



VULCAN VW and VSL Series Drawer Warmers Instruction Manual

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INSTALLATION & OPERATION MANUAL
VW & VSL SERIES DRAWER WARMERS
VCW1, VCW2 CHIP WARMERS



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VW and VSL Series Drawer Warmers

MODELS:

CHIP WARMERS:	
VCW1	ML-138038
VCW2	ML-138041

DRAWER WARMERS:

CAFÉ':	
VW1S	ML-126500
VW2S	ML-126502
VW3S	ML-126504
VW4S	ML-126506

CAFÉ' BUILT-IN:	
VW1SB	ML-126501
VW2SB	ML-126503
VW3SB	ML-126505
VW4SB	ML-126507

SLIMLINE LOW PROFILE:	
VW1C	ML-126516
VW2C	ML-126518
VSL1	
VSL2	

R-SERIES:	
VW1D	ML-126508
VW2D	ML-126510
VW3D	ML-126512
VW4D	ML-126514

SLIMLINE BUILT-IN:	
VW1CB	ML-126517
VW2CB	ML-126518

R-SERIES BUILT-IN:	
VW1DB	ML-126509
VW2DB	ML-126511
VW3DB	ML-126513
VW4DB	ML-126515

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD STARTUP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.

Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

IN THE EVENT OF A POWER FAILURE,

DO NOT ATTEMPT TO OPERATE THIS DEVICE.

GENERAL

INTRODUCTION

Vulcan-Hart Drawer Warmers and Chip Warmers are produced with quality workmanship and material. Proper installation, usage, and maintenance of your warmer will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

The VW Series Drawer Warmers provide an efficient means of holding a variety of prepared hot food products at proper temperatures until serving.

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the warmer. If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Vulcan Hart Customer Service Department immediately.

UNPACKING:

The Warmer was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage

to the warmer.

If the warmer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack warmer and place in a work accessible area.

1. Remove banding holding the carton to the pallet.
2. Carefully remove warmer from carton and place on floor or table.
3. Remove legs from drawer of warmer.
4. Secure legs to the bottom of warmer by screwing legs into the holes provided.
5. Remove any and all packaging materials in drawers.
6. Peel off vinyl protection film.
7. Thoroughly clean the warmer as described in the cleaning instructions on page 8 of this manual.

LOCATION:

For efficient operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

The installation / operation location must be level and allow adequate clearances for servicing and proper operation.

LEVELING INSTRUCTIONS:

In order for the self-closing drawers to function properly, the Drawer Warmer Unit must be leveled.

1. Place a carpenter's level on the top of the unit. Check leveling of the unit front to back, and side to side.

(Note: superior performance can be achieved by slightly tilting the unit backwards, so the front of the unit is slightly higher than the back.)

Adjustable Legs: Turn leg bottom half in counter clockwise direction to increase height. Turn leg bottom half in clockwise direction to decrease height.

Without Legs: The Unit must be placed on a level surface.

TRIM KIT INSTALLATION

Models: VW1SB, VW2SB, VW3SB, VW4SB, VW1CB, VW2CB, VW1DB, VW2DB, VW3DB, VW4DB

Built-in Drawer Warmers come with a "trim kit." Follow the general installation instructions in the "Installation & Operation Manual" regarding Unpacking, Electrical Requirements, Cleaning, and Removal of Vinyl Protection Film.

1. Remove the drawer assemblies from the cabinet.
 - a. Open drawer to full extension.
 - b. Lift up drawer and pull out slightly.



- c. Tilt down drawer and pull out.



2. Place Trim Kit flush with the front of the Drawer Warmer.



3. Trim Kit has 4 mounting holes. There are two holes on the bottom and two holes on the top.



4. Using #8 Tech Screws that are included, fasten the four screws into the mounting holes.
The screws are self-tapping and no pilot holes are necessary.



5. Connect Drawer Warmer to electrical power supply per your local electrical code.
Please refer to Electrical Requirements in the Installation & Operation Manual.
6. Slide warmer into designated level location space.
7. Reinstall drawer assemblies into warmer – Top to Bottom.

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS:

The warmer must be installed in accordance with:

In the United States of America:

1. State and Local Codes.
2. National Electrical Code, ANSI/ NFPA-70 (latest edition.) Copies may be obtained from: The National Fire Protection Association, Battery march Park, Quincy, MA 02269.

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association, 178 Rescale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ELECTRICAL CONNECTIONS:

The warmer is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt warmers are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt warmers are equipped with an 8 foot cord and

NEMA 6-15 plug. Refer to wiring diagrams in the back of this manual.

The cord and plug supplied is a suitable durable cord with a molded three-prong plug, and is provided with a proper strain relief.

⚠ WARNING: All warmers are equipped with a three-prong plug. It is imperative that this plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

Verify that the power source matches the Serial Data Plate located on the lower back corner of the warmer and the plug configuration before the connection is made. (Fig. 1)

SERIAL DATA PLATE




MODEL	VW3S-1	DEVICE	VW3S-1
ML	126504	MD	GAJ
SERIAL	52- 1002558		
VOLTS	120	WATTS	1425
AMPS	11.9	PHASE	1
		CYCLE	60
 			
LISTED 1209 COMMERCIAL COOKING APPLIANCE			
FOR USE ON AN INDIVIDUAL BRANCH CIRCUIT ONLY!			
VULCAN HART CO., BALTIMORE, MD			

Fig. 1

OPERATION

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

The warmer Control Panel contains an operating indicator light and a full range thermostat. (Fig.2)

THERMOSTAT DIAL:

The thermostat also acts as the On/Off switch to the warmer system. Turning the thermostat counter clock-wise until it stops will turn the warmer off.

POWER LIGHT:

The power light turns on and off as the heating elements cycle.



It is recommended that prior to placing the warmer into operation that it be preheated at the highest temperature setting for a period of 30 to 45 minutes

OPERATING INSTRUCTIONS

⚠ WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

Once the warmer has been connected to the appropriate power source, the warmer is ready for operation.

The warmers have one, two, three, or four drawers depending on the model purchased. Each drawer has a separate thermostat dial and thermometer.

Begin by turning the thermostat dial to the number 5. This will cause the heating element to start heating. When this occurs, the red operating indicator light will illuminate. This red light will stay on as long as the heating element is engaged. Once the predetermined temperature is achieved, the heating element will begin to cycle. During this period, the red operating indicator light will turn on and off as the heating elements cycle.

The thermometer will begin to move and indicate the interior temperature of the drawer. (Fig. 3)



(Fig. 3)

THERMOMETER

The greater the thermostat number setting, the higher the temperature.

The lower the thermostat number setting, the lower the temperature.

The thermostat setting is from 1 to 10.

A chart of the thermostat setting and approximate temperatures is below. (Fig. 4)

Thermostat Setting	Approximate Temperature
1	100°F (37°C)
2	110°F (43°C)
3	120°F (49°C)
4	130°F (54°C)
5	140°F (60°C)
6	150°F (66°C)
7	160°F (71°C)
8	170°F (77°C)
9	180°F (82°C)
10	190°F (88°C)

(Fig. 4)

The operator should always monitor the food product to ensure that it remains at proper temperatures.

CRISP & MOIST KNOB:

Each warmer drawer is equipped with a “CRISP & MOIST” knob. For example: If you want the food crispy slide knob to the left. If you want more moisture, slide knob to the right. (Fig. 5)



Slide knob to left for crispy (vents are open and excess moisture can escape.)



Slide knob to right for moist (vents are closed and moisture is held in drawer.)

(Fig. 5)

CLEANING

WARNING Always unplug electrical power supply before cleaning.



WARNING The Warmer and its parts are hot. Be very careful when operating, cleaning, or servicing the warmer.

DAILY:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean drawers and the interior of the warmer with a mild soap and water. Never use harsh chemicals or abrasive pads to clean the warmer.
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the warmer with a clean damp cloth.

HEAVY-DUTY CLEANING:

For heavy-duty cleaning, use warm water, a degreaser, and a plastic, stainless steel, or Scotch-Brite pad. Never rub in a circular motion — rub gently in the direction of the steel grain.

Always rinse thoroughly

STAINLESS STEEL CARE**CLEANING:**

Stainless Steel contains 70 – 80% iron, which will rust if not properly maintained. Stainless Steel also contains 12 – 30% chromium, which forms an invisible passive, protective film that shields against corrosion.

If the protective film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust.

PREVENTIVE CARE:

To prevent stainless steel breakdown, follow these steps:

1. Never use any metal tools, scrapers, files, wire brushes, or scouring pads (except for stainless steel scouring pads,) which will mar the surface.
2. Never use steel wool – which will leave behind particles that will rust.
3. Never use acid-based or chloride containing cleaning solutions – which will break down the protective film.
4. Never rub in a circular motion. Always rub gently in the direction of the steel grain.

5. Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride

PRESERVING & RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high-quality stainless steel polishing cleaner, as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse, and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

HEAT TINT:

Darkened areas, called "heat tint," may appear on stainless steel exposed to excessive heat. Excessive heat causes the protective film to thicken. This is unsightly, but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

To reduce heat tint, limit the exposure of equipment to excessive heat.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Warmer not operating	Warmer not connected to power source.	Connect cabinet to power source.
	No power	Check Circuit Breaker and/or check GFCI switch on outlet.
GFCI or Ground Fault Circuit Indicator tripped	Moisture problem.	Dry moisture problem.
	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
Warmer is connected to power source, thermostat is turned on, but warmer not heating	Defective: heating element, thermometer, thermostat, etc.	Contact Authorized Service Provider.

SERVICE & PARTS INFORMATION

To obtain WARRANTY Service and Parts information concerning this model, contact Vulcan-Hart at:


Customer Service	800-814-2028
Technical Service	866-688-5226
Service Parts	866-688-5226

When calling for service, have the model number and serial number available.



VULCAN-HART
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Documents / Resources

	<p>VULCAN VW and VSL Series Drawer Warmers [pdf] Instruction Manual VW and VSL Series Drawer Warmers, VW and, VSL Series Drawer Warmers, Drawer Warmers , Warmers</p>
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References

-  [Vulcan Commercial Kitchen Equipment | Cooking Appliance Manufacturer](#)