



Electric Countertop 12" x 20" Food Warmer

Model FS-VCS-06120

OPERATING INSTRUCTIONS AND PRODUCT MANUAL



Please read and understand this manual before installation and operating this equipment. Failure to comply with the operating instructions may result in serious personal injury. Please follow all safety recommendations in this manual and keep in a safe place for reference.



DESCRIPTION


The Vianni electric countertop food warmer is designed to hold pans of hot food at the proper serving temperature. The unit is not intended to reheat prepared foods or cook raw food. The warmer features an advanced, patented heating technology that SAVES up to 50% on energy consumption vs. other products using the same heating power. The unit is for WET operation only.

Electrical Specifications


Model	Voltage	Rated Amps	Rated Watts
FS-VCS-06120	120V	5.5	660W

GENERAL SAFETY INFORMATION

Only qualified and trained personnel should operate foodservice equipment. This food warmer is not intended for use by young children or persons with physical, sensory or mental disabilities unless adequately supervised by a responsible person to ensure they can use the appliance safely. Young children should be supervised to ensure they do not play with the appliance.

 **WARNING Electric Shock Hazard:** Unit must be properly grounded by plugging into the correct voltage, size and plug configuration. If the plug and socket do not match, contact a certified electrician to check and install the proper size outlet and voltage.

- Always turn off and disconnect the power source before servicing or cleaning unit. Failure to do so can result in serious injury or death from electric shock.
- Unit is not weatherproof. Do not use outdoors or in wet conditions.
- Unit is not waterproof. Do not immerse, saturate or spray the unit with water and/or other liquids.
- Do not operate if power cord is cut, frayed, worn, or damaged. Cord must be replaced by a qualified service person.
- Do not pull unit by power cord.

 **WARNING Fire Hazard:** Risk of fire, personal injury or property damage is possible if local codes or safety recommendations are not followed.

 **CAUTION Burn Hazard:** The unit will get hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Use hot pad or mitt when placing or removing food trays.

- Place the unit at the proper counter height. The location needs to be level and strong enough to support the unit's weight and contents so it does not fall.

IMPORTANT: The unit is not intended to reheat prepared foods or cook raw food. Food must be fully cooked and heated to safe temperature of at least 140° F (60° C) prior to placing into food inset pan. The countertop food warmer is designed to keep already- hot food warm, not for heating it from a cold or frozen state. Failure to heat food to the proper food safe minimum temperature of 140° F (60° C) prior to placing in the unit may result in serious health risks.

NOTICE: DO NOT OPERATE UNIT WITHOUT WATER IN THE WELL.

UNPACKING & INSTALLATION

1. Remove all packaging material and carefully remove the food warmer from the shipping carton.
2. Clean equipment thoroughly before use (See general cleaning instructions)
3. Place the food warmer on a level, stable and non-combustible surface at the proper operating height.

GENERAL OPERATING INSTRUCTIONS



WARNING **Electric Shock Hazard: DO NOT OPERATE WITHOUT WATER IN THE WELL. DO NOT OVERFILL WELL. WATER OVERFLOW COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE ELECTRICAL SHOCK.**

- Do not cook, warm or hold food directly in the well. Always use stainless steel steam table pans/ insets to place food into the warmer well.



CAUTION **Burn hazard:** The unit will get hot when in use. To avoid burns, do not let bare skin touch hot surfaces. Use hot pad or mitt when removing food pan or cover. Handle hot water carefully.

1. Only qualified and trained personnel should operate foodservice equipment.
2. Always clean equipment thoroughly before each use. (See cleaning instructions).
3. Fill the well with hot water between the minimum and maximum line. Do not operate without water in the well. Handle hot water carefully.
4. DO NOT hold or warm food in the well.
5. Plug the cord into a three hole grounded electrical outlet.
6. Press the on/off (I/O) power switch to the on position and turn the heat control knob to maximum position to preheat hot water for approximately 15 minutes. Cover with lid.
7. Place covered inset pan with preheated food into the well. Keep covered with lid to maintain ideal serving temperature.
8. To hold food hot, adjust the heat by turning control knob to the desired setting. Monitor the food temperature to ensure food safety.
9. **IMPORTANT:** Periodically check water level by removing the food pan and add hot water as needed. Turn off warmer and disconnect from power source when not in use.

CLEANING & MAINTENANCE

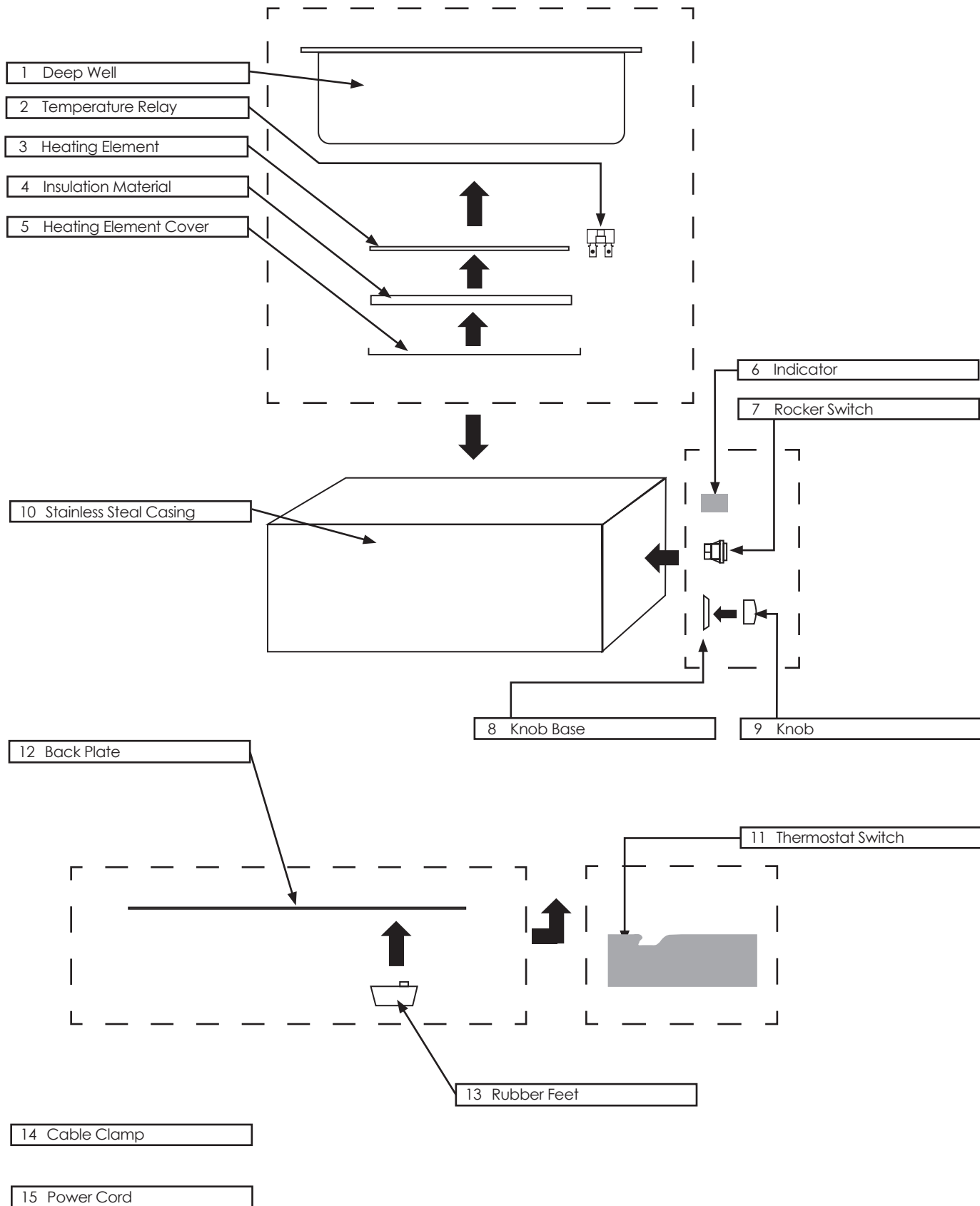
Daily cleaning will increase the service life and maintain and protect the appearance of the appliance. Always clean before first use. DO NOT use abrasive materials, scoring pads or scratching cleansers.



WARNING **Electric shock hazard:** Do not immerse, saturate or spray the unit with water and/or other liquids. *Never pour cold water into a dry heated warmer.* Unplug power and let unit cool before cleaning or servicing.

1. Turn off and unplug the unit prior to cleaning. Empty the water from well.
2. Clean the well with warm soapy water. Rinse thoroughly to remove all residue. Do not use abrasive materials, scratching cleaners or steel wool scouring pads.
3. Do not use chlorides or chloride based products.
4. Clean unit daily. FAILURE TO COMPLY WITH INSRUCTIONS MAY VOID WARRANTY.

PARTS LIST



TROUBLESHOOTING

Unit does not reach operating temperature	Adjust temperature control knob to a higher setting.
Unit temperature is too hot	Adjust temperature control knob to a lower setting by turning knob counter clockwise.
Unit is not working	<ol style="list-style-type: none"> 1. Check if unit is plugged in. 2. Check If power switch is turned on and pilot light is glowing. 3. Check circuit breaker 4. Confirm with qualified electrician that power supply matches specifications

If all of the above are okay, and you still have problems, contact a qualified repair shop.

If the supplied cord is damaged, it should be replaced with an identical cord.

LIMITED TWO-YEAR WARRANTY

Vianni by A-1 AccuTech Inc., warrants to the original purchaser of its Vianni food warming equipment against defects in materials or workmanship under normal use for two years after the date of sale to the original purchaser. No other warranty or affirmation of fact, expressed or implied, statutory or otherwise, including without limitation any implied Warranties of Merchantability or Fitness for Purposes are authorized.

The seller shall not be held liable for direct, indirect or consequential damages in connection with Vianni commercial food warming products. Liability is limited to and shall not exceed the purchase price paid. The warranty does not cover damage in any manner contrary to the installation and product manual including improper utility connection, improper installation or maintenance, work performed by unauthorized personnel, damage from improper cleaning, water damage to controls or carelessness that occurs as a result of accident, neglect, alteration, damage during transit, delivery or installation, fire, flood, act of God.

Please follow the following steps to make sure that your warranty claim will be addressed properly.

End Users (Operators) of Product: For any product believed to be defective within the warranty period, first write or call the dealer from whom the product was purchased.

Dealers: Please contact Vianni / A-1 Accutech Inc., for details

The title and risk pass of loss to buyer on delivery to common carrier. If the product was damaged in transit to you, a claim must be filed with the carrier. Any person desiring to make a claim must do it within six months after the expiration of the warranty claim.

