

Operating and Cleaning Instructions for Non-draining Well Pans

General Information

1. The well pans are to be used to keep cooked food warm.
2. All food service equipment should be operated by trained personnel.
3. Never pour cold water into dry heated units.
4. Do not cook, warm or hold food directly in well. Always use steam table pans or insets.
5. Never hold food below 150°F (66°C).

Instructions

1. Add 2 to 3 inches of warm water to the well.
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. Re-adjust control after another 30 minutes of operation to the “6” setting depending on the amount and/or thickness of product.
5. Keep inset /steam table pan(s) covered to maintain ideal serving temperature.
6. Do not let well run dry.

General Cleaning Instructions

1. Please turn off electrical units before cleaning.
2. Leave the prep space around wells in a clean condition. Paper toweling, clean linens and dish soap are provided.
3. Final cleaning/sanitizing and water removal from wells will be done by the St. Paul Student Center staff.

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

Thank You.