

Hejny Rentals, Inc.

Contractor, Lawn & Garden, and Party Equipment Rentals
1829 White Bear Ave. - Maplewood, MN 55109
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www.hejnyrental.com

SECO COUNTER TOP FOOD WARMER

ELECTRICAL RATING - 120 VAC - 1200 WATTS

OPERATION

1. ADD WATER TO FOODWELL. NEVER PUT OVER ONE (1) INCH OF WATER IN FOODWELL.
2. COVER FOODWELL WITH COVER OR BY PLACING EMPTY FOOD PAN INTO WELL
3. TURN CONTROL ON HIGH OR TO THE #10 SETTING DEPENDING ON THE TYPE OF CONTROL USED. PREHEAT FOR ONE HOUR.
4. REMOVE COVER OR FOOD PAN AND IMMEDIATELY PLACE PAN OF PREPARED FOOD INTO FOODWELL. NEVER LEAVE FOODWELL UNCOVERED. ALWAYS KEEP A PAN OF FOOD IN FOODWELL OR KEEP IT COVERED WITH A COVER OR EMPTY FOOD PAN.
5. TURN CONTROL TO DESIRED SETTING.
6. TO MAINTAIN PROPER FOOD TEMPERATURES, KEEP PAN OF FOOD COVERED WHEN NOT SERVING.

CLEANING

1. NEVER USE CHLORINATED CLEANERS OR OTHER HARSH CAUSTIC CLEANERS.
2. NEVER USE STEEL WOOL SCOURING PADS.
3. ALWAYS CLEAN FOODWELLS AFTER USE WITH NON-CHLORINATED CLEANERS. SCOUR WITH PLASTIC SCOURING PAD OR CLOTH.
4. CREAM OF TARTAR ADDED TO THE WATER IN FOODWELLS WILL MINIMIZE CALCIUM BUILD UP. AT START UP ADD ONE TEASPOONFUL OF CREAM OF TARTAR PER GALLON OF WATER.

Need It. Rent It!