



FOOD EQUIPMENT

## Operating and Maintenance Instructions

Model series: Mini Steam tables w/Drain

6060A & 6062A

### **INTRODUCTION**

1. Please read all instructions thoroughly 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 the cleaning instructions below.

### **ELECTRICAL REQUIREMENTS**

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 away from the 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 or altered 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 create a trip hazard.
8. To reduce the risk of fire, it is recommended that the unit is placed on a non-combustible surface.
9. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.

### **PREPARATION**

1. Set warmer on a flat, stable non-combustible surface near the power source.
2. Fill the WELL with approximately 1" inch or 2-1/4 -2-1/2 gallons of water. The food warmer will work most efficiently when used with water.
3. If warmer fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

### **OPERATION**

1. Plug CORD into a grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded properly.
2. Preheat the water in the WELL, by covering with an empty food container, and set the heat control knob to the maximum heat setting for the recommended time listed below.  
20 minutes if WELL was filled with HOT water.  
30 minutes if WELL was filled with COLD water.
3. The warmer is intended to hold containers of previously cooked hot food at the proper temperature.
4. Place inset(s) of food into warmer. Cover inset(s) with lid. To prevent spills, do not overfill the food container(s).
5. **Do not put food product directly into the warmer WELL. Food must always be placed in an inset.**
6. For the function of hot food holding, set the heat control knob to the desired setting. Monitor food temperatures closely for food safety. It is the responsibility of the operator to make sure that food is maintained at a safe temperature for serving. **The inset(s) must be covered to maintain temperatures when food is not being served. Stir food occasionally during operation.**
7. During normal operation for food holding, periodically remove container(s) and check water level. Add hot water if necessary.
8. Turn warmer off when not in use. To disconnect appliance, turn controls off and remove plug from power source.

### **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the warmer. To maintain appearance and increase the service life, the warmer should be cleaned at least daily.

1. Unplug the power cord and let warmer cool before cleaning or moving.
2. Carefully empty the water from the WELL using the drain provided.
3. Wipe the WELL interior with a clean, damp cloth.
4. **Do not immerse in water or other liquid.** 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 warmer.
6. To remove scale, use 1 TSP. white vinegar to 1 cup of water, let stand, rinse, and repeat if necessary.

## TROUBLESHOOTING

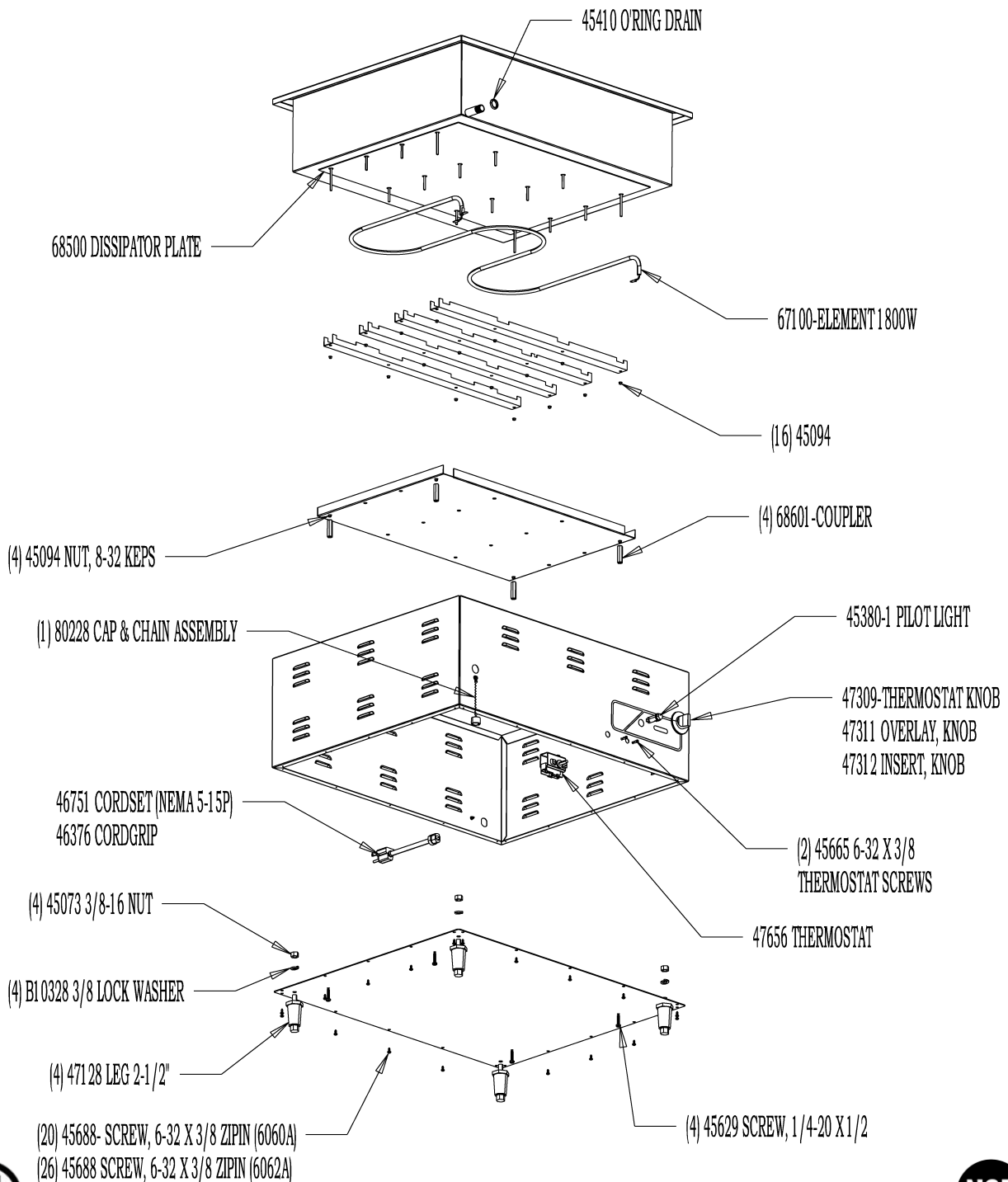
Won't Heat	Check that unit is plugged in
	Check that thermostat is turned to desired heat setting
	Check that well has correct amount of water
Product Cold/Not to Temperature	Adjust thermostat to increase temperature.
Product too Hot	Adjust thermostat to decrease temperature.
Unit Blows Fuse or Circuit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

Food must be heated to safe temperatures prior to putting in warmer.

Note: Pilot light cycles with heater operation.

## SERVICE INSTRUCTIONS

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



Phone: (419) 542-7751 Fax: (419) 542-6690 Toll free: 1-800-782-6761  
[www.nemcofoodequip.com](http://www.nemcofoodequip.com)

