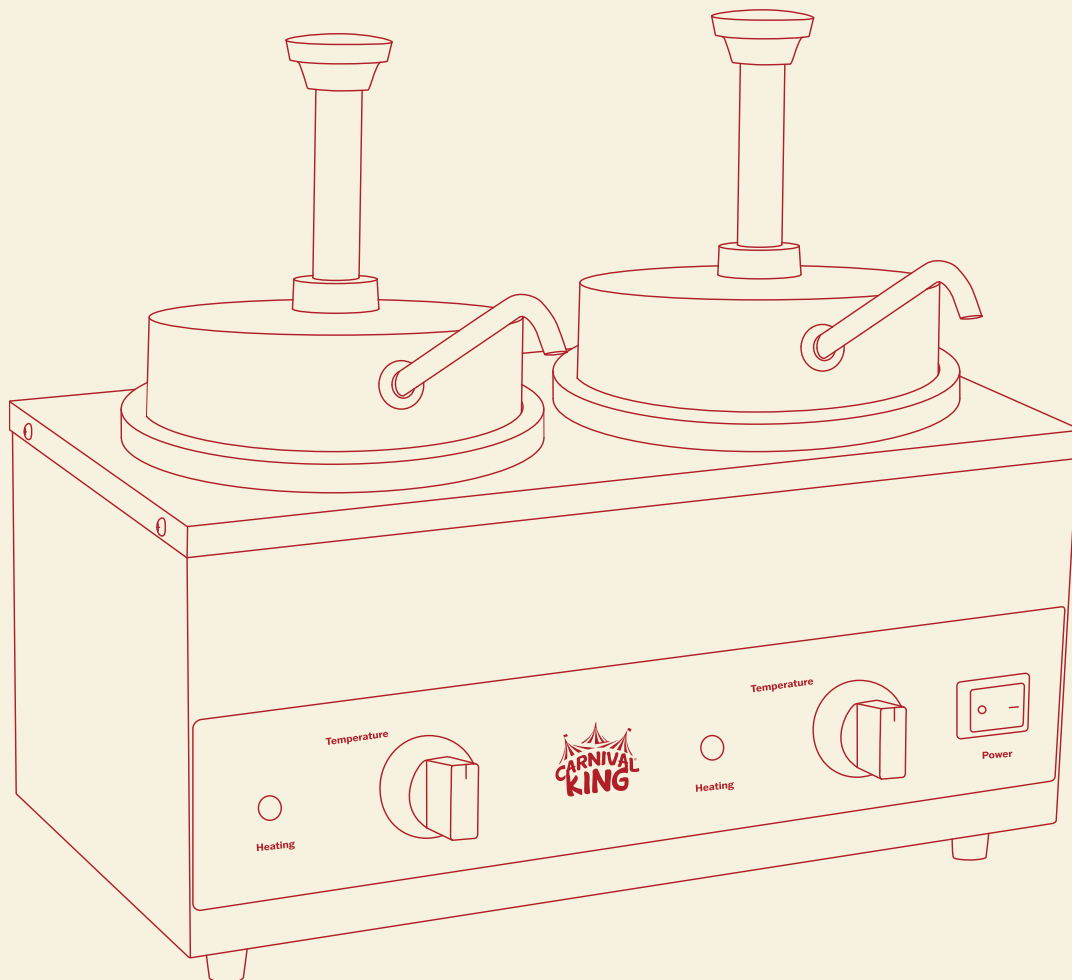




## User Manual

# 3.5 QT Condiment Warmers



#382RBW35  
#382HSPW35  
#382RWLL35  
#382WPLL35  
#382RWS35  
#382RWS35DBL  
#382HSPW35DBL  
#382RWLL35DBL

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### Introduction

Congratulations on your purchase of Carnival King equipment. Use as intended and with proper care and maintenance to ensure best results. It is important that you read and follow the instructions in this manual carefully.

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### Location of Data Plate

The data plate is located on the side of the unit.

#### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE.

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A)** Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B)** If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions.

If you have questions concerning the installation, operation, maintenance, or service of this product, visit [www.CarnivalKingSupplies.com](http://www.CarnivalKingSupplies.com).



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

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### Safety

#### NOTICE:

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

#### WARNING:

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991.)

#### WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

#### CAUTION:

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 that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

#### NOTICE:

When installed, the unit must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug in the event the appliance malfunctions or has been damaged in any manner.

#### WARNING:

**SHOCK HAZARD** – Unplug and turn OFF all power to equipment before cleaning the equipment. DO NOT immerse any part of this equipment in water.

#### WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. Do not use this unit for other than intended use. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations or modifications to this equipment. Always operate on a firm, dry, and level surface. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.

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### Installation and Operation Instructions

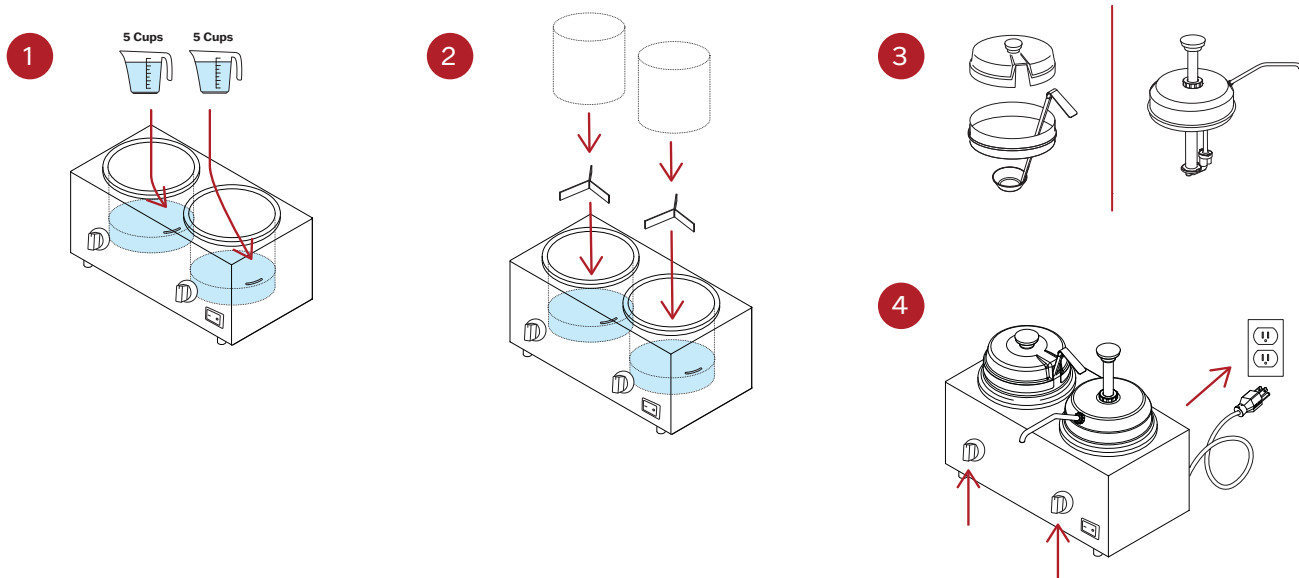
**Notice:** Wash all parts properly before every use.

**Caution: DO NOT OPERATE UNIT WITHOUT WATER.** Check water level frequently when in operation. Apply more water as needed.

**Caution:** Pump spout becomes hot during operation. To avoid possible serious injury, use protective heat-resistant gloves when handling hot unit.

**Warning: DO NOT OPERATE ON HIGH HEAT FOR MORE THAN 45 MINUTES.** Contents may overheat and burn.

1. Fill wells.
  - a. If using #10 can or inset, locate and place included spacer at the bottom of the unit. This is used to support a #10 can or inset and create a water gap for more uniform heating.
  - b. Fill each well with 5 cups of hot water. Filtered water is recommended.
    - i. Do not overfill.
    - ii. Check water levels throughout the holding period.
    - iii. **Sauce bottle warmer:** Leave at least ½" gap between the top of the water line and the warmer rim. Too much water will cause water to overflow when bottles are used.
2. Place #10 can or inset (or bottles) into the well. NEVER PLACE FOOD DIRECTLY INTO WELL.
  - a. **Bottle Warmer:** There is no need to use the spacer, just place the bottle holder inside the well.
    - i. *Notice:* For bottle warmer, only use bottles that have a minimum heat resistance of 200 degrees Fahrenheit or higher. Check with the manufacturer of your bottles to ensure they can be used in a bottle warmer.
3. Now install lid accessories or pump(s).
4. Plug cord into power source and press switch(es) to the 'On' position.
  - a. Set the thermostatic knob to the food manufacturer's recommended serving temperature(s), or desired temperature.
  - b. To heat the unit faster, you may temporarily set the temperature to maximum. Once food has reached desired temperature, adjust temperature back down to holding.



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**Re-thermalization:** Is achieved when a unit elevates the food product temperature from a refrigerated 40 degrees Fahrenheit to a safe serving temperature of 165 degrees Fahrenheit within a period of 2 hours. Monitor food closely for food safety. Cold food should not be added to the unit for re-thermalization while hot food is being held.

**Hot Food Holding:** Is achieved when it maintains a food product temperature at or above 150 degrees Fahrenheit for a minimum of 2 hours. Monitor food closely for food safety.

### Tips

- It may take up to three depressions of the plunger to fully prime and vend thick products. If the pump does not dispense properly, remove, and make sure the 'O-Ring' is in the correct place. If it is missing, make sure the 'O-Ring' did not get pulled into the pump plunger tube. Failure to do this can result in a broken 'O-Ring' being pumped out when food is vended.
- Pump insert will not function properly with cold foods and/or sauces. Properly pre-heat foods and/or sauces before trying to use pump.
- Sauce bottle warmer is intended to be used with 24 oz. bottle or smaller.
- Using insets and inset liners, or #10 cans, can make change-outs and cleaning up much easier.
- Always use spacers beneath #10 cans or insets to improve heating consistency and to ensure all food is pumped from the container.
- Remember to empty the water each day rather than add more water. This will extend the life of your unit.
- Keeping the lid, cover, or pump on the unit is recommended to help maintain product temperature.

### Also Available



#### Caramel Sauce

(#999DIPCRML)

#10 Can, Available Individually or 6/Case

This smooth dip has a classic and creamy caramel taste that is reminiscent of fall days at the fair or strolling through summer carnivals. It quickly and easily enhances the professional-quality appearance and rich, sweet flavor of your caramel apples and concession treats.



#### Cheddar Cheese Sauce

(#106SCECHDR)

#10 Can, Available Individually or 6/Case

Kick up the flavor of any popular snack food with this creamy, cheesy Carnival King cheddar cheese sauce! Your patrons will also love dunking their concession stand nachos or fries into this smooth and cheesy sauce! Featuring the sharp taste of fresh cheddar cheese, the smooth consistency and appealing yellow-orange color of this cheese sauce is sure to enhance the texture, taste, and appearance of your customers' favorite concession stand fare.

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### Cleaning

**Never immerse unit into water or any liquid.**

**Never use any water jet or pressure washer.**

**Make sure unit is unplugged and turned 'Off' before cleaning.**

1. Before first use and after daily use, disassemble unit and wash removable parts.
2. Empty water each day and rinse with clean water.
3. Clean the interior well and external surfaces. We recommend Noble Chemical SunBright mild detergent. Do not use abrasive, caustic, or ammonia-based cleansers. A mildly abrasive nylon brush may be used to remove any stubborn food or mineral deposits on the interior of the unit. Do not use metal scrapers or cleaning pads that could scratch the external surfaces.
4. Pump Cleaning: clean pump thoroughly between each use.
  - a. Remove nut-cylinder and pull pump-plunger from the pump chamber.
  - b. Remove knob from plunger and disassemble.
  - c. Remove the cap-tube and nut-sleeve-tube. Remove cover from pump.
  - d. Remove "U" pin.
  - e. Remove ball bearings from pump.
  - f. Wash all pieces with mild soap and warm water. Sanitize in 220 ppm four-part solution.
  - g. Reassemble. Note: Wet the 'O-Ring' with edible vegetable oil when reassembling.