



**6055A                      FULL SIZE WARMER**  
**6055A-C                CANDY WARMER**  
**6055A-CW             COOKER/WARMER**  
**6055A-43             4/3RDS WARMER**  
**INCLUDES 120 & 220 VOLT**

## **OPERATING INSTRUCTIONS**

### **INTRODUCTION**

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.
3. Clean machine thoroughly before and after all uses following cleaning instructions below.

### **ELECTRICAL REQUIREMENTS**

Plug warmer into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the warmer for voltage and wattage requirements.

### **SAFETY INSTRUCTIONS**

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. This appliance is hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from appliance.
3. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left unattended.
4. Always unplug appliance when not in use and before cleaning, adjusting or maintaining this machine. To disconnect appliance, turn controls off and remove plug from power source.
5. Do not operate any appliance with a damaged or altered cord or plug, after the appliance malfunctions, has been dropped, or damaged. Return appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
6. Do not use outdoors. This appliance is not intended for use in wet or moist locations. Never locate appliance where it may fall into water.
7. Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
8. To reduce the risk of fire, it is recommended that the unit is placed on a non-combustible surface.
9. This appliance has electrical parts. Do not use it in areas where gasoline, paint, or flammable liquids are used or stored.

### **PREPARATION**

1. Set warmer on a flat, stable non-combustible surface near the power source.
2. Fill the SINK with approximately ½ inch of water. Do not allow water level to go higher than this. The food warmer will work most efficiently when used with water. Do not operate without water in the SINK. Handle hot water carefully.
3. If warmer fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

### **OPERATION**

1. Plug CORD into a grounded electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded properly.
2. Preheat the water in the SINK by covering the SINK with an empty food container or cover and set heat control knob to the maximum heat setting for the recommended time listed below.  
15 minutes if SINK was filled with HOT water.  
20 minutes if SINK was filled with COLD water.
3. The warmer is intended to hold containers of previously cooked, hot food at the proper temperature.
4. Place stainless steel containers (insets) of food into warmer. Cover inset with lid. To prevent spills, do not overfill the food container.
5. **Do not put food product directly into the warmer SINK. Food must always be placed in an inset.**
6. For the function of hot food holding, set the heat control knob to the desired setting. Monitor food temperatures closely for food safety. It is the responsibility of the operator to make sure that food is maintained at a safe temperature for serving. **The insets must be covered to maintain temperatures when food is not being served.**
7. During normal operation for food holding, periodically remove container and check water level. Add hot water if necessary. Stir occasionally.
4. Turn warmer off when not in use. To disconnect appliance, turn controls off and remove plug from power source.

**THESE WARMERS ARE DESIGNED TO OPERATE WITH WATER IN THE SINK. WET OPERATION IS NECESSARY TO MAINTAIN SAFE FOOD TEMPERATURES, FOR MORE EVEN HEAT DISTRIBUTION, LOWER OPERATING COSTS AND LONGER TROUBLE FREE SERVICE. FOOD INSETS MUST BE COVERED TO MAINTAIN TEMPERATURE WHEN FOOD IS NOT BEING SERVED.**

### **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the warmer. To maintain appearance and increase the service life, the warmer should be cleaned at least daily.

1. Unplug the power cord and let warmer cool before cleaning or moving.
2. Carefully empty the hot water from the SINK.
3. Wipe the SINK interior with a clean, damp cloth.
4. **Do not immerse in water or other liquid.** Do not clean with a water jet.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.
6. TO REMOVE SCALE, USE 1 TSP. WHITE VINEGAR TO 1 CUP OF WATER, LET STAND, RINSE, REPEAT IF NECESSARY.

## TROUBLESHOOTING

|                                    |                                                                                               |
|------------------------------------|-----------------------------------------------------------------------------------------------|
| Won't Heat                         | Check that unit is plugged in                                                                 |
|                                    | Check that thermostat is turned to desired heat setting                                       |
|                                    | Check that inset pan has correct amount of water                                              |
| Product Cold/Not to Temperature    | Adjust thermostat to increase temperature.                                                    |
| Product too Hot                    | Adjust thermostat to decrease temperature.                                                    |
| Unit Blows Fuse or Circuit Breaker | Check to make sure circuit is not overloaded. Unplug from power and check for short circuits. |

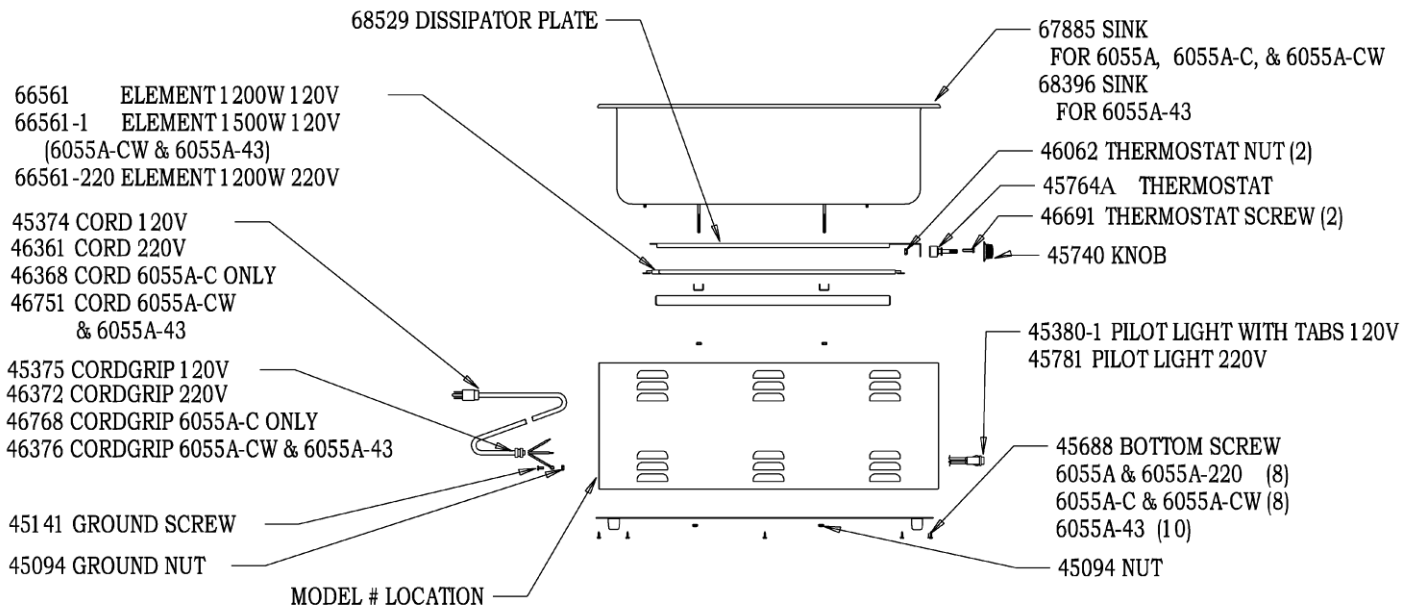
Food must be heated to safe temperatures prior to putting in warmer.

Note: Pilot light cycles with heater operation.

## SERVICE INSTRUCTIONS

**Repair: to avoid serious injury or damage, do not repair the warmer or replace a damaged power cord yourself. Repairs must be coordinated through: NEMCO Food Equipment customer service at 1-(800) 782-6761.**

### 6055A-( ) WARMERS



**NEMCO FOOD EQUIPMENT** 301 Meuse Argonne, Hicksville, OH 43526

Phone: (419) 542-7751 Fax: 419-542-6690 Toll Free: 1-800-782-6761

[www.nemcofoodequip.com](http://www.nemcofoodequip.com)



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