



# **Cayuga Displays Heated Wells – Operation, Cleaning, and Recommended Settings**

## **Operation**

### **Warning:**

Cayuga Displays Heated Wells are designed to be operated without any water. Do not pour water into the heated cavity, doing so may cause electrical hazards and damage. Damage due to water damage will not be covered by warranty

### **Notice:**

Upon initial start up some smoke and/or smell may temporarily appear. This is due to manufacturing oils on the steel used in the construction of the heated well and is temporary. It should disappear within 30 minutes of initial start-up

Notice: Always ensure that food is loaded into the display at or above the desired holding temperature. Cayuga Displays Heated Wells are not designed to re-thermalize or re-heat product, but rather to keep it at a food safe temperature. Operators are required to monitor food temperature during use to ensure that the food is being held at a safe temperature.

## **Preheat**

1. Cayuga Displays Heated Wells must be preheated before any food product is placed into the display
2. Fill the display with empty food service pans. This will ensure the fastest and most even preheat of the display
3. Turn on the power switch and turn the knobs to the desired positions for both the food wells and the overhead heaters
4. Allow the display to preheat for 30-60 minutes

## **Operation**

1. Once the display has been fully preheated food service pans can be loaded into the display
2. Load food pans by removing an empty food service pan (from preheating) and replacing with a food service pan full of food. Always use food service pans and do not at any time place food directly into the heated well.
3. Do not at any time remove food service pans and leave empty spaces in the display. This will result in a loss of heated air from the heated well, causing low temperatures.
4. Ensure that all food loaded into the display has been fully heated and is loaded while at the appropriate display temperature
5. Stir food items frequently to ensure uniform heating

## **Shutdown**

1. Turn the power switch to the off position.
2. The control knobs do not need to be adjusted, and may be left in position for the next day of operation
3. Remove all food service pans and store or dispose of food as required



4. Fill the display with empty food service pans to prevent accidentally customer contact with heated surfaces and allow the display to cool down
5. Clean as required. It is recommended to leave empty food service pans in the display so that it is prepared to be preheated the next day

## Cleaning

**Warning:** Ensure power switch is in the off position before attempting to clean the displays.

**Failure to do so may result in electrical hazards and burn hazards**

**Notice:** Do not use steel wool or metal scouring pads for cleaning. They will scratch the finish. Use only non-abrasive cleaners and cloths.

### Procedure

1. Ensure the display is off and has cooled down
2. Remove all display pans and adapters and clean them as required
3. Wipe down the inside of the food well and surrounding surfaces using a clean cloth and sponge with a mild detergent
4. If required use a plastic scouring pad to remove any food residue
5. Wipe down the inside of the food well and surrounding surfaces using a clean cloth or sponge and hot water to remove all detergent residue
6. Use a dry, non-abrasive cloth to wipe dry the food wells and surrounding surfaces

## Recommended Settings

The chart below gives general guidelines of settings for various food types. These settings may vary based on food type, recipe, and user preference.

Food Type	Target Temperature	Food Well	Overhead Heater	Estimated Holding Time (Hours)
Beef	145F	7	7	2
Fish	145F	7	7	2
Pasta	150F	7	8	4
Rice & Grains	150F	7	8	4
Vegetables	150F	7	8	4
Chicken	165F	8	9	2
Fried Food	170F	9	10	2

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