Covered              | 185 (85°C)              |
| Potatoes Baked     | Uncovered            | 180 (82.2°C)            |
| Potatoes Mashed    | Covered              | 175 (79.4°C)            |
| Potatoes Scalloped | Covered              | 175 (79.4°C)            |
| Pancakes           | Covered              | 175 (79.4°C)            |
| Pasta              | Covered              | 180 (82.2°C)            |
| Peas               | Covered              | 170 - 175 (76.6-79.4°C) |
| Pizza              | Uncovered            | 175 - 180 (79.4-82.2°C) |
| Roast Beef         | Uncovered            | 170 - 180 (76.6-82.2°C) |
| Roast Pork         | Uncovered            | 170 - 180 (76.6-82.2°C) |
| Strip Steak        | Uncovered            | 160 - 170 (71-76.6°C)   |
| Turkey             | Uncovered            | 170 - 180 (76.6-82.2°C) |
| Vegetables Mixed   | Covered              | 170 - 175 (76.6-79.4°C) |
| Waffles            | Covered              | 175 (79.4°C)            |



# Trouble Shooting

## **CAUTION**

Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with an instruction manual and should be used as a reference guide for all service areas. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

- Check to make sure “power cord” is firmly plugged into the wall outlet.
- Check circuit breaker of wall outlet and reset if necessary.

## **IF unit fails to start, please do the following:**

1. Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:

- Loose or disconnected wires
- Black marks or burning on an components
- Loose heating elements.

2. If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.

3. If heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.

4. If temperature on “L.E.D. Thermometer” is not reading a constant temperature, it must be replaced along with its power supply transformer.

## Spare parts list for – BEVLES HEATER PROOFER

|                        |  |
|------------------------|--|
| <a href="#">780200</a> | <u>Door Assembly Clear One Door</u>                |
| <a href="#">780201</a> | <u>Door Assembly Clear Two Door</u>                |
| <a href="#">780202</a> | <u>Door Seal Gasket One Door</u>                   |
| <a href="#">780203</a> | <u>Door Seal Gasket Two Door</u>                   |
| <a href="#">780204</a> | <u>Handle on Deflector Sheet</u>                   |
| <a href="#">780205</a> | <u>Deflector Sheet Full Size</u>                   |
| <a href="#">780206</a> | <u>Deflector Sheet Half Size</u>                   |
| <a href="#">780207</a> | <u>Door Hinge Right</u>                            |
| <a href="#">780208</a> | <u>Door Hinge Left</u>                             |
| <a href="#">780209</a> | <u>Corner Proctor</u>                              |
| <a href="#">780210</a> | <u>Caster Swivel</u>                               |
| <a href="#">780211</a> | <u>Caster Swivel with Brake</u>                    |
| <a href="#">780212</a> | <u>Electrical Modular Drawer</u>                   |
| <a href="#">780213</a> | <u>Door Assembly Clear Half Size</u>               |
| <a href="#">780214</a> | <u>Door Seal Gasket Half Size</u>                  |
| <a href="#">780215</a> | <u>Door Assembly Clear One Door for HPC-7125-A</u> |
| <a href="#">780216</a> | <u>Door Seal Gasket for HPC-7125-A</u>             |
| <a href="#">780217</a> | <u>Deflector Sheet Full Size for HPC-7125-A</u>    |



## HEATER PROOFER

### Standard Limited Warranty

**BEVLES** warrants to each original Buyer that its products be free from defects in materials and workmanship for the period specified below. **BEVLES** obligation under this warranty shall be limited to repairing or replacing, at its option, any part or product found to be defective within the specified warranty period.

### Commercial Limited Warranty

Models HPC-6836, HPIC-6836, HPIS-6836, HPIDS-6834, HPC-3414, HPIC-3414, HPIS-3414, HPC-7125-A – 1 Year Parts & Labor

\* Warranty subject to verification by BEVLES

### Warranty Claims

Warranty claims can be made by calling **1-800-840-9577** during normal business hours between 8:00 am and 5:00 pm Eastern, Monday through Friday excluding Weekends and Holidays. **All claims must include:** model number, serial number, proof of purchase (*dated receipt*), date of installation, authorized equipment dealer and all pertinent information supporting the claim prior to the issuance of a warranty claim number. If during the 1yr warranty the issue to be the result of improper installation, misuse, abuse, or requires adjustments and/or calibration, the end user will become responsible for any charges brought forth by the service company.

### Product Returns

Product returned without an RMA or to Distributors and/or Dealers under the warranty, freight damage or other, prior to the review and authorization Management with the expectation of receiving a credit and/or payment for the same, is strictly prohibited and will become the sole responsibility of the party authorizing the transaction.

### Warranty Exclusions

**NO CONSEQUENTIAL DAMAGES:** The manufacturer is not responsible for economic loss or special, indirect or consequential including without limitation; loss or damage arising from food or product spoilage claims, whether or not on account of product failure.

**WARRANTY IS NOT TRANSFERABLE:** This warranty is not transferable or assignable and applies only to the original verified purchaser.

**NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR SERVICE:** There are no other warranties statutory, expressed, or implied, except that which is specifically found on the website. These warranties are exclusive and in lieu of all other warranties including implied and merchantability or fitness of a particular purpose.

**IMPROPER ELECTRICAL CONNECTIONS:** The manufacturer is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the unit.

**IMPROPER USAGE:** The manufacturer assumes no liability for parts or labor coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain the product as set forth in the Owner's Manual provided with each unit.

**CONSUMABLES:** This warranty does not include and is not limited to items such as: electrical plug.

**ADJUSTMENTS & CALIBRATIONS:** Adjustments including calibrations, leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer or installer and not the responsibility of the manufacturer.

**CONSEQUENTIAL DAMAGES:** This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any product from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God.

**OUTSIDE NORTH AMERICA:** This warranty does not apply to, and the manufacturer is not responsible for any warranty claims made on products sold or used outside North America and or any territories of the United States of America.

**ADDITIONAL EXPENSES :** including, but not limited to, overtime premium, travel time, material cost, accessing or removal of the Product, any labor associated with repair or replacement of non-defective parts, and all maintenance, adjustments, cleaning, installation and start-up are the sole responsibility of the Purchaser.

## **Warranty Grace Period**

Warranty coverage begins on the date of purchase from the manufacturer. The manufacturer offers an additional three (3) months grace period for warranty coverage to allow for storage and warehousing until such product can be sold. This additional grace period does not extend the end user's warranty coverage. Exceptions to this policy will require authorization from the Manufacturer.

## **Disclaimer**

The Manufacturer reserves the exclusive right to change or modify this warranty statement or any part herein at any time and without prior notice.





**BEVLES**  
**1525 East Lake Road**  
**Erie, Pa 16511**

**800-840-9577**  
**Rev:09.24.19**  
**PN:1864140401**