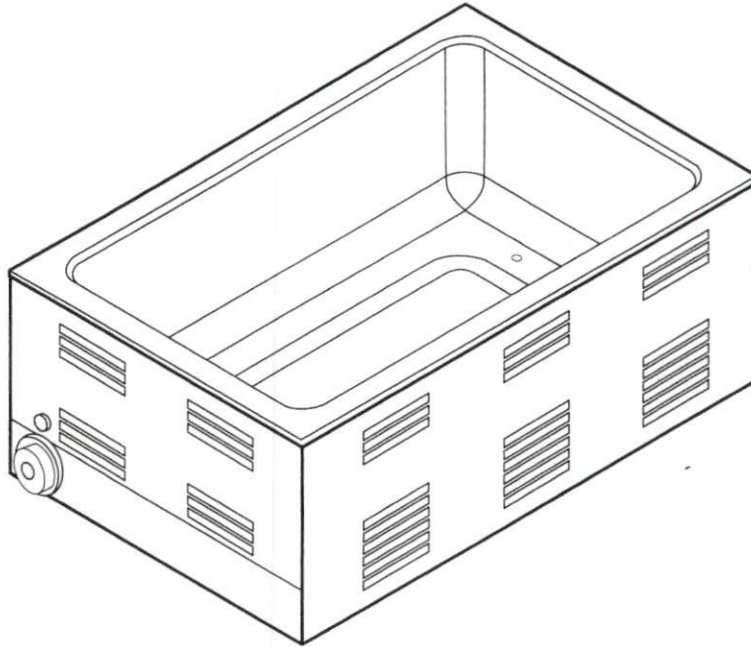


Galaxy
equipment

User Manual



Electric Countertop Food Warmers and Cookers



Items: 177GW50E, 177GWC50E

** UNIT
we HAVE* 01/2021

Please read and keep these instructions. Indoor use only.

FIRE HAZARD

- Locate unit a minimum of 1" (25 mm) from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur. Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit. Use warm soapy water. Reference cleaning instructions on page 9-10 for more information.

BURN HAZARD

- Some exterior surfaces on unit will get hot.
- Use caution when removing steam table pans from wells. Hot air escapes when a pan is removed.

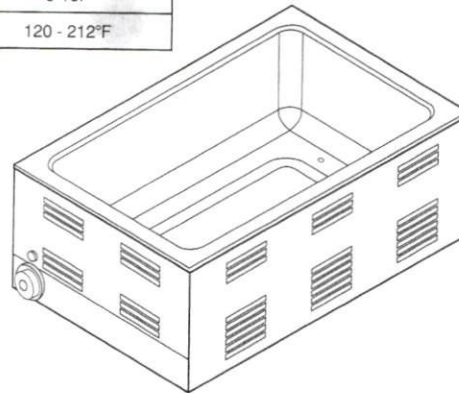
Specifications

- Cordset Configuration: 120V; NEMA 5-15P plug, 3 wire grounded cord.
- If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or voiding the warranty.



Model	177GW50E	177GWC50E
Style	Warmer	Warmer/Cooker
Well Size	Full - 12" x 20"	Full - 12" x 20"
# of Wells	1	1
Max Pan Depth	4"	4"
Voltage	120V	120V
Wattage	1200W	1500W
Plug Config.	5-15P	5-15P
Temp Range	80 - 160°F	120 - 212°F

**UNIT
we
HAVE*

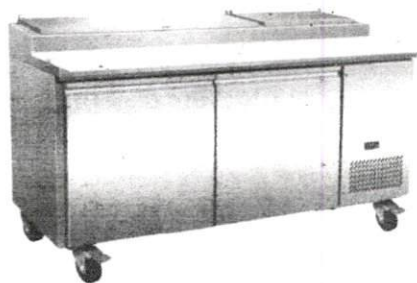


SERV-WARE

**Pizza Prep Tables
Sandwich/Salad Units
Under-counter Refrigerators and Freezers
Worktop Refrigerators and Freezers**

Service, Installation and Care Manual

**Please read this manual completely before attempting to install or operate this equipment.
Notify carrier of damage! Inspect all components immediately.**



**IMPORTANT INFORMATION
ABOUT YOUR SERV-WARE UNIT ENCLOSED.
PLEASE READ BEFORE USE!
SAVE THESE INSTRUCTIONS!**

PARTS & SERVICE MANUALS AVAILABLE AT
www.Serv-Ware.com

Service and Installation Manual

SPECIFICATION

*UNIT
WE
HAVE*

SANDWICH/SALAD UNITS										
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACITY Cu-ft	PAN 1/6 Size	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
SP29-8-HC	115/60/1	3	7	8	1/3	14	853	3	276	5-15P
SP36-8-HC	115/60/1	4.3	9.5	8	1/2	20	1365	3	290	5-15P
SP48-12-HC	115/60/1	4.3	12	12	1/2	26	1365	3.17	313	5-15P
SP60-16-HC	115/60/1	4.3	15.5	16	1/2	30	1365	3.17	362	5-15P
SP60-8-HC	115/60/1	4.3	15.5	8(1/3)	1/2	30	1365	3.17	362	5-15P
SP72-18-HC	115/60/1	4.3	18	18	1/2	36	1365	3.35	408	5-15P

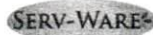
SANDWICH/SALAD UNITS										
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACITY Cu-ft	PAN 1/6 Size	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
SP29-12M-HC	115/60/1	3	7	8	1/3	14	853	3	276	5-15P
SP36-12M-HC	115/60/1	4.3	9.5	12	1/2	20	1365	3	290	5-15P
SP48-18M-HC	115/60/1	4.3	12	18	1/2	26	1365	3.17	313	5-15P
SP60-24M-HC	115/60/1	4.3	15.5	24	1/2	30	1365	3.17	362	5-15P
SP72-27M-HC	115/60/1	4.3	18	27	1/2	36	1365	3.35	408	5-15P

PIZZA PREP TABLES										
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACITY Cu-ft	PAN 1/3 Size	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
PP44-6-HC	115/60/1	5	12	6	1/2	16	1365	3.7	348	5-15P
PP67-9-HC	115/60/1	5	22	9	1/2	34	1365	3.7	432	5-15P
PP93-12-HC	115/60/1	5.5	32	12	3/4	54	1877	3.7	582	5-15P

UNDER COUNTER REFRIGERATOR										
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACITY Cu-ft	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG	
UCR-26-HC	115/60/1	2	6	3/8	13	2800	3.35	235	5-15P	
UCR-27-HC	115/60/1	1.5	6.5	3/8	14	2800	2.47	243	5-15P	
UCR-36-HC	115/60/1	2	9.5	3/8	20	3000	2.29	275	5-15P	
UCR-48-HC	115/60/1	3	12	3/8	26	3000	2.65	300	5-15P	
UCR-60-HC	115/60/1	3	15.5	3/8	30	3200	2.82	348	5-15P	
UCR-72-HC	115/60/1	3.5	18	3/8	36	6200	4.59	380	5-15P	

UNDER COUNTER FREEZER										
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACITY Cu-ft	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG	
UCF-26-HC	115/60/1	2	6	1/2	13	3500	3.17	285	5-15P	
UCF-27-HC	115/60/1	1.9	6.5	1/2	14	3500	3.35	291	5-15P	
UCF-36-HC	115/60/1	3	9.5	1/2	20	3500	3.53	325	5-15P	
UCF-48-HC	115/60/1	2.4	12	1/2	26	3800	3.53	340	5-15P	
UCF-60-HC	115/60/1	5	15.5	1/2	30	4200	3.53	388	5-15P	
UCF-72-HC	115/60/1	6	18	5/8	36	6200	3.88	399	5-15P	

800-768-5953

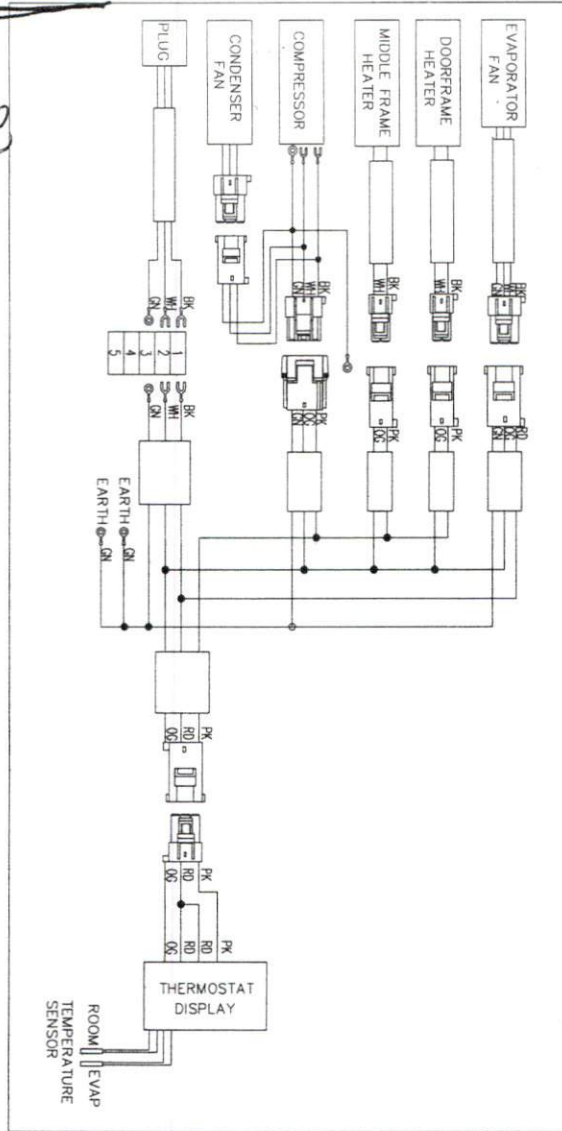


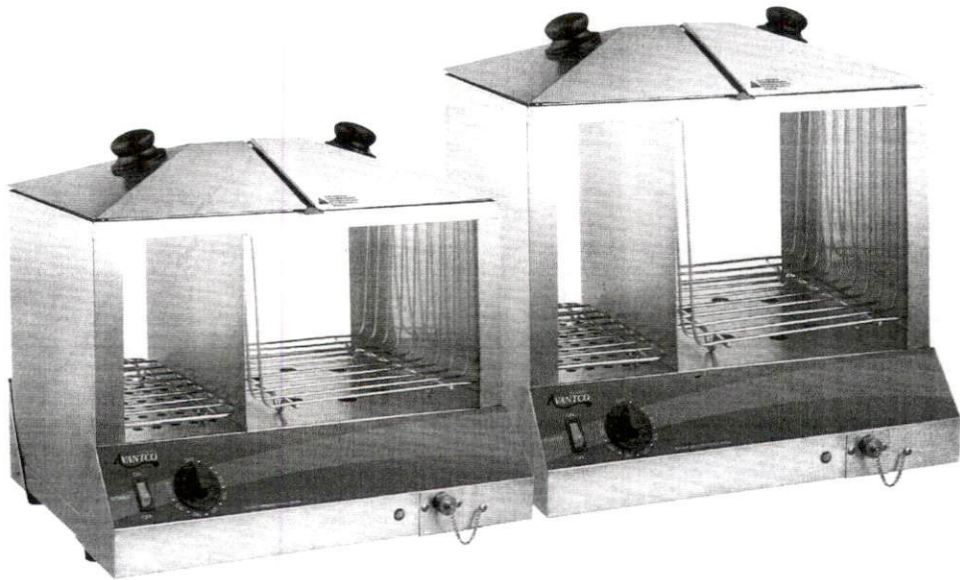
www.Serv-Ware.com 5

WIRING DIAGRAM

MODEL: SP36-8-HC/SP48-12-HC / SP60-16-HC / SP36-12M-HC / SP48-18M-HC / SP60-24M-HC / SP60-8-HC

*UNIT
we
HAVE*





Intertek Intertek
4010483

CONFORMS TO NSF/ANSI STD.4
CONFORMS TO UL STD.197
CERTIFIED TO CSA STD.22.2 NO.109

Hot Dog Steamers

Models: 177HDS100, 177HDS200 * The unit we have

Please read and keep these instructions. Indoor use only.

01/2023

Safety Precautions

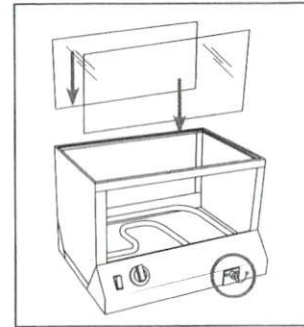
- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.
- The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- DO NOT modify unit. May void warranty.
- Avoid scratching the glass door or nicking edges. Upon delivery, if your door has a scratch or nick, contact customer service before using the steamer. The tempered, safety glass door is more resistant to breakage than traditional glass. This product is intended for commercial use only. Not for household use.

Notes for First Time Use

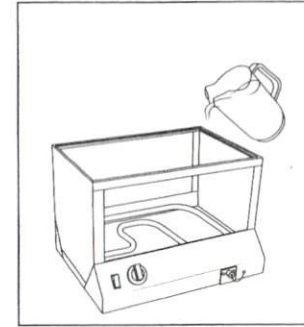
1. Open the two top flaps of the packaging, remove all parts and packing foam. Set the parts aside.
2. Read the entire manual carefully before using this appliance.
3. Check that all switches are in the off position.
4. Remove the protective film on the surface of the product, then wipe clean the rust-preventing oil on the surface of the product with a dry cloth.
5. Before first-time use, all parts should be properly washed and sanitized.
6. Ensure the supply voltage must match the voltage specified on this machine (listed on the serial plate).
7. Set the equipment on a clean, dry, and level surface.
8. Steam is vaporized water. The visible steam does consist of tiny droplets of liquid water. Please take this into consideration. There will be condensation, drops of water and possible pooling of water in, on and around the unit and the surface on which it is placed.
9. DO NOT run this unit dry. Always maintain appropriate water level (min. 0.75 gallons). (4) gallons is recommended. Every unit is equipped with a low water indicator light and has an automatic shutoff feature when the water level gets too low. When the Low water indicator light turns on, the heating element will automatically shut off until more water is added.
10. DO NOT overfill base.
11. Maximum acceptable water hardness of 50ppm or 3 GPG.
12. Distilled water is recommended, do not use tap water.
13. The warmer the water added to the base, the faster the machine will heat up.

Assembly Instructions

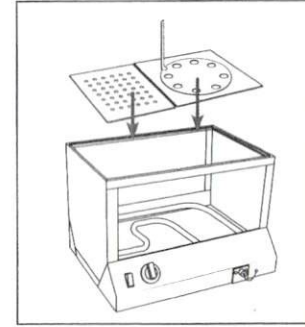
177HDS100 and 177HDS200



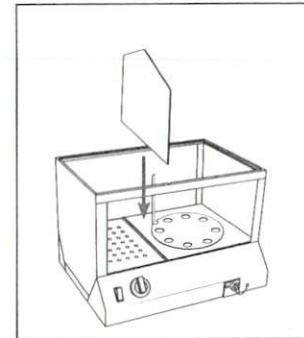
1. Slide in the back and front panel of window glass.
2. Ensure the valve drain cap is tightly screwed close.



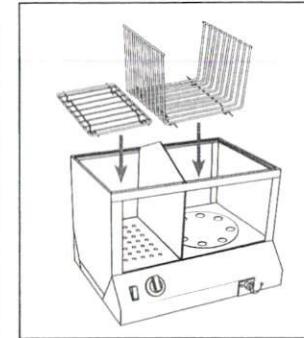
3. Pour **6 quarts of hot water** into the unit's base, covering the heating elements.



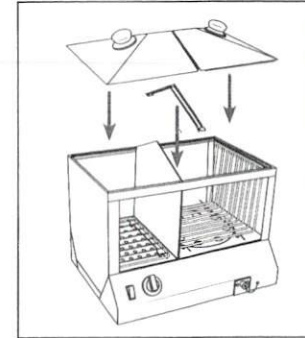
4. Place the perforated rectangular base on the left side of the unit.
5. Place the square base plate with the control lever on the right side of the unit.



6. Separate the two sections by sliding the partition piece into the left slots.



7. Place the flat hot dog rack in the left compartment. Ensure the rack is elevated by its feet for proper circulation of steam.
8. Place the u-shaped bun rack in the right compartment.



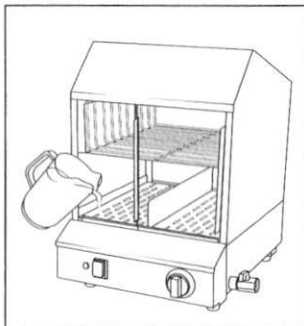
9. Place the lid beam in the middle of the unit's open top.
10. Place the two lids on the unit's edges and beam. Adjust the beam as needed.

Assembly Instructions

177HDS175



1. Slide open one of the glass access doors.
2. Ensure the valve drain cap is tightly screwed close.



3. Pour **8 quarts of hot water** into the unit's base, covering the heating elements.

Operation Instructions

1. Plug the unit into a grounded and properly sized electrical outlet.
2. Turn on the steamer and set the thermostat control to the highest setting, until steam is generated. Preheating may take 30-45 minutes based on initial water temperature.
3. After steam is produced, turn the thermostat control down to 130°F .
4. Place hot dogs and buns into the unit.
 - 177HDS100 and 177HDS200: Position hot dogs on the smaller, left compartment and buns on the wire rack in the right compartment.
 - 177HDS175: Place buns on the upper rack and place hot dogs on the lower rack.

Note: For best results, do not add the maximum capacity of hot dogs and buns at once. Be sure to arrange hotdogs loosely to allow the steam to circulate evenly and freely between them.
Note: All meats should have an internal temperature of 140°F (60°C) before serving.
5. Control the bun compartment's steam by adjusting the humidity control lever, located in the bun compartment under the wire rack.

Note: 177HDS175 does not have humidity or steam control.
6. Keep the lids closed when not serving.
7. Add hot water as needed to maintain the water level. **DO NOT let the unit heat dry.** If heated dry, turn off the unit and allow it to cool completely. Adding water to a dry, hot unit could cause damage to the parts.

Cleaning & Maintenance

- To maintain proper sanitation, this hot dog steamer must be cleaned daily.
 - Stainless steel is corrosion resistant, but to elongate your product's life and service quality, it should be cleaned after each use.
 - Turn off, unplug, and allow unit to cool completely before any cleaning or maintenance is performed.
 - **DO NOT** immerse the unit in water or other liquids. Liquids could enter the electrical compartment and cause a short circuit or electrical shock.
1. Remove remaining hot dogs and buns.
 2. Drain water via the drain pipe, accessible on the operator's side.
 3. Detach all removable parts: bun rack, perforated trays, steam control lever, partition, and glass panels. Thoroughly clean the unit and parts.
 4. Make sure all parts are completely dry before reassembly.
 5. Do not store unit with water in the reservoir.

Troubleshooting

Problem	Possible Cause	Possible Solution
Condensation on the glass	Cool air coming in contact with the warm steamer.	Do not place the unit near AC vents.
Burnt hot dogs	Generating too much steam.	Turn the thermostat down to a lower setting.
Soggy buns		Ensure there is sufficient water in the unit
Dry buns	Not generating enough steam.	Ensure there is sufficient water in the unit.
		177HDS100/200: Control the bun compartment's steam by adjusting the humidity vents, located in the bun compartment under the wire rack.

Limited Warranty

EQUIPMENT
AVANTCO

Avantco Equipment warrants its equipment to be free from defects in material and workmanship for a period of 1 year from the original date of delivery, when purchased from an authorized dealer and appropriately installed in the Contiguous United States. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within 1 year from the original date of delivery of the equipment. Claims under this warranty may only be made by the original purchaser. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Coverage is determined at the time of sale and cannot be modified for previously purchased products.

Items Not Included in Warranty

This warranty applies to all Avantco Equipment products not otherwise named on another Avantco Equipment warranty document. Please consult the literature associated with those products. The following items are not included in this warranty:

- 177MIX8 model mixers.
- 177MX series mixers 30 quarts and larger. Size is denoted by the number following "MX" in the model number.
- 177SL series automatic meat slicers. Automatic slicers are denoted by an "A" in the model number.
- Meat saw model 177EMBS94SS only
- 177EF40 electric floor fryers
- 177FBF flat-bottom gas fryers
- 177FF floor fryers

The items listed above are NOT covered by the 1-year replacement warranty and are instead backed by their own coverage. Please consult the literature associated with those products. This document applies to all other Avantco Equipment units.

Limited Warranty

EQUIPMENT
AVANTCO

Warranty Inquiries and To Make A Claim

For all equipment covered by this replacement warranty, please contact your authorized dealer. Have your model number, serial number, and proof of purchase information ready.

www.WebstaurantStore.com

Please use the online chat feature or email help@webstaurantstore.com. You will need your order number to make an inquiry or claim.

The Restaurant Store

Please contact your local store directly.

www.TheRestaurantStore.com

Please use the online chat feature or email help@therestaurantstore.com. You will need your order number to make an inquiry or claim.

Clark Food Service Equipment, PRO Marketplace

Please contact your account manager directly. If you do not know your account manager, please call 717-392-7363 for CFSE and Pro Marketplace

Residential, Food Truck, Mobile, and Outdoor Commercial Use Warranty

- Residential, Food Truck, Mobile, and Outdoor customers in the Contiguous United States shall receive 30 days of replacement warranty coverage from the original date of delivery.
- Products sold into Alaska, Hawaii, other US territories outside of the Contiguous United States, and Canada shall be backed by 30 days of replacement coverage, excluding all applicable shipping costs, duties, taxes, and fees, provided by your authorized dealer following appropriate troubleshooting steps.
- To make a warranty claim, contact your authorized dealer listed above.

Limited Warranty

EQUIPMENT
AVANTCO

| Coverage Limitations

This limited warranty does not cover:

- Equipment used for residential or non-commercial purposes.
- Parts and accessories not originally sold with or as a component of equipment.
- Equipment not purchased directly from an authorized dealer. A list of authorized dealers can be found at www.AvantcoEquipment.com
- Equipment where the serial number plate has been removed or altered.
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency.
- Equipment that was not professionally installed, where applicable. Equipment requiring professional installation shall be named in its documentation and includes but is not limited to any equipment requiring a gas or plumbing connection. Proof of installation may be required to make a warranty claim.
- Damage or failure due to improper installation, improper utility connection or supply, use of unfiltered water (if applicable), and issues resulting from improper ventilation or airflow.
- Incidental or consequential damage of any kind.
- Defects and damage due to improper maintenance (such as rust), wear and tear, abuse, vandalism, or Act of God.
- Excessive use or use outside of the intended design of the equipment, such as use other than with foodstuffs or in excess of the manufacturer's recommendations as stated in the manual.
- Damage caused by improper electrical connection or voltage fluctuations, such as power surges or generators.
- Avantco has the sole discretion on wearable parts not covered under warranty.
- Avantco Equipment shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.