

Wilprep 3 pan

WILPREP 3-Pan Commercial Food Warmer Instruction Manual

Model: **3 pan**

Brand: **Wilprep**

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your WILPREP 3-Pan Commercial Food Warmer. Please read this manual thoroughly before initial use and retain it for future reference.

Important: Always read and understand all safety warnings and operating instructions before using this appliance.

IMPORTANT SAFETY INFORMATION

- Ensure the appliance is connected to a grounded electrical outlet with the correct voltage (110V) and wattage (1200W).
- Do not operate the food warmer without adequate water in the water bath. Always check the water level periodically during extended use and refill as necessary.
- Use only clean water in the water bath.
- Surfaces of the food warmer will become hot during operation. Use caution and wear protective gloves when handling hot components.
- Keep children and unauthorized personnel away from the appliance during operation.
- Do not immerse the electrical unit in water or other liquids.
- Unplug the appliance from the power outlet before cleaning or performing any maintenance.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- Position the appliance on a stable, level, heat-resistant surface.

PRODUCT OVERVIEW

The WILPREP 3-Pan Commercial Food Warmer is designed to keep various food items at optimal serving temperatures using a bain-marie system. It features a durable stainless steel construction and precise temperature control.



Image: The WILPREP 3-Pan Commercial Food Warmer, showcasing its stainless steel body, three food pans with lids, a tempered glass shelf, and included serving utensils.

Components:

- Main Warmer Unit (Stainless Steel)
- 3 x Half-Size GN Food Pans (Stainless Steel)
- 3 x Food Pan Lids
- Tempered Glass Shelf
- Temperature Control Knob
- Power Indicator Light
- Drain Valve
- Water Level Sensor
- Power Cord
- Serving Ladle and Skimmer

PRECISE TEMPERATURE CONTROL

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



Image: The food warmer integrated into a buffet line, demonstrating its use in a catering environment.

Dimensions:

AUTOMATIC SHUTOFF

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

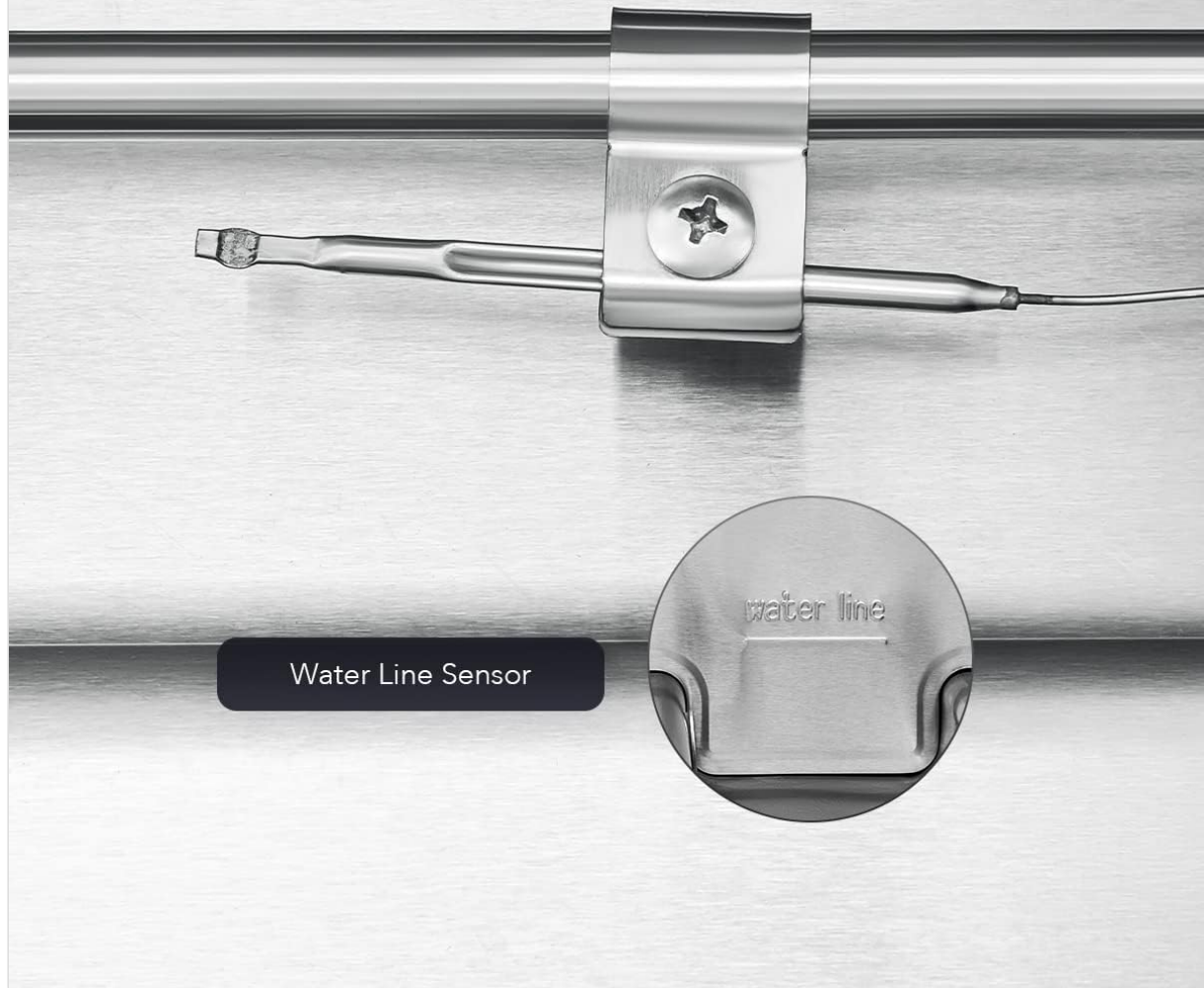


Image: A detailed diagram illustrating the overall dimensions of the food warmer unit and the individual food pans, including their depth and width measurements.

Overall Dimensions: 33.1" L x 14.6" W x 15.75" H

Food Pan Dimensions: Approximately 12.8" L x 10.4" W x 5.9" H (each)

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage. Retain packaging for potential future transport or returns.
2. **Placement:** Place the food warmer on a stable, level, and heat-resistant countertop or table. Ensure there is adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, wash the food pans, lids, and the interior of the water bath with warm,

soapy water. Rinse thoroughly and dry.

4. **Fill Water Bath:** Open the drain valve (if closed) and then close it. Fill the water bath with clean water up to the indicated "water line" mark. Do not overfill.



Image: A close-up view of the embossed 'water line' indicator within the stainless steel water bath, showing the recommended fill level.

5. **Insert Food Pans:** Place the empty food pans into the water bath.
6. **Connect Power:** Plug the power cord into a grounded 110V electrical outlet.

OPERATING INSTRUCTIONS

1. Filling with Food:

Once the water bath is filled and the unit is powered on, you can add your prepared food to the stainless steel pans. The unit is designed to hold three half-size GN pans, each capable of holding approximately 80 four-ounce servings. The serving space can also accommodate other standard 4" or 6" deep dishes within a 31-1/8" by 12-3/4" area.

2. Temperature Control:

Turn the temperature control knob to your desired setting. The temperature range is adjustable from 85°F to 185°F (30°C to 85°C). The power indicator light will illuminate when the unit is heating.



Image: A detailed view of the temperature control knob, showing the adjustable heating range from 86°F to 185°F, allowing precise temperature management for various foods.

The unit will cycle on and off to maintain the set temperature. Allow sufficient time for the water bath and food to reach the desired temperature.

3. Automatic Shutoff:

The food warmer is equipped with a water sensor that automatically shuts off the heating element if the water level in the bath drops too low. This safety feature helps prevent damage to the unit. If this occurs, turn off the unit, unplug it, allow it to cool, and then refill the water bath before resuming operation.

EFFICIENT HEATING TUBE



Rapid
Heating



Even Heat
Distribution

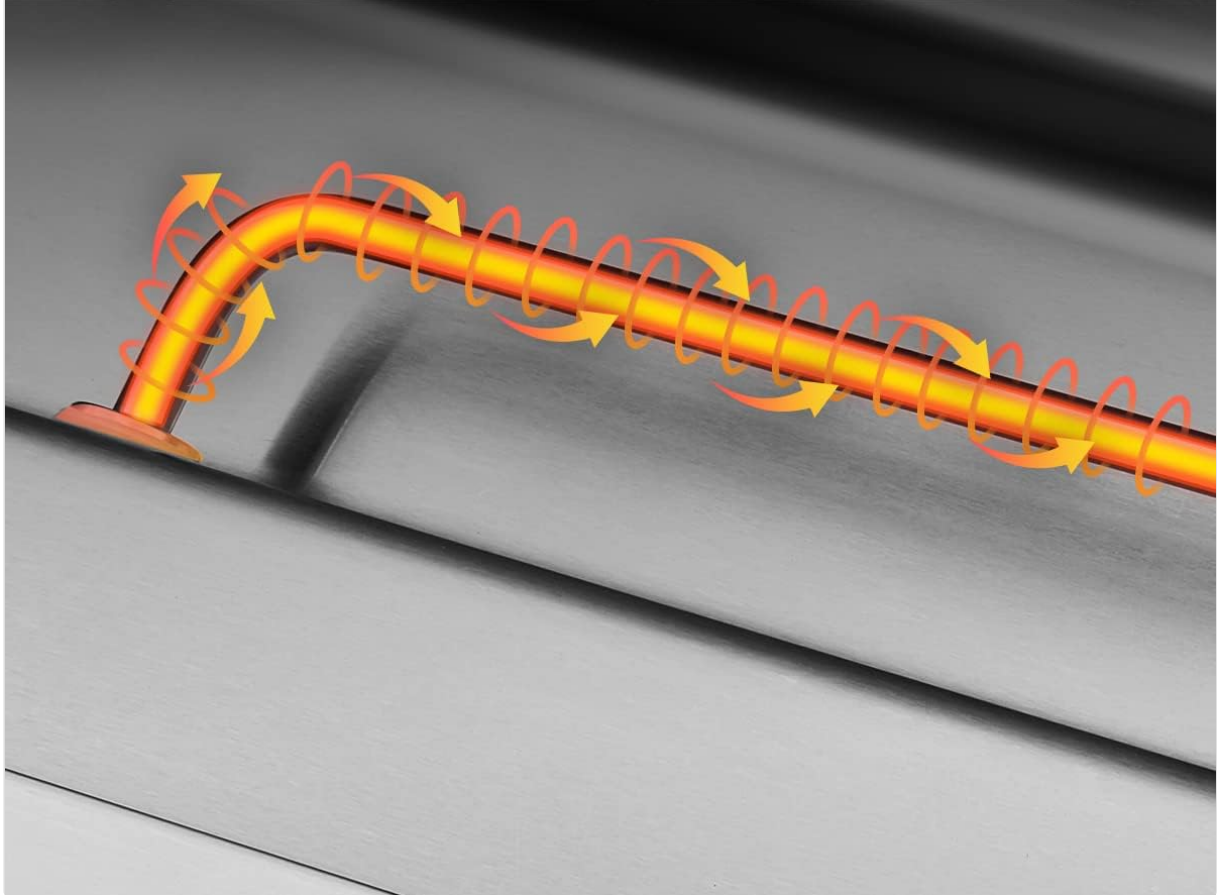


Image: A close-up of the water sensor, a small metallic probe positioned above the water line, designed to detect low water levels and trigger an automatic shutoff for safety.

4. Serving:

Use the provided ladle and skimmer, or other appropriate serving utensils, to serve food from the pans. The tempered glass shelf can be used to hold sauces, condiments, or additional serving items.



Image: A close-up of the tempered glass shelf, demonstrating its utility for holding small bowls of sauces or condiments, enhancing the serving experience.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your food warmer.

1. **Power Off and Unplug:** Always turn off the unit and unplug it from the power outlet before cleaning. Allow the unit to cool completely.
2. **Drain Water:** Place a suitable container under the drain valve. Open the drain valve to empty the water bath. Close the valve once all water has drained.



Image: A close-up of the blue-handled drain valve located on the side of the food warmer, used for easily emptying the water bath after use.

3. **Clean Food Pans and Lids:** Remove the food pans and lids. Wash them with warm, soapy water. They are typically dishwasher safe, but hand washing is recommended for best results and to prolong their lifespan. Rinse and dry thoroughly.
4. **Clean Water Bath and Exterior:** Wipe the interior of the water bath and the exterior stainless steel surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive stainless steel cleaner. Rinse with a clean, damp cloth and dry thoroughly to prevent water spots.



Image: A hand wiping down the stainless steel exterior of the food warmer, demonstrating the ease of cleaning the smooth surfaces.

5. **Tempered Glass Shelf:** Clean the glass shelf with a glass cleaner and a soft cloth.
6. **Storage:** Store the clean and dry food warmer in a cool, dry place.

TROUBLESHOOTING GUIDE

Refer to this table for common issues and their solutions.

Problem	Possible Cause	Solution
Unit does not heat up.	No power, low water level, faulty heating element.	Check power connection and outlet. Ensure water level is above the sensor. If the issue persists, contact customer support.
Food is not staying warm enough.	Temperature setting too low, insufficient water, lids not used.	Increase temperature setting. Ensure adequate water in the bath. Keep food pans covered with lids to retain heat.
Water is leaking from the unit.	Drain valve not fully closed, damaged seal.	Ensure the drain valve is tightly closed. If leaking continues, discontinue use and contact customer support.
Power indicator light is off.	Unit is off, no power, low water level.	Check if the unit is plugged in and turned on. Verify water level.

TECHNICAL SPECIFICATIONS

Feature	Specification
Model	3 pan
Voltage	110 Volts
Wattage	1200 watts
Capacity	30 QT (approximately 60 Pounds)
Number of Trays	3 (Half-Size GN Pans)
Temperature Range	85°F to 185°F (30°C to 85°C)
Material	Stainless Steel, Tempered Glass
Product Dimensions (L x W x H)	33.1" x 14.6" x 15.75"

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact Wilprep customer service. You can find contact details and additional resources by visiting the official Wilprep Store on Amazon or through the contact information provided with your purchase documentation.

Wilprep Store: [Visit the Wilprep Store](#)

