

Custom Deli's Equipment Co., Inc.

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BASIC INFORMATION FOR OUR 8' HOT SVC-135 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.

****Deli Hot Case has a "preheat" cycle** which lasts about an hour for the top & shelves section and 1.5 hr for the bottom section. **During this preheat cycle, please put clean, empty deli pans in the unit** (this is a must)

*****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 where there is 7 controllers is for the top section

*******On the top section (zones/pans 1-7)** the temperatures will vary. What you set the temperature as, depends on what kind of product you have in the pan. Of course, the recommended set point can be adjusted in 5 degree increments, what ever works best for your product

Zones 1 & 2 >> We recommend that you put your more liquid product there, such as mashed potatoes, gravy, macaroni, corn (ETC...) in these two zones. These zones are on the very left when you're on the employee side of the unit. Set these two zones at about **170 degrees**.

Zones 3, 4, & 5 >> We recommend that you have small product here, such as fried okra, french fries, nuggets, wings, onion rings, and so on. Set these zones, which are the middle of the unit at about 180 degrees.

Zones 6 & 7 >> We recommend your bigger product here, like fried chicken, fish fillets, corny dogs and such, and set these at 190 degrees.

RECOMMENDED TEMPERATURE SET POINTS AND PRODUCT SET UP for the shelves & bottom deck - back of the case - right side is for the shelves & bottom deck.

1st controller on the right side is for the left shelf - set PT setting 170

2nd controller on the right side is for the left bottom deck - set PT setting is 190

3rd controller on the right side is for the right shelf - set pt is 170

4th controller on the right side for the right bottom deck - set pt setting is 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 zone on the controller that you want to change by using the buttons "Arrow up" & "Arrow down".

***Once you get to the zone you need to change then press the arrow up or down button ", to get to the setting you want to be.

****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.