



Operation and Maintenance Guide for Models:



NHPL-1836



NHPL-1825-UN

NHPL-1836-ECO
Non-Insulated Economy

NHPL-1836
Non-Insulated Standard

NHPL-1825-UN
Non-Insulated Universal Runner

NHPL-1810/HH
Non-Insulated Undercounter

INHPL-1836
Insulated

100% Pre-Tested Electrical Assembly

NEW YORK | PENNSYLVANIA | GEORGIA | TEXAS | CALIFORNIA | MEXICO | CHINA | INDIA

800.444.3595 | 516.921.0538 fax | www.winholt.com

General Information

Models:
NHPL-1836-ECO
NHPL-1836
NHPL-1825-UN
NHPL-1810/HH
INPHL-1836

TABLE OF CONTENTS

General Information	1
Unpacking and Installation	1
Maintenance	1
Operating Instructions	2
Service Specifications	2
Recommended Temperature Guidelines-Foodholding Chart	3
Drawer Assembly	4
Electric Schematic Power Supply	5
Universal Runner Assembly Instructions	6
Warranty Parts	7
Trouble Shooting	7



General Information

The models NHPL-1836-ECO, NHPL-1836, NHPL-1825-UN, NHPL-1810/HH and INHPL-1836 Series cabinet will hold food hot at a constant temperature and supply humidity for proofing when the application applies. This cabinet is NOT a cooking appliance.

UNPACKING

Examine the interior and exterior to determine whether any damage was incurred during delivery. If so, notify the carrier immediately to file a damage claim. All Win-Holt equipment is carefully tested and inspected prior to shipment. When accepted for delivery by carrier, the responsibility for safe arrival at the destination is assumed by the carrier. The NHPL-1825-UN, universal runners are boxed separately. Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet.

CAUTION

If any damage is found, do not attempt to operate the unit. Call your dealer IMMEDIATELY to arrange for service.

INSTALLATION

Position your unit on a stable, level surface and plug in the supplied cord into any grounded 120-volt AC, 15 amps power supply dedicated breaker. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit will help to insure operational efficiency. Do not operate the unit with an extension cord.

MAINTENANCE

The equipment has been designed to require minimum maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards. Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. DO NOT use steel wools of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. If scouring is required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steam cleaning should not be necessary to keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never power wash or steam clean the cabinet with the power drawer inserted.

CAUTION

Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

Operating Instructions

1. Push main power switch (ON/OFF rocker) to ON position.
2. Push HEAT/PROOF switch to HEAT for heating ONLY.
3. Turn HEAT thermostat knob fully clockwise for preheat.
4. Allow 45 minutes for pre-heating, then turn thermostat to desired setting.
5. Place water in the water pan filling to about 3/4 full, for proofing.
6. For proofing, push HEAT/PROOF switch to PROOF.
7. Adjust the heat and humidity thermostat knob to control desired temperature and humidity. Allow 45 minutes for per-heating.

NOTE: The internal air circulation blower and 1000w heater element (controlled with the Heat Thermostat) will operate continuously when the power switch is turned ON.

HEAT THERMOSTAT

The controlling range is 80°F to 185°F. The dial numbers, 1 thru 9, do not relate to a specific calibrated temperature. Temperature settings must be obtained through familiarization with the unit. The dial also has an OFF position to turn heater unit off.

HUMIDITY THERMOSTAT

To control humidity range from 30% to 100%, humidity settings must be obtained through familiarization with the unit. The dial numbers, 1 thru 9, do not relate to a specific calibrated humidity. The dial also has an OFF position to turn humidity off.

To maintain low heat range between 85°F and 100°F, switch to proof mode and adjust heat knob to desired heat range. Allow 45 minutes to pre-heat in proof cycle.

Service Specifications

NHPL-1836-ECO, NHPL-1836, NHPL-1825-UN, NHPL-1810/HH and INHPL-1836

The Heater-Proofer is an aluminum transport cabinet with heaters to function as a hot food holding cabinet, and/or as a proofing cabinet.

The heater, or heat drawer, is slid into place on the lower ledges of the cabinet. An electrical power cord is provided and plugged into the drawer through an access hole in the back of the cabinet.

The main power switch on the front of the drawer, when switched ON, will turn on the light in the switch and turn on the air circulating fan in the drawer. The circulating fan and 1000w heater element will operate continuously while the unit is ON.

The thermostat control knobs are mounted to the left and right of the HEAT / PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 (low heat; approx. 80°F) to 9 (high heat; approx. 185°F). The right thermostat knob controls the humidity from 1 (approx. 30% relative humidity) to 9 (100% relative humidity). Average setting will be 6 (approx. 85% relative humidity).



Recommended Temperature Guidelines

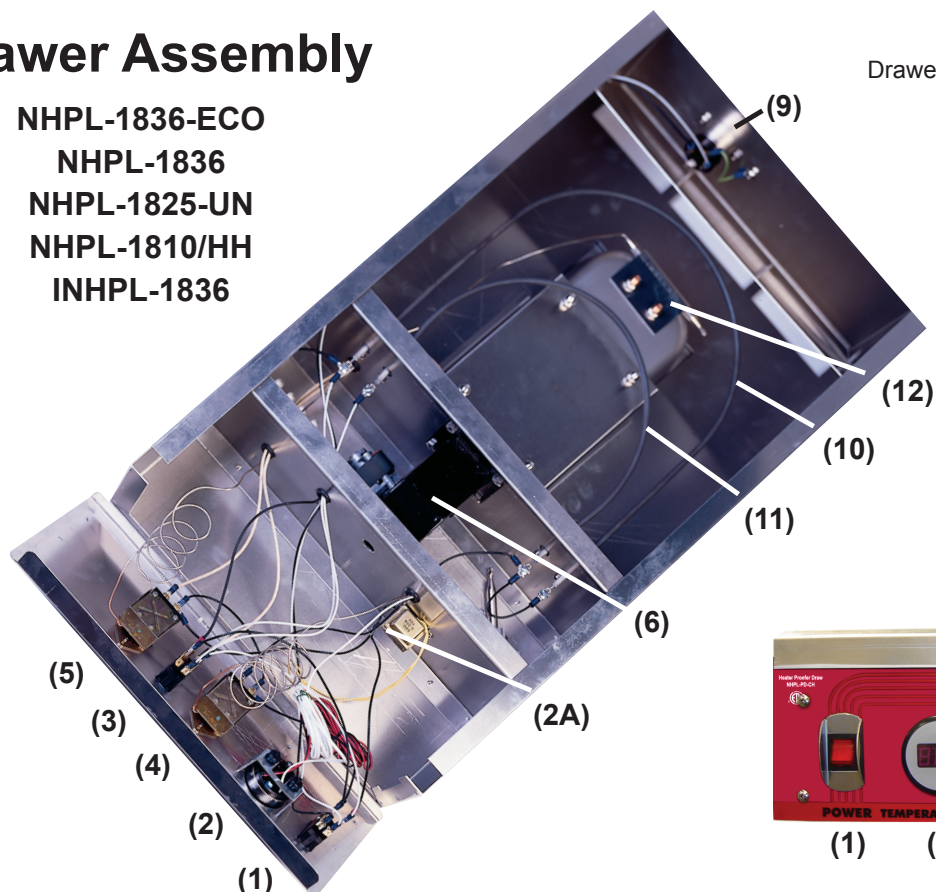
Food Holding Chart

Food Product	Covered Or Uncovered	Temperature F°
Biscuit	Uncovered	180
Broccoli	Covered	170-175
Chicken, Fried	Uncovered	180-185
Chicken, Nuggets	Uncovered	175
Chicken, Whole	Uncovered	170-180
Corn on the Cob	Covered	170-175
Croissants	Uncovered	175
Egg Patties	Covered	180
Fish, Baked	Uncovered	175
Fish, Fried	Uncovered	180
French Fries	Uncovered	185
Hamburgers	Covered	180
Lasagna	Convered	185
Potatotes, Baked	Uncovered	180
Potatoes, Mashed	Covered	175
Potatoes, Scalloped	Covered	175
Pancakes	Covered	175
Pasta	Covered	180
Peas	Covered	170-175
Pizza	Uncovered	175-180
Roast Beef	Uncovered	170-180
Roast Pork	Uncovered	170-180
Strip Steak	Uncovered	160-170
Turkey	Uncovered	170-180
Vegetables, Mixed	Covered	170-175
Waffles	Covered	175

Drawer Assembly

NHPL-1836-ECO
NHPL-1836
NHPL-1825-UN
NHPL-1810/HH
INHPL-1836

Drawer under-side view with cover removed.



**HEATER PROOFER
POWER SUPPLY
120VAC 60Hz
13.5 AMP**

For technical
assistance
please e-mail:
engineer@winholt.com

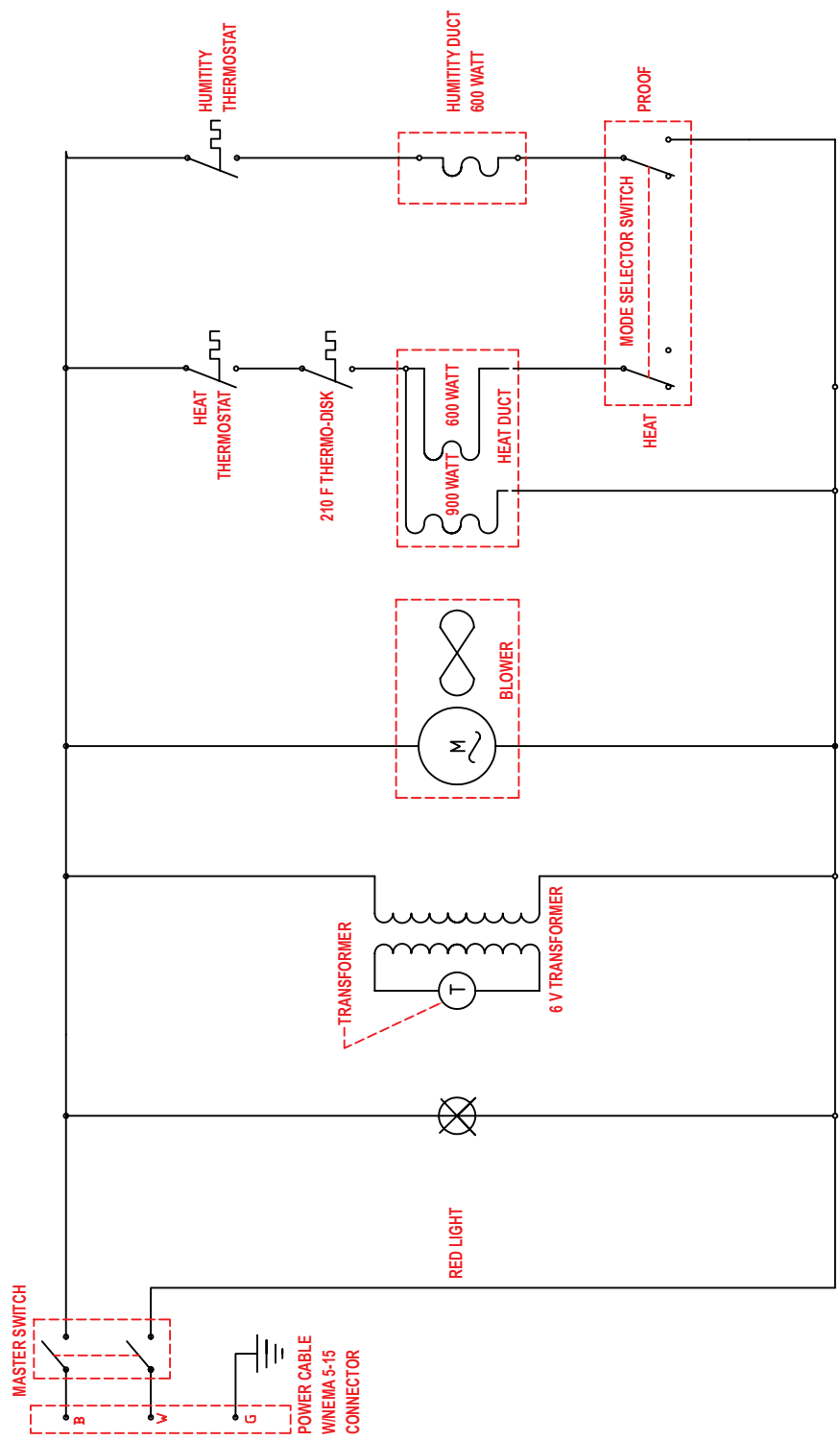
For Service and Parts call:
1-800-444-3595

Part Location	Part Description	Order#	Model#
Heater Drawer Parts List			
—	Replacement Drawer - All Models	595753	NHPL-PD-CH
—	Replacement Drawer - Universal Angle	642396	NHP-PD-UN
1	Main Power Switch	232805	H-106-2
2	L.E.D. Thermometer	123887	H-105
2A	Thermometer Transformer		
3	Heat/Proof Switch	232784	H-106
4	Thermostat (Heat)	170851	H-220
5	Thermostat (Proof)		
6	Blower and Motor Assembly	170894	H-225
9	Power Inlet Terminal Board	632868	H-125
10	1000W Heater Element	170907	H-226
11	600W Heater Element	170915	H-227
12	600W Water Pan Heater Element	170923	H-228
13	Heat Control Knob	123916	H-108
14	Proofer Control Knob		
—	Cord Set	632850	H-103-1
Cabinet Parts List			
—	Replacement Door Lexan (Universal Runner)	657459	NHPL-DR/UN
—	Replacement Door Lexan (All Others)	247505	NHPL-DR
—	Replacement Door Lexan (Undercounter)	657432	NHPL-DR/HH
—	Plastic Door Handle	233656	H-323-2



Electric Schematic Power Supply

All Models



Universal Runner Assembly Instructions

NOTICE: WIRE RUNNER ASSEMBLY & REMOVAL PROCEDURE

**RUNNERS MUST BE ASSEMBLED
WITH A 4" MINIMUM SPACE ABOVE
TO ASSEMBLE THE RUNNER**



GRASP THE RUNNER AS SHOWN
IN THE PHOTOS.



TILT THE RUNNER UP AND ENGAGE BOTH
ENDS TOGETHER. DO NOT HAVE ONE SIDE
ENGAGED LESS THAN THE OTHER.



ROTATE THE RUNNER DOWN APPLYING
A SLIGHT FORCE INWARD AGAINST THE
RUNNER AND CABINET. **DO NOT FORCE IT.**



WHEN IN THE CORRECT POSITION THE
RUNNER WILL BE AT 90 DEGREES
TO THE SIDE OF THE CABINET.

**RUNNERS MUST BE REMOVED
WITH A 4" MINIMUM SPACE ABOVE
THEM TO REMOVE A RUNNER**



GRASP THE RUNNER AS SHOWN
IN THE PHOTOS BELOW.



TILT THE RUNNER UP SLOWLY WHILE
PULLING THE RUNNER OUTWARD AWAY
FROM THE SIDE OF THE CABINET.
DO NOT FORCE IT. ASSURE BOTH SIDES
ARE IN THE SAME POSITION AS YOU ARE
LIFTING THE RUNNER.



KEEP TILTING UNTIL THE RUNNER
TOUCHES THE SLOTTED SIDE OF
THE CABINET AND WITH BOTH ENDS
OF THE RUNNER EQUAL DISTANT FROM
THE CABINET SIDE. THE RUNNER WILL
SLIDE OUT EASILY. **DO NOT FORCE IT.**

Statement of Warranty

Win-Holt Power Equipment Warranty

Win-Holt warrants to the initial purchaser that all Win-Holt power equipment, including but not limited to Heater Proofers and Film Wrappers be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed, for a period of (1) year from the date of shipment from the Win-Holt Facility. Equipment, will at our option, be repaired or replacement part furnished F.O.B. our Factory. Warranty includes one (1) year labor from date of said shipment.

Return of component parts will not be accepted for credit without prior authorization by our service department and then contingent upon our inspection. Warranty will not apply if, after examination, Win-Holt finds that the equipment or any part thereof was found defective through lack of purchaser's responsibility for maintenance or storage, shipping damage, accidental damage by moving or other wise, improper voltage misapplication or alteration by other than Win-Holt, or use of unauthorized parts. Warranty does not apply to glass, plastic, light bulbs, gaskets, or heater elements.

Prior to any service agency performing warranty labor, Win-Holt service must be contacted to provide a "Service Authorization" (SA) number. Win-Holt assumes no responsibility for any charges that were not expressly authorized it or for any charges that exceed in Win-Holt's sole judgement, normal and customary amounts. If service is required during overtime the difference between overtime and standard labor rates shall be paid by the purchaser. Warranty does not apply if payment has not been received for the equipment at the time a claim is made or if the Win-Holt serial number has been removed.

Warranty Exclusions and Limitations: Warranty applies only within the United States, equipment outside the United States, equipment outside the United States shall have parts coverage only.

Parts Service / Warranty Claims

For parts service information or warranty questions, please call our parts specialists toll free at 800-444-3595 between the hours of 8:00 a.m. and 5:00 p.m. EST or e-mail customerservice@winholt.com. We can be reached 24 hours a day, 7 days a week, through our "Voice Mail" at the same number or Fax your inquiry to 516-921-0538. We will respond the next business day. Be sure you or your customer has the following information when calling:

☒ Model Number ☒ Name of Dealer ☒ Serial Number ☒ Installation Date

Trouble Shooting

CAUTION

Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with this instruction manual and should be used as a reference guide for all service areas. The manual provides a picture of the drawer, showing the location of electrical components and a description of each. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

- 1) Check to make sure power cord is firmly plugged into the wall outlet.
- 2) Check circuit breaker of wall outlet and reset if necessary.

IF unit fails to start, please do the following:

- 3) Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
 - a. Loose or disconnected wires
 - b. Black marks or burnt on any marks components
 - c. Loose heating elements
- 4) If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.
- 5) If a heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.
- 6) If the temperature on the L.E.D. Thermometer is not reading a constant temperature, it must be replaced along with its power supply transformer.

Over 64 Years of Experience Designing Quality Products

Call Toll Free: 800-444-3595

Fax: 516-921-0538

Locations

Syosset, NY

Allentown, PA

Atlanta, GA

Dallas, TX

Los Angeles, CA

Mexico

China

India



141 Eileen Way
New York 11791
Phone: 516-222-0335
Fax: 516-921-0538

www.winholt.com