



USER MANUAL



INSULATED HEATED HOLDING, COMBINATION HEATED HOLDING, AND PROOFING CABINETS

SERVITE HEATED CABINETS ARE FOR HOT FOOD HOLDING APPLICATIONS ONLY.
THIS MANUAL COVERS CABINETS WITH ELECTRICAL RATINGS OF: 120V • 60HZ • 2000W

Models: 423CC1UFICF, 423CC1UFISF, 423CC1UFICD, 423CC1UFISD, 423CH1UFICF,
423CH1UFISF, 423CH1UFICD, 423CH1UFISD, 423CH2UFISF, 423CC2UFISF



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Congratulations on your purchase of a ServIt Insulated Cabinet. They are designed to keep foods at optimum temperatures without affecting quality. They are built for commercial use with rugged metal construction, heavy-duty hardware, fully adjustable universal slides, and easy-to-use controls. Combination module cabinets have additional functionality to proof breads, pastries, and more, giving you dual flexibility all in a single unit.

This manual provides the installation, safety, and operating instructions for Insulated Holding and Proofing Cabinets. ServIt recommends all installation, operating, and safety instructions appearing in this manual to be read prior to installation or operation of the unit.



LISTED



NEMA
5-20P

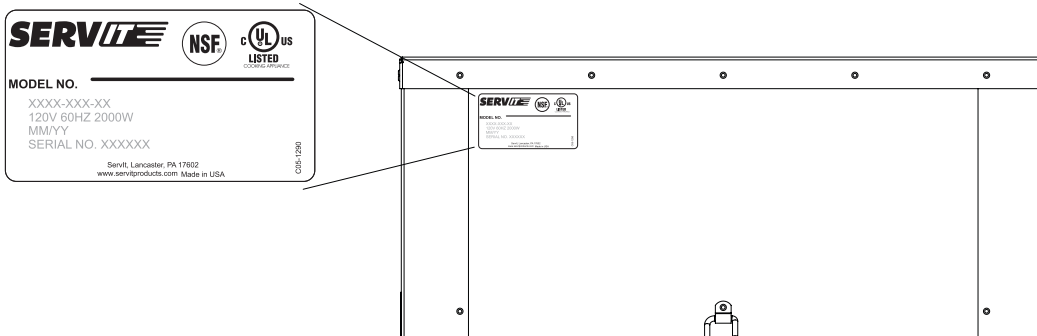
CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

SAFETY INFORMATION

- WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed into this cabinet. Use a food probe to check internal food temperature - the cabinet temperature is not necessarily the internal food temperature.
- WARNING:** Only certified and insured food service technicians should attempt to service the unit.
- WARNING:** Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.
- WARNING:** This cabinet is for hot food holding applications only.
- WARNING:** This unit is not designed or intended to cook raw food or reheat prepared food.
- CAUTION:** Stainless steel water pan must be installed over moisture element inside cabinet during operation. Plastic drip pan can NOT be used inside cabinet and shall be installed outside the cabinet, below the drip trough.
- CAUTION:** Do not spray or pour water on the module.
- CAUTION:** Water dripping onto the floor from open doors can be a slip hazard.
- CAUTION:** Use of this unit other than its intended use will void warranty.



IDENTIFYING YOUR CABINET



INSTALLATION AND SETUP

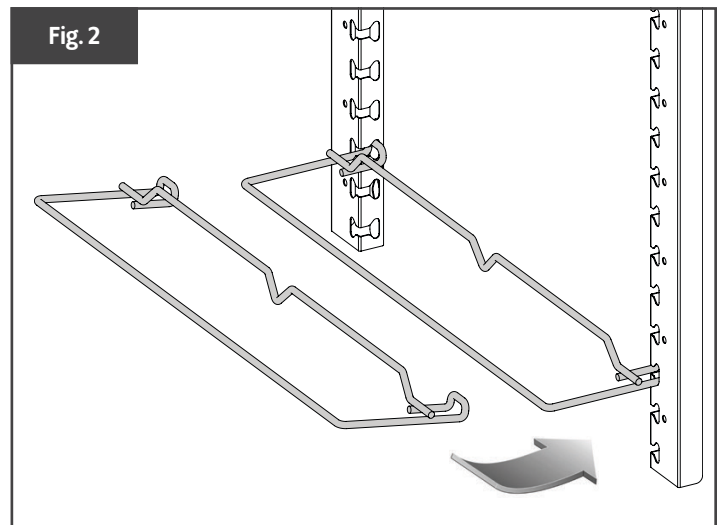
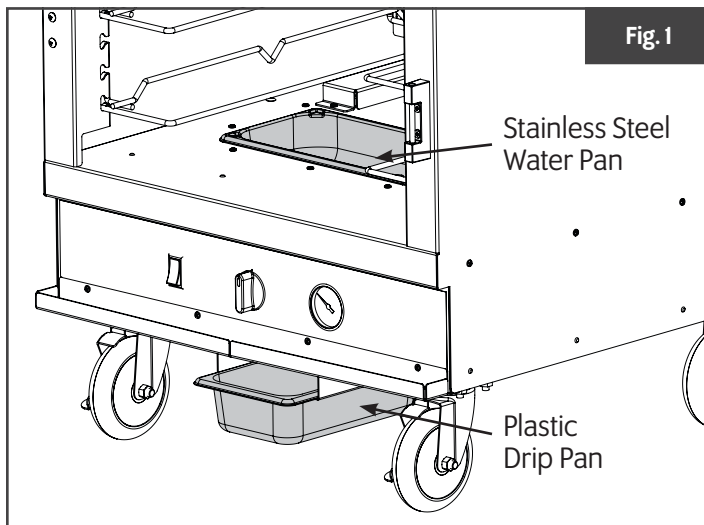
WARNING: Do not allow combustible materials to be stored or accumulate on, under, or next to the cabinet.

CAUTION: Do not block any ventilation louvers or slots.

CAUTION: Always maintain the following clearances:

- Rear: 2¼"
- Sides: ⅝"
- Top: 2"
- Bottom: Casters must always be installed. They will maintain proper clearance from floor.

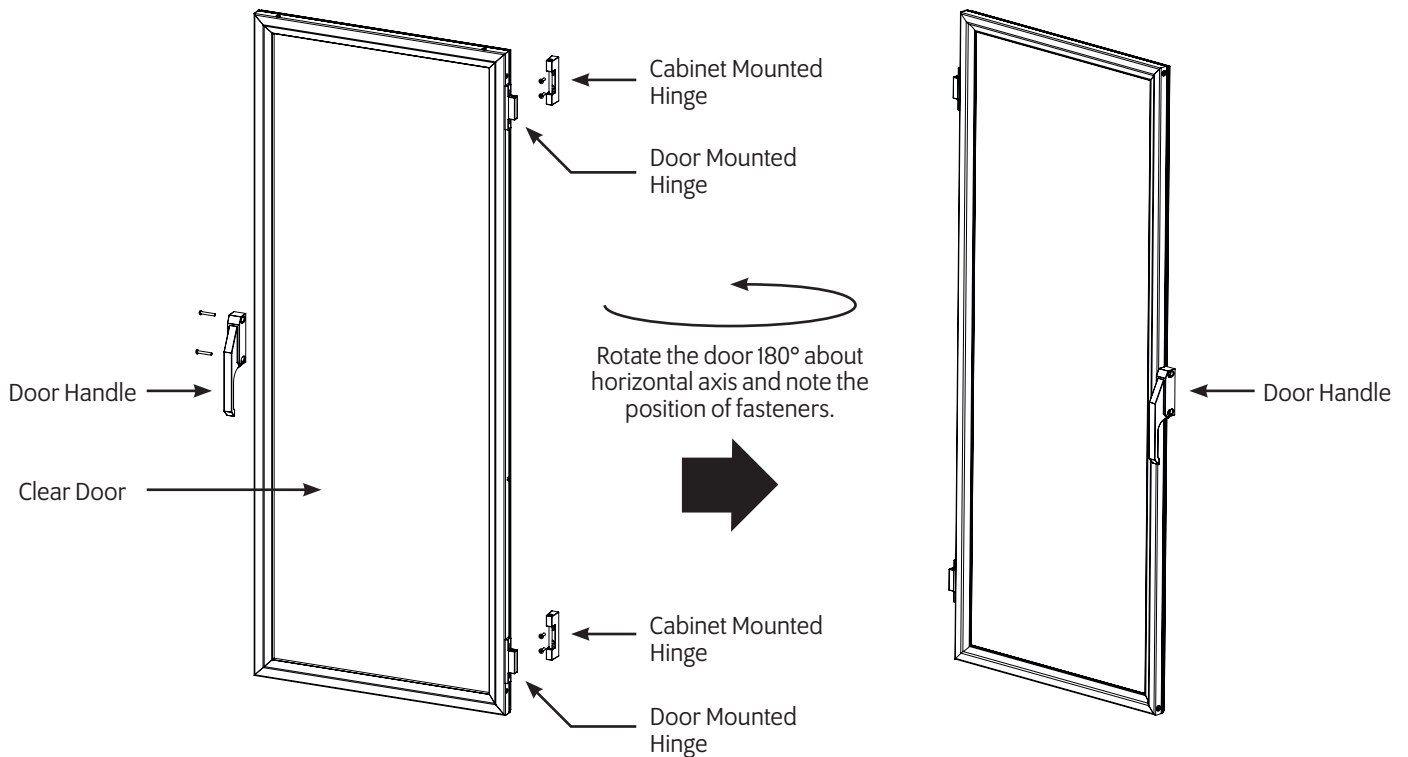
1. Check the packaging and cabinet for shipping damage after unloading the unit and after removing all the packaging.
2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
3. Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
4. Any protective covers (plastic or paper sheet) must also be removed before turning the cabinet on.
5. Heated Holding & Proofing Cabinets: Make sure the stainless steel water pan is installed inside the cabinet in the floor opening on top of the proofing element. (Fig. 1)
6. Heated Holding & Proofing Cabinets: Install the plastic drip pan under the trip trough at the base of the cabinet. (Fig. 1)
7. Install the universal slides into the notches that are built into the walls (Fig. 2). The notches are spaced at 1.5" intervals, each cabinet is supplied with 12 sets of slides, if additional slides are desired please order part number 423PCUSLDPR (which is 1 additional set of slides).
8. Refer to the data plate located near the power cord for the electrical specifications of the cabinet as shown on Pg. 3.
 - With the POWER switch OFF, plug the cord into the appropriate rated, grounded receptacle.
 - Cabinets rated at 120V must be plugged into a 20 amp 125 VAC receptacle.



REVERSING THE DOOR

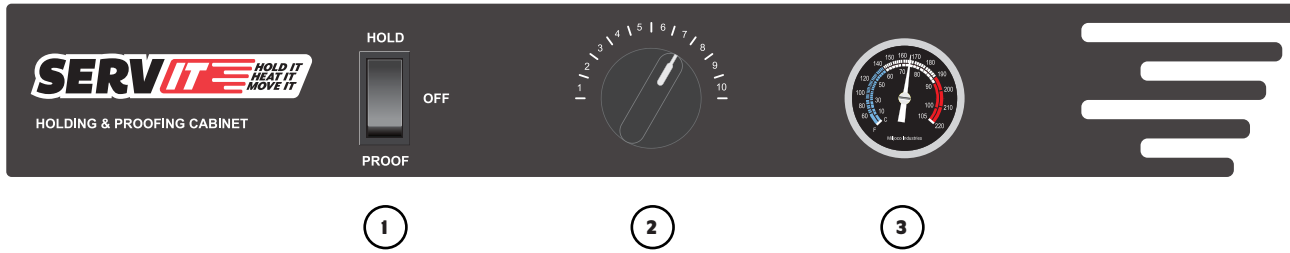
The door on your cabinet can be reversed to accommodate a right- or left-hand opening. The cabinet has been shipped with the hinges mounted on the right-hand side. To reverse, follow the instructions listed below:

1. With the door in the closed position, remove the hinge pin by driving it out using a hammer and a drive pin or small diameter screwdriver.
2. Once the pins are removed, grasp the door firmly and pull the latch lever, this will release the door. Set the door aside being careful not to damage the gasket.
3. Remove the screws from the left side of the cabinet and set aside. Then remove the cabinet mounted part of the hinge and remount to the left side of the cabinet. Put the screws removed from the left side of the cabinet into the remaining holes on the right side of the cabinet. Tighten all screws before proceeding.
4. Relocate the latch plate(s) from the left side to the right by removing the two mounting screws. Tighten all screws before proceeding.
5. Rotate the door 180° and align the door mounted hinge part with the cabinet mounted hinge part and tap the hinge pin into place so the top of the pin is flush with the top of the cabinet mounted hinge part. Invert the door latch by removing the black plastic screw covers and remove the screws holding the latch in place.



CONTROL PANEL

HEATED HOLDING & PROOFING CABINETS



#	DESCRIPTION
1	Power/Selector Switch (Hold / Proof / OFF)
2	Thermostat
3	Thermometer

OPERATING INSTRUCTIONS

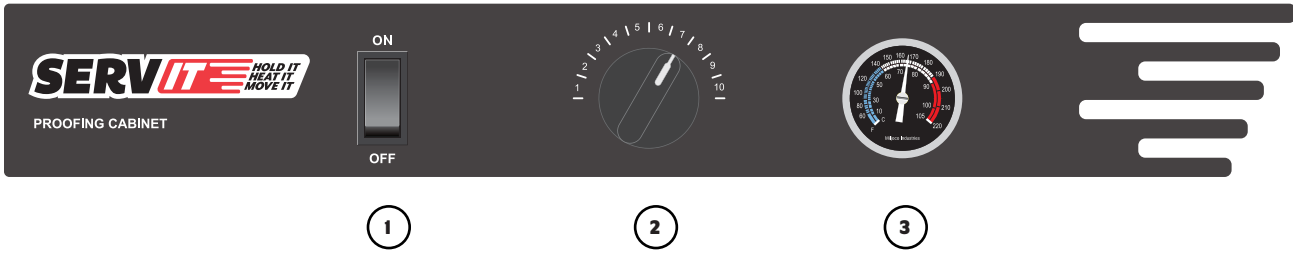
HEATED HOLDING & PROOFING CABINETS

1. Fill the stainless pan with water if proofing or if you desire a small amount of passive humidity while in heated holding mode.
2. Your cabinet has a 3 way power / selector switch that powers the cabinet on and off and also allows dual functionality. For heated holding mode, set the switch to “hold” (up); for proofing mode, set it to “proof” (down); to power the unit down, set to “off” (middle).
3. **Heated holding mode** (selector switch set to “hold”)
 - Set thermostat at desired setting, number 7 is approximately 150°F (66°C), 10 is approximately 190°F (88°C)
 - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.
4. **Proofing mode** (selector switch set to “proof”)
 - Set the thermostat at desired setting, each setting yields a pre-determined humidity level.
 - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.

NOTE: When the switch is set to "hold" or "proof", the fan is always energized. In order to power off the fan and the unit, set the switch to “off” (middle).

CONTROL PANEL

HEATED HOLDING CABINETS



#	DESCRIPTION
1	Power Switch (ON / OFF)
2	Thermostat
3	Thermometer

OPERATING INSTRUCTIONS

HEATED HOLDING CABINETS

- Your cabinet has a power switch that powers the cabinet on and off. For heated holding mode, set the switch to "on" (up).
- Heated holding mode** (selector switch set to "on")
 - Set thermostat at desired setting, number 7 is approximately 150°F (66°C), 10 is approximately 190°F (88°C).
 - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.

NOTE: When the switch is set to "on" (up) the fan is always energized. In order to power off the fan and the unit, set the switch to "off" (down).

CARE AND MAINTENANCE

NOTICE:

Before proceeding with any maintenance activity, strictly follow "Safety Information" on page 3 of this manual.

Cleaning the Cabinet

WARNING: Unplug the cabinet before cleaning or servicing.

CAUTION: Do not wash the cabinet with a water jet or high pressure water.

CAUTION: Do not spray or pour water into the control enclosure.

CAUTION: Do not use abrasive chemicals or cleaners with chlorides or phosphates as they may cause damage to stainless steel and aluminum.

1. Unplug the cabinet and allow sufficient time for the cabinet to cool down prior to cleaning.
2. Remove the control module, ensuring that the power cord is NOT plugged into the wall receptacle or hooked onto the cord keeper. Lift up the front enough to clear its detent, then pull module away from the cabinet. The power cord will slip through the clearance hole at the rear of the cabinet.
3. Open the door(s).
4. If there is water in the stainless steel pan, remove and empty.
5. Remove the slide racks.
6. Use dish soap or cleaner suitable for aluminum, warm water, and a cloth or sponge to clean interior surfaces and all interior parts.
7. When finished, wipe clean with a dry cloth to remove any remaining residue.
8. When dry, reassemble the unit, making sure all slide racks are seated in the hangers correctly.
9. Push the power cord through the plastic snap bushing in the rear of the cabinet and re-install the control module.
Note: It is recommended to clean on a daily and weekly basis to avoid staining and residue buildup.

Cabinet Maintenance

WARNING: Unplug the cabinet before cleaning or servicing.

WARNING: Only certified and insured food service technicians may service, repair, or replace electrical components, wiring, or power cord.

1. Regularly inspect casters to make sure they are free of dirt build-up and in working order. Replace worn or damaged casters immediately.
2. Regularly inspect door latches and hinge screws to ensure they are properly secured. Tighten any loose fasteners and replace worn or damaged parts with ServIt brand parts.

TROUBLESHOOTING

1. **Controls do not work (no heat being generated or fan does not run):**
 - Check that the cabinet is plugged in.
 - Check that the outlet has power.
 - Check that the power switch is in the "on", "proof", or "hold" position (depending on unit).
 - Check the cabinet wiring from the power cord to the power switch and to the thermostat.
2. **Temperature too hot:**
 - During initial pre-heat, cabinet may overshoot set point.
 - If displayed temperature exceeds 220°F (104°C):
 - Blower wiring is faulty or disconnected. Blower needs to be replaced.
 - The thermostat may have failed and the thermal cut-out device is controlling the temperature.
 - Thermal cut-out device may have failed.
3. **Temperature too cold:**
 - The cabinet may still be in pre-heat or recovering from the door being opened.
 - Door is not closed or sealing properly.
 - Worn out door gasket. Replace gasket.
 - Blower is not circulating air
 - Blower wiring is faulty or disconnected.
4. **No heat generated:**
 - When unit is "on" or in "hold" mode (depending on unit), amp draw for 120V units should be approximately 16 amps.
 - When in "proof" mode (holding & proofing units), amp draw for 120V units should be approximately 6.0 amps.
 - Air heater element may be faulty.
 - The wiring to the air heater element may be faulty or disconnected.
 - Thermostat may be faulty.
 - The thermal cut-out may be open or have a disconnected wire coming or going from it to element.