



Operation Manual  
For  
**Self-Serve  
Warming Display**  
WD-780B-2-SS



Shown with optional (SL) slanted shelving  
brackets and front shelf stop



100 Niantic Avenue – Suite 104 Providence, Rhode Island 02907 • U.S.A.

Tel: (401) 273-3300

Fax: (401) 273-3328

[www.equipex.com](http://www.equipex.com)

e-mail: [service@equipex.com](mailto:service@equipex.com)



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the **'off'** position *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **The warmer must be plugged into a dedicated circuit of the proper ratings.**
14. SAVE THESE INSTRUCTIONS FOR LATER USE!

## INTRODUCTION

The **Roller Grill by Equipex** Warming Displays — Model WD-780B – 2-SS is uniquely designed to offer accurate holding temperature and attractive display of baked goods. These units are constructed of food service quality stainless steel and tempered safety glass, and come with black exterior. The warmers are versatile in application and easy to operate. The unit has two hinged glass doors, which open to 180° on the operator side and will accommodate two adjustable shelves, or two (2) slanted shelves (optional). Two lift up doors are furnished on the customer side. The warmers are also furnished with an LED lighting system, allowing full product visibility. The heating element is located under the firestone, providing for ‘thermal mass’ to help maintain temperature. A water tray adds humidity to the chamber, if desired. It is thermostatically controlled up to 180°F.

### ***Specifications:***

<b>Model</b>	<b>Electrical</b>	<b>NEMA Plug</b>
WD-780 B-2-SS	120V, 1.75KW, 15Amps 208/240V, 1PH, 1.2KW, 5/6 Amps	5-15 P 6-15 P

## OPERATION

### ***Initial Set-up***

Before operating your **Equipex** warmer, remove all plastic film and tape covering the unit. Failure to do so may result in melted plastic damaging external parts, which is not covered under warranty. Clean the unit with warm soapy water using a clean cloth or sponge. The racks and rack holders may be removed and washed in a pot sink or dishwasher. Locate and remove the stone from its packaging, remove the inside stone cover located in the base, by placing a finger in the center hole and pulling it out. Place the stone in the opening, flat side up, resting on the retaining clips and then place the included stainless-steel cover over the stone. Replace the cover with the finger hole over the assembly. **Do not wash the stone!** If necessary, you may clean the stone with a dry scotch bright pad or wire brush. Plug the warmer into the proper **dedicated** outlet. Congratulations, your warmer is now ready for use!

### ***Preheating***

Turn on the two power switches, located next to the temperature controller. The switch to the left will power on the lights only, and the one to the right will power on the heat, controller and fans. The temperature display has been preset at the factory to 172°F. To turn the unit off, turn both switches off. If you leave the lights on for ambient display purposes, the cabinet does not heat with only the left light switch on and the right switch off.

## **Operation**

If you wish to change the set temperature, briefly touch the set button to display the set point, and then press either the arrow up or arrow down button within 15 seconds to raise or lower the temperature. The green snowflake symbol will be flashing when in the set temperature screen. If the 'LOC' message appears, hold the set button until 'UNL' appears and then set the temperature desired. Briefly touch the set button again to return to the display, or wait 15 seconds for it to return on its own. After 30 seconds of inactivity, the keyboard locks to prevent unintended changes of temperature. If you see the display change to PA, you have held the button too long. Either wait until the display returns to the temperature display, or turn the unit off then back on again to clear the code. The temperature should be adjusted to whatever holds the food at the safe serve temperature required, determined by a temperature probe inserted into the center of the products (not supplied). The temperature may be adjusted between 70°F and 199°F. The green snowflake symbol will be on when the heating element is actively on, and off when the unit has reached the set temperature level. After 15 minutes, the green leaf symbol will appear to denote the unit is in power saving mode. Your warmer will operate normally in this mode, just with a blank display. To return the temperature level to the screen, just touch any button.

If you would like to use the unit as an ambient display, just touch the power button to turn the controller off, and the unit will not heat.

To add humidity to the cabinet, open and fill the water tray located at the bottom center of the warmer. Please check the water level in the water tray and refill as needed during meal serve time period. The water in the water pan will evaporate in approximately 4 hours with the warmer set at 172F. Keeping water in the water pan will permit better quality food holding, in addition to preventing the water tray cover from warping (not covered under warranty). This tray should be removed and cleaned periodically, to ensure the buildup of minerals and impurities in the water do not collect on the tray. The water tray will discolor due to heating the case during normal operation and is not harmful.

## **CLEANING**

### **WARNING: Disconnect (unplug) electrical power supply before cleaning**

*Allow the warmer to cool before cleaning.* Use a clean cloth dampened slightly with a soap and water mixture to clean the housing and glass, and all interior parts. The water tray, racks and rack guides may be removed for cleaning in a pot sink or dishwasher. Clean the warmer thoroughly at the end of each day. Failure to do so may cause hard to remove food or mineral build up. Distilled water may be used in the water pan in cases of heavy mineral build up due to local water conditions. The water tray will discolor due to heating the case during normal operation and is not harmful. Clean normally with soap and water.

- DO NOT spray the unit with any cleaning liquid before unplugging it**
- DO NOT allow water to drip into the housing or around the electrical components**
- DO NOT immerse in water for cleaning**
- DO NOT attempt to clean display until cool**

*If you should have any questions, please call us at 1-800-649-7885 and ask for customer service.*

# 2 Shelf Warmer parts list

Part #	Qty	Description
78045SE	1	TOP WO 780 S/780 D WITH GLASS
78058	6	GRID HOLDER WO 780 S/780 D
F01079	2	GRID WD 780 S/780 D
78044	1	HEATING ELEMENT COVER WO 780 S/780 D
F07045	1	FIRE STONE 427 x 258 WO 780 S/780 D
78056	1	ELECTRIC PROTECTION WO 780 S/780 D
D02189	1	HEATING ELEMENT WO 780 S 1200 W
78043SE	1	HEATING ELEMENT BOX ASSEMBLY WD 780 S/780 D
78059	4	LED HOLDER WD 780 S
A18031	2	LED ASSEMBLY WO 780 S
78052	4	RIGHT/LEFT UPRIGHT WD 780 S
78057NO	1	BASE WD 780 S/780 D
78063	1	TOP WATER CONTAINER WO 780 S/780 D
3A03093	1	BALLAST
A16026	1	DOMINO
B08039	4	WASHER 14x6.2x0.6
B09025	2	LEFT/RIGHT HINGE HOLDER WO 780 S/780 D
B09023	4	DOOR HINGE AXLE WD 780 S/780 D
B09024	4	LEFT/RIGHT HINGE WD 780 S/780 D
H01095	2	LEFT/RIGHT DOOR GLASS WD 780 S
78061	2	DOOR HOLDER WD 780 S/780 D
78062	2	DOOR HANDLE WD 780 S/780 D
78066	1	LOGO
B09003	2	MAGNET
A06064	1	ELECTRONIC THERMOSTAT
A07039	2	ON/OFF/VENTILATION SWITCH WD 780 S/780 D SS
B08039	4	WASHER 10 X 4 X 0.6
OEM	1	CORD
A10001	1	CORD CLOSER PA 107
78040SE	1	WATER CONTAINER ASSEMBLY WD 780 S/780 D
A13017	4	FOOT
H01093	2	LEFT/RIGHT GLASS WD 780 S
78042	6	GLASS BLOCK WD 780S/780 D
H01091	1	FRONT GLASS WD 780 S
78049	4	UPRIGHT INSIDE WO 780 S
78064	1	THERMOSTAT HOLDER WD 780 S/780 D
A03066	2	VENTILATOR WO 780 S/780 D
H01099	2	Self-Service Door
A15059	2	Self-Service Handle
B04112	4	Self-Service Axel
B04113	4	Self-Service Axel Support
A13022	4	Self-Service Stopper



## LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

**THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.**

For service, please call **EQUIPEX** at 1-800-649-7885, menu option #

100 Niantic Avenue – Suite 104 – Providence, Rhode Island 02907 - USA

Tel: (401) 273-3300

[www.equipex.com](http://www.equipex.com)

Fax: (401) 273-3328

e-mail: [service@equipex.com](mailto:service@equipex.com)