...for purchasing our ConserveWell™ Heated Utensil Holder. This unit holds serving utensils above 60° C, keeping them safe while saving water, energy and money.

SAVE WATER. SAVE MONEY.

Thank You
SAFETY

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

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

Only use ConserveWell™ with utensils safe at high temperatures.

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

BE AWARE OF THE WATER TEMPERATURE
Help prevent bacteria growth. The FDA warns that bacteria grow most rapidly in the range of temperatures between 5°C—57°C (41°F—135°F).

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

<table>
<thead>
<tr>
<th>INITIAL WATER TEMP.</th>
<th>57°C</th>
<th>60°C</th>
<th>62°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>21°C</td>
<td>50 min.</td>
<td>60 min.</td>
<td>77 min.</td>
</tr>
<tr>
<td>43°C</td>
<td>30 min.</td>
<td>38 min.</td>
<td>50 min.</td>
</tr>
<tr>
<td>49°C</td>
<td>21 min.</td>
<td>30 min.</td>
<td>41 min.</td>
</tr>
<tr>
<td>54°C</td>
<td>12 min.</td>
<td>20 min.</td>
<td>32 min.</td>
</tr>
</tbody>
</table>

**WATER HEATING TIMES**
(In pre-heated unit)

<table>
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<th>INITIAL WATER TEMP.</th>
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<tbody>
<tr>
<td>21°C</td>
<td>49 min.</td>
<td>60 min.</td>
<td>86 min.</td>
</tr>
<tr>
<td>43°C</td>
<td>21 min.</td>
<td>29 min.</td>
<td>45 min.</td>
</tr>
<tr>
<td>49°C</td>
<td>15 min.</td>
<td>26 min.</td>
<td>45 min.</td>
</tr>
<tr>
<td>54°C</td>
<td>3 min.</td>
<td>12 min.</td>
<td>24 min.</td>
</tr>
</tbody>
</table>
CLEANING

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

YES! Use dishwashing soap and hot water

1 CLEAN
Wash water pans with soap and hot water.

2 RINSE
Fully with clear water.

3 SANITIZE
All parts according to local sanitization requirements. All parts in contact with food must be sanitized.

4 AIR DRY
All parts fully.
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.

• Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
• 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.

• A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits on interior surfaces of unit.
Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For complete warranty information go to: www.Server-Products.com

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.
Quick Start

Practice Safety. Wash All Parts Properly Before Use. See page 3.

1. Install Unit
   Select wall location or sturdy vertical surface for mounting.
   Determine proper mounting hardware you will need to supply.
   Locate mounting holes apart approximately 27 cm (10-5/8").
   Key slot mounting brackets make removal easy.

2. Insert Water Pans
   Fill each pan with approximately 0.7 liter (3/4 quart) of HOT water.
   See page 2 for water temperatures.
   Insert both pans of water into basin.

   Yes: Proper water levels in PANS
   No: Never pour water directly into BASIN

   Pour water into pans only.

3. Plug Cord Into Power Source

4. Turn Unit On
When countdown timer ends:
Alarm will beep.
Display will indicate “END”

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
0.7 liter (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.

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

ONLY USE WITH UTENSILS SAFE IN HIGH TEMPERATURES

WATER CHANGE-OUT

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.

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

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.*

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**SET COUNTDOWN CYCLE TIME**

**ENTER TIME PROGRAM MODE:**
Simultaneously press and hold the UP and RESET buttons for 10 seconds.

**10 SEC.**

Red light indicates unit is in timer program mode.

**SELECT DESIRED COUNTDOWN TIME:**
Press the UP or DOWN buttons.

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**LOCK IN TIME SETTING AND EXIT PROGRAM MODE:**
Press and hold the RESET button for 3 seconds.

**3 SEC.**

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**SET ALARM VOLUME**

**ENTER ALARM PROGRAM MODE:**
Simultaneously press and hold the DOWN and RESET buttons for 10 seconds.

**10 SEC.**

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)

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**LOCK IN VOLUME SETTING AND EXIT PROGRAM MODE:**
Press and hold the RESET button for 3 seconds.

**3 SEC.**
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.

TROUBLESHOOTING

UNIT DOES NOT HEAT?
• Ensure cord is securely plugged in.
• Ensure power is available from source.
• Ensure unit is on.

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.

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.

WATER NOT REACHING 60° C?
• Make sure to use HOT water in pans.
  Refer to temperature charts on page 2.
• 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 12.
1. Cord Assembly
   230V
   - A Brown
   - B Green/Yellow
   - C Blue

2. Bushing/Strain Relief

3. Rocker Switch

4. Thermal Cutout

5. Thermostat

6. 400W Silicone Element

7. Wire Assembly, White, 6"

8. Terminal Block - EMI Filter

9. Wire Assembly, Black, 6"

10. Wire Assembly, Green, 6"

11. Wire Assembly, White, 7"
**87947, 87948, 87949 | SERIES 18F**

230V Programmable Timer

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**WIRING DIAGRAM**

1. Cord Assembly
   - **230V**
     - A: Brown
     - B: Yellow/Green
     - C: Blue

2. Bushing/Strain Relief
3. Rocker Switch
4. Thermal Cutout
5. Thermostat
6. 400W Silicone Element
7. Timer Board
8. 12VAC 230V Transformer Assembly
9. Terminal Block
10. Wire Assembly, White, 7"
11. Wire Assembly, Black, 10"
12. Wire Assembly, White, 6"
13. Board, Terminal EMI Filter
14. Wire Assembly, Green, 6"
15. Wire Assembly, White, 10"
16. Wire Assembly, Black, 6"
17. Wire Assembly, White, 7"
CONSERVEWELL 230V UNITS

Please be prepared with your Series Number and Description located on the side of the unit.

Individual Part Numbers listed above.

Server Products Inc.
3601 Pleasant Hill Road
Richfield, WI 53076 USA

262.628.5600 | 800.558.8722
SPSALES@SERVER-PRODUCTS.COM

For Units 87947, 87948, 87949:
TERMINAL BLOCK 87951
TRANSFORMER ASSEMBLY 88659

THERMAL ASSEMBLY CUT-OUT 87743

1/9 SIZE PAN 90106
TOP 87731
DISPERSION PLATE 100092
VESSEL 87736
400W HEATING ELEMENT 88669

THERMOSTAT 88671
CABLE CLAMP 86301
STRAIN RELIEF BUSHING 11657
ROCKER SWITCH 86934
ROCKER SWITCH COVER 04099