EQUIPMENT AVANTCO

User Manual

Electric Countertop Food Warmer

Intertek Intertek

Models: W50

05/2017

Please read and keep these instructions. Indoor use only.

User Manual

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Warning

ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.

- Plug only into a three hole grounded electrical outlet
- Use only on flat, level surfaces
- Unplug warmer and let cool before cleaning or moving
- Unplug warmer when not in use
- Do not immerse
- Do not spray with water or cleaning agents
- Handle hot water carefully
- Do not operate unattended
- Important: Do not operate this unit without water in well

Function & Purpose

This unit is intended to hold pans of hot food at the proper serving temperature. It is NOT intended to cook raw food or reheat prepared food.

Operation

1. Place the food warmer on a flat, stable surface.

2. Fill the well with 4 quarts of water. Do not overfill the well. Do not operate this unit without water in the well.

ELECTRICAL SHOCK HAZARD.
DO NOT FILL WITH MORE THAN 4 QUARTS OF WATER. IF LEVEL IS TOO HIGH, WATER MAY OVERFLOW WHEN THE FOOD PAN IS INSERTED. THE OVERFLOW COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRICAL SHOCK.

3. Plug cord into a three hole grounded electrical outlet.

4. Preheat the water in the well by covering the well with an empty food pan or cover and then set the heat control to maximum heat setting. Preheat for 30 minutes.

5. Place food pan of hot food into the food warmer. To prevent spills, do not over fill the food pan.

6. **HOT FOOD HOLDING** - Reduce the setting of the knob by 1/4 turn and monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140^{O}F (60^{O}C) (and/or in compliance with the local health codes) to help prevent bacteria growth. Maintain water level at 4 quarts. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed. Adjust up or down as required by the food type for safe temperature.

HOT WATER AND STEAM IN THE WELL CAN BURN SKIN. USE PROTECTIVE GLOVES, MITTS, OR POTHOLDERS WHEN REMOVING FOOD PAN OR COVER. HOT FOOD CAN ALSO CAUSE BURNS. HANDLE FOOD CAREFULLY.

Cleaning

To maintain appearance and increase the service life, the food wamer should be cleaned at least daily.

1. Before cleaning or moving, unplug the unit and let it cool completely.

2. Carefully empty the water from the well.

3. Wipe the entire well interior with a clean, damp cloth.

4. To avoid damaging the well finish, do not use abrasive materials, scratching cleansers or scouring pads to clean water deposits from well.

5. If soap or chemical cleansers are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.

6. Every two hours, remove pan and check the water level.

DO NOT IMMERSE FOOD WARMER IN WATER OR OTHER LIQUID.
DO NOT SPRAY WITH WATER OR CLEANING PRODUCT.
LIQUID COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK.

Repair

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the food warmer or replace a damaged power cord yourself. Contact a professional repair service.

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the date of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

This warranty does not apply to, and Avantco is not responsible for any warranty claims on products sold or used outside of the contiguous United States.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial applications.