

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the heated holding cabinets. The Introduction, Installation and Operation Sections should be read, and all instructions should be followed before operating the cabinet.

3-2. OPERATING CONTROLS AND COMPONENTS

Figures 1 through 3 identify and describe the function of all the operating controls and the major components of the cabinet.

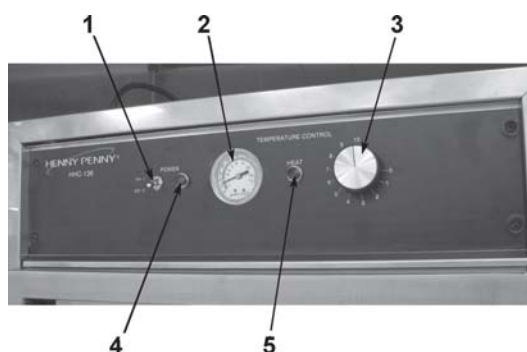


Figure 1

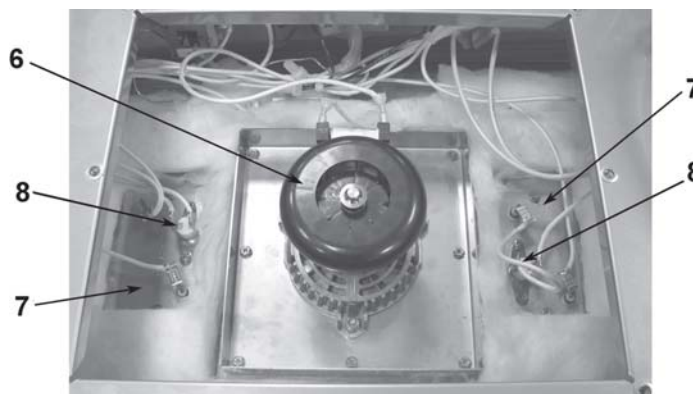


Figure 2

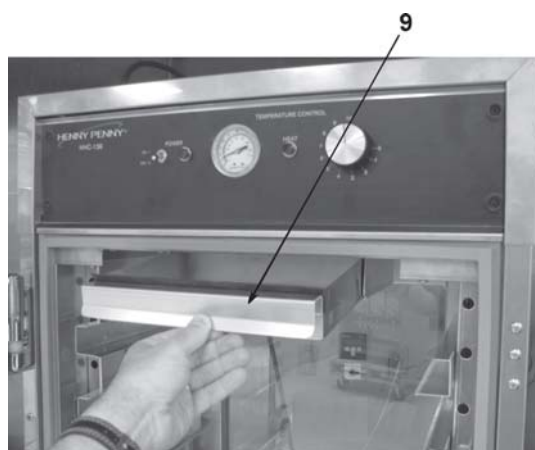


Figure 3

3-2. OPERATING CONTROLS AND COMPONENTS (Continued)

Fig. No.	Item No.	Description	Function
1	1	Power Switch	A toggle switch that switches electrical current to the unit
1	2	Thermometer	Indicates the air temperature inside the cabinet
1	3	Thermostat	An electromechanical device that controls the temperature inside the cabinet
1	4	Power Light	Illuminates when the power switch is in the ON position and the components are energized
1	5	Heat Light	Illuminates when the thermostat turns on the heaters
2	6	Blower Motor	Used to recirculate the hot humid air throughout the cabinet
2	7	Heater	Two, open-resistance, heaters that provides heat throughout the cabinet; 120V-600W
2	8	High Limit	A safety device mounted next to the heater which protects the unit from overheating
3	9	Water Pan	Holds the water for creating humidity in the cabinet

3-3. START-UP



Step 1



Step 2

NOTICE

Before using the heated holding cabinet, the unit should be thoroughly cleaned as described in the Cleaning Procedures Section of this manual.

1. To put the unit into operation, move the power switch to the ON position. The power light should now be illuminated and the blowers should be in operation.
2. Remove the water pan and put approximately 850 ml. of hot water in the pan. Return the pan to its location.

NOTICE

Be sure to push the water pan in as far as it will go so that it does not block air from the thermometer and thermostat capillary tubes. This will ensure proper operation of these components.

3. Set the thermostat at #8 or approximately 185°F (85°C). (Refer to KFC Standards Library.) When the heat light goes out, the unit is ready for operation.

NOTICE

The unit should take approximately 25-35 minutes to heat to temperature during start up. Be sure that the temperature light goes out before loading with product.

3-4. OPERATION WITH PRODUCT

1. Place the hot product on racks and insert between the cabinet racks.
2. Serve the product first that has been in the cabinet the longest.
3. In order to maintain a constant temperature, open the doors only as necessary to load and unload product.

3-5. CLEANING PROCEDURES

1. Turn all controls to the OFF position.
2. Disconnect the electrical supply to the cabinet.



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

3. Open the doors and remove all trays from the cabinet.
4. Take the trays to a sink and clean them thoroughly.
5. Remove the water pan and clean it with a soft cloth, soap, and water.
6. Wipe the control panel with a damp cloth. Do not splash water around the controls.
7. Clean the exterior of the cabinet with a damp cloth.



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 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.

8. Open the doors and remove side racks. Clean the racks with soap and water.
9. Clean the interior of the cabinet thoroughly with a cloth and soap water.
10. Put the side racks and water pan back into the cabinet.
11. Leave at least one door open over night to allow the unit to thoroughly dry out.



Step 8