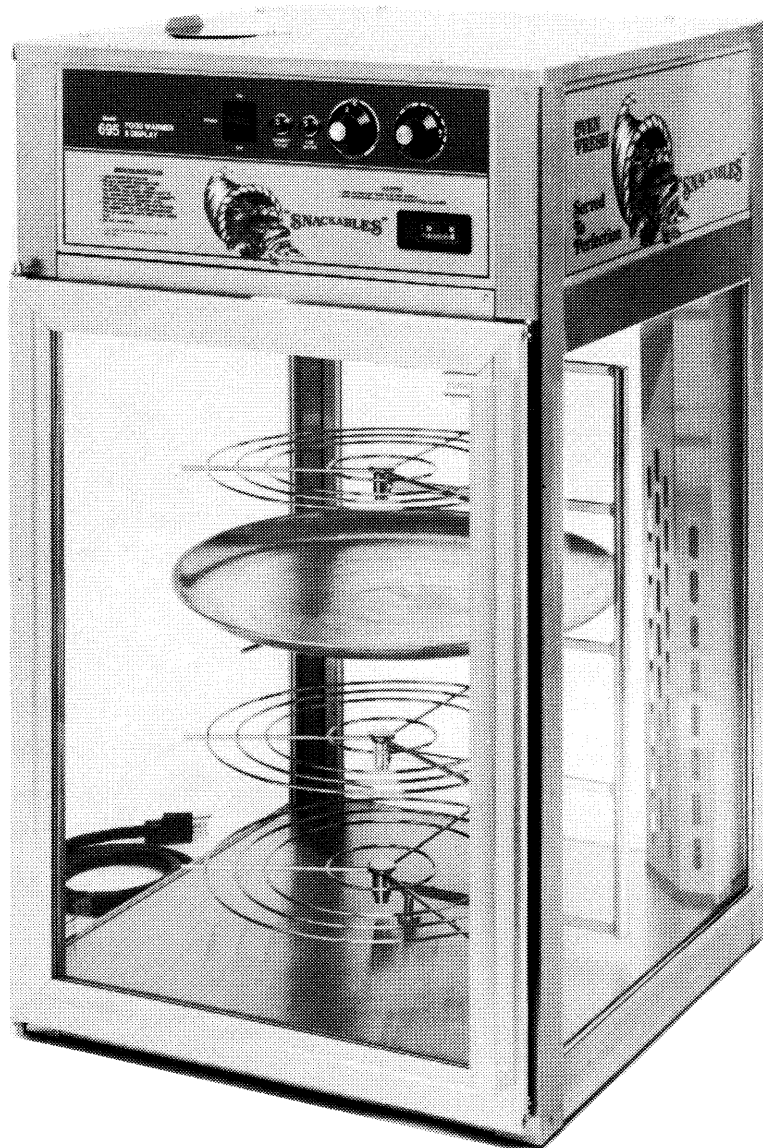


# EVERYBODY LIKES IT HOT!



**Model  
695<sup>B</sup>  
FOOD  
WARMER  
AND  
DISPLAY**

FP140029

Snack foods have to be hot and moist to be appealing. Cold won't do . . . dry won't do. Wisco's 695 Food Warmer and Display keeps your snack foods hot and moist with fresh-out-of-the-oven flavor and eye appeal. That means longer holding time with less product loss. And that means more profits for you. Now - isn't that appealing?



**WISCO INDUSTRIES, INC.**

OREGON, WISCONSIN 53575 • TELEPHONE (608) 835-3106

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# INTRODUCTION

We congratulate you on your recent selection of the Wisco 695 Food Warmer and Display Unit. Our organization has tremendous pride in presenting you with a dependable, top quality unit that is designed to provide you with years of reliable service.

## GENERAL

Snack foods are most appealing when hot and moist. Cold won't do...dry won't do. Wisco's 695 Food Warmer and Display Unit is designed to keep your snack foods hot and moist for long periods of time with that fresh-out-of-the-oven flavor and eye appeal.

The 695 Display Warmer offers flexibility with its sophisticated environmental control system. It provides superior conditions for holding a variety of foods by allowing you to match selectively the precise temperature and humidity balance that is best for your product.

As a safety precaution we recommend all instructions and safety tips appearing in this manual be reviewed prior to operation.

# MODEL DESCRIPTION

## CONSTRUCTION

Wisco's Display Warmer is constructed of 22 gauge brushed stainless steel with aluminum extruded door frame. The unit is equipped with tempered glass sides and door panels, and a rotating carousel. The display carousel is chrome plated, featuring four rotating racks, and is easily removable for quick cleaning.

## FEATURES

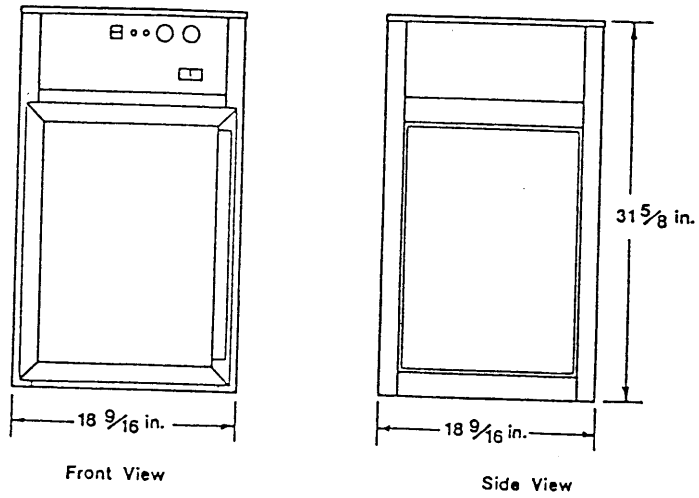
This unit features an attractive control panel complete with lighted power switch, independent temperature and humidity controls, indicator lights, and a thermometer displaying chamber temperatures.

The door is designed for easy conversion to open right or left.

# SPECIFICATIONS

## DIMENSIONS

Figure 1



## ELECTRICAL

Units are shipped complete with a pre-wired 6 foot cord with plug and operate on 120 Volts, AC, 60 Hz, 15 amp grounded receptacle.

**ELECTRICAL RATING:** 1440 Watts, 12 amps.

# OPERATING INSTRUCTIONS

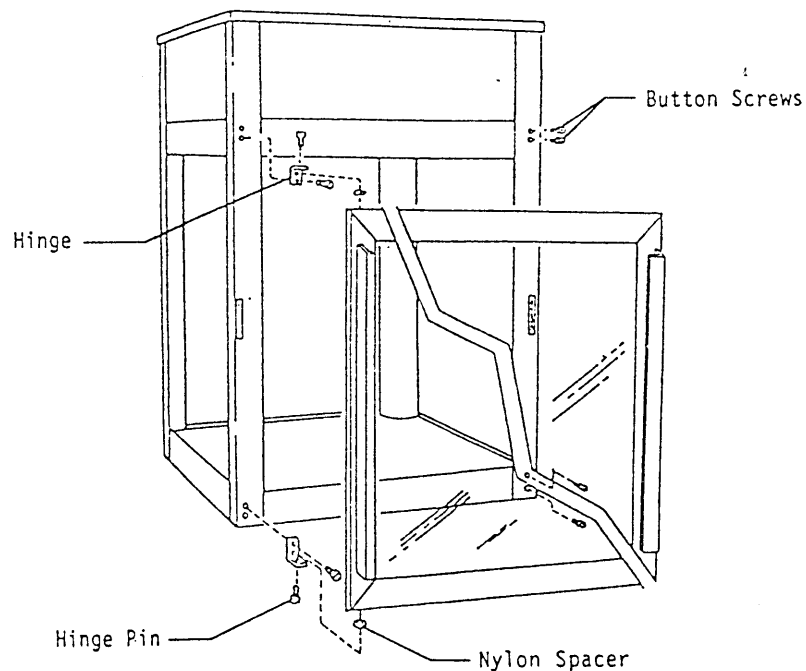
## PREPARATION

The Carousel Tree and Racks are securely fastened in place for shipping. It is necessary that the Carousel Collar (located at the center of the Ceiling Chamber), and the four rotating Racks, be released prior to operation.

## REVERSABLE DOOR

The Access Door is designed for easy conversion to open right or left. Survey the selected operating area to determine if conversion is necessary, (See Figure 2).

Figure 2



TO CONVERT DOOR:

1. Turn Unit Off: DO NOT tip unit on its back or sides. Water will escape from the reservoir causing electrical short or possible shock.
2. Remove Door: Slide the front of the Food Warmer toward the edge of the counter or table top, until the lower Hinge Pin is accessible by screw driver. While supporting the door, remove the upper and lower Hinge Pins and Nylon Spacers.
3. Reverse Hinges: Using a 3-32 Allen Wrench, remove the four Button Screws located on the right and left columns. Move the Hinges to the opposite column and reassemble.
4. Replace Door: Rotate the door 180 , insert the Spacers and Hinge Pins.

Note: The Nylon Spacers must be reinserted between the door and hinges.

## OPERATION

- 1) Turn the Power Switch located at the control panel to "ON".
- 2) Set the Humidity Selector to desired level.
- 3) Set the Temperature Selector to the desired temperature (See Recommended Display Times).
- 4) Fill the Water Reservoir (See Water Reservoir).

Allow 30 minutes to preheat a full reservoir of water. The elements automatically energize as needed to maintain the desired setting.

The reservoir capacity permits uninterrupted operation for approximately 8-12 hours, depending upon settings and how frequently the door is opened.

The green lamp is designed to prevent the over filling of the water reservoir. Its only function is to indicate when the reservoir is full and to stop adding water. As the water level recedes the green lamp will deactivate.

When the red indicator light activates, it is signalling that the water level is low, and water should be added to the unit immediately.



## **WATER RESERVOIR**

On initial start-up, add distilled water to the reservoir until the green indicator light activates signalling that the reservoir is full. We recommend using only distilled water, to preserve the life of the electrical and mechanical components.

If you do not have distilled water available for the initial operation of the unit, regular tap water may be substituted. However, continued use of tap water over a period of time will result in diminishing efficiency and eventual failure of the humidity control components.

The reservoir fill is located on top of the cabinet. Slide the cover open and fill the reservoir with distilled water. It is important to reposition the cover after filling the reservoir to maintain a sanitary environment within.

Note: Reservoir capacity on initial fill is 3 quarts 8 ounces maximum. Refill capacity at the time the red indicator lamp activates is 2 quarts maximum.

**DRAINING WATER RESERVOIR:** As a safety precaution, it is recommended that the 695 Display Warmer water reservoir be drained prior to moving the unit. This is to prevent water from spilling into the food compartment or onto electrical components.

## RECOMMENDED DISPLAY TIMES

### FOOD TYPES, DISPLAY TIMES, AND SETTINGS

FOOD TYPES	TIME	HUMIDITY	TEMP.
Bagels	2 hours	High	140
Biscuits	2 hours	Medium	140
Burritos	2½ hours	Medium	155
Chicken	4 hours	High	165
Corn on the Cob	3 hours	Medium	150
Egg Rolls	2 hours	Medium	155
Fish	2 hours	High	160
Meat Pies or Turnovers	2½ hours	Medium	155
Pastry or pie	2 hours	High	140
Pizza Thin Crust	1 hour	Medium	165
Pizza Thick Crust	2 hours	Medium	165
Ribs	4 hours	High	155

We recommend, when displaying two or more foods, that the products be similar to prevent an exchange of flavors.

Actual temperature and humidity settings may vary depending upon product make-up and consistency.

Note: Some pizza products require temperatures of 205°F with the humidity set on High.

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## CLEANING

As a safety precaution we recommend, that you disconnect the power cord prior to maintenance or moving of this unit.

To maintain the original luster finish, we recommend daily cleaning of the interior and exterior with a damp cloth.

For stubborn stains DO NOT use abrasive cleaners or pads, they could scratch the brushed stainless steel finish.