

OPERATING and MAINTENANCE INSTRUCTIONS for CCB-150 Series Banquet Warming Cabinet

ELECTRICAL SPECIFICATIONS: AC SERVICE

| Volts | Watts | Amps | Hertz | Phase | NEMA | *NEMA |
|-------|-------|------|-------|-------|-------|-------|
| 120 | 1650 | 13.8 | 60 | 1 | 5-15P | 5-20P |
| 240 | 1650 | 6.9 | 60 | 1 | 6-15P | 6-15P |

* For Canadian use

HOW TO INSTALL UNIT:

1. Remove all packing materials from inside the cabinet and clean the cabinet thoroughly.
2. Install all angles and shelves before the unit is turned on.
3. Plug the power cord into the proper wall outlet.

HOW TO START UNIT:

1. Push the power switch to “**ON**”. Yellow light will turn on.
2. Turn the thermostat to #10 (220°F/105°C).
3. Preheat (assuming a “cold” cabinet of 75°F/25°C)
 - a) To 150°F/65°C takes about 30 minutes
 - b) To 175°F/79°C takes about 45 minutes
 - c) To 190°F/88°C takes about 1 hour.
4. Put food into the cabinet.
5. Turn the thermostat to the required temperature.

NOTE: No. 8 is about 175°F/79°C
 No. 7 is about 160°F/71°C.
 No. 6 is about 145°F/63°C

Proper food holding temperature is 140°F/60°C or higher.

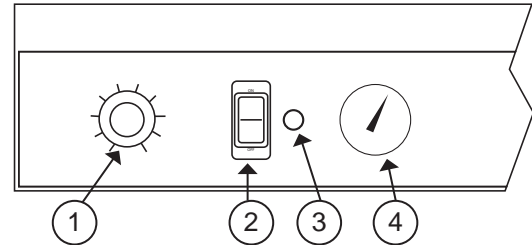
HOW TO TURN OFF UNIT:

Push power switch to “**OFF**”. The yellow light will turn off.

FOR CANNED FUEL USE:

The canned heat drawers on this unit have cutouts that will permit the 7-oz. can (size 3-3/8” dia. x 2-7/16” hi.) of STERNO to be used. The burn time of this size can is a nominal two (2) hours.

STERNO brand of canned heat is from the Candle Corp. of America.



REMOVABLE HOT UNIT PARTS IDENTIFICATION

1. Thermostat
2. Power Switch
3. Yellow Indicator Light
4. Temperature Display

HOW TO INSERT CANNED FUEL:

1. Install all channels and shelves before unit is put into operation.
2. Lift and pull drawer open and inset canned fuel.
3. Remove lids from canned fuel; light with external flame.
4. Close drawers completely.

It is recommended to electrically pre-heat the cabinet to at least 160°F/71°C before inserting and/or lighting the canned fuel. This will take about 45 minutes.

Approximate cabinet temperature, using a total of two(2) cans of canned fuel, will be 180°F/82°C

⚠ WARNING Risk of Fire!

Do NOT store combustible materials or flammable liquids near this appliance.

OPERATING and MAINTENANCE INSTRUCTIONS for CCB-150 Series Banquet Warming Cabinet

MAINTENANCE:

1. Unplug power cord from wall outlet.
2. Lift unit off from front and rear of cabinet.

HOW TO CLEAN THE UNIT:



BEFORE CLEANING THE CABINET:

1. Allow cabinet to cool.
2. Remove Hot Unit **BEFORE** cleaning. (Unit is designed to lift off from front and rear.)
3. Do **NOT** use abrasives or harsh chemicals.

Cleaning Notes:

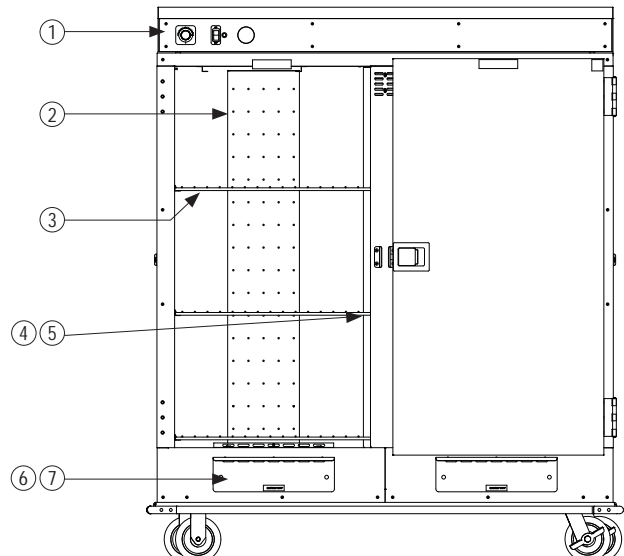
1. Wipe up spills as soon as possible.
2. Clean cabinet regularly to avoid heavy dirt build-up.
3. Make a test spot with cleaner.
4. Follow manufacturer's directions on cleaner.
5. Do not mix cleaners.
6. Avoid drips and splashes.

| | Soil | Cleaner | Method |
|--------------------------------------|-----------------------------|--|--|
| CABINETS (Stainless Steel) | Routine Cleaning | Soap, ammonia, or detergent* and water | 1. Sponge on with cloth. 2. Rinse. |
| | Stubborn spots and stains | Mild abrasive made for stainless steel | 1. Apply with damp cloth. 2. Rub lightly. |
| | Burnt-on foods or grease. | Chemical oven cleaner | 1. Apply generous coating. 2. Allow to stand for 10-15 minutes. 3. Rinse. 4. Repeat application if necessary. |
| | Hard water spots and scale. | Vinegar | 1. Swab or wipe with cloth. 2. Rinse dry. |

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

REMOVABLE PARTS IDENTIFICATION:

| Description | Qty. |
|-----------------------------|------|
| 1. Hot Unit | 1 |
| 2. Air Tunnels..... | 2 |
| 3. Wire Grids..... | 6 |
| 4. Channel Post | 1 |
| 5. Shelf Channels | 3 |
| 6. Canned Fuel Drawers..... | 2 |
| 7. Canned Fuel Covers..... | 2 |



OPERATING and MAINTENANCE INSTRUCTIONS for CCB-150 Series Banquet Warming Cabinet

TROUBLE-SHOOTING CHART:

| FAILURE | POSSIBLE CAUSE |
|---|--|
| 1. Yellow light at switch does NOT light. | 1a. Circuit breaker/fuse to wall outlet blown. 2a. Cord is unplugged from wall outlet. 3a. Switch is “ OFF .” |
| 2. Unit does not get hot. | 2a. Thermostat set too low or are off. 2b. Switch is “ OFF .” |
| 3. Unit gets too hot or won't shut off | 3a. Defective electrical parts. 3b. UNPLUG UNIT FROM WALL OUTLET |
| 4. Blower does not work or makes noise. | 4a. Defective Blower |
| 5. Excess moisture in cabinet. | 5a. Open vent. 5b. Foods taken from oven or fryer should be “slacked out” for 5 minutes before placing in hot cabinet. |

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.

If cause is none of the above, refer to our list of Authorized Service Centers, FL-1400.

REPLACEMENT PARTS:

| DESCRIPTION | 120 VOLT | 240 VOLT |
|-----------------|------------------------------|-----------------------------|
| Hot Unit | HU18671-164* | HU18671-165 |
| Blower Kit | 0769-180-K | 0769-182-K |
| Heater Kit | 0811-214-01 | 0811-215-01 |
| Thermostat Kit | 0848-062-K | 0848-062-K |
| Thermometer Kit | 5238-030-K | 5238-030-K |
| Power Cord | 0810-029-02* | 0810-039-03 |
| Switch Kit | 0808-116-K | 0808-116-K |
| Pilot Light | 0766-094 | 0766-095 |

For Canadian Use:*

| | |
|---------------------|--------------------------|
| Hot Unit (120 Volt) | HU18671-164C |
| Power Cord Plug | 0713-017 |

CABINET PARTS:

| DESCRIPTION | PART NO. |
|-------------------------|----------------------------|
| Door Latch Kit | 1006-143-K |
| Door Strike | 1006-144-K |
| Door Hinge | 0519-084 |
| Door Gasket | 0861-225 |
| Door Assembly Complete | 1221-462-K |
| Wire Grid | 1170-204 |
| Push Handle | 1072-089 |
| Canned Heat Drawer | 5069-009-K |
| Canned Heat Cover Ass'y | 0977-080-K |
| Center Channel Assembly | 1043-049-K |

OPERATING and MAINTENANCE INSTRUCTIONS for CCB-150 Series Banquet Warming Cabinet

ELECTRICAL SPECS
 HOT UNIT #0671-164
 1650W, 120V, 60Hz, 1 Ph
 AC SERVICE

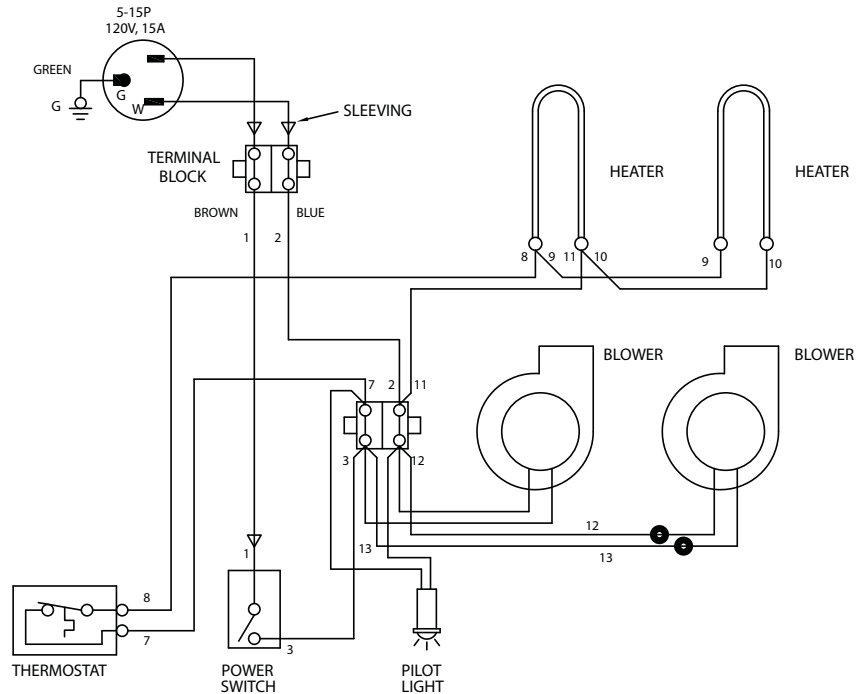


DIAGRAM FOR 120V UNITS

HOT UNIT #0671-165
 1650W, 240V, 60Hz, 1 Ph
 AC SERVICE

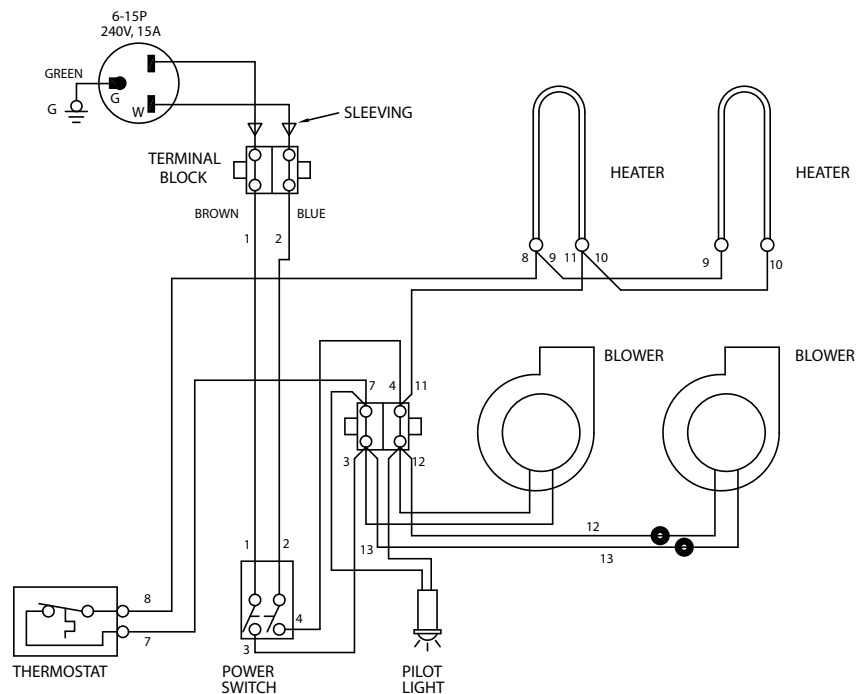


DIAGRAM FOR 240V UNITS