




SERVER FS-7 1.5 Qt. Small Capacity Warmer User Manual

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SERVER.

SERVER FS-7 1.5 Qt. Small Capacity Warmer



Product Information

The Food Server is a product designed to keep soup, chili, gravy, or sauce at the perfect temperature from the first serving to the last. It comes in two models:

- Model: FS-7
- 7 Quart Inset
- 120V USA
- Complete 84000
- Model: FS-11
- 11 Quart Inset
- 120V USA
- Complete 84100

Product Usage Instructions

Wash all parts properly before every use. Fill the water vessel basin:

- For FS-7, use 7 cups of water (56 oz/1.6 liters).
- For FS-11, use 11 cups of water (88 oz/2.6 liters).

TIP: Check water levels throughout the holding period to ensure even heating. Filtered water is recommended to deter corrosion. Put the inset into the water vessel basin. Additional inserts and lids can be ordered separately for easy change-outs. Plug the cord into a power source. Temporarily rotate the thermostat knob to the maximum setting.

Rethermalization and Hot Food Holding

- Preheat the unit for at least 5 minutes.
- Maintain safe hot food holding. Note that cold food should not be added to the unit for thermalization while hot food is being held.
 - Unit take-down:
 - Turn the knob to the lowest setting.
 - Unplug the cord and allow the unit to cool before continuing.
 - Remove the inset from the water vessel basin.
 - Empty water from the water vessel basin after each use. It is recommended to empty the water each day to extend the life of the warmer.
- Dry thoroughly with a soft dry cloth to maintain the stainless steel.

Cleaning

- Clean the vessel, inset, and lid.
- Rinse fully with clear water.
- Sanitize all parts according to local sanitization requirements. All parts in contact with food must be sanitized.
- Dry all parts fully with a clean soft cloth.

TIP: If you notice corrosion on any stainless steel surface, consider changing the cleansing agent, sanitizing agent, or cleaning procedures you are using.

Wiring

Units 84000 and 84100 operate at 120V in the USA. The wiring components include:

1. Cord Assembly
2. Bushing/Strain Relief
3. Thermal Cutout
4. Wire Assembly
5. Thermostat
6. Heating Element
7. Wire Nut

Thank You for purchasing our Food Warmer to keep your soup, chili, gravy, or sauce at the perfect temperature from the first serving to the last.

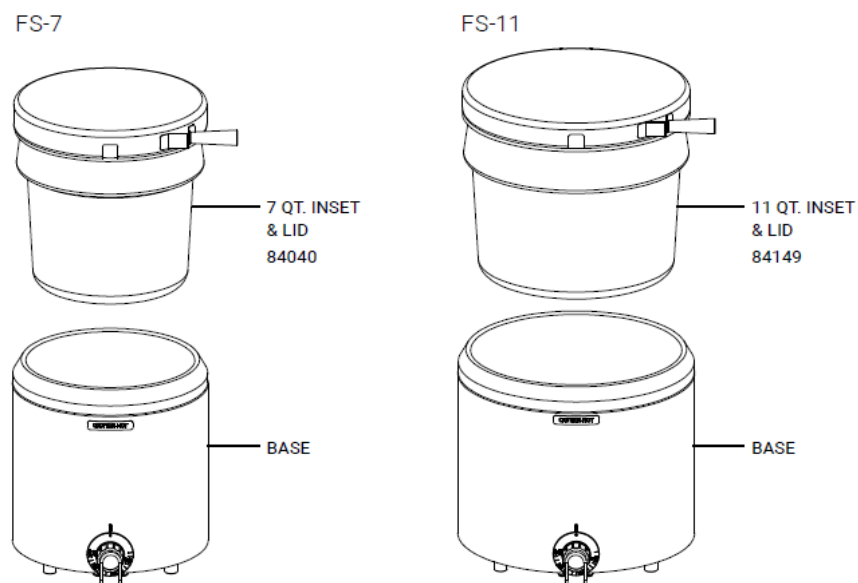
QUICKLY HEAT TO SAFE SERVING TEMPERATURE

SAFETY

WARNING

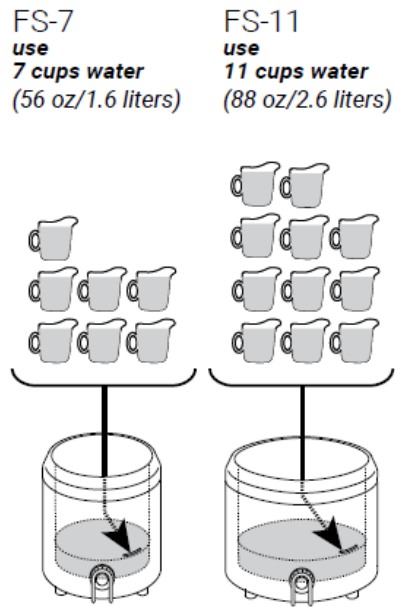
ELECTRICAL SHOCK COULD OCCUR This unit must be earthed or grounded. This requires all three prongs (terminals) on the cord plug to be plugged into the power source. According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines. Be aware of the product you are serving and the temperature the product is required to maintain. Server Products, Inc. can not be responsible for the serving of potentially hazardous products.

PARTS



UNIT SET-UP

WASH ALL PARTS PROPERLY BEFORE EVERY USE. See page 6.

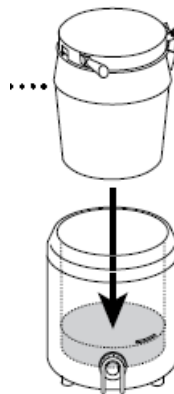


FILL THE WATER VESSEL BASIN

- Fill water up to the water level line inside the basin.
- Do not overfill.

TIP: Check water levels throughout the holding period to ensure even heating. Filtered water is recommended to deter corrosion.

PUT INSET INTO WATER

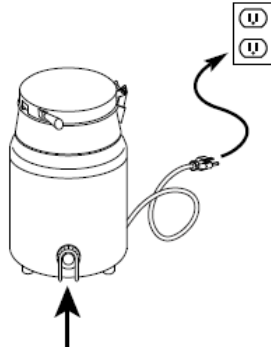


VESSEL BASIN

- The product being served must always be inside the inset.
- Never place food directly into the water vessel basin of unit

TIP: Simplify change-outs with an additional inset and lid. 7 Qt- Order item #84040 11 Qt- Order item #84149

SET THERMOSTAT KNOB



PLUG CORD into the power source. to recommended serving temperature.

- The dial indicator uses increments of 10°F.
- The thermostat maximum is 220°F/104°C.
- To heat the unit faster, the thermostat may
- TEMPORARILY be rotated to the maximum.

REETHERMALIZATION Rethermalization of food products is achieved by this appliance when it elevates the food product temperature from a refrigerated 40°F (4°C) to a safe serving temperature of 165°F (74°C) within a period of 2 hours.

PRE-HEAT UNIT

for at least 5 minutes with:

- The correct amount of water in the basin.
- Lid closed.
- The thermostat knob is set at maximum setting.

ADD FOOD PRODUCT

- Put food into the inset.
- Maximum capacity of food product for FS-7: 5.5 quarts (22 cups) for FS-11: 8 quarts (32 cups)
- Do not overfill

Hot Food Holding is achieved with this appliance when it maintains a food product temperature at or above 150°F (66°C), in all locations throughout the product, for a minimum of 2 hours, even if any lid, cover, or pump is removed. The lid, cover, or pump is recommended to help maintain product temperature

PRE-HEAT UNIT

for at least 5 minutes with:

- The correct amount of water in the basin.
- Lid closed.
- The thermostat knob is set at maximum setting.

ADD FOOD PRODUCT

- Put food that has already been preheated to 150°F (66°C) into the inset.

- Maximum capacity of food product for FS-7: 5.5 quarts (22 cups) for FS-11: 8 quarts (32 cups)
- Do not overfill.

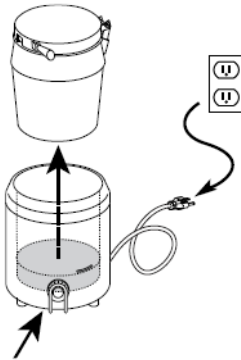
MAINTAIN SAFE HOT FOOD HOLDING

- After food reaches a safe serving temperature of 165°F (74°C), maintain product temperature at or above 150°F (66°C).
- Adjust the controller if needed to avoid overheating food.

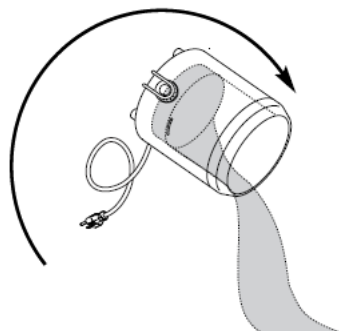
MONITOR FOOD CLOSELY FOR FOOD SAFETY

The United States Public Health Service recommends that hot food be held at a minimum of 140°F (60°C) to help prevent bacteria growth. COLD FOOD IS NOT TO BE ADDED TO THE UNIT FOR RETHERMALIZATION WHILE HOT FOOD IS BEING HELD. NSF International and ANSI (American National Standards Institute) list this unit as a “Rethermalization and Hot Food Holding unit (Standard 4).”

UNIT TAKE-DOWN



1. TURN KNOB to the lowest setting.
2. UNPLUG CORD
3. CAUTION- HOT
4. Allow the unit to cool before continuing.
5. REMOVE THE INSET FROM THE WATER
6. VESSEL BASIN
7. EMPTY WATER FROM
8. WATER VESSEL BASIN after each use TIP: Remember to empty the water each day rather than add— This will greatly extend the life of your warmer
9. DRY thoroughly with a soft dry cloth. Proper drying after each use helps maintain the stainless steel



CLEANING

WARNING ELECTRICAL SHOCK COULD OCCUR

- The electrical components of the unit could be damaged from water exposure or any liquid.
- Never immerse the unit in water or any liquid.
- Never use any water jet or pressure sprayer on the unit.
- Ensure the unit is “OFF” and unplugged.

CAUTION- HOT

Allow the unit to cool before cleaning

CLEAN VESSEL, INSET & LID

- Before first use and after use daily, disassemble and clean the unit.
- Ensure the unit is “OFF” and unplugged.
- Wash with dishwashing soap and hot water.

RINSE fully with clear water. SANITIZE all parts according to local sanitization requirements. All parts in contact with food must be sanitized. DRY all parts fully with a clean soft cloth.

CLEAN EXTERNAL SURFACES

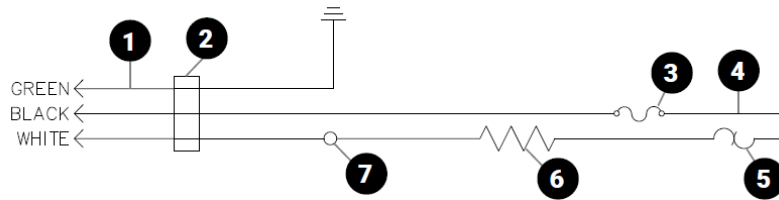
- Wipe daily with a clean damp cloth.
- Dry with a clean soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.

CARE OF STAINLESS STEEL

This warmer, water vessel, and food insets with lid are constructed of stainless steel— one of the best materials for food serving and storage. If you notice corrosion beginning on any stainless steel surface, you may need to change the cleansing agent, sanitizing agent, or cleaning procedures you are using.

- A mildly abrasive nylon or brass brush may be used to remove any stubborn food or mineral deposits on the interior surfaces of the unit.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
- Do not use abrasive, caustic, or ammonia-based cleansers.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

WIRING



1. Cord Assembly
2. Bushing/Strain Relief
3. Thermal Cutout
4. Wire Assembly
5. Thermostat
6. Heating Element
7. Wire Nut

TROUBLESHOOTING

UNIT DOES NOT HEAT?

- Ensure the cord is securely plugged in.
 - Ensure power is available from the source.
 - Ensure the unit is on.
 - Ensure the thermostat knob is set correctly.
 - Ensure that the correct amount of water is in the basin.
 - Do not allow any of the electrical components to get wet. Moisture may cause the unit to trip breaker or GCFI.
- If moisture is suspected, discontinue use. Allow the unit to fully air dry.

PREVENT PITTING ON INSIDE SURFACE OF VESSEL

- Empty water from the water vessel basin each day.
- Thoroughly dry the basin each day.
- If possible, use filtered water to fill the vessel basin.

SERVER PRODUCTS LIMITED WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See Server-Products.com for details

GENERAL SERVICE, REPAIR OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Products customer service to request a Return Authorization Number. Merchandise must be sent to Server Products with this number. Service is extremely prompt. Typically, units are repaired and shipped out within 48 hours. Merchandise being returned for credit must be in new and unused condition and not more than 90 days old and will be subject to a 20% restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable. Servicing Cord: Specific tools are required for safe and proper power supply cord removal and installation. If the cord must

be replaced, only a representative of the OEM (original equipment manufacturer) or a qualified technician may replace the cord. The cord must meet code designation H05 RN-F requirements.

NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road Richfield, WI 53076 USA

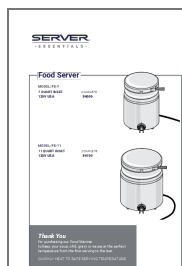
Chat with us! spsales@server-products.com

262.628.5600 | 800.558.8722

Please be prepared with your Model, P/N, and Series located on the lid or base of the unit.



Documents / Resources



[SERVER FS-7 1.5 Qt. Small Capacity Warmer](#) [pdf] User Manual

FS-7 1.5 Qt. Small Capacity Warmer, FS-7 1.5, Qt. Small Capacity Warmer, Small Capacity Warmer, Capacity Warmer, Warmer

References

- [products.com](https://www.server-products.com)
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