

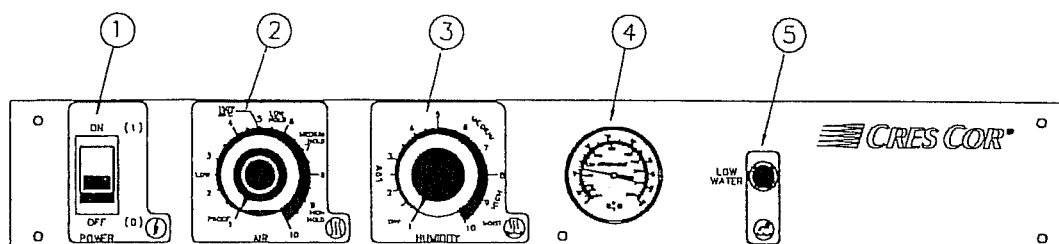
OPERATING and MAINTENANCE INSTRUCTIONS

for Model H151FWUA12 Humidity Holding Cabinet

ELECTRICAL SPECIFICATIONS:

MODEL	Volts	Watts	Amps	Hertz	Phase	NEMA
H151FWUA12	120	2000	16.7	60	1	5-20
	240	2000	8.3	60	1	6-15

SANITATION
CLASSIFIED

CLASSIFIED TO
NSFI STD 4-1996


CONTROL PANEL PARTS IDENTIFICATION

- | | |
|----------------------------|----------------------|
| 1. Switch – “On-Off” | 4. Thermometer |
| 2. Thermostat – “Air” | 5. “Low Water” Light |
| 3. Thermostat – “Humidity” | |

HOW TO INSTALL UNIT:

1. Place cabinet on level floor.
2. Plug cord into proper wall outlet.
3. Fill water pan with 3 gallons (11 liters) of *HOT* water.
4. Turn power switch to “ON”, turn the air thermostat to “HIGH” (No.9) and run unit for 1/2 hour.

CAUTION

Use of treated water is recommended for proper operation and to maintain warranty. It will reduce scaling.

HOW TO PROOF:

1. Fill water pan with *HOT* water.
2. Turn power switch to “ON”.
3. Turn “AIR” thermostat to “PROOF” (No.1).
4. Turn “HUMIDITY” thermostat to No.3½.
5. Pre-heat for 1/2 hour.
6. Put fresh or *fully thawed* dough into cabinet.

NOTE: Do *NOT* put in frozen dough.

LOW WATER LIGHT:

When water needs to be added to the pan, a buzzer will sound for a few seconds and the *Low Water Light* will stay on until the pan is refilled.

HOW TO HOLD:

No water needed in pan.

1. Turn power switch to “ON”.
2. Turn “AIR” thermostat to desired temperature. (See *Thermostat Settings*, page 2.)
3. Pre-heat for 1/2 hour.
4. Put product into cabinet.

HOW TO HOLD WITH HUMIDITY:

1. Fill water pan with *HOT* water.
2. Turn power switch to “ON”.
3. Turn “AIR” and “HUMIDITY” thermostats to desired setting. (See *Thermostat Settings*, page 2.)
4. Put product into cabinet.

WARNING

Air is *VERY HOT* when door is opened.

MAINTENANCE:

HOT UNIT REMOVAL

1. Disconnect power cord from wall outlet.
2. Remove hot unit top cover.
3. Remove the four (4) Phillips screws inside (two [2] on each side) which secure it to the cabinet.
4. Disconnect the wires that feed down through the right side to the cabinet body and bottom water pan. Lift off hot unit.

MAINTENANCE: WATER PAN

Drain, wipe and fill water pan daily.
(Clear vinyl drain-hose is provided.)

1. Push hose onto drain nozzle under the base.
2. Turn knob to open the drain.

To Fully Dry Out:

1. Drain until 1/8" of water is left in pan bottom.
2. Turn Humidity Thermostat to "High" until water is gone.
3. Wipe out pan.

CAUTION

Delime or descale water pan parts as required, to prevent damaging build-up.
WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.

WARNING

BEFORE cleaning the cabinet: Unplug cord from wall.

Do NOT hose cabinet with water.

Do NOT get water on controls.

Do NOT use abrasives or harsh chemicals.

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 UNIT:

	Soil	Cleaner	Method
CABINET Inside and Outside (Stainless Steel)	ROUTINE CLEANING	Soap, Amonia, or mild *detergent and 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.
	BURNT-ON FOODS OR GREASE	Chemical oven cleaner for stainless steel.	Follow oven cleaner manufacturer's directions.
	HARD WATER SPOTS and SCALE	Vinegar	1. Swab or wipe with cloth. 2. Rinse and dry.

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

SOME TYPICAL THERMOSTAT SETTINGS:

THERMOSTAT SETTINGS		RESULT		THERMOSTAT SETTINGS		RESULT	
Air	Humidity	Cab. Temp	Humidity	Air	Humidity	Cab. Temp.	Humidity
150° F	Off	150° F	N/A	Low Hold	Med	160° F	50%
Med Hold	Off	175° F	N/A	Low Hold	High	160° F	95%
High Hold	Off	205° F	N/A	Med Hold	Low	170° F	15%
Maximum	Off	220° F	N/A	Med Hold	Med	170° F	35%
Proof	3½	100° F	98%	Med Hold	High	170° F	85%
Low	Low	115° F	98%	Med Hold	Max	170° F	90%
Low	Med	150° F	95%	High Hold	Low	205° F	7%
Low	High	150° F	95%	High Hold	Med	205° F	15%
Low Hold	Low	160° F	30%	High Hold	High	205° F	40%
				Maximum	Maximum	220° F	30%

NOTE: These settings are based on laboratory conditions and may differ from conditions at point of use.
Experiment with the settings to determine what is best for your application.

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TROUBLE-SHOOTING CHART:

FAILURE	Possible Cause/Check
1. Unit does not heat.	1a. Thermostat turned up. 1b. Switch is "On." 1c. Cord is plugged into outlet. 1d. Circuit-breaker/fuse for wall outlet.
2. Unit will not turn off.	2a. Defective electrical parts. UNPLUG UNIT FROM WALL OUTLET.
3. Humidity is low.	3a. Water in pan may be low. 3b. Thermostat set too low.

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.

Hot Unit: HU1867151

water pan
1017-059-K1

REPLACEMENT PARTS:

DESCRIPTION	120V.	240V.
Cord Set	0810-065-1	0810-039
Switch	0808-116	0808-116
Heater (Bottom), 1000W	0811-248	0811-252
Thermostat Kit	0848-008-ACK	0848-008-ACK
Terminal Block (rear)	0852-091	0852-091
Terminal Block (front)	0852-093	0852-093
Heater Kit (Hot Unit), 1000W	0811-214	0811-215
Door Latch Kit	1006-120-01	1006-120-01
Hinge Kit	0519-074-K	0519-074-K
Thermometer Kit (Std.)	5238-030	5238-030
Thermometer Kit (°F)	5238-034-K	5238-034-K
Thermometer Kit (°C)	5238-034-K1	5238-034-K1
Pilot Light (Amber)	0766-094	0766-095
Ass'y., Water Pan	0756-021	0756-023
Strain Relief	0818-048	0818-057
Valve-Ball	0898-015	0898-015
Switch-Liquid Level	0857-122	0857-122
Relay-Time Delay	0857-121	0857-124
Buzzer	0908-006	0908-007
Blower Kit	0769-005-K	0769-006-K
Vent Fan	0769-165	0769-166

Relay

0857-130

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