



FOR QUESTIONS, CONTACT THE
SERVICE DEPARTMENT AT:
service@servware.com or
800-768-5953

Chip Warmers

Service, Installation and Care Manual

Please read this manual completely before attempting to install or operate this equipment.
Notify carrier of damage! Inspect all components immediately.



↑
SWCW26



↑
SWCW46

**IMPORTANT INFORMATION
ABOUT YOUR SERV-WARE™ UNIT ENCLOSED.
PLEASE READ BEFORE USE!**

Save These Instructions!

Parts & Service Manuals Available at:

www.servware.com

800-768-5953

COMMERCIAL CHIP WARMER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "**DANGER**", "**WARNING**" or "**CAUTION**".



DANGER means that failure to heed this safety statement may result in severe personal injury or death.



WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



CAUTION means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING: Do not store any flammable liquids in the vicinity of this or any other electric appliances. Keep the area free and clear of combustible materials

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the manual thoroughly before using or servicing this equipment.

CAUTION: These chip warmers are designed, built, and sold for commercial use only. If the warmers are placed for the general public to use, make sure all cautions, warnings, and operating instructions are clearly posted near the unit so that anyone using the warmer can use it correctly and not injure themselves.

CAUTION: Locate the warmer in an area that is convenient and easy to access. The location should be level and strong enough to support the weight of the unit and contents.

COMMERCIAL CHIP WARMER SAFETY

The key for appliance electric box should be safe kept by qualified persons in order to avoid a hazard.



WARNING: Risk of fire / flammable materials.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. This appliance is not intended for use by persons with lack of experience and knowledge regarding this type of equipment, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by inexperienced persons without supervision.

ELECTRIC SHOCK HAZARD:

- Plug unit into a properly grounded electrical outlet that has the correct voltage and plug configuration. If plug and outlet do not match, contact a qualified electrician to install the correct electrical outlet.
- Turn power switch OFF and unplug the warmer and allow unit to cool before performing any cleaning or maintenance.
- Do not saturate with water. Do not operate if unit has been saturated with water.
- Do not clean unit when it is plugged in or hot.
- Do not use excessive water when cleaning.
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not allow liquids to spill into the unit.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead serious injury.

FIRE HAZARD:

- Locate unit a minimum of 1" (25mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.

BURN HAZARD:

- Some exterior surfaces on unit will get hot during normal use, please use caution
- Use caution when opening doors, hot air escapes when doors are open

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STANDARD FEATURES

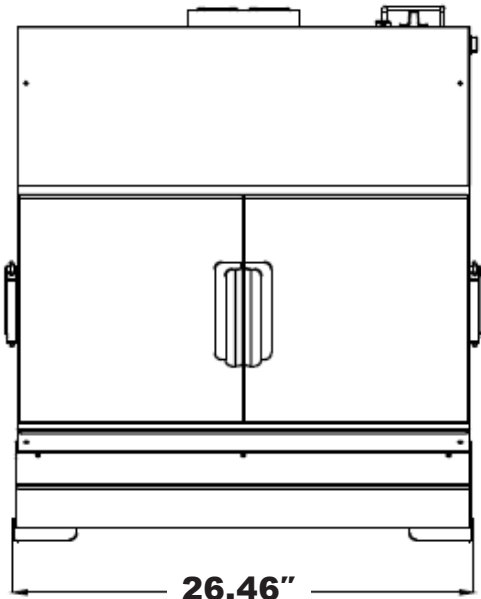
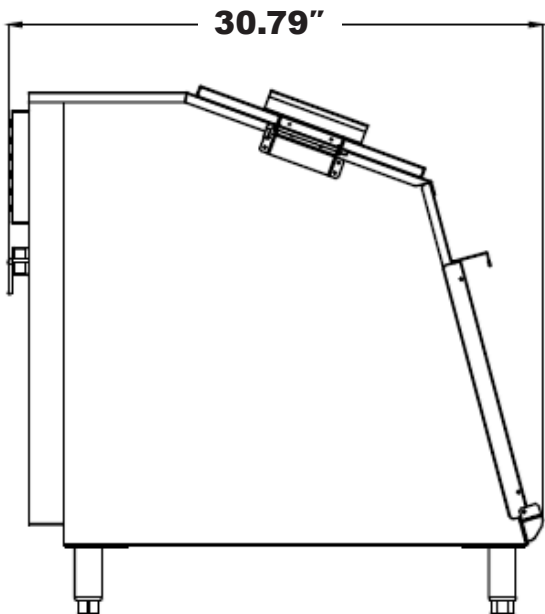
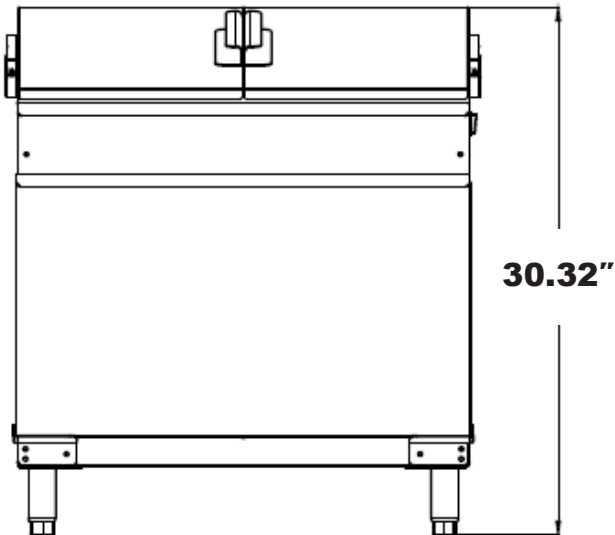
SWCW26 holds 26 gallons of chips

SWCW46 holds 46 gallons of chips

- Door opens creating a shelf for scooping chips
- Sloping front of unit allows secure closure and easy opening
- Wide top opening doors for easy loading of chips
- Fan circulates air for quick and even heating of chips
- Internal baffle minimizes chip breakage
- Fully removable front panel and bottom baffle for quick and easy cleaning of the unit
- Top doors, front panel and bottom baffle are removable without tools
- Durable stainless steel construction with high density insulation
- Adjustable rear-mounted thermostat (90-190°F)
- Illuminated on/off switch
- Adjustable legs
- Furnished with power cord and NEMA 5-15 plug
- 120 volt, 1500 watts, 12.5 amps

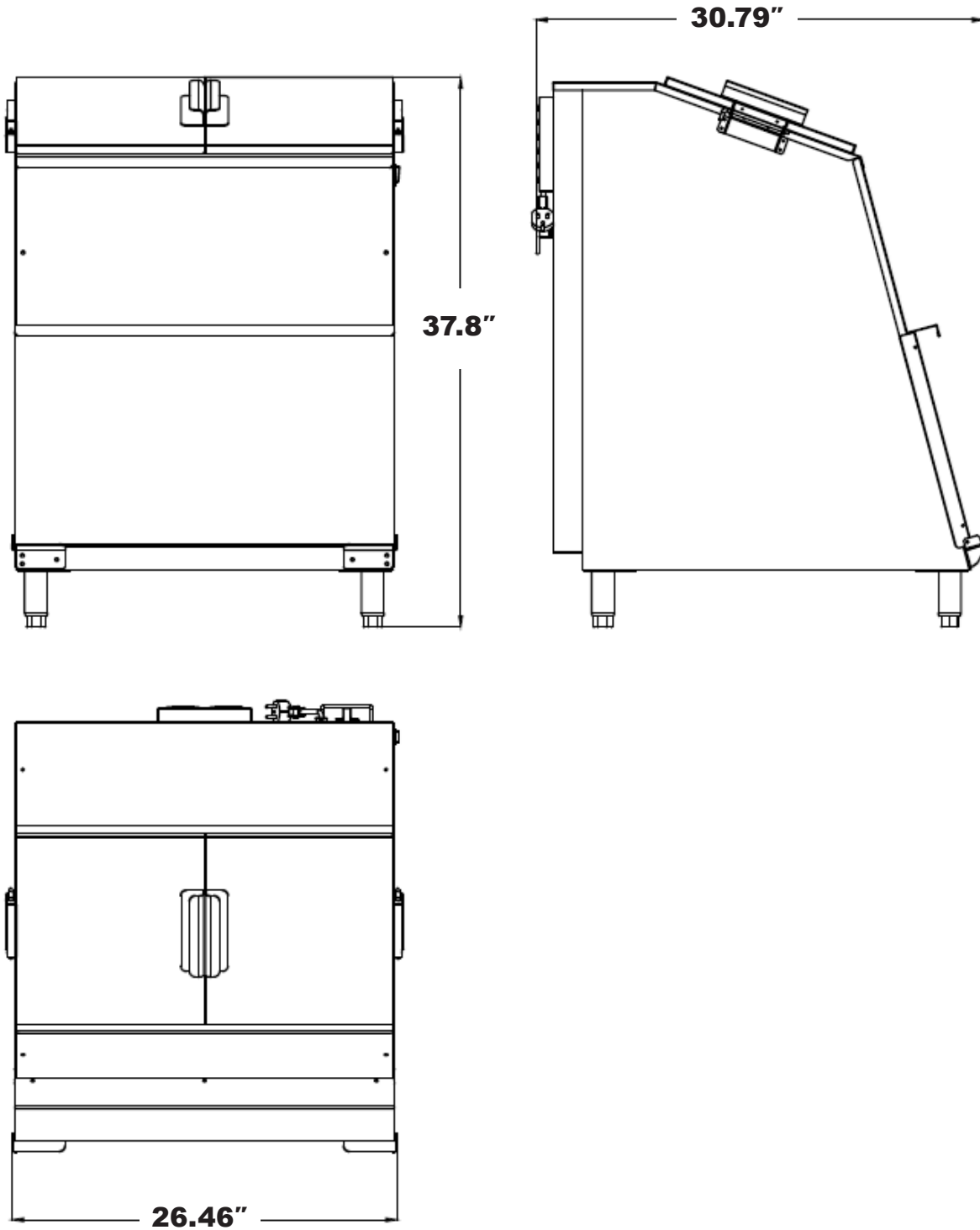
SPECIFICATION

MODEL: SWCW26



SPECIFICATION

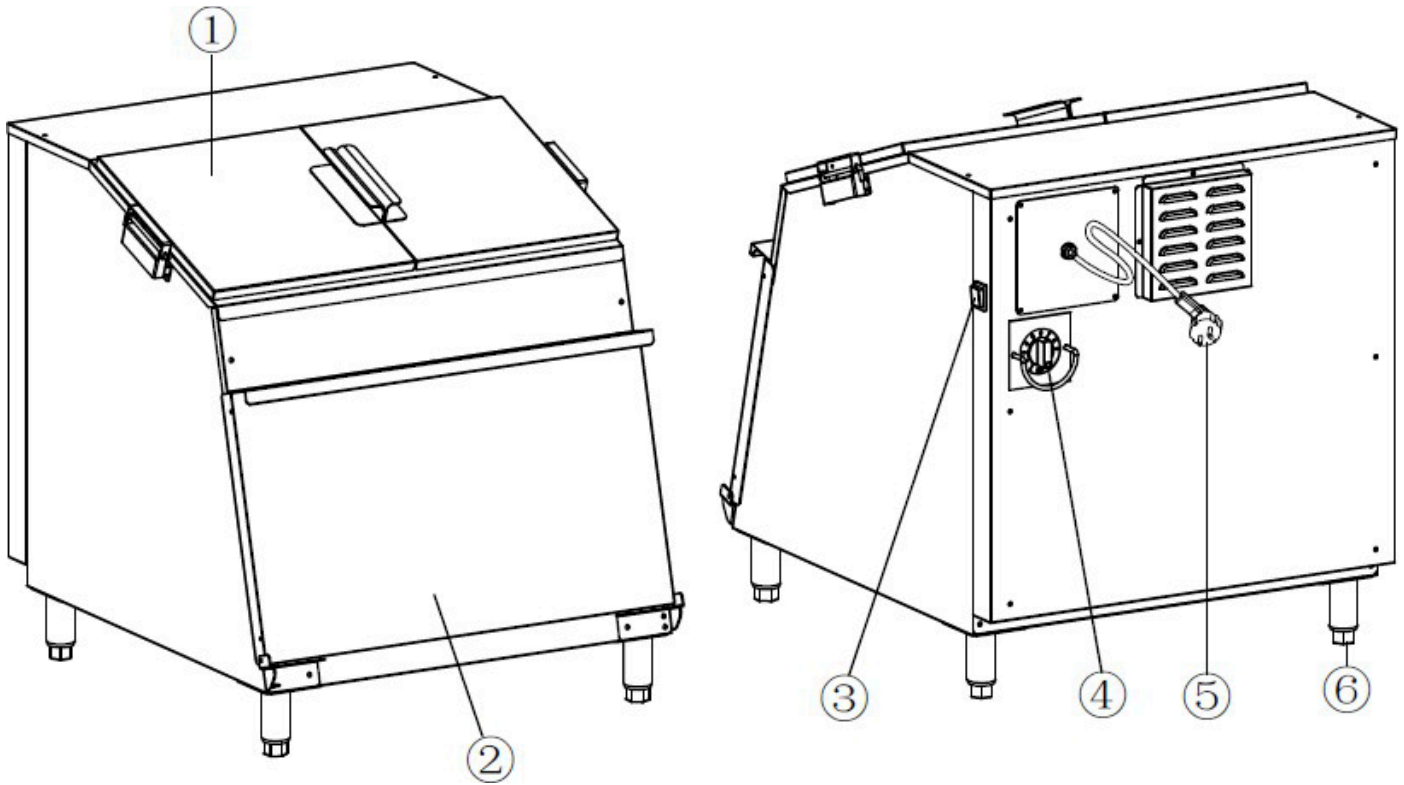
MODEL: SWCW46



SPECIFICATION

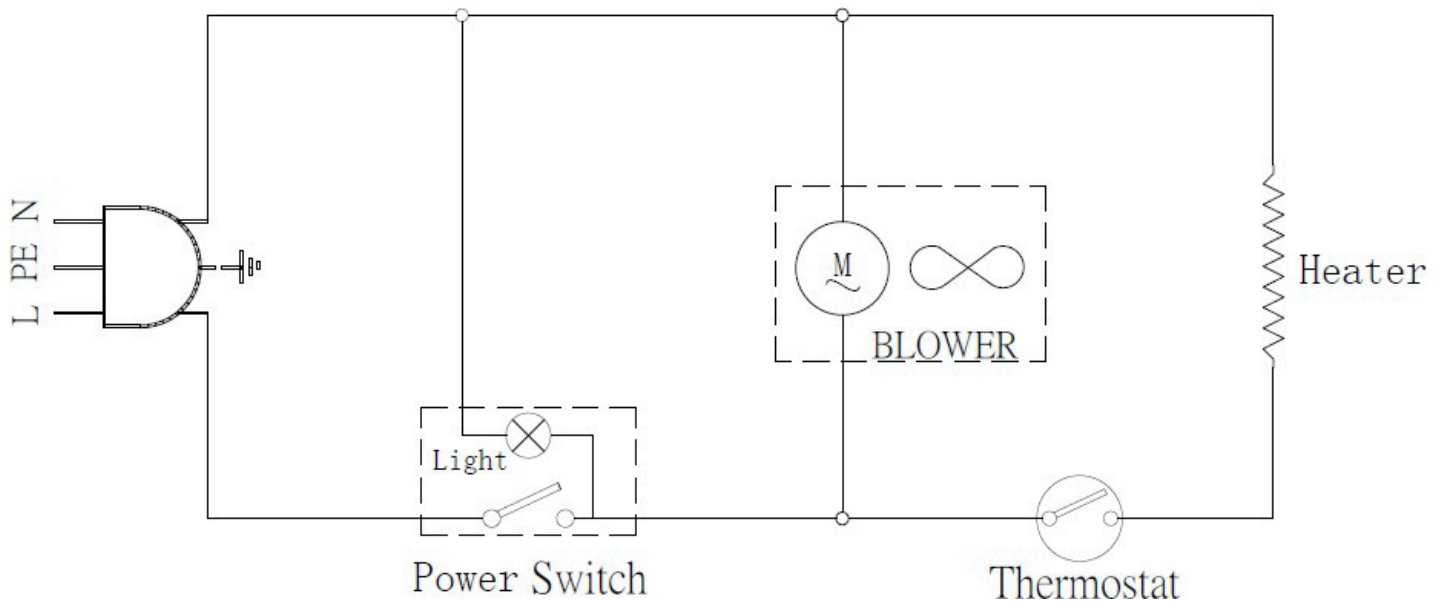
MODEL	Capacity	Dimensions			Weight (Ship/Net)	Electrical		
		Length	Width	Height		Volts	Watts	Amps
SWCW26	26 gal.	31"	26.5"	30"	138/98 lbs.	120V	1500W	12.5
SWCW46	46 gal.	31"	26.5"	37.8"	156/111 lbs.	120V	1500W	12.5

IDENTIFICATION OF KEY PARTS



- 1) Upper door 2) Lower door 3) Power switch
- 4) Thermostat 5) Power cord 6) Adjustable feet

ELECTRIC DIAGRAM



INSTALLATION AND PLACEMENT

1. Chip warmers are assembled and inspected before leaving the factory.
2. After unpacking the warmer you will only need to install the legs.
3. To install legs, carefully tip Chip Warmer onto its side. Screw legs into pre-drilled holes and return warmer to the upright position
4. Place on a clean, dry flat surface with a minimum of 1" clearance on all sides.

ELECTRICAL REQUIREMENTS

The warmer must be installed in accordance with:

1. State and Local Codes.
2. National Electrical code, ANSI/NFPA-70 (Latest edition)

ELECTRICAL REQUIREMENTS

Electrical connections:

**NOTE!**

Warmers are equipped with a three-prong plug. The plug must be connected into a properly grounded three-prong outlet. Do not remove the grounding prong from this plug.

The warmer is factory wired for 120 volt single phase operation. All warmers are equipped with an 8' cord and NEMA5-15 PLUG.

**5-15P**

OPERATING INSTRUCTIONS

1. Verify that the chip warmer is connected to the correct power source.
2. The lighted power switch is located on right back side of the chip warmer. Switch power switch to ON position. Verify that the switch illuminates.
3. The thermostat knob is located in the back of the unit near the power switch. Adjust the knob to the desired temperature setting. Once a desired temperature setting is determined, the knob can be left in this position until a temperature adjustment is needed.
4. (The blower fan circulates heated air through the perforated removable baffle located at the bottom of the interior of the cabinet under the chips).
5. Open Top Doors.
6. Pour chips into unit being careful to not overfill; the top doors must be able to fully close.
7. Close Top Doors
8. After approximately 30 to 40 minutes, open front doors to access warmed chips.
9. Close front doors after accessing warm chips.

CLEANING INSTRUCTIONS

Interior:

The inside of the Chip Warmer must be cleaned each day.

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Remove front panel by opening clips on each side of panel. Slide front panel downward past the upper lip and lift away and remove.
4. Remove interior baffle at the bottom of the unit by using the handle that is located toward the back of the baffle.
5. Using a soft clean cloth, clean the inside of warmer with a solution of mild detergent and warm water. Rinse with warmer water and wipe dry, never spray the unit with a hose.
6. Replace baffle and front panel using a reverse of the removal instructions. After approximately 30 to 40 minutes, open front doors to access warmed chips.

CLEANING INSTRUCTIONS

Heavy-Duty Cleaning:

For heavy-duty cleaning, use warm water, a degreaser, and a soft cloth. Never rub in a circular motion; rub gently in the direction of the stainless steel grain and rinse thoroughly.

TROUBLESHOOTING

PROBLEM	POSSIBLE REASON	SOLUTION
Chip warmer not operating	Chip warmer not plugged into power source.	Plug chip warmer into correct power source as indicated on serial data plate.
	Lighted power switch not in ON position. Thermostat knob not turned to desired temperature.	Press power switch to ON position. Check Thermostat knob located in back of unit.
	No power.	Contact Authorized Service Provider.
Chip warmer is connected to power source, power is on, but not heating	Damaged: element, wire, power cord, motor etc.	Contact Authorized Service Provider.
Lighted power switch is illuminated, but circulating fan is not operating	Damaged fan etc.	Contact Authorized Service Provider.

SERV-WARE PRODUCTS LIMITED LABOR AND PARTS WARRANTY CHIP WARMERS

Serv-Ware Products warrants to the original owner/user that any Chip Warmer manufactured by Serv-Ware Products (“the products”) shall be free of defects in material or workmanship under normal and proper use and maintenance service as specified by Serv-Ware Products and upon proper installation and start-up as well as for a period of one (1) year from the original installation date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products. ***The obligation of Serv-Ware Products and the rights and remedies of the owner/ user under this warranty are exclusively limited to (1) repair or replacement, including labor charges, of parts or assemblies that in Serv-Ware Products opinion are defective within one year after the original date of installation;*** The labor warranty shall include standard straight time labor charges at the product location only and shall exclude charges for travel time, mileage or other premium charges. Any labor service required to fulfill the warranty obligation must be performed by a service company qualified and accepted by Serv-Ware Products.

(See Specification sheets for warranty period details.)

This warranty does not include parts or labor coverage for component failure or other damage resulting from:

- External electrical power failure or miswiring to Product for any reason.
- Adverse operating conditions as set forth in the owner/user manual for the Product.
- Failure to clean and/or maintain Product as set forth in the owner/ user manual for the Product.

All claims for labor or parts must be made through Serv-Ware Products. The defective part for which labor reimbursement is claimed, together with the service invoice, must be returned to the Serv-Ware Products within fifteen days from the date of service to be eligible for labor and parts warranty coverage. All replacement parts must be approved Serv-Ware Products parts. Incidents of failure that do not require replacement of a part shall be explained in sufficient detail on the service invoice to identify the failure. All claims shall include the product model number, serial number, original date of installation and customer identification.

The foregoing warranty shall not apply to (1) any part or assembly (a) that has been altered, modified, or changed, (b) that has been subjected to misuse, abuse, neglect or accidents, or (c) any Product on which the serial or model number has been removed or altered, or (2) any Product that has been installed and /or maintained inconsistent with Serv-Ware Product’s technical publications, or (3) any Product that has been installed or is located outside the standard warranty coverage area. Warranty valid in United States only. Contact factory for warranty in other countries.

“LIMITATION OF LIABILITY AND OTHER WARRANTIES”

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. **In no event shall the user be entitled to recover incidental or consequential damages, including but not limited to, damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss.** Warranties stated above are the only warranties made in connection with the sale and distribution of the Products. ANY AND ALL OTHER EXPRESSED, STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable.



SERV-WARETM Products LLC.

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Parts & Service Manuals Available at:

www.servware.com

800•768•5953

Prop. 65 Warning for California Residents



WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.