



Commercial Refrigerator User's Manual

Refrigerated Pizza Prep Units

178SSPPT1, 178SSPPT2, 178SSPPT260, 178SSPPT3

Refrigerated Sandwich Prep Units

178SSPT27HC, 178SSPT36HC, 178SSPT48HC, 178SSPT60HC,
178SSPT71HC, 178SSPT27MHC, 178SSPT36MHC, 178SSPT48MHC,
178SSPT60MHC, 178SSPT71MHC

10/2020

Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

User Manual

BASE UNIT	LEFT	MIDDLE	RIGHT	OPTIONAL MODELS
178SSPPT1			DRAWER	178SSPPT1A
178SSPPT260	SLIM DOOR		DRAWER	178SSPPT260B
178SSPPT260	SLIM DRAWER		DRAWER	178SSPPT260C
178SSPPT260	SLIM DRAWER		DOOR	178SSPPT260D
178SSPPT2	DOOR		DRAWER	178SSPPT2B
178SSPPT2	DRAWER		DRAWER	178SSPPT2C
178SSPPT2	DRAWER		DOOR	178SSPPT2D
178SSPPT3	DOOR	DOOR	DRAWER	178SSPPT3E
178SSPPT3	DOOR	DRAWER	DOOR	178SSPPT3F
178SSPPT3	DOOR	DRAWER	DRAWER	178SSPPT3G
178SSPPT3	DRAWER	DRAWER	DRAWER	178SSPPT3H
178SSPPT3	DRAWER	DOOR	DOOR	178SSPPT3I
178SSPPT3	DRAWER	DOOR	DRAWER	178SSPPT3J
178SSPPT3	DRAWER	DRAWER	DOOR	178SSPPT3K

Warning

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

PELIGRO - RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGÈNE.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

ATENCION - RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LES MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

ATENCION - RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.

Installation

Important!!! Please Read Before Installation

- If the shelf has a raised lip, the lip needs to be installed facing up towards the rear of the cabinet to promote proper air flow. Failure to install the shelves properly is considered user-error and is not covered by warranty.
- If the unit has recently been transported on its side, please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e.. Shelves, shelf clips, casters) before plugging the unit in.
- Please read through the manual in its entirety.

Cabinet Location Guidelines

- Install the unit on strong and leveled surfaces
 - Unit may be noisy and/or malfunction if surface is uneven.
- Install the unit in an indoor, well-ventilated area
 - For best performance, please maintain clearance of 4" on the back of the unit. Brackets should be attached on the back of the unit.
 - Outdoor use may cause decreased efficiency and damage to the unit.
- Avoid installation in a high humidity and/or dusty area
 - Humidity could cause unit to rust and decrease efficiency of the unit.
 - Dust collected on condenser coil will cause unit to malfunction.
 - Malfunction due to dirty condenser will void warranty.
- Select a location away from heat and moisture-generating equipment
 - High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
 - With the lid open, the unit should not be used in areas over 80 degrees. The unit should not be used in areas over 90 degrees.
 - Malfunction due to high ambient temperature will void warranty.
- For optimal performance, 3" of clearance is required around all louvered or vented panels, to allow for proper air flow
 - For your convenience, a set of brackets is included to prevent this unit from being pushed up against a wall
 - Component failure due to improper installation is not covered under warranty.

Electrical

- Please ensure that the required voltage of the compressor is being supplied at all times. Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirements on the nameplate.
- Please make sure that your unit has its own dedicated outlet.
- Do not use an extension cord.

Temperature Controls

- Refrigerant LED - Compressor is on
- Fan LED - Fan is on
- Defrost LED - Defrost cycle is running

Functions

Adjusting the Temperature

Your new refrigerator or freezer is already factory-set to run at optimum temperatures for food safety and should require no adjustments.

Refrigerators are set to cycle between a minimum temperature of 33 degrees Fahrenheit and a maximum temperature of 40 degrees Fahrenheit.

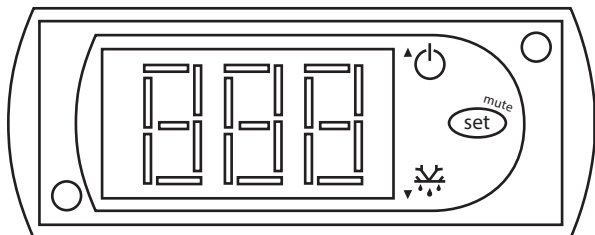
Adjusting the temperature changes the **minimum** temperature your unit will run at. Your unit will not run constantly at this setting. To change it, follow these instructions:

Digital Control Units

- Hold "SET" for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- Press "SET" again to save your settings

Always remember to calculate the differential if you change the minimum temperature setting. The cabinet temperature will fluctuate up to +7 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures.

Refrigerator Control



Loading Product

Before loading shelves, please be sure that all shelf clips are completely fastened in their correct locations. It is important that all shelves rest completely level before stocking your cabinet with product. In order to maintain correct air flow inside the unit, please be sure to leave two to four (2 to 4) inches of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.

Running a Manual Defrost Cycle

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

Defrost Systems

Refrigerator coils are kept below the freezing point (32° F). During compressor down-time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

Loading Food Pans

Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are to be left empty. For maximum food freshness, fill the pans only with an amount that can be used in a specific usage period. During non-use, please close the insulated lid cover.

Safety / Warning

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

Attention

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

Unplug Cord

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

Proper Grounding Required

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

Warning

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

Regular Maintenance

WARNING: DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

Cleaning The Condenser Coil

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

Cleaning The Fan Blades and Motor

If necessary, clean the fan blades and motor with a soft cloth. If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

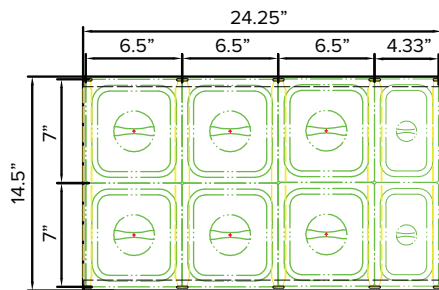
Cleaning The Interior of Unit

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

Food Pan Layouts: SSPT

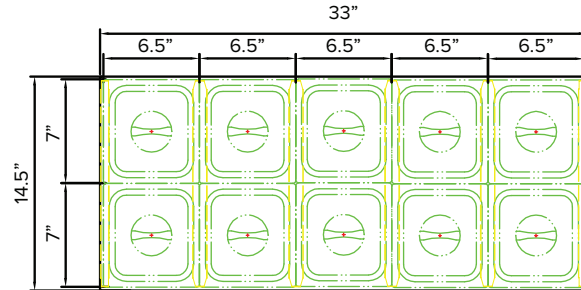
178SSPT27

(6) 1/6 Size, (2) 1/9 Size



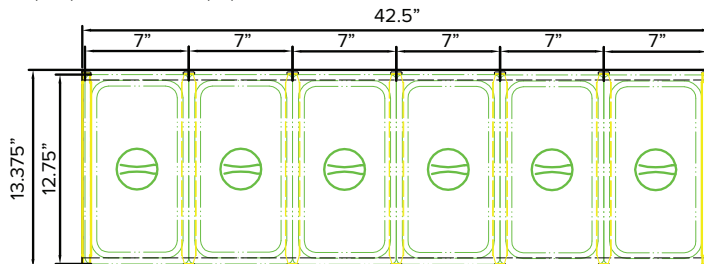
178SSPT36

(10) 1/6 Size



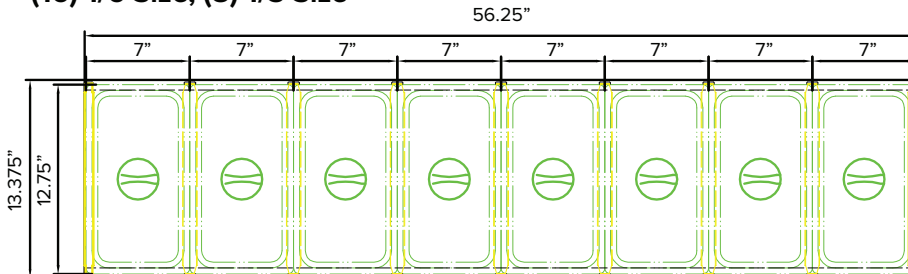
178SSPT48

(12) 1/6 Size, (6) 1/3 Size



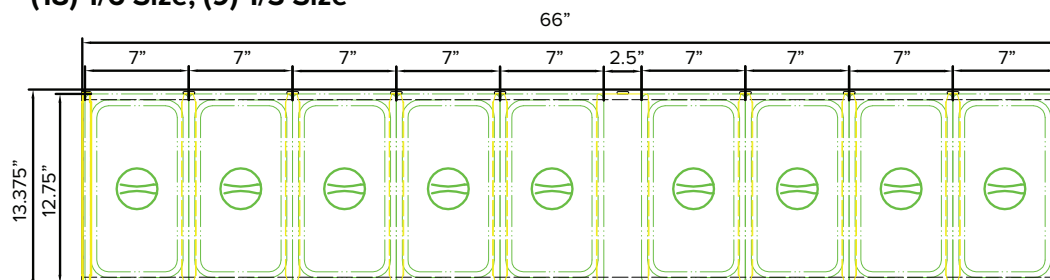
178SSPT60

(16) 1/6 Size, (8) 1/3 Size



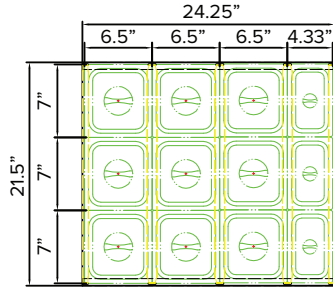
178SSPT71

(18) 1/6 Size, (9) 1/3 Size

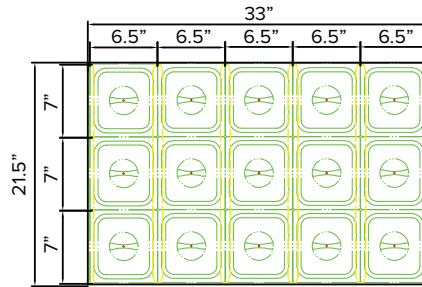


Food Pan Layouts: SSPT-M

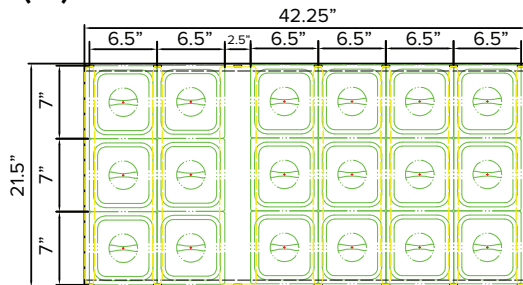
178SSPT27M
(9) 1/6 Size, (3) 1/9 Size



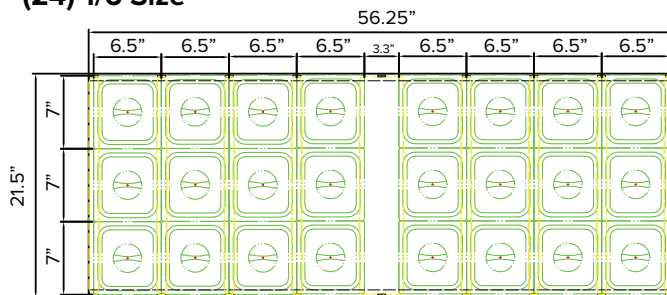
178SSPT36M
(15) 1/6 Size



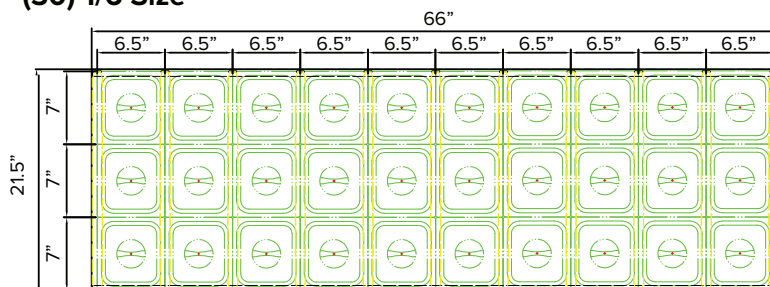
178SSPT48M
(18) 1/6 Size



178SSPT60M
(24) 1/6 Size



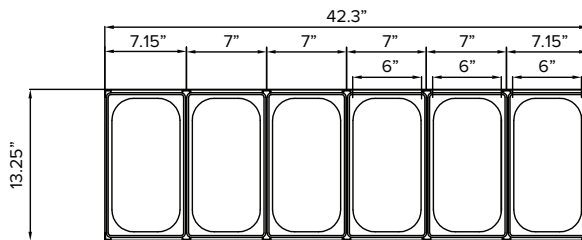
178SSPT71M
(30) 1/6 Size



Food Pan Layouts: SSPPT

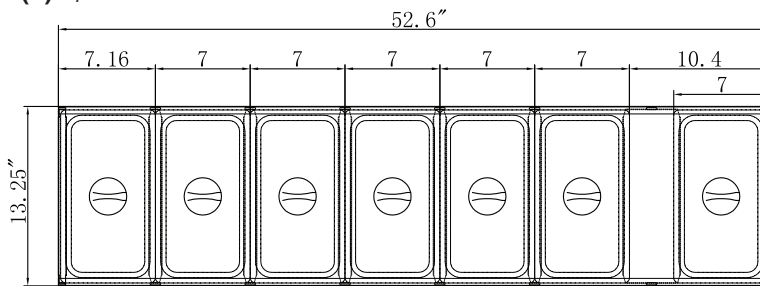
178SSPPT1

(6) 1/3 Size



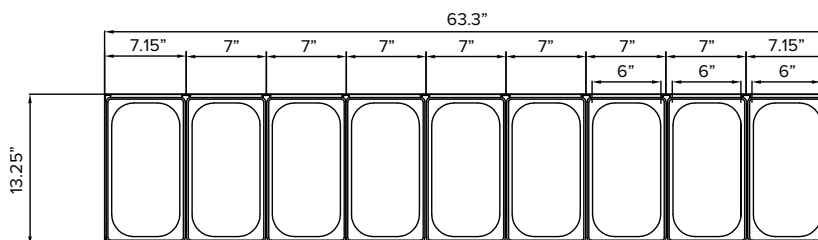
178SSPPT260

(7) 1/3 size



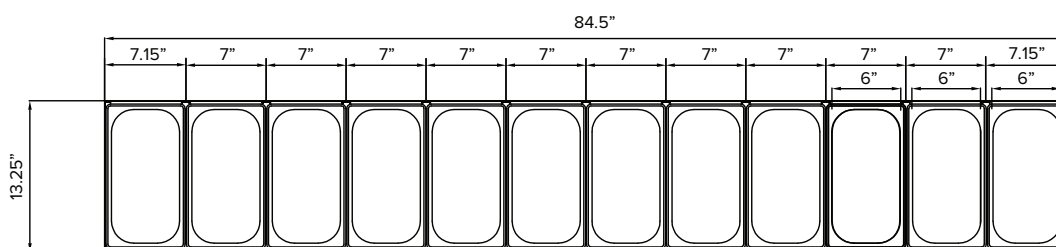
178SSPPT2

(9) 1/3 Size



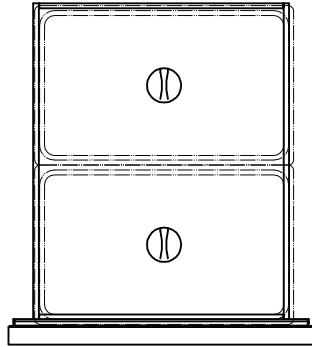
178SSPPT3

(12) 1/3 Size

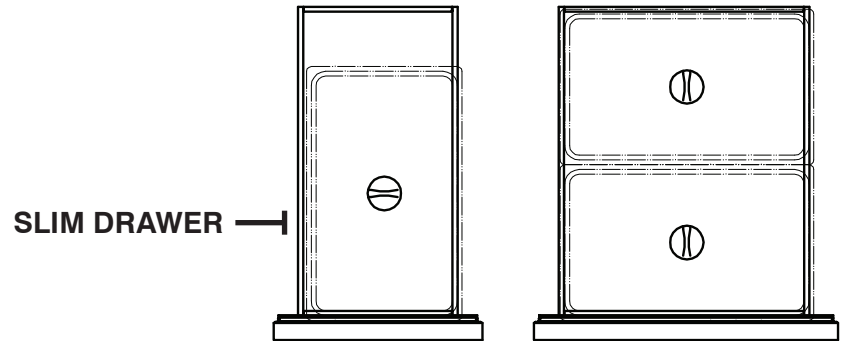


Drawer Pan Layouts: SSPPT

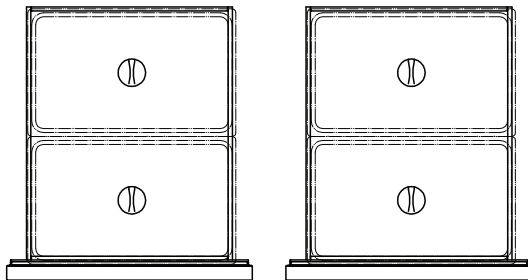
178SSPPT1



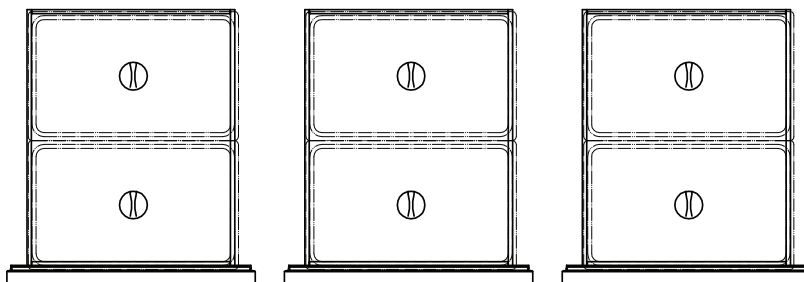
178SSPPT260



178SSPPT2



178SSPPT3



Food Pan Divider Bars: SS-PT

ITEM #	SIZE	SS-PT-27	SS-PT-36	SS-PT-48	SS-PT-60	SS-PT-71
178SCLB15354	13 15/16" x 9/16"	2	2			
178SCLB15327	12 7/8" x 9/16"			2	2	2
178SCLB25354	13 15/16" x 1"	3	4			
178SCLB25327	12 7/8" x 1"			5	7	7
178SCLB90354	12 7/8" x 3 9/16"					1

Food Pan Divider Bars: SS-PT-M

ITEM #	SIZE	SS-PT-27M	SS-PT-36M	SS-PT-48M	SS-PT-60M	SS-PT-71M
178SCLB15532	20 15/16" x 9/16"	2	2			
178SCLB25532	20 15/16" x 1"	3	4	6	8	11
178SCLB90532	20 15/16" x 3 9/16"			1		
178SCLB10853	20 15/16" x 4 1/4"				1	

Food Pan Divider Bars: PICL

ITEM #	SIZE	SSPPT1	SSPPT260	SSPPT2	SSPPT3
178PICB15331	13" x 9/16"	2	2	2	2
178PICB25331	13" x 1"	3	5	6	10
LARGE DIVIDER BAR	13" x 2 11/16"	1	1 (13" x 4 1/4")	1 (13" x 5 1/4")	1

Troubleshooting

Compressor Not Running

Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
Power cord unplugged.	Plug in power cord.
Thermostat set too high.	Set thermostat to lower temperature.
Cabinet in defrost cycle.	Wait for defrost cycle to finish.

Condensing Units Run For Long Periods of Time.

Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
Dirty condenser coil.	Clean the condenser coil.
Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

Cabinet Temperature is too Warm.

Thermostat set too warm.	Set thermostat to lower temperature.
Airflow blocked.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
Dirty condenser coil.	Clean the condenser coil.
Evaporator coil iced over.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.

Warranty Information

Limited Service Warranty - Valid only in the United States - 10/2020

3 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 3 years from the original date of delivery. Valid only in the Contiguous United States. The 3 year parts and labor warranty applies only to the following series: Z-Series, ZPT, ZUC, ZWT

2 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 2 years from the original date of delivery. Valid only in the Contiguous United States. The 2 year parts and labor warranty applies to only the following series:

CPSS, SSPPT, SS-Series, SSPT, SSCFT, SSUC, SSUD, SSWD, SSWT

1 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 1 year from the original date of delivery. Valid only in the Contiguous United States. The 1 year parts and labor warranty applies to only the following series:

APPT, APT, A-Series, AU, AWT, BC, BCD, BCR, CAC, CBE, CPW, GD4C, GDC, GDICE, GDS, GDW, HAC, MC, MCAC, MAC, VAC, UWD

In addition, the 2 year warranty applies to items of the following series sold with stainless steel exteriors only: GF, HBB, UBB, UDD, DLC, UWD

5 Year Compressor Warranty

In addition to the applicable parts and labor warranty above, Avantco Refrigeration warrant the compressor part only on all named series above to be free of defects in material and workmanship for a period of 5 years from the original date of delivery.

What This Warranty Does Not Cover:

Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use the unit within proper operating conditions specified by Avantco Refrigeration. This includes installation in any and all outdoor or mobile applications.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance like cleaning the condenser coil.
- Installation in non-commercial or residential applications. Because Avantco is a commercial brand intended to be installed in a commercial setting, units installed in a residence are not covered under warranty. Contact your authorized dealer for assistance.
- Products sold or used outside of the Contiguous United States.
- Any damage that occurs as a result of negligence or improper handling.
- Overloading or improper loading of the unit in a manner that prevents proper airflow.
- Wireless monitoring hardware installed by an authorized dealer.

Warranty Information

Limited Service Warranty - Valid only in the United States - 10/2020

Limited Service Warranty Valid only in the Contiguous United States | Rev. 10/2020

Additionally, no claims can be made against this warranty for spoilage of products, loss of sales or profits, or any other consequential damages. Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.

For Warranty Inquiries or Service:

This warranty is only valid on equipment purchased from an authorized dealer. A list of authorized dealers for your state can be found by going to www.AvantcoRefrigeration.com

- Call 1-800-678-5517 for service requests and warranty inquiries. Please have the model number, serial number, and order number/proof of purchase to obtain warranty service ready when calling.
- The model and serial number are typically located on the rear or side of the unit, or inside the door on the left-hand side.

Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

Food Truck and Outdoor Commercial Use Warranty:

Valid only in the Contiguous United States

Avantco Refrigeration warrants new equipment sold to food trucks and commercial customers that have installed the unit outdoors to be operational upon delivery and proper installation, not to exceed a period of 30 days from the date of delivery. Food Trucks must be located at a permanent address with the unit easily accessible for service. Outdoor use must be covered and installed in a permanent outdoor kitchen, bar, or service area. This warranty does not cover issues caused by a lack of ventilation, overheating, or excessive humidity. Contact your authorized place



RECOMMENDED SETTINGS CHART

BAKED GOODS	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Rolls, Hard	160–185°F	Dry	Open
Rolls, Soft	150–175°F	Moist	Open-Half
Pies, Desserts	160–185°F	Dry	Open
Tacos, Tortillas	150–160°F	Moist	Open-Half
MEAT	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Beef - Rare	130–135°F	Moist	Open-Half
Beef - Med/Well Done	155–160°F	Moist	Open-Half
Beef Brisket	160–175°F	Moist	Open-Half
Corn Beef	160–175°F	Moist	Open-Half
Pastrami	160–175°F	Dry	Open
Prime Rib - Rare	130–135°F	Moist	Open-Half
Steaks - Broiled	140–160°F	Moist	Closed
Ribs - Beef/Pork	155–165°F	Moist	Closed
Veal	160–175°F	Moist	Closed
Pork	160–175°F	Moist	Closed
Ham	160–175°F	Moist	Closed
Lamb	160–175°F	Moist	Closed
POULTRY	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Chicken - Fried/Baked	160–185°F	Dry	Open
Chicken - Grilled	160–175°F	Dry	Open-Half
Duck	160–175°F	Moist	Closed
Turkey	160–175°F	Moist	Closed
SEAFOOD	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Fish - Baked/Fried	160–185°F	Dry	Open
Lobster	160–175°F	Moist	Closed
Shrimp - Fried	160–175°F	Dry	Open
OTHER	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Casseroles	150–175°F	Dry	Open
Vegetables	175–185°F	Moist	Open-Half
Dough - Proofing	80–100°F	Moist	Closed
Eggs - Fried	150–160°F	Moist	Open-Half
Frozen Entrees	160–175°F	Moist	Open-Half
Pasta	160–180°F	Dry	Open
Pizza	160–180°F	Moist	Open-Half
Potatoes	175–185°F	Moist	Closed
Plated Meals	140–165°F	Moist	Open-Half
Sauces	140–200°F	Moist	Open
Soup	140–200°F	Moist	Open

NOTE: Temperature and vent settings will require adjustment according to type and quantity of food and number of times drawer is opened during operation.



Drawer Warmers / Holding Drawer

RETAIN THIS MANUAL FOR FUTURE REFERENCE.
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES.



Models: 423WDNBI, 423WDNFS, 423WDSBI, 423WDSFS

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Owner's Information

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference.

Model No. _____

Serial No. _____

Date of Purchase: _____

Serial Plate Example:



ITEM #: 423WDSFS1

MANUFACTURER MODEL#: ENDW-1-1

DESCRIPTION: FREESTANDING STANDARD
ONE DRAWER WARMER

VOLTAGE: 120V

WATTAGE: 450W

SERIAL #:



MADE IN CHINA

ServIt Drawer Warmers are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with rugged stainless steel construction, heavy-duty hardware, stainless steel slides, and positive closing drawers. Drawer Warmers keep everything from meat to vegetables to rolls hot and flavor-fresh until served, with ultimate control over dry-moist environments and temperature for your delicious foods.

On multiple drawer units, each drawer features individual controls for holding a wider variety of hot foods during peak serving periods. Each drawer cavity is individually insulated to keep heat transfer between drawers minimal and food at optimal temperature.

This manual provides the installation, safety, and operating instructions for Drawer Warmers. ServIt recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

SAFETY WARNINGS



ServIt Holding Drawers 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 insure proper operation and to reduce the chance of personal injury and/or equipment damage.

WARNING: 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.

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 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.

CAUTION: 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.

CAUTION: 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.

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Built-in units must be installed by a qualified electrician. Installation must conform to all local electrical codes. Installation by unqualified personnel will void unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
- 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.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- Do not clean unit when it is energized or hot.
- Do not steam clean or use excessive water on the unit.
- This unit is not “jet-proof” construction. Do not use jetclean spray to clean this unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not allow liquids to spill into the unit.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

FIRE HAZARD:

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.

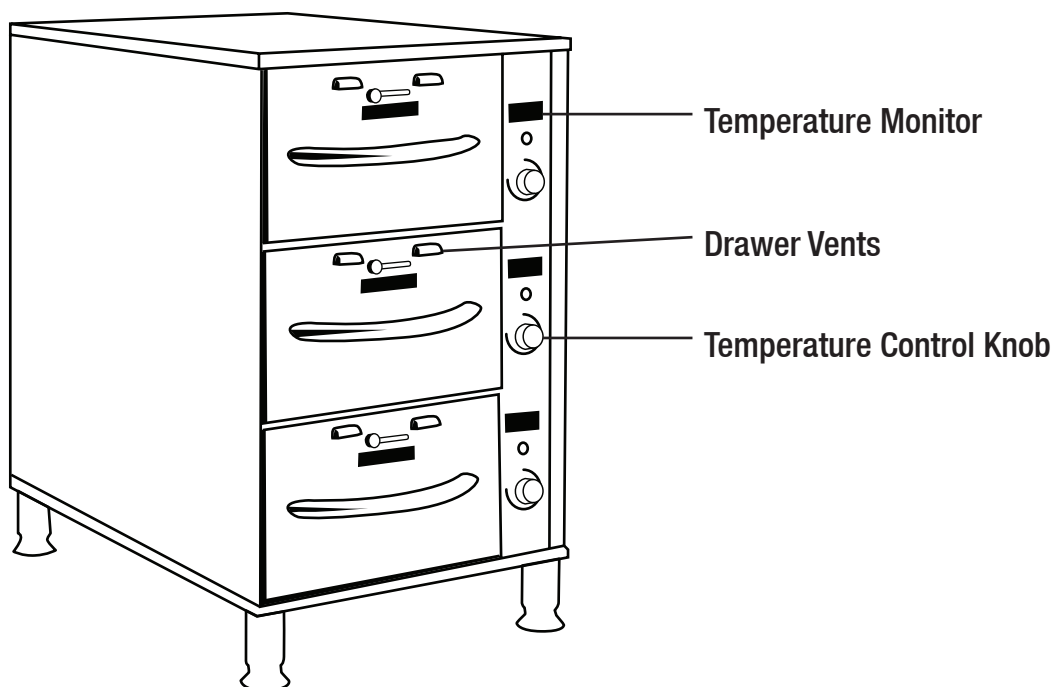
BURN HAZARD:

- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Use caution when opening drawer. Hot air escapes when drawer is open.

SPECIFICATIONS

- Cordset Configuration: 120V: NEMA5-15P plug, 3 wire grounded cord.
- If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or voiding the warranty.

Item #	# Drawers	Voltage	Wattage	Plug Configuration	Shipping Weight
Standard Freestanding					
423WDSFS1	1	120V	450W	NEMA 5-15P	126 LB (57 KG)
423WDSFS2	2	120V	900W	NEMA 5-15P	175 LB (79 KG)
423WDSFS3	3	120V	1350W	NEMA 5-15P	225 LB (102 KG)
Standard Built-In					
423WDSBI1	1	120V	450W	NEMA 5-15P	126 LB (57 KG)
423WDSBI2	2	120V	900W	NEMA 5-15P	175 LB (79 KG)
423WDSBI3K	3	120V	1350W	NEMA 5-15P	225 LB (102 KG)
Narrow Freestanding					
423WDNFS1	1	120V	450W	NEMA 5-15P	126 LB (57 KG)
423WDNFS2	2	120V	900W	NEMA 5-15P	175 LB (79 KG)
423WDNFS3	3	120V	1350W	NEMA 5-15P	225 LB (102 KG)
Narrow Built-In					
423WDNBI1	1	120V	450W	NEMA 5-15P	126 LB (57 KG)
423WDNBI2	2	120V	900W	NEMA 5-15P	175 LB (79 KG)
423WDNBI3K	3	120V	1350W	NEMA 5-15P	225 LB (102 KG)



OPERATING INSTRUCTIONS

General Information:

- Always clean equipment thoroughly before first use. (See general cleaning instructions).
- Check rating label for your model designation and electrical rating.
- For best results, use stainless steel countertops.

WARNING: ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH. Electrical Ground is required on this appliance. Do not modify the power supply cord plug. If it does not fit into the outlet, have the proper outlet installed by a qualified electrician. Do not use an extension cord with this appliance. Check with a qualified electrician if you are unsure as to whether the appliance is properly grounded.

General Operating Instructions:

- All foodservice equipment should be operated by trained personnel.
- Do not allow your customers to come in contact with any surface labeled CAUTION HOT.
- Where applicable: Never pour cold water into dry heated units.
- Where applicable: Do not cook, warm or hold food directly in liner pans (well pans). Always use steamtable pans/insets, etc.
- Never hold perishable food below 150°F (66°C).

Installation and First Use Instructions:

CAUTION: Drawer warmer units are heavy and 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. If installing casters, see “Installing Casters” section
4. Place the unit in desired location
5. 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.
6. NOTE: For built-in units, we recommend a cavity with an open back and at least 1” spacing on top and sides for proper ventilation, as well as being free from active air currents and away from any liquids or potential spills. Place cord in the cavity first before the unit.
7. Locate an outlet of the correct plug and voltage type for the unit and plug in
8. Turn the temperature control knob to the desired setting. See “Recommended Settings Chart” section below for proper Food Holding Guidelines.

Installation and First Use Instructions Continued:

9. **CAUTION:** 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.
10. Allow each drawer 30 minutes to preheat to the desired temperature.
11. Place food product directly in stainless steel drawer pans or use a combination of different compatible sizes of food pans to 6" (152 mm) deep.
12. **NOTE:** Perforated pans may be used with damp towel or small amount of hot water in the drawer pan to prevent food dry out.
13. **CAUTION:** Use no more than 1 quart (1 liter) for wet operation. Place no more than ¼" of water in the drawer pan.
14. Adjust drawer vents for desired humidity by sliding the vent knob on the drawer front. Opening the vent completely allows maximum moisture to escape and a drier food product. Keep the vent closed to maintain food product moisture.
15. If too much moisture accumulates around drawer front or vent, reduce temperature setting or move vent knob to dry position.
16. When the unit is no longer needed during the day, or needs to be cleaned, turn the temperature knob to the "OFF" position and allow up to 1 hour to cool down. Fully opening the drawers or vents will accelerate the cooldown process.

Installing Casters:

If putting casters on a new unit:

1. Remove all pans from the drawers and place aside.
2. Place the unit on the floor legs down.
3. Facing the front of the unit, gently turn it over so the opposite control side is on the ground.
4. Unscrew (4) legs and place in storage.
5. Remove (4) casters from packaging and screw them into the same spots where the legs were.
6. Tighten down casters with an adjustable wrench to insure stability of the unit.
7. Return unit to upright position, being careful not to put stress on the casters located near the ground when turning the unit upright.
8. Plug in and continue use.

If putting casters on a pre-existing unit:

1. Turn off the unit and let it cool down completely before handling.
2. Remove all food, pans, and water from the drawers and place aside.
3. Place the unit on the floor legs down.
4. Facing the front of the unit, gently turn it over so the opposite control side is on the ground.
5. Unscrew (4) legs and place in storage.
6. Remove (4) casters from packaging and screw them into the same spots where the legs were.
7. Tighten down casters with an adjustable wrench to insure stability of the unit.
8. Return unit to upright position, being careful not to put stress on the casters located near the ground when turning the unit upright.
9. Plug in and continue use.

RECOMMENDED SETTINGS CHART

Product	Temperature Setting	Vent	Vent Control Setting
Rolls, Hard	160-185°F	Dry	Open
Rolls, Soft	150-175°F	Moist	Open-Half
Vegetables	175-185°F	Moist	Open-Half
Meat, Poultry	165-185°F	Dry	Open-Half
Fish	165-185°F	Moist	Closed
Casseroles	150-175°F	Dry	Open
Pies, Desserts	160-185°F	Dry	Open
Tacos, Tortillas	150-160°F	Moist	Open-Half

NOTE: Temperature and vent settings will require adjustment according to type and quantity of food, and number of times drawer is opened during operation.

GENERAL CLEANING

Notes:

- NEVER clean any electrical unit by immersing it in water. Turn off before surface cleaning.
- Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleansers and PLASTIC scouring pads may be used to remove baked-on food and water scale.
- Turn off electrical units before cleaning or servicing.

GENERAL CLEANING CONTINUED

Instructions:

1. Follow General Cleaning instructions (above).
2. Remove any inset pans and drawer pans. Wash thoroughly in the sink or dishwasher.
3. Remove drawers: Remove pans and pan inserts. Extend drawer and lift up on the front to clear the drawer stop. Lower drawer and pull straight out.
4. If Lime or Mineral build-up occurs, follow below guide on “Removing Lime and Mineral Deposits”.

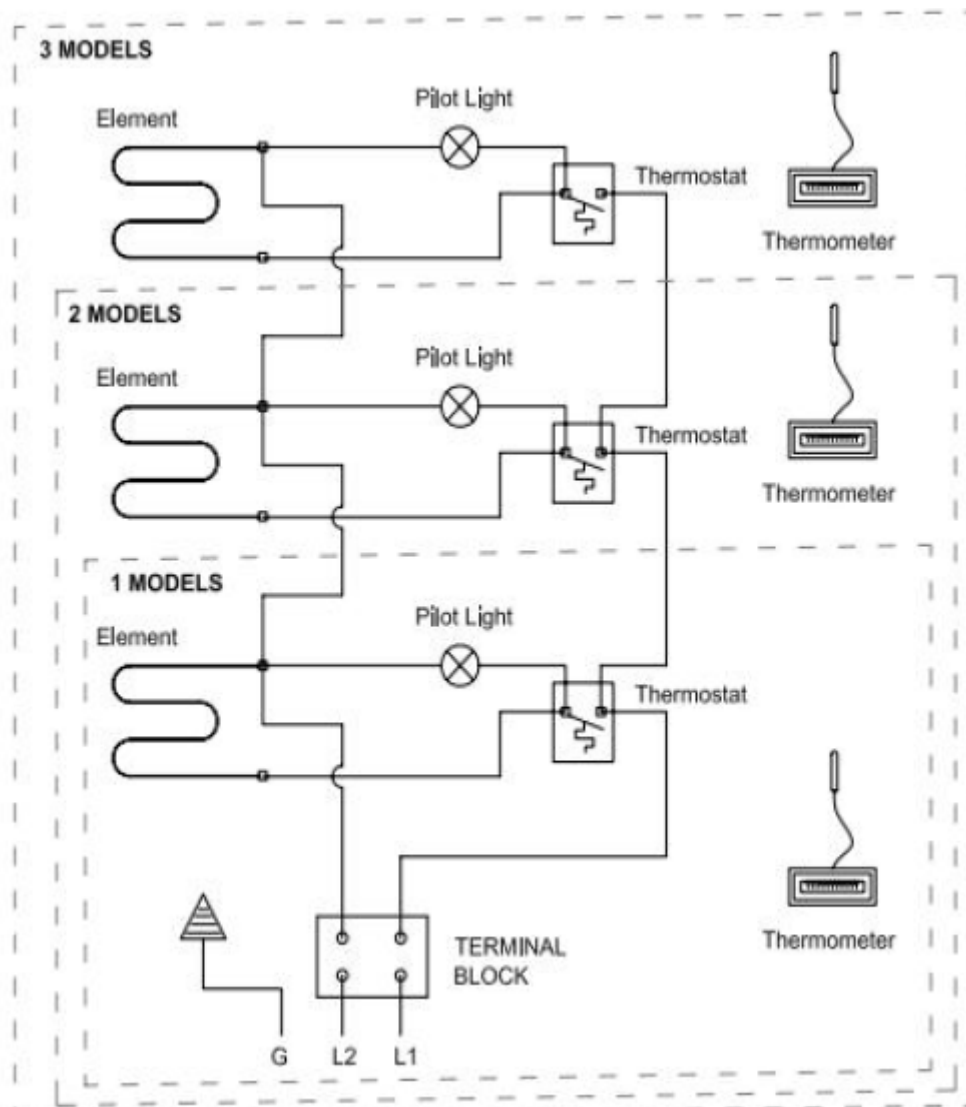
Removing Lime and Mineral Deposits:

1. Turn off the unit, and allow the unit to cooldown.
NOTE: For freestanding units, always unplug the unit when servicing or cleaning. For built-in units, turn the control knob to the “OFF” position and allow up to 1 hour to cooldown before servicing or cleaning.
2. After the unit has cooled, remove and empty the water pan.
3. Fill the water pan with a mixture of 75% water and 25% white vinegar to a level where it covers the lime and mineral deposits.
4. Install the water pan with deliming solution into the unit.
5. Plug in and turn on the unit. Allow the unit to run for 30 minutes.
6. Turn off the unit and unplug the power cord (freestanding models).
7. 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).
8. Remove the water pan and empty the deliming solution.
9. Continue to fill and rinse the water pan with clean water until the pan is clean.
10. 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.

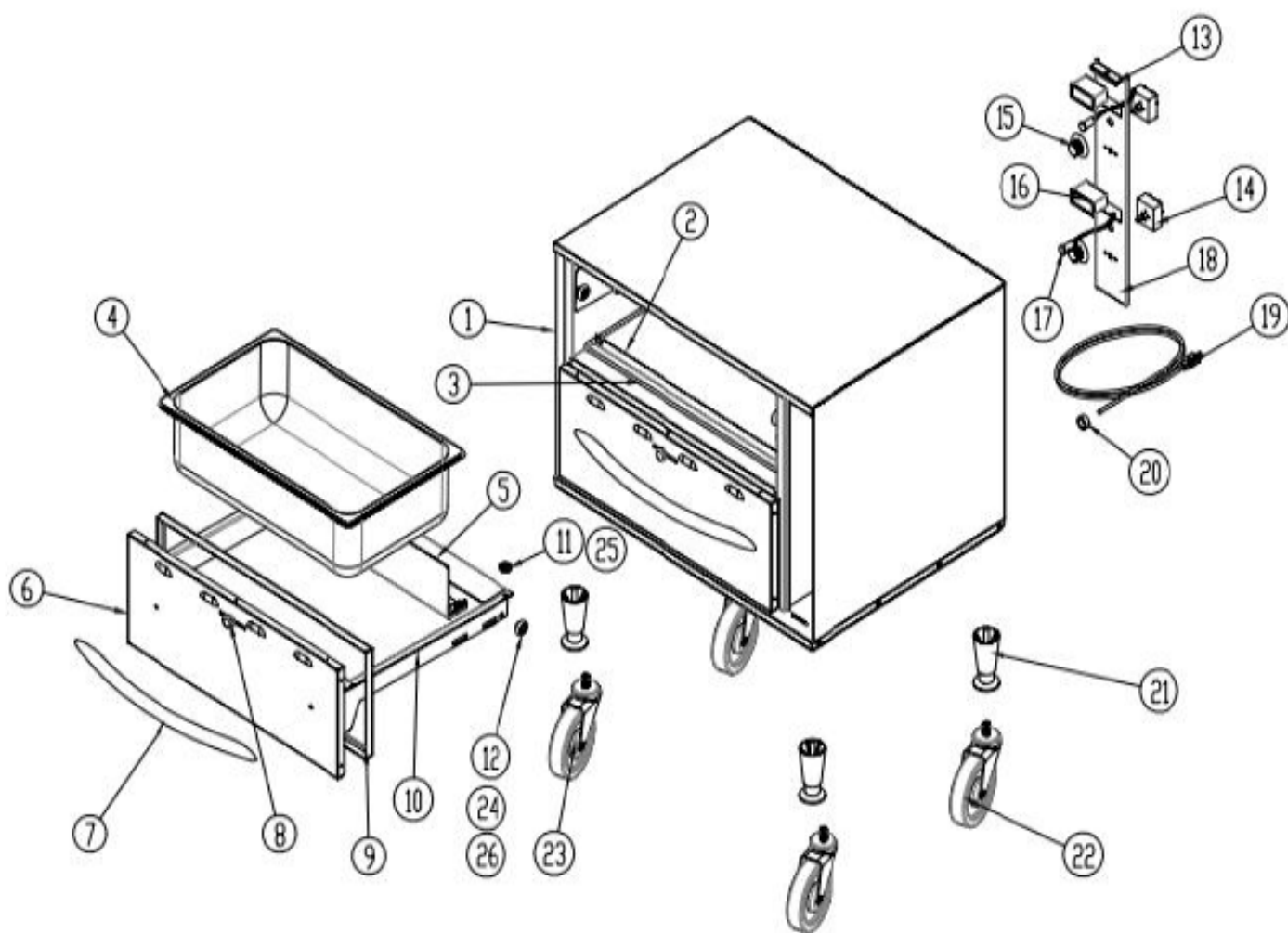
TROUBLESHOOTING

Issue	Potential Cause	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 30 minutes to reach operating temperature. This can be accelerated by closing the drawer vent(s).
	Temperature control is set too low	Change the temperature to a higher setting
	Drawer(s) are not closed completely	Make sure all drawers are completely closed
	Defective internal thermostat	Contact an authorized electrician
Product is too dry	Drawer vent is open	Move drawer vent to closed
	Water pan is empty or not installed	Install/fill water pan and control moisture level using drawer vents
Product is too moist	Drawer vent is closed	Move drawer vent to open
	Water pan is installed but not needed	Remove water pan from drawer
Unit is not working at all	Unit not plugged in	Plug unit into proper power supply
	Unit not turned on	Turn control knob away from "OFF"
	Circuit breaker tripped	Reset circuit breaker
	Control knob is defective	Contact an authorized electrician
	Defective internal thermostat	Contact an authorized electrician
	Heating element is burned out	Contact an authorized electrician

DRAWER WARMER WIRING DIAGRAM



STANDARD DRAWER WARMER EXPLODED VIEW

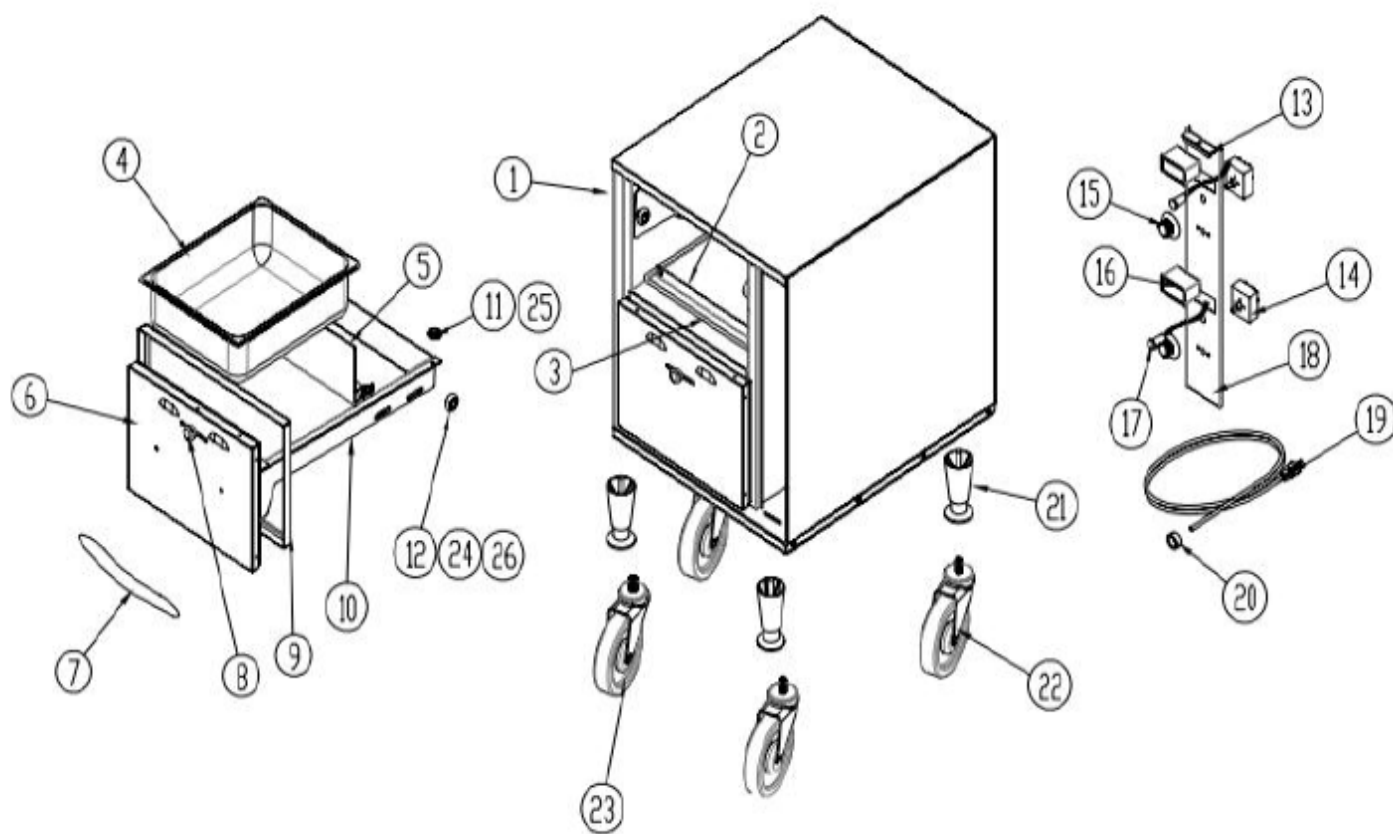


STANDARD DRAWER WARMER PARTS LIST

Item	Item#	Part #	Description
1		DW1-010001	Body Assembly
		DW2-010001	Body Assembly
		DW3-010001	Body Assembly
2		DW-010321	Element Bracket
3	423WDSP3	DWFRG-120	Heating Element
4		DW-030001	Pan
5		DW-020301	Center Pan Support Assembly
6		DW-020201	Drawer Face Assembly
7	423WDSP7	DW-020401	Drawer Handle
8	423WDP8	N/S	Drawer Vent Knob
9	423WDSP9	DW-020701	Gasket
10		DW-020101	Drawer Inner Frame Weldment
11	423WDP11	DW-020501	Guard Bearing
12	423WDP12	DW-020601	Slide Bearing
14	423WDP14	N/S	Thermostat 250V 105°
15	423WDP15	N/S	Knob
16	423WDP16	N/S	Mechanical Temperature Indicator(0~120°)
17		N/S	Power Indicator Light
18		N/S	Control Panel 1 Drawer
		N/S	Control Panel 2 Drawer
		N/S	Control Panel 3 Drawer
19	423WDP19	N/S	Cord & Plug NEMA (5-15)
20		N/S	Cable Bushing
21	423WDP21	N/S	Leg
21B	423WDSTK3	DWB3-010301	Trim Kit (Convert Free-standing to Built-in model)
22	423WDP22	N/S	Caster with Brake (Option)
23	423WDCASTER	N/S	Caster (Option)
24		N/S	Screw 1/4-20X1.25"
25		N/S	Screw 1/4-20X0.75"
26		N/S	Nylon Lock Nut 1/4-20"

NOTE: Casters and trim kits are accessory options that do not come with free-standing units unless otherwise noted.

NARROW DRAWER WARMER EXPLODED VIEW



NARROW DRAWER WARMER PARTS LIST

Item	Item#	Part #	Description
1		DWS1-010001	Body Assembly
		DWS2-010001	Body Assembly
		DWS3-010001	Body Assembly
2		DWS-010321	Element Bracket
3	423WDNP3	DWFRGS-120	Heating Element
4		DW-030001	Pan
5		DWS-020301	Center Pan Support Assembly
6		DWS-020201	Drawer Face Assembly
7	423WDNP7	DWS-020401	Drawer Handle
8	423WDP8	N/S	Drawer Vent Knob
9	423WDNP9	DWS-020701	Gasket
10		DWS-020101	Drawer Inner Frame Weldment
11	423WDP11	DW-020501	Guard Bearing
12	423WDP12	DW-020601	Slide Bearing
14	423WDP14	N/S	Thermostat 250V 105°
15	423WDP15	N/S	Knob
16	423WDP16	N/S	Mechanical Temperature Indicator(0~120°)
17		N/S	Power Indicator Light
18		N/S	Control Panel 1 Drawer
		N/S	Control Panel 2 Drawer
		N/S	Control Panel 3 Drawer
19	423WDP19	N/S	Cord & Plug NEMA (5-15)
20		N/S	Cable Bushing
21	423WDP21	N/S	Leg
21B	423WDNTK3	DWSB3-010201	Trim Kit (Convert Free-standing to Built-in model)
22	423WDP22	N/S	Caster with Brake (Option)
23	423WDCASTER	N/S	Caster (Option)
24		N/S	Screw 1/4-20X1.25"
25		N/S	Screw 1/4-20X0.75"
26		N/S	Nylon Lock Nut 1/4-20"

NOTE: Casters and trim kits are accessory options that do not come with free-standing units unless otherwise noted.

Equipment Limited Warranty

ServIt warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by ServIt covering your ServIt brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. ServIt reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. ServIt 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.

ServIt 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)
- ServIt 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 1 year 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. ServIt shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.