

Proof/Hot Cabinets	FL-2208
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OPERATING and MAINTENANCE INSTRUCTIONS

Models: 120PH and 121PH Series Proof/Hot Cabinets

ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
120PH-1836-B 121PH-1816-B	120	2000	16.6	60	1	5-20P
120PH-1836-B240 121PH-1816-B240	240	2000	8.6	60	1	6-15P

HOW TO INSTALL UNIT:

- Place cabinet near warm ovens.
Do **NOT** place cabinet in drafty areas or near ventilating systems.
- Plug end into proper wall outlet.
- Fill water pan (following steps a-c).

CAUTION Use of treated or soft water may be required for proper operation and to maintain warranty.

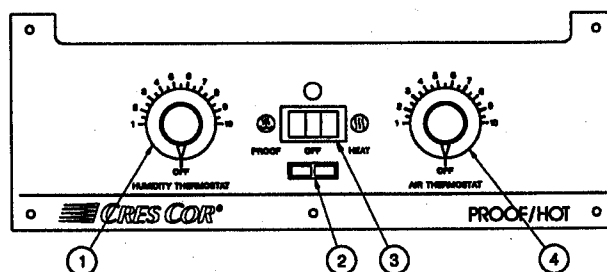
- Lift off cover.
- Fill with 3-1/2 qts. (2.6 liters) warm water.
Replace cover.
- Adjust vents on cover to half open.

HOW TO PROOF:

- Fill water pan (See *HOW TO INSTALL*).
- Push switch to *PROOF*. Yellow light will come on.
- Turn *HUMIDITY THERMOSTAT* to No.10.
- Preheat for 30 minutes.
- Put dough into cabinet.

NOTE: Cabinet temperature will drop if cold dough is added. **NEVER** put frozen dough into cabinet.

- Turn *HUMIDITY THERMOSTAT* to No.9.
NOTE: No.9-10 will give you about 95% humidity at 95° F.



CONTROL PANEL PARTS IDENTIFICATION

- Thermostat-Humidity
- Indicator Lights
- Switch
- Thermostat-Air

The thermometer shows the temperature inside cabinet.

NOTE: Check water in the water pan if you are proofing more than 90 minutes.
Fill with hot water.

Dry Proofing:

- See section *HOW TO HOLD*.
- Turn *AIR THERMOSTAT* to No. 3 for 100° F or higher.

TO TURN UNIT OFF:

Push switch to *OFF*.



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OPERATING and MAINTENANCE INSTRUCTIONS

HOW TO HOLD:

1. Push switch to *HEAT*.
2. Turn *AIR THERMOSTAT* to No. 10 (220° F).
The red indicator will light.
3. Preheat cabinet for 30 minutes.
4. Turn *AIR THERMOSTAT* to temperature needed.

NOTE: No.8 setting is about 185° F.

No.6 setting is about 155° F.

No.4 setting is about 120° F.

5. Put food into cabinet.

NOTE: Proper food holding temperature is 140° F. or higher.

TO TURN UNIT OFF:

Push switch to *OFF*.

MAINTENANCE:

HOT UNIT REMOVAL INSTRUCTIONS:

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

CLEANING INSTRUCTIONS:

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.

CAUTION

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

WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING!



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OPERATING and MAINTENANCE INSTRUCTIONS

CLEANING INSTRUCTIONS, *continued*:

HOW TO CLEAN UNIT:

	Soil	Cleaner	Method
DOOR & CABINET Inside and Outside <i>(Aluminum)</i>	DIRT	Mild *detergent and hot water, or mild abrasive cleaner.	1. Use soft, damp cloth. 2. Rinse with hot water. 3. Wipe dry
		Steam (no strong alkaline additive)	1. Rinse after steam cleaning. 2. Wipe dry.
	FINGERPRINTS, GREASE & OIL	Chemical oven cleaner for aluminum.	Follow oven cleaner manufacturer's directions.
		Mild abrasive cleaner; oily or waxy cleaner.	Apply with clean, soft cloth.
WATER SPOTS	Mild abrasive cleaner.	1. Apply with damp cloth. 2. Rinse and dry.	
DOOR <i>(Polycarbonate) (Optional)</i>	DIRT	Mild *detergent and water.	1. Wipe with soft, damp cloth. 2. Rinse well.
	GREASE & OIL	Weak, alcohol-type cleaner.	1. Wipe with soft, damp cloth. 2. Rinse well.

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

TROUBLE-SHOOTING CHART:

FAILURE

1. Indicator lights do *NOT* light.

2. Unit does *NOT* heat.

3. Unit gets too hot or won't shut off.

4. Humidity is low.

Possible Cause

1a. Circuit breaker/fuse to wall outlet blown.
1b. Cord unplugged from wall outlet or cabinet.
1c. Switch is "off."

2a. Thermostats set too low or are "off."
2b. Switch is "off."
2c. Water in pan may be low. (Proof mode)

3a. Defective electrical parts.

UNPLUG UNIT FROM WALL OUTLET.

4a. Water in pan may be low.
4b. Thermostat set too low.

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

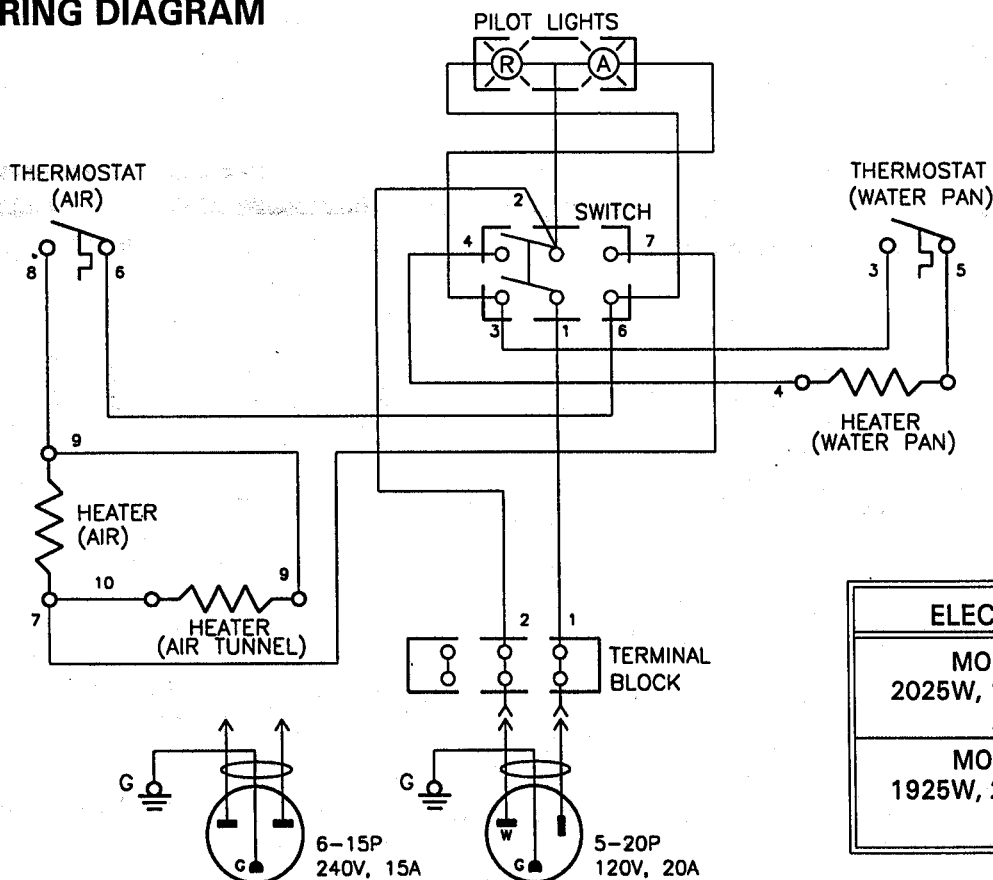
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REPLACEMENT PARTS:

DESCRIPTION	120 Volt	240 Volt
Proof/Hot Unit	PHU-18-747-50	PHU-18-747-51
Water Pan with Heater	0756-014	0756-015
Water Pan Cover	1245-001	1245-001
Heater (water pan), 1000W	0811-005-K	—
Heater (water pan), 900W	—	0811-015-K
Heater (tunnel)	0811-075	0811-078
Heater-Air Kit	0811-229-K	0811-229-1-K
Thermostat Kit	0848-062-K	0848-062-K
Switch Kit	0808-104-1	0808-104-1
Power Cord Kit	0810-065	0810-039
Indicator Lights	0766-093	0766-093- 1
Thermometer	5238-018-K	5238-018-K

WIRING DIAGRAM



ELECTRICAL SPECS.
MODEL #0747-050 2025W, 110/120V, 60Hz, 1Ph AC SERVICE
MODEL #0747-051 1925W, 220/240V, 60Hz, 1Ph AC SERVICE