

# Operation and Maintenance Guide for Heated Cabinets Series

**HC1836H**



**HC1836HPI**



**HC1812HPI**



**http://www.**  
**Tel:**

**100% Pre-Tested Electrical Assembly**



## FOOD SETTINGS GUIDE

### Breads

Biscuit, Buttermilk Mini	175°(79°C)
Croissants, Sliced	155°(68°C)
French Toast, Thin Slice	175°(79°C)
Waffles, Original	175°(79°C)
Pancakes	175°(79°C)
Pizza	175°(79°C)
Rolls	175°(79°C)
Dough(Proofing)	90-100°(32-38°C)

### Meats

Prime Rib	175°(79°C)
Hamburgers	180°(82°C)
Hot Dogs	170°(77°C)
Roast Beef	175°(79°C)
Roast Pork	175°(79°C)
Ribs(Pork Spareribs)	175°(79°C)

### Poultry

Chicken, Boneless, Skinless	175°(79°C)
Chicken, Thigh, Baked, Fried	175°(79°C)
Chicken, Full Breast	175°(79°C)
Chicken, Drum, Baked, Fried	175°(79°C)
Chicken, Leg	175°(79°C)
Chicken, Fried Full Breast	175°(79°C)
Chicken, Fried Thigh	175°(79°C)
Chicken, Fried Drum	175°(79°C)
Chicken, Fried Boneless Skinless	175°(79°C)
Chicken, Whole Roasted	170°(77°C)
Turkey	175°(79°C)

### Vegetables

Broccoli, Spears	175°(79°C)
Carrots, Sliced, Crinkled	175°(79°C)
Cauliflower, Clusters IQF	175°(79°C)
Corn on the Cob	180°(82°C)
Mixed Vegetables	175°(79°C)

### Starches

Fry, Regular 3/8"	195°(91°C)
Potatoes, Mashed	175°(79°C)
Potatoes, Baked	180°(82°C)
Potatoes, Scalloped	175°(79°C)
Pasta, Elbow Macaroni	180°(82°C)
Rice	180°(82°C)
Lasagna, Meat Sauce & Cheese	185°(85°C)
Beans	175°(79°C)

### Fish

Fish, Baked(Cod Loin)IQF	170°(77°C)
Fish, Batter Dipped	175°(79°C)

#### CAUTION

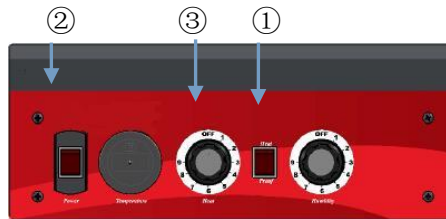
- WATER PAN MUST BE IN PLACE DURING MODULE OPERATION.
- UNPLUG CABINET FROM WALL AND ALLOW CABINET (AND WATER) TO COOL BEFORE CLEANING OR SERVICING.
- DO NOT SPRAY OR POUR WATER ON THE MODULE WHEN CLEANING AND DO NOT IMMERSE THE MODULE IN WATER. WIPE WITH A DAMP CLOTH AND DRY WITH A TOWEL.
- KEEP CABINET AND MODULE CLEAN. ACCUMULATION OF GREASE AND OTHER DRIPPINGS MAY IGNITE

## OPERATING INSTRUCTIONS

### BASIC CABINET SETUP

- Refer to DATA PLATE for electrical requirements. Cabinets rated at 120V 1500 watts must be plugged into a 125 VAC 15 amp receptacle and must be used on an individual branch circuit. **DO NOT MODIFY CORD PLUG.**
- With **POWER** switch **OFF**, plug into 125 VAC grounded receptacle.
- Fill water pan to top with clean **HOT** tap water for Proofing or if moisture is desired for Holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean **HOT** tap water as necessary. Water pan does not have to be filled for Heating. Proofing requires water pan to be filled.

### HEATING INSTRUCTIONS

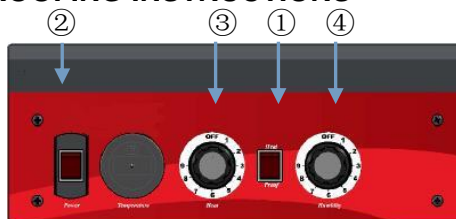


(Only HEAT)



- Set Combination Module switch to **HEAT**
- Set **POWER** switch to the **ON** position. Power indicator light.
- Set **TEMPERATURE** control to **9**.
- Pre-heat cabinet until desired temperature is reached (typical heat-up time from 77° (25°C) ambient to 160° (71°C) is approximately 45 minutes). Cabinet with insulate temperature is reached 185° (85° C) approximately 45 minutes.
- Re-set **TEMPERATURE** control and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150° (66°C) to 160° (71°C)).

### PROOFING INSTRUCTIONS



- Set Combination Module switch to **PROOF**
- Set **POWER** switch to the **ON** position. Power indicator light.
- Set **TEMPERATURE** control to **2**.
- Set **HUMIDITY** control to **9**.
- Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 77° (25°C) ambient to 95° (35°C) and 95% relative humidity is approximately 30 minutes).
- Adjust settings as necessary to reach desired temperature and humidity levels.

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### **SAFETY INFORMATION**

**WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed in to this cabinet. Use a food probe to check internal food temperature—the cabinet temperature is not necessarily the internal food temperature.

**WARNING:** Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

**WARNING:** Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

**WARNING:** This cabinet is for hot food holding applications only.

**CAUTION:** Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

**CAUTION:** Water dripping onto the floor from open doors can be a slip hazard

# General Information

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## The models:

HC(1)(2)(3)(4)(5) Series,

HC - HEATED CABINETS

- (1) - PAN WIDTH INCH For example 18"
- (2) -PAN QTY From 12 to 36 For example 36
- (3) -HEAT "H"
- (4) -PROOF "P"
- (5) -INSULATE "I"

For example: HC18 36 H P I  
HEATED CABINETS WITH INSULATE  
PAN WIDTH18" PROOF  
PAN QTY 36 PCS HEAT

For example: HC18 36 H - I  
HEATED CABINETS WITH INSULATE  
PAN WIDTH18" NO PROOF  
PAN QTY 36 PCS ONLY HEAT

For example: HC18 12 H P -  
HEATED CABINETS NO INSULATE  
PAN WIDTH18" PROOF  
PAN QTY 12 PCS HEAT

The models HC Series cabinet will hold food hot at a constant temperature and supply humidity for proofing when the application applies. This cabinet is NOT a cooking appliance.

## Heat Unit Specifications

Removable bottom mount proof / heat unit (Part No.HCD1500) or only heat unit (Part No.HCD1500H).  
Rated Power: 1500 W, 120V, 60HZ

## **CAUTION**

If any damage is found, do not attempt to operate the unit. Call your dealer IMMEDIATELY to arrange for service.

## **INSTALLATION**

Position your unit on a stable, level surface and plug in the supplied cord into any grounded 120-volt AC, 15 amps power supply dedicated braker. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit will help to insure operational efficiency. Do not operate the unit with an extension cord.

15Amp Outlet

For Cabinet rated 120V 1500Watt



## **MAINTENANCE**

The equipment has been designed to require minimum maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards. Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. DO NOT use steel wools of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. If scouring is required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steam cleaning should not be necessary keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never Power wash or steam clean the cabinet with the power drawer inserted.

## **CAUTION**

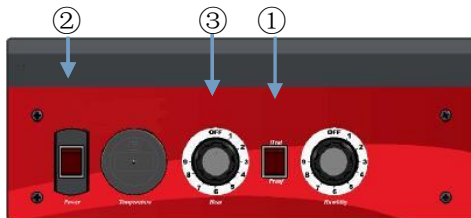
Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

# Operating Instructions

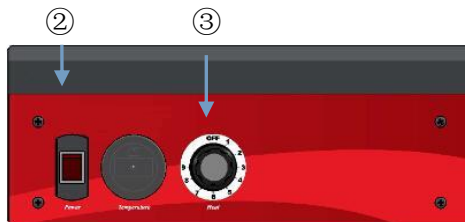
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## HEATING INSTRUCTIONS

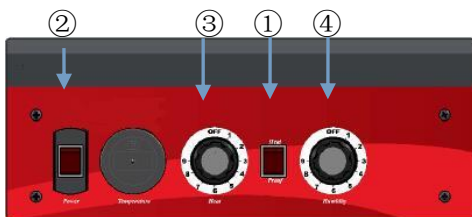


(Only HEAT)



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## PROOFING INSTRUCTIONS



- Set Combination Module switch to **PROOF**
- Set **POWER** switch to the **ON** position. Power indicator light.
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- Set **HUMIDITY** control to **9**.
- Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 77° (25°C) ambient to 95° (35°C) and 95% relative humidity is approximately 30 minutes).
- Adjust settings as necessary to reach desired temperature and humidity levels.

**NOTE:** The internal air circulation blower and 1500w heater element (controlled with the Heat Thermostat) will operate continuously when the power switch is turned ON.

### **HEAT THERMOSTAT**

The controlling range is 80°F to 185°F. The dial numbers, 1 thru 9, do not relate to a specific calibrated temperature. Temperature settings must be obtained through familiarization with the unit. The dial also has an OFF position to turn heater unit off.

### **HUMIDITY THERMOSTAT**

To control humidity range from 30% to 100%, humidity settings must be obtained through familiarization with the unit. The dial numbers, 1 thru 9, do not relate to a specific calibrated humidity. The dial also has an OFF position to turn humidity off.

To maintain low heat range between 85°F to 100°F, switch to proof mode and adjust heat knob to desired heat range. Allow 45 minutes to per-heat in proof cycle.

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## **Service Specifications**

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The heater-Proofers is an aluminum transport cabinet with heaters to function as a hot food holding cabinet, and/or as a proofing cabinet.

The heater, or heat drawer, is slid into place on the lower ledges of the cabinet. An electrical power cord is provided and plugged into the drawer through an access hole in the back of the cabinet. The main power switch on the front of the drawer, when switched ON, will turn on the light in the switch and turn on the air circulating fan in the drawer. The circulating fan and 1500w heater element will operate continuously while the unit is ON.

The thermostat control knobs are mounted to the left and right of the HEAT/PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 ( approx. 30% relative humidity ) to 9 (100% relative humidity ). Average setting will to 6 (approx.85% relative humidity ).

# Recommended Temperature Guidelines

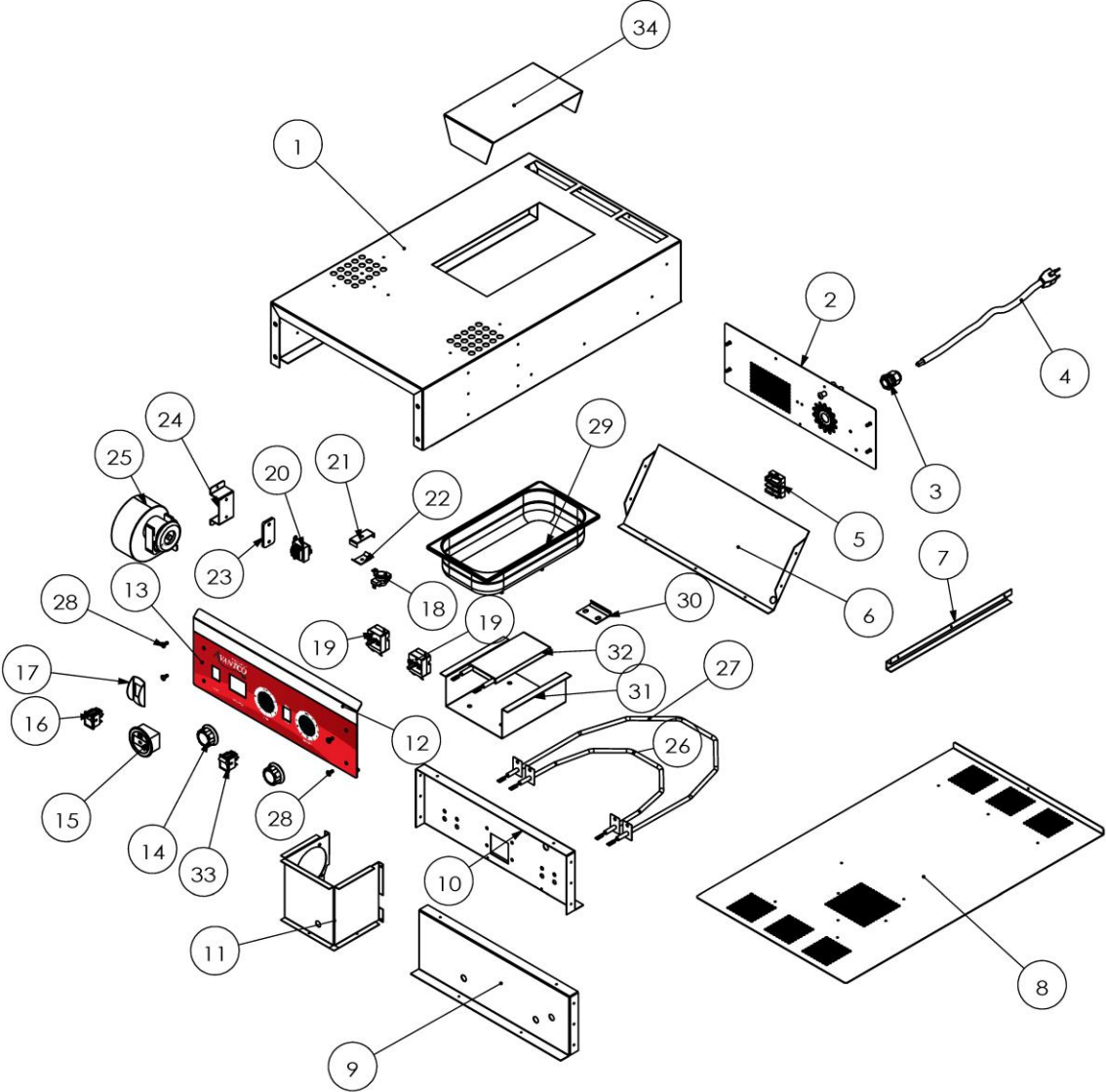
## Food Holding Chart

<b>Food Product</b>	<b>Covered/Uncovered</b>	<b>Temperature Setting</b>
Baked Fish	Uncovered	175°F (79°C)
Baked Potatoes	Uncovered	180°F (82°C)
Biscuit	Uncovered	180°F (82°C)
Broccoli	Covered	170-175°F (77-79°C)
Chicken Nuggets	Uncovered	175°F (79°C)
Corn on the Cob	Covered	170-175°F (77-79°C)
Croissants	Uncovered	175°F (79°C)
Egg Patties	Covered	180°F (82°C)
French Fries	Uncovered	185°F (85°C)
Fried Chicken	Uncovered	180-185°F (82-85°C)
Fried Fish	Uncovered	180°F (82°C)
Hamburgers	Covered	180°F (82°C)
Lasagna	Covered	185°F (85°C)
Mashed Potatoes	Covered	175°F (79°C)
Mixed Veggies	Covered	170-175°F (77-79°C)
Pancakes	Covered	175°F (79°C)
Pasta	Covered	180°F (82°C)
Peas	Covered	170-175°F (77-79°C)
Pizza	Uncovered	175-180°F (79-82°C)
Roast Beef	Uncovered	170-180°F (77-82°C)
Roast Pork	Uncovered	170-180°F (77-82°C)
Scalloped Potatoes	Covered	175°F (79°C)
Strip Steak	Uncovered	160-170°F (71-77°C)
Turkey	Uncovered	170-180°F (77-82°C)
Waffles	Covered	175°F (79°C)
Whole Chicken	Uncovered	170-180°F (77-82°C)

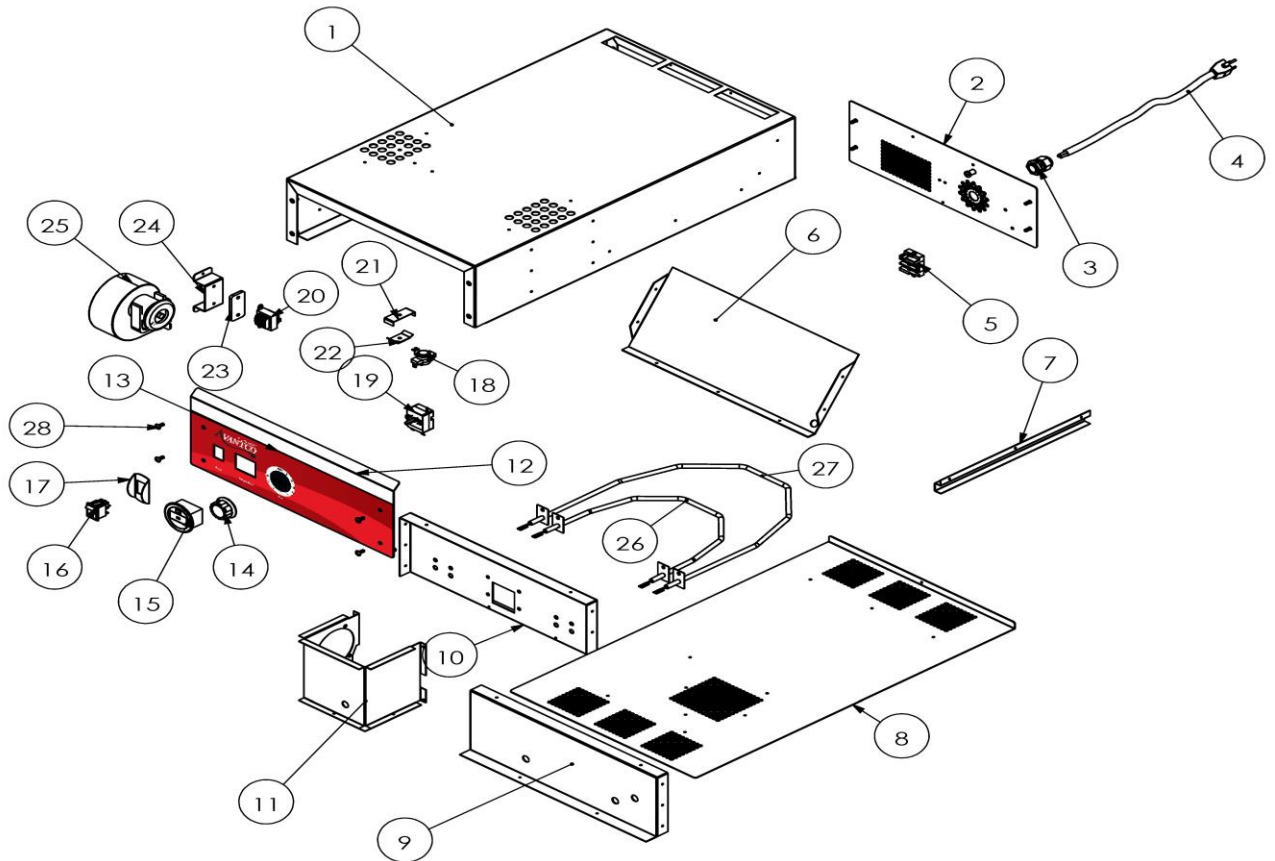


# Drawer Assembly

## HCD1500 Drawer Diagram



# HCD1500H Drawer Diagram

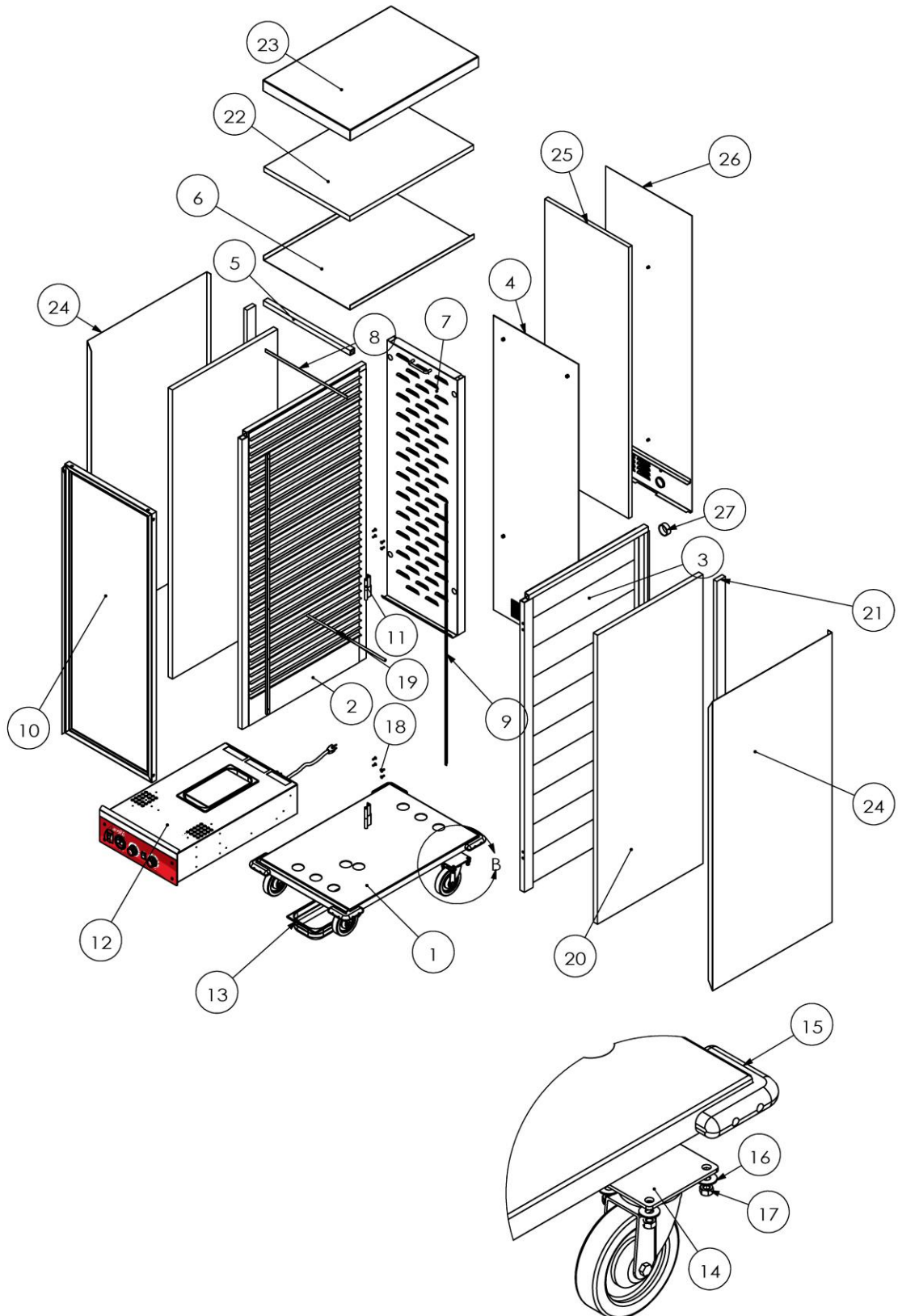


## Drawer Replacement Parts

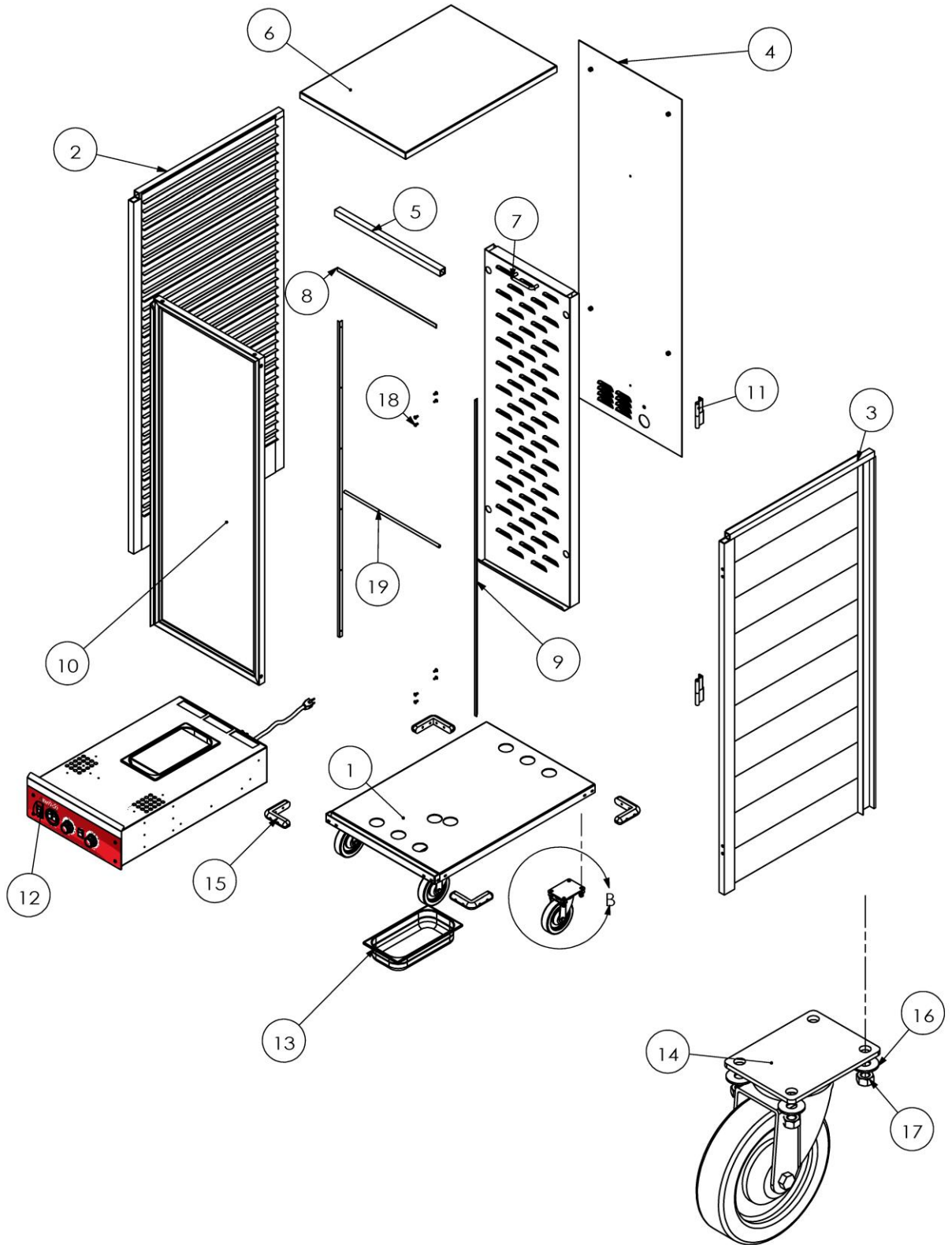
No.	Photo	Part No.	Part Description	HCD1500 Qty	HCD1500H Qty
03		HCD-030	Cable Bushing	1	1
04		HCD-031	Power Cable	1	1
05		HCD-026	Terminal Block	1	1
14		HCD-035	Knob	2	1
15		HCD-024	Thermometer	1	1
16		HCD-016	Main Switch with light Red	1	1
18		HCD-019	Limit Temp. Thermostat	1	1
19		HCD-034	Temp. Thermostat	2	1
20		HCD-017	Transformer	1	1
25		HCD-012	Blower and Motor Assembly	1	1
27		HCD-011	Heating element 900W	1	1
26		HCD-010	Heating element 600W	1	1
29		HCD-008	SS Water Pan	1	N/A
32		HCD-009	Heating element 600W	1	N/A
33		HCD-036	Switch Heat/Proof Red	1	N/A

# Cabinet Assembly

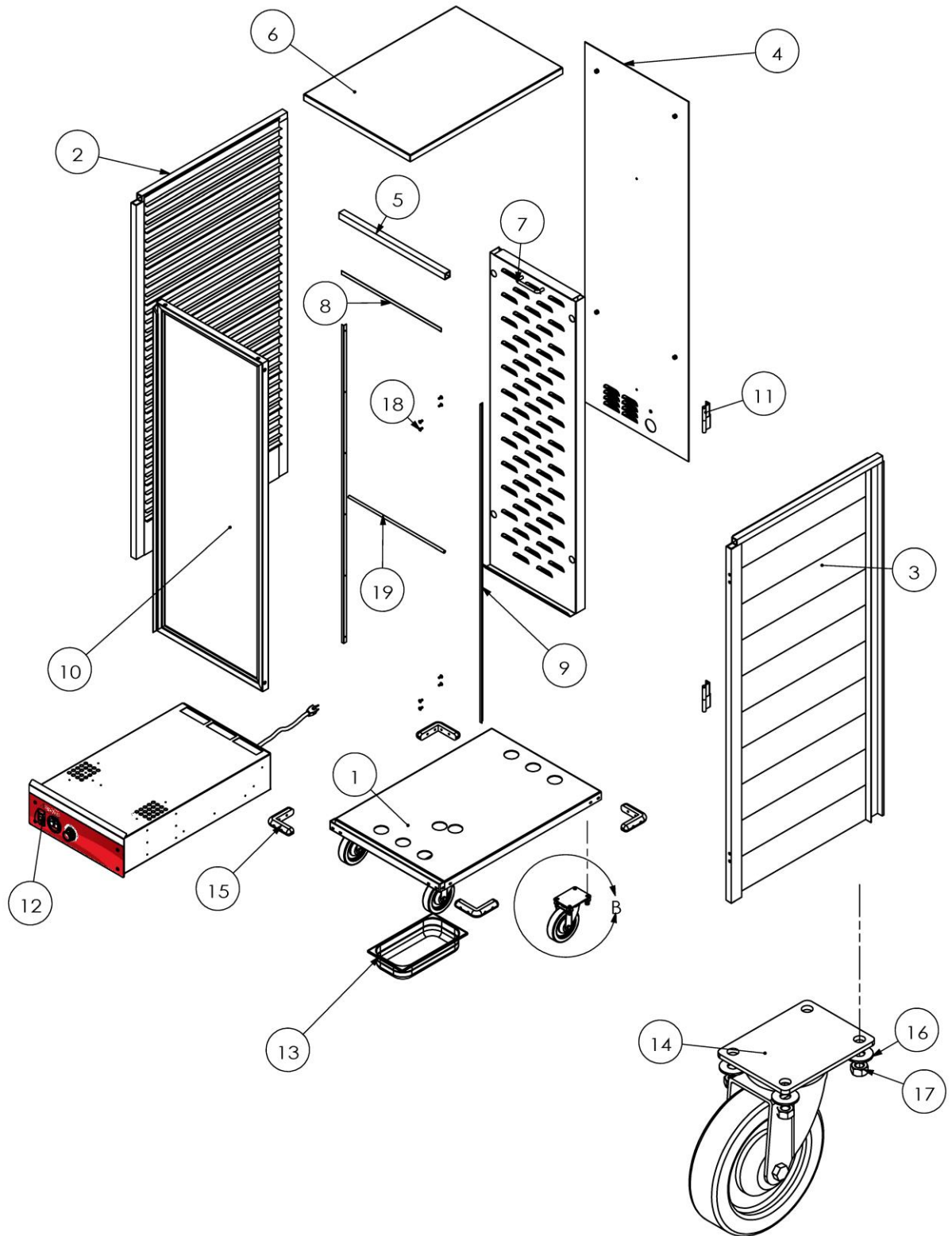
## HC1836HPI Diagram



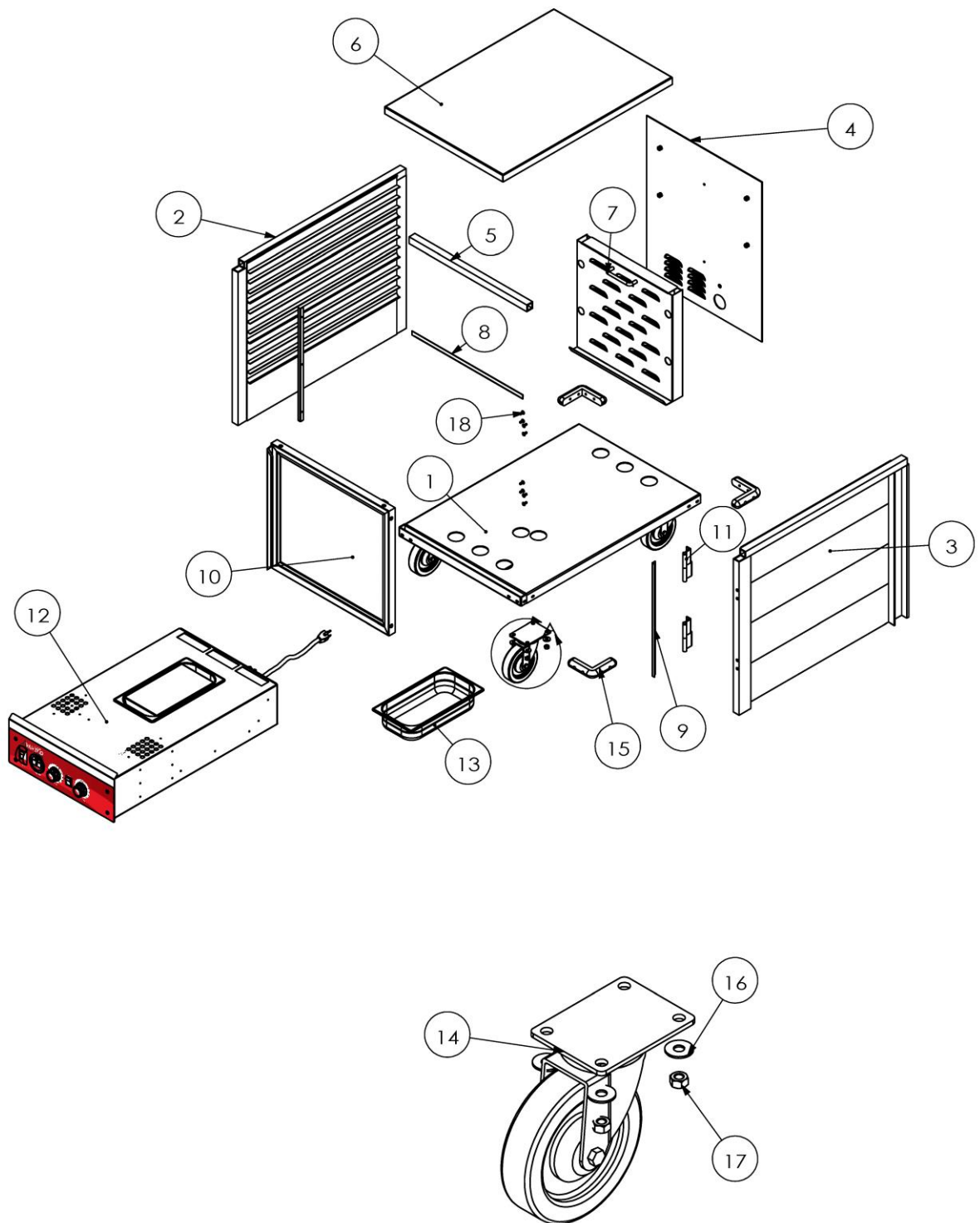
# HC1836HP Diagram



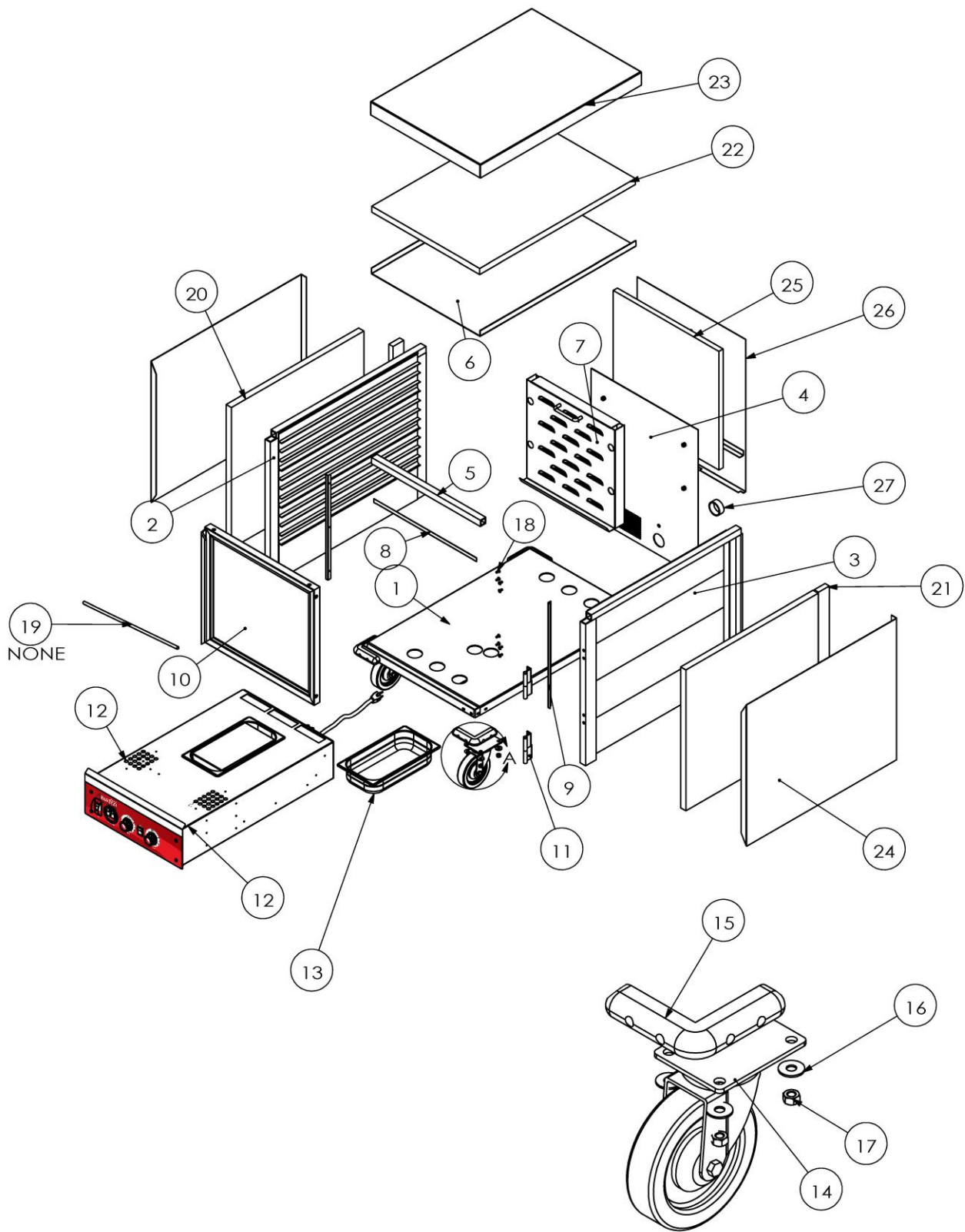
# HC1836H Diagram



# HC1812HP Diagram



# HC1812HPI Diagram



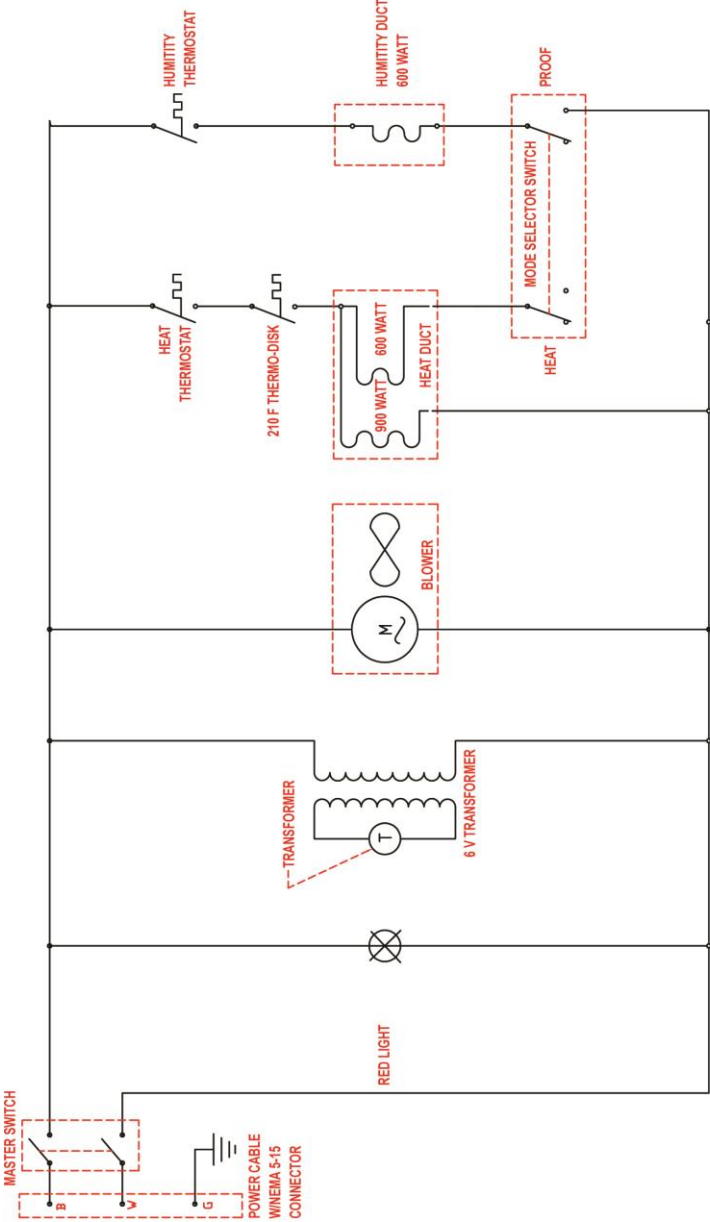


## Cabinets Replacement Parts

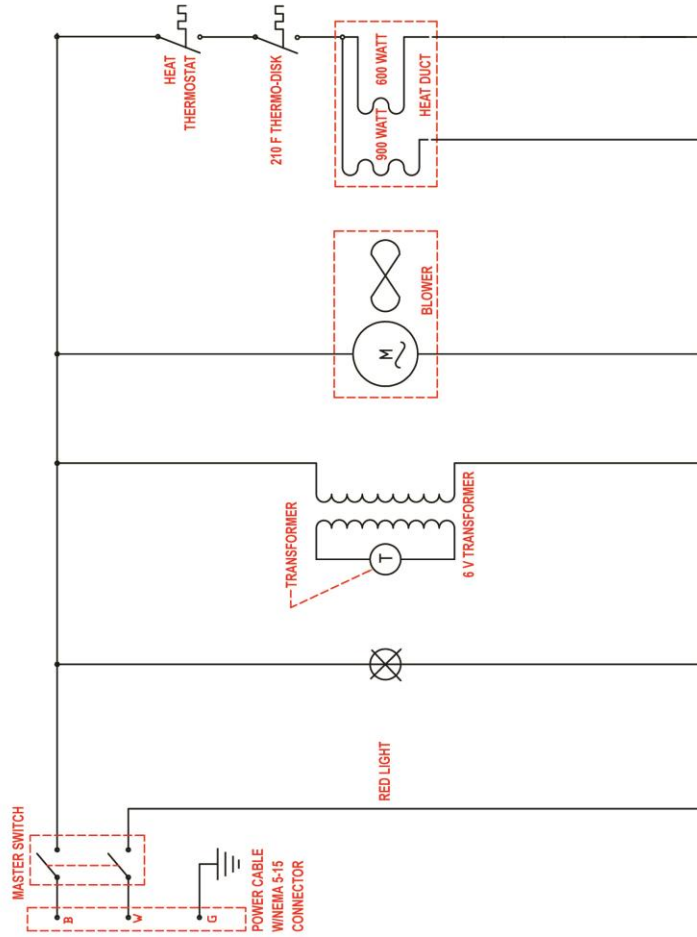
Item#	Replacement Part No.	Description	Quantity	Use for Cabinets
07	HC1812HP-04	Hang Panel	1	HC1812HP HC1812HPI HC1812H HC1812HI
07	HC1836HP-04	Hang Panel	1	HC1836HP HC1836HPI HC1836H HC1836HI
08/09	Magnetic Strip for door 1812	Magnetic strip ( Include top 1pc, Right/Left side 2pcs).	1	HC1812HP HC1812HPI HC1812H HC1812HI
08/09	Magnetic Strip for door 1836	Magnetic strip( Include top 1pc, Right/Left side 2pcs).	1	HC1836HP HC1836HPI HC1836H HC1836HI
10	HC1812HP-06	Door Assembly	1	HC1812HP HC1812HPI HC1812H HC1812HI
10	HC1836HP-06	Door Assembly	1	HC1836HP HC1836HPI HC1836H HC1836HI
11	HC1836HP-07	Hinge	2	All
12	HCD1500	Heat/proof drawer	1	HC1836HP HC1836HPI HC1812HP HC1812HPI
12	HCD1500H	Only Heat drawer	1	HC1836H HC1836HI HC1812H HC1812HI
13	Plastic Pan	Plastic Pan Black	1	All
14	Caster	5" Caster with Brake (Include Hardware)	4	All
15	HC1836HP-029	Bumper	4	All

# Electric Schematic Power Supply

HEAT/PROOF Models (HCD1500 Drawer)



# Only HEAT Models (HCD1500H Drawer)



# Trouble Shooting

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## **CAUTION**

Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with this instruction manual and should be used as a reference guide for all service areas. The manual provides a picture of the drawer, showing the location of electrical components and a description of each. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

- 1) Check to make sure power cord is firmly plugged into the wall outlet.
- 2) Check circuit breaker of wall outlet and reset if necessary.

IF unit fails to start, please do the following:

- 3) Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
  - a. Loose or disconnected wires
  - b. Black marks or burnt on any marks components
  - c. Loose heating elements
- 4) If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.
- 5) If a heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.
- 6) If the temperature on the L.E.D. Thermometer is not reading a constant temperature, it must be replaced along with it's power supply transformer.

## **WARRANTY**

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1 year full replacement warranty. Does not include accident or carelessness.

For Commercial use only.

If 1 year warranty expires, please contact Frank Kelly for assistance. 404.697.3369.