

SECTION 3. OPERATION

3-1. INTRODUCTION

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

3-2. START-UP

NOTICE

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

1. Press the power switch to the ON position. The red LED illuminates (not flashing) and the unit should be heating. If the red LED does not come on, or is flashing, refer to Troubleshooting Section.
2. Allow the unit to heat for at least 30 minutes before placing product into unit. Once the LED turns green, the unit should be at proper holding temperature and now product can be loaded into unit.

3-3. OPERATION WITH PRODUCT

1. Place hot product into the pans and place the pans in the appropriate areas in the unit.

MPC-554 hold 10 small pans and 4 large pans.

MPC-1L holds 1 large pan.

MPC-22 holds 4 small pans.

NOTICE

Place hot product into unit and be sure to push the pans in as far as they will go to minimize heat loss.

2. Always use proper product rotation procedures to insure the highest quality product.

3-4. TROUBLESHOOTING

ERROR CODE ON SIDE DISPLAY	CAUSE	OPERATOR CORRECTIVE ACTION
"E-4"	Control board overheating	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if display shows "E-4," the control board is getting too hot; have service technician check for overheating
"E-6"	Faulty temperature probe	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if "E-6" still shows, have service technician check temperature probe
"E-41"	Memory scrambled	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if "E-41" still shows, have service technician check the controls initialization
"E-5"	Unit overheating; faulty relay or control board	Have service technician check for relay failure, control board failure, or probe connections reversed

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. Remove all pans from the cabinet and take the pans to a sink and clean them thoroughly.
4. Clean inside cabinet with a soft cloth, soap, and water. **DO NOT** use excessive amounts of 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, scrub pads, 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 (or any kind of pressure sprayer) to clean the unit, or component failure could result.