

Proof/Hot Cabinets	FL-2212
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5925 Heisley Road • Mentor, Ohio 44060-1833

OPERATING and MAINTENANCE INSTRUCTIONS

Models: 120PH, 121PH, and 126 PH Series Proof/Hot Cabinets

HOW TO HOLD:

1. Push "POWER" switch to "ON."
The yellow light will come on.
2. Push "MODE SELECTION" switch to "HEAT."
The red light will come on.
3. Turn "AIR" dial to temperature needed.

NOTE: No.8 is about 175° F (79° C).
No.6 is about 145° F (63° C).
No.4 is about 115° F (46° C).

Proper food holding temperature
is 140° F (60° C) or higher.

4. Preheat cabinet for 30 minutes.
5. Put food into cabinet.

HOW TO TURN UNIT OFF:

Push "POWER" switch to "OFF" position.

MAINTENANCE:

HOT UNIT REMOVAL INSTRUCTIONS:

1. Unplug power cord from wall outlet.
2. Remove screw from back of cabinet located just above cord.
3. Slide entire unit out the front of the cabinet.

WARNING

BEFORE CLEANING THE CABINET:

1. Allow cabinet to cool.
2. Remove Hot Unit from cabinet.
3. Do *NOT* use abrasives or harsh chemicals.

Cleaning Notes:

1. Wipe up spills as soon as possible.
2. Clean cabinet regularly to avoid heavy dirt build-up.
3. Make a test spot with cleaner.
4. Follow manufacturer's directions on cleaner.
5. Do not mix cleaners.
6. Avoid drips and splashes.
7. Empty water pan at least once a week.

CAUTION

**DELIME OR DESCALE RESERVOIR PARTS AS
REQUIRED TO PREVENT DAMAGING BUILD-UP.**

WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.

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ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
120, 121PH, 126PH Series	120	2000	16.6	60	1	5-20P
120, 121PH, 126PH Series w/240 Suffix	240	2000	8.6	60	1	6-15 P



Models are: Approved by *National Sanitation Foundation* under Standard 4.
Listed by *Underwriters' Laboratories* under file E27846.
Designed for AC service.

HOW TO INSTALL UNIT:

1. Place cabinet near warm ovens. Do NOT place cabinet in drafty areas or near ventilating systems.
2. Plug end into proper wall outlet.
3. Fill water pan (following steps a-c).

CAUTION Use of treated or soft water may be required for proper operation and to maintain warranty.

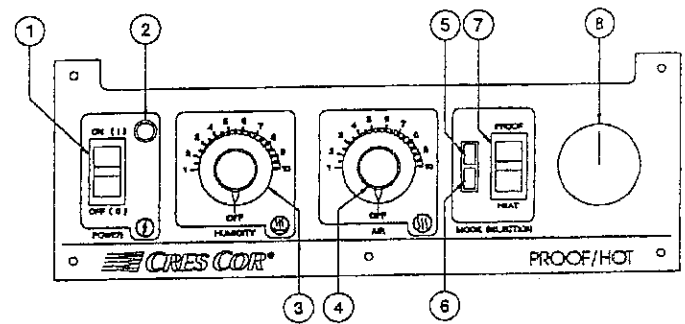
- a. Lift off cover.
- b. Fill with 3½ qts. (3.3 liters) of clean, hot water. Replace cover.
- c. Adjust vents on cover to half open.

HOW TO PROOF:

1. Fill water pan (See "How to Install")
2. Push "POWER" switch to "ON."
The yellow light will come on.
3. Push "MODE SELECTION" switch to "PROOF." The yellow light will come on.
4. Turn "HUMIDITY" dial to No.10.
5. Turn "AIR" dial to "OFF."
6. Preheat for 30 minutes.
7. Put fresh or fully thawed dough into cabinet.

NOTE: The cabinet temperature will drop if cold dough is added.

Do NOT put frozen dough into cabinet.



CONTROL PANEL PARTS IDENTIFICATION

- | | |
|------------------------|--------------------------|
| 1. Switch-Power | 5. Indicator Light-Proof |
| 2. Pilot Light-Power | 6. Indicator Light-Heat |
| 3. Thermostat-Humidity | 7. Switch-Mode Selection |
| 4. Thermostat-Air | 8. Thermometer |

8. Turn "HUMIDITY THERMOSTAT" to No. 9.

NOTE: No.9-10 setting will give you a temperature of 95° F (35° C), and 90-95% humidity. Experiment with different "HUMIDITY" and "AIR" settings to get the exact temperature and humidity you need. The thermometer shows the temperature inside cabinet.

NOTE: Check water level in water pan if you are proofing longer than 90 minutes. Fill with clean, hot water.

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HOW TO CLEAN UNIT:

	Soil	Cleaner	Method
DOOR <i>(Poly-carbonate)</i>	Dirt	Mild detergent* and water.	1. Wipe with soft, damp cloth. 2. Rinse well.
	Grease and Oil	Weak, alcohol-type cleaner.	1. Wipe with soft, damp cloth. 2. Rinse well.
CABINETS Inside and Outside <i>(Aluminum)</i>	Dirt	Mild detergent* and hot water, or mild abrasive cleaner.	1. Use soft, damp cloth. 2. Rinse with hot water. 3. Wipe dry.
		Steam (No strong alkaline additive)	1. Rinse after steam cleaning. 2. Wipe dry.
	Fingerprints, Grease and Oil	Chemical oven cleaner for Aluminum. Mild abrasive cleaner; oily or waxy cleaner.	Follow Oven Cleaner manufacturer's directions. Apply with clean, soft cloth.
	Water spots	Mild abrasive cleaner	1. Apply with damp cloth 2. Rinse and dry.

*Mild detergents include soaps and non-abrasive cleaners.

TROUBLE-SHOOTING CHART:

FAILURE

1. Indicator lights do NOT light.

2. Unit does not heat.

3. Unit gets too hot or won't shut off.

4. Humidity is low.

5. Blower does not work or makes noise.

Possible Cause

1a. Circuit breaker/fuse to wall outlet blown.
1b. Cord unplugged from wall outlet or cabinet.
1c. Switch is "OFF."

2a. Thermostats set too low or are off.
2b. Switch is "OFF."

3a. Defective electrical parts.
UNPLUG UNIT FROM WALL OUTLET.

4a. Water in pan may be low.
4b. Thermostat set too low.

5a. Defective Blower.

NOTE: Optional digital thermometer will flash if cabinet temperature is below 140° F or above 250° F. Call the Factory if you need different settings.

If cause is none of the above, refer to our list of Authorized Service Centers, FL-1400.