

Food Warming Equipment

OPERATING INSTRUCTIONS

Models #1220FWE-120, 1220FWD-120, 1220FW2-120, 1220FW-120, 7QFW-120, 11QFW-120

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

Suffix “-120” may be replaced with suffix “-208” for 208 volt models or suffix “-240” for 240 volt models.
Suffix “T” indicates thermostatic control.

This food warmer will work most efficiently when used with water in the pan liner. The hot water will give a better distribution of heat and help keep food from drying out. It is not designed for cooking foods but merely to keep hot foods at desired temperatures for serving.

During initial operation, a little smoke or odor may be detected. This will occur when the coating on the heating element burns off. This should stop after 1/2 hour of operation.

This warmer is equipped with a variable control for different heat selections.

WET OPERATION WITH COVER

- (1) Fill bottom well with minimum of 190°F hot water so that water touches the bottom of the food pan.
- (2) Set dial to highest position for 45 minutes with well covered. Note: the indicator light is the set point for the control knob. To preheat unit, place precooked food (minimum 160°F) in food pans and place in well. Cover food pans with lids.
- (3) Adjust to desired setting for proper food temperature. This will vary with the type of food, type of pans and individual serving temperature. NSF requires a minimum temperature of 150°F in food product.
- (4) To increase temperature turn knob toward highest setting. To decrease turn knob toward lowest setting. In some cases it will be necessary to position the knob between the lowest setting and off to achieve a lower temperature.
- (5) Change water, clean liner and wipe dry after every 24 hours of operation. Water may have to be added to pan during operation depending on operating time and temperature setting.
- (6) When food is not being served, food pans should be covered to maintain temperature and to prevent food from drying out.

The above instructions are starting suggestions only and may be changed to suit your individual needs. With so many different applications for this item, it is impossible to have standard settings to suit all.

NOTE: If unit is used dry, the bottom of receptacle will take on a brown colored appearance where heater is located. This discoloration is permanent and can not be removed, this in no way will affect the operation of the unit.

CAUTION!

- (1) **Do not immerse the food warmer in water.**
- (2) **All repairs should be done by an authorized service agency.**
- (3) **Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect switch.**
- (4) **Unit should be operated with feet provided to prevent overheating and damage to countertop or cord. Check feet every 30 days to assure they are tight.**
- (5) **Check cord and plug appearance for damage, cracking or deterioration. If visible, have both replaced by an authorized service agency.**

This equipment is designed and sold for commercial use only, by personnel trained and experienced in its operation. It is not sold for consumer use in and around the home, nor for use directly by the general public in foodservice locations.