

H161FUA11CM Warming Cabinet	FL-2245	
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OPERATING and MAINTENANCE INSTRUCTIONS H161FUA11CM

Correctional Insulated Heated Cabinet

ELECTRICAL SPECIFICATIONS: AC Service

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA	Location
H161FUA11CM	120	1600	13.3	60	1	5-15P	US
H161FUA11CMCAN	120	1600	13.3	60	1	5-20P	US/CAN
H161FUA11CM208	208	1600	7.7	60	1	6-15-P	US/CAN
H161FUA11CM240	240	1600	6.7	60	1	6-15P	US/CAN

HOW TO START UNIT:

- 1. Plug the power cord into proper wall outlet.
- 2. Preheat cabinet for 30 minutes. **NOTE:** Temperature is pre-set for 180°F/82°C.
- 3. Put food into cabinet.

HOW TO SHUT OFF UNIT:

Unplug power cord from wall outlet

HOW TO ADJUST TEMPERATURE:

- 1. Unplug power cord from wall outlet.
- 2. Remove top cover.
- 3. Turn thermostat knob to higher numbers (higher temperatures) or lower numbers (lower temperatures).

NOTE: No. 5 setting is approximately 150°F/66°C. Proper food holding temperature is 140°F/60°C or higher.

NEED KNOB THERMOSTAT IMAGE



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BEFORE CLEANING CABINET:

- 1. Unplug power cord from wall outlet
- 2. Allow cabinet to cool
- 3. Do *NOT* use abrasives or harsh chemicals. Be sure your cleaner is suitable for stainless steel.

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.

HOW TO CLEAN THE UNIT:

	Soil	Cleaner	Method	
CABINET	DIRT	Mild detergent* and hot water, or mild abrasive cleaner.	Use soft, damp cloth Rinse well with hot water. Wipe dry.	
Stainless	31121121	Steam (no strong alkaline additive).	 Rinse after steam cleaning. Wipe dry. 	
Steel Inside and Outside FINGERPRINTS GREASE and OIL WATER SPOTS		Chemical oven cleaner, for stainless steel. Mild abrasive cleaner; oily waxy cleaner.	Apply with clean, soft cloth. Follow oven cleaner manufacturer's directions.	
		Mild abrasive cleaner.	Apply with damp cloth Rinse and dry.	
*Mild detergents include soaps and non-abrasive cleaners.				

REPLACEMENT PARTS:

DESCRIPTION	120V	120-CAN	208V	240V
Heater	0811-244	0811-244	0811-245	0811-246
Blower	0769-005-K	0769-005-K	0769-006-K1	0769-006-K1
Blower	0769-093	0769-096	0769-069	0769-069
Fan Vent	0769-165	0769-165	0769-174	0769-174
Plug	0852-106	0713-017	0713-056	0713-056
Cord	0812-465	0812-465	0812-465	0812-465
Thermostat	0848-062-K	0848-062-K	0848-062-K	0848-062-K
Thermometer	5238-030-K	5238-030-K	5238-030-K	5238-030-K
Caster	0569-290	0569-290	0569-290	0569-290
NEMA	5-15	5-20	6-15	6-15

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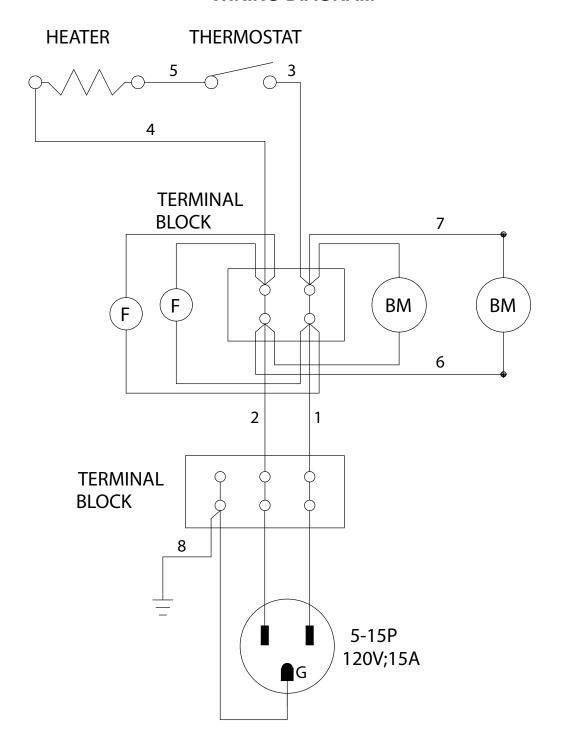


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WIRING DIAGRAM



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