



Bun Cabinets and Warmers

Model: 177BCAB64, 177BCAB100, 177BCAB144, 177BW32, 177BW48

05/2020

Please read and keep these instructions. Indoor use only.



Introduction

- 1. Read all instructions before using the product
- Always follow basic precautions when using electrical equipment in order to minimize the risk of fire, electrical shock, and injury.
- 3. Clean machine thoroughly before and after every use.

Safety Instructions

- 1. Plug the machine into a certified electrical outlet that has a voltage rating that corresponds with the voltage rating on the machine.
- 2. Always unplug the model when it is not in use and prior to cleaning. Do not operate unit with a damaged cord or plug or after it is dropped or any malfunction occurs. Use authorized service for examinations and/or repairs.
- 3. Exercise extreme caution when the model is used near children and when it is left operating and unattended.
- 4. Thoroughly clean the unit prior to the first use.

Preparation

- 1. Set unit on a flat surface.
- 2. Position unit near a power outlet. Avoid use of extension cords.
- 3. To avoid electrical damage, make certain that the nameplate voltage is the same as the outlet voltage.
- 4. Warmer has hot parts. Do not use anywhere near gasoline or other flammable liquids.
- 5. Make sure electrical connections are in compliance with applicable portions of the electrical code.
- 6. Prior to first use, it is advised that you clean the rollers of the machine with a soft cloth.

Start Up

- 1. Unpack and inspect your Bun warmer or drawer for any visible damage. If damage is noted, do not use and contact the place you purchased the Avantco item.
- 2. For the bun cabinet, place on a level counter to be used with your Avantco Hot dog grill.
- 3. For the bun warmer, unwrap the rack and place inside of the warmer. Place on a dry, level counter top near a 120V outlet. Plug the warmer in and allow 30 minutes for it to reach desired temperature.



Electrical Requirements

1. Check the product tag for voltage/wattage requirements and plug into an outlet with sufficient power.

Operation

- 1. Place the machine on a flat counter or tabletop surface.
- 2. Plug the cord into a 3-wire 120V outlet. Place buns STILL IN THE BAG inside the machine. Removing buns from the bag will dry out your buns.

Cleaning

- 1. Unplug the power cord
- 2. Do not ever immerse the machine in liquid of any kind
- 3. Remove the inside rack and clean the inside and outside of the machine with a moist sponge and a mild soap.
- 4. Clean rack and outside of the machine with recommended Noble Formula-D.
- 5. Wipe the machine dry.



Attack tough grease, oil, and carbon with this ready to use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.



Technical Specifications

Bun Cabinets

Item Number	Dimension (inches)	Voltage (V)	Power (W)
177BCAB64	22.44" x 16" x 6"	NA	NA
177BCAB100	22.44" x 19.88" x 7.28"	NA	NA
177BCAB144	34.25" x 19.88" x 7.28"	NA	NA

Bun Warmers

Item Number	Dimension (inches)	Voltage (V)	Power (W)
177BW32	23.5" x 21.5" x 9.75"	120V	450W
177BW48	32" x 21.5" x 10.5"	120V	600W



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- **The RestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.