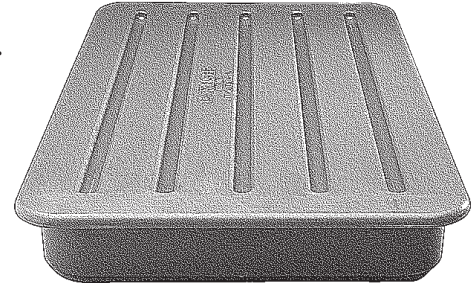


# CATERCOOLER™ INSTRUCTIONS

CaterCooler™ uses our patented Coldmaster® system.

## How To Freeze/Use:

1. Hand wash with hot water and mild detergents.
2. **For optimum performance, freeze unit in a horizontal (flat) position as shown at 0°F (-18°C) for a minimum of 8 hours.**
3. Prechill food product AND food pans to 40°F (4°C) or below.
4. Place frozen **CaterCooler™** in the TOP SHELF of PC300N or PC600N or stack on TOP of food pans in a PC180N. Load the rest of the PC300N or PC600N shelves with pre-chilled product. NOTE: *Always place PC660N in the upper most shelf of any pan carrier.*
5. After use, hand wash with hot water and mild detergents. Refreeze for 8 hours. This “re-charges” the coolant formula.



## **NOTE:**

- **DO NOT HEAT UNITS IN OVEN OR PLACE ON TOP OF BURNERS.**
- Although the **refrigerant gel** is non-toxic, it is **not intended** for human **consumption**.

For more information on our **Coldmaster®** line,  
please refer to our full service catalog.

U.S. PATENT NO. 4,981,234

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