

KRATOS

12X20 FOOD WARMERS/COOKERS MANUAL



28W-168
28W-169



Central Restaurant Products®

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COMMERCIAL FOOD WARMER MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind by providing the best value without sacrificing the quality. Kratos food warmers are UL and NSF approved so you can have the peace of mind they will meet your location's needs for performance. These food warmers are constructed of sturdy stainless steel. The food warmer offers 1200 watts of power to keep cooked foods within the required temperatures. The food cooker/warmer reaches up to 212F with 1500 watts of power allowing you to cook and hold a variety of foods. Whatever your need is presently or in the future, look to Kratos as your full-service solution.

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Receiving & Inspecting EQUIPMENT

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

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Warnings



ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.

- Plug only into correct 120V outlet with 3 holes
- Use on flat, level surfaces
- Always unplug the warmer and let cool before cleaning or moving
- Unplug the warmer when not in use
- Do not immerse in water or any liquids
- Do not spray with water or cleaning agents
- Never operate unattended
- **WARNING: DO NOT OPERATE THIS UNIT DRY. ALWAYS WITH WATER IN THE WELL.**

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Operating INSTRUCTIONS

Food Warmers

1. Plug unit into appropriate electrical power supply receptacle. Always check first with a qualified electrician if you are unsure of your facility's power supply.
2. Ensure the food warmer is on a flat, dry and level surface.
3. Fill the well with 4 quarts of water above the min line located inside the well.
4. To preheat your unit, cover the well with a food pan and turn the well to high for 30 minutes.
5. Add your food to the full size food pan and monitor temperatures. Food is to be kept at a minimum of 140F to prevent bacteria growth. Check food temperatures periodically and adjust dial as needed.
6. For the Cooker/warmer, depending on the food you're cooking it may be necessary to cover the food pan. Never leave the cooker unattended and check temperatures regularly.
7. **HOT WATER AND STEAM IN THE WELL CAN BURN SKIN. ALWAYS USE PROTECTIVE GLOVES OR MITTS WHEN REMOVING THE FOOD PAN FROM THE COOKER OR WARMER.**

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Cleaning INSTRUCTIONS

Clean your food warmer daily so that you are serving food in a sanitary manner. This will help to extend the life of your food warmer. NEVER immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause it to short circuit or produce an electrical shock.

1. Allow the Food Warmer to completely cool before cleaning.
2. Disconnect from the power source.
3. Do not use abrasive cleaners or scouring pads that will damage the unit.
4. Avoid using harsh chemicals or chemicals that leave residue on the Food Warmer.

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Warranty INFORMATION

One-Year Equipment Limited Warranty

Kratos offers a 1 year warranty to the original purchaser of new equipment, the model of equipment will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the table can be damaged due to not being secured to the floor.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the contiguous United States.
- Any products where the original sale cannot be determined. No order #, invoice or receipt to provide proof of purchase will result in no warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be made at time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business or any other expenses.
- Defects or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism or Act of God

For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on www.centralrestaurant.com, call 800-215-9293 or email sales@centralrestaurant.com.