



FOOD EQUIPMENT

Operating and Maintenance Instructions

Model: 6110A 4 Qt. Warmer

INTRODUCTION

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.
3. Clean machine thoroughly before and after all uses following cleaning instructions below.

ELECTRICAL REQUIREMENTS

1. Plug warmer into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.

SAFETY INSTRUCTIONS

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from appliance.
3. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left unattended.
4. Always unplug appliance when not in use and before cleaning, adjusting or maintaining this machine. To disconnect appliance, turn controls off and remove plug from power source.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, has been dropped, or damaged. Return appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
6. Do not use outdoors. This appliance is not intended for use in wet or moist locations. Never locate appliance where it may fall into water.
7. Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
8. This appliance is equipped with a power cord with a three-blade plug. Plug ONLY into a matching three-blade outlet. DO NOT cut or break off the third blade or attempt to use with a two-blade extension cord.
9. To prevent a possible fire, it is recommended that the unit is placed on a non-combustible surface.
10. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.
11. **WARNING! ELECTRIC SHOCK HAZARD! Keep water at recommended level. If the water level is too high, water may overflow when the food containers are inserted. The overflow could enter the electrical compartment and may cause a short circuit or electric shock.**
12. **Hot water and steam in the POT can burn the skin. Use protective gloves, mitts or potholders when removing food container or cover. Hot food and water can also cause burns. Handle food carefully.**

PREPARATION

1. Set warmer on a flat stable surface, near the power source.
2. Clean warmer thoroughly before use.
3. Fill the well with 1" to 1 ½" (3 ½ cups). For faster warming, use hot water. Do not operate without water in the well. Handle warmer with hot water carefully.
4. If warmer fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug CORD into grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded.
2. Preheat the water in the well by covering the well with an empty food container or cover and set heat control knob to the maximum heat setting for 20 minutes.
3. Place food products or ingredients into the inset. Cover inset with a lid. To prevent spills, do not overfill the food container. **Do not put food product directly into the warmer pots. Food must always be placed in an inset.**
4. Frozen soup is cooked when completely thawed. Adjust heater dial to keep soup at serving temperature.
5. To maintain temperatures, cover food when not being served.
6. Turn warmer off when not in use. To disconnect appliance, turn controls off and remove plug from power source.

THIS UNIT IS DESIGNED TO OPERATE WITH WATER IN THE POTS. WET OPERATION IS REQUIRED TO MAINTAIN SAFE FOOD ZONE TEMPERATURES (NSF), FOR MORE EVEN HEAT DISTRIBUTION, LOWER OPERATING COSTS AND LONGER TROUBLE FREE SERVICE. FOOD PANS MUST BE COVERED TO MAINTAIN TEMPERATURE WHEN FOOD IS NOT BEING SERVED.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit. To maintain appearance and increase the service life, the unit should be cleaned at least daily. Change water and clean pots every 24 hours.

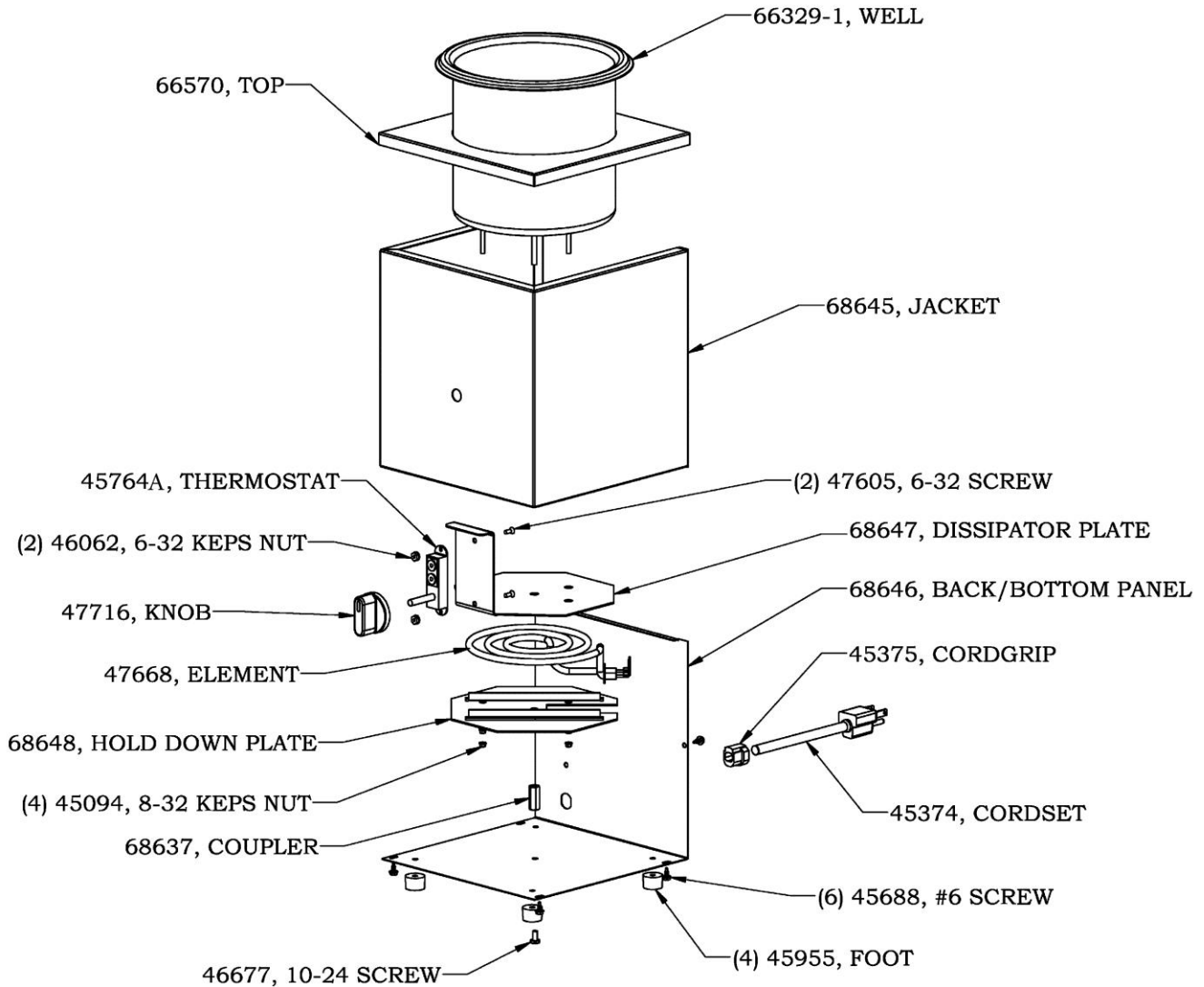
1. Unplug the power cord and let unit cool before cleaning or moving.
2. Carefully empty the hot water from the unit.
3. Wipe the interior of the pots with a clean, damp cloth.
4. **Do not immerse in water or other liquid.** Avoid splashing water into the unit. Do not clean with a water jet.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleansing. Chemical residue could damage unit.
6. TO REMOVE SCALE, USE 1 TSP. WHITE VINEGAR TO 1 CUP OF WATER, LET STAND, RINSE, REPEAT IF NECESSARY.

TROUBLESHOOTING

Won't Heat	Check that unit is plugged in
	Check that thermostat is turned to desired heat setting
	Check that pot has correct amount of water
Product Cold/Not to Temperature	Adjust thermostat to increase temperature.
Product too Hot	Adjust thermostat to decrease temperature.
Unit Blows Fuse or Circuit Breaker	Check to make sure circuit is not overloaded.

SERVICE INSTRUCTIONS

Repair: to avoid serious injury or damage, do not repair the unit or replace a damaged power cord yourself. Repairs must be coordinated through: NEMCO Food Equipment customer service at 1-800-782-6761.



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