

OPERATION

Operating Instructions

1. Remove, or slide open, the top cover.
2. Pour 7 quarts (5.6 liters) of clean tap water into the water pan (Figure 2). There is a "FULL" line inscribed on the inside of the pan.

CAUTION

Do not pour water hotter than 120°F (48°C) into a cold unit. Resulting steam can cause personal injury.

NOTE: Using hot water will shorten the time it takes for the unit to reach operating temperature.

3. Load the unit with product and install or close the cover.
4. Turn the rocker switch (power on/off) to the ON position.
5. Turn the thermostat knob fully clockwise (maximum heat) and indicator light will come on. When temperature setting is reached, heat indicator light will go out.
6. The water will begin to steam in approximately 30-40 minutes (or sooner if hot water was used initially). The product will be thoroughly heated and ready to serve 15-20 minutes after steaming begins.
7. When the product is ready to be served, turn the thermostat knob to 180°F (82°C) to maintain the food at serving temperature.

NOTE: Volume, preference and experience will determine what temperature setting is best for your operation.

8. To remove product from the unit, lift one side of the top cover and let it rest in the upright position. Using tongs or a similar utensil, lift the product out and close the cover.

NOTE: Keep cover closed unless adding or removing product.

WARNING

Keep face away from cover and opening when removing product from unit. Steam can escape and cause personal injury.

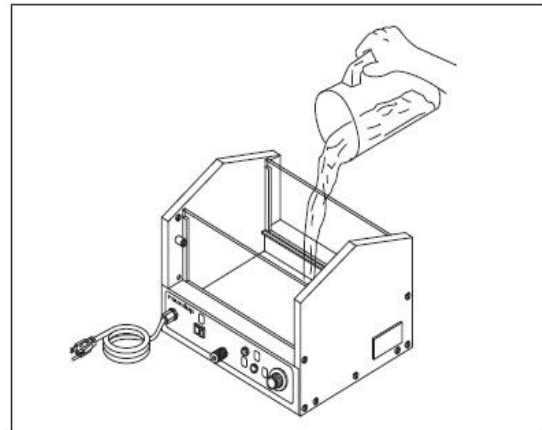


Figure 2. Filling Water Tray

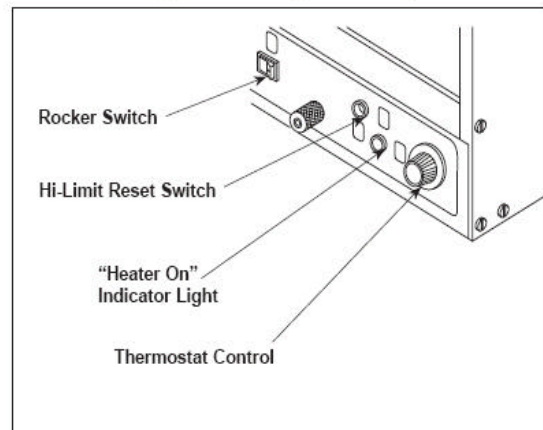


Figure 3. Controls

Hi-Limit Reset Button

A hi-limit thermostat will turn off electrical power to the heater and control circuits if the unit overheats. To reset this thermostat, allow sufficient time (10-15 minutes) for the unit to cool down, then depress the reset button located on the front of the unit (Figure 3).

If the unit requires continuous resetting, contact your Roundup authorized service agency.