BASIC INFORMATION FOR OUR 4' MD-122 CASE:

PLEASE DO NOT USE WATER - in or around this unit. We understand that you may have to use a reasonable amount to clean the machine - but please restrict this to damp cloths or damp paper towels. There should not be water in the wells or pans. Water should never be sprayed onto the unit.

- **4' MD Case has a "preheat" cycle which lasts about an hour for the top 2 shelves and 1.5 hr for the bottom section.
- ***Do not use excessive water when cleaning the unit. Ring out any excess water on sponges or cloths you may use to wipe off the unit. Use care not to spray water or cleaning solution in or around the Led lights & Quartz Tubes this will cause rusting, and cause the Quartz Tubes to burned out.
- **As soon as you see something fall on the unit such as grease, food, or anything that can cause the unit to get dirty, wipe it off quickly. If you let it sit on the unit, it will get hard, and baked on. It will be difficult to clean it after it has had time to sit.
- ** Overall the recommended temperature set points should not be lower than 165 degrees and not higher than 200 degrees.

RECOMMENDED TEMPERATURE SET POINTS AND PRODUCT SET UP - Back of the case - Left side - there are 3 controllers:

1st controller is for the top shelve - 170 to 180 2nd controller is for the middle shelve - 170 to 180 3rd controller is for the bottom deck. - 180-190

IMPORTANT: The product should temp 140 degrees or higher. If it falls under this temperature it should be discarded.

KEEP IN MIND: Make sure that you are COOKING the product to 180 no higher than 190 degrees. Moisture is what locks the heat in, and if you cook the product to hot it causes the product to be dry or dry out, in turn you will lose temperature within 30 minutes to an hour since there is no moisture to help maintain the heat.

CHANGING TEMPERATURES - on units with Omron Controller

***You change your temperatures by going to the controller that you want to change by using the buttons "Arrow up & "Arrow down".

****Change temperatures on these units by using the small "arrow up" and "arrow down" buttons. In fact, these are the only two buttons that should be used on these controls.