



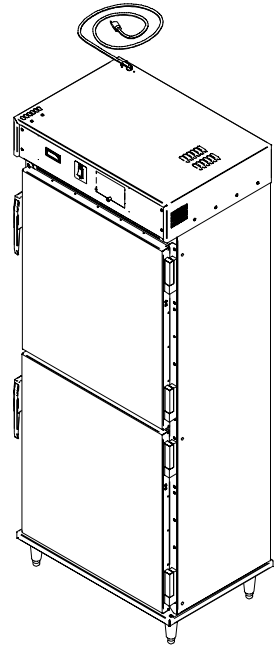
Innovative Foodservice Equipment
Custom Designed for Performance, Service and Value.



INSTALLATION AND OPERATING INSTRUCTIONS

Hot Holding Cabinet

Model: CS82-CH8 & CS36-CH3



**INTENDED FOR OTHER THAN HOUSEHOLD USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and 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 equipment.



WARNING

Initial heating of unit may generate smoke or fumes and must be done in a well-ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.



This equipment has been engineered to provide you with dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



ANSI/NSF4

Form #780088 11/04

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BevLes Company, Inc.
729 Third Avenue
Dallas, TX 75226

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 should 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 reads, understands and follows these instructions.

BevLes Company 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 reads, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, write Technical Service Department BevLes Company, Inc., 729 Third Avenue, Dallas, TX 75226.

SAFETY PRECAUTIONS







Before installing and operating this equipment be sure everyone involved in its operation is fully trained and 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.	

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: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.	
	WARNING: Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.	



WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



WARNING: Install per the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install the equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.



WARNING: This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, Latest Edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSAC22.2, as applicable.



CAUTION: Do not set the unit with its back flat against the wall. It will not operate properly unless there is at least 2" - 4" breathing space behind unit. (Applies to the CS36-CH3 Only)



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact the BevLes Company.



WARNING: Never clean any electrical unit by immersing it in water. Turn off before cleaning surface.



WARNING: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.



NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.



WARNING: SHOCK HAZARD - De-energize all power to equipment before cleaning the equipment.



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



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.



CAUTION: Suitable for installation on combustible floor when installed with legs or casters provided.



WARNING: SHOCK HAZARD - Do not open any panels that require the use of tools.



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IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

Model Number

Serial Number

Date Purchased

Notes: _____

1. INTRODUCTION

BevLes Hot Holding Cabinets are designed and engineered to hold prepared foods within a precise temperature range. Built from the finest materials available, BevLes Hot Holding Cabinets are custom designed for performance, service and value.

All personnel responsible for the operation and maintenance of BevLes Hot Holding Cabinets should become familiar with this manual prior to operating the equipment.

Notes

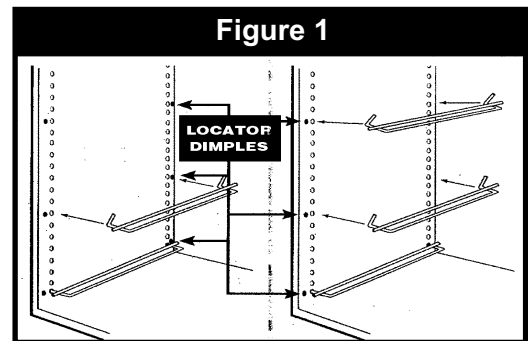
- ★ All models are U.L., C.U.L., and U.L. Sanitation listed.
- ★ BevLes Hot Holding Cabinets are furnished with a 10-foot power cord with a 20 amp molded plug. A NEMA 5-20R receptacle is required.
- ★ Each cabinet is equipped with self-closing door hinges designed to open to a maximum of 180°. **Do not flex doors beyond 180°. Excessive stress on the hinge may lead to metal fatigue and possible breakage.**
- ★ Hot Holding Cabinets require a minimum of 4" between each Hot Holding Cabinet and other equipment or surfaces for proper air circulation to and from fan motor air vents; full size models (over 50" tall) also require 4" between the **top of the cabinet** and other surfaces. **Do not place any objects over motor air vents located on right side of cabinet top mounted heating unit.**

2. OPERATIONAL PROCEDURES

Step 1. If your Hot Holding Cabinet is equipped with stationary legs, it is important to level your cabinet for proper operation. To level, simply turn the adjustable hex foot as needed on each leg. **WARNING: Care should be exercised when adjusting to avoid loosening or removing the leg from the cabinet base. Hold the leg firmly and adjust the hex foot. NOTE: Model CS82-CH8 must remain equipped with factory authorized legs, and can never be mounted on casters of any type.**

Step 2. Plug the cabinet into the power source. Use a separate electrical line (120V-20A), protected by a circuit breaker of the proper rating. (NEMA 5-20R receptacle is required). **WARNING: Before plugging in cabinet, ensure compatibility with your electrical source by referring to the serial number label located on the top side of the Hot Holding Cabinet. For any necessary assistance, please contact the BevLes factory.**

Step 3. Make certain that the wire shelf supports have been properly installed. Improperly spaced shelves may affect air flow circulation within the cabinet interior leading to "hot" or "cold" spots. As shown in Figure 1, supports attach to the airflow (side) panels beginning with the bottom holes in each airflow panel (left and right side of cabinet). Small indentations (dimples) on the airflow panels indicate the correct placement holes for each wire shelf support. **NOTE: Some models may be equipped with other types of shelf supports; please contact the BevLes factory with any questions on shelf support installation.**



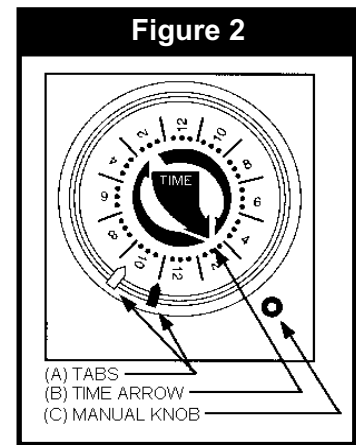
Step 4. Push power switch to "ON" position. The digital display will light and show the current cabinet temperature. A red LED light (located in the upper left corner of the display) will be displayed anytime the cabinet temperature falls below the set temperature.

Step 5. After five minutes, check the digital display and the air flow inside the cabinet to be sure that it is heating properly. As a point of reference, most "empty" full size cabinets will reach their set temperatures within approximately 30 minutes.

Your BevLes Hot Holding Cabinet features a 24-hour mechanical Timer to allow for automatic operation. The Timer and a Timer ON-OFF switch are located behind the 3 $\frac{3}{4}$ " x 6" door at the right of the black power switch near the top of the cabinet. To open the door, turn the black knob counterclockwise until you can slide the door up about $\frac{1}{2}$ inch and then lift the door out and upward.

TO SET TIMER (See Figure 2)

- Step 1.** Access the timer behind the sliding door next to the main power switch near the top of the BevLes cabinet.
- Step 2.** Activate the automatic ON/OFF Timer by toggling the switch to the "ON" position. (NOTE: the switch is not shown in diagram - it is located to the left of the Timer.)
- Step 3.** Determine when you want the BevLes cabinet to automatically turn on and turn off. Remove the RED TAB and replace it in the slot when you want the BevLes cabinet to be turned **ON**. Press down to attach the TAB to the Timer. Remove the BLACK TAB and replace it in the slot when you want the BevLes cabinet to be turned **OFF**. Press down to attach the TAB to the Timer.
- Step 4.** Turn the dial clockwise until the TIME ARROW (B) (the black arrow located in the center of the Timer) is pointing at the correct time of day.
- Step 5.** Be sure that the main heated cabinet power switch (black) remains in the "ON" position.



Note: For unscheduled ON/OFF operation of the cabinet the Manual Knob may be used to override the timer's ON/OFF mode settings.

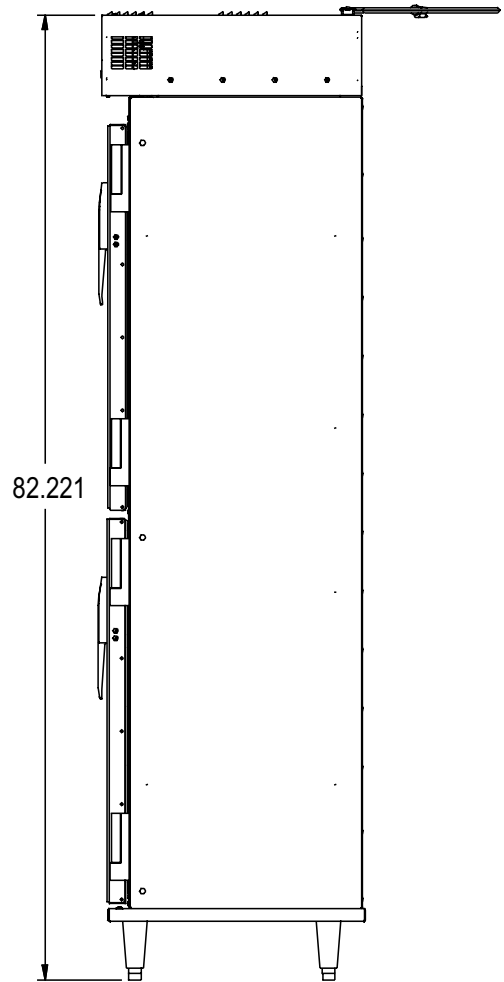
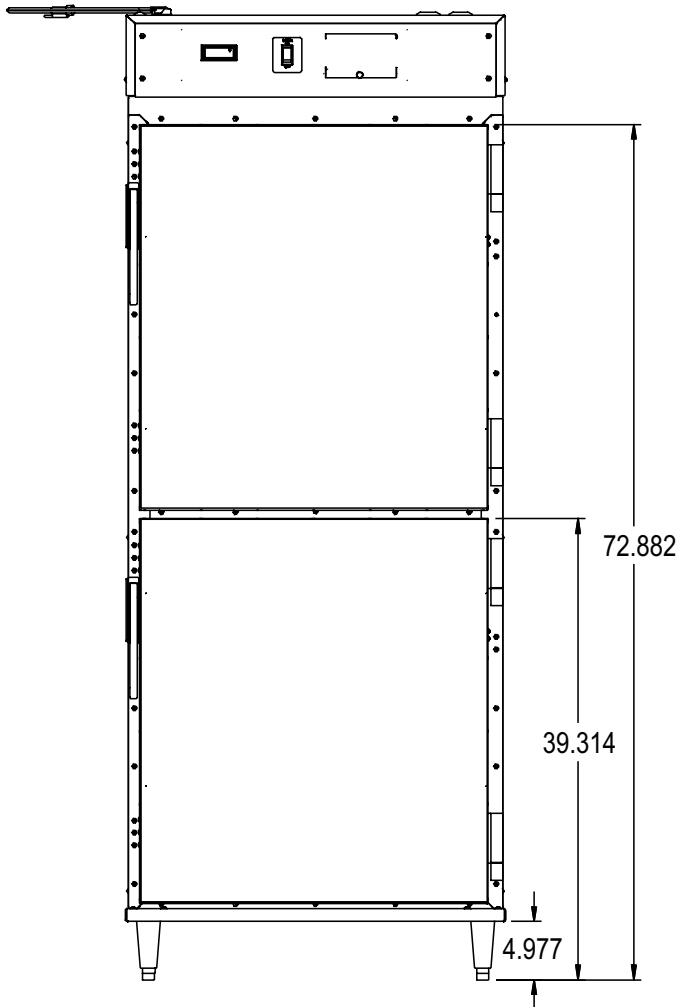
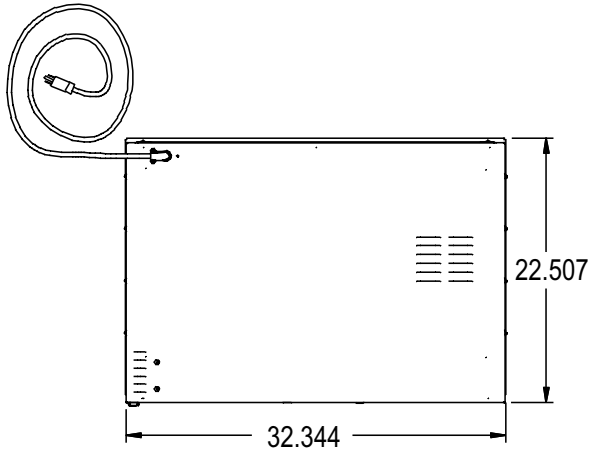
IN CASE OF POWER LOSS, RESET TIMER AS DESCRIBED IN STEP 4.

3. CLEANING

- Step 1.** Push power switch to OFF position.
- Step 2.** Unplug power cord from power source. **WARNING: Always unplug the cabinet before dismantling or cleaning.**
- Step 3.** If needed, remove the top mounted heating unit. **CAUTION: At least two people should do the lifting to avoid possible injury.**
- Step 4.** Open door(s) to 90° position.
- Step 5.** Remove the wire shelf supports.
- Step 6.** Remove the airflow (side) panels by carefully lifting each panel and tilting the bottom toward the center of the cabinet. **CAUTION: Use care when handling the airflow (side) panels. Any damage or bending may make re-installation difficult.**
- Step 7.** Clean all parts thoroughly with soapy water and soft cloths or sponges. Never use steel wool or caustic cleaning compounds.
WARNING: Avoid splashing water or any other liquid into the top mounted heating unit to prevent possible damage to electrical components.

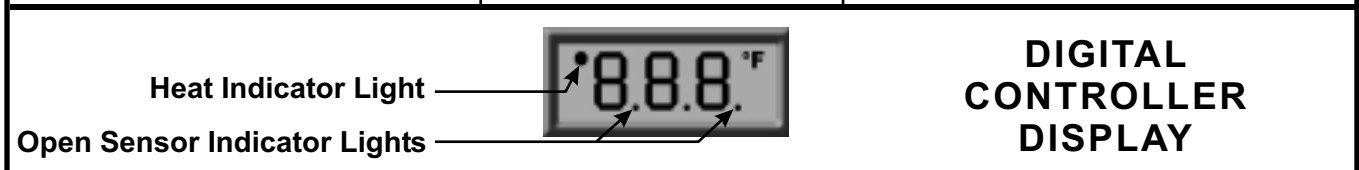
IF YOU HAVE ANY QUESTIONS REGARDING THE INSTALLATION OR OPERATION OF YOUR BEVLES HOT HOLDING CABINET, REVIEW THIS MANUAL AND THEN CALL THE BEVLES FACTORY CUSTOMER SERVICE SUPPORT HOTLINE: **BEVLES 800/441-1601**

4. SPECIFICATIONS



5. TROUBLESHOOTING GUIDE

SYMPTOM	MOST LIKELY CAUSE	SOLUTION
Digital Controller displays 2 dots at bottom of display (Open Sensor Indicator Lights, See Diagram).	Temperature Sensor has failed or the connector is loose or not plugged in.	Call the BevLes Technical Service Department to verify symptoms and for a possible solution involving removing the Control Module (If further repairs are required under warranty obtain your Authorization Number for repairs).
Digital Controller Displays Temp. Between 165-180 °F. VERIFY: 1)Actual cabinet temp. is low, 2)There IS NO air movement from left side air duct.	Main Blower (fan) has failed.	Call the BevLes Technical Service Department to verify symptoms and if under warranty to obtain your Authorization Number for repairs.
Digital Controller Displays a Temp. Between 200-240 °F. VERIFY: 1)Actual cabinet temp. is between 200-240 °F, 2)Heater Indicator Light is OFF, 3)There IS air movement from left side air duct.	The Relay has failed in the Closed position (will not turn the heater off).	Call the BevLes Technical Service Department to verify symptoms and if under warranty to obtain your Authorization Number for repairs.
Digital Controller Displays a Temp. Less Than 100 °F. VERIFY: 1)Actual cabinet temp. is between 70-100 °F, 2)Heater Indicator Light is ON, 3)There IS Air movement from left side air duct.	The Relay has failed in the Open position (will not turn the heater on).	Call the BevLes Technical Service Department to verify symptoms and if under warranty to obtain your Authorization Number for repairs.
Digital Controller is Blank VERIFY: 1)Power switch is on, 2)Unit is plugged in appropriate outlet, 3)There is air movement from left side air duct.	The Transformer and/or Temperature Controller has failed.	Call the BevLes Technical Service Department to verify symptoms and if under warranty to obtain your Authorization Number for repairs.
Digital Controller is Blank VERIFY: 1)Power switch is on, 2)Unit is plugged in appropriate outlet, 3)There IS NO air movement from left side air duct.	1)Power Cord not plugged in, 2)Circuit Breaker may have tripped, 3)Outlet may be damaged, 4)Power cord plug could be damaged, 5)Timer is being used (Timer Bypass switch in ON Position) but the time or trippers are indicating the wrong time, 6)Power switch may have failed.	1)Verify Power Cord is plugged in appropriate outlet, 2)Verify Circuit Breaker is not tripped, 3)Verify Outlet is functioning properly (unplug BevLes unit, plug a known working appliance into outlet with same voltage and turn on, plug BevLes unit back into outlet), 4)Verify Plug is not damaged, 5)Set the correct time and manually trip timer to on position if necessary, 6)Call the BevLes Technical Service Department to verify symptoms and if under warranty to obtain your Authorization Number for repairs.



6. Preventive Maintenance (For Taco Bell Hot Holding Cabinet Models: CS82-CH8, CS36-CH3)

A minimum clearance of 4” should be maintained at the sides, back and top of all CS82-CH8 models. This will allow for proper operation of all fan blowers and cooling fans. No objects should be placed on top of the cabinet. The cabinet should be level with all hex feet of the 6” legs firmly adjusted. The CS36 model should have a minimum of 2” to 4” clearance at the sides and back.

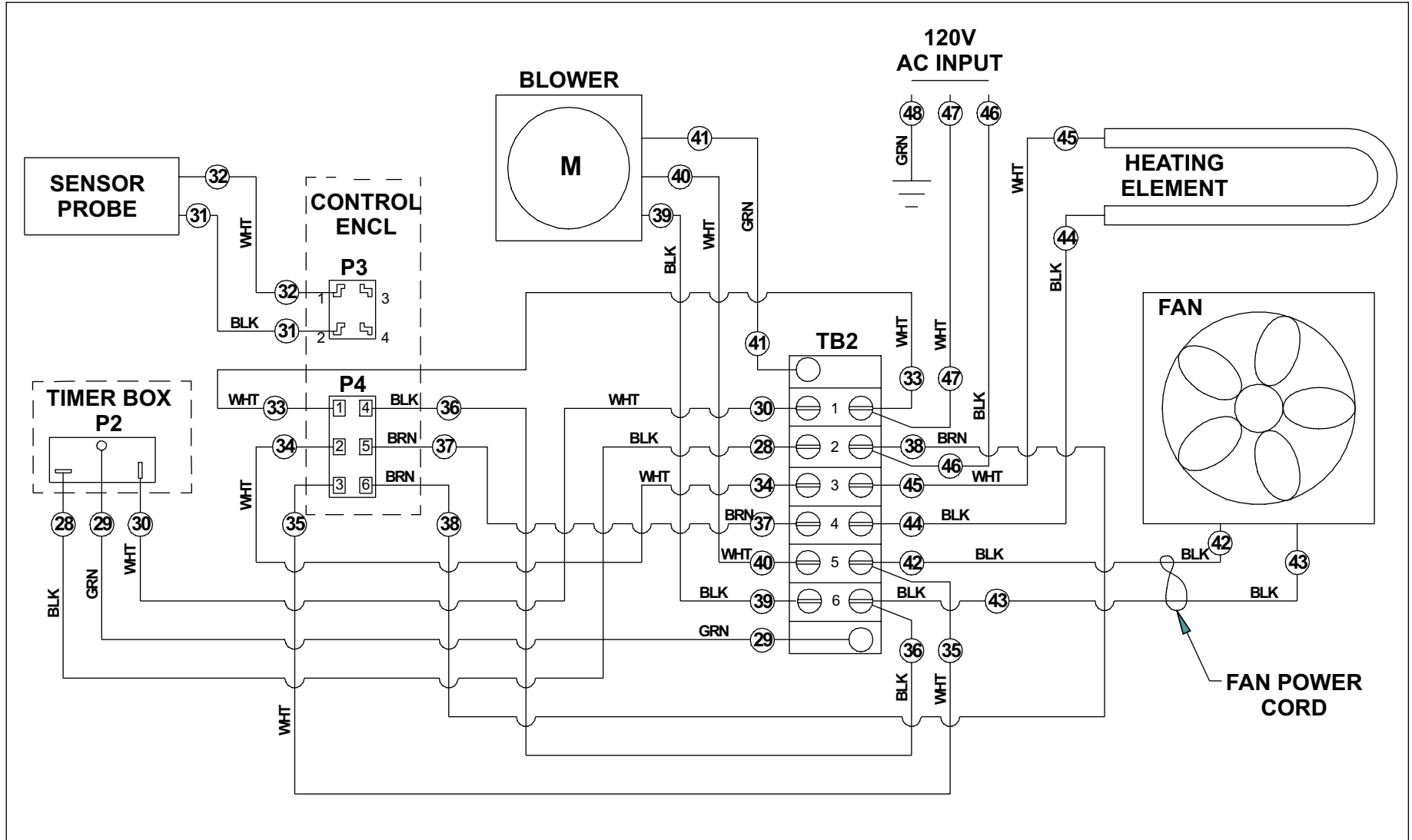
The following should be performed at least once every three to six months:

POWER CORD SHOULD ALWAYS BE DISCONNECTED FROM POWER SOURCE BEFORE PERFORMING ANY PREVENTIVE MAINTENANCE ON THE TOP MOUNTED HEATING UNIT.

- ★ All models have louver openings at the left front side corner of the Top Mounted Heating Unit. These openings must remain open so that ambient air can circulate past the control module (cooling the electrical components inside the Front Panel). On the CS82 model there are additional louver openings located on the top of the Top Mounted Heating Unit that must also remain open to prevent the main internal fan blower (motor) assembly from over heating. The CS36 model has additional louver openings located in the rear panel (back) of the Top Mounted Heating Unit that must also remain open to prevent it’s main internal fan blower (motor) assembly from over heating.
- ★ Use a slotted screwdriver to remove the four screws from the corners of the front Panel of the Control Module. Carefully lift out the Control Module (you do not have to disconnect any wires at the rear of the Control Module) and place it on top of the cabinet. Inspect the axial cooling fan located in the left front corner of the Top Mounted Heating Unit, and make certain that it is clean and free of any dirt or grease build-up. Next, inspect the left end of the Control Module (where the cooling fan blows) for any dirt or grease build-up. You can use a damp cloth and mild cleanser to clean this surface **DO NOT get any liquid in the area behind the Control Module (where the 12 connector terminal block is mounted)**. After cleaning, place the Control Module back into the Top Mounted Heating Unit and secure with the four slotted screws. On CS36 model there a second axial cooling fan located inside the rear panel (back) of the Top Mounted Heating Unit. It is extremely important that this cooling fan also remain clean and free of any dirt or grease build-up.
- ★ Visually inspect the magnetic door gaskets for any damage (dirt or grease, tears, exposed magnet, etc.). Clean or replace if needed.
- ★ Visually inspect power cord and 20 Amp molded plug for any excessive wear or damage.
- ★ On CS82 model, check 6” legs to be certain that all hex feet are properly adjusted and making firm contact with the floor. (Check to see that cabinet is level). On CS36 model check to see that the casters are free of any dirt or debris, and the brakes are in locked position when cabinet is in use.
- ★ Visually inspect the door latch and hinges to verify that they are securely attached to the door and cabinet. Check attachment screws for snugness. If any screws are loose or missing they must be placed back to correct position. Use a permanent “high strength threadlocker” to re-install screws, or order replacement screws (with a threadlock patch) from **BevLes (800) 733-2203** .
- ★ Inspect to see that airflow side panels are properly mounted on the inner side walls of the cabinet. Check to see that the Top Mounted Heating Unit is properly seated on the cabinet. This can be easily verified by removing the left and right “top” airflow side panels and visually inspecting the fit of the Top Mounted Heating Unit into the cabinet frame. Also, make certain that the wire shelf supports (8 sets) are located in the proper positions for uniform airflow and temperature distribution. Small indentations (dimples) on the airflow side panels indicate the correct placement holes for each wire shelf support. The first wire shelf support should be located in the bottom hole of the airflow side panel (next to the base of the cabinet). The second is located 7 ½” above the first, and this continues up the side of the cabinet.

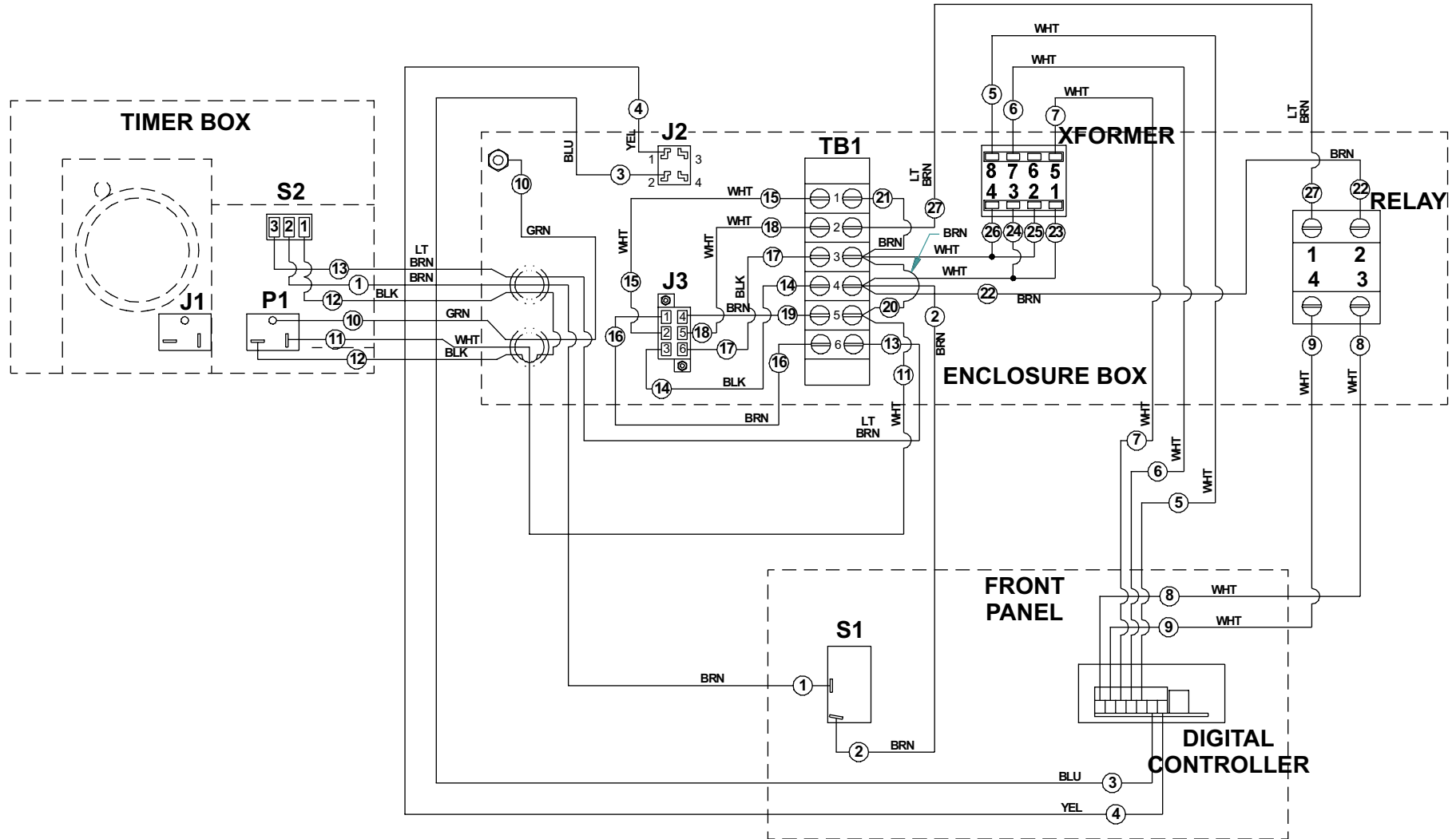
7. WIRING DIAGRAMS (1 of 3)

TACO BELL TOP MODULE



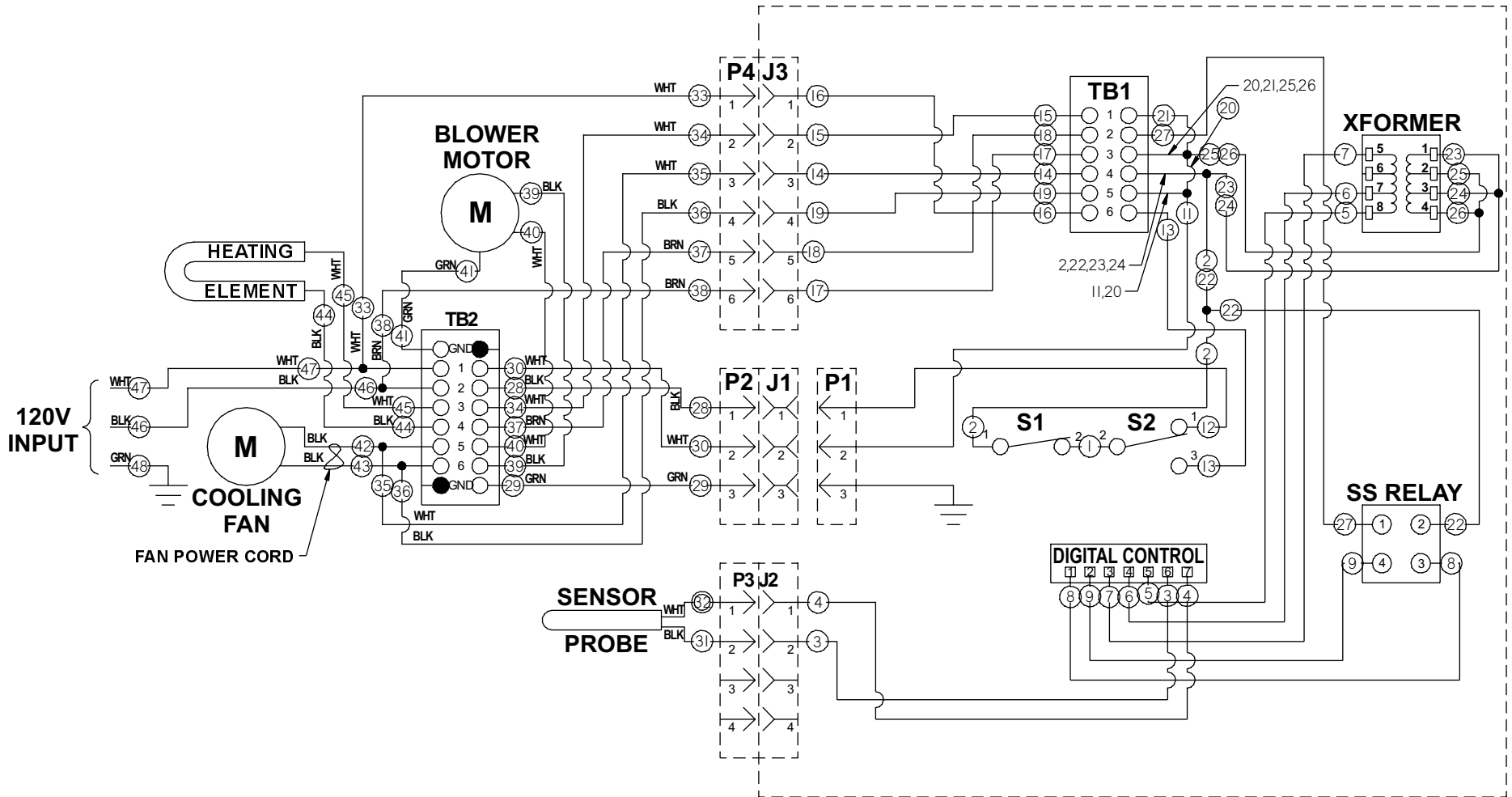
WIRING DIAGRAMS (2 of 3)

TACO BELL CONTROL PANEL



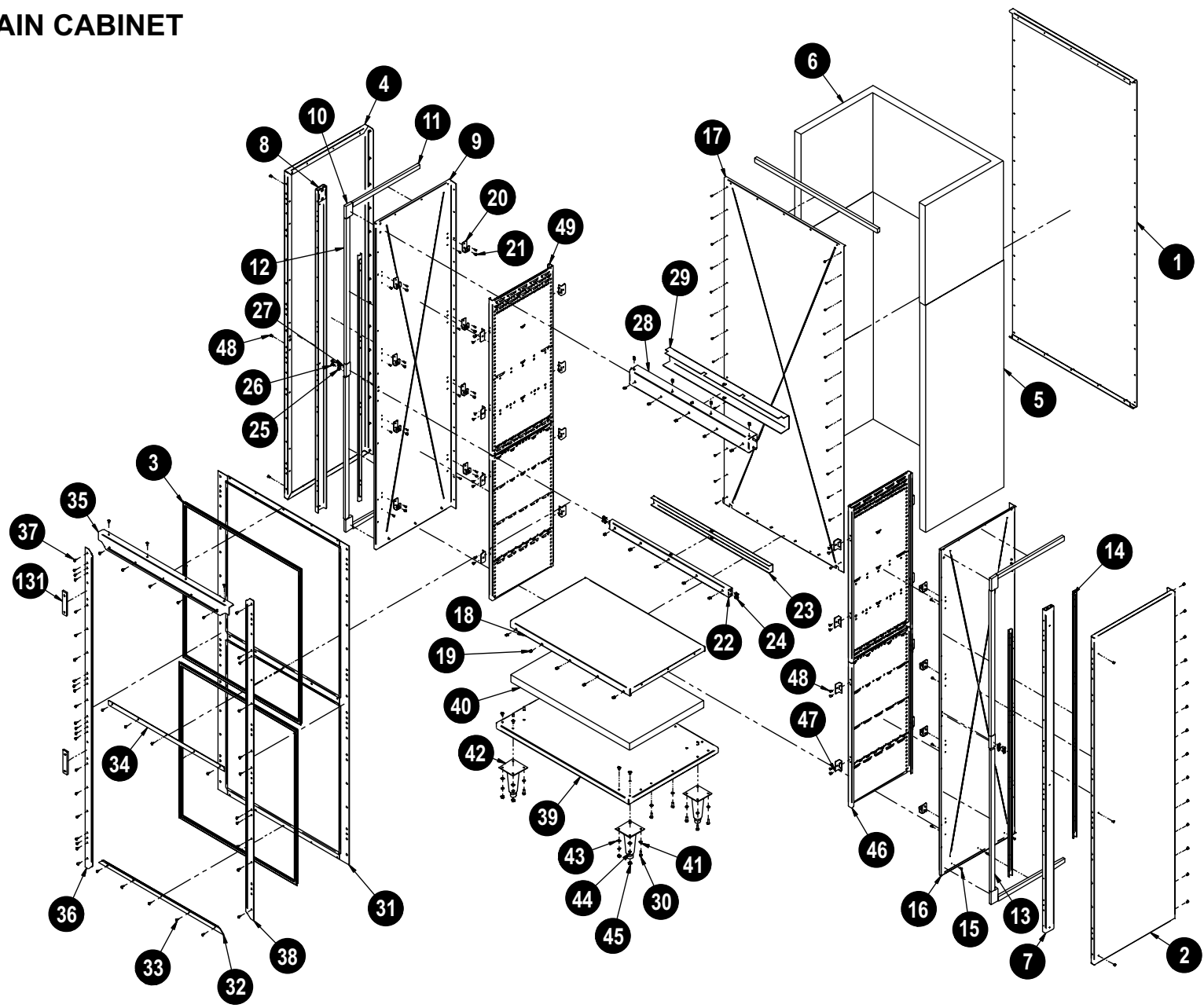
WIRING DIAGRAMS (3 of 3)

TACO BELL FRONT PANEL ENCLOSURE



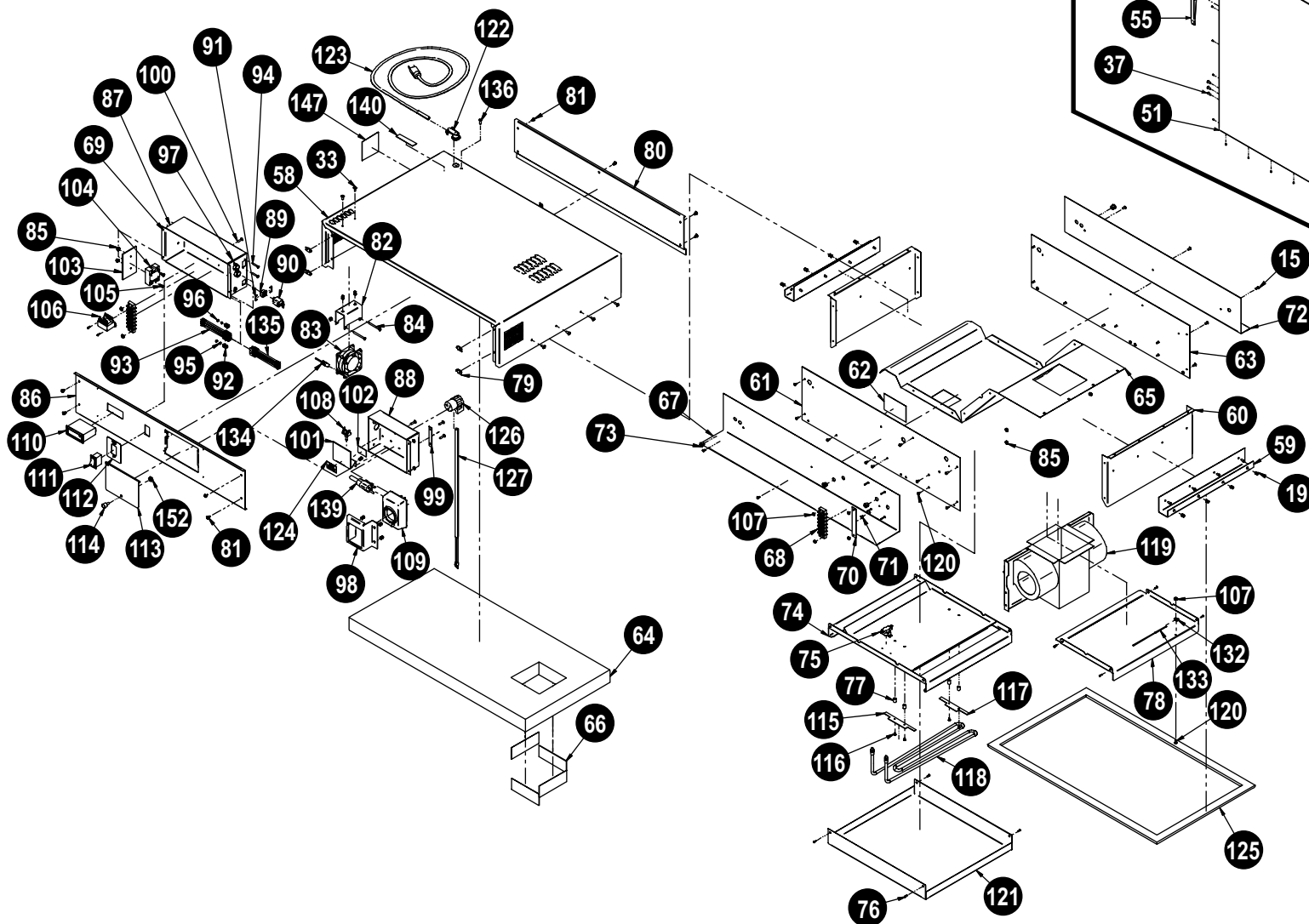
8. PARTS LIST & EXPLODED VIEW

MAIN CABINET

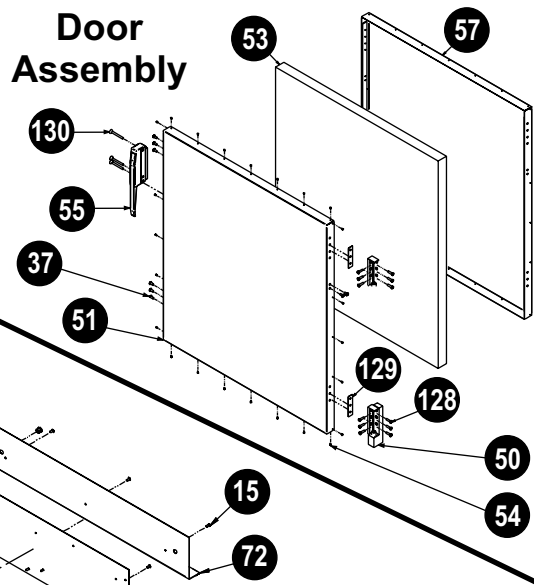


PARTS LIST & EXPLODED VIEW (Continued)

Top Module



Door Assembly



Item	P/N	Description	Quan	Item	P/N	Description	Quan	Item	P/N	Description	Quan
1	747668	BACK, OUTER	1	52*	720277	DOOR, WELDM'T - TB BOTTOM/INNER	1	103	740003	PLATE, HEAT SINK	1
2	747669	SIDE, OUTER, RIGHT	1	53	784768	DUCT WRAP 29.75 X 33 X 1.50	2	104	782162	RELAY, S-S	1
3	784820	GASKET, MAGNETIC 32-2/5 X 28-1/8	2	54	8353000	POP RIVET	48	105	81408-00	8-32 x 1/2 MS	2
4	747670	SIDE, OUTER, LEFT	1	55	784711	LATCH, MAGNETIC	2	106	784448	TRANSFORMER (120/240V)	1
5	784772	DUCT WRAP, 48 X 70 X 1.5 - CAB	1	56*	747693	DOOR, BOTTOM, OUTER	1	107	8417100	NUT, HEX, KEPS 10-32	3
6	784776	DUCT WRAP, 21 X 70 X 1.5 - CAB	1	57	720275	DOOR, WELDM'T - TB TOP/INNER	1	108	784652	SWITCH, TOGGLE SPDT 20A 125V 10A 250V	1
7	747685	HINGE, RIGHT SUPPORT	1	58	741984	SKIN, OUTER TOP	1	109	784648	TIMER, INTERMATIC 120V 20A	1
8	747686	HINGE, LEFT SUPPORT WELDMENT	1	59	741948	CHANNEL, SIDE, TOP	2	110	784656	CONTROL, TEMPERATURE	1
9	747663	INNER SIDE, LEFT	1	60	742076	SIDE, INNER, TOP	2	111	784408	SWITCH, POWER	1
10	760030	SHIM, SIDE, INNER	4	61	742084	FRONT, INNER TOP	1	112	784728	LABEL, POWER SWITCH	1
11	760516	STRIP, BACKING .50 X .875 X 16.25	4	62	760484	INSULATOR, HEATER TERMINAL	1	113	742088	COVER, DOOR TIMER	1
12	760512	STRIP, BACKING .50 X .875 X 30.75	2	63	742080	INNER, REAR TOP	1	114	783016	KNOB, THD STUD, 1/4-20 x .5	1
13	760518	STRIP, BACKING .50 X .875 X 30.00	4	64	784832	URETHANE, 15.44 X 32 X 2	1	115	743088	CLIP, HEATING ELEMENT	1
14	742040	SUPPORT, BUTTON	4	65	742180	DEFLECTOR, AIR	1	116	8103400	SCREW, MACH, 6-32 X 1/4" LG.	4
15	8353600	RIVET, POP 3/16 FLUSH BREAK	100	66	742260	COVER, INSULATION	4	117	741330	CLIP, HEATING ELEMENT, REAR	1
16	747664	INNER SIDE, RIGHT	1	67	741952	CHANNEL, FRONT	1	118	784676	ELEMENT, CAL ROD 1800W 120V	1
17	747665	BACK, INNER	1	68	782144	TERMINAL BLOCK	2	119	784636	BLOWER, 120V TACO BELL CABINET	1
18	747662	BASE, INNER	1	69	8400100	NUT, HEX KEPS, #6-32	11	120	8134900	8-32 X 3/8 TR HD	5
19	8353100	RIVNUT, 10-32 THIN HEAD	34	70	742248	CLAMP, TIMER WIRE	1	121	741996	COVER, HEATING ELEMENT	1
20	740565	BRACKET, HOOK, AIR DUCT	16	71	788005	BUSHING, SNAP 1/4" BLACK NYLON	1	122	1101500	BOX CONNECTOR, 90°	1
21	770169	SCREW, SHT METAL, #10 X 1/2, Z	16	72	741956	CHANNEL, REAR	1	123	784664	CORD, PWR, 10', 12/3, SJO TB-1	1
22	747666	HEADER BAR, CENTER	1	73	8967200	BUSHING, SNAP .5 HOLE NYLON	4	124	784732	LABEL, TIMER TACO BELL	1
23	747681	COVER, HEADER BAR, CENTER	1	74	742000	WELDMENT, SLIDE, WATER PAN	1	125	784644	GASKET - TP MT TB, 15-5/8 X 28-1/2	1
24	8353200	RIVNUT, 1/4-20 THIN HEAD	4	75	782208	THERMOSTAT	1	126	784455	RECEPTICAL, NEMA 5-20	1
25	85196-00	WASHER .75 X .281	4	76	8105800	SCREW, PH, 6-32x3/8, S/S	10	127	784677	CABLE 12/3 SJTWA	1
26	8205500	SCREW, 1/4-20 X 1/2 TR HD	8	77	784724	CERAMIC INSULATOR	4	128	770612	SCREW, FH, PH, 12-24 X 1.00 W/PATCH	24
27	760031	SHIM, CENTER INNER SIDE	2	78	742004	COVER, MOTOR	1	129	742224	SHIM, HINGE	4
28	747661	HEADER BAR, TOP	1	79	770344	NUT, TINNERMAN CLIP	9	130	8200300	M/S FT HD PH 12-24 X 2.0	6
29	747682	COVER, HEADER BAR, TOP	1	80	742168	PANEL, REAR	1	131	742264	SHIM, LATCH	2
30	8211100	SCREW, MACH 1/4-20 X 3/4	20	81	770536	TR HD PH SMS 10 X 1/2 SS	9	132	784716	CLAMP, CABLE, Ø.125	1
31	747695	WELDMENT, GASKET RETAINER	1	82	742012	MOUNTING, COOLING FAN	1	133	784872	SENSOR, TEMPERATURE LEADS 36"	1
32	747687	GASKET RETAINER, OUTER, BOTTOM	1	83	784680	FAN, AXIAL	1	134	784684	CORD 36" - AXIAL FAN	1
33	8175900	SCREW, 10-32 X 1/2 TR HD, SS	29	84	770709	SCREW, RD HD SL #8-32 X 2 ZN	2	135	784704	WIRE SET, TBCM	1
34	742128	GASKET RETAINER, OUTER, CENTER	1	85	8408300	#8-32 HEX NUT, KEPS, NI	8	136	8158800	MS RD HD PH 10-24 X 1/2	1
35	747678	GASKET RETAINER, OUTER, TOP	1	86	742164	CONTROL PANEL	1	137*	8506200	WASHER, LOCK, INT, #10, Z	1
36	747676	GASKET RETAINER, RIGHT, OUTER	1	87	747684	ENCLOSURE, ELECTRICAL	1	138*	8422400	#10-24 HX NUT GRN	1
37	770628	12-24 X 1/2 TR HD PH W/PATCH	49	88	747683	ENCLOSURE, TIMER	1	139	784668	POWER CORD, 1' 12/3 SJO TB-2	1
38	747677	GASKET RETAINER, LEFT, OUTER	1	89	784700	BLACK CONNECTOR	1	140	784753	LABEL, ELEC GND SCREW	1
39	747680	BASE, OUTER	1	90	782149	PLUG, 4 PIN	1	141*	784493	TERMINAL, RING, #10	1
40	784780	DUCT WRAP, 18 X 29 1.5 - BASE	1	91	782151	CLAMP, "C"	2	142*	1501700	TIE, CABLE, 4"	1
41	8507900	WASHER, LOCK, INT, 1/4, Z	16	92	784548	MOUNTING ADAPTER CONN- RED	2	143*	702523	TAPE, NEOPRENE 1/16" THICK 1/2" WIDE	1.33'
42	784696	LEG, ADJUSTABLE	4	93	784700	WIRE SET, TBCM	1	144*	1037200	CLOSED CELL TAPE	1.29'
43	8507600	WASHER, FLAT 1/4"	4	94	81108-00	M/S TR HD PH 6-32x1"	2	145*	1122900	TML, 22/18, RING #10 900F	1
44	85082-00	WASHER, LOCK, 1/4, ASME B18.21.1	4	95	8500700	LOCK WASHER EXT #6	2	146*	1502600	MOUNT, CBL TIE, PANDUIT #ABMS-A	1
45	8425200	NUT, HEX, 1/4-20 SS	4	96	8402900	NUT, HEX, 6-32 SS	2	147	8861000	LABEL, SPEC	1
46	742104	AIR DUCT, BOTTOM	2	97	89784-00	BUSHING, 7/8 SNAP, HEYCO	2	148*	790015	BAG, 2X3 ZIPLOCK	1
47	745747	BRACKET, AIR DUCT	16	98	742024	TIMER, BRACKET	1	149*	780088	MANUAL, CSXX-CHY TACO BELL	1
48	770084	RIVET, SOFT, 5/16, 566PC/LB	66	99	742244	CLAMP, TIMER CORD	1	150*	784649	CLIP, TIMER TRIP BLACK	1
49	742172	AIR DUCT, TOP	2	100	81778-00	M/S, TR HD PH, 10-32 X 3/4 S/S	7	151*	784650	CLIP, TIMER TRIP RED	1
50	784692	HINGE - CAM RISE CHROME	4	101	742028	BRACKET, BRACKET	1	152	770504	LOCK NUT, NYLON-1/4-20 Z	1
51	747691	DOOR, OUTER, TOP (TYPE B)	1	102	760488	INSULATOR, TIMER, SWITCH TERMINALS	1	153*	784526	PAN SUPPORTS	16

*NOT SHOWN



9. BEVLES COMPANY LIMITED WARRANTY

729 Third Avenue * Dallas, TX 75226

Phone: +1 (214) 421-7366 Fax: +1 (214) 565-0976

1. Bevles warrants to the original purchaser that on the date the equipment is shipped (sold), it will be free of defects in materials or workmanship. Bevles will, at it's discretion, repair or replace, during the warranty period printed below, any part that has a defect in material or workmanship that was present when the product shipped from Bevles, and which manifests itself during the warranty period under normal use and service.
 - Parts: Two* years from date of original shipment from the Bevles factory.
 - Labor: One** year from date of original shipment from the Bevles factory.

* Air Circulation Blower Assemblies (motors) and Power Switches shall be one year from date of original shipment.

Calrod "Air" Heating Elements shall be three years from date of original shipment.

** All electrical components 120 days from date of original shipment.
2. Bevles must be contacted, and pre-approval must be issued by the Bevles factory prior to any type of service being performed. Bevles assumes no responsibility for any charges that were not expressly authorized by the Bevles factory, or for any charges that exceed, in Bevles' sole judgement, normal and customary amounts.
3. Bevles will pay UPS Ground charges for any part that has a defect in material or workmanship that was present when the product shipped from Bevles, and which manifests itself during the **first year** of the warranty period under normal use and service. All warranty replacement parts will ship F.O.B. Bevles factory, Chino, CA 91710.
4. This warranty shall be void in its entirety if any abuse of, misuse of, alteration/modification of or improper maintenance of original product occurs. If, at any time a claim is reported to Bevles, the purchaser is delinquent in payment for the product, warranty will not apply.
5. Buyer's Remedies-If a Bevles product fails due to a defect in material or workmanship in conformity with the warranties in paragraph one, buyer shall notify Bevles of such failure within a reasonable time, but in no event beyond fifteen (15) days of such discovery of defect in material or workmanship. Bevles shall provide, in its sole discretion, either the repair or replacement of any defective or any non-conforming part. Bevles specifically disavows any other representation, warranty or liability relating to the continued use of the product.
6. Exclusion of consequential and incidental damages-In no event shall Bevles be liable for any incidental, special, indirect, or consequential damages, whether resulting from non-delivery or from the use, misuse, or inability to use the product, or from defects in the product, or from Bevles' own negligence or other tort. This exclusion applies regardless of whether such damages are sought for breach of warranty, breach of contract, negligence, or strict liability in tort or under any other legal theory.
7. Disclaimer of warranties-The warranties contained in paragraph one above are the exclusive warranties given by Bevles and supersede any prior, contrary, or additional representations, whether oral or written. Bevles hereby disclaims and excludes all other warranties-whether expressed, implied, or statutory-including any warranty of merchantability, any warranty of fitness for a particular purpose, and any implied warranties otherwise arising from course of dealing or usage of trade.