

Manuals.plus /

› Treshin /

› Treshin Commercial Dual 10.56QT Soup Warmer (Model FW 2 Pot) Instruction Manual

Treshin FW 2 Pot

Treshin Commercial Dual 10.56QT Soup Warmer

MODEL: FW 2 POT

1. Introduction

This instruction manual provides essential information for the safe and efficient operation of your Treshin Commercial Dual 10.56QT Soup Warmer, Model FW 2 Pot. This electric bain marie food warmer is designed for commercial use in settings such as restaurants, buffets, and catering events, ensuring food is kept at optimal serving temperatures.

Please read this manual thoroughly before initial use and retain it for future reference.

2. Safety Instructions

- Always ensure the unit is placed on a stable, level, and heat-resistant surface.
- Do not operate the unit without sufficient water in the inner tank. The warmer is equipped with an automatic dry-burn prevention system that stops heating if water levels are too low.
- Exercise caution when handling hot water and food. Surfaces of the warmer will become hot during operation. Use appropriate protective gear, such as oven mitts.
- Ensure the power cord is not damaged and is connected to a grounded electrical outlet with the correct voltage (120V).
- Keep the unit away from children and unauthorized personnel.
- Unplug the unit from the power outlet before cleaning or maintenance.
- Do not immerse the main unit in water or other liquids.

3. Package Contents

Verify that all components are present and undamaged upon unpacking:

- Treshin Commercial Dual Soup Warmer Main Unit
- 2 x 10.56QT Stainless Steel Pots
- 2 x Stainless Steel Lids (notched)
- 2 x Ladles

- Drain Tap
- Raw Tape (for drain tap installation)

4. Product Overview

The Treshin Commercial Dual Soup Warmer is constructed from durable stainless steel, designed for professional use. It features two large capacity pots, precise temperature control, and safety mechanisms for reliable operation.



Image 4.1: The Treshin Commercial Dual Soup Warmer, showing the main unit, two stainless steel pots with lids, and two ladles.

Key Features:

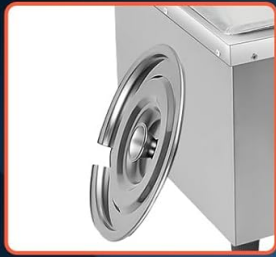
- **Dual 10.56QT Capacity:** Two individual pots for serving different food items simultaneously.
- **Precise Temperature Control:** Adjustable range from 65-230°F (18-110°C) for various food types.
- **Even Heating:** U-shaped inner tank design ensures fast and uniform heat distribution.
- **Dry-Burn Prevention:** Automatic power-off protection when water levels are low.
- **Convenient Drain Tap:** Facilitates easy water removal for cleaning.
- **Durable Construction:** Made from rust-resistant stainless steel.

- **Considerate Design:** Includes notched lids for ladle placement and non-skid feet for stability.

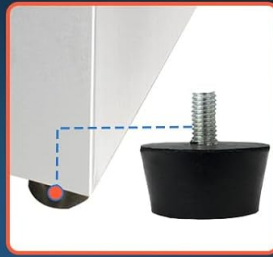


Image 4.2: Product dimensions, indicating a width of 22.44 inches, depth of 14.37 inches, and height of 12.60 inches. Each pot is shown with a capacity of 5.53 quarts.

CONSIDERATE DESIGN



Notched Lid



Non-Skid Feet



Drainage Faucet



Bonus Ladles



Image 4.3: Close-up of design elements including notched lids, non-skid feet, the drainage faucet, and bonus ladles.

5. Setup Instructions

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Placement:** Position the soup warmer on a stable, flat, and heat-resistant surface in a well-ventilated area. Ensure there is adequate space around the unit for proper air circulation.
3. **Install Drain Tap:** Locate the drain tap and the raw tape. Wrap the raw tape around the threads of the drain tap several times in a clockwise direction. Screw the drain tap firmly into the designated opening on the front of the unit. Ensure it is tightened sufficiently to prevent leaks.
4. **Fill Water Tank:** Open the drain tap to ensure it is closed. Fill the inner water tank with clean water up to the indicated maximum fill line. Do not overfill.
5. **Insert Pots:** Place the two stainless steel pots into the openings in the top of the unit.
6. **Connect Power:** Plug the power cord into a grounded 120V electrical outlet.

6. Operating Instructions

1. **Power On:** Turn the power switch to the 'ON' position. The 'POWER' indicator light will illuminate.

2. **Set Temperature:** Rotate the temperature control knob to your desired temperature setting, ranging from 65°F to 230°F (18°C to 110°C). The 'HEAT' indicator light will illuminate when the heating element is active.



Image 6.1: Close-up of the control panel, showing the power indicator, heating indicator, and temperature control knob with settings from 65-230°F (18-110°C).

3. **Preheating:** Allow the unit to preheat for approximately 15-20 minutes to reach the set temperature.
4. **Add Food:** Once the desired temperature is reached, place your prepared soups, sauces, or stews into the stainless steel pots. Cover with the provided lids to maintain heat and moisture.
5. **Monitor Water Level:** Regularly check the water level in the inner tank. If the water level drops too low, the dry-burn prevention system will activate, and the unit will stop heating. Refill with water as needed, ensuring the unit is unplugged if refilling during operation.

SAFE & RAPID HEATING

Automatic power-off protection when temperature exceeds 125°C or lacks water

 1200W

 Hidden Heater

 Dry Burning System

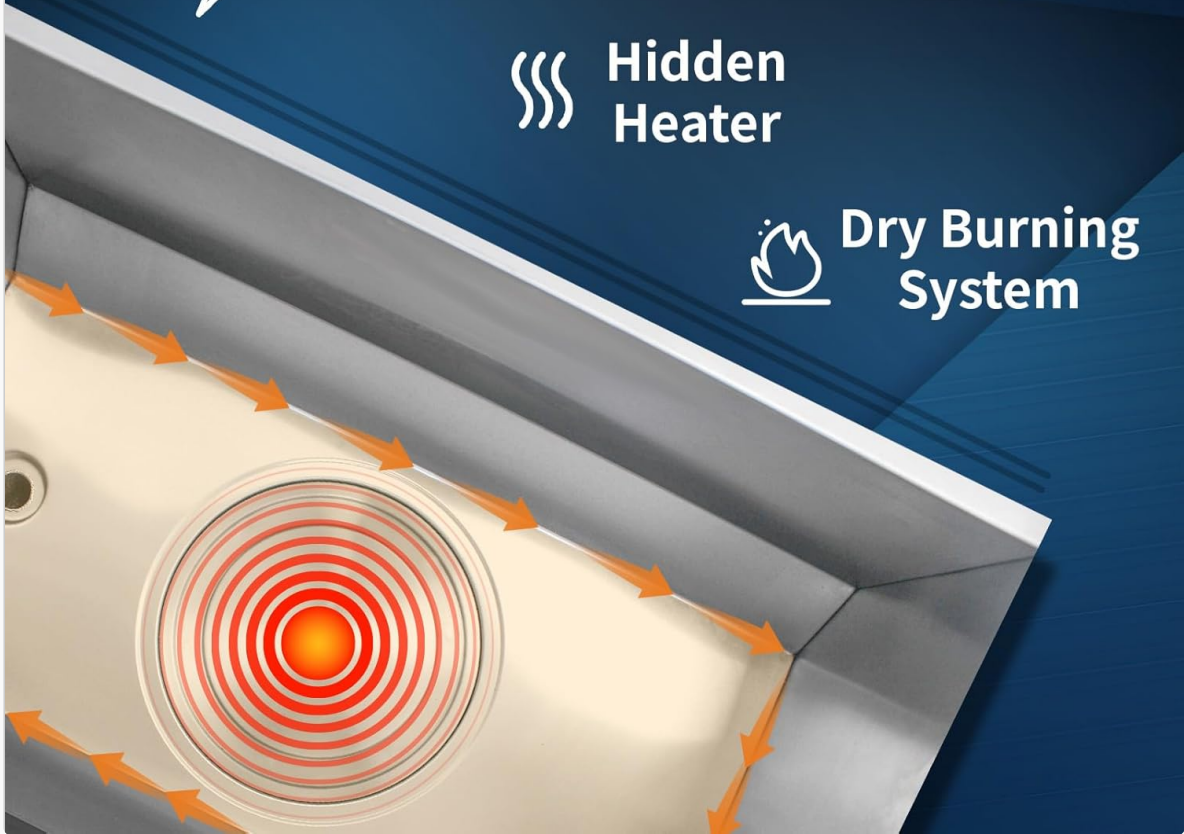


Image 6.2: Diagram illustrating the 1200W hidden heater and the dry burning system for safe and rapid heating.

6. **Serving:** Use the provided ladles for serving.
7. **Power Off:** After use, turn the temperature control knob to the 'OFF' position and unplug the unit from the power outlet.

7. Maintenance and Cleaning

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

1. **Draining Water:** After the unit has cooled completely, open the drain tap to empty the water from the inner tank. Place a suitable container underneath to collect the water.
2. **Cleaning Pots and Lids:** Remove the stainless steel pots and lids. Wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Cleaning Main Unit:** Wipe the exterior and interior of the main unit with a damp cloth and mild detergent. For stubborn stains, use a stainless steel cleaner. Avoid using abrasive cleaners or scouring pads, as these can scratch the surface.
4. **Drain Tap Care:** Periodically check the drain tap for any blockages or signs of wear. Ensure it is clean and functions smoothly.
5. **Storage:** Store the soup warmer in a clean, dry place when not in use.

8. Troubleshooting

Problem	Possible Cause	Solution
Unit does not heat up.	No power; Dry-burn prevention activated; Temperature knob set to 'OFF'.	Check power connection; Ensure sufficient water in tank; Turn temperature knob to desired setting.
Water leaks from drain tap.	Drain tap not installed correctly or raw tape insufficient.	Unplug unit, drain water, remove drain tap, re-wrap threads with raw tape, and re-install firmly.
Food is not warm enough.	Temperature set too low; Lids not used.	Increase temperature setting; Ensure lids are properly placed on pots.

9. Specifications

- **Model:** FW 2 Pot
- **Brand:** Treshin
- **Number of Trays:** 2
- **Total Capacity:** 10.56 Quarts (approx. 5.28 Quarts per pot)
- **Voltage:** 120 Volts
- **Wattage:** 1200 watts
- **Temperature Control Range:** 65-230°F (18-110°C)
- **Material:** Stainless Steel
- **Item Weight:** 27.5 pounds
- **Package Dimensions:** 24.8 x 17.32 x 14.17 inches

10. Warranty and Support

For warranty information or technical support, please refer to the documentation provided with your purchase or contact Treshin customer service through their official channels. Keep your purchase receipt as proof of purchase.