

USER MANUAL

Food Warmer



SWF44



SWF3

Please read and keep these instructions.

Indoor use only

3.5 QUART CONDIMENT WARMER

MANUAL

This warmer is designed for commercial use only and is not intended for residential use. It should be operated by trained individuals. Be sure to read the operation and safety manual before using.

CAUTION – PUMP SPOUT BECOMES HOT DURING OPERATION –

to avoid possible serious injury, use protective heat resistant gloves when handling hot unit.

CAUTION – DO NOT OPERATE UNIT WITHOUT WATER –

check water level frequently when in operation. Apply more water as needed.

CAUTION – DO NOT SUBMERGE HEATING ELEMENT IN WATER

Installation

This warmer is used with 220-240V/50Hz.

Operation

Warmer is intended use is with included 3.5 qt. stainless steel insert or #10 can.

- 1.Fill bowl with 1 and 1/3 quarts of hot water
- 2.Turn on warmer
- 3.Insert product in either included 3.5 qt stainless steel inset or #10 can
- 4.Cover
- 5.Allow content to pre-heat to the desired temperature, set thermostat to desired holding temperature.

****NOTE –** pump insert will not function properly until contents are properly pre-heated.

DO NOT OPERATE ON HIGH HEAT FOR MORE THAN 45 MINUTES – contents may overheat.

Specification

Item#	SWF44	SWF3
Capacity	#10 Can or 3.5 Quart Inset	# 3x1000ml Bottle
Unit Dimensions	W206xD394xH382mm	W204xD204xH317mm
Voltage	220-240V	220-240V
Wattage	550W	550W

Features:

- 1.Perfect for serving nacho cheese, hot fudge, chili, and other hot condiments or toppings.
- 2.Square warmer include eye-catching decal cards that slide in and out for versatility.

Cleaning and Storage

Clean and dry the heating unit after each use. Use soft cloth and mild soap on exterior. Do not use metal scouring pads, strong abrasives or detergents on exterior. These however can be used on the interior of heating unit when necessary

When storing, set control knob to "LOW" position.

Pump Cleaning and Care

Clean pump thoroughly between each use.

- 1.Remove nut-cylinder and pull pump-plunger from pump chamber
- 2.Remove knob from plunger and disassemble
- 3.Remove cap-tube and nut-sleeve-tube. Remove cover from pump
- 4.Remove "U" pin.
- 5.Remove ball bearings from pump
- 6.Wash all pieces with soap and water. Sanitize in 220 ppm four part solution.
- 7.Reassemble. **NOTE – wet O-ring with edible vegetable oil when reassembling.

Priming Pump

Pump may take up to three depressions of the plunger to fully prime and vend thick products. If the pump does not dispense properly, remove and make sure the O-ring is in the correct place. If it is missing, make sure the O-ring did not get pulled into pump plunger tube. Failure to do this can result in a broken O-ring being pumped out when the food is vended.

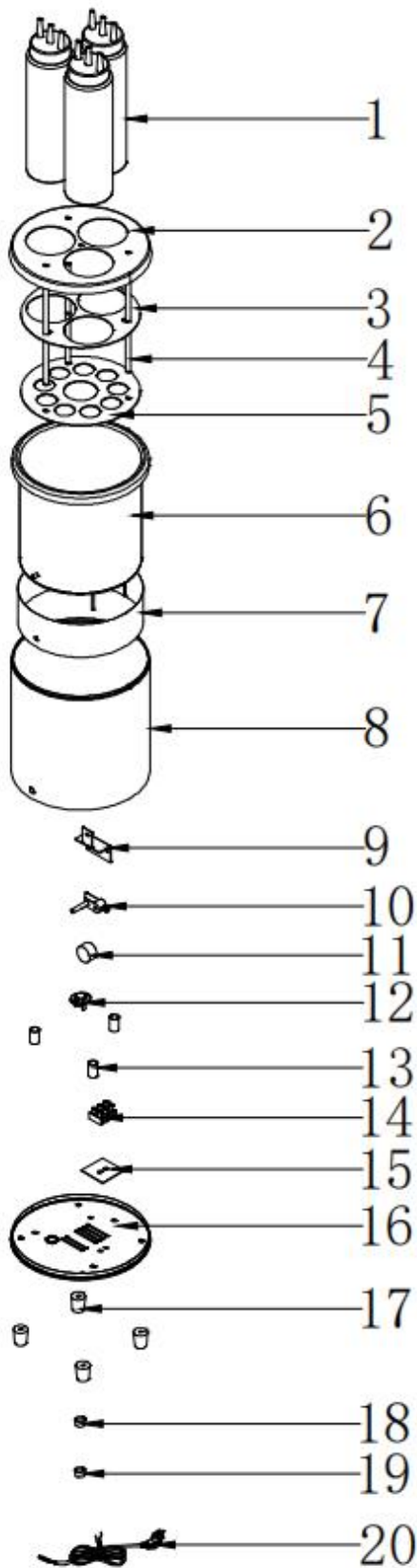
Troubleshooting

Problem: The warmer does not become hot after being switched on.

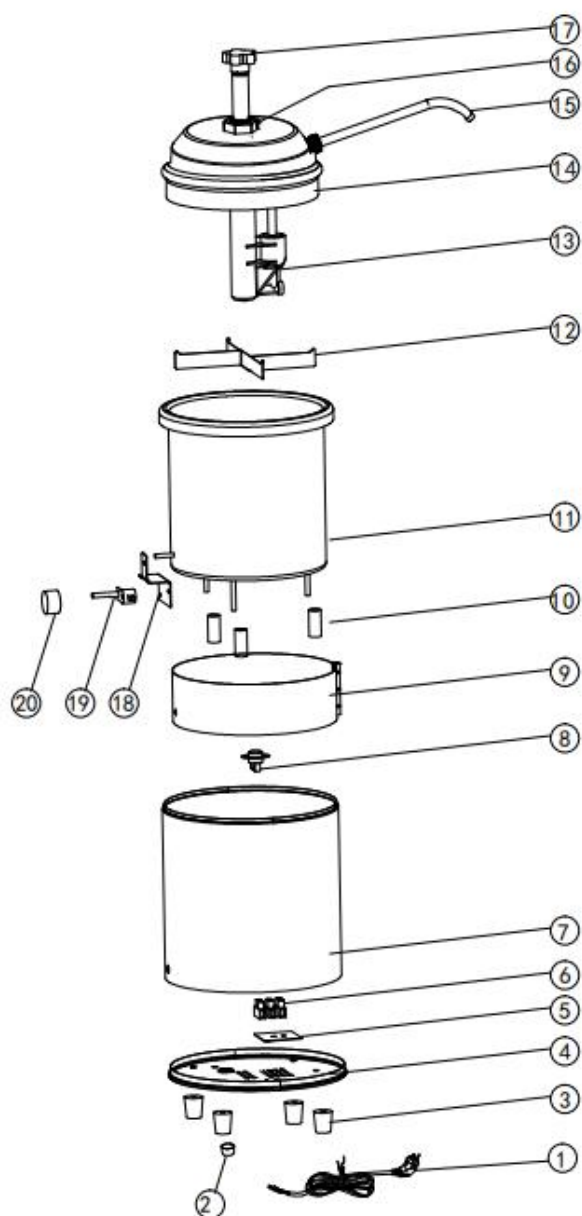
- Be sure that the temperature control knob is set
- Contact your service agent to examine the thermostat or heating ring.

Exploded view and part list

SWF3



No.	Part Name
1	Bottle
2	Top plate
3	Middle fixing plate
4	Connect rod
5	Bottom plate
6	Drum
7	Heating ring
8	Body Assembly
9	Thermostat holder
10	Thermostat
11	Temperature knob
12	Temperature limiter
13	Heat conduction plate
14	Terminal
15	Insulation Plate
16	Bottom Board
17	Foot
18	Wire Buckle
19	Wire sheathing
20	Power cord



SWF44

No.	Part Name
1	Power cord
2	Wire Buckle
3	Foot
4	Bottom Board
5	Insulation Plate
6	Terminal
7	Body Assembly
8	Temperature limiter
9	Heating ring
10	Heat conduction plate
11	Drum
12	Rack
13	Pump Assembly
14	Lid
15	Drain pipe
16	Fixture screw
17	Handle
18	Fixture plate
19	Thermostat
20	Temperature knob



GGM Gastro International GmbH
Weinerpark 16
D-48607 Ochtrup

www.ggmgastr.com info@ggmgastr.com
+49 2553 7220 0