



FOOD EQUIPMENT

Operating and Maintenance Instructions

Model: **6510A-2D4** DUAL 4 QUART WARMER WITH HEADER
Model: **6510A-2D4P** DUAL 4 QUART WARMER W/O HEADER

INTRODUCTION

1. Please read instructions before using this appliance.
2. When using electrical appliances, 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

Plug warmer into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.

SAFETY INSTRUCTIONS

Warning! All power must be disconnected at power source before any service procedure is performed.

1. 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.
2. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left unattended.
3. Always unplug appliance when not in use and before cleaning, adjusting or maintaining this machine. To disconnect appliance, turn controls off and remove plug from power source.
4. Do not operate any appliance with a damaged or altered cord or plug, after the appliance malfunctions, has been dropped, or damaged. Return appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
5. 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.
6. Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
7. To reduce the risk of fire, it is recommended that the unit is placed on 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.
9. **WARNING! ELECTRIC SHOCK HAZARD! Keep water at recommended level. If the water level is too high, water may overflow when the food containers are inserted. The overflow could enter the electrical compartment and may cause a short circuit or electric shock.**
10. **Hot water and steam in the POT can burn the skin. Use protective gloves, mitts or potholders when removing food container or cover. Hot food and water can also cause burns. Handle food carefully.**

PREPARATION

1. Set warmer on a flat, stable non-combustible surface near the power source.
2. Clean unit thoroughly before use.
3. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug cord into grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded properly.
2. Fill each POT with **1" (2 to 2-1/3 cups)** of very hot water. Monitor throughout the day, as water may need to be added.
3. Turn the thermostat setting to the "preheat" setting for 20 minutes.
4. Place the soup in the 4-quart inset per soup instructions. Install lids, place ladle into inset and place into each POT.
Do not put food product directly into the Food Warmer POTS. Food must always be placed in an inset.
5. Stir frequently to evenly distribute heat during heat up. Stirring will reduce the amount of time required for the soup to reach serving temperatures.
6. Heat soup to desired temperature and then turn the dial to the desired temperature for holding

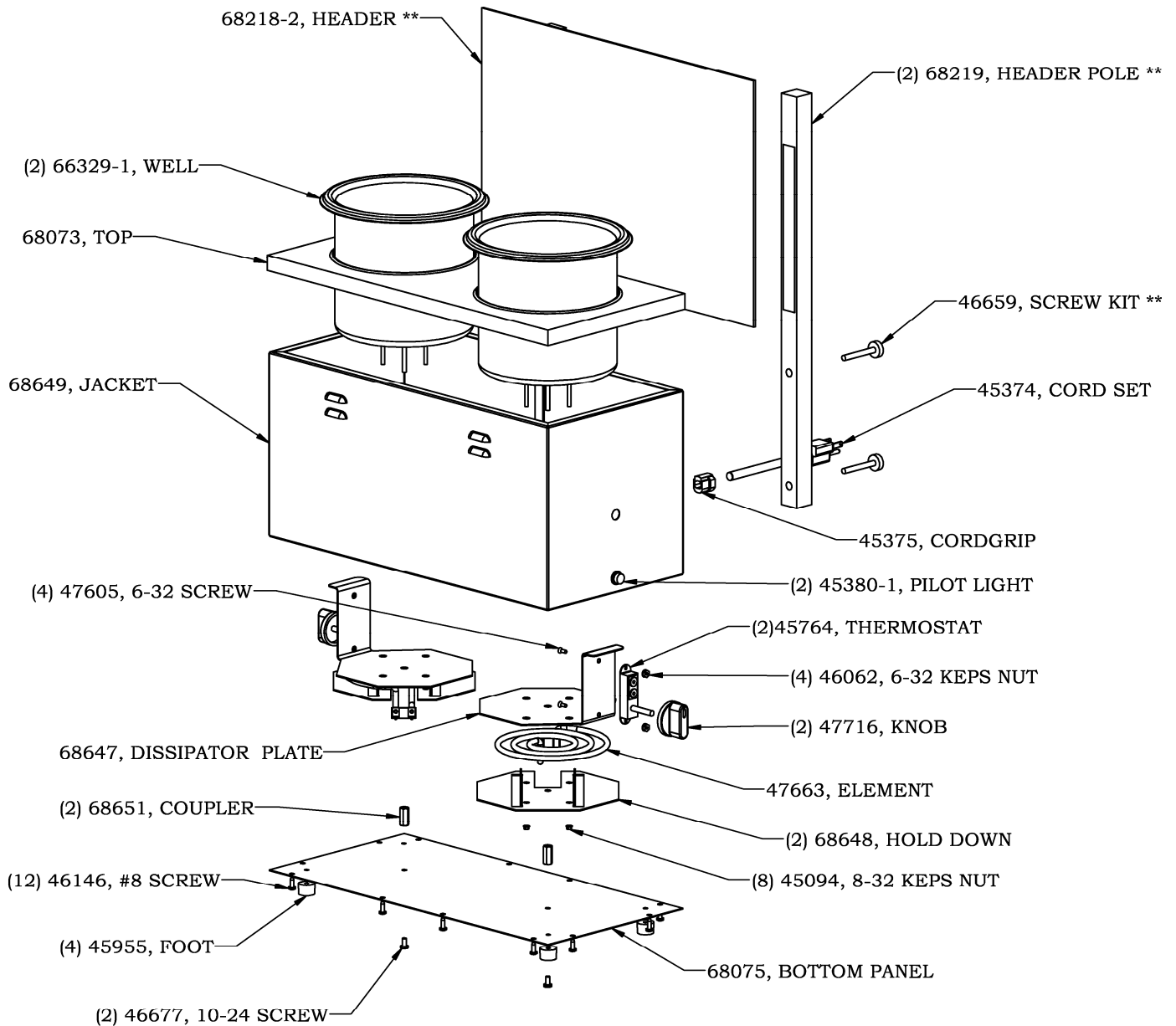
Note: It is the responsibility of the operator to monitor the soup for safe cook and serve temperatures.

THIS UNIT IS DESIGNED TO OPERATE WITH WATER IN THE POTS. WET OPERATION IS NECESSARY TO MAINTAIN SAFE FOOD TEMPERATURES, FOR MORE EVEN HEAT DISTRIBUTION, LOWER OPERATING COSTS AND LONGER TROUBLE FREE SERVICE. FOOD PANS MUST BE COVERED TO MAINTAIN TEMPERATURE WHEN FOOD IS NOT BEING SERVED.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit. To maintain appearance and increase the service life, the unit should be cleaned at least once a day. Change the water and clean the wells every 24 hours.

1. Unplug the power cord and let unit cool before cleaning or moving.
2. Carefully empty the hot water from the unit.
3. Wipe the POTS with a clean, damp cloth.
4. **Do not immerse warmer in water or other liquid.** Do not clean with a water jet.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleansing. Chemical residue could damage unit.
6. TO REMOVE SCALE, USE 1 TSP. WHITE VINEGAR TO 1 CUP OF WATER, LET STAND, RINSE, REPEAT IF NECESSARY.



** NOT INCLUDED ON 6510A-2D4P



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