

# PLATE WARMER

## ELECTRICAL REQUIREMENTS

MODEL NUMBER	VOLTS	WATTS	AMPS	HERTZ	PHASE	NEMA
EB-64	120	150	12.5	60	1	5-15P

## OPERATING

1. Turn on the Power switch. A yellow light will come on.
2. Turn the thermostat to ten (10).
3. Preheat to 75 Degrees F.
  - a. To 150 Degrees F takes about thirty (30) minutes
  - b. To 175 Degrees F takes about forty-five (45) minutes
  - c. To 190 Degrees F takes about an hour
4. Put food into cabinet.
5. Turn the thermostat to the required temperature.
  - a. No. 8 is about 180 Degrees F
  - b. No.7 is about 160 Degrees F
  - c. No. 6 is about 145 Degrees F

NOTE: PROPER FOOD HOLDING TEMPERATURE IS 140 DEGREES F OR HIGHER.

## CLEANING

### BEFORE CLEANING THE CABINET

1. Allow cabinet to cool.
2. Remove hot unit from cabinet.
3. Do not use abrasives or harsh chemicals.
4. High Pressure cleaning is recommended for cabinet exterior.