

INTRODUCTION

The staging cabinet is a 3 drawer, dry-air heated cabinet. The cabinet is used to stage cooked product for a time period of 30 minutes, or 60 minutes.

Features:

- Heat is uniformly circulated throughout the cabinet.
- Removable drawers, baskets and crumb trays for easy cleaning.
- Front panel temperature calibration.
- 4 or 6 independent programmable timers.
 - a. Set time from 1 to 99 minutes.
 - b. Capability to change timer during timing cycle.
 - c. Continuous timing through power interruptions.
- Self-diagnostic program for temperature probe and hi-limit failures.
- Ability to lock preset times and setpoint temperature.
- Easy front panel programming for times and temperatures.
- UL and NSF listed.

Hazard Communication Standard (HCS) — The procedures in this chapter include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS). See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).

This piece of equipment is made in America and has American sizes on hardware. All metric conversions are approximate and vary in size.

INSTALLATION

WARNING: Do not puncture the skin of the Staging Cabinet with any tools or fastening devices. Electrical shock or component damage could result.

The Staging Cabinet should be placed on an approved table or shelf to allow easy access for loading and unloading of product. For proper operation, the cabinet must be level.

Electrical Connection

The Staging Cabinet is available from the factory as a 120 VAC unit for domestic use, or as a 240 VAC unit for foreign use. The data plate on the side of the unit will specify the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.

WARNING: The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

Refer to the table below for electrical rating for the Staging Cabinet.

Prod. Number	Volts	Watts	Amps
05319	125V	842	7.3
05320	240V	742	3.5
05444	125V	842	7.3
05684	240V	742	3.5

Cabinet Preparation

When the cabinet is turned on for the first time, you may experience the following:

- A. A burning odor.
- B. Slight smell of smoke.

This indicates oils used on stainless steel and the new electrical connections are burning off residue.

It will take 3 to 4 hours of burn off to eliminate this inconvenience. The burning off procedure should be done the day before you intend to use the cabinet. It should be done in a ventilated area away from the kitchen and customers. After the burn off procedure is complete, thoroughly clean the staging cabinet following the daily cleaning procedures.