

# USER MANUAL

## Food Warmer KWFR



***Please read and keep these instructions. Indoor  
use only***

# 3.5 QUART CONDIMENT WARMER

## MANUAL

This warmer is designed for commercial use only and is not intended for residential use. It should be operated by trained individuals. Be sure to read the operation and safety manual before using.

### **CAUTION – PUMP SPOUT BECOMES HOT DURING OPERATION –**

to avoid possible serious injury, use protective heat resistant gloves when handling hot unit.

### **CAUTION – DO NOT OPERATE UNIT WITHOUT WATER –**

check water level frequently when in operation. Apply more water as needed.

### **CAUTION – DO NOT SUBMERGE HEATING ELEMENT IN WATER**

### **Installation**

This warmer is used with 220-240V/50Hz.

### **Operation**

Warmer is intended use is with included 3.5 qt. stainless steel insert or #10 can.

- 1.Fill bowl with 1 and 1/3 quarts of hot water
- 2.Turn on warmer
- 3.Insert product in either included 3.5 qt stainless steel inset or #10 can
- 4.Cover
- 5.Allow content to pre-heat to the desired temperature, set thermostat to desired holding temperature.

**\*\*NOTE –** pump insert will not function properly until contents are properly pre-heated.

**DO NOT OPERATE ON HIGH HEAT FOR MORE THAN 45 MINUTES – contents may overheat.**

### **Specification**

Item#	KWFR
Capacity	#10 Can or 3.5 Quart Inset
Unit Dimensions	W230xD420xH388mm
Voltage	220-240V
Wattage	550W

**Features:**

- 1.Perfect for serving nacho cheese, hot fudge, chili, and other hot condiments or toppings.
- 2.Square warmer include eye-catching decal cards that slide in and out for versatility.

**Cleaning and Storage**

Clean and dry the heating unit after each use. Use soft cloth and mild soap on exterior. Do not use metal scouring pads, strong abrasives or detergents on exterior. These however can be used on the interior of heating unit when necessary

When storing, set control knob to "LOW" position.

**Pump Cleaning and Care**

Clean pump thoroughly between each use.

- 1.Remove nut-cylinder and pull pump-plunger from pump chamber
- 2.Remove knob from plunger and disassemble
- 3.Remove cap-tube and nut-sleeve-tube. Remove cover from pump
- 4.Remove "U" pin.
- 5.Remove ball bearings from pump
- 6.Wash all pieces with soap and water. Sanitize in 220 ppm four part solution.
- 7.Reassemble. \*\*NOTE – wet O-ring with edible vegetable oil when reassembling.

**Priming Pump**

Pump may take up to three depressions of the plunger to fully prime and vend thick products. If the pump does not dispense properly, remove and make sure the O-ring is in the correct place. If it is missing, make sure the O-ring did not get pulled into pump plunger tube. Failure to do this can result in a broken O-ring being pumped out when the food is vended.