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› WILPREP Commercial Food Warmer (Model CFW-NY13-US) Instruction Manual

Wilprep CFW-NY13-US

WILPREP Commercial Food Warmer (Model CFW-NY13-US)

Instruction Manual

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the unit is properly grounded.
- Do not immerse the appliance in water or other liquids.
- Keep hands and utensils out of the hot water well during operation.
- Use caution when handling hot pans and water. Always use heat-resistant gloves.
- Unplug the unit from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Ensure the water level is always between the MIN and MAX markings to prevent dry boiling.
- This appliance is for commercial use only.

PRODUCT OVERVIEW

The WILPREP Commercial Food Warmer is designed to keep food at serving temperatures for extended periods. It features a durable stainless steel construction and adjustable temperature control.

COMMERCIAL FOOD WARMER

Serve Warm Meals All Day Long



Cooked Meats



Soups & Stews



Fried Foods



Breads & Buns



Image: The WILPREP Commercial Food Warmer in a buffet setting, demonstrating its use for keeping different types of food warm.

Components:

- **Stainless Steel Body:** Durable and easy to clean.
- **Food Pans (3 x 1/3 size):** Removable for filling and serving.
- **Lids:** To cover food pans and retain heat.
- **Water Well:** Holds water for indirect heating.
- **Temperature Control Knob:** Adjusts heating from 86°F to 185°F.
- **Power and Heat Indicator Lights:** Show operational status.
- **Drain Valve:** For easy water removal.
- **Water Level Markings (MIN/MAX):** Indicate appropriate water levels.

RAPID & EVEN HEATING

Keep Every Dish Warm, Fresh, & Ready to Serve Without Drying Out



86–185°F
Temp. Control



1500W
Rated Power



356°F
Auto Shutoff



304 Stainless
Steel Heating Tubes



Image: Detail of the control panel, showing the power and heat indicators and the temperature adjustment knob.

FOOD-GRADE STAINLESS STEEL CONSTRUCTION

Spend Less Time Scrubbing and More Time Serving



0.03 in. Thick Exterior
Resists Dents & Warping



Convenient Drain Valve
Prevents Water Buildup

Image: A visual representation of the food-grade stainless steel construction, emphasizing durability.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the food warmer on a stable, level, heat-resistant surface. Ensure adequate ventilation around the unit.
3. **Clean:** Before first use, clean the food pans, lids, and the interior of the water well with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Well:** Fill the water well with clean water up to the "MAX" line. Do not overfill.
5. **Insert Food Pans:** Place the empty food pans into the water well.
6. **Connect Power:** Plug the power cord into a grounded 110V electrical outlet.

Your browser does not support the video tag.

Video: This video demonstrates the initial setup, including filling the water well, placing food pans, setting the temperature, and serving food.

OPERATING INSTRUCTIONS

1. **Pre-heat:** Turn the temperature control knob to your desired setting (86°F - 185°F). The "HEAT" indicator light will illuminate, indicating the unit is heating. Allow approximately 15-20 minutes for the water to reach the set temperature.
2. **Add Food:** Once the water is heated, carefully place your prepared food into the 1/3 size pans. Cover the pans with their respective lids to maintain heat and moisture.
3. **Monitor Temperature:** The unit will automatically maintain the set temperature. The "HEAT" light will cycle on and off as the heating elements activate to keep the water at the desired temperature.
4. **Serving:** Use appropriate serving utensils to dispense food from the pans. The included ladle and skimmer can be used for soups and other dishes.
5. **Adjust Water Level:** Periodically check the water level in the well. If it falls below the "MIN" line, add more hot water to prevent dry boiling and ensure efficient heating.
6. **Shut Down:** When finished, turn the temperature control knob to the "OFF" position and unplug the unit from the power outlet.



Image: The food warmer with pans filled with food, demonstrating readiness for use.

USER-FRIENDLY FEATURES

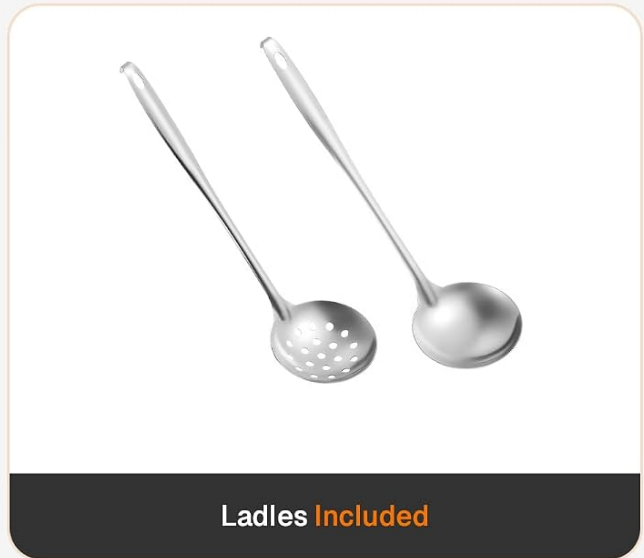
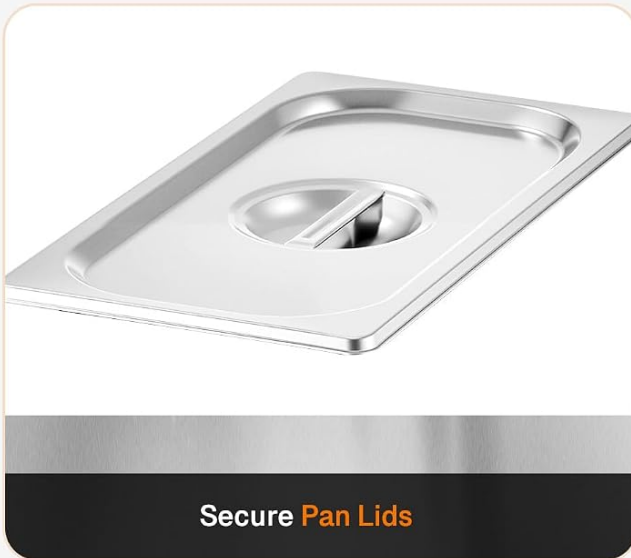
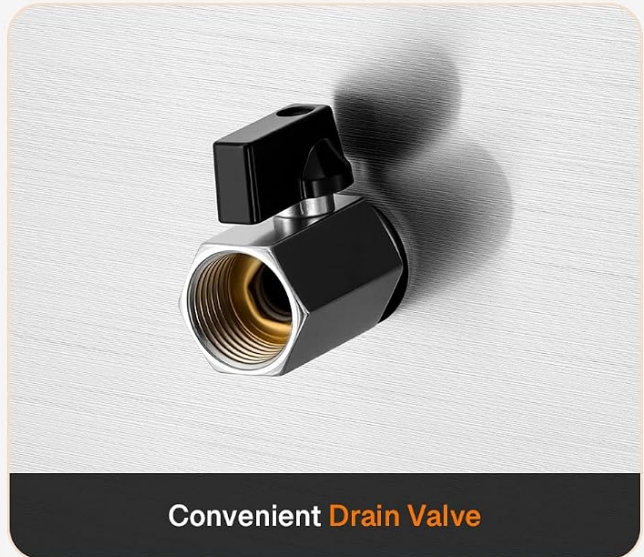


Image: The included ladle and skimmer, useful for serving various hot foods.

MAINTENANCE

1. **Draining Water:** After the unit has cooled completely, open the drain valve to empty the water well.
2. **Cleaning Pans and Lids:** Wash food pans and lids with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots and corrosion.
3. **Cleaning 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.
4. **Exterior Cleaning:** Clean the exterior stainless steel surfaces with a soft cloth and a stainless steel cleaner. Avoid abrasive pads or harsh chemicals.
5. **Storage:** Store the food warmer in a clean, dry place when not in use.

SPECIFICATIONS



Image: The drain valve in action, facilitating easy water removal from the unit.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat.	Not plugged in; power switch off; circuit breaker tripped.	Ensure unit is plugged in and power is on. Check circuit breaker.
Food is not warm enough.	Temperature setting too low; insufficient water in well; pans not covered.	Increase temperature setting. Check water level and refill if necessary. Ensure pans are covered.
Water boiling dry.	Insufficient water in well; unit left unattended for too long.	Immediately turn off and unplug. Allow to cool, then refill water to MAX line. Monitor water level during operation.
Uneven heating.	Water level too low; food pans not properly seated.	Ensure water level is adequate. Verify food pans are correctly placed in the well.

SPECIFICATIONS

Feature	Detail
Brand	Wilprep
Model Number	CFW-NY13-US
Material	Stainless Steel
Product Dimensions (L x W x H)	21.7" x 15.9" x 10.4"
Item Weight	19.8 Pounds
Capacity	3 x 1/3 Pans (Total 19 Quarts)
Voltage	110 Volts
Wattage	1500 Watts
Temperature Range	86°F - 185°F
Maximum Temperature	248°F (Automatic Shutoff at 356°F)



Image: A visual representation of the product's dimensions and key specifications.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase or visit the official Wilprep website. Keep your purchase receipt for warranty claims.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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