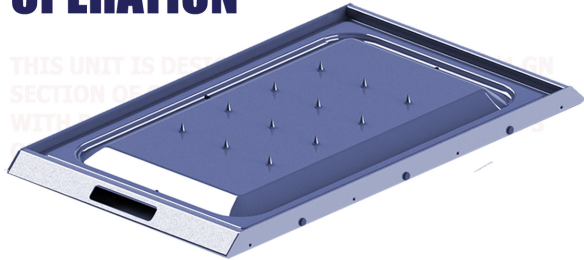


QCP1AL - 1/1 GN SIT ON SPIKED CARVERY PAD

OPTION FOR CERAN HOT CUPBOARD



OPERATION



THIS UNIT IS DESIGNED TO BE USED ON A 1/1 GN SECTION OF CERAN GLASS HOTPLATE SURFACE, WITH BASE HEAT SET AT 95 DEG. C & HEAT LAMPS ON ABOVE.

Operational Use.

The unit comprises a steel support frame & lifting handles at each end. Within the frame is located a removable 1/1 gastronorm container 20mm deep, for juice collection from the carved meat. Over the container is sited a removable raised solid surface steel spiked carvery lid. The base of the

steel frame has rubber feet **which locate the frame on the steel surround** of the hotplate surface below. The unit can only be used for short term holding when placed over a ceran glass hotplate.

- 1) Switch on the glass hotplate base heat and lights prior to operational use of the carvery pad.
- 2) Fill the 1/1 gn juice collection container **with appx. 1/2 litre of water prior to use.**
- 3) Place the juice collection container into the main frame and fit the raised spiked lid over.
- 4) Ensure the base heat of the **ceran glass hotplate cupboard is set at max.** and the quartz halogen heat lamps are switched on, prior to introducing produce.

Achieving Best Performance.

To obtain increased holding temperatures, the carvery unit can be used with a small amount (1/2 litre) of water present in the base of 20mm juice container, sited under the carving lid.

- * When 1/2 litre of water is added to the container below, the solid surface temperature (wet heat) reaches a comfortable 85 degrees C. without the benefit of quartz lights. Using the quartz infra red lights above may add at least 20 degrees C to the area.
- * Added benefits of using wet heat :
 - a) the water present below reduces fat deposits from sticking to pan base.
 - b) some steam enters the joint being held to reduce drying out.
 - c) the heat up time of the ambient carvery station surface with water added is reduced to about 10 minutes from cold.

MAINTENANCE

Achieving Best Performance (Continued)

- * Ensure that the food is at or over the serving temperature when placed in the display.
- * Do not use the heated carvery for reheating or cooking purposes.
- * Introduce pre-heated product to the display. Do not heat from cold.
- * The position of the heated display may effect its' efficiency, beware draughts i.e. if air conditioning extraction sytems are sited above the display.
- * Correct temperatures will be achieved if the aperture has both carving deck & juice collection tray.
- * If food is drying out, turn down the energy regulator (simmerstat) on the CERAN hotplate.
- * If food is not maintaining temperature, either turn on the quartz heat lamps above and/ or adjust the base heat temperature on the CERAN hotplate hot cupboard, the carvery pad is on.

Cleaning The Sit On Carvery Pad

After use switch off the ceran hot cupboard and isolate it from the electrical supply, prior to removing the carvery pad for cleaning. Allow it to cool prior to cleaning.

The removable parts of the carvery should be cleaned with a damp Scotchbrite pad and a little detergent, preferably whilst it is still warm after use. It should then be wiped dry with a clean cloth.

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. *This action should remove most substances encountered.*
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface to avoid water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.

