



FOODSERVICE EQUIPMENT

INSTALLATION & OPERATION MANUAL

FOOD HOLDING & TRANSPORTATION CABINETS AND BANQUET CARTS

MODELS:

**1220-3-BC
1220-7
1220-8-BC
1220-15-BC
1220-20-BC
1826-5-BC-IS
1826-7-BC-IS
1826-7-DBL-IS
1826-7-SCH
1826-13-BC-IS
1826-15-BC-IS
1826-15-SCH
2-90
2-96
2-150
580**



For additional information on WITTCO or to locate an authorized parts and service provider in your area, visit our website at www.wittco.com

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP 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.

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GENERAL

INTRODUCTION

Wittco Holding & Transport Cabinets and Banquet Carts are produced with quality workmanship and material. Proper installation, usage, and maintenance of your cabinet 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.

Wittco Holding & Transport Cabinets and Banquet Carts provide an efficient means of transporting and holding bulk prepared foods at proper serving temperatures.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the cabinet. If the supply and equipment requirements do not agree, do not proceed with unpacking and installation, Contact Wittco Customer Service Department immediately. (Fig. 2)

UNPACKING:

The Cabinet 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 cabinet.

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

Carefully unpack and place in a work accessible area as near the installation position as possible.

1. Open the door and carefully remove any packaging materials and the retaining straps that hold the wire plate racks (Banquet Carts) or the tray slides and tray slide upright side supports (Holding & Transport Cabinets).
2. Peel off vinyl protection film.
3. On Banquet Carts, lift the plate racks into position on the side brackets.
4. On Holding & Transport Cabinets, remove cardboard element cover protector from cabinet bottom. Remove adjustable tray slides from box. Remove the tray slide supports and install them in the cabinet.
 - a. Hook the openings in the flat flange of the support over two vertical carriage bolts on the interior of the cabinet.
 - b. Make sure all flanges on the four supports face the door opening.
 Install tray slides in the cabinet. Make sure the hook on the end of the tray slide is up.

CLEANING:

The cabinet should be thoroughly cleaned prior to putting into service.

Use a mild soap and water solution to clean the interior of the unit. Never use harsh chemicals or abrasive pads to clean the unit. Refer to cleaning instructions on page 6 of this manual.

LOCATION:

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

The installation location must allow adequate clearances for servicing and proper operation. (Fig. 1)



Fig. 1

ELECTRICAL REQUIREMENTS**ELECTRICAL CODES & STANDARDS:**

The cabinet 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, 1 Batterymarch Park, Quincy, MA 02269. 1-617-770-3000 www.nfpa.org

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association. www.csa.ca

ELECTRICAL CONNECTIONS:

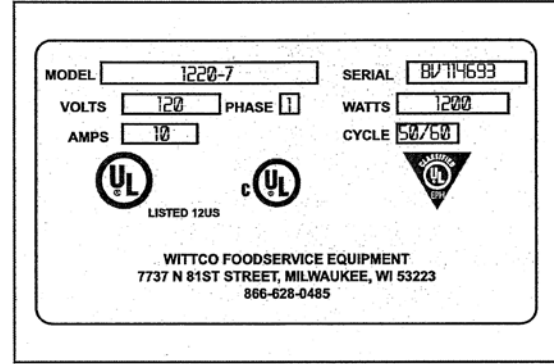
The cabinet is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt cabinets are equipped with a 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt cabinets are equipped with a 8 foot cord and NEMA 6-15 plug. Refer to wiring diagrams in the 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 cabinets 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 cabinet and the plug configuration before connection is made.

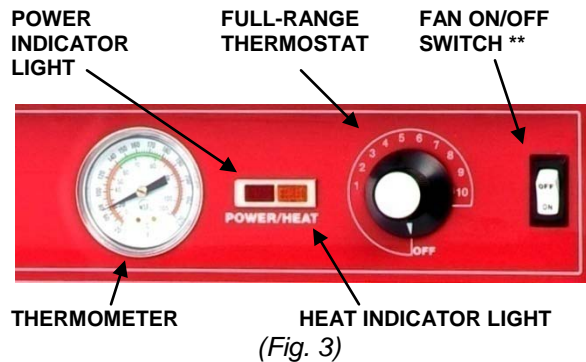


(Fig.2)

OPERATION

CONTROLS

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



(Fig. 3)

Power Indicator Light:

The Red Power Indicator Light indicates power is supplied to the cabinet. The red light will stay lit as long as the cabinet is plugged in.

Heat Indicator Light:

The Amber Heat Indicator Light indicates the heating element(s) are heating. The amber light will stay lit as long as the heating element(s) are engaged. Once the predetermined

temperature is achieved, the heating element(s) will begin to cycle. During

this period, the amber light will turn on and off.

Fan On/Off Switch:

** Models manufactured after 2010

The Fan On/Off Switch turns the fan on only. The use of the fan is optional. Turn on fan if forced air holding is desired.

Thermometer:

The Thermometer indicates the interior temperature of the cabinet.

Thermostat:

The Thermostat turns power on to the heating element(s). The thermostat setting is from 1 to 10. The greater the thermostat setting number, the higher the temperature. (Fig. 4)

It is recommended that prior to placing the cabinet in operation, that it be preheated at the highest temperature setting for a period of 30 to 45 minutes.

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)

OPERATING INSTRUCTIONS

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

Once the cabinet has been connected to the appropriate power source, the cabinet is ready for operation. Begin by turning the thermostat dial to the number **5**. This will cause the heating element(s) to start heating. Once the red light is lit, the thermostat dial can be turned to the desired setting.

When cooking is completed, turn the thermostat dial to the OFF position.

The operator should always monitor the food product to insure that it remains at a proper temperature.

CLEANING

⚠ WARNING Always *unplug electrical power supply* before cleaning.

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

DAILY:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean the interior of the cabinet with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the cabinet.*

4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the cabinet 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.

MAINTENANCE

⚠ WARNING The Cabinet and its parts are **HOT**. Be very careful when operating, cleaning, or servicing the cabinet.

⚠ WARNING Always unplug electrical power supply before servicing the cabinet.

LOCKOUT / TAGOUT PROCEDURE



⚠ WARNING Always perform the **LOCKOUT / TAGOUT Procedure** before removing any sheet metal panels or attempting to service this equipment.

The Lockout / Tagout Procedure is used to protect personnel working on an electrical appliance. Before performing any type of maintenance or service on an electrically operated appliance, follow these steps:

1. In electrical box, place unit's circuit breaker into OFF position.
2. Place a lock or other device on electrical box cover to prevent someone from placing circuit breaker ON.
3. Place a tag on electrical box cover to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.
4. Disconnect unit power cord from electrical outlet.
5. Place a tag on cord to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Cabinet not operating	Cabinet not connected to power source.	Connect cabinet to power source.
	No power.	Check circuit breaker Check GFCI
	Moisture problem.	Dry moisture problem.
GFCI or Ground Fault Circuit Indicator tripped	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
	Defective: element, thermometer, thermostat, etc.	Contact Authorized Service Provider.
Cabinet is connected to power source, switch is ON, circuit breaker is ON, but cabinet is not heating.	Light faulty	Contact Authorized Service Provider.
Power/Heat Indicator Light not lit.	Door not shut properly or needs adjustment	Check door seal and Contact Authorized Service Provider.
Cabinet does not heat properly	Defective: element, thermometer, thermostat, thermostat requires adjustment	Contact Authorized Service Provider.
Fan not operating	ON/OFF switch not ON	Turn ON/OFF switch on
	Defective fan	Contact Authorized Service Provider.

SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, contact Wittco Service Department at the address listed on the front cover of this manual or refer to our website: www.wittco.com for a complete listing of Authorized Service and Parts depots.

Customer Service	1-800-367-8413
Technical Service	1-866-628-0485
Service Parts	1-866-628-0485

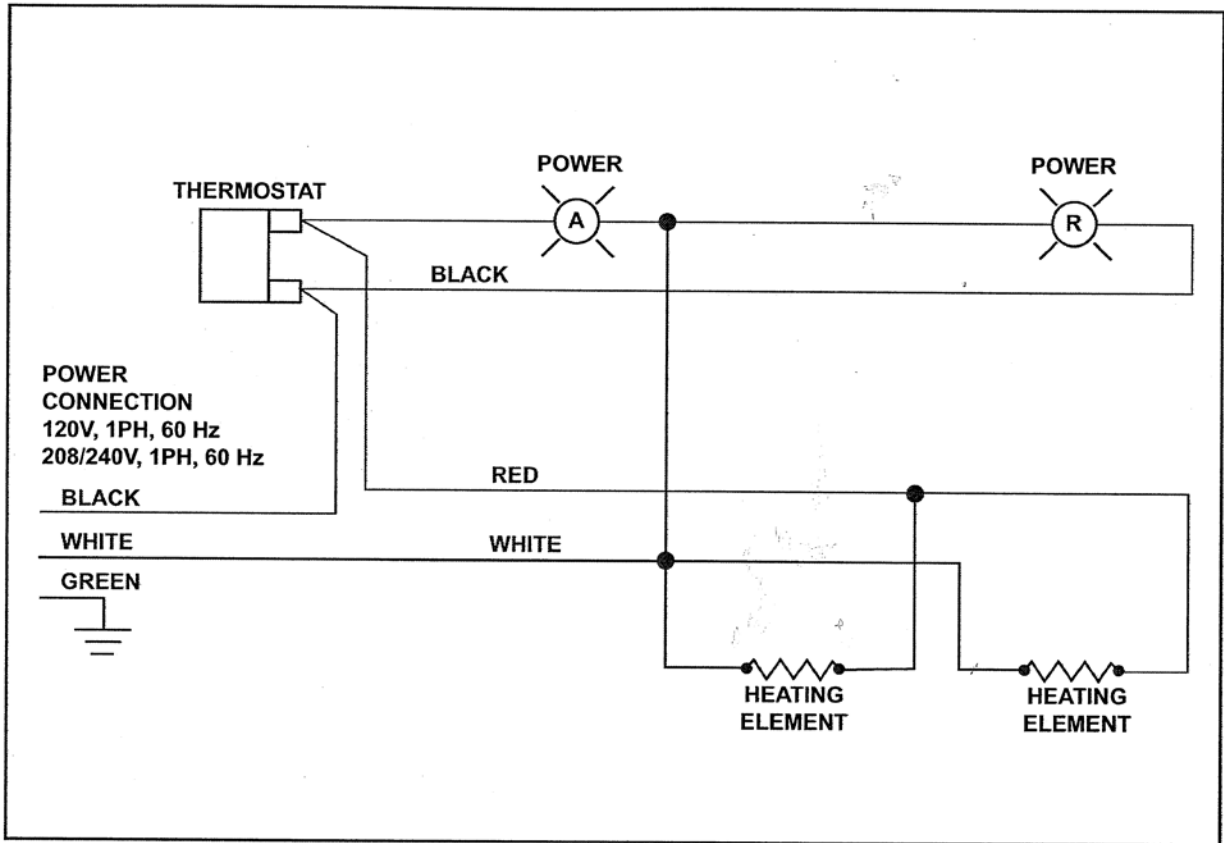
When calling for service, have the model number and serial number available.

SPECIFICATIONS							
MODEL NO.	HEIGHT IN * (mm)	WIDTH IN (mm)	DEPTH IN (mm)	SHIPPING WT. Lb. (kg)	VOLTS	WATTS	AMPS
2-90	71.75" (1822)	31.75" (806)	42.75" (1086)	242# (110 kg)	120	2000	16.6
2-96	62" (1575)	51.5" (1308)	29" (737)	435# (197 kg)	120	2000	16.6
2-150	73" (1854)	61.25" (1556)	29" (737)	590# (268 kg)	120	2000	16.6
1826-5-BC-IS	33.25" (845)	26.5" (673)	33.75" (857)	173# (79 kg)	120	1000	8.3
1826-7-BC-IS	39.75" (1010)	26.5" (673)	33.75" (857)	198# (90 kg)	120	1000	8.3
1826-13-BC-IS	60.25" (1531)	26.5" (673)	33.75" (857)	270# (123 kg)	120	1200	10
1826-15-BC-IS	66" (1677)	26.5" (673)	33.75" (857)	297# (135 kg)	120	1200	10
1826-7-DBL-IS	72.5" (1842)	24.5" (622)	31.75" (806)	400# (182 kg)	120	2000	16.6
1826-7-SCH	37.625" (956)	23.75" (584)	30.25" (781)	195# (90 kg)	120	1200	10
1826-15-SCH	66" (1676)	23.75" (584)	30.25" (781)	315# (144 kg)	120	1200	10
580	62.25" (1582)	24.75" (629)	38" (966)	370# (169 kg)	120	2000	16.7
1220-3-BC	23.5" (597)	18" (457)	23.75" (604)	80# (36.6 kg)	120	600	5
1220-7-BC	36.75" (934)	21" (534)	26.75" (680)	140# (64 kg)	120	600	5
1220-8-BC	31.5" (800)	18.25" (464)	25" (635)	90# (40.9 kg)	120	600	5
1220-15-BC	60.5" (1537)	21" (534)	26.75" (680)	200# (91 kg)	120	1200	10
1220-20-BC	61" (1549)	39.5" (1003)	29" (737)	264# (120 kg)	120	1200	10

*HEIGHT MEASUREMENT INCLUDES 5" CASTERS

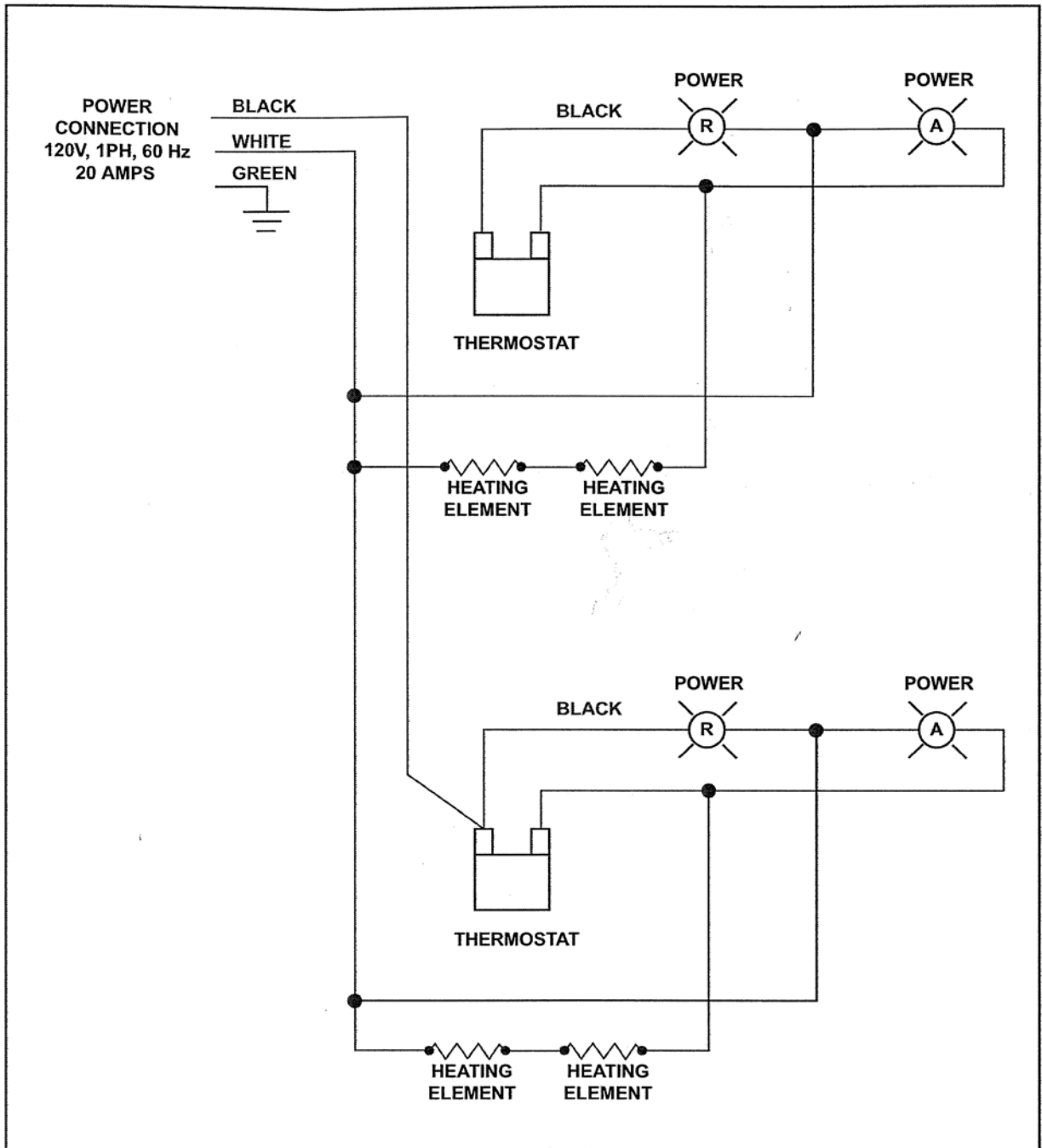
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WIRING DIAGRAMS



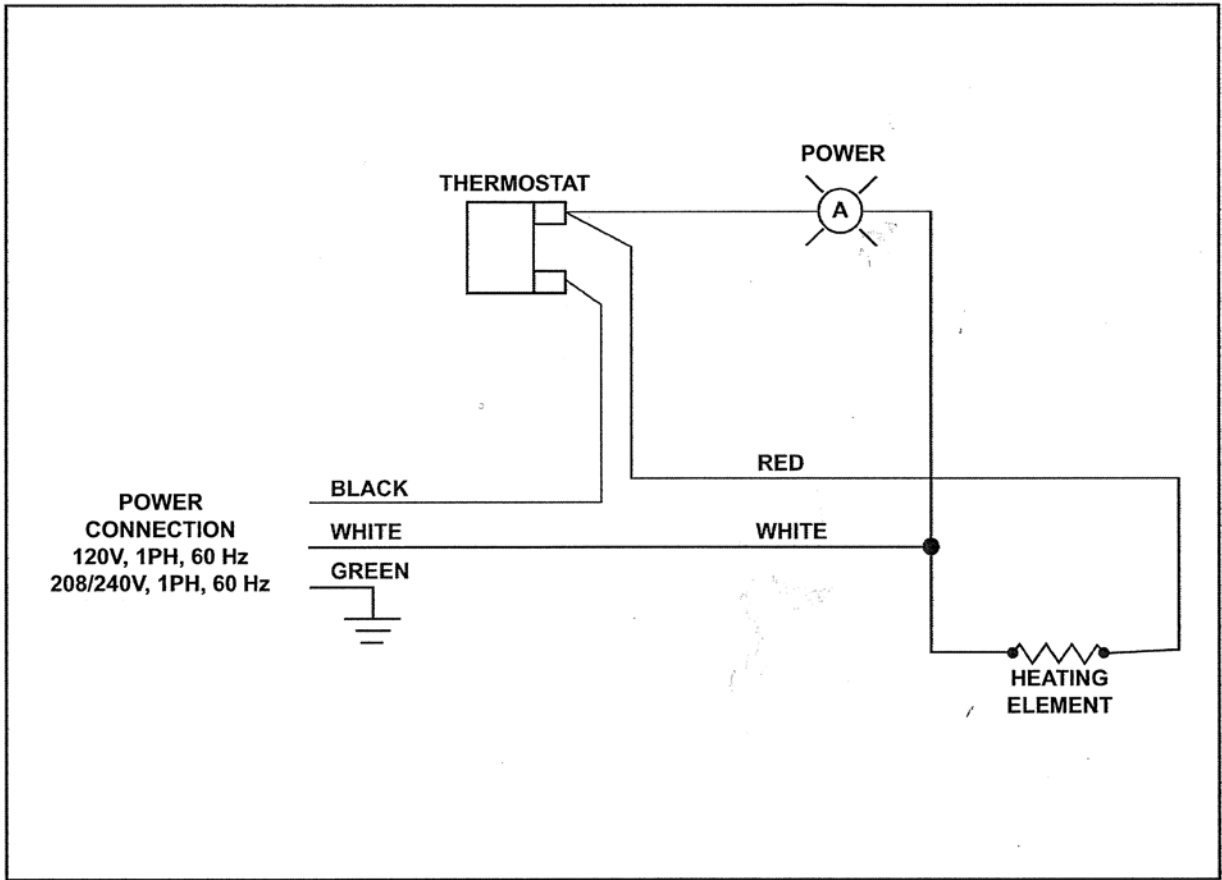
Models Manufactured before 2010:

2-90, 2-96, 2-150,
1826-5-BC-IS, 1826-7-BC-IS, 1826-13-BC-IS, 1826-15-BC-IS,
1826-7-SCH, 1826-15-SCH,
1220-15 BC, 1220-20-BC
580



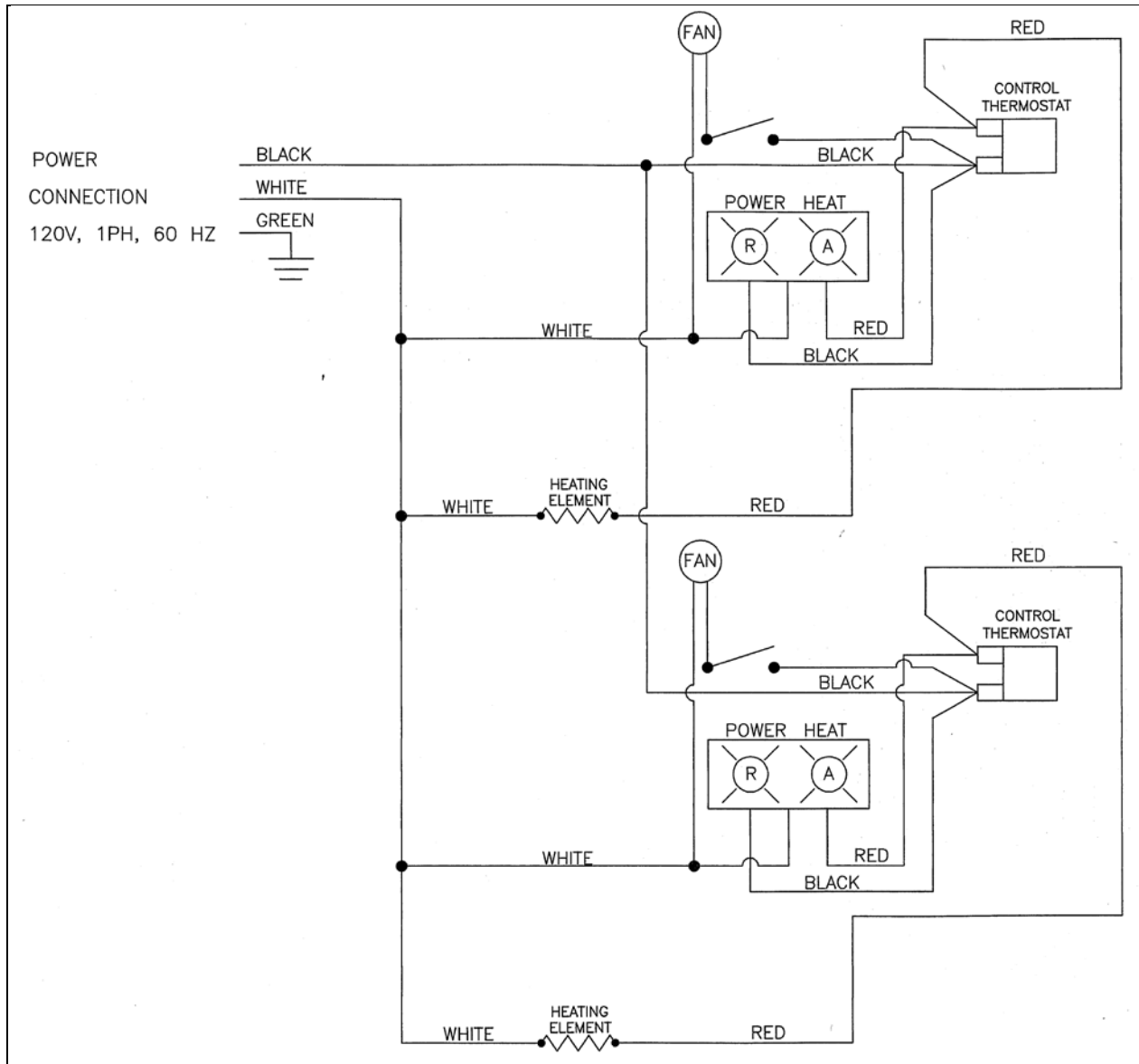
Model Manufactured before 2010

1826-7-DBL-IS



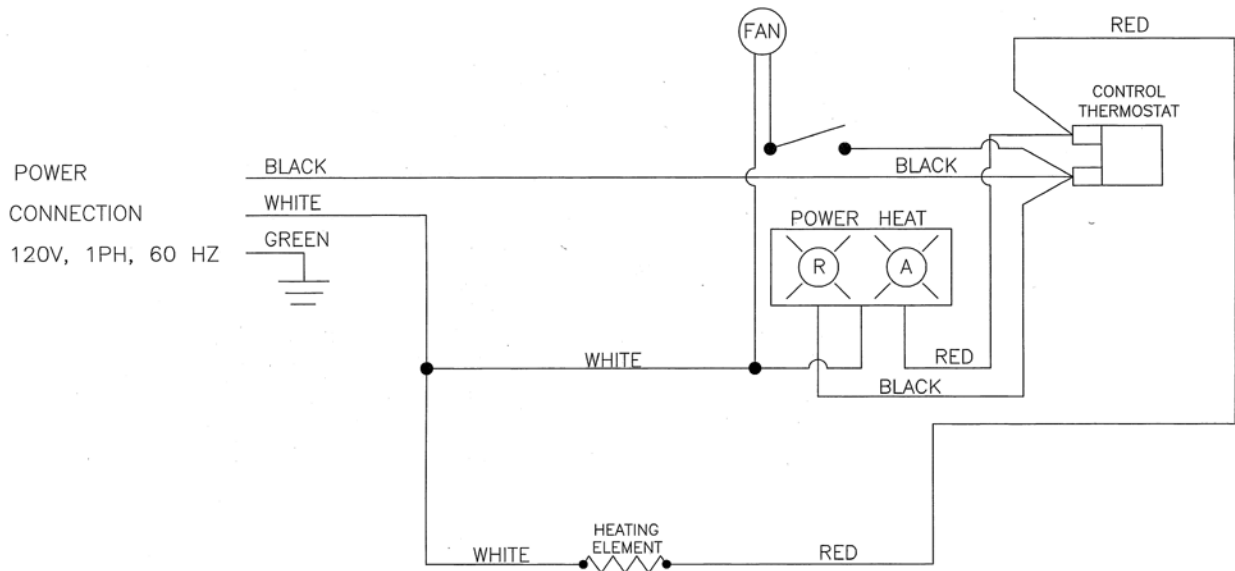
Models Manufactured before 2010

1220-3-BC, 1220-7, 1220-8-BC



Model Manufactured 01/01/2010 THROUGH 01/20/2011

1826-7-DBL-IS



Models Manufactured after 2010

**1826-5-BC-IS, 1826-7-BC-IS, 1826-13-BC-IS, 1826-15-BC-IS
1826-7-SCH, 1826-15-SCH
1220-7-BC, 1220-15-BC**

Model Manufactured after 01/20/2011

1826-7-DBL-IS