

FOOD WARMING/MERCHANDISING CABINET

FEATURES:

- Acrylic display
- Adjustable thermostat
- Temperatures from 80°F to above 150°F.
- Stainless steel corners and base
- 2-door "self-serve" option available
- Additional shelves (#0016388) available



Model 690-16 Single door shown



Model 690-25 2Door Shown

MODEL 690-16 & 690-25

These warmers utilize circulating, heated air to maintain food above 150°F for extended periods of time. Their versatility is showcased with a shelving system that allows YOU to adjust the shelves to your specific needs resulting in an endless variety of food items it can accommodate.

MODEL 690-16:

- *Available as single door or 2 door pass through unit
- *Total height of available shelf space: 14"
- *Unit comes with 2 shelves

Electrical:

120 volts, 5.3 amps, 640 watts
6' Power Cord
We recommend usage on an individual branch circuit

Dimensions:

18" L x 18" W x 25" H

Shipping Dimensions: 24" L x 24" W x 32" H

Shipping Weight: 43 lbs.

MODEL 690-25:

- *Available as single door or 2 door pass through unit
- *Total height of available shelf space: 23"
- *Unit comes with 4 shelves

Electrical:

120 volts, 5.3 amps, 640 watts
6' Power Cord
We recommend usage on an individual branch circuit

Dimensions:

18" L x 18" W x 34" H

Shipping Dimensions: 26" L x 26" W x 45" H

Shipping Weight: 63 lbs.

*Must ship via Freight Truck



An ISO 9001 Company

WISCO INDUSTRIES®






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OREGON, WI 53575
PHONE: 608-835-3106
FAX: 608-835-8273
www.wiscoinind.com

LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO 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.

IMPORTANT: Read the following safety and operation instructions to avoid injury and 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.
-  Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.
-  Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.
-  Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.
-  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.

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 a temperature of above 160°F before placing in the warmer. Do not place product on its side as this will affect the internal holding temperatures of the product.

EQUIPMENT SET UP & OPERATION :

- 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(s) closed when not serving.

The following temperatures are **APPROXIMATE** and can vary due to unit location, electrical supply, product used, etc. **Intended as a guideline only.*


<u>SETTING</u>	<u>THERMOMETER READING</u>
1	85° F
2	105° F
3	140° F
4	165° F
5	Above 190° F

TO REPLACE DISPLAY LIGHT/BULB:

 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 display light and replace with a new specially coated bulb. Same style and wattage.

CLEANING INSTRUCTIONS:

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

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

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

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

The use of any type of ammonia, alcohol or chlorine based brand name household cleaners will cause cracking of the enclosure/door and is not covered under warranty. Clean unit with warm soapy water and soft cloth only.

TROUBLESHOOTING:

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

Unit not working:

- Check power switch position, power cord and/or electrical circuit.

Display Light not working:

- Tighten or replace bulb

Loud noise coming from the unit:

- Check to see that blower motor is functioning properly

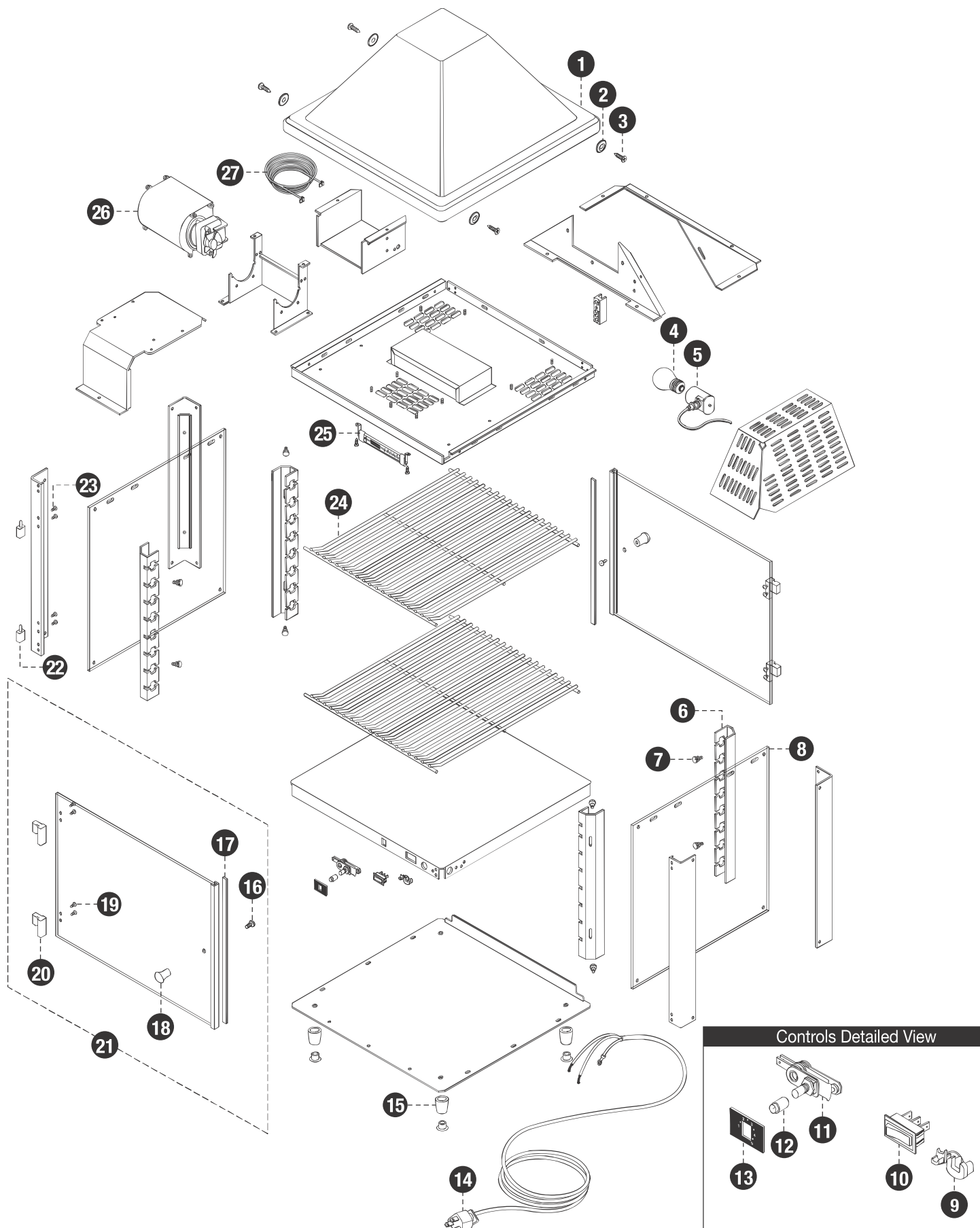
Unit not heating properly:

- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at the correct setting for your food product?
- Turn unit on, open the door and verify that hot air is being blown into unit from under the canopy.
If not, your blower motor is not functioning properly.
- If the air being blown in is not hot then the thermostat is not functioning properly.

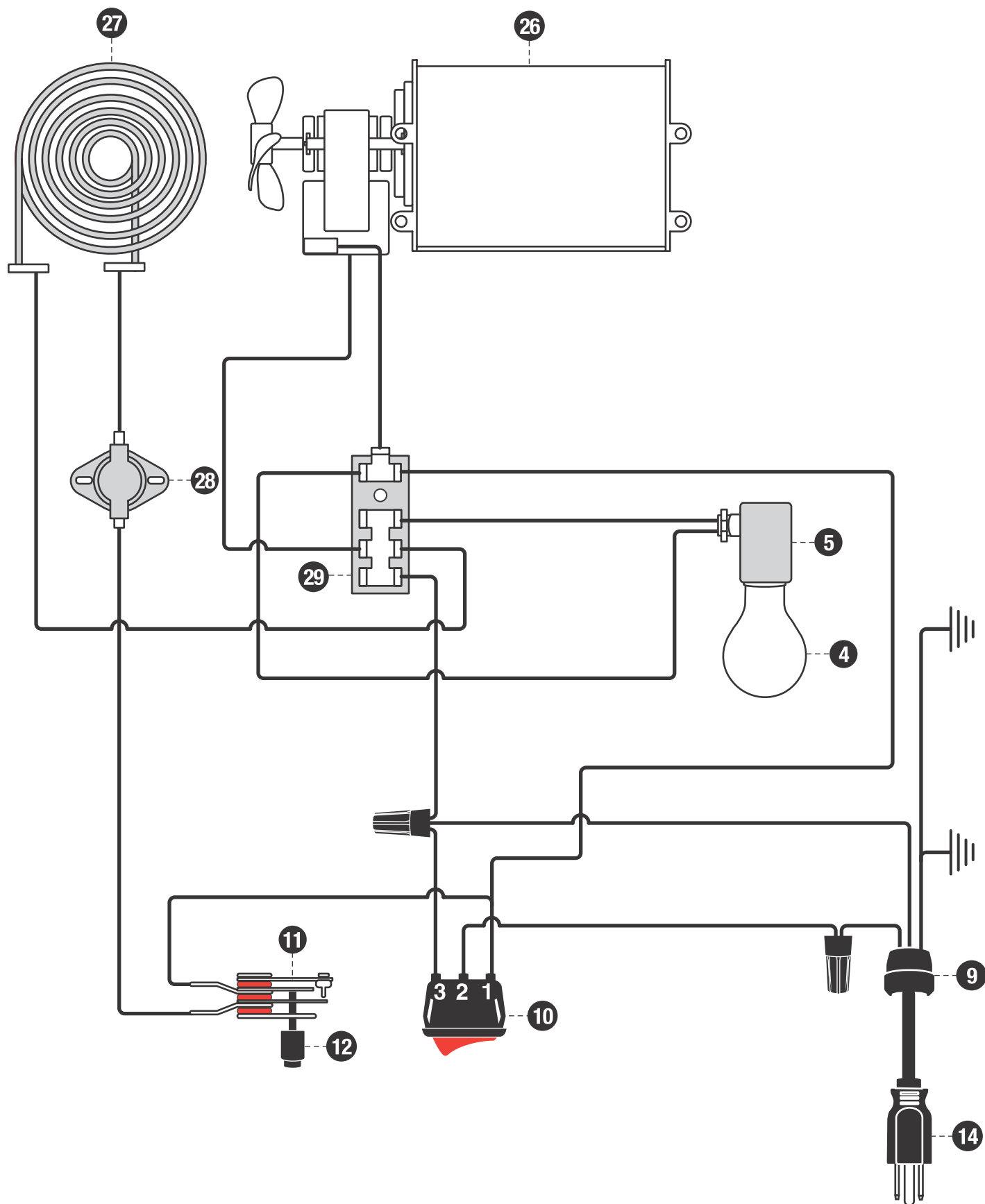
If you have further questions in regards to this piece of equipment - please contact Wisco Industries, Inc. directly at: (608)835-3106 or (800)999-4726; fax (608)835-8273 for further information.

*Please be sure to have the complete model # and serial # available.

Model 690-16 Series Exploded View



Model 690-16 Series Wiring Diagram



MODEL 690-16 SERIES

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	0016130-BLK	BLACK CANOPY
*	0016130-W	WHITE CANOPY
2	0016129	CUP WASHERS
3	0016128	HOOD SCREWS
4	0017265	TUFFSKIN INCANDESCENT LAMP
5	0016307	LIGHT SOCKET ASSY
6	0016362	RACK HOLDER
7	0016428	10-32 X 3/8 BRASS THUMB SCREW
8	0016366	SIDE PANEL
9	0016180	STRAIN RELIEF
10	00486	ON/OFF SWITCH
11	0016190	THERMOSTAT
12	0016157	THERMOSTAT KNOB
13	I013163	THERMOSTAT DIAL
14	0016181	POWER CORD
15	0023040SK	FOOT SERVICE KIT (Incl. Foot, screw, washer, insert & t-nut)
16	0016133	#8-32 SCREW
17	0016144	MAGNETIC STRIP
18	0018030	BLACK DOOR KNOB
19	0016801	6-32 X 3/8 FHMS 18-8 SS PHILLIPS #2 SCREW
20	0016800F	FEMALE HINGE
21	0016812-BLK	DOOR ASSY 690-16 (BLACK KNOB)
22	0016800M	MALE HINGE
23	0017323	6-32 x 1/4 SCREW
24	0016388	WIRE RACK
25	0016123	THERMOMETER
26	0022309	BLOWER MOTOR
27	0016447	550W @ 115V HEATING ELEMENT
28	0017379	HIGH LIMIT THERMOSTAT
29	0017762	TERMINAL BLOCK
*	I013756	RED "READY TO GO" DECAL 680/690
*	I013757	PIZZA "READY TO GO" DECAL 680/690



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WARRANTY INFORMATION

* 1 YEAR REPLACEMENT/EXCHANGE *

If you should experience any mechanical difficulties with your Wisco Industries, Inc. manufactured unit during the 1 year warranty time period please do the following:

- * Contact Wisco Industries, Inc. for repair/replacement by calling (608)835-3106 or Toll Free (800)999-4726.
- * Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.
- * At that time, we can assist you in:
 - getting your unit replaced/exchanged
 - and/or obtaining repair parts
 - and/or authorizing a service agent
- ** Please note that you **MUST** contact Wisco Industries, Inc. and obtain a RMA# **BEFORE** any warranty issues can be resolved. ***Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.***

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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.**