

Thurmaduke - Electric Quick Reference Guide

OPERATIONS

⚠ WARNING

- Steam can cause serious burns.
- Always wear protective covering on your hands and arms.
- Lift the lid or pan directing escaping steam away from you.
- Never pour water into a well that has been heated dry.

Wet Operation

CAUTION

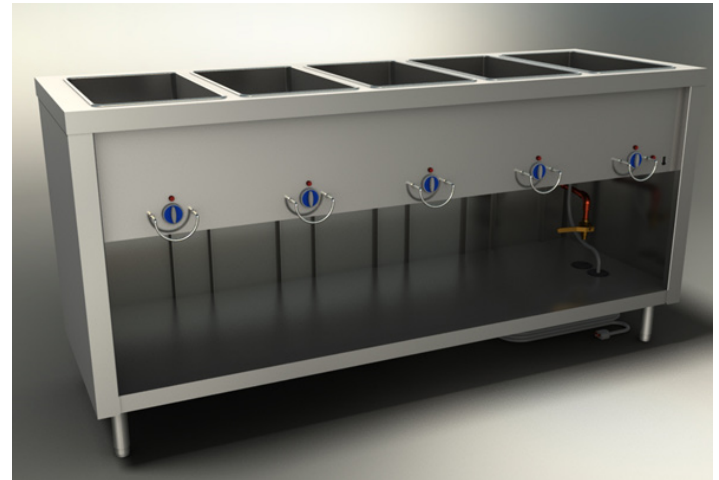
IF WATER IS USED, SPILLAGE PANS ARE REQUIRED.

1. Fill food well with two (2) quarts of water.
2. Turn the control to "HIGH" and pre-heat the warmer for 30 ⌚ minutes.
3. After pre-heating, set the control to your desired serving temperature.

Dry Operation

1. Pre-heat the well on "HIGH" for approximately 15 ⌚ minutes.
2. After pre-heating, set the control to your desired serving temperature.

| SWITCH DIAL SETTINGS | | RECOMMENDED TEMPERATURES (in degrees) | FOODS OR TYPES OF FOODS |
|----------------------|-----|---------------------------------------|--|
| Covers | | | |
| ON | OFF | | |
| Lo | 2 | 140° - 150°F | Rolls - Thick Soups Creamed Foods - Mashed Potatoes |
| 2-3 | 4-5 | 150° - 170°F | Roasts* - Short Ribs - Sliced Meats Baked Ham* - Fish - Vegetables - Cutlets Stews - Baked Beans - Croquettes Fried Liver - Fried Potatoes Fried Chicken Medium Gravies |
| 3-4 | 4-6 | 170° - 200°F | Baked Potatoes - Bar- becued Ribs Dressing - Thin Gravies and Soups |



CARE AND CLEANING

⚠ WARNING

- Do not use any highly caustic cleaners, acids or ammonia.
- Do not allow water to stand in the well for long periods of time.
- Water must be removed from the well and the well cleaned after each use.

DAILY CLEANING

1. Turn the control knob to the OFF position and allow unit to cool before cleaning.
 2. Drain or remove water from the well.
- CAUTION** Do not allow water to splash on the controls or wiring.
3. Use a soft cloth or sponge with a mild detergent to clean the entire warmer assembly.
 4. Rinse completely with warm water and then dry.
 5. A plastic scouring pad and a mild detergent may be used to remove hardened food.

⚠ WARNING Do not use steel wool.

WEEKLY CLEANING

1. Scale deposits may be removed using a plastic pad and a de-scaling agent for use on stainless steel.
- ⚠ WARNING** Failure to keep these deposits from building up may cause corrosion of the stainless steel.
2. After de-scaling, the well assembly should be rinsed thoroughly with a solution of vinegar and water to neutralize all cleaner residue.
 3. Wipe the well assembly dry and leave uncovered.
 4. Wipe out and clean the inside of the heating compartments.

NOTICE: Care should be used to prevent spilling when placing full food containers into the unit.

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TROUBLESHOOTING

1. Problem: Unit does not heat:

- a. Has unit been connected to a proper electrical source of the proper voltage?
- b. Is electric turned on at the main? Check the circuit breaker or fuse.
- c. Are the master switch and/or control knobs set to the "ON" position?

2. Problem: Unit does not maintain proper food temperature.

- a. Are the controls set to the proper setting?
- b. If used with water, was hot water used to fill well? If not, allow extra pre-heat time.
- c. Has unit been pre-heated for 30-45 minutes?
- d. Were pans of food placed into unit at or above desired temperature?
- e. Has the food been kept covered?
- f. Are there air conditioning ducts, take-up air ducts or fans located near or over unit, causing cool drafts?
- g. Has unit been connected to a proper electrical source of the proper voltage? If so, is there a "low" voltage condition?



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