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SHELF WARMER MANUAL



INSTALLATION & OPERATING MANUAL

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Characteristic

This stainless steel heated shelf warmer will keep chicken wings, mashed potatoes, and other foods hot and ready on your buffet line or in pass-through areas of your kitchen! Lightweight and portable, this shelf warmer features an extruded aluminum base with a stainless steel top as well as fiberglass insulation to keep heat near the surface of the unit, so you get maximum heat transfer from shelf to pan.

This shelf warmer has a blanket-type heating element for even heat distribution, while its built-in thermostat can be adjusted from 80 to 200 degrees Fahrenheit.

Ideal for buffet lines, catered events, and pass-through areas.

Blanket-type element for even heating.

Fiberglass insulation to keep heat near the surface of the unit. Adjustable thermostat ranging from 80 to 200 degrees Fahrenheit. Extruded aluminum base with stainless steel top.

Warning

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.



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 the proper voltage and size electrical receptacle.
- Turn OFF power switch, unplug power cord, 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.

WARNING

- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C).
- This unit is not “jet-proof” construction. Do not use jet clean spray to clean this unit
- Do not steam clean or use excessive water on unit.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. The cord must be replaced.
- This unit must be serviced by qualified personnel only.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Remote control enclosure must be installed in vertical position. Mounting remote control enclosure in horizontal position may result in collection of liquids and lead to electric shock.

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.

Make sure food product has been heated to the proper food-safe temperature before placing on the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

CAUTION

BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

Locate unit at proper counter height in an area that is convenient for use. The location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of unit and contents.

Do not operate unit without installing supplied legs.

NOTICE

Unit is designed and recommended for use in or on metallic counter tops. Damage to any counter top material is not covered under the warranty. For other surfaces, verify with manufacturer that material is suitable for prolonged temperatures up to 200°F (93°C). Do not modify wiring or cut thermostat capillary wire on control enclosure to increase remote mounting distance. Cutting thermostat capillary wire will cause unit to overheat and may damage unit as well as surrounding counter top.

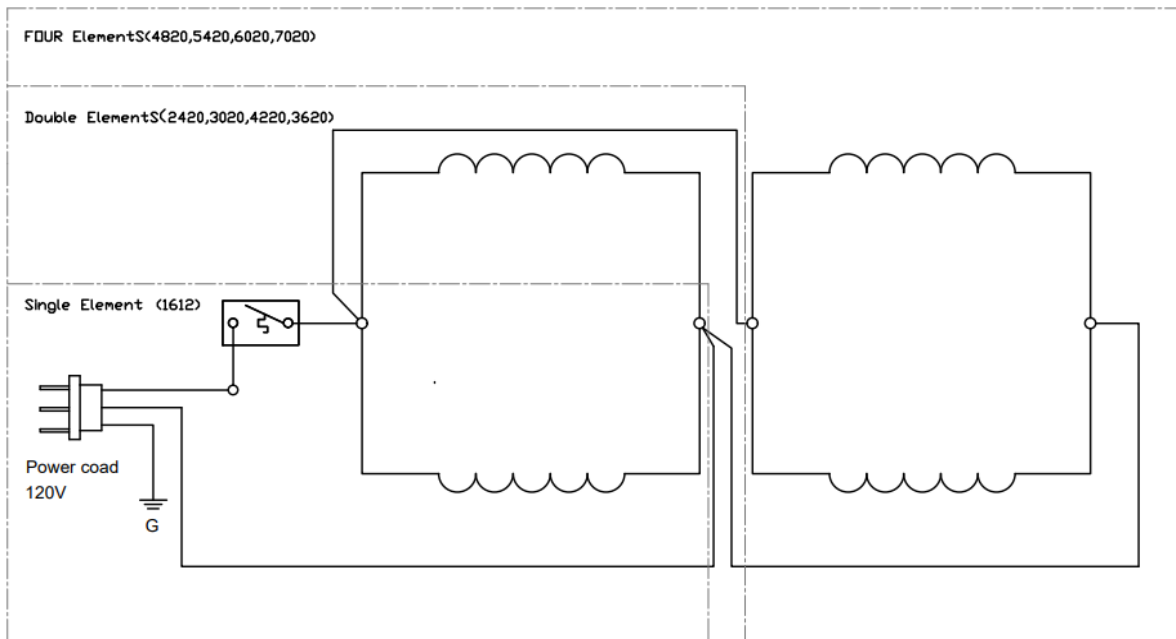
Do not lay unit on the side with the control panel. Damage to unit could occur. Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance .

The Heated Shelf is ideal for pass-through areas, buffet lines lines, or as a heated work shelf. It features a Power On/Off rocker switch with indicator light, an adjustable thermostat control, and a 6' (1829 mm) power cord with plug. Surface mounted, blanket type foil elements distribute heat under the surface.

Model Designation

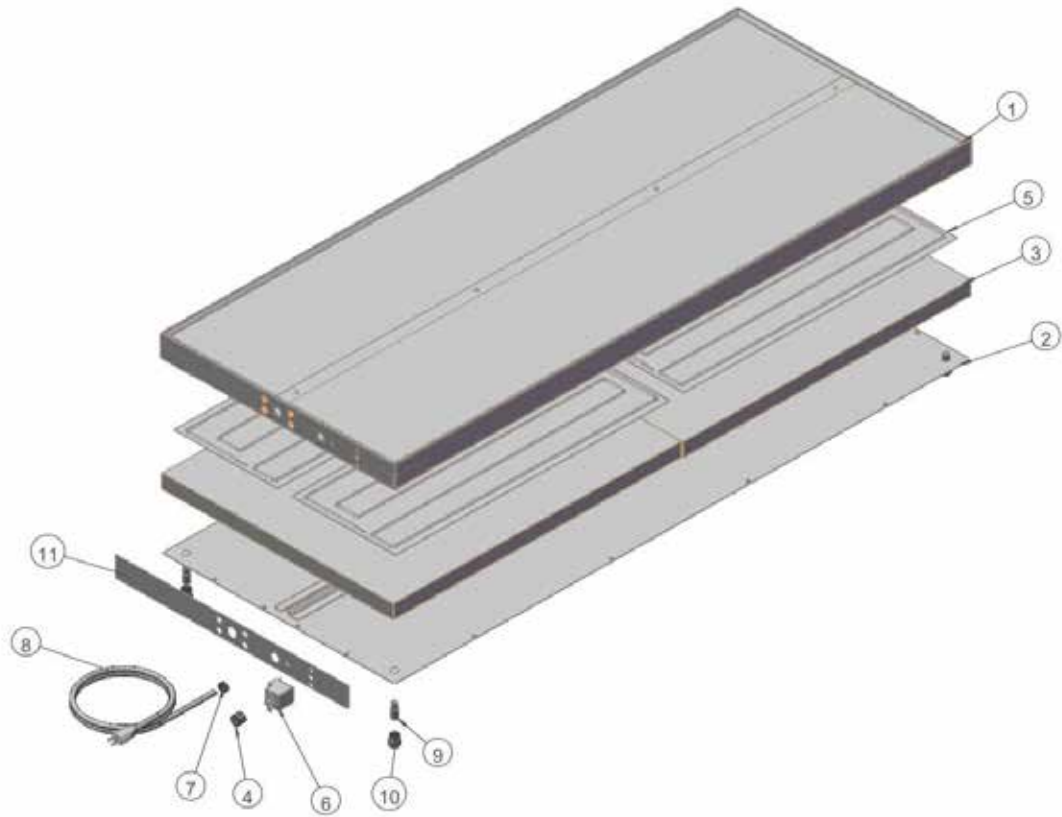
Model	Width	Depth	Shelf Wattage	Voltage	Plug
ESW-1612	16"	12"	135W	120V	5-15P
ESW-2420	24"	20"	348W	120V	5-15P
ESW-3020	30"	20"	480W	120V	5-15P
ESW-3620	36"	20"	576W	120V	5-15P
ESW-4820	48"	20"	768W	120V	5-15P
ESW-6020	60"	20"	960W	120V	5-15P

Wire Diagram



5-15P

Exploded View



No	Item #	Description	Qty
1	ESW-0011	Base	1
2	ESW-0010	Cover Plate	1
3	ESW-009	Insulation	2
4	ESW-008	Knob	1
5	ESW-007	Heating Element	4
6	ESW-006	Thermostat	1
7	ESW-005	Cord Grip	1
8	ESW-004	Power Cord w/ Plug	1
9	ESW-003	Metal Foot	4
10	ESW-002	Foot Cover, Rubber	4
11	ESW-001	Control Label	1

Operation

General

Use the following procedure to turn on and operate the shelf warmer.



Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.

1. Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration.
2. Turn the thermostat control to the desired temperature setting.

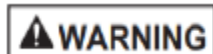
NOTE: Turning the thermostat control knob clockwise will increase the temperature setting. Turning the thermostat control knob counter clockwise will decrease the temperature setting.

3. Allow the unit 30 minutes to reach operating temperature.



Maintenance

The Heated Shelf units are designed for maximum durability and performance with minimum maintenance.



ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord, 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.

- Do not steam clean or use excessive water on unit.
- Use only Genuine Replacement Parts when service is required.

Cleaning

To preserve the finish of the Heated Shelf, it is recommended that all surfaces be cleaned daily.

NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch the finish of the unit, marring its appearance and making it susceptible to soil accumulation.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and wash all food pans, if necessary.
3. Wipe down all metal surfaces with a non-abrasive, damp cloth. Stubborn stains may be removed with a good stainless steel or non-abrasive cleaner. Clean hard to reach areas.
4. Wipe dry all surfaces using a non-abrasive, dry cloth.

⚠ WARNING

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Trouble Shooting

Symptom	Problem Cause	Corrective Action
Unit too hot	Thermostat control set too high.	Adjust thermostat control to a lower setting.
	Thermostat control stuck in the “on” position	Contact authorized Service agent for assistance.
	Unit plugged into an incorrect power supply	Verify with qualified personnel that power supply matches unit specification.
Unit not hot enough	Thermostat control set too low	Adjust thermostat control to a higher setting.
	Location of unit is susceptible to air currents (air conditioning ducts or exhaust fans).	Block air currents or relocate unit.
Unit not working at all.	Unit not plugged in	Plug unit into proper power supply.
	Unit not turned on	Turning the thermostat control knob clockwise between LO and HI.
	Heating element is burned out.	Contact authorized Service agent for assistance.
	Thermostat control is defective.	Contact authorized Service agent for assistance.



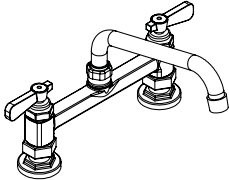
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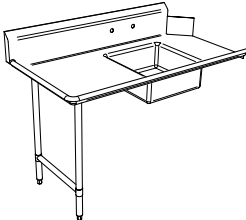
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SHELF WARMER

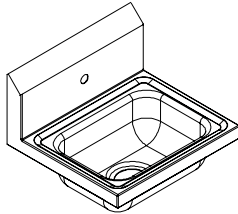
PLUMBING



DISH TABLES



HAND SINKS

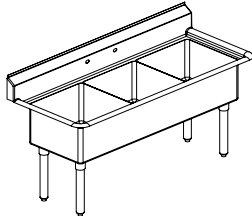


COMPARTMENT SINKS

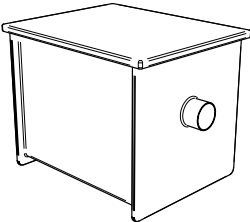
GREASE TRAPS

DROP IN SINKS

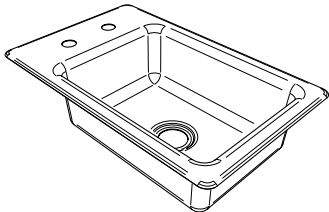
COMPARTMENT SINKS



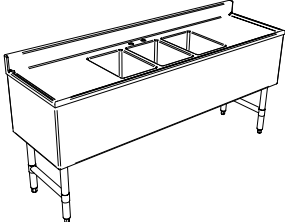
GREASE TRAPS



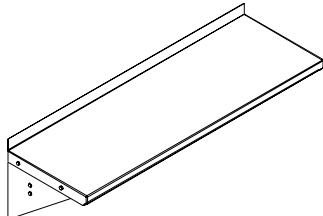
DROP IN SINKS



UNDERBAR EQUIPMENT



SHELVING



STAINLESS STEEL TABLES

