

Proof/Hot Cabinets	FL-0604
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Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
120-PH-1836	120	2025	16.8	60	1	5-20P
121-PH1816	120	2025	10.0	60	ľ	5-20P
120-PH1836 240	240	1925	0	60	1	5-15P
121-PH-1816 240	240	1925	0	60	1	3-13F

All are designed for AC service.

HOW TO INSTALL UNIT:

- 1. Place cabinet near warm ovens. Do *NOT* put in drafty areas or near ventilating systems.
- 2. Plug power cord into proper wall outlet.
- 3. Fill water pan (following steps a-c).



Use of treated or soft water may be required for proper

operation and to maintain warranty.

- a. Lift off cover.
- b. Fill with 3.5 qts. (3.3 liters) of water. Replace cover.
- c. Adjust vents on cover to half open.

HOW TO PROOF:

- 1. Push switch to "HUMIDITY". Yellow power light will come on.
- 2. Turn "RESERVOIR THERMOSTAT" to #10. Red heater light will come on.
- 3. Preheat cabinet for 30 minutes.
- 4. Put fresh or *fully thawed* dough into cabinet.

NOTE: The cabinet temperature will drop temperature inside cabinet if cold dough is added.

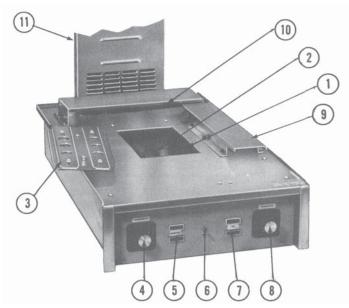
Do NOT put frozen dough into cabinet

HOW TO PROOF, continued:

5. Turn "RESERVOIR THERMOSTAT" to #9 and close the door.

NOTE: No. 9 setting will give you an approximately 90-95% humidity at 95°F (35°C). Experiment with different settings to get the exact temperature and humidity you need.

Thermometer shows the temperature inside the cabinet.



PARTS IDENTIFICATION

- 1. Water Pan (Reservoir)
- 2. Reservoir Heater & Probe
- 3. Water Pan Cover
- 4. Reservoir Thermostat
- 5. Yellow POWER light; Red HEATER light for Reservoir
- 6. Switch: ON/OFF
- 7. Yellow POWER light; Red HEATER light for <u>Air</u>
- 8. Air Thermostat
- 9. Air Probe
- 10. Air Heater
- 11. Tunnel Heater

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NOTE: Check water level in water pan if you are proofing longer than 90 minutes. Fill with clean, hot water.

DRY PROOFING:

Turn air thermostat to #3 for 100°F (38°C) or higher.

HOW TO HEAT CABINET:

- 1. Push switch to "AIR". The *Red* indicator will light.
- 2. Turn "AIR THERMOSTAT" to temperature needed.

NOTE: No. 8 is approx. 175°F (79°C).

No. 6 is approx. 145°F (63°C).

No. 4 is approx. 115°F (46°C).

Proper food holding temperature is 140°F (60°C) or higher.

- 3. Preheat cabinet for 30 minutes.
- 4. Put food into cabinet.

FOR HUMIDITY:

- 1. Add water to water pan
- 2. Push switch to "HUMIDITY" for a few minutes.

TO TURN UNIT OFF: Push switch OFF.

HOW TO CLEAN THE UNIT:

MAINTENANCE HOT UNIT REMOVAL INSTRUCTIONS:

- 1. Unplug power cord from wall outlet.
- 2. Remove two (2) screws from back of cabinet, one (1) above the receptacle and one (1) higher up, holding the top of the tunnel.
- 3. Slide the entire unit out front of the cabinet, tilting it to clear the tie rod.

WARNINGthe cabinet:

- 1. Allow cabinet to cool.
- 2. Remove Hot unit from cabinet.
- 3. Do NOT use abrasives or harsh chemicals.

Cleaning hints:

- 1. Wipe up spills as soon as possible.
- 2. Clean cabinet regularly to avoid heavy dirt build-up.
- 3. Make a test spot with cleaner.
- 4. Follow manufacturer's directions on cleaner.
- 5. Do not mix cleaners.
- 6. Avoid drips and splashes.

	Soil	Cleaner	Method
DOOR	DIRT	Mild *detergent and water.	Wipe with soft, damp cloth. Rinse well.
(Laminated Vinyl)	GREASE and OIL	Weak, alcohol-type cleaner.	Wipe with soft, damp cloth. Rinse well.
CABINET	DIRT	Mild *detergent and hot water, or mild abrasive cleaner.	 Use soft, damp cloth. Rinse with hot water. Wipe dry
(Aluminum)		Steam (no strong alkaline additive)	Rinse after steam cleaning. Wipe dry.
Inside	FINGERPRINTS, GREASE and OIL	Chemical oven cleaner for aluminum	Follow oven cleaner manufacturer's directions.
and Outside		Mild abrasive cleaner; oily or waxy cleaner.	Apply with soft, clean cloth.
	WATER SPOTS	Mild abrasive cleaner	Apply with damp cloth. Rinse and dry.

*Mild detergents include soaps and non-abrasive cleaners.

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TO PREVENT DAMAGING BUILD-UP.

WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.

TROUBLE-SHOOTING CHART:

FAILURE	POSSIBLE CAUSE
1. Yellow light does NOT light.	1a. Circuit breaker/fuse to wall outlet is blown.1b. Cord is unplugged from wall outlet or cabinet.
	1c. Switch is " <i>OFF</i> ".
2. Red light does NOT light.	2a. Thermostat turned "OFF".
	2b. Thermostat set too low (light comes on when
	heater is on).
3. Unit does not get hot.	3a. Thermostat set too low or is " <i>OFF</i> ".
	3b. Water in pan my be low.
	3c. Switch is "OFF".
4. Unit gets too hot or won't shut off.	4a. Defective electrical parts.
	UNPLUG UNIT FROM WALL OUTLET.
5. Humidity is low	5a. Water in pan may be low
	5b. Thermostat set too low

If cause is none of the above, refer to our list of Authorized Service Centers, FL-1400. Instructions for replacing parts are included with the replacement parts kits.

REPLACEMENT PARTS:

Description	120 Volt	240 Volt
Proof/Hot Unit	PHU-18-747-18	PHU-18-747-19
Water Pan w/Heater	0756-014	0756-015
Water Pan Cover	1245-001	1245-001
Heater (Water Pan) 1000W	0811-005-K	
Heater (Water Pan) 900W		0811-015K
Heater (Tunnel)	0811-075	0811-078
Latch, Door	1136-K	1136-K
Power Cord Kit	0810-093	0810-039
Power Light (Yellow)	0766-048	0766-045
Power Light (Red)	0766-047	0766-046
Relay	0857-097	0857-098
Switch Kit	0808-082	0808-010
Strain Relief Collar	5459-004-03	5459-004-1
Terminal Block	0978-007-K	0978-007-K
Thermostat Kit	0848-062-K	0848-062-K
Thermometer Kit	5238-018-K	5238-018-K

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WIRING DIAGRAMS

