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› [Winco](#) /

› [Winco ESW-70 10 Quart Stainless Steel Electric Soup Warmer User Manual](#)

## Winco ESW-70

# Winco ESW-70 10 Quart Stainless Steel Electric Soup Warmer

## USER MANUAL

[Introduction](#) [Safety](#) [Components](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#)  
[Specifications](#) [Warranty](#)

## 1. Introduction

This manual provides essential instructions for the safe and efficient operation, setup, and maintenance of your Winco ESW-70 10 Quart Stainless Steel Electric Soup Warmer. Please read this manual thoroughly before using the appliance to ensure proper function and to prevent injury or damage. Keep this manual for future reference.

The Winco ESW-70 is a commercial-grade electric soup warmer designed to maintain food at optimal serving temperatures for extended periods. Its 10-quart capacity and adjustable temperature control make it suitable for various food service environments.

## 2. Important Safety Instructions

**WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.**

- Read all instructions before operating the appliance.
- Ensure the power supply matches the voltage specified on the appliance (120V~60Hz).
- Do not immerse the appliance base, cord, or plug in water or other liquids.
- Always unplug the appliance from the outlet when not in use, before cleaning, or before adding/removing parts. Allow to cool before handling.
- 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.
- Avoid contact with hot surfaces. Use handles or knobs.
- Do not use outdoors. This appliance is for indoor, commercial use only.

- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always place the appliance on a stable, level, heat-resistant surface.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use attachments not recommended by the manufacturer.
- This appliance is ETL listed for electrical safety (UL-197, CSA C22.2) and sanitation (NSF-4).

### 3. Product Components

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Familiarize yourself with the main parts of your Winco ESW-70 soup warmer:

- **Outer Shell:** The main stainless steel body of the warmer.
- **Inner Pot (Bain Marie):** A removable 18/8 stainless steel pot for holding food.
- **Hinged Lid:** A stainless steel lid with a hinged design for easy serving.
- **Temperature Control Knob:** Located on the front, used to adjust the heating level.
- **Power Indicator Light:** Illuminates when the unit is powered on and heating.



Image 3.1: The Winco ESW-70 Electric Soup Warmer. Visible components include the main stainless steel body, the hinged lid with a black knob, and the temperature control dial and red indicator light at the base.

## 4. Setup

Follow these steps to prepare your soup warmer for initial use:

1. **Unpack:** Carefully remove all packaging materials from the soup warmer. Inspect the unit for any damage.
2. **Clean:** Before first use, wash the inner pot and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the outer shell with a damp cloth.
3. **Placement:** Place the soup warmer on a stable, level, and heat-resistant surface. Ensure there is adequate ventilation around the unit and that it is not near any flammable materials or water sources.
4. **Assemble:** Place the clean inner pot into the outer shell.
5. **Fill Water Bath:** Pour approximately 1 to 1.5 inches of water into the outer shell, surrounding the inner

pot. This water bath is crucial for even heating and preventing food from burning. Do not overfill.

6. **Lid Placement:** Place the hinged lid onto the unit.

## 5. Operating Instructions

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To operate your Winco ESW-70 soup warmer:

1. **Prepare Food:** Ensure the food you intend to warm is already cooked and at a safe temperature before placing it into the inner pot. The warmer is designed to hold food at temperature, not to cook it from raw.
2. **Fill Inner Pot:** Carefully pour or place the prepared food into the 18/8 stainless steel inner pot. Do not fill above the maximum fill line, if indicated, or to the very top to prevent spills.
3. **Close Lid:** Place the hinged lid securely on the warmer.
4. **Connect Power:** Plug the power cord into a grounded 120V~60Hz electrical outlet. The power indicator light will illuminate.
5. **Set Temperature:** Turn the temperature control knob to your desired setting. Start with a medium setting (e.g., 7-8) and adjust as needed. The warmer will begin heating the water bath, which in turn heats the inner pot and its contents.
6. **Monitor:** Allow sufficient time for the food to reach and maintain the desired serving temperature. Stir the food periodically to ensure even heating.
7. **Serving:** When serving, the hinged lid can be folded back, remaining attached to the unit, which helps prevent drips and keeps the serving area clean.
8. **Turn Off:** After use, turn the temperature control knob to the '0' (off) position and unplug the unit from the electrical outlet.



Image 5.1: The temperature control knob, located at the base of the unit, allows for precise temperature adjustments. The red light indicates when the unit is powered on and actively heating.

## 6. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life of your soup warmer. Always unplug the unit and allow it to cool completely before cleaning.

- 1. Disconnect Power:** Ensure the unit is unplugged from the electrical outlet.
- 2. Cool Down:** Allow the soup warmer to cool down completely before attempting to clean.
- 3. Remove Components:** Carefully remove the hinged lid and the inner pot.
- 4. Clean Inner Pot and Lid:** The 18/8 stainless steel inner pot and lid are dishwasher safe. Alternatively, wash them with warm, soapy water, rinse thoroughly, and dry completely.
- 5. Drain Water Bath:** Carefully drain any remaining water from the outer shell's water bath.
- 6. Clean Outer Shell:** Wipe the exterior and interior of the outer shell with a damp cloth and mild detergent.

Do not use abrasive cleaners or scouring pads, as these can scratch the stainless steel finish. Ensure no water enters the electrical components.

7. **Dry:** Dry all parts thoroughly before reassembling or storing.
8. **Storage:** Store the soup warmer in a clean, dry place.

## 7. Troubleshooting

Refer to the table below for common issues and their potential solutions:

Problem	Possible Cause	Solution
Unit does not turn on / Power indicator light is off.	Unit not plugged in; Power outlet not functioning; Faulty power cord.	Ensure the unit is securely plugged into a working outlet. Check the circuit breaker. If the cord is damaged, discontinue use and contact support.
Food is not heating or heating slowly.	Temperature setting too low; Insufficient water in the water bath; Lid not properly closed.	Increase the temperature setting. Ensure the water bath is filled to the recommended level. Close the lid securely to retain heat.
Food is too hot or burning.	Temperature setting too high.	Reduce the temperature setting. Stir food periodically. Ensure there is water in the water bath.
Water bath is boiling dry quickly.	Temperature setting too high; Insufficient water initially.	Lower the temperature setting. Ensure the water bath is filled to the recommended level (1 to 1.5 inches).

If troubleshooting steps do not resolve the issue, please contact Winco customer support.

## 8. Specifications

Feature	Detail
Model Number	ESW-70
Capacity	10 Quarts
Material	Stainless Steel (18/8 inner pot)
Power	400W
Voltage	120V~60Hz
Current	3.3A
Product Dimensions (L x W x H)	14.17 x 14.17 x 15.35 inches (approx. 13-3/16" L x 13-3/16" W x 15" H)
Item Weight	11.68 pounds
Certifications	ETL listed (UL-197, CSA C22.2, NSF-4)

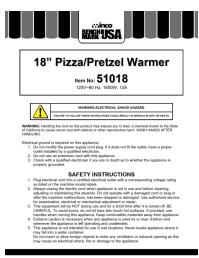
## 9. Warranty and Support

Winco products are manufactured to high-quality standards. This product is covered by a manufacturer's warranty against defects in materials and workmanship. Specific warranty terms and duration may vary. Please retain your proof of purchase for warranty claims.

For technical assistance, parts, or warranty inquiries, please contact Winco customer support through their official website or the contact information provided with your purchase documentation.

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### Related Documents - ESW-70

	<p><a href="#"><u>Winco 18" Pizza/Pretzel Warmer Model 51018 - Operating Manual and Specifications</u></a></p> <p>Comprehensive operating manual, safety instructions, parts list, and wiring diagram for the Winco 18" Pizza/Pretzel Warmer, Model 51018. Learn how to safely operate, maintain, and assemble your commercial food warmer.</p>
	<p><a href="#"><u>WINCO FW-S500/FW-S600 Commercial Electric Warmer/Cooker Operating Manual</u></a></p> <p>This operating instruction manual provides essential information for the safe installation, operation, cleaning, and maintenance of WINCO FW-S500 and FW-S600 commercial electric warmers and warmer/cookers. It covers usage guidelines, safety precautions, and troubleshooting for commercial food service environments.</p>
	<p><a href="#"><u>WINCO Stainless Steel Water Boiler Operating Instruction Manual - Models EWB-50A, EWB-100A, EWB-100A-I</u></a></p> <p>Official operating instruction manual for WINCO stainless steel water boilers, models EWB-50A, EWB-100A, and EWB-100A-I. Includes safety, operation, maintenance, troubleshooting, and warranty information for commercial use.</p>
	<p><a href="#"><u>Winco CO-1 Manual Can Opener Operating and Maintenance Guide</u></a></p> <p>Comprehensive guide for the Winco CO-1 Manual Can Opener, covering operating instructions, cleaning, warranty information, replacement parts, and mounting procedures for both stainless steel and wooden tables.</p>
	<p><a href="#"><u>WINCO W6010DE/J Generator Parts List and Diagrams</u></a></p> <p>Comprehensive parts list and assembly diagrams for the WINCO W6010DE/J portable generator. Includes detailed breakdowns of the engine, generator end, cradle assembly, fuel system, electrical receptacles, and decals, with part numbers and quantities.</p>

winco

Commercial Cooking

Black Carbon Steel

**WOK**

**PREPARE WOK FOR FIRST USE**

1. Wash wok in warm, soapy water before first use.
2. Dry thoroughly - place wok on Stovetop on Low Heat.
3. Heat wok until oil begins to smoke. Turn heat off and let wok cool down.
4. Increase heat to medium, then turn up to high. Rotate wok to ensure even oil coverage and allow even heating. Preventing hot spots but not allowing oil to heat off.
5. Heat wok until oil smokes 1-2 minutes. Turn heat off and leave wok to fully cool down before cooking.

*Do not use soap or abrasive to clean once wok is seasoned.*

## [Winco Black Carbon Steel Wok: First Use & Seasoning Guide](#)

Learn how to properly prepare and season your Winco Black Carbon Steel Wok for optimal performance. Includes step-by-step instructions for first-time use.