

OPERATIONS MAINTENANCE MANUAL

DRAWER WARMERS

SLIM LINE SERIES

WITTCO MODEL NUMBERS

200-1-SL

200-1-SL-BI

200-2-SL

200-2-SL-BI



wittco

foodservice
equipment

LIMITED WARRANTY

Wittco warrants the Products that it manufactures to be free from defects in materials and workmanship, under normal use and service, for the periods indicated below from the date of purchase when installed and maintained in accordance with Wittco's written instructions. Buyer must establish the "Products" purchase date by returning Wittco's Warranty registration Card or by other means satisfactory to Wittco in its sole discretion.

Wittco warrants its Products to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **Ninety (90) days Labor Warranty**
- b) **One (1) Year Parts Warranty**

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, **SUCH WARRANTIES DO NOT COVER:** Coated incandescent light bulbs or heat lamps, all glass components, Product misuse, tampering, misapplication, application of improper voltage, or recalibration of thermostats or high limit switches.

LIMITATION OF REMEDIES & DAMAGES

Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Wittco's option, to repair or replacement by a Wittco authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products, as defined by Wittco, shall be delivered by Buyer, at its sole expense, to the nearest Wittco authorized service agency for replacement or repair. Wittco reserves the right to accept or reject any such claim in whole or in part. Wittco will not accept the return of any Product without prior written approval from Wittco, and all such approved returns shall be made at Buyer's sole expense. **WITTCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOSS OF PRODUCTS AND LOSS OF PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS.**



WITTCO TECHNICAL & PRODUCT SUPPORT

TECHNICAL SUPPORT & SERVICE INQUIRES MAY BE DIRECTED TO WITTCO BY:

1. **CALLING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (800)
367-8413
8:00 AM - 4:30 PM (CENTRAL TIME)

2. **FAXING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (414)
354-2821
DAILY 24 HOURS

3. **MAILING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT INC.
7737 NORTH 81ST. STREET
MILWAUKEE, WISCONSIN 53223
USA

WHEN DIRECTING INQUIRIES TO WITTCO PLEASE HAVE THE FOLLOWING INFORMATION AVAILABLE TO AVOID DELAYS

1. Wittco **model number** indicated on the equipment serial data plate located at the electrical connection.
2. Wittco **serial number** indicated on the equipment serial data plate. The equipment serial number will also have two (2) alpha characters immediately following the serial number. These alpha characters are part of the serial number.



INTRODUCTION

The 200 series of Slim-Line drawer warmers from Wittco Foodservice Equipment provide an efficient and sanitary method of holding a variety of hot prepared foods.

This manual has been produced to provide persons responsible for the operation and maintenance of the equipment with a simple but comprehensive understanding of its proper use and care. We recommend that this manual be read and understood prior to placing the unit into operation.

NOTE: THE DRAWER WARMER SHOULD BE THOROUGHLY CLEANED IN ACCORDANCE WITH THE INSTRUCTIONS CONTAINED IN THIS MANUAL PRIOR TO PUTTING INTO SERVICE.

It is recommended that prior to placing the drawer warmer into operation that it be pre-heated at the highest temperature setting for period of 30-45 minutes.

Should repair or adjustment of the unit become necessary, we suggest that procedures described in this manual be followed. The operator may also contact the authorized Wittco dealer who sold the product or an authorized Wittco service agency. If the needed repair occurs during the warranty period, prior authorization is required from Wittco by the service company before the work is commenced.

It is our sincere desire that you obtain the maximum benefit from your Wittco heated drawer warmer system. If at any time questions arise or additional information is required, contact Wittco at 800 367-8413.

DESCRIPTION

The Wittco 200 series of Slim-Line drawer warmers provide an efficient means of holding a variety of prepared hot food products at proper temperatures until serving. The 200 Slim-Line series is provided with a large 12 X 20 X 4 steam table pan insert.

UNCRATING

Each Wittco drawer warmer system is packed in a cardboard carton. When the unit is received by the operator, the carton should immediately be inspected for any sign of visible exterior damage to the carton. If the carton is punctured or dented, it may be an indication that the unit has sustained concealed freight damage.

It is very important that any evidence of damage be noted on the Bill of Lading at the time of receipt.

UNPACKING THE UNIT

1. Remove the cardboard carton and the plastic bag covering the unit.
2. Carefully lift the unit off the carton bottom and pallet and place it on the floor or table.
3. Remove the legs for the unit located in the drawer of the unit.
4. Secure the legs to the bottom of the drawer warmer by screwing the legs into the holes provided.
5. Remove any and all packaging materials in the drawers.
6. Thoroughly clean the unit as described in the instructions.

ELECTRICAL REQUIREMENTS

The 200 Slim-Line drawer warmer series are factory wired for either 110/120 volt or 208/240 volt, singles phase operation. All 110/120 volt units are equipped with a 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt units are equipped with a 8 foot cord and NEMA 6-15 plug.

CAUTION: Verify that the power source matches the data plate on the lower rear corner of the unit and the plug configuration before the connection is made.

OPERATION

The control panel of the 200 series contains an operating indicator light and full range thermostat.

Once the unit has been connected to the appropriate power source the unit is ready for operation. the operating thermostat also acts as the on/off switch to the drawer warmer system. Turning the thermostat counter clock-wise until it stops will turn the system off.

Rotate the thermostat dial so that it points to the number 5. This will cause the heating elements to start heating. When this occurs the red operating indicator light will illuminate. this light will stay on as long as the heating element are engaged. Once the predetermined temperature is achieved, the heating element will begin to cycle. During this period the red operating indicator light will turn on and off as the heating elements cycle.

As the heating elements are heating, the thermometer will begin to move and indicate the interior temperature of the cabinet. At the number 5 setting the thermometer should indicate an average temperature of approximately 150 degrees F.

NOTE: The temperature in any heated unit will fluctuate as the heating element cycle on and off. The thermostat setting will provide an average temperature in the unit. However, the operator should always monitor the food product to insure that it remains at proper temperatures.

REMEMBER - THE GREATER THE THERMOSTAT NUMBER SETTING THE HIGHER THE UNIT TEMPERATURE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE CABINET TEMPERATURE.

CLEANING

The interior drawer inserts of the unit should be cleaned prior to putting unit into service. Use a mild soap and water solution to clean. Never use harsh chemicals or abrasive pads to clean the unit.

REPLACEMENT OF ELECTRICAL COMPONENTS

It is highly recommended that only Wittco Foodservice Equipment replacement parts be used to insure compatibility of component parts in the operation of the drawer warmer system.

THERMOSTAT/SENSING BULB REPLACEMENT

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the black thermostat control knob from the control panel by loosening the "L-end" screws that hold it to the thermostat stem.

NOTE: PRIOR TO LOOSENING THE "L-END" SCREWS, TURN THE BLACK THERMOSTAT KNOB SO THAT THE ARROW ON THE KNOB IS IN THE "OFF" POSITION.

3. Remove the control panel from its housing by removing the control panel retaining screws and gently pulling the control panel forward exposing the back side of the control panel.
4. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
5. Disconnect the wire leads connected to the thermostat.
6. Remove the entire drawer from the unit exposing the temperature sensing bulb..
7. Loosen the screws holding the temperature sensing bulb to the interior drawer compartment.

NOTE: The temperature sensing bulb must be replaced whenever the thermostat is replaced. The temperature sensing bulb lead wire is permanently connected to the thermostat.

8. Remove the screws holding the thermostat to the control panel.

9. Remove the round chrome cap on the exterior right side of the unit.
10. Gently pull the temperature sensing bulb lead wire through the side access hole until the entire probe and lead wire is exposed.
11. Begin pulling the thermostat with sensing bulb lead wire from the open control panel so that the sensing bulb goes back through the side access hole until completely removed through the open front control panel.
12. Install the replacement thermostat and temperature sensing bulb following the reverse order of the above procedure.
13. Reinstall the control panel to the unit.
12. Reconnect the unit to its power source and test.

HEATING ELEMENT REPLACEMENT

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the entire drawer from the unit exposing the heating element.
3. Remove the element cover retaining screws and remove the element cover.
4. Remove the element retaining screw securing the element to the floor of the drawer compartment.
5. Remove the element retaining screws securing the element housing to the rear of the drawer compartment.
6. Gently pull the element with the element lead wires until the entire assembly stops fully exposing the element lead wires.
7. Cut the element lead wires as close to the element mount bracket as possible.
8. Connect the replacement element lead wire ends to the exposed cabinet cut-off ends with butt connectors. Completely tape the butt connectors with high temperature heat tape.
9. Install the replacement heating element following the reverse of the above steps.
10. Reinstall the drawer to its compartment by following the reverse of the above.
11. Reconnect the unit to its power source and test.

INDICATOR LIGHT REPLACEMENT

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the retaining screws holding the control panel to the unit.
3. Remove the control panel from its housing gently pulling the control panel forward exposing the back side of the control.
4. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
5. Disconnect the wire leads connected to the indicator light.
6. Remove the indicator light from the control panel.
7. Install the replacement indicator light into the control panel. The indicator will snap into the control from the front.
8. Reinstall the control panel by following the reverse of the above.
9. Reconnect the units to its power source and test.

THERMOMETER REPLACEMENT

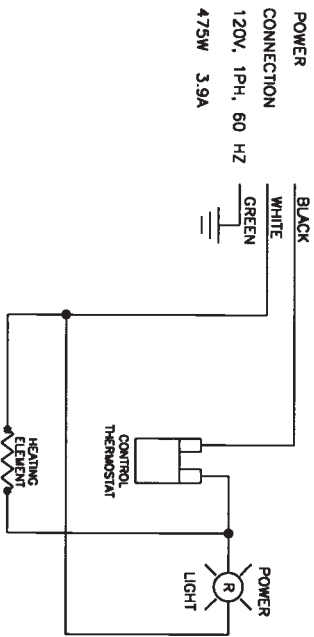
1. Remove the drawer assembly containing the defective thermometer.
2. Remove the defective thermometer by removing the retaining clip located on the back side of the drawer assembly.
3. Install the replacement thermometer.
4. Reinstall the drawer assembly into the drawer compartment.

DRAWER SLIDE REPLACEMENT

1. Remove the drawer assembly containing the defective drawer slide(s).

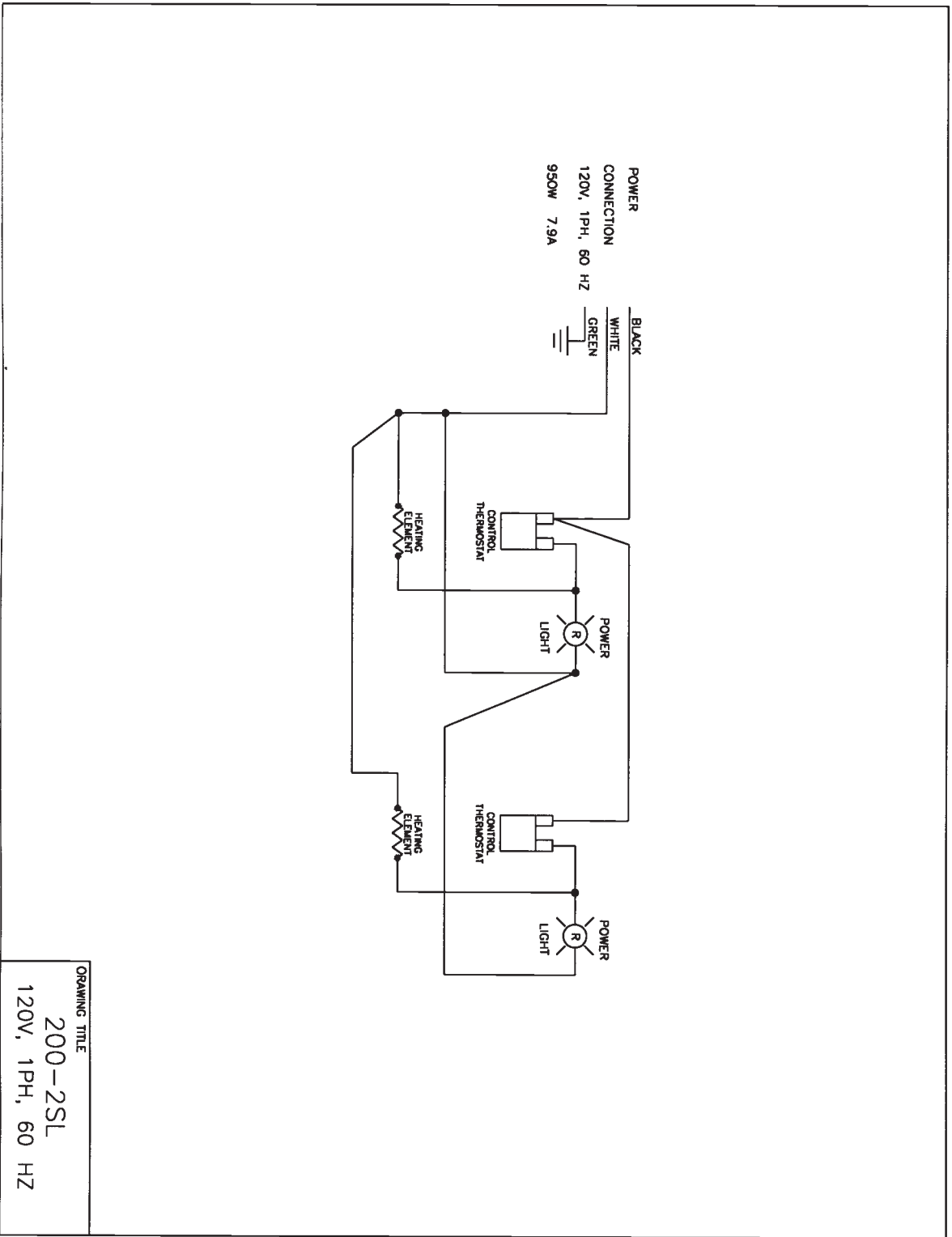
Note the configuration of the drawer slides. The left and right drawer slides are specific to each respective side.

2. Remove the defective drawer slides by lifting the slides off of the stainless steel rollers.
3. Install the replacement drawer slides in the same order as they were removed.
4. Reinstall the drawer assembly.



DRAWING TITLE
200-1SL
120V, 1PH, 60 HZ





**WITTCO FOODSERVICE EQUIPMENT INC.
REPLACEMENT PARTS LIST**

WITTCO SERIES - DRAWER WARMERS - SLIM LINE SERIES

6/19/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		200-1-SL	200-2-SL
WP-114-2R	CASTER 2" HEAVY DUTY RIGID	2	2
WP-114-2S	CASTER 2" HEAVY DUTY SWIVEL W/BRAKE	2	2
WP-114-3R	CASTER 3" HEAVY DUTY RIGID	2	2
WP-114-3S	CASTER 3" HEAVY DUTY SWIVEL W/BRAKE	2	2
WP-114-4R	CASTER 4" HEAVY DUTY RIGID	2	2
WP-114-4S	CASTER 4" HEAVY DUTY SWIVEL W/BRAKE	2	2
WP-114-5R	CASTER 5" HEAVY DUTY RIGID	2	2
WP-114-5S	CASTER 5" HEAVY DUTY SWIVEL W/BRAKE	2	2
WP-146-3	CONTROL PANEL DECAL (BLUE)	1	2
WP-052	CORD, 8 FT.	1	1
WP-204-SL	DOLLY CART W/ 5" CASTERS	1	1
WP-156A-SL	DRAWER ASSEMBLY COMPLETE	1	2
WP-156B-SL	DRAWER ASSEMBLY (NO HARDWARE)	1	2
WP-156C-SL	DRAWER FRAME ONLY (NO FRONT PANEL)	1	2
WP-156-SL	DRAWER FRONT PANEL ONLY (NO HARDWARE)	1	2
WP-152	DRAWER MOIST/CRISP SLIDE W/KNOB	1	2
WP-272	DRAWER MOIST/CRISP SLIDE KNOB (ONLY)	1	2
WP-200	DRAWER PAN INSERT	1	2
WP-117	DRAWER PULL HANDLE W/DECAL	1	2
WP-321	DRAWER PULL HANDLE DECAL ONLY	1	2
WP-179	DRAWER ROLLERS (BEARING TYPE)	8	16
WP-053-SL	DRAWER SLIDE (Pr.) LII & RH	1	2
WP-104-1	ELEMENT, 600 WATT 120 VOLT	1	2
WP-104-2	ELEMENT, 600 WATT 208-240 VOLT	1	2
WP-322	ELEMENT COVER	1	2
WP-022-5	LEGS, 4" TO 5 ½" ADJUSTABLE	4	4
WP-040	LIGHT, INDICATOR ROUND 125 VOLT	1	2
AD-226-0000-0	LIGHT, INDICATOR ROUND 250 VOLT	1	2
WP-006-1	S'TRAIN RELIEF AT POWER CORD	1	1

**WITTCO FOODSERVICE EQUIPMENT INC.
REPLACEMENT PARTS LIST**

WITTCO SERIES - DRAWER WARMERS - SLIM LINE SERIES (BUILT - IN)

6/19/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		200-1-SL-BI	200-2-SL-BI
WP-146-3	CONTROL PANEL DECAL (BLUE)	1	2
WP-269	CORD CONNECTOR & BX CABLE	1	1
WP-156A-SL	DRAWER ASSEMBLY COMPLETE	1	2
WP-156B-SL	DRAWER ASSEMBLY (NO HARDWARE)	1	2
WP-156C-SL	DRAWER FRAME ONLY (NO FRONT PANEL)	1	2
WP-156-SL	DRAWER FRONT PANEL ONLY (NO HARDWARE)	1	2
WP-152	DRAWER MOIST/CRISP SLIDE W/KNOB	1	2
WP-272	DRAWER MOIST/CRISP SLIDE KNOB (ONLY)	1	2
WP-200	DRAWER PAN INSERT	1	2
WP-117	DRAWER PULL HANDLE W/DECAL	1	2
WP-321	DRAWER PULL HANDLE DECAL ONLY	1	2
WP-179	DRAWER ROLLERS (BEARING TYPE)	8	16
WP-053-SL	DRAWER SLIDE (Pr.) LII & RH	1	2
WP-104-1	ELEMENT, 600 WATT 120 VOLT	1	2
WP-104-2	ELEMENT, 600 WATT 208-240 VOLT	1	2
WP-322	ELEMENT COVER	1	2
WP-040	LIGHT, INDICATOR ROUND 125 VOLT	1	2
AD-226-0000-0	LIGHT, INDICATOR ROUND 250 VOLT	1	2
WP-006-5	STRAIN RELIEF AT POWER CORD (METAL 90°)	1	1
WP-008	THERMOMETER, DIAL TYPE	1	2
WP-155	THERMOMETER BULB HOLDER	1	2
WP-110	THERMOSTAT, W/OUT KNOB	1	2
WP-242	THERMOSTAT KNOB	1	2
WP-089	THERMOSTAT BULB HOLDER	2	4
WP-308-2S	TOP COVER	1	1
WP-323-1SL	TRIM PANEL	1	
WP-323-2SL	TRIM PANEL		1

- NOTES -

