

# FOOD WARMING/MERCHANDISING CABINET



Model 580 (single door) shown.



Model 580-2 (2 door pass through) shown.

## MODEL 580/580-2

This versatile merchandiser is ideal for pizzas up to 12", hot dogs, tacos, breaded products, french fries and other bagged foods. Aluminum pans conduct heat to the product from a 65-watt heater in the base. Unit is available in both single and double door styles for traditional or self service.

### FEATURES:

- Stainless steel floor
- Acrylic plastic enclosure and top-mounted light offer maximum visibility
- "Ready to Go" graphic panel
- Adjustable thermostat
- Temperatures from 80 deg. to above 150 deg. F.
- White hood standard

Optional trays available for unit:

#0018101 Wavy/corrugated tray

#0018131 Flat "grill-like" rack that raises food product approx. 3/4" off of base

### ELECTRICAL:

- 120 volts, 1.6 amps, 195 watts
- Best when operated on an individual branch circuit
- 6' power cord length

### DIMENSIONS:

13"W x 13"D x 10"H

**SHIPPING DIMENSIONS:** 19"L x 18"W x 21"H

**SHIPPING WEIGHT:** 15 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.

 The use of any type (ammonia, alcohol or chlorine) based household cleaners will cause cracking of the door/enclosure. Use warm soapy water and a soft cloth only.

**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 to a temperature of above 160 F before placing in the warmer. Do not place product on its side as this will affect the internal holding temperatures of the product.**

#### EQUIPMENT SET UP :

- Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that all light bulbs are securely in their sockets.
- 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>
1	85° F
2	105° F
3	140° F
4	165° F
5	Above 190° F


## OPERATING INSTRUCTIONS:

1. Plug unit in
2. Set thermostat to desired level  
When placing your product on pizza pans we recommend a setting of 4 or 5. Settings vary depending on product weight, consistency and personal preference.
3. **FOOD PRODUCT SHOULD BE PLACED ON A STANDARD ALUMINUM PIZZA PAN, NOT DIRECTLY ON THE WARMER SHELF.** This will keep product from drying out for a longer period of time and will also help keep the cabinet cleaner)


**CAUTION: PANS GET HOT. USE HOT PADS/OVEN MITTS WHEN REMOVING ALUMINUM PANS FROM FOOD WARMER**

## 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.

 The use of any type (ammonia, alcohol or chlorine) based household cleaners will cause cracking of the door/enclosure. Use warm soapy water and a soft cloth only.

It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Stubborn stains on base of unit and/or shelves may be removed with a non-abrasive cleaner and a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.


The use of any type of ammonia, alcohol or chlorine based brand name household cleaners will cause cracking of the enclosure/door and is not covered under warranty. Clean unit with warm soapy water and soft cloth only.

Step 1: Unplug unit from electrical supply

Step 2: Let unit cool before cleaning


Step 3: Clean daily with warm soapy water and a soft cloth only.

## TO REPLACE DISPLAY LIGHT:

 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 before replacing any bulbs.

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

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?

Food product is drying out:

- Are you placing food product directly on shelf or on an aluminum pan as recommended?
- Is your food product being left in the warmer past its shelf life?  
Shelf life is determined by personal preference and can vary greatly dependant upon the product, how it is packaged, etc.

ADDITIONAL NOTES:

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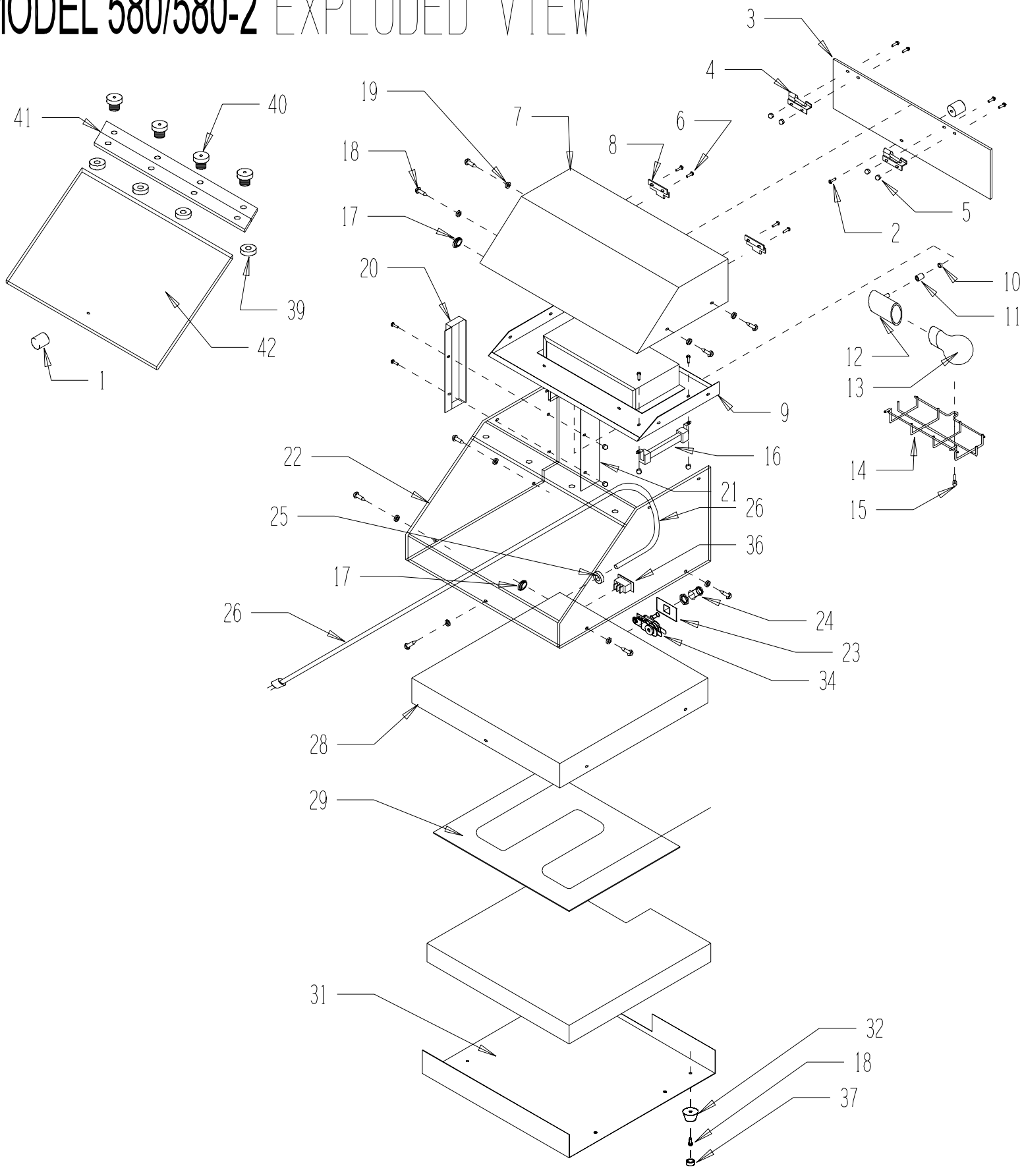
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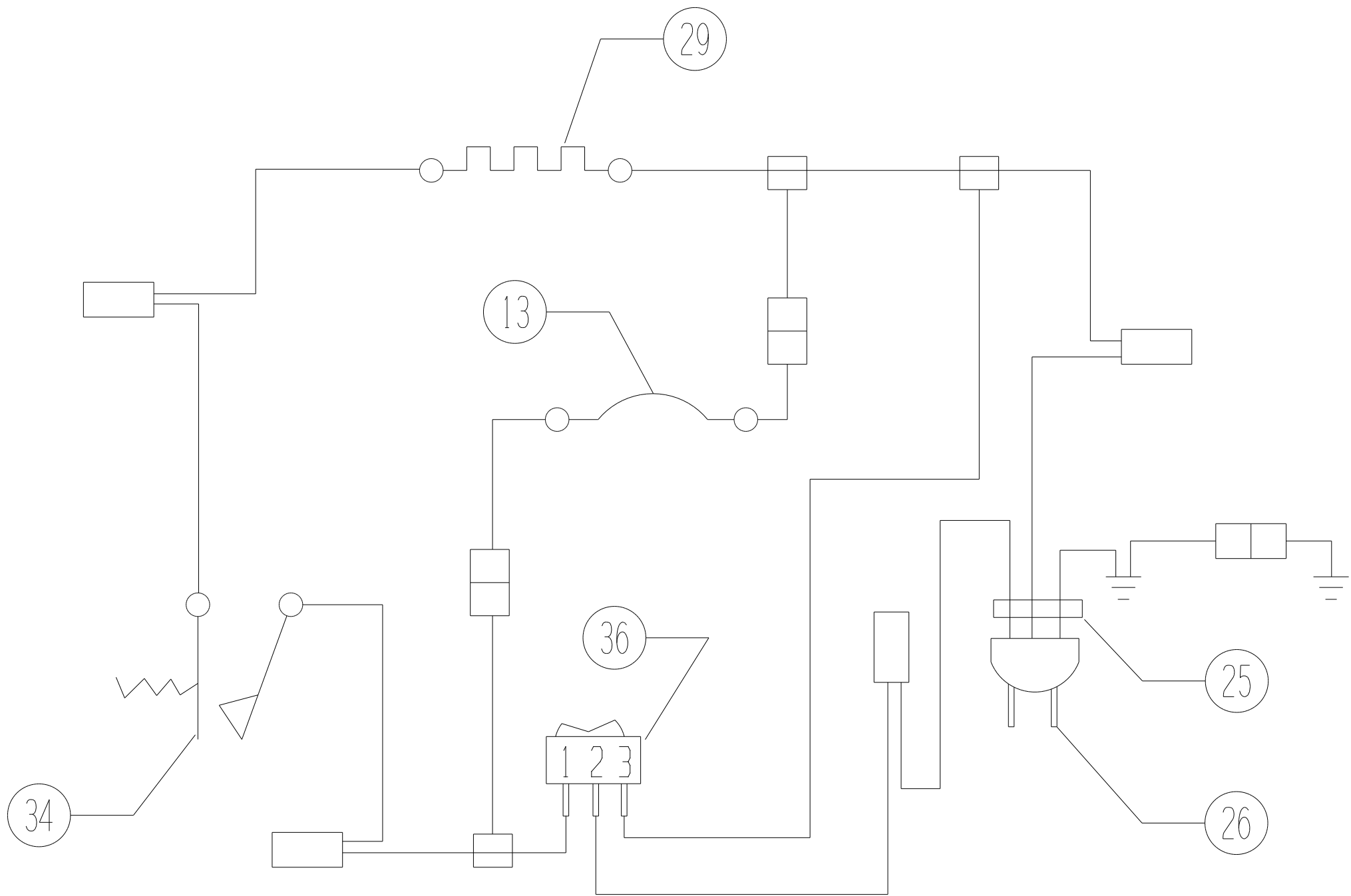
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If you have further questions in regards to this piece of equipment - please contact Wisco Industries, Inc. directly at: (608)835-3106 or (800)999-4726; fax (608)835-8273 for further information.

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

# MODEL 580/580-2 EXPLODED VIEW





**MODEL 580/580-2**

<b>ITEM #</b>	<b>PART #</b>	<b>DESCRIPTION</b>
1	0018030	BLACK DOOR KNOB
2	0016133	#8-32 SCREW
3	0018075	REAR DOOR
	0018122	REAR DOOR ASSY
4	0018080	MALE HINGE #3518 (580)
5	0016136	#8-32 ACORN NUT
6	0016133	#8-32 SCREW
7	0018071	HOOD
8	0018085	FEMALE HINGE #3520
9	0018104	LIGHT PLATE WELDMENT ASSY (580)
10	0017309	STEEL-ZINC PLATED 1/8" NPT HEX NUT
11	0017439	1/8" x 1-1/4" STEEL-ZINC PLATED NIPPLE
12	0017264	LIGHT SOCKET
13	0018102	LIGHT BULB
14	0016148	LOWER BULB GUARD
15	0016428	10-32 X 3/8 BRASS THUMB SCREW
16	0016123	THERMOMETER
17	0017315	BUSHING
18	0016128	HOOD SCREWS
19	0016129	CUP WASHERS
20	0018076	CORD COVER
21	0018082	BACK STRIP
22	0018112	ENCLOSURE (580-2)
*	0018070	ENCLOSURE (580)
23	I013163	THERMOSTAT DIAL
24	0016157	THERMOSTAT KNOB
25	0016180	STRAIN RELIEF
26	0016181	POWER CORD
28	0018073	BASE
29	0018079	HEATING ELEMENT 120W, 120V
31	0018074	BOTTOM
32	0018032	BLACK FOOT
	0023040SK	BOTTOM FOOT SERVICE KIT
34	0016156	THERMOSTAT
36	00486	ON/OFF SWITCH
37	00475	RUBBER INSERT
39	0018119	NYLON WASHER
40	0018118	RATCHET RIVET
41	0018115	HINGE 3/16
42	0018114	FRONT DOOR
	0018124SK	FRONT DOOR ASSY SERVICE KIT (580-2)
*	0018101	WAVY TRAY (580)
*	0018131	GRILL RACK (580)
*	I013175	READY TO GO DECAL 580/727/737



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## WARRANTY INFORMATION

### \* 1 YEAR REPLACEMENT/EXCHANGE \*

If you should experience any mechanical difficulties with your Wisco Industries, Inc. manufactured unit during the 1 year warranty time period please do the following:

- \* Contact Wisco Industries, Inc. for repair/replacement by calling (608)835-3106 or Toll Free (800)999-4726.
- \* Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.
- \* At that time, we can assist you in:
  - getting your unit replaced/exchanged
  - and/or obtaining repair parts
  - and/or authorizing a service agent
- \*\* Please note that you **MUST** contact Wisco Industries, Inc. and obtain a RMA# **BEFORE** any warranty issues can be resolved. ***Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.***

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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.**