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# J712, J714 SERIES HOT FOOD COUNTERS

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## IV. OPERATING INSTRUCTIONS

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### A. HOT FOOD SECTION

The food warming unit is designed for holding or warming pre-cooked food. It will not overcook food when properly used. There are three ways of maintaining hot food in the food well:

(1) Dry Heating, (2) Steam Heating or (3) Hot Water Heating.

#### 1. DRY HEATING

- a. Place the control knob on the desired position and allow the food well to preheat for 15 to 20 minutes.
- b. Place the container of food in the food well, keep the food covered when not serving.

#### 2. STEAM HEATING (See section V page 9 for draining & cleaning instructions).

- a. Place cold water or (hot water for a faster pre-heat) into the receptacle, to a depth that will allow for a 1" space between pan and water surface. Set the thermostat to a position for moderate boiling. Cover the receptacle with an empty food pan or a food pan cover until the water boils.
- b. Place the container of food in the receptacle. Keep the food covered when not being served.
- c. Adjust the thermostat to a point where the water just boils.
- d. Add water as needed during operation.

**CAUTION:** Should all of the water boil out of the receptacle, DO NOT refill the receptacle with water until the receptacle has cooled down. Placing water in a hot receptacle that is empty can damage the receptacle!

#### 3. HOT WATER HEATING (See section V page 9 for draining & cleaning instructions).

- a. Fill the receptacle with hot water to a depth that allows the food container to make contact with the water.
- b. Set the thermostat to a high position and cover the receptacle with an empty food pan or a food pan cover until the water boils.

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- c. Lower the setting on the thermostat slightly so that the water temperature is just below the boiling point.
  - d. Place the container of food in the receptacle. Keep the food covered when not serving.
  - e. Add water as needed during operation

**CAUTION:** Should all of the water boil out of the receptacle, **DO NOT** refill the receptacle with water until the receptacle has cooled down. Placing water in a hot receptacle that is empty can damage the receptacle!

**NOTES:**

Exact dial settings to maintain desired food temperature will vary with the character of the food, such as whether or not the food has a high water content or has a considerable amount of grease. The most satisfactory temperature setting must be determined by experience.

With steam and hot water heating, the drying out of food is minimized because the water vapor from the receptacle creates humid air over the food.

## B. THERMOSTAT

The thermostat bulb is clamped to the outside of the base of the receptacle. A capillary tube extends from the bulb to the thermostat control. Whenever the heating unit is energized, the pilot light will illuminate. It goes off when the preset temperature is reached. The cycling of the thermostat is therefore indicated by the pilot light.

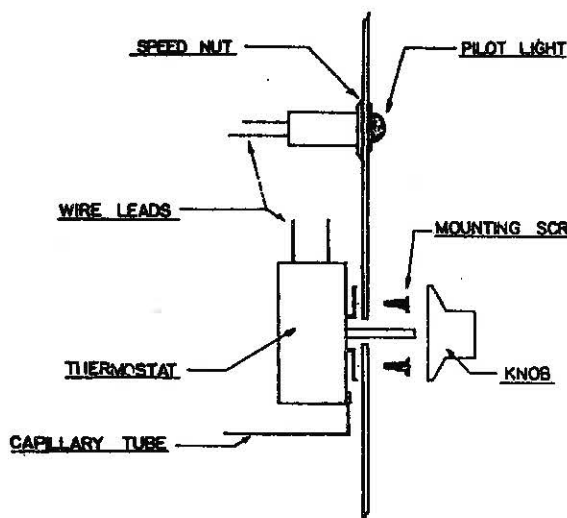
## C. SHUTDOWN

At the end of the day or food serving period, turn the thermostat controls to the off position. This removes all power to the heating units. To shut off the equipment for long periods of time or prevent the unauthorized use of equipment, turn off the switch that controls power to the table.

**CAUTION:** When the Hot Food Counter is to be used, be sure that it is turned on before adjusting the thermostat control(s).

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## VIII. MAINTENANCE/CALIBRATION



### THERMOSTAT & PILOT LIGHT MOUNTING

#### To remove thermostat

1. Disconnect electricity
2. Remove thermostat mounting panel by removing screws and pulling panel forward
3. Remove wire leads on thermostat
4. Remove the two mounting screws on front of thermostat
5. Remove the four screws in the inspection plate, remove capillary tube

#### To remove pilot light

1. Disconnect electricity
2. Remove thermostat mounting panel by removing screws and pulling panel forward
3. Remove wire leads on pilot light
4. Remove speed nut on back of pilot light
5. Pull pilot light forward

NOTE: Installation is the reverse of the removal procedure on both the Pilot Light and the Thermostat.

### CHECKING CALIBRATION

Each electric thermostat is adjusted at the factory and calibrated on precision instruments to control temperatures accurately. Adjustment or recalibration is not needed unless the thermostat has been mishandled in transit, or changed, or abused while in service.

#### To Check Calibration

1. Use a potentiometer or a good grade thermometer to determine temperature at location where temperature regulation is required
2. Turn the dial of the thermostat to a medium temperature setting
3. Allow enough time for temperature to stabilize, or until several temperature readings are identical

#### To Recalibrate

1. Remove dial from shaft "B"
2. Turn screw "A" clockwise to decrease and counter clockwise to increase
3. Replace dial

After calibration is made, let the unit operate until the temperature has stabilized, then recheck to determine whether or not the calibration has been corrected

