

OPERATING and MAINTENANCE INSTRUCTIONS
Taco Bell Hot Cabinet
Full Size Model: H137S27D1TBCE & H137S27D1LTBCE
Half Size Model: H137S273D1TBCE & H137S273D1LTBCE



H137S27D1TBCE
H137S27D1LTBCE



H137S273D1TBCE
H137S273D1LTBCE

Cabinet model number: _____

Cabinet serial number: _____

Authorized Service Agency: _____

Ph: _____ Fax: _____

Read instructions before operating.

This appliance intended for maintaining temperature of pre-cooked foods.

Keep this manual for future reference.

Original Instructions

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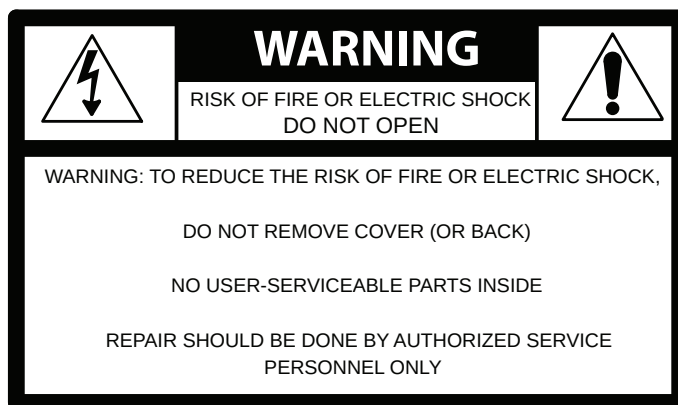
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SERVICE POLICY and AGENCY LIST	FL-1400

Model Identification:

Look for this label on the back of your cabinet. This information is needed when calling for questions or service.



INSTALLATION INSTRUCTIONS



INSTALLATION:



To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes.

(FOR EQUIPMENT WITH CE MARK ONLY)

To prevent electric shock hazard, this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose. The equipotential lug is marked with the following symbol



Refer to the table below for electrical ratings:

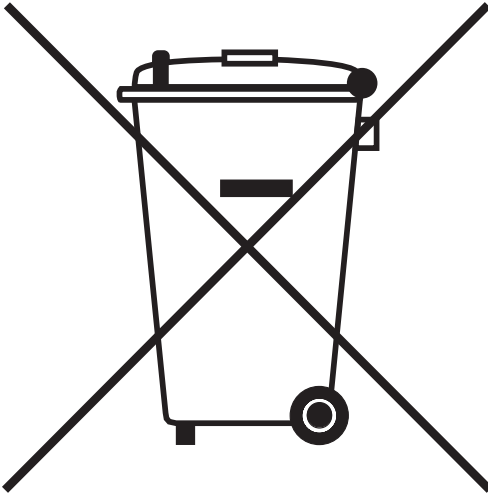
ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase
H137S273D1TBCE	230	1500	6.5	50	1
H137S27D1TBCE	230	2000	8.6	50	1

Note: The above model number is a basic model. It may include letters: L, GA, HT, or ending with S.

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INSTALLATION & OPERATION INSTRUCTIONS



NOTE:

Our products have been evaluated to the WEEE directive. We have also reviewed our products to determine if they comply with the Restriction of Hazardous Substances directive (RoHS) and have redesigned our products as needed in order to comply. To continue compliance with these directives, this unit must not be disposed as unsorted municipal waste. For proper disposal, please contact The Authorized Agent:

Eurocatering Equipment Limited
Unit 3 Turnpike Close, Off Bilton Way
Lutterworth Leicestershire, LE17 4YB
United Kingdom

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

INSTALLATION:

1. Remove all paper, packing materials and parts from inside of cabinet.
2. Remove protective paper and vinyl material from outside surfaces of cabinet.
3. Place the cabinet in a well-ventilated area. When facing the cabinet, the right side should be no closer than 24 inches (61 cm) to the nearest wall/object to maintain proper ventilation.
4. Place cabinet on level floor. Cabinet legs are adjustable by turning bottom of foot to level the cabinet. Screws can be used to affix feet to floor.
5. Install tunnels. Note that there is a right hand and left tunnel. Check fit.
6. Install hot unit on cabinet top and insert angles into slots on tunnels. Fasten hot unit to the side of the cabinet with the (4) provided screws.
7. Plug cord end into proper wall outlet.

OPERATION:

FIRST TIME START-UP:

1. Push the POWER switch to “ON”, and run the cabinet for one hour.

NOTE: DO NOT PUT FOOD INTO THE CABINET!

This step is to burn off manufacturing oils and excess adhesive.

2. Let the cabinet cool and wipe the inside clean with detergent and hot water before first use.

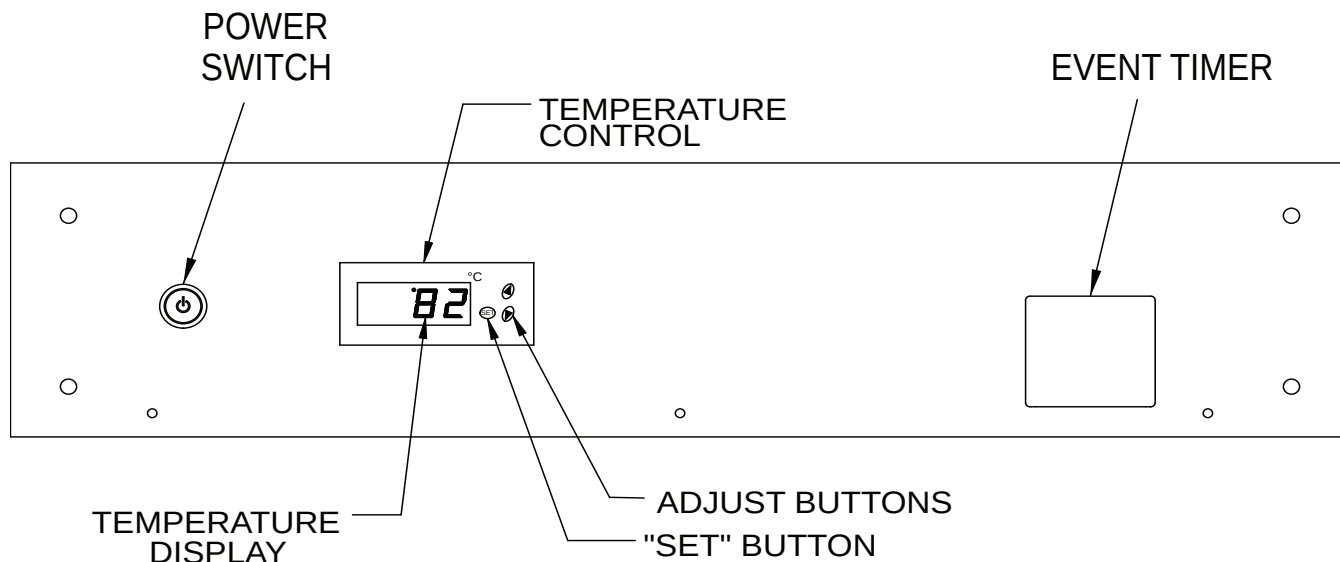


Do not move this equipment, if it is on wheels, during operation.



Air is **VERY HOT** when door is opened.

OPERATING & MAINTENANCE INSTRUCTIONS



HOW TO HOLD:

1. Push POWER switch to "ON." POWER LIGHT will come on.
2. The control is preset to maintain an average temperature of 165°F(74°C). Displayed temperatures will change during loading and unloading of product.
3. Preheat cabinet for 45 minutes.
4. Load product into cabinet. Maximum recommended load is 120 lbs. **Use caution when loading hot product into cabinet, especially upper shelves. Wear protective clothing in case of spills.**

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

HOW TO SET TIMER:

See FL-2383 for instructions.

! WARNING Air is **VERY HOT** when door is opened.

HOW TO CLEAN THE UNIT:

! WARNING

BEFORE cleaning the cabinet:

1. Turn off controls and disconnect from power supply.
2. Allow cabinet to cool.

! CAUTION

1. Do **NOT** use abrasives (steel wool) or harsh chemicals (chlorine, bromine, iodine or ammonia).
2. Do **NOT** use water sprayer (pressure sprayer) to clean the cabinet.

Cleaning hints:

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

NOTE: Gaskets are removable for cleaning.

MAINTENANCE INSTRUCTIONS

HOW TO CLEAN THE UNIT (*continued*):

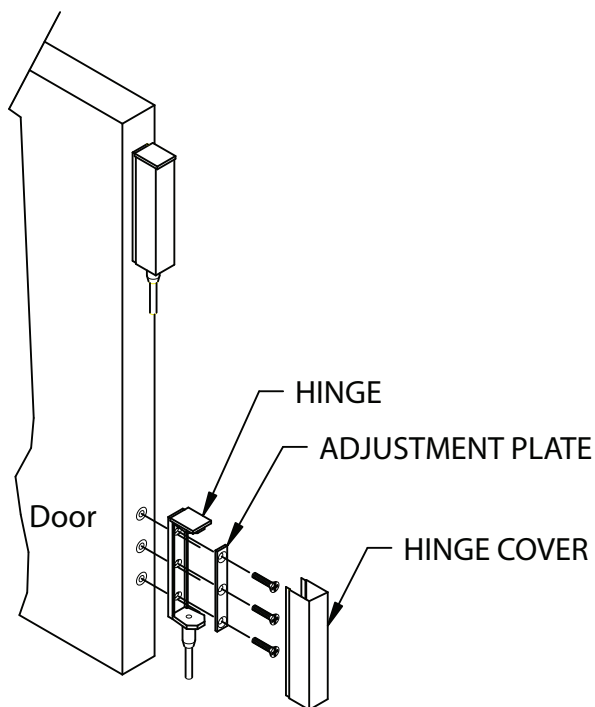
	Soil	Cleaner	Method
CABINET Inside and Outside (Stainless Steel)	DAILY CLEANING	Mild detergent and hot water.	1. Sponge on with cloth. 2. Rinse with water 3. Wipe dry
	STUBBORN SPOTS AND STAINS	Mild abrasive made for stainless steel	1. Apply with damp sponge or cloth. 2. Rub lightly 3. Rinse with water and wipe dry.
	BURNT-ON FOODS OR GREASE	Chemical oven cleaner for stainless steel	Follow oven cleaner's manufacturer's directions.
	HARD WATER SPOTS and SCALE	Vinegar	1. Swab or wipe with cloth. 2. Rinse dry.
<i>*Mild detergents include soaps and non-abrasive cleaners.</i>			

CAUTION

**Do not reverse door openings.
It may result in injury.**

How to adjust/tighten the hinges:

1. Open the door 180°, lift it up and off. Lay it down with the outside up.
2. Remove hinge covers with a screwdriver.
3. Loosen the screws that hold hinges to the door. Those holes are slotted for adjustment.
 - a) Push the hinge back for the door to close easier; or
 - b) Pull the hinge forward to close the gap between the door and the cabinet.
4. Tighten the screws and then test the door.



MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE

WARNING

**IF UNIT GETS TOO HOT OR WON'T SHUT OFF, DISCONNECT
POWER AT BRANCH PANEL. DO NOT UNPLUG CORD!**

SIMPLE TROUBLE-SHOOTING CHART:

FAILURE

1. Switch or control does NOT light up.
2. Unit does not heat or not heating properly
3. Unit gets too hot or won't shut off.
4. Blower does not work or makes noise
5. Thermostat control reads (356) or (-99).
6. GFCI device trips

POSSIBLE CAUSE

- 1a. Switch is "OFF"
- 1b. Cord is unplugged from wall outlet.
- 1c. Circuit breaker/fuse to wall outlet tripped/blown.
- 1d. Defective switch or control.
- 2a. Temperature control is set too low or switch is "OFF".
- 2b. Doors are open too much.
- 2c. Gaskets are worn or torn.
- 2d. Thermometer not reading true temperature. Check cabinet temperature with another thermometer.
- 2e. Defective heater, relay, blower or control.
- 3a. Defective thermostat, relay, high limit or heating element.
- 4a. Defective blower.
5. Temperature probe defective.
- 6a. Plug the cabinet into a non-GFCI outlet and set the temperature control to its maximum. Let the cabinet run for about 1 hour to dry out the heating element from any moisture that may have been absorbed. After drying the heating element, plug cabinet into the GFCI receptacle; the cabinet should run properly. **If the GFCI device continues to trip, call the factory Authorized service agent.**

If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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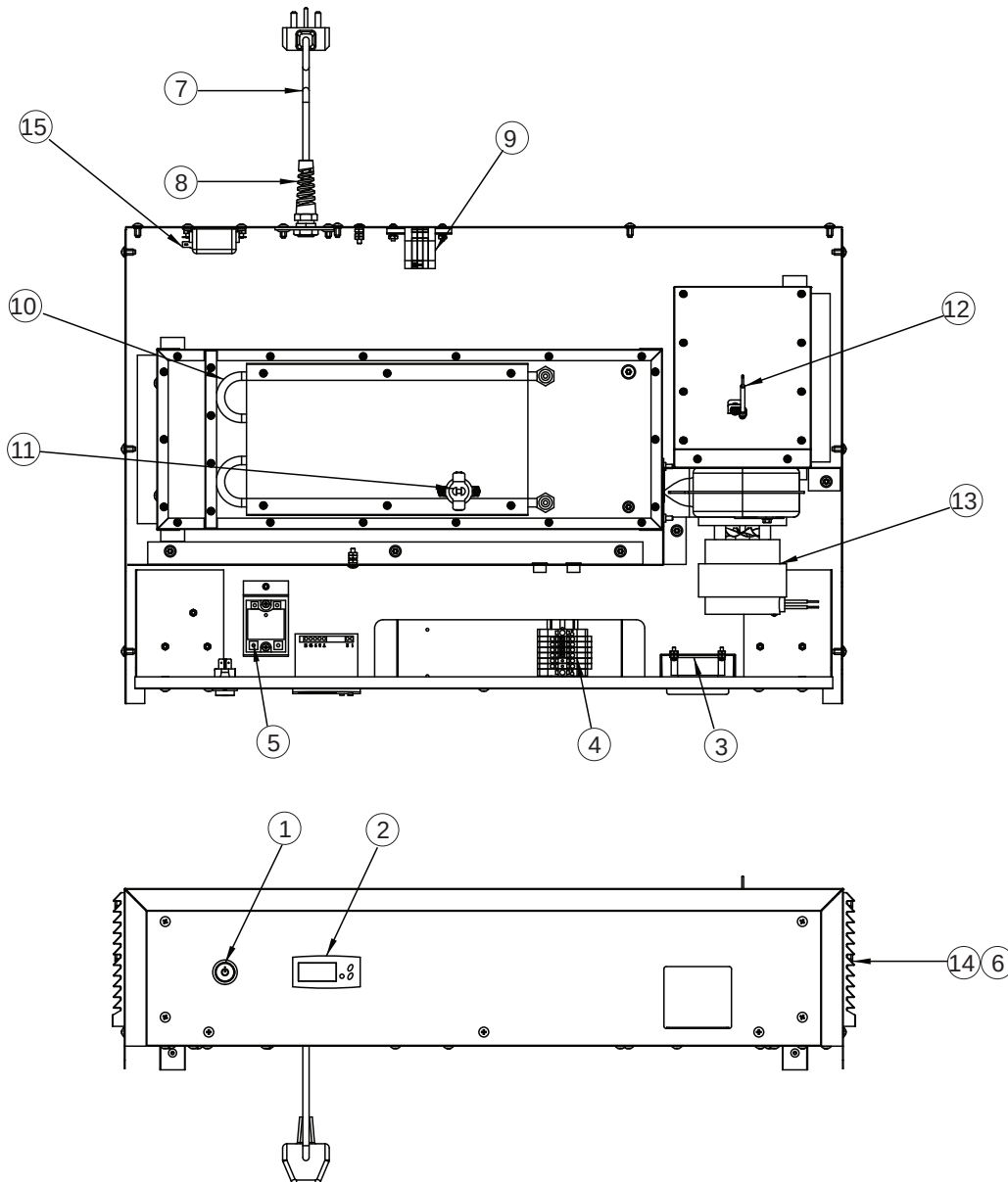
REPLACEMENT PARTS

Include all information on nameplate when ordering parts

ELECTRICAL REPLACEMENT PARTS:

Hot Unit (2000W) [HU671198CE](#)

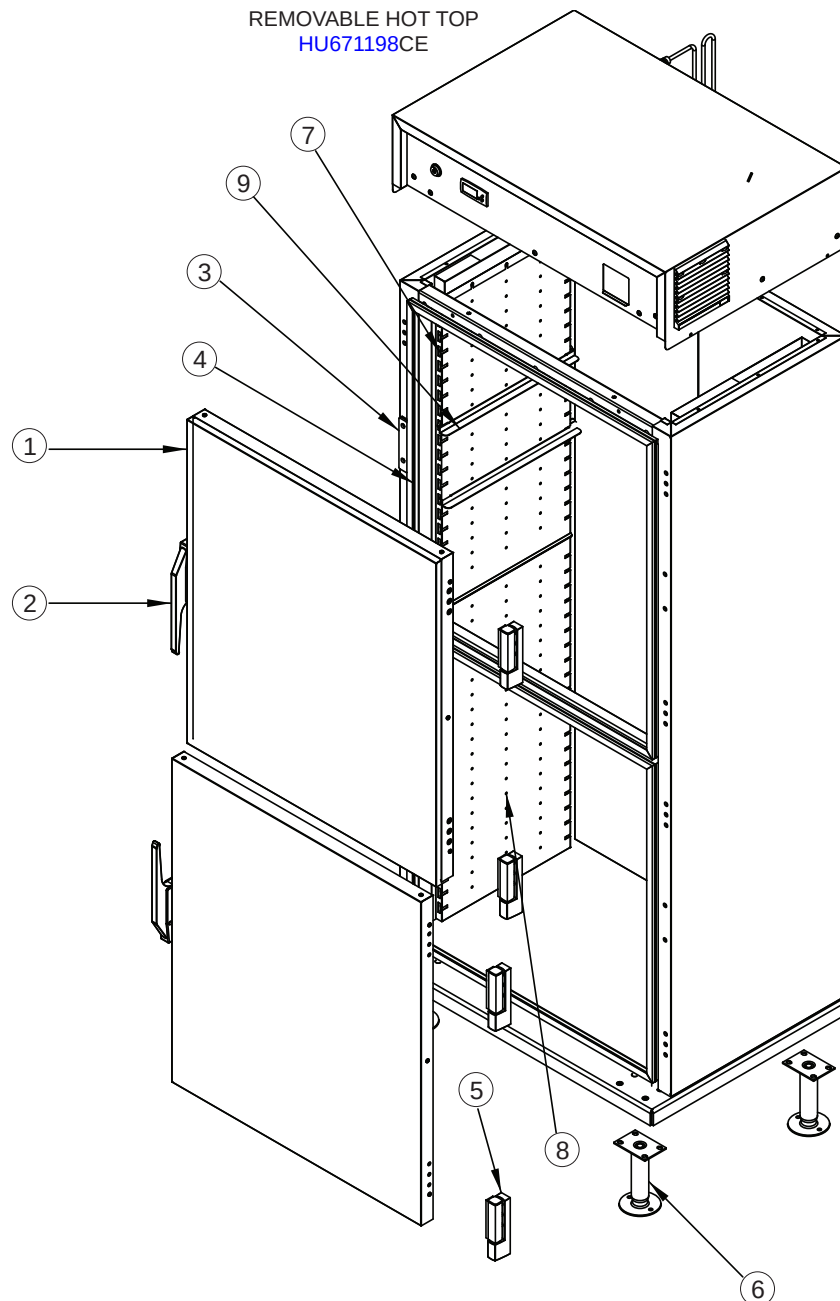
Hot Unit (1500W) [HU671199CE](#)



<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PART NO.</u>
1	Power Switch	0808-125
2	Thermostat Control	0848-084-TB
	(2000W)	
	Thermostat Control	0848-084-TBH
	(1500W)	
3	Timer, Event	0849-102
4	Terminal Block	0978-025
5	Relay, Solid State	0857-134
6	Vent Fan (2000W)	0769-205
	Vent Fan (1500W)	0769-174
7	Power Cord	0810-174
8	Strain Relief	0818-082
9	Terminal Block (Rear)	0978-026
10	Heater Kit (2000W)	0811-023-K
	Heater Kit (1500W)	0811-020-K
11	High Limit	0848-085
12	Thermostat Probe	0848-087
13	Blower Kit (2000W)	0769-204
	Blower Kit (1500W)	0769-182-K
14	Louvered Fan Guard	0769-207
	(2000W)	
	Louvered Fan Guard	0769-208
	(1500W)	
15	Noise Filter	0858-010

REPLACEMENT PARTS

Include all information on nameplate when ordering parts



FULL-SIZE CABINET REPLACEMENT PARTS: H137S27D1TBCE

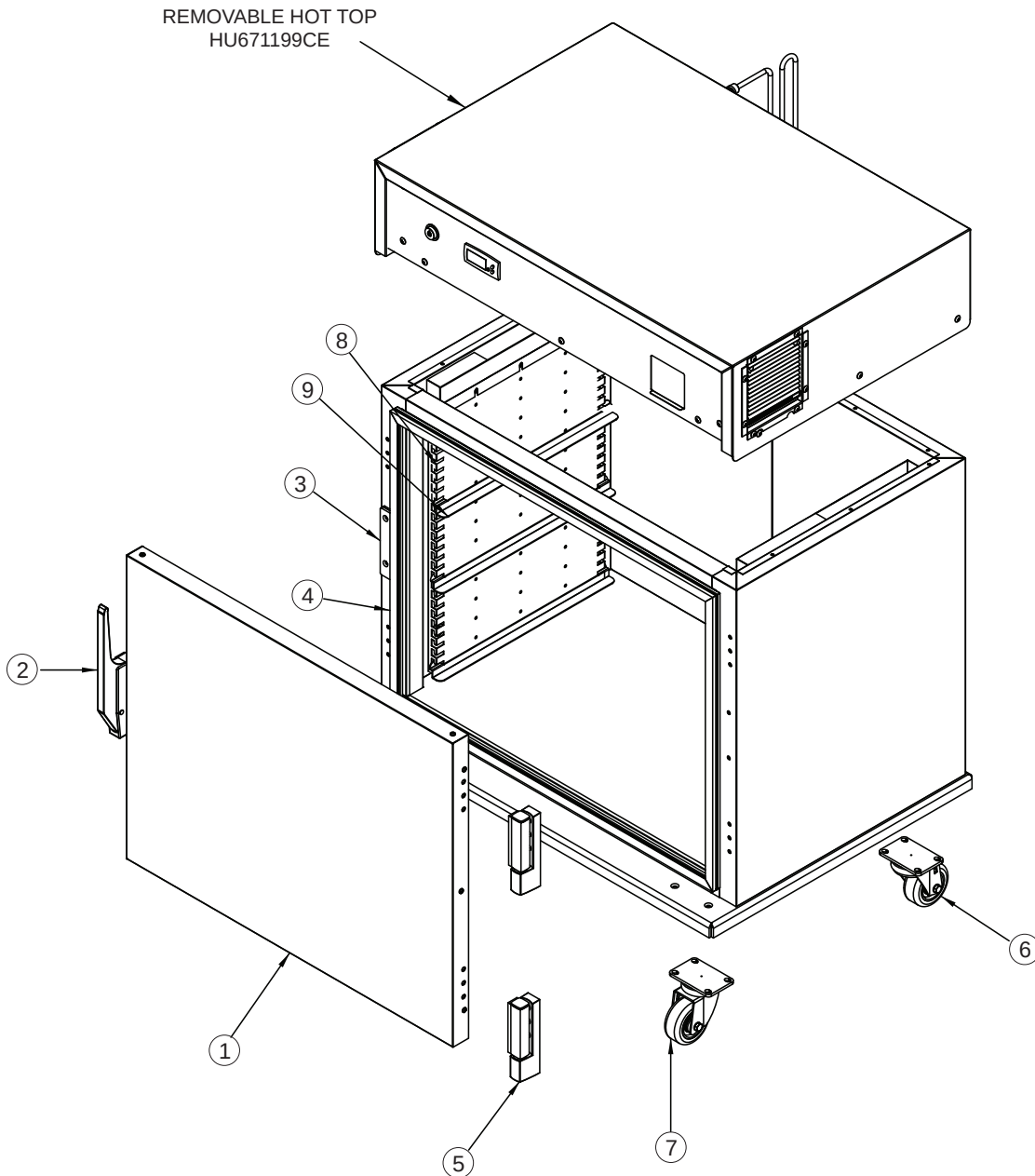
Item	Description	Part No.	Item	Description	Part No.
1	Door Assembly	X12561-89	7	Tunnel, Top side	X12561-81
2	Latch Assembly	1006-120-01-K	8	Tunnel, Lower side	X12561-36
3	Strike, Magnetic	1006-120-02-K	9	Angle Kit (set of 2)	X12561-37-K
4	Gasket	X12561-166		Wire Shelf	1170-247
5	Hinge Kit (set of 2)	0519-087-K			
6	Legs (set of 2)	1206-067-K1			

Note: Maximum weight of empty appliance: 330 lb (150 kg).

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REPLACEMENT PARTS

Include all information on nameplate when ordering parts



HALF-SIZE CABINET REPLACEMENT PARTS: H137S273D1TBCE

Item	Description	Part No.	Item	Description	Part No.
1	Door Assembly	X12561-165	6	Caster (Qty. 1)	0569-313-K
2	Latch Assembly	1006-120-01-K	7	Caster with Brake (Qty. 1)	0569-313-BK
3	Strike, Magnetic	1006-120-02-K	8	Tunnel, Side	X12561-157
4	Gasket	X12561-158	9	Angle Kit (set of 2)	X12561-37-K
5	Hinge Kit (set of 2)	0519-087-K		Wire Shelf	1170-247

Note: Maximum weight of empty appliance: 190 lb (86.5 kg).

WIRING DIAGRAM

