

SERVER

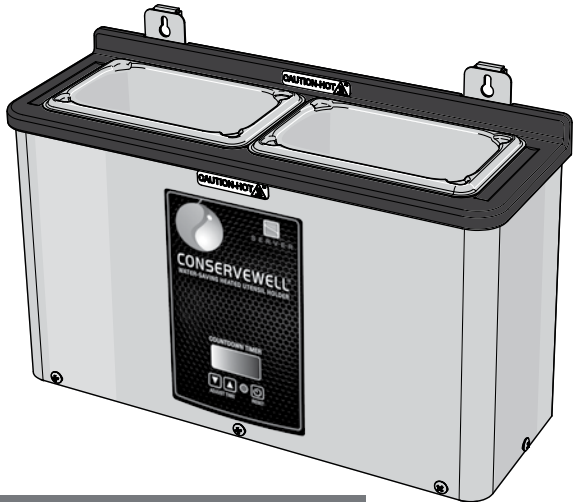
• E S S E N T I A L S •

ConserveWell®

MODEL: CW
87740
120V USA



MODEL: CW-T
87750
120V USA
Programmable Timer



Thank You

for purchasing our ConserveWell® Heated Utensil Holder. This unit holds serving utensils above 140°F, keeping them safe while saving water, energy and money.

SAVE WATER. SAVE MONEY.

QUICK START

YOU WILL NEED:

- Screwdriver
- Appropriate fasteners



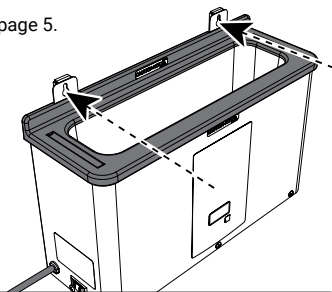
PRACTICE SAFETY.

WASH ALL PARTS PROPERLY BEFORE USE. See page 5.

1

INSTALL UNIT

Select wall location or sturdy vertical surface for mounting.
Determine proper mounting hardware you will need to supply.
Locate mounting holes approximately 10-5/8" apart.
Key slot mounting brackets make removal easy.



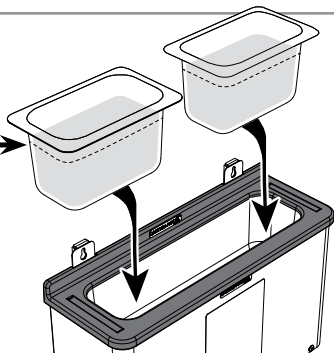
2

INSERT WATER PANS

Fill each pan with approximately 3/4 quart of **HOT** water.
See page 5 for water temperatures.
Insert both pans of water into basin.

Pour water into pans only.

YES →
Proper water levels in PANS



NO
Never pour water directly into BASIN

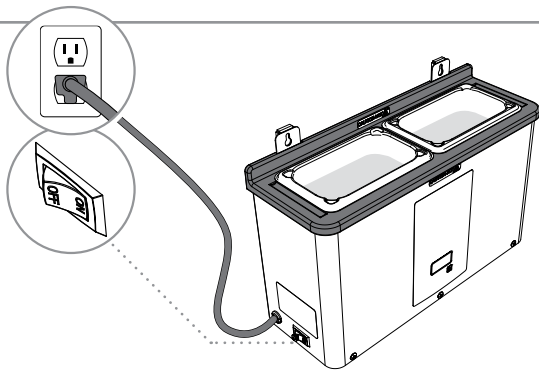


3

PLUG CORD INTO POWER SOURCE

4

TURN UNIT ON



ONLY USE WITH UTENSILS SAFE IN HIGH TEMPERATURES



CAUTION-
BURNS MAY RESULT
Do not use liquid or gel-filled utensils.
Handles become extremely hot.



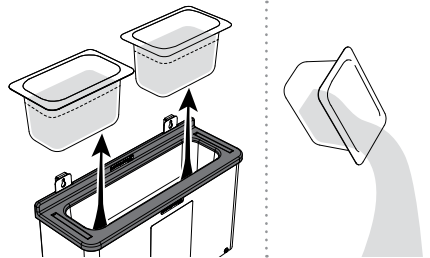
WATER CHANGE-OUT

1 REMOVE & EMPTY PANS OF WATER



CAUTION- HOT
Unit, pans and water will be hot.

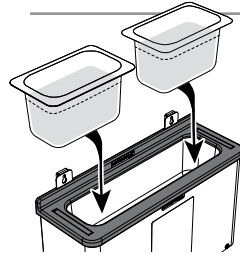
Take proper care while removing pans.
Carefully pour water down a drain.



2 REFILL & RETURN WATER PANS TO BASIN

Fill each pan with approximately
3/4 quart of new **HOT** water.
Insert both pans of water into basin.

Never pour water
directly into basin of unit.
Pour water into pans only.



USING THE COUNTDOWN TIMER

Instructions for units with programmable timers.

1 PRESS RESET TO START COUNTDOWN CYCLE

Timer is factory programmed for 4 hour cycles.

When countdown timer ends:
Alarm will beep.
Display will indicate "END"



2 PRESS RESET TO STOP ALARM



3 CHANGE OUT WATER

Complete "WATER CHANGE-OUT" steps listed above.

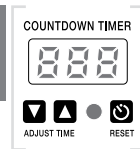
4 PRESS RESET BUTTON

to restart the countdown cycle.



To replace water BEFORE countdown cycle ends, follow steps 2–4.

PROGRAMMING TIMER



Instructions for units with programmable timers.

SET COUNTDOWN CYCLE TIME

ENTER TIME PROGRAM MODE:

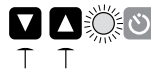
Simultaneously press and hold the **UP** and **RESET** buttons for 10 seconds.



Red light indicates unit is in timer program mode.

SELECT DESIRED COUNTDOWN TIME:

Press the **UP** or **DOWN** buttons.



LOCK IN TIME SETTING AND EXIT PROGRAM MODE:

Press and hold the **RESET** button for 3 seconds.



SET ALARM VOLUME

ENTER ALARM PROGRAM MODE:

Simultaneously press and hold the **DOWN** and **RESET** buttons for 10 seconds.



Beeping indicates unit is in alarm program mode.

SELECT ALARM VOLUME:

Press the **UP** or **DOWN** buttons. A beep accompanies each level to indicate the volume setting. Volume level is shown in display. Adjust number to desired volume level.



VOLUME LEVELS

- 3- Highest volume
- 2- Average volume
- 1- Lowest volume
- 0- Silent (No audible alarm)

LOCK IN VOLUME SETTING AND EXIT PROGRAM MODE:

Press and hold the **RESET** button for 3 seconds.



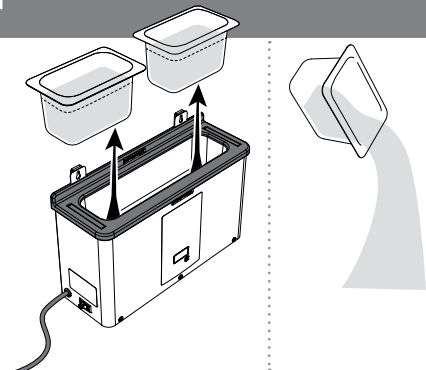
UNIT TAKE-DOWN



CAUTION- HOT

Allow unit to cool first or take proper care with hot surfaces.

- 1 PRESS SWITCH TO OFF
- 2 UNPLUG CORD
- 3 REMOVE PANS FROM BASIN
Pour water down a drain.



SAFETY



NSF International listed.
This unit is not to be used for serving food.



US LISTED

WARNING-
ELECTRICAL SHOCK COULD OCCUR
This unit must be earthed or grounded.
This requires all three prongs (terminals)
on cord plug to be plugged into power source.



CAUTION-
BURNS MAY RESULT



IMPORTANT TO KNOW
Certain ice cream scoops and spades contain heat-conductive fluid inside handles.

Do not use liquid or gel-filled utensils.
Handles become extremely hot.

Only use ConserveWell™ with utensils safe at high temperatures.

BE AWARE OF THE WATER TEMPERATURE

Help prevent bacteria growth. The FDA warns that bacteria grow most rapidly in the range of temperatures between 41°F–135°F. (5°C–57°C.)

WATER HEATING TIMES (When unit is *not* pre-heated)

INITIAL WATER TEMP.	TARGET TEMPERATURE		
	135°F	140°F	145°F
70°F	50 min.	60 min.	77 min.
110°F	30 min.	38 min.	50 min.
120°F	21 min.	30 min.	41 min.
130°F	12 min.	20 min.	32 min.

WATER HEATING TIMES (In pre-heated unit)

INITIAL WATER TEMP.	TARGET TEMPERATURE		
	135°F	140°F	145°F
70°F	49 min.	60 min.	86 min.
110°F	21 min.	29 min.	45 min.
120°F	15 min.	26 min.	45 min.
130°F	3 min.	12 min.	24 min.

CLEANING

YES! Use dishwashing soap and hot water



- CLEAN**
Wash water pans with soap and hot water.
- RINSE**
fully with clear water.
- SANITIZE**
all parts according to local sanitization requirements. All parts in contact with food must be sanitized.
- AIR DRY**
all parts fully.



WARNING-
ELECTRICAL SHOCK COULD OCCUR

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse unit into water or any liquid.
- Never use any water jet or pressure sprayer on unit.
- Ensure unit is "OFF" and unplugged.



CAUTION- HOT
Allow unit to cool before cleaning.

DISPERSION PLATE 100092 IS NOT DISHWASHER SAFE - HANDWASH ONLY

WIRING DIAGRAMS

87750

120V USA

Programmable Timer

1 Cord Assembly

120V/60Hz

A Black

B White

C Green

2 Bushing/Strain Relief

3 Rocker Switch

4 Thermal Cutout

5 Thermostat

6 Element Assembly

7 Timer Board

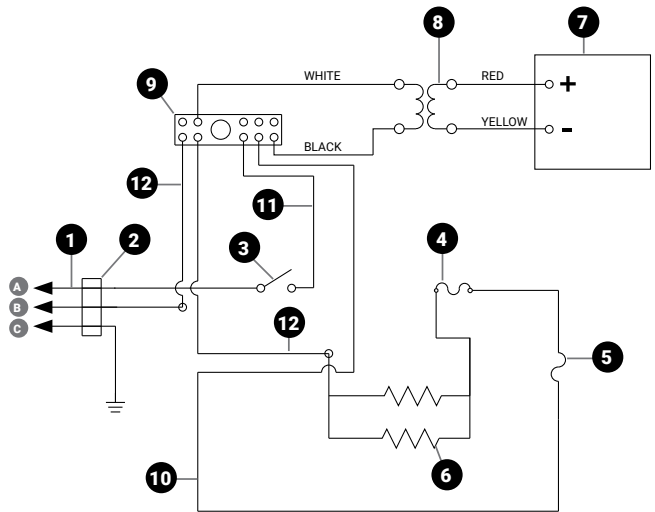
8 Transformer Assembly

9 Terminal Block

10 7" Wire Assembly

11 12" Wire Assembly

12 7" Wire Assembly



87740

120V USA

1 Cord Assembly

120V/60Hz

A Black

B White

C Green

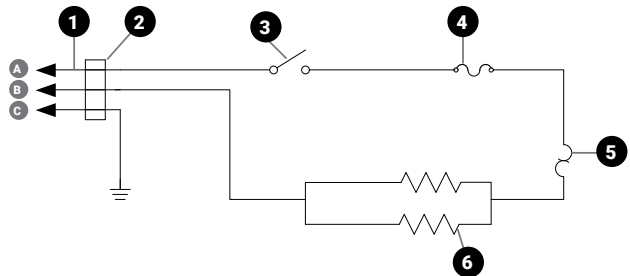
2 Bushing/Strain Relief

3 Rocker Switch

4 Thermal Cutout

5 Thermostat

6 Element Assembly



TROUBLESHOOTING

UTENSILS OR TOP OF PAN GETTING TOO HOT?

- **Do not use liquid or gel-filled utensils.**

Handles become extremely hot. Only use utensils safe at high temperatures.

- Use proper water levels.
Water must cover food contact area(s) of utensil(s).

DO NOT OVERFILL

Excess water in pan may cause unsafe handling temperatures.

Overfilling pan with water may conduct excessive heat to utensil handles or top of pan.

UNIT DOES NOT HEAT?

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.

GENERAL SERVICE, REPAIR OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Products customer service to request a **Return Authorization Number**. Merchandise must be sent to Server Products with this number. Service is extremely prompt. Typically, units are repaired and ship out within 48 hours.

Merchandise being returned for credit must be in new and unused condition and not more than 90 days old and will be subject to a 20% restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable.

Servicing Cord: Specific tools are required for safe and proper power supply cord removal and installation. If cord must be replaced, only a representative of the OEM (original equipment manufacturer) or a qualified technician may replace cord. Cord must meet code designation H05 RN-F requirements.

SERVER PRODUCTS LIMITED WARRANTY

2 YEAR
WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See Server-Products.com for details.

UNIT OVERHEATING?

- Ensure water has not spilled or leaked from pans into the basin.

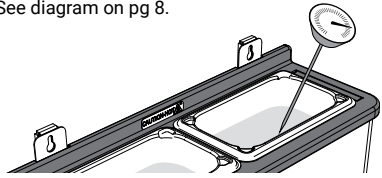
CAUTION:

WATER IN BASIN MAY STEAM & BURN.

- Allow unit to cool. Pour out any water and dry basin.

WATER NOT REACHING 140° F?

- Make sure to use HOT water in pans. Refer to temperature charts on page 5.
- Damaged pans may not heat properly. Inspect and replace pans if needed.
- Ensure there is a dispersion plate under the pans. See diagram on pg 8.



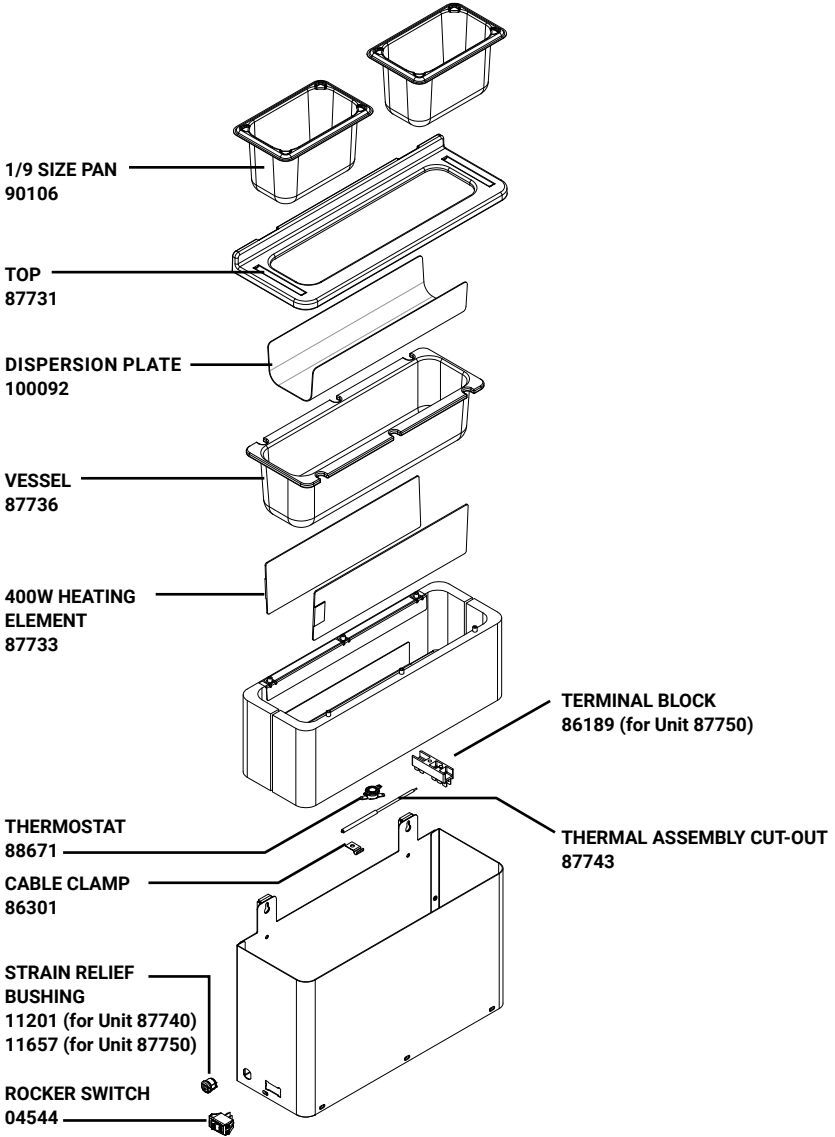
CARE OF STAINLESS STEEL

The water pans and exterior of this unit are constructed of stainless steel.

If you notice corrosion beginning on any stainless steel surface, you may need to change the cleansing agent, sanitizing agent, or the cleaning procedures you are using.

- A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits on interior surfaces of unit.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on and corrode stainless steel parts.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

CONSERVEWELL UNITS 87740 & 87750



NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA

Chat with us!

spsales@server-products.com

262.628.5600 | 800.558.8722

Please be prepared with your **Model**, **P/N** and **Series** located on the lid or base of the unit.

Example:

MODEL XXXX	NSF	SERIES ##X ##X
P/N #####		