

OPERATING and MAINTENANCE INSTRUCTIONS for *Cres Cor* Sterno Cabinet, Model 102-ST-1841-E

 **CAUTION** DO NOT USE MORE THAN THREE (3) CANS OF FUEL AT ONE TIME. CABINET BODY MAY GET TOO HOT.

HOW TO USE THE STERNO CABINET:

1. Cabinet operates with three (3) standard size 7-oz. cans of fuel for an overall average holding temperature of 170°F (depending on location in cabinet):
 - (a) Top = 156°F
 - (b) Middle = 169°F
 - (c) Bottom = 209°F
2. Cabinets hold hot precooked foods. It is *NOT* to be used as an oven.
3. Top and bottom vents (louvers) in door *MUST* be open for proper air flow.
4. How to hold with added humidity:
 - (a) Place a 12" x 20" hotel pan, approximately half full of hot water, on an 18" x 26" sheet pan.
 - (b) Slide sheet pan into cabinet, two shelf spaces above the flame.
 - (c) Do not block air flow at rear of cabinet.
5. Three (3) 7-oz. cans of gelatin fuel will burn for approximately two (2) hours. *Exact* length of time canned fuel will burn is determined by brand and

type of fuel. Contact your fuel supplier for the manufacturer's time specifications.

IMPORTANT: Canned fuel should NEVER be used in insulated *Cres Cor* cabinets, except in CCB-Series Banquet Cabinets (see FL-2171).

HOW TO CLEAN THE UNIT:

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy dirt build-up.

Hints:

1. Use the mildest cleaning procedure that will do the job.
2. Always rub in the direction of polish lines to avoid scratching the surface.
3. Use only soft cloth, sponge, fibrous brushes, plastic, or stainless steel pads for cleaning and scouring.
4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.

 **CAUTION** ALLOW CABINET TO COOL *BEFORE* CLEANING.

SOIL	CLEANER	METHOD
DIRT	Mild detergent* and hot water, or mild abrasive cleaner.	1. Use soft, damp cloth. 2. Rinse with hot water. 3. Wipe dry.
	Steam (no strong alkaline additive)	1. Rinse after steam cleaning. 2. Wipe dry.
FINGERPRINTS, GREASE OIL	Chemical oven cleaner for aluminum	Follow oven cleaner manufacturer's directions.
	Mild abrasive cleaner; oily or waxy cleaner.	Apply with soft, clean cloth.
WATER SPOTS	Mild abrasive cleaner.	Wipe with damp cloth.

* Mild detergents include soaps and non-abrasive cleaners.