

OPERATIONS MAINTENANCE MANUAL

VISUAL DISPLAY WARMERS & MERCHANDISERS

WITTCO MODEL NUMBER

500-R

516-R



wittco

foodservice
equipment

LIMITED WARRANTY

Wittco warrants the Products that it manufactures to be free from defects in materials and workmanship, under normal use and service, for the periods indicated below from the date of purchase when installed and maintained in accordance with Wittco's written instructions. Buyer must establish the "Products" purchase date by returning Wittco's Warranty registration Card or by other means satisfactory to Wittco in its sole discretion.

Wittco warrants its Products to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

- a) **Ninety (90) days Labor Warranty**
- b) **One (1) Year Parts Warranty**

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, **SUCH WARRANTIES DO NOT COVER:** Coated incandescent light bulbs or heat lamps, all glass components, Product misuse, tampering, misapplication, application of improper voltage, or recalibration of thermostats or high limit switches.

LIMITATION OF REMEDIES & DAMAGES

Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Wittco's option, to repair or replacement by a Wittco authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products, as defined by Wittco, shall be delivered by Buyer, at its sole expense, to the nearest Wittco authorized service agency for replacement or repair. Wittco reserves the right to accept or reject any such claim in whole or in part. Wittco will not accept the return of any Product without prior written approval from Wittco, and all such approved returns shall be made at Buyer's sole expense. **WITTCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOSS OF PRODUCTS AND LOSS OF PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS.**



WITTCO TECHNICAL & PRODUCT SUPPORT

TECHNICAL SUPPORT & SERVICE INQUIRES MAY BE DIRECTED TO WITTCO BY:

1. CALLING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (800)
367-8413
8:00 AM - 4:30 PM (CENTRAL TIME)

2. FAXING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (414)
354-2821
DAILY 24 HOURS

3. MAILING DIRECTLY TO:

WITTCO FOODSERVICE EQUIPMENT INC.
7737 NORTH 81ST. STREET
MILWAUKEE, WISCONSIN 53223
USA

WHEN DIRECTING INQUIRIES TO WITTCO PLEASE HAVE THE FOLLOWING INFORMATION AVAILABLE TO AVOID DELAYS

1. Wittco model number indicated on the equipment serial data plate located at the electrical connection.
2. Wittco serial number indicated on the equipment serial data plate. The equipment serial number will also have two (2) alpha characters immediately following the serial number. These alpha characters are part of the serial number.



INTRODUCTION

The Wittco 500 & 516 series of counter top holding and display cabinets provide an efficient method and holding and displaying prepared food product for either self-service grab and go programs or operator serviced programs. Concessions, chain operators, restaurants, and convenience store operators are all users of these dependable and useful display/merchandisers.

This manual has been produced to provide persons responsible for the operation and maintenance of the equipment with a simple but comprehensive understanding of its proper use. We recommend that this manual be read and understood prior to placing the cabinet in operation.

As with any piece of food service equipment, this unit will require a minimum of care and maintenance. Suggestions for this procedure are contained in this manual and should become a regular part of the operation of the unit.

NOTE: The unit should be thoroughly cleaned in accordance with the instructions contained in this manual.

It is recommended that prior to placing the unit into operation that it be pre-heated at the highest temperature setting for a period of 30-45 minutes.

Should repair or adjustment of the unit become necessary, we suggest that procedures described in this manual be followed. The operator may also contact the authorized Wittco service agency. If the needed repair occurs during the warranty period, prior authorization is required from Wittco by the service company before the work is done.

It is our sincere desire that you obtain the maximum benefit from your Wittco display/merchandising system. If at any time questions arise or additional information is required, contact Wittco at 800 367-8413.

DESCRIPTION

The Wittco 500 & 516 series provides an efficient means of holding, displaying and merchandising a variety of prepared foods at proper serving temperatures. These units are provided with adjustable and removable wire racks.

UNCRATING

Each Wittco unit is packed in a cardboard carton. When the unit is received by the operator, the carton should immediately be inspected for any sign of visible exterior damage. If carton is punctured or dented, it may be an indication that the cabinet has sustained concealed freight damage.

It is very important that any evidence of damage be noted on the Bill of Lading at the time of receipt.

UNPACKING THE UNIT

1. Remove the cardboard carton and the plastic protective bag covering the unit.
2. Install the legs packaged with the unit by screwing the legs into the holes provided on the bottom of the unit.
3. Open the door to the unit and remove all packaging materials.
4. Install the removable adjustable wire shelves.
5. Pre-heat the unit at its highest temperature for a period of 30-45 minutes.

ELECTRICAL REQUIREMENTS

The Wittco 500 & 516 series are factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt units are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 units are equipped with an 8 foot cord and NEMA 6-15 plug.

CAUTION: Verify that the power source matches the data plate on the located on the unit and the plug configuration before the connection is made.

OPERATION

The control panel of the 500 & 516 series contain dual operating indicator lights, full range thermostat, and dial thermometer.

After the unit has been connected to an appropriate power source the operator will notice that the red indicator light is illuminated. This light will continue to be on as long as the unit is connected to the power source.

Rotate the thermostat knob so that it points to the number 5. This will cause the heating elements to start heating. When this occurs the amber indicator light will be illuminated. This light will stay on as long as the heating element is engaged. Once the predetermined temperature is achieved, the heating element will begin to cycle. During the cycling period the amber light will turn on and off.

As the element is heating, thermometer will begin to move and indicate the interior temperature of the unit. At the number 5 setting the thermometer should indicate an average temperature of approximately 150 degrees F.

NOTE: The temperature in any heated cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will provide an average air temperature in the cabinet. However, the operator should always monitor the food product to insure that it remains at the proper temperatures.

REMEMBER - THE GREATER THE THERMOSTAT NUMBER SETTING THE HIGHER THE CABINET TEMPERATURE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE TEMPERATURE.

CLEANING

Wittco 500 & 516 series are constructed from heavy duty stainless steel. It is highly recommended that when cleaning only a mild soap and water solution be used to clean. **Never use harsh chemicals or abrasive pads to clean the cabinet.**

REPLACEMENT OF ELECTRICAL COMPONENTS

It is highly recommended that only Wittco Foodservice Equipment replacement parts be used to insure compatibility of component parts in the operation of the unit.

THERMOSTAT REPLACEMENT

1. **DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the unit to expose the thermostat.
3. Remove the black thermostat knob from the control panel by loosening the "L-end" screws that holds it to the thermostat stem.

NOTE: PRIOR TO LOOSENING THE "L-end" SCREWS, TURN THE BLACK THERMOSTAT KNOB SO THAT THE ARROW ON THE KNOB IS IN THE "OFF" POSITION

4. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
5. Disconnect the wire leads connected to the thermostat.
6. Loosen the screws holding the temperature sensing bulb to the interior of the base.
7. Remove the two screws on the front of the control panel that hold the thermostat in place and remove it along with the temperature sensing bulb.
8. Install the replacement thermostat and temperature sensing bulb following the reverse of the above procedure.
9. Reinstall the cabinet top cover and screws.
10. Reconnect the unit to the power source and test.

INDICATOR LIGHT REPLACEMENT

- 1. DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the unit to expose the indicator light.
3. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
4. Disconnect the wire leads connected to the indicator light.
5. Remove the indicator light by pushing the retaining clips inward on the indicator light mounting and remove the indicator light from the front of the control panel.
6. Install the replacement indicator light in the reverse order of the above.
7. Reinstall the top cover of the unit.
11. Reconnect the unit to the power source and test.

HEATING ELEMENT REPLACEMENT

- 1. DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Open the door to the cabinet.
3. Remove the bottom mounted element cover.
4. Remove the retaining screws securing the element to the interior side of the cabinet.
5. Notice the arrangement and connection of all wire leads and refer to the wiring diagrams for reference.
6. Carefully pull the element from its housing until the electrical lead wires stop.
7. Cut the lead wires at a point close to the element mounting housing bracket.
8. Connect the replacement element lead wires to the cabinet lead wires with butt connector. Tape the butt connectors with high temperature tape.
9. Tuck the residual wire back through the wire housing access hole until the replacement element housing is against the interior rear wall.

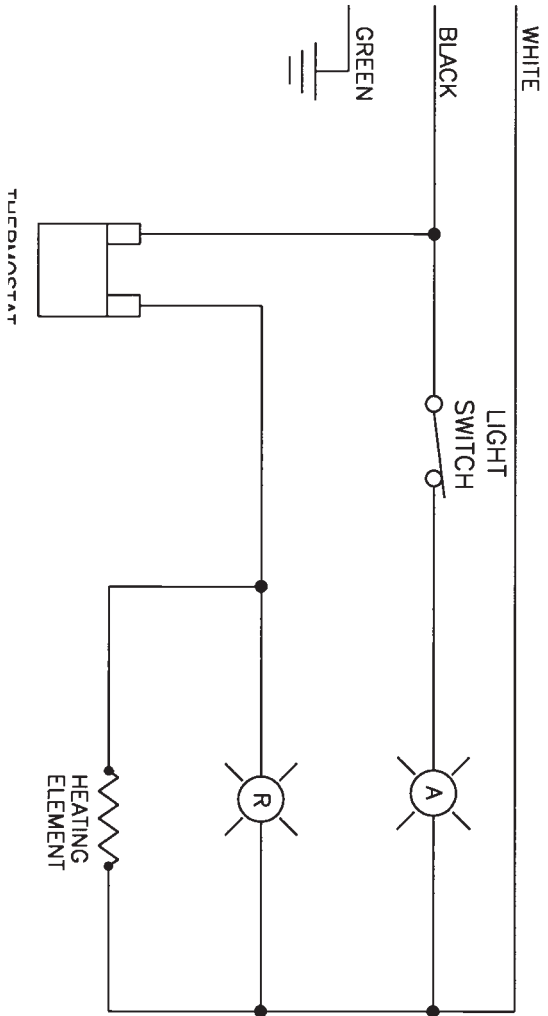
10. Reinstall the element retaining screws.
11. Reconnect the unit to its power source and test.

THERMOMETER REPLACEMENT

- 1. DISCONNECT THE UNIT FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the top cover off the cabinet to expose the thermometer.
3. Identify and remove the thermometer sensing bulb screws and retaining clips located in the interior top of the unit. Pull the thermometer sensing bulb through the access hole located in the top of the unit.
4. Remove the retaining nuts which secure the thermometer to the housing located on the back of the control panel.
5. Remove the thermometer by pushing it from the rear through the control panel front.
6. Install the replacement thermometer following the reverse of the above procedure.
7. Reconnect the unit to its power source and test.

POWER CONNECTION

120V, 1PH, 60 HZ
600W, 5A



DRAWING TITLE

500-R & 516-R
WIRING DIAGRAM
120V, 1PH, 60 HZ



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equipment

**WITTCO FOODSERVICE EQUIPMENT INC.
REPLACEMENT PARTS LIST**

WITTCO SERIES - DISPLAY CABINETS

6/19/98

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		500-R	516-R
WP-087	CONTROL PANEL DECAL (FRONT) BLUE	1	1
WP-088	CONTROL PANEL DECAL (BACK) BLUE	1	1
WP-052	CORD, 8 FT.	1	1
WP-159	DOOR, GLASS W/GASKET	1	
WP-161	DOOR, GLASS W/GASKET		1
WP-104-1	ELEMENT, 600 WATT 120 VOLT	1	1
WP-104-2	ELEMENT, 600 WATT 208-240 VOLT	1	1
WP-182	ELEMENT CLIP	1	1
WP-165	ELEMENT COVER	1	1
WP-267	GASKET, DOOR (FORMED)	1	
WP-268	GASKET, DOOR (FORMED)		1
WP-162	GLASS PANEL (BACK)	1	
WP-163	GLASS PANEL (BACK)		1
WP-098	GLASS HOLDER CLIPS (BACK)	4	4
WP-132	HINGE, DOOR (PIN TYPE)	2	2
WP-022-3	LEGS, 2 ½ " TO 3 ½ " ADJUSTABLE	4	4
WP-022-5	LEGS, 4" TO 5 ½ " ADJUSTABLE	4	4
WP-158	LIGHT BULB, 40 WATT 120 VOLT (120 VOLT UNIT ONLY)	1	1
WP-164	LIGHT BULB, HOLDER	1	1
WP-106-1	LIGHT, INDICATOR DUAL 125 VOLT (AMBER/RED)	1	1
WP-106-2	LIGHT, INDICATOR DUAL 250 VOLT (AMBER/RED)	1	1
WP-133	SHELF GUIDES (INT. SIDE)	18	10
WP-021	SHELVES	9	5
WP-006-1	STRAIN RELIEF AT POWER CORD	1	1
WP-191	SWITCH, LIGHT	1	1
WP-109	THERMOMETER, DIAL TYPE	1	1
WP-093	THERMOMETER BULB HOLDER	1	1
WP-110	THERMOSTAT W/OUT KNOB	1	1

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		500-R	516-R
WP-242	THERMOSTAT KNOB	1	1
WP-089	THERMOSTAT BULB HOLDER	2	2
WP-308-C500	TOP COVER	1	1

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