

RACK 1

:00	:05	:10	:15	:20	:25	:30	:35	:40	:45	:50	:55
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RACK 2

:00	:05	:10	:15	:20	:25	:30	:35	:40	:45	:50	:55
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PIZZA AND WINGS HOLD TIME CHART

This chart enables you to keep track of when you put the Pizzas or Wings into the warmer and when they should be discarded. Using a dry erase marker, record the hour the Pizza or Wings should be discounted or discarded nearest the 5-minute increment time.

It is recommended a maximum holding time of 45 minutes in the warmer for Original Pizzas and Breakfast Pizzas and approximately 90 minutes for Wings. The product quality should be checked every 30 minutes. After doing so, check the time stamp on the appropriate time interval. The visual quality of the product will begin to diminish after the recommended hold times.

RACK 3

:00	:05	:10	:15	:20	:25	:30	:35	:40	:45	:50	:55
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RACK 4

:00	:05	:10	:15	:20	:25	:30	:35	:40	:45	:50	:55
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