

# ELECTRIC HOT BOX



## INSTRUCTIONS

### TYPE 1



### TYPE 2



## TYPE 1 DIGITAL

### STEP 1

Plug unit in to **GROUND**ED outlet.

### STEP 2

Press **RED** power button on upper left hand corner of unit. It will illuminate when **ON**.

### STEP 3

Push in temperature dial on digital display. Rotate dial to desired temperature (between 140 - 220°F) and push in temperature dial again to set.

### STEP 4

Temperature will show on digital display when unit reaches desired temperature.

## TYPE 2 ANALOG

### STEP 1

Plug unit in to **GROUND**ED outlet

### STEP 2

The timer can be set in 1 hour increments, up to 17 hours. Turn the thermostat to 100°F. The red heater light will turn on.

### STEP 3

Preheat at this temperature for 30 minutes.

### STEP 4

Adjust the thermostat to your desired temperature. A general guideline is: 3 is approximately 125° F - 5 is approximately 150°F - 7 is approximately 175°F

### STEP 5

To shut down, turn timer off.



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### AFTER HOURS

Call above toll free numbers and press Option 2. Please leave a message and we will respond shortly.

## SKU 304-100 INCLUDES

8 Sheet Pans



### WARNING

Be certain to plug the hot box in directly into a wall outlet without using an extension cord and without other items plugged into the same outlet. Failure to do this will cause the hot box to function below expectation and can be dangerous.



### NOTE

To keep food from drying out, add a pan of water to the bottom of the unit.

Proper food holding temperature is 140° or higher for most food.

### CLEANING TYPE 2

- Throw all debris and unused sterno away.
- Place all sheet pans back in the hot box.