



Warming Cabinet Usage

1. Place the Sterno® holders with Sterno® gel fuel cannisters into the Sterno® tray (bottom tray).
2. Fill the water pans in the water tray (second tray from the bottom) with hot water. The water helps keep food moist and holds heat for steadier temperature.
3. Place the thermometer near the center of one of the food trays (top two trays).
4. Light at least two gel fuel Sterno® cannisters. On hot days, two cannisters should be enough to hold a food-safe temperature of at least 140°F (60°C). The cooler the weather, the more cannisters you will need in order to hold temperature. You may choose to light all six cannisters for faster warm-up times, and then close (snuff) cannisters as needed to maintain the desired temperature. Use caution when snuffing the Sterno® fires.
5. Once the warming cabinet is above 140°F (60°C), place warm food in the food trays.
6. Refill the water pans with hot water if the water in the pans is getting low.
7. When finished, carefully snuff the Sterno® fires by sliding the lids closed on the holders. Use caution to prevent burns and wear protective, insulated gloves.



THERMOMETER

FOOD TRAYS

WATER TRAY

STERNO® TRAY

Visit [STERNO.COM](https://www.sterno.com) for Sterno® safety information.

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