

**USER MANUAL**  
ELECTRIC COUNTERTOP  
FOOD WARMER

**SERVITE** *HOLD IT  
HEAT IT  
MOVE IT*



# ELECTRIC COUNTERTOP FOOD WARMERS

**Models: 423FW150, 423FW150L, 423FW200D**

UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES.

REVISED 2/2024

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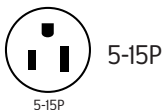
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# INTRODUCTION

ServIt Electric Countertop Food 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, thick 360° blanket insulation, and easy-to-use digital controls. Food warmers keep everything from meat to vegetables to rolls hot and flavor fresh until served, with easy control for a variety of foods through the built-in digital controls with independent readout screens for set and actual temperatures.

ServIt Food Warmers also come with an 8" deep well that can support a 6" deep pan, making this a unique piece of equipment for high-volume use. It doubles as a micro countertop steam table, allowing you to do more with limited countertop space. The sides are flat, non-vented stainless steel for easy cleaning, and help keep the heat inside the well and directed at your food with the heavy insulation. Even on double units, each well is individually insulated to keep heat transfer between wells minimal and food at optimal temperature.

This manual provides the installation, safety, and operating instructions for Food 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 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:** 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 intended 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 damage 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 the unit and contents.

**CAUTION:** Dedicated Circuit: For optimal performance and safety, the food warmer must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the food warmer.

### Electric Shock Hazard:

- Wire unit into properly grounded electrical panel of the correct voltage, size, and configuration.
- 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 "jetproof." 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.
- This unit must be serviced by a certified and insured foodservice equipment technician 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. Use warm, soapy water. Reference "Cleaning Instructions" on page 7 for more information.

### Burn Hazard:

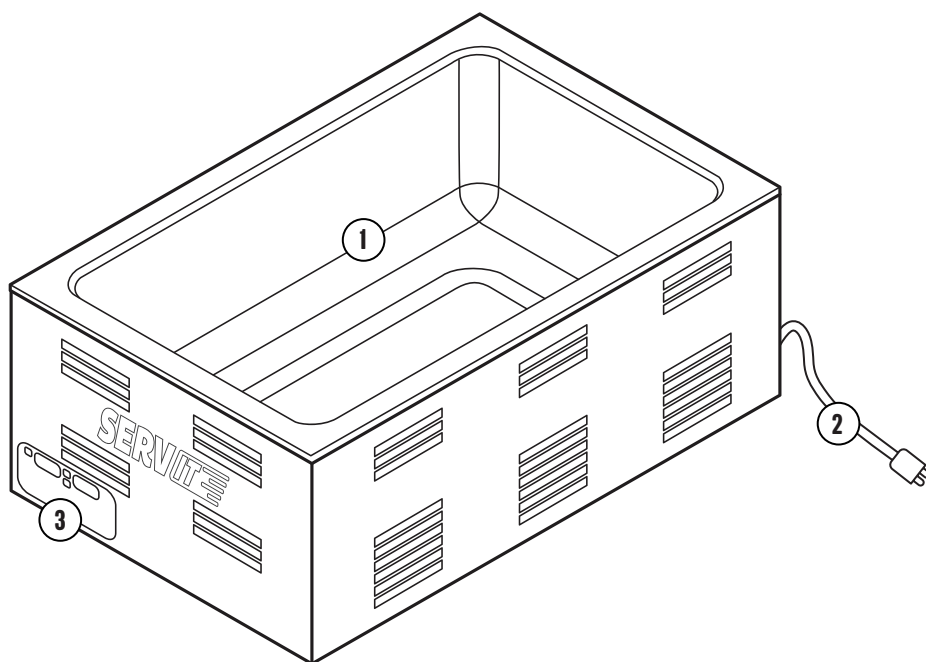
- Some exterior surfaces on unit will get hot. Use caution when touching these areas.
- Use caution when removing steam table pans from wells. Hot air escapes when a pan is removed.

## SPECIFICATIONS

- Cordset Configuration: 120V, NEMA 5-15P or 5-20P, 3-wire grounded cord.
- If the supply cord is damaged, the manufacturer, an authorized service agent, or a similarly qualified person must replace it to avoid a hazard or voiding the warranty.

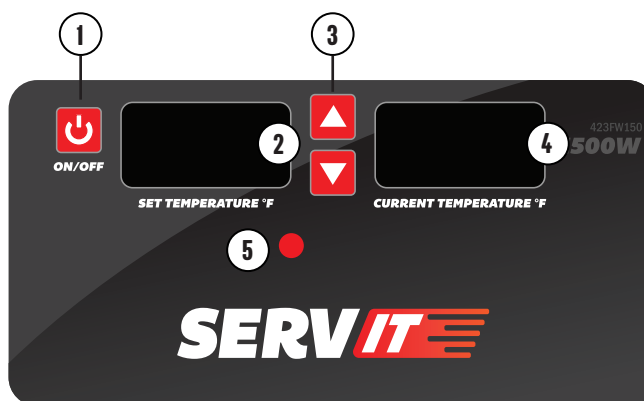
### Unit

#	Description
1	Stainless Steel Water Well
2	Cord & Plug
3	Digital Control Panel



### Digital Control Panel

#	Description
1	On/Off Button
2	Set Temperature Screen
3	Up/Down Temperature Buttons
4	Current Temperature Screen
5	Preheat Signal



# OPERATING INSTRUCTIONS

## General Information:

- Always clean equipment thoroughly before first use (see "Cleaning Instructions" on page 7).
- Check rating label for your model designation and electrical rating.

**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 place arms, hands, or other objects not desired to be heated in the well.
- Use caution when removing pans from wells. Use hot mitts where appropriate.
- Never 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 steamtable pans, insets, etc.
- Never hold perishable food below 150°F (66°C).

## Installation and First Use Instructions:

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 surface and at a proper height for convenient use. Follow health standards.

4. Fill the unit with HOT (minimum 185°F) 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. We recommend checking water levels once every 2 hours.

5. Locate an outlet of the correct plug and voltage type for the unit and plug it in.
6. Press the "On/Off" button.

**NOTE:** Project menu mode can be entered by pressing and holding "On/Off" button. Changing settings is not recommended and could void warranty. Please ensure settings are set to the following default levels.

Temperature tolerance (P0) default value: 2

Displayed temperature (P1) default value: 0

7. Using the "Up/Down" buttons, set the desired temperature. See "Recommended Settings Chart" section below for proper food holding guidelines.
8. The set temperature screen will blink a few times to confirm set temperature.
9. Allow the unit up to 15 minutes to preheat (covering with a steam table pan will allow quicker preheating).  
**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.

# OPERATING INSTRUCTIONS

## (CONTINUED)

- 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 6" (152mm) deep.
 

**NOTE:** There may be up to a 5°F difference in set versus actual temperature readouts; this is normal. For HACCP and record keeping purposes, taking the temperature of the actual food is most accurate and sanitary. It is not recommended to use the actual temperature readout for record purposes; it is merely a visual cue.

**NOTE:** Unless stated otherwise, this item is not meant to be used as a rethermalizer.
- 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. See "Cleaning Instructions" on page 7 for details. Removing any steam table pans will accelerate the cooldown process.

## RECOMMENDED SETTINGS CHART

Food Product	Covered / Uncovered	Temperature Setting
Baked Fish	Uncovered	175°F
Baked Potatoes	Uncovered	180°F
Biscuit	Covered	180°F
Broccoli	Uncovered	170 - 175°F
Chicken Nuggets	Covered	175°F
Corn on the Cob	Uncovered	170 - 175°F
Croissants	Covered	175°F
Egg Patties	Uncovered	180°F
French Fries	Uncovered	185°F
Fried Chicken	Uncovered	180 - 185°F
Fried Fish	Uncovered	180°F
Hamburgers	Covered	180°F
Lasagna	Covered	185°F
Mashed Potatoes	Covered	175°F
Mixed Veggies	Covered	170 - 175°F
Pancakes	Covered	175°F
Pastas	Covered	180°F
Peas	Covered	170 - 175°F
Pizza	Uncovered	175 - 180°F
Roast Beef	Uncovered	170 - 180°F
Roast Pork	Uncovered	170 - 180°F
Scalloped Potatoes	Covered	175°F
Strip Steak	Uncovered	160 - 170°F
Turkey	Uncovered	170 - 180°F
Waffles	Covered	175°F
Whole Chicken	Uncovered	170 - 180°F

## CLEANING INSTRUCTIONS

### GENERAL CLEANING:

#### NOTES:

- Turn off unit before cleaning or servicing
- Never clean the unit by immersing it in water.
- Clean equipment prior to first use

### Cleaning Instructions:

1. After unplugging the unit, remove any pans and inset pans. Wash thoroughly in the sink or dishwasher
2. Use a cloth or plastic scouring pad and warm, soapy water to wipe down the unit and scrape off any baked-on food and water scale.
3. If lime and mineral buildup occurs, follow the below guide on "Removing Lime and Mineral Deposits."
4. Allow unit to fully dry prior to next use

### Removing Lime and Mineral Deposits:

1. Turn off the unit, unplug, and allow the unit to cooldown.
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.
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 deliming mixture stands in the water pan.

## TROUBLESHOOTING

Issue	Reason	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.
	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 is not turned on.	Press the "On/Off" switch on the digital control.
	Circuit breaker tripped.	Reset circuit breaker.
	Control knob is defective.	Contact an authorized electrician.
	Heating element is burned out.	Contact an authorized electrician.
Error 'LLL' shows on the digital readout.	Broken circuit error caused either by high set or ambient temperature or shifting unit location during operation of a faulty sensor.	Allow unit to cool completely and restart unit. If that does not work, you will need a new temperature sensor.
Error code 'HHH' shows on the digital readout.	Short circuit error caused by either high set or ambient temperature or shifting unit location during operation of a faulty sensor.	Allow unit to cool completely and restart unit. If that does not work, you will need a new temperature sensor.