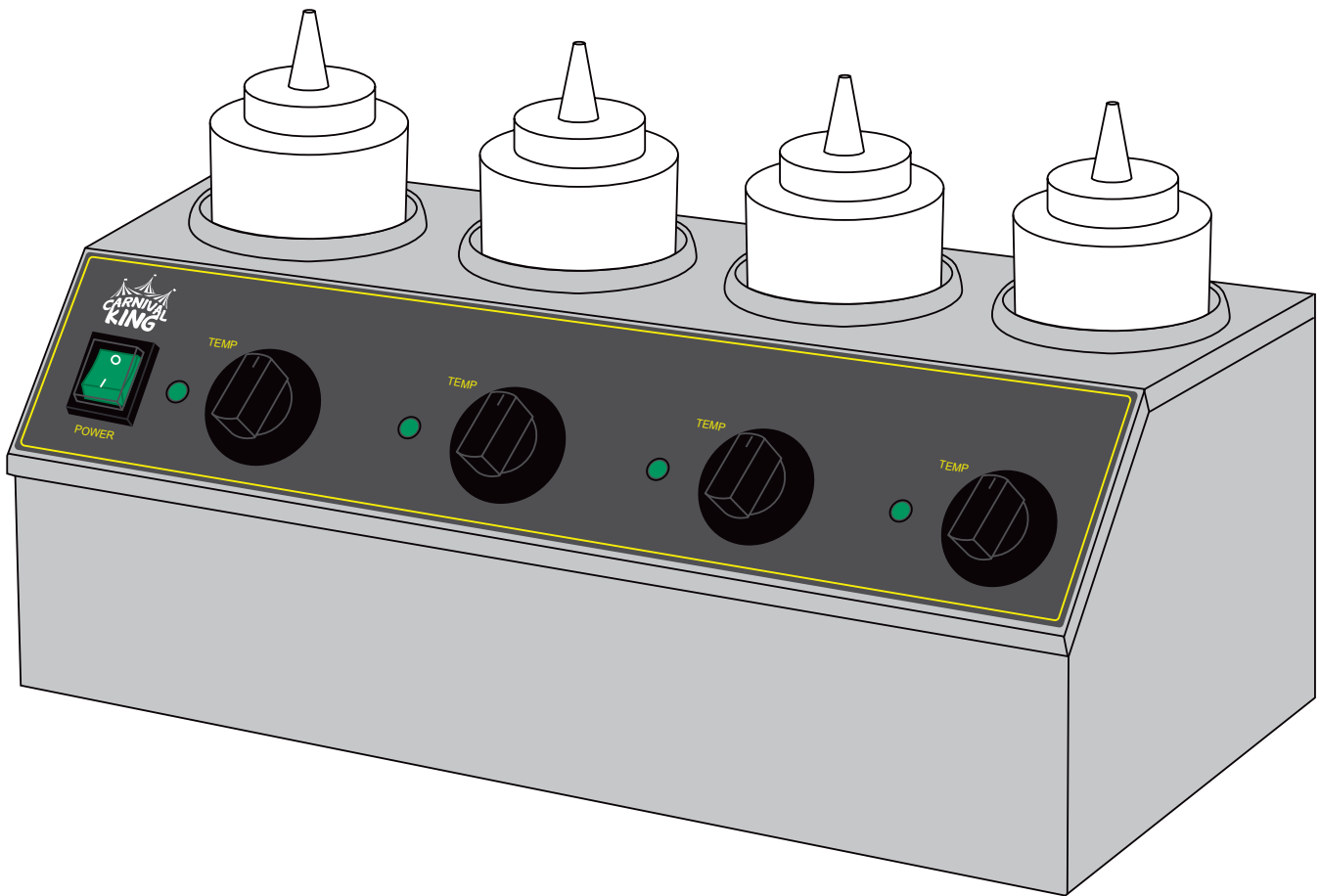




USER MANUAL



32 OZ. SAUCE BOTTLE WARMERS

Item # 382SBW1, 382SBW2, 382SBW3, 382SBW4,
382SBW1B, 382SBW2B, 382SBW3B, 382SBW4B

10/2020



Intertek

www.CarnivalKingSupplies.com



32 OZ. SAUCE BOTTLE WARMER

Introduction

This warmer is designed for commercial use only and is not intended for residential use. It would be operated by trained individuals. Be sure to read the operation and safety manual before using to ensure unit functionality and safety of users.

Sauce bottle warmers are perfect for buffets, salad bars, dessert bars, ice cream and frozen yogurt shops to keep sauces, toppings and dressings at the perfect temperature for serving. The individual adjustable wells allow precise control for a large array of contents. The warmers feature an angled control panel for use in normal countertop or drop-in installations to ensure functionality in any environment.

Note: Use bottles that have a minimum heat resistance of 200°F or higher. Check with the manufacturer of your bottles to Ensure they can be used in a bottle warmer.

Sauce Bottle Warmer Specs CE

Item #	# of Bottles	Temperature Range	Wattage	Voltage	Dimensions
382SBW1	1 x 32 oz.	105-195°F	200W	120V	6.5"W x 9"D x 8"H
382SBW2	2 x 32 oz.		400W		10.5"W x 9"D x 8"H
382SBW3	3 x 32 oz.		600W		16"W x 9"D x 8"H
382SBW4	4 x 32 oz.		800W		21"W x 9"D x 8"H

Operating Instructions

Caution: Do not operate unit without water – check water level frequently when in operation and apply more water as needed. Using too much water will overflow the well when bottles are used, and not enough water will not allow even heating of the sauce bottle and its contents.

Caution: Do not submerge heating element or any electrical components in water. To avoid overfilling, place your sauce bottles in the warmer and fill the well with water up to ½” below the rim of the warmer.

Sauce bottle warmers are intended to be used with sauce bottles of 32oz. or smaller to heat the contents for easy dispensing and dressing.

1. Place preferred sauce bottles in each well.
2. Fill warmer with hot water, leaving a ½” gap between the top of the water line and the warmer rim.
3. Fill sauce bottles with food product and place in warmer.
4. Turn the temperature knob to the desired temperature.
5. Allow content to pre-heat to desired temperature, and adjust thermostat to desired holding temperature.

Cleaning and Storage

Clean and dry the heating unit after each use. Use soft cloth and mild soap on exterior. Do not use metal scouring pads, strong abrasives or detergents on exterior. These however can be used on the interior of the wells when necessary.



32 OZ. SAUCE BOTTLE WARMER

Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Carnival King covering your Carnival King brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Carnival King reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Carnival King Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Carnival King makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Carnival King has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Carnival King shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.