

Operating Instructions



Pretzel Machine

Note: Be sure to follow all safety instructions affixed to the pretzel warmer.

Controls and Functions:

1. Water Pan – Remove the pan cover and fill the pan with water. This controls the humidity in the holding cabinet. If no humidity is desired, leave the pan empty.
2. Seven Station Pretzel Rack – The rack displaying the pretzels. Two rows are left out to prevent product burning and improve heat circulation.
3. Fuel Drawer – The fuel drawer has an insert with three holes. One hole is to be positioned directly under the water pan, while the remaining two are placed under the heat vent holes on the operator's right side of the unit. Note: The fuel drawer insert must be in the fuel drawer and positioned as outlined above to achieve accurate results.

Using the Unit:

1. Fill the water pan in the warmer section of the machine to provide humidity as needed.
2. Remove lids from Sterno canisters.
3. Pull the fuel drawer open and place Sterno canisters in the proper locations.
4. Light Sterno canisters and close the fuel drawer.
5. Load food products. Frozen products should be ready in approximately 45 minutes.
6. Check Sterno periodically to ensure they are still lit and functioning correctly.

**For any questions or concerns, be sure to contact us immediately.
Thank you for your business!**

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