

# AMERICAN PRODUCTION

Company, Inc. *Since 1941*

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## Instruction Manual For Your Super Chef Container

(Food & Beverage)

### **Precaution**

Your Super Chef insulated container is not built for cooking or reheating foods. It is intended to keep hot foods hot (or cold foods cold). To avoid damage, **DO NOT PLACE CONTAINER ON or IN ANY HEAT SOURCE** including stove top, oven, barbeque or campfire. Heating the unit will void your warranty.

### **Using your Super Chef**

Before first use, please wash the entire container with hot soapy water and rinse well. If you purchased a beverage container, be sure to drain both the cleaning solution and clean rinse water through the faucet (or remove the faucet and clean separately). Your Super Chef container should be washed after every use (see cleaning instructions on pg. 2 & 3). Please be sure the unit is dry inside before storing between uses. Before each use make sure the lid gasket is in place around the neck of the container, the vent gasket is in place and the vent release is closed. On beverage models, in addition to the lid and vent gaskets, be sure the faucet and faucet gasket are in place and finger tight (do not over tighten).

For optimal thermal efficiency, pre-heat or pre-chill your unit before each use as follows:

For **COLD** food /beverage: Fill container to capacity with ice water and let stand for five minutes; empty container and fill with your cold food or beverage.

For **HOT** food /beverage: Fill container to capacity with very hot water and let stand for five minutes; empty container and fill with your hot food or beverage.

Immediately replace the lid on the unit, and secure the clamps. Be sure the vent release on the lid is closed.

### **To serve from your Super Chef**

Open the vent release on the top of the lid by turning to the left. It is not necessary to remove the vent completely. This will release the vacuum and enable you to easily remove the lid. If dispensing beverages, please open the vent release so the liquid can flow freely through the faucet.

### **USING INSERT PANS with your Super Chef Containers**

Your Super Chef insert pans, lids and rack are made from food grade stainless steel and are designed to give you many years of service (Available for models 111, 311, 356 & 1056). Please wash and dry insert pans, lids and rack before the first use. For optimal thermal efficiency, pre-heat or pre-chill your unit and insert pans before each use as follows:

For **COLD** food: Fill insulated container to capacity with ice water and let stand for five minutes; insert pan(s) may be pre-chilled with ice water (as above) before filling or food may be chilled [in your refrigerator] inside the stainless steel insert pan.

Place pre-chilled insert pan onto the carrier rack [one at a time]. Do not stack filled pans without pan lids in place. All insert pans must be in place in the carrier rack even if not all pans are filled with food.

To secure pans in rack, place rack handle on top pan lid and align with the side straps on the rack. Place one end of the rack handle bar into the retaining hole on the rack strap. With the heel of your hand, apply downward pressure on the free end of the rack handle bar and push inward on the side strap until the bar engages the hole on the strap. Empty ice water from insulated container and lower carrier rack with filled insert pans into the unit. Immediately replace the lid on the unit, and secure the clamps. Be sure the vent release on the lid is closed.

For **HOT** food: Fill insulated container and insert pans to capacity with very hot water and let stand for five minutes; Carefully empty hot water from an insert pan, fill with your hot food and cover pan with lid. Optionally, place empty pre-heated pan onto rack and fill with hot food while in place on the rack. Do not stack filled pans without pan lids in place. All insert pans must be in place in the carrier rack even if not all pans are filled with food.

To secure pans in rack, place rack handle on top pan lid and align with the side straps on the rack. Place one end of the rack handle bar into the retaining hole on the rack strap. With the heel of your hand, apply downward pressure on the free end of the rack handle bar and push inward on the side strap until the bar engages the hole on the strap. Empty hot water from insulated container and lower carrier rack with filled insert pans into the unit. Immediately replace the lid on the unit, and secure the clamps. Be sure the vent release on the lid is closed.

### **To Dispense Food:**

Open vent release on top of lid, open clamps and remove lid. Carefully lift rack and pan assembly from unit. With the heel of your hand, apply downward pressure on one end of the rack handle bar and pull outward on the side strap until the bar comes out of the hole on the strap. Carefully remove pans from carrying rack and serve.

### **Cleaning & Care of Insulated Stainless Steel Containers**

Wash containers with normal dishwashing solution – be sure to drain some of the cleaning solution from the containers through the faucet. Rinse containers thoroughly being sure to drain clean rinse water through faucet. Faucet may also be removed from containers and cleaned separately. When sterilization is desired, filling or immersing containers in hot water (171°F or above) for a minimum of 30 seconds<sup>(1)</sup> is the preferred method.

The U.S. Department of the Navy<sup>(1)</sup> recommends a 10 second chlorine rinse using any of the following:

Minimum Water Temperature	Min. Chlorine Concentration
120°F	25 mg/L (ppm)
100°F	50 mg/L (ppm)
55°F	100 mg/L (ppm)

If using chemical sanitizers, follow manufacturers guidelines for proper dilution of solution and recommended exposure timetable for sanitizing. Do not exceed recommended concentrations or minimum timetable. Immediately rinse the containers and faucet thoroughly with clean water if any chemical sanitizer is used (this includes chlorine bleach).

Do not allow prolonged contact with chloride solutions, chemical sterilizers or bleaching agents, as these are corrosive to stainless steel. With minimum care precautions and maintenance these units will last for many years.

Note: Using a Sodium Hypochlorite Liquid with 5% available chlorine, an example of a 100 ppm concentration would be 1.25 ounces per 5 gallons of water.

<sup>1</sup> U.S. Department of the Navy, Manual of Naval Preventive Medicine: Chapter 1, Section IV: Food Safety-Sanitation of Food Service Equipment.

## **Cleaning & Sanitizing Instructions for Your Super Chef Faucets.** ( If Applicable)

Proper cleaning and sanitizing of the faucet on your SUPER CHEF is necessary to deliver great tasting food & beverages. Our faucets do not require tools for servicing, cleaning, and sanitizing. Simplified construction means fewer parts to wear out or replace.

### **STEP 1:**

Remove the entire upper assembly by unscrewing the bonnet.

### **STEP 2:**

Pull seat cup to remove from stem. Inspect for wear or hardening and replace if necessary.

Clean all parts, including faucet body, in hot soapy water.

Sanitize with a chlorine (50 PPM), iodine (14 PPM) or quaternary ammonium compound (100 PPM).

Rinse with clear hot water.

### **STEP 3:**

Snap seat cup over stem end by applying direct pressure.

### **STEP 4:**

Screw upper assembly back onto body.

**HAND TIGHTEN ONLY!**

### **NOTE:**

To dismantle the entire upper assembly, carefully pull handle from stem while applying pressure to seat cup. Remove spring, stem and seat cup. Reassemble in reverse.

## **WARRANTY**

All American Production Food and Beverage Containers have been thoroughly tested and inspected prior to shipment. The best available materials have been utilized in the manufacturing process. Workmanship is performed by skilled technicians who have many years experience in the manufacture of Our Food and Beverage Containers.

Within seven years of purchase should any American Production Company product develop defects in workmanship or material, the American Production Company agrees to repair or replace parts, which prove upon American Production plant inspection to be defective. Defective parts must be shipped to the factory postage prepaid. The American Production Company will not be responsible for repairs made in the field by other than American Production representatives. All returns must have prior authorization from American Production Company and will be subject to a 20% restocking fee.

## **CONDITIONS**

This warranty does not apply to containers that are abused or neglected.

## **CLAIMS**

All of our merchandise is inspected prior to shipping. In the event of shipping damage you must notify the shipping carrier. All other claims regarding receipt of merchandise must be made to American Production within 5 days of receipt of merchandise.

No other warranty, written or verbal, other than the foregoing is authorized.

**AMERICAN PRODUCTION**

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