

O P E R A T I O N S M A I N T E N A N C E M A N U A L

FOOD HOLDING & TRANSPORT CABINETS

WITTCO MODEL NUMBERS

2026-46-BC

2026-60-BC

2026-72-BC



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 2026 series of cabinets from Wittco Foodservice Equipment provide an efficient and sanitary method of holding and transporting prepared food product. The 2026 series incorporates an interior convected air system for even air circulation. They have found wide acceptance in all types of food service operations. Schools, hospitals, restaurants and correctional facilities are all users of these dependable and useful cabinets.

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. We recommend that this manual be read and understood prior to placing the cabinet into operation.

As with any piece of food service equipment, this holding and transport cabinet will require a minimum of care and maintenance. Suggestions for this procedure are contained in this manual and should become a regular part of the operation of the unit.

NOTE: The holding and transport cabinet should be cleaned in accordance with the instructions contained in this manual.

It is recommended that prior to placing the holding and transport cabinet into operation that it be pre-heated at the highest temperature setting for a 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 done.

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

DESCRIPTION

The Wittco 2026 series cabinets provide an efficient means of holding and transporting bulk prepared foods at proper serving temperatures. The 2026 series cabinets will accommodate either 18 X 26 sheet pans or 12 X 20 steam table pans by utilizing the adjustable universal tray slides. The tray slides have been specifically designed to lock-in the covers of 12 X 20 pans providing reduced spillage during a transport cycle.

UNCRATING

Each Wittco Foodservice Equipment cabinet is packed in a cardboard carton which, in turn, is banded to a wooden pallet. When the cabinet is received by the operator, the carton should immediately be inspected for any sign of visible exterior damage. If carton is punctured or dented, it may be an indication that the cabinet has sustained concealed damage.

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

UNPACKING THE CABINET

1. Remove the banding material holding the carton to the pallet.
2. Remove the cardboard carton, all inner pack, and protective plastic bag covering the unit.
3. Remove the banding material securing the cabinet to the skid.
4. Carefully remove the cabinet from the skid.
5. Open the cabinet door and remove the carton containing the adjustable tray slides.
6. Install the adjustable trays in the slotted side uprights at the desired height required. The hook on the end of the slide must be "UP" in order for them to be properly installed.
7. Remove all interior packaging materials before operating.

ELECTRICAL REQUIREMENTS

The 2026 series of holding and transport cabinet are factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt units are equipped with an 8 foot cord and NEMA 5-20 plug. All 208/240 volt units are equipped with a NEMA 6-15 plug.

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

OPERATION

The control panel of the 2026 series cabinets contain a dual operating indicator light, ON/OFF switch, thermometer, and a full range thermostat.

After the cabinet is connected to an appropriate power source, the operator will notice that the red indicator light is illuminated. This light will continue to be on as long as the cabinet is connected to the power source.

Turn the ON/OFF switch to the ON position. The interior air circulating fans will immediately start and the control/component compartment cooling fans will start.

Rotate the thermostat knob so that it points to the number 5. This will cause the heating elements to start heating. When this occurs the amber indicator light will be illuminated. This light will stay on as long as the heating elements are engaged. Once the predetermined temperature is achieved, the heating element will begin to cycle.

During this period the amber light will turn on and off. As the 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 cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will provide an average air temperature in the cabinet. 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 CABINET TEMPERATURE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE CABINET TEMPERATURE.

CLEANING

The interior of the cabinet should be cleaned whenever a food spill occurs. Use a mild soap and water solution to clean. The tray slides should be removed and cleaned in a sink if necessary. **Never use harsh chemicals or abrasive pads to clean the cabinet.**

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 holding and transport cabinet.

THERMOSTAT REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components. Locate the thermostat.
3. Remove the top blanket insulation.
4. Remove the four (4) retaining bolts securing the front mounted push/pull handle located across the control panel.
5. Remove the black thermostat knob from the control panel by loosening the "L-end" screws that holds 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.

6. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.

7. Remove the two thermostat retaining screws located on the control panel front.
8. Disconnect the wire leads connected to the thermostat.
9. Open the door of the cabinet and locate the thermostat sensing bulb at the top of the interior secured to the circulating air vent guard.
10. Cut the sensing bulb retaining straps securing the sensing bulb to the vent guard.
11. Gently pull the sensing bulb through the top access hole.
12. Remove the thermostat and sensing bulb. NOTE: the sensing bulb lead is permanently attached to the thermostat.
13. Install the replacement thermostat in the reverse order above.
14. Reinstall the top cover to the cabinet.
15. Reconnect to the power source and test.

HEATING ELEMENT REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components.
3. Remove the top blanket insulation.
4. Remove the element housing retaining screws.
5. Remove the top mounted element compartment cover exposing the heating elements.
6. Determine the defective element by performing a continuity test on each element.
7. Remove the element retaining screws securing the defective element to its housing.
8. Disconnect the lead wires to the element.
9. Install the replacement element in the reverse order of above.
10. Reinstall the top blanket insulation.
11. Reinstall the top cover to the cabinet.
12. Reconnect to the power source and test.

INTERIOR CIRCULATING FANS

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components. Locate the circulating fans which are housed in an aluminum shroud.
3. Loosen the element cover screws (do not remove) located next to the circulating fans.
4. Remove the two (2) blower housing retaining nuts to the defective circulating fan.
5. Disconnect all lead wires from the fan housing to their connection points. Refer to the wiring diagram for reference.
6. Remove the entire fan housing containing the defective circulating fan.
7. Install replacement circulating fan in the reverse order of above.
8. Replace the top mounted blanket insulation.
9. Reinstall the top cover to the cabinet.
10. Reconnect to the power source and test.

COOLING FAN REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components.
3. Locate the defective side mounted cooling fan.
4. Remove the four (4) retained screws and nuts securing the cooling fan to the side of the cabinet.
5. Unplug the lead wires to the cooling fan. Refer to the wiring diagram for reference.
6. Install the replacement cooling fan in the reverse order of above.
7. Reinstall the top cover to the cabinet.
8. Reconnect to the power source and test.

THERMOMETER REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components. Locate the thermometer housing.
3. Open the door of the cabinet and locate the thermometer sensing bulb located at the top of the interior secured to the circulating air vent guard.
4. Cut the sensing bulb retaining straps securing the sensing bulb to the fan guard.
5. Gently pull the sensing bulb through the top access hole.
6. Remove the two (2) thermometer retaining nuts securing the thermometer to its housing.
7. Push the thermometer from the rear through the control panel front.
8. Install the replacement thermometer in the reverse order of above.
9. Reinstall the top cover to the cabinet.
10. Reconnect to the power source and test.

ON/OFF SWITCH REPLACEMENT

1. **DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the electrical components. Locate the ON/OFF switch.
3. Remove the two (2) ON/OFF retaining screws securing the switch in place.
4. Disconnect the wire lead to the ON/OFF switch. Refer to the wiring diagram for reference.
5. Install the replacement ON/OFF switch in the reverse order of above.
6. Reinstall the top cover to the cabinet.
7. Reconnect to the power source and test.

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

WITTCO SERIES - HOLDING/TRANSPORT UNIT HEAVY DUTY INSTITUTIONAL SERIES

WITTCO PART NO.	PARTS DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED		
		2026-46	2026-60	2026-72
WP-074-1	BLOWER MOTOR REPLACEMENT KIT 120 VOLT	2	2	2
AD-266-0000-0	BLOWER MOTOR RETURN AIR GRATE	1	1	1
WP-238-E	BUMPER, ALUMINUM EXTRUSION ONLY	1	1	1
WP-238-V	BUMPER, BLACK VINYL ONLY	1	1	1
WP-114-6HR	CASTER 6" HI-MODULUS RIGID	2	2	2
WP-114-6HS	CASTER 6" HI-MODULUS SWIVEL W/BRAKE	2	2	2
WP-237	CONTROL PANEL DECAL (BLUE)	1	1	1
WP-015-1	CORD & PLUG 120 VOLT	1	1	1
WP-015-2	CORD & PLUG 208-240 VOLT	1	1	1
AD-650	CORD WRAP	1	1	1
WP-023-46	DOOR COMPLETE (NO HINGES)	1		
WP-023-60	DOOR COMPLETE (NO HINGES)		1	
WP-023-72	DOOR COMPLETE (NO HINGES)			1
WP-039-1	ELEMENT 500 WATT 120 VOLT	4	4	4
WP-039-2	ELEMENT 500 WATT 208-240 VOLT	4	4	4
AD-305-1000-0	FAN, COOLING MOTOR 120 VOLT	2	2	2
AD-305-2000-0	FAN, COOLING MOTOR 208-240 VOLT	2	2	2
WP-090-46	GASKET, DOOR ALUMINUM RETAINER STRIPS (SET)	1		
WP-090-60	GASKET, DOOR ALUMINUM RETAINER STRIPS (SET)		1	
WP-090-72	GASKET, DOOR ALUMINUM RETAINER STRIPS (SET)			1
WP-302-1	GASKET, DOOR (GRAY) BY THE FT.	9'	14'	17'
WP-236	HANDLE, FRONT/REAR PUSH/PULL 26"	2	2	2
WP-030	HANDLE, SIDE MOUNTED PUSH/PULL 19"	4		
WP-236	HANDLE, SIDE MOUNTED PUSH/PULL 26"		4	4
WP-132-2026	HINGE, DOOR (STAINLESS STEEL)	2	3	3
WP-106-1	LIGHT, INDICATOR DUAL 125 VOLT (AMBER/RED)	1	1	1
WP-106-2	LIGHT, INDICATOR DUAL 250 VOLT (AMBER/RED)	1	1	1
WP-031-46	RACKS, INT. SIDE UPRIGHTS	4		
WP-031-60	RACKS, INT. SIDE UPRIGHTS		4	



- NOTES -

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