



# Marshall Air Warmer H&W

## Overview

To improve the quality of our food and simplify the cleaning process, we are rolling out a new bird house, the Marshall Air Warmer. The Marshall Air Warmer consists of three removable pieces: bird grate, fry grate and drip pan and has a digital temperature gauge that is preset to our ideal holding temperature of 190° F.

## How & Why

See the pictures, below, for the setup of the bird house and the corresponding operational updates.

- Change out the bird house pieces (bird grate, fry grate and drip pan) every two hours to prevent buildup, you will have back-up of each of these items
  - Wash the pieces in the three-compartment sink and let air dry
  - Store clean grates and drip pan in the dish pit area
- Follow the bird house procedures (using the same chemicals) located in the Cleaning Flipbook
- Do NOT change the settings or adjust the temperature on the new bird house

**NOTE:** The bird house pieces will be hot, filter gloves may be needed when removing the drip tray.



Restaurants may reorder parts in Partstown using the item numbers, below.

- #182870 - 28" (smaller unit)
- #182948 - 34" (large unit)

For questions regarding the Marshall Air Warmer, contact Restaurant Excellence at [RestaurantExcellence@raisingcanes.com](mailto:RestaurantExcellence@raisingcanes.com). For service or repair inquiries, contact JB at Marshall Air 704-525-6230.