

# FOOD WARMING/MERCHANDISING CABINET



MODEL 495



MODEL 495G

## MODEL 495 / 495G

These attractive warmers/merchandisers are ideal for promoting pretzels, cookies, bread sticks, buns, rolls and other breaded products. With heated circulating air and an adjustable thermostat, foods will stay fresh and evenly warmed. These units are designed from stainless steel and tempered glass for a clean and attractive presentation. Model 495G is a larger version ideal for promoting 16" churros.

### **MODEL 495**

#### **FEATURES:**

- All glass and stainless steel construction
- Removable glass panels and floor pan for easy cleaning
- Fully adjustable thermostat
- Temperatures from 80 deg. to 150 deg. F.
- 2 door "self-serve" option available
- 3 tier removable slant rack  
9-1/2"W x 11"D x 11" H  
\*3-1/4" spacing between shelves

#### **ELECTRICAL:**

- 120 volts, 5.6 amps, 675 watts  
\*220 volt option available
- Best when operated on an individual branch circuit
- 6' power cord length

#### **DIMENSIONS:** (may not reflect shipping dimensions)

Actual: 12"W x 12"D x 21"H  
Shipping: 19"W x 19"D x 25"H

#### **ACTUAL WEIGHT:** (may not reflect shipping weight)

38 lbs.

### **MODEL 495G**

#### **FEATURES:**

- All glass and stainless steel construction
- Removable glass panels for easy cleaning
- Fully adjustable thermostat
- Temperatures from 80 deg. to 150 deg. F.
- 2 door "self-serve" option available
- 2 tier removable slant rack  
15-1/4" x 9-3/8" each shelf  
\*4-5/8" spacing between shelves

#### **ELECTRICAL:**

- 120 volts, 5.6 amps, 675 watts
- Best when operated on an individual branch circuit
- 6' power cord length

#### **DIMENSIONS:** (may not reflect shipping dimensions)

Actual: 12"W x 18"D x 21"H  
Shipping: 25"W x 19"D x 25"H

#### **ACTUAL WEIGHT:** (may not reflect shipping weight)

44 lbs.



An ISO 9001 Company

## **WISCO INDUSTRIES®**


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#### **LIMITED WARRANTY:**

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.


Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.


**IMPORTANT:** Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

 Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

 Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

 Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

**This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared, baked, etc. prior to placing in display cabinet.**


#### EQUIPMENT SET UP & OPERATION :

- Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that the lightbulb is securely in its socket.
- Before loading prepared food product into the warmer, you must preheat the unit for 30 minutes at a setting of 4 or 5 on the thermostat dial. After the preheat time has elapsed you can then go ahead and place the previously prepared food product inside and adjust the thermostat accordingly.
- The amount of product placed in the warmer will affect the performance of the warmer. We suggest periodically checking the internal temperature of product and adjusting the temperature settings if necessary. Keep door(s) closed when not serving.

The following temperatures are **APPROXIMATE** and can vary due to unit location, electrical supply, product used, etc. *\*Intended as a guideline only.*


<u>SETTING</u>	<u>THERMOMETER READING</u>
2	90° F
3	110° F
4	130° F
5	150° F
6 (full on)	165° F


## TO REPLACE DISPLAY LIGHT/BULB:


 Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

- Disconnect the power supply cord and wait until unit has completely cooled. Unscrew display light and replace with a new specially coated bulb. Same style and wattage.

## CLEANING INSTRUCTIONS:

 Do not steam clean or use excessive water on unit to avoid personal injury or electrical shock.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Glass may be cleaned with any cleaner intended for glass.

Stubborn stains on base of unit may be removed with a non-abrasive cleaner and damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

## TROUBLESHOOTING:

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

### Unit not working:

- Check power switch position, power cord and/or electrical circuit.

### Display Light not working:

- Tighten or replace bulb

### Loud noise coming from the unit:

- Check to see that blower motor is functioning properly

### Unit not heating properly:

- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at the correct setting for your food product?
- Turn unit on, open the door and verify that hot air is being blown into unit from under the canopy. If not, your blower motor may not be functioning properly.
- If the air being blown in is not hot then the thermostat may not be functioning properly.

If you have further questions in regards to this piece of equipment - please contact Wisco Industries, Inc. Directly at: (608)835-3106 or (800)999-4726; fax (608)835/273 for further information.

\*Please be sure to have the complete model # and serial # available.

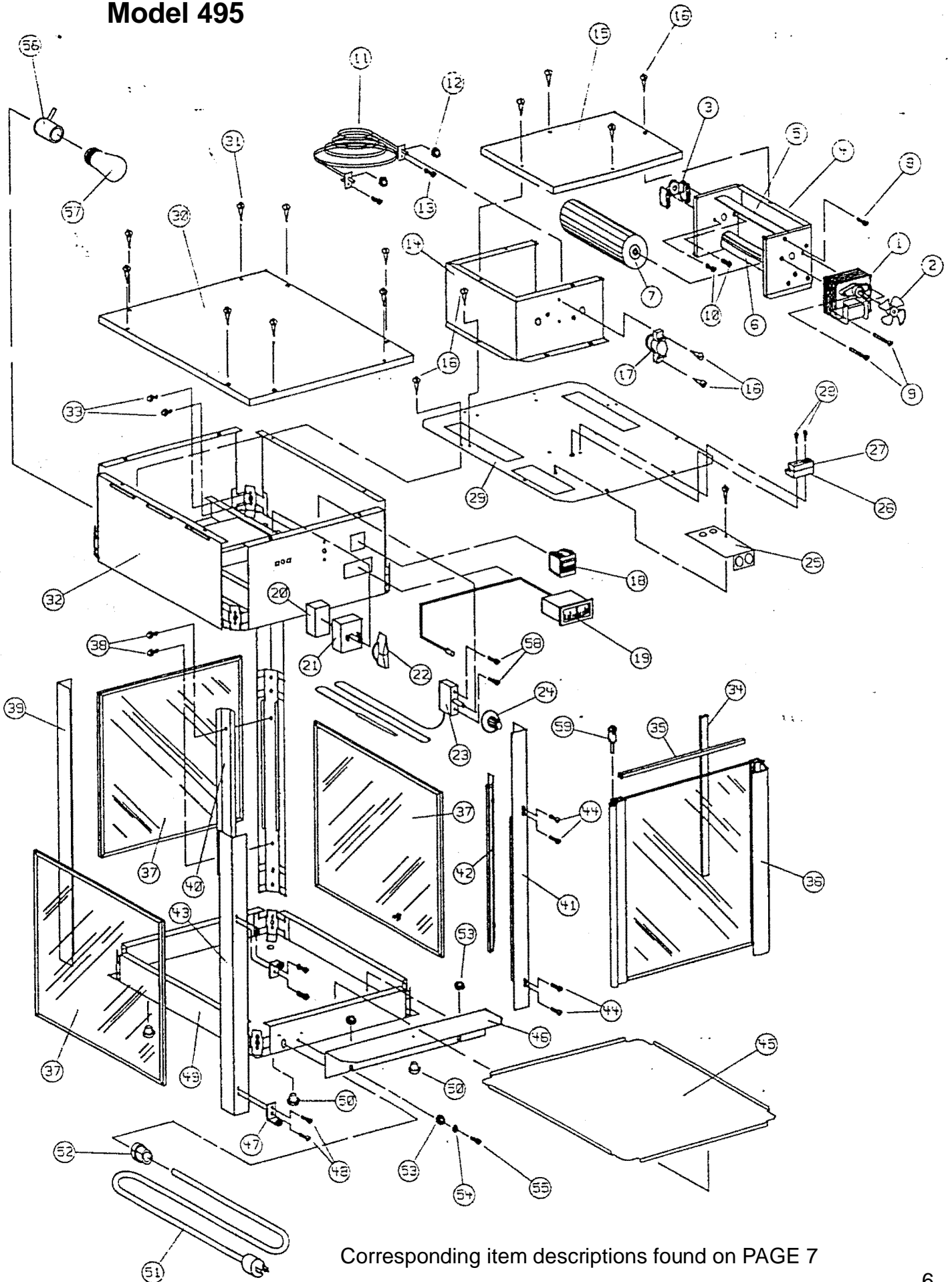
## REPAIR PARTS FOR MODEL 495

<u>PART NO:</u>	<u>DESCRIPTION:</u>
0016401	DOOR ASSEMBLY
0016404	WINDOW ASSEMBLY
0016406	FAN BLOWER ASSEMBLY
0017424	FAN BLADE
0016447P	HEATING ELEMENT (550watts)
0016415	HIGH LIMIT THERMOSTAT
0016454	CLEAN OUT TRAY
0016478	TOP CAP
0016181	POWER CORD
0016180	STRAIN RELIEF
0018032	FEET
00475	RUBBER INSERTS
0016119	ON-OFF SWITCH
0016418	LIGHT SOCKET ASSY
0017265	LIGHT BULB
0017274	THERMOSTAT KNOB
0017248	THERMOSTAT
0017354	THERMOMETER

## REPAIR PARTS FOR MODEL 495G

<u>PART NO:</u>	<u>DESCRIPTION:</u>
0016401	DOOR ASSEMBLY
0016442	DOOR MAGNET
0016650	SIDE GLASS
0016406	BLOWER MOTOR ASSEMBLY
0016447P	HEATING ELEMENT
0016415	HIGH LIMIT THERMOSTAT
0016661	CLEAN OUT TRAY
0016180	STRAIN RELIEF
0016181	POWER CORD
0018032	FEET
00475	RUBBER INSERTS
0016119	ON-OFF SWITCH
0016418	LIGHT SOCKET ASSEMBLY
0017265	LAMP/BULB
0017274	THERMOSTAT KNOB
0017248	THERMOSTAT
0017354	THERMOMETER

# Model 495



Corresponding item descriptions found on PAGE 7

**Model 495** (Part #'s for model 495G may vary)

No.	PART No.	DESCRIPTION	QTY
1	16420	BLOWER MOTOR	1
2	17424	COOLING FAN	1
3	16421	IDLER BEARING	1
4	16486	BLOWER SHROUD	1
5	16424	BACK TRANS STRUT	1
6	16419	LOWER TRANS STRUT	1
7	16422	BLOWER WHEEL	1
8	16430	8 x 1/2 TYPE B SCREW	10
9	16449	8-32 x 2-1/2 PHM SCREW	2
10	16431	8-32 x 3/8 PHM SCREW	2
11	16447	HEATING ELEMENT	1
12	17320	10-32 HEXN	2
13	17319	10-32 x 3/8 PHM SCREW	2
14	16484	AIR CHAMBER ENCLOSURE	1
15	16482	AIR CHAMBER LID	1
16	17230	#8 x 3/8 SST SCREW	20
17	16415	HIGH LIMIT THERMOSTAT	1
18	16119	ON/OFF POWER SWITCH	1
19	17354	THERMOMETER	1
20	16426	SIGNATRON 45905	1
21	16425	60 MIN. TIMER	1
22	106	TIMER KNOB	1
23	17248	REGULATING THERMOSTAT	1
24	17274	THERMOSTAT KNOB	1
25	16488	HATCH PATCH	1
26	16546	P.I. FEMALE TERMINAL	1
27	16545	P.I. MALE TERMINAL	1
28	16427	6-32 x 5/8 TYPE 23	2
29	16480	COMPONENT PAN	1
30	16478	TOP	1
31	16431	8-32 x 3/8 TYPE F	8
32	16411	CEILING CHAMBER WELDM'T	1
33	16438	10-32 x 1/4 PHM SCREW	16
34	16442	MAGNETIC STRIP	1
35	16443	DOOR CHANNEL 951	2
36	16441	DOOR GLASS	1
37	16404	WINDOW ASS'Y	3
38	16428	10-32 x 3/8 THUMB SCREW	8
39	16412	CORNER WELDM'T	2
40	16466	SLIDE COLUMN	2
41	16414	RT DOOR CORNER WELDM'T	1
42	16464	DOOR SLIDE COLUMN	2
43	16413	LT DOOR CORNER WELDM'T	1
44	16440	8-32 x 1/8 PHM SCREW	4
45	16454	CLEAN OUT TRAY	1
46	16476	ELECTRONIC SHIELD	1
47	17271	DOOR HINGE	2
48	16439	8-32 x 3/16 FHM SCREW	4
49	16410	BOTTOM PAN WELDM'T	1
50	17003	FOOT	4
51	16181	POWER CORD	1
52	16180	STRAIN RELIEF	1
53	474	8-32 HEX NUT	3
54	Z50249940E	#8 ITLW	3
55	144	8-32 x 1/4 PHM SCREW	1
56	16418	LIGHT SOCKET ASS'Y	1
57	17265	TEFLON LIGHT BULB	1
58	17323	6-32 x 1/4 PHM SCREW	2
59	17272-1	HINGE PIN GLASS DOOR	2

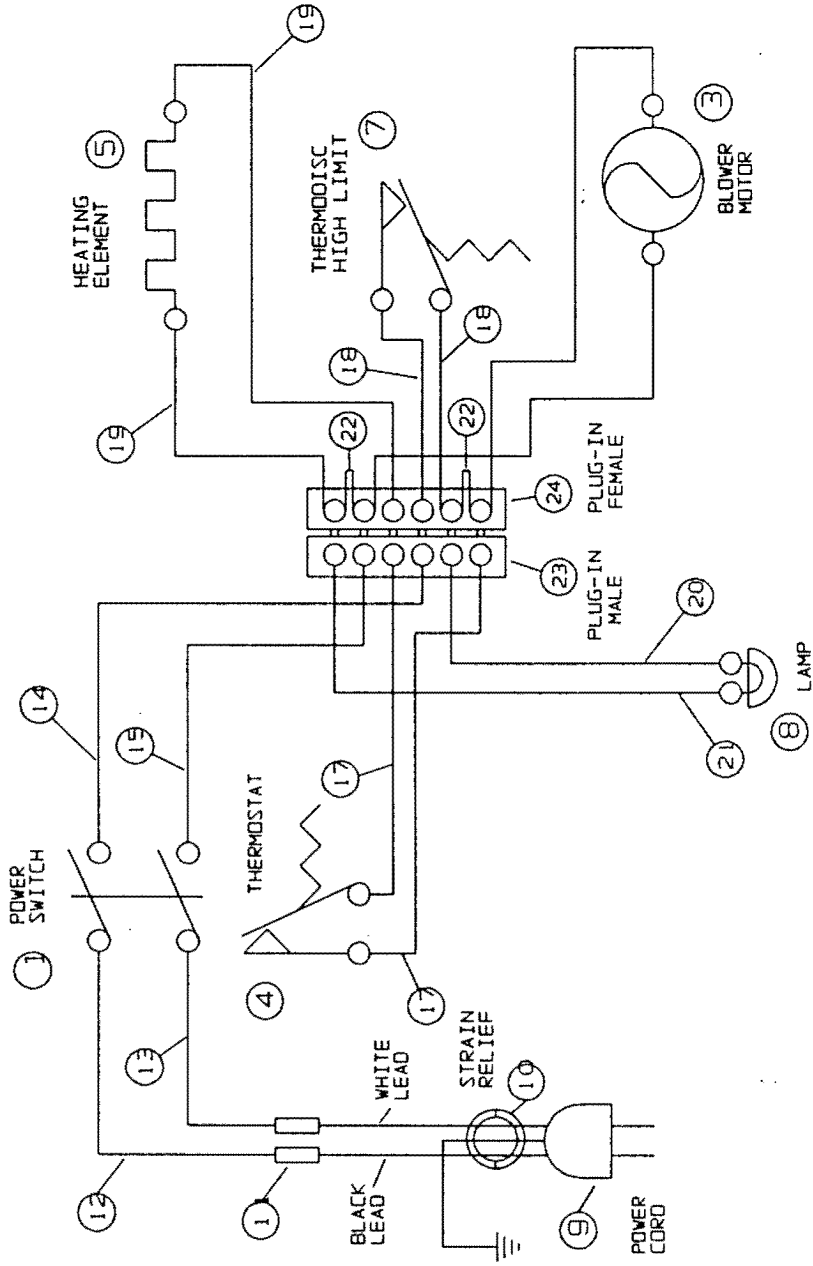
\*Please note that some part #'s may vary from what is shown due to not being available as an individual part but as a service kit, etc.

Pages 6 -8 are for reference purposes only.

# Model 495 & 495G Wiring Diagram

\*Please note that some part #'s may vary from what is shown due to not being available as an individual part but as a service kit, etc.

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No	DESCRIPTION	P/N
1	POWER SWITCH	16119
•	•	•
3	BLOWER MOTOR ASS'Y	16406
4	THERMOSTAT	17248
5	HEATING ELEMENT 500 V	16447
•	•	•
7	THERMOISC 225 F	16415
8	LAMP 30 WATT	17265
9	POWER CORD	16181
10	STRAIN RELIEF	16180
11	WIRE NUT	140
12	35' 18 AWG BK WIRE	16538
13	35' 18 AWG WH WIRE	16539
14	10' 18 AWG BK WIRE	16536
15	10' 18 AWG WH WIRE	16535
•	•	•
17	8' 18 AWG BK WIRE	16530
18	6' 18 AWG BK WIRE	16529
19	6' 18 AWG BK WIRE	16531
20	18' 18 AWG BK WIRE	16528
21	18' 18 AWG WH WIRE	16525
22	2' 18 AWG BK WIRE	16541
23	PLUG-IN TERMINAL MALE	16545
24	PLUG-IN TERMINAL FEMALE	16546
•	•	•
•	•	•
•	•	•