Electric Food Warmer

Model: SEJ80000

INSTRUCTION MANUAL

This warmer is intended to hold previously cooked hot food at the proper temperature. **IT DOES NOT COOK FOOD.** When using electrical warmers, basic precautions should always be followed to reduce the risk of fire, electric shock and injury. Read all instructions before using.

IMPORTANT SAFEGUARDS:

1. Do not place the appliance in areas where gasoline, paint, or flammable liquids are used or stored.
2. This warmer is hot when in use. To avoid burns, do not touch hot surfaces. Keep combustible materials, such as drapes and other furnishings, away from warmer.
3. Extreme caution is necessary when warmer is in used by or near children and left unattended.
4. Always unplug warmer when not in use and before cleaning, adjusting or maintaining this machine. To disconnect warmer, turn controls off and remove plug from power source.
5. Do not operate warmer with a damaged or altered cord or plug, after the warmer malfunctions, has been dropped, or damaged. Return warmer to Thunder Group Inc for examination, electrical or mechanical adjustment, or repair.
6. Do not use outdoors. This warmer is not intended for use in wet or moist locations. Never locate warmer where it may fall into water.
7. Connect to properly grounded outlets only. Avoid the use of extension cords**.** Do not run cord under carpeting, runners, or the like. Arrange cord away from traffic area and where it will not be tripped over.
8. To reduce the risk of fire, it is recommended that the unit is placed on a non-combustible surface.
9. Do not operate this appliance while empty, as it may cause the metal (or the well pan) to warp.
10. **Warning!** All power must be disconnected at power source before any service procedure is performed.

ELECTRICAL REQUIREMENTS:

This appliance must be grounded while in use to protect the operator from electrical shock.
Check to make sure that your electricity is 120 Volts, 60 Hz, single phase, and that you have a three-hole grounded outlet before plugging this unit in.

OPERATING INSTRUCTIONS:

1. All foodservice equipment should be operated by trained personnel.
2. Remove all packaging materials before turning it on.
3. Place warmer on a level, stable non-combustible surface near the power source.
4. Plug the power cord into a grounded electrical wall outlet of the correct voltage.
5. Add clean water to well pan with approximately 1 inch of water, up to the “MAX” line on the inside. (Maximum 3.5 QT). Do not overfill, otherwise water could overflow into the electrical circuit creating a shock or burn hazard.
6. Preheat the water in the well pan by place lid over the well pan with an empty food container and set heat control knob to the maximum heat setting for the recommended time listed below.
   15 minutes if RESERVOIR was filled with HOT water.
   25 minutes if RESERVOIR was filled with COLD water.
7. Place stainless steel steam pans with preheated food into well. Cover steam pan with lid. To prevent spills, do not overfill the steam pan.
8. For the function of hot food holding, set the heat control knob to the desired setting. Monitor food temperatures closely for safety. It is the responsibility of the operator to make sure that food is maintained at a safe temperature for serving.
9. Place lids over food as needed to maintain temperatures when food is not being served.
10. During normal operating for food holding, periodically remove container and check water level. Add hot water if necessary. Stir occasionally.
11. Turn warmer off when not in use. To disconnect warmer, turn controls off and remove plug from power source.

***Do not put food directly into the RESERVOIR. Food must always be placed in a steam pan.**

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the warmer. To maintain appearance and increase the service life, the warmer should be cleaned at least daily.

1. Unplug the power cord and let warmer cool before cleaning or moving.
2. Carefully empty the hot water from the RESERVOIR.
3. Wipe the RESERVOIR interior with a clean, damp cloth.
4. **Do not immerse in water or other liquid, such as, chlorides or chloride based product. Failure to comply may void the warranty.**
5. Do not clean with a water jet.
6. If mild soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.
7. TO REMOVE SCALE, USE 1 TEA SPOON WHITE VINEGAR TO 1 CUP OF WATER RATIO. LET IT SIT FOR FEW MINUTES, RINSE, REPEAT IF NECESSARY.

SERVICE INFORMATION:

This unit is to be operated with a minimum of 1" of water in the reservoir at ALL TIME or WARRANTY WILL BE VOID. To avoid serious injury or damage, do not repair the warmer or replace a damaged power cord yourself. Repairs must be coordinated through: Thunder Group customer service at 1-(866) 827-4664.

SPECIFICATIONS:

DIMENSIONS:	Outside 21.10"L x 13.25"W x 10.00"H / 53.60cm L x 33.70 cm W x 25.50 cm H
	Well (4qt) 20.00"L x 12.00"W x 6.10"H / 50.80cm L x 30.50 cm W x 15.50 cm H
SHIPPING WEIGHT:	18lbs. / 8.20kilos.
VOLTAGE:	AC 120V, 60Hz with 65" cord & 3-prong grounded plug
POWER:	1200 WATTS

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