

ESQUIRE MECHANICAL CORP.



- All warmers furnished with 115V cord and plug.
- Fully illuminated with full vision.
- Thermostatically controlled bottom heaters.
- All Stainless steel welded construction.
- Sanitary adjustable legs.
- All warmers maintain proper temperature requirements.
- Four (4) perforated stainless steel shelves.
- Operator side-sliding glass doors.
- Customer side-sliding glass doors or glass panel.



Model W-34

W-34

POSITION AND THEN LEVEL THE WARMER WHERE IT WILL BE USED IN YOUR STORE

GLASS BACK: Place the Glass through the sliding door side of the unit. Position the top edge of the glass into the upper channel of the warmer and gently lower the bottom edge of the glass into the lower channel.

GLASS DOORS: Hold one door with the vertical grip on the outer left side. Position the top edge of the glass into the upper rear channel of the warmer and gently lower the bottom edge of the glass into the lower channel. Repeat same procedure to install the other glass door into the front top and bottom channels of the warmer. Please note the vertical finger grip will be on the opposite side.

SHELVES: Place all (4) shelves on the bottom set of shelf brackets. Starting with the top shelf, angle each shelf one at the time, up and on to its respective shelf bracket.

ELECTRICAL INSTALLATION

Your W-34 Warmer is provided with a Power Supply Cord and Grounded Plug. It is designed to be plugged into a NEMA # 5-15R receptacle. **DO NOT DEFEAT THE GROUNDING PIN ON THE PLUG, IT IS THERE TO PROVIDE ELECTRICAL PROTECTION.** The bulb is controlled by a separate Bulb Switch. When replacing a bulb be sure to replace with a 50 Watt oven bulb.

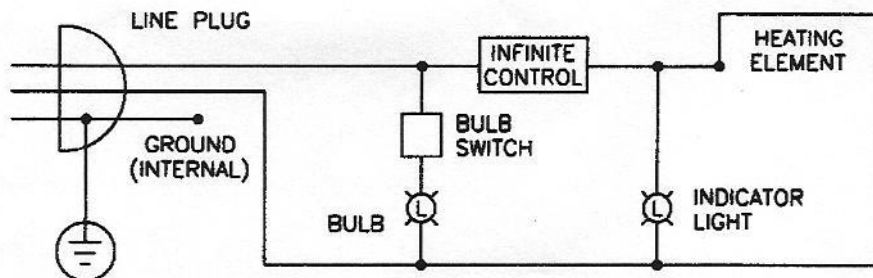
OPERATION

The continuous temperature control should be set to maintain a temperature of approximately 150 degrees Fahrenheit (°F). 150 °F is normally attained with a temperature control setting of "5" to "6". The warmer should not be operated in the maximum heat position since temperature regulation is lost in that position. The heating element will operate at greater power than is necessary in the maximum heat position and may dry or scorch food. **REMEMBER, WARMING CABINETS ARE DESIGNED TO KEEP FOOD WARM. THEY ARE NOT INTENDED FOR COOKING.** If required, moisture can be provided by placing a small, water filled stainless steel pan in the bottom of the warmer.

CLEANING

Daily cleaning of light grease accumulations with Easy-Off Spray or Dow Oven Cleaner is recommended. For baked-on grease, several applications of brush-on type Easy-Off Oven cleaner will be necessary. **BE CERTAIN THAT THE GLASS HAS COOLED TO ROOM TEMPERATURE BEFORE CLEANING.** Cleaning can be simplified by covering the shelf with aluminum foil before placing food in the warmer.

WIRING DIAGRAM



ESQUIRE
MECHANICAL CORP.
A DIVISION OF DUNHILL FOOD EQUIPMENT CORP.

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