

OPERATING and MAINTENANCE INSTRUCTIONS for CCB-150 Series Banquet Warming Cabinet

ELECTRICAL SPECIFICATIONS: AC SERVICE

Volts	Watts	Amps	Hertz	Phase	NEMA	*NEMA
120	1650	13.8	60	1	5-15P	5-20P
240	1650	6.9	60	1	6-15P	6-15P

* For Canadian use

HOW TO INSTALL UNIT:

1. Remove all packing materials from inside the cabinet and clean the cabinet thoroughly.
2. Install all angles and shelves before the unit is turned on.
3. Plug the power cord into the proper wall outlet.

HOW TO START UNIT:

1. Push the power switch to “ON”. Yellow light will turn on.
2. Turn the thermostat to #10 (220°F/105°C).
3. Preheat (assuming a “cold” cabinet of 75°F/25°C)
 - a) To 150°F/65°C takes about 30 minutes
 - b) To 175°F/79°C takes about 45 minutes
 - c) To 190°F/88°C takes about 1 hour.
4. Put food into the cabinet.
5. Turn the thermostat to the required temperature.

NOTE: No. 8 is about 175°F/79°C
 No. 7 is about 160°F/71°C.
 No. 6 is about 145°F/63°C

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

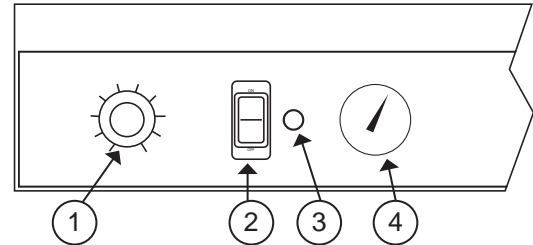
HOW TO TURN OFF UNIT:

Push power switch to “OFF”. The yellow light will turn off.

FOR CANNED FUEL USE:

The canned heat drawers on this unit have cutouts that will permit the 7-oz. can (size 3-3/8” dia. x 2-7/16” hi.) of STERNO to be used. The burn time of this size can is a nominal two (2) hours.

STERNO brand of canned heat is from the Candle Corp. of America.



REMOVABLE HOT UNIT PARTS IDENTIFICATION

1. Thermostat
2. Power Switch
3. Yellow Indicator Light
4. Temperature Display

HOW TO INSERT CANNED FUEL:

1. Install all channels and shelves before unit is put into operation.
2. Lift and pull drawer open and inset canned fuel.
3. Remove lids from canned fuel; light with external flame.
4. Close drawers completely.

It is recommended to electrically pre-heat the cabinet to at least 160°F/71°C before inserting and/or lighting the canned fuel. This will take about 45 minutes.

Approximate cabinet temperature, using a total of two(2) cans of canned fuel, will be 180°F/82°C

⚠ WARNING Risk of Fire!

Do NOT store combustible materials or flammable liquids near this appliance.

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MAINTENANCE:

1. Unplug power cord from wall outlet.
2. Lift unit off from front and rear of cabinet.

HOW TO CLEAN THE UNIT:



BEFORE CLEANING THE CABINET:

1. Allow cabinet to cool.
2. Remove Hot Unit **BEFORE** cleaning. (Unit is designed to lift off from front and rear.)
3. Do **NOT** use abrasives or harsh chemicals.

Cleaning Notes:

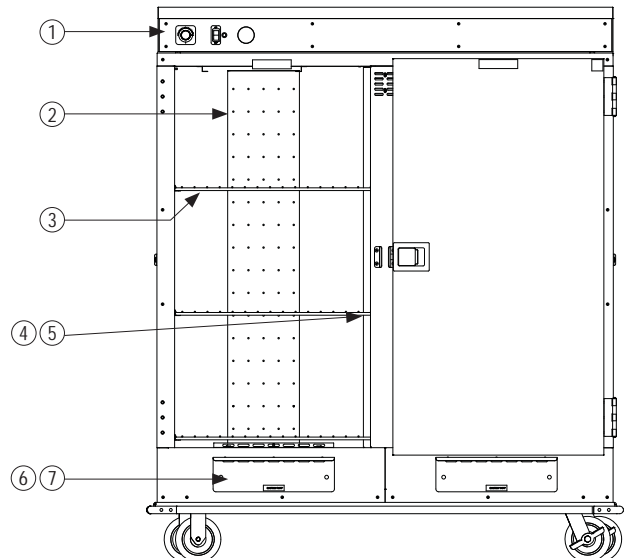
1. Wipe up spills as soon as possible.
2. Clean cabinet regularly to avoid heavy dirt build-up.
3. Make a test spot with cleaner.
4. Follow manufacturer's directions on cleaner.
5. Do not mix cleaners.
6. Avoid drips and splashes.

	Soil	Cleaner	Method
CABINETS (Stainless Steel)	Routine Cleaning	Soap, ammonia, or detergent* and water	1. Sponge on with cloth. 2. Rinse.
	Stubborn spots and stains	Mild abrasive made for stainless steel	1. Apply with damp cloth. 2. Rub lightly.
	Burnt-on foods or grease.	Chemical oven cleaner	1. Apply generous coating. 2. Allow to stand for 10-15 minutes. 3. Rinse. 4. Repeat application if necessary.
	Hard water spots and scale.	Vinegar	1. Swab or wipe with cloth. 2. Rinse dry.

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

REMOVABLE PARTS IDENTIFICATION:

Description	Qty.
1. Hot Unit	1
2. Air Tunnels.....	2
3. Wire Grids.....	6
4. Channel Post	1
5. Shelf Channels	3
6. Canned Fuel Drawers.....	2
7. Canned Fuel Covers.....	2



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TROUBLE-SHOOTING CHART:

FAILURE	POSSIBLE CAUSE
1. Yellow light at switch does NOT light.	1a. Circuit breaker/fuse to wall outlet blown. 2a. Cord is unplugged from wall outlet. 3a. Switch is “ OFF. ”
2. Unit does not get hot.	2a. Thermostat 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. Blower does not work or makes noise.	4a. Defective Blower
5. Excess moisture in cabinet.	5a. Open vent. 5b. Foods taken from oven or fryer should be “slacked out” for 5 minutes before placing in hot cabinet.

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.

REPLACEMENT PARTS:

DESCRIPTION	120 VOLT	240 VOLT
Hot Unit	HU18671-164*	HU18671-165
Blower Kit	0769-180-K	0769-182-K
Heater Kit	0811-214-01	0811-215-01
Thermostat Kit	0848-062-K	0848-062-K
Thermometer Kit	5238-030-K	5238-030-K
Power Cord	0810-029-02*	0810-039-03
Switch Kit	0808-116-K	0808-116-K
Pilot Light	0766-094	0766-095

For Canadian Use:*

Hot Unit (120 Volt)	HU18671-164C
Power Cord Plug	0713-017

CABINET PARTS:

DESCRIPTION	PART NO.
Door Latch Kit	1006-143-K
Door Strike	1006-144-K
Door Hinge	0519-084
Door Gasket	0861-225
Door Assembly Complete	1221-462-K
Wire Grid	1170-204
Push Handle	1072-089
Canned Heat Drawer	5069-009-K
Canned Heat Cover Ass'y	0977-080-K
Center Channel Assembly	1043-049-K

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ELECTRICAL SPECS
 HOT UNIT #0671-164
 1650W, 120V, 60Hz, 1 Ph
 AC SERVICE

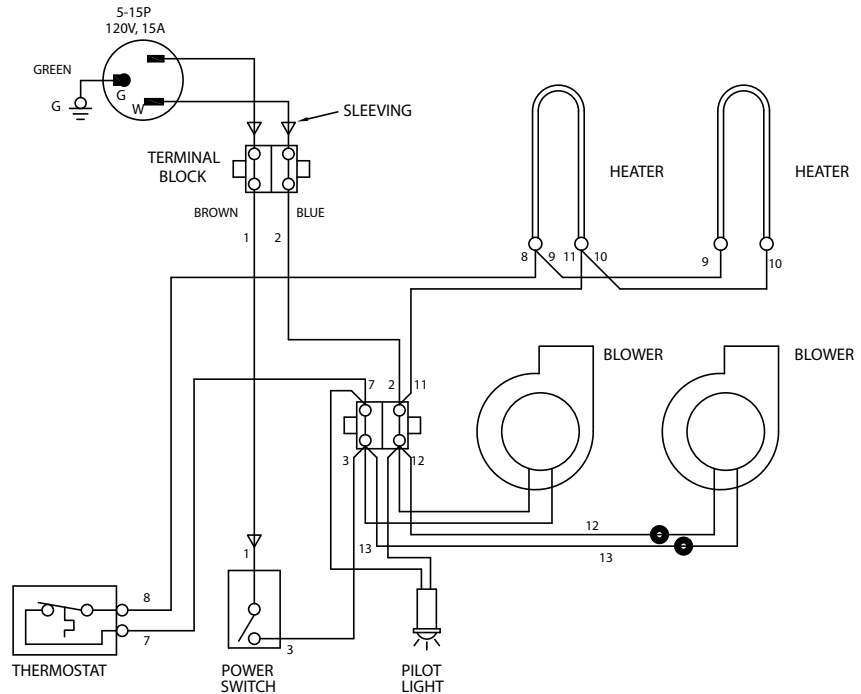


DIAGRAM FOR 120V UNITS

HOT UNIT #0671-165
 1650W, 240V, 60Hz, 1 Ph
 AC SERVICE

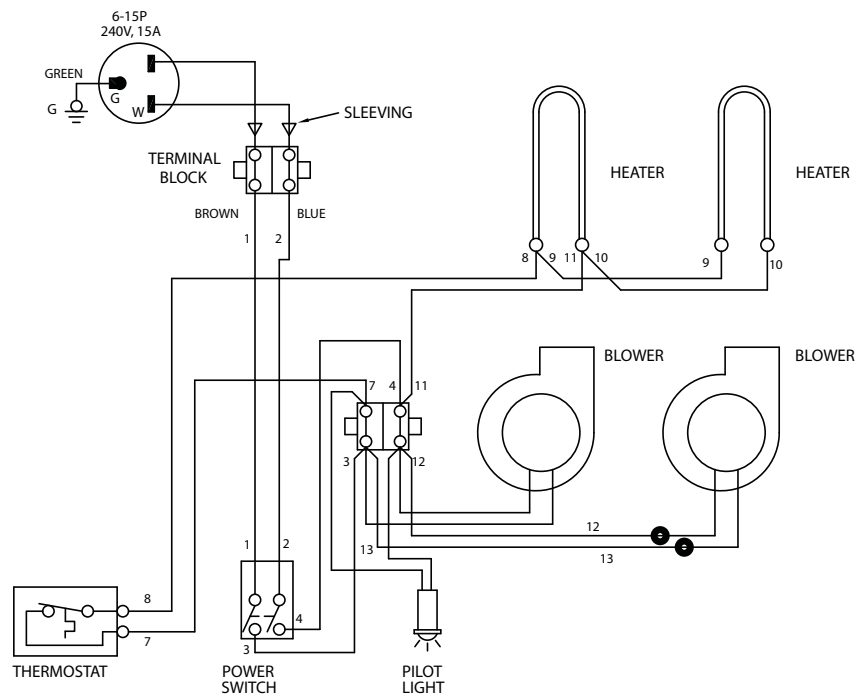


DIAGRAM FOR 240V UNITS