

CaterRent

Food Service Equipment Rental & Sales

260 North 24th Avenue, Minneapolis, MN 55411-2236

Phone: 612-588-1188 Technician: 612-436-1499

STEAM TABLE WARMERS & COOKERS



General Operation Instructions

1. Locate equipment on level counter and plug into a grounded outlet.
2. All food service equipment should be operated by trained personnel.
3. Do not allow your customers, guests, clients to come in contact with any **HOT** surface.
4. Where applicable: Never pour cold water into dry heated units.
5. Where applicable: Do not cook, warm or hold food directly in liner pans (well pans).
Always use steam table pans/insets, etc.
6. Never hold food below 150° F.

Steam Table Cookers/Warmers/Servers

1. Add 5 cups hot water (120° - 140° F) into well pan.
2. Turn thermostat control to "High" or "10" position and pre-heat for approximately 10 to 15 minutes.
3. Place covered inset pan with **PREHEATED** product into well pan.
4. Readjust control to "4" - "5" setting after serving temperature is reached, or
5. Readjust control to "4" or "5" setting depending on the amount and/or thickness of product.
6. *IF* using a cooker (vs. a "warmer") to heat food, leave heat dial on "10" position and stir frequently until product is heated through.
7. Keep inset/steam table pan covered to maintain serving temperature.
8. Do not let well pan run dry.

Cleaning

1. Turn off unit & allow it to cool.
2. NEVER clean any electrical unit by immersing it in water.
3. Unplug unit before cleaning or servicing.
4. Clean unit daily. Except where noted, use warm, soapy water. Mild cleansers & PLASTIC scouring pads may be used to remove baked-on food & water scale. Rinse thoroughly to remove all residue.
5. Do not use chlorides or chloride-based products **in** this unit. Chlorides, chloride-based products and improper cleaning may cause corrosion and pitting.
6. Failure to comply with these instructions may result in additional charges.

General Troubleshooting

Always ask & check:

1. Is the unit plugged in?
2. Check circuit breaker.
3. Is power switch on or pilot light glowing?
4. Check rating label. Are you operating unit on proper voltage?
5. Having trouble? We have an on-call technician available to our rental customers. If after following the above instructions you require assistance with the equipment, call 612-436-1499.