

BEAVIS 'YOUR EVENT TEAM'



Instructional Guide for Pie Warmer

Operation

The pie warmer is thermostatically controlled.

First, rotate the on/off switch to the on position. The green pilot light will indicate that the unit has power. On the PA4OL model, the internal light will also illuminate. Then rotate the thermostat knob to select the desired operating temperature, usually about 85-90°C for pies and sausage rolls. The thermostat will then cycle on and off to maintain the set temperature. The amber pilot light will also cycle on and off, indicating when the warmer is being heated and when the set temperature has been reached. It is recommended that the pie warmer be pre-heated before placing food inside. As a guide, pre-heat the pie warmer on the maximum temperature setting for 20 minutes. After this period return the thermostat to the desired operating temperature.

Please note that the warmer should **not** be operated without the crumb tray in position.

It should be emphasised that these units are designed as food warmers. As such, they are designed for use with freshly baked or refrigerated product.

While it is outside the scope of the design of these units to use them with frozen products it is highly recommended that, if frozen products are being used, the products be thawed before being put in the Pie Warmer. If frozen products are placed in these unit's significant time should be added to the preparation to produce the desired serving temperature.

Overall, the general conditions of the Australian and New Zealand Food Standards Code should be met. At the time of writing these instructions, this standard states that food must be served below 5°C or above 60°C.

Approximate times for products to reach the desired serving temperature when thawed foods are placed in a pre-heated unit at 90°C are as follows.

Meat Pies: 35-45 mins

Party Pies: 15 mins

Sausage Rolls: 20 mins

Pasties/Pockets: 15-20 mins

These units are capable of being retrofitted with glass doors on both sides and can have the glass front swapped to the back. The following combinations can be achieved:

1. Glass doors back, fixed glass front
2. Glass doors front, fixed glass back
3. Glass doors front, glass doors back