








SECTION 3. OPERATION



3-1. INTRODUCTION

This section provides explanations of all controls, along with operating procedures and daily maintenance. Read the Introduction, Installation and Operation Sections before operating the unit.

3-2. OPERATING CONTROLS

Fig. No	Item No.	Description	Function
3-1	1	POWER Switch 	A rocker switch that sends electrical current to the operating components when turned on
3-1	2	Temperature LED 	Lights when the control calls for heat, and the unit should start heating; it goes out once the temperature inside the cabinet reaches the programmed temperature setting Press the TEMPERATURE Button to set the cabinet temperature
3-1	3	Digital Display	Shows the cabinet temperature, humidity settings, and the selections in the Program Mode; the temperature of the cabinet is shown by pressing the INFO button; if the temperature exceeds 300 °F (149°C), the display reads “E-5”, TOO HOT”.
3-1	4	Humidity LED 	Lights when the control calls for humidity; it goes out once the humidity inside the cabinet, reaches the programmed humidity setting Press the HUMIDITY button to set the relative humidity inside the cabinet, and to choose between the Proofing and Holding Modes, when the unit is turned on
3-1	5	 INFO	Press to view the food probe temperature, cabinet temperature and humidity, date and time; if pressed in the Program Mode, shows previous settings; pressing this along with  accesses the Information Mode which has historic information on the cabinet's performance
3-1	6 & 7	  DOWN UP	Used to adjust the value of the currently displayed setting in the Program Mode

3-2. OPERATING CONTROLS **(Continued)**

3-1	8		<p>Used to access the Program Modes; once in the Program Mode, it is used to advance to the next parameter; pressing this along with  accesses the Information Mode which has historic information on the cabinet's performance</p>
3-1	9	Food Probe Receptacle	After plugging the food probe into the receptacle, the meat probe can then be inserted into the product and the product temperature is displayed
3-1	10	Count Down Timers	Once a tray of food is placed in the cabinet, the appropriate timer is pressed, and the time remaining shows in the display above the timer number; once the timer counts down to zero, the display flashes "0:00", and the control beeps; the HHC-990 and 996 have 15 timers, and the HHC-993 and 998 have 5 timers

3-2. OPERATING CONTROLS
(Continued)

Control Decal

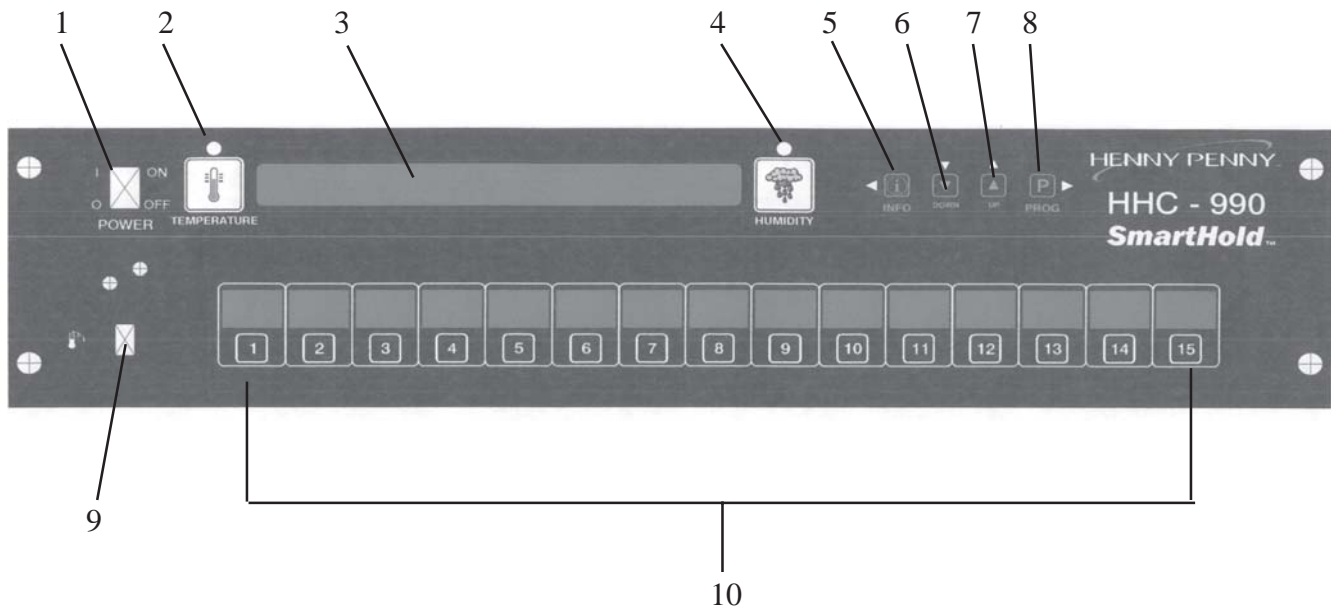


Figure 3-1

3-3. START-UP

NOTICE

Before using the humidified holding cabinet, thoroughly clean the unit as described in the Cleaning Procedures Section of this manual.

1. Plug unit into electrical receptacle, or turn on wall circuit breaker. With the POWER switch turned to OFF the display shows “POWER OFF.”

NOTICE

With the POWER Switch off, the display may show “PURGING”. This means the humidity has reached 95% inside the unit and the fan runs to help drop the humidity. Once the humidity reaches 92%, “POWER OFF” again shows in the display.



Even though POWER switch is OFF it does not disconnect all electrical supplies to the controls. Unplug power cord, or turn off wall circuit breaker before servicing any electrical components, or electrical shock could result.

2. Turn the POWER switch to ON, and the display shows “PUSH TO PROOF”.
3. If the unit is to be used as a proofer, (80-140° F) (27-60° C), press the HUMIDITY button within 10 seconds, while the display still shows “PUSH TO PROOF”. If not, allow unit to heat normally, (140°-210° F) (60°-99° C).
4. Open door of unit and pour up to 3 gallons of water into bottom water pan, (minimum 1 gallon) up to the slot on the concentration ring. See figure 3-2.

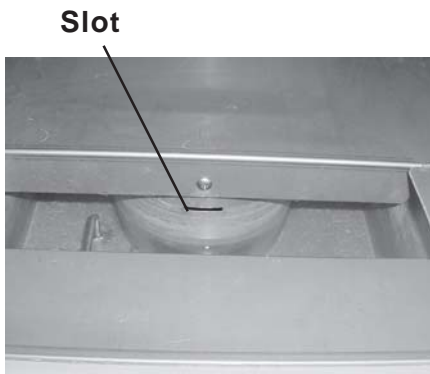


Figure 3-2



Do not overfill the water pan, or water could overflow and spill onto the floor, and personal injury could result.


3-3. START-UP (Continued)

5. Press the TEMPERATURE button to set the desired cabinet temperature. While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display.
6. Press the HUMIDITY button to set the desired cabinet humidity (OFF to 90%). While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display.
7. Allow the unit to preheat for about 1 hour prior to placing product in the cabinet. This allows the interior conditions to stabilize.

3-4. OPERATION WITH PRODUCT

1. The LEDs above the TEMPERATURE and HUMIDITY buttons go out when the desired temperature and humidity are reached inside the cabinet. Place hot product on pan and slide pan onto the racks of the cabinet.

NOTICE

The minimum holding temperature for potentially hazardous product is 150°F (66°C). Use the food probe to accurately display food temperature. Also, the cabinet product load capacity for the full size units is 375 lbs. (170 kg.), and 125 lb. (57 kg.) for the half-sized units. View the temperature at any time by pressing .

INFO

2. Press the appropriate timer button (1-15), and the time, (hours:minutes), starts counting down in display.
3. At the end of the timing period, the control beeps, and “0:00” flashes in display.

NOTICE

A float switch in the water pan senses when the water level is low and the display shows “WATER LEVEL LOW”. Add more water to the water pan.

4. Open the doors only as necessary to load and unload product. This helps to keep the interior conditions constant and saves energy.

3-5. CLEANING PROCEDURES



Figure 3-3

Daily:

1. Turn all controls off and disconnect electrical supply.



To avoid burns, allow the unit to cool before cleaning.

2. Open doors and remove all trays and racks from unit, and take them to a sink to thoroughly clean. Figure 3-3.
3. Wipe interior and exterior of cabinet with damp cloth, soap and water.



Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel, and glass material, and shorten the life of the unit.

Do not use a water jet (pressure sprayer) to clean the unit, or component failure could result.

4. Wipe the control panel with a damp cloth. Do not splash water around controls.
5. Reinstall racks, and leave a door partially open over night to allow interior cabinet to thoroughly dry.

3-5. **CLEANING** **PROCEDURES (Continued)**

Weekly:



1. Remove pans and racks from cabinet.
2. Open drain valve and empty water pan into a shallow pan or floor drain. See Figure 3-4.



Hot water! Do not place your hand under the drain while draining the unit. Failure to follow this warning could result in severe burns and injury.



3. Remove concentration ring assembly from water pan. See Figure 3-5.



Concentration ring could be **hot!** Allow to cool before removing, or burns could result.

4. Wash the concentration ring in a dishwasher or sink.
5. Liberally spray the water pan with a concentrated deliming agent and let stand for 10 minutes.

CAUTION

To avoid damage to the unit, delime the unit weekly.

6. Scrub the pan with a brush and flush with water.
7. Return concentration ring assembly to the water pan.
8. Reinstall the racks and fill the water pan with water to the maximum water fill line.
9. Unit is now ready for use.



Monthly:

1. Remove the 2 screws securing the vented panel on the rear of the module and remove the panel, and clean vents.
2. Using a cloth or sponge, clean the trough once a month.

Figure 3-4