



Food Makers Bakery Equipment, Inc

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MODEL NO. BK-40

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

NOTICE: INSTRUCTIONS MUST BE POSTED IN A PROMINENT PLACE WITHIN THE KITCHEN AREA WHICH WILL INSTRUCT THE USER OF THIS EQUIPMENT IN THE EVENT THEY DETECT THE SMELL OF GAS. THIS INFORMATION MUST BE OBTAINED FROM YOUR LOCAL GAS COMPANY OR GAS DISTRIBUTOR.

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EQUIPMENT DESCRIPTION

FOOD MAKERS BAKERY EQUIPMENT'S 40 GALLON, ALL STAINLESS STEEL WELDED CONSTRUCTION BAGEL KETTLE IS A FLOOR MOUNTED APPLIANCE ON 4 REMOVABLE, AND ADJUSTABLE BULLET FEET. IT HAS A CONTINUOUS BURNING PILOT FLAME AND A WELL DESIGNED PERMANENT DRAFT DEFLECTOR FOR ENVIRONMENTAL SAFETY. WATER CAN BE REMOVED FROM THE KETTLE'S TUB THROUGH 1 ½" L.P.S. DRAIN PIPE. ATTACH TO EASILY ACCESSIBLE BALL VALVE. A FULL REMOVABLE COVER AND A SPLASH GUARD PROTECTS THE OPERATOR FROM ACCIDENTAL SPILLAGE OR BOILING WATER.

THE 180,000 BTU/HR, 602 PORT BURNERS ARE OF A CAST/ROD CONSTRUCTION WITH A VENTURI TYPE AIR MIXER. THE PRECISION MACHINED TO ANSI STANDARDS ALL BRASS NOZZLES AND ADJUSTABLE CAST IRON SHUTTERS ARE ASSEMBLED AS AN INTEGRAL PART OF THE VENTURI TUBE.

A RUGGED CHASSIS, CONSTRUCTED FROM ANGLE IRON, ASSURES A VERY STRONG AND A STABLE BASE FOR THE BURNERS.

THE COMBUSTION CHAMBER WAS DESIGNED WITH ENVIRONMENTAL SAFETY AND OPERATIONAL EFFICIENCY IN MIND. IT IS SHIELDED WITH A STAINLESS STEEL REMOVABLE GUARD.

THE BURNER IS OPERATED EFFICIENTLY THROUGH AUTOMATIC CONTROLS AND ON/OFF MANUAL SHUT OFF VALVES.

FIRST IN LINE IS A.G.A. DESIGN CERTIFIED 1/2 P.S.I.G. GAS PRESSURE REGULATOR WITH AN ADJUSTABLE RANGE OF 3" - 6" W.C. AS PER ANSI FOR NATURAL GAS AND 11.0" W.C. FOR LP GAS STANDARDS 21.18, AND IS OPERATIONAL ON AMBIENT TEMPERATURE RANGE OF 32 DEGREES TO 225 DEGREES.

SECOND IN LINE IS THE PILOT GAS AND COUPLE VALVE WHICH FEEDS GAS TO THE PILOT BURNER. A RED RESET BUTTON ON THE VALVE ASSURES ON/OFF GAS FLOW TO THE THERMOCOUPLE AND THE PILOT BURNER.

THIRD IN LINE IS A MANUALLY OPERATED ON/OFF GAS VALVE WHICH FEEDS GAS TO THE BURNERS THROUGH MANUALLY OPERATED GAS COCKS. THE GAS COCKS ARE ASSEMBLED TO THE VENTURI TUBES WHICH CARRY THE GAS FLOW FROM THE GAS NOZZLES TO THE KETTLE BURNERS.

INSTALLATION AND START UP

RETAIN THIS MANUAL FOR FUTURE REFERENCE

A. INSTALLATION:

FOOD MAKERS BAKERY EQUIPMENT'S ALL STAINLESS STEEL BAGEL KETTLE MUST BE INSTALLED IN A WELL VENTILATED AREA.

THE AREA SURROUNDING THE KETTLE MUST BE CLEAR AND FREE FROM ANY AND ALL OBSTRUCTIONS SO AS TO HAVE A FREE FLOW OF AIR TO THE COMBUSTION CHAMBER. A KITCHEN VENTILATION HOOD SYSTEM MUST BE INSTALLED TO CARRY EXHAUSTED GASES AND THE FLUE GAS TO THE EXTERIOR OF BUILDING.

CLEARANCE:

MINIMUM CLEARANCES FROM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION:

	COMBUSTIBLE	NON-COMBUSTIBLE
SIDE:	12 INCHES	12 INCHES
REAR:	12 INCHES	12 INCHES
FLOOR:	* 6 INCHES	6 INCHES

* NOT APPROVED FOR USE ON COMBUSTIBLE FLOORS

NOTE:

INSTALLATION OF THE KETTLE MUST BE DONE BY AUTHORIZED SERVICE PERSONNEL WHO ARE QUALIFIED TO WORK WITH GAS AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND DAMAGE TO THE KETTLE.

1. TO LEVEL KETTLE, TURN ADJUSTABLE BULLET FEED UNTIL THE UNIT IS LEVEL.
2. INSTALLATION REQUIRES CONNECTION OF THE KETTLE TO THE GAS SERVICE MAIN.

3. CONNECT GAS SERVICE MAIN ON/OFF COCK TO THE KETTLE'S GAS REGULATOR VALVE WITH A $\frac{3}{4}$ " I.P.S.
4. INSTALLATION MUST CONFORM WITH LOCAL GAS CODES OR IN THE ABSENCE OF LOCAL CODE WITH THE NATIONAL FUEL GAS CODE ANSI Z223.1-1988 OR THE LATEST ADDITION.
5. THE APPLIANCE AND ITS IN-LINE DUAL SHUT OFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF $\frac{1}{2}$ PSIG (3.45 KPA)
6. THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUT OFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT THE PRESSURES EQUAL OR LESS THAN $\frac{1}{2}$ PSIG (3.45 KPA) FOR NATURAL GAS AND 11.0" FOR LP GAS.
7. THE KETTLE MUST BE INSTALLED IN A WELL VENTILATED AREA. NO COMBUSTIBLE MATERIALS MUST BE ALLOWED IN OR AROUND THE KETTLE. VENTILATION SYSTEM MUST BE INSTALLED TO CARRY FLUE EXHAUST AND GASES OUT OF THE KETTLE AREA AND INTO AN APPROVED CANOPY HOOD.
8. ADEQUATE SPACE MUST BE PROVIDED AROUND THE KETTLE FOR OPERATORS AND MAINTENANCE PERSONNEL. NO OBSTRUCTIONS MUST BE ALLOWED AROUND THE KETTLE TO PREVENT AIR FLOW TO THE COMBUSTION CHAMBER.
9. AFTER THE KETTLE HAS BEEN CONNECTED TO THE GAS LINE ALL JOINTS MUST BE TESTED FOR GAS LEAKS.

CAUTION: NEVER USE AN OPEN FLAME FOR CHECKING GAS LEAKS

A THICK SOAP SOLUTION SHOULD BE USED FOR DETECTING LEAKS.

10. COVER, SPLASH GUARD AND COMBUSTION CHAMBER GUARD MUST BE PROPERLY INSTALLED TO AVOID INJURY TO PERSONNEL.

CHECK LIST TO ASSURE PROPER INSTALLATION OF THE KETTLE:

- A. AMPLE ROOM AROUND THE KETTLE FOR SAFE OPERATION AND SERVICE.
- B. NO COMBUSTIBLE MATERIALS AROUND THE IMMEDIATE AREA OF THE KETTLE.
- C. KETTLE MUST BE INSTALLED UNDER AN APPROVED HOOD EXHAUSTING SYSTEM WHICH MEETS CURRENT U.M.C. CODES.
- D. KETTLE MUST BE LEVEL ON THE FLOOR.
- E. MAXIMUM OF 40 GALLONS OF WATER MUST BE IN THE KETTLE TUB (2" BELOW TOP EDGE).
- F. GAS LINES MUST BE CLEAN AND FREE FROM CONTAMINANTS PRIOR TO CONNECTIONS.
- G. GAS MAIN SERVICE LINE MUST BE CONNECTED WITH ¾" I.P.S. TO KETTLE'S PRESSURE REGULATOR VALVE.
- H. ALL GAS LINES TO JOINTS MUST BE TESTED FOR LEAKS WITH HEAVY SOAP SOLUTION.
- I. NO OBSTRUCTION OF AIR TO THE COMBUSTION CHAMBER OR OBSTRUCTION TO THE VENTING SYSTEM.
- J. ALL SAFETY GUARDS MUST BE INSTALLED PROPERLY.

B. INITIAL START-UP CHECK POINTS.

1. ENSURE THAT THE KETTLE TUB IS CLEAN OF ANY MATERIALS THAT WILL CLOG THE DRAIN SYSTEM.
2. FILL TUB WITH WATER UNTIL IT IS 2" FROM THE TOP EDGE OF TUB.
3. CHECK TO SEE GAS SUPPLY IS OPERATING.
4. TURN GAS ON AND LIGHT THE PILOT MANUALLY.

5. TURN GAS ON TO THE BURNERS.
6. BRING WATER TO BOILING POINT AND CHECK FOR WATER LEAKS.
7. TURN GAS OFF AND DRAIN THE WATER TO THE SEWER SYSTEM.

IF THE KETTLE CONFORMS TO ALL THE ABOVE CHECK LIST, THE KETTLE IS READY FOR OPERATION. IF THE KETTLE DOES NOT CHECK OUT TO THE ABOVE LIST, CALL FOOD MAKERS BAKERY EQUIPMENT.

**FOOD MAKERS
BAKERY EQUIPMENT**

FMBE.com

OPERATION

NOTE: CONTACT THE FACTORY, THE FACTORY REPRESENTATIVE OR YOUR LOCAL COMPANY TO PERFORM ANY MAINTENANCE OR REPAIRS ON THIS APPLIANCE.

PROCEDURE OF HOW TO LIGHT THE PILOT BURNER:

FIRST, REMOVE THE HEAT SHIELD BY LIFTING UPWARD TO UNSEAT THE BRACKETS FROM THE ANCHOR RODS. LOCATE THE RED RESET BUTTON ON THE AUTOMATIC PILOT AND PILOT BURNER VALVE.

HOLD A FLAME TO THE PILOT BURNER. PRESS DOWN THE RED RESET BUTTON TO START THE FLOW OF GAS TO THE PILOT BURNER. CONTINUE TO HOLD THE RESET BUTTON DOWN FOR APPROXIMATELY 1 MINUTE AFTER THE PILOT IS LIT.

RELEASE THE RED RESET BUTTON. THE PILOT BURNER SHOULD STAY LIT.

CHECK TO SEE IF PILOT BURNER IS ON. IF NOT, WAIT 5 MINUTES FOR THE GASES TO CLEAR THE COMBUSTION CHAMBER.

START THE PROCEDURE AGAIN.

PROCEDURE OF HOW TO LIGHT THE MAIN BURNERS AFTER THE PILOT BURNER IS LIT:

* ALWAYS BE SURE THE KETTLE IS COMPLETELY FILLED WITH WATER PRIOR TO LIGHTING. LIGHTING THE BURNERS WHILE THE KETTLE IS EMPTY WILL DAMAGE THE BOWL AND VOID ALL WARRANTIES.

1. ADJUST AIR SHUTTERS WHICH ARE ASSEMBLED ON THE GAS NOZZLES TO THE PROPER OPENING AND LOCK THEIR POSITION WITH THE LOCK NUT.
2. TURN ON MANUALLY OPERATED GAS VALVE. THIS WILL ALLOW GAS FLOW INTO THE BURNER GAS LINE.

3. TURN ON MANUALLY OPERATED GAS COCKS WHICH ARE LOCATED IN FRONT OF THE VENTURI TUBES. THE BRASS COCKS ON THE BURNER MANIFOLD ARE TO BE LEFT IN OPEN POSITION. THE MAIN BURNER ADJUSTMENT CONTROL IS EXTENDED TO THE FRONT OF THE KETTLE ON THE OPERATOR SIDE. THIS WILL ALLOW GAS FLOW THROUGH THE GAS NOZZLES AND THE VENTURI TUBES INTO THE BURNERS.
4. THE PILOT BURNER WILL IGNITE THE MAIN BURNERS.
5. CHECK TO SEE IF BURNER FLAMES ARE BLUE AND ALL BURNER PORTS ARE FUNCTIONING PROPERLY. IF NOT, UNLOCK THE LOCK NUTS ON THE AIR SHUTTERS AND RE-ADJUST THE AIR SHUTTERS UNTIL THE FLAMES ARE BLUE. SECURE THE POSITION OF THE AIR SHUTTERS BY TIGHTENING THE LOCK NUTS.
6. REPLACE THE HEAT SHIELD BACK INTO PLACE BY PUSHING DOWN THE BRACKETS THROUGH THE ANCHOR RODS.
7. THE KETTLE IS READY TO BOIL WATER.

PROCEDURE OF HOW TO TURN MAIN BURNERS OFF:

A. IF THE KETTLE WILL BE OUT OF SERVICE FOR A PROLONGUED PERIOD OF TIME:

1. TURN OFF MAIN SERVICE GAS COCK THAT FEEDS GAS TO THE KETTLE BURNERS.
2. TURN ON KETTLE GAS COCKS AND GAS VALVE. THIS WILL ALLOW ALL THE GAS IN THE KETTLE BURNERS SYSTEM TO VENT OFF.
3. TURN OFF THE GAS COCKS AND GAS VALVE AFTER VENTING THE SYSTEM.
4. THE KETTLE IS SAFE AS IT STANDS.

B. IF THE KETTLE WILL BE OUT OF SERVICE TEMPORARILY:

1. TURN OFF MANUALLY OPERATED GAS VALVE. THIS WILL CUT OFF THE FLOW OF GAS TO THE MAIN BURNERS.
2. TO RE-LIGHT THE BURNERS JUST TURN THE MANUALLY OPERATED VALVE TO THE “ON” POSITION. THIS WILL ALLOW THE FLOW OF GAS TO THE MAIN BURNERS AND PILOT BURNER WILL IGNITE THE MAIN KETTLE BURNERS AGAIN.

CLEANING

1. BE SURE BURNERS ARE TURNED OFF
2. REMOVE COVER.
3. REMOVE SPLASH GUARD.
4. REMOVE BAGEL RACK IN BOTTOM OF BOWL.
5. REMOVE ANY SOLID PARTICLES IN THE TUB.
6. TURN THE WATER DRAIN VALVE OF THE KETTLE TO “ON” POSITION (HANDLE OF VALVE TO BE PARALLEL TO DRAIN PIPE).
7. WAIT UNTIL THE TUBE IS FULLY EMPTY.
8. WITH PROPER DETERGENT AND A SOFT BRUSH CLEAN THE TUB.
9. IF MINERAL DEPOSITS ARE HARD TO REMOVE. CONSULT CLEANING PRODUCT SUPPLIER FOR THE PROPER CLEANING AGENT.
10. RINSE THE TUB THOROUGHLY PRIOR TO USING IT AGAIN.
11. CLEAN THE BAGEL RACK COVER AND SPLASH GUARD SEPERATELY.
12. ALWAYS USE THE DRAIN SYSTEM OF THE KETTLE WHEN DRAINING AND CLEANING THE TUB. DO NOT USE A BUCKET TO SCOOP WASTE FROM THE TUB.
13. CLEANING OUTSIDE OF THE KETTLE WITH DETERGENT. USE SOFT BRUSH THEN WIPE CLEAN. DRY WITH SOFT CLOTH.
14. BE SURE TO REFILL THE KETTLE WITH CLEAN WATER IMMEDIATELY! ALWAYS KEEP THE KETTLE FILLED TO INSURE THE BURNERS ARE NOT IGNITED WHEN THE KETTLE IS EMPTY.

<p>* FIRING THE KETTLE WHEN EMPTY WILL DAMAGE THE BOWL</p>
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SERVICE

PERIODIC SERVICE:

PERIODIC INSPECTION WILL MINIMIZE EQUIPMENT MALFUNCTION, THEREFORE DOWN TIME.

CHECK THE FOLLOWING ON THE KETTEL TO INSURE SAFE AND EFFICIENT OPERATION:

1. AIR SHUTTERS TO BE FREE OF DIRT AND OTHER CONTAMINANTS.
2. THE PILOT BURNER MUST BE ON AT ALL TIMES AND MUST BURN WITH BLUE FLAME.
3. BURNER PORTS MUST BE CLEAN AND OPEN AT ALL TIME FOR FULL COMBUSTION.
4. BURNER SHIELD MUST BE CLEAN AND PROPERLY INSTALLED FOR SAFETY REASONS.
5. PROPER AIR SUPPLY TO THE COMBUSTION CHAMBER MUST BE ADEQUATE TO INSURE SAFE AND EFFICIENT COMBUSTION.
6. ALL VENTS MUST BE CLEAN AND FREE OF OBSTRUCTION SO THAT EXHAUSTED GASES AND FLUE CAN VENT TO THE OUTSIDE.
7. PILOT, BURNER AND PILOT SAFETY MUST BE CLEANED AND CHECKED EVERY 60 DAYS.

TO FOOD MAKERS BAKERY EQUIPMENT CUSTOMERS

THE FOOD MAKERS BAKERY EQUIPMENT BAGEL KETTLE IS PRODUCED WITH A VERY HIGH DEGREE OF MANUFACTURING EXCELLENCE AND CRAFTSMANSHIP. IT IS INSPECTED AND TESTED AT FOOD MAKERS BAKERY EQUIPMENT'S FACILITY IN IRWINDALE, CALIFORNIA TO THE APPROVED STANDARDS OF A.G.A.

THE ALL STAINLESS STEEL WELDED RUGGED CONSTRUCTION OF POLISHED INSIDE AND OUTSIDE TO #4 FINISH. THIS DEGREE OF FINISHED SURFACES IS THE STANDARD FOR RESTAURANT AND BAKERY EQUIPMENT.

THE AIM OF FOOD MAKERS BAKERY EQUIPMENT IS TO PROVIDE A BAGEL BOILING KETTLE EXCLUSIVELY FOR THE BAGEL BAKING INDUSTRY.

WITH THE REASONABLE AMOUNT OF CARE AND SCHEDULED PERIODIC MAINTENANCE, FOOD MAKERS BAKERY EQUIPMENT'S BAGEL KETTLE WILL PROVIDE MANY YEARS OF TROUBLE FREE SERVICE.

PLEASE READ THIS MANUAL CAREFULLY PRIOR TO INSTALLING OR OPERATING FOOD MAKERS BAKERY EQUIPMENT'S BAGEL KETTLE. IT CONTAINS IMPORTANT INFORMATION YOU NEED TO INSTALL, OPERATE AND MAINTAIN THE BAGEL KETTLE PROPERLY.

IT IS RECOMMENDED THAT YOU ESTABLISH A TIME TABLE FOR SCHEDULING PERIODIC MAINTENANCE. THE MAINTENANCE RECORDS MUST BE KEPT UP TO DATE AND ON FILE WITH THE WARRANTY INFORMATION.

A WARRANTY REGISTRATION CARD WILL BE ATTACHED TO THE KETTLE. FILL OUT THIS CARD AND MAIL IT TO:



FOOD MAKERS BAKERY EQUIPMENT
16019 ADELANTE STREET.
IRWINDALE, CA 91702

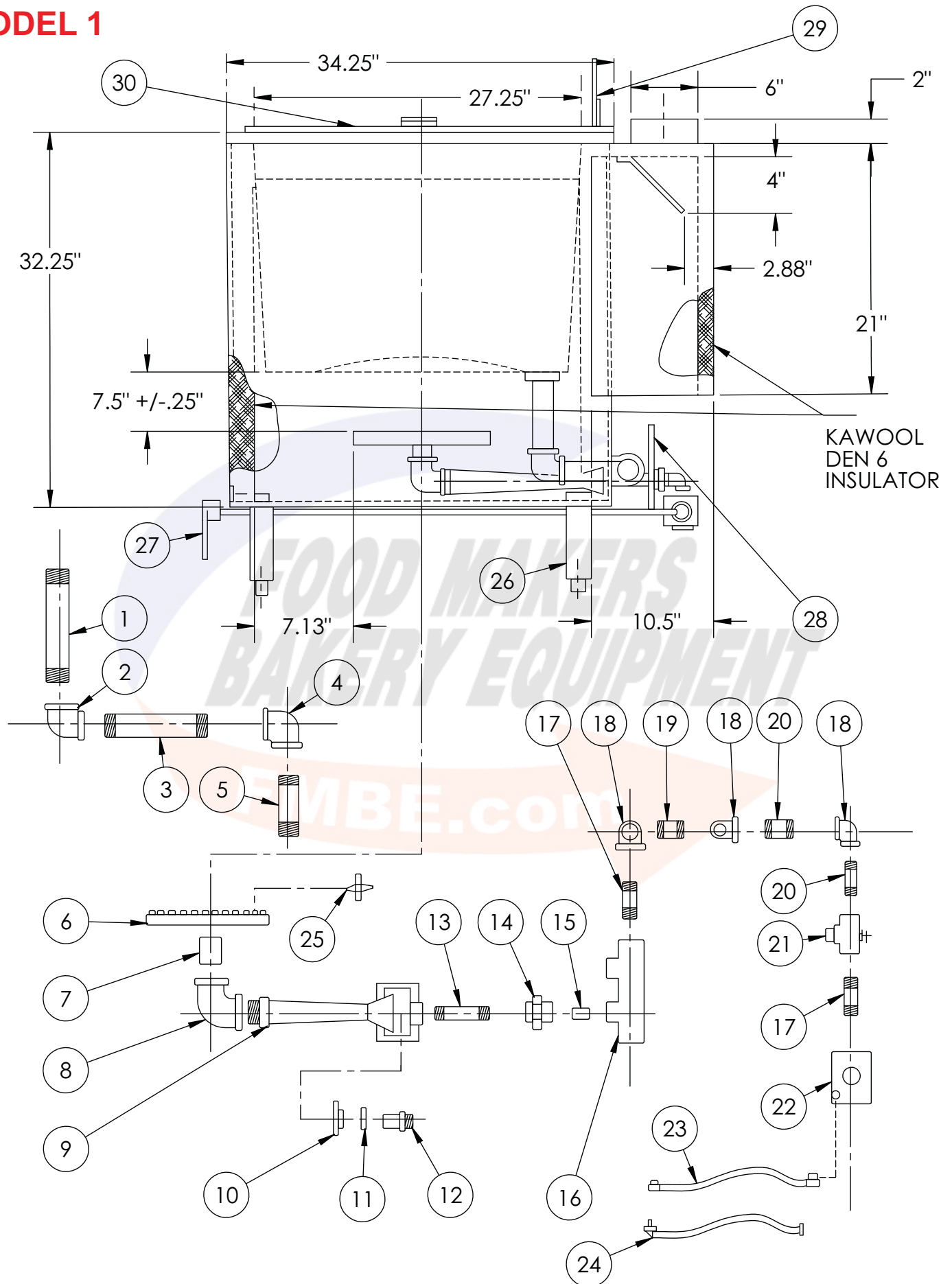
PARTS LIST

Item No.	Description
1.	1 ½ I.P.S. x 12.0 LG. NIPPLE S.C.H. #40 S/STL
2.	1 ½ I.P.S. ELBOW – S/STL.
3.	1 ½ I.P.S. x 5.0 LG. NIPPLE S.C.H. #40 S/STL.
4.	1 ½ I.P.S. ELBOW – S/STL.
5.	1 ½ I.P.S. x 5.0 LG. NIPPLE S.C.H. #40 S/STL.
6.	BURNER HEAD – CAST IRON
7.	2” – 11 U.N. THREADED ELBO
8.	150# 2” – 11 U.N. THREADED ELBO
9.	VENTURI TUBE – CAST IRON
10.	AIR SHUTTER – CAST IRON
11.	SPECIAL LOCKNUT
12.	GAS NOZZLE – BRASS
13.	½” L.P.S. x 3 ½ LG. NIPPLE. C - STEEL
14.	½” L.P.S. UNION – STEEL
15.	½” L.P.S. x ¾ LG. NIPPLE. C - STEEL
16.	GAS MANIFOLD – CAST IRON
17.	¾” L.P.S. x 3” LG. NIPPLE. C - STEEL
18.	¾” L.P.S ELBOW – STEEL
19.	¾” L.P.S x ¾ LG. NIPPLE. C - STEEL
20.	¾” L.P.S x 2 ½” LG. NIPPLE. C - STEEL
21.	ON – OFF HAND OPERATED GAS VALVE
22.	* REGULATOR/PILOT SAFETY VALVE
23.	PILOT LIGHT GAS LINE 3
24.	THERMOCUPLE
25.	PILOT LIGHT
26.	ADJUSTABLE BULLET FOOT
27.	ON – OFF HANDLE
28.	REMOVABLE FLAME SHIELD
29.	REMOVABLE SPLASH SHIELD
30.	REMOVABLE COVER
31.	** PRESSURE REGULATOR

*** REGULATOR IS SEPERATED FROM PILOT SAFETY VALVE IN NEW MODELS.**

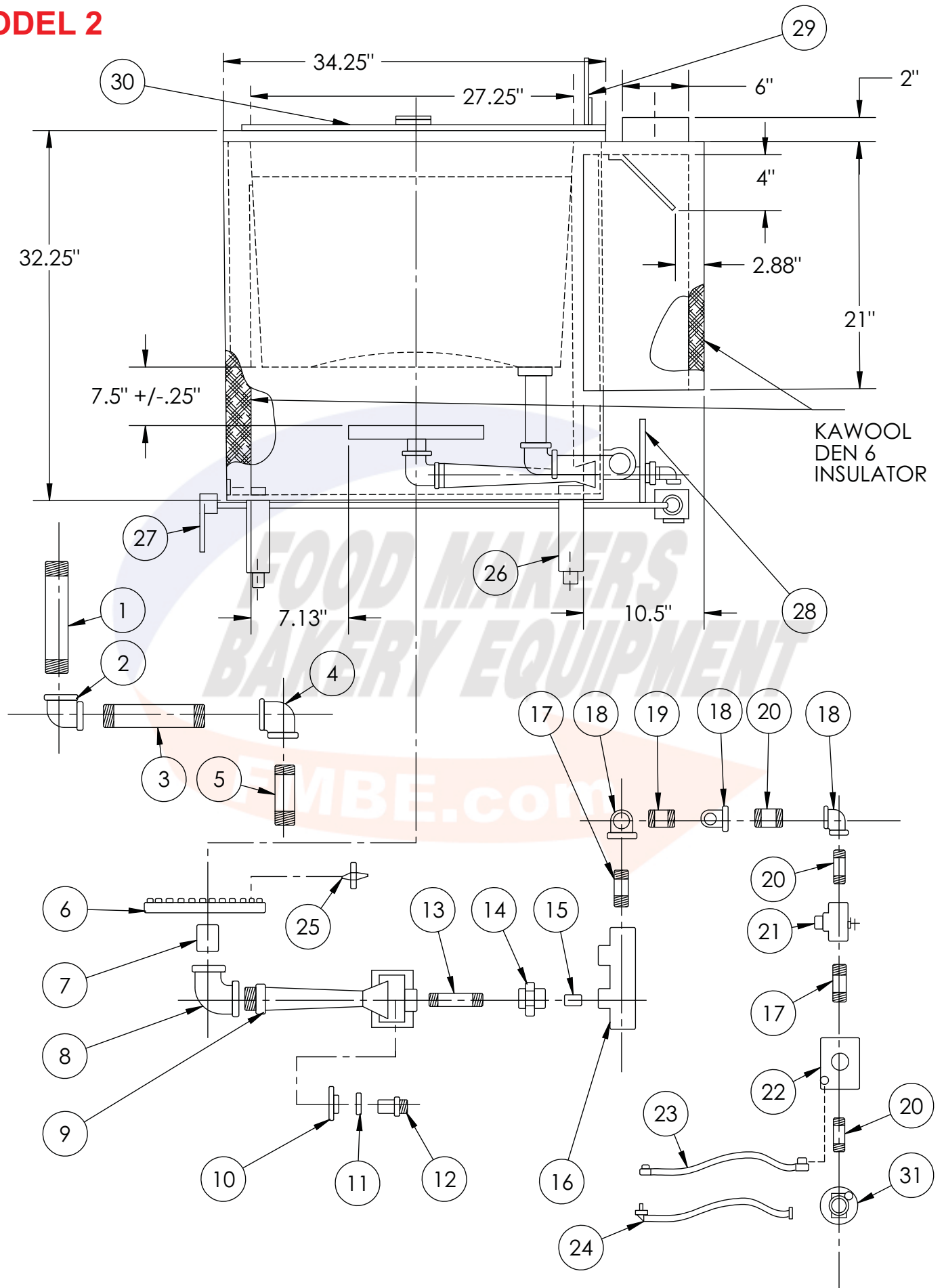
**** N/A TO OLDER MODELS.**

MODEL 1



40 GALLON KETTLE

MODEL 2



40 GALLON KETTLE, NEW MODEL

CONDITIONS AND TERMS OF LIMITED WARRANTY

FOOD MAKERS BAKERY EQUIPMENT, INC. WARRANTS TO THE ORIGINAL PURCHASER THAT ITS BAGEL KETTLE WILL BE FREE FROM MANUFACTURING DEFECTS FOR A PERIOD OF ONE (1) YEAR. ANY LABOR COSTS PERTAINING TO THE REPLACEMENT OR REPAIR OF SAID DEFECTIVE PART WILL BE COVERED BY FOOD MAKERS BAKERY EQUIPMENT FOR A PERIOD OF NOT MORE THAN NINETY (90) DAYS, BOTH FROM THE DATE OF ORIGINAL INSTALLATION.

THE PURCHASER IS RESPONSIBLE FOR PROPER INSTALLATION, OPERATION UNDER NORMAL CONDITIONS WITH PROPER SUPERVISION AND THE PERFORMANCE OF PREVENTATIVE MAINTENANCE. FOOD MAKERS BAKERY EQUIPMENT'S OBLIGATION UNDER THIS WARRANTY SHALL BE FOR THE REPLACEMENT OR REPAIR OF SAID DEFECTIVE PARTS WITHIN THE ABOVE MENTIONED WARRANTY PERIOD. AFTER THOROUGH EXAMINATION AND INSPECTION A DECISION OF FOOD MAKERS BAKERY EQUIPMENT'S SERVICE DEPARTMENT SHALL BE FINAL.

PROCEDURE FOR PARTS REPLACEMENT DURING THE WARRANTY PERIOD IS AS FOLLOWS:

1. FOOD MAKERS BAKERY EQUIPMENT WILL SHIP AND INVOICE NEW PARTS TO THE PURCHASER.
2. CREDIT FOR THESE NEW PARTS WILL BE ISSUED UPON THE RECEIPT OF DEFECTIVE PARTS.
3. ALL SHIPPING CHARGES FOR THE RETURN OF THESE PARTS ARE THE RESPONSIBILITY OF THE PURCHASER.
4. ALL RETURNED PARTS MUST BE PROPERLY PACKED AND TAGGED STATING SERIAL NUMBER, MODEL NUMBER, INVOICE NUMBER(S) AND DATE, BEFORE SHIPMENT TO:



FOOD MAKERS BAKERY EQUIPMENT
16019 ADELANTE STREET.
IRWINDALE, CA 91702

FOOD MAKERS BAKERY EQUIPMENT WILL NOT, HOWEVER, ASSUME ANY RESPONSIBILITY FOR ANY EXPENSES (INCLUDING LABOR) INCURRED IN THE FIELD INCIDENTAL TO THE REPAIR OR REPLACEMENT OF EQUIPMENT COVERED BY THIS WARRANTY OR OBTAINMENT OF THE ABOVE INFORMATION.

FOOD MAKERS BAKERY EQUIPMENT'S OBLIGATION HEREUNDER TO REPAIR OR REPLACE DEFECTIVE PART(S) IS THE EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY AND FOOD MAKERS BAKERY EQUIPMENT WILL NOT BE LIABLE FOR ANY OTHER DAMAGES OR CLAIMS INCLUDING CONSEQUENTIAL DAMAGES.



DETAILS OF LIMITED WARRANTY

THE WARRANTY DOES NOT EXTEND TO:

1. DAMAGE CAUSED IN SHIPMENT.
2. INSTALLATION AND START-UP.

*KETTLES WHICH HAVE BEEN FIRED WITH NO WATER IN THE BOWL.
3. MALFUNCTION AS A RESULT OF IMPROPER MAINTENANCE.
4. REPAIRS MADE BY ANYONE OTHER THAN QUALIFIED SERVICE PERSONNEL.
5. NORMAL MAINTENANCE AS OUTLINED IN THIS MANUAL.
6. DAMAGE CAUSED BY TAMPERING WITH OR REMOVAL OF OR CHANGE OF ANY PRESET CONTROLS, VALVES OR SAFETY DEVICES.
7. DAMAGE CAUSED BY HITTING THE KETTLE WITH IMPLEMENTS OR BY RUBBING OR SCRAPING THE BOILING SURFACES WITH ABRASIVE MATERIALS.
8. ADJUSTING GAS PRESSURE VALVE. TIGHTENING FITTING OR ADJUSTING BULLET FEET FOR LEVELING PURPOSES.
9. CLEANING THE PILOT LINE, WHICH NEEDS TO BE CHECKED ONCE A MONTH.
10. INSPECTING AND CLEANING BURNER PORTS.
11. USE OF THE KETTLE FOR OTHER THAN BOILING BAGELS.

NOTE:

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY FOOD MAKERS BAKERY EQUIPMENT VOIDS ALL WARRANTIES. SERVICE PERFORMED BY OTHER THAN QUALIFIED SERVICE PERSONNEL WILL VOID ALL WARRANTIES.



Important Safety Warning

THIS CONVERSION KIT SHOULD NOT BE USED TO CONVERT ANY ROBERTSHAW 7000 SERIES MILLIVOLT (“MV”) NATURAL GAS VALVE WITH A DATE CODE OF 0306 THROUGH AND INCLUDING 0436. THE FOUR-DIGIT DATE CODE CAN BE FOUND ON THE VALVE LABEL NEXT TO AN “X” IN A DIAMOND SHAPE. CONVERSION OF THESE UNITS TO LP USE COULD RESULT IN A SEVERE PERSONAL INJURY AND/OR PROPERTY DAMAGE. EXCEPTION: IF THE MAGNET ASSEMBLY OF THE UNIT HAS BEEN REPLACED SINCE OCTOBER 2005, THE CONVERSION TO LP IS SAFE. THE REPLACEMENT MAGNET ASSEMBLY CAN BE IDENTIFIED BY A BLACK LETTER IN A CIRCLE ON THE MAGNET ASSEMBLY HOUSING.

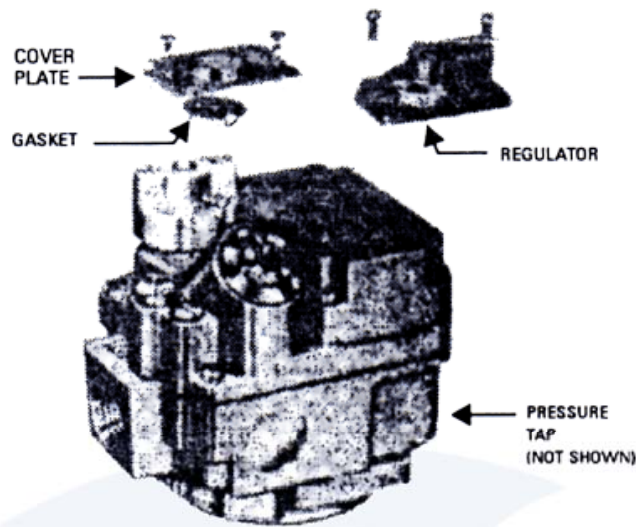
FOR FURTHER INFORMATION, PLEASE CONTACT THE ROBERTSHAW VALVE SAFETY HOTLINE AT 800-232-9389

INSTRUCTIONS: UNITROL 7000

REGULATOR CONVERSION:

TO CONVERT FROM REGULATED TO UNREGULATED CONTROL.

1. PARTIALLY DEPRESS AND TURN GAS COCK DIAL TO “OFF”
 2. REMOVE:
 - a. TWO SCREWS THROUGH REGULATOR
 - b. REGULATOR.
 - c. GASKET.
 3. INSTALL GASKET, COVER PLATE AND 2 SCREWS FROM CONVERSION KIT #82450.
 4. TURN GAS COCK TO “PILOT” AND LIGHT PILOT. TURN TO “ON”. LEAK TEST WITH SOAP SOLUTION WITH MAIN BURNER. “ON”.
- **TO CONVERT FROM UNREGULATED TO REGULATED CONTROL PROCEED TO FOLLOWING PAGE.**



NOTE: IN REPLACEMENTS AND CONVERSIONS USE ONLY THE NEW PARTS PROVIDED.

WARNING: WHEN CHANGING TO LP OR NATURAL GAS, OR TO REGULATED OR UNREGULATED CONTROL, BURNER ORIFICES MUST BE CHANGED.

REGULATOR REPLACEMENT:

1. PARTIALLY DEPRESS AND TURN GAS COCK DIAL TO “OFF”
2. REMOVE:
 - a. TWO SCREWS THROUGH REGULATOR.
 - b. REGULATOR
 - c. GASKET.
3. INSTALL GASKET, REGULATOR AND TWO SCREWS FROM CONVERSION KIT #82445 THRU 82449.
4. TURN GAS COCK TO “PILOT” AND LIGHT PILOT. TURN TO “ON”. LEAK TEST WITH SOAP SOLUTION WITH MAIN BURNER “ON”.
- TO CONVERT FROM UNREGULATED TO REGULATED CONTROL, REMOVE AND DISCARD SCREWS, COVER PLATE AND GASKET, THEN PROCEED WITH THE ABOVE REGULATOR REPLACEMENT STEPS 3 AND 4.

REGULATOR ADJUSTMENT:

REGULATORS ARE FACTORY SET. WHEN REQUIRED RE-ADJUST AS FOLLOWS:

1. TURN GAS COCK “OFF”. REMOVE PRESSURE TAP PLUG AND ATTACH MANOMETER (SEE PREVIOUS PICTURE)
2. TURN GAS COCK TO “PILOT”. LIGHT AND TURN TO “ON”. REMOVE REGULATOR CAP, TURN ADJUSTING SCREW WITH BLADE SCREW DRIVER TO CHANGE PRESSURE (CLOCKWISE TO INCREASE).
3. TURN GAS COCK “OFF”, REMOVE MANOMETER, REPLACE PRESSURE TAP PLUG.
4. TURN GAS COCK TO “PILOT” LIGHT AND TURN TO “ON” AND LEAK TEST WITH SOAP SOLUTION WITH MAIN BURNER “ON”.

NOTE: IN REPLACEMENTS AND CONVERSIONS USE ONLY THE NEW PARTS PROVIDED.

WARNING: WHEN CHANGING TO LP OR NATURAL GAS, OR TO REGULATED OR UNREGULATED CONTROL, BURNER ORIFICES MUST BE CHANGED.