

# PRETZEL MACHINE

## ELECTRICAL REQUIREMENTS

Voltage for your warmer is 120 Volt, 60 Cycle. The Holding Cabinets will draw 1020 Watts. Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself. The switches and controls which operate the warmer are located on the top front of the machine.

## CONTROLS AND FUNCTIONS

### LIGHT SWITCH

Flipping this switch to "ON" position energizes the light and rotisserie motor.

### HEAT SWITCH

Flipping this switch to "ON" position energizes the heat element.

NOTE: The heat element is controlled by the temperature control.

### HEAT CONTROL

This machine comes with a variable heat control. The control is graduated from OFF to HIGH. The proper setting of the control will depend on the temperature of the item being placed inside and how many times the door is opened.

## OPERATING

1. Fill one or both pans to provide humidity as needed.
2. Turn heat switch to on position.
3. Turn heat control and preheat unit approximately one (1) hour.
4. Turn temperature control to 170 Degrees F to maintain 150 Degrees F product temperature.
5. Load food products when preheat is complete. If loading pizza, place in cabinet straight from cooking oven.
6. Turn on light switch for light and rotating rack if equipped.

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## CLEANING

The stainless steel body of the Warmer is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. Never use abrasives on the stainless steel body. The glass should always be clean and sparkling. Remember the inside of the glass must be cleaned to.

NOTE: ALWAYS UNPLUG THE EQUIPMENT BEFORE CLEANING OR SERVICING.