



DESIGNED SMART. BUILT SOLID.®

INSTALLATION AND OPERATING INSTRUCTIONS

Bun Cabinet

Models: BC-20, BC-30, BC-50, BC-75, BC-30D, BC-50D

INTENDED FOR OTHER THAN HOUSEHOLD USE

UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES



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.



APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



APW Wyott Food Service Equipment Company
265 Hobson St. • Smithville, TN 37166

2M-21749975 REV B 03/21

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APW Wyott takes pride in the design and quality of our 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.

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 APW Wyott, 265 Hobson St., Smithville, TN 37166

SAFETY PRECAUTIONS

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

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:



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 minor 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.



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: 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.



WARNING: Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance and repair, contact APW Wyott.



WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

LOCATION OF DATA PLATE

The data plate for the unit is located on the back side of the unit.

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.

MAINTENANCE

Once a week, or more often if necessary, clean the unit thoroughly. Turn off the unit and allow it to cool.

STAINLESS STEEL: To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have hardened on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burned on deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads.

NEVER USE a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel.

NEVER use cleaning solvents with a hydrocarbon base.



CAUTION: Do not use ordinary steel wool as any particles left on the surface will rust.





WARNING: This unit is intended for use with pre-packaged foods only.



SPECIFICATIONS

Units constructed of 22GA (.029) stainless steel. BC-20, 30 & 50 supplied with clear polycarbonate doors. BC-30D&50D supplied with all 22GA (.029) stainless steel drawer.

Dimensions

MODEL	WIDTH	DEPTH	HEIGHT
BC-20	17 3/16"	18 5/8"	6 3/8"
BC-30	22 11/16"	18 5/8"	6 3/8"
BC-50	34 11/1"	18 5/8"	6 3/8"
BC-30D	22 11/16"	18 5/8"	6 3/8"
BC-50D	34 11/16"	18 5/8"	6 3/8"



	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.	
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	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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EQUIPMENT PREPARATION

Clean the unit before using. Wipe with a hot, wet cloth to remove any shipping dust or protective oil.

1. All food service equipment should be operated by trained personnel.
2. Never hold food below 150°F or above 40°F.



	WARNING: This unit is intended to hold pre-packaged foods only.	
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	WARNING: This unit is not intended to hold potentially hazardous foods such as un-cooked or un-preserved meats and sausages.	
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GENERAL TROUBLESHOOTING

If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW WYOTT's option or its Authorized Service Agency, it will be serviced on-site or replaced.

From day two through the conclusion of this warranty, portable units must be taken or sent prepaid to the APW Wyott® Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If customer wants on-site service, they may receive same by paying the travel and mileage charges.

	NOTICE: Service work should be performed only by a qualified technician. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.	
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Warranty will be void and the manufacturer is relieved of all liability if:

- (A) Service work is performed by other than an APW WYOTT Authorized Service Agency or
- (B) Other than Genuine APW WYOTT replacement parts are installed.

A current listing of all authorized APW WYOTT authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you can call the APW WYOTT 24-hour Service Hot Line which gives access to the nearest Authorized APW WYOTT parts/service distributor. Call 1-800-733-2203.

PARTS LISTS & EXPLODED VIEWS

PARTS LIST BC-20			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217515-05	1	Cabinet Weldment BC-20
2	217515-70	1	Door
3	87020-00	1	Knob
4	217499-53	1	Strike Plate
5	81759-00	4	M/S Tr Hd Ph, 10-32
6	84176-00	4	Nut, #10-32
7	21191-00	4	Rubber Foot
8	87050-00	1	Magnetic Catch

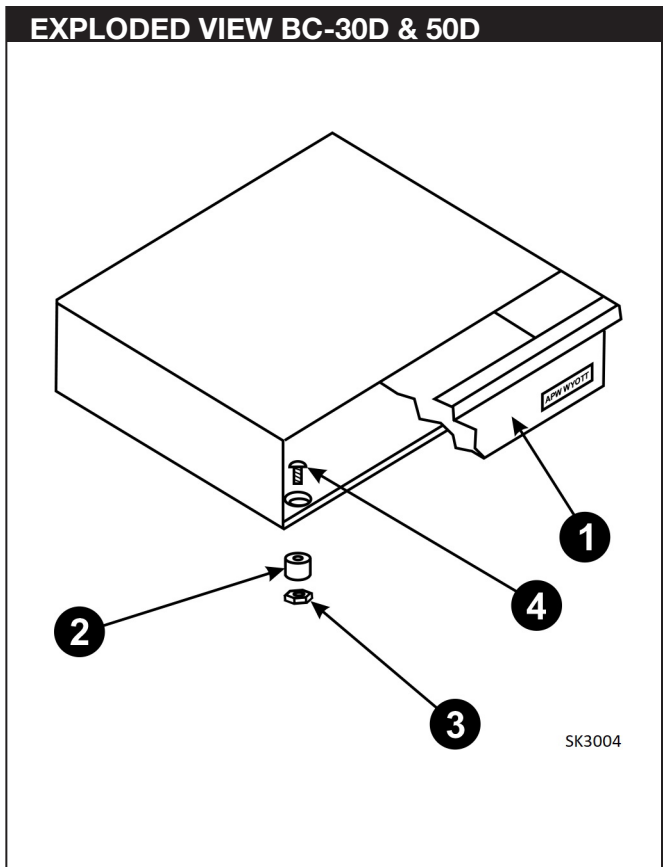
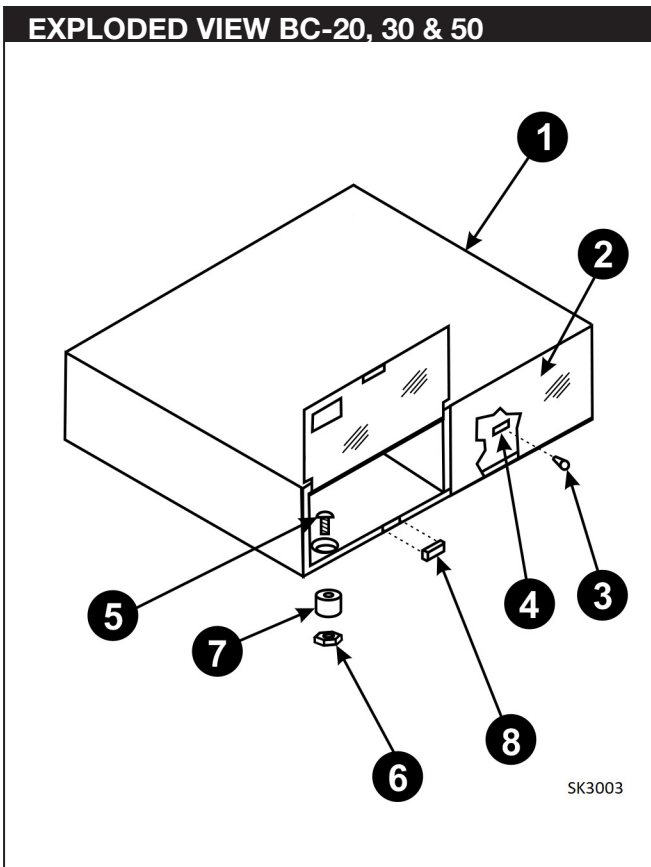
PARTS LIST BC-30			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217499-05	1	Cabinet Weldment BC-30
2	217499-70	2	Door
3	87020-00	2	Knob
4	217499-53	2	Strike Plate
7	21191-00	4	Rubber Foot
8	87050-00	1	Magnetic Catch

PARTS LIST BC-50			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217498-05	1	Cabinet Weldment BC-50
2	217499-70	3	Door
3	87020-00	3	Knob
4	217499-53	3	Strike Plate
7	21191-00	4	Rubber Foot
8	87050-00	1	Magnetic Catch

PARTS LIST BC-75 DUAL ACCESS			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217746-10	1	Cabinet Weldment BC-75
2	217499-70	6	Door
3	87020-00	6	Knob
4	217499-53	6	Strike Plate

PARTS LIST BC-30D			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217508-40	1	Drawer BC-30D
2	21191-00	4	Rubber Foot
3	84176-00	4	Nut, #10-32
4	81759-00	4	Screw, #10-32 Truss Head

PARTS LIST BC-50D			
ITEM	PART NO.	QTY.	DESCRIPTION
1	217508-80	1	Drawer BC-50D
2	21191-00	4	Rubber Foot



LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APWs' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APWs' discretion have the parts replaced or repaired by APW or a APWs-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

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

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APWs' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.