

# Model Series: 6655 SNACK MERCHANDISER OPERATING AND MAINTENANCE INSTRUCTIONS

### INTRODUCTION

- 1. Please read instructions before using this appliance.
- 2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury to persons.
- 3. Clean machine thoroughly before and after all uses using cleaning instructions below

### SAFETY INSTRUCTIONS

- 1. Plug electrical cord into an electrical outlet with a corresponding voltage rating as listed on the machine's product label.
- 2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
- 3. This machine will be HOT during use and for a short time after it is turned off BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials away from appliance.
- 4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
- 5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.
- 6. Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

### **PREPARATION**

- 1. Set the machine on a flat surface
- 2. Position the machine near the power outlet. Avoid the use of extension cords. Do not run the cord under carpeting or cover with runners or the like. Arrange the cord where it will not be tripped over.
- 3. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored
- 4. Clean the machine thoroughly before use.
- 5. If the machine fails to operate properly when first installed call NEMCO customer service at 1-800-782-6761

### **ELECTRICAL REQUIREMENTS**

Refer to the product label (serial plate) on the bottom of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

### **OPERATION**

- 1. Plug the electric cord into a 3-wire outlet, 110-volt. Do not use a 2-prong adapter.
- 2. Turn the power switch on, and set the thermostat knob to the desired temperature setting. The thermostat adjusts infinitely between low (about 90°F) to high (about 190°F).
- 3. Place the preheated product on the display racks.

NOTE: This machine is only for keeping preheated foods warm.

NOTE: For best results, turn knob to black dot provided on label.

### **CLEANING**

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit

- 1. Turn the controls off and unplug the power cord.
- 2. Do not immerse the machine in water or other liquid. Avoid splashing water onto the controls.
- 3. Remove the product from the machine and allow the machine to cool.
- 4. Remove the display racks.
- 5. Wash the removable parts in hot, soapy water and wipe out the machine with a damp cloth.

### **SERVICE INSTRUCTIONS**

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.



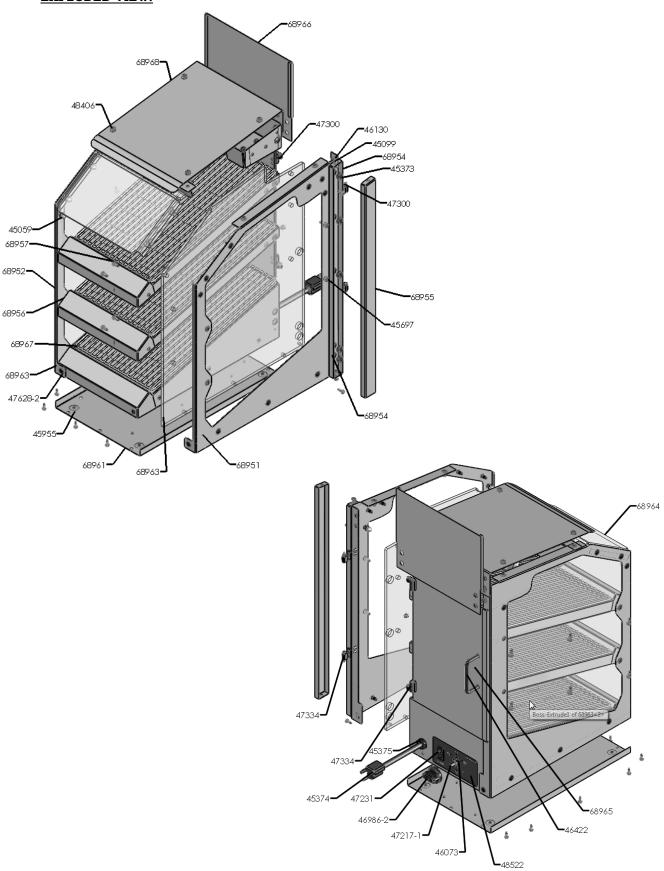
## NEMCO FOOD EQUIPMENT

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### **EXPLODED VIEW:**







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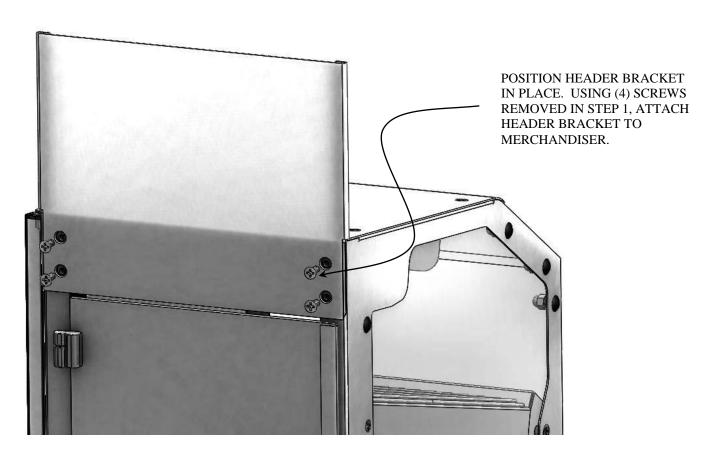
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### **HEADER BRACKET INSTALLATION:**

# REMOVE (4) FLAT HEAD SCREWS FROM MERCHANDISER TOP AND SET ASIDE FOR USE IN STEP 2.

STEP 1

### STEP 2







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