



Your Solutions Partner

Installation and Operation Manual

Dri-Well Counter Top Soup Warmer

Models:

CSW-1

CSW-2

CSW-3



CAUTION: Please read this manual completely before attempting to install, operate or service this equipment

TABLE OF CONTENTS

Manufacturer’s Introduction 2

Important Safety Instructions..... 2

Specification Sheet 4

Installation 5

General Instructions 6

Operating Instructions 6

Daily Operation Checklist and Cleaning Guide 7

Troubleshooting 8

MANUFACTURER’S INTRODUCTION

The Duke Dry Channel Holding Technology was developed to provide the market with a more efficient method of keeping food warm. This equipment uses heaters to warm aluminum channels to a user set temperature. Advantages over steam tables include lower energy and maintenance costs, and the elimination of water to hold product.

IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.



Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



Indicates Important Information



Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.



Indicates hot surface which, if not avoided, could result in minor or moderate injury.

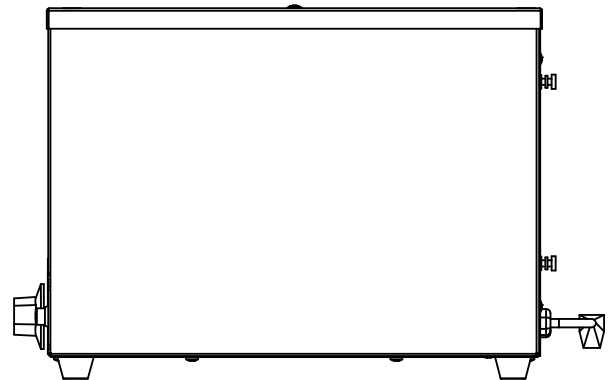
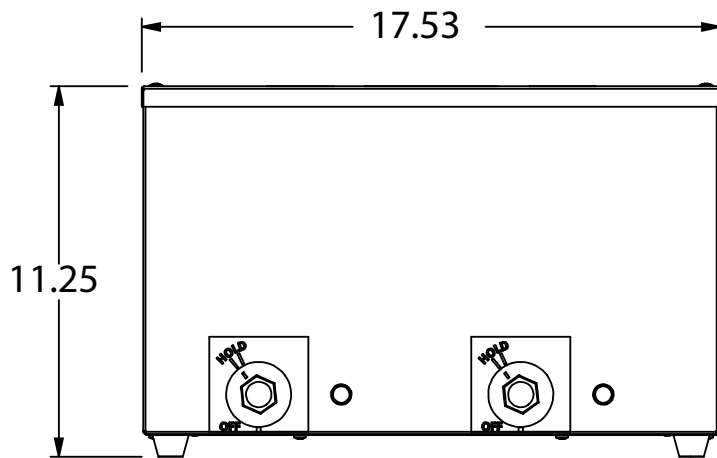
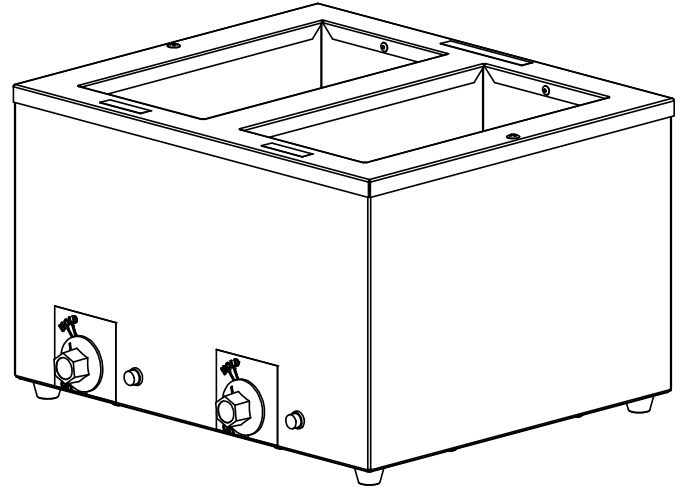
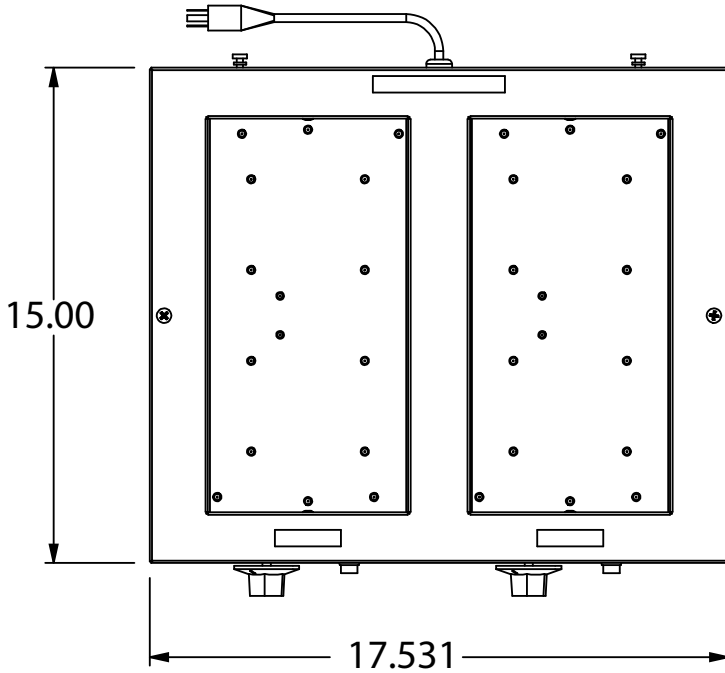
In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to remove or disconnect the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals on this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with dedicated electrical lines, protected by fuses or circuit breaker of the proper rating, in accordance with all applicable regulations.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

CSW SPECIFICATIONS



All Units	120V 60Hz 1Ph NEMA 5-15 Plug	
Model	Watts	Width
CSW-1	550W	9-1/2
CSW-2	1100W	17-1/2
CSW-3	1650W	26-1/2



INSTALLATION

Unpacking Unit:

- Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver/delivery person.
- Unpack and inspect for any damage, which was not evident on the outside of the shipping container (concealed damage). Contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered by the warranty.
- Do not attempt to use the unit if damaged.

NOTE: If unit has been stored in extremely cold area, wait a few hours before connecting power.

Operating temperatures permit safe installation of this holding unit with 0" of spacing between the unit and a combustible wall or partition.

CAUTION Do not install the holding unit near any combustible objects or surfaces affected by heat or moisture.

Electrical:

- The voltage and wattage ratings of this holding unit are given on the device nameplate.
- Connect the holding unit to a circuit having a voltage similar to that stamped on the device nameplate.
- Connections to supply line are to be made through the power cord supplied on the unit.

The holding unit is not fused and consequently must be connected to a fused circuit equipped with suitable disconnect means, as required by local code authorities.

GENERAL INSTRUCTIONS

CAUTION Never pour water into wells.
This unit is designed for dry heating only.

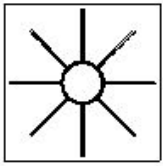
1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. Do not cook, warm or hold food directly in wells.
4. Never hold food below 150°F.
5. Always place covers on pans when not serving to prevent food from drying out and to reduce your operating costs.
6. For most efficient operation, keep empty, covered pans in each pan location during preheating and when a pan location is not in use.
7. The unit is shipped with Factory control settings that will hold soup at approximately 155° F under normal conditions.
8. The most satisfactory control settings must be determined by experience based on the nature of the foodservice and the type of operation as well as individual preference of the restaurant operator. The proper control setting necessary to keep foods at the desired temperature will vary dependent upon the frequency of turnover, size of food containers, amount of food in each container, room temperature, location of holding unit with respect to range or other heated equipment, air outlets, fans, doors and passageways.

OPERATING INSTRUCTIONS

1. Place empty pans or cover the channels with lids.
2. Turn the Knob(s) to the Hold position.
3. Allow the Channels to heat for at least **20** min.
4. Place fully warmed food into pans and place in pre-heated unit.
NOTE: This unit is not designed to reheat cold food product.
5. At end of day, remove all food pans and lids and turn off main power switch.
6. Let unit cool and clean per cleaning instructions.

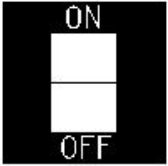
CAUTION To comply with sanitation requirements, do not set the temperature control to hold product lower than 155° F.

DAILY OPERATION CHECKLIST AND CLEANING GUIDE



Opening Checklist:

1. Place empty pans or cover the channels with lids.
2. Turn the Knob(s) to the Hold position.
3. Allow the Product Holding Cabinet to heat for at least 20 min.



Operation Instructions/Adjustments:

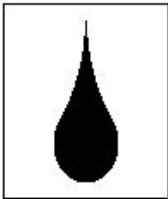
Indicator light will be lit while control is in the ON position.



Closing Checklist:

1. Turn the Knob(s) to the OFF position.
2. Remove all pans and pan covers.
3. Allow unit to cool for approximately 30 minutes.
4. Clean Dry Channel Unit as outlined in the Cleaning Instructions.

Cleaning Instructions:



1. Turn unit off and allow unit to cool before surface cleaning.
2. Wipe down the exterior and top of the unit with warm water and mild detergent using a soft cloth or sponge.
3. Wipe down the interior of the heated Dry Channel with mild detergent and a damp sponge or soft cloth. Do not use excessive amounts of water. Do not wring water out of cleaning pads into Dry Channel. Plastic scouring pads may be used to remove baked-on food.
4. Clean pans and pan covers using mild detergent and warm water, or in a dishwasher.



Electrical shock hazard. Do not wash with water jet or hose. Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel, Aluminum, and plastic surfaces.

TROUBLESHOOTING

There are no user serviceable parts on the Duke Counter Top Soup Warmer Unit. If a malfunction occurs, then check all switches and circuit breakers. Check rating label and confirm that unit is operating at the proper voltage. If the malfunction still exists, contact your Duke Manufacturing Company authorized service agent or call 1-800-735-3853.

To aid in reporting this unit in case of loss or theft, please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

MODEL NUMBER _____	SERIAL NUMBER _____
DATE OF PURCHASE _____	
DEALER _____	TELEPHONE _____
SERVICER _____	TELEPHONE _____



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