



Heater/Proofer Cabinets

Models: 177HEAT1836, 177HPI1812, 177HPI1836,
177HPU1812, 177HPU1836



04/2018

Please read and keep these instructions. Indoor use only.

Index

General Information.....	4
Installation.....	4
Maintenance.....	4
Operating Instructions.....	5
Service Specifications.....	6
Recommended Temperature Guidelines-Food Holding Chart.....	7
Drawer Assembly.....	8-10
Cabinet Assembly.....	11-16
Electric Schematic Power Supply.....	17-18
Troubleshooting.....	19

SAFETY INFORMATION:

WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the 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 in to this cabinet. Use a food probe to check internal food temperature— the cabinet temperature is not necessarily the internal food temperature.

WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

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.

CAUTION: Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.

General Information

The models:

177(1)(2)(3)(4)(5) HEATED CABINETS Series,

- (1) - HEAT "HEAT" (Only Heat) or "H" (Commonly Used)
- (2) - PROOF "P"
- (3) - INSULATE "I"(With Insulate) or "U" (No Insulate)
- (4) - PAN WIDTH INCH
For example 18"
- (5) - PAN QTY - From: 12 to 36
For example: 36

For example: 177 HEAT 18 36

HEATED CABINETS	┌───┐	┌───┐	PAN QTY 36 PCS
ONLY HEAT	└───┘	└───┘	PAN WIDTH 18"
NO PROOF	└───┘	└───┘	NO INSULATE

For example: 177 H P I 18 12

HEATED CABINETS	┌───┐	┌───┐	PAN QTY 12 PCS
HEAT	└───┘	└───┘	PAN WIDTH 18"
PROOF	└───┘	└───┘	WITH INSULATE

For example: 177 H P I 18 36

HEATED CABINETS	┌───┐	┌───┐	PAN QTY 36 PCS
HEAT	└───┘	└───┘	PAN WIDTH 18"
PROOF	└───┘	└───┘	WITH INSULATE

For example: 177 H P U 18 12

HEATED CABINETS	┌───┐	┌───┐	PAN QTY 12 PCS
HEAT	└───┘	└───┘	PAN WIDTH 18"
PROOF	└───┘	└───┘	NO INSULATE

For example: 177 H P U 18 36

HEATED CABINETS	┌───┐	┌───┐	PAN QTY 36 PCS
HEAT	└───┘	└───┘	PAN WIDTH 18"
PROOF	└───┘	└───┘	NO INSULATE

The 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.

Heat Unit Specifications

Removable bottom mount proof / heat unit (Part No. HCD1500) or only heat unit (Part No. HCD1500H). Rated Power: 1500 W, 120V, 60HZ

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.

15Amp Outlet

For Cabinet rated 120V 1500Watt



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 electrical cord plugged in.

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.

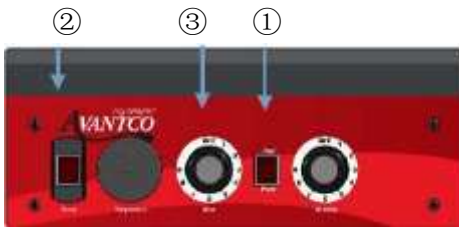


Attack tough grease, oil, and carbon with this ready to use cleaner and degreaser. Its unique formula is designed to clean concrete, machinery, engines, floors, walls, and more!

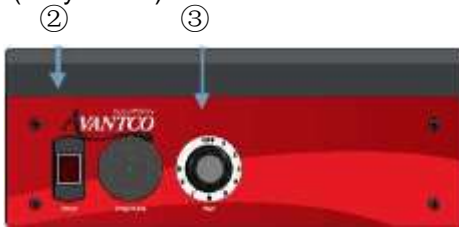
Operating Instructions

- A. Refer to DATA PLATE for electrical requirements. Cabinets rated at 120V 1500 watts must be plugged into a 125 VAC 15 amp receptacle and must be used on an individual branch circuit. **DO NOT MODIFY CORD PLUG.**
- B. With **POWER** switch **OFF**, plug into 125 VAC grounded receptacle.
- C. Fill water pan to top with clean **HOT** tap water for Proofing or if moisture is desired for Holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean **HOT** tap water as necessary. Water pan does not have to be filled for Heating. Proofing requires water pan to be filled.

HEATING INSTRUCTIONS

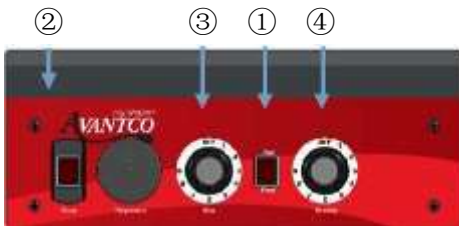


(Only HEAT)



1. Set Combination Module switch to **HEAT**
2. Set **POWER** switch to the **ON** position. Power indicator light will turn on.
3. Set **TEMPERATURE** control to **9**.
4. Pre-heat cabinet until desired temperature is reached (typical heat-up time from 77°(25C) ambient to 160°(71C) is approximately 45 minutes). Cabinet temperature reaches 185°(85C) within approximately 45 minutes
5. Re-set **TEMPERATURE** control and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150°(66C) to 160°(71C)).

PROOFING INSTRUCTIONS



1. Set Combination Module switch to **PROOF**
2. Set **POWER** switch to the **ON** position. Power indicator light will turn on.
3. Set **TEMPERATURE** control to **2**.
4. Set **HUMIDITY** control to **9**.
5. Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 77°(25C) ambient to 95°(35C) and 95% relative humidity is approximately 30 minutes).
6. Adjust settings as necessary to reach desired temperature and humidity levels.

NOTE: The internal air circulation blower and 1500W 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 to 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

The Heater-Proof 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 1500W heater element will operate continuously while the unit is ON.

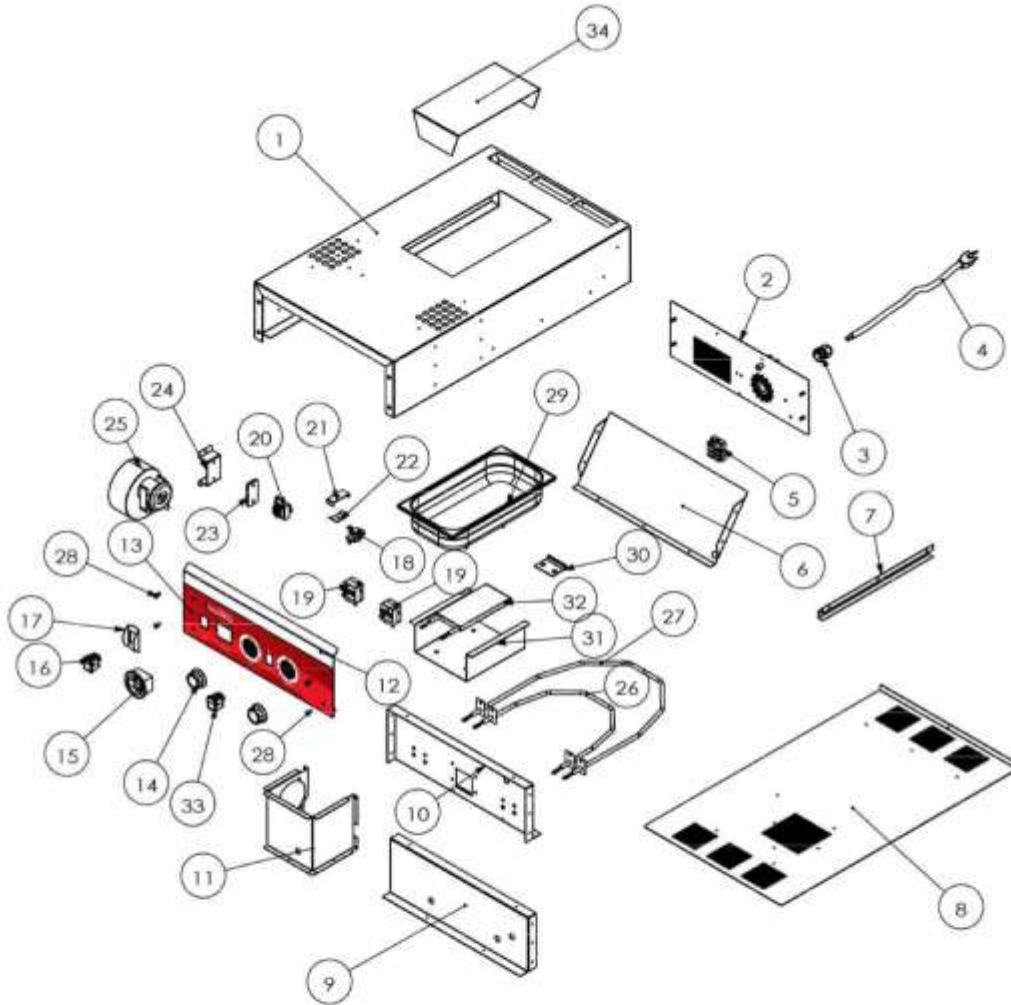
The thermostat control knobs are mounted to the left and right of the HEAT/PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 (approx. 30% relative humidity) to 9 (100% relative humidity). Average setting is 6 (approx. 85% relative humidity).

Recommended Temperature Guidelines Food Holding Chart

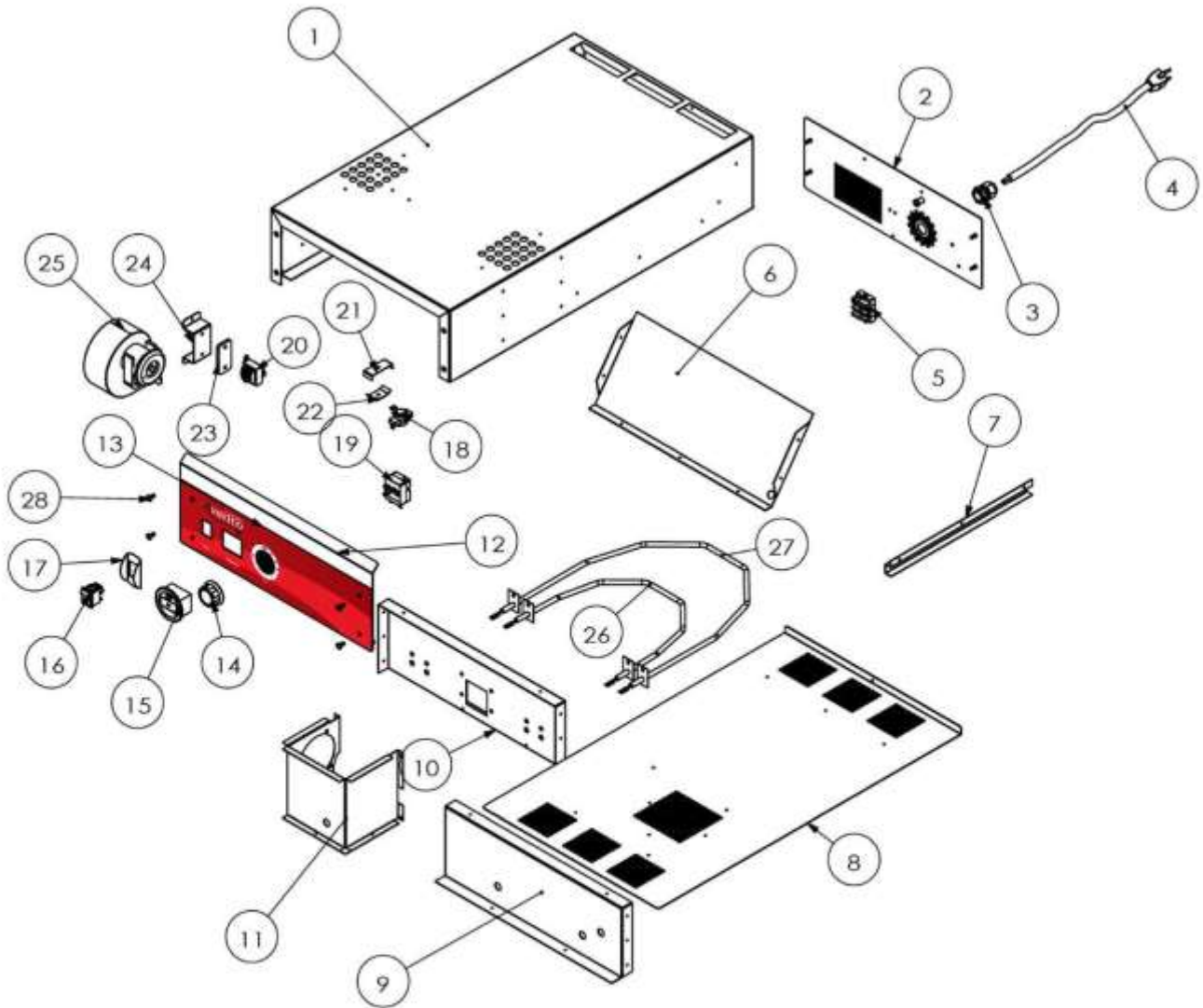
Food Product	Covered/Uncovered	Temperature Setting
Baked Fish	Uncovered	175°F (79°C)
Baked Potatoes	Uncovered	180°F (82°C)
Biscuit	Covered	180°F (82°C)
Broccoli	Uncovered	170-175°F (77-79°C)
Chicken Nuggets	Covered	175°F (79°C)
Corn on the Cob	Uncovered	170-175°F (77-79°C)
Croissants	Covered	175°F (79°C)
Egg Patties	Uncovered	180°F (82°C)
French Fries	Uncovered	185°F (85°C)
Fried Chicken	Uncovered	180-185°F (82-85°C)
Fried Fish	Uncovered	180°F (82°C)
Hamburgers	Covered	180°F (82°C)
Lasagna	Covered	185°F (85°C)
Mashed Potatoes	Covered	175°F (79°C)
Mixed Veggies	Covered	170-175°F (77-79°C)
Pancakes	Covered	175°F (79°C)
Pastas	Covered	180°F (82°C)
Peas	Covered	170-175°F (77-79°C)
Pizza	Uncovered	175-180°F (79-82°C)
Roast Beef	Uncovered	170-180°F (77-82°C)
Roast Pork	Uncovered	170-180°F (77-82°C)
Scalloped Potatoes	Covered	175°F (79°C)
Strip Steak	Uncovered	160-170°F (71-77°C)
Turkey	Uncovered	170-180°F (77-82°C)
Waffles	Covered	175°F (79°C)
Whole Chicken	Uncovered	170-180°F (77-82°C)

Drawer Assembly

HCD1500 Drawer Diagram



HCD1500H Drawer Diagram

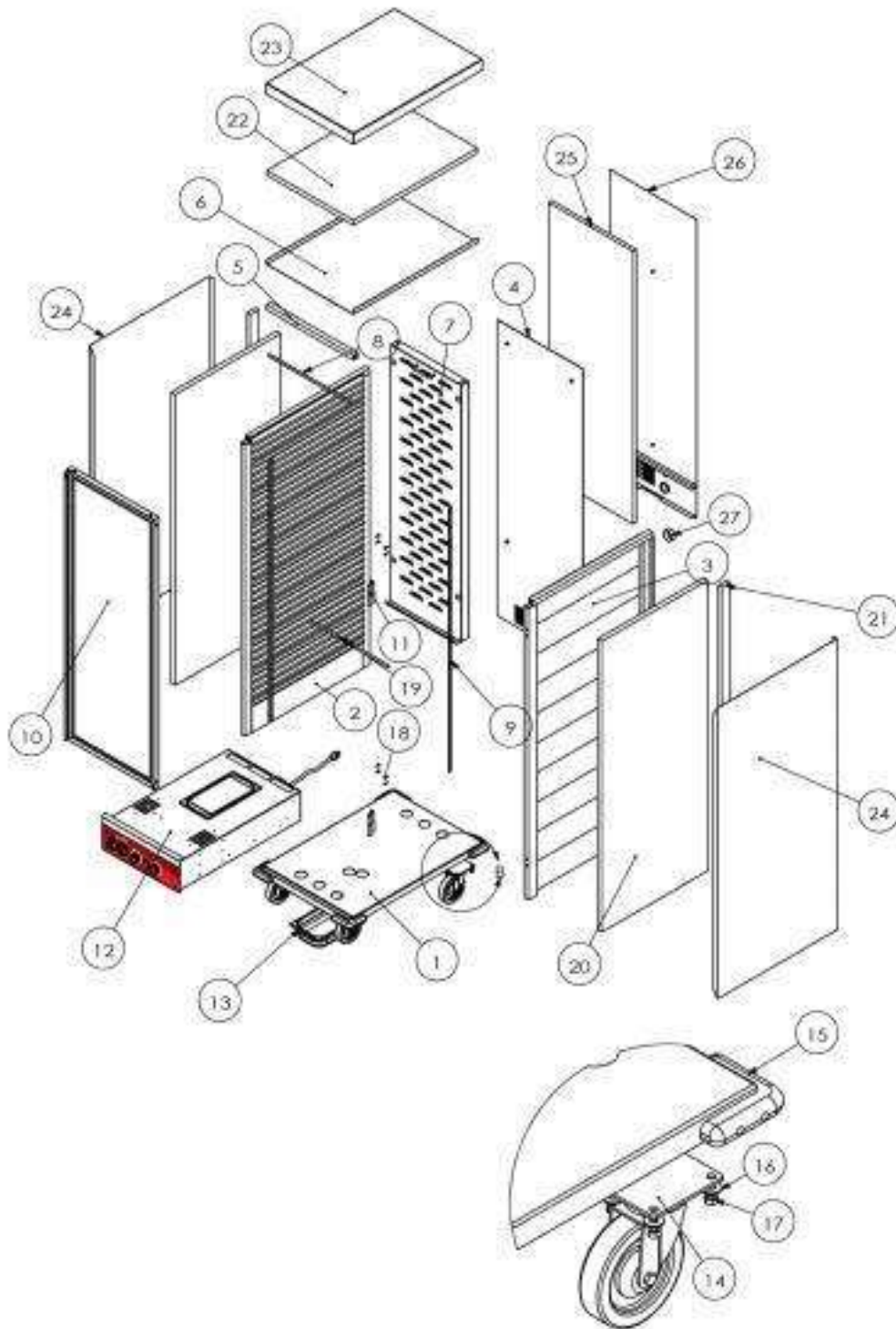


Drawer Replacement Parts

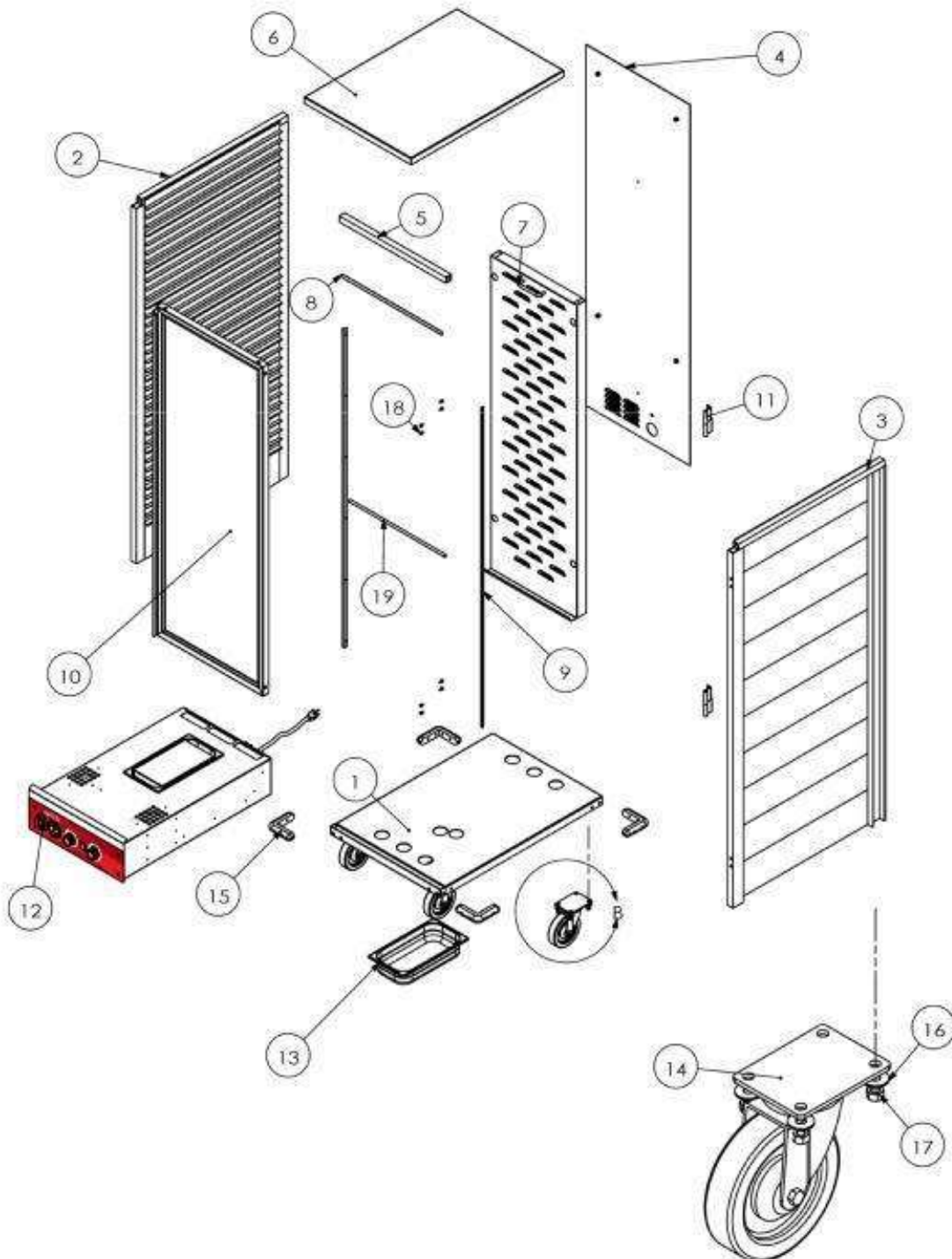
Item#	Photo	Part No.	Part Description	HCD1500 Qty	HCD1500H Qty
03		HCD-030	Cable Bushing	1	1
04		HCD-031	Power Cable	1	1
05		HCD-026	Terminal Block	1	1
14		HCD-035	Knob	2	1
15		HCD-024	Thermometer	1	1
16		HCD-016	Main Switch with Red Light	1	1
18		HCD-019	Limit Temp. Thermostat	1	1
19		HCD-034	Temp. Thermostat	2	1
20		HCD-017	Transformer	1	1
27		HCD-011	Heating element 900W	1	1
26		HCD-010	Heating element 600W	1	1
29		HCD-008	SS Water Pan	1	N/A
32		HCD-009	Heating element 600W	1	N/A
36		HCD-036	Heat/Proof Switch with Red Light	1	N/A

Cabinet Assembly

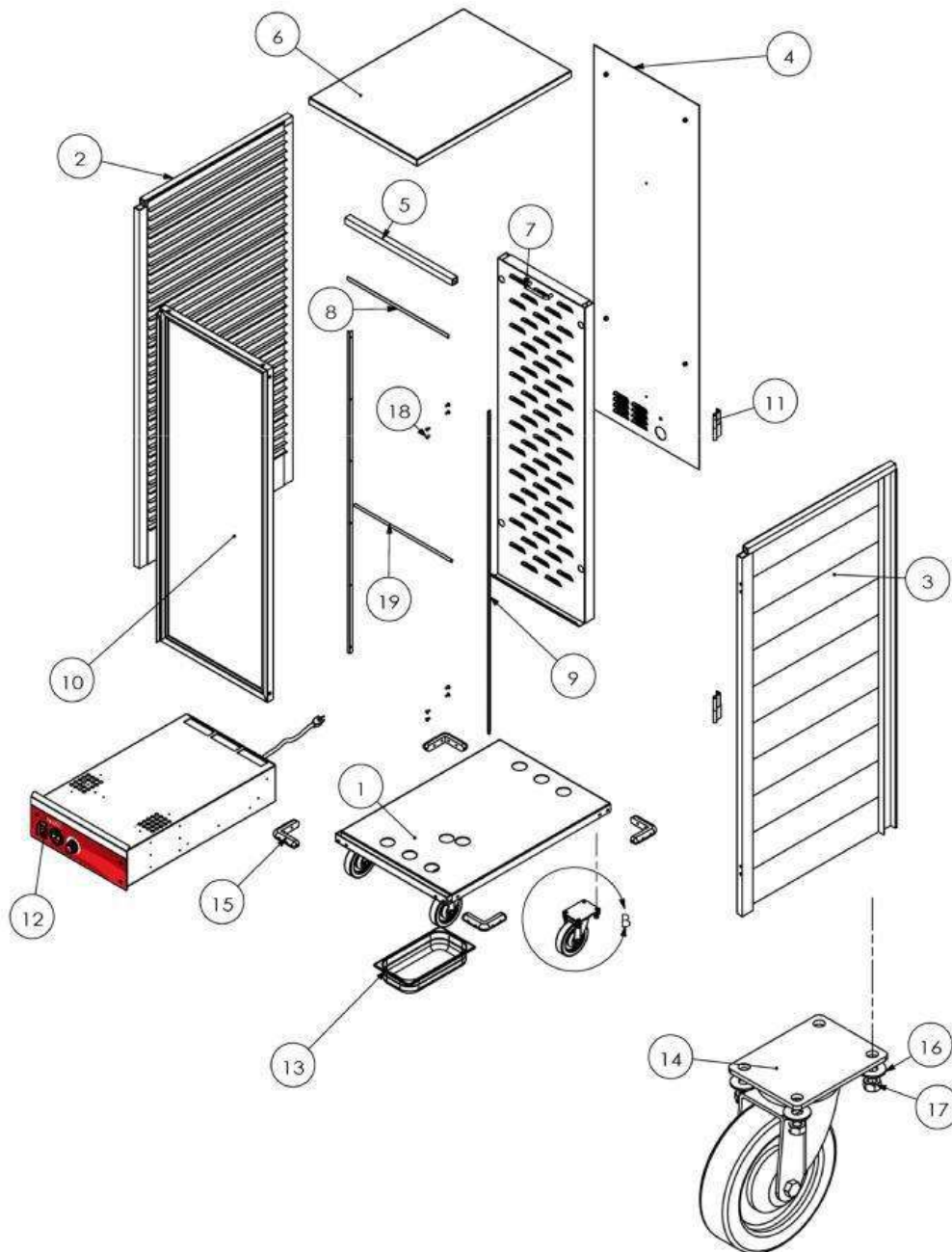
177HPI1836 Diagram



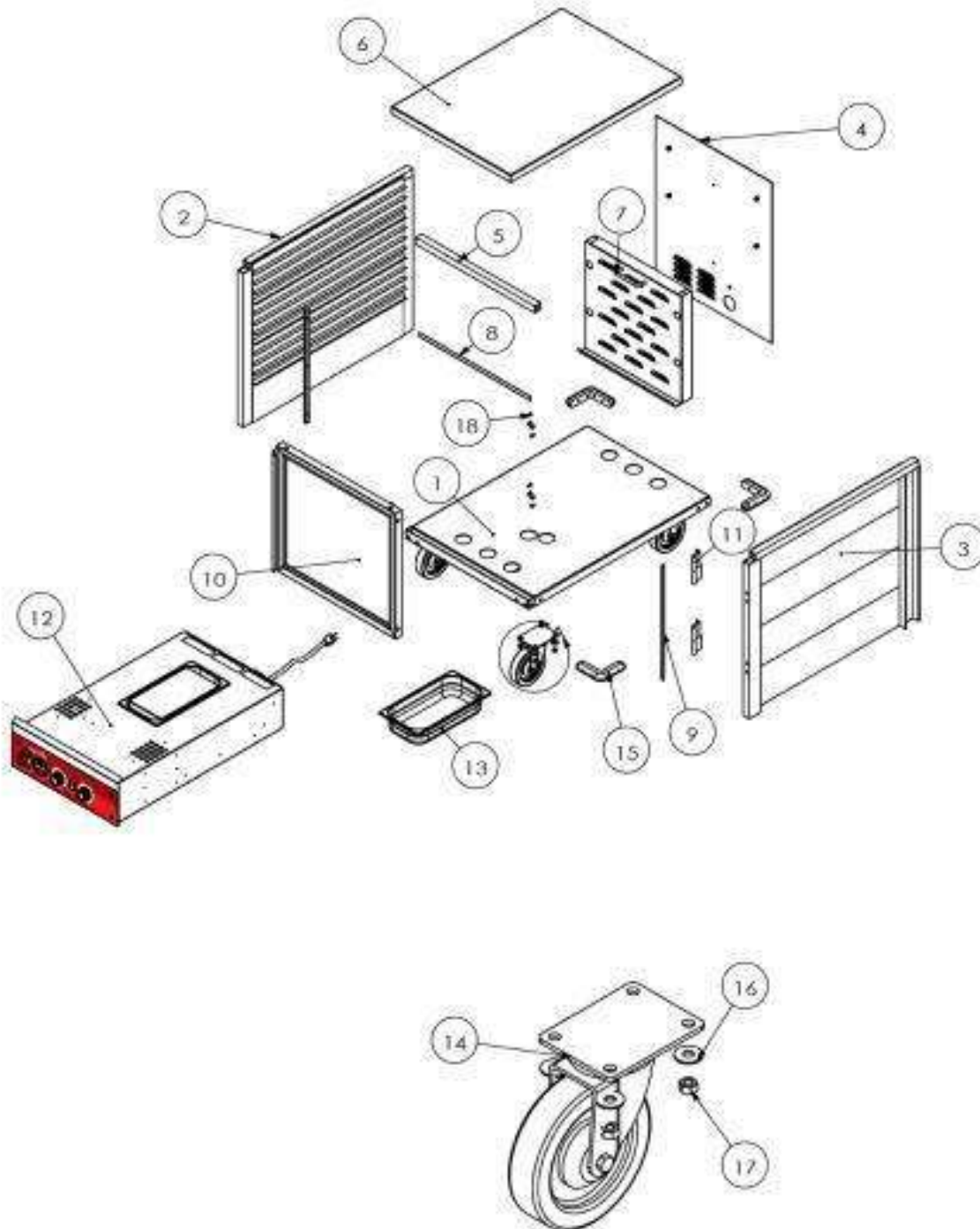
177HPU1836 Diagram



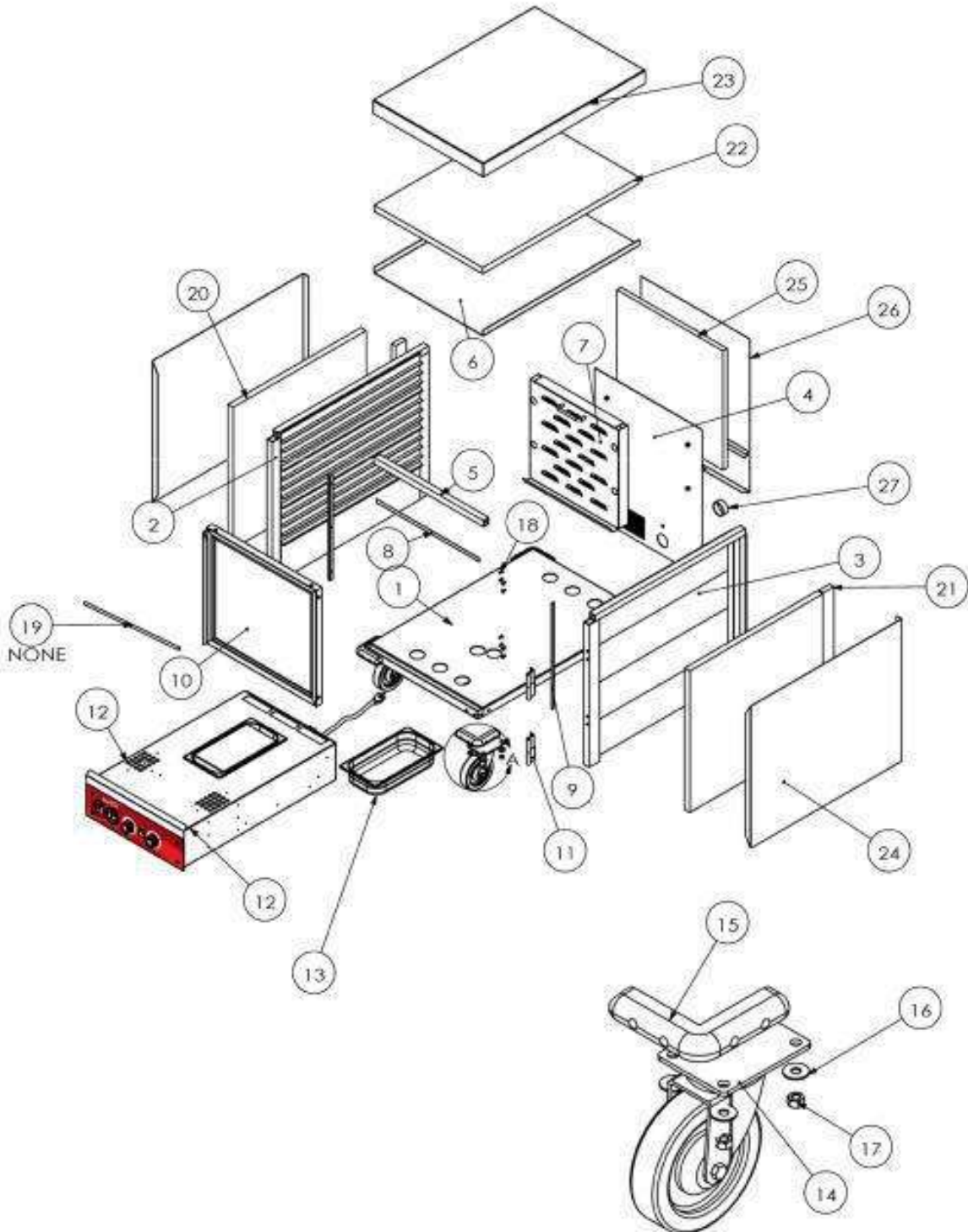
177HEAT1836 Diagram



177HPU1812 Diagram



177HPI1812 Diagram

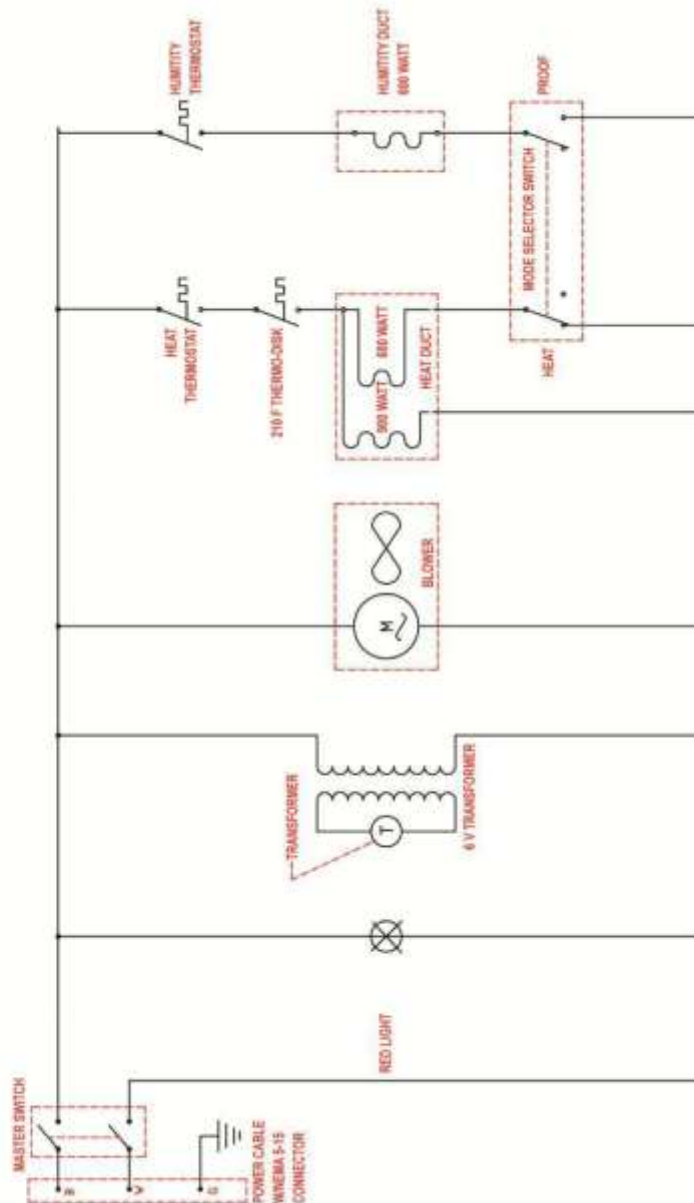


Cabinets Replacement Parts

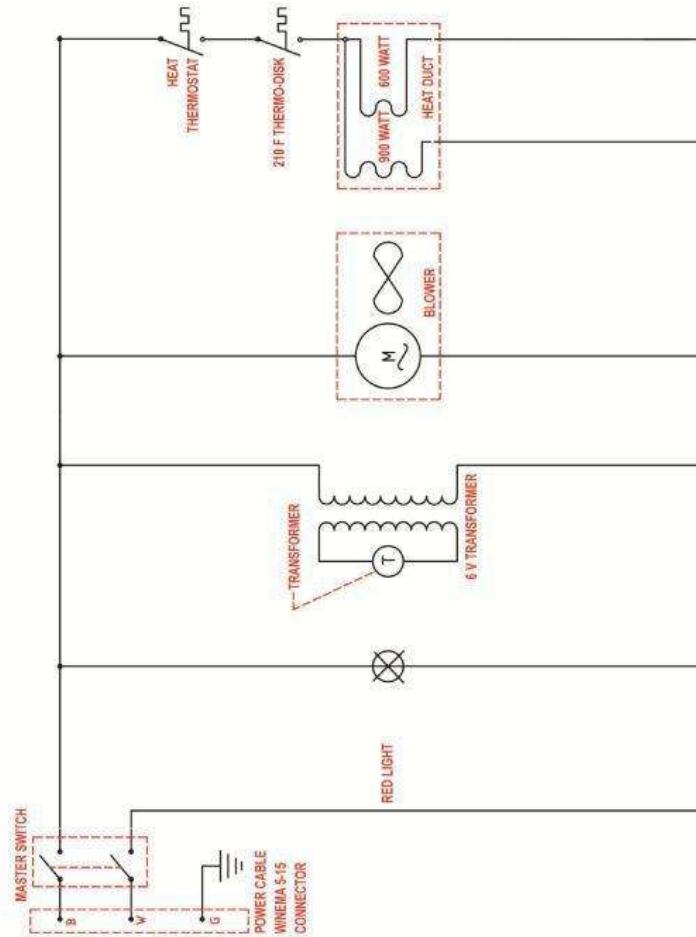
Item#	Replacement Part No.	Description	Quantity	Use for Cabinets
07	HC1812HP-04	Hang Panel	1	177HPU1812 177HPI1812 177HEAT1812 177HEATI1812
07	HC1836HP-04	Hang Panel	1	177HPU1836 177HPI1836 177HEAT1836 177HEATI1836
08/09	Magnetic Strip for door 1812	Magnetic stripStrip (Include top 1pc, Right/Left side 2pcs) Right/Left side 2pcs).	1	177HPU1812 177HPI1812 177HEAT1812 177HEATI1812
08/09	Magnetic Strip for door 1836	Magnetic Strip (Include top 1pc, Right/Left side 2pcs) 1pc, Right/Left side 2pcs).	1	177HPU1836 177HPI1836 177HEAT1836 177HEATI1836
10	HC1812HP-06	Door Assembly	1	177HPU1812 177HPI1812 177HEAT1812 177HEATI1812
10	HC1836HP-06	Door Assembly	1	177HPU1836 177HPI1836 177HEAT1836 177HEATI1836
11	HC1836HP-07	Hinge	2	All
12	HCD1500	Heat/proof drawer	1	177HPU1836 177HPI1836 177HPU1812 177HPI1812
12	HCD1500H	Only Heat drawer	1	177HEAT1836 177HEATI1836 177HEAT1812 177HEATI1812
13	Plastic Pan	Plastic Pan Black	1	All
14	Caster	5" Caster with Brake (Include Hardware)	4	All
15	HC1836HP-029	Bumper	4	All

Electric Schematic Power Supply

HEAT/PROOF Models (HCD1500 Drawer)



Only HEAT Models (HCD1500H Drawer)



Troubleshooting

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 or burnt marks on any 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 LED Thermometer is not reading a constant temperature, it must be replaced along with its power supply transformer.

Limited Warranty

All equipment which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the time of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes, are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. The use of unfiltered water in this unit will void the warranty.

1 year warranty applies to electrical components. Defects in any non-electrical components will be covered within 90 days of the purchase date.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in anything other than commercial applications.