



## Induction Buffet Warmers



CONFORMS TO UL STD. 197  
CONFORMS TO NSF/ANSI STD. 4

**Models:** 177ICW300, 177ICW375, 177IDIW300, 177IDIW375

08/2023

***Please read and keep these instructions. Indoor use only.***

## Table of Contents

Safety and Warranty .....3

Induction Technology.....6

Technical Specifications.....7

Cutout Dimensions for Drop-Ins .....8

Parts Identification.....9

Operation ..... 10

Selection of cookware ..... 11

Maintenance ..... 12

Troubleshooting..... 13

## Important Safeguards

To avoid damage or danger by improper use, this instruction manual should be read and followed carefully. Save the instruction manual together with the warranty information and receipt for further reference. If you give the appliance to another person, also supply them with this instruction manual.

The safeguards must be followed closely, and the appliance must be used in the way indicated in the instruction manual. In case of damage and accidents caused by not following this instruction manual, manufacturer assumes no liability.

- The surface of the cooking plate is made of tempered glass. If the glass surface is damaged, even if it shows a very small break, the appliance is NOT to be used. In such cases immediately unplug the appliance.
- Connect your appliance to a grounded power socket with appropriate voltage (120V ~50/ 60 Hz).
- Do not connect other electrical appliances in the same socket and do not use multiple sockets.
- Make sure that the main installation is providing enough power to run this appliance. See the rating plate of the appliance to confirm this.
- Run the cord in a way that nobody can stumble over it or pull on it. The cord should never come into contact with sharp edges or hot objects.

## Safety and Warranty

**⚠ CAUTION! AN ELECTRIC APPLIANCE IS NOT A TOY!**

- Never leave the appliance unsupervised when in use. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Explain to your children all risks which can be caused by electric current:
  - Danger of heat or hot steam
  - Danger of sharp edges
  - Danger caused by electric current
- Keep the appliance out of reach of children or persons who cannot handle electric appliances properly. When plugged in, the cord should not be reached by children to avoid hazard.
- Do not leave packaging components (plastic bags, cardboard, polystyrene, etc.) within the reach of children - danger of suffocation!

**⚠ CAUTION! DANGER OF ELECTRIC SHOCK! DO NOT IMMERSE CORD, PLUG, OR APPLIANCE IN WATER OR OTHER LIQUID TO AVOID ANY RISK OF ELECTRICAL SHOCK.**

- Keep the appliance out of reach of children or persons who cannot handle electric appliances properly. When plugged in, the cord should be out of the reach of children to avoid hazard.
- Do not leave packaging components (plastic bags, cardboard, polystyrene, etc.) within the reach of children - danger of suffocation!
- Never place the appliance on wet ground.
- To avoid electrical shock or short circuit, never let the cord hang into water, other liquids, or over a washing basin.
- Do not use the appliance while standing on wet ground or if hands or the appliance are wet.
- Do not pour or drip any liquids at the motor base or cord. When liquids are spilled on the motor base, immediately switch OFF, unplug, and let the motor base dry thoroughly.
- Never wash the appliance and power cord in the dishwasher.
  - Danger of sharp edges.
  - Danger caused by electric current.

**⚠ CAUTION! DANGER OF BURNING AND FIRE! NEVER TOUCH THE HEATED SURFACES WITH YOUR HANDS OR OTHER PARTS OF SKIN. DO NOT PLACE EMPTY POTS OR OTHER EMPTY COOKWARE ON THE APPLIANCE WHEN IT IS IN OPERATION.**

- When operating electrical heating appliances (such as hot range, hot pans, or hot fat) please beware that high temperatures are achieved which may cause serious injuries. Please use handles or pot cloth if necessary. Inform other people using this appliance as well.
- Use the item only on heat-resistant surfaces, such as stone or ceramics, and do not place the appliance near or on hot surfaces or near other strong heating devices.
- To avoid heat congestion, do not directly place the appliance next to a wall or under a wall cupboard.
- Make sure product is placed at a safe distance away from items which may easily melt or flame. Do not store any objects which may easily melt or flame near the appliance.
- Do not block the air supply and ventilation of the appliance.
- Never place or use the appliance on carpets or cloth or other objects which are easily flammable.
- Do not place any kind of tissues or cloth or other objects which are easily flammable under or on the appliance to avoid the risk of fire or electrical shock. Never store flammable products near the appliance; they could catch fire.
- Do not place any empty containers, pots, or any metal objects on the device while in operation. Never overheat the cookware.
- Never pull on the cord to move the appliance. Never move the appliance while in operation or with hot cookware on it. Danger of burning!
- In case of flames, never try to extinguish with water. Use a damp cloth.
- Do not place any other magnetic objects near the appliance (i.e. TV, radio, credit cards, cassettes, etc.). Do not place any empty cookware on the glass field. Heating an empty pot or pan activates the overheating protection and the device will turn off after a while.

- Do not operate the device if it is damaged in any way or does not function properly.
- Do not operate the appliance if any parts of it are damaged to avoid all risks. The appliance is damaged when there are any cracks, excessively broken or frayed parts, or leaks. In this case, immediately stop using the appliance and return the entire appliance (including any parts and accessories).
- After each use, let the device cool down sufficiently and clean it with a slightly damp cloth to prevent the surface from getting damaged. Always handle with care. Do not use any abrasive cleaners or cleaning pads to avoid damage. Do not use any sharp or hard objects while cleaning the device. Do not leave any food residues to dry on the surfaces of the appliance.
- Make sure to store the appliance in a dry, clean place, safe from frost, excessive strain (mechanical or electrical shock, heat, moisture), and out of the reach of children.
- The use of accessories and spare parts that are not recommended by the manufacturer may cause damage to the device or injuries to person.
- **Unplug the appliance:**
  - After each use and when the appliance is not in use.
  - Before changing accessories or cleaning the appliance.
  - To unplug the appliance, never pull on the cord. Hold the plug directly at the outlet and unplug.
- Check the cord for damages on a regular basis. Never use the appliance if cord or appliance shows any signs of damage, as it could be dangerous.
- **Do not operate appliance when:**
  - Power cord is damaged.
  - If product has been dropped and shows visible damage or malfunction.

## In The Box

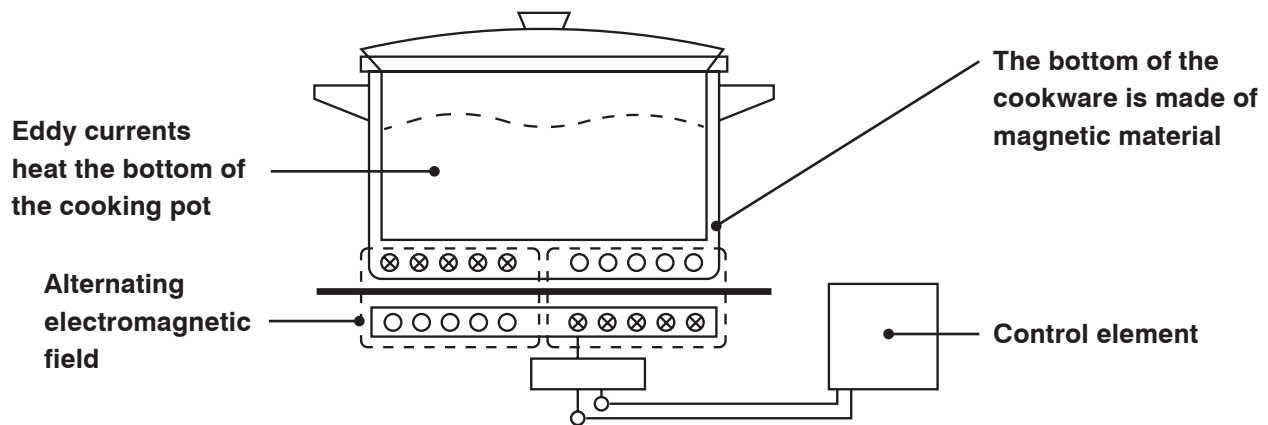
- Induction Unit
- Instruction Manual
  - Cutout template (for drop-in models only)

## Before First Use

- Remove all packaging components and make sure that the appliance is in perfect condition.
- Clean the unit surface with a slightly moist cloth and dry.
  - The cookware must be magnetic. Before switching on the appliance, always place the magnetic cookware centered onto the cooking field.

## Induction Technology

When the power connection is ON, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot/boiler, it will produce a heating effect, which then heats the food in the saucepan or pot.



### Special notes for your safety:

- According to today's standards of knowledge, persons with pacemakers are not at risk. In case of misuse or unfavorable situation, we cannot eliminate remaining risks. For persons with pacemakers, we recommend consulting a doctor before using any induction cooking range.
- To avoid any risks, do not place very big magnetic objects (i.e. griddles) onto the cooking zone of the glass field. Do not place other magnetic objects other than cookware (i.e. credit cards, TV, radio, cassettes) near or on the glass surface of the induction cooking plate when it is in operation.
- Place the appliance on a stable, flat, and dry large surface to eliminate the risk of falling. Do not place the appliance on flammable surfaces (i.e. tablecloth). Do not place the appliance near or onto hot surfaces or other strong heating devices (i.e. cookers, open fire, heater, etc.).
- It is recommended not to put metallic utensils (i.e. knives, pot or pan covers etc.) on the cooking plate in case of switching on the appliance; they might get hot.
- Do not insert any objects (i.e. wires or tools) into the ventilation slots. Attention! This may cause electrical shock.
- Do not touch the hot surface of the glass field. Please note: Even though the induction cooking plate does not heat up during cooking, the temperature of the heated cookware heats up the cooking plate.

## Installation:

- Ensure the installation location has dedicated power:
- Countertop models can simply be placed on a flat, level surface. There must be at least 2" of clearance around the unit at all times for proper ventilation.

To install drop-in models, follow the steps below:

**Note: Countertop thickness must not exceed 2".**

**Note: Drop-in models should only be installed by professionals.**

1. Ensure the installation location has proper ventilation. There must be at least 7" of available space under the mounted induction range and the inside temperature of the cabinet must not exceed 90F.
2. Drop-in models feature remote control. The control panel will be mounted separately for easy access.
3. Use and place the provided template in the intended installation location, allowing at least 4" of countertop space on each side. Cut the countertop using the template and cutout dimensions illustrated in the manual.
4. Insert the induction range into the cutout and apply a thin layer of silicone sealant around the surface.
5. Repeat similar instructions for the control panel. Center the control panel to the induction range whenever possible.
6. Connect the control panel cable to the induction warmer.

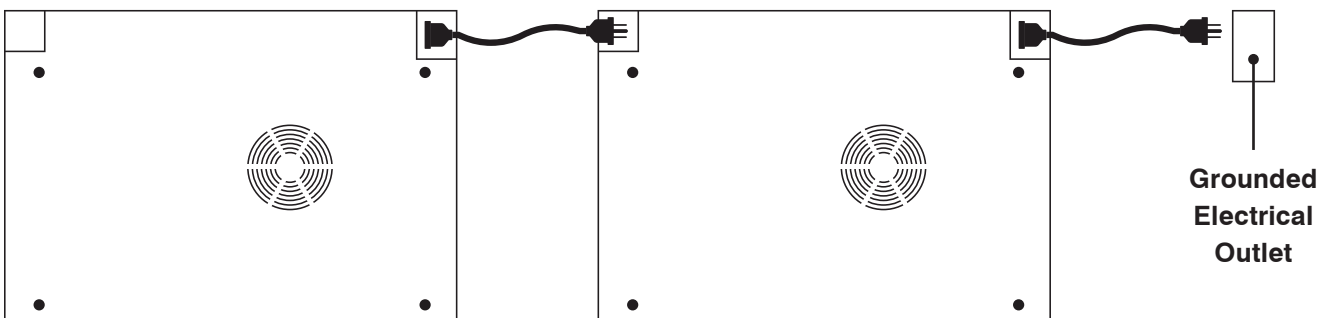
**Note: drop-in models can be daisy-chained.**

### Daisy Chain Setup:

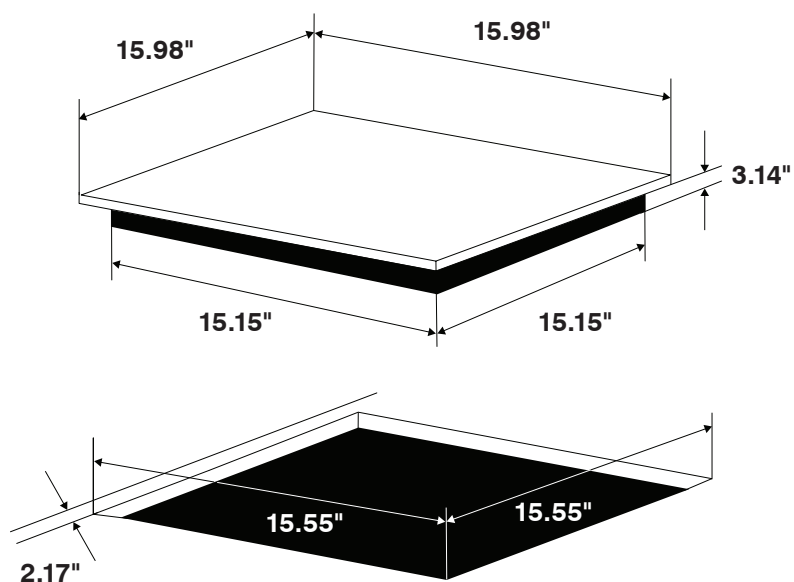
All induction warmers feature a built-in power receptacle which allows for daisy-chain use with additional warmers. Connecting up to five 16" x 16" warmers and three 16" x 23" warmers with the built-in power receptacle allows for daisy-chain use.

1. Plug one warmer into a grounded electrical outlet with the matching serial plate rated voltage.
2. Plug the power cable of the additional warmer into the side of the warmer connected to the electrical outlet.
3. Do the same for additional warmers.
4. Maintain at least 2" clearance between connected warmers.

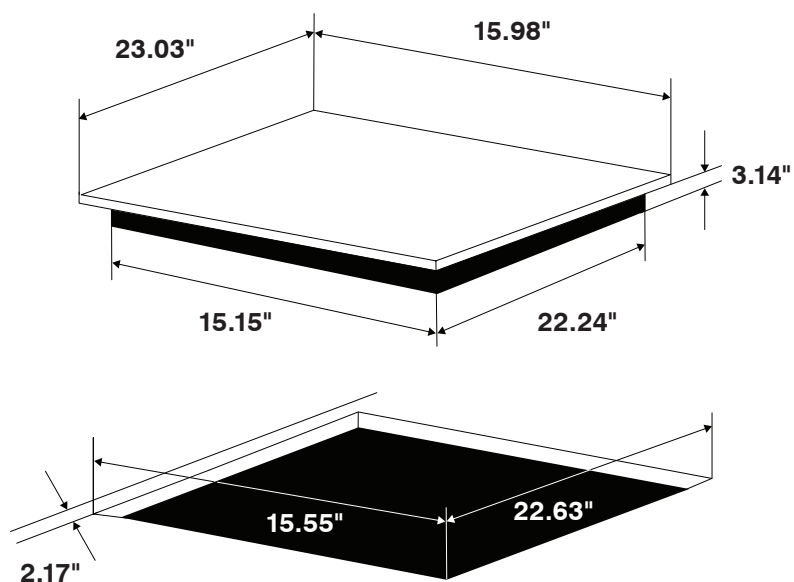
**Note: The induction warmer connected to the electrical supply must remain turned on to supply power to other connected units. Each unit is still controlled independently.**



## Cutout Dimensions for Drop-Ins



Model No. 177IDIW300

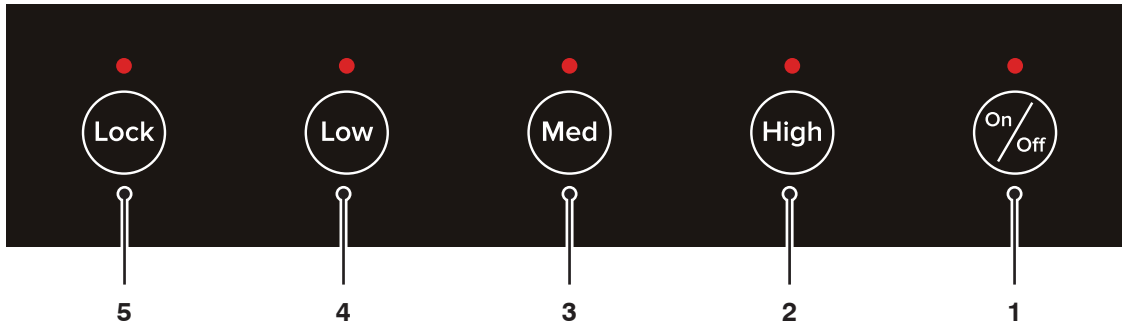


Model No. 177IDIW375



## Parts Identification

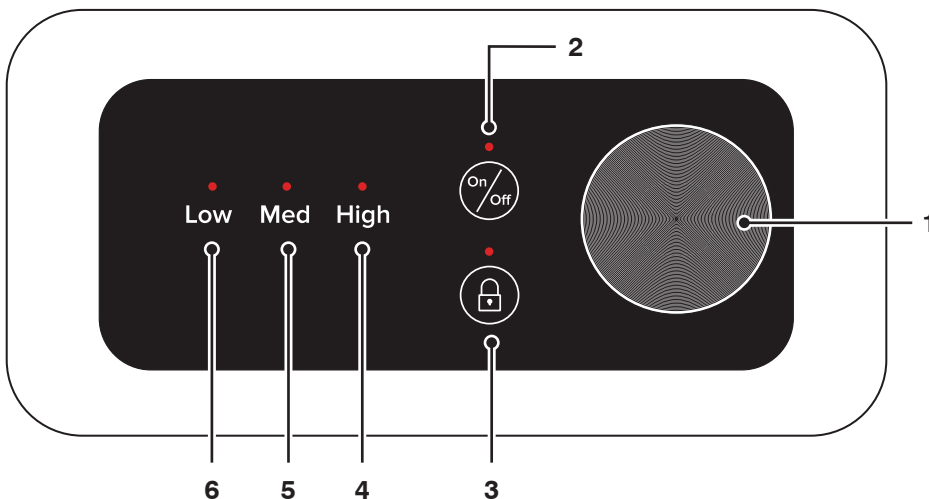
Controls for: 177ICW300, 177ICW375



1	On/Off Key
2	High Level Key
3	Mid Level Key

4	Low Level Key
5	Lock Key

Controls for: 177IDIW300, 177IDIW375



1	Rotating Knob
2	On/Off Key
3	Lock Key

4	High Level Key
5	Medium Level Key
6	Low Level Key

## Product Operating Instructions

### 1. Basic Operation

- Place induction compatible cooking utensils in the center of the cooktop plate.
- Insert the plug into AC 120V~, 60Hz Socket. The [On/Off] Indicator will flash.
- Press [ON/OFF] button to power the unit on. The [On/Off] Indicator will light up, then press any [High/Med/Low] button to start working.
- To power off the unit, press the [ON/OFF] button again.
- Remove the plug from the socket if the unit is not going to be used for a long time.

### 2. Warming Modes:

High Level:

- Press the High Level button. The indicator for [High] will light up.
- The Power of High Level is 300-375W (170°F to 185°F).
- Once holding is finished, press the [ON/OFF] Key to turn off the unit.
- The unit will turn off automatically after 12 hours if no other function button is pressed.

Med Level:

- Press the Med Level button. The indicator for [Med] will light up.
- The Power of Med Level is 200-300W (155°F to 170°F).
- Once holding is finished, press the [ON/OFF] Key to turn off the unit.
- The unit will turn off automatically after 12 hours if no other function button is pressed.

Low Level:

- Press the Low Level button. The indicator for [Low] will light up.
- The Power of Low Level is 100-200W (140°F to 155°F) in intermittent heating.
- Once holding is finished, press the [ON/OFF] Key to turn off the unit.
- The unit will turn off automatically after 12 hours if no other function button is pressed.

Lock:

- Press and hold the [LOCK] button for 3 seconds to lock the unit. The indicator for [Lock] will light up.
- All buttons are deactivated during the lock mode.
- To exit the Lock mode, press and hold the [LOCK] button for 3 seconds.

## Selection of Cookware

### Suitable cookware

It is important that the heat conductance of the cookware is extremely high to guarantee a constant heat distribution. The bottom of the cookware used with the induction plate must be magnetic (ferromagnetic). Recommended for use with enameled pots made of magnetic steel, roasting tins made of cast iron, or special stainless steel cookware with a special steel “sandwich” bottom. The specialized trade sells suitable cookware. All cookware with a spiral symbol engraved into its bottom is suitable.

**Tip: Test with a magnet if the cookware you plan to use is suitable for induction cooking.**

**Note: Do not use cookware made of glass, ceramic, or aluminum. This kind of cookware is not suited for use with induction cooking plate.**

1. Material required: Please use only induction compatible cookware made of steel, cast iron, enameled iron, stainless steel, or flat-bottom pans/pots/chafers with diameter/width from 4½" to 13" x 15" (half) and 13" x 22" (full).

**Note: these units are intended to be used with full size and 2/3 size induction-ready chafers.**

2. Pans/Pots/Utensils should have a flat surface. Do not try to use any other kind of utensils or vessels (especially pressure sensor vessels).



3. While buying your cookware, look for an “Induction Compatible” sign or wording to ensure it will work with this cooktop.

When the cookware is removed, the device automatically switches into the Standby Mode.

- The device detects whether suitable cookware is placed on the cooking plate. If not, no energy is transmitted.
- When operating the induction cooking plate with empty cookware, a temperature sensor turns off the heating function in case of overheating.

## Maintenance and Daily Care

1. Always keep the unit clean. Avoid dirt getting into the fan or other inner parts of the unit.
2. Before starting to clean the Unit, ensure the Unit is powered off and remove the power plug from socket. Do not clean the Unit until the surface cools down.
3. Remove grease, dirt, stains, etc. by cleaning the Unit with a clean, soft cloth and mild detergent.
4. The fan in the air vent of the Unit is bound to get dirt stuck on it. Please remove it regularly with a soft brush or cotton stick.
5. Do not immerse the Unit or power cord directly into water or any other liquid to clean it. It will damage the Unit. To protect the Unit from any kind of power surge, ensure the plug is fit properly into the socket.

6. Do not pull out the power cord directly during operation. To extend the appliance's life, press the "On/Off" button first, then unplug the power cord from the socket.
7. The fan will run to cool the heating plate even after the Unit is powered off. It is better to remove the plug after the fan stops working.
8. When not using the Unit for a long time, remove the plug from the socket.
9. Some models will have structural design to prevent cockroaches from entering inside the Unit. If needed, you can use mothball or equivalent cockroach repellent to protect the Unit.

## Troubleshooting and Treatment

If there is any error during operation, please check the following table for common troubleshooting options before calling for service. Below are common errors and the checks to perform.

ERROR SCENARIO	CHECK POINTS	REMEDY
On/Off/High/Med/Low/Lock Key indicator flash	Incompatible or no cookware used	Check whether the cookware is induction compatible or not. Ensure you are using the correct size chafer or cookware.
Low Key Indicator flash	Low-Voltage	Ensure Voltage is >80V, 120V~.
Med Key Indicator flash	High-Voltage	Ensure Voltage is <150V, 120V~.
High Key Indicator flash	Top plate Sensor Overheat or Short Circuit	<ol style="list-style-type: none"><li>1. When the temperature of the sensor overheat (which can be caused when the temperature of cookware is over 450°F) during cooking, the E3 occurs; the induction cooker needs to be turned off and allowed to cool. Then you can turn it back on.</li><li>2. If E3 occurs after following the step above, then the sensor has failed. Please contact customer service.</li></ol>

ERROR SCENARIO	CHECK POINTS	REMEDY
Low/Med Key Indicator Flash	Top Plate Sensor Open Circuit or without connect	If you can see loose wires, then contact customer service.
Med/High Key Indicator Flash	IGBT Sensor Overheat or Short Circuit or Fan without connect	<ol style="list-style-type: none"> <li>1. If E5 occurs and the cooling fan is still functioning, please contact customer service.</li> <li>2. If E5 occurs and the cooling fan has stopped functioning or is not running well, check to see if anything is lodged or jamming the cooling fan.</li> </ol>
Low/High Key Indicator Flash	IGBT Sensor Open Circuit	Please contact customer service.