



Operation Manual
For
Sodir
WDL-100 and -200



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.

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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. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** Models WDL100 and WDL200 counter top warming displays are designed to offer quality holding of hot food. These pass-through units are constructed of food service quality stainless steel and heat resistant plastic. Each unit is lighted by concealed overhead fluorescent lamp. The displays are equipped with a powerful base-mounted sheathed heating element, a removable compact water pan, a regulating thermostat, lighted power and lamp switches and a red indicator light. Model WDL100 is a single-shelf unit, while Model WDL200 comes with two shelves. The display comes equipped with removable crumb tray.

Specifications

Model	Electric	Plug Configuration
WDL100	120V, 1PH, 0.75KW, 7A	NEMA-5-15P
WDL200	120V, 1PH, 0.75KW, 7A	NEMA-5-15P

INSTALLATION

The **SODIR** warming displays need to be connected to a grounded outlet of proper voltage (120V). DO NOT place the unit in a damp area or near steam sources.

OPERATION

The **SODIR** warming displays are shipped completely assembled. Before operating the display, remove all protective packaging materials and clean the unit prior to plugging it in. After the display is prepared for operation, turn the light switch to the ON position (the overhead fluorescent lamp will be lit), turn the heating element power switch to the ON position and select the desired temperature by turning the thermostat knob clockwise. The red indicator light will be lit. There are three marked positions on the regulating thermostat dial: MIN, MED and MAX. With the thermostat knob turned to the MAX position, the warming display will achieve approximately 250 F.

Note: should the product require to be held in a moist atmosphere, add water to the removable slide-out water pan located in the bottom of the warming shelf.

The **SODIR** warming displays can be used for holding a wide variety of food. Holding temperature and times will vary depending on food products. Following are some suggested guidelines for foods frequently held in the units.

Food Product	Holding Temp., F	Suggested Holding Time, Hour
Biscuits	150 – 175	½
Casseroles – No crust	170 – 190	3
Muffins	140 – 150	3
Sweet Rolls	140 – 150	2
Baked Potatoes	170 – 190	½
Wrapped Sandwiches	155 – 165	½
Fried Chicken	170 – 190	3
Apple Pie	155 – 165	4
Popovers	140 – 150	1
Open Pastry	155 – 165	2
Wrapped Pastry	155 – 165	4
Pretzel	160 – 170	3
Fruit Turnover	155 – 165	1-1/2
Pizza – Thin Crust	165 – 175	1
Pizza – Thick Crust	165 – 175	2

CLEANING

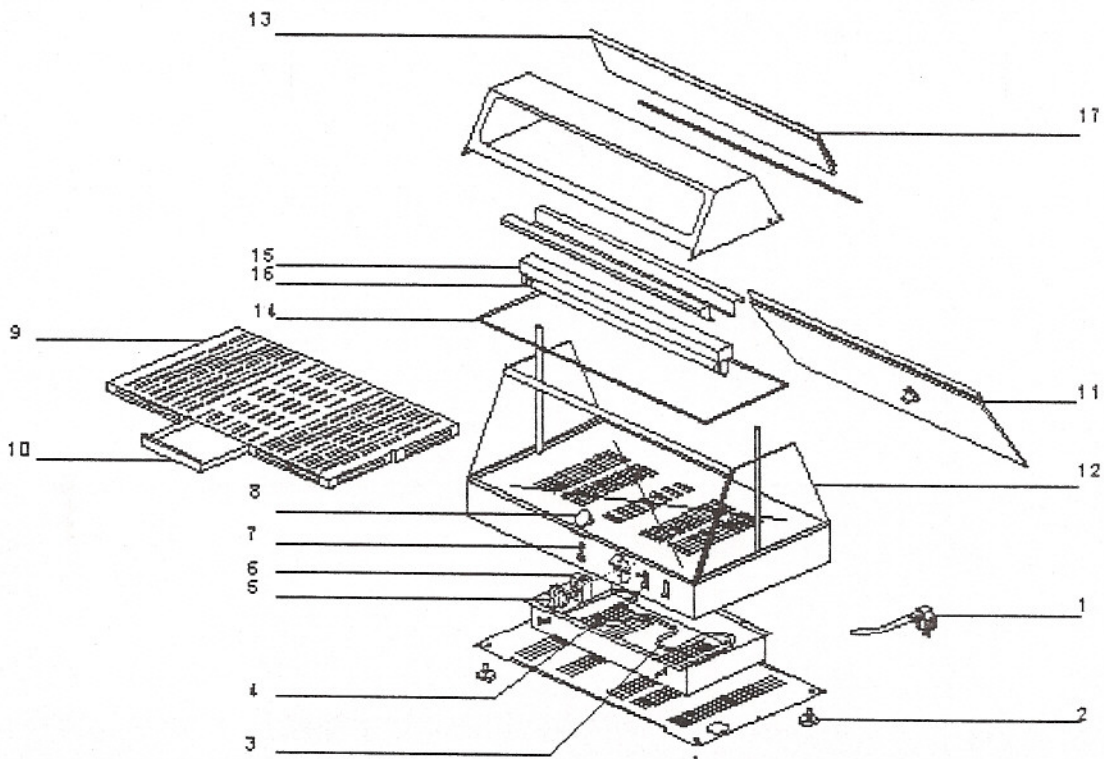
WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working warming display. After disconnecting the unit from its power supply, allow it to cool. The bottom shelf, water pan, perforated cover located under the bottom warming shelf and the crumb tray can be removed for cleaning. These parts are dishwasher safe and, therefore, can be washed in a dishwasher or in a pot sink. Use a cloth dampened in a soap and water mixture to clean the exterior and interior stainless steel surfaces and the plastic sides and doors. Use a clean, lint-free cloth to remove the excess water or soap.

- DO NOT** immerse the unit in water or any other liquid
- DO NOT** spray the housing with any liquid
- DO NOT** wash the unit under running water
- DO NOT** allow water to drip into the housing around the electrical components

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

SODIR WARMING DISPLAYS

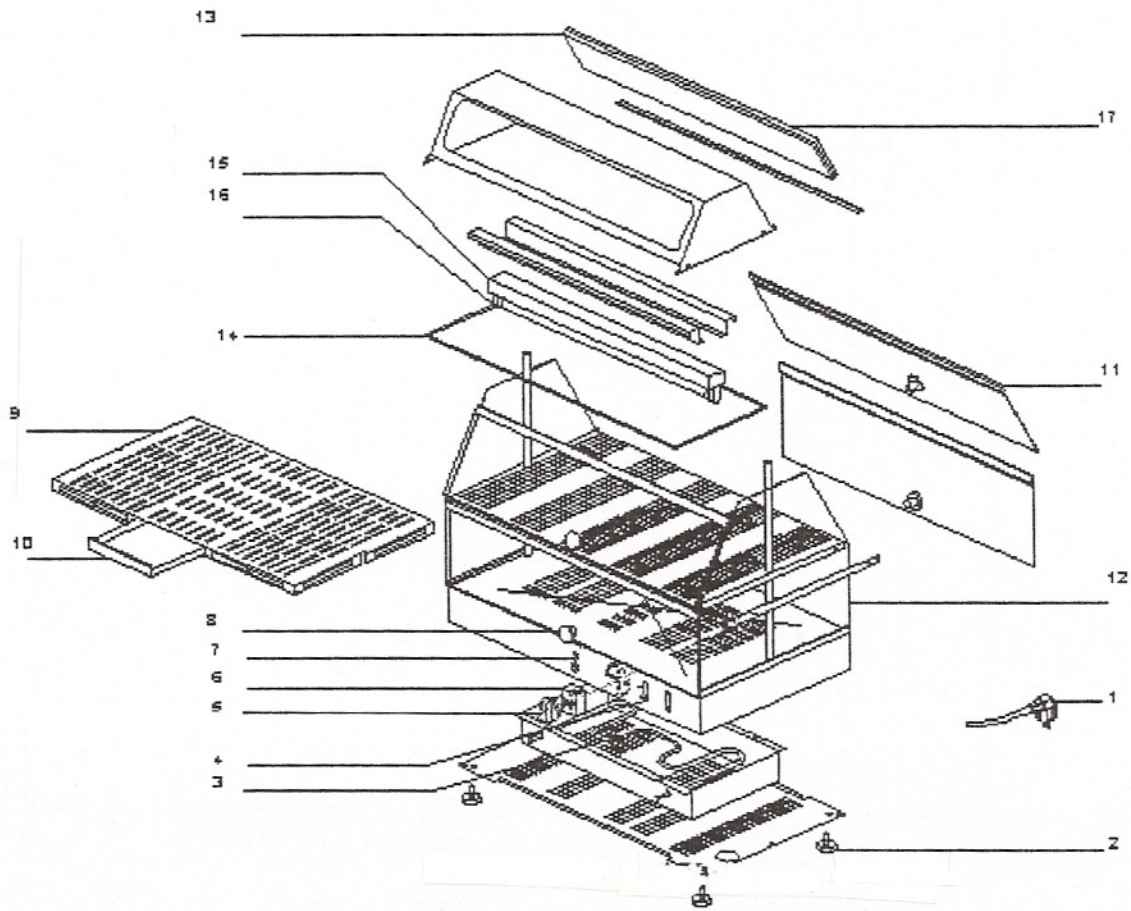


18- CRUMB TRAY (NOT SHOWN)

MODEL WDL 100

EQUIPEX, LTD.		25-Aug-00		SPWADI-WDL1-2
765 Westminster Street, Providence, RI 02903				
tel: (401) 273-3300 fax: (401) 273-3328			Toll free: 1-800-649-7885	
SODIR Model WDL 100 Warming Display (120V/60/1 Phase)				
Drawing #	Part Number	Quantity	Description	Old Part Number
1	OEM0011	1	Power Cord, 120V (no plug)	P-S303001
2	A13009	4	Foot	P-S113009
3	D02001	1	Heating Element, 120V	P-S402097
4	A07012	2	Switch, On/Off	P-S107012
5	A14042	1	Knob	P-S114042
6	A06041	1	Regulating Thermostat	P-S106002
7	A08002	1	Red Pilot Light, 120V	P-S108005
8	A15037	2	Door Handle	P-S115037
9	78006I10	1	Warming Shelf	n/a
10	78008P11	1	Water tray	n/a
11	H01044	2	Door Assembly	n/a
12	H01043	2	Plastic Side Wall	n/a
13	H01045	2	Lighted Dome Panel, Inner	n/a
14	H01041	1	Light Protecting Panel	n/a
15	OEM01BOI	1	Light Fixture	n/a
16	OEM02BOI	1	8W Fluorescent Lamp	n/a
17	H01040	2	Lighted Dome Panel, Outer	n/a
18	WDL01CT	1	Crumb Tray	n/a

SODIR WARMING DISPLAYS



18- CRUMB TRAY (NOT SHOWN)

MODEL WDL 200

EQUIPEX, LTD.		25-Aug-00		SPWADI-WDL2-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300			fax: (401) 273-3328		Toll free: 1-800-649-7885
SODIR Model WDL 200 Warming Display (120V/60/1 Phase)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	OEM0011	1	Power Cord, 120V (no plug)	P-S303001	
2	A13009	4	Foot	P-S113009	
3	D02001	1	Heating Element, 120V	P-S402097	
4	A07012	2	Switch, On/Off	P-S107012	
5	A14042	1	Knob	P-S114042	
6	A06041	1	Regulating Thermostat	P-S106002	
7	A08002	1	Red Pilot Light, 120V	P-S108005	
8	A15037	4	Door Handle	P-S115037	
9	78006110	1	Warming Shelf	n/a	
10	78008P11	1	Water tray	n/a	
11	H01044	4	Door Assembly	n/a	
12	H01037	2	Plastic Side Wall	n/a	
13	H01045	2	Lighted Dome Panel, Inner	n/a	
14	H01041	1	Light Protecting Panel	n/a	
15	OEM01BOI	1	Light Fixture	n/a	
16	OEM02BOI	1	8W Fluorescent Lamp	n/a	
17	H01040	2	Lighted Dome Panel, Outer	n/a	
18	WDL01	1	Crumb Tray	n/a	



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 # 3

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