



# Countertop Food Warmers

**Models:** \_\_\_\_\_

#177W50, #177W50CKR, #177W43, # 177FW200D

## Warning:

Read and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

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## Introduction

Avantco Equipment food warmers are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with durable stainless steel construction, thick insulation, and easy-to-use toggle or infinite controls.

This manual provides the installation, safety, and operating instructions for food warmers. Avantco Equipment recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

## Safety Information

Avantco food warmers are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS, and OPERATING INSTRUCTIONS near each unit to ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

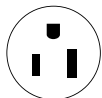


Conforms to NSF-4



Conforms to UL STD. 197

E478819



NEMA  
5-15P

**! WARNING** Potential hazard or unsafe practice, which could result in serious injury or death.

- Thoroughly read and understand the manual before setting up, operating, or cleaning the countertop food warmer.
- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustible materials.
- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- **ALWAYS** wire unit into properly grounded electrical panel of the correct voltage, size, and configuration. Cordset Configuration: 120V NEMA 5-15P Plug, 3-wire grounded cord.
- **DO NOT** submerge or saturate with water. Unit is not waterproof.
- **DO NOT** operate if unit has been submerged or saturated with water.
- **DO NOT** use if power cord or plug are frayed, worn, or damaged.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

**! CAUTION** Potential hazard or unsafe practice, which could result in minor or moderate injury or product/property damage.

- **ALWAYS** turn OFF power switch, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- **ALWAYS** use caution when handling unit. Some exterior surfaces will get hot.
- **ALWAYS** use caution when removing steam table pans from wells. Hot air escapes when a pan is removed.
- **DO NOT** steam clean or use excessive water on the unit.
- **DO NOT** pull unit by power cord.
- **DO NOT** use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit. Use warm, soapy water.
- **ALWAYS** make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.
- **ALWAYS** locate unit in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and contents.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).

**! CAUTION**

**Dedicated Circuit**

For optimal performance and safety, the countertop food warmer must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the food warmer.

**! CAUTION**

**Regular Inspection**

Regularly inspect the food warmer for signs of wear, damage, or malfunction, and address any issues promptly.

## Operating Instructions

### General Operation Guidelines

- Clean equipment thoroughly before first use.
- Check rating label for your model designation and electrical rating.
- Ensure unit is properly installed by a qualified electrician.
- All foodservice equipment should be operated by trained personnel.
- **DO NOT** place arms, hands, or other objects not desired to be heated in the well.
- **ALWAYS** use caution when removing pans from wells; use hot mitts where appropriate.
- **DO NOT** pour cold water into wells, always use warm or hot water for best performance.
- **DO NOT** cook, warm, or hold food directly in liner pans (well pans). Always use steam table pans/insets.
- **DO NOT** hold perishable food below 150°F (66°C).

### Installation Instructions

1. Inspect the Packaging: Examine the exterior of the packaging for any signs of damage that might have occurred during shipping.
2. Unboxing: Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you don't damage the oven or its components. Remove the manual/information packet from the unit.
3. Place unit in desired location.

**NOTE:** Place where the ambient air temperature is constant and a minimum of 70°F. Avoid areas that are subject to active air movements or currents. Make sure the unit is located on a solid, level surface, at a proper height for convenient use, and also following health standards.

### Operation Instructions

1. Fill the unit with warm/hot water up to the "MAX" fill line but not below the "MIN" fill line.  
**NOTE:** Failure to keep proper water level may result in lower performance or burnout.
2. Locate an outlet of the correct plug and voltage type for the unit and plug in.
3. Turn the dial control to the desired heat intensity.
4. Allow the unit up to 25 minutes to preheat (covering with a steam table pan will allow quicker preheating). **NOTE:** Initial heating of unit may generate smoke or fumes and must be done in a well-ventilated area. This is standard and may last up to 60 minutes during initial startup. Operate unit without food until smoke and fumes have dissipated.
5. Once preheated, place pre-cooked food product directly in stainless steel drawer pans or use a combination of different compatible sizes of food pans up to 4" (152mm) deep.  
**NOTE:** Unless stated otherwise, this item is not meant to be used as a rethermalizer.
6. When the unit is no longer needed during the day or needs to be cleaned, turn the unit "OFF" and allow up to 1 hour to cool down. Once cool, empty the well and complete necessary procedure. Removing any steam table pans will accelerate the cooldown process.

## Cleaning Instructions

### General Cleaning Guidelines

- **NEVER** clean any electrical unit by immersing it in water. Turn off before surface cleaning.
- Always clean equipment thoroughly before first use and daily thereafter.
- **DO NOT** use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.
- Wearing gloves is recommended. This helps protect your hands from grease or any sharp edges and keeps the food warmer clean.

### Daily Cleaning

1. Turn unit OFF, unplug from wall socket, and allow to fully cool before cleaning.
2. Remove steam table pan(s) from the well and clean according to their care instructions.  
**NOTE:** Use caution as hot steam from well may escape when pan is removed.
3. Use warm, soapy water with a mild detergent to clean the unit. Plastic scouring pads can be used to remove baked-on food and water scale.
4. Use a clean, dry cloth to dry the unit or allow to air dry.

### Removing Lime Mineral Deposits

1. Follow daily cleaning steps.
2. Fill the water pan with a mixture of water and a deliming agent like Noble Chemical Lime-B-Gone (follow dilution instructions on the product).
3. Install the water pan with deliming solution into the unit.
4. Plug in and turn on the unit. Allow the unit to run for 30 minutes.
5. Turn off the unit and unplug the power cord.
6. Allow the water pan to stand with the deliming solution for at least two hours (the time required will vary depending on the amount of deposits in the water pan).
7. Remove the water pan and empty the deliming solution.
8. Continue to fill and rinse the water pan with clean water until the pan is clean.
9. Install the clean water pan into the unit. Plug in the unit and fill the water pan as usual for daily operation (1/4" of water is recommended).

**NOTE:** If lime and mineral deposits are still present in the water pan, repeat this procedure and increase the amount of time the deliming mixture stands in the water pan.

## Troubleshooting

Issue	Potential Cause	Potential Solution
Unit is too hot	Temperature control is set too high.	Change the temperature to a lower setting.
	Unit is connected to incorrect power supply.	Contact an authorized electrician.
	Defective internal thermostat.	Contact an authorized electrician.
Unit is not hot enough	Unit has not had enough time to preheat.	Allow unit 25 minutes to reach operating temperature. This can be accelerated by placing a steam table pan in the well.
	Temperature control is set too low.	Change the temperature to a higher setting.
	Defective internal thermostat.	Contact an authorized electrician.
	Water level is low.	Fill well with warm/hot water up to "MAX" fill line.
Unit is not working at all	Unit is not plugged in.	Plug unit into proper power supply.
	Unit not turned on.	Turn unit ON by using On/Off power button.
	Circuit breaker tripped.	Reset circuit breaker.
	Control panel is defective.	Contact an authorized electrician.
	Defective internal thermostat.	Contact an authorized electrician.
	Heating element is burned out.	Contact an authorized electrician.