

KRATOS

CONDIMENT WARMER MANUAL



29M-008

29M-009

Central Restaurant Products®

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CONDIMENT WARMER MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind, providing the best value without sacrificing quality. Kratos Condiment Warmers are ETL-certified meeting key sanitation and operational needs. Each condiment warmer holds up to 3.5 quarts and feature standard 120 voltage electrical requirements.

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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. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, 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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Safety PRECAUTIONS

1. Pump spout becomes extremely hot during operation. Use protective heat resistant gloves during operation to prevent burns or injuries.
2. Never operate the unit without water. Check the water level frequently and add as needed.
3. Use these units on a flat, level and dry surface.
4. Do not submerge the entire unit in water.
5. Do not use excess water to clean the units as this can damage the controls.
6. Do not operate on high heat for longer than 45 minutes.
7. Commercial use only, do not use outdoors.

Specification

Item#	29M-008	29M-009
Capacity	#10 Can or 3.5 Quart Inset	#10 Can or 3.5 Quart Inset
Unit Dimensions	9"Wx16.5"Dx15.25"H	8.1"Wx15.5"Dx15"H
Voltage	120V	120V
Wattage	550W	550W

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Operation INSTRUCTIONS

These warmers are intended for use with 3.5 qt. stainless steel inserts or #10 cans.

1. Fill the inside of the warmer with 1 and 1/3 quarts of water.
2. Turn on warmer and choose desired temperature setting.
3. Insert product in either a 3.5 qt stainless steel inset or remove the inset and place a #10 can inside.
4. Cover with the inset lid or pump cover.
5. The pump will operate properly once the desired temperature has been reached.
6. Depending on product being used and temperature set, some trial and error is needed to get the right consistency for dispensing.

Priming the Pump

The condiment pump may take up to three or more depressions to properly dispense very thick product. If the pump does not dispense properly, remove the pump and check that the o-ring is in place. If it's missing, make sure the O-ring did not get pulled into pump plunger tube. Failure to complete this check can result in the O-ring being dispensed in the product being served.

Uses:

1. These condiment warmers are intended for serving nacho cheese, some chilis (without beans), fudge and other hot condiments or toppings.
2. 29M-008 includes display boards to create eye catching merchandising for customers.
3. Very small footprint to save counter space and offer versatile serving options.

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Cleaning INSTRUCTIONS

Condiment Warmers

Cleaning and Storage

1. Unplug the unit and allow it to properly cool,
2. Use a soft damp cloth and cleaner to wipe the exterior of the warmers.
3. Never use metal scouring pads, strong abrasives or detergents on exterior.
4. The interior can be cleaned with strong detergents to prevent scale or additional build-up inside the well of the warmers.
5. Completely dry the warmer before next use.

Pump Cleaning and Care

Clean the pump extensively between each use to prevent bacteria.

1. Remove the nut-cylinder and pull pump-plunger from pump chamber
2. Remove the knob from plunger and disassemble
3. Remove capillary-tube and nut-sleeve-tube. Remove cover from pump
4. Remove "U" pin.
5. Remove ball bearings from pump
6. Wash all pieces with soap and water. Sanitize in 220 ppm four-part solution.
7. Use vegetable oil on the O-ring before reassembling.
7. Reassemble the pump

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Warranty INFORMATION

One-Year Limited Warranty

Kratos offers a one-year warranty to the original purchaser of new equipment. The unit 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 one-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 oven can be damaged due to improper securement.
- 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 continental United States.
- Any products where the original sale cannot be determined. No order number, invoice, or receipt to provide proof of purchase will void any warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be reported at the 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 natural disasters.

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.**