



Hale and Hearty Soups Branded Food Warmer Usage Guidelines

Thank you for choosing Hale and Hearty Soups for your foodservice needs. We have provided you with this Hale and Hearty branded food warmer to help you promote the Hale and Hearty brand in your food service establishment.

USE OF EQUIPMENT:

You shall only use the food warmer in a careful and proper manner and will comply with all local laws, rules, ordinances, statutes and orders regarding the use, maintenance and storage of the food warmer.

Hale and Hearty Soups will not be responsible for the repair or replacement of any unit damaged by food service operator modification, negligence, abuse, improper installation, or mishandling.

The unit must **NOT** be used in applications where failure of the product could lead to physical harm or loss of human life. You are responsible to conduct your own tests to meet any safety regulations within your respective industry and state.

MAINTENANCE:

You shall not remove, alter, disfigure or cover up any logo or insignia displayed upon the equipment. You shall see that the food warmer is not subjected to careless, unusually or needlessly rough usage; and is kept in good repair and working condition.

OPERATION INSTRUCTIONS:

- 1) Fill warmer food wells **with at least 10 quarts** of fresh hot tap water before turning on.
- 2) Switch to **ON**, by turning the temperature dial clockwise to the desired setting. (The amber light will turn on to indicate the unit is working)
- 3) Set thermostat to **HI** (1 full turn clockwise) and begin pre-heating the warmer water for 20 minutes.
- 4) Place adapter plate on the unit with soup pan or bain-marie insets in position.
- 5) Pour soup into inset pans. **Note:** Soup must be in liquid state and never frozen.
- 6) Heat soup to 165°F within a 1.5 - 2 hour period. (Remember to frequently stir soup gently with a clean spoon to ensure even heating and minimize burning)
- 7) Once soups have reached the "safe" temperature of 165°F hold for at least 15 seconds, then reduced heat to setting 3 or 4 (or yellow zone on thermostat) and hold at 155°F for serving.
Important soups must never be served below 145°F to avoid bacteria contamination, or above **165°F**. Soups must be held at 155°F and cannot exceed this temperature to avoid over cooking or product breakdown.

OPERATING TIPS:

- 1) The warmer food wells must have enough water in it before turning the unit on (see #1 Operation Instructions).
- 2) **Continually check water levels throughout the day as water will evaporate if temperature is kept at too high a temperature (over 155°F).**



- a) ***Important*** the food warmer will quickly burn out if the water level is not properly maintained.
- b) Food wells may discolor (turn brown) if allowed to run dry or to boil down.
- 3) **Do not** lift, move or carry the warmer when operating.
- 4) **Do not** move the unit while it contains food or water.
- 5) Always unplug warmer when not in use for risk of burning it out or setting fire.
- 6) Turn **OFF**, by turning the temperature dial counter-clockwise to the 0 setting.

CLEANING INSTRUCTIONS:

Important the food wells must be cleaned after every use.

- 1) Switch **OFF** the power and disconnect from the source. (Warmer must be switched off and unplugged while cleaning, maintaining, or moving.)
- 2) Allow the warmer to cool down, then empty the water basin, and wash clean.
- 3) Remove soup pans or bain-maries and lids and clean thoroughly with soft plastic scouring pad, sponge or cloth.
- 4) Clean outside of food warmer by wiping down with a warm damp cloth. (**Do not** immerse the warmer in water or use hose to clean.)
- 5) Wipe clean food wells with soft cloth to dry.

CLEANING TIPS:

Use warm soapy water for cleaning. Harsh cleaning agents may cause damage when used for a prolonged period on stainless steel.

Food spillage, calcium build-up and chlorides from water must be removed. A small amount of cream of tartar added to the water in food wells before each use will minimize calcium build-up and aid in cleaning.

NEVER use chlorinated cleaners or other harsh caustic cleaners on warmer. These cleaners can cause food wells to rust, pit and corrode.

NEVER use steel wool scouring pads. The steel wool can be impregnated into the stainless steel and cause rusting or pitting.



Hale and Hearty Soup Warmer Specifications

Cook & Hold Soup Kettle

Model Number: 1024107 (Black) / 1024108 (Stainless)

Electrical Specs: 120 Volt, 800 Watts, 6.6 Amps



***Branding optional**

Glenray® Premium

- Black powder coat or stainless steel shell
- 10.5 qt. (9.9 L) capacity
- 120 volt, 60 Hz, 800 watt, 6.6 amp
- 14-3/4 in. (37.47 cm) high, 13-5/16 in. (33.81 cm) dia., 11-1/2 lb. (5.2 kg)
- Improved interior insulation helps maintain product temperatures and improves performance and efficiency
- Includes stainless steel food insert, stainless steel hinged lid, stainless steel ladle and 24 product cards
- Adjustable temperature control settings up to 205° F
- Power cord length of 60"
- Rethermalizes refrigerated product at 35° F to 160° F in approximately 42 minutes
- Cooler exterior surfaces
- NSF listed for rethermalization
- 1-year warranty
- Value: \$213

Minimum Weekly Case Volume: 8 cases of bulk soup



Hale and Hearty Soup Warmer Specifications

Single Bain Marie

Model Number: HH17M

Electrical Specs: 120 Volt, 700 Watts, 5.83 Amps



SINGLE BAIN MARIE

Single well food warmer with menu board topper.

17.5"L x 14.25"W x 31"H

Electrical Specs: 120V, 700 Watts, 5.83 Amps

Value: \$415

Unit height with menu board: 20.00"

Unit height without menu board: 9.00"

Unit width: 17.50"

Unit depth: 14.00"

Minimum Weekly Case Volume: 8 cases of bulk soup



Double Bain Marie

Model Number: HH27M

Electrical Specs: 120 Volts, 900 Watts, 7.5 Amps



DOUBLE BAIN MARIE

Double well food warmer with menu board topper. Can use two units to create 4-well (with separated menu board toppers)

22.5" L x 14.25" W x 31" H

Electrical Specs: 120V, 900 Watts, 7.5 Amps

Value: \$500

Unit height with menu board: 30.75"

Unit height without menu board: 12.25"

Unit width: 26.50"

Unit depth: 14.50"

Minimum Weekly Case Volume: 15 cases of bulk soup