



KARL'S EVENT RENTAL

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Features

The hot box that we offer at Karl's Event Rental is a powerful heating system which maintains the right combination of heat and humidity to properly hold foods and dishes. The 2000 Watt heater can hold foods at up to 180 degrees Fahrenheit. The body is constructed of Hi-Tensile aluminum with an extruded frame fully welded for strength and ease of mobility. The door is made of field reversible brushed aluminum door for flexibility. The gravity-type latch secures the door during transport. The corrugated sidewalls can securely hold 18-inch by 26-inch pans on 1½-inch centers without tipping. The controls are accessible without opening the door which allows adjustments without interrupting the process. Slanted control panel has an easy-to-read thermometer and the entire assembly is removable for cleaning and maintenance. Heavy duty 5" swivel casters, two with brakes, this provides mobility when fully loaded.



Operational Instructions

Installation

1. Place cabinet near the warm ovens. Do not put it in drafty areas or near ventilating systems.
2. Plug the cord end into proper wall outlet, it is best not to use an extension cord.

To start the hot box

1. Turn the "POWER" switch on. You should see the yellow light turn on.
2. Turn the thermostat to the number 10, and let the cabinet preheat for 30 minutes.
3. Put the food into cabinet, after 30 minutes.
5. Turn thermostat to the number 8 setting.

Temperatures

- Number 8 setting = about 175°F (79°C)
- Number setting = about 145°F (63°C)
- Number setting = about 115°F (46°C)
- The Proper food holding temperature is 140°F (60°C) or higher. The thermometer shows the temperature inside.

To turn the hot box off

1. Turn the thermostat off.
2. Turn the POWER switch off, and you should see the yellow light go out.

