

FIRE AND ICE CUBE INSULATED CABINET



INSTRUCTIONS

FOR HEAT:

STEP 1

Open door to unit and locate vents on the bottom right and left of the unit. Open the vents by sliding the vent covers toward the middle of the unit. Vents **MUST BE OPEN** to be able to use sterno and heat unit.

STEP 2

Locate the Sterno drawers at the bottom of the unit below door. Pull drawers out and insert Sterno into the insert cutout of the drawer.

STEP 3

Light Sterno fuel and push drawer closed. Unit can only have 2 Sterno fuels.

Brand	Fuel Type	Fuel Type	Time in Food Zone	Max Temp
Sterno	HandyWick 6 Hour	Diethylene Glycol	5 hr 58 min	181

FOR COLD:

STEP 1

Open door to unit and locate vents on the bottom right and left of unit. Close the vents by sliding the vent covers toward the outside of the unit. Vents **MUST BE CLOSED** to be able to use dry ice and cool the unit.

STEP 2

Located at the top of the unit is the Dry Ice Tray with warning label. Pull tray out and fill with desired amount of dry ice. Customer should always use protective equipment when handling dry ice and tray to avoid burns. See warning.

STEP 3

Reinsert Dry Ice Tray filled with dry ice and close door, until will begin cooling.



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AFTER HOURS

Call above toll free numbers and press Option 2. Please leave a message and we will respond shortly.

SKU CR-2500 INCLUDES

Eleven sets of pan slide positions can hold 11 - 18 x 26" Bun pans or 22 - 12 x 20" pans (not included).



WARNING

Extremely cold handle with gloves only.