

OPERATING and MAINTENANCE INSTRUCTIONS

Models: EB Banquet Warming Cabinets

ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
EB-64	120	1500	12.5	60	1	5-15P
EB-96						
EB-120	208	1500	7.3	60	1	6-15P
EB-150						
EB-150-XX	240	1500	6.3	60	1	6-15-P

Models are designed for AC Service.

HOW TO INSTALL UNIT:

1. Remove all packing material from inside the cabinet and clean cabinet thoroughly.
2. Install all channels and shelves before the unit is put into operation.
3. Plug the power cord into the proper wall outlet.

TO TURN OFF UNIT:

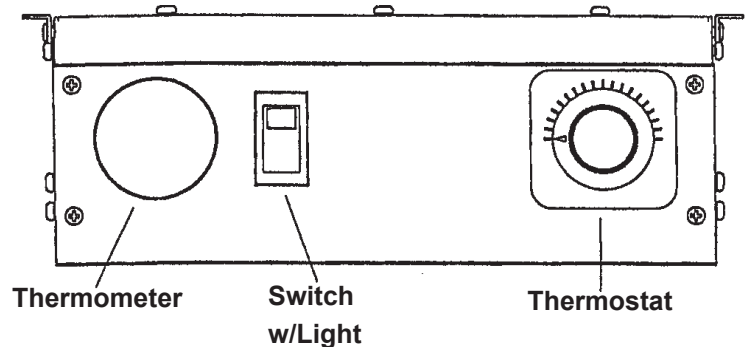
Push the POWER switch to "OFF".
 The *yellow* light will go out.

HOW TO START UNIT:

1. Turn the *POWER* switch "ON". The yellow light will turn on.
2. Turn the thermostat to no. 10.
3. Preheat (assuming a "cold" cabinet of 75°F/25°C):
 To 150°F/65°C takes about 30 mins.
 To 175°F/79°C takes about 45 mins.
 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 180°F/82°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.



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WARNING

MAINTENANCE:

Hot Unit Removal Instructions

1. Unplug power cord from wall outlet and remove cord from clip.
2. Lift up the bottom shelf; then lift up the hot unit about 5 inches and pull out.

Cleaning hints:

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:

BEFORE Cleaning the Cabinet:

1. Allow cabinet to cool.
2. Remove hot unit from cabinet.
3. Do NOT use abrasives or harsh chemicals.
4. High pressure cleaning is recommended for cabinet exterior.

	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.*

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TROUBLE-SHOOTING CHART:

FAILURE:

1. *Yellow* light at switch does NOT light.
2. Unit does not heat.
3. Unit gets too hot or won't shut off.
4. Blower does not work or makes noise.
5. Excess moisture in cabinet.

POSSIBLE CAUSE:

- 1a. Circuit breaker/fuse to wall outlet is blown
- 1b. Cord is unplugged from wall outlet.
- 1c. Switch is "OFF."
- 2a. Thermostat set too low or is "OFF."
- 2b. Switch is "OFF."
- 3a. Defective electrical parts.
- UNPLUG UNIT FROM WALL OUTLET**
- 4a. Defective blower
5. "Slack out" foods from oven or fryer for 5 minutes before putting in hot cabinet.

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

REPLACEMENT PARTS:

DESCRIPTION	120 VOLT	208 VOLT	240 VOLT
Power Unit	1254-065	1254-066	1254-067
Blower Kit	0769-180-K	0769-182-K	0769-182-K
Heater Kit	0811-244	0811-245	0811-246
Thermostat Kit	0848-062-K	0848-062-K	0848-062-K
Thermometer Kit	5238-030-K	5238-030-K	5238-030-K
Power Cord	0810-029-02	0810-039-03	0810-039-03
Power Switch	0808-113-K	0808-113-01-K	0808-113-01-K
Terminal Block	0852-091	0852-091	0852-091

CABINET MODEL NOS:	EB-64	EB-96	EB-120	EB-150/EB-150XX
Door Latch	1006-143-K	1006-143-K	1006-143-K	1006-143-K
Door Strike	1006-151-K	1006-151-K	1006-151-K	1006-151-K
Door Hinge	0519-084	0519-084	0519-084	0519-084
Door Gasket Kit	0861-285-K	0861-285-K	0861-281-K	0861-282-K
Door Assembly, Complete	1221-615	1221-615	1221-607	1221-611
Wire Grid	1170-232	1170-232	1170-205	1137-231
Pull Handle	0911-119	0911-119	0911-119	0911-119

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