



Countertop Food Warmers/Cookers



#E478819

Conforms to UL STD. 197

Models: 177W50, 177W50CKR, 177W43

02/2023

Please read and keep these instructions. Indoor use only.

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.

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

- 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).
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure all cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment can use it correctly and not injure themselves or the equipment.

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 or 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

CAUTION: Food warmers are heavy and may require two people to install.

1. Remove unit from carton and all packaging materials from the unit.
2. 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 area and 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 even 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 by comparing the Set Temperature readout to the Actual Temperature readout, 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.
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.

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. Using warm, soapy water with a mild detergent, 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 de-liming 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