



INSTALLATION & OPERATION MANUAL

DRAWER WARMERS CHIP WARMERS

MODELS:

CHIP WARMERS:

200-1-CW
200-2-CW

DRAWER WARMERS:

CAFÉ:

200-1R-C
200-2R-C
200-3R-C
200-4R-C

CAFÉ BUILT-IN:

200-1R-BI-C
200-2R-BI-C
200-3R-BI-C
200-3R-BI-C

SLIMLINE LOW PROFILE:

200-1-SL-LP
200-2-SL-LP

R-SERIES:

200-1R
200-2R
200-3R
200-4R

SLIMLINE BUILT-IN:

200-1-SL-BI
200-2-SL-BI

R-SERIES BUILT-IN:

200-1R-BI
200-2R-BI
200-3R-BI
200-4R-BI



For additional information on WITTCO or to locate an authorized parts and service provider in your area, visit our website at www.wittco.com

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.

Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

IN THE EVENT OF A POWER FAILURE,

DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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GENERAL

INTRODUCTION

WITTCO Drawer Warmers and Chip Warmers are produced with quality workmanship and material. Proper installation, usage, and maintenance of your warmer will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

The WITTCO Drawer and Chip Warmers provide an efficient means of holding a variety of prepared hot food products at proper temperatures until serving.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the warmer. If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your WITTCO Customer Service Department immediately.

UNPACKING:

The Warmer was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the warmer.

If the warmer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack warmer and place in a work accessible area.

1. Remove banding holding the carton to the pallet.
2. Carefully remove warmer from carton and place on floor or table.
3. Remove legs from drawer of warmer.
4. Secure legs to the bottom of warmer by screwing legs into the holes provided.
5. Remove any and all packaging materials in drawers.
6. Peel off vinyl protection film.
7. Thoroughly clean the warmer as described in the cleaning instructions.

CLEANING:

The warmer should be thoroughly cleaned prior to putting into service.

Use a mild soap and water solution to clean the interior drawer inserts of the unit. Never use harsh chemicals or abrasive pads to clean the unit.

LOCATION:

For efficient warmer operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

The installation location must allow adequate clearances for servicing and proper operation.

TRIM KIT INSTALLATION

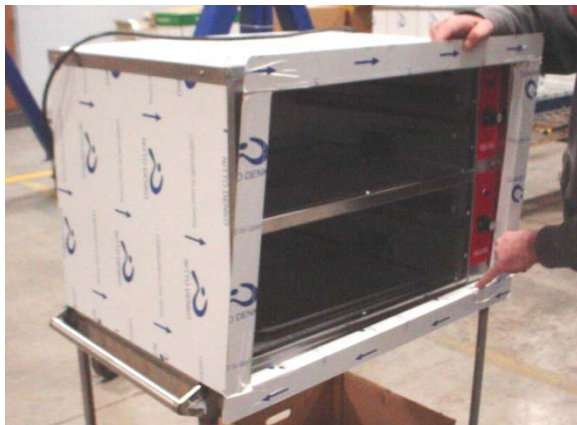
Models: 200-1R-BI-C, 200-2R-BI-C, 200-3R-BI-C, 200-4R-BI-C, 200-1R-BI, 200-2R-BI, 200-3R-BI, 200-4R-BI.

Built-in Drawer Warmers come with a “trim kit.” Follow the general installation instructions in the “Installation & Operation Manual” regarding Unpacking, Electrical Requirements, Cleaning, and Removal of Vinyl Protection Film.

1. Remove the drawer assemblies from the cabinet.
 - a. Open drawer to full extension.
 - b. Lift up drawer and pull out.



2. Place Trim Kit flush with the front of the Drawer Warmer.



3. Trim Kit has 4 mounting holes. There are two holes on the bottom and two holes on the top.



4. Using #8 Tech Screws that are included, fasten the four screws into the mounting holes.

The screws are self-tapping and no pilot holes are necessary.



5. Connect Drawer Warmer to electrical power supply per your local electrical code.

Please refer to the Electrical Requirements in the Installation & Operation Manual.”

6. Slide/install Warmer into wall/cabinet opening.
7. Reinstall drawer assemblies into warmer – Top to Bottom

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS:

The warmer must be installed in accordance with:

In the United States of America:

1. State and Local Codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition.) Copies may be obtained from: The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ELECTRICAL CONNECTIONS:

The warmer is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt warmers are equipped with a 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt warmers are equipped with a 8 foot cord and NEMA 6-15 plug. Refer to wiring diagrams in the back of this manual.

The cord and plug supplied is a suitable durable cord with a molded three-prong plug, and is provided with a proper strain relief.

⚠ WARNING All warmers are equipped with a three-prong plug. It is imperative that this plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. **DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

Verify that the power source matches the Serial Data Plate located on the lower back corner of the warmer and the plug configuration before the connection is made. (Fig. 1)



SERIAL DATA PLATE			
MODEL	200-1R-C	SERIAL	1X 721511
VOLTS	120	PHASE	1
AMPS	3.96	WATTS	475
		CYCLE	60
			
<small>LISTED 1249 COMMERCIAL COOKING APPLIANCE</small>			
FOR USE ON AN INDIVIDUAL BRANCH CIRCUIT ONLY!			
WITTCO FOODSERVICE EQUIPMENT 7737 N 81ST STREET, MILWAUKEE, WI 53223 866-628-0485 X232			

Fig. 1

SPECIFICATIONS							
MODEL	HEIGHT IN (mm)	DEPTH IN (mm)	WIDTH IN (mm)	SHIPPING WT. Lb. (kg)	VOLTS	WATTS	AMPS
200-1-CW	21.5" 546 mm	21.75" 552 mm	34 " 864 mm	127 # 58 kg	120	475	3.96
200-2-CW	34" 864 mm	21.75" 552 mm	34 " 864 mm	199 # 90 kg	120	950	7.9
200-1R-C	16.5" 419 mm	23" 584 mm	28.25" 718 mm	101 # 46 kg	120	475	3.96
200-2R-C	25.25" 641 mm	23" 584 mm	28.25" 718 mm	143 # 65 kg	120	950	7.9
200-3R-C	33.75" 857 mm	23" 584 mm	28.25" 718 mm	190 # 86 kg	120	1425	11.9
200-4R-C	42.75" 1086mm	23" 584 mm	28.25" 718 mm	280 # 127 kg	120	1900	15.8
200-1R-BI-C	11.5" 292 mm	23" 584 mm	28.25" 718 mm	101 # 46 kg	120	475	3.96
200-2R-BI-C	20.25" 514 mm	23" 584 mm	28.25" 718 mm	143 # 65 kg	120	950	7.9
200-3R-BI-C	28.75" 730 mm	23" 584 mm	28.25" 718 mm	190 # 86 kg	120	1425	11.9
200-4R-BI-C	37.75" 959 mm	23" 584 mm	28.25" 718 mm	280 # 127 kg	120	1900	15.8
200-1-SL-LP	10 7/8" 277 mm	26.25" 660 mm	20 3/16" 518 mm	87 # 40 kg	120	600	5
200-2-SL-LP	26.5" 673 mm	26.25" 667 mm	20.1875" 513 mm	125 # 57 kg	120	1200	10
200-1-SL-BI	15" 381 mm	23.75" 603 mm	17.75" 451 mm	87 # 40 kg	120	600	5
200-2-SL-BI	25" 635 mm	23.75" 603 mm	17.75" 451 mm	125 # 57 kg	120	1200	10
200-1R	16.5" 419 mm	23" 584 mm	29.25" 743 mm	101 # 46 kg	120	475	3.96
200-2R	25.25" 641 mm	23" 584 mm	29.25" 743 mm	143 # 65 kg	120	950	7.9
200-3R	33.75" 857 mm	23" 584 mm	29.25" 743 mm	190 # 86 kg	120	1425	11.9
200-4R	42.75" 1086mm	23 " 584 mm	29.25" 743 mm	280 # 127 kg	120	1900	15.8
200-1R-BI	11.5" 292 mm	23" 584mm	29.25" 743 mm	101 # 46 kg	120	475	3.96
200-2R-BI	20.25" 514 mm	23" 584 mm	29.25" 743 mm	143 # 65 kg	120	950	7.9
200-3R-BI	28.75" 730 mm	23" 584 mm	29.25" 743 mm	190 # 86 kg	120	1425	11.9
200-4R-BI	37.75" 959 mm	23" 584 mm	29.25" 743 mm	280 # 127 kg	120	1900	15.8

OPERATION

CONTROLS

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

The warmer Control Panel contains an operating indicator light and a full range thermostat. (Fig.2)

THERMOSTAT DIAL:

The thermostat also acts as the On/Off switch to the warmer system. Turning the thermostat counter clock-wise until it stops will turn the warmer off.

POWER LIGHT:

The power light turns on and off as the heating elements cycle.



Fig. 2

It is recommended that prior to placing the warmer into operation that it be preheated at the highest temperature setting for a period of 30 to 45 minutes

OPERATING INSTRUCTIONS

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

Once the warmer has been connected to the appropriate power source, the warmer is ready for operation.

The warmers have one, two, three, or four drawers depending on the model purchased.

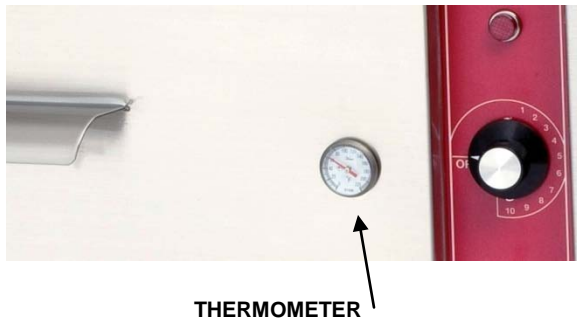
Each drawer has a separate thermostat dial and thermometer.

Begin by turning the thermostat dial to the number 5. This will cause the heating element to start heating. When this occurs, the red operating indicator light will illuminate. This red light will stay on as long as the heating element is 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.

The thermometer, which is located on the drawer of the warmer (Fig. 3), will begin to move and indicate the interior temperature of the drawer.



(Fig. 3)

**The greater the thermostat number setting, the higher the temperature.
The lower the thermostat number setting, the lower the temperature.**

The thermostat setting is from 1 to 10. A chart of the thermostat setting and approximate temperatures is below.
(Fig. 4)

Thermostat Setting	Approximate Temperature
1	100°F (37°C)
2	110°F (43°C)
3	120°F (49°C)
4	130°F (54°C)
5	140°F (60°C)
6	150°F (66°C)
7	160°F (71°C)
8	170°F (77°C)
9	180°F (82°C)
10	190°F (88°C)

(Fig. 4)

The operator should always monitor the food product to insure that it remains at proper temperatures.

CRISP & MOIST KNOB:

Each warmer drawer is equipped with a “CRISP & MOIST” knob. For example: If you want the food moist, slide the knob to the right to the word “Moist.” If you want your chips, etc. crispy, slide the knob to the left to the word “Crisp.”
(Fig. 5)



(Fig. 5)

CLEANING

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

⚠ WARNING *Unplug electrical power supply before cleaning.*

DAILY:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean drawers and the interior of the warmer with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the warmer.*
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the warmer with a clean damp cloth.

HEAVY-DUTY CLEANING:

For heavy-duty cleaning, use warm water, a degreaser, and a plastic, stainless steel, or Scotch-Brite pad. Never rub in a circular motion -- rub gently in the direction of the steel grain. Always rinse thoroughly

STAINLESS STEEL CARE

CLEANING:

Stainless Steel contains 70 – 80% iron, which will rust if not properly maintained. Stainless Steel also contains 12 – 30% chromium, which forms an invisible passive, protective film that shields against corrosion.

If the protective film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust.

PREVENTIVE CARE:

To prevent stainless steel break-down, follow these steps:

1. **Never use any metal tools, scrapers, files, wire brushes, or scouring pads** (*except for stainless steel scouring pads,*) which will mar the surface.
2. **Never use steel wool** – which will leave behind particles that will rust.
3. **Never use acid-based or chloride containing cleaning solutions** – which will break down the protective film.
4. **Never rub in a circular motion.** Always rub gently in the direction of the steel grain.
5. **Never leave any food products or salt on the surface.** Many foods are acidic. Salt contains chloride

PRESERVING & RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high-quality stainless steel polishing cleaner, as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse, and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

HEAT TINT:

Darkened areas, called "heat tint," may appear on stainless steel exposed to excessive heat. Excessive heat causes the protective film to thicken. This is unsightly, but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

To reduce heat tint, limit the exposure of equipment to excessive heat.

MAINTENANCE

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

⚠ WARNING *Unplug electrical power supply before cleaning.*

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Warmer not operating	Warmer not connected to power source.	Connect cabinet to power source.
	No power	Check Circuit Breaker and/or check GFCI switch on outlet.
GFCI or Ground Fault Circuit Indicator tripped	Moisture problem.	Dry moisture problem.
	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
Warmer is connected to power source, thermostat is turned on, but warmer not heating	Defective: heating element, thermometer, thermostat, etc.	Contact Authorized Service Provider.

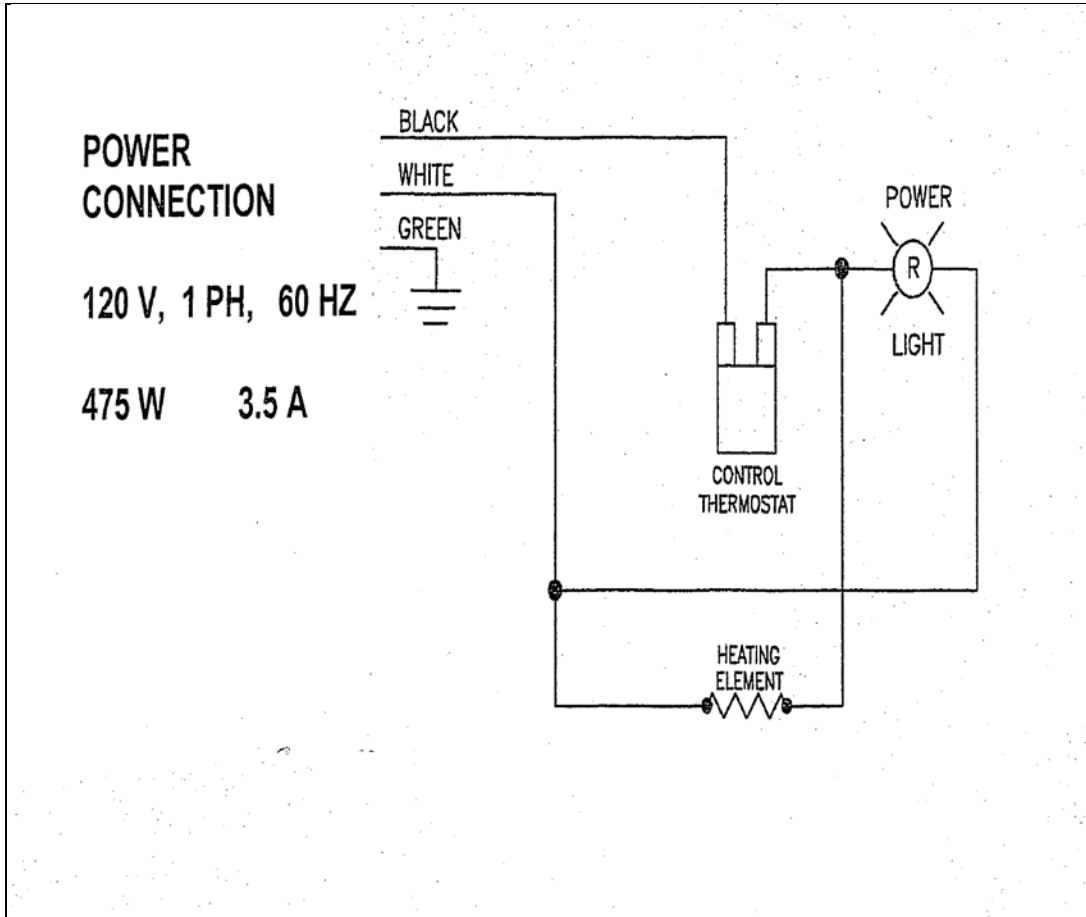
SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, contact WITTCO Service Department at the address listed on the front cover of this manual or refer to our website: www.wittco.com for a complete listing of Authorized Service and Parts depots.

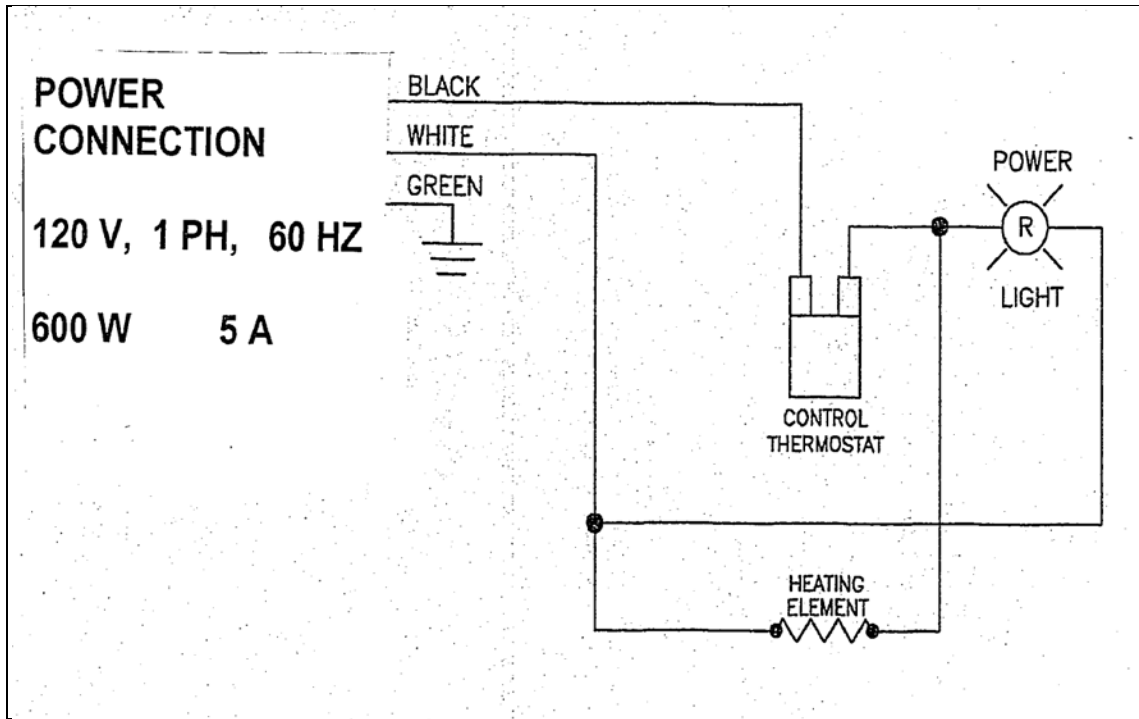
Customer Service	1-800-367-8413
Technical Service	1-866-628-0485
Service Parts	1-866-628-0485

When calling for service, have the model number and serial number available.

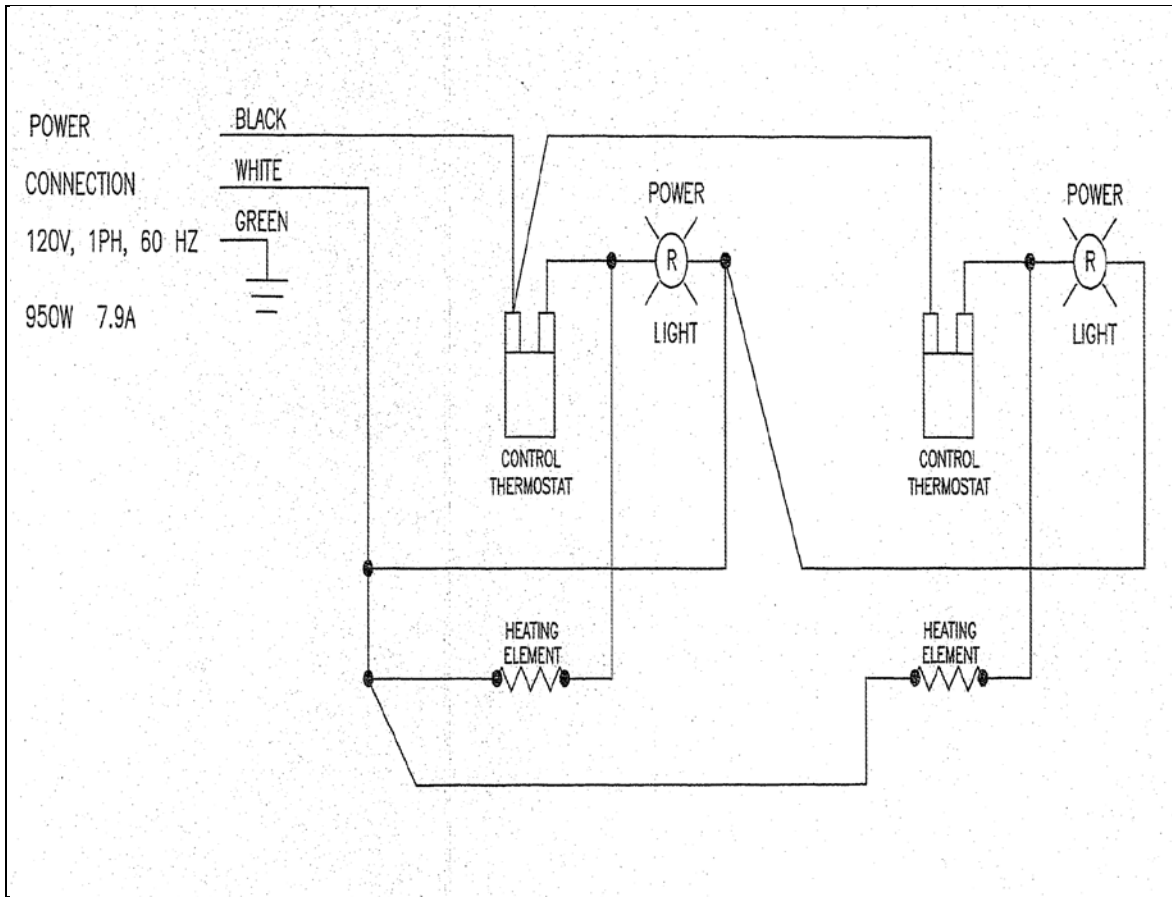
WIRING DIAGRAMS



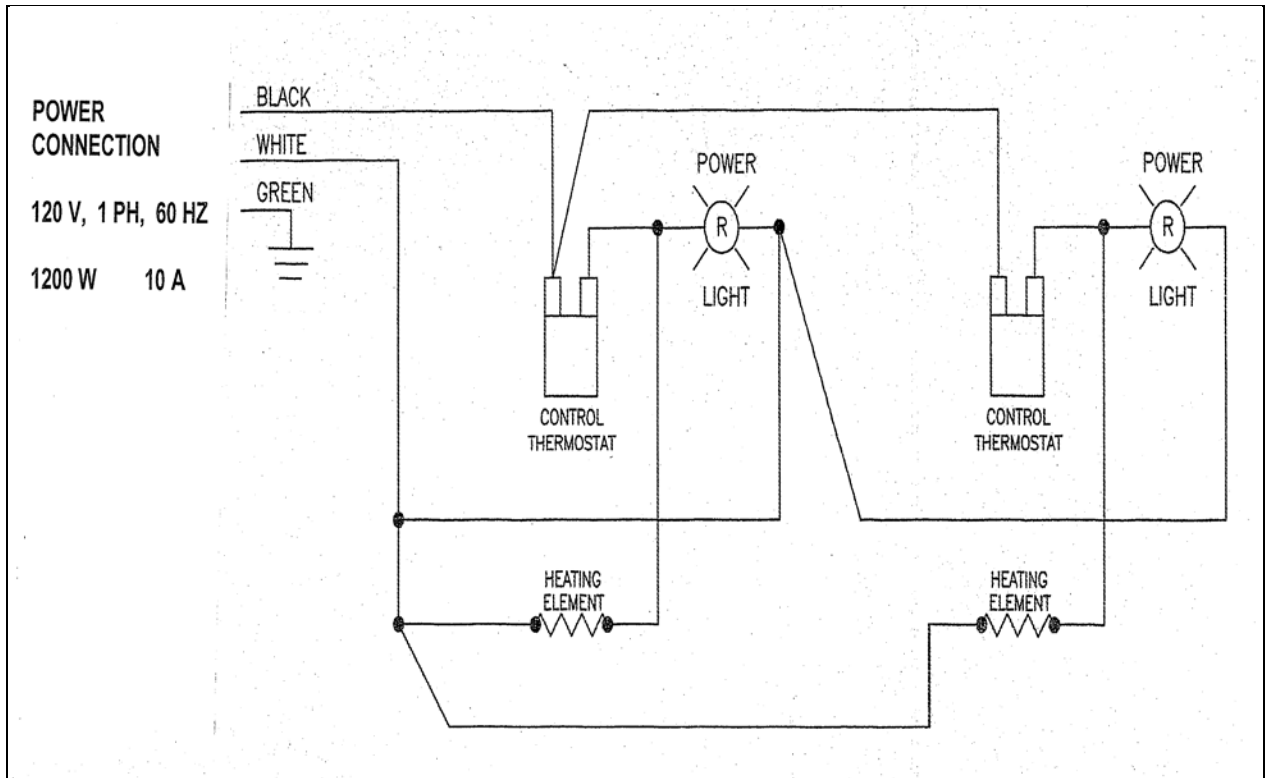
200-1-CW, 200-1R-C, 200-1R-BI-C, 200-1R, 200-1R-BI



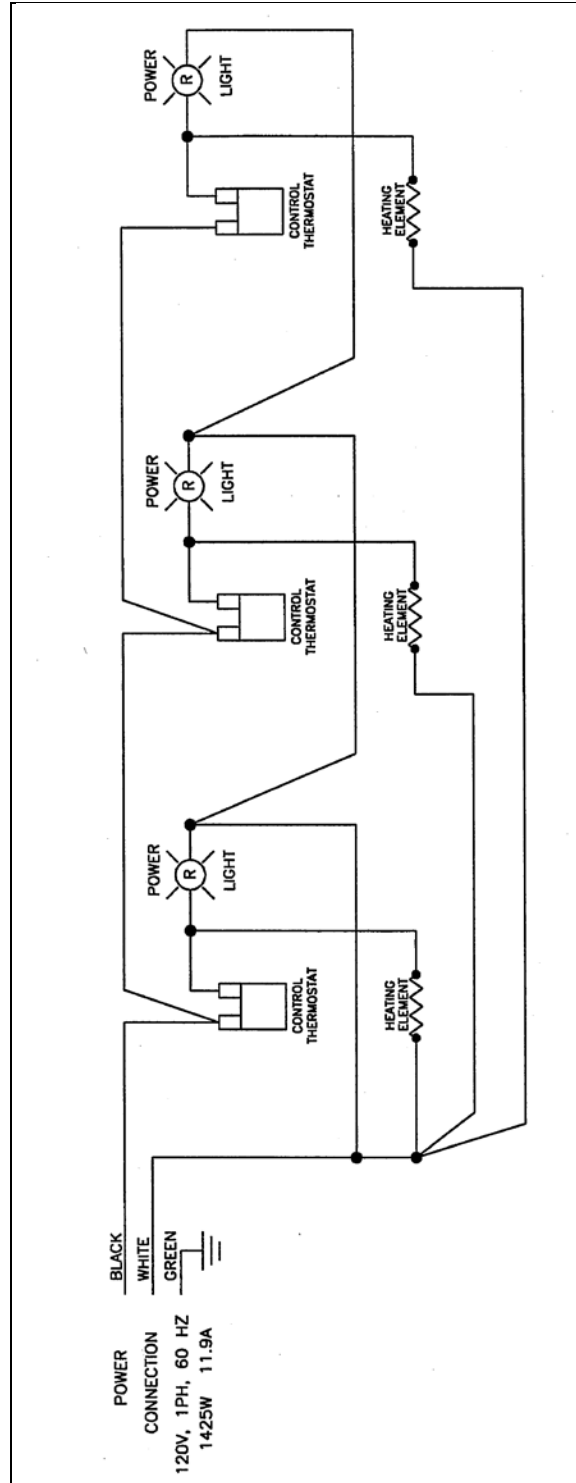
200-1-SL, 200-1-SL-BI



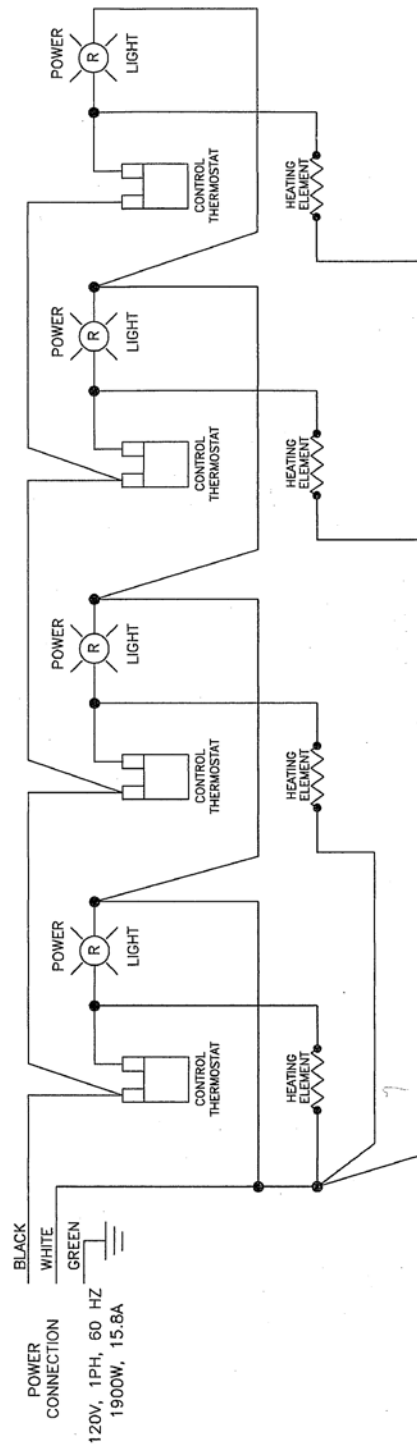
200-2-CW, 200-2R-C, 200-2R-BI-C, 200-2R, 200-2R-BI



200-2-SL, 200-2-SL-BI



200-3R-C, 200-3R-BI-C, 200-3R, 200-3R-BI



200-4R-C, 200-4R-BI-C, 200-4R, 200-4R-BI