



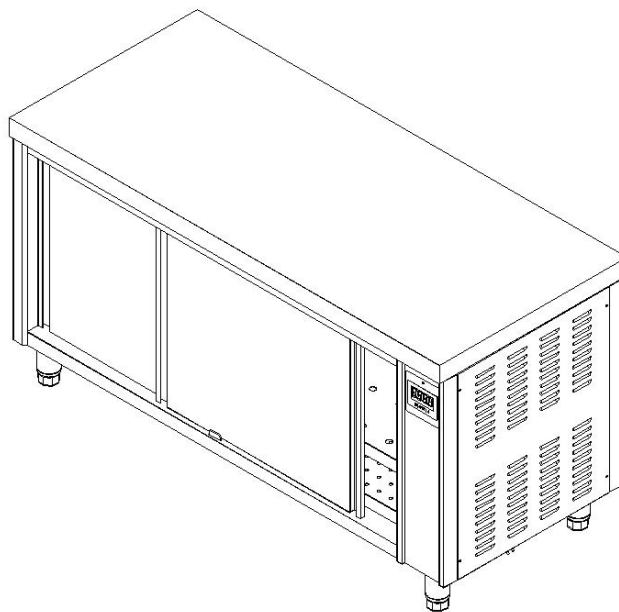
[symbol ISO 7000-0790  
(2004-01)]

read operator's manual



# **Commercial Dish Warmer Cabinet**

## **Instruction Manual**



Please read this manual carefully before use and keep it in a safe place for future reference.

Thank you for purchasing our commercial dish warmer cabinet. To help you quickly master the product features, complete installation and operation in a standardized manner, and ensure the safe and efficient operation of the equipment, please be sure to read all contents of this manual carefully and use and maintain the equipment in accordance with the instructions.

## 1.Product Introduction

This commercial dish warmer cabinet adopts a hot air convection heating method, with a fan blowing air for heating to achieve rapid temperature rise and uniform temperature distribution inside the cabinet. The equipment is equipped with an split temperature controller with an electronic temperature display screen, which can accurately maintain a constant temperature inside the cabinet and realize real-time temperature status monitoring. The equipment is suitable for the front hall use scenarios of commercial places such as supermarkets, fast food restaurants and catering stores, specially designed for the constant temperature insulation of tableware and dishes, meeting the daily use needs of commercial catering.

## 2.Technical Parameters

| Model   | Dimension(MM)    | Voltage       | Power(KW) | Temperature Range |
|---------|------------------|---------------|-----------|-------------------|
| WSK106  | 1000*600*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK126  | 1200*600*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK146  | 1400*600*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK166  | 1600*600*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK186  | 1800*600*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK206  | 2000*600*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK107  | 1000*700*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK127  | 1200*700*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK147  | 1400*700*870     | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK167  | 1600*700*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK187  | 1800*700*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK207  | 2000*700*870     | 220-240V/50Hz | 2KW       | 30-85℃            |
| WSK106A | 1000*600*870+100 | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK126A | 1200*600*870+100 | 220-240V/50Hz | 1.5KW     | 30-85℃            |
| WSK146A | 1400*600*870+100 | 220-240V/50Hz | 1.5KW     | 30-85℃            |

|         |                  |               |       |         |
|---------|------------------|---------------|-------|---------|
| WSK166A | 1600*600*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WSK186A | 1800*600*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WSK206A | 2000*600*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WSK107A | 1000*700*870+100 | 220-240V/50Hz | 1.5KW | 30-85°C |
| WSK127A | 1200*700*870+100 | 220-240V/50Hz | 1.5KW | 30-85°C |
| WSK147A | 1400*700*870+100 | 220-240V/50Hz | 1.5KW | 30-85°C |
| WSK167A | 1600*700*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WSK187A | 1800*700*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WSK207A | 2000*700*870+100 | 220-240V/50Hz | 2KW   | 30-85°C |
| WDK106  | 1000*600*870     | 220-240V/50Hz | 1.5KW | 30-85°C |
| WDK126  | 1200*600*870     | 220-240V/50Hz | 1.5KW | 30-85°C |
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| WDK187  | 1800*700*870     | 220-240V/50Hz | 2KW   | 30-85°C |
| WDK207  | 2000*700*870     | 220-240V/50Hz | 2KW   | 30-85°C |

### **3.Safety Instructions for Proper Use**

3.1 The equipment shall be placed on a flat and stable hard surface, and the distance between the left and right sides and the wall/objects made of non-combustible materials shall be at least 10cm to ensure ventilation and heat dissipation.

- 3.2 A suitable power switch, fuse and residual current protector shall be installed near the equipment. No debris shall be piled in front of the switch to ensure convenient operation and quick power off in case of emergency.
- 3.3 Operators must strictly comply with electrical safety operation specifications. Before use, confirm that the power supply voltage is consistent with the rated voltage marked on the product nameplate, and the equipment has been reliably grounded to prevent electric leakage.
- 3.4 The equipment can only operate in a fault-free state that meets the safety use requirements. If a fault is found, the machine must be stopped immediately, and it can be used again only after the maintenance is qualified. Operation with faults is prohibited.
- 3.5 Before the equipment is put into use, professional installation and commissioning must be completed, and it can be officially started only after inspection confirms that all functions and temperature control are normal.
- 3.6 The circuit inspection, cabinet maintenance and overall installation of the equipment must be operated by professional electricians/equipment maintenance personnel. Before disassembling any parts of the equipment, the power must be turned off and the equipment must be allowed to cool completely to avoid high-temperature scald or electric shock.

#### **4.Equipment Installation**

- 4.1 The rated power supply of the equipment is 220-240V/50Hz. **Unauthorized modification of the equipment voltage is strictly prohibited** to avoid burning the circuit and core components.
- 4.2 Select a qualified socket with national 3C certification according to the specification of the equipment power cord plug. The socket must ensure good contact and reliable grounding.
- 4.3 The power supply end of the equipment shall be connected with an air switch, and the rated current of the air switch shall be  $\geq 10\text{A}$  to ensure timely tripping protection in case of circuit overload and short circuit.

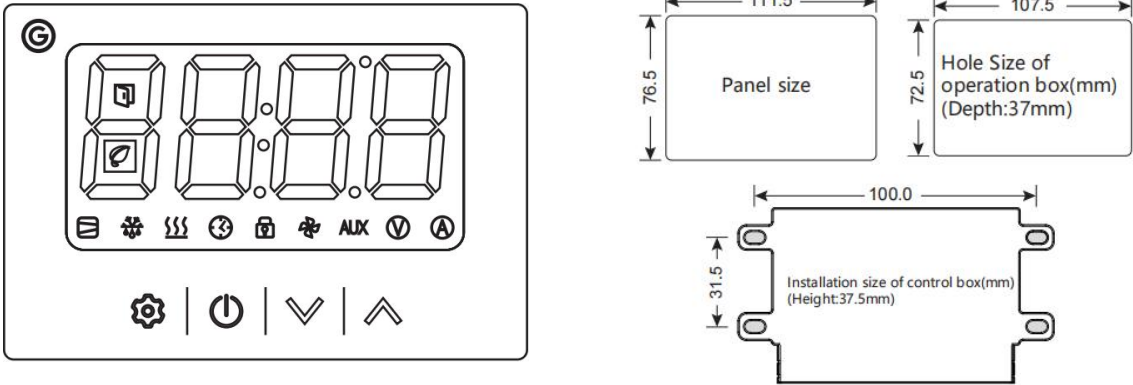
#### **5.Functional Operation Instructions**

- 5.1 Power On: Connect the power supply, press the main power switch of the equipment, then press the power on/off button of the temperature controller, the fan motor starts immediately; adjust to the target temperature (30-85°C) on the temperature controller according to the use demand, and the equipment starts heating up.

- 5.2 Constant Temperature Operation: When the temperature inside the cabinet reaches the set value of the temperature controller, the heater stops heating automatically; when the temperature inside the cabinet is lower than the set value, the heater restarts automatically, the fan operates according to the set mode of the F0 parameter of the temperature controller, and the constant temperature cycle is maintained throughout the process.
- 5.3 Placing Tableware: After the temperature inside the cabinet is stable, place the tableware and dishes to be insulated in the cabinet, and close the cabinet door tightly after placement to ensure the constant temperature effect inside the cabinet.
- 5.4 Power Off: After use, take out the tableware inside the cabinet first, then long press the power on/off button of the temperature controller for 4 seconds to turn off the temperature controller, and finally turn off the main power switch of the equipment.

## 6.Temperature Controller User Manual

### 6.1 Control Panel Schematic



### 6.2 Indicator Light Meanings

| Indicator Light                                                                     | Status   | Description                  |
|-------------------------------------------------------------------------------------|----------|------------------------------|
|  | Flashing | Temperature setting mode     |
|  | On       | Heater operating mode        |
|                                                                                     | Flashing | Heater delay protection mode |
|  | On       | Fan operating mode           |
|                                                                                     | Flashing | Fan start delay mode         |
|  | On       | Keypad lock mode             |

## 6.3 Keypad Operation Instructions



Setting Key | Power Key | Down Key | Up Key

### 6.3.1 Power Key

When parameter POF=1, the controller is powered on, the keypad is unlocked and in normal status: **Long press the key for 4 seconds** to switch between power-on and standby mode. The display shows "----" in standby mode.

### 6.3.2 Keypad Lock and Unlock

**Keypad Lock:** In normal status, if no key is operated within 30 seconds, the display shows "Loc" for 1 second and the keypad is locked automatically.

**Keypad Unlock:**

- When parameter u10=0: **Long press any key for 4 seconds**, the display shows "UnL" for 1 second and the keypad is unlocked.
- When parameter u10=1: **Long press the Setting Key and Down Key simultaneously for 4 seconds** to unlock the keypad.

### 6.3.3 Adjust the Set Temperature

When the keypad is unlocked and in normal status:

- a. Press the **Setting Key**; the indicator light flashes.
- b. Press the **Up Key or Down Key** to adjust the set temperature (setting range: parameters r1~r2).
- c. Press the **Setting Key** to confirm and exit, or the device will save the settings and exit automatically if no key is operated within 15 seconds.
- d. Press the **Exit Key** to exit without saving the adjusted value.

### 6.3.4 Parameter Setting

When the keypad is unlocked and in normal status:

- a. **Long press the Setting Key for 4 seconds**; the display shows the code "PA".
- b. Press the **Setting Key**; the display shows the value "0".
- c. Press the **Up Key or Down Key** to adjust the value to the preset value of parameter PAS (default: -19).
- d. Press the **Setting Key** again; the display shows the code "SP", indicating entry into the parameter layer.

- e. Press the **Up Key or Down Key** to select a parameter, then press the **Setting Key** to enter the parameter viewing interface.
- f. Press the **Up Key or Down Key** to modify the value; press the **Setting Key** to confirm, or the device will confirm automatically if no key is operated within 15 seconds and return to the code display.
- g. **Long press the Exit Key for 4 seconds** or the device will exit the parameter setting automatically if no key is operated within 60 seconds (all modified parameters will be saved automatically).
- h. Press the **Exit Key** to exit the parameter setting (confirmed parameters will be saved, unconfirmed parameters will not be saved).

### 6.3.5 Data Viewing

When the keypad is unlocked and in normal status:

- a. **Long press the Setting Key for 4 seconds**; the display shows the code "Pb1", indicating entry into the data viewing mode.
- b. Press the **Up Key or Down Key** to select a data code, then press the **Setting Key** to view the corresponding data.
- c. Press the **Exit Key** or the device will exit the data viewing mode automatically if no key is operated within 60 seconds.

#### Data Code Explanations:

- Pb1: Cabinet Temperature
- CH: Cumulative operating hours of the heater (hours)
- rCH: For clearing the cumulative operating hours of the heater

#### Clear Heater Cumulative Operating Hours:

- a. Select the data code "rCH" and display its corresponding value via key operation.
- b. Press the **Up Key or Down Key** to modify the value to "149".
- c. Press the **Setting Key**; the display flashes "---" for 4 seconds, and the clearing of the heater's cumulative operating hours is completed.

### 6.3.6 Factory Settings

**Restore Factory Settings:**In normal status:

- a. **Long press the Setting Key for 4 seconds**; the display shows "PA".
- b. Press the **Setting Key**; the display shows the value "0".
- c. Press the **Up Key or Down Key** to modify the value to "149".
- d. Press the **Setting Key**; the display shows "dEF", then press the **Setting Key** to enter.
- e. Press the **Up Key or Down Key** to adjust the value to "4", then press the **Setting Key** again.

- f. The display flashes "---" for 4 seconds to complete the factory reset, and the device exits automatically.

**Save Current Settings as Factory Settings:**In normal status:

- a. **Long press the Setting Key for 4 seconds;** the display shows "PA".
- b. Press the **Setting Key**; the display shows the value "0".
- c. Press the **Up Key or Down Key** to modify the value to "161".
- d. Press the **Setting Key**; the display shows "MAP", then press the **Setting Key** to enter.
- e. Press the **Up Key or Down Key** to adjust the value to "4", then press the **Setting Key** again.
- f. The display flashes "---" for 4 seconds to save the current parameters as factory settings, and the device exits automatically.

### 6.3.7 Parameter Table

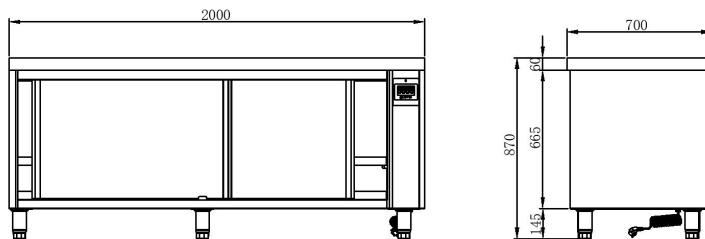
| Parameter | Description & Setting Range                                                                        | Default Value |
|-----------|----------------------------------------------------------------------------------------------------|---------------|
| SP        | Temperature set point: r1~r2                                                                       | 50.0          |
| CA1       | Cabinet temperature sensor calibration: -25.0~25.0°C / -25~25°F                                    | 0.0           |
| P1        | Celsius display resolution (Fahrenheit is fixed integer):0 = Integer display; 1 = Decimal display; | 1             |
| P2        | Temperature unit:0 = °C; 1 = °F                                                                    | 0             |
| P8        | Temperature display refresh time: 0~250 (0.1s)                                                     | 5             |
| r0        | Power-on temperature differential: 0.1~15.0°C / 1~15°F                                             | 2.0           |
| r1        | Minimum working temperature set point: -99.0~99.0°C / -99~199°F                                    | -40.0         |
| r2        | Maximum working temperature set point: -99.0~99.0°C / -99~199°F                                    | 90.0          |
| r12       | Power-on temperature differential mode:0 = Asymmetric differential; 1 = Symmetric differential     | 0             |
| C0        | Heater first start delay after power-on: 0~240min                                                  | 0             |
| C2        | Minimum heater off duration: 0~240min                                                              | 3             |
| C4        | Probe fault shutdown time: 0~240min                                                                | 10            |
| C5        | Probe fault start time: 0~240min                                                                   | 10            |
| A1        | Low temperature alarm differential: 0.0~99.0°C / 0~99°F                                            | 0.0           |
| A4        | High temperature alarm differential: 0.0~99.0°C / 0~99°F                                           | 0.0           |
| A6        | High temperature alarm delay after power-on: 0~99                                                  | 12            |

|     |                                                                                                                                            |     |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------|-----|
|     | (10min)                                                                                                                                    |     |
| A7  | High & low temperature alarm delay: 0~240min                                                                                               | 15  |
| A11 | High & low temperature alarm recovery differential:<br>0.1~15.0°C / 1~15°F                                                                 | 2.0 |
| F0  | Fan mode:0 = Off; 1 = Always on; 2 = Synchronous with heater; 3 = Synchronous with heater (standby); 4 = Synchronous with heater (standby) | 2   |
| u8  | Key tone:0 = Off; 1 = On                                                                                                                   | 1   |
| u9  | Alarm tone:0 = Off; 1 = On                                                                                                                 | 1   |
| u10 | Unlock mode:0 = Unlock with any single key; 1 = Unlock with Setting Key + Down Key                                                         | 0   |
| POF | Key power-off function:0 = Disabled; 1 = Enabled                                                                                           | 1   |
| PAS | Password: -999~999                                                                                                                         | -19 |

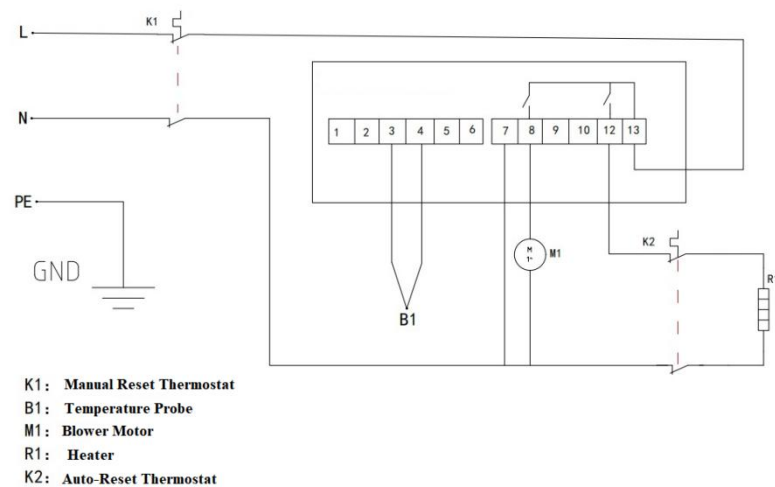
### Notes

- The temperature unit depends on parameter P2.
- After setting parameter P2, adjust the corresponding parameters accordingly.
- The time set by parameter C2 will still count down even when the controller is in standby mode.

## 7. Product Three View Drawings



## 8. Circuit Diagram



## 9. Handling and Storage

- 9.1 During the handling of the equipment, it shall be lifted and placed carefully to avoid severe vibration and collision, preventing the deformation of the cabinet and the damage of the internal heating tube, fan and temperature controller.
- 9.2 The packed equipment is prohibited to be stored outdoors for a long time, and shall be placed in a well-ventilated warehouse without corrosive gas. Inversion, stacking and trampling of the equipment are strictly prohibited.
- 9.3 If temporary outdoor storage is required, strict rainproof, moistureproof and sunproof measures must be taken to prevent water inflow and rust of the equipment, especially to protect the temperature controller panel from moisture.

## 10. Cleaning and Maintenance

### 10.1 Daily Cleaning

After daily operation, turn off the power supply, wait for the equipment to cool down, take out the round branch racks/food basins inside the cabinet, and clean them with non-corrosive detergent. **Direct flushing with clean water for parts and the cabinet is strictly prohibited;** wipe the operation panel of the temperature controller with a dry and soft cloth to avoid water seepage into the interior.

### 10.2 Weekly Thorough Cleaning

- 10.2.1 Take out all the round branch racks and food basins inside the cabinet and clean them thoroughly with non-corrosive detergent; direct flushing with clean water is also prohibited.

- 10.2.2 Clean the inner liner of the cabinet and the cabinet door glass. During the cleaning process, avoid the fan blades and heating tubes, and it is strictly forbidden to touch and damage the core heating and air supply components.
- 10.2.3 After cleaning, reinstall all parts, connect the power supply, set the temperature controller to 65°C, start the machine to run for a period of time, dry the inside of the equipment with the hot air inside the cabinet, and then turn off the power supply for standby.

### **10.3 Daily Maintenance**

- 10.3.1 Regularly check whether the equipment power cord, plug and socket are damaged or loose. If any problem is found, stop the machine and replace it immediately to avoid electric leakage.
- 10.3.2 Regularly check whether there is dust and oil on the internal heating tube and fan blades of the cabinet, and clean them in time to ensure the heating and ventilation effect.
- 10.3.3 Regularly check the cabinet door sealing rubber strip. If it is aged or fallen off, replace it in time to ensure the sealing performance of the cabinet.
- 10.3.4 Regularly check whether the installation of the temperature controller is firm and whether the panel buttons and indicators are normal. If faults such as button failure and indicator not on occur, contact professional personnel for maintenance immediately, and private disassembly is prohibited.

## **11. Warranty Terms**

- 11.1 This commercial dish warmer cabinet is a special tableware insulation equipment, which can only be used for the constant temperature insulation of catering tableware and dishes. The company shall not be liable for any equipment damage and safety accidents caused by other uses.
- 11.2 The following situations are not covered by the warranty, and the company does not provide free maintenance and spare parts replacement services:
- 11.2.1 Improper use or use that violates the design purpose of the equipment without operating in accordance with this manual;
- 11.2.2 Equipment failure caused by non-standard equipment installation and improper later maintenance operations;
- 11.2.3 Expanding the fault by continuing to start the machine when the equipment parts are damaged;
- 11.2.4 Disassembling and replacing equipment parts without the written permission of the distributor;
- 11.2.5 Equipment damage caused by force majeure factors such as earthquake, fire and flood.



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