



Serial #: _____

SANITATION



ANSI/NSF 4
29AV



Instruction Manual for the *Chefmate*® Warming Lamp Model WL2

For Service on Your Warming Lamp:

1. Visit our website at www.globefoodequip.com
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

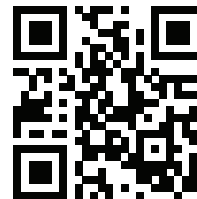
Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Meat Choppers, Scales & Countertop Cooking Equipment

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM



- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

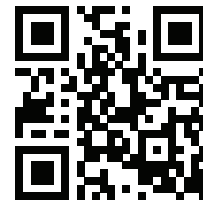
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Attention Owners and Operators

Globe's equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years of age, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:
Avertissements touchant votre sécurité personnelle sont indiqués par:



or



Warnings related to possible damage to the equipment are indicated by:
Les avertissements liés à d'éventuels dommages à l'équipement sont indiqués par:



If any warning labels and/or this manual are misplaced, damaged, illegible or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

Please remember that neither this manual or the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Safeguards & Safety Instructions



WARNING This equipment gets extremely HOT and can cause serious harm to operators if proper cautionary procedures are not followed.

To ensure proper and safe operation, the general safety tips below must be followed.

- **DO NOT** disassemble food warming lamp.
- **ONLY** trained and qualified service personnel should attempt repairs.
- **DO NOT** stack any items, paper or cloth on or near warming lamp.
- **DO NOT** leave warming lamp on during non-business hours.
- **DO NOT** use this warming lamp outdoors.
- **NEVER** use this warming lamp to heat anything other than food.
- **NEVER** immerse warming lamp in water or put into a dishmachine.
- **NEVER** place a plastic tray/plate/container under warming lamp.
- **ALWAYS** use a cooking glove or hot pad when reaching under warming lamp.
- **DO NOT** leave serving utensils under the warming lamp.
- **DO NOT** touch warming lamp while in use or directly after use.



AVERTISSEMENT Cet équipement devient extrêmement chaud et peut causer un grave préjudice aux opérateurs si bon avertissement procédures ne sont pas

Pour assurer le bon fonctionnement et de la sécurité, de la sécurité générale conseils ci-dessous doivent être suivies.

- **NE PAS** désassembler le réchauffement alimentaire lampe.
- **SEUL LE** personnel spécialisé et qualifié devrait essayer les réparations.
- **N'EMPILEZ PAS** les éléments, du papier ou du tissu sur ou à proximité de lampe réchauffement
- **NE LAISSEZ PAS** le réchauffement lampe en dehors des heures d'ouverture.
- **N'UTILISEZ PAS** ce réchauffement lampe à l'extérieur.
- **NE JAMAIS** utiliser ce réchauffement lampe pour chauffer quoi que ce soit d'autre que de la nourriture.
- **NE JAMAIS** immerger le réchauffement lampe dans l'eau ou mis dans un dishmachine.
- **NE JAMAIS** placer un bac en plastique/plaque/récipient sous lampe réchauffement.
- **TOUJOURS UTILISER** un gant de cuisine ou hot pad lorsqu'il atteint le réchauffement sous lampe.
- **NE LAISSEZ PAS** ustensiles servant sous le réchauffement lampe.
- **NE TOUCHEZ PAS** le réchauffement lampe pendant l'utilisation ou directement après utilisation.

Assembly & Installation

1. Remove all components of warming lamp for quick assembly.
2. Place warming lamp base on a flat surface; add the extension bar to the top of the base; align the extension bar holes towards the back for easy adjusting later.
3. Next, place the domed lights onto the beveled part of the extension pole.
NOTE: Domed lights face the same direction as the base feet.
4. Use bolts provided to secure warming lamp/lamp height in the back of the extension pole.
5. Remove light bulbs from packaging and carefully screw a light bulb into each socket.
6. Place warming lamp on a level surface away from water and at least 8" away from wall or other objects.
7. With the power On/Off switch in the "Off" position, plug in warming lamp.

Operating Instructions

1. Make sure warming lamp is not placed under countertop or overhead cabinet while in use as this can result in a fire.
2. Make sure nothing is on or touching warming lamp and all packing materials have been removed and discarded.
3. Turn the unit on by pressing the On/Off switch "On". Warming lamp will illuminate heating bulbs.

Storage Instructions

NOTE: Warming lamp will NOT cook food. It is intended to keep already cooked food warm for serving.

- **NEVER** move the warming lamp while in use.
- **DO NOT** store warming lamp in a cabinet while warming lamp is plugged in.

Store warming lamp on countertop or in a designated area away from water.

Cleaning

CAUTION

- **NEVER** place warming lamp in sink or dishwasher.
- **DO NOT** hose down or pressure wash any part of warming lamp.
- **NEVER** wipe warming lamp or its bulbs while plugged in and/or turned on.

ATTENTION

- **NE** placez jamais le réchauffement lampe dans le lavabo ou lave-vaisselle.
 - **NE PAS** le flexible vers le bas ou laver sous pression toute partie de réchauffement lampe.
 - **ESSUYEZ** jamais réchauffement lampe ou ses ampoules tandis que branché et/ou activé.
1. If warming lamp is on: power off warming lamp and let cool for at least 15 minutes. Unplug warming lamp from the outlet and gently wipe down warming lamp stand and bulb holders with a clean, dry or slightly damp soft cloth.
 2. Let unit dry completely before resuming normal use.

Limited Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of one year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Unit must be sent prepaid to GFE for repair. No mileage or travel time is paid.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by GFE Service during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed, digitally signed and installation/warranty registration has been received by GFE within 30 days from the date of installation. Complete warranty registration online at: www.globefoodequip.com/support/warranty-registration-form.

Proof of purchase is required if warranty is extended more than one year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

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