

COLDMASTER® INSTRUCTIONS

How To Freeze/Use:

1. Before initial use, clean Coldmaster® unit in commercial dishwasher or wash with hot water and mild detergents. Unit should be thoroughly dried.
2. **For optimum performance, freeze unit at 0°F (-18°C) for a minimum of 8 hours.**
3. Fill the Coldmaster® unit with **refrigerated** product that is at or below 40°F (4°C). Coldmaster® units, with the exception of the Coldbowl, will then maintain a temperature below 40°F (4°C) for a minimum of 8 hours. This 40°F (4°C) temperature is based on a 76°F/24°C ambient room temperature.

When using all Coldpans: These units will maintain 40°F (4°C) or below for 8 hours.

When using Coldcock CM1030: Maintains below 40°F (4°C) temperature for 8 hours.

May be placed on enclosed *Coaster* to catch condensation.

When using Coldbowl CM1050: This unit will maintain below 40°F (4°C) for up to 5 hours.

4. After use, commercial dishwashing is both safe and recommended. May be washed with hot water and mild detergents. Unit should be thoroughly dried.
5. Refreeze for 8 hours. This “re-charges” the coolant formula for another 8 hours of service.

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 Coldmaster® brochure or full service catalog.

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