



## INSTRUCTIONS

### For Models

E6200, E6205, E6206, E6207, E6208,  
E6209, E6210, E6211, E6212

### OPERATION

**CAUTION:** The Express Heat Plate Warmer/Dispenser is designed for back-of-the-house operation to produce very hot plates. It is not designed for heating/dispensing in public areas. Avoid touching the top cabinet surface during operation. Care must also be taken when handling hot plates.

The Express Heat features a blower to heat plates faster and more evenly. The unit's blower turns on when the cabinet's power cord is plugged into a live electrical outlet. The blower cannot be turned off (and will not go 'off') while the unit is plugged in.

To turn the heating element on and heat dishes, depress the On/Off button located on the top of the cabinet between the dispensers. The indicator light will illuminate when the heating element is powered up in the 'on' position (see reverse side).

Round stainless steel dish covers are provided to retain heat and allow the unit to heat plates more efficiently. Place the covers over the dispensers while plates are heating after the heating element is turned on.

### DISPENSING HEIGHT ADJUSTMENT

Dish diameter and weight determine how many springs should support your dishes. To insure smooth operation, use an equal number of springs on both sides of the dispenser. Always unhook lower end of springs only. Leave unused springs hang by top hook for future use.

Use the following chart as a guide to determine approximately how many springs to use.

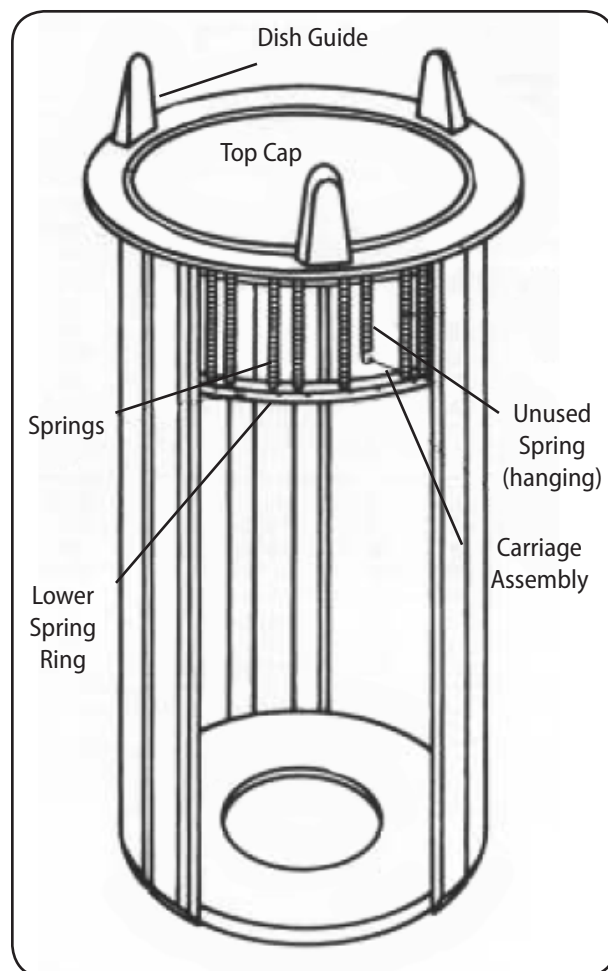
Dish Size	Springs Required
5¾" to 6½" Diameter	3 to 7
6¾" to 7¼" Diameter	7 to 9
7½" to 8" Diameter	9 to 11
8¾" to 9" Diameter	10 to 13
9¾" to 10" Diameter	12 to 16
10¾" to 12¼" Diameter	16 to 22

- Place six to ten dishes into the unit directly on top cap.
- If the dishes are above the top of the dish guides, one or more of the springs must be unhooked. Remove the dishes, lift the dispenser mechanism (with springs) out of the cabinet high enough for access to the bottom of the springs, or lift the dispenser out and place on floor.
- Unhook one or more springs from the bottom. Leave the

(Continued)

## EXPRESS HEAT™

### MOBILE HEATED self-leveling DISPENSER



### HEIGHT ADJUSTMENT (continued)

- spring hang for future use. Replace the six dishes. Repeat this operation if the dishes are still too high. Place dispenser back into cabinet.
- If the dish height is too low, remove all the dishes. Lift the dispenser out of the cabinet high enough for access to the bottom of the springs. Hook one or more loose springs into position. Extra springs are attached unhooked for this purpose. Replace the dishes. Repeat this operation if the dish height is still too low.
  - Repeat the above operations with more and with less dishes.

ADDITIONAL INFORMATION ON REVERSE SIDE.

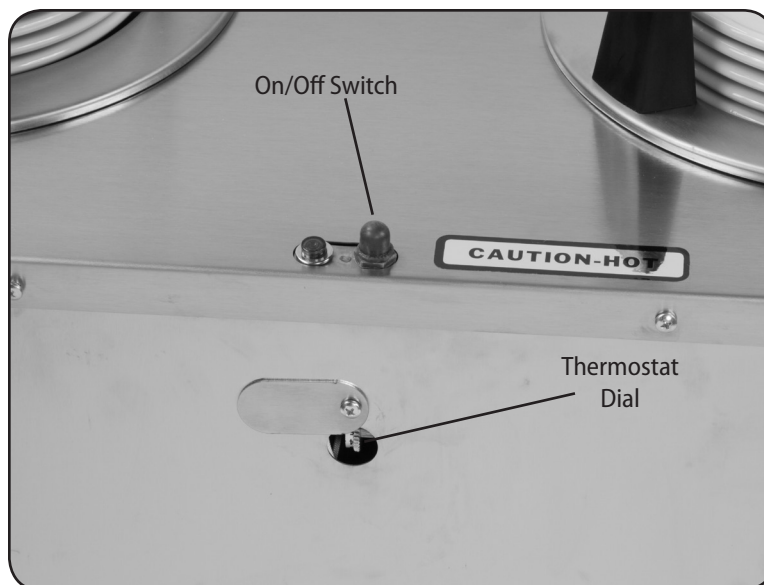
### **THERMOSTAT ADJUSTMENT**

The thermostat is located under the small cover plate on the side of the cabinet, and is preset at the highest setting for quick heating. To obtain adjust the thermostat:

- Locate the thermostat adjustment wheel by sliding the cover plate to one side (see below).
- Dial the wheel to a lower number to decrease the temperature.
- Run the cabinet heater with a full load of dishes to determine the cabinet's set temperature. The cabinet may take up to two hours to heat plates to maximum desired temperature.

### **CLEANING OF UNIT**

- Unplug unit from electrical source and allow it to cool to room temperature.
- Lift self-leveling mechanisms from cabinet and clean as desired.
- Remove any debris from the interior of cabinet by sweeping it to the clean-out hole on the floor of the cabinet.
- Wash inside and outside of cabinet with a damp cloth. Avoid getting the blower/heater mechanism wet.  
Dry thoroughly.
- Reinsert self-leveling mechanisms into cabinet.
- Run the unit empty for fifteen minutes to facilitate drying and evaporate any chemical residue before reloading with dishes.



**For more information, call Lakeside Customer Service at 800.558.8565**

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