

OPERATING INSTRUCTIONS FOR: HEATED PRETZEL MERCHANDIZER

Controls and Their Functions

LIGHT SWITCH

Two position, lighted rocker switch – provides power to cabinet lights and rotisserie (door must be closed for rotisserie to function). Green light ON indicates power to these features.

HEAT SWITCH

Two position, lighted rocker switch – provides power to the Digital Heat Control, and to the hot plate element under the water pan (hot plate temperature is not adjustable). Green light ON indicates power to heat control and hot plate.

DIGITAL HEAT CONTROL (Digital Display)

Controls the main base element and displays the cabinet temperature; factory preset to 150°F (65°C). The Digital Heat Control is powered by the Heat Switch. The heat indicator light cycles OFF/ON during operation. To adjust (program) the set temperature, see Adjusting the Set Temperature section.

WATER PAN with WATER LEVEL FLOAT

The Water Pan is heated by a hot plate (see image below). Always use pan to hold water.

WARNING: Never put water directly on the hot plate.

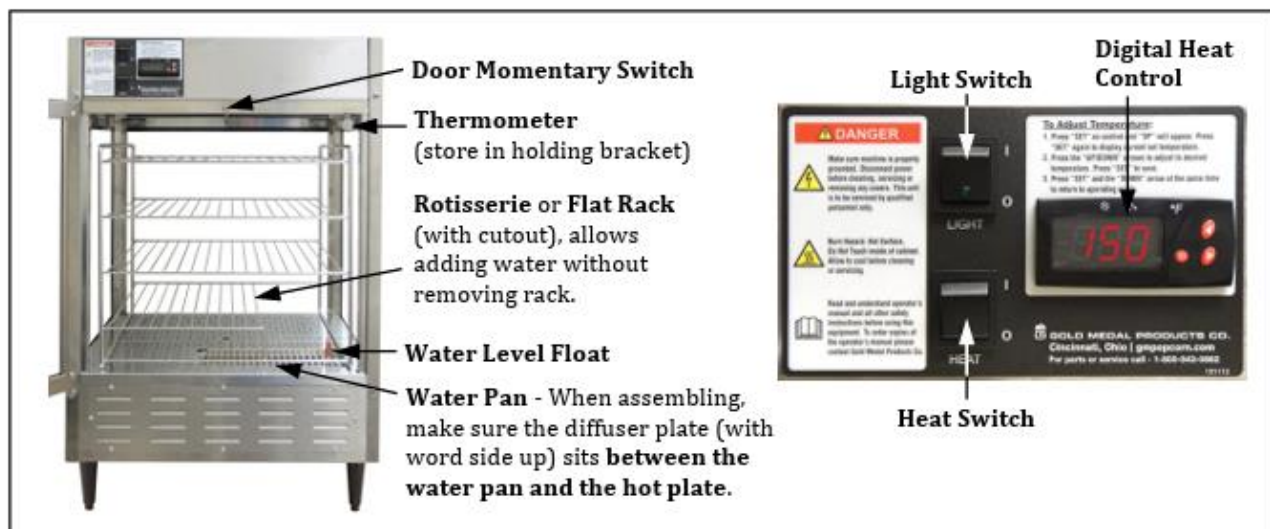
The pan cover has a Water Level Float, for easy water level indication (you do not need to remove pan cover, float, or rack to add water).

DOOR SWITCH

Momentary switch stops the rotisserie motor when the door is opened.

THERMOMETER

A Dial Thermometer is provided for measuring product temperature (as needed).



Operating Instructions

1. Fill water pan with hot water to provide humidity as needed—use distilled water to help prevent hard water deposit build-up. **DO NOT** overfill the pan.

During operation, use the water level float as a quick reference for when to add water. Do not allow water level to get low or product may dry out (reference float images below).

2. Turn the Heat Switch ON.

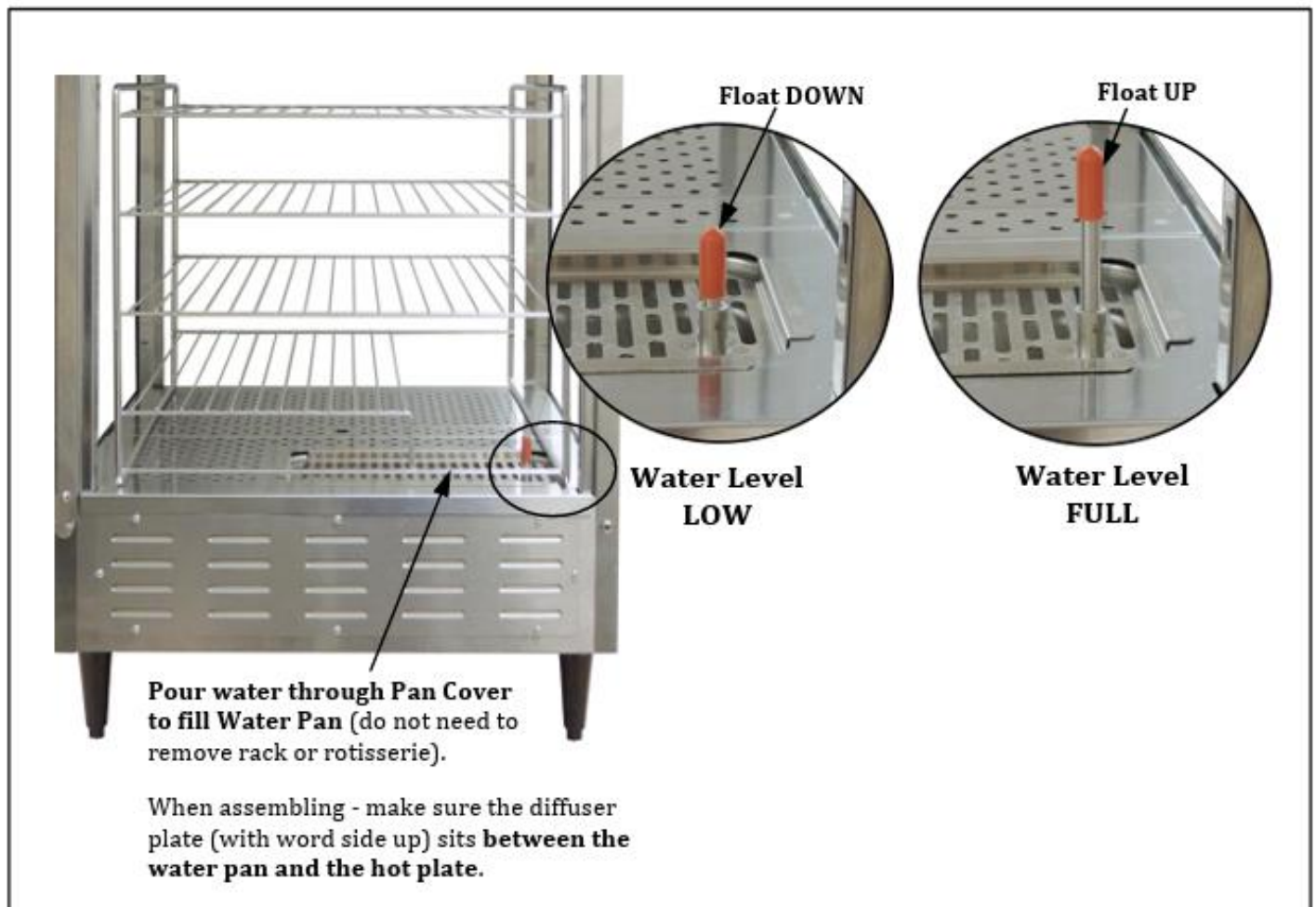
The unit will heat to the preset temperature in approximately 15-20 minutes. Unit is factory preset to 150°F (65°C); adjust as needed to maintain desired product warmth for serving (see Adjusting the Set Temperature section).

NOTE: If you start with hot water, the unit will generate humidity in about 15 minutes.

3. Load food products when preheat is complete.

NOTE: If loading pizza, place it in pre-heated cabinet straight from the oven.

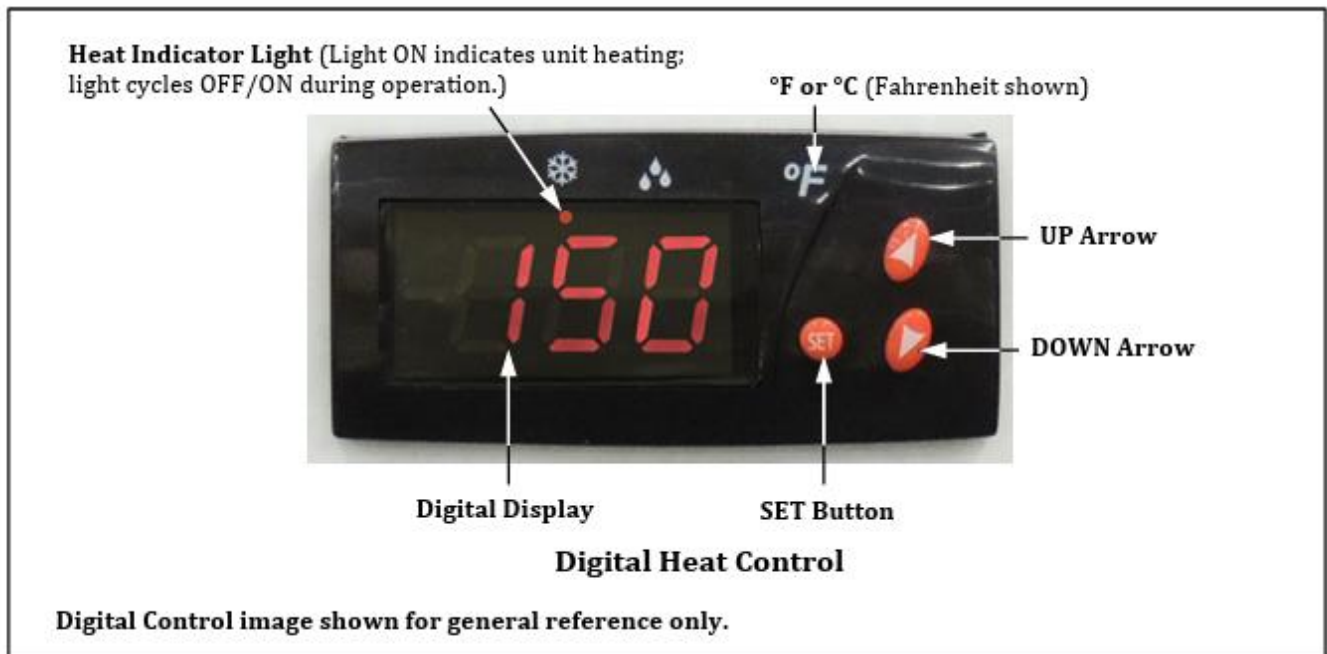
4. Turn the Light Switch ON for cabinet lights and to activate the rotisserie (Models with Flat Rack 5553-006 or 5553-007 do not rotate).




Adjusting the Set Temperature

The warmer comes from the factory with the Digital Heat Control preset to 150°F (65°C); maximum setting is 160°F (71°C). Follow the steps below to adjust the preset temperature.

1. Press "SET" button on the Digital Heat Control, and "SP" will appear. Press "SET" again to display current set temperature.
2. Press the "UP/DOWN" arrows to adjust to the desired temperature. Press "SET" to save.
3. Press "SET" and the "DOWN" arrow at the same time to return to operating mode.



Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. 025_111616

	⚠ WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

Follow the directions below to clean the unit each day after use.

1. Turn machine OFF, unplug unit and allow it to cool completely before attempting to clean.
2. Clean water pan and **make sure any hard water deposits are removed**—use distilled water when operating unit to help prevent hard water deposit build-up.
To access the water pan, remove pan cover with float, then lift off rear bottom pan.
NOTE: When reassembling pans, make sure the diffuser plate (with word side facing up) sits between the water pan and the hot plate.
3. Take remaining pans/accessories (racks) to the sink to clean with soap and water, then rinse and dry.
4. Clean any debris from around element with a clean cloth, **SLIGHTLY** dampened with hot water.
5. Wipe clean the area above the pans and exterior surfaces using a clean, **SLIGHTLY** damp cloth (cloth may be **SLIGHTLY** dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).
6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
7. Reinstall all dry pans and accessories—make sure the diffuser plate (with words side facing up) sits between the water pan and the hot plate.

Troubleshooting

Issue	Possible Cause	Solution
Unit Does Not Heat	<p>A. No power to unit</p> <p>B. Heat Control not working</p>	<p>A. Ensure unit is plugged into the wall outlet. See Electrical Requirements Section for electrical specifications. Make sure Heat Switch is ON.</p> <p>B. Hot plate works, but cabinet does not heat, possible Heat Control issue, contact qualified service personnel for inspection/repair.</p>
Little or No Humidity	<p>A. Water level too low</p> <p>B. Diffuser plate is upside down</p> <p>C. Hot Plate issue</p>	<p>A. If cabinet is heating, but does not produce humidity, check water level.</p> <p>B. The diffuser plate is located between the hot plate and the water pan. Make sure the diffuser plate is positioned so the word side faces up.</p> <p>C. If water level is good and diffuser plate is positioned correctly, but no humidity is produced, possible hot plate issue. Contact qualified service personnel for inspection/repair.</p>
Cabinet Not Hot Enough	<p>A. Set Point</p> <p>B. Low Voltage</p>	<p>A. Check the set point temperature, adjust as needed (reference, Adjusting the Set Temperature section of this manual).</p> <p>B. Unit takes a long time to heat, or not holding temperature - indicates low voltage at wall, contact qualified service personnel for inspection/repair.</p>
Heat Shuts Off Before Reaching Set Point	<p>A. High Limit</p>	<p>A. Possible high limit issue, contact qualified service personnel for inspection/repair.</p>
Rotisserie Does Not Stop When Door is Opened	<p>A. Motor or Switch</p>	<p>A. Do not use, contact qualified service personnel for inspection/repair.</p>
Rotisserie Does Not Rotate	<p>A. Motor or Switch</p>	<p>A. If light switch is on, door is closed, and rotisserie does not rotate, possible motor or switch issue, contact qualified service personnel for inspection/repair.</p>
Product too Hard/Dry	<p>A. Water Level</p>	<p>A. Check water level, ensure pan is heating.</p>
Pretzels too Dry	<p>A. Too Hot</p>	<p>A. Check the set point temperature, adjust as needed (reference, Adjusting the Set Temperature section of this manual).</p>