



# SERVER

SERVE BETTER™

## ConserveWell™

**MODEL: CW**

WEIGHT: 5.3 KG/11.68 LBS

**UNIT 87944**

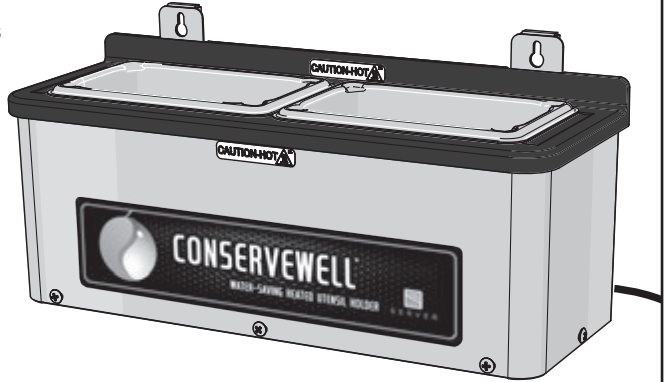
230V CONT. EUROPE

**UNIT 87945**

230V AUSTRALIA

**UNIT 87946**

230V UNITED KINGDOM



**MODEL: CW-T**

WEIGHT: 6.75 KG/14.89 LBS

**Programmable Timer**

**UNIT 87947**

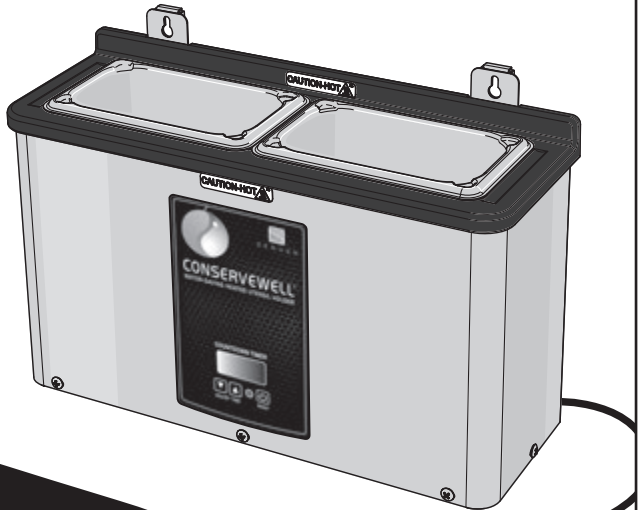
230V CONT. EUROPE

**UNIT 87948**

230V AUSTRALIA

**UNIT 87949**

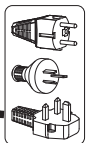
230V UNITED KINGDOM



## Thank You

...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.



# SAFETY

CAUTION-

READ INSTRUCTIONS BEFORE USING THIS (MACHINE/UNIT)



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)

INITIAL WATER TEMP.	TARGET TEMPERATURE		
	57°C	60°C	62°C
21°C	50 min.	60 min.	77 min.
43°C	30 min.	38 min.	50 min.
49°C	21 min.	30 min.	41 min.
54°C	12 min.	20 min.	32 min.

#### WATER HEATING TIMES

(In pre-heated unit)

INITIAL WATER TEMP.	TARGET TEMPERATURE		
	57°C	60°C	62°C
21°C	49 min.	60 min.	86 min.
43°C	21 min.	29 min.	45 min.
49°C	15 min.	26 min.	45 min.
54°C	3 min.	12 min.	24 min.

# 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.

- 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 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.

## SERVER PRODUCTS LIMITED WARRANTY

# 2 YEAR WARRANTY

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](http://www.Server-Products.com)**

## 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.

# QUICK START

## YOU WILL NEED:

- Screwdriver
- Appropriate fasteners

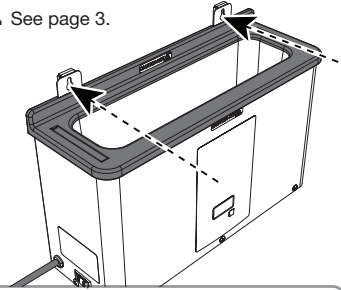


## PRACTICE SAFETY.

**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.

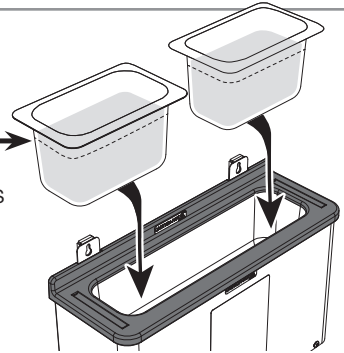


### 2 INSERT WATER PANS

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.

**Pour water into pans only.**

**YES** →  
Proper water levels in PANS

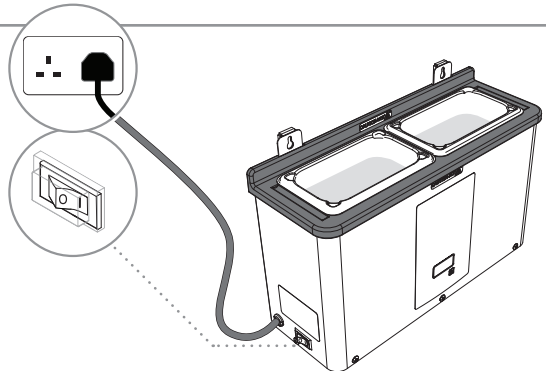


**NO**  
Never pour water directly into BASIN



### 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.



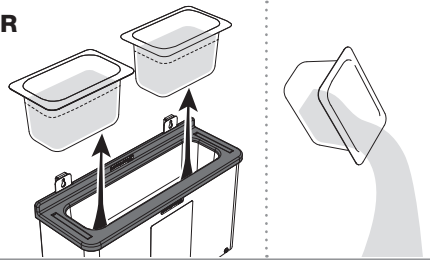
## WATER CHANGE-OUT

### 1 REMOVE & EMPTY PANS OF WATER



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

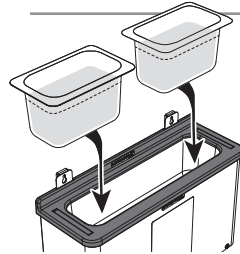
Take proper care while removing pans.  
Carefully pour water down a drain.



### 2 REFILL & RETURN WATER PANS TO BASIN

Fill each pan with approximately  
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.



## 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.

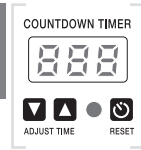
### 4 PRESS RESET BUTTON

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.





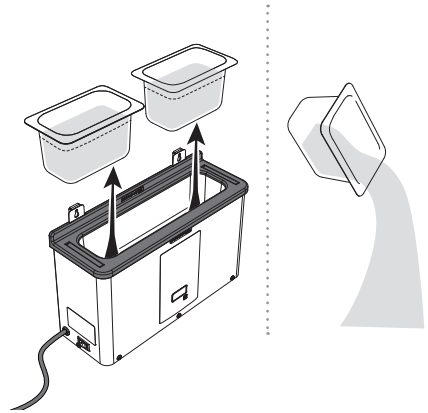
# UNIT TAKE-DOWN



## 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.



# 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).

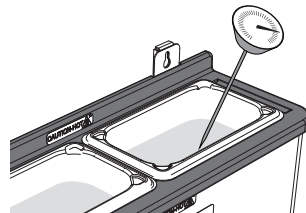
### DO NOT OVERFILL

**Excess water in pan may cause unsafe handling temperatures.**

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

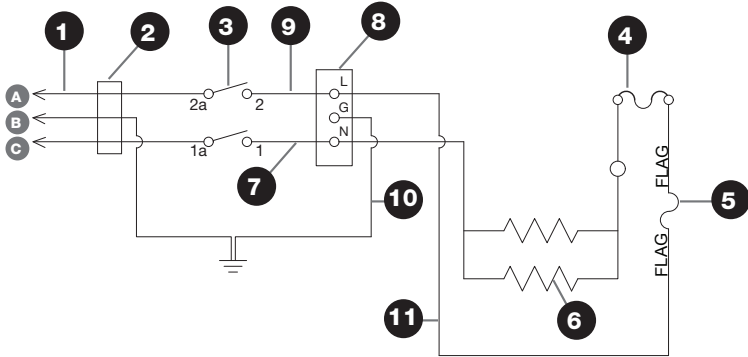
## WATER NOT REACHING 60° C?

- 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.



# WIRING DIAGRAM

**87944, 87945, 87946 | SERIES 18F**  
230V



**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

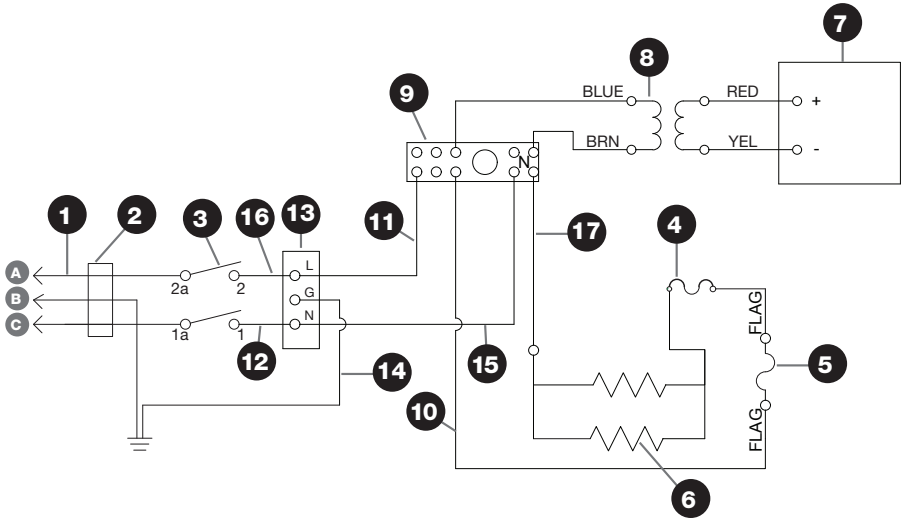
**9** Wire Assembly, Black, 6"

**10** Wire Assembly, Green, 6"

**11** Wire Assembly, White, 7"

# WIRING DIAGRAM

87947, 87948, 87949 | SERIES 18F  
230V Programmable Timer



**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

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

*For Units 87947, 87948, 87949:*

TERMINAL BLOCK 87951

TRANSFORMER ASSEMBLY 88659

THERMAL ASSEMBLY CUT-OUT  
87743

## NEED HELP?

### Server Products Inc.

3601 Pleasant Hill Road  
Richfield, WI 53076 USA



262.628.5600 | 800.558.8722



SPSALES@SERVER-PRODUCTS.COM

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

Individual **Part Numbers** listed above.