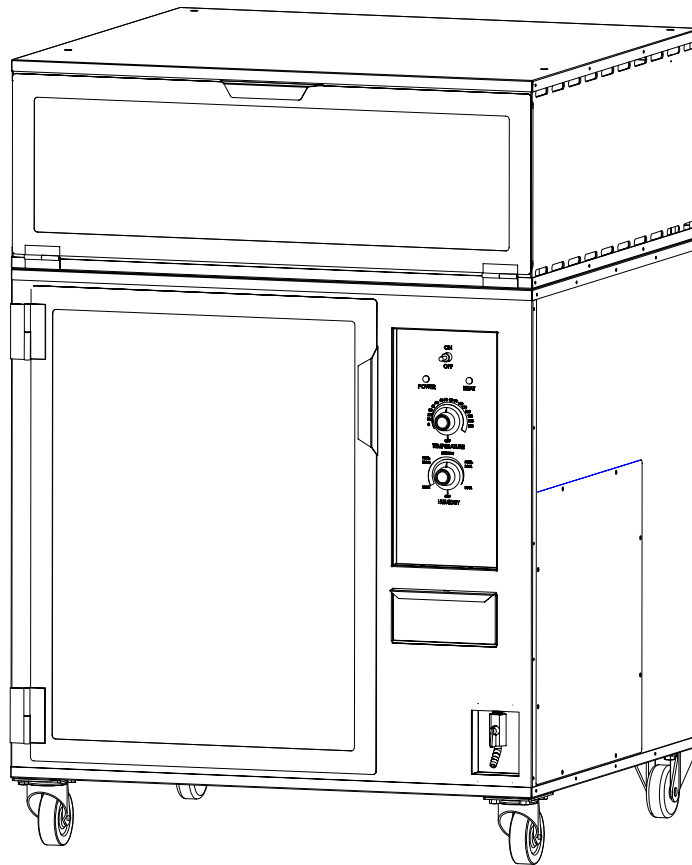




Installation, Operation, & Maintenance
Model: PFMB, Electric Proofing Cabinet (Micro Bakery)
HCMB, Holding Cabinet (Micro Bakery)



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

DANGER

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.



WARNING

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.



CAUTION

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.



NOTICE

Helpful operation and installation instructions and tips are present.



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.

Model #:	Purchased From:
Serial #:	Location:
Date Purchased:	Date Installed:
Purchase Order #:	For Service, Call:

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<u>CAUTION</u>	THE 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 JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.	
<u>CAUTION</u>	ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.	
<u>CAUTION</u>	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.	
<u>DANGER</u>	THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.	
<u>WARNING</u>	INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.	
<u>NOTICE</u>	The data plate is located on the left-hand side of the unit towards the front. The unit 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.	
<u>NOTICE</u>	The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.	
<u>NOTICE</u>	During the first few hours of operation you may notice a small amount of smoke coming from the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.	
<u>CAUTION</u>	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.	
<u>CAUTION</u>	KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.	
<u>WARNING</u>	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.	
<u>CAUTION</u>	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.	

NOTICE

Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service station directory or call Greenfield World Trade at 011 954-202-7336 for the service station closest to you.

**WARNING**

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

**CAUTION**

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



SAFETY PROCEDURES

Lockout Procedure

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Test lockout by turning power switch on and observing if fan(s) come on. Check heater circuit with voltmeter.
4. Perform necessary repairs or tests.
5. Turn power on at main panel.
6. Announce unit is "on" to other personnel.

Safety Precautions

The Manufacturer, Lang Manufacturing, hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, fuel, operator motor or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

Safety Considerations

Your Lang Proofing Cabinet is manufactured to rigid standards. This equipment is N.S.F., E.T.L and C.E. listed and meets safety and sanitation standards.

The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The **responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained qualified and factory-authorized personnel must perform all operation, maintenance and repair of these appliances. It is the **responsibility of the owner / operator** to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the **sole responsibility of the user** to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D. The appliance must be operated within the limits, which will not exceed the working limits of any component within the appliance as a whole.

EQUIPMENT DESCRIPTION

Lang Model: PFMB **Proofer, Micro Bakery**

Exterior

The unit dimensions are 27 $\frac{7}{8}$ " (70.8cm) High with out legs, 46 $\frac{1}{2}$ " (118.10cm) Deep, and 30 $\frac{1}{8}$ " (76.5cm) Wide.

The Sides, Bottom, and Rear wall are constructed stainless steel.

The unit door is designed with a single pane window.

Interior

The interior dimensions are 18 $\frac{3}{4}$ " (47.625cm) Wide, 26" (66cm) Deep, and 26 $\frac{3}{8}$ " (67cm) High.

Controls

The unit power switch applies power to the temperature and humidity controls.

The unit has both humidity (water) and air (heat) elements. Both elements are easily accessible through the removable side panel.

An infinite switch that has a range from low to high controls the humidity element.

A thermostat that has a 140°F temperature range controls the heating element.

UNPACKING

Receiving the Unit

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.




Location

Prior to un-crating, move the unit 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.

Un-crating

The PFMB 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.**

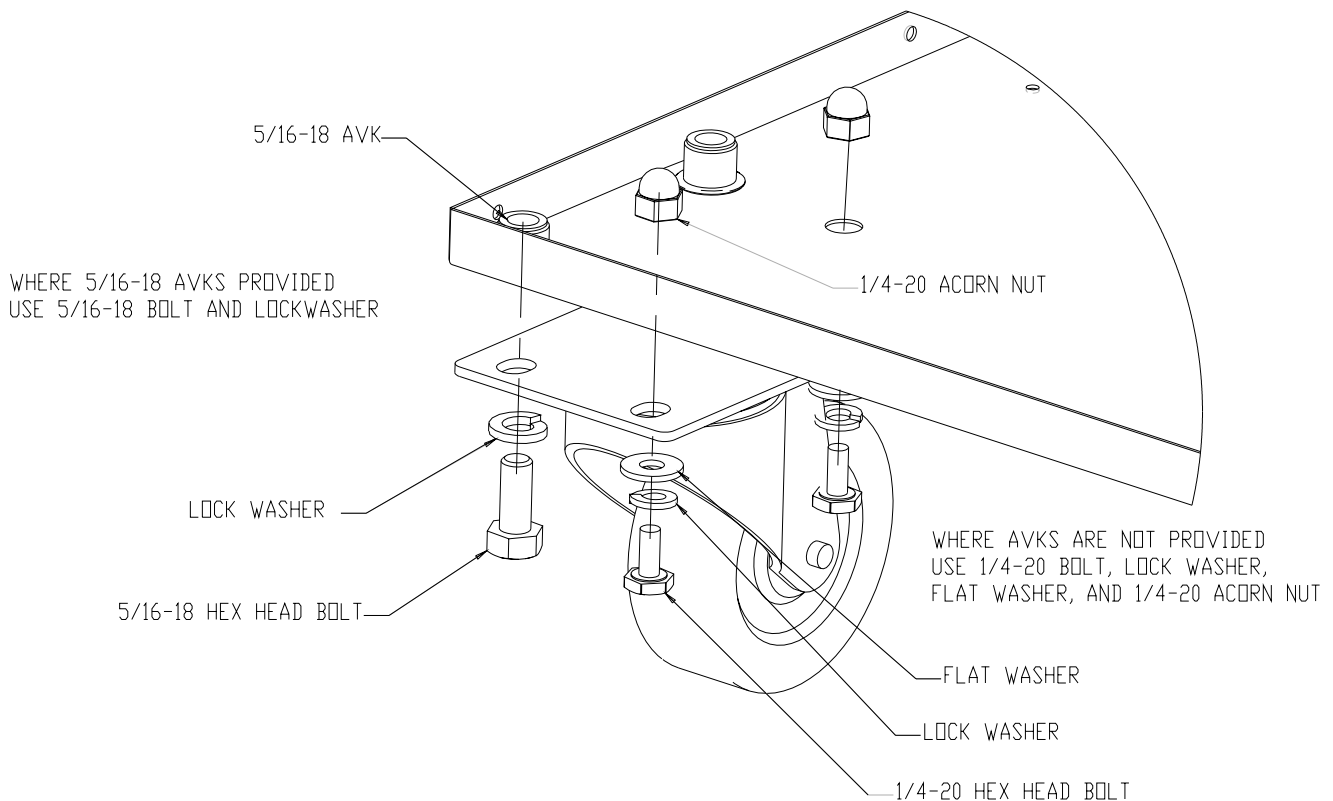
INSTALLATION

<u>CAUTION</u>	THE 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 JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.	
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<u>CAUTION</u>	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.	

INSTALLING THE CASTERS

The PFMB comes standard with two swivel 4" and two rigid 4" casters that can be mounted on the bottom of the unit.

Gently tip the unit onto its back. Bolt the swivel casters to the bottom front of the unit and the rigid casters to the bottom rear of the unit. See illustration below for reference.



INSTALLATION CONT'D

DANGER

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



WARNING

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



NOTICE

The data plate is located on the left-hand side of the unit towards the front. The unit 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 National, State and locally recognized installation standards.



ELECTRICAL CONNECTION

Electrical service can be provided through a 5/8" knock out, which is located at the back of the unit.

A terminal block is provided inside the unit for hook up and can be accessed through the removable side panel.

STACKING

The PFMB (Proofing Cabinet Micro Bakery) and HCMB (Holding Cabinet Micro Bakery) are both part of a modular baking system and are both stackable.

To stack the HCMB on the top of the PFMB, tip the HCMB onto its top and insert the four 3/8"-16 studs into the AVK's provided on the underside of the HCMB.

Stack the HCMB onto the top of the PFMB and align the socket head screws with the holes provided in the top of the PFMB.

To Stack the EHS (oven) onto the HCMB, remove all racks and rack-slides from the inside of the oven and gently tip it onto its back.

Insert the four 3/8"-16 studs into the leg holes provided on the underside of the EHS.

Stack the EHS onto the top of the HCMB and align the socket head screws with the holes provided in the top of the HCMB.

VENTILATION AND CLEARANCES

Standard minimum clearance from combustible construction is as follows:

0" from side

0" from back

0" from floor

These units may be set directly, without legs, on a curbed base or **non-combustible** floor.

INITIAL START UP

NOTICE

During the first few hours of operation you may notice a small amount of smoke coming from the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.



Each unit is preheated, tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the unit can absorb moisture and should be dried out before attempting to proof.

Prior to putting any unit into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces and even inside the heating elements can cause future trouble if not properly treated.

Before the initial use of the unit, the element must be thoroughly allowed to dry out. This can be done by setting the thermostat to the maximum setting and humidity control to the lowest setting. Allow the unit to saturate until all vapor and condensation has been eliminated. For best operating results allow the unit to thoroughly dry out for 8 to 12 hours.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.



Cinnabon Micro Bakeries Instructions

Proofing:

Proofer should be filled with HOT water first thing each morning. Controls should be set at Medium to Medium Low----- Temperature 110 degrees.

Check water level midway through each day.

Drain water completely at end of day.

Cold Proofer:

Time clips will be placed under each pan (not inside the pan) in cold proofer to allow expiration time to be easily read.

Cold proofer will hold a maximum of 8 pans.

Baking---Oven:

The new Micro Lang Oven is equipped with four shelves. When baking place one pan on each rack to ensure even baking. When volume levels require additional baking you may bake two pans on every other shelf. Baking more will result in uneven bakes. The control panel is identical to the full size oven and should be used in the same manner.

OPERATION

<u>CAUTION</u>	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.
<u>CAUTION</u>	KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



GENERAL

The unit is designed to give well regulated, even heat. It should be thoroughly preheated before being used. It is advantageous from the operating cost standpoint, to operate with the thermostat set at the lowest possible position that will satisfactory perform the proofing and with the door shut during preheat and slack business periods.

STARTUP

1. Open the drop down door below the control panel and fill the water tray with WARM water.
2. Set the Power Switch to the "ON" position.
3. Set the Temperature Dial to the desired temperature.
4. Set the Humidity Dial to the Medium position (adjust as necessary to gain the desired humidity).
5. Allow the proofer to preheat for 1 hour.
6. Load product.
7. Shut door and keep closed.
8. Refill water pan as required during the day.

Proofing General

Proofing is one of the most important and delicate stages in baking. About 50% of the product volume is created in the proofer. Proofing accelerates the fermentation of yeast in a warm moist environment causing the dough to rise. The temperature of the proofer should not be set higher than 100°F. The humidity should be set at around medium. For optimum results, rolls should be removed from the hot proofer and transferred to the cold proofer at minimum proof. This will ensure that they can be held for 40 minutes without becoming over-proofed.

PROOFING SPECIFICS

There are many variables involved in the baking process. It is difficult to assign proofing times, temperatures, and humidity levels. Here are some general guide lines that may be helpful.

Temperature, age, and volume of dough should be the same to obtain similar results (keep accurate records).

Never proof frozen dough before thawing. Thaw in a retarder set between 38°F and 42°F for 12-16 hours. (A retarder is simply a high humidity level refrigerator).

If dough had been retarded or refrigerated, allow some "Floor" time. ("Floor" time is simply allowing the product to sit at room temperature). Thirty minutes is usually sufficient. This allows the dough temperature to rise throughout gradually.

Set humidity control just high enough so an undesirable crust is not formed during the proofing process.

Different products are proofed at different temperatures ranging between 80°F and 105°F. The lower temperatures are used for croissants or butter layered pastries. Butter melts at 87°F. The higher proofing temperatures are used for products such as breads and rolls. Never exceed 105°F, temperatures over 107°F will kill the fermentation process of the yeast.

A product has fully proofed when it doubles in size, appears loose, and feels light and fluffy.

A product is under proofed if it has not doubled in size. An under proofed product does not have an appealing appearance and will not expand to its full size during baking.

A product is over proofed as a result of too much time in the proofing stage. It will spread too much in the pan and fall when handled or baked.

MAINTENANCE & CLEANING

<u>WARNING</u>	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.
<u>CAUTION</u>	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



DAILY CLEANING

The unit should be thoroughly cleaned once a day to insure against accumulation of foreign material.

Always start with a cold unit.

The stainless exterior can easily be cleaned using Lang Mfg. Prime Shine (72804-41) cleaner.

Always follow the cleaner manufacturer's instructions when using any cleaner.

Care should be taken to prevent caustic cleaning compounds from coming in contact with the aluminized inside of the unit.

The unit rack, rack slides and interior can be cleaned using Lang Mfg. Foam Delux (72804-36) unit cleaner.

Always apply these cleaners when the unit is cold and rub in the direction of the metal's grain.

WEEKLY CLEANING

To provide the proper atmosphere for proofing or holding, Lang has designed a sealed cabinet.

A characteristic of the unit is an accumulation of water on the bottom of the cabinet. This accumulation should be removed daily.

This is easily accomplished by simply removing the rack and rack slides from the unit and sponging out any excess accumulation of water.

It may also be necessary to clean the water reservoir once a week to remove any mineral deposits that may have built up after heavy use.

Remove the racks and right hand rack slide from the unit. Remove the four wing nut screws on the right hand side of the unit. This will expose the water reservoir.

Use a sponge and some mild soap and water to remove any mineral deposits.

Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the unit.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked. On the following pages is a chart with the possible causes and the test to properly identify the problem.

SYMPTOM	POSSIBLE CAUSE
Unit will not heat	<ul style="list-style-type: none"> No power to Unit Defective power switch Defective thermostat Defective heat element
Unit will not proof	<ul style="list-style-type: none"> No power to unit Defective power switch Defective infinite switch Defective water element

NOTICE

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.

WARNING

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



TESTS

Possible Cause	TEST
Defective Power Switch	<ul style="list-style-type: none"> Check power switch for normal operation
Failed thermostat	<ul style="list-style-type: none"> Check thermostat for correct voltage* Verify calibration Replace if necessary*
Failed element	<ul style="list-style-type: none"> Check elements for correct voltage* Remove the wires and check for continuity across the element*
Failed infinite switch	<ul style="list-style-type: none"> Check switch for correct voltage.

* A factory authorized service representative should perform this work.

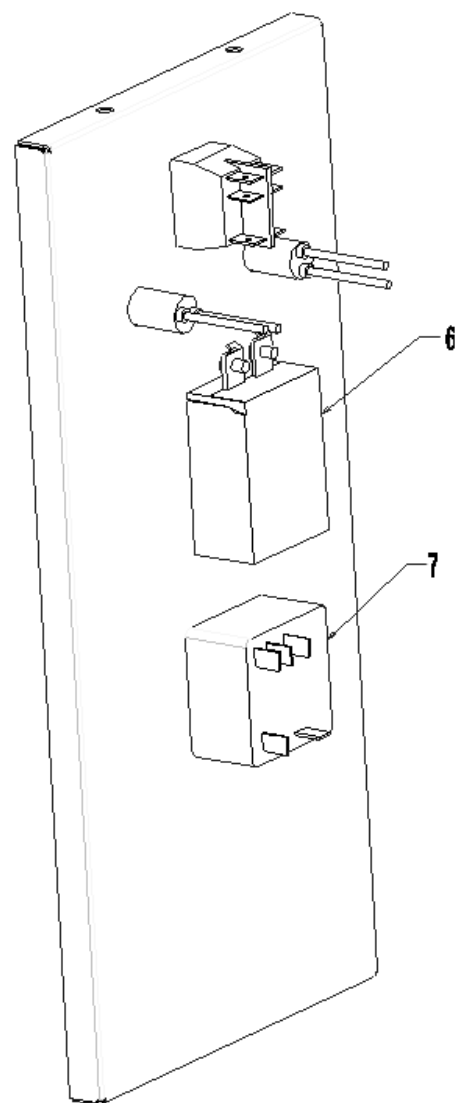
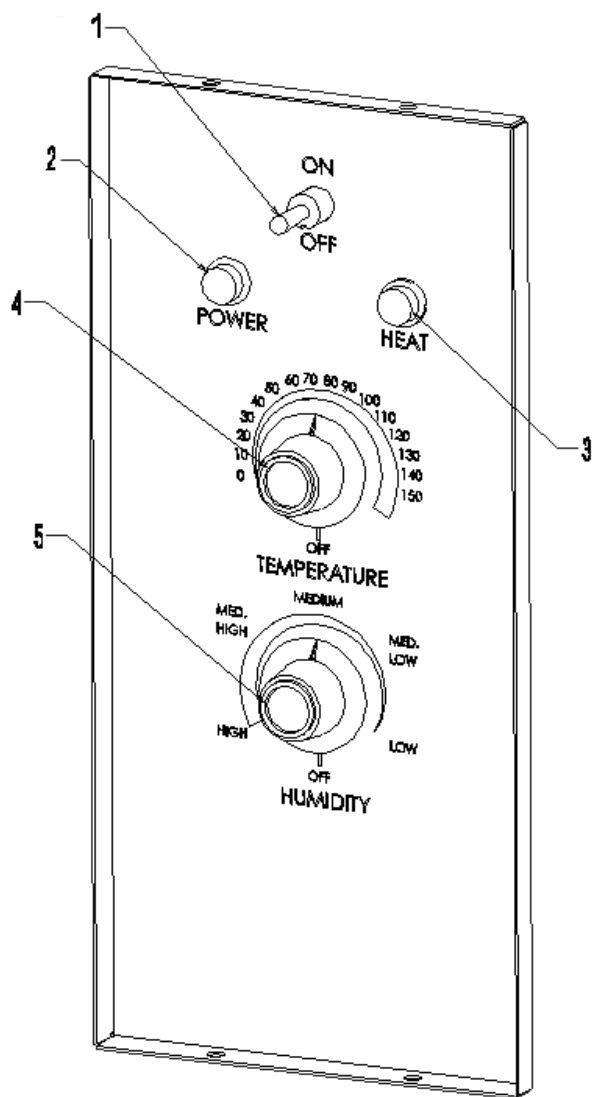
PARTS LIST**PFMB****ELECTRIC PROOFING CABINET (Micro Bakery)**

ITEM	DESCRIPTION	PART NO.
1	Toggle Switch, On / Off	30303-19
2A	Indicator Lamp (Power), 120-Volt	31601-19
2B	Indicator Lamp (Power), 220-Volt	31601-17
3A	Indicator Lamp (Heat), 120-Volt	31601-18
3B	Indicator Lamp (Heat), 220-Volt	31601-16
4	Knob, Thermostat	70701-44
5	Knob, Infinite Switch	70701-45
6	Thermostat, Heat Control	30402-39
7A	Infinite Switch, Humidity Control, 120-Volt	30305-04
7B	Infinite Switch, Humidity Control, 220-Volt	30305-01
8A	Fan, Motor, 120-Volt	30200-28
8B	Fan, Motor, 220-Volt	30200-43
9	Over Temperature Thermostat, 160°F	30401-28
10A	Element, Heating, 120-Volt	11162-10
10B	Element, Heating, 220-Volt	11162-11
11	Caster, Rigid, Rear	72900-04
12	Terminal Block, 2-Pole	30500-01
13A	Element, Humidity, 120-Volt	11162-04
13B	Element, Humidity, 220-Volt	11162-08
14	Caster, Swivel, Front	72901-17
15	Water Reservoir Access Door	162-711
16	Rack Slide, Proofer Cabinet	50200-96
17	Proofer Door	162-715
N/A	Stacking Pins, 3/8"-16 Stud	20108-11

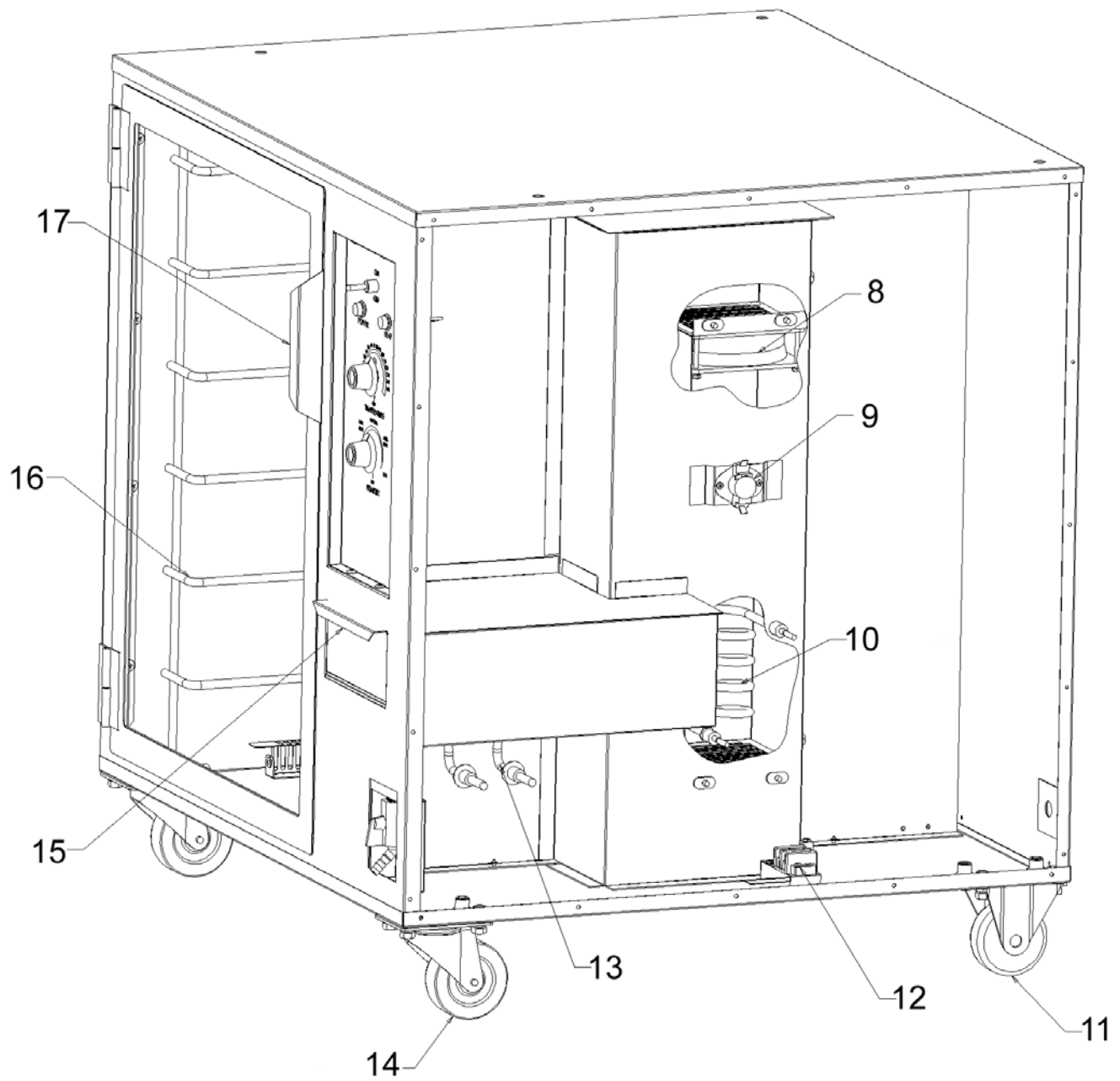
HCMB**HOLDING CABINET (Micro Bakery)**

ITEM	DESCRIPTION	PART NO.
18	Holding Cabinet Shelf	163-125
19	Holding Cabinet Door	163-704

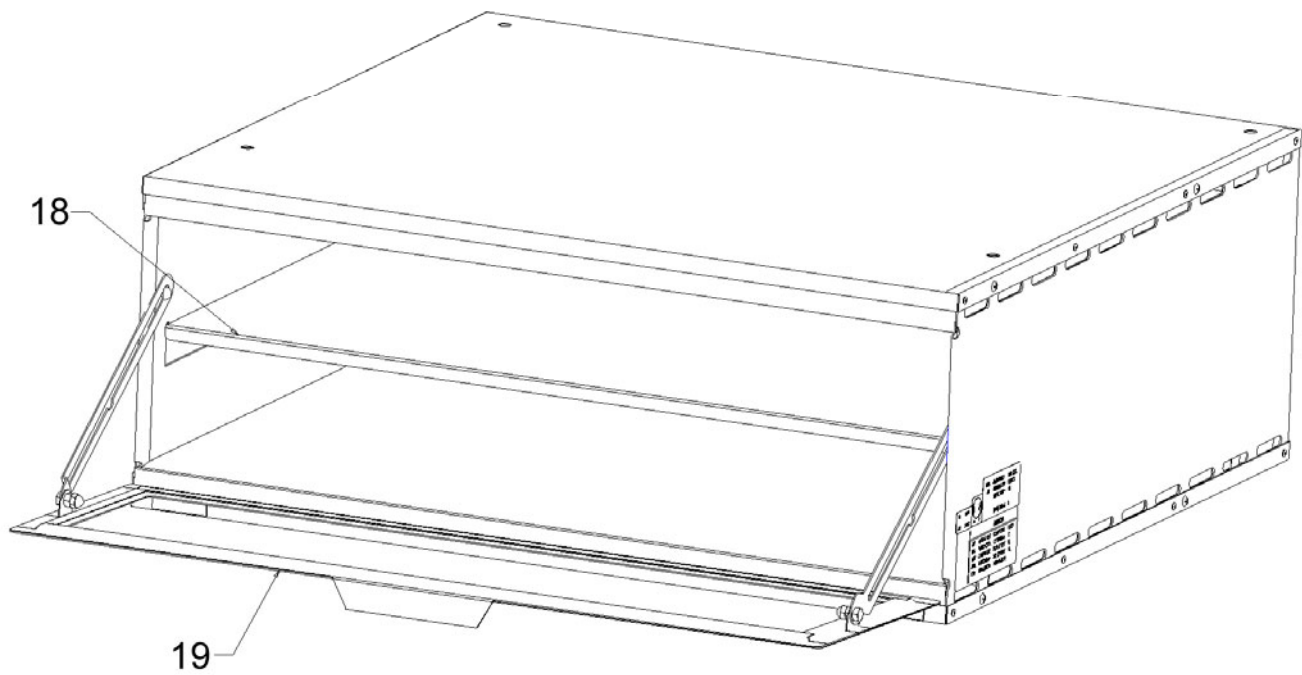
EXPLODED VIEW



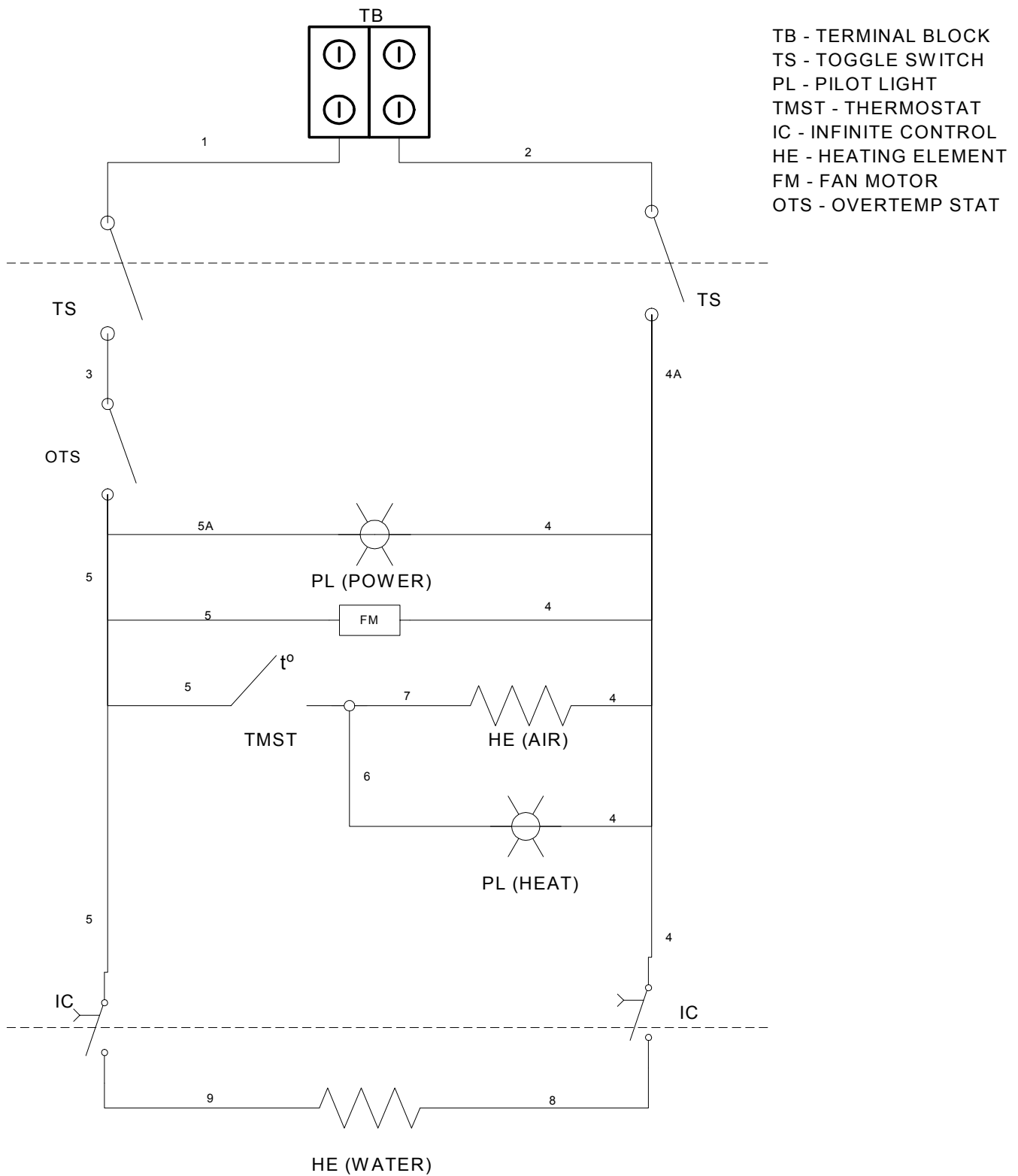
EXPLODED VIEW Con't



EXPLODED VIEW Con't



WIRING DIAGRAM



Lang Manufacturing Limited Warranty to Commercial Purchasers* (Contiguous U.S. Including Hawaii, Alaska & **Canada.)

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, whichever 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.

***Canada warranty paid in US dollars based on current exchange rates.**