

# OPERATIONS MAINTENANCE MANUAL

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HEATED BUFFET SERVERS

WITTCO MODEL NUMBERS

DSS-60

DSS-72



**wittco**

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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 Wittco deluxe buffet serving system provides an efficient method for table buffet serving. They have found wide acceptance in all types of food service operations. Buffets, country clubs, restaurants, hotels, resort facilities, and casinos are all users of these dependable and useful table top buffet serving systems.

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 system into operation.

As with any piece of food service equipment, this system 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 system should be thoroughly cleaned in accordance with the instructions contained in this manual.**

It is recommended that prior to placing the buffet serving system 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 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 carving system. If at any time questions arise or additional information is required, contact Wittco at 800 367-8413.

## DESCRIPTION

The Wittco buffet serving system provides an efficient means of holding, displaying and merchandising a variety of prepared foods at proper serving temperatures. These units are provided with a direct contact thermostatically controlled heated base, and overhead heat lamps, ON/OFF switch, and operating indicator light, overhead breath guard.

## UNCRATING

Each Wittco system is packed in a cardboard carton. When the system 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 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 protective bag covering the unit.
2. Install the buffet unit legs packaged with the system by screwing the legs into the holes provided on the bottom of the unit.
3. Install the breath guard uprights by securing to the side of the stainless steel base.
4. Install the breath guard with the hardware provided.
5. Install the heat lamps into the overhead heat lamp adjustable arm receptacles.
6. Pre-heat the buffet serving unit at its highest temperature for a period of 30-45 minutes.

## ELECTRICAL REQUIREMENTS

The Wittco buffet serving systems 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 5-15 plug as standard equipment. All 208/240 units are equipped with an 8 foot cord and NEMA 6-15 plug. **Note: 208/240 volt units do not included 208/240 volt heat lamps.**

**CAUTION:** Verify that the power source matches the data plate on the located on the unit and the plug configuration before the connection is made.

## OPERATION

The control panel of the DSS series of buffet systems contain over heat lamps, ON/OFF switch, operating indicator light, full range thermostat and fuse holder. The system provides heat generated from the base and also the over head heat lamps.

After the system has been connected to an appropriate power source the system is ready for operation. The red operating indicator light will illuminate when the operator turns the thermostat to the on position indicating that the base heating elements are heating. When putting the system into operation it is suggested that the operator adjust the thermostat dial setting to number 7 and also turn on the over head heat lamps for a period of approximately 20-30 minutes.

**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 the proper temperatures.

**REMEMBER - THE GREATER THE THERMOSTAT NUMBER SETTING THE HIGHER THE SURFACE TEMPERATURE OF THE UNIT BASE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE SURFACE TEMPERATURE OF THE UNIT.**

## CLEANING

Wittco's buffet serving systems are constructed from heavy duty stainless steel. It is highly recommended that when cleaning only a mild soap and water solution be used to clean the stainless base surface. The system should be turned off and allowed to cool prior to cleaning the stainless steel base surface.

## 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 buffet serving system.

## THERMOSTAT REPLACEMENT

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective bottom insulation blanket.
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. Disconnect the wire leads connected to the thermostat.
8. Loosen the screws holding the temperature sensing bulb to the interior of the base.
9. Remove the two screws on the front of the control panel that hold the thermostat in place and remove it along with the temperature sensing bulb.
10. Install the replacement thermostat and temperature sensing bulb following the reverse of the above procedure.
11. Reinstall the bottom cover of the carving system.
12. Reconnect the unit to the power source and test.

## **INDICATOR LIGHT REPLACEMENT**

- 1. DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective insulation from the bottom of the unit.
5. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
6. Disconnect the wire leads connected to the indicator light.
7. Remove the indicator light by pushing the retaining clips inward on the indicator light mounting and remove the indicator light from the front of the control panel.
8. Install the replacement indicator light in the reverse order of the above.
9. Reinstall the protective insulation blanket.
10. Reinstall the bottom cover of the unit.
11. Reconnect the unit to the power source and test.

## **ON/OFF SWITCH REPLACEMENT**

- 1. DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective insulation blanket from the bottom of the unit.
5. Notice the arrangement and connection of all wire leads and refer to the wiring diagrams for reference.
6. Disconnect the wire leads connected to the ON/OFF switch.
7. Remove the ON/OFF switch by pushing the retaining clips inward on the switch mounting and remove the switch from the front of the control panel.
8. Install the replacement switch in the reverse order of the above.

9. Reinstall the protective insulation blanket.
10. Reinstall the bottom cover of the unit.
11. Reconnect the unit to the power source and test.

#### **FUSE HOLDER REPLACEMENT**

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective insulation blanket from the bottom of the unit.
5. Notice the arrangement and connection of all wire leads and refer to the wiring diagrams for reference.
6. Disconnect the wire leads to the fuse holder.
7. Remove the retaining screws to the fuse holder located on the front of the control panel.
8. Remove the fuse holder from the front of the control panel.
9. Install the replacement fuse holder in the reverse order of above.
10. Reinstall the protective insulation blanket.
11. Reinstall the bottom cover of the unit.
12. Reconnect the unit to the power source and test.

#### **HEATING ELEMENT REPLACEMENT**

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective insulation blanket from the bottom of the unit.
5. Notice the arrangement and connection of all wire leads and refer to the wiring diagrams for reference.

6. Disconnect the wire leads of the heating element at their connection point.
7. Carefully peel the foil self adhesive blanket element from the bottom of the carving base.
8. Install the replacement element in the reverse order of the above.
9. Reinstall the protective insulation blanket.
10. Reinstall the bottom cover of the unit.
11. Reconnect the unit to the power source and test.

### **OVERHEAD HEAT LAMP ARM REPLACEMENT**

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the side and bottom screws retaining the bottom cover of the unit.
3. Remove the bottom cover to the unit.
4. Remove the protective insulation blanket from the bottom of the unit.
5. Notice the arrangement and connection of all wire leads and refer to the wiring diagrams for reference.
6. Disconnect the overhead heat lamp arm wire leads at their connection points.
7. Remove the four (4) heat lamp retaining screws.
8. Remove the defective overhead heat lamp arm.
9. Install the replacement heat lamp arm in the reverse order of the above.
10. Reinstall the protective insulation blanket.
11. Reinstall the bottom cover of the unit.
12. Reconnect the unit to the power source and test.

### **FUSE RATINGS**

The Wittco buffet serving unit heat lamp system is fused.

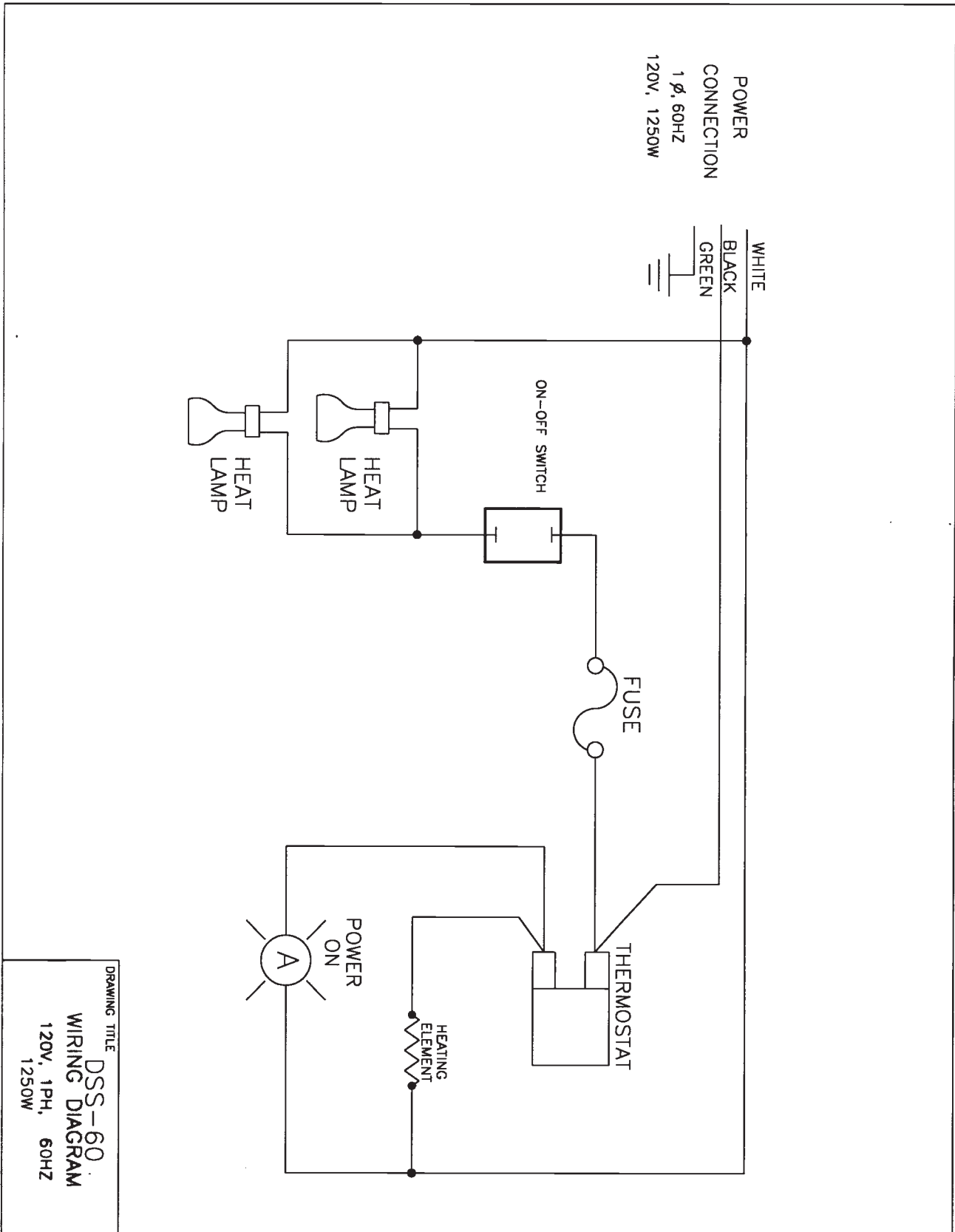
**FUSE REQUIRED                      Littlefuse SLC 15 (15 AMP)**

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

**WITTCO SERIES - DELUXE SERVING STATIONS**

6/22/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		DSS-60	DSS-72
WP-232	ALUMINUM BLOCK - LIGHT	2	2
WP-237-60	CONTROL PANEL DECAL (BLUE)	1	1
WP-052	CORD, 8 FT.	1	1
WP-370-1200-750	ELEMENT, SELF ADHESIVE FOIL TYPE 750 WATT 120 VOLT	1	
WP-370-2080-750	ELEMENT, SELF ADHESIVE FOIL TYPE 750 WATT 208-240 VOLT	1	
WP-370-1200-1000	ELEMENT, SELF ADHESIVE FOIL TYPE 1000 WATT 120 VOLT		1
WP-370-2080-1000	ELEMENT, SELF ADHESIVE FOIL TYPE 1000 WATT 208-240 VOLT		1
WP-360-15	FUSE, 15 AMP	1	1
WP-361-1	FUSE HOLDER	1	1
WP-022-5	LEGS, ADJUSTABLE 4" TO 5 1/2 "	4	4
WP-040	LIGHT, INDICATOR ROUND 125 VOLT	1	1
AD-226-0000-0	LIGHT, INDICATOR ROUND 250 VOLT	1	1
WP-228	LIGHT ARM ASSEMBLY, W/CONE & SOCKET	2	2
DP-260	LIGHT LAMP (BULB) CLEAR INFRARED 250 WATT 130 VOLT	2	2
WP-371-60	SNEEZE GUARD	1	
WP-371-72	SNEEZE GUARD		1
WP-371-LH1	SNEEZE GUARD BRACKET LH	1	1
WP-371-RH	SNEEZE GUARD BRACKET RH	1	1
WP-006-1	STRAIN RELIEF AT POWER CORD	1	1
WP-191	SWITCH, LIGHT (ON/OFF)	1	1
WP-110	THERMOSTAT W/OUT KNOB	1	1
WP-242	THERMOSTAT KNOB	1	1



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