



USER MANUAL

HEATED DISPLAY MERCHANDISER

SHDM-PT PASS-THRU SERIES

SHDM-24PT

SHDM-32PT

SHDM-38PT

SHDM-44PT



READ BEFORE INSTALLATION

Installation, operation, cleaning and maintenance instructions.
Keep this manual with the equipment for future reference.



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Contents

A	General Information	3
B	Safety Instructions	4
C	Specifications	6
D	Models & Dimensions	7
E	Receiving and Inspection	8
F	Installation	9
G	Understanding the Controls	10
H	Initial Start-Up	11
I	Loading Food	12
J	Daily Operating Procedure	13
K	Cleaning and Maintenance	14
L	Food Temperature Management	16
M	Troubleshooting	17
N	Service, Parts and Warranty	18
O	Quick Reference	19

BEFORE YOU BEGIN

Read this manual completely before installing or operating this equipment. Electrical work must be carried out by a qualified technician in accordance with all applicable local and national codes. Always follow the rating plate on your individual unit if it differs from the information printed here.



THIS MANUAL COVERS

SHDM-24PT • 32PT • 38PT • 44PT

Electrical supply	120 V • 60 Hz • 1 phase
Rated input power	1,800 W (approx. 15 A)
Plug type	NEMA 5-20
Temperature range	86–185 °F (30–85 °C)
Certification	cETLus Listed • ETL Sanitation Listed

A General Information

The Sierra SHDM-PT Heated Display Merchandiser is a countertop, pass-thru heated display designed to hold prepared foods at serving temperature while presenting them for sale.

The series uses two slanted heated display shelves with infrared heaters above each shelf, adjustable thermostats, independent heat and light controls per shelf, tempered-glass side panels and adjustable divider rods. The pass-thru design allows either the operator or the customer to reach the product.

The SHDM-PT is intended for wrapped sandwiches, burgers, pizza, prepared meals and boxed foods in convenience stores, gas stations, schools, stadiums, concessions and similar foodservice operations.

Intended Use

- ✓ Holding and displaying **already prepared, already hot** food at serving temperature.
- ✓ Indoor commercial foodservice use on a stable, level countertop.
- ✓ Operation by trained foodservice personnel.

Not Intended For

- ✗ Cooking, reheating or thawing raw or cold food.
- ✗ Bringing under-temperature food up to a safe holding temperature.
- ✗ Outdoor use, or use in wash-down or high-moisture environments.
- ✗ Residential use, or use by untrained personnel.

Signal Words Used in This Manual

SIGNAL WORD	MEANING
DANGER	Indicates a hazard which, if not avoided, will result in death or serious injury.
WARNING	Indicates a hazard which, if not avoided, could result in death or serious injury.
CAUTION	Indicates a hazard which, if not avoided, could result in minor or moderate injury.
NOTICE	Indicates a practice not related to personal injury, such as equipment or property damage.

NOTICE — RATING PLATE TAKES PRIORITY

This manual is a customer operating and care guide based on Sierra / MVP Group published specifications. It does not replace the equipment's rating plate, manufacturer service documentation, applicable electrical codes, or local food-safety requirements. If the rating plate on your unit differs from this guide, **follow the rating plate.**

B Safety Instructions

READ ALL INSTRUCTIONS BEFORE OPERATING

Failure to follow these instructions may result in electric shock, burns, fire, property damage or food-safety failure. Keep this manual with the equipment.

Electrical Safety

- Operate the unit only at the voltage and frequency shown on its rating plate.
- The 120 V SHDM-PT models use a **NEMA 5-20 plug** and are rated at **1,800 watts** — approximately **15 amps** of electrical load at 120 V.
- Connect the unit to a properly grounded receptacle that is correctly rated for the equipment. A dedicated circuit is recommended.
- Do not use an extension cord unless it has been approved for the equipment and the electrical load by a qualified professional.
- Do not use adapters, and do not modify the plug, cord or receptacle in any way.
- Do not operate the unit if the power cord, plug or receptacle is damaged.
- Route the power cord so it cannot be walked on, pinched, or exposed to heat or moisture.
- Disconnect electrical power before servicing, repairing or performing any work that requires access to electrical components.
- Electrical repairs must be performed by qualified service personnel only.

WARNING — ELECTRIC SHOCK

Do not spray or pour water onto the unit, and never immerse electrical components in water. Do not remove electrical covers or panels unless you are qualified to do so and power has been disconnected at the receptacle.

Burn and Heat Hazards

- Shelves, heaters, food containers and adjacent surfaces become hot during operation.
- Wear appropriate heat-resistant gloves when handling hot product, pans or shelves.
- Do not touch heating elements while the unit is operating or immediately after shutdown.
- Allow the unit to cool fully before cleaning or removing shelves.
- Keep children and untrained personnel away from the equipment.
- Do not place packaging, paper, plastic or other combustible material against the heaters or on top of the unit.

B Safety Instructions — continued

Glass Safety

The SHDM-PT uses tempered-glass side panels for full product visibility.

- Do not strike, slam or place excessive weight against the glass.
- Do not use sharp tools, scrapers or abrasive cleaners on the glass.
- Do not subject the glass to sudden temperature change — for example, cold water on hot glass.
- **Do not operate the unit if any glass panel is cracked, chipped or otherwise damaged.** Tempered glass can fail suddenly once damaged. Turn the unit off, disconnect power and contact qualified service personnel.

Food Safety

- The merchandiser is designed for **holding and displaying already prepared hot foods**, not for cooking raw foods.
- Follow your local health department requirements and your establishment's food-safety procedures at all times.
- The FDA Food Code identifies **135 °F (57 °C) or above** as the general hot-holding temperature for time/temperature control for safety (TCS) food. Some jurisdictions and some operations specify a higher figure. **Local requirements govern.**
- Always verify actual **product** temperature with a calibrated food thermometer rather than relying on the thermostat setting alone.
- Record temperatures according to your food-safety monitoring program.

General Practice

- Only trained personnel should operate, load and clean the equipment.
- Do not modify the equipment, and do not bypass thermostats, switches or safety devices.
- Do not operate a unit that is producing unusual noise, odor, smoke or sparking. Turn it off, disconnect power if it is safe to do so, and contact service.
- Keep the area around the unit clear, dry and free of obstruction.
- Use only replacement parts supplied or approved by MVP Group.

NOTICE — RETAIN FOR THE LIFE OF THE EQUIPMENT

This manual should remain with the merchandiser. If the equipment is sold or relocated, pass this manual on to the next operator.

C Specifications

SHDM-PT SERIES

PASS-THRU · 2 SHELVES

SPECIFICATION	SHDM-PT SERIES
Electrical supply	120 V / 60 Hz, single phase
Rated input power	1,800 W
Approximate current draw	15 A at 120 V
Plug type	NEMA 5-20
Temperature range	86–185 °F (30–85 °C)
Heating	Infrared heaters above each shelf
Display shelves	2, slanted for full product view
Heat controls	Independent control per shelf
Light controls	Independent control per shelf
Thermostats	Adjustable, upper and lower shelf
Display design	Pass-thru — operator or customer access
Side panels	Tempered glass
Product dividers	Adjustable divider rods
Exterior finish	Black powder-coated
Installation	Countertop
Certification	cETLus Listed · ETL Sanitation Listed
Warranty	12 months parts and labor



NEMA 5-20



ELECTRICAL LOAD

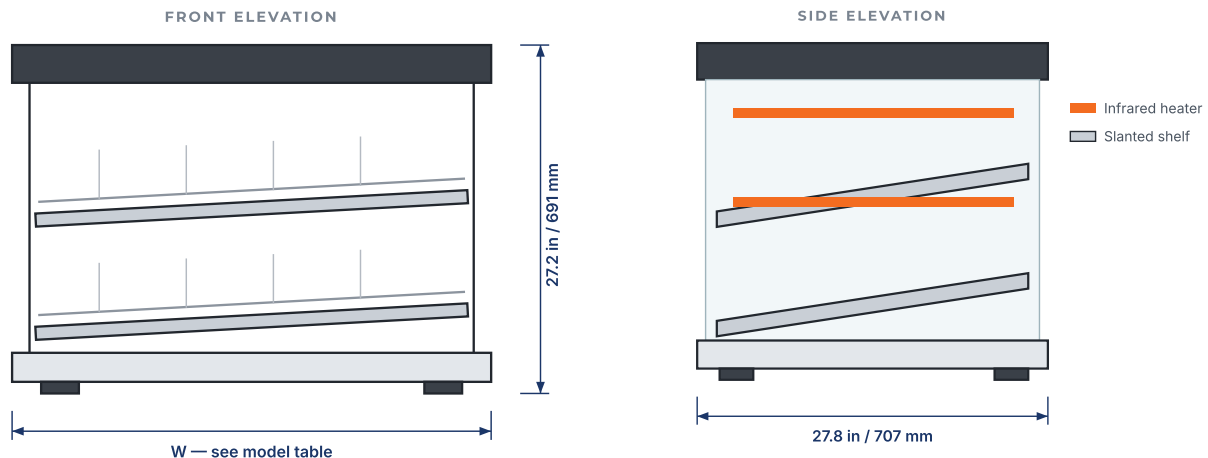
At 1,800 W and 120 V each unit draws approximately **15 amps**. Confirm that the branch circuit and receptacle are rated for this load before installation. Do not place multiple merchandisers, or a merchandiser and other heating equipment, on the same circuit unless a qualified electrician has confirmed the circuit capacity.

Specifications are subject to change without prior notice due to continuing product development. The rating plate on the individual unit is the governing reference.

D Models and Dimensions

MODEL	OVERALL W × D × H	NET WEIGHT	SHIPPING WEIGHT	PACKAGE W × D × H
SHDM-24PT	23.6 × 27.8 × 27.2 in 600 × 707 × 691 mm	72.7 lb (33 kg)	79.4 lb (36 kg)	26.2 × 30.2 × 29 in 666 × 767 × 736 mm
SHDM-32PT	31.5 × 27.8 × 27.2 in 800 × 707 × 691 mm	90.4 lb (41 kg)	97 lb (44 kg)	34.1 × 30.2 × 29 in 866 × 767 × 736 mm
SHDM-38PT	37.5 × 27.8 × 27.2 in 953 × 707 × 691 mm	108.0 lb (49 kg)	114.6 lb (52 kg)	40.1 × 30.2 × 29 in 1019 × 767 × 736 mm
SHDM-44PT	43.5 × 27.8 × 27.2 in 1105 × 707 × 691 mm	121.3 lb (55 kg)	127.9 lb (58 kg)	46.1 × 30.2 × 29 in 1171 × 767 × 736 mm

All models share the same depth, height, electrical rating and temperature range. Only the width changes.



Schematic elevations. Drawings are representative and not to scale; use the dimension table above for planning.

Clearances

- Leave enough space at the sides and rear for air movement, cleaning and service access.
- Keep the unit clear of surfaces or equipment that could be damaged by radiated heat.
- Do not place objects on top of the merchandiser, and do not obstruct any ventilation openings.
- Allow clear reach at both the operator and customer sides — the pass-thru design is served from both.

PLANNING NOTE

Package dimensions above are the carton footprint, not the installed footprint. Confirm that doorways, lifts and the delivery route accommodate the packaged size before the unit arrives, and that the countertop run allows the full overall width plus working clearance at both ends.

E Receiving and Inspection

Inspect the equipment at the moment of delivery, before the carrier leaves.

- 1 Inspect the shipping carton for visible damage, crushing, punctures or water staining.
- 2 Carefully inspect the merchandiser itself — glass panels, shelves, divider rods, controls, cord and plug.
- 3 If damage is found, **photograph the damage before moving or operating the equipment.**
- 4 Note the damage on the delivery receipt before signing.
- 5 Report shipping damage promptly to the carrier and to your equipment supplier.
- 6 Confirm that the model number on the rating plate matches the unit you ordered.
- 7 Remove all shipping materials, protective film and packaging before operating the unit.
- 8 Record the model and serial numbers below and retain this page for future service.

CAUTION — LIFTING

Depending on model, the merchandiser weighs between approximately 73 lb and 128 lb (33–58 kg). Use two people and correct lifting technique. Lift the unit by its base, never by the glass panels or the top canopy.

Record Your Equipment Information

Model	_____
Serial number	_____
Date purchased	_____
Dealer	_____
Installation date	_____

The model and serial numbers are on the rating plate. You will need them for parts, service and warranty claims.

F Installation

Location

- Place the merchandiser on a stable, level countertop capable of supporting its operating weight.
- Provide sufficient space around the unit for safe operation, access to the electrical connection, cleaning, service access and adequate ventilation.
- Do not place the unit directly next to equipment or surfaces that could be damaged by heat.
- Do not block ventilation openings, and do not place objects on top of the merchandiser unless they are specifically designed for that purpose.
- Keep the unit away from open windows, strong drafts, HVAC diffusers and fan discharge — moving air will pull heat off the product and make holding temperature harder to maintain.
- Position the unit so the customer-facing side is unobstructed and the operator side stays accessible for restocking. Avoid direct sunlight on the display.

Electrical Connection

Before connecting:

- 1 Verify that the electrical supply matches the rating plate — 120 V, 60 Hz, single phase.
 - 2 Confirm that the receptacle is properly grounded.
 - 3 Confirm that the receptacle accepts the unit's **NEMA 5-20** plug and that the circuit is rated for approximately 15 A.
 - 4 Make sure all heat and light controls are in the **OFF** position.
 - 5 Plug the unit directly into the appropriate receptacle.
- ✗ Do not modify the plug, cord or receptacle.
 - ✗ Do not use an adapter to fit a NEMA 5-20 plug into a smaller receptacle.
 - ✗ Do not use a power strip or a general-purpose extension cord.

STOP — DO NOT FORCE THE CONNECTION

If the available electrical supply does not match the rating plate, or if the receptacle does not accept the plug, **stop installation and contact a qualified electrician**. Never modify the plug or the wiring to make a connection fit.

Before First Use

- ✓ All packaging, protective film and shipping material removed.
- ✓ Unit level, stable and fully supported by the countertop.
- ✓ Glass panels, shelves and divider rods correctly seated.
- ✓ Interior cleaned and dried — see Section H, Initial Start-Up.

G Understanding the Controls

The SHDM-PT series provides independent heat and light control for each of the two display shelves, with adjustable thermostats for the upper and lower shelf.

This lets the operator run different holding conditions on each shelf — for example, a higher setting for pizza on the upper shelf and a gentler setting for wrapped sandwiches on the lower shelf — or run a single shelf during slow periods to reduce energy use.

HEAT CONTROL & THERMOSTAT

- Each shelf has its own heat switch and its own adjustable thermostat.
- The thermostat controls the temperature of the associated heated shelf and display area.
- Turn the thermostat toward a **higher** setting to increase the temperature, toward a **lower** setting to decrease it.
- Allow time after every adjustment for the shelf to stabilize before judging the result.

LIGHT CONTROL

- Each shelf has an independent light control.
- Use the lights to illuminate the product on display.
- Lights may be switched on or off independently of the heaters.
- Switch lights off at the end of the operating period, with the heat.

NOTICE — CONTROL APPEARANCE MAY DIFFER

Depending on production revision, the physical appearance, position or labelling of the controls may differ from the description above. The function is unchanged. Refer to the markings on your individual unit.

IMPORTANT — THE THERMOSTAT IS NOT A FOOD THERMOMETER

The thermostat setting is **not** a substitute for measuring food temperature. Actual product temperature depends on the food itself, its packaging, the quantity loaded, the loading pattern, how often the display is accessed, and ambient conditions. Always verify with a calibrated food thermometer.

Establishing Your Settings

Every operation is different. Once the unit is in place, run each product type at a trial thermostat setting, measure the food temperature at intervals through a normal service period, and record the setting that reliably holds that product at or above your required temperature. Post those settings for staff rather than relying on judgement at the dial.

H Initial Start-Up

Complete this sequence before the first use, and after any extended shutdown.

- 1 Confirm that all packaging, protective film and shipping materials have been removed.
- 2 Clean the interior, shelves, divider rods and all accessible surfaces. See Section K.
- 3 Make sure every component is completely dry.
- 4 Confirm that the unit is level and stable on the countertop.
- 5 Check the power cord and plug for damage.
- 6 Connect the unit to the correct 120 V, 60 Hz supply.
- 7 Turn on the heat control for the shelf or shelves you intend to use.
- 8 Set the thermostats to an appropriate starting temperature.
- 9 **Allow the unit to preheat before loading any food.**
- 10 Verify the operating temperature with an appropriate thermometer.
- 11 Turn on the shelf lights.
- 12 Load properly heated product.

OPERATING RANGE

The SHDM-PT temperature range is published as **86–185 °F (30–85 °C)**. For hot food holding, establish the thermostat setting that reliably maintains the required **food product** temperature — not merely the cabinet or shelf temperature.

First Heat-Up

A slight odor may be noticed during the first heating cycle as manufacturing residues burn off the heaters. This is normal and should clear within the first period of operation. Run the unit empty through a full preheat, with adequate room ventilation, before loading food for the first time. If a strong or persistent odor, smoke or any burning smell continues, turn the unit off and contact service.

CAUTION — HOT SURFACES

Shelves, heaters and adjacent surfaces reach operating temperature quickly. Use heat-resistant gloves from the moment the heaters are switched on.

I Loading Food

The SHDM-PT is designed for displaying and holding food that is already prepared and already at serving temperature.

Recommended Loading Procedure

- 1 Preheat the shelf that will be used.
- 2 Place only properly prepared, properly heated food into the merchandiser.
- 3 Use suitable food containers or packaging.
- 4 Arrange products so that radiant heat from the shelf heater can reach them as intended.
- 5 Use the adjustable divider rods to keep products organized and upright.
- 6 Avoid overcrowding — leave space between packages for heat to circulate.
- 7 Keep controls, heating elements and ventilation areas clear.
- 8 Rotate product according to your establishment's food-safety procedures.
- 9 Monitor product temperatures at the intervals your food-safety program requires.

The adjustable divider rods are intended to organize boxed foods and wrapped sandwiches so they stay presentable and are easy for a customer to lift out from either side.

DO NOT

- ✗ Use the merchandiser to cook, reheat or thaw raw or cold food.
- ✗ Place product directly against heating elements.
- ✗ Overload the shelves or stack product above the divider rods.
- ✗ Block the customer access path on the pass-thru side.
- ✗ Place leaking or unsealed containers inside the unit.
- ✗ Hold food longer than your food-safety program permits.
- ✗ Assume that a warm-looking product is at a safe holding temperature.

LOAD HOT — HOLD HOT

A heated merchandiser holds temperature; it does not recover it. Food loaded below its required holding temperature may never reach it, and may sit in the temperature danger zone while it looks perfectly presentable. Heat the product to its required temperature in cooking equipment *before* it goes into the display.

J Daily Operating Procedure

Follow this sequence for each operating period.

START OF DAY	DURING OPERATION	END OF DAY
1 Inspect the unit for damage or contamination. 2 Verify the electrical connection. 3 Clean and sanitize food-contact surfaces as required. 4 Turn on the required shelf lights. 5 Turn on the required shelf heaters. 6 Set thermostats to the established operating settings. 7 Allow the merchandiser to preheat. 8 Verify temperature with a calibrated thermometer. 9 Load properly heated food.	• Check product temperatures per your food-safety program. • Maintain required hot-holding temperatures. • Keep products organized behind the divider rods. • Remove expired or unacceptable product. • Avoid excessive access and open time. • Keep the display and glass clean. • Watch for unusual noise, odor, smoke or electrical problems.	1 Remove all food. 2 Turn off the heat controls. 3 Turn off the display lights. 4 Disconnect power when required by your cleaning procedure. 5 Allow hot surfaces to cool. 6 Clean and sanitize the unit. 7 Inspect glass, shelves, cord and controls. 8 Leave the equipment clean and dry.

Energy and Product Quality

- Run only the shelves you need. Independent shelf control means a slow period does not have to heat an empty shelf.
- Keep the display loaded to a realistic level for the daypart — a nearly empty heated shelf wastes energy and presents badly.
- Hold product for the shortest practical time. Long holds degrade texture and appearance well before they become a food-safety question.
- Clean glass frequently. Product visibility is the point of the equipment.

K Cleaning and Maintenance

BEFORE CLEANING

Always allow hot components to cool before cleaning. Disconnect electrical power before cleaning any area where electrical components could be exposed to moisture.

Daily Cleaning

- 1 Remove all food and packaging from the unit.
- 2 Turn off the heat and light controls and allow the unit to cool.
- 3 Disconnect power if your cleaning procedure requires it.
- 4 Remove the removable shelves and divider components as applicable.
- 5 Wash food-contact surfaces using your facility's approved cleaning procedure.
- 6 Rinse where required by the cleaning chemical manufacturer's instructions.
- 7 Sanitize food-contact surfaces with an approved food-contact sanitizer at the correct concentration and contact time.
- 8 Clean the glass with a suitable glass cleaner or approved foodservice cleaning solution, applied to the cloth rather than sprayed onto the unit.
- 9 Wipe exterior surfaces with a soft cloth.
- 10 Dry all surfaces thoroughly.
- 11 Reinstall the shelves and divider rods correctly and confirm they are properly seated.

Glass Cleaning

- Use a soft, non-abrasive cloth.
- Apply cleaner to the cloth, not directly to the glass, so liquid cannot run into the frame or reach electrical components.
- Do not use sharp objects, abrasive cleaners, scouring pads or aggressive scraping on tempered glass. Surface scratches weaken tempered glass.
- Clean both faces — the pass-thru design means customers see the display from both sides.

K Cleaning and Maintenance — continued

Cleaning Precautions

NEVER

- ✗ Spray water directly onto electrical controls.
- ✗ Immerse electrical components in water.
- ✗ Use abrasive pads that can damage finishes or glass.
- ✗ Use harsh chemicals that are incompatible with stainless steel, glass or painted surfaces — including chlorine-based, ammonia-based or acidic cleaners not approved for foodservice equipment.
- ✗ Pour water into the cabinet.
- ✗ Clean heating elements while they are hot.
- ✗ Use a pressure washer or steam cleaner on the unit.

Maintenance Schedule

INTERVAL	TASK	NOTES
Daily	Clean and sanitize food-contact surfaces	End of each operating period, after cool-down.
Daily	Clean glass, both faces	Cleaner applied to the cloth, never sprayed onto the unit.
Daily	Inspect cord, plug and controls	Look for heat damage, cuts, loose fittings or discoloration.
Weekly	Remove and deep-clean shelves and divider rods	Check that rods reseal and lock correctly.
Weekly	Inspect glass panels and mounting hardware	Any chip or crack — take the unit out of service.
Monthly	Verify thermostat accuracy against a calibrated thermometer	Record the result. Drift is an early service indicator.
Monthly	Check that ventilation openings are clear	Clean any dust or grease accumulation.
As needed	Qualified service inspection	Any electrical fault, heating fault or damaged component.

CAUTION — DO NOT OPEN THE EQUIPMENT

Do not remove electrical covers or attempt electrical repairs unless you are qualified to do so and power has been disconnected. There are no operator-serviceable parts inside the electrical enclosure.

L Food Temperature Management

The SHDM-PT is adjustable across a published range of 86–185 °F (30–85 °C). The correct thermostat setting depends on the food and the operating conditions — it is not a fixed number.

The Rules That Govern

- For food requiring hot holding, use your approved food-safety procedure and **verify actual food temperature**.
- The FDA Food Code's general hot-holding provision for applicable TCS foods is **135 °F (57 °C) or above**. Some operations and some products are managed to a higher target.
- The Food Code is a **model** code. Your state, county or local health authority may adopt a different edition or impose additional requirements. **Local requirements govern**.

BEST PRACTICE

- Measure the **coolest or least-heated product location** — typically the package furthest from the heater, at the end of a shelf, or the bottom of a stack — rather than measuring only the air or the shelf surface.
- Use a clean, calibrated probe thermometer and sanitize it between products.
- Record temperatures at the frequency your food-safety monitoring program requires.
- Establish and post a thermostat setting per product type, validated by measurement.
- Re-validate settings when you change packaging, supplier, portion size or loading pattern.

What Changes Product Temperature

- The food itself — density, moisture and starting temperature.
- Packaging — a foil-wrapped item behaves differently from a vented box.
- Quantity loaded and how tightly it is packed.
- Position on the shelf relative to the heater.
- How often, and how long, the display is accessed.
- Ambient temperature, drafts and nearby air movement.

IF PRODUCT IS BELOW TEMPERATURE

Do not attempt to bring under-temperature food back up in the merchandiser. Remove it and follow your food-safety program — reheat in appropriate cooking equipment to the required temperature, or discard.

M Troubleshooting

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Unit does not heat	No electrical power	Check the plug, receptacle and circuit breaker against the rating-plate requirements.
Unit does not heat	Heat control is OFF	Turn on the appropriate shelf heat control.
Food is too cool	Thermostat setting too low	Increase the setting gradually, allow it to stabilize, then verify product temperature.
Food is too cool	Excessive loading	Reduce the quantity and improve spacing between packages.
Food is too cool	Product loaded cold	Load only properly heated food. The unit holds temperature, it does not recover it.
Food is too cool	Draft or air movement across the display	Relocate the unit away from HVAC diffusers, fans, open doors and windows.
One shelf is not heating	Shelf control or thermostat fault	Confirm that shelf's control is ON. If the problem persists, contact service.
Lights do not operate	Light control OFF	Turn on the appropriate shelf light control.
Lights do not operate	Electrical or component problem	Contact qualified service personnel.
Glass is excessively dirty	Frequent handling and food residue	Clean the glass regularly, both faces, with an approved cleaner.
Unit trips the breaker	Electrical overload or fault	Turn the unit OFF and have the electrical supply and the equipment inspected. Confirm the circuit is rated for approximately 15 A and is not shared.
Unusual smell or smoke	Electrical or component problem	Turn the unit OFF, disconnect power if it is safe to do so, and contact service immediately.
Unit overheats	Thermostat or control problem, or restricted airflow	Turn the unit OFF and contact qualified service personnel.

WARNING

Do not remove electrical covers or attempt electrical repairs unless you are qualified to do so. Do not bypass thermostats, switches, safety devices or electrical protection under any circumstances.

N Service, Parts and Warranty

Before You Call for Service

Have the following information ready. It shortens the call and gets the right part on the truck.

- Model number
- Serial number
- Date of purchase
- A clear description of the problem
- The electrical supply the unit is connected to
- Photos of the unit or the rating plate, if requested

Both the model and serial numbers are on the rating plate. If you recorded them on page 8, use that record.

MVP GROUP TECHNICAL SUPPORT

(888) 275-4538
TECHNICAL SUPPORT

www.mvpgroupcorp.com
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MVP Group publishes Sierra customer service, technical support and authorized service agent information on its website. For an updated listing, visit www.mvpgroupcorp.com.

Warranty

The Sierra SHDM-PT series carries a **12-month parts and labor warranty**. Refer to the current Sierra price list for the full warranty statement, terms, exclusions and claim procedure.

Warranty service may require the model number, serial number, purchase date and proof of purchase. MVP Group's warranty registration process specifically requests this information, so complete the record on page 8 at installation.

WHAT VOIDS COVERAGE

- Operation at a voltage other than that shown on the rating plate.
- Modification of the equipment, the plug or the wiring.
- Bypassing thermostats, switches, safety devices or electrical protection.
- Damage from improper cleaning agents, pressure washing or immersion.
- Repairs performed by unqualified personnel, or use of non-approved parts.
- Damage in transit not reported to the carrier at delivery.

SIERRA is a registered trademark of MVP Group. Due to continuing product development, specifications are subject to change without prior notice.

Quick Reference

Post this page at the equipment for daily use.

SHDM-24PT · 32PT · 38PT · 44PT

120 V · 1,800 W · NEMA 5-20

BEFORE OPERATING

- ✓ Confirm correct 120 V supply.
- ✓ Inspect cord, plug, glass and cabinet.
- ✓ Clean and sanitize the display.
- ✓ Turn on required shelf heat.
- ✓ Turn on required shelf lighting.
- ✓ Set thermostats.
- ✓ Preheat.
- ✓ Verify temperature.
- ✓ Load properly heated food.

WHILE OPERATING

- ✓ Maintain required food temperature.
- ✓ Avoid overloading.
- ✓ Keep products organized.
- ✓ Monitor food temperatures.
- ✓ Rotate stock.
- ✓ Keep glass and display surfaces clean.
- ✓ Watch for unusual noise or odor.

AFTER OPERATING

- ✓ Remove all food.
- ✓ Turn off heat and lights.
- ✓ Allow equipment to cool.
- ✓ Disconnect power for cleaning.
- ✓ Clean and sanitize.
- ✓ Dry all surfaces.
- ✓ Inspect before next use.

AT A GLANCE

Electrical	120 V · 60 Hz · 1 Ph
Rated input	1,800 W (approx. 15 A)
Plug	NEMA 5-20
Temperature range	86–185 °F (30–85 °C)
Depth × height (all models)	27.8 × 27.2 in
Warranty	12 months parts & labor

STOP AND CALL SERVICE IF

- ✗ Glass is cracked or chipped.
- ✗ The cord, plug or receptacle is damaged.
- ✗ There is smoke, a burning smell or sparking.
- ✗ The unit trips the breaker.
- ✗ A shelf will not heat, or the unit overheats.

MVP Group technical support — (888) 275-4538



PERFORMANCE YOU CAN DISPLAY

HEATED DISPLAY MERCHANDISER

SHDM-24PT · SHDM-32PT · SHDM-38PT · SHDM-44PT



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