



Electric Countertop Food Cooker/Warmer

Models: W50CKR

08/2019

Please read and keep these instructions. Indoor use only.

Warning



ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.

- Plug only into a three hole grounded electrical outlet
- Use only on flat, level surfaces
- Unplug warmer and let cool before cleaning or moving
- Unplug warmer when not in use
- Do not immerse
- Do not spray with water or cleaning agents
- Handle hot water carefully
- Do not operate unattended
- Important: Do not operate this unit without water in well

Function & Purpose

This unit is intended for warming food product or cooking of select food product. It is not intended to rethermalize precooked food from a frozen or refrigerated state.

Operation

1. Place the food warmer on a flat, stable surface.
2. Fill the well with 4 quarts of water. Do not overfill the well. Do not operate this unit without water in the well.



ELECTRICAL SHOCK HAZARD.

DO NOT FILL WITH MORE THAN 4 QUARTS OF WATER. IF LEVEL IS TOO HIGH, WATER MAY OVERFLOW WHEN THE FOOD PAN IS INSERTED. THE OVERFLOW COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRICAL SHOCK.

3. Plug cord into a three hole grounded electrical outlet.
4. Preheat the water in the well by covering the well with an empty food pan or cover and then set the heat control to maximum heat setting. Water can be heated to 212°F (100°C) in less than 30 minutes.
5. Place food pan of hot food into the food warmer. To prevent spills, do not over fill the food pan.
6. **HOT FOOD HOLDING** - Reduce the setting of the knob by 1/4 turn and monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140°F (60°C) (and/or in compliance with the local health codes) to help prevent bacteria growth. Maintain water level at 4 quarts. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed. Adjust up or down as required by the food type for safe temperature.



HOT WATER AND STEAM IN THE WELL CAN BURN SKIN. USE PROTECTIVE GLOVES, MITTS, OR POTHOLDERS WHEN REMOVING FOOD PAN OR COVER. HOT FOOD CAN ALSO CAUSE BURNS. HANDLE FOOD CAREFULLY.

Cleaning

To maintain appearance and increase the service life, the food warmer should be cleaned at least daily.

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water from the well.
3. Wipe the entire well interior with a clean, damp cloth.
4. To avoid damaging the well finish, do not use abrasive materials, scratching cleansers or scouring pads to clean water deposits from well.
5. If soap or chemical cleansers are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.
6. Every two hours, remove pan and check the water level.



DO NOT IMMERSE FOOD WARMER IN WATER OR OTHER LIQUID.
DO NOT SPRAY WITH WATER OR CLEANING PRODUCT.
LIQUID COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT
CIRCUIT OR ELECTRIC SHOCK.

Repair

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the food warmer or replace a damaged power cord yourself. Contact a professional repair service.

Equipment Limited Warranty

Avantco 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 Avantco covering your Avantco 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. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco 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.

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