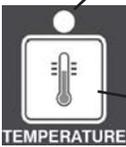


## SECTION 3. OPERATION

### 3-1. INTRODUCTION

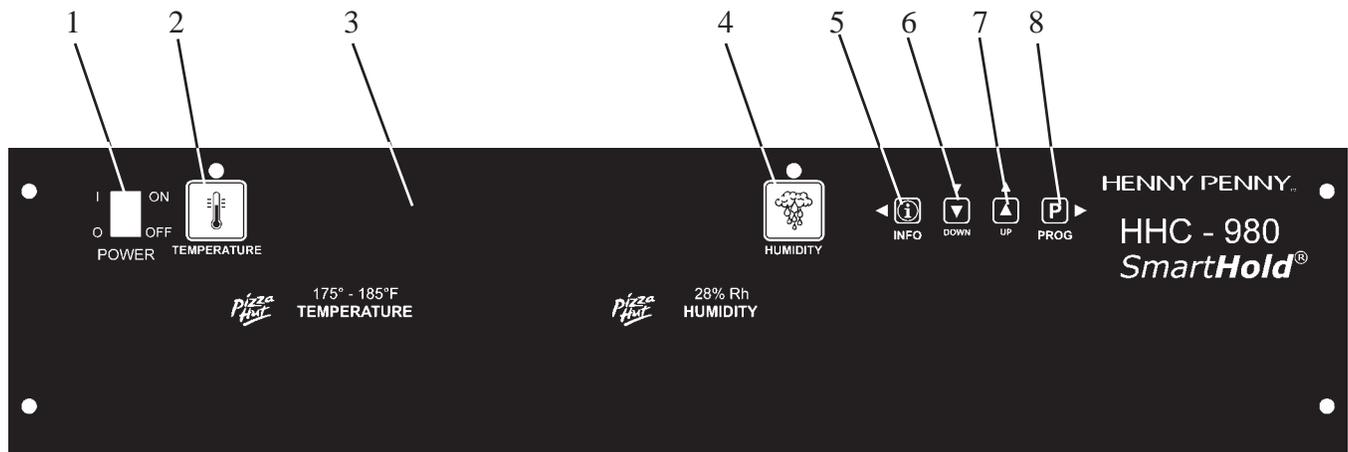
This section provides explanations of all controls, along with operating procedures and daily maintenance. Read the Introduction, Installation and Operation Sections before operating the unit.

### 3-2. OPERATING CONTROLS

Fig. No	Item No.	Description	Function
3-1	1	<b>POWER Switch</b> 	A rocker switch that sends electrical current to the operating components when turned on
3-1	2	<b>Temperature LED</b> 	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	<b>Digital Display</b>	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	<b>Humidity LED</b> 	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		Press the INFO button to display the current cabinet humidity and temperature, and time and date; in the Program Mode, it steps back to the previous setting.
3-1	6 & 7		Are used to adjust the value of the currently displayed setting in the Program Mode
	8		Used to access the Program Modes; once in the Program Mode, it is used to advance to the next setting

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

**Control Decal**



**Figure 3-1**

### 3-3. START-UP

## NOTICE

Before using the humidified holding cabinet, completely 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.”



**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. Connect or turn on water supply.
3. Turn the power switch to ON, and the display shows “Pizza Hut”, then “HHC-983”, or “HHC-980”.
4. 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. Preset at 175°F (80°C).
5. Press the HUMIDITY button to set the desired cabinet humidity (OFF, then 10% to 90%). While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display. Preset at 28%.
6. 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.

#### **NOTICE**

The minimum holding temperature for potentially hazardous product is 150°F (66°C). 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.

2. Place boxed product into cabinet.

#### **Hold Times:**

Dinner size pizzas	= 30 minutes
Personal pan pizzas	= 30 minutes
Wings	= 2 hours

#### **NOTICE**

If the float switch in the water pan senses low, or no water after 5 minutes, “WATER PAN NOT FILLING, CHECK WATER SUPPLY” shows in the display.

**Hint:** 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 pizza trays and racks from unit, and take them to a sink to thoroughly clean.  
Figure 3-3.

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

3. Wipe interior and exterior of cabinet with damp cloth, soap and water.

**CAUTION**

*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.

**Weekly:**

1. Remove pizza trays and racks from cabinet.
2. Disconnect water supply at side of cabinet. Open drain valve and empty water pan into a shallow pan or floor drain. Figure 3-4.



**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.**

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



**Figure 3-5**

3. Remove concentration ring assembly from water pan.  
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.
6. Scrub the pan with a brush and flush with water.
7. Return the concentration ring assembly to the water pan.
8. Reinstall the racks and pizza trays.
9. Unit is now ready for use.