

KoolMore CFW-1

KoolMore Commercial Bain Marie Countertop Food Warmer (CFW-1) Instruction Manual

Model: CFW-1 | Brand: KoolMore

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your KoolMore Commercial Bain Marie Countertop Food Warmer, Model CFW-1. This unit is designed to keep food fresh, delicious, and at optimal serving temperatures for commercial kitchens, restaurants, catering services, and events.

Key features include a deep, large-capacity serving section, a corrosion-resistant 20-gauge stainless steel water well with water level markers, a warming function with an indicator light, and an automatic shut-off mechanism to prevent overheating.



Figure 1: KoolMore Commercial Bain Marie Countertop Food Warmer (CFW-1) in operation, holding prepared food.

2. SAFETY INSTRUCTIONS

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 115V electrical outlet. Do not operate with a damaged cord or plug. Keep the power cord away from hot surfaces.
- **Hot Surfaces:** The unit's surfaces, including the water well and serving pan, become very hot during operation. Use heat-resistant gloves and exercise caution to prevent burns.
- **Water Level:** Always ensure the water well is filled to the appropriate level before turning on the unit. Operating without water can damage the heating element.
- **Automatic Shut-Off:** The unit features an automatic shut-off to prevent overheating. Do not bypass or tamper with this safety mechanism.
- **Placement:** Place the unit on a stable, level, heat-resistant surface, away from walls and combustible materials, to ensure proper ventilation.
- **Cleaning:** Always unplug the unit and allow it to cool completely before cleaning.
- **ETL Certified:** This product is ETL certified, indicating compliance with North American safety standards.

3. PRODUCT COMPONENTS

The KoolMore CFW-1 Food Warmer consists of the following main components:

- **Main Unit Body:** Stainless steel housing containing the heating element and water well.
- **Water Well:** The internal basin where water is heated to create steam. Features water level markers.
- **Serving Section (Food Pan):** A removable stainless steel pan designed to hold food.
- **Lid:** Covers the serving section to retain heat and moisture.

- **Power Switch:** On/Off switch for the unit.
- **Temperature Control Knob:** Adjusts the heating intensity.
- **Indicator Light:** Illuminates when the heating element is active.
- **Power Cord:** Connects the unit to an electrical outlet.



Figure 2: Rear view of the food warmer showing the empty water well and power cord connection.



Figure 3: Front panel with power switch, temperature control knob, and indicator light.

4. SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all packaging materials and inspect the unit for any damage.
2. **Placement:** Position the food warmer on a stable, level, and heat-resistant countertop or table. Ensure there is adequate clearance around the unit for ventilation.
3. **Clean:** Before first use, wash the serving pan and lid with warm, soapy water. Wipe down the interior of the water well and exterior of the unit with a damp cloth. Dry all components thoroughly.
4. **Fill Water Well:** Pour clean water into the stainless steel water well. Fill to the indicated water level markers. **Do not overfill.**
5. **Insert Serving Pan:** Place the clean serving pan into the water well.
6. **Connect Power:** Plug the power cord into a grounded 115V electrical outlet.

5. OPERATING INSTRUCTIONS

1. **Prepare Food:** Place pre-cooked or hot food into the serving pan.
2. **Power On:** Flip the power switch to the "ON" position. The indicator light will illuminate.
3. **Set Temperature:** Turn the temperature control knob to your desired warming setting. Start with a lower setting and adjust as needed to maintain the food's optimal serving temperature.
4. **Monitor Water Level:** Regularly check the water level in the well. If the water level drops significantly, turn off the unit, unplug it, and allow it to cool slightly before carefully refilling with warm

water.

5. **Automatic Shut-Off:** The unit is equipped with an automatic shut-off feature that activates if the water level becomes too low or if the unit overheats. If this occurs, turn off the unit, unplug it, and allow it to cool before inspecting and refilling the water well.
6. **Serving:** Use appropriate serving utensils to dispense food. Keep the lid on the serving pan when not serving to maintain heat and moisture.
7. **Power Off:** When finished, turn the temperature control knob to the "OFF" position and flip the power switch to "OFF". Unplug the unit from the electrical outlet.



Figure 4: Detail of the temperature control knob and the orange indicator light, which signals when the heating element is active.

Product Demonstration Video

Your browser does not support the video tag.

Video 1: This video demonstrates the features and general usage of the KoolMore Countertop Food Warmer, including its design and warming capabilities.

6. MAINTENANCE

1. **Cool Down:** Always allow the unit to cool completely before attempting any cleaning or maintenance.
2. **Drain Water:** Carefully drain any remaining water from the water well.
3. **Clean Serving Pan and Lid:** Wash the stainless steel serving pan and lid with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots and corrosion.
4. **Clean Water Well:** Wipe the interior of the water well with a damp cloth. For stubborn residue, use a mild, non-abrasive cleaner. Rinse and dry thoroughly.
5. **Clean Exterior:** Wipe the exterior stainless steel surfaces with a soft, damp cloth. For best results, use a stainless steel cleaner and polish.
6. **Storage:** Store the unit in a clean, dry place when not in use.

The 20-gauge stainless steel construction is corrosion-resistant, but proper cleaning and drying are essential to maintain its appearance and longevity.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not turn on.	No power, faulty outlet, power switch off.	Check power cord connection. Ensure outlet is functional. Verify power switch is in "ON" position.
Food is not warming sufficiently.	Insufficient water, low temperature setting, cold food added.	Check water level and refill if necessary. Increase temperature setting. Ensure food is pre-heated before placing in warmer.
Indicator light is off, but unit is plugged in.	Unit has reached set temperature, automatic shut-off activated.	This is normal operation if the unit has reached temperature. If unit is cold, check water level and power connection.
Unit overheats or shuts off unexpectedly.	Low water level, internal safety mechanism activated.	Turn off and unplug the unit. Allow to cool. Check and refill water well. If problem persists, contact support.

8. SPECIFICATIONS

Specification	Value
Model Number	CFW-1
Brand	KoolMore
Item Weight	15.1 Pounds
Capacity	21 Quarts (for the water well)
Voltage	115 Volts
Wattage	1200 Watts
Maximum Temperature	203 Degrees Fahrenheit
Product Dimensions (L x W x H)	22.6" x 13.5" x 9.6"

Specification	Value
Material	Stainless Steel
UPC	810019862793

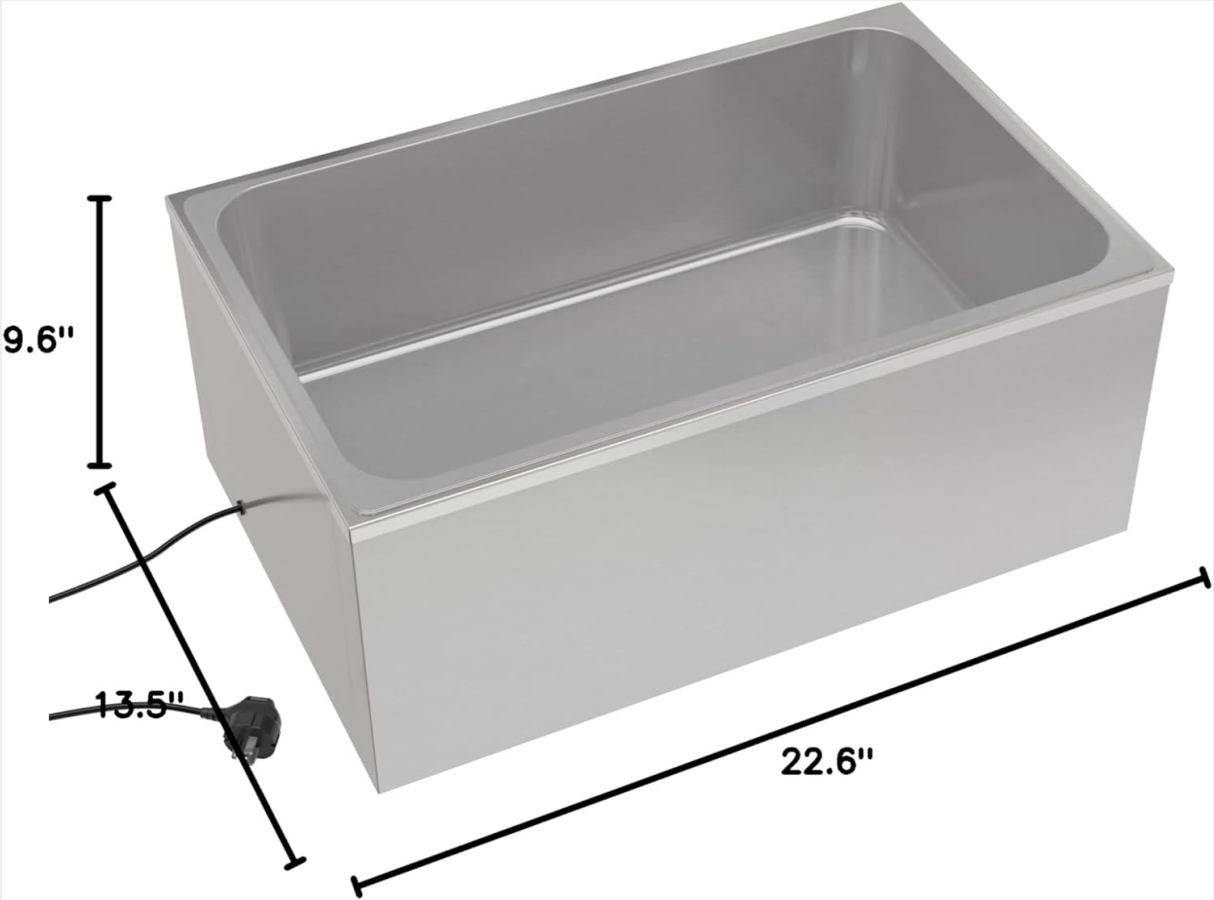


Figure 5: Dimensional diagram of the KoolMore Commercial Bain Marie Countertop Food Warmer.

9. WARRANTY AND SUPPORT





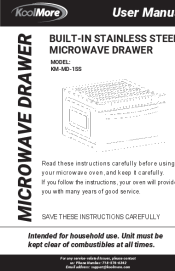
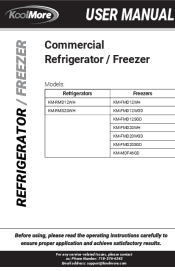
This KoolMore Commercial Bain Marie Countertop Food Warmer (CFW-1) comes with a **1-year parts and labor warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service.

For warranty claims, technical assistance, or any questions regarding your product, please contact KoolMore customer support. Please have your model number (CFW-1) and proof of purchase available when contacting support.

KoolMore Customer Support:

Website: [Visit the KoolMore Store on Amazon](#)

Contact Information: Refer to the KoolMore official website or product packaging for the most current contact details.

	<p>Koolmore Reserve 24-inch Black Stainless Steel Microwave Drawer User Manual</p> <p>This user manual provides detailed instructions for the Koolmore Reserve 24-inch Black Stainless Steel Microwave Drawer (Model KM-MD-1BSS), covering safety, installation, operation, maintenance, and warranty information.</p>
	<p>KoolMore MDR-2GD-35C Upright Display Cooler Instruction Manual</p> <p>This instruction manual provides essential information for the safe installation, operation, maintenance, and troubleshooting of the KoolMore MDR-2GD-35C Upright Display Cooler. Learn about its features, safety precautions, and warranty details.</p>
	<p>KoolMore KM-CIM-400 Commercial Ice Maker User Manual</p> <p>Comprehensive user manual for the KoolMore KM-CIM-400 25-inch stainless-steel commercial ice maker, detailing installation, operation, maintenance, cleaning, troubleshooting, and warranty information.</p>
	<p>KoolMore Commercial Convertible Reach-In Refrigerator/Freezer User Manual</p> <p>User manual for KoolMore Stainless Steel Commercial Convertible Reach-In Refrigerator/Freezer models KM-RIC-1DGD, KM-RIC-1DSS, KM-RIC-2DGD, KM-RIC-2DSS. Covers installation, operation, maintenance, safety, and warranty information.</p>
	<p>KoolMore KM-MD-1SS Built-in Stainless Steel Microwave Drawer User Manual</p> <p>User manual for the KoolMore KM-MD-1SS built-in stainless steel microwave drawer. Provides detailed instructions on safety precautions, installation, operation, troubleshooting, and warranty information for this appliance.</p>
	<p>KoolMore Commercial Refrigerator/Freezer User Manual</p> <p>Comprehensive user manual for KoolMore commercial refrigerators and freezers, covering safety, operation, installation, compartment guidelines, climate specifications, troubleshooting, and warranty information for models like KM-FMD20WH.</p>