

BOLDER

5000481 FULL SIZE FOOD WARMER 1200W

5000482 FULL SIZE FOOD COOKER/WARMER 1500W



OPERATION AND SAFETY INSTRUCTION MANUAL

Function & Purpose

Food Cooker/Warmer

Model	5000481	5000482
Wattage	1200W	1500W
Voltage	120V	120V
Well Size	Full size 12"x20"	Full size 12"x20"
Max Depth	4"	4"
Certification	NSF,UL	NSF,UL
Temperature Range	80-160°F	120-212°F
Settings	0(Low) -6 (High)	0(Low) -10(High)
Control Type	Thermostatic	Thermostatic
Capacity	27 Quart	27 Quart
Well Material	SS	SS
Cord Length	6'	4'
Plug Type	NEMA 5-15P	NEMA 5-15P
Insulation	None	None

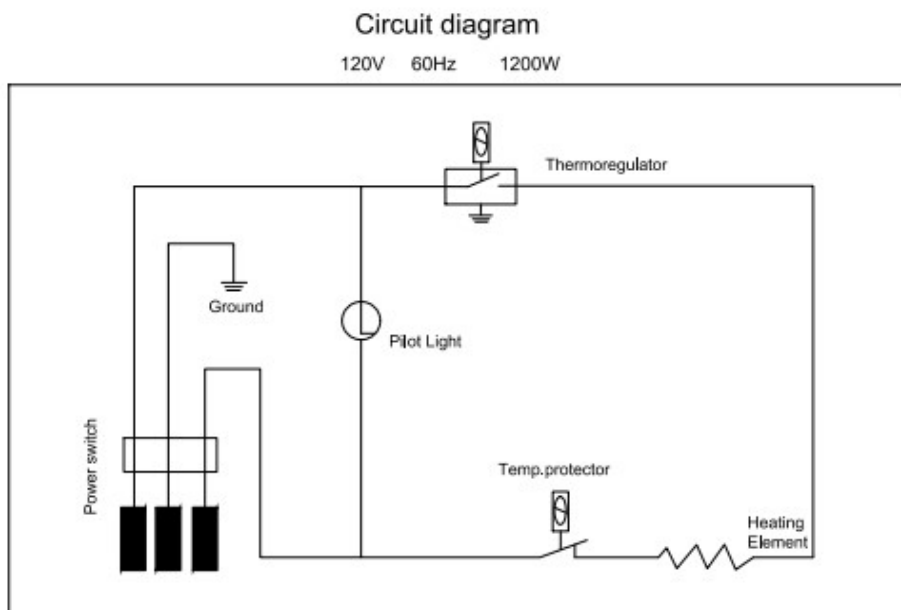
This unit is intended to hold pans of hot food at proper serving temperature.

It is NOT intended to cook raw food or reheat prepared food.

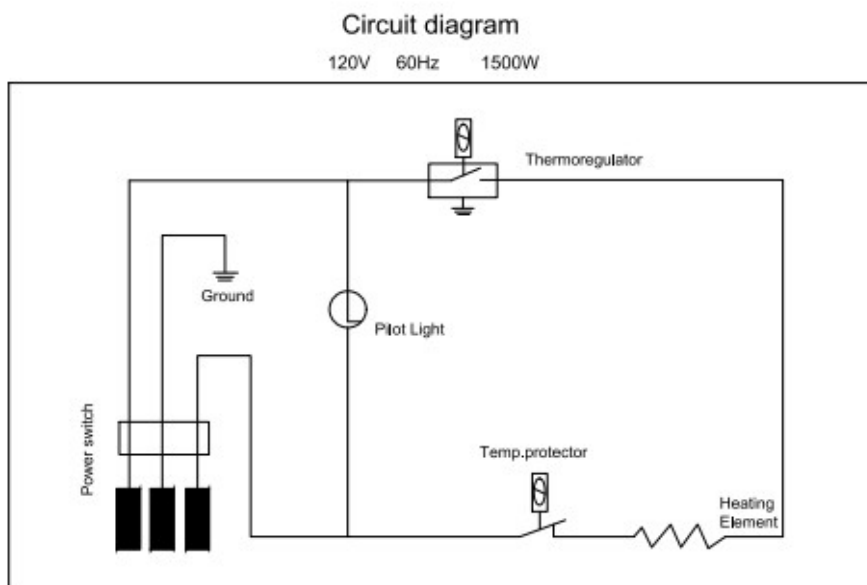
This unit is intended for warming food product or cooking of selected food products.

It is NOT intended to rethermalize precooked food from a frozen or refrigerated state.

Wiring Diagram



5000481 – FULL SIZE FOOD WARMER 1200W



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Warning

PROPERLY

- Plug only into a three hole grounded electrical outlet
- Use only on flat, level surfaces
- Unplug warmer and let cool before cleaning or moving
- Unplug warmer when not in use
- Do not immerse
- Do not spray with water or cleaning agents
- Handle hot water carefully
- Do not operate unattended
- Important: Do not operate this unit without water in well

Operation

1. Place the food warmer on a flat, stable surface.
2. Fill the well with 4 quarts of water. Do not overfill the well. Do not operate this unit without water in the well.

ELECTRICAL SHOCK HAZARD.

DO NOT FILL WITH MORE THAN 4 QUARTS OF WATER. IF LEVEL IS TOO HIGH, WATER MAY OVERFLOW WHEN THE FOOD PAN IS INSERTED. THE OVERFLOW COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRICAL SHOCK.

3. Plug cord into a three hole grounded electrical outlet.
 4. Preheat the water in the well by covering the well with an empty food pan or cover and then set the heat control to maximum heat setting. Preheat for 30 minutes.
 5. Place food pan of hot food into the food warmer. To prevent spills, do not over fill the food pan. closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140OF (60OC) (and/or in compliance with the local health codes) to help prevent bacteria growth. Maintain water level at 4 quarts. Periodically
- HOT WATER AND STEAM IN THE WELL CAN BURN SKIN. USE PROTECTIVE GLOVES, MITTS, OR POTHOLDERS WHEN REMOVING FOOD PAN OR COVER. HOT FOOD CAN ALSO CAUSE BURNS.**
- HANDLE**
- FOOD CAREFULLY**

Cleaning

To maintain appearance and increase the service life, the food warmer should be cleaned at least daily.

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water from the well.
3. Wipe the entire well interior with a clean, damp cloth.
4. To avoid damaging the well finish, do not use abrasive materials, scratching cleansers or scouring pads to clean water deposits from well.
5. If soap or chemical cleansers are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.

DO NOT IMMERSE FOOD WARMER IN WATER OR OTHER LIQUID.

DO NOT SPRAY WITH WATER OR CLEANING PRODUCT.

LIQUID COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK