



Skokie 847-677-2010

Glenview 847-657-9020

Wheeling 847-537-2255

Hot Box

OPERATIONS / MAINTENANCE INSTRUCTIONS

1. Place cabinet in a warm area away from ventilation or cold drafts for best performance.
2. Plug three prong power cord into a single 120V, 20 amp dedicated circuit.

This cabinet is to hold the temperature of heated foods. It is not designed nor intended to heat cold foods.

Temperatures inside the cabinet can be affected by one or more of the following conditions:

- Temperature of product placed inside of cabinet.
- The surrounding ambient air temperature.
- Amount of times the cabinet door is opened and closed.
- If the cabinet is an insulated or non-insulated model.

Insulated cabinets will hold temperatures to approximately 185° F +/- 10° F. Non insulated cabinets will hold to approximately 155° F +/-10° F.

Holding Mode Instructions. ALLOW A MINIMUM OF 30 MINUTES TO REACH DESIRED TEMPERATURE

1. Push the "ON / OFF" switch to the "ON" position. Red indicator light will illuminate.
2. Push the "PROOF / HOLD" switch to the "HOLD" position. This will activate the two air/heat elements (500 W & 1000 W) inside the heat unit.
3. Set the thermostat control (marked Temperature) to 7 or 8 in the beginning to heat cabinet quickly. Then adjust to your desired temperature based on digital thermometer reading.
4. Temperature is read on the digital thermometer located on the front panel of heat unit.
5. Place the "ON / OFF" switch in the "OFF" position when heat unit is not in use.

NOTE: When unit is in "HOLD" mode the element in the water pan does not activate.

Proofing Mode Instructions. ALLOW A MINIMUM OF 30 MINUTES TO REACH DESIRED TEMPERATURE

1. Fill the 4.3 quart reservoir with DISTILLED WATER. Tap water may contain various minerals that will leave a residue on the heat element that reduces the heating capability.

2. Push the "ON / OFF" switch to the "ON" position. Red indicator light will illuminate.
3. Pre-heat the cabinet. Push the "PROOF / HOLD" switch to the "HOLD" position. This will activate the two air/heat elements (500 W & 1000 W) inside the heat unit.
4. Set the thermostat control (marked Temperature) to 7 or 8 to quickly heat the cabinet.
5. Upon the temperature reaching 90° F - 100° F push the "PROOF / HOLD" switch to the "PROOF" position.
6. Turn the temperature dial down and the humidity dial to 7 or 8. The 1000 watt element in the water pan is now activated and the water can become very hot. **WARNING - DO NOT TOUCH THE WATER!** The 500 watt internal heat element is also activated in the "PROOF" mode.
7. Once an internal temperature in your desired range is met and the humidity begins to condense on the inside of the cabinet, maximum humidity has been reached. Setting the humidity any higher will only cause more water to condense and run down the interior of the cabinet and drain from the cabinet. Turn both the temperature and humidity dials to the appropriate levels for your particular use.
8. Place the "ON / OFF" switch in the "OFF" position when heat unit is not in use.

NOTE: Different types of dough will require different conditions to proof. The above directions are only guidelines on starting the heat unit and are not designed as a standard for proofing products. There will be some experimental trials before you reach the heat and humidity levels appropriate for your products. Never place frozen dough in the proof cabinet.

Maintenance

MAKE CERTAIN THAT THE CABINET HAS COOLED DOWN AND IS UN-PLUGGED FROM ELECTRICAL SOURCE BEFORE CLEANING

1. All aluminum parts of the cabinet can be washed down with a mild detergent and water. Abrasive cleaners should not be used. Any Lexan (polycarbonate) surfaces should NOT be cleaned with any ammonia based product.
2. The water pan and immersible element can become coated with mineral deposits that will adversely affect their operation. Distilled water lessens this occurrence. De-scale or de-lime with equal amounts of white vinegar and baking soda and a medium to soft bristle brush to scrub the surfaces. Rinse thoroughly to eliminate transfer of cleaning odors to food. A weekly cleaning is recommended.