



A D A M S

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HOT CUPBOARDS WITH OR WITHOUT BAIN MARIE

HOT CUPBOARD (also applicable to Hot cupboard section of Bain Marie units)

This section is thermostatically controlled and operated by a control knob, located on the control panel. To obtain the best performance, the following procedure is suggested:

- (a) Pre-heat the Hot cupboard empty for 30 minutes, with the control knob turned on full.
- (b) Load the Hot cupboard as required. Many factors will determine the best control knob position, such as the amount and temperature of the food loaded, and the frequency of the opening and shutting of the doors. Experience from using the hot cupboard will soon show the best setting for any given occasion.
- (c) Set the thermostat at the required temperature, No further adjustment is necessary.

Stacked plates take a long time to heat through completely. Please remember a Hot Cupboard is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.

BAIN MARIE

The temperature of the Bain Marie section is adjusted by a control knob located on the control panel. To obtain the best performance, the following procedure is suggested:

WARNING: It is essential that models which are dry heat only are not filled with water. Heating is by hot air. The element which heats the air is adjusted by a control knob, located on the control panel, which may be varied to meet the individual requirements.

- (a) Pre-heat the well on full for approximately 15 minutes before use. Place empty containers with lids in each of the apertures to prevent heat loss.
- (b) Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the Bain Marie will soon show the best setting for any given occasion.

Please remember a Bain Marie is not designed to heat up or cook food, but is designed to maintain it at a satisfactory temperature before serving.