

Lang

Installation

Operation

Maintenance

Troubleshooting

**Model: PANE
BELLA**

USA-24-6



Lang Manufacturing Company
Part Number: 60800-34

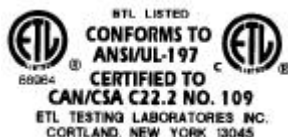
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**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE.
READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND
WARNINGS CONTAINED IN THIS MANUAL.**

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2. WARNINGS

IMPORTANT

READ FIRST

IMPORTANT

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.

DANGER:

- 1.) THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

WARNING:

- 1.) INSTALLATION OF THIS LANG CONVECTION OVEN MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.
- 2.) ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.
- 3.) BEFORE PERFORMING ANY WORK ON INTERNAL COMPONENTS, DISCONNECT THE APPLIANCE FROM THE ELECTRIC POWER SUPPLY.
- 4.) KEEP WATER AND SOLUTIONS OUT OF CONTROL AND ELECTRICAL EQUIPMENT. NEVER SPRAY WATER ON THE APPLIANCE WHICH MAY PERMIT LIQUID TO GET INTO THE CONTROL AND ELECTRICAL EQUIPMENT AREAS.

2. WARNINGS CONT'D

CAUTION:

- 1.) KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.
- 2.) MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER CLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.
- 3.) USE OF ANY REPLACEMENT PARTS OR OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTOR CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.
- 4.) BE SURE ALL OPERATORS READ, UNDERSTAND AND FOLLOW THE OPERATING INSTRUCTIONS, CAUTIONS AND SAFETY INSTRUCTIONS CONTAINED IN THIS MANUAL.
- 5.) SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.
- 6.) UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACKET) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

NOTICE:

- 1.) NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

IMPORTANT:

- 1.) SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

3. EQUIPMENT DESCRIPTION

Lang Model: USA-24-6 **PANE BELLA GRIDDLE**

3.1 Exterior Construction

- The griddle dimensions are 12.25" (31.12cm) High (allow an additional 13" (33.02cm) for upper element swing), 14" (35.56cm) Deep, and 24" (60.96) wide.
- The griddle surface is made of two upper and one lower gray iron casting griddle surfaces.

3.2 Operation

- Each twelve-inch section has its own thermostat and timer.

3.3 Controls

- The PANE BELLA Griddle comes with controls which include:
 - * An independently controlled thermostat for each section.
 - * A separate timer for each section.

3.4 Technical

- Griddle operates on 208, 220, or 240 Volts. It is shipped with a Power Cord and Plug attached.
- Counter space required is 14" (35.56cm) Deep, and 24" (60.96) wide.
- The griddle weighs 130 lbs.

3.5 Ventilation and Clearances

Standard minimum clearance from **combustible** construction is as follows:

- 1 inches from sides
- 4 inches from back
- 1 inches from floor

3.6 Electrical Specifications

ELECTRICAL SPECIFICATIONS				
Model Number	Volt	Watts	Amps	Wire
USA-24-6	208	3240	15.58	12 GA
	220	3625	16.48	12 GA
	240	4314	17.98	12 GA

4. UNPACKING

4.1 Receiving the Griddle

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. **Do not return damaged merchandise to Lang Manufacturing Company. File your claim with the carrier.**

4.2 Location

Prior to un-crating, move the griddle as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

4.3 Un-crating

The griddle will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid. **Remove the cardboard cover, cut the straps and remove the wood frame.**

CAUTION
GRIDDLE WEIGHS 130 LBS (64.68 kilograms). FOR SAFE HANDLING INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE HANDLING EQUIPMENT TO REMOVE GRIDDLE FROM SKID.

CAUTION
ANY STAND, COUNTER OR OTHER DEVICE ON WHICH GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE (130LBS).

Remove griddle from skid and place in intended location.

5. INSTALLATION

DANGER

**THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED.
FAILURE TO GROUND THE APPLIANCE COULD RESULT IN
ELECTROCUTION AND DEATH.**

CAUTION

The data plate is located on the back of the griddle. The griddle voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

NOTICE

The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable Nationally recognized installation standards.

5.1 Electrical Connection

The oven is supplied with a cord and plug connected. The plug provided is a NEMA-L6-30P.

Follow the receptacle manufacturer's instructions when connecting the receptacle to the power supply.

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CSA STD. C22.1).

The electrical service entrance is provided by a cord and plug located at the rear of the appliance.

The plug provided with the grill is a L6-30P. The receptacle must be supplied by the installer and is a L6-30R.

Supply wire size must be large enough to carry the amperage load for the number of appliances being installed. Wire size information can be found on the data plate and on the chart below.

ELECTRICAL SPECIFICATIONS				
Model Number	Volt	Watts	Amps	Wire
USA-24-6	208	3240	15.58	12 GA
	220	3625	16.48	12 GA
	240	4314	17.98	12 GA

5. INSTALLATION CONT'D

5.2 Ventilation and Clearances

Standard minimum clearance from **combustible** construction is as follows:

- 1 inches from sides
- 4 inches from back
- 1 inches from floor

The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the their applicable nationally recognized installation standards.

6. INITIAL START UP

6.1 Initial Start Up

Before starting the grill for the first time, clean the grill body and cooking surfaces with a mild soap and water solution then rinse with clear water and dry.

Close the upper cooking surface and turn the temperature dial to position number 1 for 2 hours to evaporate any moisture that may be in the elements and grill castings.

After 2 hours, turn the temperature dial to position 4 for 1/2 hour.

The grill may emit a small amount of smoke as the cooking surfaces passes the 300 degree point. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process, and will stop when the grill reaches 350 degrees.

6.2 Seasoning the Cooking Surfaces

The cooking surfaces must be "seasoned" in order to eliminate product sticking.

To season, set the dial to position 2.

Once at temperature (the indicator lamp will go Off), spray the upper and lower cooking surfaces with a non-salted vegetable oil such as Pam®.

Allow the grill to stand at temperature until the cooking surfaces look dry then spray them again.

Turn the temperature dial to position number 4 and wait until the indicator lamp goes out then repeat the procedure.

7. OPERATION

7.1 Setting the Temperature

The grill is divided into a left and right cooking section with upper and lower cooking surfaces.

A single thermostat controls each section's upper and lower cooking surface.

The temperature range of each thermostat is approximately 100 to 650 degrees Fahrenheit, Number 1 on the dial equals approximately 200 degrees, 7 equals approximately 650 degrees.

To set the temperature, turn the thermostat dial until the line on the knob is pointing at the desired number.

Close the upper cooking surface during preheat and idle periods.

An indicator lamp next to the thermostat dial will glow until the cooking surfaces reach the set temperature. Once at the set temperature, the indicator lamp will go Off.

CONSERVATION HINT:

Close the upper cooking surfaces during preheat and idle times. The grill will require far less energy to remain at temperature.

7.2 Setting the Timers

Each cooking section has a 15 minute timer.

To set the timer, turn the timer dial past 10 then back until the line on the knob is pointing at the desired time.

The timer will sound a single ring when the timer has counted down to zero.

The timer does not control the cooking section.

7.3 Loading the grill

Open the upper cooking surface by raising the handle to the full up position.

Place the product in the center of the lower cooking section.

Grasp the handle of the upper cooking surface and gently lower it onto the product.

Set the timers for the desired cooking time.

When the bell sounds, raise the upper cooking surface and remove the product.

Clean the upper and lower cooking surfaces, with the Pane Bella cleaning tool, between each load.

7.4 Suggested Times and Temperatures

The Panini Sandwich cooks at temperature dial position number 5 for approximately 3 minutes depending on the bread. We suggest a porous Focaccia bread.

7. OPERATION CONT'D

7.5 MENU SUGGESTIONS

	Ingredients	Measure	Average Cost*
I.	Fresh Mozzarella	2 oz.	.36
	Tomatoes	2 oz.	.10
	Fresh Sweet Basil	1/2 oz.	.08
	Focaccia Bread		.50
		*Total:	1.04
II.	Prosciutto	2 oz	.37
	Fontina Cheese	2 oz	.22
	Tomatoes	2 oz	.10
	Fresh Sweet Basil	1/2 oz	.08
	Roasted Red Peppers	1 oz.	.15
	Focaccia Bread		.50
		*Total:	1.42
III.	Grilled Eggplant	2 oz	.34
	Fontina Cheese	2 oz	.22
	Tomatoes	2 oz	.10
	Fresh Sweet Basil	1/2 oz.	.08
	Focaccia Bread		.50
		*Total:	1.24

7. OPERATION CONT'D

IV.	Smoked Turkey	2 oz	.36
	Havarti	1 oz	.20
	Mozzarella	1 oz	.10
	Red Onion Reds	1/8 oz	.05
	Tomatoes	2 oz	.10
	Fresh Sweet Basil	1/2 oz	.08
	Focaccia Bread		.50
		*Total	1.39
V.	Ham	2 oz	.32
	Mozzarella Cheese	1 oz	.10
	Fontina Cheese	1 oz	.11
	Tomatoes	2 oz	.10
	Sweet Basil	1/2 oz	.08
	Focaccia Bread		.50
		*Total:	1.21
VI.	Marinated Artichokes	1 oz.	.14
	Provolone	2 oz.	.22
	Red Onion Rings	1/8 oz	.05
	Tomatoes	1 oz	.05
	Roasted Red Peppers	1 oz	.15
	Fresh Sweet Basil	1/2 oz	.08
	Focaccia Bread		.50
		*Total:	1.19

7. OPERATION CONT'D

VII.	Breakfast Bagel or Muffin		
	Turkey or Ham	1 oz	.17
	Provolone or Cheddar	1 oz	.11
	Bagel / Muffin		.15
		*Total:	0.43
VIII.	Dessert Panini		
	Combine Ricotta Cheese and Powder Sugar	2 oz.	.36
	Chocolate Chip	1 oz	.19
	Fresh Sliced Peaches / Strawberries or Blackberries	2 oz	.41
	Focaccia Bread	1/2 Slice	.25
	Garnish With Whipped Cream		
		*Total:	1.21

*** These are estimated costs, your costs may vary.**

Split Focaccia bread length wise (horizontally). Optional brushing inside of cut surfaces with seasoned olive oil (soak crushed garlic cloves in 2 cups of olive oil, add 1 teaspoon white pepper and 1 teaspoon dried crushed oregano leaves. Marinate mixture for at least 4 days.)

Build sandwiches and cut into wedges, wrap in clear wrap and refrigerate until needed.

Panini sandwiches are as individual as you are. Enjoy exercising your imagination!!

Meats

Prosciutto	Pepperoni
Salami	Smoked Turkey
Pastrami	Mortadella
Braesala	Pancetta
Capicola	Italian Sausage
Sopressata	Chicken
Black forest Ham	

7. OPERATION CONT'D

Cheeses

Cambozola	Bel Paese
Smoked Cheddar	Morbier
Taleggio	Mozzarella
Cacciocavallo	Gorgonzola
Provolone	Creamy Havarti
Swiss	Fontina

Vegetables

Roasted red pepper	Sun dried Tomatoes
Marinated Artichoke hearts	Roasted Eggplant
Red Onion	Green peppers
Fresh Spinach	Fresh Tomatoes
Fresh sweet Basil	Mushrooms
Pepperoncini	Parsley
Cilantro	

Breads

Focaccia	French Rolls
Sour Dough Foccacia	Sour Dough
Par Baked Pizza Dough	Boboli®
Baquett	Bagels
English Muffins	

NOTE: IT IS BEST TO USE TRUE FOCACCIA BREAD WHICH IS LIGHT AND POROUS. HEAT PENETRATES THE SANDWICH EASIER WHEN THE BREAD IS PARTIALLY COOKED RATHER THAN FULLY COOKED, CRUSTY AND DARK.

9. MAINTENANCE & CLEANING

8.1 Cleaning

WARNING

TO PREVENT THE UPPER GRILL FROM FALLING CLOSED WHILE CLEANING, ALWAYS USE THE HANDLE TO HOLD THE UPPER GRILL IN THE OPEN POSITION.

The grill is supplied with a Pane Bella grill cleaning tool. Clean the upper and lower cooking surfaces, with the tool, between each load.

WARNING

DO NOT USE ICE OR WATER TO CLEAN THE COOKING SURFACE WHEN THE GRILL IS HOT. THE SURFACES ARE CAST IRON AND MAY CRACK UNDER THE SHOCK OF RAPID TEMPERATUE CHANGE.

For more stubborn buildups on the cooking surfaces use one of the commercially available liquid cleaners for grills. Follow the manufactures instructions for use.

Clean the exterior of the grill with a mild soap and water solution to maintain a gleaming appearance.

Empty the crumb tray regularly. It is removable and located at the front edge of the grill.

8.2 Component Access

The thermostats, timers, indicator lamps, power cord and lower cooking surface heating elements are located inside the body of the grill. Access to these components is achieved through the bottom of the unit. Gently tip the entire grill onto its side and remove the four screws holding the bottom to the body. Take care not to damage the power cord exiting the rear of the grill.

The upper surface heating elements are located in the upper grill assembly. To access, remove the four screws and one knob holding the curved cover onto the upper assembly.

The upper cooking surface assist springs are located at the top rear of the unit under the handle pilot cover. To access, remove one screw located at the back of the cover then slide the cover to one side.

8. MAINTENANCE & CLEANING CONT'D

8.3 Thermostat Calibration

CAUTION

GRILL CALIBRATION RQUIRES DISASSEMBLY OF THE THERMOSTAT AND SHOULD BE PERFORMED BY QUALIFIED PERSONNEL ONLY. IT IS GENERALLY MORE COST EFFECTIVE TO REPLACE A THERMOSTAT THAT IS OUT OF CALIBRATION.

The grill temperature will vary by as much as 50 degrees from the bottom to the top of the groove. Take all temperatures at the bottom of the groove.

Allow the grill to operate at temperature for 1 hour before attempting to check the calibration.

Place a surface thermometer in the center of each lower cooking section at the bottom of the groove.

Record the temperatures at which the thermostat indicator lamp just turns On then Off, disregard any temperatures other than On and Off.

Average the On and Off temperatures, if the temperature average is within 25 degrees of the set temperature the thermostat need not be replaced.

9. TROUBLESHOOTING

9.1 Symptoms

What follows is a chart of Symptoms and Possible Causes to aid in diagnosing faults with the griddle.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked.

To test for a possible cause refer to the TEST section and locate the Possible Cause then refer to test to identify test procedures.

SYMPTOM	POSSIBLE CAUSE
Hood not getting hot	<ul style="list-style-type: none">Failed element
Section will not heat	<ul style="list-style-type: none">Failed elementFailed thermostat
Product burning	<ul style="list-style-type: none">Product is cooked too longFailed thermostat
Product under done	<ul style="list-style-type: none">Failed thermostat
Heat lamp doesn't light	<ul style="list-style-type: none">No powerFailed thermostatFailed pilot lightFailed element

9. TROUBLESHOOTING CONT'D

9.2 TESTS

WARNING

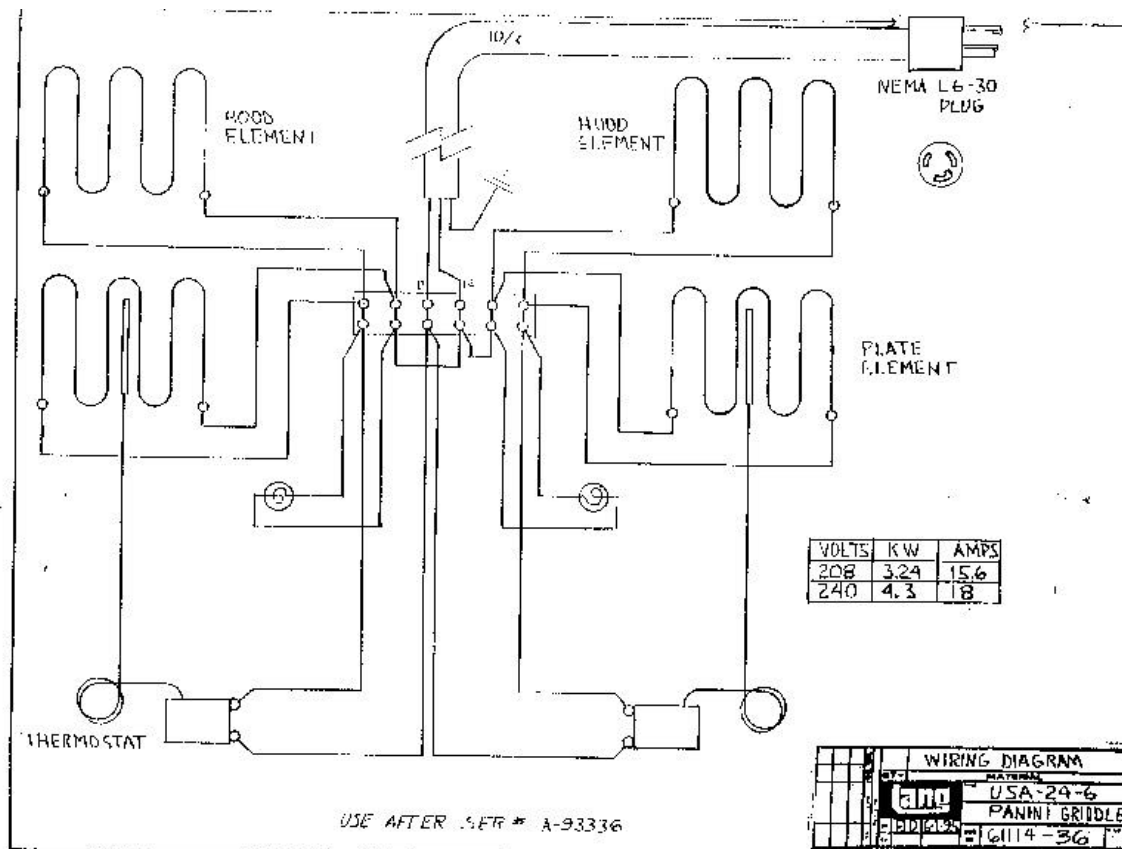
SERVICE ON THIS, OR ANY OTHER, LANG APPLIANCE MUST BE PERFORMED BY QUALIFIED PERSONNEL ONLY. CONSULT YOUR AUTHORIZED SERVICE STATION DIRECTORY OR CALL THE FACTORY AT 1-800-224-LANG (5264), OR WWW.LANGWORLD.COM FOR THE SERVICE STATION NEAREST YOU.

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE POWER SWITCH IS ON OR OFF. THIS APPLIANCE MUST BE REMOVED FROM ALL SOURCES OF POWER PRIOR TO PERFORMING SERVICE ON THE APPLIANCE

POSSIBLE CAUSE	TEST
Product not being removed when timer sounds	<ul style="list-style-type: none">• No test available, operational condition
No power	<ul style="list-style-type: none">• Check for correct incoming voltage• Ensure circuit breaker is not tripped
Failed pilot light	<ul style="list-style-type: none">• Check for continuity across pilot light leads
Failed element	<ul style="list-style-type: none">• Remove the wires from the element terminals and check for continuity across the element

10. PARTS LIST

DESCRIPTION	PART #
Element, Lower, 900 Watt	11030-40
Element, Upper, 720 Watt	11030-41
Stud, Grill Plate, 10-24 x 1.....	20101-13
Stud, Grill Plate, 10-24 x 1 1/4.....	20101-14
Screw, Crumb Tray Knob	20101-24
Thermostat 650°	30402-36
Terminal Strip	30500-03
Timer 15 min.....	30801-02
Terminal, Wire, Ring.....	31001-03
Terminal, Power Cord.....	31001-04
Terminal, Wire, 1/4 Inch Flag.....	31005-01
Wire, 18 Gage, Black.....	31001-04
Wire, 18 Gage, Red.....	31001-06
Wire, 16 Gage, High Temp.....	31103-01
Lamp, Indicator	31601-01
Crumb Tray, with Knobs.....	50302-27
Plate, Grill, Lower	50800-78-2
Plate, Grill, Upper Left	50800-79-1
Plate, Grill, Upper Right.....	50800-80-1
Spring, Upper Grill Assist.....	51001-31
Cord & Plug, Power Cord	60102-161
Label, Panel.....	60301-99
Diagram, Wiring	61114-33
Knob, Crumb Tray	70701-49
Knob, Thermostat.....	70701-53
Knob, Timer	70701-54
Bushing, Strain Relief, Power Cord	70801-21
Leg, 3 inch	72500-11
Cleaning Tool, Pane Bella.....	PB-901



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**Lang
Manufacturing
Limited
Warranty to
Commercial
Purchasers***

***(Domestic U.S., Hawaii, &
Canadian Sales only.)***

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang warrants its Equipment to be free from defects in material and workmanship for (12) twelve consecutive months, with the following conditions and subject to the following limitations.

I. This parts and labor warranty is limited to Lang Equipment sold to the original commercial purchaser/users (but not original equipment manufacturers), at its original place of installation, in the continental United States, Hawaii and Canada.

Quartz elements are warranted for ninety(90) days from the date of installation.

II. Damage during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of purchaser/user.

III. Lang, or an authorized service representative, will repair or replace, at Lang's sole election, and Lang Equipment, including but not limited to, safety valves, gas and electric components, found to be defective during the warranty period. As to warranty service in the territory described above, Lang will absorb labor and portal to portal transportation costs (time & mileage) for the first (12) twelve months from the date of installation or eighteen (18) months from date of shipment from Lang Manufacturing, which ever comes first.

IV. This warranty does not cover routine general maintenance, periodic adjustments, as specified in operating instructions or manuals, and consumable parts such as quartz elements, or labor costs incurred for removal of adjacent equipment or objects to gain access to Lang Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of equipment.

V. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL LANG BE LIABLE FOR SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

VI. Lang Equipment is for commercial use only. If sold as a component of another(OEM) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.