

FOOD WARMING/MERCHANDISING CABINET



MODEL 680-4

This warmer provides bottom heat to keep crusts crisp. The illuminated shelves are thermostatically controlled to provide temperature flexibility. Ideal for holding pizza, cookies, biscuits, muffins and other foods at proper serving temperatures.

FEATURES:

- Backlit "Ready To Go" graphics
- Adjustable thermostat
- Temperatures from 80°F to above 150°F
- 4 heated, illuminated shelves
- Each shelf accommodates up to a 16" pizza
- Optional racks available (1 per shelf)
FLAT (#0016777) or
3/4" RAISED (#0016289)
- Single door unit only; not available as two door
"pass through" option

ELECTRICAL: 120 Volts, 600 Watts, 5 Amps

DIMENSIONS: 33" High, 18" Wide, 18" Deep
Each shelf is 17" x 17" with 5-1/2" between shelves

Shipping Dimensions: 46"H x 26" W x 26" D

Shipping Weight: 72 lbs.

*Must ship via Freight Truck



An ISO 9001 Company

WISCO INDUSTRIES®

P.O. BOX #10
OREGON, WI 53575
PHONE: 608-835-3106
FAX: 608-835-8273
www.wiscoind.com


FP140040-M
01/14

LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

 Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

 Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

 Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

 The use of any type (ammonia, alcohol or chlorine) based household cleaners will cause cracking of the door/enclosure. Use warm soapy water and a soft cloth only.

This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared to a temperature of above 160 F before placing in the warmer. Do not place product on its side as this will affect the internal holding temperatures of the product.

EQUIPMENT SET UP :

- Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that all light bulbs are securely in their sockets.
- Before loading prepared food product into the warmer, you must preheat the unit for 30 minutes at a setting of 4 or 5 on the thermostat dial. After the preheat time has elapsed you can then go ahead and place the previously prepared food product inside and adjust the thermostat accordingly.
- The amount of product placed in the warmer will affect the performance of the warmer. We suggest periodically checking the internal temperature of product and adjusting the temperature settings if necessary. Keep door closed when not serving.

The following temperatures are **APPROXIMATE** and can vary due to unit location, electrical supply, product used, etc. **Intended as a guideline only.*

<u>SETTING</u>	<u>THERMOMETER READING</u>
1	85° F
2	105° F
3	140° F
4	165° F
5	Above 190° F

OPERATING INSTRUCTIONS:

1. Plug unit in
2. Set thermostat to desired level
When placing your product on pizza pans we recommend a setting of 4 or 5. Settings vary depending on product weight, consistency and personal preference.
3. PIZZA SHOULD BE PLACED ON A STANDARD ALUMINUM PIZZA PAN, NOT DIRECTLY ON THE WARMER SHELF. This will keep product from drying out for a longer period of time and will also help keep the cabinet cleaner)

CAUTION: PANS GET HOT. USE HOT PADS/OVEN MITTS WHEN REMOVING ALUMINUM PANS FROM FOOD WARMER

CLEANING INSTRUCTIONS:

 Do not steam clean or use excessive water on unit to avoid personal injury or electrical shock.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

 The use of any type (ammonia, alcohol or chlorine) based household cleaners will cause cracking of the door/enclosure. Use warm soapy water and a soft cloth only.

It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Stubborn stains on base of unit and/or shelves may be removed with a non-abrasive cleaner and a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

The use of any type of ammonia, alcohol or chlorine based brand name household cleaners will cause cracking of the enclosure/door and is not covered under warranty. Clean unit with warm soapy water and soft cloth only.

Step 1: Unplug unit from electrical supply

Step 2: Let unit cool before cleaning

Step 3: Clean daily with warm soapy water and a soft cloth only.

TO REPLACE DISPLAY LIGHT & SHELF BULBS:

 Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

- Disconnect the power supply cord and wait until unit has completely cooled before replacing any bulbs.

TROUBLESHOOTING:

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

Unit not working:

- Check power switch position, power cord and/or electrical circuit.

Display Light not working:

- Tighten or replace bulb

Shelf Light not working:

- Replace bulb

Unit not heating properly:

- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at the correct setting for your food product?

Food product is drying out:

- Are you placing food product directly on shelf or on an aluminum pan as recommended?
- Is your food product being left in the warmer past its shelf life?
Shelf life is determined by personal preference and can vary greatly dependant upon the product, how it is packaged, etc.

ADDITIONAL NOTES:

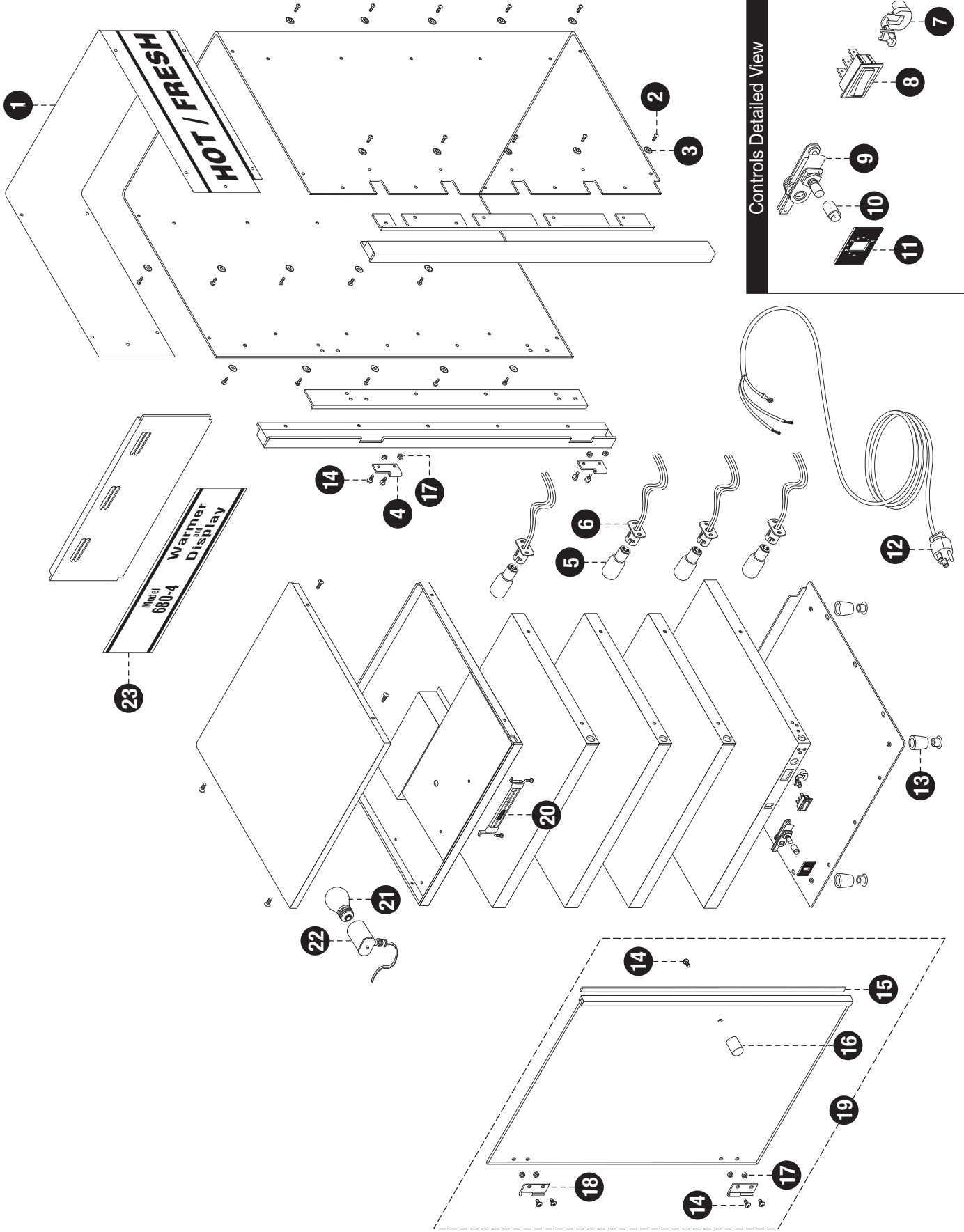
If you have further questions in regards to this piece of equipment - please contact Wisco Industries, Inc. directly at: (608)835-3106 or (800)999-4726; fax (608)835-8273 for further information.

*Please be sure to have the complete model # and serial # available.

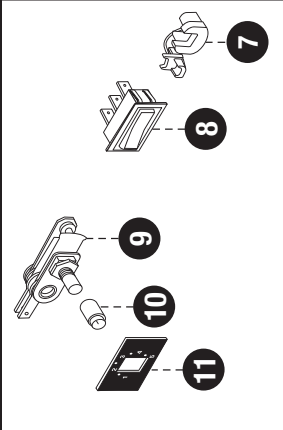
MODEL 680-4

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	013273	MODEL 680-4- HEADER DECAL
2	0016128	HOOD SCREWS
3	0016129	CUP WASHERS
4	0016141	FEMALE HINGE
5	0016161T	COATED BULB 15W
6	0016134-17	LIGHT SOCKET – BAYONET STYLE
7	0016180	STRAIN RELIEF
8	00486	ON/OFF SWITCH
9	0016190	THERMOSTAT
10	0016157	THERMOSTAT KNOB
11	013163	THERMOSTAT DIAL
12	0016181	POWER CORD
13	0023040SK	FOOT SERVICE KIT
14	0016133	#8-32 SCREW
15	0016609SK	MAGNET SERVICE KIT
16	0018030	DOOR KNOB
17	0016136	#8-32 ACORN NUT
18	0016142	MALE HINGE
19	0016165-4	DOOR ASSY
20	0016123	THERMOMETER
21	0017265	TUFFSKIN INCANDESCENT LAMP
22	0017264	LIGHT SOCKET
23	013274	MODEL 680-4 FRONT PANEL DECAL
*	0016289	3/4" RAISED RACK
*	0016777	FLAT RACK (PANS OR BOXES)
*	0016105-4	UPPER BASE ASSY 4 TIER (680-4)
*	0016329	DUMMY PLUG

Model 680-4 Exploded View

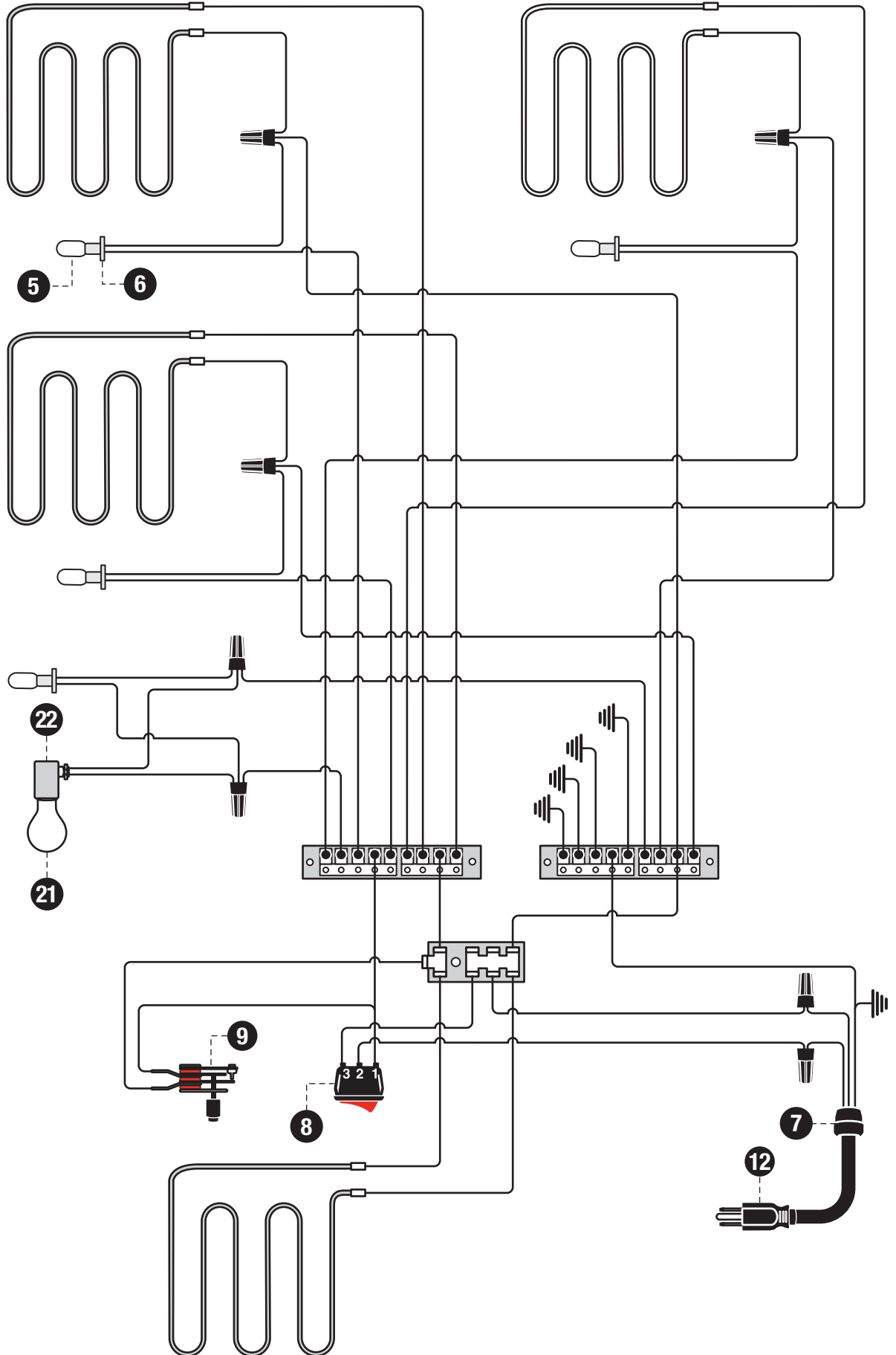


Controls Detailed View



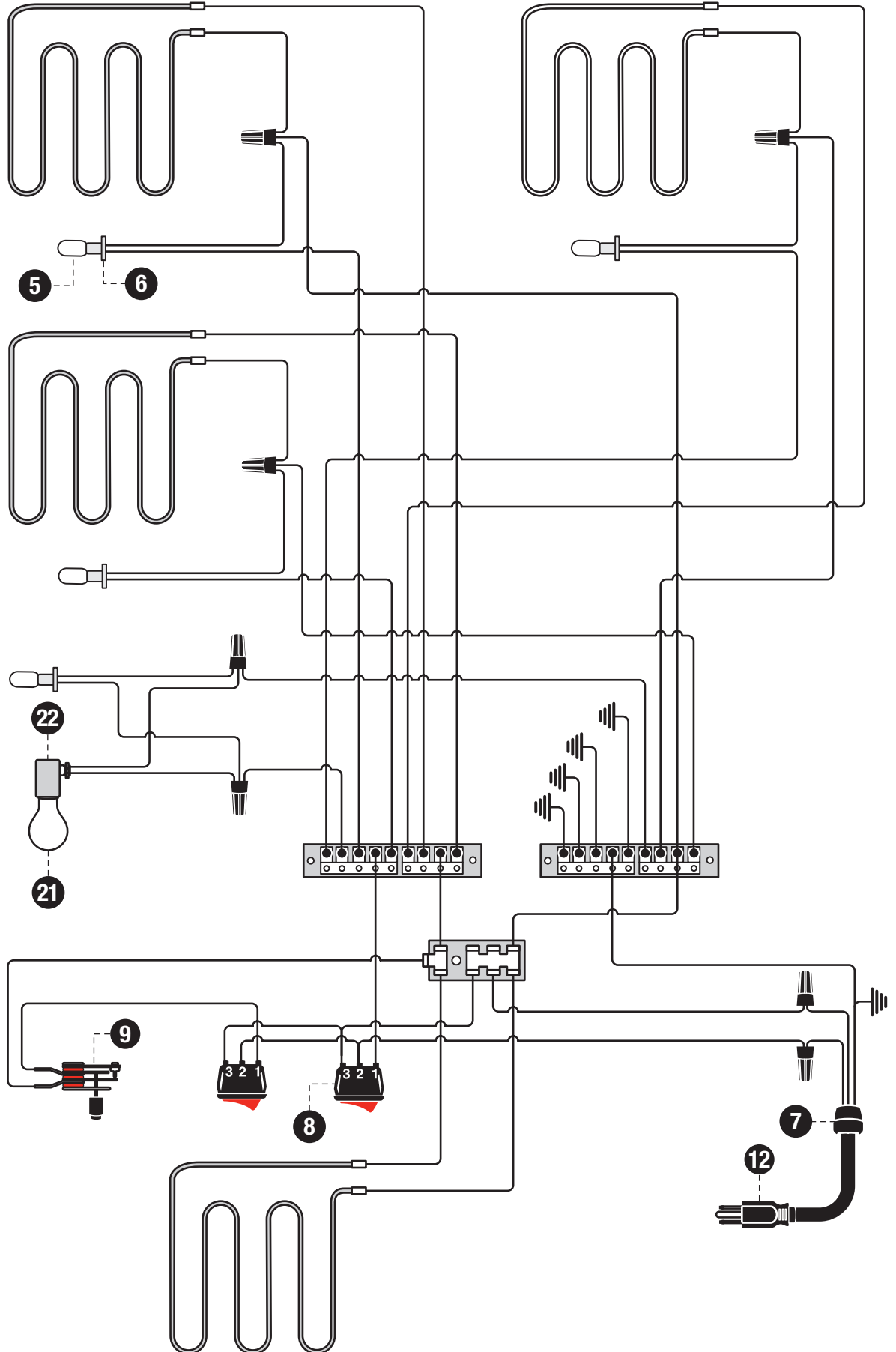
Model 680-4 Wiring Diagram

Current Model
(Single Switch)



Model 680-4 Wiring Diagram

Obsolete Model
(Dual Switch)





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WARRANTY INFORMATION

* 1 YEAR REPLACEMENT/EXCHANGE *

If you should experience any mechanical difficulties with your Wisco Industries, Inc. manufactured unit during the 1 year warranty time period please do the following:

- * Contact Wisco Industries, Inc. for repair/replacement by calling (608)835-3106 or Toll Free (800)999-4726.
- * Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.
- * At that time, we can assist you in:
 - getting your unit replaced/exchanged
 - and/or obtaining repair parts
 - and/or authorizing a service agent
- ** Please note that you **MUST** contact Wisco Industries, Inc. and obtain a RMA# **BEFORE** any warranty issues can be resolved. ***Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.***

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