WISCO INDUSTRIES, INC.

FOOD WARMING/
MERCHANDISING CABINET



MODEL 323HH-001-BLK

With the ability to hold a point-of-purchase advertisement, these sleek, compact warmers are sure to draw eye-catching attention. Available with a humidity option to accommodate a variety of food products for extended periods of time.

FEATURES:

- Fully adjustable thermostat
- Temperatures ranging from 80˚F - 150˚F
- Overhead illumination
- Lift off door and removable side panels for easy cleaning
- Glass sides, Acrylic front, and stainless steel construction

WARNING: These products can expose you to chemicals including Nickel (Metallic) which are known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov

ELECTRICAL DATA:

VOLTS:	120	AMPS:	7.5	WATTS:	900

- Best when operated on an individual branch circuit
- Approx. 68” power cord length

DIMENSIONS:

- External: 18¾”W × 18¾”D × 29½”H
- Internal: 2 tier removable rack
- Top: 11⅝” x 12½”
- Bottom: 14⅞” x 12½”
- 5¼” spacing between shelves

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 25”W × 22”D × 24”H
- SHIPPING WEIGHT: 55 LBS.

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NSF

FP140213 REV: ORIG

IMPORTANT: Read the following safety and operation instructions 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.

Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

Unplug warmer when not in use.

CLEANING INSTRUCTIONS

Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

Do not steam clean or use excessive water on unit to avoid personal injury or electrical shock.

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 and/or shelves may be removed with a non-abrasive cleaner and
a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

OPERATION:

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 to the appropriate serving temperature before being placed in the warmer.

EQUIPMENT SETUP

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 closed when not serving.

MAINTENANCE:

TO REPLACE DISPLAY LIGHT:

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 light, and replace with a new specially coated bulb of the same style and wattage.

TROUBLESHOOTING:

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

Unit not working:
- Check the power switch position, power cord, and/or electrical circuit.

Display light not working:
- Tighten or replace the 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 correct setting for your food product?
- Turn unit on, open the door, and verify that hot is air is being blown into unit.
  - -If not, your blower motor is not functioning properly.
  - -If the air being blown in is not hot, then the thermostat may not be functioning properly.

NOTES:

Wisco Industries, Inc. Model 323 Series Food Warmer/Merchandiser
Assembly and Operation Instructions

Assembly:

1. Carefully remove unit from shipping carton along with the separately boxed, glass sides.

2. Remove wire display rack, light bulb and packaging material from inside of unit through an open side. Install the light bulb in the top bulb socket. Unwrap the wire display rack and set it aside for now.

3. Remove the interior base tray through an open side and remove the protective packaging material. Place the base tray in the bottom of the unit with the base support bar facing the bottom of the unit and towards the door side of the unit to prevent interference with the water pan under the base tray. (SEE PHOTO #1)

4. Unpackage the glass side panels from their seperate box. Carefully shift the curved front glass on the unit slightly to one side to allow a glass panel to be slid from the front of the unit into the back slots (SEE PHOTO #2). Do not force the glass panels into the slots at an angle because the glass could break.

   After one side panel is fully seated in the back slots, shift the curved front glass slightly to the other side to allow the other glass panel to be slid from the front of the unit into the back slots. After both side panels are installed and fully seated in the rear slots, the curved front glass should be centered and fit over the edges of the side glass panels.

5. Open door fully or open and lift door of hinges to put the wire display rack onto the interior base tray. Orient the display rack to follow the front contour of the curved front glass. (SEE PHOTO #3)

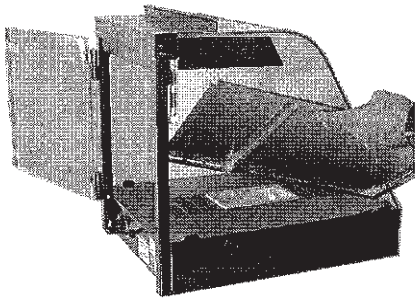


PHOTO #1

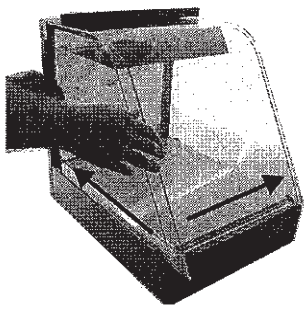


PHOTO #2

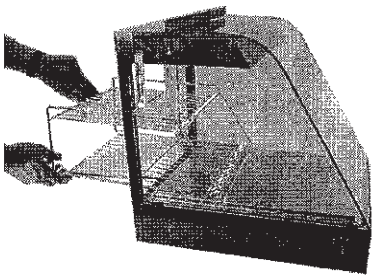


PHOTO #3

Operation:

1. If extra humidity is desired (optional), remove wire display rack (unloaded/empty) through the fully opened or removed door. Tilt up the interior base tray by lifting the back edge of the tray (DO NOT remove the base tray) to get at the water pan below it. Fill the water pan approx. 3/4 full with distilled water to add humidity. Replace the empty wire rack through the back door. Change water daily.

2. Plug the unit into a 120Volt outlet and adjust the temperature knob until desired temperature is obtained as read on the interior thermometer.

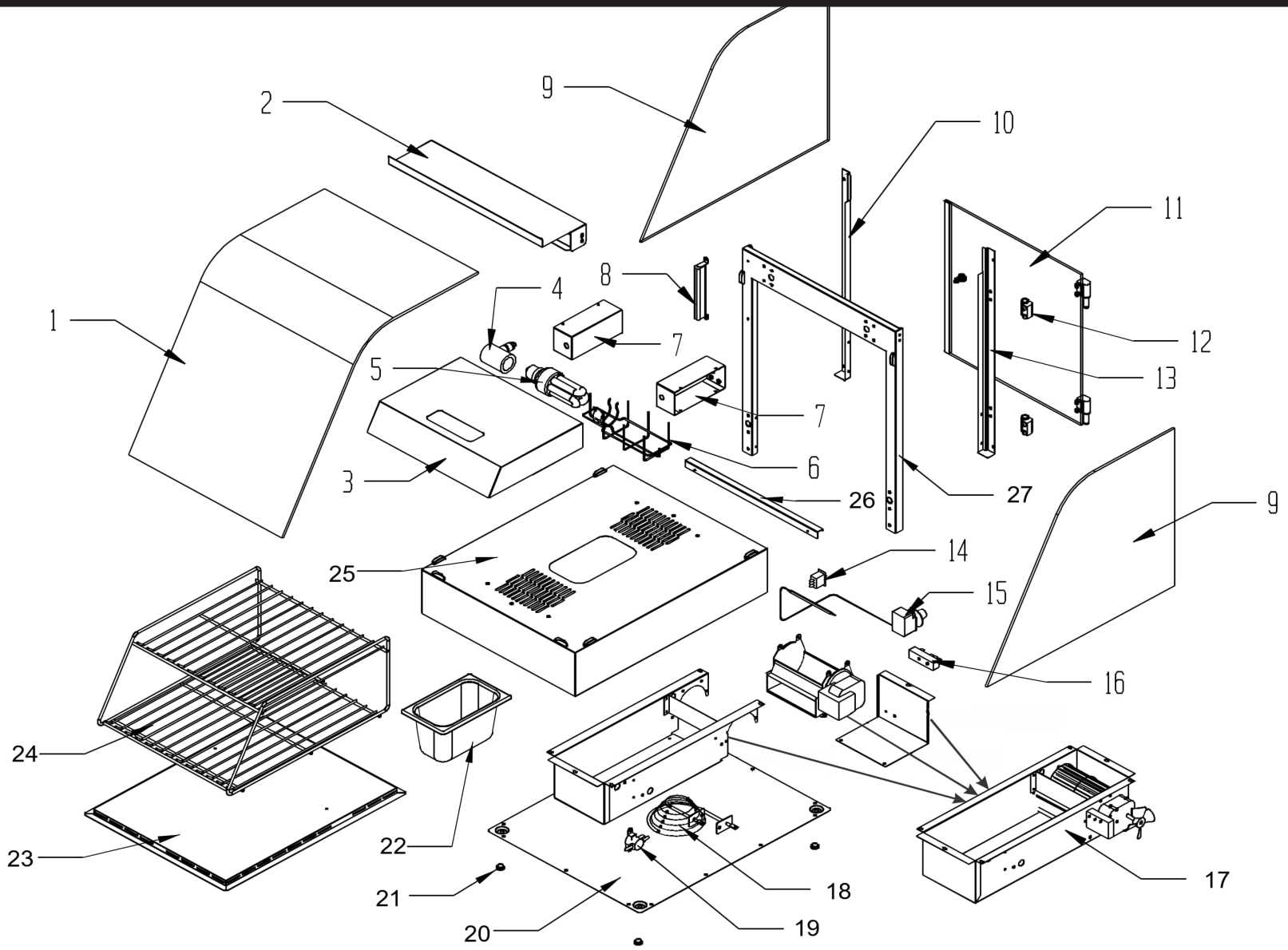
3. After the desired interior conditions are reached, stock the unit with your product.

Repair or Warranty Information: Call (800)999-472 or (608)835-3106

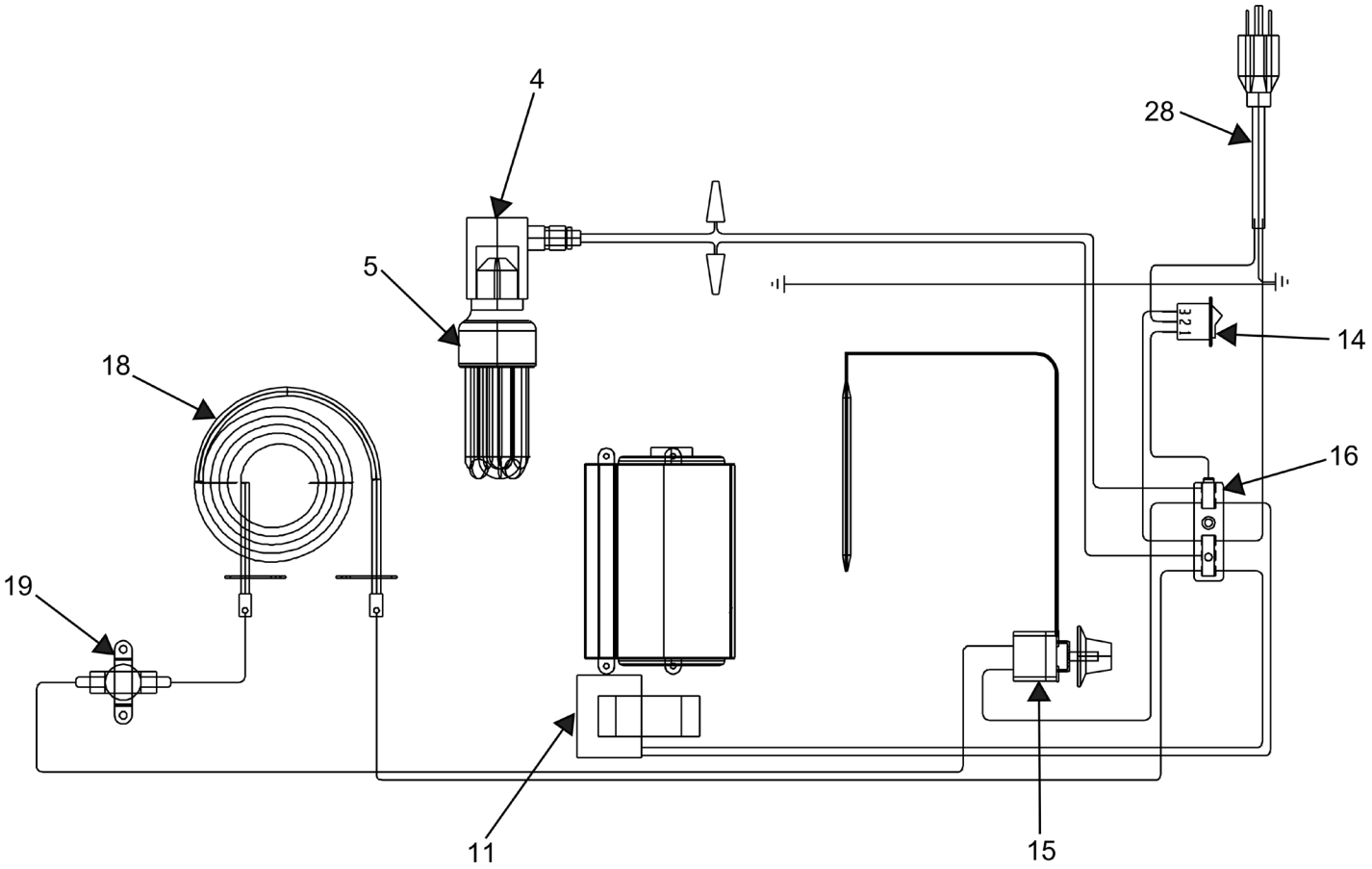
PARTS LIST:

MODEL 323HH

ITEM #	PART#	DESCRIPTION
1.	0021945	15” CURVED ACRYLIC
2.	0021996	TOP BRACKET WELDMENT
3.	0022220	LIGHT SHROUD ASSEMBLY
4.	0016602	LIGHT SOCKET ASSEMBLY
5.	0019172	LIGHT BULB 14W
6.	0022312	BULB GUARD
7.	0021989	LIGHT SUPPORT
8.	0016123	THERMOMETER
9.	0021946	SIDE GLASS
10.	0022000	FILLER (BACK FRAME)
11.	0022276	DOOR ASSEMBLY
12.	0022065F	NYLON HINGE - FEMALE
13.	0021999	HINGE BRACKET
14.	00486	POWER SWITCH
15.	0021978	THERMOSTAT ASSEMBLY
16.	0016448	TERMINAL BLOCK
17.	0022219	BLOWER MOTOR ASSEMBLY
18.	0019577	800W, 115V HEATING ELEMENT
19.	0017379	HIGH LIMIT THERMOSTAT
20.	0021943	BOTTOM PAN MODEL
21.	0021948	FOOT
22.	0021998	WATER PAN
23.	0021993	CLEAN OUT TRAY
24.	0021986	RACK
25.	0021931	BASE WELDMENT
26.	0022225	DOOR FILLER (BASE)
27.	0021934	BACK FRAME WELDMENT
28.	0022277	POWER CORD


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MODEL 323HH WIRING DIAGRAM



WISCO INDUSTRIES, INC.

LIMITED WARRANTY/
RETURN POLICY

1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.
  You can also email us at: contact@wiscoind.com
* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/ claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.
* At time of call Wisco Industries will assist you in:
  - getting your unit replaced/exchanged
  - and/or obtaining repair parts
  - and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous Unites States, Hawaii and metropolitan areas of Alaska only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii or metropolitan areas of Alaska only.

Time Period
One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exclusions
The following conditions are not covered by warranty:
- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. 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.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800)999-4726 or email contact@wiscoind.com to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt at your expense. We will issue a refund in the form of your original payment, less a 20% re-stock fee. Wisco Industries will not reimburse any shipping and handling fees. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage.

If you would like to return an item please call us at 608-835-3106 or toll free at 1-800-999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: contact@wiscoind.com You will be given a return # and return instructions. We can not accept returns without a return #. Please be sure to include a copy of the packing list with the return.

REV. 1-13-16