

Wilprep 5 pan

WILPREP 5-Pan Commercial Food Warmer User Manual

Model: 5 pan
Brand: Wilprep

1. IMPORTANT SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Water Usage:** ONLY use clean water with this food warmer. Never operate the unit without adequate water. Check the water level periodically during extended use and refill as necessary.
- **Electrical Safety:** Ensure the power supply matches the appliance's requirements (110 Volts, 1200 Watts). Do not immerse the appliance, cord, or plug in water or other liquids.
- **Hot Surfaces:** The appliance surfaces will become hot during operation. Use caution and wear protective gloves when handling hot components.
- **Placement:** Place the food warmer on a stable, level, heat-resistant surface away from flammable materials. Ensure adequate ventilation around the unit.
- **Children and Pets:** Keep children and pets away from the appliance during operation and while it is cooling down.
- **Maintenance:** Unplug the appliance from the power outlet before cleaning or performing any maintenance.

2. PRODUCT OVERVIEW

The WILPREP 5-Pan Commercial Food Warmer is designed to keep food at optimal serving temperatures for extended periods. It features durable stainless steel construction and precise temperature control.

Key Features:

- **5 Half GN Pans:** Includes five 6-inch deep half-size Gastronorm pans, each capable of holding approximately 4 oz. servings. The serving space can accommodate various standard 4" or 6" deep dishes.
- **1200W Heating Element:** Provides rapid heating and even heat distribution for consistent food warming.
- **Adjustable Temperature Control:** Easy-to-use knob for setting temperatures from 85°F to 185°F (30°C to 85°C).
- **Automatic Shutoff:** Integrated water sensor automatically shuts off the machine in case of low water levels, preventing damage.

- **Durable Construction:** Made from heavy-duty 201 stainless steel for longevity and easy cleaning.
- **Convenient Draining:** Features separate ports for easy water filling and draining.

Included Accessories:

- 5 x Half GN Pans with Lids
- 1 x Ladle
- 1 x Skimmer



Figure 2.1: The WILPREP 5-Pan Commercial Food Warmer, showcasing its five food pans and included serving utensils.



Figure 2.2: The food warmer integrated into a buffet setup, demonstrating its commercial application.

3. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect the unit for any signs of damage. Remove any protective films or packaging materials from the stainless steel surfaces.
2. **Placement:** Position the food warmer on a stable, level, and heat-resistant countertop or table. Ensure there is sufficient space around the unit for ventilation and safe operation.
3. **Water Filling:** Locate the water fill port. Fill the main water reservoir with clean water up to the indicated "water line" mark. Do not overfill.

4. **Insert Pans:** Place the empty half GN pans into the designated slots in the food warmer. Ensure they are seated correctly.
5. **Power Connection:** Connect the power cord to a grounded 110V electrical outlet.

AUTOMATIC SHUTOFF

Water Sensor Automatically Shuts Off
Your Machine in Case of Low Level

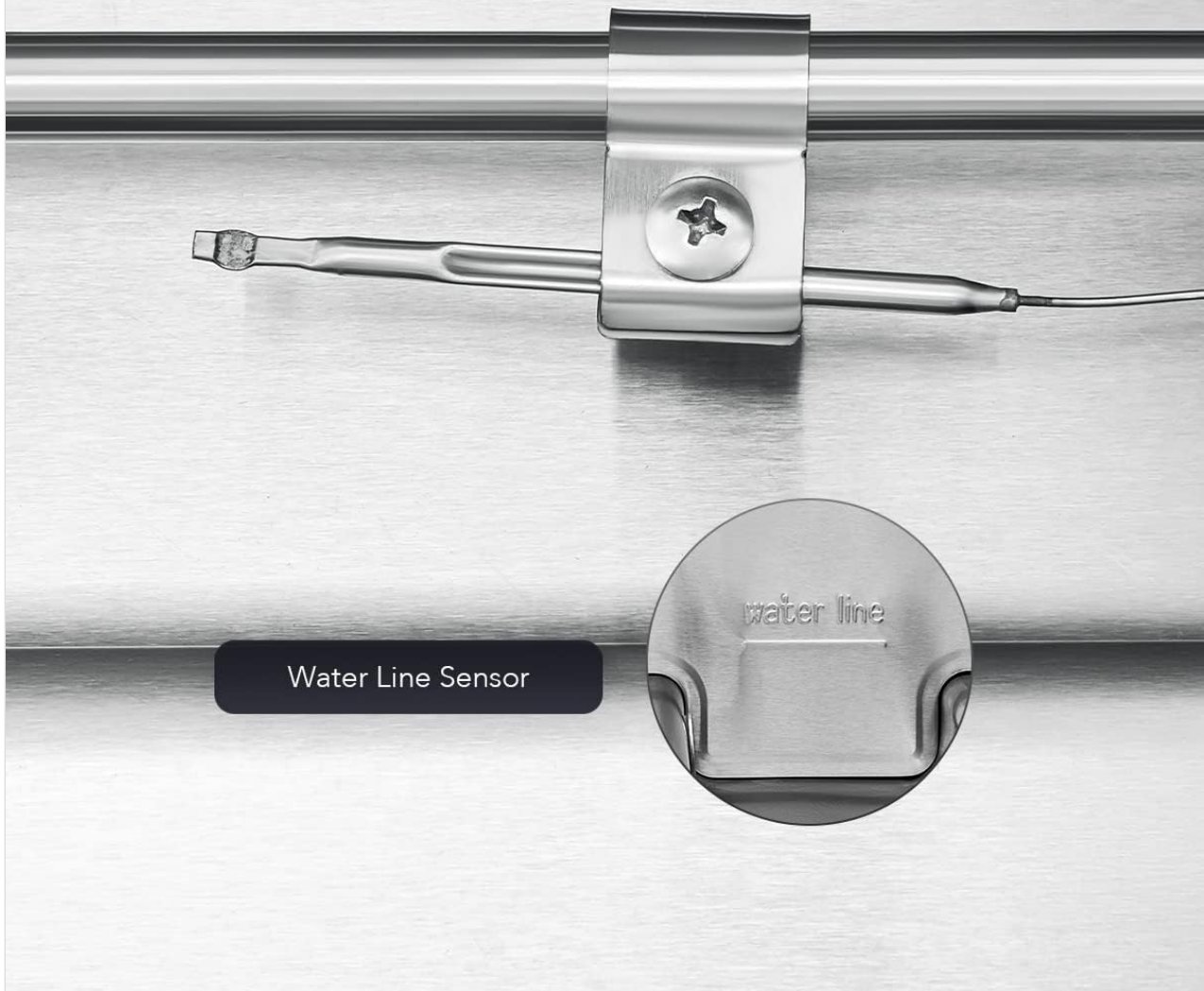


Figure 3.1: Detail of the water line sensor, which triggers the automatic shutoff for safety.

4. OPERATING INSTRUCTIONS

1. **Power On:** Once the unit is filled with water and pans are in place, turn the power switch to the "ON" position. The power indicator light will illuminate.
2. **Set Temperature:** Use the temperature control knob to select the desired warming temperature, ranging

from 85°F to 185°F. The heating indicator light will turn on when the unit is actively heating.

3. **Add Food:** Once the water reaches the desired temperature, carefully place pre-cooked food into the GN pans. Cover the pans with their respective lids to retain heat and moisture.
4. **Monitor Water Level:** Regularly check the water level in the reservoir. If the water level drops below the minimum mark, the automatic shutoff feature will activate. Refill with clean water as needed.
5. **Serving:** Use the provided ladle and skimmer for serving.
6. **Power Off:** After use, turn the temperature control knob to "OFF" and unplug the unit from the power outlet. Allow the unit to cool completely before draining and cleaning.

PRECISE TEMPERATURE CONTROL

86 to 185°F Adjustable Heating Range
Keeps Your Food Warm & Ready to Serve



Figure 4.1: The precise temperature control dial allows adjustment from 85°F to 185°F.

EFFICIENT HEATING TUBE



Rapid
Heating



Even Heat
Distribution

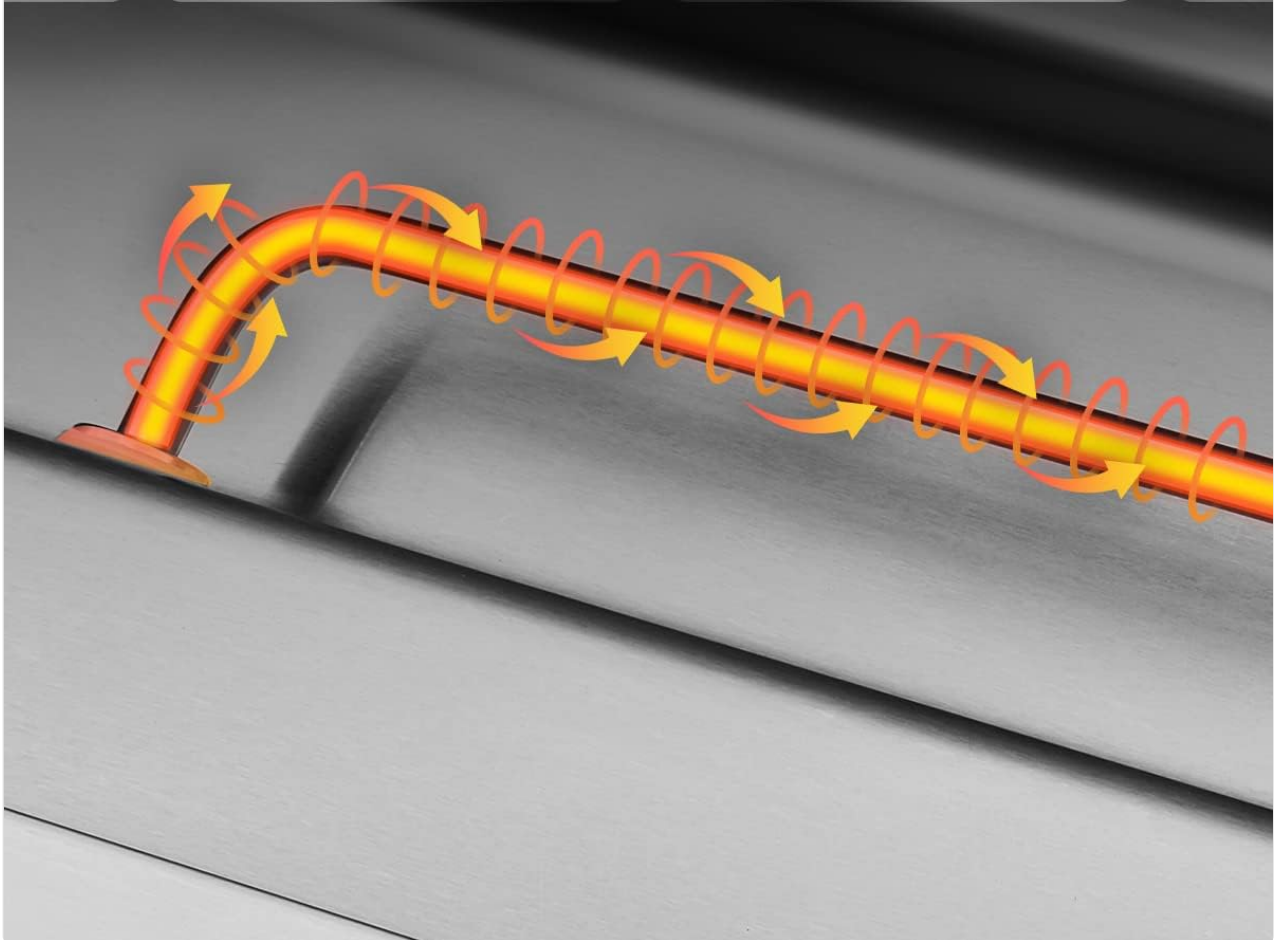


Figure 4.2: The efficient U-shaped heating element ensures rapid and even heat distribution.

5. MAINTENANCE

1. **Draining Water:** After the unit has cooled down, open the drain valve to empty the water reservoir.
2. **Cleaning Pans and Lids:** Remove the GN pans and lids. Wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Cleaning Main Unit:** Wipe down the exterior and interior of the main unit with a damp cloth and mild detergent. Avoid using abrasive cleaners or scouring pads that could scratch the stainless steel. Ensure all surfaces are dry before storage.

4. **Descaling:** Periodically descale the water reservoir to prevent mineral buildup, especially in areas with hard water. Follow manufacturer recommendations for descaling solutions.
5. **Storage:** Store the food warmer in a clean, dry place when not in use.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat (Green signal on, no heating)	Low water level; heating element malfunction; power issue.	Check water level and refill if necessary. Ensure unit is properly plugged in. If problem persists, contact customer support.
Uneven heating	Insufficient water; improper pan placement; heating element issue.	Ensure water level is adequate and pans are seated correctly. Contact customer support if issue continues.
Water leakage	Loose drain valve; damaged reservoir.	Ensure drain valve is securely closed. Inspect reservoir for visible damage. Contact customer support for repair or replacement.
Scratches or dents on unit	Cosmetic damage from manufacturing or transit.	This is often cosmetic and does not affect functionality. If severe, contact customer support.

7. SPECIFICATIONS

Feature	Detail
Model Number	5 pan
Number of Trays	5
Voltage	110 Volts
Wattage	1200 watts
Maximum Temperature	185 Degrees Fahrenheit (85°C)
Product Dimensions	54"L x 14.6"W x 15.75"H (137.2 x 37.1 x 40 cm)
Capacity	Approx. 50 QT (12.5 Gallons) total, 10 QT per pan
Material	201 Stainless Steel
Power Source	Corded Electric

BAIN MARIE FOOD WARMER

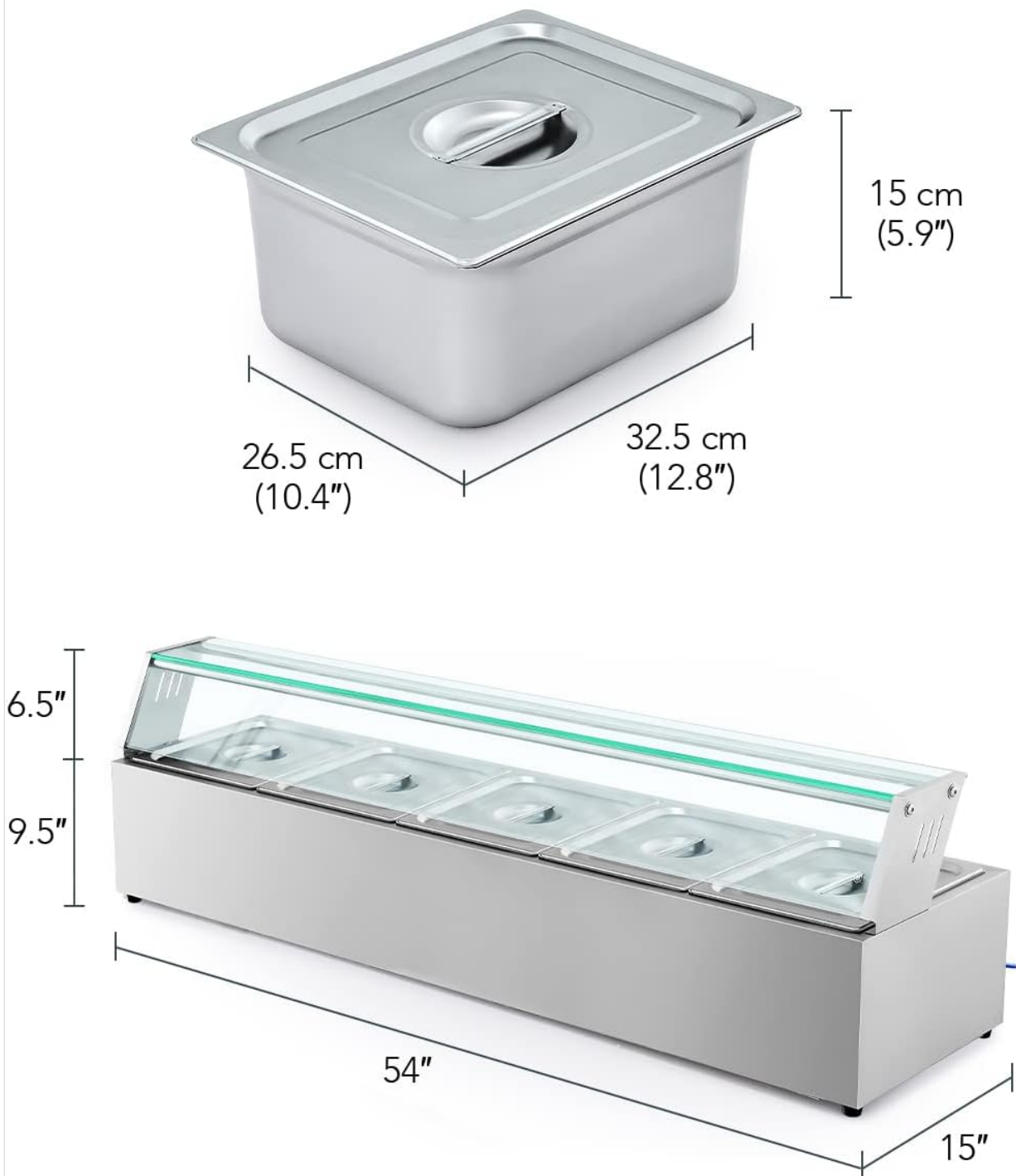


Figure 7.1: Product dimensions for the 5-pan food warmer.

FIVE DEEP GN 1/2 PANS INCLUDED

Serve Eighty 4 oz. Servings of Five Dishes at Once

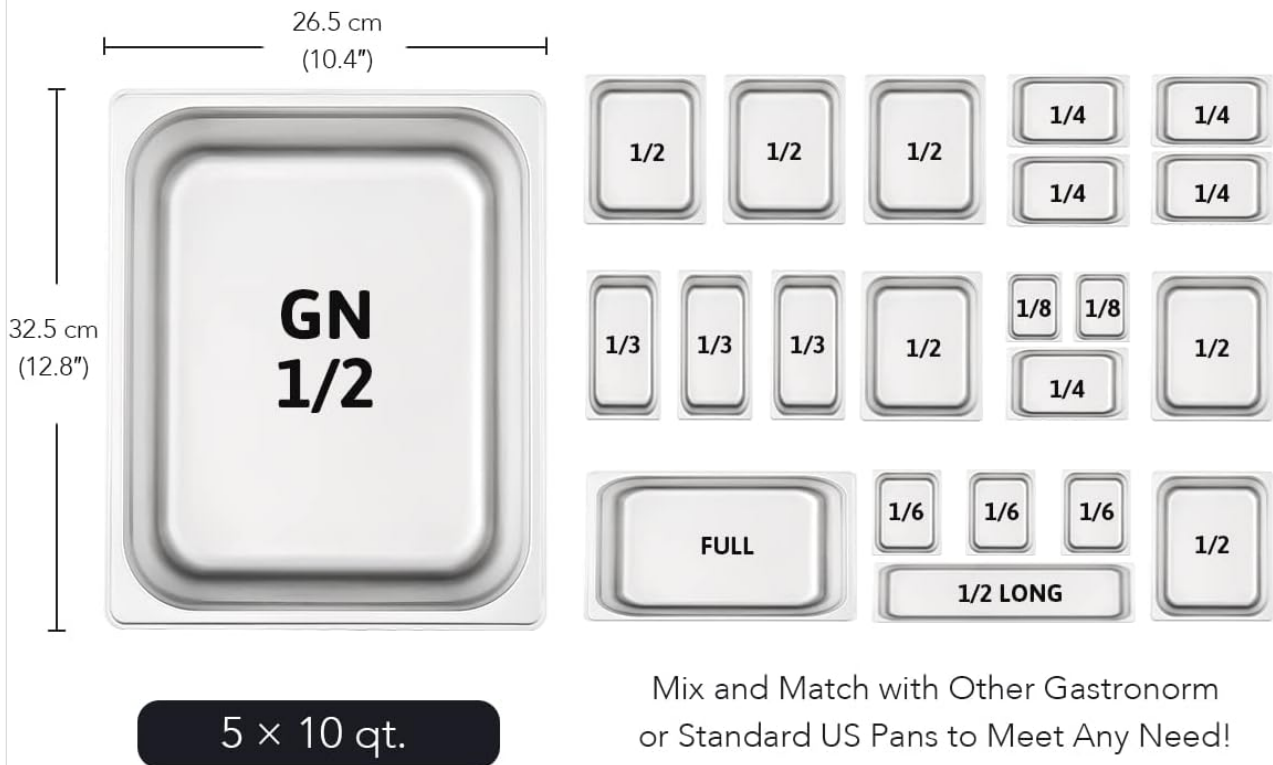






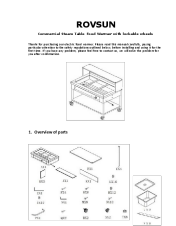

Figure 7.2: Dimensions of the included GN 1/2 pans and examples of other compatible Gastronorm pan sizes.

8. WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your WILPREP 5-Pan Commercial Food Warmer, please contact Wilprep customer service directly. Refer to your purchase documentation for specific warranty terms and contact details.

You can also visit the official Wilprep store for more information: [Wilprep Store](#)

Related Documents - 5 pan

 <p>Gas Convection Oven User Manual</p>	<p>Wilprep Gas Convection Oven User Manual - Installation, Operation, and Maintenance Guide</p> <p>Comprehensive user manual for Wilprep Gas Convection Ovens (Models WCO-C0G1-LP, WCO-C0G1-NG, WCO-C0G2-LP, WCO-C0G2-NG). Includes detailed instructions for installation, safe operation, regular maintenance, troubleshooting, and parts diagrams. Essential guide for commercial kitchen use.</p>
 <p>Cabinet Freezer User Manual</p>	<p>Wilprep Cabinet Freezer User Manual</p> <p>User manual for Wilprep cabinet freezers, covering safety information, specifications, installation, operation, adjustment, maintenance, troubleshooting, and disposal.</p>
 <p>Réchaud Manuel de l'utilisateur</p>	<p>Manuel de l'Utilisateur Wilprep Réchaud Commercial Modèles HT, BM</p> <p>Guide complet pour l'utilisation, l'entretien et la sécurité des réchauds Wilprep. Inclut les spécifications techniques et le dépannage pour les modèles HT-1V-A, HT-2V, BM-22B, BM-42B, et plus.</p>
	<p>Servit Two Pan Electric Steam Table - Fully Enclosed Base, 120V, 1000W</p> <p>Detailed specifications and features of the Servit Two Pan Open Well Electric Steam Table, a durable 18-gauge stainless steel unit with a fully enclosed base, lockable doors, and independent temperature controls, ideal for buffet and catering applications.</p>
 <p>ROVSUN</p>	<p>ROVSUN Commercial Steam Table Food Warmer Manual</p> <p>This manual provides assembly instructions, specifications, operating procedures, cleaning guidelines, and safety warnings for the ROVSUN Commercial Steam Table Food Warmer with lockable wheels.</p>
 <p>Hawkins Pro Instruction Manual With Guarantee Card</p>	<p>Hawkins Pro Tri-Ply Stainless Steel Cookware: Features, Usage, and Recipes</p> <p>Discover the comprehensive features, benefits, usage guidelines, cleaning instructions, and delicious recipes for Hawkins Pro Tri-Ply Stainless Steel cookware. Learn how to achieve optimal cooking results with this durable and high-quality range.</p>