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Adcraft SK-500W

Adcraft 11.4 Quart Soup Kettle Warmer

MODEL: SK-500W

Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Adcraft 11.4 Quart Soup Kettle Warmer, Model SK-500W. Please read all instructions thoroughly before using the appliance to ensure proper function and to prevent injury or damage.

Important Safety Instructions

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact qualified service personnel for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for commercial use only.
- **WARNING:** This product can expose you to chemicals including Lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

What's in the Box

Upon unpacking, ensure all components are present and undamaged:

- Adcraft Soup Kettle Warmer Base
- Stainless Steel Insert (11.4 Quart)
- Slotted Stainless Steel Lid with Hinge

Setup Instructions

1. **Unpack:** Carefully remove all packaging materials from the soup kettle. Retain packaging for future storage or transport if needed.
2. **Inspect:** Check the appliance for any signs of damage. Do not operate if damaged.
3. **Initial Cleaning:** Before first use, wash the stainless steel insert and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the kettle base with a damp cloth.
4. **Placement:** Place the soup kettle on a stable, level, heat-resistant surface. Ensure there is adequate ventilation around the unit and that it is not near flammable materials or water sources.
5. **Assemble:** Place the clean stainless steel insert into the kettle base.



Image: The Adcraft 11.4 Quart Soup Kettle Warmer, showing its black exterior, stainless steel insert, and hinged lid. The power cord and temperature control knob are visible on the side.

Operating Instructions

1. **Fill Water Bath:** Pour approximately 0.6 to 0.8 liters (20 to 27 fluid ounces) of water into the kettle base, surrounding the stainless steel insert. Do not overfill; the water level should be below the rim of the insert. This water bath helps to evenly distribute heat and prevent scorching.
2. **Add Food:** Place your pre-heated soup, stew, chili, or sauce into the stainless steel insert. The kettle is designed to keep food warm, not to cook it from cold.
3. **Secure Lid:** Place the slotted stainless steel lid onto the insert. The hinged design allows for easy access and serving.
4. **Connect Power:** Ensure the temperature control knob is set to the "OFF" position. Plug the power cord into a grounded 120V AC electrical outlet.
5. **Set Temperature:** Turn the temperature control knob clockwise to the desired setting. The temperature can be

adjusted from 80°F (27°C) to 200°F (93°C). A red indicator light will illuminate, indicating the unit is heating.

- 6. **Warm-up Time:** Allow approximately 20-30 minutes for the water bath and food to reach the set temperature.
- 7. **Serving:** Use the hinged lid for convenient serving. Always use appropriate serving utensils.
- 8. **After Use:** Turn the temperature control knob to the "OFF" position and unplug the unit from the wall outlet. Allow the kettle to cool completely before cleaning.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your soup kettle warmer.

- 1. **Disconnect Power:** Always unplug the unit and allow it to cool completely before cleaning.
- 2. **Remove Components:** Carefully remove the stainless steel insert and lid.
- 3. **Clean Insert and Lid:** Wash the stainless steel insert and lid with warm, soapy water. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry completely to prevent water spots or mineral buildup. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
- 4. **Clean Exterior:** Wipe the exterior of the kettle base with a damp cloth. For stubborn stains, use a mild, non-abrasive cleaner. Do not immerse the base in water or spray water directly onto it.
- 5. **Clean Water Bath Area:** Periodically clean the interior of the kettle base where the water bath sits to remove any mineral deposits. Use a descaling solution if necessary, following the product's instructions, then rinse thoroughly with a damp cloth.
- 6. **Storage:** Ensure all parts are dry before reassembling or storing the unit. Store in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Unit does not heat.	Not plugged in; power switch off; faulty outlet; internal issue.	Ensure unit is securely plugged into a working 120V outlet. Check if the temperature control knob is turned ON. Test the outlet with another appliance. If problem persists, contact service.
Food is not warm enough.	Temperature setting too low; insufficient warm-up time; lid not properly sealed.	Increase the temperature setting. Allow more time for the unit to reach temperature. Ensure the lid is properly seated on the insert. Ensure water bath is filled correctly.
Food is too hot/scorching.	Temperature setting too high; no water in the water bath.	Reduce the temperature setting. Ensure the water bath is filled with the recommended amount of water.
Water bath is boiling rapidly.	Temperature setting too high.	Lower the temperature setting. The water bath should simmer gently, not boil vigorously.

Specifications

Model Number	SK-500W
Capacity	11.4 Quarts

Voltage	120V
Wattage	500W
Amperage	4 Amps
Temperature Range	80°F to 200°F (27°C to 93°C)
Dimensions (Overall)	15.9" L x 15.9" W x 14.56" H
Material (Exterior)	High-impact Plastic
Material (Insert & Lid)	Stainless Steel
Color	Black

Warranty and Customer Support


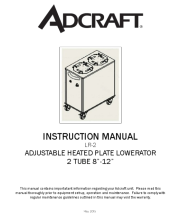
For warranty information, technical assistance, or to inquire about replacement parts, please contact Adcraft customer support. Refer to your purchase documentation or the Adcraft official website for current contact details.









Adcraft Website: www.adcraft.com



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Related Documents - SK-500W

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	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>

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