

Holding Cabinet	<b>FL-2361</b>
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**OPERATING and MAINTENANCE INSTRUCTIONS**  
**Models: HC-UA-11 Tri-Powered Series Hot Cabinets**



HC-UA-11

Cabinet model number: \_\_\_\_\_

Cabinet serial number: \_\_\_\_\_

Authorized Service Agency: \_\_\_\_\_

Ph: \_\_\_\_\_ Fax: \_\_\_\_\_

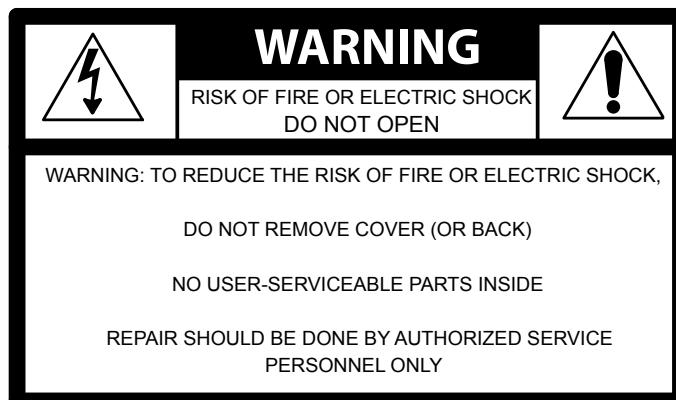
Keep this manual for future reference.

 <b>WARNING</b>
<p><b>IMPROPER INSTALLATION, SERVICE, ADJUSTMENTS, ALTERATIONS CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.</b></p>

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## INSTALLATION INSTRUCTIONS

### INSTRUCTIONS TO INSTALLER BEFORE CONNECTING TO GAS AND ELECTRIC SUPPLIES

1. Retain this manual for further use.
2. Post in a prominent place the following instructions:

#### **FOR YOUR SAFETY IF YOU SMELL GAS:**

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately remove propane tank, shut off gas supply or call your gas supplier.

**FOR YOUR SAFETY  
Do not store or use gasoline  
or other flammable vapors  
and liquids in the vicinity of  
this or any other appliance.**

3. Installation in the United States must conform with the local codes, or in the absence of local codes, with the NFPA 54/ANSI Z223.1 2012. Installation in Canada must comply with the Installation codes for Gas Burning Appliances and Equipment, CAN/CSA B149.1-10 and/or local codes.
4. The area around cabinet must be kept free and clear from combustible materials.
5. DO NOT obstruct the flow of combustion and ventilation air. DO NOT block slots or louvers on front and rear of unit in any way.
6. The cabinet when installed must be electrically grounded in accordance with the local codes, or in the absence of local codes, with the National Electrical Code ANSI/NFPA 70-2011.



**This appliance is equipped with a three-prong (grounding) plug for your protection. Do not cut or remove the ground prong from this plug.**

7. Provisions for adequate air supply, in cabinet area, must be provided.
8. Adequate clearances for servicing and proper operation must be provided.
9. DO NOT ATTEMPT TO OPERATE CABINET DURING A POWER FAILURE.
10. CLEARANCE FROM COMBUSTIBLE CONSTRUCTION, 0 INCHES FROM SIDE AND 0 INCHES FROM BACK.
11. Wiring diagrams can be found in operating instructions (page 12)

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## INSTALLATION INSTRUCTIONS

### HC-UA-11 FOR PROPANE CYLINDER INSTALLATION:



**This cabinet is not intended for use with natural gas.  
It is not user-convertible to natural gas.**

1. Only use a 1 lb. standard cylinder marked “PROPANE”. A larger tank can be used with an adapter (optional accessory part number 0904-026-K. See installation FL-2362).
2. The cylinder must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT) or CAN/CSA B339.
3. The Cylinder should not be allowed to remain in a high heat area, such as a car, truck or direct sunlight. **DO NOT** store at temperatures above 120°F (49° C) and in unauthorized storage areas not intended for cylinder storage.
4. Hold and use the cylinder in an upright position and only use when temperatures are above 10°F (-12° C). Do not attach near flames, pilot lights or sparks.
5. Propane Tank Hook-up:
  - a. Make sure the cabinet switch is in the “OFF” position.
  - b. Uncap the cylinder, hold upright and insert it in the right rear compartment of the cabinet. Hand screw and tighten the cylinder to the gas regulator. **DO NOT** over-tighten.

Check for leaks at the connection: Spray soapy water onto the connection and look for bubbles. Tighten more if needed.

6. Disconnect the cylinder when not in use. Replace the cylinder cap when storing.

### HC-UA-11-NG FOR NATURAL GAS INSTALLATION ONLY:

1. Installation shall be made with a connector that complies with Standards for Natural Gas Connection on Movable Appliances ANSI/Z21.69b/CSA 6.166-2006.



**Adequate means to limit the movement of the cabinet without depending on the connector, quick connect or associated piping must be provided by the installer.**

2. The cabinet and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at pressures exceeding 1/2 psig (3.45 kPA). During pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psig (3.45 kPA), the cabinet must be isolated by closing the manual shutoff valve.
3. Check for leaks at the connection: Spray soapy water onto the connection and look for bubbles. Tighten more if needed.

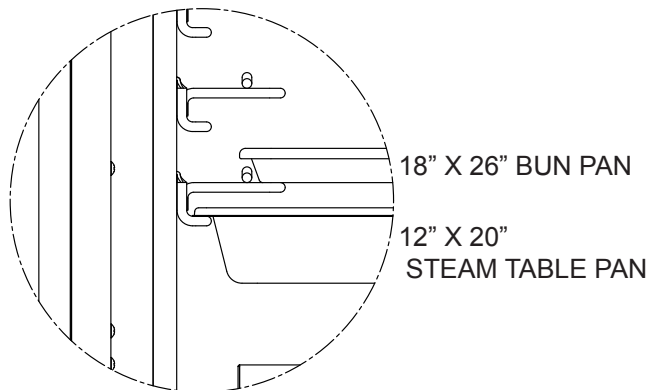
## INSTALLATION INSTRUCTIONS

### GENERAL INSTALLATION:

1. Remove all paper and packing materials from the inside of the cabinet and install angles into posts.
2. Remove protective paper and vinyl material from the outside of the cabinet.
3. Place the cabinet in a well-ventilated area on level floor or ground.
4. DO NOT block the flue vent located at the upper rear of the cabinet.
5. Lock the two front casters before starting up or plugging in the cabinet.

### HOW TO INSTALL ANGLES:

1. Insert end tabs of the angles into the post slots and push down.
2. Note the location shown in the diagram of the 18" x 26" pan slide and the 12" x 20" pan slide



### FOR ELECTRIC OPERATION:

Specifications: 120 Volts, 1500 Watts, 60 Hz., 1 Ph. 12.5 Amps, 15 Amp. Service (NEMA 5-15P)

Plug the power cord into the proper wall outlet and push switch to "ELECTRIC".

Preheat cabinet for 30 minutes.

### FOR PROPANE GAS OPERATION:

Specifications: (Propane) 8,700 BTU

Connect a propane tank (per Propane Installation Instructions)

Push the switch to "GAS". Preheat cabinet for 45 minutes.

**NOTES:** New tanks may not light on the first couple tries. See "Re-light Burner" instructions.

1 lb. propane tank will provide approximately 6 hours of heat at 160°F.

### FOR NATURAL GAS OPERATION:

Specifications: 8,700 BTU at W.C.

#### Notes about using gas:

1. GAS RESET LIGHT:
  - a) Red light on control panel will come on and an alarm will sound if the flame is not present when it should be.
  - b) Propane tank may be empty or a draft has blown out the burner flames.
  - c) **To re-light the burner:** Push switch to "Off" and then back to "Gas" quickly.
  - d) Wait for up to 10 seconds and then check sight glass below the door to see the burner flames. Repeat as necessary.

**Call Service** if alarm goes off repeatedly without ignition.



**WARNING**

**DO NOT ATTEMPT TO LIGHT BY HAND.**

#### This cabinet has an automatic ignition system.

2. The battery (needed for the gas valve and the temperature control) keeps charging as long as the cord is plugged into the outlet (or when accessory solar panel is added). Check the battery indicator on the control panel.

**NOTE:** The battery will provide power for approximately 16 hours (without solar) before needing a charge; depending on the age and condition of the battery.

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## OPERATING INSTRUCTIONS

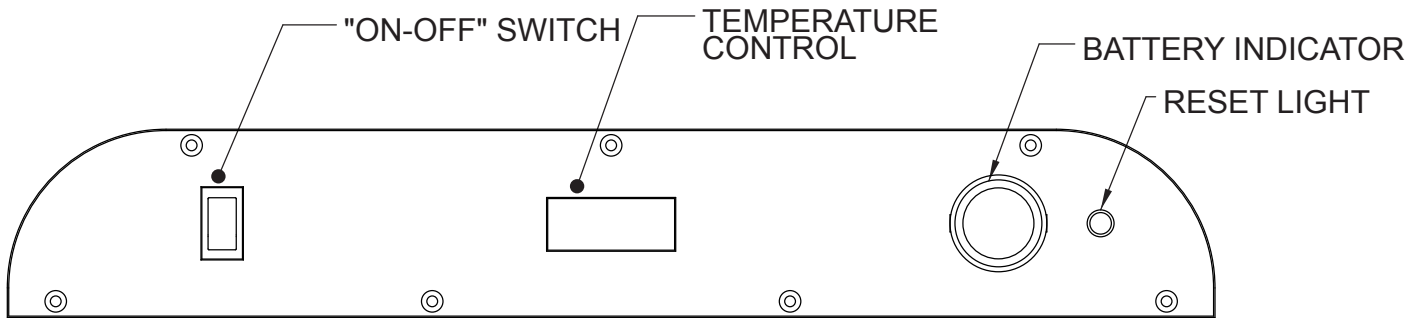


Figure 1: CONTROL PANEL

### HOW TO HOLD FOOD:

**WARNING** Air is VERY HOT when door is opened.

### FIRST TIME START-UP:

1. Push the POWER switch to “ELECTRIC”, and run the unit for one hour at 200°F.

**NOTE: DO NOT PUT FOOD INTO CABINET!**

This step is to burn off manufacturing oils and excess adhesive.

2. Let the cabinet cool and wipe inside clean with detergent and hot water before first use.

### HOW TO HOLD:

1. Push POWER switch on to “GAS” or “ELECTRIC”.
2. Push the “SET” button on the TEMPERATURE CONTROL. The TEMPERATURE DISPLAY will show “SP1” (set point 1).
3. Press “SET” again and the current set point temperature will be displayed.
4. Press the ▲▼ ADJUST buttons to adjust to the desired temperature.
5. Press “SET” to save the temperature setting.
6. Preheat cabinet for 45 minutes.
7. Put product into cabinet.

**NOTE:** Proper food holding temperature is 140°F/60°C or higher.

### USING ACCESSORY SOLAR PANEL (Optional):

The solar panel is used to increase the time between battery charges when using the cabinet unplugged in gas mode. To use the solar system, ensure the solar panel cord is plugged into the solar jack, located in the top right corner of the back panel of the unit. Rotate the cabinet and/or tilt the solar panel in order to catch the sunlight. The best possible condition for solar charging is when the sunrays hit the panel straight on at 90° angle.

**NOTE:** It is recommended to keep the solar panel plugged in even when not in use. It will safely maintain the battery at full charge for an unlimited amount of time if not placed in a dark area. The solar system is not powerful enough to charge the battery from fully drained status in any reasonable amount of time. If the battery is fully dead, plug the cabinet in to a grounded 120V outlet to charge.

## MAINTENANCE INSTRUCTIONS

### **WARNING**

**BEFORE** cleaning the cabinet:

1. **Unplug the cabinet from the wall.**
2. **Allow cabinet to cool.**

### **CAUTION**

1. Do **NOT** use abrasives (steel wool) or harsh chemicals (chlorine, bromine, iodine or ammonia).
2. Do **NOT** use a water sprayer (pressure sprayer) to clean the cabinet.
3. Do not use Cres Clean on label or plastic materials.

### **Cleaning hints:**

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

### **HOW TO CLEAN THE UNIT:**

	Soil	Cleaner	Method
<b>OUTER CABINET</b> (Powder Coat)	WEEKLY, OR AS NEEDED	Mild detergent and warm water.	1. Wipe with clean, soft cloth. 2. Rinse well. 3. Dry gently.
<b>CABINET</b> Inside and Door (Stainless Steel)	DAILY CLEANING	Mild detergent and hot water.	1. Sponge on with cloth. 2. Rinse with water. 3. Wipe dry.
	STUBBORN SPOTS AND STAINS	Mild abrasive made for stainless steel.	1. Apply with damp sponge or cloth. 2. Rub lightly. 3. Rinse with water and wipe dry.
	BURNT-ON FOODS OR GREASE	Chemical oven cleaner for stainless steel.	Follow oven cleaner manufacturer's directions.
	HARD WATER SPOTS and SCALE	Vinegar	1. Swab or wipe with cloth. 2. Rinse and dry.

*\*Mild detergents include soaps and non-abrasive cleaners.*

**Note:** Door gaskets are removable for cleaning.

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## TROUBLE-SHOOTING

### FAILURE

1. Unit does not turn on (electric mode).
2. Unit does not turn on (gas mode).

### POSSIBLE CAUSE

- 1a. Power cord is not plugged in.
- 1b. Branch circuit breaker is tripped.
- 1c. Fuse is blown.
- 2a. Battery is low on charge. Plug power cord in for at least an hour to charge battery (this time may vary depending on state of battery).
- 2b. Fuse is blown.

**NOTE:** The power cord can be left plugged in for a long period of time after the battery is fully charged. The internal battery charger will safely “maintain” the battery.

3. Unit heats up slowly.
4. Unit does not heat (electric mode).
5. Unit does not heat (gas mode).

- 3a. Check operating instructions for preheat times.
- 3b. Defective electrical or gas components.
- 4a. Unit is not on.
- 4b. Thermostat is set too low.
- 4c. Defective electrical components.
- 5a. Unit is not on.
- 5b. Thermostat is set too low.
- 5c. Propane/gas tank has expired.
- 5d. A gust of wind may have blown out the flame or prevented ignition of the gas.
- 5e. Defective electrical components.

**NOTE:** The control is equipped with an auto-ignite system. On startup and periodically throughout operation, it will attempt to ignite the gas for 10 seconds. If it fails, the “reset” indicator will illuminate and an audible alarm will sound, indicating no heat. If the tank is empty, this will usually happen within 20 seconds, in windy conditions, it could take up to 5 minutes for the alarm to become present. If this happens, turn the power switch to “OFF” and then back to “GAS”, and it will try to re-ignite.

6. Unit gets too hot or won't shut off.
- 6a. Defective electrical components.

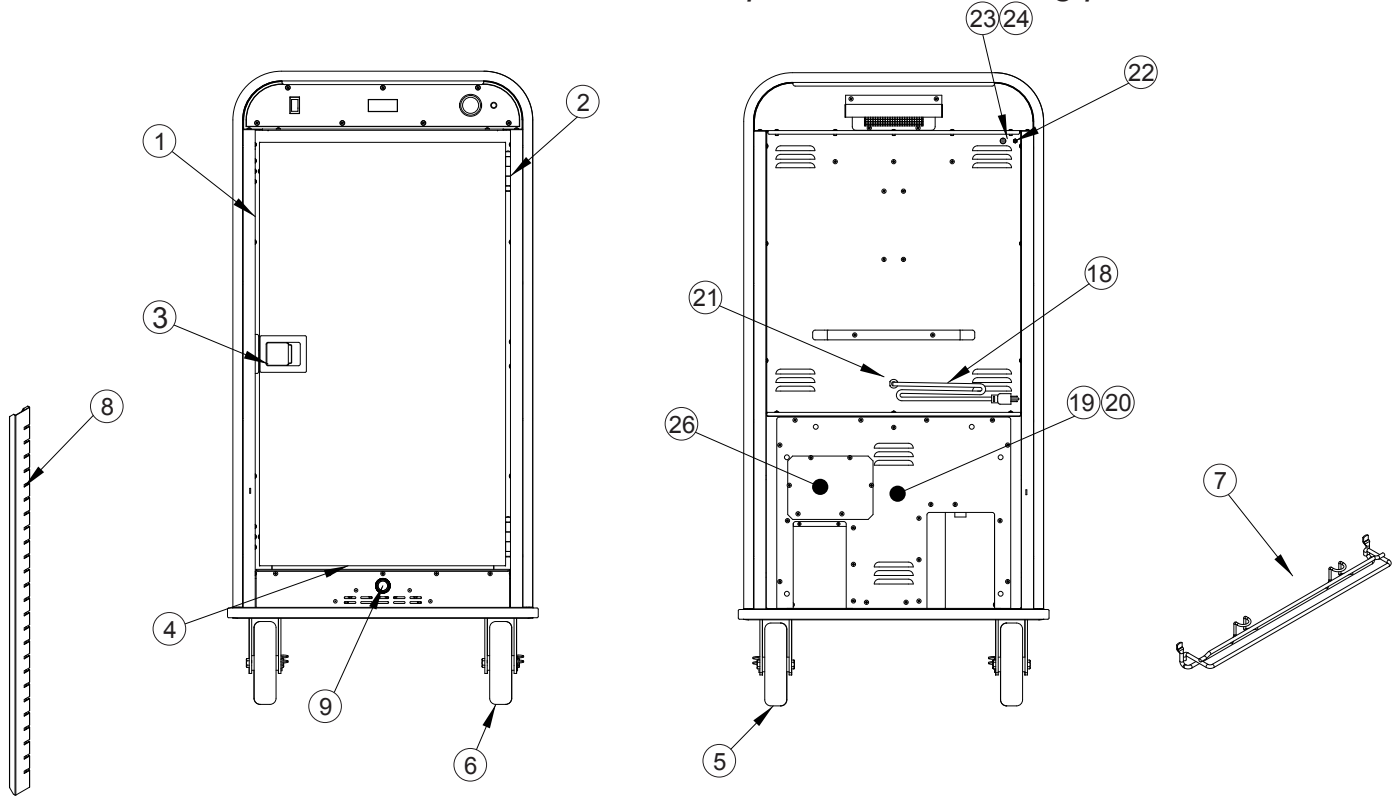
*For repairs, refer to our list of Authorized Service Centers, FL-1400*

**NOTE:** If any panel which is sealed with silicone needs to be removed for servicing by an authorized personnel, the exterior seams need to be sealed with a food grade caulking material (certified against NSF/ANSI 51).



## REPLACEMENT PARTS

*Include all information on nameplate when ordering parts*



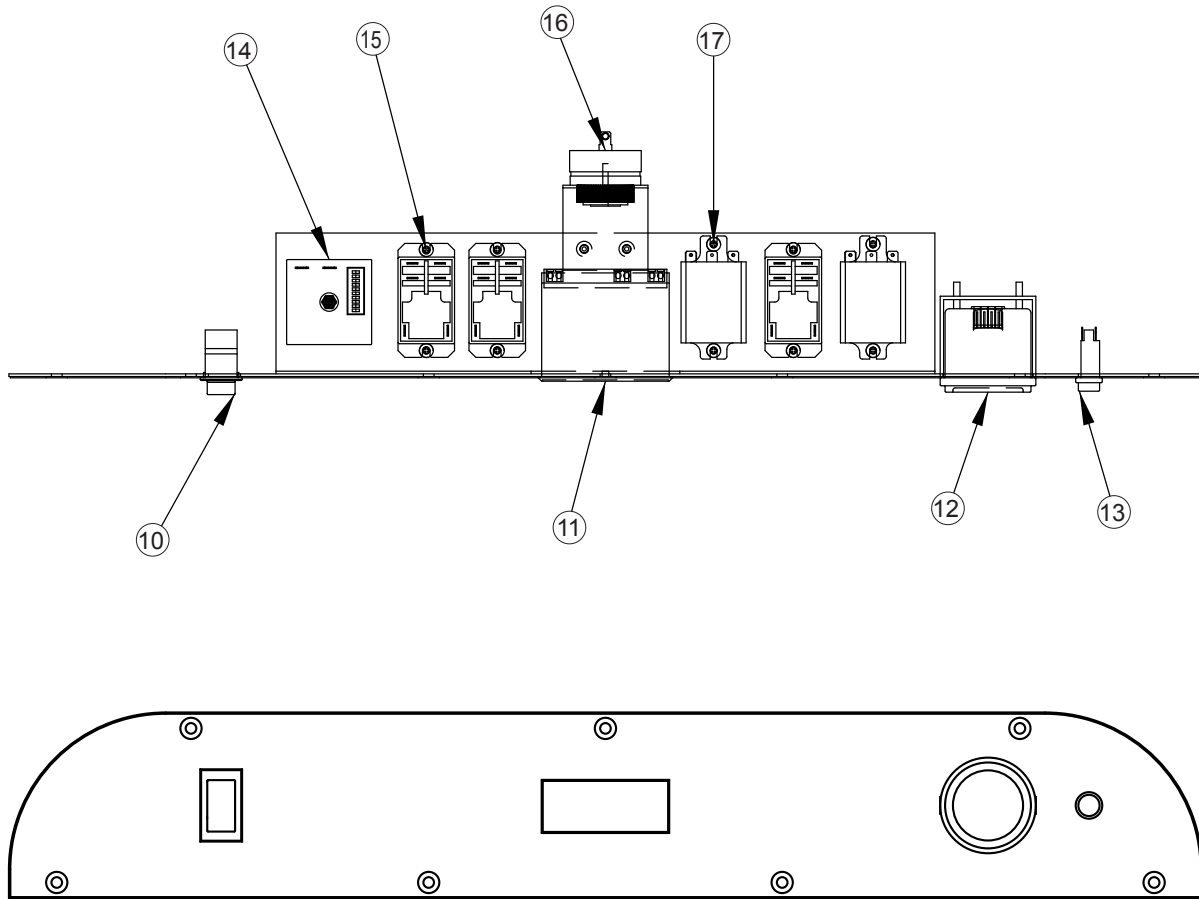
### Cabinet Assembly:

ITEM	DESCRIPTION	120V	
1	Door Assembly	1221-596-K	
2	Hinge (2 per kit)	0519-110-K	
3	Latch	1006-143-K	
4	Gasket, Door	0861-182-K	
5	Casters, Rigid	0569-281-RK	
6	Casters, w/Brake	0569-281-BK	
7	Wire Angles (2 per kit)	0621-352-K	
8	Posts	0696-169	
9	Sight Glass	0574-167	
18	Cord Set	0810-149	
19	High Limit, 400°F	0848-033	
20	High Limit	0848-060	
21	Flanged Inlet	0713-011	
22	Socket, DC Elec. Conn.	0713-059	
23	Fuse	0807-151	
24	Fuse Holder	0807-150	
25	Heater (1500W, 120V)	0811-310	
26	Battery Kit w/Charger	7037-008-K	(Before 9/2013)
	Battery	7037-008	(After 9/2013)
	Solar Panel Kit	7037-001-K	
	Large Tank Adapter	0904-026-K	

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## REPLACEMENT PARTS

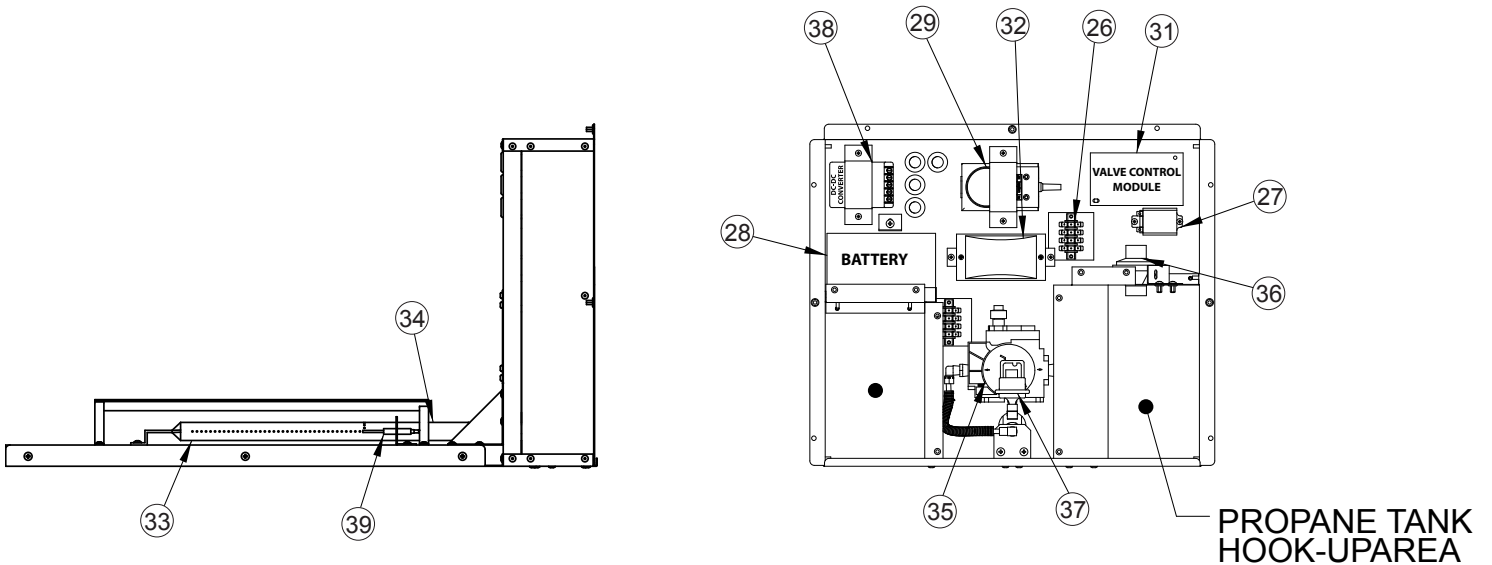
*Include all information on nameplate when ordering parts*



### Control Panel Assembly:

ITEM	DESCRIPTION	120V
10	Power Switch	0808-126
11	Temperature Control	0848-075-CC
12	Battery Indicator	7037-004
13	Reset Light	0766-100
14	Timer, Delay	0849-096
15	Relay	0857-139
16	Alarm, Audible	0908-008
17	Relay, 3DPDT	0857-135

## WIRING DIAGRAM

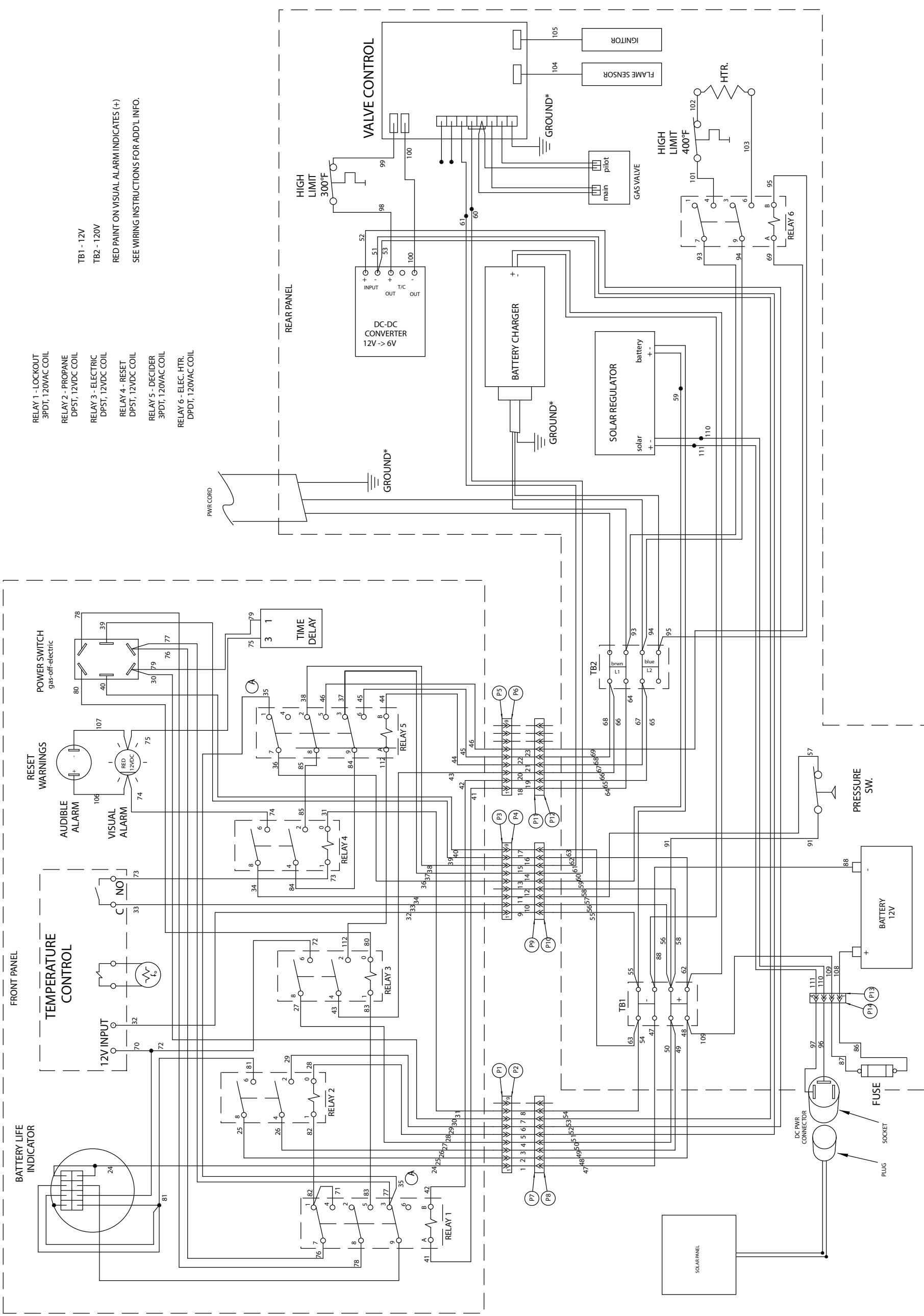


8100-015 BURNER ASSEMBLY

### Burner Assembly:

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>120V</u>
26	Terminal Block	0852-093
27	Relay DPDT	0857-130
28	Battery	7037-003
29	Battery Charger	7037-005
30	Burner Assembly, Complete	8100-001
31	Control Module	8100-001
32	Regulator (Solar)	7037-002
33	Gas Burner	8100-002
34	Igniter	8100-005
35	Gas Valve	8100-008
36	Regulator	8100-009
37	Pressure Switch	8100-011
38	DC-DC Converter	0769-201
39	Flame Sensor	8100-002

**WIRING DIAGRAM**



- RELAY 1 - LOCKOUT  
3PDT, 120VAC COIL
- RELAY 2 - PROPANE  
DP5T, 12VDC COIL
- RELAY 3 - ELECTRIC  
DP5T, 12VDC COIL
- RELAY 4 - RESET  
DP5T, 12VDC COIL
- RELAY 5 - DECIDER  
3PDT, 120VAC COIL
- RELAY 6 - ELEC- HTR.  
DPDT, 120VAC COIL

- TB1 - 12V
- TB2 - 120V

RED PAINT ON VISUAL ALARM INDICATES (+)  
SEE WIRING INSTRUCTIONS FOR ADD'L INFO.