

## OPERATING and MAINTENANCE INSTRUCTIONS

### Models: EB-150 Banquet Warming Cabinet

#### ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	NEMA
EB-150	120	1500	12.5	60	1	5-15P
*EB-150-CAN	120	1500	12.5	60	1	5-20P
EB-150-208	208	1500	7.3	60	1	6-15P
EB-150-240	240	1500	6.3	60	1	6-15P

*Models are designed for AC Service.*

*\*For Canadian use.*

#### 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:

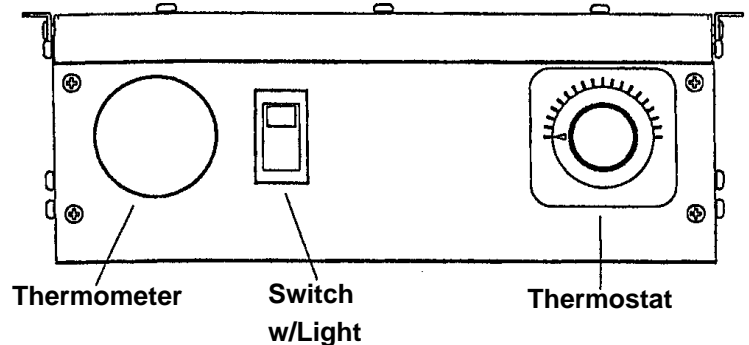
Push the POWER switch to "OFF".  
 The yellow light will go out.

#### 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. 6 is about 155°F/69°C

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



Insulated Banquet Cabinet	FL-2257
Rev. 4 (4/07)	Page 2 of 4

## OPERATING and MAINTENANCE INSTRUCTIONS

### Models: EB-150 Banquet Warming Cabinet

### **WARNING**

#### MAINTENANCE:

##### Hot Unit Removal Instructions

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

##### 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.

#### HOW TO CLEAN UNIT:

	SOIL	CLEANER	METHOD
<b>CABINET</b> (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 sponge or cloth 2. Rub lightly
	Burnt-on foods or grease	Chemical oven cleaner	Follow oven cleaner manufacturer's directions

*\*Mild detergent include soaps and non-abrasive cleaners*

## OPERATING and MAINTENANCE INSTRUCTIONS

### Models: EB-150 Banquet Warming Cabinet

#### 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
- 5a. Open vent
- 5b. "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	1254-047	1254-048	1254-049
Blower Kit	0769-005-K	0769-006-K1	0769-006-K1
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

#### CABINET PARTS:

Door Latch	1006-143-K
Door Strike	1006-151-K
Door Hinge	0519-084
Door Gasket Kit	0861-243
Door Assembly Complete	1221-529
Wire Grid	1170-205
Push Handle	1072-117-K

#### EB-150-CAN: (120V for Canada)

Power Unit	1254-050
Power Cord	0810-029-03

Insulated Banquet Cabinet	<b>FL-2257</b>
Rev. 4 (4/07)	Page 4 of 4

## OPERATING and MAINTENANCE INSTRUCTIONS

### Models: EB-150 Banquet Warming Cabinet

