

Pizza Warmer

Operating Instructions –

Light Switch – Flipping this switch to the “ON” position energizes the light and rotisserie motor.

Heat Switch – Flipping this switch to the “ON” position energizes the heat element.

Heat Control – The Machine comes with a variable heat control. The control is graduated from OFF to 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.

Easy Steps for Using Unit

1. Fill one or both pans to provide humidity as needed.
2. Turn heat switch to on position.
3. Turn heat control to high and preheat unit approximately 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.

Care and Cleaning

Use a damp cloth to remove dirt and grease. Don't use abrasives on the stainless steel body. Make sure to wipe clean all sauce and remaining food from the trays, glass, and bottom of the machine.