

Pretzel Warmer Operating Instructions

1. Fill the inside pan with water to provide humidity inside the unit as needed.
2. Turn the heat switch to "ON" position.
3. Turn the heat control to 170 DEG., and allow to preheat for approximately ½ hour.
4. Load pretzels when preheat is complete.
5. Turn on light switch for light and rotating rack.
6. Once pretzels are heated thoroughly, it is recommended by the manufacturer to keep the food temperature at 150 DEG.

Cleaning

Do not use any abrasives on the stainless steel body. Use a damp cloth to remove dirt and grease spots.

Controls and Their Functions

Light Switch

Flipping this switch to the "ON" position energizes the light and rotisserie motor. Note: the rotisserie will only function with the door closed. DO not manually turn the rotisserie with the doors open.

Heat Switch

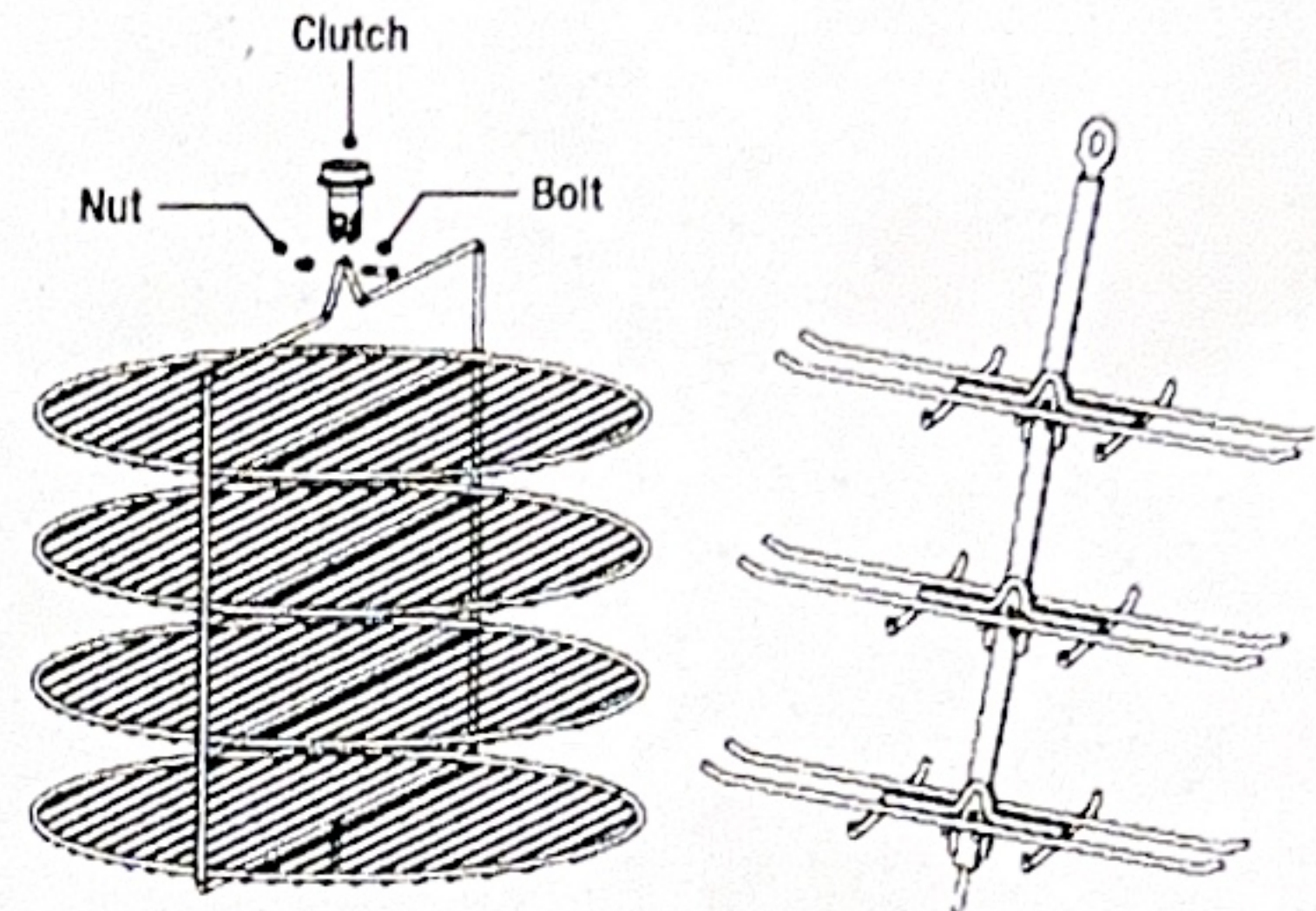
Flipping this switch to the "ON" position energizes the heat element. Note: the heat element is controlled by the heat control.

Heat Control

The control is graduated from "OFF" to 170 Deg. (High). The proper setting of this control will depend on the temperature of the items being placed inside and how many times the door is opened.

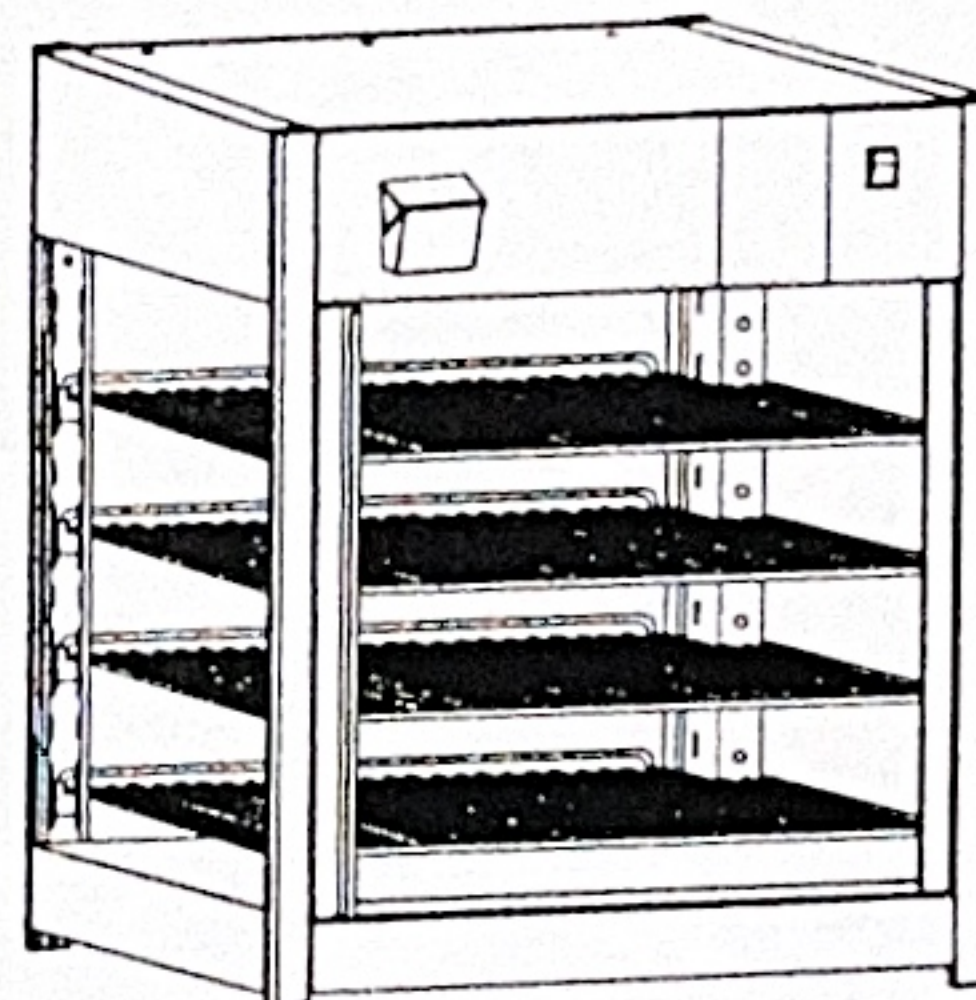
Cleaning and Installation of Rotary Shelves:

1. Turn off the unit and unplug it, allow the unit up to 30 minutes to cool down. **NOTE:** Opening the glass door(s) can help speed up the cooldown process.
2. Loosen top nut and bolt of the rotary shelf and remove.
3. Remove the rotary shelf from the heated cabinet and handwash with warm soapy water and air dry.
4. Place shelf back into unit, securing using the nut and bolt.



Cleaning and Installation of Non-Rotary Shelves:

1. Turn off the unit and unplug it, allow the unit up to 30 minutes to cool down. **NOTE:** Opening the glass door(s) can help speed up the cooldown process.
2. Lift the shelf from the clips.
3. Remove the shelves from the heated cabinet and handwash with warm soapy water and air dry.
4. Place shelves back into unit on clips.



Removing Lime and Mineral Deposits:

1. Turn off the unit, unplug, and allow the unit to cooldown.
2. After the unit has cooled, remove and empty the water pan.
3. Fill the water pan with a mixture of 70% water and 30% white vinegar to a level where it covers the lime and mineral deposits.
4. Plug in and turn on the unit to the highest temperature and humidity settings. Allow the unit to run for 30 minutes.
5. Turn off the unit and unplug the power cord, allow unit to cool.
6. Allow the water pan to stand with the deliming solution for at least two hours (the time required will vary depending on the amount of deposits in the water tank).
7. Using a bucket or bowl, drain the unit to empty the deliming solution from the water tank.
8. Continue to fill and drain the water tank with clean water until the deliming solution is flushed out and the water flows through clear through the drain valve.
9. Replace the rack, plug unit in and refill the water tank with up to 1 gallon of distilled water.

NOTE: If lime and mineral deposits are still present in the water pan, repeat this procedure and increase the amount of time the de-liming mixture stands in the water tank.