



MODEL 727/727HH

This unique compact warmer utilizes heated, circulating air to maintain food at proper temperatures for extended periods of time. It has the capability of accommodating a variety of food products such as pretzels, cheese cups, cookies, wrapped sandwiches, burritos, pastries, and many more

FEATURES:

- Acrylic display
- “Ready To Go” graphic
- Adjustable thermostat
- Temperature range to above 150 deg. F.
- Dual front doors
- Stainless steel base
- Overhead illumination
- 2 removable racks
- Model 727: Non-humidified
- Model 727HH: Humidified

ELECTRICAL DATA:

VOLTS:	120	AMPS:	2.5	WATTS:	300
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- Best when operated on an individual branch circuit
- Approx. 68” power cord length

DIMENSIONS:

- Outside: 13¼”W × 12¼”D × 18¼”H
- Upper Rack: 11½”W × 9”D
- Lower Rack: 11½”W × 11½”D





SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 16”D x 16”W x 23”H
- SHIPPING WEIGHT: 23 lbs.



FP140120 REV: B

IMPORTANT: Read the following safety and operation instructions to avoid damage to equipment or property.

-  Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.
-  Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.
-  Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.
-  Unplug warmer when not in use.

EQUIPMENT SETUP:

Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that all light bulbs are securely in their sockets.

OPERATIONS:

This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared to a temperature of above 160°F before placing in the warmer.

OPERATING INSTRUCTIONS

1. Plug unit in.
2. Before loading prepared food product into warmer, you must preheat the unit for 30 minutes at a setting of 4 or 5 on the thermostat dial. After the preheat time has elapsed, you can then go ahead and place the previously prepared food product inside.
3. Set thermostat to desired level.





TEMPERATURE

The amount of product placed in the warmer will affect the performance of the warmer. We suggest periodically checking the internal temperature of the product and adjusting the temperature settings if necessary. Keep door(s) closed when not serving.

The following temperatures are **APPROXIMATE** and can vary due to unit location, electrical supply, product used, etc. Intended as a guideline only.

SETTING	TEMPERATURE READING
1	85° F
2	105° F
3	140° F
4	165° F
5	Above 190° F

CLEANING INSTRUCTIONS

-  Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.
-  Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.
-  The use of any type of ammonia, alcohol or chlorine based household cleaners will cause cracking of the door/enclosure and is not covered under any warranty. Use warm soapy water and a soft cloth only.
-  Do not steam clean or use excessive water on unit to avoid personal injury or electrical shock.


It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Stubborn stains on base of unit and/or shelves may be removed with a non-abrasive cleaner and a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

STEP 1: Unplug unit from electrical supply

STEP 2: Let unit cool before cleaning

STEP 3: Clean with warm soapy water and a soft cloth only

TROUBLESHOOTING:

-  Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

Unit not working:

- Check power switch position, power cord, and/or electrical circuit

Display light not working

- Tighten or replace bulb

Loud noise coming from unit:

- Check to see that blower motor is functioning properly

Unit not heating properly:

- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at correct setting for your food product?
- Turn unit on, open door, and verify that hot air is being blown into unit from under the canopy. If not, your blower motor may not be functioning properly.
- If the air being blown in is not hot, then the thermostat may not be functioning properly.

Food product drying out:

- Is your food product being left in the warmer past its shelf life?

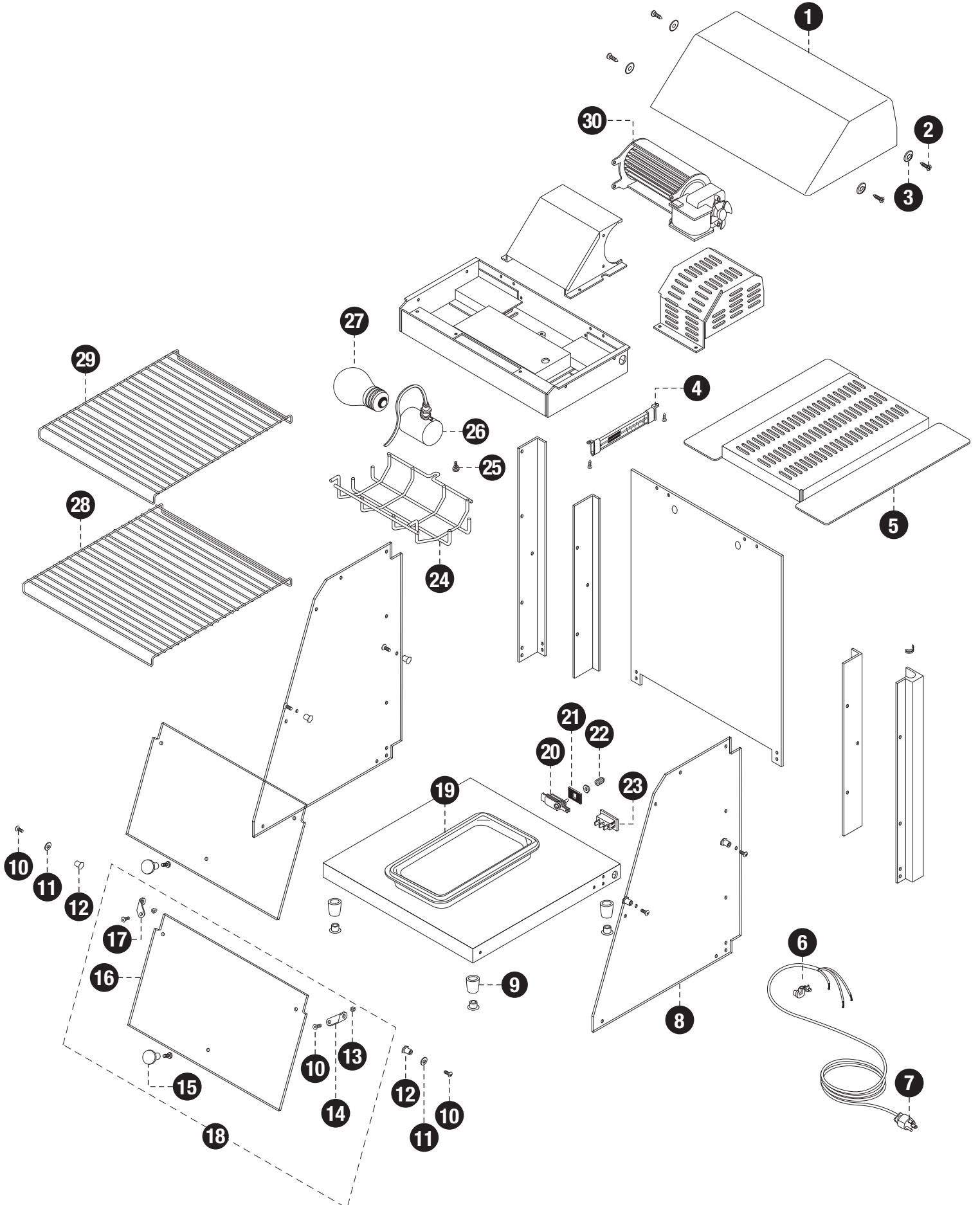
◦ Shelf life is determined by personal preference and can vary greatly dependant upon the product, how it is packaged, etc.

NOTES:

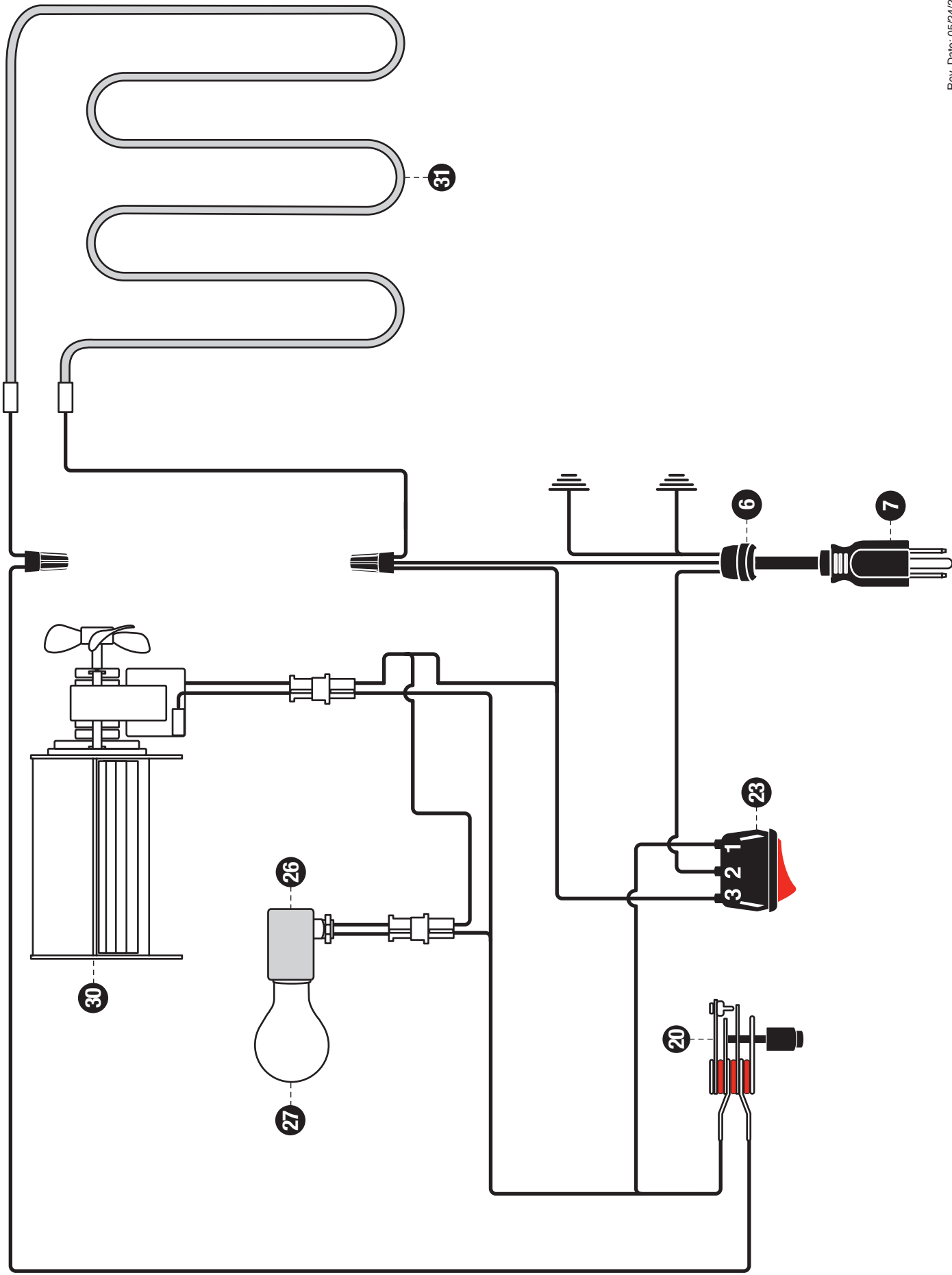
PARTS LIST:**MODEL 727**

ITEM #	PART#	DESCRIPTION
1.	0022354	BLACK HOOD
2.	0016128	HOOD SCREWS
3.	0016129	CUP WASHERS
4.	0016123	THERMOMETER
5.	0022365	HUMIDITY CAP
6.	0016180	STRAIN RELIEF
7.	0016181	POWER CORD
8.	0022363	ACRYLIC SIDE
9.	0023040SK	BOTTOM FOOT SERVICE KIT
10.	0016133	#8-32 SCREW
11.	0022373	WASHER
12.	BSOS-832-10	PEM STUD
13.	0016136	#8-32 ACORN NUT
14.	0022366R	HINGE BRACKET (RIGHT)
15.	0018030	DOOR KNOB
16.	0022364	ACRYLIC DOOR
17.	0022366L	HINGE BRACKET (LEFT)
18.	0022364SK	727 DOOR SERVICE KIT
19.	0022376	HUMIDITY PAN
20.	0016190	REGULATIN THERMOSTAT
21.	I013163	THERMOSTAT DIAL
22.	0016157	THERMOSTAT KNOB
23.	00486	POWER SWITCH
24.	0022367	BULB GUARD 727
25.	0016428	10-32 X 3/8 BRASS THUMB SCREW
26.	0022375	LIGHT SOCKET ASSY
27.	0022372	100 WATT INCANDESCENT LAMP
28.	0022721	RACK 12" X 11-1/4"
29.	0022380	RACK 12" X 9"
30.	0022356	BLOWER MOTOR
31.	0018079	HEATING ELEMENT 120W, 120V
*	0021198	7" 16AWG WHITE 1/4FC-3/8ST 300V 200C
*	00140	WIRE NUT
*	0016187	15" 18AWG GROUND WIRE
*	0022369	WIRE HARNESS 727
*	0016170	GROUND WIRE
*	I013175	READY TO GO DECAL 580/727/737

Model 727 Series Exploded View



Model 727 Series Wiring Diagram



1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.

You can also email us at: contact@wiscoind.com

* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.

* At time of call Wisco Industries will assist you in:

- getting your unit replaced/exchanged
- and/or obtaining repair parts
- and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous United States, Hawaii and metropolitan areas of Alaska only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii or metropolitan areas of Alaska only.

Time Period

One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exclusions

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800)999-4726 or email contact@wiscoind.com to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt at your expense. We will issue a refund in the form of your original payment, less a 20% restock fee. Wisco Industries will not reimburse any shipping and handling fees. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage.

If you would like to return an item please call us at 608-835-3106 or toll free at 1-800-999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: contact@wiscoind.com You will be given a return # and return instructions. We can not accept returns without a return #. Please be sure to include a copy of the packing list with the return.