

Director's Choice Hot Food Unit

Retain this manual
for future reference.

OPERATIONS MANUAL & INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

The Food Warmer will work most efficiently when used with water in the well. The hot water will give a better distribution of heat and help keep food from drying out. It is not designed for cooking foods but merely to keep hot foods at desired temperatures for serving.

WET OPERATION WITH COVER

1. Fill bottom of well with **hot water (minimum 185°F)** so water is $\frac{1}{4}$ " above the bottom of food pans.
2. Set dial to highest position for 45 minutes with well covered to preheat unit, place food pan with precooked food (minimum 160°F) into well and **cover** food pans with lids.
3. Adjust to desired setting for proper food temperature. This will vary with the type of food, type of food pans and individual serving temperature. NSF requires a minimum temperature of 150°F in food product.
4. To increase temperature turn knob toward highest setting, to decrease turn knob toward lowest setting.
5. Change water, clean well and wipe dry every 24 hours of operation. Water may have to be added to well during operation depending on operating time and temperature setting.
6. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

The above Instructions are starting suggestions only and may be changed to suit your individual needs. With so many different applications for this item, it is impossible to have standard settings to suit all applications. **Note:** If unit is used dry, the bottom of receptacle will take on a brown colored appearance where the heater is located. The discoloration will not come off with normal cleaning procedures, but in no way affects the operation of the unit.

MAINTENANCE FOR LAMINATES

Laminate surfaces may be cleaned with warm water and mild soaps. Non-abrasive cleaners may also be used. Cleaning products containing bleaching agents should not be used. (Large quantities of these agents or extended periods of time of exposure to them can cause discoloration.)

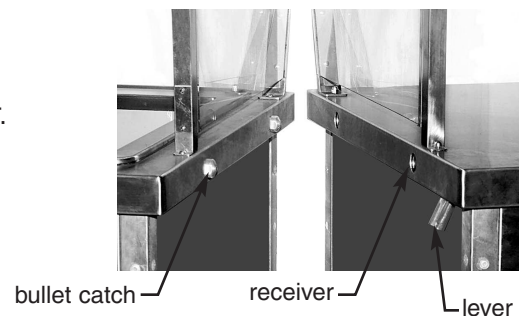
CAUTION:

1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
2. Do not immerse unit in water.
3. All repairs should be done by an authorized service center.
4. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect supply to the unit.

DOCKING DEVICE

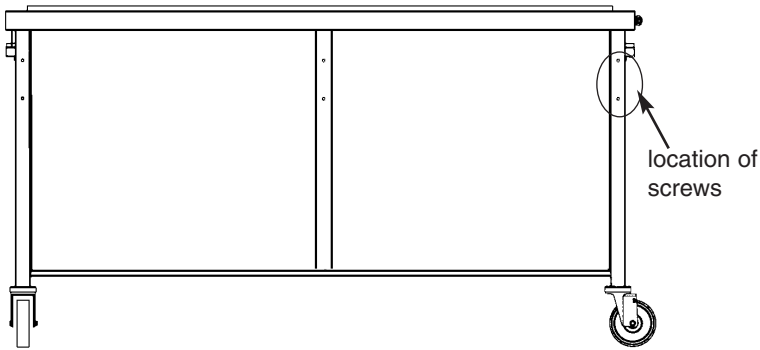
The device is comprised of two sub-assemblies: a male bullet catch and a female receiver with a locking plate.

1. Align the units so that the bullet catch and receivers line up.
2. Pull the lever and push the two units together so that the bullet catch is pushed all the way into the receiver.
3. Release the lever and the two units are now securely docked together.
4. To release the two units, pull the lever and slowly pull the two units apart. Release the lever and now your units are separate.

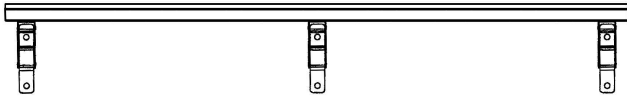


ASSEMBLY INSTRUCTIONS

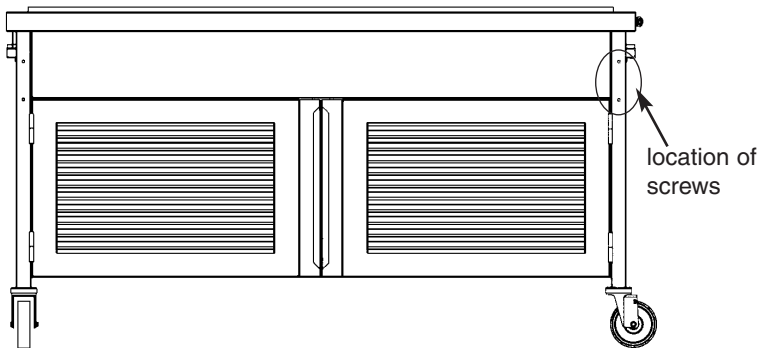
Tray Slides



1. Remove screws from the front of the unit.
2. Hold tray slide up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure tray slide is securely mounted on unit.



Work Shelves



1. Remove screws from the front of the unit.
2. Hold work shelf up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure tray slide is securely mounted on unit.

