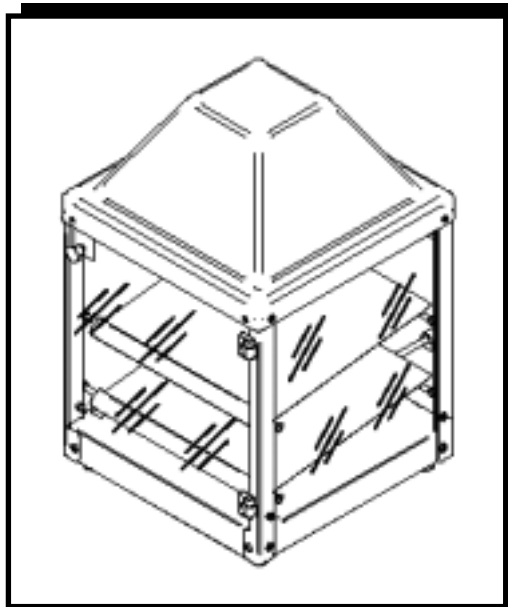




## INSTALLATION AND OPERATING INSTRUCTIONS

Model: **DWC13-N**

# HEATED CABINET



**INTENDED FOR OTHER THAN HOUSEHOLD USE**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE  
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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P/N 66940 9/05

**APW WYOTT**  
729 Third Avenue  
Dallas, TX 75226

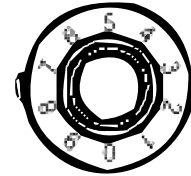
## INSTALLATION INSTRUCTIONS

1. UNPACK. There should be one cabinet and two shelves.
2. Check for loose or damaged parts.
3. Plug the unit into a 120V outlet.
4. Check to see that the light turns on and that the unit heats up.

## OPERATING INSTRUCTIONS

1. Turn on unit.
2. Set dial to "5" (see "KNOBSETTING" diagram).
3. Let warm up for 1 hour.
4. Thermometer should be between 115°F and 120°F.
5. If you need more heat, turn up the knob (e.g. to "6"). For less heat, turn it down (e.g. to "4").
6. Use only for Nestlé pre-baked cookies. Do not use this cabinet with potentially hazardous foods. This cabinet is not a food warmer and will not keep food at high enough temperature (140°F) to meet standard sanitation requirements for many foods.
7. When done, turn off unit.

Knob Setting



## DAILY CLEANING INSTRUCTIONS

1. Turn unit off and unplug the unit from the power outlet.
2. Doors may be removed for cleaning.
3. Clean the cabinet with soapy water and a soft cloth. Do not use chemicals such as ammonia, alcohol, or chlorine to clean the cabinet. The door and sides are made of plastic, and these chemicals will cause cracking. The plastic sides are easily scratched, so be sure to use something soft to wash them.
4. **DO NOT IMMERGE CABINET IN WATER. DO NOT JET SPRAY CABINET. DO NOT PUT CABINET IN A DISHWASHER.**
5. The shelves are stainless steel, and may be machine washed.

## SPECIFICATIONS

POWER: 120V, 120W, 60HZ  
 OVERALL DIMENSIONS: 12 3/4" Wide x 12 3/4" Deep x 20 1/2" High  
 INSIDE DIMENSIONS: 12" Wide x 12 1/4" Deep x 11 5/8" High  
 CORDSET: NEMA 5-15P Plug, 5 Feet, 3 GROUNDED WIRE CORD  
 APPROVALS: ULListed (Canada & US), ULEPH (NSF 4)

## REPLACEMENT PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	
1	66922	Stainless Steel Shelf	
2	75617	Adjustment Knob (0-9)	
3	75916	Light Bulb, Coated (120V, 40W)	
4	89165	Door Knob	
4a	89029	Screw for Door Knob	(Need 1/ea)
5	66931	Door	
6	66923	Striker Plate (for Door Magnet)	
7	66937	Door Hinge	
7a	88984	Screw for Door Hinge	(Need 2/ea)
7b	88856	Screw for Frame Hinge	(Need 2/ea)
8	66933	Shelf Rod	
8a	88993	Shelf Rod Screws	
9	66936	Door Magnet	
9a	88854	Screw for Door Magnet	(Need 2/ea)

**Notes:** \_\_\_\_\_

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## APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

### Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

### Exceptions

- \***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- \***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
- \***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- \***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

### Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

### Exclusions

The following conditions are not covered by warranty:

- \*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- \*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- \*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- \*Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

### Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

**“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”**

9/05