NEMCO
FOOD EQUIPMENT

6100A 7 QT. ROUND SOUP WARMER
6102A 7 QT. ROUND COOKER WARMER
INCLUDES 120 VOLT & 220 VOLT AND ICL MODELS

OPERATING 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.
3. Clean machine thoroughly before and after all uses following cleaning instructions below.

ELECTRICAL REQUIREMENTS

Plug warmer into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.

SAFETY INSTRUCTIONS

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from appliance.
3. Extreme caution is necessary when appliance is used near children and whenever the appliance is left unattended.
4. Always unplug appliance when not in use and before cleaning, or servicing. To disconnect appliance, turn controls off and remove plug from power source.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, has been dropped, or damaged.
6. Do not use outdoors. This appliance is not intended for wet or moist locations. Never locate appliance where it may fall into water.
7. Connect to properly grounded outlets only. Do not use extension cords**.** Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
8. This appliance is equipped with a power cord with a three-blade plug. Plug ONLY into a matching three-blade outlet. DO NOT cut or break off the third blade or attempt to use with a two-blade extension cord.
9. To prevent a possible fire, it is recommended that the unit is placed on a non-combustible surface.
10. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.
11. **WARNING! ELECTRIC SHOCK HAZARD!** Keep water at recommended level. If the water level is too high, water may overflow when the food containers are inserted. The overflow could enter the electrical compartment and may cause a short circuit or electric shock.
12. Hot water and steam in the well can burn the skin. Use protective gloves, mitts or potholders when removing food container or cover. Hot food and water can also cause burns. Handle food carefully.

PREPARATION

1. Set warmer on a flat, stable surface near the power source.
2. Clean warmer thoroughly before use.
3. Pour 2-1/3 cups of water into the well. Do not operate without water in the well.
4. If warmer fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug cord into grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded.
2. Preheat the water in the well by covering the well with an empty food container or cover and set heat control knob to the maximum heat setting.
3. Place stainless steel container (inset) of food into warmer. Cover inset with lid.
   Do not put food product directly into the warmer well. Food must always be placed in an inset.
4. For the function of hot food holding, set the heat control knob to the desired setting. Monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held above 140 degrees F to help prevent growth of microorganisms. **The inset must be covered to maintain temperatures when food is not being served.**
5. During normal operation for food holding, periodically remove container and check water level. Add hot water if necessary and stir.
6. Turn warmer off when not in use. To disconnect appliance, turn controls off and remove plug from power source.

THIS WARMER IS DESIGNED TO OPERATE WITH WATER IN THE WELL. WET OPERATION IS REQUIRED TO MAINTAIN SAFE FOOD TEMPERATURES (NSF), FOR MORE EVEN HEAT DISTRIBUTION, LOWER OPERATING COSTS AND LONGER TROUBLE FREE SERVICE. INSETS MUST BE COVERED TO MAINTAIN TEMPERATURE WHEN FOOD IS NOT BEING SERVED.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the warmer. To maintain appearance and increase the service life, the warmer should be cleaned after every use. Change water and clean well every 24 hours of contiuous use.

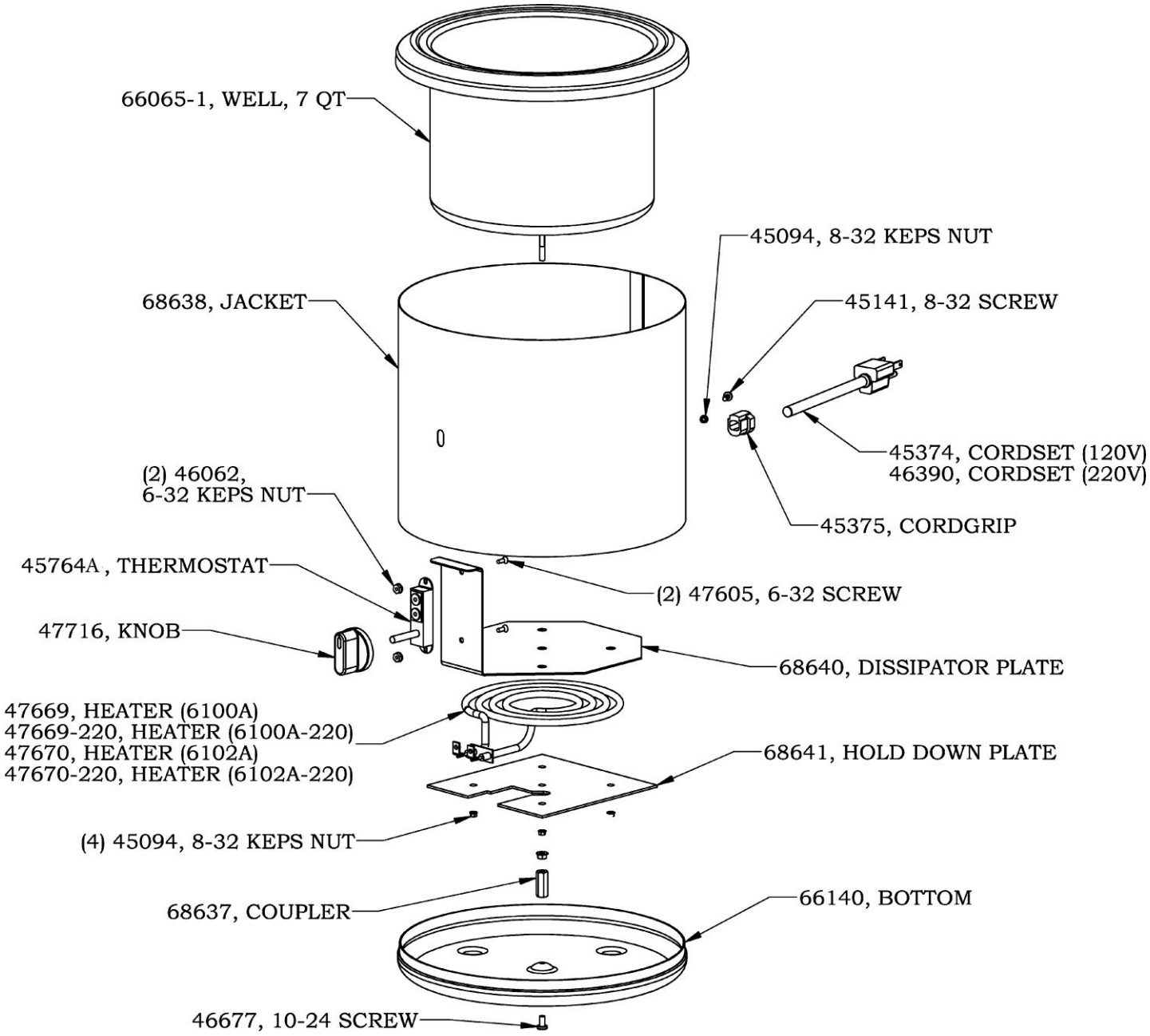
1. Unplug the CORD and let warmer cool before cleaning or moving.
2. Carefully empty the hot water from the well.
3. Wipe the well interior with a clean, damp cloth.
4. **Do not immerse in water or other liquid.** Do not clean with a water jet.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer. Do not use chemicals that will harm the warmer.
6. DO NOT USE STEEL WOOL – USE NYLON PADS.
7. TO REMOVE SCALE, USE 1 TSP. WHITE VINEGAR TO 1 CUP OF WATER, LET STAND, RINSE, REPEAT IF NECESSARY.

TROUBLESHOOTING

Won't Heat	Check that unit is plugged in
	Check that thermostat is turned to desired heat setting
	Check that well has correct amount of water
Product Cold/Not to Temperature	Adjust thermostat to increase temperature.
Product too Hot	Adjust thermostat to decrease temperature.
Unit Blows Fuse or Circuit Breaker	Check to make sure circuit is not overloaded.

SERVICE INSTRUCTIONS

Repair: to avoid serious injury or damage, do not repair the warmer or replace a damaged power cord yourself. Repairs must be coordinated through: NEMCO Food Equipment customer service at 1-800-782-6761.



ICL MODELS (NOT ETL, CETL, OR NSF) INCLUDE:
INSET 45487 COVER 45488 LADLE 45489