



OPERATION MANUAL

HD COOKLINE SERIES COUNTERTOP HOT PLATES

**SERIES: BPHHP & BPHHPS**



**BUILT BY CRAFTSMEN. TESTED BY TIME®.**



## HEAVY DUTY HOT PLATE OPERATION MANUAL

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**Thermostatic Heavy Duty Gas Hot Plate Models:**  
**BPHHP-212i / BPHHP-424i / BPHHP-636i / BPHHP-848i**  
**BPHHPS-212i / BPHHPS-424i / BPHHPS-636i / BPH-**  
**HPS-848i**

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

All gas operated Bakers Pride® hot plates are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest

#### **⚠ WARNING**

**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**

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

#### **⚠ 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 equipment.



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## INTRODUCTION

### LOCATION OF DATA PLATE

The data plate for the gas open burner range is located on the right side panel.

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

- B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department Bakers Pride, 1307 N Watters Rd # 180, Allen, TX 75013.

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## SAFETY PRECAUTIONS

### Safety Precautions

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

Shut off gas flow through the appliance before cleaning or servicing unit.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows.



## SAFETY PRECAUTIONS

### **⚠ DANGER**

This symbol warns of imminent hazard which will result in serious injury or death.

### **⚠ WARNING**

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

### **⚠ CAUTION**

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

### **NOTICE**

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

## GENERAL INFORMATION

This manual should be retained for future reference

### **⚠ CAUTION**

These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

### **⚠ WARNING**

A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact Bakers Pride.

### **⚠ WARNING**

Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment

### **⚠ WARNING**

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustibles. (See ANZI Z83.14B, 1991)

### **NOTICE**

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.

### **NOTICE**

This product is intended for commercial use only. Not for household use.

### **NOTICE**

Instructions to be followed if anyone smells gas should be posted in a prominent place. These may be obtained from the gas supplier.

### **⚠ WARNING**

Do not turn on gas valves without lighting pilot. A build up of gas and possible explosion could occur.



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## SAFETY PRECAUTIONS

### Gas Pressure

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

**NOTE:** Gas shutoff valve is supplied on CE models.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

Congratulations on your purchase of Bakers Pride® commercial cooking equipment. Bakers Pride takes honor in designing the highest quality products.

When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

The countertop hot plate, models BPHHP-212i, BPHHP-424i, BPHHP-636i, BPHHP-848i, BPHHPS- 212i, BPHHPS-424i, BPHHPS-636i and BPHHPS-848i provide countertop heating and cooking capabilities. These units incorporate 2, 4, 6 or 8 burners for fast, even cooking and heating. Refer to data plate for BTU/hr Rate.

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## GENERAL INSTALLATION INSTRUCTIONS

Ensure gas supply and gas type shown on unit data plate match. (Data plate is located on the right side panel of unit).

Unit installation must conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA B149.1, or the Propane Installation Code, CSA B149.2 as applicable and in accordance with local codes.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

Pipe gas supply to unit. The gas supply (service) line must be the same size or greater than the inlet line of the appliance.

Pipe threading compound must be resistant to the action of liquefied petroleum gases.

These units are suitable for installation on non-combustible surfaces.

Unit must have adequate clearances for servicing. (Sides = 0", Rear = 0", Floor = 4")

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every gas appliance.

**Failure to install the pressure regulator will void the appliance warranty.**

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2" psi (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.

### **WARNING**

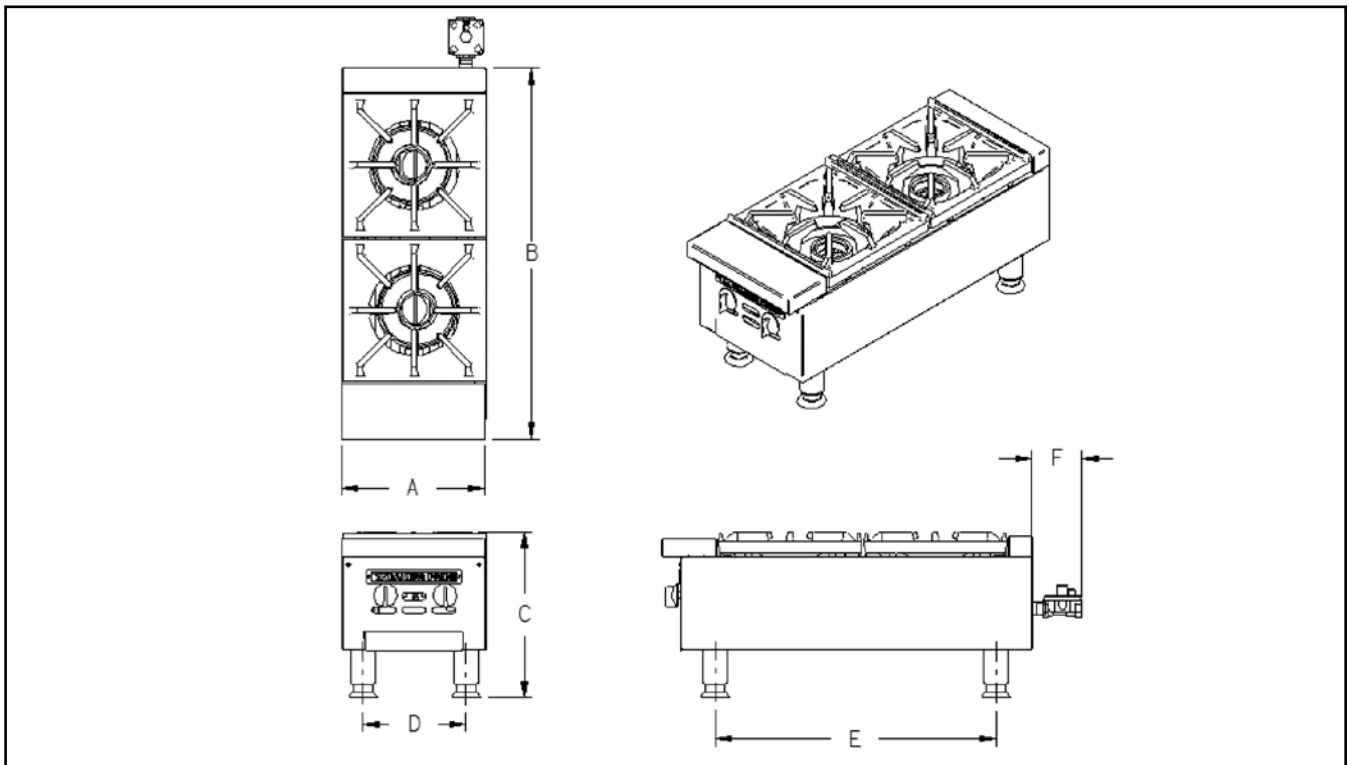
DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.



## HEAVY DUTY HOT PLATE OPERATION MANUAL

### SPECIFICATIONS AND DIMENSIONS

MODEL	WIDTH (A)	DEPTH (B)	HEIGHT (C)	LEG SPACING (D)	LEG SPACING (E)	REGULATOR SPACING (F)
BPHHP-212i	12"	31"	14"	8-1/2"	23-1/2"	4"
BPHHP-424i	24"	31"	14"	20-3/4"	23-1/2"	4"
BPHHP-636i	36"	31"	14"	32-3/4"	23-1/2"	4"
BPHHP-848i	48"	31"	14"	44-3/4"	23-1/2"	4"
BPHHPS-212i	12"	31"	14" FR / 17" RR	8-1/2"	23-1/2"	4"
BPHHPS-424i	24"	31"	14" FR / 17" RR	20-3/4"	23-1/2"	4"
BPHHPS-636i	36"	31"	14" FR / 17" RR	32-3/4"	23-1/2"	4"
BPHHPS-848i	48"	31"	14" FR / 17" RR	44-3/4"	23-1/2"	4"



Dimensions: BPHHP-212i Shown for clarity

MODEL	# of BURNERS	BTU/hr PER BURNER NAT GAS	BTU/hr TOTAL NAT GAS	BTU/hr PER BURNER PROPANE	BTU/hr TOTAL PROPANE	in W.C. NAT GAS	in W.C. PROPANE
BPHHP-212i	2	30,000	60,000	25,000	50,000	5	10
BPHHP-424i	4	30,000	120,000	25,000	100,000	5	10
BPHHP-636i	6	30,000	180,000	25,000	150,000	5	10
BPHHP-848i	8	30,000	240,000	25,000	200,000	5	10
BPHHPS-212i	2	30,000	60,000	25,000	50,000	5	10
BPHHPS-424i	4	30,000	120,000	25,000	100,000	5	10
BPHHPS-636i	6	30,000	180,000	25,000	150,000	5	10
BPHHPS-848i	8	30,000	240,000	25,000	200,000	5	10



## LIGHTING INSTRUCTIONS

BPHHPi and BPHHPSi Gas Open Burner Ranges are furnished with either a pilot safety valve or a standing pilot (not available in the European Community). Please follow the instructions for your unit.

### Pilot Operation Flame Failure Gas Valve:

#### Operation Of The Gas Valve Pilot:

1. Turn knob on the main gas valve to the pilot position
2. Depress knob to start gas flow to the pilot valve
3. Light pilot valve
  - a. Using a match or taper
4. Hold in knob for 15 to 30 seconds to heat up the thermocouple
5. Release knob and turn to the desired gas flow position
  - a. If pilot goes out repeat steps 1-4, some thermocouples will take longer to heat up

### Standing Pilot Lighting Instructions (Not Available in the European Community)

The pilot lights on the broilers have been set at the factory. A screwdriver may be required for the first lighting to adjust the flame for your elevation.

1. Turn off the manual shut off valve and wait 5 minutes to clear the gas.
2. Turn all knobs to the "OFF" position.
3. The valve can be accessed through an opening in the front panel or remove the cooking grates and light the pilot from above.
4. Turn the manual shut off valve on.
5. Hold an ignition source (match) to both openings on the pilot tube. When the flames are established, remove the ignition source.
6. Turn the burner knobs to "HI". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "HI".

### Relighting the Pilot

If the pilot light should go out for any reason:

- Promptly shut off all gas at the manual shut off valve.
- Turn off all knobs and pilot valves; wait 5 minutes to clear gas.
- Relight following steps 4 through 6 under Standing Pilot Lighting Instructions.

### Lighting the Main Burner

Since the burner is lit from constantly burning pilot, turn knobs to "HI" to put the unit in operation; then adjust to any desired position between "LO" and "HI".

- To light burner, turn knob to "max." then back off to the desired flame level. The range of adjustment is virtually infinite between high and off. (At the small flame, there is a pre-set low).
- When the broiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.
- Turn knobs off and let cool
- For first cooking, set the grates at maximum tilt position and preheat before broiling. You will have to experiment with knob settings and grate position for each particular item.
- Keep the grease/water pan with sufficient water to cover the entire bottom.
- Clean regularly. Grates may be removed for washing in the sink. Brush out carbonized particles. Thoroughly wash the grease/water pan.

## ⚠ CAUTION

Never attempt to move a grill section while cooking. An unexpected flare could cause severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove. The space between the legs at the bottom admits combustion air, DO NOT BLOCK THIS SPACE.



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## LIGHTING INSTRUCTIONS

### Main Burner Air Supply:

For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner. Loosen the screws on the front of the burner, and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

### European Community:

If adjustment becomes necessary in the field, it should be done by a factory authorized and trained technician who should seal the screw after the adjustment to safeguard against unauthorized tampering by the end user.

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

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## MAINTENANCE

### ⚠ CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. Do Not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia, or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

### Daily:

1. Thoroughly clean back, sides, top and front of unit.
2. Clean grates daily.

### Weekly

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.

2. To clean the drip pan: Remove the drip pan by grabbing the handle and pulling it out of the opening in the front panel. To replace the pan, reverse this procedure.
3. Burner air shutter openings must be kept clean.
4. Main burner ports must be kept clean. To clean burners, boil them in a strong solution of lye water for 15 to 20 minutes. Then either brush with a wire brush or clean gas ports with a sharp pointed metal instrument to insure open ports.

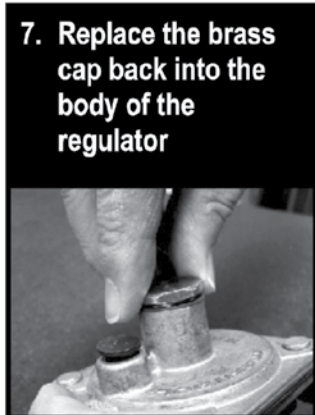
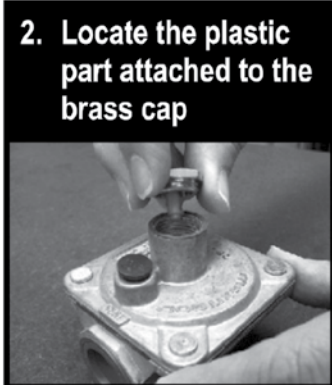
### ⚠ CAUTION

Clean the regulator at least once a month. Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

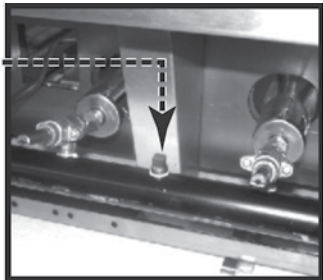


**CONVERSION**

- Instructions are for conversion from Natural Gas to Propane (L.P.) on all models BPHHPi and BPHHPSi.
- The conversion should be done before connecting the unit to the gas supply.
- Units are shipped from the factory equipped for use on natural gas. Orifices necessary for L.P. (propane) are provided in a bag tied to the valve on the front panel.
  1. Remove the knobs and front panel.
  2. Remove the orifice fittings from the valve. Change the orifices to the size recommended for propane (L.P.).
  3. Replace the orifice fittings into the valve.
- To change the regulator:



- Connect the regulator to the unit, connect gas and check for leaks.
- Check the system pressure. With the front panel removed, remove the plug from the manifold.
- Place a fitting in the plug opening and connect a manometer.
- For Natural gas the pressure in the manifold should be 5" water column or 12.4 millibar. For L.P. the pressure in the manifold should be 10" water column or 24.9 millibar.
- To adjust the pressure remove the brass cap and turn the white plastic part inside the stem of the regulator. See picture regulator 8.



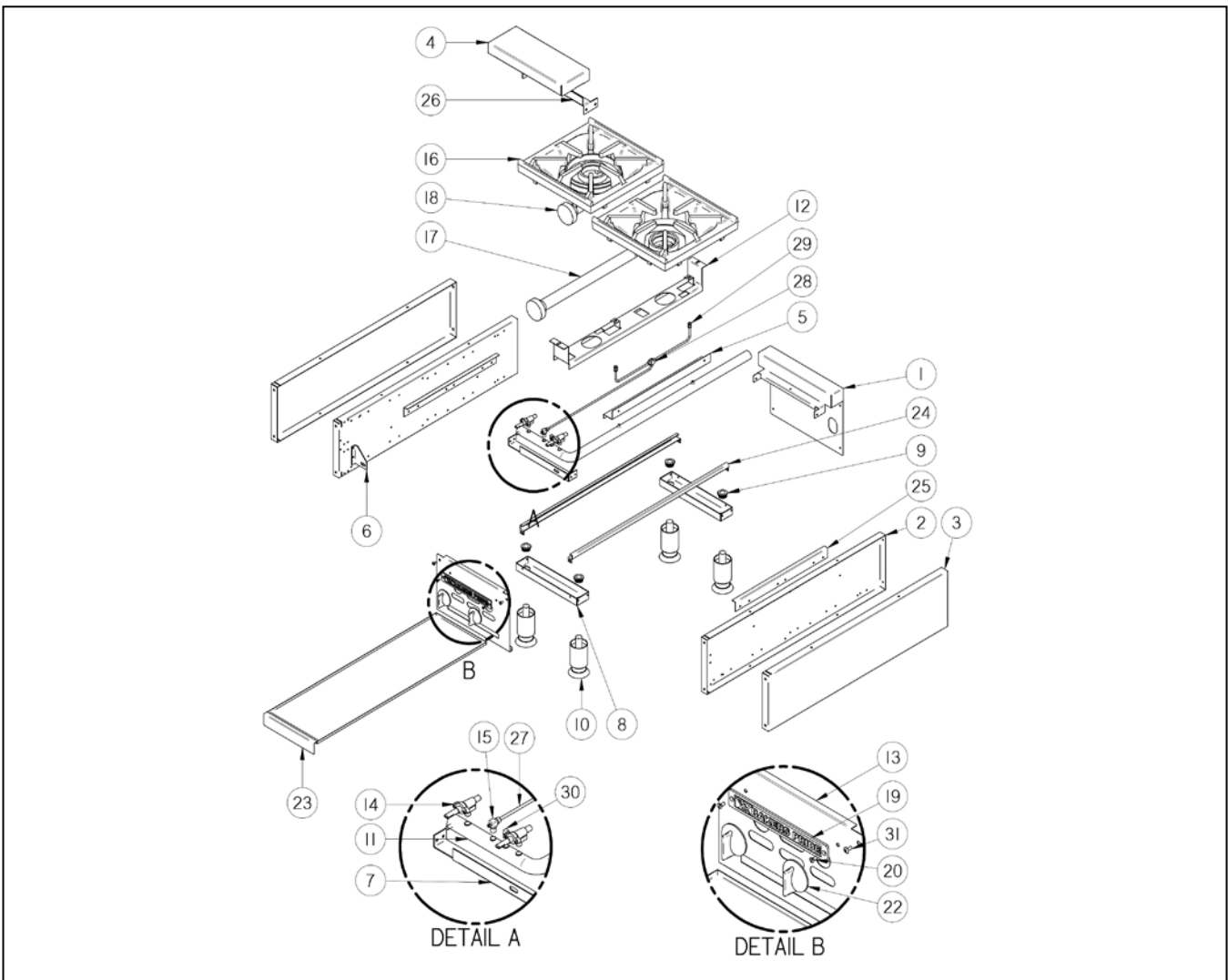
**CONVERSION**

- Take a wide straight screwdriver and place it in the two notches shown in picture regulator 7. Turn clockwise to increase pressure and counter-clockwise to reduce pressure. See picture regulator 7.
- Once the pressure has been adjusted replace the brass cap.

**NOTICE**

Note the blue cap on the regulator. This is the vent. There are openings below the top rim. NEVER block these openings your regulator will fail to operate correctly. On at least a monthly basis blow off any dust or grease which may accumulate around this cap. The openings must remain open for the regulator to function. Clean more often in a very greasy atmosphere.

**EXPLODED VIEW & PARTS LIST**



Exploded View - BPHHP-212i Shown for Clarity



## HEAVY DUTY HOT PLATE OPERATION MANUAL

### EXPLODED VIEW & PARTS LIST

ITEM	PART #	DESCRIPTION	QTY			
			-212	-424	-636	-848
1	22361029	PANEL, BACK HHP-2i	1			
	22361059	PANEL, BACK HHP-4i		1		
	22361079	PANEL, BACK HHP-6i			1	
	22361099	PANEL, BACK HHP-8i				1
2	22361257	PANEL, INNER SIDE TSHHP i-LINE	2			
3	22361254	PANEL, SIDE HHP HDi-LINE	2			
4	22461038	BULLNOSE, BPHHP-2i	1			
	22461058	BULLNOSE, BPHHP-4i		1		
	22461078	BULLNOSE, BPHHP-6i			1	
	22461098	BULLNOSE, BPHHP-8i				1
5	310270	COVER, MANIFOLD	1			
6	310269	BRACKET, MANIFOLD SUPPORT	1			
7	22361099	12" MANIFOLD SUPPORT	1			
	360219	24" MANIFOLD SUPPORT		1		
	360140	36" MANIFOLD SUPPORT			1	
	360720	48" MANIFOLD SUPPORT				1
8	22360005	SUPPORT, LEG HHP-2i	2			
	22360006	SUPPORT, LEG HHP-4i		2		
	22360007	SUPPORT, LEG HHP-6i			2	
	22360008	SUPPORT, LEG HHP-8i				2
9	8430500	INSERT, 3/4-10 THREAD, PRESS-IN	4			
10	8633700	LEG, HEAVY DUTY 2" DIA	4			
11	350425	MANIFOLD-212	1			
	310389	MANIFOLD-424		1		
	311037	MANIFOLD-636			1	
	310310	MANIFOLD-848				1
12	310266	BURNER HANGER	1	2	3	4
13	22461033	PANEL, CONTROL BPHHP-2i	1			
	22461053	PANEL, CONTROL BPHHP-4i		1		
	22461073	PANEL, CONTROL BPHHP-6i			1	
	22461093	PANEL, CONTROL BPHHP-8i				1

ITEM	PART #	DESCRIPTION	QTY			
			-212	-424	-636	-848
14	2068000	VALVE, GAS, ON-OFF	2	4	6	8
15	2065643	VALVE, 90° PILOT 1/8" NPT X 3/16	1	2	3	4
16	311016	GRATE, TOP 12 X 12 RANGE	2	4	6	8
17	311015	BURNER RANGE LONG VENTURI	1	2	3	4
18	311013	BURNER RANGE SHORT VENTURI	1	2	3	4
19	8808900	NAMEPLATE, BAKERS PRIDE 8"	1	1	1	1
20	81357-00	SCREW, 8-32 X 3/8" FT HD	-	-	-	-
22	8706400	KNOB, METAL BAKERS PRIDE	2	4	6	8
23	22360010	WELDM'T, DRIP PAN HHP/GHPi	1			
24	21827026	SUPPORT, DRIP PAN, GPH-2H	2			
25	350415	TOP GRATE STOPPER	2	2	2	2
26	350416	ANGLE, BULLNOSE – 12"	1			
	310138	ANGLE, BULLNOSE – 24"		1		
	310298	ANGLE, BULLNOSE – 36"			1	
	310375	ANGLE, BULLNOSE – 48"				1
27	310328	TUBING, PILOT RANGE JUNCTION	1	2	3	4
28	300177	TEE, 3/16 COMPRESSION	1	2	3	4
29	310327	TUBING, PILOT SUPPLY RANGE	2	4	6	8
30	2092517	PLUG, 1/8 NPTM	1	1	2	2
31	8134900	8-32 X 3/8 TR HD	-	-	-	-



## Thermostatic Heavy Duty Gas Griddle Operation Manual

### Bakers Pride Limited Warranty

<b>WHAT IS COVERED</b>	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none"><li>• The equipment has not been accidentally or intentionally damaged, altered or misused;</li><li>• The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;</li><li>• The serial number rating plate affixed to the equipment has not been defaced or removed.</li></ul>
<b>WHO IS COVERED</b>	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
<b>COVERAGE PERIOD</b>	<p>Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty. GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty. CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty. All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.</p>
<b>WARRANTY</b>	<p>This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service</p>
<b>COVERAGE</b>	<p>representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.</p>
<b>EXCEPTIONS</b>	<p>All removable parts in Bakers Pride® cooking equipment, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.</p>
<b>EXCLUSIONS</b>	<ul style="list-style-type: none"><li>• Negligence or acts of God,</li><li>• Failures caused by erratic voltages or gas supplies,</li><li>• Thermostat calibrations after (30) days from equipment installation date,</li><li>• Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,</li><li>• Air and Gas adjustments,</li><li>• Damage in shipment,</li><li>• Light bulbs,</li><li>• Alteration, misuse or improper installation,</li><li>• Glass doors and door adjustments,</li><li>• Thermostats and safety valves with broken capillary tubes,</li><li>• Fuses,</li><li>• Char-broiler work decks and cutting boards,</li><li>• Tightening of conveyor chains,</li><li>• Adjustments to burner flames and cleaning of pilot burners,</li><li>• Tightening of screws or fasteners,</li><li>• Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,</li><li>• Freight — other than normal UPS charges,</li><li>• Ordinary wear and tear.</li></ul>
<b>INSTALLATION</b>	<p>Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.</p>
<b>REPLACEMENT PARTS</b>	<p>Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.</p>

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

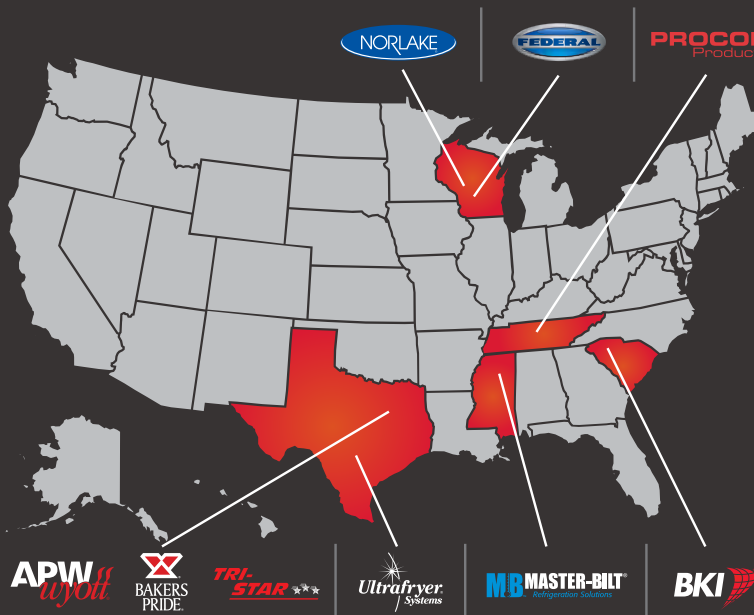


# Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.  
[www.standex.com/segments/food-service](http://www.standex.com/segments/food-service)



Be sure to keep up with new product announcements and events on social media!

