

CLEANING & MAINTENANCE (CONTINUED)

4. Model WT-100 has a high-grade, long-life porcelain-on-steel heating surface. Models WT-5S, WT-10S and WT-40S have a stainless heating surface. When cleaning or polishing the stainless heating surface of Models WT-5S, WT-10S and WT-40S, rub **with the grain** of the surface to avoid scratches. Avoid using rough paper towels, which may also scratch the surface.
5. To polish, use a non-abrasive glass cleaner.

WARRANTY

Cadco warrants that this Warming Tray be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) 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 Warming Tray is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road Winsted, CT 06098. If 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 us.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

IMPORTANT NOTES:

Date of Purchase: _____

Place of Purchase: _____

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



Warming Trays

Use & Care Manual

Models WT-5S, WT-100, WT-10S, WT-40S



Cadco, Ltd.

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Winsted, CT 06098

860-738-2500 • Fax 860-738-9772

E-mail: info@cadco-ltd.com

Website: www.cadco-ltd.com

Congratulations on your purchase of a high quality Cadco Commercial Warming Tray.

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 warming 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 tray 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 Factory Service at (860) 738-2200 . In Canada call (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 appliance's 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 or rough paper towels. 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. **Always unplug appliance from outlet when not in use!**
14. **Do not use plastic dishes or plastic wraps on tray.**

SAVE THESE INSTRUCTIONS

IMPORTANT NOTES

1. Your unit is equipped with a grounded, current-carrying 3 pronged plug which will fit into any standard 3 pronged outlet. This is a safety feature. **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.**
2. 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

Initial Use:

1. Heat the appliance without foods on it for approximately 10 minutes at maximum setting in order to seal the special coating. Temporary smoking is normal during initial use.
2. Let the unit cool down, unplug it, and wash heating surface before placing any food directly on the heating surface for the first time.

Subsequent Use:

1. This warming tray is equipped with a control knob for the adjustable thermostat. Heat ranges from 155 ° to 205 °F. Turn the unit to desired heat level and preheat for at least 5 minutes before placing hot food on tray.
2. You may place food directly on the heating surface, or leave it in heatproof food containers. **Do not use plastic dishes or plastic wraps on tray.**
3. Food placed on tray should be fully cooked and already hot. Tray is designed for keeping food warm only, not for heating it from a cold or frozen state.
4. The light will come on only during heat cycle.
5. When done, turn control knob to off position and then unplug the unit.

SUGGESTIONS FOR USE

- The warming surface is ideal for placing your professional sheet pans or steam table pans or other pans or casserole dishes right out of the oven to keep foods warm and ready to serve.
- Keep entrees warm while preparing other foods.
- An attractive alternative for serving warm desserts.

CLEANING & MAINTENANCE

1. When performing any cleaning or maintenance to this unit, **be sure to unplug from power outlet first, and allow to cool.**
2. Do not immerse warming tray or plug in water.
3. The most effective and safe way to clean the warming tray is with a mild detergent and a soft moist cloth. **Do not use any scouring agents!** (You may use Bon Ami Cleanser.) **Do not allow water to spill or seep into frame.**