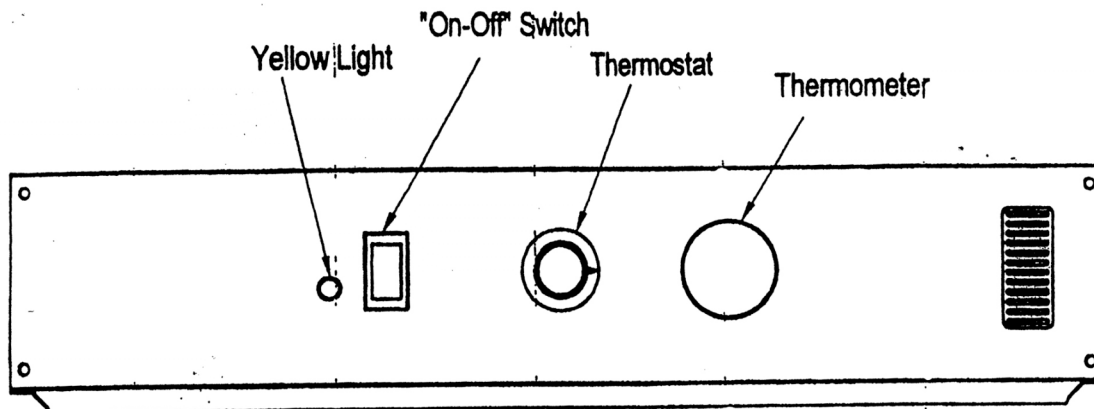


Operating and Cleaning Instructions For Hot Cabinets



HOW TO START UNIT:

1. Turn the POWER switch on.
The *yellow* light will turn on.
2. Turn the thermostat to #10.
3. Preheat cabinet for 30 minutes.
4. Put food into cabinet.
5. Turn thermostat to #8 and close door.
No. 8 setting = approx. 185°F (85°C)
No. 6 setting = approx. 160°F (71°C)
No. 4 setting = approx. 130°F (54°C)
Proper food holding temperature is
140°F (60°C) or higher.

HOW TO CLEAN UNIT:

1. Use a clean towel with warm water only.
2. Wipe all spills during and after your event.

TO TURN OFF UNIT:

Turn the POWER switch off.
The *yellow* light will go out.

**A fee of \$22 per hour will be charged to your event
if extra cleanup is required. Thank You.**