



Instructional Manual

HEAT LAMP

TEKW2AL-S, TEKW2AL-B



This manual contains important information regarding your Culitek unit. Read this manual thoroughly prior to equipment setup, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

TERMS AND CONDITIONS

Culitek warrants all equipment to be free from defects in materials or workmanship. Culitek's obligation under this warranty is limited to a period of **ONE YEAR** from the date of shipment from Culitek. All parts covered under this warranty that are defective within one year from the date of shipment from Culitek are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Culitek.

- The warranty only covers defects in material or workmanship.
- The repairs under warranty may only be carried out by an authorized service center.

All claims must be made directly through Culitek, and must include the model, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. **Failure to comply with warranty policies will result in voided claims.**

NOT Covered by the Warranty

The warranty will not apply in cases of normal wear and tear, incorrect use [overloading of the appliance, use of non-approved accessories, etc.], use of force, damage caused by external influences, damage caused by non-observance of the user manual, non-compliance with the installation instructions, or partially or completely dismantled appliances

Culitek's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED, OR WARRANTY IS VOID.

No Consequential Damages

In no event will Culitek be responsible for economic loss, profit loss, or special, exemplary, punitive indirect, or consequential damages, including without limitation losses or damages arising from food or product spoilage, regardless of whether or not they result from equipment failure.

Warranty is Not Transferable

This warranty is not assignable and applies only to the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

Alteration, Neglect, Abuse, Misuse, Accident, Damage During Transit or Installation, Fire, Food, or Acts of GOD

Culitek is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

Improper Electrical Connections

Culitek is not responsible for 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.

The ONE YEAR warranty are as described above. These warranties are exclusive and are in lieu of all other warranties and seller disclaims any implied warranty of merchantability or that the goods will be fit for a particular purpose. Seller also disclaims any implied warranties of non-infringement. There are no warranties which extend beyond the description on the face hereof.

Outside U.S.A. and Canada

This warranty does not apply to areas outside the continental USA. Culitek is not responsible for any warranty claims made on products sold or used in such areas.

Residential

Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

INTRODUCTION

Clean the machine thoroughly before and after each use following the cleaning instructions below.

ELECTRICAL REQUIREMENTS

Plug the warmer into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.

SAFETY INSTRUCTIONS



POWER MUST BE DISCONNECTED AT THE POWER SOURCE BEFORE ANY SERVICE IS PERFORMED.

When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock, and injury.

The equipment should be touched only at intended handles and gripping surfaces, while using additional heat protection, like gloves. Surfaces other than the intended gripping surfaces should get sufficient time to cool down before being touched.

This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from the appliance.

Extreme caution is necessary when equipment is used near children or whenever equipment is left unattended.

Always unplug the appliance when it is not in use and before cleaning, adjusting or maintaining this machine. To disconnect the appliance, turn the switch off and remove the plug from the power source.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been dropped or damaged. Return the appliance to an authorized service facility for examination, electrical or mechanical adjustment or repair.

Do not use outdoors. This appliance is not intended for wet or moist locations. Never use or store the appliance where it may fall into water.

Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run the cord under carpeting, runners or the like. Arrange the cord away from traffic areas where it will create a tripping hazard.

To prevent a possible fire, it is recommended that the unit is placed on a non-combustible surface.

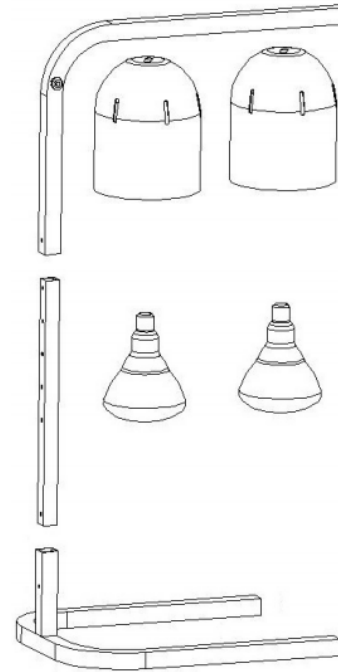
This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.

PREPARATION

- Set the unit on a flat surface.
- Insert the supporter arm into the stand.
- Adjust the supporter arm to the appropriate height; inserting the screw to hold the desired height in place.
- Install the bulbs with the appropriate wattage rating, as indicated on the warmer.

OPERATION

- Plug cord into a grounded electrical outlet of the correct voltage. Electrical shock can occur if the appliance is not grounded.
- For best results, place food products in a pan located directly under the bulbs.
- Turn unit off when not in use.
- To disconnect the appliance, turn the switch off and remove the plug from the power source.



CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the warmer.

- Unplug the cord and let the warmer cool before cleaning or moving.
- Clean with a damp sponge and mild soap. Rinse with clean water and wipe dry.
- Do not immerse in water or other liquids.

MAINTENANCE

Bulb Replacement

NOTE: Each standard heat lamp is suitable for use with clear or infrared heat lamp bulbs rated at or below 250 watts.

- To replace a bulb, place the switch in the OFF position and allow the bulb to cool completely.
- Bulbs have a threaded base; unscrew the bulb counterclockwise from the unit and replace with a new bulb.



FOR SAFE & PROPER OPERATION, DO NOT INSTALL A BULB BEYOND 250 WATTS INTO THE UNIT.

DISPOSAL OF EQUIPMENT

To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle equipment responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased.

TECHNICAL PARAMETERS

Model TEKW2AL-S, Food Warming Lamp, Silver

Includes (2) R40, 250W Bulbs

Infrared Red Heat Lamp Bulbs

Model TEKW2AL-B, Food Warming Lamp, Black

Includes (2) R40, 250W Bulbs

Infrared Red Heat Lamp Bulbs

OFFICIAL APPROVAL & RULES

