



## ELECTRIC HOT BOX 3078

### *Operating Instructions*

#### **Canton Chair Rental**

4850 Southway St SW Canton, OH 44706

330-477-7719 • 800-686-4331

**After Hours Pager: 330-737-1227**

[www.cantonchairrental.com](http://www.cantonchairrental.com)

### TO OPERATE:

Setup will take approximately 35 minutes.

1. Place cabinet near warm ovens. Do NOT place cabinet in drafty areas or near ventilating systems.
2. Plug end into a dedicated 20 amp circuit with no other electrical devices. We recommend that you do not use an extension cord, but if you plan to use one, make sure it is a heavy duty (12 gauge, 25') extension cord.
3. Turn the switch to HEAT. Adjust the Air Thermostat dial to 10.
4. Preheat the cabinet for 30 minutes.
5. Adjust the Air Thermostat to temperature needed and place food into the cabinet (**NOTE: The "Proof" Thermostat is only used for raising bread dough.** The element and water well located in the floor of the cabinet are only used for raising bread dough. If you plan to do so, fill the floor well with water. Proper food holding temperature is 140 degrees or higher.)

### WHEN FINISHED:

1. Turn the switch OFF.
2. Wipe up any spills with a damp cloth.
3. Wipe down inside and outside of cabinet. Wash trays with soap and water or run through a dishwasher before returning to Canton Chair Rental.
4. Please return ALL parts supplied with box to avoid additional charges!

### **WARNING:**

- The exterior of the hot box will become very hot. Please use caution during operation.
- ALWAYS use a hot pad or oven mitts to handle food pans during use.



# IMPORTANT!

**We can ALWAYS be reached to assist you!**

If you are experiencing problems with a rental item, please call us!

During business hours: **330-477-7719** or **1-800-686-4331**

After hours, weekends, or holidays: **330-737-1227**

**We want your event to run smoothly and will work to solve your problem quickly! If you fail to contact us at the time you are experiencing problems, we may not be able to adjust your invoice once an item is returned.**

## A NOTE ABOUT ELECTRICAL EQUIPMENT:

### PLUGGING IN:

- We recommend that you plug our equipment directly into a wall outlet.
- If you **MUST** use an extension cord, please use a heavy-duty cord (at least 12 gauges). Please refer to national and local electrical codes.
- If the equipment has a three prong-grounding plug, it must be plugged into a three holed grounded receptacle.
  - **Do not use a three-to-two prong adapter**, as this could reduce safety components and increase the risk of electric shock.
  - **Do not attempt to alter the electrical plug.** Serious injury or electrocution may result.
  - **A \$10 FEE WILL BE ASSESSED IF THE EQUIPMENT'S GROUND PLUG HAS BEEN TAMPERED WITH!**

### CIRCUITS AND FUSES:

- Each of our electrical rental items (especially concession equipment, coffee makers, roasters, hot boxes and fountains) should be on its own 20-amp circuit. Even though some equipment may be rated at nine or ten amps, the machine may draw more power while it is starting up.
- **REMEMBER**, overloading an outlet may blow fuses or circuits. We recommend that you locate the proper power source hours before your event starts so you are sure to not have any surprises. You may run into problems using this equipment if it is not plugged into its own dedicated outlet. If you are experiencing problems, try using a different outlet.

## BEFORE YOUR EVENT:

You have rented an item that has passed our electrical testing. We are unable to determine if the facility where you are using the unit has proper power. To ensure this equipment will work correctly for your event, we recommend that you do the following several hours prior to the start of your event:

Audio/Visual Items	Plug in and test (be aware of where spare bulb is in case you have one burn out).
Beverage Fountain	Plug in and fill with water. Make sure the light turns on and that the fountain flows correctly.
Chocolate Fountain	Assemble the fountain. Plug in and melt chocolate 1-2 hours prior to the start of your event. Start the fountain to insure proper chocolate flow. <b>Once started, leave the fountain running throughout the event.</b>
Coffeemaker	Plug in and fill with water. Make sure the water begins to heat.
Concession Equipment	Make a test batch.
Heat Lamp	Plug in and make sure bulb heats up.
Hot Box	Plug in and heat up.
Lighted Column	Plug in and light up.
Lighted Ice Tray	Plug in and light up.
Roaster	Plug in and make sure the roaster begins to heat up.

**PLEASE CALL US RIGHT AWAY IF YOU EXPERIENCE ANY PROBLEMS!**

**WE WILL MAKE IT RIGHT!**