

Hot Cabinets	FL-2334	
Rev. 2 (3/13)	Page 1 of 4	

# OPERATING and MAINTENANCE INSTRUCTIONS for H135WUA11 Hot Cabinet (Aluminum) H135WSUA11 Hot Cabinet (Stainless Steel)

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
H135WUA11 H135WSUA11	120	2000	16	60	1	5-20P
H135WUA11208 H135WSUA11208	208	2000	9.6	60	1	6-15P
H135WUA11240 H135WSUA11240	240	2000	8.6	60	1	6-15P

All are designed for AC service. The above model numbers may be followed by "M", "L", "D", "R" and ending with "S" or "Z".

### **HOW TO INSTALL UNIT:**

- 1. Place cabinet near warm ovens. Do NOT place cabinet in drafty areas or near ventilating systems.
- 2. Plug end into proper wall outlet.
- 3. Fill with 2 qts.(1.8 liters) of clean, hot water.



Use of treated or soft water may be required

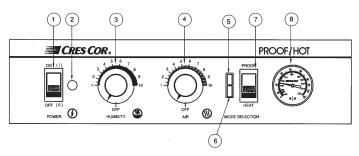
for proper operation and to maintain warranty.

## **HOW TO PROOF:**

- 1. Fill water pan (See "How to Install")
- 2. Push "POWER" switch to "ON." The yellow light will come on.
- 3. Push "MODE SELECTION" switch to "PROOF". The yellow light will come on.
- 4. Turn "HUMIDITY" dial to No. 8.
- 5. Turn "AIR" dial to "OFF."
- 6. Preheat for 30 minutes. "
- 7. 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



### **CONTROL PANEL PARTS IDENTIFICATION**

1. Switch-Power

5. Yellow Light-Proof

2. Yellow Light-Power

6. Red Light-Heat

3. Thermostat-Humidity

7. Switch-Mode Selection

4. Thermostat-Air

8. Thermometer

NOTE: No. 8 setting will give you an approximate temperature of 95°F (35°C), and 90-95% humidity. Experiment with different "HU-MIDITY" and "AIR" settings to get the exact temperature and humidity you need. The thermometer shows the temperature inside the cabinet.

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

Hot Cabinets	FL-2334	
Rev. 2 (3/13)	Page 2 of 4	



## **OPERATING and MAINTENANCE INSTRUCTIONS** for H135WUA11 Series Hot Cabinet

#### **HOW TO HOLD**

- 1. Push "POWER" switch to "ON." The yellow light will come on.
- 2. Push "MODE SELECTION" switch to "HEAT." The red light will come on.
- 3. Turn "AIR" dial to temperature needed.

**NOTE:** No. 8 is about 175°F (79°C).

No. 6 is about 165°F (74°C).

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

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

## **HOW TO TURN UNIT OFF:**

Push "POWER" switch to "OFF" position.

## **MAINTENANCE:**



## HOT UNIT REMOVAL INSTRUCTIONS:

- 1. Unplug power cord from wall outlet.
- 2 Pull entire unit out the front of the cabinet

## **▲** WARNING

## **BEFORE** CLEANING THE CABINET:

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

## **Cleaning Notes:**

- 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.
- 7. Empty water pan at least once a week.



**DELIME OR DESCALE RESERVOIR PARTS AS** CAUTION REQUIRED TO PREVENT DAMAGING BUILD-UP.

WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.



Hot Cabinets	FL-2334
Rev. 2 (3/13)	Page 3 of 4

# OPERATING and MAINTENANCE INSTRUCTIONS for H135WUA11 Hot Cabinet (Aluminum) H135WSUA11 Hot Cabinet (Stainless Steel)

## **HOW TO CLEAN UNIT:**

	Soil	Cleaner	Method
DOORS Vinyl (Out) Aluminum (In)	Dirt, Grease and Oil	Mild Detergent* and water.	Wipe with soft, damp cloth.     Rinse well.
CABINETS (H137WUA11 is Aluminum) (H137WSUA11 is Stainless Steel)  Fin	Dirt	Mild detergent* and hot water, or mild abrasive cleaner.	Use soft, damp cloth.     Rinse with hot water.     Wipe dry.
		Steam (No strong alkaline additive)	Rinse after steam cleaning.     Wipe dry.
	Fingerprints, Grease and Oil	Chemical oven cleaner for cabinet material	Follow oven cleaner manufacturer's directions
		Mild abrasive cleaner; oily or waxy cleaner	Apply with clean, soft cloth. Wipe with damp cloth.
	Water Spots	Mild abrasive cleaner. Oily or waxy cleaner.	Apply with soft, clean cloth. Wipe with damp cloth.

<sup>\*</sup>Mild detergents include soaps and non-abrasive cleaners.

## TROUBLE-SHOOTING CHART:

FAILURE	POSSIBLE CAUSE
1. Indicator lights do NOT light.	<ul><li>1a. Circuit breaker/fuse to wall outlet blown.</li><li>2a. Cord unplugged from wall outlet or cabinet.</li><li>3a. Switch is "OFF."</li></ul>
2. Unit does not heat	2a. Thermostats set too low or are off. 2b. Switch is "OFF."
3. Unit gets too hot or won't shut off	3a. Defective electrical parts. 3b. UNPLUG UNIT FROM WALL OUTLET
4. Humidity is low.	4a. Water in pan may be low 4b. Thermostat set too low
5. Blower does not work or makes noise.	5a. Defective Blower

**NOTE:** Optional digital thermometer will flash if cabinet temperature is below 140°F or above 250°F. Call the Factory if you need different settings.

If cause is none of the above, refer to our list of Authorized Service Centers, FL-1400.

CABINET	W/BLACK FRAME	W/O BLACK FRAME
Door Assembly, Aluminum	1200-495-BL-K	1221-571-K
Door Assembly, Red	1200-499-BL-K	1221-571-RK
Door Assembly, Stainless Steel	-	1221-571-SS
Door Gasket	0861-259-K	0861-271-K
Door Hinge	0519-104-K	0519-104-K
Door Latch	1006-154-01-K	1006-154-01-K
Pan Slides	0621-281-K	0621-281-K

Hot Cabinets	FL-2334	
Rev. 2 (3/13)	Page 4 of 4	



## OPERATING and MAINTENANCE INSTRUCTIONS for H135WUA11 Series Hot Cabinet

## **REPLACEMENT PARTS:**

120 VOLT	208 VOLT	240 VOLT
PHU-747-071	PHU-747-072	PHU-747-073
PHU-747-080	PHU-747-081	PHU-747-082
0811-285	0811-286	0811-287
1017-097	1017-097	1017-097
0811-214-K	0811-250	0811-215
0848-062-K	0848-062-K	0848-062-K
5238-030-K	5238-030-K	5238-030-K
0810-065-1	0810-039	0810-039
0766-093	0766-093-1	0766-093-1
0766-094	0766-095	0766-095
0808-116-K	0808-116-K	0808-116-K
0808-117-K	0808-117-K	0808-117-K
0769-180-K	0769-182-K	0769-182-K
1017-058	1017-058	1017-058
	PHU-747-071 PHU-747-080 0811-285 1017-097 0811-214-K 0848-062-K 5238-030-K 0810-065-1 0766-093 0766-094 0808-116-K 0808-117-K	PHU-747-071 PHU-747-072 PHU-747-080 PHU-747-081 0811-285 0811-286 1017-097 1017-097 0811-214-K 0811-250 0848-062-K 0848-062-K 5238-030-K 5238-030-K 0810-065-1 0810-039 0766-093 0766-093-1 0766-094 0766-095 0808-116-K 0808-116-K 0808-117-K 0808-117-K 0769-180-K 0769-182-K

