



Ph: 954-763-6581  
Fx: 954-765-1425  
www.bestrentalservice.com

## OPERATING INSTRUCTIONS ALTO-SHAM SMALL HEATING CABINET & OVEN "B"

### WARNINGS:

Do not operate the unit until you have read and understand the instructions. This machine may cause serious injury and should never be operated by a minor. Machine must be properly grounded to prevent electrical shock. If a malfunction is discovered at any time, the use of this machine must be discontinued immediately. Best Rental Service does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.

NOTE: THE OUTSIDE OF THIS UNIT GETS VERY HOT AND CAUTION MUST BE USED AT ALL TIMES.

NOTE: This unit only holds food pans (maximum of 10). The racks will not work with sheet/bun pans.

NOTE: This unit either maintains the temperature of HOT prepared foods or gets hot enough to cook them. It does not have an external temperature gage, so you must preheat the cabinet and **PLACE A TEMPERATURE GAGE INSIDE, TO DETERMINE THE ACTUAL TEMPERATURE.** The following settings are approximate: #1 - 150°F, #2 - 200°F, #3 - 235°F, #4 - 300°F, #5 - 300°F, #6 - 345°F, #7 (maximum) - 345 °F. Proper food-holding temperature is 140 degrees Fahrenheit.

### To turn unit on:

1. Plug unit into a grounded 15-amp wall outlet. Place cabinet in a well ventilated area.
2. Rotate thermostat clockwise to desired setting. Light will come on.
3. Preheat cabinet for 15 minutes.
4. Put food into cabinet.
5. Open the door vent when less humidity is needed.

### To turn unit off.:

1. Rotate the thermostat to the "OFF" position.

By my signature on these instructions, I acknowledge that I have read and understand same, and have received a copy of them.

---

Signature

---

Print Name