

COLDMASTER® FOOD VESSEL INSTRUCTIONS

Coldmaster® food vessels are manufactured by a division of Carlisle Food Service Products. These vessels are then marketed as Hold Cold vessels by Server Products, Inc. and are designed for keeping food product chilled.

US PATENT NO. 4,981,234

How to use vessel(s):

- 1 Before use, wash vessel(s) with hot water and mild detergent.
- 2 Freeze vessel(s) at 0°F (-18°C) for a minimum of 8 hours.
 - Place vessel(s) upside down, in freezer, for maximum performance.
- 3 Fill vessel(s) with refrigerated food product that is 40°F (4°C) or below. These vessel(s) will maintain a temperature of 40°F (4°C) or below for a minimum of 8 hours. This 40°F (4°C) temperature is based on a 76°F (24°C) ambient room temperature.
- 4 After use, wash vessel(s) with hot water and mild detergent.
- 5 Refreeze vessel(s) for 8 hours. This re-charges the coolant formula within the vessel(s) structure for another 8 hours of service.
 - Place vessel(s) upside down, in freezer, for maximum performance.

WARNING:

DO NOT EXPOSE VESSEL(S) TO ANY EXTREME HEAT.
DO NOT PLACE INTO A DISHWASHER, IN AN OVEN, OR ON TOP OF BURNERS.
This could cause leakage or explosion of the vessel(s).
The operating temperature range for the vessel(s) is between -40°F and 175°F.

**THE REFRIGERANT GEL IS NON-TOXIC, BUT
NOT INTENDED FOR HUMAN CONSUMPTION**



Server Products Inc.
P.O. Box 98
Richfield, WI 53076
USA
Phone: (262) 628-5600
Toll Free in USA only: 1 (800) 558-8722
Fax: (262) 628-5110
E-Mail: spsales@server-products.com
<http://www.server-products.com>

For more information about
Coldmaster®,
please refer to Coldmaster® brochure
or full service catalog.



Carlisle Worldwide Headquarters:
P.O. Box 53006
Oklahoma City, OK 73152-3006
USA
Phone: (405) 475-5600
Toll Free in USA only: 1 (800) 654-8210
Fax: (405) 475-5607

Carlisle European Distribution Center:
Edisonstraat 84, P.O. Box 110
6900 AC Zevenaar, The Netherlands
Tel +31/(0)316-596550 Telex 45642
Fax +31/(0)316-340168
www.carlislefsp.com