



FOOD EQUIPMENT  
**HEATED DISPLAY CASE**

**Model Series: 6462**  
**OPERATING INSTRUCTIONS**

**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 to persons.
3. Clean machine thoroughly before and after all uses using cleaning instructions below.

**SAFETY INSTRUCTIONS**

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a water container.
6. Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance. Do not block air intakes or exhaust in any manner. Do not use on soft surfaces where openings may become blocked.

**PREPARATION**

1. Remove all packing pieces and lift unit out of the box.
2. Remove bubble wrap from the glass doors and wire shelving packages.
3. Remove any outside packaging.
4. Remove the internal water reservoirs and attach feet to unit.
5. Remove the plastic coating from all stainless steel surfaces.
6. Insert wire shelves into shelf support brackets at desired levels.
7. **CAUTION – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.**
8. Set unit on a flat surface.
9. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
10. Place water reservoir into the internal base of the unit (be sure the lid is on).
11. Insert doors into the track by holding the door facing outward. Push the top of glass door up into the track and fit bottom into the frame. The first door inserted should be installed into the back tracks.
12. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
13. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

**ELECTRICAL REQUIREMENTS**

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

**WARNING: DURING NORMAL OPERATIONS THE EXTERIOR OF THE UNIT IS HOT.**

**OPERATION**

1. Plug the unit into an 110v power supply. The red light indicates that the element is heating.
2. Adjust the thermostat to the desired cabinet temperature. The temperature range is from 100 to 200 degrees Fahrenheit.
3. After use, turn thermostat knob to off position and unplug the unit.

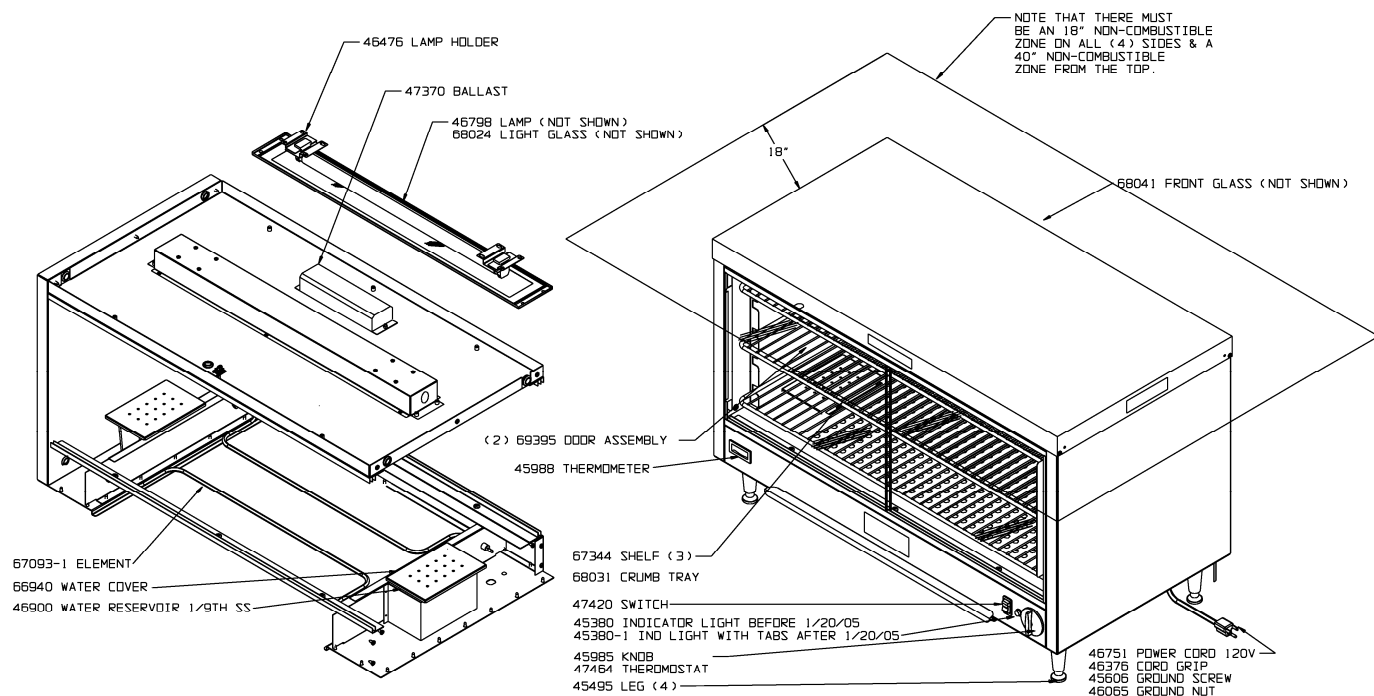
**CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the temperature control to the off position.
2. Turn the light switch off.
1. Unplug the power cord.
2. Clean excess food debris from the interior of the unit.
3. Pull crumb tray completely out for cleaning. Do not attempt to clean out while unit is turned on. Unit is “HOT” during operation.
4. Clean interior and exterior of unit with a mild detergent and warm water. Be sure to dry unit.
5. Clean water reservoir daily with a scouring pad and mild detergent. Use of distilled water in reservoir will reduce mineral deposit build-up.
6. Do not immerse in water or other liquid. Avoid splashing water into the motor unit.

## SERVICE INSTRUCTIONS

1. For warranty or service information, please refer to the attached "Nemco Food Equipment Warranty Service Procedures."
2. The light can be replaced easily in the event it burns out. Be sure to replace it with a shatterproof fluorescent light.



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