

FOOD WARMING/MERCHANDISING CABINET



MODEL 737/737HH

This unique compact warmer utilizes heated, circulating air to maintain food at proper temperatures for extended periods of time. It has the capability of accommodating a variety of food products such as pretzels, cheese cups, cookies, wrapped sandwiches, burritos, pastries, and many more.

FEATURES:

- Acrylic display
- "Ready To Go" graphic
- Adjustable thermostat
- Temperature range to above 150 deg. F.
- Single door (self serve) only
- Stainless steel base
- Overhead illumination
- 2 removable racks
- Humidity option available in Model 737HH

Electrical:

120 volts, 2.5 amps, 300 watts

6 foot power cord

*Recommend usage on an individual branch circuit

Dimensions:

12-1/4"L x 12-1/2"W x 22"H

Rack size: 11-1/2" x 11-1/2"

5" spacing between racks

SHIPPING DIMENSIONS: 16"L x 16"W x 26"H

SHIPPING WEIGHT: 26 lbs.



An ISO 9001 Company

FP140142-M
01/14

WISCO INDUSTRIES®


P.O. BOX #10
OREGON, WI 53575
PHONE: 608-835-3106
FAX: 608-835-8273
www.wiscoind.com


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 the warmer.

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>
1	85° F
2	105° F
3	140° F
4	165° F
5	Above 190° 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. 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.

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.

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

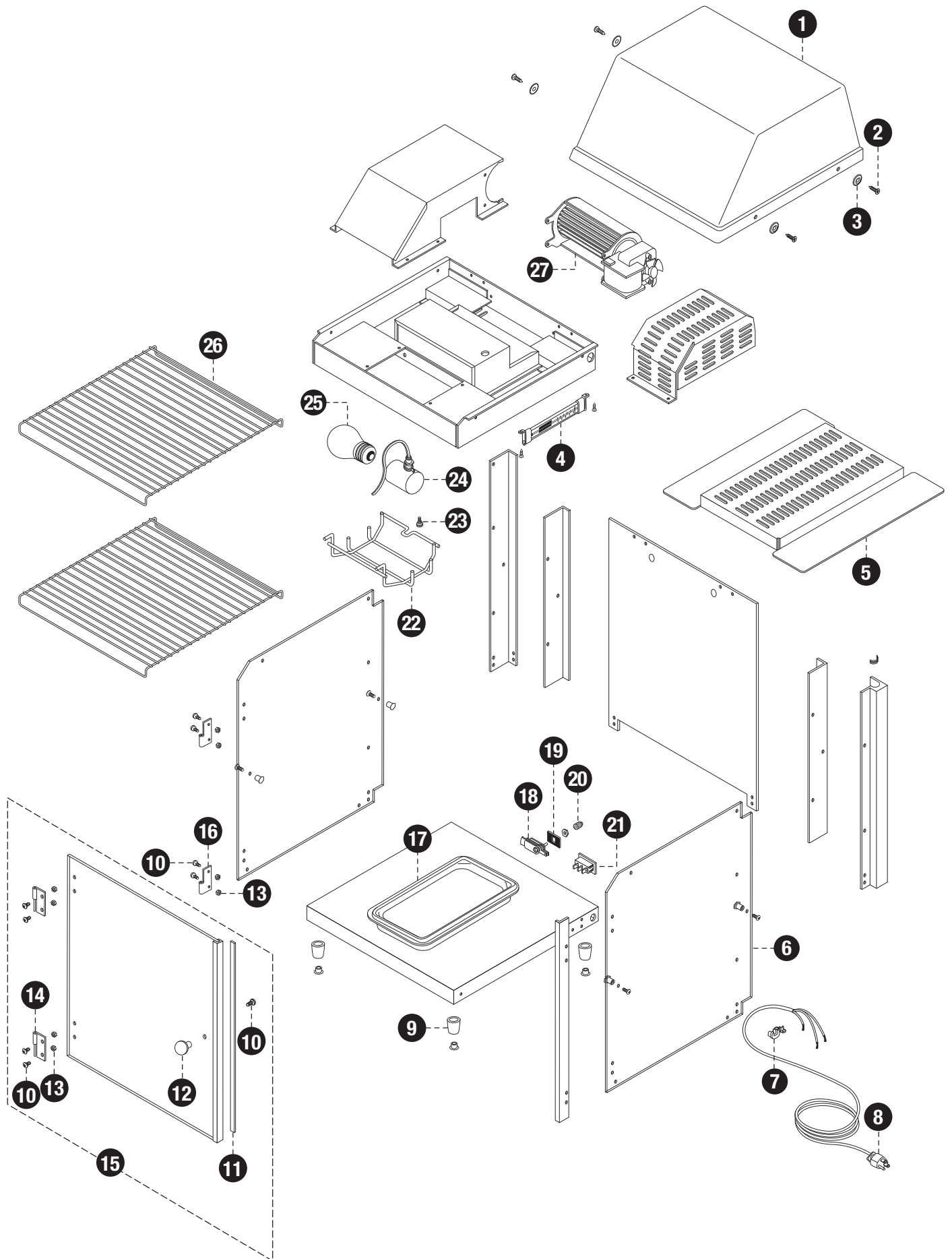
Unit not heating properly:

- 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 is not functioning properly.
- If the air being blown in is not hot then the thermostat is not functioning properly.

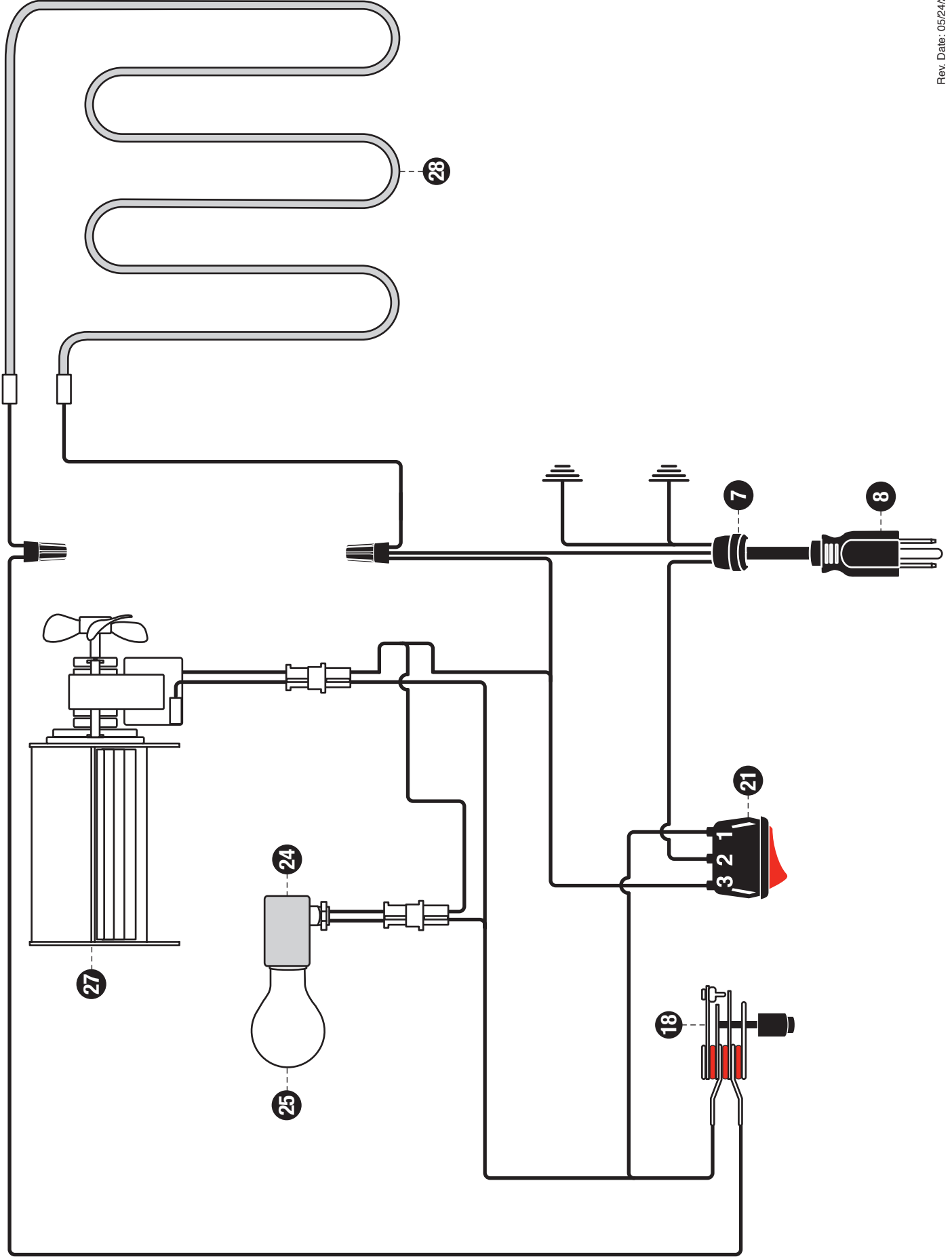
If you have further questions in regards to this piece of equipment - please contact Wisco Industries, Inc. directly at: (608)835-3106 or (800)999-4726; fax (608)835-8273 for further information.

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

Model 737 Series Exploded View



Model 737 Series Wiring Diagram



MODEL 737/737HH

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	0022720	HOOD
2	0016128	HOOD SCREWS
3	0016129	CUP WASHERS
4	0016123	THERMOMETER
5	0022365	HUMIDITY CAP
6	0022707	ACRYLIC SIDE
7	0016180	STRAIN RELIEF
8	0016181	POWER CORD
9	0023040SK	FOOT SERVICE KIT
10	0016133	#8-32 SCREW
11	0016144	MAGNETIC STRIP
12	0018030	DOOR KNOB
13	0016136	#8-32 ACORN NUT
14	0016142	MALE HINGE
15	0022713	DOOR ASSY
16	0016141	FEMALE HINGE
17	0022376	HUMIDITY PAN
18	0016190	THERMOSTAT
19	I013163	THERMOSTAT DIAL
20	0016157	THERMOSTAT KNOB
21	00486	ON/OFF SWITCH
22	0022367	BULB GUARD 727
23	0016428	10-32 X 3/8 BRASS THUMB SCREW
24	0022375	LIGHT SOCKET ASSY
25	0022372	100 WATT INCANDESCENT LAMP
26	0022721	RACK
27	0022356	BLOWER MOTOR
28	0018079	HEATING ELEMENT 120W, 120V



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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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