

To avoid steam and condensation build up . . .

Always heat units with gastro pans fitted!



WITH FITTED GASTRO PANS ✓



WITHOUT FITTED GASTRO PANS ✗

Ensure you use correct divider bars and have tight fitting gastro pans to avoid gaps for steam.

When topping up food items . . .

Try avoid removing pans and replacing, as this will cause steam to escape and condensation will form.



Fill pans from another container so a tight seal is kept

