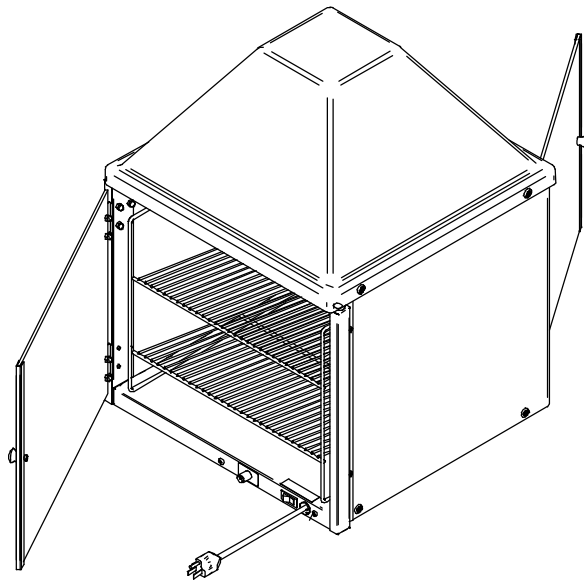


MODEL DWC-17
WARMING CABINET
OWNERS / SERVICE MANUAL

WARNING

Improper installation, operation, service, or maintenance can cause property damage and/or result in personal injury. Read this manual thoroughly before installing, operating, or servicing this equipment



APW Wyott Foodservice Equipment Company

729 Third Avenue, Dallas, TX 75226
(214) 421-7366, FAX (214) 565-0976

SAFETY PRECAUTIONS

APW Wyott equipment is designed, built and sold for commercial use and should be operated by trained personal only. Make sure all CAUTIONS, WARNINGS and operating instructions are clearly posted near each unit to insure proper operation and reduce the chance of personal injury and/or equipment damage. Always disconnect power before cleaning or servicing the unit. Surfaces will remain hot after power has been removed, allow unit to cool before cleaning or servicing. Never clean the unit by immersing it in water. The unit is not protected against water jets; **DO NOT CLEAN UNIT WITH A WATER JET**. Always clean equipment before first use.

GENERAL INFORMATION

Check the rating label for your model designation and electrical rating. Rating Label is located on the inside frame of the unit.

Overall dimensions

18" (45.7 cm) W x 18" (45.7 cm) D x 24" (61 cm) H

Electrical ratings:

120VAC, 660W, 60Hz, NEMA 5-15 Plug

Power Cord:

6 foot, 3 wire grounded cord. If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it in order to avoid a hazard.

Shipping Weight: 43 Lbs. (19.6 Kg.)

INSTALLATION

1. Unpack Unit

Remove unit from shipping carton, unwrap loose parts and remove any packing tape, plastic wrap and nylon tie-down.

NOTE: Prior to initial start-up, all removable parts and interior surfaces should be cleaned with warm soapy water to remove manufacturing oils, then rinsed and dried thoroughly. Please follow the cleaning instructions on page 4.

2. Switch the position of the door knobs from inside to outside by using a screw driver. The knobs are on the inside for shipping purposes.

3. Door Adjustment

Required Tools: Flat Blade or Philips Screwdriver
5/16 wrench, nut driver or adjustable wrench

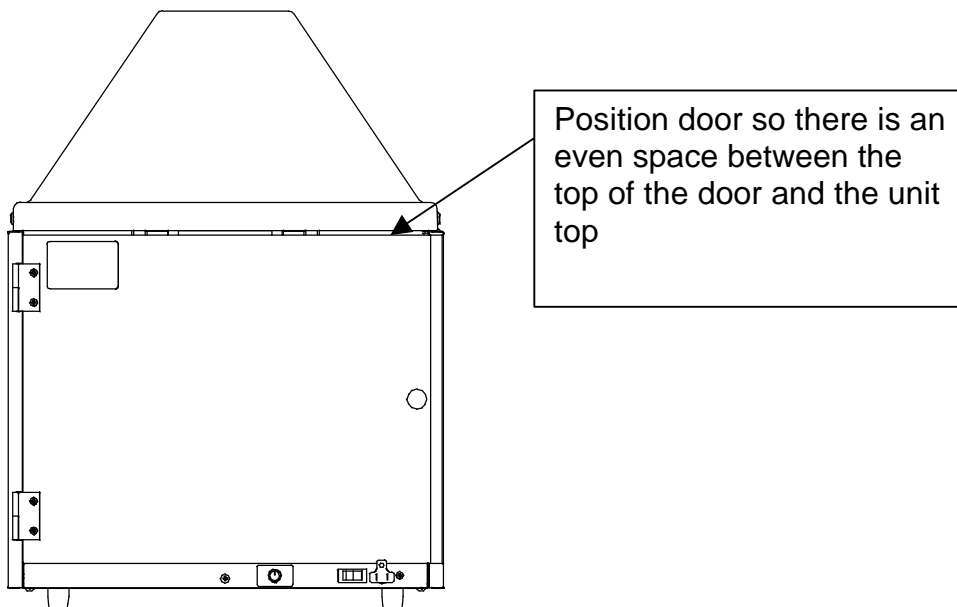
NOTE: The hinges on the door should be just loose enough to allow the hinges to be moved using minimal pressure.

A. Install the door by inserting the pin on the door hinge into the cabinet hinge.

You may notice that the door leans. The door is slotted behind the lower door hinge to allow the door to pivot. Move the door up or down to align it squarely with the top Canopy.

NOTE: There should be a space above the top of the door to allow excess moisture to escape. This keeps the doors from fogging.

- B. Tighten the hinge screws just snug enough to support the door but loose enough so that you can physically pivot the door to the desired position.
- C. Once aligned to the preferred position, gently swing the door open and tighten the upper and lower hinge.



OPERATION INSTRUCTIONS

4. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. An initial setting of 4 or 5 is recommended. Final settings will depend upon product weight, consistency, and personal preference.
5. This unit is intended to keep warm food warm. It is not intended to reheat product.
6. PLACE PRODUCT ON THE DISPLAY RACK OR SHEET PANS FOR DISPLAY. Do not place food directly on inside bottom of the unit.
7. Use HOT PADS or OVEN MITTS when removing rack or other metal objects from the warmer. Use Utensils to remove Product.

NOTE: Should the temperature setting be changed, allow several minutes for the temperature to adjust. Once the desired setting has been achieved, note the number and keep it there.

CLEANING

**WARNING: Make sure the unit is in the OFF position and has been off for ONE hour.
DO NOT attempt to clean the unit if the unit components are too hot to touch.**

Never spray water on the unit or controls. Damage to the unit as well as injury could occur. Injury and burns may occur if you do not follow this instruction sheet.

Cleaning should be done Daily.

1. Clean with warm soapy water and a soft cloth only.
2. The use of any ammonia, alcohol, or chlorine type cleaner will cause cracking of the enclosure and door(s).

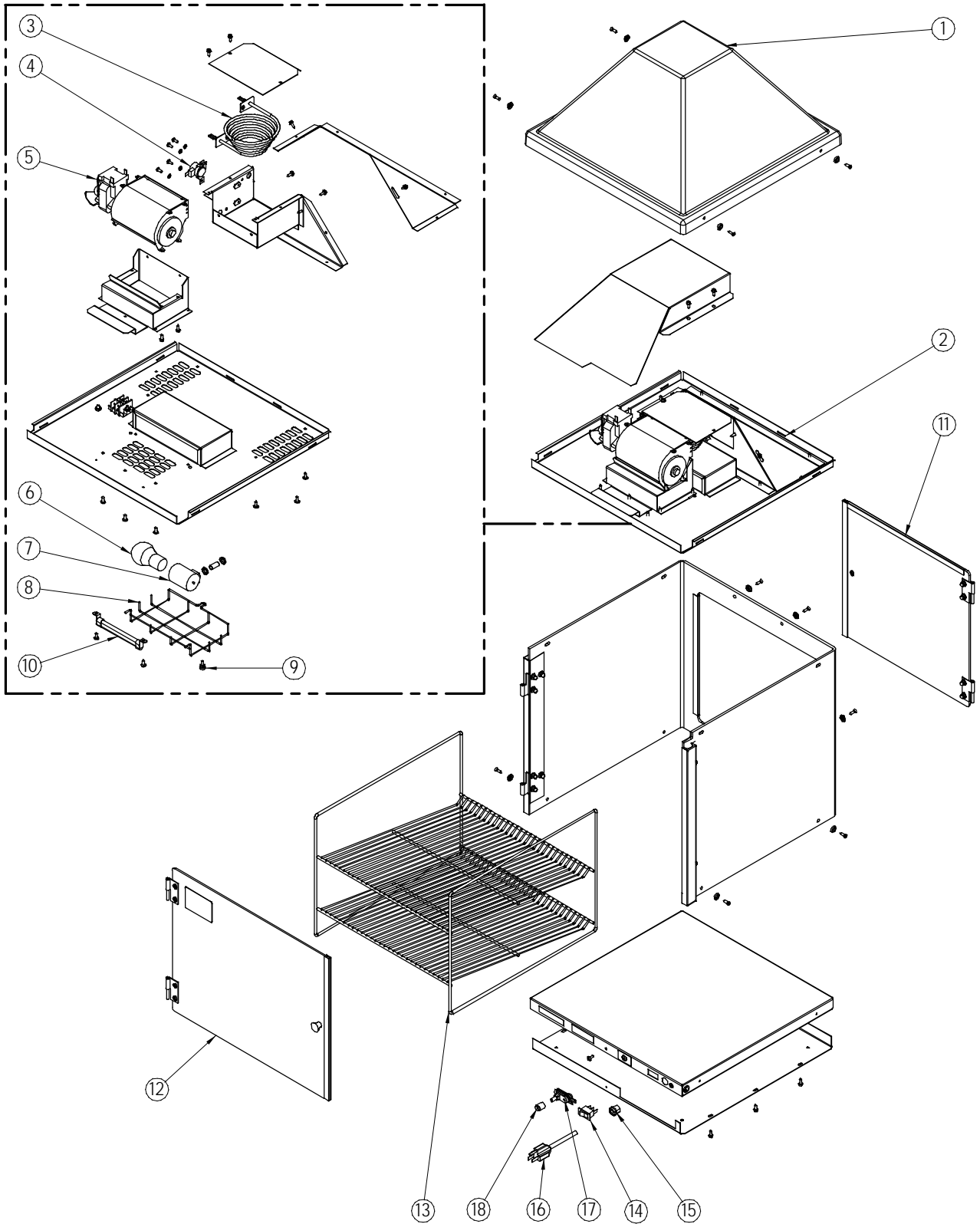
TROUBLESHOOTING

Always ask and check the following:

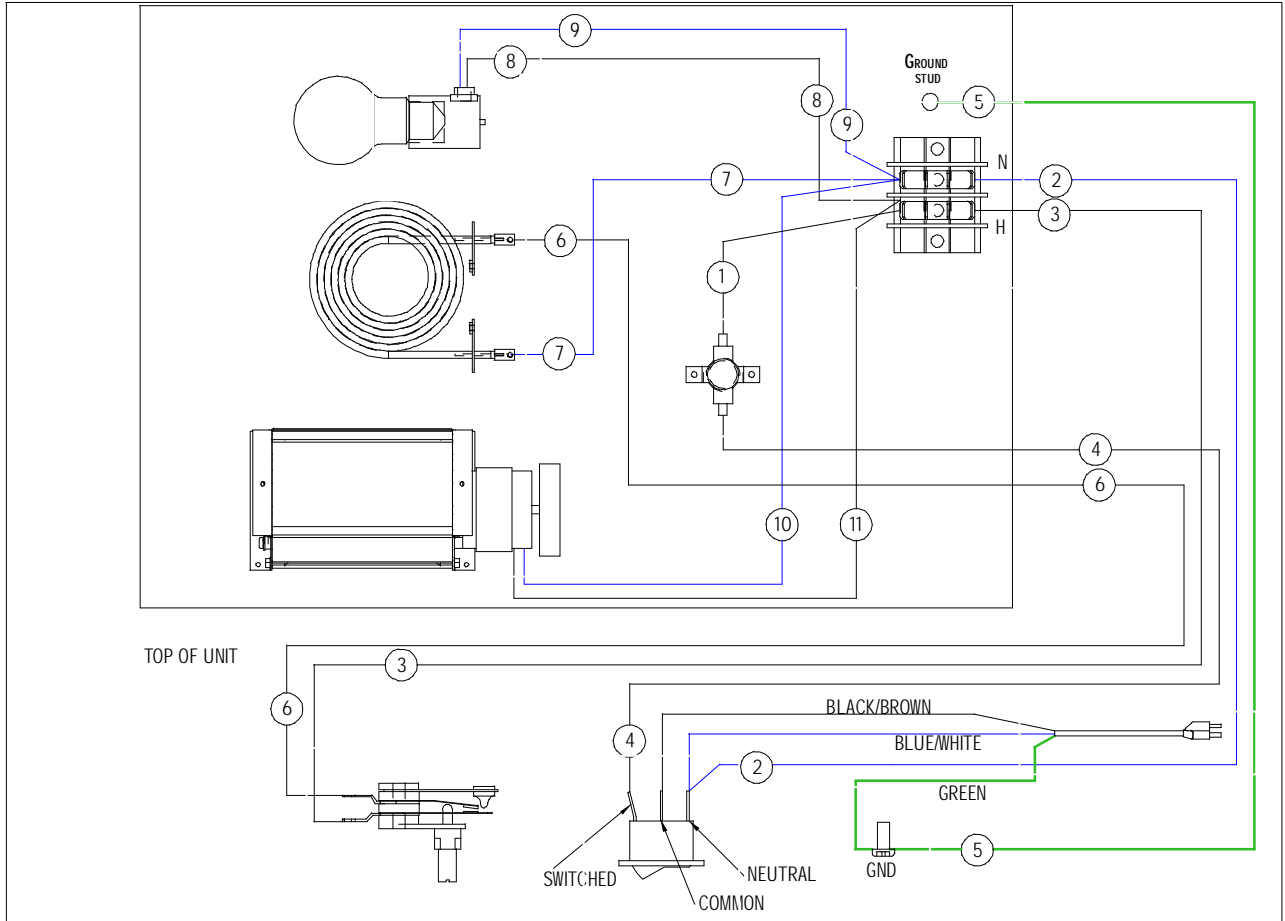
1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch "ON" and light glowing?
4. Check the rating label. Is the unit connected to the correct power source?
5. If the above checks out, and you still have problems, call an APW Wyott authorized service agent.

REPLACEMENT PARTS LIST

ITEM	P/N	DESCRIPTION	QTY
1	66724	TOP	1
2	66735	TOP SUB ASSEMBLY	1
3	85830	HEATING ELEMENT	1
4	69127	HIGH-LIMIT SAFETY SWITCH	1
5	85836	BLOWER MOTOR / FAN ASSEMBLY	1
6	75916	LAMP, 40 W, COATED	1
7	46879	LAMP SOCKET	1
8	66725	LIGHT GUARD WIRE RACK	1
9	88890	THUMBSCREW	1
10	69128	THERMOMETER	1
11	66733	SMALL PLASTIC DOOR	1
12	66732	LARGE PLASTIC DOOR	1
13	66726	DISPLAY RACK	1
14	89408	MAIN SWITCH, LIGHT ROCKER	1
15	89101	STRAIN RELIEF BUSHING	1
16	55947	POWER CORDSET	1
17	69155	TEMPERATURE CONTROL THERMOSTAT	1
18	89499	INDICATOR KNOB	1



EXPLODED VIEW DRAWING



WIRING DIAGRAM

WARRANTY POLICY

APW Wyott warrants to the original owner/user that all commercial cooking equipment shall be free of defects in material and workmanship under normal use and service for a period of one year from the original date of purchase. Warranty service will be provided on the customer's premises for APW Wyott equipment. This warranty includes parts, standard straight time labor charges, approved travel time charges and approved mileage, and excludes all other charges. This warranty does not cover any cost associated with installation or calibration, or any damages resulting from accident, alteration, misuse, abuse, negligence, wrong voltage, flood, fire, acts of God, improper installation, failure to properly maintain or failure to operate strictly in accordance with instructions and does not apply if the serial number or model number has been removed or altered. This warranty is valid only when (1) the equipment is purchased and retained for use within the United States or Canada; (2) the repair of defects is performed by APW Wyott or by an APW Wyott authorized service agency; and (3) all replacement parts are approved APW Wyott parts. This is the only warranty made in connection with the sale of the equipment as specified above and all other expressed, statutory and implied warranties, including without limitation, all implied warranties of merchantability are expressly denied. In no event shall the user be entitled to recover incidental or consequential damages, including but not limited to, damages for inconvenience, rental or replacement equipment, loss of profits, or other commercial loss (all to the extent permitted by law).

WARRANTY PROCEDURE

If warranty service is needed on your APW Wyott equipment, follow these steps:

1. Secure the model and serial number from the rating label on your warming cabinet.
2. Consult the enclosed directory, find the service agency nearest you, call the number listed or the 24-hour toll free service hot line, 1-800-733-2203. If there is not a service agency listed for your area, the parts distributor will provide service for your warming cabinet.
3. To order parts, consult the enclosed directory. The parts distributor is listed at the beginning of each state listing. The parts distributors have a complete stock of parts for your warming cabinet.

24 Hour Toll Free Service Hot Line



1-800-733-2203

APW Wyott.com