

# Operating and Cleaning Instructions for Well Pans

## General Operating Instructions

1. All food service equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled “CAUTION HOT.”
3. Where applicable: Never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner pans (well pans). Always use steamtable pans/insets, etc.
5. Never hold food below 150°F (66°C).

## Wet set-up and operation procedures (Units with drains)

1. Add hot water 120°F-140°F (50°C-60°C) to well pan:
  - Four Thirds Size units (12 x 27) use 5- ½ qts. (1- 1/3 gallon) (5- ½ litre)
  - Full Size units (12 x 20) use: 3.75 qts. (15 cups) (3.5 litre)
  - Two Thirds Size units use 2- ½ qts. (10 cups) (2.5 litre)
  - Half Size units use: 1- ½ qts. (6 cups) (1.5 litre)
  - One Third Size, use: 3 cups (0.7 litre)
  - 4 Quart Round use 2 cups (1/2 litre)
  - 7 Quart Round use 3 cups (0.7 litre)
  - 11 Quart Round use 1- ¼ qts. (5 cups) (1.4 litre)
2. Turn thermostat control to “10” setting or if equipped with infinite controls to “7” or “HI”. Preheat for approximately 30 minutes.
3. Place covered inset with preheated product into well.
4. Readjust control after another 30 minutes of operation to the “6” setting depending on the amount and/or thickness of product.
5. Keep inset/ steamtable pan(s) covered to maintain ideal serving temperature.
6. Do not let well run dry.

## Dry set-up and operation procedures (Units without drains)

1. Turn thermostat control to “10” setting or if equipped with infinite controls to “7” or “HI”. Preheat for approximately 30 minutes.
2. Place covered inset with preheated product into well.
3. Readjust control after another 30 minutes of operation to maintain desired temperature.
4. Keep inset/ steamtable pan(s) covered to maintain ideal serving temperature.

## General Cleaning Instructions

1. NEVER clean any electrical unit by immersing it in water. Turn off before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild Cleansers & PLASTIC scouring pads may be used to remove baked-on food & water scale.
3. Turn off electrical units before cleaning or serving.

**A fee of \$22.00 per hour will be charged to your event if extra cleanup is required. Thank You.**