ADCRAFT®

Premium Soup Kettle
Instruction Manual



SK-500W

This manual contains important information regarding your unit.
Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Technical Services: Tel: 1.877.368.2797 | Fax: 954.202.7337 | TechnicalServices@thelegacycompanies.com

IMPORTANT SAFEGUARDS

Please read all the instructions to familiarize yourself with all the parts and operations before use.



DO NOT touch hot surfaces.
- High temperature will cause scalding.

DO NOT use machine with wet hands.

- This product is for COMMERCIAL USE ONLY.
- DO NOT operate with an empty kettle.
- DO NOT use this unit for other than intended use.
- DO NOT operate unattended.
- DO NOT move or carry unit when it is on or containing hot food
- Always keep the removable hinged lid attached and in the closed position when not serving
- DO NOT substitute the aluminum container provided
- DO NOT fill kettle beyond the limit marked "Max"
- If foam or liquid overflows from the unit, switch off immediately
- DO NOT put the unit or container in refrigerator or freezer.
- Keep children and animals away from unit.
- ALWAYS use on a firm, dry and level surface, at least 12" from walls or any other obstruction.
- DO NOT immerse unit, cord or plug in liquid at any time.
- Keep cords, plugs, and other electrical components away from liquids to protect against electrical shock.
- DO NOT operate the unit outdoors.
- DO NOT operate the unit after it has malfunctioned or been damaged in any way.
- DO NOT use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- UNPLUG the unit when not in use and before cleaning.
- PROPER GROUNDING REQUIRED Plug only into a 3-hole grounded electrical outlet.
- Check that your outlet and voltage are correct for the plug type before operating the unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
- All repairs should be done by authorized professionals only.

General Safety

- Read the Manual: Thoroughly read and understand the manual before setting up, operating, or cleaning the unit.
- Instruction and Training: Ensure users are instructed and trained in the safe and correct operation of the unit to prevent accidents and ensure consistent results.
- No Modifications: Never modify the unit's settings, components, or features, or use such components or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- Wear Proper Apparel: Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the unit to prevent potential hazards.

- Supervision Required: This appliance is not intended for use by persons who lack experience and knowledge unless they are supervised or instructed in the safe use of the appliance by a person responsible for their safety.

Electrical Safety

Dedicated Circuit:

- For optimal performance and safety, the unit must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the appliance.

GFCI Outlets:

- It is recommended to use the unit with a GFCI outlet. State and local regulations may require their use.

GFCI Troubleshooting:

- A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used. If the unit trips your GFCI upon first use, plug the unit into a non-GFCI outlet, set it to max temperature, and let it run for 30~60 minutes to dry out any moisture the element may have absorbed. After drying the element, plug the unit into the GFCI outlet; the unit should run without tripping the GFCI. If the unit still trips the GFCI, contact customer service.

Installation

Inspect the Packaging:

- Examine the unit’s packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.

Unboxing:

- Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the unit or its components.
- Remove the machine from its packaging.
- Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.

Placement:

- Ensure a minimum clearance of 12" on all sides from flammable surfaces.
- Place the unit on a stable surface near an electrical outlet. It is required to place the unit in a climate-controlled room to enhance its durability.
- Level placement is crucial for the unit to work effectively.

Before Using Unit:

- Wipe down the interior with a clean, damp sponge and wash

- **Never** overfill with water and under no circumstances should the stainless steel liner float up, even when empty.
- Always unplug from the electrical outlet after use.
- Always keep the removable hinged lid attached and in the closed position when not serving.
- Never move or carry the kettle when the unit contains hot soup or liquid
- Spilled food should be removed immediately from all exterior surfaces. The body exterior and top collar should be cleaned with a damp cloth.
- Make sure the unit is unplugged while not in use, filling soup or water and being cleaned.

To Use

1. Plug the power cord into the appropriately rated outlet.
2. Add 0.6L of water between the stainless steel liner and internal aluminum container.
    - NEVER over-fill with water.
    - The stainless steel liner should NEVER float up, even when empty.
    - Remove excess water immediately.
3. Always operate the kettle at the lowest setting possible to maintain correct serving temperature.
    - The temperature control should be set between 1 and 5 for keep warm function.
    - For cooking use high (6) setting. The cooking feature is for slow-cooking/simmering purposes.
    - For faster preparation, heat up the soup in a separate pot on the stove first, then transfer the soup to the stainless steel liner.

Maintenance

- To maintain cleanliness and increase service life, this item should be cleaned daily.
- **DO NOT** immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.
- When finished using machine, unplug the unit from the power supply and allow for the unit to cool down completely.

Cleaning

1. Turn off all switches on the unit and unplug the unit to let cool down.
2. Spilled food should be removed immediately from all exterior surfaces.
3. The aluminum container, stainless steel liner and lid are machine washable.
4. The exterior and top collar should be wiped over with a damp, soapy cloth.
5. DO NOT use abrasive cleaners or scouring pads.
6. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning.
    - Chemical residue could damage or corrode the surfaces of the unit.

Specifications

Unit Dimensions (in) D x W x H	15.9" x 15.9" x 14.6"	**Included Components**	Stainless Steel Insert & Lid
Capacity	11.4 Qt (10.8 L)	**Control Type**	Switch Operation
Product Weight	13.7 lbs. (6.2 kg)	**Cord Length (in.)**	48"
Electrical	110-120Vac, 60Hz, 475-600W (4A)	**Plug Type**	NEMA 5-15p

1 YEAR LIMITED WARRANTY

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to: Voltage outside of data plate specifications
- Improper gas pressure
- Improper gas supply
- Water pressure outside of specified range
- Poor water quality
- Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

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