



HOT COLD DUAL OPERATION CABINET

OPERATION MANUAL

Congratulations on the purchase of your new G.A. Systems Hot Cold Dual Operation cabinet. G.A. Systems, Inc. would like to thank you for choosing us as your trusted manufacturer.

The Hot Cold Dual Operation cabinet is designed to heat and chill buffet style foods. The cabinet is designed to hold standard full size 12" x 20" x 2", 4" or 6" deep hotel pans. Do not place food directly into the well without the use of pans. Do not pour water into a dry, heated warmer. Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel warmer pan. This may damage the unit.

OPERATING PROCEDURES

- Warmers are designed for dry operation.
- The main power switch is located on the left side of the control panel. The main switch must be in the on position to operate any functions. This switch is also a circuit protector. The switch may require being turned all the way off and back on to reset.
- The power switch has three positions up-center-down. The up position controls the heating function, the center position is off, and the down position controls the refrigeration.
- The infinite control has a dial and regulates the temperature of the food well during the heating cycle. The higher the number on the dial indicates the higher the temperature, the lower the number the lower the temperature.
- The red indicator light will illuminate when the unit is in the heating mode.
- Switching from heating to cooling and vice versa is immediate. The time it takes to warm or cool the well is approximately 10-15 minutes.

CLEANING DIRECTIONS

Daily Cleaning Directions

- **Preparations:**

Disconnect the power source prior to servicing the equipment.

Turn knob(s) to OFF. Allow warmer to cool before proceeding. Remove any pans and/or adapter tops.

Clean all surfaces with a lukewarm detergent solution, followed by a damp cloth and then wipe dry.

Caution: Never use solvent type cleaners or harsh abrasive polishes on the exterior cabinet surfaces.

- Repeat cleaning daily.

Weekly Cleaning Directions

- **Preparations:**

Disconnect the power source prior to servicing the equipment.

Turn knob(s) to off. Allow warmer to cool before proceeding. Remove any insets, pans and/or adapter tops.

Frequency: Weekly or whenever lime scale is seen accumulating on the sides of the warmer pans.

- **Cleaning items needed:** Delime Cleaner, Plastic Scouring Pad, Clean Cloth or Sponge
 1. Add hot water to pans until water is at normal operating level (1” deep)
 2. Pour content of one package of commercial delime cleaner into each warmer. Stir to dissolve cleaner and cover.
 3. Allow solution to soak at least one hour, or overnight for heavy scale buildup.
 4. Remove water and scrub with plastic scouring pad. Rinse thoroughly with hot water and then dry.
 5. Resume operation.
 6. Heavy scale buildup may require additional treatments.

Mechanical Compartment Cleaning

- We recommend cleaning the condenser coil a minimum of once a year or as needed. Vacuum and brush all foreign matter from the mechanical area. This procedure will prevent dust and dirt particles from entering the motor housing.
- To remove the louvered grill, remove the two screws located one in each bottom corner, lift grill up and out.

TROUBLE SHOOTING

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CARE OF STAINLESS STEEL

Stainless steel is one of the most resilient materials available for a wide range of household and industrial uses. Its chromium film is responsible for its resistance to rust and tarnish and with proper care this film can provide protection for many years. The integrity of the film can be damaged by dirt and other contaminants, so stainless steel must be kept clean.

The external components, such as cabinets and control panels, are finished with a grain pattern. The finished is best maintained by cleaning with non-abrasive cleanser applied with a soft cloth. Rub the cloth in direction of the grain. Restore stainless steel sheen by applying a polish specifically made for stainless steel. Spray on, wipe off with soft cloth rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

G.A. Systems uses very high quality stainless steel (#304) for our food warmers. Even with high quality steel, can rust, pit or corrode under the following conditions:

- **Poor Water Quality:** Hard water with high content of dissolved minerals will leave mineral deposits when allowed to dry. Calcium lime can build up on heated surfaces and even under water. If left unattended hard water spots and lime build up can lead to rusting, pitting or corrosion.
 - **Contact with chlorides:** Chlorides (chlorine) are found in food, table salt and many household cleansers. It can act against the surface of stainless steel, resulting in pitting and corrosion.
- Keep your stainless steel warmers clean and free from calcium buildup.**
 - Use alkaline, alkaline chlorinated or non-chloride cleanser.**
 - Use citric acid-based cleaners to remove calcium deposits.**

QUICK REFERENCE

- Always use inset. Do not place food directly into the warmer.
- The Hot Cold Dual Operation is designed to hold standard full size 12" x 20" x 2", 4" or 6" deep hotel pans. Do not place food directly into the well without the use of pans. Do not pour water into a dry heated warmer, this may damage the unit.
- Stir thick food items frequently to keep food heated uniformly.
- Keep insets covered to maintain food quality and temperature.
- Do not use metal tools, steel wool or caustic or abrasive cleanser to clean the pan.