

## Operating and Maintenance Instructions

### Model series: Drop-In Warmers

#### **INTRODUCTION**

1. Please read instructions before using this appliance.
2. When using this appliance, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.
3. Clean machine thoroughly before and after all uses following cleaning instructions below.

#### **ELECTRICAL REQUIREMENTS**

1. Wire warmer into a grounded circuit with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.
2. **All electrical connections must be made according to local codes by a licensed electrician.**

#### **SAFETY INSTRUCTIONS**

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from appliance.
3. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left unattended.
4. Always turn the power off at the circuit breaker before cleaning, adjusting or maintaining this machine.
5. Do not operate any appliance after it malfunctions, has been dropped, or damaged. Return appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
6. Do not use outdoors. This appliance is not intended for use in wet or moist locations. Never locate appliance where it may fall into water.
7. To prevent a possible fire, it is recommended that the unit is installed above a non-combustible surface.
8. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.

#### **INSTALLATION**

1. All Drop-In Warmer models should be wired per **ELECTRICAL REQUIREMENTS** above.
2. Before installation ensure that the warmer is not damaged in any way.
3. This unit radiates heat when in use therefore we recommend that the unit be installed above a non-combustible surface.
4. The mounting holes for each model series are as follows: 6160 Series – 9" diameter hole, 6161 Series – 11-1/4" diameter hole, 6162 Series – 21" x 13" rectangular cutout.
5. Locate control box near the warmer. There is approximately 36" of available to the control box and to the wiring junction. The cutout size for the control box is 6-1/8" wide x 3-1/4" high. Reference the picture below for mounting hole locations in reference to the cutout.
6. Use Only Copper Wire suitable for 90° C (194° F).
7. A ribbon putty gasket should be used under the edge of the well when installing (not supplied).
8. After gasket is in place, carefully lower the warmer into the cutout. Once warmer is placed in the cutout, use a screwdriver to bend out the locking tabs to lock the warmer to the countertop. This will ensure the warmer cannot be pulled up out of the cutout.
9. Make the electrical connection using the junction wires and an appropriately rated branch circuit.
10. If warmer fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

#### **OPERATION**

1. Preheat the water in the well by covering the well with an empty food container or cover and set heat control knob to the maximum heat setting for the recommended time listed below.  
15 minutes if SINK was filled with HOT water.  
20 minutes if SINK was filled with COLD water.
2. The warmer is intended to hold containers of previously cooked, hot food at the proper temperature.
3. Place stainless steel containers (insets) of food into warmer. Cover inset with lid. To prevent spills, do not overfill the food container.
4. **Do not put food product directly into the warmer well. Food must always be placed in an inset.**
5. For the function of hot food holding, set the heat control knob to the desired setting. Monitor food temperatures closely for food safety. It is the responsibility of the operator to make sure that food is maintained at a safe temperature for serving. **The insets must be covered to maintain temperatures when food is not being served.**
6. During normal operation for food holding, periodically remove container and check water level. Add hot water if necessary. Stir occasionally.
7. Turn warmer off when not in use.

#### **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the warmer.

1. Turn warmer off before cleaning.
2. Do not immerse in water or other liquid. Avoid splashing water into unit.

3. The housing and reflectors are made of anodized aluminum and aluminized steel, which can be kept clean by use of a damp sponge and soap solution.

## **TROUBLESHOOTING**

|                                    |   |
|------------------------------------|---|
| No Heat                            | Check that power switch is turned "ON".       |
|                                    | Check power at heater.                        |
| Unit Blows Fuse or Circuit Breaker | Check to make sure circuit is not overloaded. |

