

[BOOK] Electrolux Food Warmer [BOOK] PDF

Electrolux Food Warmer

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McClelland and Stewart

Keep your food at the ideal serving temperature with a warmer drawer that maintains a precise temperature between 80 and 120 degrees. Ideal for foods ranging from proofing bread to keeping your entrée at the perfect serving temperature. HumiDiTy ConTrols Keeps food from drying out before serving, while also maintaining the Keep Warm temperature.

food in the warmer drawer. All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain moisture and softness. Do not cover crisp foods. Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very dif? cult to clean. Use only dishware, utensils and cookware

Electrolux Professional Libero Line 3. Give food the flavor and color customers expect. With this versatile griddle, you will be able to serve fish, beef, chicken, food warmer or to maintain dishes at a desired temperature 4 height adjustable feet ensure complete stability

To Operate the Warmer Drawer The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer. All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain moisture and softness. Do not cover crisp foods

keep food at the ideal Refrigerator Drawer Warmer Drawer Ice Maker Features listed apply to select models. Electrolux product, or during the first year after closing on your newly constructed home with a new Electrolux product.* For a limited time, Electrolux is

- Warmer Drawer can be used alone, or is approved to be used in combination with any Frigidaire® Wall Oven. (Refer to Combination Installation Specifications and drawing on this page.)
- Warmer Drawer is approved to be used in combination with any Frigidaire® Built-In Microwave and /or Electric Single Wall Oven.

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- Warmer Drawer can be used alone, or is approved to be used in combination with any approved Frigidaire® 30" Electric Single Wall Oven. (Refer to Combination Installation Specifications and drawing on this page.)
- Warmer Drawer is approved to be used in combination with any Frigidaire® Built-In Microwave and /or Electric Single Wall Oven.

4 GN ITEM # MODEL # NAME # SIS # AIA # Short Form Specification Item No. APPROVAL: Experience the Excellence www.professional.electrolux.com e upboard - 4 GN 332001 (ZLB16H) Bain-marie, 1 well, heated cupboard with hinged doors, 4GN 20/10 top, external panelling, base and feet in 304 AISI stainless steel.

Ensure food is allowed to cool before placing inside the freezer. Ensure the appliance is set up as per instructions on page 11. Ensure that contents are not obstructing the cooling vents. Ensure the door is not held open or is being opened too frequently. Food is freezing in the refrigerator Adjust temperature to a warmer setting.