

Tray capacity & bottle positioning

The SBW12 Sauce Bottle Warmer Tray uses springs to hold sauce bottles. The spring positions can be adjusted to give flexibility and maximise tray capacity. The Sauce Bottle Warmer Tray is supplied preassembled with 12 springs held using four securing rods.

The following table and diagrams show the tray capacity and the associated spring and flask positions.

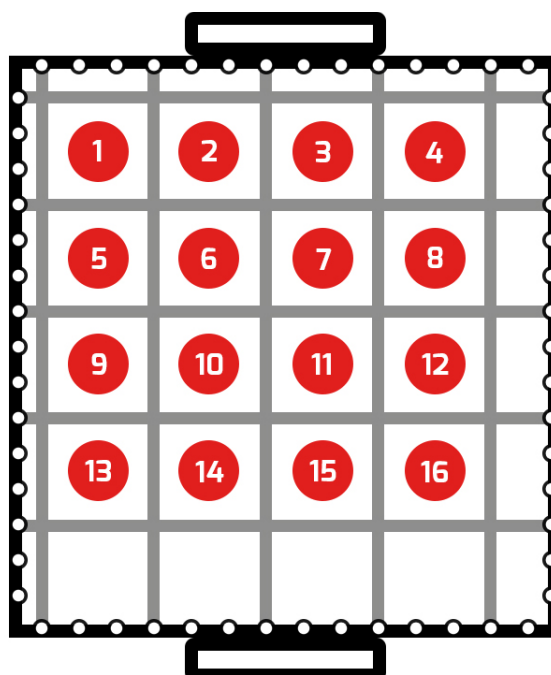
SBW12	8oz	16oz	24oz
Bottle Capacity	16	12	9
Springs Required	10	10	8

Note: Additional Springs can be purchased from Grant Creative Cuisine using product code **SSK**.

Adjusting the spring positions

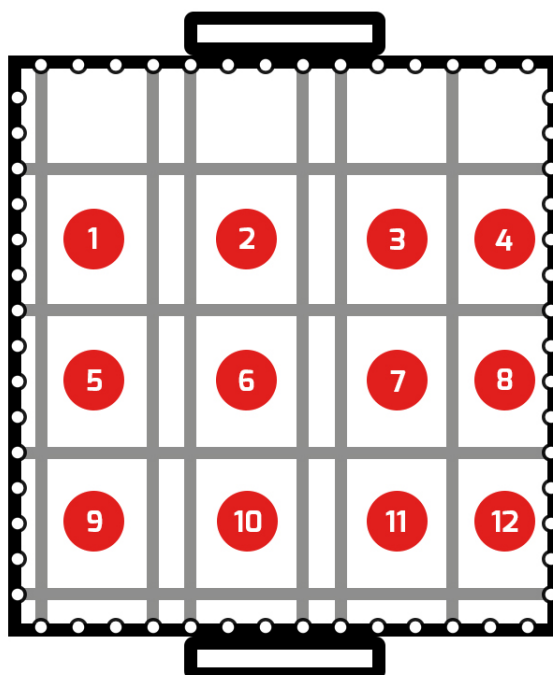
1. Slide out one of the securing rods and carefully release the tension in the springs.
2. Remove opposite securing rod with springs attached.
3. Thread springs through the required holes along the side of the tray.
4. Pull springs tight and thread through holes on the opposite side of the tray. Secure onto another rod using the spring eyelets.

For the best performance, spring positions should be adjusted to ensure that vessels are held securely at all times.



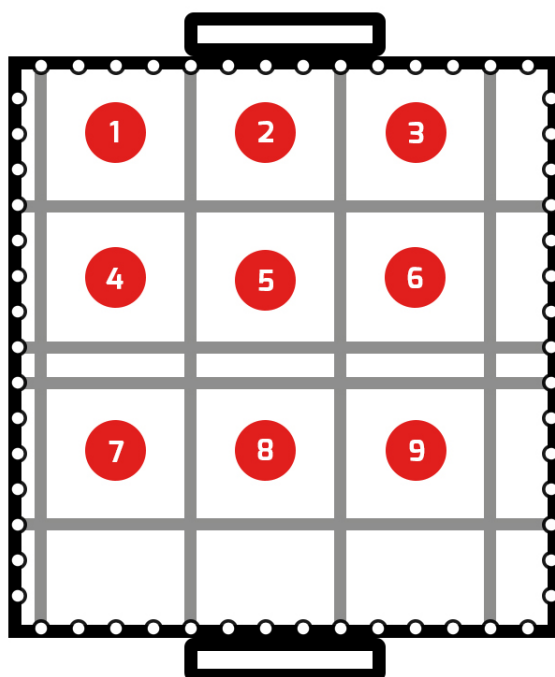
16 x 8oz bottles

10 Springs



12 x 16oz bottles

10 Springs



9 x 24oz bottles

8 Springs