

• **HOT FOOD SERVER** •

**PROUDLY AUSTRALIAN MADE**



HD-2



HD-1



**Goldstein**

Established 1911



**The Cooking Equipment Professionals**

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# ● HOT FOOD SERVER ●



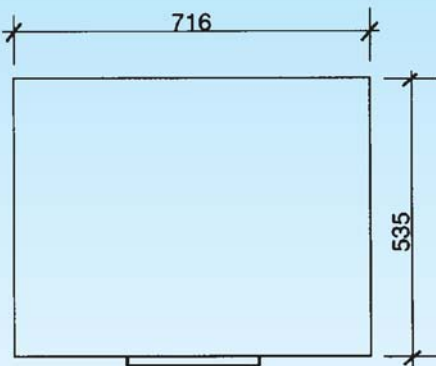
This unit is humidity controlled - ensuring that there is absolutely **NO BURNING - NO DRYING OUT.** Can be used for holding of moist or crisp bread rolls, barbecued chickens, roast meats, hamburgers etc.

- Now! you can safely cook ahead to meet peak demands.
- Now! you can eliminate food losses caused by shrinkage, drying out, or loss of flavour.
- Cool, bakelite handles open at the touch of a finger.
- Humidity regulator provides exact moisture control for each drawer.
- Designed for easy cleaning.
- For use on counters or individual serving stations. Just plug in and use.
- All food retains flavour and moisture during holding.

## SPECIFICATIONS

### OPERATING & MAINTENANCE INSTRUCTIONS

- Turn temperature dial to desired setting. Thermostat automatically maintains proper temperature, using current only as needed.
- To set Humidity Control - Drawer Cover is marked "MOIST" 1/4, 1/2 and 3/4 and also "CRISP".
- When the Humidity Control is on "MOIST" the Drawer top is closed, retaining moisture in the food.
- When set on "CRISP" the drawer top is Open and moisture escapes with variations between "MOIST" and "CRISP"
- Drawers and Drawer Covers should be cleaned daily with a moist cloth. Remove all food particles and grease. When not in use, leave drawers slightly ajar for air circulation.
- Sliding surface of drawer and frame channels should be wiped clean occasionally. Wheel bearings are packed with special heat-resistant lubricant.
- To remove the drawer liner extend the drawer fully and lift out pressed pan.
- To remove the drawer, open the drawer until the drawer face is just clear of the unit and then lift slides upwards and the rollers will then disengage the slide allowing the door frame to be removed.



MODEL	WIDTH	DEPTH	HEIGHT	RATING		SHIPPING WT.
				VOLTS	WATTS	
HD-1	716	535	270	240	750	32
HD-2	716	535	545	240	1500	64
HD-3	716	535	820	240	2250	96

### RECOMMENDED TEMPERATURE & HUMIDITY SETTINGS

	Temperature	Humidity	Your Temp.	Your Hum.
Soft Rolls	66-80	Moist		
Hard Rolls	66-80	<sup>3</sup> / <sub>4</sub> to Crisp		
Green Vegetables	80-85	<sup>1</sup> / <sub>2</sub> - <sup>3</sup> / <sub>4</sub> to Crisp		
Meat, Fish and Eggs	74-85	Moist		
Omelettes and Spaghetti	74-85	Moist		

This information should be used as a guide in developing your own chart

**B61**



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