



A D A M S

Catering Equipment & Furniture Hire  
Adams House, 4 Dundee Way, Brimsdown, Enfield EN3 7SX  
Tel; 020 8805 4537 Email; [info@cateringhire.co.uk](mailto:info@cateringhire.co.uk)  
[www.cateringhire.co.uk](http://www.cateringhire.co.uk)

## Instructions for use of Electric Water Pan/Chafing dish

### 1) TEMPERATURE CONTROL:

The temperature control knob is connected to an on/off switch. When the water reaches the pre-set temperature the power is automatically cut off. The power switch is marked with "I" and "O". When the switch is at "I" position, the main power is connected and the water pan will be ready for heating. When the switch is at "O" position, the main power is disconnected and the water pan stops being heated. When temperature control knob is turned fully clockwise, the temperature is at the maximum setting. At the maximum setting water in the pan will be heated to approximate 85°C (±10°C). At this point some steam will be visible escaping around the edges of the food pan. If a lower temperature is required, turn the setting down. The temperature control knob will maintain the temperature at that setting about -20°C tolerance. Overheating of the water is protected by the safety thermostat, which cuts at 118°C.

### 2) INDICATING LIGHT:

When the water is being heated, the indicating light beside the temperature knob comes on. When the water reaches the pre-set temperature, the power and the indicating light are automatically cut off. Should the temperature subsequently drop 20°C below the original temperature, the power will automatically be switched back on.

### 3) WATER LEVEL:

Fill water up to the water line when using in conjunction with gastronomic food pan or bain maries. Ensuring heating element is fully covered with water. When the food pan or the bain maries start to float, it is an indication of too much water. If cold water is used, allow only 20 minutes before your required time of use. Hot water will give a quicker time of use. After use, please drain the water from the corner of water pan.