

8. Keep **well inserts**/steam table pan(s) covered to maintain ideal service temperature.
9. These units are designed for keeping food at serving temperature, not for cooking. Food placed in warmer should be already fully cooked.
10. When finished for the day, turn unit off by pressing the **power switch** to the Off (O) position. When the power is off, the **power switch** light will go out.

#### CLEANING AND MAINTENANCE

1. Always clean equipment thoroughly before **first** use. Clean unit daily. Use warm, soapy water. Mild cleansers and plastic scouring pads may be used to remove baked-on food and water scale. The clear lids for the DWW-3P & DWW-2P are top-rack dishwasher safe.
2. When performing any cleaning or maintenance to this unit, **be sure to first turn it off, unplug from power outlet, and allow to cool.**
3. Hot water in the inner water holder may be safely drained with the safety spigot.
4. NEVER clean any unit by immersing it in water.
5. All service should be performed by an authorized service agency.
6. Do not use chlorides or chloride-based products in this unit. Always clean equipment before use. Rinse thoroughly to remove all residue.

**Failure to comply with these instructions may void unit warranty.**

#### WARRANTY

Cadco warrants that this appliance be **free from defects** in material and workmanship for a period of one year from date of purchase. A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

**Please note: This appliance is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco\* or an authorized service center for service**, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. (Warranty provides repair of unit and returning it to customer.)

-If sending it to Cadco, ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. **\*Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item directly to Cadco for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.**

-If not sending it directly to Cadco for service, call us at 860-738-2500 for the location of your nearest authorized service center.

-\*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

When shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to service location.

Warranty is applicable only in USA and Canada\*.

#### IMPORTANT NOTES:

Model # \_\_\_\_\_ Date of Purchase: \_\_\_\_\_

Place of Purchase: \_\_\_\_\_

**To expedite all warranty claims please keep your dated sales receipt from place of purchase.**

9/20/2006 RV04



## Double & Triple Well Warmers

### Use & Care Manual Models DWW-3P, DWW-2P & DWW-11



DWW-3P



DWW-2P



DWW-11

All Models: 1200 Watts / 10 amps / 120 Volts / 60 Hz / Single Phase

### Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098

(860) 738-2500 • Fax (860) 738-9772

Website: [www.cadco-ltd.com](http://www.cadco-ltd.com)

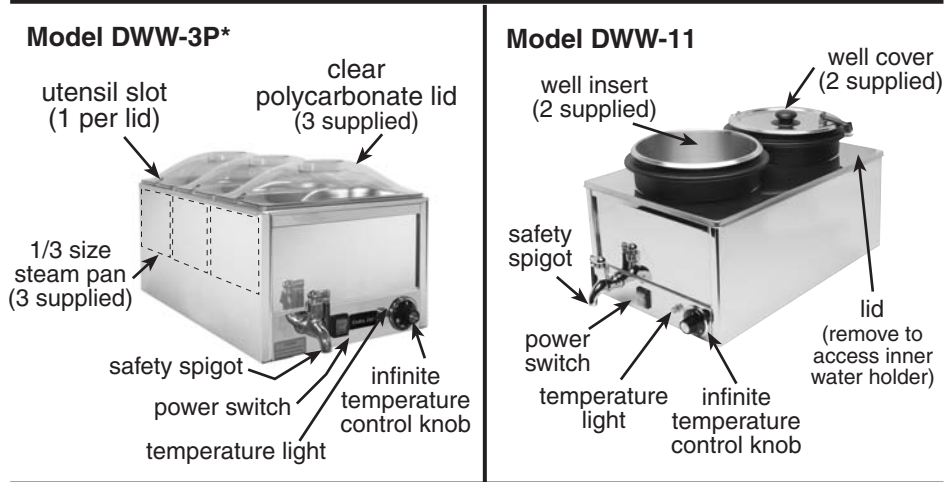
E-mail: [info@cadco-ltd.com](mailto:info@cadco-ltd.com)

**Congratulations** on your purchase of a high quality Cadco Commercial warming appliance.

### IMPORTANT SAFEGUARDS

1. **Read all instructions before use.**
2. Do not touch hot surfaces! Always use hot pads or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug or tray in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use or before cleaning. Allow to cool completely before cleaning or storing.
6. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner. Call Cadco Customer Service at 860-738-2500 with any questions or service needs. Canadian customers call Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.
7. Do not use this appliance outdoors.
8. Do not let cord hang over an edge of table or counter. Do not let cord touch appliances hot surface.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use this appliance for other than intended use.
11. Do not clean with metal scouring pads. They can scratch and ruin your finish.
12. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation.
13. **Do not use plastic dishes or plastic wraps in warmer.**
14. **Do not run the unit dry. It is designed for wet operation only.**

### SAVE THESE INSTRUCTIONS



\*Model DWW-2P = same as DWW-3P, except has (2) 9 qt. pans & lids

inner water holder (stainless steel)

**Full Size Warmer configuration**

Note: Removing the wells/steam pans, well covers, and lids from the DWW-3P or DWW-11 provides the Full Size Warmer configuration.

### IMPORTANT NOTES

1. Your unit is equipped with a grounded, current-carrying plug. This plug will fit into any 3 pronged outlet. This is a safety feature.
2. **Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the unit, and that your electrical circuit can handle the Amps used by the unit in addition to any other appliances operating on the same circuit.**
3. A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.  
-If a long cord set or extension cord is used:  
(A) The marketed electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.  
(B) The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over accidentally.

### OPERATING INSTRUCTIONS

1. Plug unit into appropriate electrical outlet. (See Important Notes.)
  2. **This unit is for wet operation only. Running it dry will void the warranty.**
    - Add about 4 quarts of water to inner water holder. There should be liquid at least to the MIN fill line at all times during operation.
    - Do not exceed the MAX fill line in the inner water holder when using well inserts /steam table pan(s)
    - You may use more than 4 quarts of liquid in the inner water holder when NOT using well inserts /steam table pan(s) (EX., if keeping corn on the cob warm or heating hot dogs directly in the inner water holder.)
  3. If using steam table pans or well inserts, position them as applicable:
    - Steam table pans should be positioned so their top edges sit on the top lip of the inner water holder. Use enough steam pans to cover the top of the inner water holder so steam does not escape. Cadco warmers will handle one full size, two half size, or three third size steam table pans.
    - If using well inserts, first put the lid on the inner water holder. Then position the well inserts in the holes in the lid, and put well covers in place. If well inserts "bob" in the water and do not sit firmly in place, remove some of the water from the inner water holder through the safety spigot.

NOTE: Models DWW-2P & DWW-11 have two 9 quart well inserts = total 18 quarts. Model DWW-3P has three 1/3 size, 5 quart, 6" deep steam pans = total 15 quarts.
  5. Turn unit on by pressing the power switch to the On (I) position. When the power is on, the power switch will light up with a green light.
  6. Turn infinite heat control knob to "212° F"/ high position and preheat for approximately 10 minutes if using 4 quarts of water. (Preheat longer if using more water.) Then set to desired heat position for holding temperature. The infinite heat control knob has 13 heat settings ranging from 104° - 212° F (40°-100°C.) Each line on the control knob represents a 5° C increment. Use the following chart to choose your heat setting:
- |               |              |              |              |
|---------------|--------------|--------------|--------------|
| 40°C = 104°F  | 45°C = 113°F | 50°C = 122°F | 55°C = 131°F |
| 60°C = 140°F  | 65°C = 149°F | 70°C = 158°F | 75°C = 167°F |
| 80°C = 176°F  | 85°C = 185°F | 90°C = 194°F | 95°C = 203°F |
| 100°C = 212°F |              |              |              |
7. The temperature light will come on only during heat cycle, and will go out when set heat level is attained.