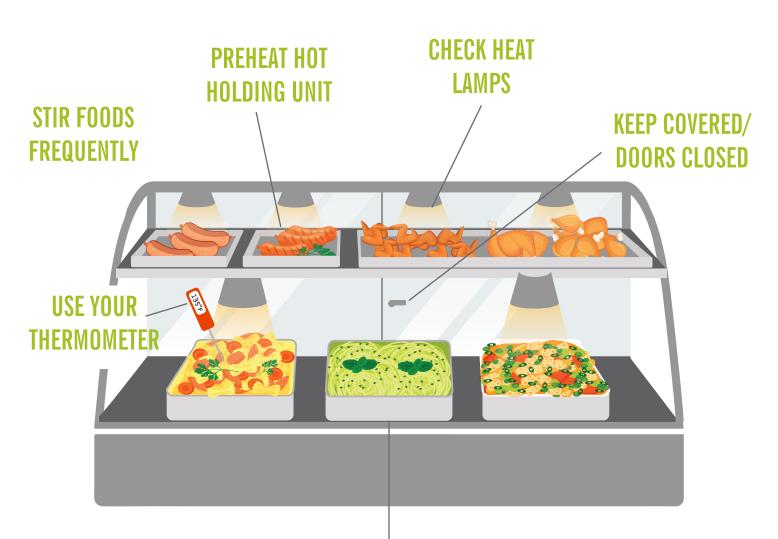
HOT HOLDING

KEEP HOT FOODS HOT AT 135°F OR ABOVE

NO OVERNIGHT OR UNATTENDED HOT HOLDING ALLOWED



COOK OR REHEAT FOODS TO PROPER TEMPERATURE AND PUT IN UNIT RIGHT AWAY

CHECK WATER
LEVEL SETTINGS
(if applicable)

IF TEMPERATURE FALLS
BELOW 135°F, REHEAT FOOD
TO 165°F OR THROW AWAY