

## INTRODUCTION

Heat Max display warmers & hot boxes are the ideal merchandising cabinets to keep a variety of your hot foods at safe-serving temperatures in "show and sell" areas and for back-of-the-house use. Our goal is to maintain quality and affordability, so that you don't have to spend thousands of dollars, still offer and display hot foods and increase impulse sales. Our warmers are hand made in our family owned shop in Miami Florida. They are made to be easy to operate, and light weight for convenience of use. Our Warmers are UL Listed (E487458) and inspected thoroughly prior to shipment.

Please follow these guidelines when using your equipment to prevent accidents, damage or injury and maximize product performance.

- No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment.
- FIRE HAZARD: Locate the unit at least 1" away from combustible walls and materials. If a safe distance is not maintained, damage or combustion could occur.
- Make sure that the surface the warmer is placed on is suitable and can withstand hot temperatures of at least 180 degrees.
- Do not leave unattended overnight.
- Do NOT immerse warmer heating element or any other part of this equipment in water.
- This appliance is not intended for use in exterior or wet locations.
- Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this appliance.
- Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged.
- This equipment will be HOT during use and for a brief time after it is turned off. BE CAREFUL and do not touch hot surfaces until the warmer has completely cooled down.
- Keep combustible materials away from appliance.
- Do not wrap shelves with foil (or any other covering that would prevent ventilation through the holes in shelves).

## ELECTRICAL REQUIREMENTS

- Only connect the unit into a properly grounded electrical receptacle of the correct voltage and size. If unsure, contact a qualified electrician to determine and make the proper installation. For electrical specifications consult the manufacturer label next to the power cord.
- We recommend your warmer be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.
- Do not modify the power supply cord plug.
- Do not pull unit by the power cord.
- Discontinue use if power cord is frayed or worn.
- Do not submerge or saturate with water. This unit is not water proof. Only add water to a water tray if equipped with one.

## HOW TO USE

- Temperature can vary depending on the warmer model, food product temperature and ambient temperature.
- Prepare the warmer for use by removing the white or gray nylon protective film from the body of the warmer. Cut the tie wraps that are holding the shelves together, and place the shelves in their respective positions.
- Press the power switch to the "ON" position and the switch will illuminate. Turn the adjustment knob clockwise from the OFF position to the desired position from 0 to 5 (we recommend 3 to 5). After allowing 20 minutes for temperature to stabilize, find your desired temperature using the thermometer installed on the warmer or a suitable foodservice thermometer.
- All units will reach and maintain a maximum temperature of approximately 140 to 160 degrees Fahrenheit, but temperatures may vary due to room or food product temperatures. Please allow 15 minutes between adjustments for the temperature to stabilize.
- The control thermostat has a 15 to 20 degree temperature differential. After cutting out at a set temperature, the temperature will drop 15 to 20 degrees before the unit starts to heat again.
- Please allow at least 20 minutes for pre-heat time so the unit can reach optimum

operating temperature.

- Make sure Food Product has been heated to the proper food safe temperature before placing in the unit. Failure to heat food product properly may result in serious health risks. This unit is meant to hold pre-heated food products only.
- The manufacturer is not responsible for the actual food product temperature. It is the responsibility of the user to ensure that food is held at a safe temperature.
- Keep door(s) securely closed and for maximum heating efficiency.
- If you have any questions feel free to contact us by email at [heatmaxwarmers@gmail.com](mailto:heatmaxwarmers@gmail.com) or call 305-900-8346.

## CLEANING

- RISK OF BURNS – Do not touch or clean around heating element until all components have cooled sufficiently.
- Turn off the food warmer and unplug it from the power source before cleaning.
- Remove the shelves and clean with mild dish detergent.
- Keep lower heating element area clean and without grease to prevent food or debris combustion.
- Use a suitable Polycarbonate cleaner to clean acrylic windows and doors or a mild solution of dish detergent and warm water on a soft damp cloth. Do not wipe clean with a dry cloth to prevent scratching.
- Use a suitable aluminum cleaner to clean the metal surfaces or a mild solution of dish detergent and warm water on a soft cloth. Never use harsh chemicals or acids.
- Do not steam or use excessive water on unit.
- The unit may have light scratches or minor blemishes from the hand made production process.

## WARRANTY

Your warmer is covered by a full one year warranty with proof of purchase.

# Food Warmer Operating Manual



**HEAT MAX, FOR PEOPLE ON THE GO**

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