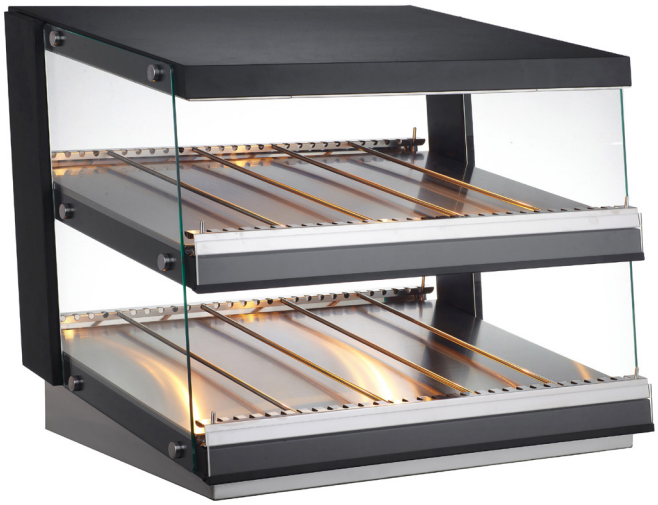
ADCRAFT®



HFD-85

Hot Food Display
Instruction Manual

This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Technical Services: Tel: 1.877.368.2797 | Fax: 954.202.7337 | TechnicalServices@thelegacycompanies.com

IMPORTANT SAFEGUARDS

- **FIRE, INJURY, BURN OR DEATH HAZARD –** To reduce the risk of injury or death:
  * Have this unit installed by a qualified installer in accordance with all deferral state and local codes.
  * Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to death, injury, and/or property loss.
  * All repairs should be done by authorized professionals only.
  * Local, state and provincial electrical safety codes and guidelines must be strictly adhered to.
  * This unit must be used by qualified and trained personnel. Staff should be instructed on proper daily operation and maintenance prior to usage.
- This unit is intended to be used as a merchandiser for hot food in commercial food service environments only.
  * It is not intended for household use.
- **DO NOT** touch any hot surfaces.
- **DO NOT** operate unattended.
- **DO NOT** use the unit for anything other than intended use.
- **DO NOT** use outdoors.
- Keep children and animals away from unit.
- **DO NOT** use if unit has a damaged cord or plug.
- This appliance is equipped with a properly grounded power cord. All power outlets should be installed with a properly installed grounded circuit.
- Plug only into a 3-hole grounded electrical outlet.
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct.
- **DO NOT** plug or unplug unit with wet hands.
- **DO NOT** immerse unit, cord or plug in liquid at any time.
- **NEVER** clean with flammable or pressurized cleaners. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance due to fire hazard.
- **ALWAYS** unplug cord from outlet when not in use and before cleaning.
- **ALWAYS** use on a firm, dry and level surface at least 12" from walls or any other obstruction.

SPECIFICATIONS

PRODUCT DIMENSIONS (IN.)	31.5" x 27.8" x 27.2"	**WEIGHT**	121.3 lbs.
CURRENT	15A	**CAPACITY**	85 L
ELECTRICAL	120V / 60Hz / 1	**PLUG TYPE**	NEMA 5-20P
POWER	1800 W	**TEMPERATURE RANGE (F)**	86° - 194°F

CONTROL PANEL - ON BACK OF UNIT



Top Shelf

1. Temperature Control
2. Power Switch
3. Light Switch

Bottom Shelf

4. Temperature Control
5. Power Switch
6. Light Switch

INSTALLATION

1. Remove all packing material and tape, as well as any protective plastic or tape.
2. Clean off any glue or tape residue.
3. Place the unit on an even and safe surface that can support its weight and is not heat sensitive.
4. Plug the unit into a properly grounded electrical supply that matches the data plate rating. Damage to the unit may occur if incorrect power is supplied to the unit.

OPERATION

- Before using, clean the unit with a soft cloth and mild cleaning agent and then dry thoroughly.
- Connect the unit to a properly grounded electrical supply that matches the data plate rating.
- Set the unit to the required temperature.
- Operating temperature range is 85˚F - 190˚F.
- Ensure foods are placed in appropriate containers before placement in unit.
- Always use safety gloves when placing or removing food from unit.
- Disconnect from power outlet when not in use.

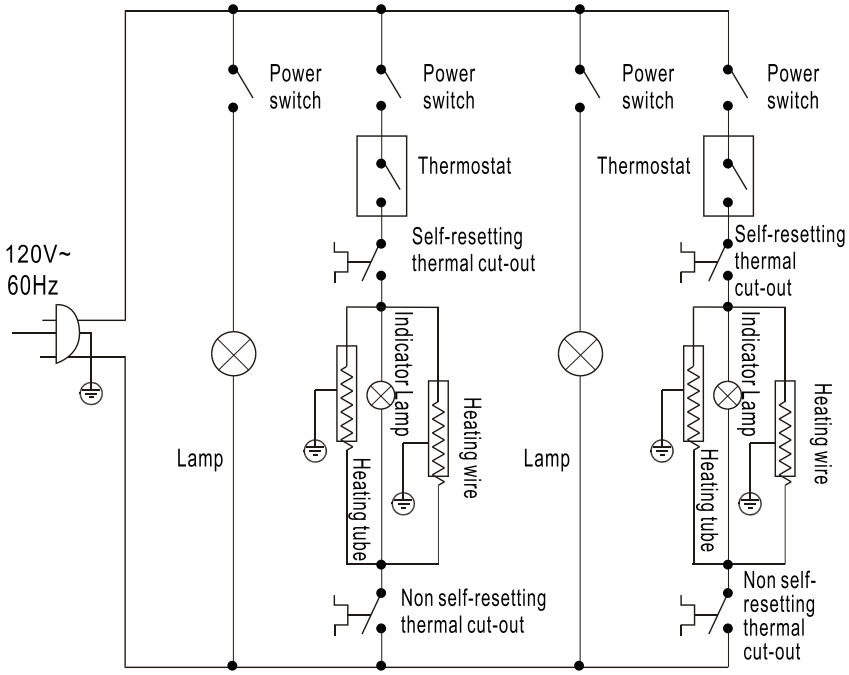
CLEANING

- ALWAYS unplug cord from outlet when not in use and before cleaning.
- For sanitary reasons, the unit should be cleaned daily, and if needed more often.
- **DO NOT** use abrasive agents or pads as these will scratch the surface.
- Clean the inside, outside and trays with a soft, damp cloth and a mild cleaning agent.
- Clean the water bowl regularly.
- Use a soft, dry cloth to dry and polish the surface.

MAINTENANCE

- Check the power cord regularly for damage. If the cord is damaged, do not use the device.
- All repairs should be done by authorized professionals only.

CIRCUIT DIAGRAM



1 YEAR LIMITED WARRANTY

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
  - Voltage outside of data plate specifications
  - Improper gas pressure
  - Improper gas supply
  - Water pressure outside of specified range
  - Poor water quality
  - Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.