



HH-“EE” Series Hot Cabinets



Use and Care Manual
Original, American English

Contents

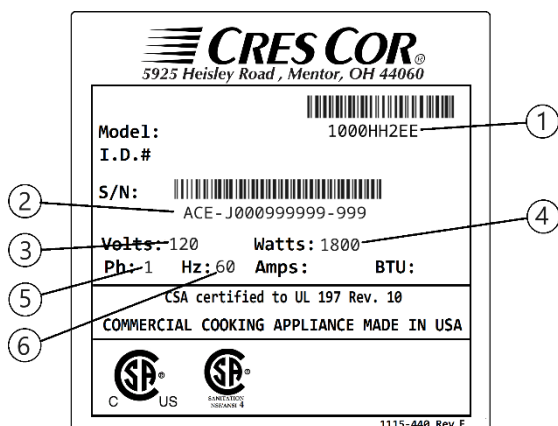
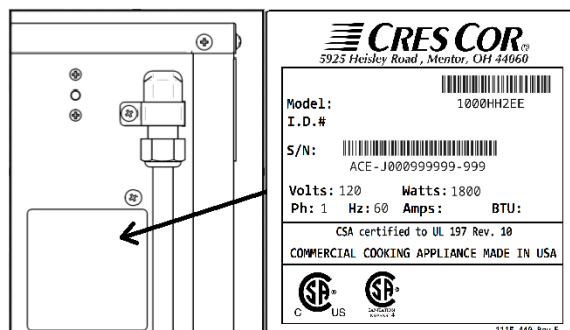
1. General Information.....	5
a. Identifying Your Cabinet.....	5
b. Registering Your Hot Cabinet	5
2. Description of Hot Cabinet.....	6
a. Components and Function:	6
b. Dimension Drawings:.....	7
3. Use and Precautions	13
a. Symbols, Signal Words, and Precautionary Statements:	13
b. Warning Labels:.....	14
c. Electrical Safety:.....	15
d. Heat Safety:.....	15
e. Handling Safety:	15
f. Personal Protective Equipment:	16
g. Hot Cabinet Intended Use:	17
4. Getting Started.....	19
a. Unpackaging:.....	19
b. High Limit Reset:	20
c. Placing the Hot Cabinet:	21
d. Connecting Cabinet to Power:	22
5. Use of the Hot Cabinet	23
a. Door Vent Adjustment:	23
b. Turn ON and OFF Hot Cabinet:	23
c. Before Putting ANY Food in the Cabinet:.....	24
d. Initial Start-up and Settings:.....	24
e. Set Temperature Scale:	24
f. Actual and Set Temperature Display:	26
g. Set Temperature:	27
6. Cleaning	28
a. Before You Begin Cleaning:.....	28
b. For Best Results:	28
c. Cleaning Solution Chart:.....	29
d. Cleaning Temperature Probe:.....	29
7. Troubleshooting.....	30
a. If the Hot Cabinet is not working, check the following:.....	30
b. If Preliminary checks do not work, or if breakers trip repeatedly:.....	31

c.	TROUBLE-SHOOTING CHART:.....	32
d.	ERROR CODES:	32

1. General Information

a. Identifying Your Cabinet

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



ITEM	NAME
1	MODEL NUMBER
2	SERIAL NUMBER
3	VOLTAGE
4	WATTS
5	PHASE
6	FREQUENCY (Hz)

Please have the following information in the event you need to contact customer service:

1. Model Number
2. Serial Number

b. Registering Your Hot Cabinet



Register your new CRES COR equipment at:
www.crescor.com/warranty-registration

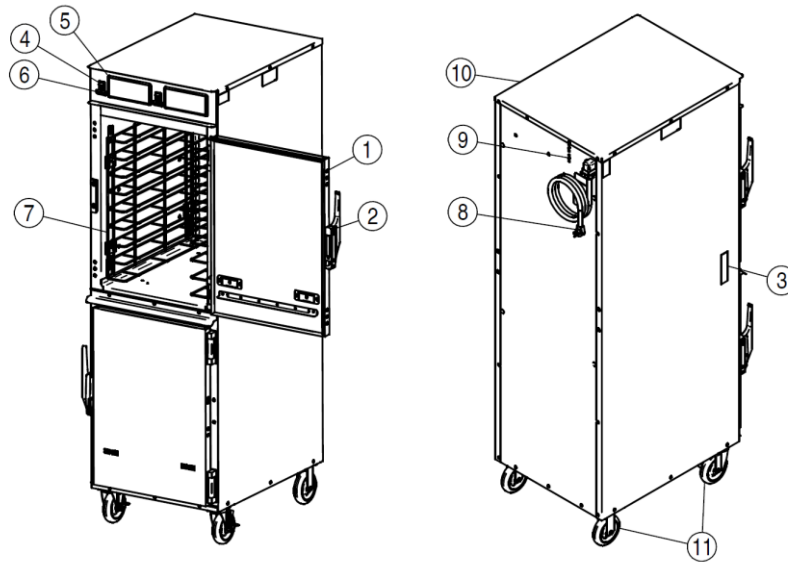
Scan the QR code to register your equipment today.

Completing a survey earns an extra 90-day labor warranty!

If the equipment will not go into service immediately, please indicate that on the warranty registration.

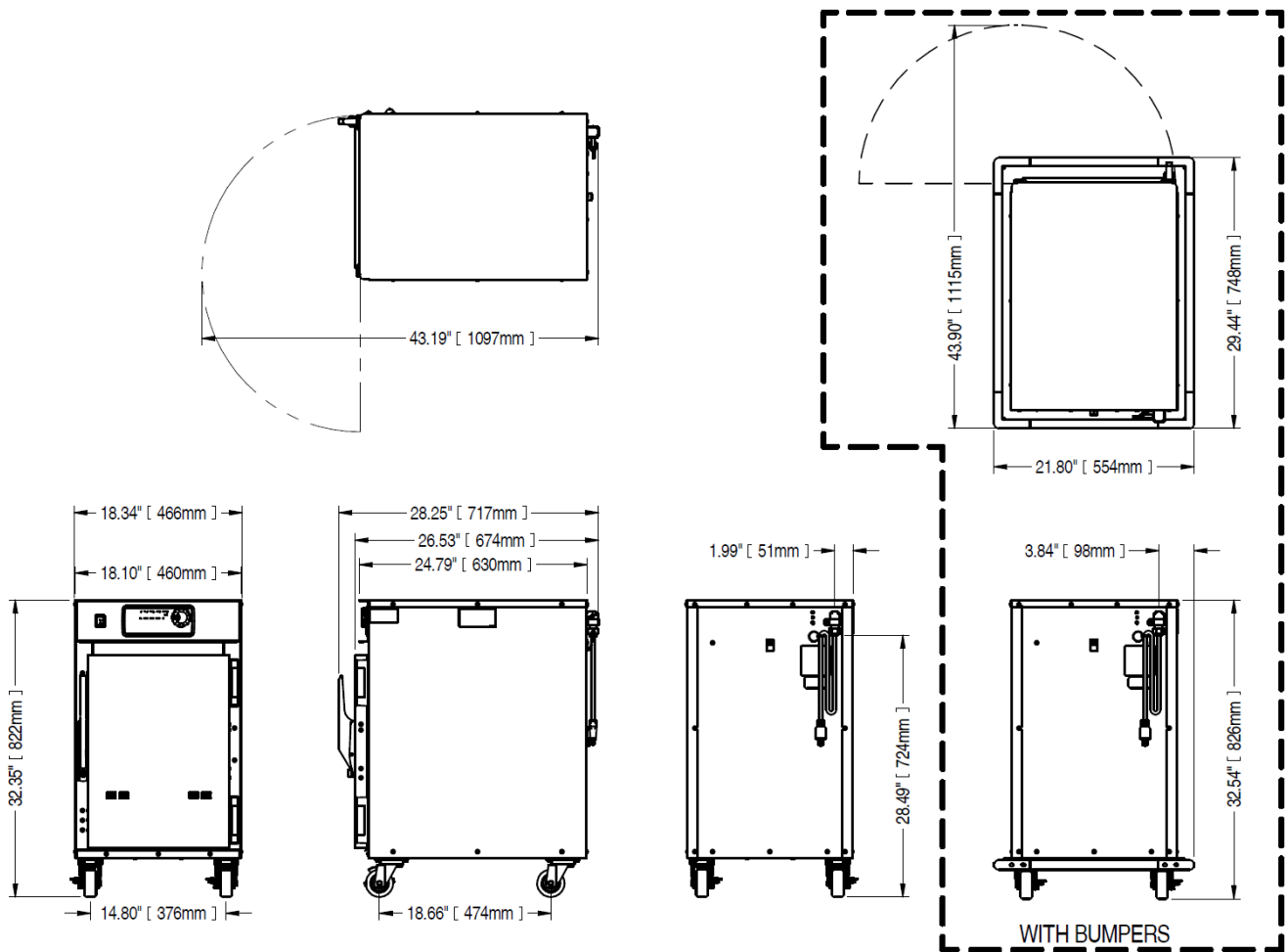
2. Description of Hot Cabinet

a. Components and Function:

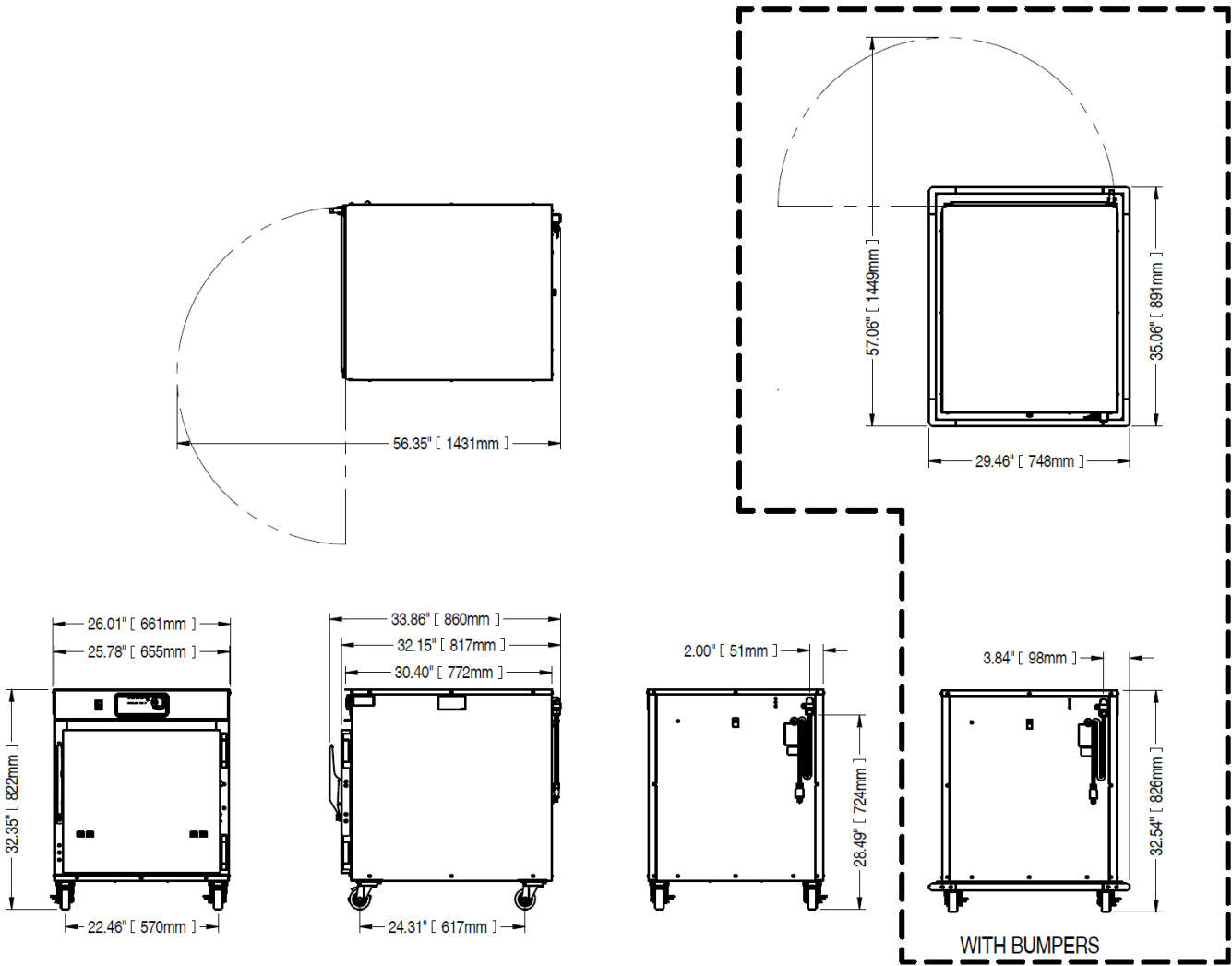


Location	Description	Function
1	Door	Covers and seals the cabinet chamber
2	Door handle with lock	• Used to open and close the door • Locks door during transport • Handle uses antibacterial material
3	Side pull handles (if equipped)	Used to aid the user in moving the cabinet
4	Power switch	Used to turn on and off the cabinet
5	Control	Used to operate the cabinet
6	USB port (if equipped)	• Used to upload recipes, images, software updates • Used to download recipes, images, HACCP data and Error codes
7	Rack	Used to hold standard-size cooking pans and/or trays
8	Power cord	Used to deliver electricity from the wall outlet to the cabinet
9	Hi-Limit switch	Safety device to protect the cabinet from damage if overheating
10	Top	Covers and protects the cabinet wiring
11	Casters	• Use to transport the cabinet • Front caster equipped with brakes to hold cabinet in place

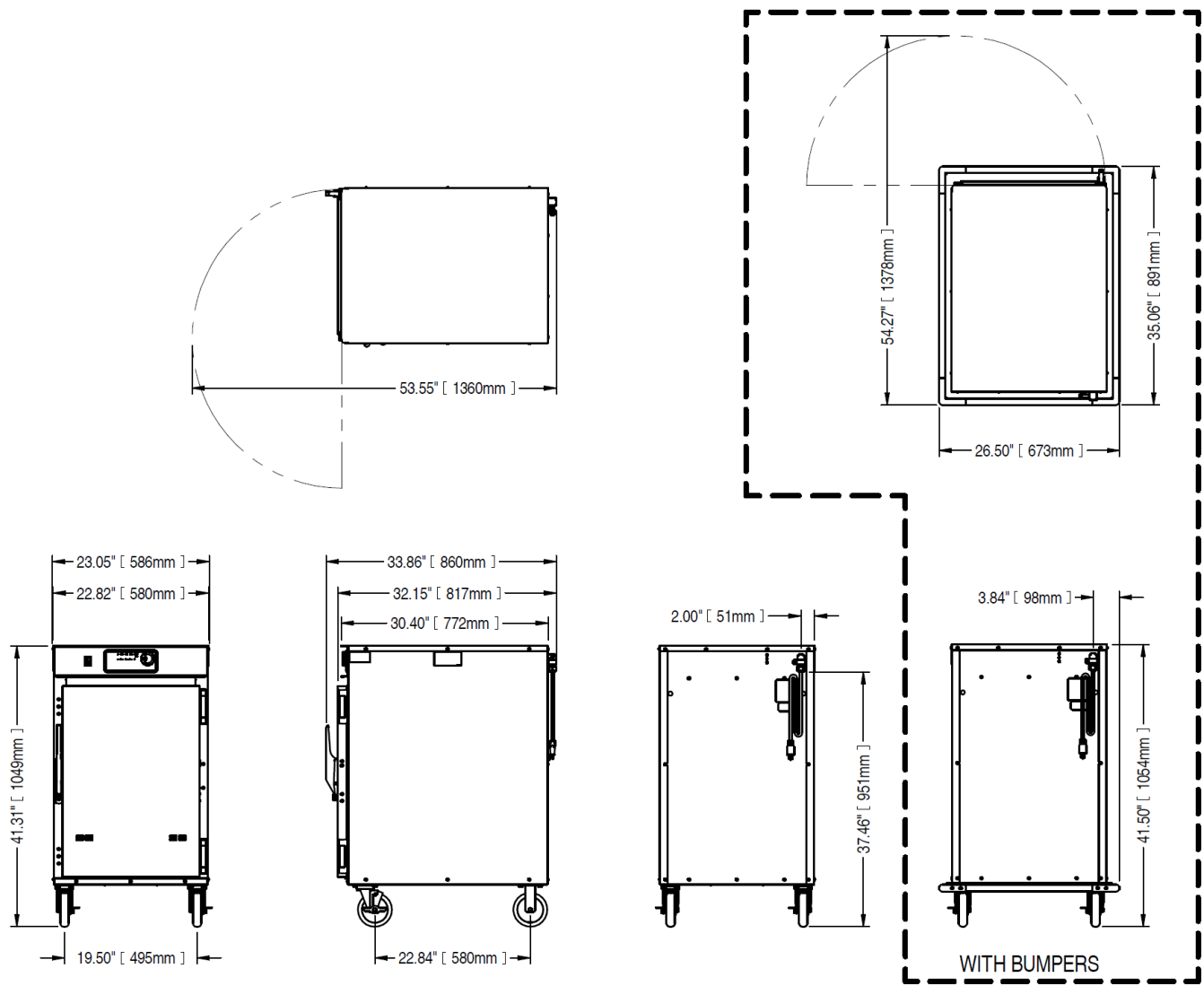
b. Dimension Drawings: 500HH1EE



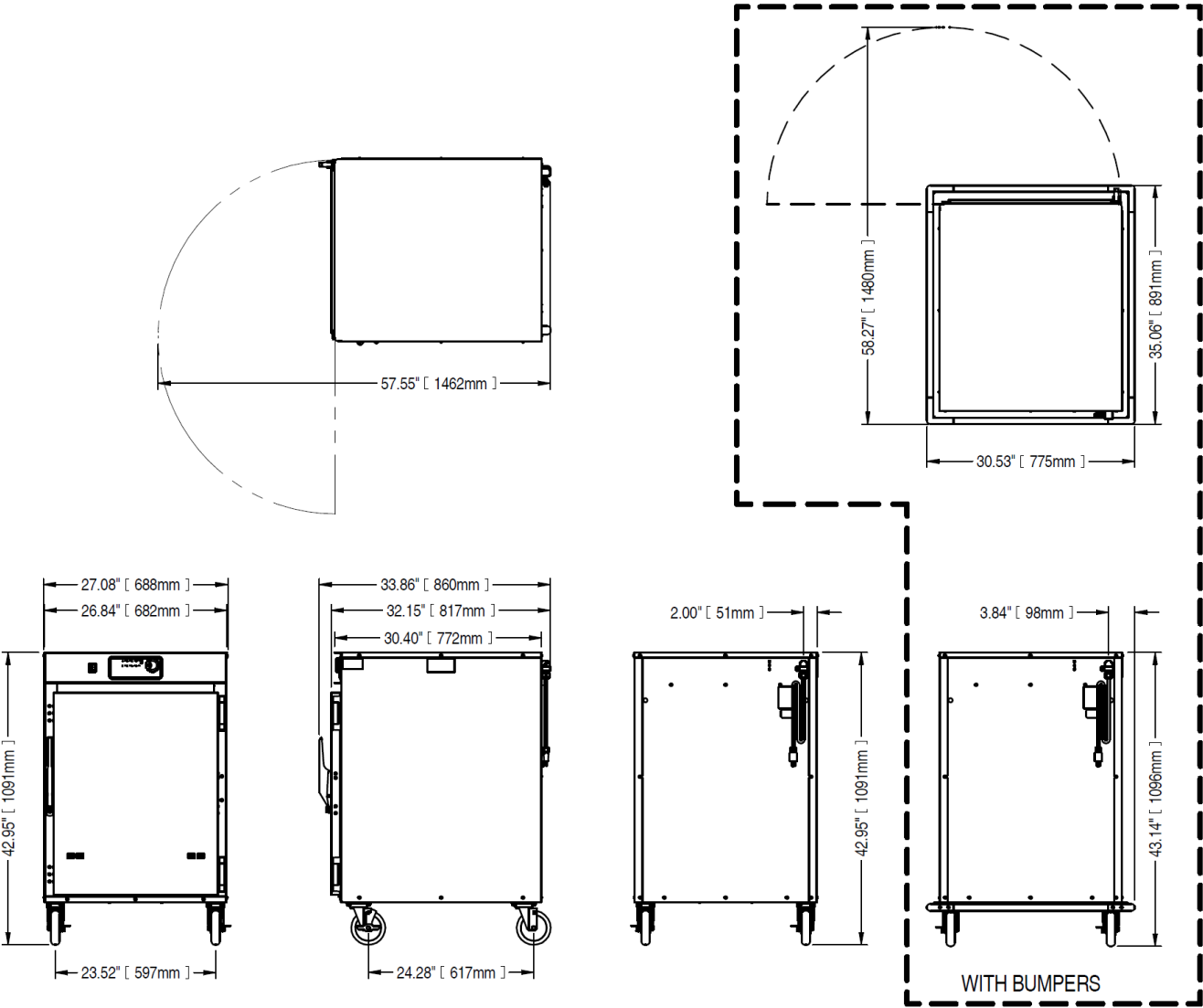
750HH1EE



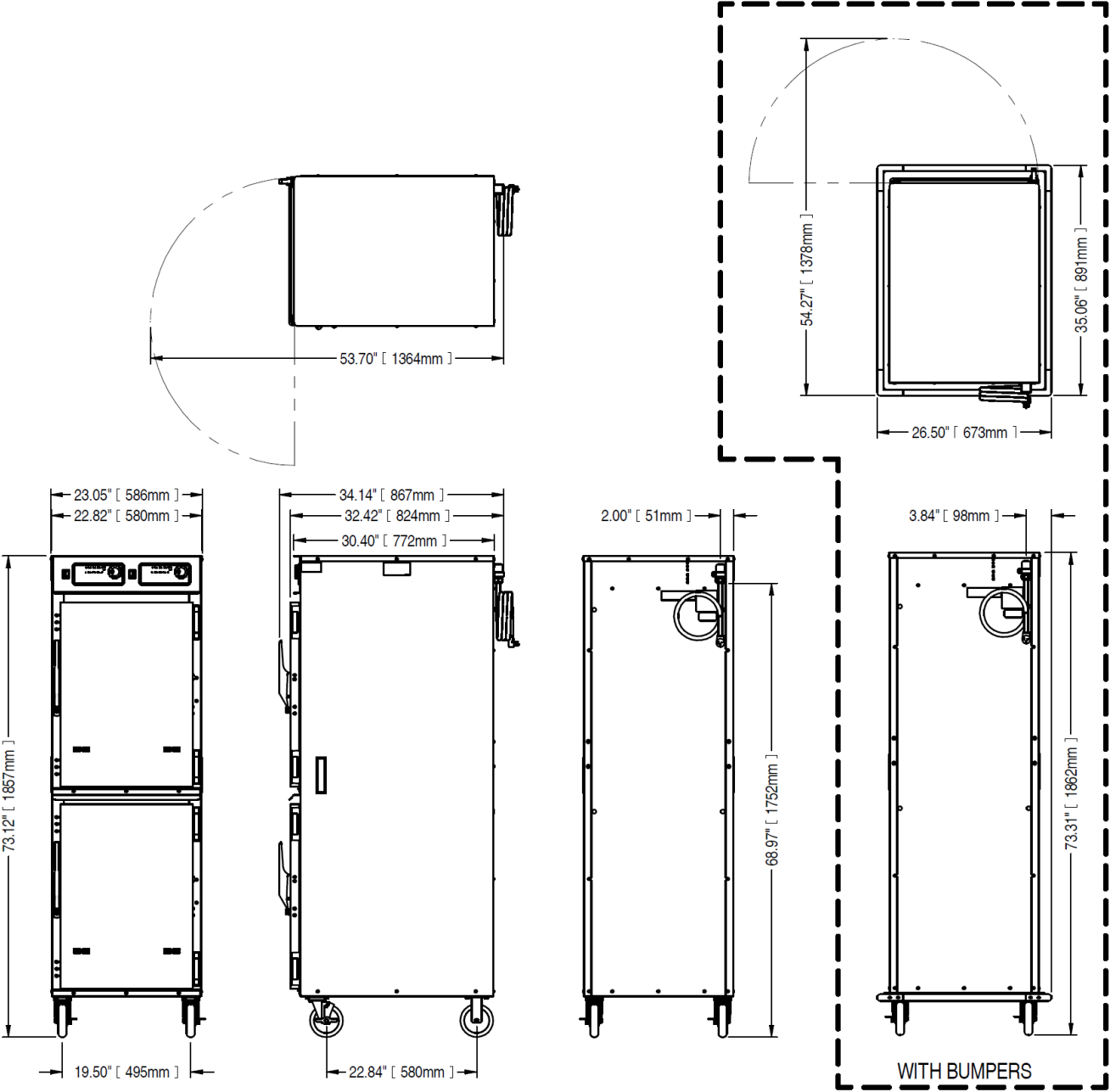
1000HH1EE



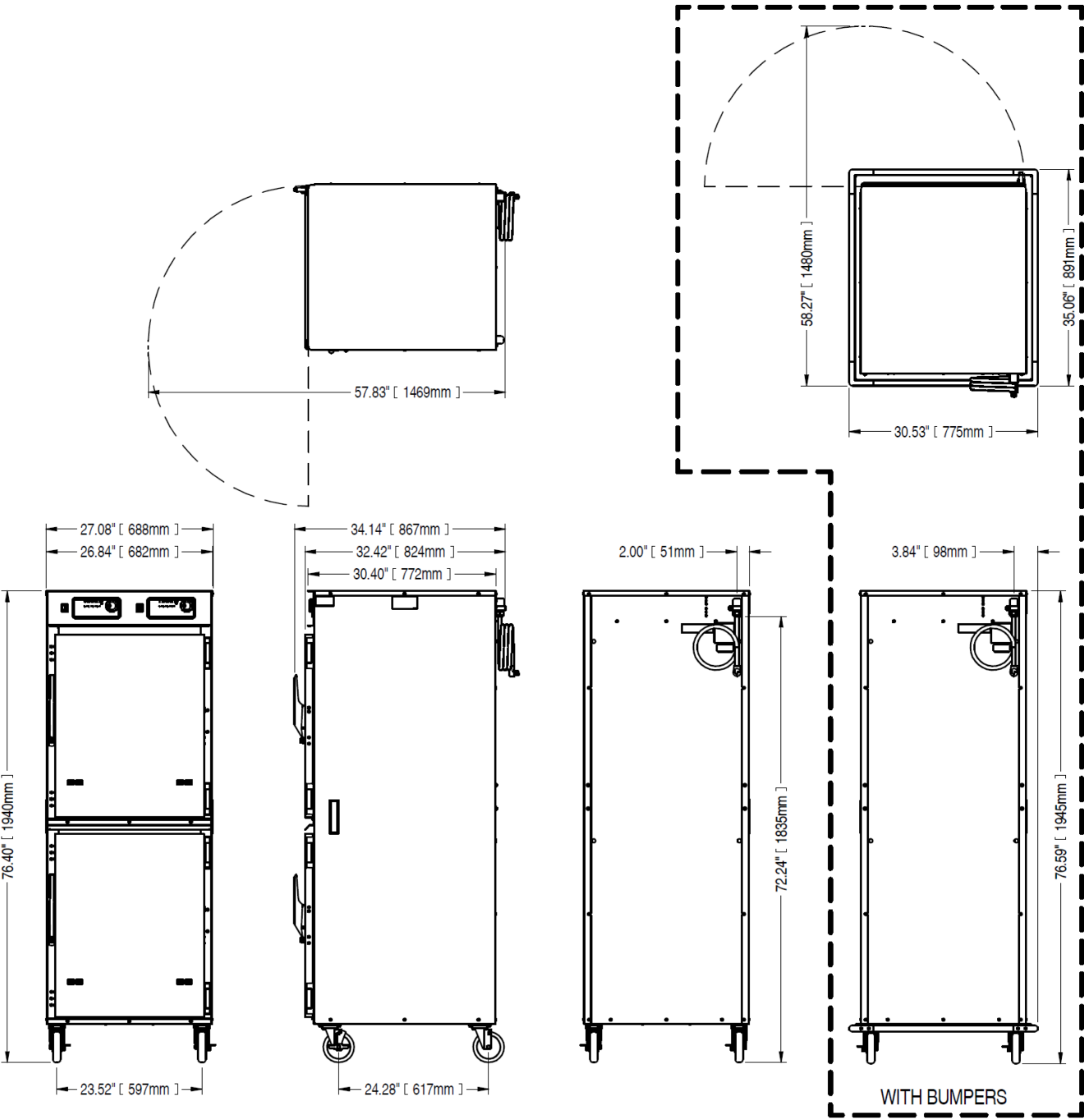
1200HH1EE



1000HH2EE



1200HH2EE



3. Use and Precautions

a. Symbols, Signal Words, and Precautionary Statements:

Danger symbol	Meaning
	Used to warn of possible injury. Comply with all instructions following the Danger symbol to avoid possible injury or death.

Signal word	Meaning
 DANGER	Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
 WARNING	Indicates a hazardous situation which, if not avoided, could result in death or serious injury
 CAUTION	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE	Indicates a hazardous situation which, if not avoided, could result in property damage.

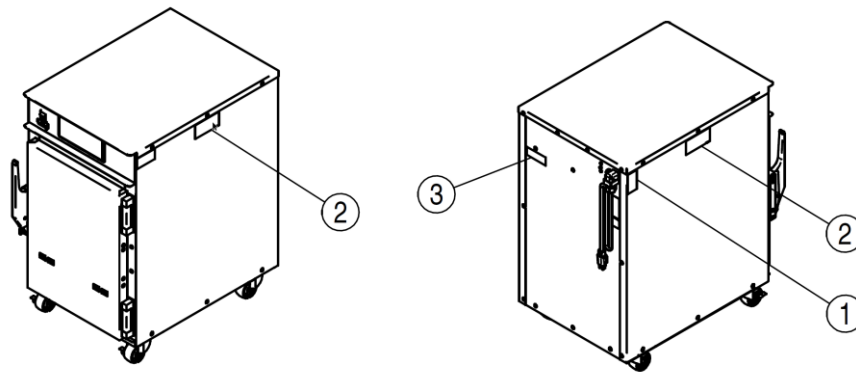
Warning symbol	Meaning
	High Voltage Area / Electric Shock Hazard Warning There is a risk of electrical shock from live parts if cover is removed or if unit is sprayed with water.
	Hot Surface Warning There is a risk of burns from hot surfaces

Additional symbols

Symbol	Meaning
 	Read and understand the operating instructions before using the cabinet.

b. Warning Labels:

Warning label locations



Location	Warning label	Description
1		WARNING To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel and disconnect power before servicing. AVERTISSEMENT Pour reduire le risqué de commotion electrique, ne pas oter ni ouvrir de couvercle. Il n'y a pas de pieces reparables par l'utilisateur a l'interieur. Confier le service a du personnel qualifie ed debrancher l'alimentation avant une intervention.
2		CAUTION This surface may be hot. Tres chaude surface.
3		(Used on 2 chamber hot cabinets only) WARNING For use on individual branch circuit only. AVERTISSEMENT Ne brancher que sur un circuit de derivation individual.

c. Electrical Safety:

WARNING : ELECTRICAL SHOCK HAZARD

- Do not use extension cords.
- Do not use the cabinet if the cord or plug are damaged in any way.
- Do not use the cabinet in excessively wet conditions.
- Do not remove any covers from the cabinet. There are no user serviceable parts inside.
- 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.

CAUTION : ELECTRICAL SHOCK HAZARD

- Only connect this cabinet to power outlets that match the specifications on the label on the back of the cabinet near the cord entry.

d. Heat Safety:

CAUTION : BURN HAZARD

- The outside surfaces of the cabinet may become hot. Do not touch them or place anything on them that may be damaged by heat.
- Use only in an adequately ventilated area.
- The inside of the cabinet will become hot. Use personal protective equipment.
- Hot air will escape when the cabinet door is opened.
- Keep all flammable materials away from the cabinet.
- Keep any materials that can be damaged by heat away from the cabinet.
- Do not put any heat sensitive food packaging or containers in the cabinet.
- Do not put food into the cabinet until the First Time Start-up burn-off procedure has been completed.
- Do not put anything inside the cabinet that may emit harmful fumes when heated.

e. Handling Safety:

WARNING : MOVING HEAVY LOAD HAZARD

- Make sure you have the appropriate lifting equipment when unpacking or loading equipment onto a truck.
- Make sure you have enough personnel to move the cabinet.
- Make sure to wear the required personal protective equipment.
- Do not move equipment on too steep of incline.
- Be careful when moving equipment over thresholds.

f. Personal Protective Equipment:

It is mandatory that Personal Protective Equipment is worn according to the job performed while moving, installing, and using the cabinet.

1. Moving cabinet to worksite

Task	Tools used	Personal Protective Equipment
• Removing packaging • Removing cabinet from pallet	• Utility knife/box cutter • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear
• Moving equipment within the facility • Stacking on a stacking kit	• Forklift or pallet jack • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear

2. Installation and preparing cabinet for service

Task	Tools used	Personal Protective Equipment
• Removing packaging • Removing cabinet from pallet	• Utility knife/box cutter • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear
Installing electrical connection if necessary	Tools and equipment necessary for specific tasks	Personal protective equipment and clothing based on the required task in accordance with country-specific regulations
• Preparing the cabinet for service • Briefing the cabinet user	Tools and equipment necessary for specific tasks	Wear appropriate work clothes for kitchen work as required by country-specific standards and regulations, including: • Protective clothing • Heat-resistant gloves • Safety footwear

3. Using the cabinet

Task	Tools used	Personal Protective Equipment
Loading/Unloading	Utensils	Heat protective gloves
Cleaning	• Cleaning agents • Scrub pad or brush	• Protective gloves designed for use with cleaning chemicals • Protective clothing • Protective eyewear • Face protection

4. Removing cabinet from service

Task	Tools used	Personal Protective Equipment
Removing electrical connection from service if necessary	Tools and equipment necessary for specific tasks	Personal protective equipment and clothing based on the required task in accordance with country-specific regulations
Removing the cabinet from service	• Forklift or pallet jack • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear

g. Hot Cabinet Intended Use:

The *CRESCOR* Hot Cabinet is a versatile hot food holding cabinet that enables the operator to hold prepared foods for serving. The basic control allows precise tailoring of times and temperatures to efficiently hold prepared food to your high standards. We want you to delight your diners while realizing efficiencies that increase your bottom line.

1. The Hot Cabinet's intended use

- The cabinet has been designed and manufactured exclusively to keep food that is already cooked at a safe serving temperature. No other use is permitted.
- This cabinet is to be used with food in or on bakeware.
- Bakeware used inside the cabinet may be constructed of stainless steel, aluminum, plastic designed for hot food, ceramic, enameled steel, or glass (providing the glass is free from damage).
- The cabinet is intended for exclusive use for professional commercial applications (such as restaurants, commercial kitchens, bakeries, or bar/tavern kitchens) or institutional applications (such as hospital kitchens, prison kitchens, or school kitchens).
- The cabinet is intended for exclusive use by professional commercial or institutional personnel.

2. Limitations on use of the Hot Cabinet

- The cabinet should not be used to heat or rethermalize cold food.
- No direct food contact with cabinet or cabinet components is permitted.
- The cabinet is not to be used by the general public or employees who have not been trained in the use and care of the cabinet.
- The cabinet is not to be used in non-commercial kitchens, break rooms or common areas.
- Not for use for the continuous mass production of food.

3. Staff requirements for using the Hot Cabinet

- Only staff that have been trained in the use and care of the cabinet have exclusive use of the cabinet.

4. The Hot Cabinet's functional capability

- The cabinet should only be used if it is free from damage.
- The cabinet should only be used if all covers and panels are properly installed.
- The cabinet should only be used if it is clean and free from the buildup of food, grease, oils, or other materials.

5. Requirements for the area surrounding the Hot Cabinet

Immediate surroundings

- Use only if ambient temperatures are between 40°F and 95°F.
- The cabinet should only be used on a level surface, capable of supporting the weight of the cabinet and its contents.
- The floor and immediate area around the cabinet should be dry.
- Do not use outdoors unless protected from rain and wind.
- Do not move the cabinet during operation.
- Do not store potentially flammable materials around the cabinet.

6. Required for cleaning:

- a. Only use the cleaning agents recommended by the manufacturer.
- b. Only use the cleaning tools specified by the manufacturer. See "Cleaning: For best results" in the manual.
- c. Do NOT use a pressure washer or steam cleaner to clean the unit.

4. Getting Started

a. Unpackaging:

 WARNING : MOVING HEAVY LOAD HAZARD

- Make sure you have the appropriate lifting equipment.
- Make sure you have enough personnel to move the cabinet.
- Make sure to wear the required personal protective equipment.

HOT CABINET WEIGHT

Model	WEIGHT (lbs)	WEIGHT (kg)
500HH1EE	112	51
750HH1EE	160	73
1000HH1EE	180	82
1000HH2EE	310	141
1200HH1EE	205	93
1200HH2EE	345	157

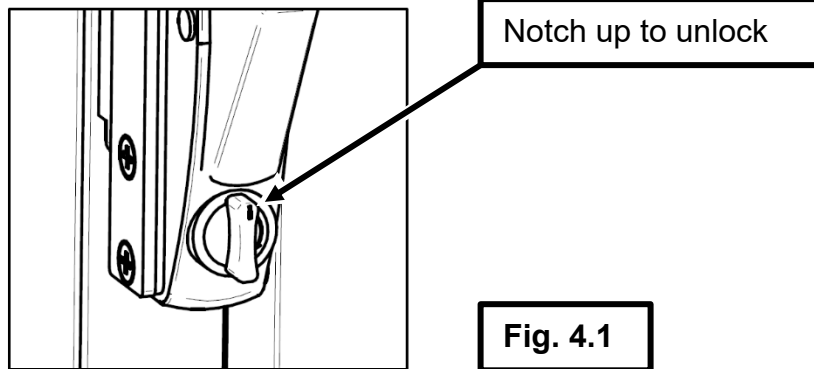
1. Inspect the packaging for any damage. If there appears to be damage from the cabinet being transported, notify *CRESCOR* Customer Care immediately.
2. Remove the outer packaging.
3. Inspect the unit for any damage. If there appears to be damage from the cabinet being transported, notify *CRESCOR* customer care immediately.

Do not operate the cabinet if the cabinet is damaged.

4. Remove the protective film on the outside of the cabinet and from the face of the control screen(s).

NOTE: If the door hinge position is to be reversed, do not remove the protective covering from the door until the door is reinstalled on the cabinet.

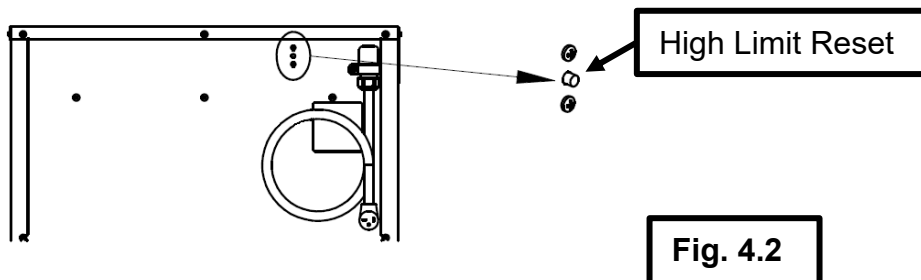
5. To open the door, turn the lock knob so that the notch in the grip is facing up, then pull the handle. The latch is magnetic. The handle extends a pin to push the door away from the strike plate. See Fig. 4.1.



6. Remove the documentation from inside the cabinet and retain it for reference.
7. Remove the unit from the pallet. Make sure you have enough personnel and appropriate lifting equipment to move into position. Use appropriate lifting techniques and personal protective equipment.
8. Remove all interior packaging and removeable interior components (pan slides, angle posts, angle slides, drip pans, etc.) that accompany the cabinet.
9. Dispose of packaging material per local codes.
10. As delivered, the cabinet door is hinged on the right. It can be reversed to hinge on the left. If left hinge orientation works better for the user, follow the instructions in Section 3.c.

b. High Limit Reset:

The high limit may disengage during shipment of the unit. Press the high limit reset button located on the back of the unit. If the unit has two high limits, be sure to press both high limit reset buttons. See Fig. 4.2.



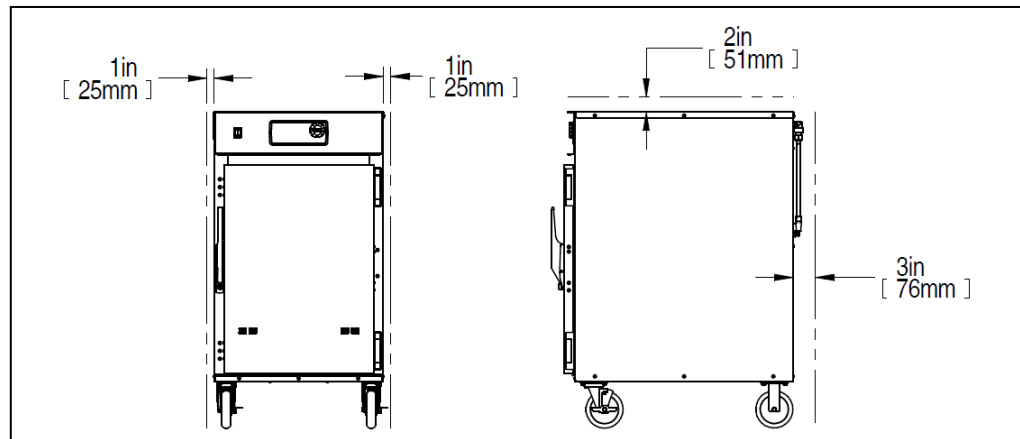
c. Placing the Hot Cabinet:

⚠ WARNING : This appliance must not be installed where the public has access.

Location: Position the cabinet where it makes sense for the best workflow in the facility, on a level surface that will support the weight of the cabinet loaded with product, and where the minimum required space is available.

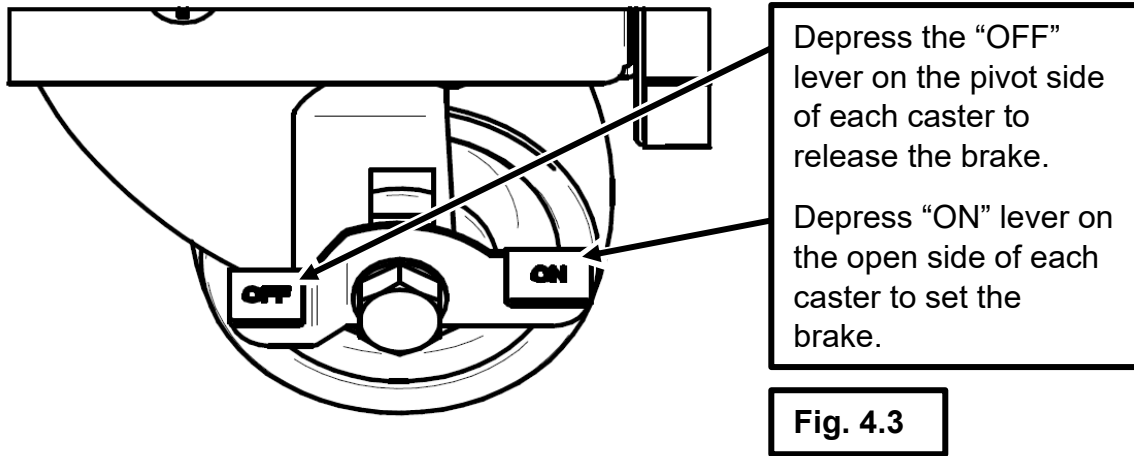
NOTE: Installation must conform to local codes. The authority having jurisdiction to enforce the codes will have the responsibility for interpretation of local rules.

Minimum clearance:



- The cabinet should be within 5ft. (1.5 meters) of the proper electrical power outlet.
- The cabinet should not be used in areas prone to exposure to water.
- The cabinet should not be used near any flammable vapors.
- Use in ambient temperatures below 50° F. (10°C.) may adversely affect performance.

- Lock the wheels when the cabinet is in position to prevent the cabinet from moving when in use. See Fig. 4.2.



d. Connecting Cabinet to Power:

1. Plug the cabinet into the proper wall outlet per the “ELECTRICAL SPECIFICATIONS” or identification label on the back of the cabinet.

ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	Plug
500HH1EE 750HH1EE 1000HH1EE 1200HH1EE	120	900	7.5	60	1	NEMA 5-15P
1000HH2EE 1200HH2EE	120	1800	15	60	1	NEMA 5-20P
1000HH2EE240 1200HH2EE240	240	1800	7.5	60	1	NEMA 6-15P

NOTE: The above model numbers are basic models. They may include letters: **B, C, K, L, M, P, S, T, U, Z.**

5. Use of the Hot Cabinet

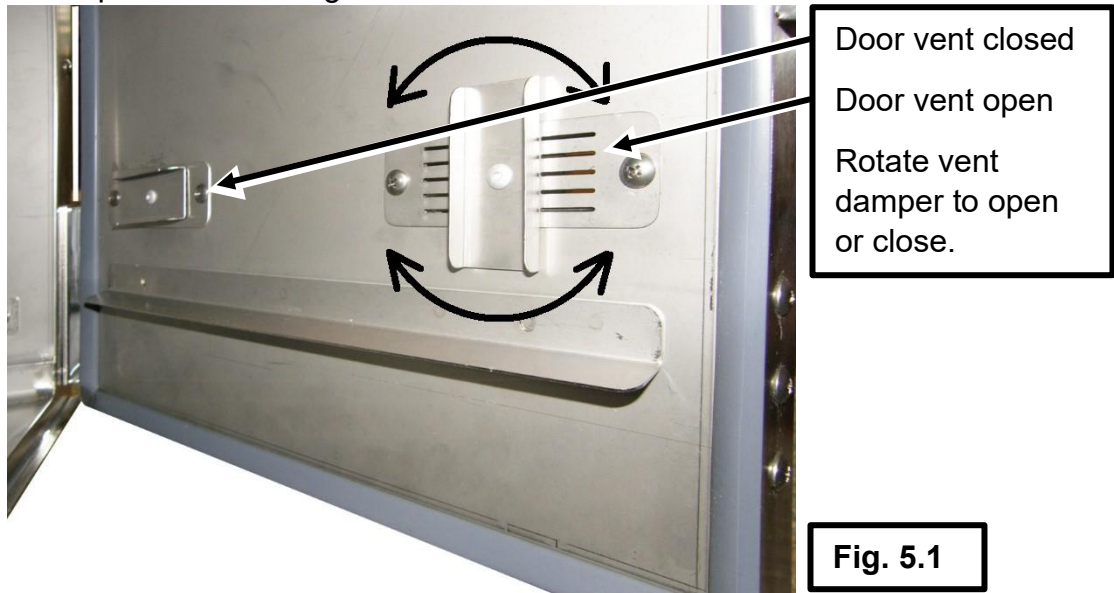
a. Door Vent Adjustment:

The purpose of the door vents is to help regulate the humidity inside the cabinet chamber.

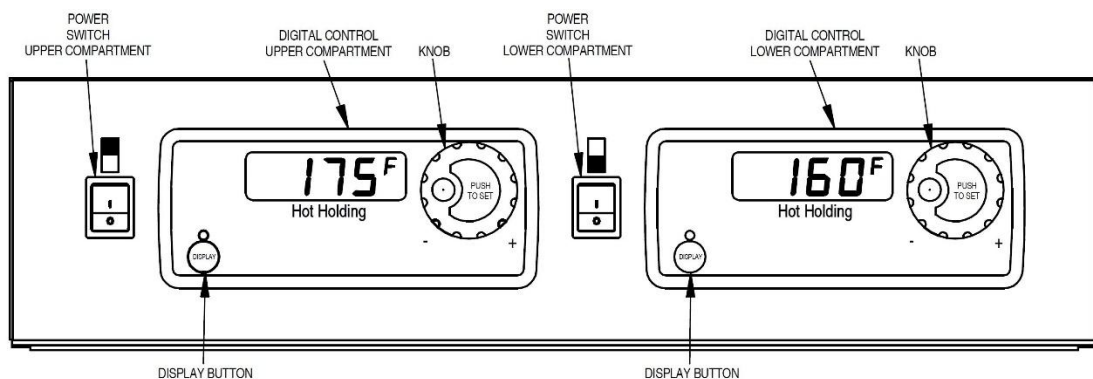
- Vents that are open allow more moisture to escape out the vents, making the air inside the chamber dryer.
- Vents that are closed maintain moisture, keeping the air inside the chamber moist for products that are to remain moist.

•

Vent operation. See Fig. 5.1



b. Turn ON and OFF Hot Cabinet:



1. To turn on the cabinet, push the power switch to the ON (I) position. The light on the power switch will illuminate.
2. To turn off the cabinet, Push the power switch to the OFF (0) position. The light on the power switch will go out.

c. Before Putting ANY Food in the Cabinet:

⚠ CAUTION : FOOD CONTAMINATION HAZARD

Do not put food into cabinet until the “burn off” any manufacturing oils, chemical treatments, and sealant residue takes place.

1. Plug in the cabinet, turn it on, and let it warm up to 220°F (104°C). Maintain this temperature for at least 1 hour.
2. Turn off the cabinet, carefully open the door, and let it cool for 1 hour.
3. Wipe the inside of the cabinet clean with a mild solution of detergent and hot water. Rinse with a clean rag and clear water.

d. Initial Start-up and Settings:

1. Plug the cabinet into an outlet that matches the specifications on the model identification label.
2. Press the “I” on the rocker switch at the left of the control. The switch will illuminate to confirm that it is ON, and the cabinet has power.

The basic control will display the chamber temperature. If the cabinet chamber is cold upon start-up, the control will display “L O t P r” (Low Temperature).

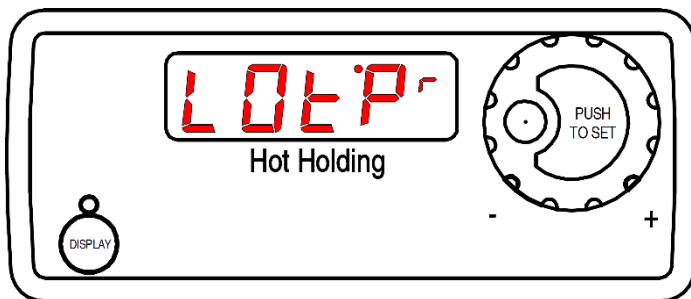


Fig. 5.2

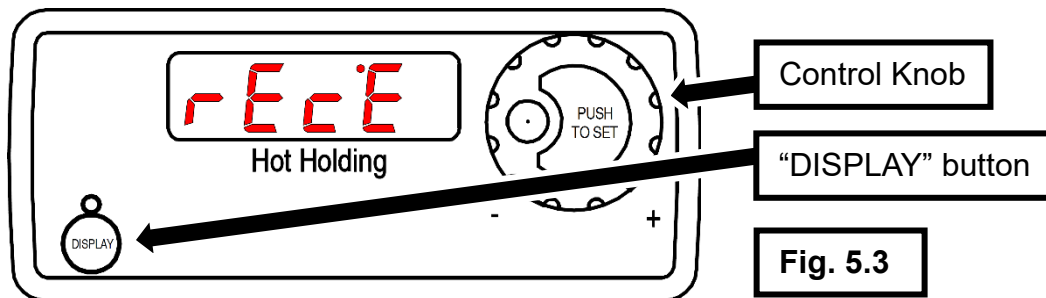
3. This will show on the control until the chamber temperature reaches 140°F (60°C). When the cabinet chamber temperature is 140°F (60°C) or above, the control will show the actual temperature inside the cabinet chamber.

e. Set Temperature Scale:

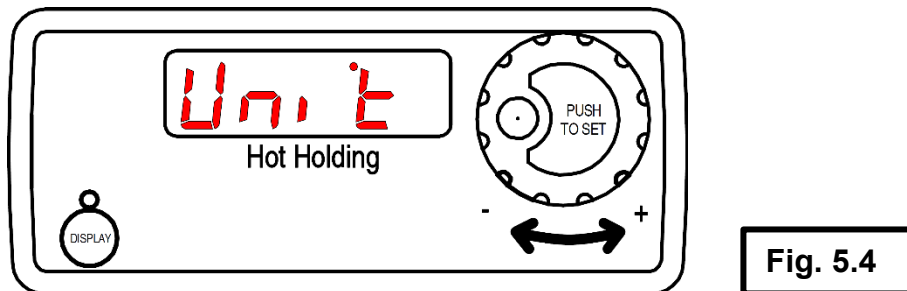
The basic control uses either °F or °C as a temperature scale.

To set the desired temperature scale on the control:

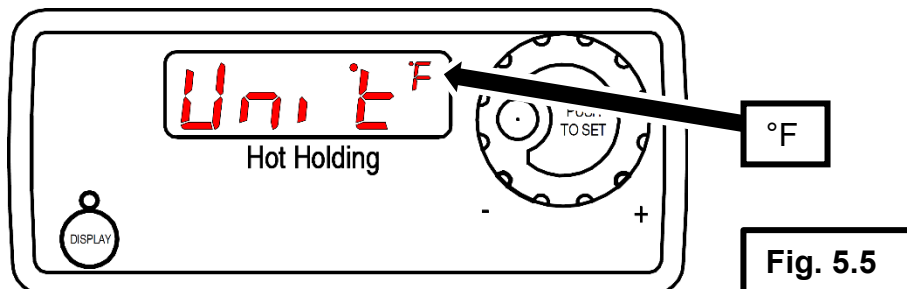
1. Push and hold the control knob and the “DISPLAY” button together for 5 seconds. The control will display flashing “r E c E”. The control is now in the settings menu.



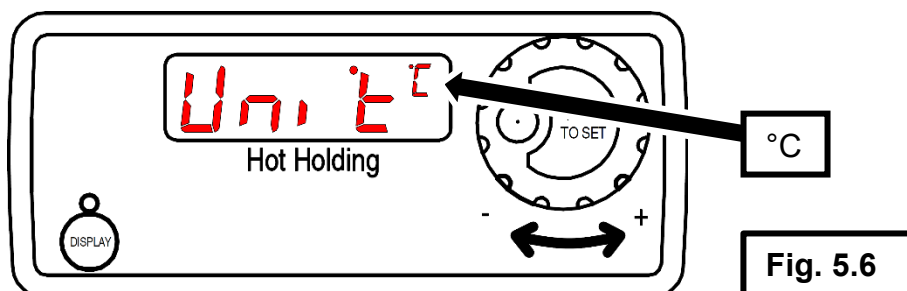
2. Rotate the knob to index through the settings menu until flashing "Unit" is displayed.



3. Push and release the knob to select; the current temperature scale will be displayed. In this example, "°F" will display.



4. Rotate the knob to change to the desired temperature scale. In this example, "°C" is selected.



5. Push and release the knob to select the temperature scale. The control will return to flashing “Unit”.

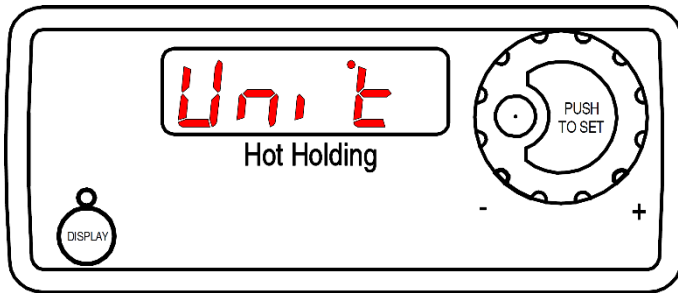


Fig. 5.7

6. Rotate knob to index through the menu until “END” is displayed.

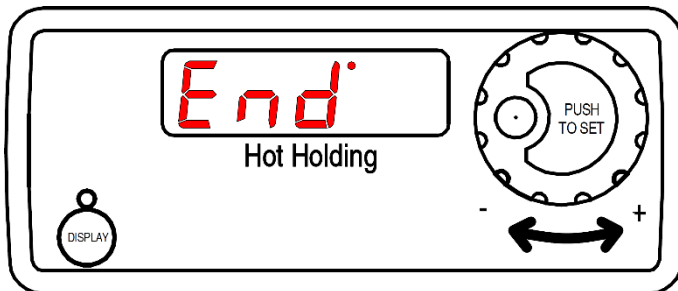


Fig. 5.8

7. Push and release the knob to exit from the settings menu.

f. Actual and Set Temperature Display:

1. Press the “DISPLAY” button on the temperature control to switch the display between the set temperature and the actual temperature inside the cabinet. After 5 seconds the actual temperature will be displayed.

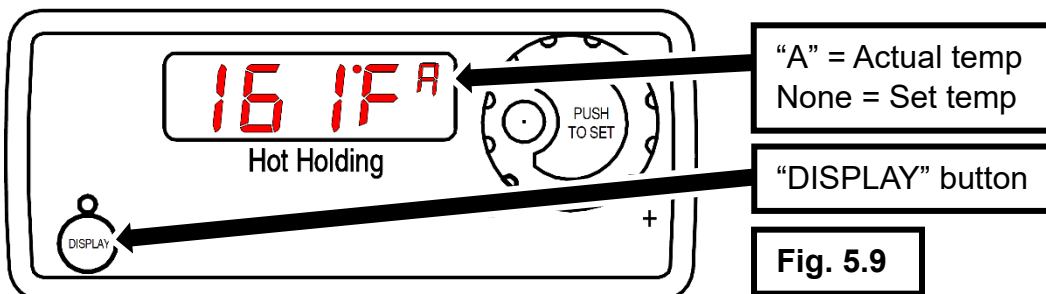


Fig. 5.9

Small letter in the upper right corner of the display is:

- none = setpoint temperature
- “A” = actual temperature

g. Set Temperature:

To set the desired temperature:

1. Push the knob, the current set temperature will be displayed.
2. Rotate the knob to the desired temperature.

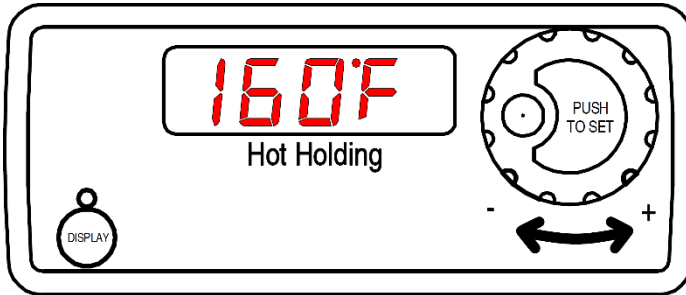


Fig. 5.11

3. Press the knob to set the temperature.

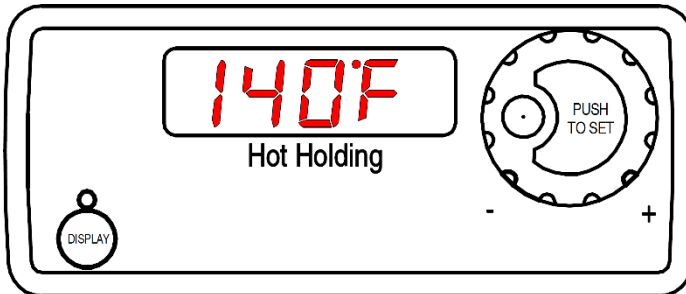


Fig. 5.10

The control will return to operational mode and the cabinet will heat to the new set temperature.

6. Cleaning

a. Before You Begin Cleaning:

 WARNING : ELECTRICAL SHOCK

- Push the power switch to the off “0” position and unplug cabinet from electrical outlet.
- Do NOT spray cabinet with water.
- Do NOT clean cabinet with a steam cleaner.

 CAUTION : BURN HAZARD

- Allow the cabinet to cool before cleaning.

 CAUTION : CORROSIVE CHEMICAL HAZARD

- Wear proper Personal Protective Equipment when cleaning.

 NOTICE : RISK OF DAMAGE TO CABINET

- Do NOT use harsh abrasives, solvents, or harsh chemicals to clean cabinet.
- Do NOT use metallic pads, brushes or scrapers to clean the cabinet.

b. For Best Results:

- DO Wipe-up spills as soon as possible.
- DO Clean the cabinet regularly to avoid heavy dirt build-up.
- DO Use the mildest cleaning procedure that will yield good results.
- DO Follow cleaning product manufacturers’ instructions.
- DO Test cleaners on a small area before using on the entire cabinet.
- DO Use only soft cloth or nylon scrub bristle brush/pad for routine cleaning.
- DO Clean door gasket with mild detergent and rinse with water.
- DO Clean glass components with glass cleaner if equipped.
- DO NOT mix cleaners.
- Do NOT use “CRESCLEAN” or any citrus based cleaner on plastic parts or labels.
- Do NOT spray cleaning agent or water onto control panel. Use a soft cloth to clean and rinse.
- The exterior metal finish has a directional grain. Wipe with the grain.

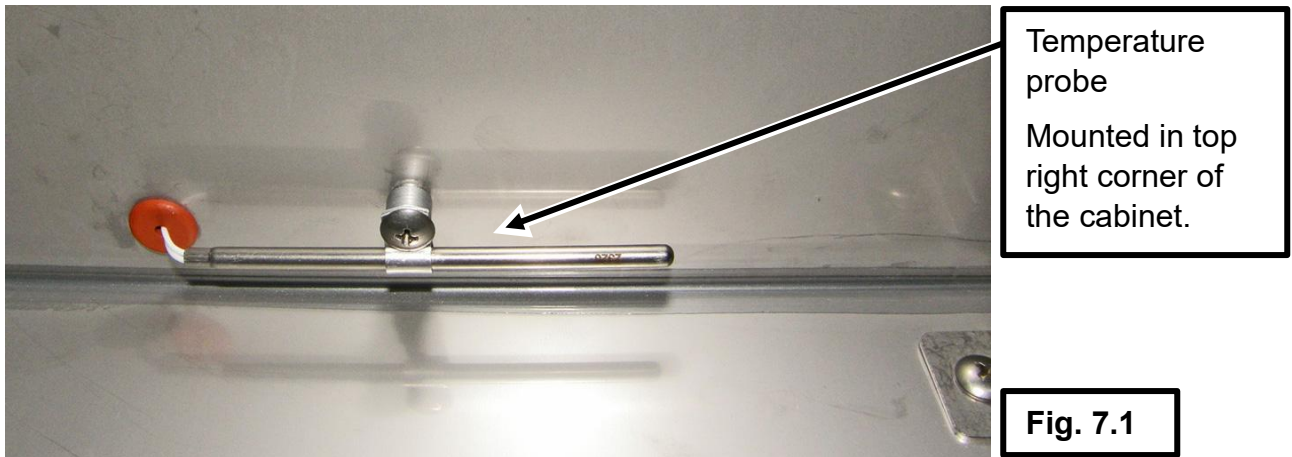
c. Cleaning Solution Chart:

Soil	Cleaner	Method
Dirt	Mild Detergent* and hot water, or mild abrasive cleaner.	1. Wipe with soft, damp cloth. 2. Rinse with hot water. 3. Wipe Dry.
	Steam (no strong alkaline additive)	1. Rinse after steam cleaning. 2. Wipe Dry
Fingerprints, grease, oil	Mild abrasive cleaner. Oily or waxy cleaner.	Apply with soft, clean cloth.
	Chemical oven cleaner.	Follow oven cleaner manufacturer's instructions
Water Spots	Mild abrasive cleaner.	1. Apply with soft, clean cloth. 2. Wipe with damp cloth.
<i>*Mild detergent includes soaps and non-abrasive cleaners.</i>		

d. Cleaning Temperature Probe:

Use care in cleaning around the temperature probe. See Fig. 7.1.

- Do not damage the temperature probe wires.
- Do not damage the temperature probe.
- Do not position the probe so that it touches the interior of the chamber.

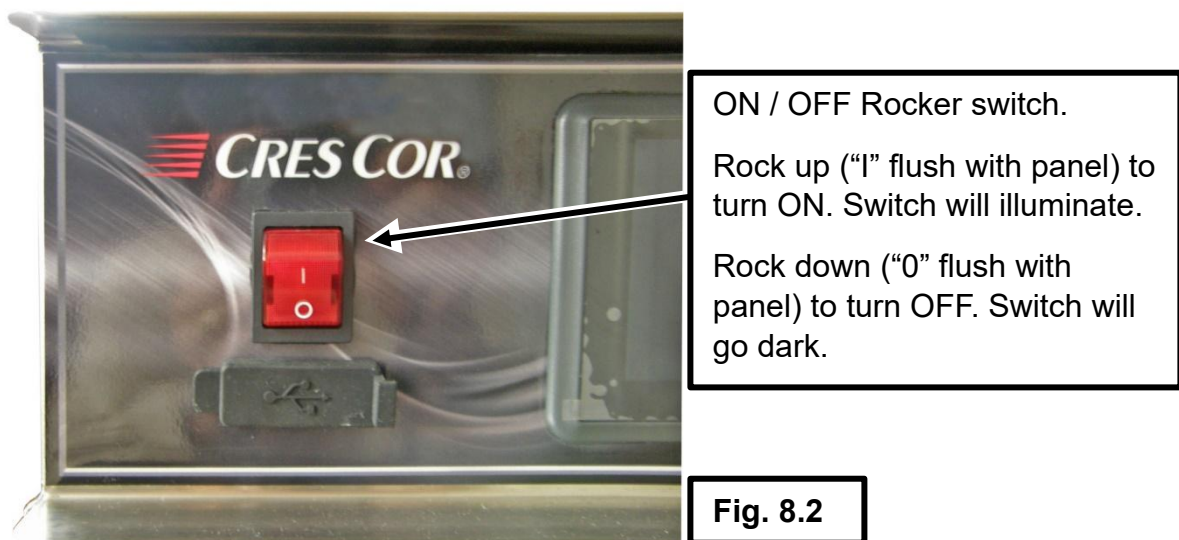
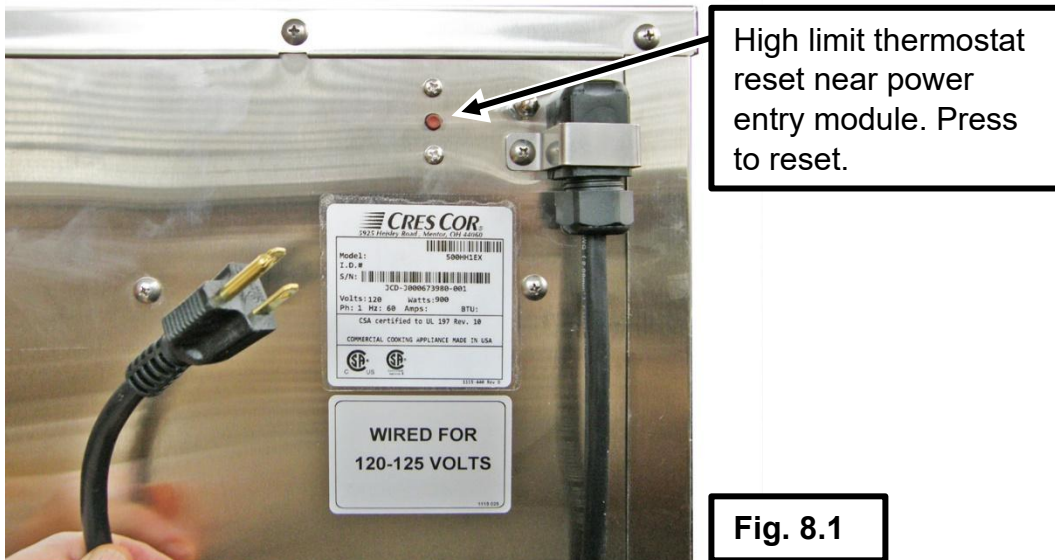


7. Troubleshooting

⚠ WARNING: If the Hot Cabinet gets too hot, or will not turn off, disconnect power at the supply panel circuit breaker before disconnecting the plug. Contact your authorized service agency for service.

a. If the Hot Cabinet is not working, check the following:

- Make sure the cord is plugged into the outlet.
- Make sure the circuit breaker that supplies power to the Hot Cabinet is ON.
- Make sure the rocker switch near the control panel is turned ON.
- Make sure the temperature high limit on the back of the hot cabinet is not tripped.



b. If Preliminary checks do not work, or if breakers trip repeatedly:

Contact your authorized service center by:

- Scanning the QR code shown below for the Service Agency list, FL-1400 to locate an authorized *CRESCOR* service center.



- Visiting the *CRESCOR* website at www.crescor.com and referring to the Service Agency list, FL-1400 to locate an authorized *CRESCOR* service center.
- Calling *CRESCOR* using the phone number on the back of this manual to locate a local authorized service center.
- Heed the WARNING label near the power entry module.



c. TROUBLE-SHOOTING CHART:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cabinet does not turn on (no light on switch and no power to control)	1. Cabinet disconnected from wall outlet. 2. Breaker at electric panel is "off". 3. Power switch is defective.	1. Plug in hot cabinet. 2. Turn on breaker. 3. Replace.

IF THE CABINET TURNS ON:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Control does not turn on	1. Wiring issue. 2. Defective transformer. 3. Control defective.	1. Check for disconnected or damaged wires. 2. Replace transformer. 3. Replace.
Cabinet does not heat, or does not heat properly	1. Cabinet air sensor defective. 2. Heater relay defective. 3. Temperature control defective. 4. High Limit tripped.	1. Replace. 2. Replace. 3. Replace. 4. Check if tripped-reset/Replace.
Heater will not shut off	1. Heater relay defective. 2. Control defective.	1. Replace. 2. Replace.
GFCI device trips	1. Electrical short. 2. Moisture in heater. 3. Defective heater.	1. Check for disconnected or damaged wires. Reconnect or replace wire. 2. Plug the cabinet into a non-GFCI outlet and set the temperature control to its maximum. Run the cabinet for about 1 hour to dry out the heating elements from any moisture that may have been absorbed. after drying the heating elements, plug cabinet into the GFCI receptacle; the cabinet should run properly. If the GFCI device continues to trip, call the factory Authorized service agent 3. Replace

d. ERROR CODES:

CODE DISPLAYED	MEANING	POSSIBLE CAUSE	SOLUTION
err0	No signal from temperature probe	1. Temperature probe disconnected. 2. Temperature probe defective. 3. Temperature control defective.	1. Reconnect temperature probe. 2. Replace. 3. Replace.
"LOtP ^r "	Low temperature	1. Chamber temperature is below 140°F (60°C).	1. Allow the chamber to heat up to set temperature. Ensure set temperature is set to 140°F or above.



5925 Heisley Road, Mentor, OH 44060, USA

Ph: +1-440-350-1100

www.crescor.com

Hot Cabinet

500HH1EE

750HH1EE

1000HH1EE

1000HH2EE

1200HH1EE

1200HH2EE

Model No. _____

Serial No. _____

Order No. _____