



Mobile Hot Food Merchandiser Series

Series: MM

Operation Manual



BKI LIMITED WARRANTY

2812 Grandview Dr. • Simpsonville, SC 29680 • USA
(864) 963-3471 • Toll Free: (800) 927-6887 • Fax: (864) 963-5316

WHAT IS COVERED	<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">⌘ The equipment has not been accidentally or intentionally damaged, altered or misused;⌘ The equipment is properly installed, adjusted, operated and maintained in accordance with national and local codes, and in accordance with the installation and operating instructions provided with this product.⌘ The serial number rating plate affixed to the equipment has not been defaced or removed.
WHO IS COVERED	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
COVERAGE PERIOD	<ul style="list-style-type: none">⌘ Warranty claims must be received in writing by BKI within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.⌘ COB Models: One (1) Year limited parts and labor.⌘ COM Models: Two (2) Year limited parts and labor. COM convection ovens also have a two (2) year door warranty.⌘ CO1 Models: Two (2) Year limited parts and labor. Five (5) Year limited door warranty.⌘ Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BKI, whichever comes first.
WARRANTY COVERAGE	<p>This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles round trip and (2) hours travel time and performed during regular, weekday business hours.</p>
EXCEPTIONS	<p>Any exceptions must be pre-approved in advance and in writing by BKI. The extended door warranty on convection ovens years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.</p>
EXCLUSIONS	<ul style="list-style-type: none">⌘ Negligence or acts of God,⌘ Thermostat calibrations after (30) days from equipment installation date,⌘ Air and gas adjustments,⌘ Light bulbs,⌘ Glass doors and door adjustments,⌘ Fuses,⌘ Adjustments to burner flames and cleaning of pilot burners,⌘ Tightening of screws or fasteners,⌘ Failures caused by erratic voltages or gas suppliers,⌘ Unauthorized repair by anyone other than a BKI Factory Authorized Service Center,⌘ Damage in shipment,⌘ Alteration, misuse or improper installation,⌘ Thermostats and safety valves with broken capillary tubes,⌘ Freight - other than normal UPS charges,⌘ Ordinary wear and tear,⌘ Failure to follow installation and/or operating instructions,⌘ Events beyond control of the company.
INSTALLATION	<p>Leveling, 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>
REPLACEMENT PARTS	<p>BKI genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BKI Factory Authorized Service Center.</p>

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Introduction

Congratulations! You have chosen a **Mobile Merchandiser** that will give you many years of fine service from the original manufacturer, **BKI**.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering — that it has been built with care and dedication — using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your **BKI** Distributor. If they are unable to answer your questions, contact the **BKI** Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠ DANGER

This message indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

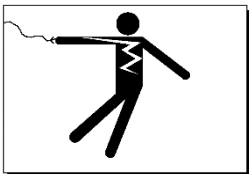
⚠ CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

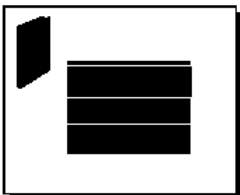
This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



Beware of High Voltage

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

BKI

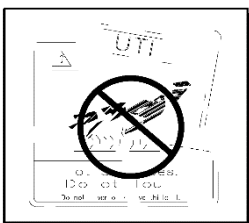
Technical Services Department
 2812 Grandview Drive
 Simpsonville, S.C. 29680
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471



Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

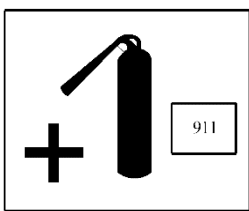


Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 5, then contact:

BKI

Technical Services Department
 2812 Grandview Drive
 Simpsonville, S.C. 29680
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471

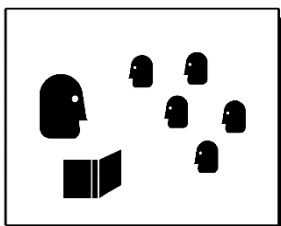


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



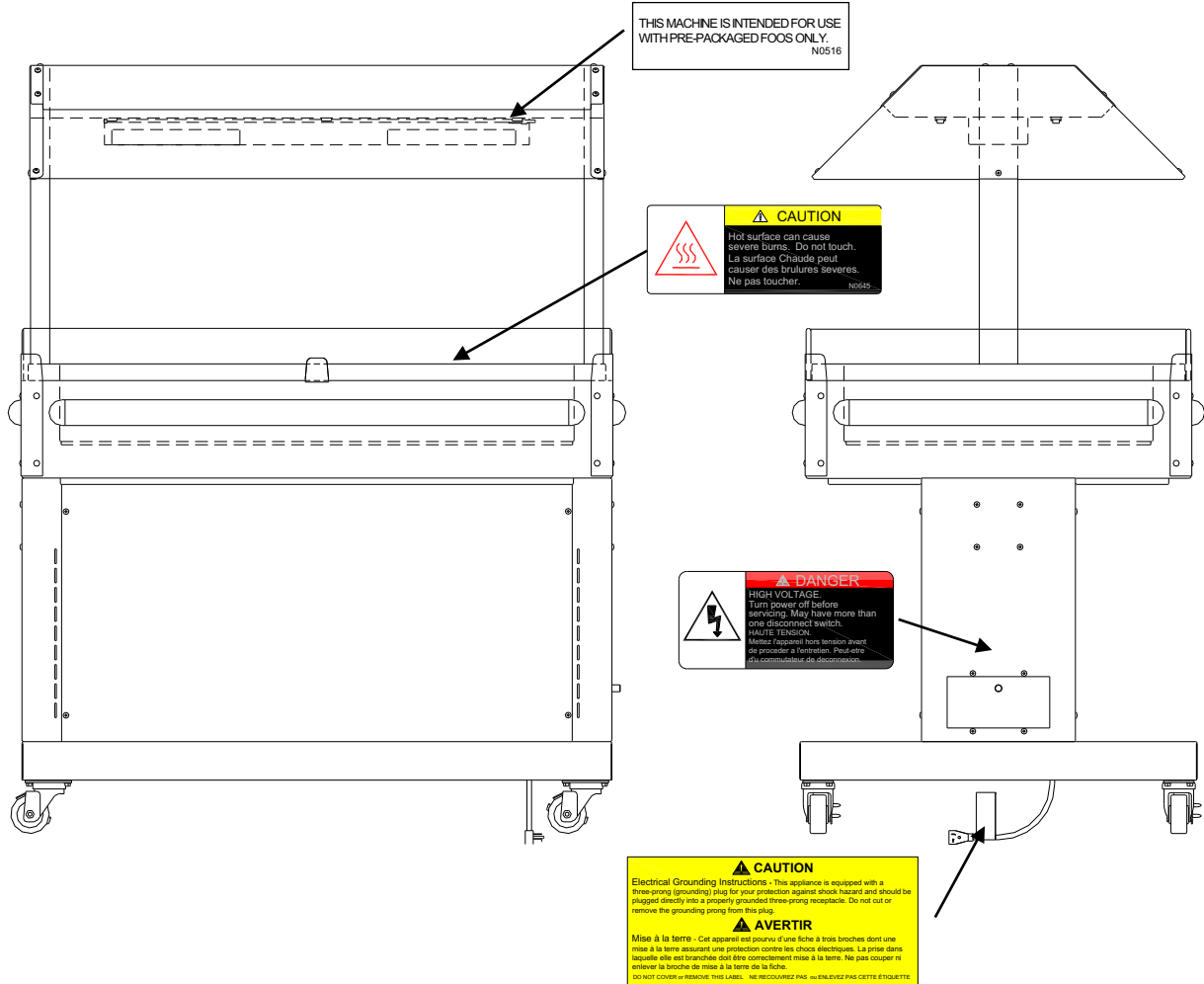
Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.



California Residents Only. This product can expose you to chemicals including chromium, and lead which are 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.

Safety Labels

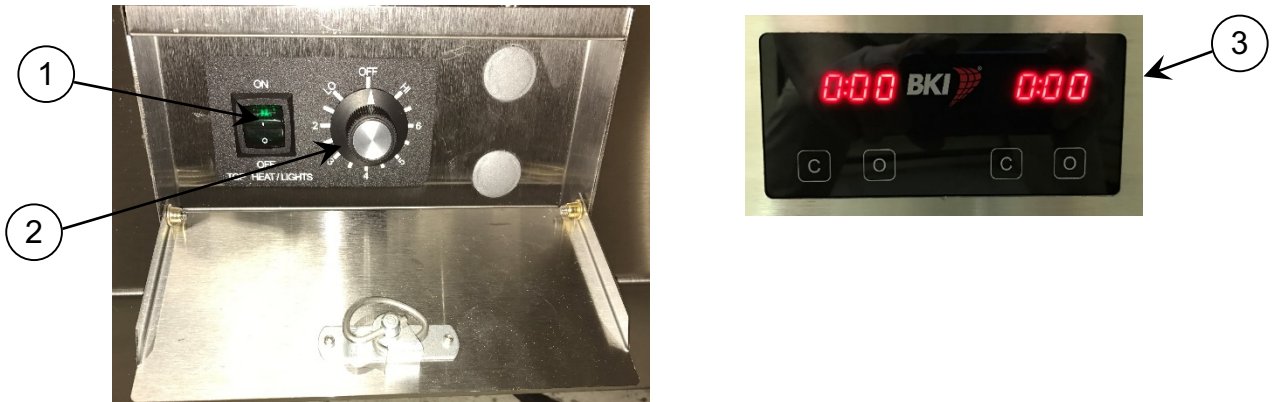


Operation

Controls and Indicators

Operator controls for the Mobile Merchandiser are located behind the flip down access door on one end of the unit. The layout of these controls is shown in the figure below.

Hardware Controls



Item #	Description	Function
1	Light and Top Heat Switch	Turns power On or Off to the Lights and Heaters in the upper canopy. When placed in the on position, the top heaters are powered and the lights illuminate.
2	Well Heater Temperature Control	Controls the temperature of the lower Well. The Well heater does not heat when the indicator is in the Off position. Rotate counter clockwise to increase the temperature and clockwise to decrease the temperature.
3	Product Timer (optional)	The Product Timer features two independent timers to alert staff when product placed in the MM Merchandiser has reached the end of its hold time. The Product Timer will also display the temperature of the well to verify that the unit is heating properly.

Unit Startup and Preheating

Standard Units

1. Connect the power cord to a receptacle that matches the power rating specified on the rating tag. The pilot light in the Top Heater / Lights Switch will illuminate.
2. Open the control compartment door.
3. Turn the Temperature Control knob to the number 5 position.
4. Turn the Top Heater / Lights Switch to the On [I] position. The lights will illuminate and the upper canopy heaters will be energized.
5. Close and latch the control compartment door.
6. Allow the unit to preheat for 30 minutes before loading it with product.

Auto Shut-Off Units

1. Connect the power cord to a receptacle that matches the power rating specified on the rating tag.
2. Open the control compartment door.
3. Press the green On [I] pushbutton switch. The pilot light in the Top Heater / Lights Switch will illuminate.
4. Turn the Temperature Control knob to the number 5 position.
5. Turn the Top Heater / Lights Switch to the On [I] position. The lights will illuminate and the upper canopy heaters will be energized.
6. Close and latch the control compartment door.
7. Allow the unit to preheat for 30 minutes before loading it with product.

Temperature Adjustment

After loading the unit with product, it may be necessary to adjust the temperature control knob in order to maintain the proper internal temperature for the product on display. The temperature control knob should be set to the lowest possible number that will maintain the proper product temperature.

Operational Guidelines

- Foods should be a minimum internal temperature of 170°F [77°C] before being placed in the unit.
- Foods loaded in first should be served first as much as is practical.
- Check Federal and State Health and Sanitation Regulations for internal temperature required for holding cooked foods for sale. Maintaining these temperatures often tends to continue to cook certain products. Therefore, smaller amounts of bulk foods should be displayed at non-peak periods and the warmer refilled as needed.

NOTICE

This equipment is designed to slow the cooling of hot foods for a short period of time only.

Product Timer Operation

Product Timers

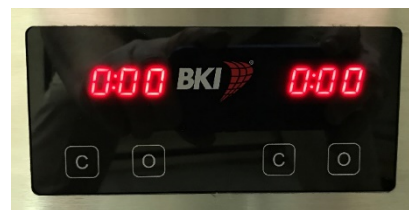
Touch either the “C” or “O” button below one of the timers to start the timer counting down. The timers operate independently of each other so they can be started at different times.

The default setting for the timers is 2:00 hours. When a timer is started an indicator light above the button touched will illuminate indicating it is the active timer. The time remaining is displayed in the HH:MM. When the timer reaches 59 seconds remaining the display format will change to 0:SS.

When the timer times out there will be a single 3 beep audible alarm.

The display will flash 0:00 until the staff clears the timer by touching the active button.

To cancel a timer before it times out, touch the active button for 3 seconds until the display returns to 0:00.



Product Timer

Merchandiser Temperature

Touch the “C” and “O” buttons for a given timer simultaneously for 3 seconds to display the merchandiser reference temperature. The temperature will be displayed for 5 seconds then the display will revert to its previous state.

The unit reference temperature can be displayed while one of the timers is active.

NOTE: the temperature displayed is only intended to indicate the unit is heating properly. The temperature displayed is not representative of the internal temperature of the product in the merchandiser.

Unit Shut Down

Standard Units

1. Remove all food products from the unit.
2. Open the control compartment door.
3. Turn the Temperature Control knob to the Off position.
4. Turn the Top Heater / Lights Switch to the Off [O] position.
5. Close and latch the control compartment door.
6. Allow the unit to cool down before cleaning.

Auto Shut-Off Units

1. Remove all food products from the unit.
2. Open the control compartment door.
3. Press the red Off [O] pushbutton switch. The pilot light in the Top Heater / Lights Switch will darken.
4. Close and latch the control compartment door.
5. Allow the unit to cool down before cleaning.

Installation

⚠ WARNING

Serious injury, equipment damage or death could result if attempting to install this unit yourself. Ensure that an authorized BKI service agent installs the unit.

Instructions for Shipping Damage

You are responsible for filing all freight claims with the delivering truck line. Inspect all cartons and crates for damage when they arrive. If there is damage noted to shipping crates or cartons, or, if a shortage is found, note this on the bill of lading (all copies) before signing.

If damage is detected when the equipment is uncrated, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your equipment. Ask for an immediate inspection of your concealed damage item. Crating material **MUST** be retained to show the inspector from the truck line.

Location and Placement

Move the unit to a permanent location and lock the swivel casters before using.

Electrical Information

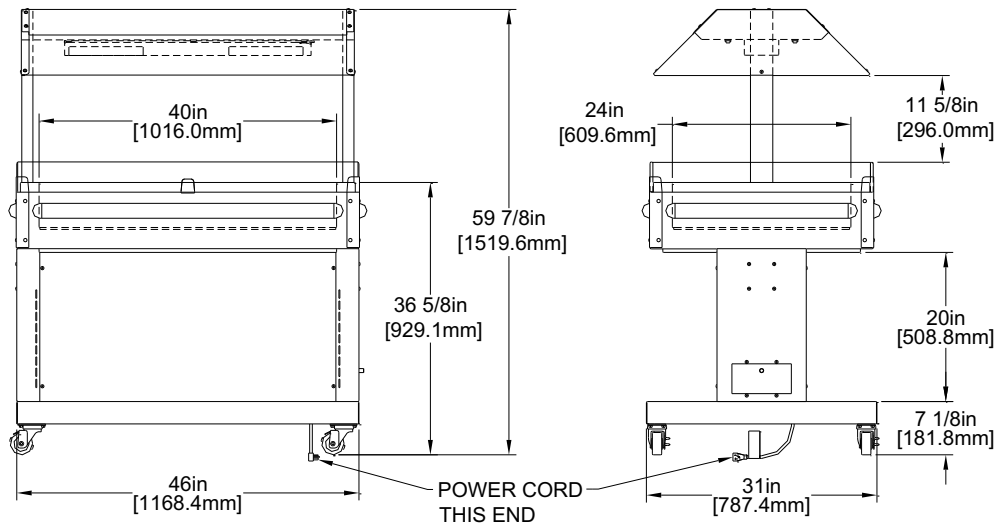
⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

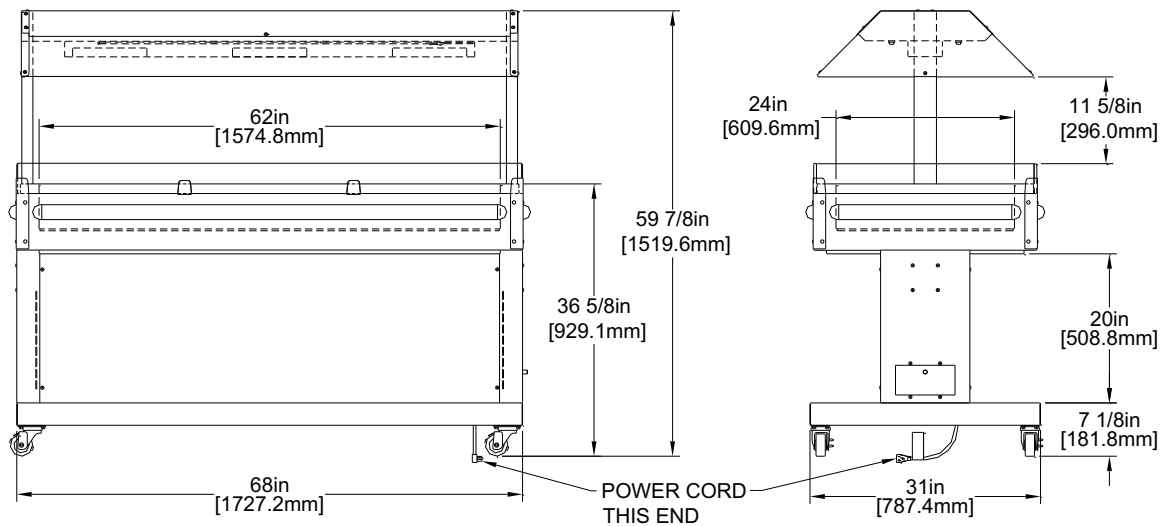
This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

Dimensions & Specifications

MM-4



MM-6



Mechanical Specifications:

Dimension	MM-4		MM-6	
	Uncrated	Crated	Uncrated	Crated
Height	59 7/8 in [1520 mm]	62 in [1578 mm]	59 7/8 in [1520 mm]	62 in [1578 mm]
Width	46 in [1168 mm]	58 1/2 in [1488 mm]	68 in [1727 mm]	83 1/2 in [2125 mm]
Depth	31 in [787 mm]	44 1/2 in [1133 mm]	31 in [787 mm]	44 1/2 in [1133 mm]
Floor Space	9.9 sq ft [0.92 m ²]	10.6 sq ft [0.99 m ²]	14.6 sq ft [1.36 m ²]	25.8 sq ft [2.4 m ²]
Weight	435 lb [197 kg]	560 lb [254 kg]	645 lb [293 kg]	690 lb [315 kg]

Electrical Specifications:

Volts	MM-4			MM-6		
	Amps	Kilowatts	Breaker	Amps	Kilowatts	Breaker
120	12.5	1.5	20	17.8	2.1	30
208				11.4	2.4	20
220	7.9	1.7	10			
240	7.8	1.9	10	11.2	2.7	20

All units are 1 Ph, 2 Wire + Ground

Maintenance

⚠ CAUTION

Failure to comply with the maintenance below could result in a serious accident.

⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs electrical repair. Ensure that a licensed electrician perform electrical repair.

Scheduled Maintenance

⚠ DANGER

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠ CAUTION

Always wear appropriate personal protection equipment (goggles, rubber glove & long sleeved garments) when cleaning the oven to guard against possible injury.

Using abrasive cleaners will damage the cabinet finish. Use only a mild soap and water solution or cleaner approved for stainless steel.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners will cause damage to the machine.

NEVER USE A WATER HOSE OR A STEAM CLEANER TO WASH THIS UNIT. Excess water can get into the interior of the cabinet and cause damage.

Cleaning

This unit must be cleaned at the end of each business day. Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

1. Remove all food from the equipment.
2. Shut the unit down as described in the *Operation* section of this manual.
3. Unplug the power supply cord from the receptacle.
4. Allow the equipment to cool to room temperature.
5. Remove any residue and clean the equipment thoroughly.
6. Sponge the inside and outside of the unit with a mild soap and water solution, being sure to clean all areas. Avoid getting water in the interior of the unit.
7. Wipe the parts and unit dry with a soft, clean cloth.

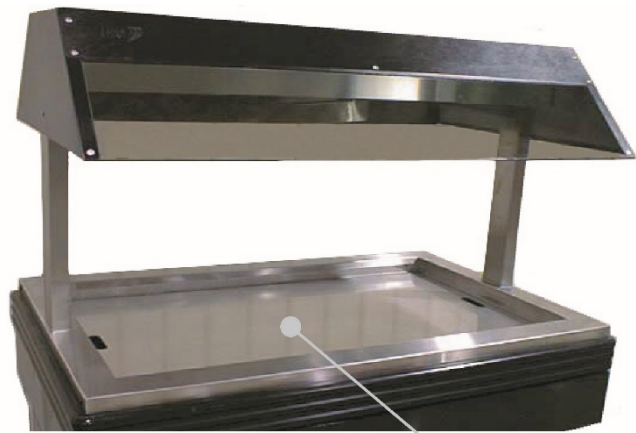
Troubleshooting

Refer to the table below for troubleshooting information.

Problem	Cause	Possible Solution
Unit will not turn on (rocker switch pilot light not illuminated).	Power supply cord is disconnected.	Plug power supply cord into mating receptacle.
	Problem with building power supply.	Check circuit breaker at building power panel. If problem persists, have customer contact building maintenance for corrective action.
	Power supply cord has been damaged.	Replace power supply cord.
Lower well does not heat.	Improper control setting.	Set the well temperature control to a setting of 5 or higher.
	Faulty wiring or component (infinite switch or heating element) in heating circuit.	Diagnose circuit and replace failed component(s).
Top heaters in canopy do not heat and lights do not illuminate (rocker switch pilot light is illuminated).	Rocker switch in the Off [O] position.	Move rocker switch to the On [I] position.
	Faulty wiring or switch.	Diagnose circuit and replace failed component(s).
Light(s) do not illuminate with rocker switch in the On [O] position (top heaters producing heat).	Faulty wiring or component (power supply or light strip) in lighting circuit.	Diagnose circuit and replace failed component(s).
Top heater(s) in canopy do not heat (lights are illuminated).	Faulty wiring or heater(s).	Diagnose circuit and replace failed component(s).
Holding Temperature Not Adequate	Unit was not been preheated.	Refer to the <i>Unit Start Up and Preheating</i> section of this manual.
	Product internal temperature was below 170°F [77°C] when loaded.	Check product internal temperature before loading the unit.

Accessories

PART #	QTY	DESCRIPTION
FB64242210	1	WELL RISER MM4
FB64265910	2	WELL RISER MM6
AN64267800	1	BREAD RACK SHELF FOR MM-4
AN64267900	1	BREAD RACK SHELF FOR MM-6
AN64267700	2	BREAD BOX FOR MM-4 OR MM-6



WELL RISER



BREAD BOX

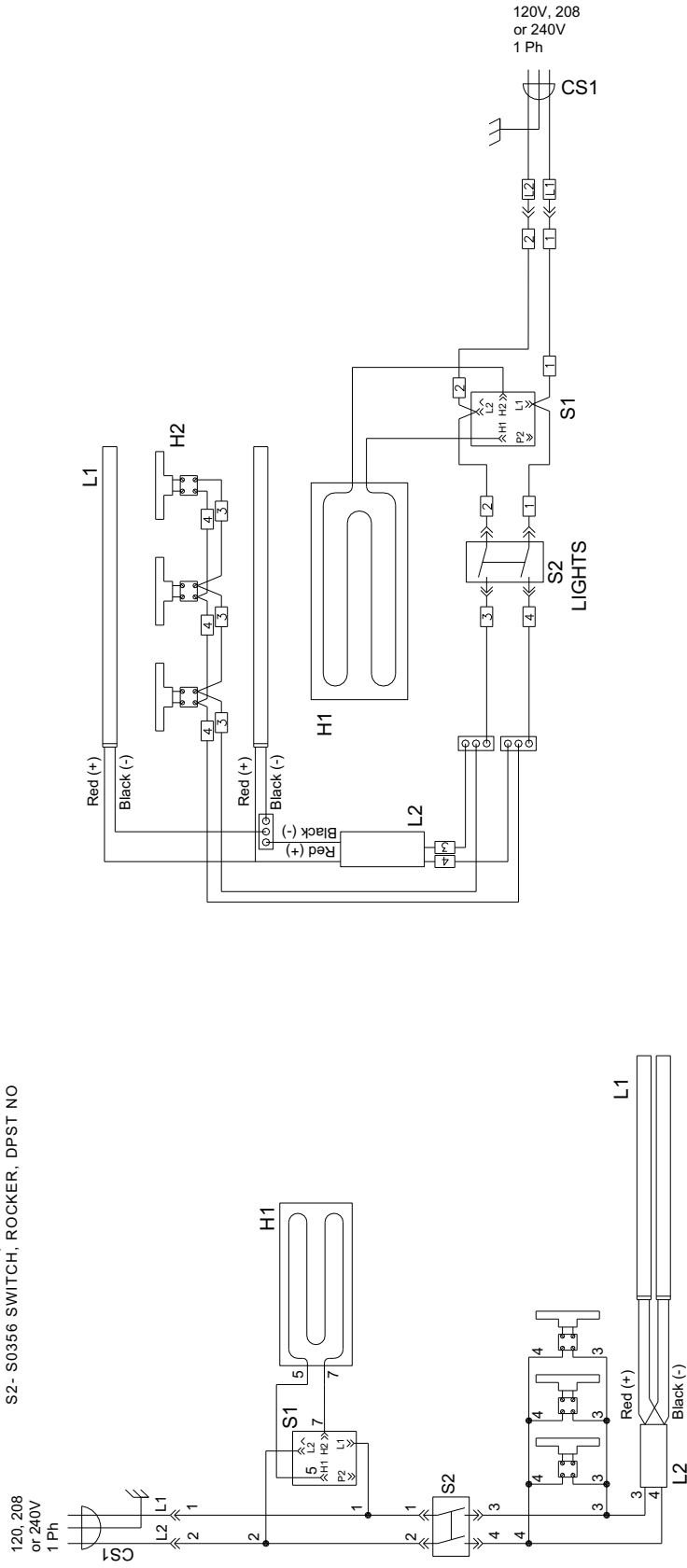
BREAD RACK

BREAD BOX

MM-6

LEGEND

- CS1- 120V - CS0024 CORDSET, 86" NEMA 5-20
- 208V & 240V - CS0023 CORDSET, 90" NEMA 6-20
- F0390 CORD RESTRAINT
- H1- ELEMENT, 1230W, 120V - C0164, 208V - C0165, 240V- C0167
- H2- CERAMIC ELEMENT, 250W @ 120V - C0060, 400W @ 230V - C0057
- L1 - LED002 SHELF LIGHT, 48 in
- L2 - LED005 POWER SUPPLY, 120-240VAC x 24VDC
- S1- S0141 SWITCH, INFINITE
- S2- S0356 SWITCH, ROCKER, DPST NO



DRAWN BY TAH	DATE	3/13/17	MODEL No.	MM-6, LED Lights	NOTICE: THIS DRAWING IS THE PROPERTY OF BUNGE. IT IS THE RESPONSIBILITY OF THE USER TO OBTAIN ALL NECESSARY PERMITS, ENGINEERING DATA, MANUFACTURING DATA AND ASSEMBLY DATA WHICH MAY BE CONTAINED IN THIS DRAWING. THESE MATERIALS ARE NOT TO BE USED OR COPIED WITHOUT THE WRITTEN PERMISSION FROM BUNGE. ALL RIGHTS ARE RESERVED.	TYPE/SIZE S B 64296100		
	PHASE	2	No. OF WIRES	3				
	VOLTAGE	120	AMPS.	17.8			KILOWATTS	2.1
		208	11.4	2.4	20			
		240	11.2	2.7	20			



REV. No. [0] 17-063 3/14/17

DRAWING No. S B 64296100

Notes



2812 Grandview Dr., Simpsonville, S.C. 29680, USA
<http://www.bkideas.com>
Made and printed in the U.S.A

REVISION HISTORY

REVISION	DATE	REVISED BY	DESCRIPTION
01	03/27/13	KW	Initial Release-Supersedes all previous releases
02		TAH	
03	10/01/18	KW	Added P65 Warning and note that BKI is a subsidiary of Standex Int'l Corp.