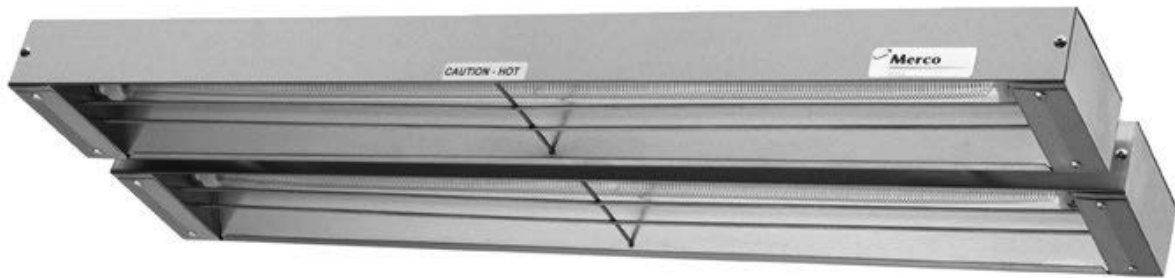


**INSTALLATION & OPERATING
INSTRUCTIONS**

for

MERCO® OVERHEAD FOOD WARMERS

MODELS FW & NW SERIES



EZNW-36 shown

Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Merco Savory's or your ability to file claims and receive compensation for shipping damage.

TO BE SERVICED ONLY BY AUTHORIZED PERSONS



GENERAL INFORMATION

MODELS FW, LFW, NW, HWFW, HWLFW, FW-DUAL and LFW-DUAL series with or without prefix EZ

Merco Food Warmers are shipped completely assembled with wiring and ready for mounting. Use wire suitable for 90°C (200°F).

Each unit is shipped with two hanger tags mounted on each end. These should be used for chain mounting. Use #16 single-jack chain or equivalent. For undershelf or pass-through installation on 8" wide models, bend the hanger tag 90°.

INSTALLATION

CAUTION – on **FW, EZFW, LFW, EZLFW, FW-DUAL, EZFW-DUAL, LFW-DUAL & EZLFW-DUAL** series units, **do not install closer than ¼ inch** from the top of the unit, 1 inch at ends, and 3 inches at the sides. Do not install over a combustible surface closer than 12 inches for UL models and 15 inches for CSA models. On **NW** and **EZNW** series warmers, **do not install closer than 2 ¼ inches** from the top of the unit, 1 inch at the ends, and 3 inches at the sides. Do not install over a combustible surface closer than 18 inches. On **HWQFW, HWEZFW, HWLFW, and HWEZLFW** series warmers, **do not install closer than 1 ½ inches** from the top of the unit, 1 inch at end, and 3 inches at the sides. Do not install over a combustible surface closer than 20 inches.

**** Do not make any additional holes in the outside shell for BX or conduit. ****

CAUTION

- Remove packing from around center and both ends of the heat tube when installing this unit.
- Use porcelain wire connectors – **DO NOT USE PLASTIC WIRE CONNECTORS.**
- Use high-temp glass cloth electrical tape when securing connectors. **DO NOT USE PLASTIC ELECTRICAL TAPE.**
- If your unit was supplied with appliance lamps, they are teflon coated. When replacing these bulbs they must be replaced with similarly coated bulbs. This is mandatory to comply with NSF regulations. These bulbs may be purchased from one of the Merco Savory authorized maintenance and repair centers.

TEMPERATURE ADJUSTMENT

Standard Merco Food Warmers

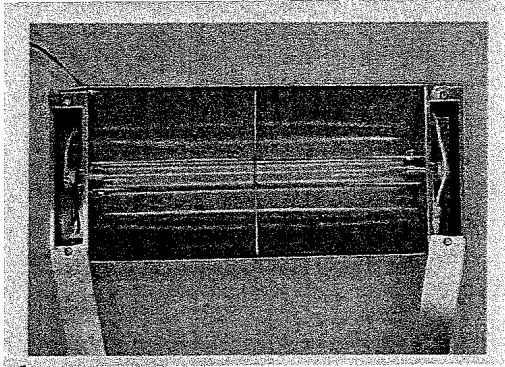
The standard unit comes only with an on/off toggle switch and does not have the capability of adjustable heat.

Units with optional Infinite Control

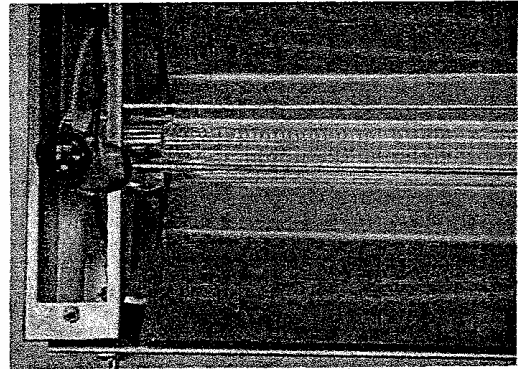
Due to the wide variation in applications, products and environments, the control dial(s) have setting numbers for your convenience. For this reason you will need to experiment with the control dial(s) to determine which setting maintains the best food qualities for your products. Due to a break-in period, the settings may need adjusting during the first 30 days. To adjust the control dial(s), turn the dial(s) to setting #4 and monitor the temperature of your product. If the product temperature is too low, adjust the dial(s) to a higher setting. If the temperature is too high, adjust the dial(s) to a lower setting.

CLEANING

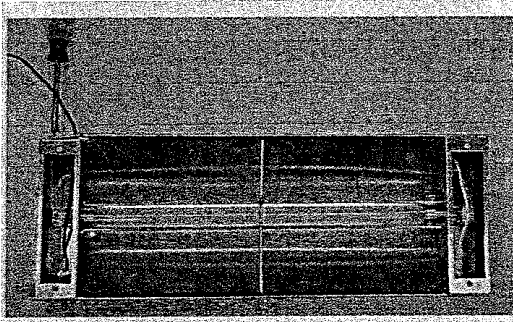
Turn unit off or disconnect the power supply and allow a few minutes for the unit to cool down before cleaning. Your unit should be wiped down daily with a soft damp cloth and cleaned weekly with a scotch-brite pad. Avoid excessive water or cleaning solution on the unit as it may allow the electrical connections to become corroded and/or cause the unit to fail. Your unit may require more frequent cleaning depending on conditions in your particular environment. The heat tube should be rotated one or two turns weekly to ensure a clean and proper connection which will help lengthen the life of the heating element(s).



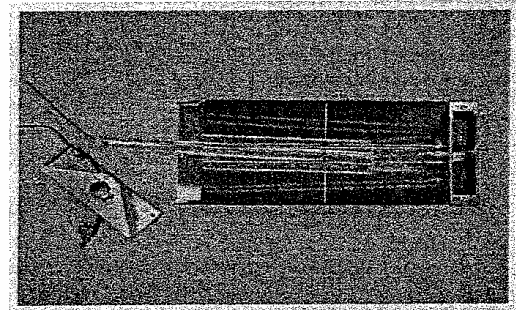
1. Remove the 4 screws holding the access panels onto the unit (2 per panel).



2. Loosen the screws on the heat tube collars (one on each end of the tube).



3. Remove the hex head-retaining nut from the on/off switch. Remove the 3 screws holding the end panel onto the unit (switch end).



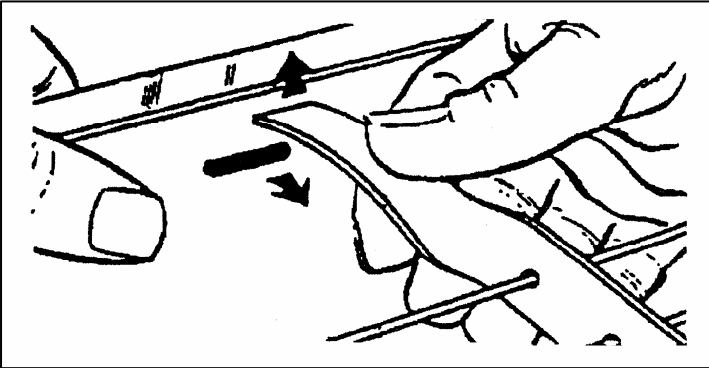
4. Carefully remove the end panel, remove the on/off switch and disconnect the white wire.* Remove the wire nut from the opposite end of the heat tube. The tube is now ready to be taken out of the unit.

5. Reassemble in reverse order.

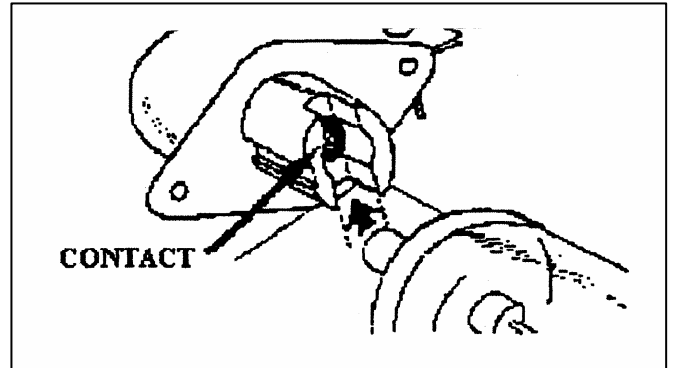
* For units with an infinite control, both ends of the heat tube will have wire nuts.

EZ TUBE INSTALLATION AND REPLACEMENT INSTRUCTIONS

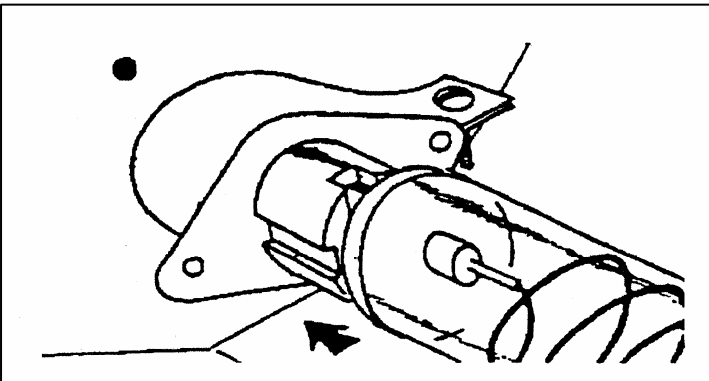
CAUTION: PRIOR TO REPLACING A HEAT TUBE, MAKE SURE THE CONTACT IS CLEAN. IF IT IS BURNT OR DIRTY REPLACE THE SOCKET.



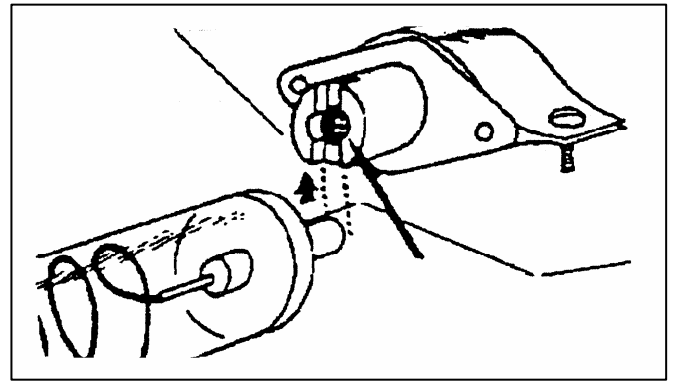
1. Remove the tube guard by pushing against the face of the warmer with left thumb and “bowing” the cross brace upward with your right hand. Pull the brace free. Remove the lengthwise brace.



2. Place the left tip of the tube under the white socket (receptacle of the terminal). Raise the tube into the slot and apply enough inward pressure to compress the terminal slightly.



3. While keeping the tube compressed into the left terminal of the socket, position the right end of the tube directly beneath the right socket.



4. Raise the tube into direct alignment with the center of the right terminal. Release grip slowly allowing the compressed left socket (terminal) to lock tube into position.

NOTE: These instructions are based on the unit laying on a work surface upside down.

CAUTION: Be sure the tube is centered in the socket terminals before placing the warmer in the upright position and turning on power.

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Merco/Savory LLC, ("Merco") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Heating elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Merco shall, at Merco's option, repair, or replace parts determined by Merco to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Merco under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Merco's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Merco shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Merco manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, delimiting, broken glass, etc.
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Merco, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Merco.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Merco when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Merco commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Merco.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Merco its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. MERCO DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Merco for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Merco's option, the refund of the amount paid for said equipment or services.

Any breach by Merco with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Merco's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighting less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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