



Model Series: 6475 - HUMIDIFIED MERCHANDISER OPERATING AND MAINTENANCE INSTRUCTIONS

INTRODUCTION

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury to persons.
3. Clean machine thoroughly before and after all uses using cleaning instructions below

SAFETY INSTRUCTIONS

1. Plug electrical cord into an electrical outlet with a corresponding voltage rating as listed on the machine's product label.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.
6. Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

PREPARATION

1. Set the machine on a flat surface
2. Position the machine near the power outlet. Avoid the use of extension cords. Do not run the cord under carpeting or cover with runners or the like. Arrange the cord where it will not be tripped over.
3. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored
4. Clean the machine thoroughly before use. Be sure to remove any protective film from the machine.
5. If the machine fails to operate properly when first installed call NEMCO customer service at 1-800-782-6761

ELECTRICAL REQUIREMENTS

Refer to the product label (serial plate) on the bottom of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

OPERATION

1. Plug the electric cord into a 3-wire outlet, 110-volt. Do not use a 2-prong adapter.
2. Insure Drain Valve is closed –
3. Fill water reservoir to provide humidity as required. Add water until red low water light goes out. **DO NOT OVERFILL**
4. Turn the power switch on.
5. Turn temperature knob to high and preheat approximately 45 minutes.
6. Turn humidity knob to high and preheat approximately 5 minutes.
7. After preheat, turn the humidity control to desired setting (MED) and the temperature control to the desired setting. The following settings are suggested: humidity MEDIUM, temperature between 140-165°F. By the turning up the temperature, or turning down the humidity, the unit will produce less moisture.
8. **Load food products when pre-heat is complete**
9. When the red light comes on, the unit needs water.
10. When refilling unit with water, fill reservoir until red light goes out. **DO NOT OVERFILL.**
11. The thermostat adjusts infinitely between low (about 90°F) to high (about 200°F).
12. Place the preheated product on the display racks.

NOTE: This machine is only for keeping preheated foods warm.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit

1. **Turn the controls off and unplug the power cord.**
2. Place a pan underneath drain valve. Open the drain valve to empty the water reservoir. Close drain when complete
3. Do not immerse the machine in water or other liquid. Avoid splashing water onto the controls.
4. Remove the product from the machine and allow the machine to cool.
5. Remove the display racks.
6. Wash the removable parts in hot, soapy water and wipe out the machine with a damp cloth.

NOTE: Use of distilled water in the reservoirs will reduce mineral deposit build up.

NOTE: Drain the unit of all water before moving

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Removing the Water Tank Lime and Mineral Deposits

IMPORTANT: The water tank needs to be cleaned out on a regular basis to prevent hard water, lime, and mineral build-up so that the merchandiser performs properly.

NOTE: The content of lime and minerals in the tap water will determine the schedule in which the water tanks will need to be cleaned. Begin by cleaning the water tank on a weekly basis to determine proper schedule for cleaning.

1. Turn the unit off and unplug the power cord. Allow the merchandiser to completely cool down.
2. Drain the water tank by opening the drain valve.
3. Close the drain valve and fill the water tank with a mixture of 75% water and 25% white vinegar. **NOTE:** Do not use flavored vinegar.
4. Plug the merchandiser back into the outlet and turn the merchandiser back on.
5. Allow the unit to run for 30 minutes.
6. Turn off and unplug the merchandiser and allow it to completely cool.
7. Drain the water tank by opening the drain valve.
8. Continue to fill and drain the merchandiser's water tank with clean water until the deliming solution is rinsed out of the water tank.
9. Plug the merchandiser back into the outlet and fill the reservoir with clean water for daily operation.

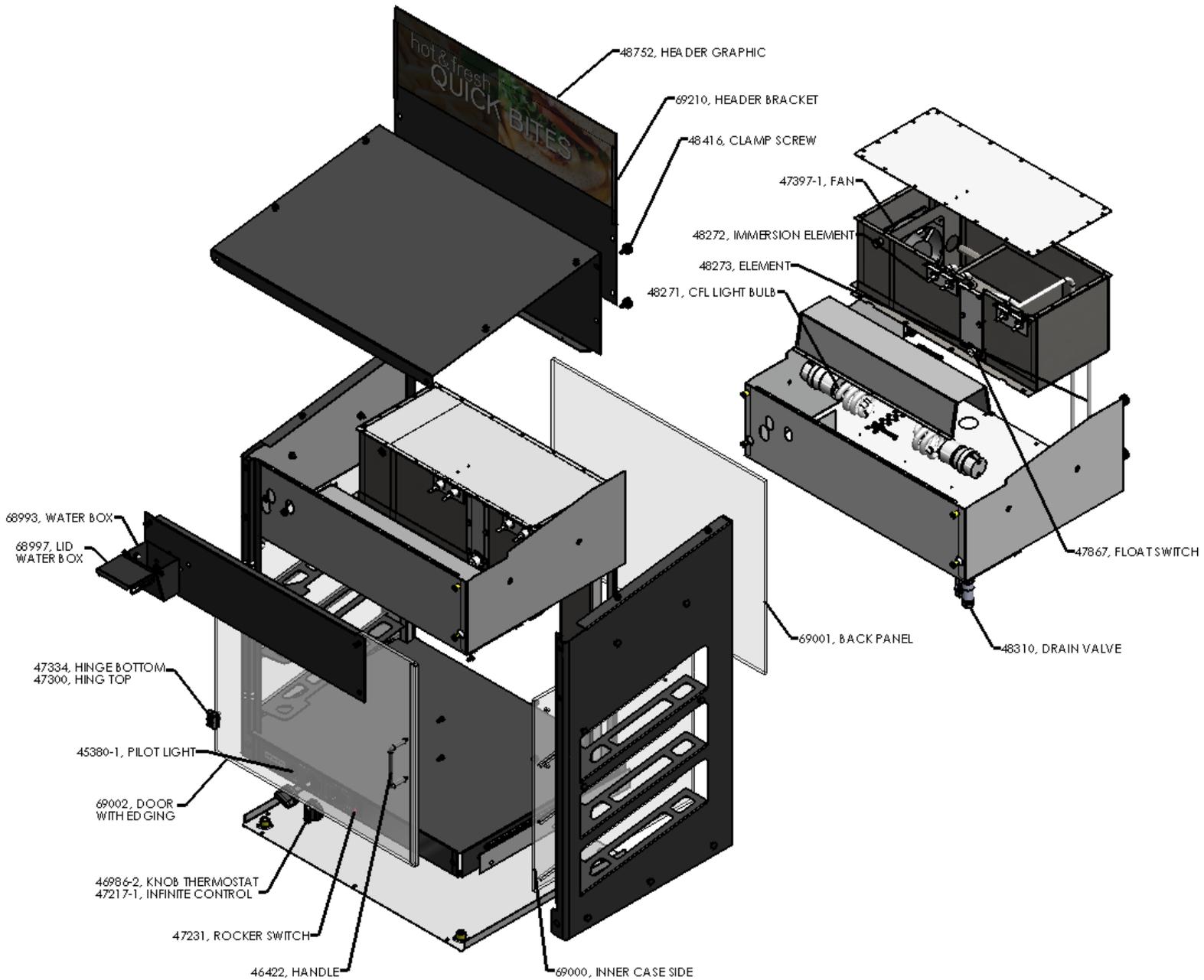
TROUBLESHOOTING GUIDE:

NO POWER	Check if unit is plugged in and power switch turned to "ON" position
	Check power at receptacle
	Check if Circuit is tripped or overloaded
CABINET HAS EXCESS CONDENSATION	Reduce humidity by turning humidity control counter-clockwise. The humidity decreases with increased heat and increases with decreased heat.
NO HUMIDITY	If low water light is ON, add water. If low water light is not ON, call Nemco Customer Service.
UNIT TRIPS BREAKER	Check to make sure circuit is not overloaded.

SERVICE INSTRUCTIONS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

EXPLODED PARTS DIAGRAM



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