

Heated/Proofing Cabinets

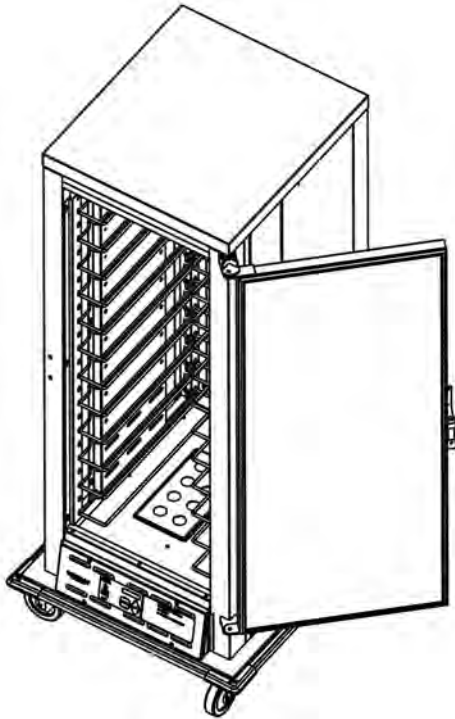
OPERATING MANUAL AND INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



Retain this manual for future reference.
Contact the factory, the factory representative or Eagle's authorized service center in your area to perform maintenance and repairs.

This unit has been manufactured in accordance with Underwriters Laboratories and National Sanitation Foundation standards. Consult local electrical and sanitation codes for compliance. Please reference the electrical specifications in this manual to insure that proper amperage and voltage are used for your application.



WARNING



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



WARNING



Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to single phase as listed on the data plate.



WARNING



Disconnect electrical power supply and place a tag at disconnect switch indicating that you are working on the circuit.

CAUTION:

These models are designed, built and sold for commercial use. If these models are positioned so the general public can use the equipment, make sure that all cautions, warnings and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING
SHOCK HAZARD



Do not open any panels that require the use of tools.

CANADIAN INSTALLATION MUST COMPLY WITH CSA-STANDARD C.22.2 No. M1982 General Requirements - Canadian Electrical Code, Part II, 109-M1981 - Commercial Cooking Appliances.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are “authority having jurisdiction” when it comes to requirements for installation of equipment. Therefore, installations should comply with all Local codes.



WARNING IMPROPER GROUNDING COULD RESULT IN ELECTRICAL SHOCK



This appliance is equipped with a three-prong (grounded) plug for your protection against electrical shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

CAUTION:

RISK OF FIRE AND SHOCK HAZARD.

Replace only with manufacturer’s cord set: Part #347421 for 20-amp 120-volt unit, #349034 for 15-amp 120-volt unit, or #607447 for 15-amp 208/240-volt unit.



WARNING



This unit is not intended to hold potentially hazardous foods such as uncooked meats.

CAUTION:

This cabinet is NOT intended to rethermalize cold foods. Make sure food/dough and cabinet are at proper temperatures before placing in the holding cabinet.

If the “Overheat-Caution” LED (red) is lit, this means the high limit switch has been activated. The high limit switch has an automatic reset. It will automatically reset when the cabinet air temperature drops below 165°F. Lower the air temperature set point by 10°F. If the unit continues to exceed an indicated temperature of 225°F on the digital temperature indicator snap the main power switch to the off position. Allow to cool for at least 45 minutes. Then turn the unit back on. If the overheat problem still exists contact Eagle’s authorized service center.

UNPACKING INSTRUCTIONS

Your cabinet assembly has been shipped on a pallet as one complete unit.

Your cabinet is equipped with removable wire slides; they are packed inside. Remove the slides from the packing. Install the slides one by one on each side working from the bottom to top. Using the hooked ends of the slides place, them in the slots on the vertical uprights from front to back.

The power cord has been packed in the cabinet. Remove the power cord from the cabinet and connect it to the power- pack quick-disconnect (on the lower left side on the back of the cabinet). Then wrap the cord around the attached cord wrap bracket above the connection point.

Be sure to record the Model and Serial numbers for future reference (they are important numbers that you may need in the event service or replacement parts are needed). The Model and Serial numbers can be found on the nameplate. The nameplate is on the back of the cabinet (just above the power cord outlet).

Please complete and return the warranty card to Eagle Group within 15 days of receipt of your cabinet.

OPERATING INSTRUCTIONS

1) Plug

With the main power switch in the off position, plug the cord (NEMA 5-20P) into a 20 amp 120-volt grounded receptacle, or plug the cord (NEMA 5-15P) into a 15 amp 120-volt grounded receptacle, or plug the cord (NEMA 6-15P) into a 15 amp 208/240-volt grounded receptacle.

2) Power-On Display

When power is first turned on, the display will indicate the current configuration mode and the software revision level. This screen will appear for approximately 7 seconds. Below is an example of the display.

Proofer/Heater
Rev. 030725.10

3) Setup Mode

When the Mode button is depressed, the Controller will temporarily leave its mode of operation and allow the user to change or check the set limits. Note that the current Heating or Proofing control is still active using the current setting.

The Mode button is used in conjunction with the Up and Down buttons to increase or decrease the displayed parameter. Pressing the Up or Down button will change the parameter each time it is pressed. Holding down the button will increase/decrease the parameter five times at a ½ second rate and then change to a ¼ second rate. Releasing the button will stop the parameter from being changed.

What can be changed in Setup Mode depends on the state of operation. If Proofer Mode is Active, the Setup Mode will allow changing the proofer air temperature and humidity. If Heater Mode is active, the Setup Mode will only allow changing the heated air temperature. Below are examples of the Setup display screens.

Heater Mode - Air Temperature

Heater Air Temp
Set Point" ###°F

Proofer Mode - Air Temperature

Proofer Air Temp
Set Point" ###°F

Proofer Mode - Humidity

Proofer Humidity
Set Point" ###%

4) Operation

The Proofer/Heater Controller has three primary modes of operation - Proofer Mode, Heater Mode, and Setup Mode.

5) "Overheat-Caution" LED

If the controller detects that the cabinet's over temperature switch has tripped, the "Overheat-Caution" LED (red) will pulse on and off at a ½ second rate. In addition, the internal beeper will provide an on/off tone and the display will show the following message:

MAXIMUM AIR
TEMP EXCEEDED

To address this scenario, refer to "Caution" on page 3.

Heater Mode

1) Power Switch

Turn the main power rocker switch to the on position by hand (this is not a foot switch). The red power indicator light will then be lit.

2) Preheat

Allow the cabinet to pre-heat for approximately 45-60 minutes.

When the Heater button is depressed for ½ second, the Controller will change its mode of operation to heating. If this is the first time this mode is entered, it will use the factory default parameters of 175°F. If the temperature had been previously changed, it will use the latest setting. Note that this setting is stored during power off conditions.

Entering 'Heater Mode' will light the Heater LED (red) and change the display to read:

Air Temp ###°F

OPERATING INSTRUCTIONS

Heater Mode (continued)

Assuming the air temperature is below the set level, the Controller will turn on the primary air and secondary heater elements. The “**Normal Heating**” LED (green) in the Heating Status part of the panel will light indicating that the heater elements are on. This will stay on until the desired operating temperature is reached. As the temperature rises, the display will indicate the current temperature.

Once the air temperature gets within 3 degrees of its set point, the “**Ready**” LED (green) in the Heating Status part of the panel will light indicating that the desired temperature has been reached. Shortly after, the heating element will turn off along with its corresponding “**Normal Heating**” LED. These will continue to turn on and off as required to maintain the desired temperature.

At anytime during the heating operation, the air temperature set point can be changed using the Setup Mode.

3) Adjusting Temperature

Allow the holding cabinet to stabilize for 15 minutes after a minor adjustment is made to achieve the desired indicated temperature. The green “normal heating” indicator light will cycle on and off as the cabinet maintains the desired temperature. **The blower will always remain on for continuous circulation of the internal airflow.**

4) Ambient Temperatures

Do not operate unit in ambient temperatures above 105°F or serious damage may occur to unit.

Proofer Mode

1) Water Filling

Open the door and remove the water baffle in bottom of unit. Fill the water pan to fill line (approximately 2.2 quarts [2.0 liters] of water). Replace water baffle. **Refill the water pan approximately every four hours.**

Note: Never operate your cabinet in proofing mode without water in the water holding pan. Damage may occur to the unit if used with the water pan empty. During normal operation, the water in the holding pan should last up to 4 hours.

2) Power Rocker Switch

Turn the main power rocker switch to the on position by hand (this is not a foot switch). The red power indicator light will be lit.

3) Proofer Preheat

Allow the cabinet to pre-heat for approximately 30 minutes.

4) Proofer Mode

When the proofer button is depressed for ½ second, the Controller will change its mode of operation to proofing. If this is the first time this mode is entered, it will use the factory default parameters of 95°F - 95%RH. If the parameters had been previously changed, it will use the latest setting. Note that these settings are stored during power off conditions.

Enter Proofing Mode will light the Proofer LED (amber) and change the display to read:

Air Temp ###°F
Humidity ###%

Assuming the air and humidity are below the set levels, the Controller will turn on the primary air heater and water heater elements. The “**Normal Heating**” LED (green) in the Heating Status part of the panel will light indicating that the air heater element is on. The “**Normal Heating**” LED (green) in the Proofing Status part of the panel will also light indicating the water heater element is on. These will stay on until the desired operating temperatures are reached. As the temperature and humidity levels rise, the display will indicate the current conditions.

5) Ready To Use

When the cabinet reaches the desired temperature a green “ready to use” indicator light will be lit.

Care and Maintenance



WARNING



Allow the unit to cool before cleaning, as the interior of the cabinet may be hot enough to burn. Also allow the water in the pan to cool before removal.

CAUTION:

At no time should the power pack module or cabinet be washed or flooded with water or liquid solution. Never steam clean. Severe damage or electrical hazard could result.

Daily Cleaning

1. If unit is lightly soiled: Use a mild soap (non-abrasive) and warm water to wipe down unit.
2. If unit is heavily soiled: Use a solvent or emulsion type cleanser (non-abrasive) that can be applied with bare hands.
3. Rinse with clean water.

Recommended Monthly Cleaning

1. Turn off main power switch.
2. Unplug the unit from its power source.
3. Disconnect the power cord from the power pack.
4. Open the door.
5. Remove the water pan and empty the water.
6. Remove the 3 screws that hold the power pack in place.
7. Remove the power pack by sliding it out towards the front of the unit.
8. Remove the slides, slide racks, vertical air ducts and the lower air ducts.
9. When choosing a cleanser, make sure the cleanser manufacturer recommends its use on natural aluminum and it is non-abrasive.
10. Clean all removed components and interior of cabinet. Do not use abrasive cleaners. For water pan be sure to use a non-abrasive stainless steel cleaner. For every cleaning method, best results are always obtained when the cleaner and technique are matched to the soiled condition involved. Contact your detergent representative to ensure the cleaning product being used is recommended for use on natural aluminum. Follow the manufacturer's directions on the cleaners. Never mix cleaners.
11. The cabinet and all its components must be thoroughly cleaned to remove any residue that may stain the materials.
12. Do not neglect to clean the under-chassis area, especially the area above the casters.
13. Power Pack cleaning: Do not submerge the power pack in water or any other liquid. Severe damage to unit will occur. Using damp cloth clean the air inlet/outlet areas, front face and all other surfaces of the power pack. Keep the controls and the air inlet/outlet areas clear of dirt and build up. Thoroughly dry the power pack module before installing it back in the cabinet.
14. After cleaning, replace all components in the reverse order they were removed. Make sure the air ducts and slide racks are seated on the shoulder rivets and screws properly or uneven warming or proofing results may occur.
15. Clear-window doors require regular cleaning with a soft cotton or flannel cloth and a cleaner recommended by its manufacturer for use on polycarbonate plastics is suggested. Do not use abrasive, synthetic cloths, cleaners or sponges not intended for polycarbonate plastics as these will scratch and dull the clear polycarbonate window.

Additional hints for keeping the polycarbonate window clean and clear:

- a) Isopropyl (rubbing) alcohol, used as a cleaner, will aid in removing grease smudges and fingerprints.
- b) A small amount of liquid dish detergent (non-abrasive type) in a bucket of water will help remove heavier dirt and will help make the clear panel anti-static and therefore less likely to attract dust.
- c) A paste-wax recommended for polycarbonate plastics and approved for food service equipment will hide small scratches and return the luster and clarity to the clear door panel as well as reduce the electrostatic attraction of dust.

WARRANTY

Eagle Foodservice Equipment warrants to the original owner that goods supplied hereunder manufactured by Eagle Foodservice Equipment will be free from defects in materials and workmanship for a period of one year from date of original installation, not to exceed 18 months from date of shipment from the factory. Eagle Foodservice Equipment will replace, without charge, any defective parts or component material, upon demonstration to its satisfaction that a breach of warranty did not exist.

Please refer to Catalog Section 150 for a listing of the authorized parts and service centers near you or call the factory for assistance.

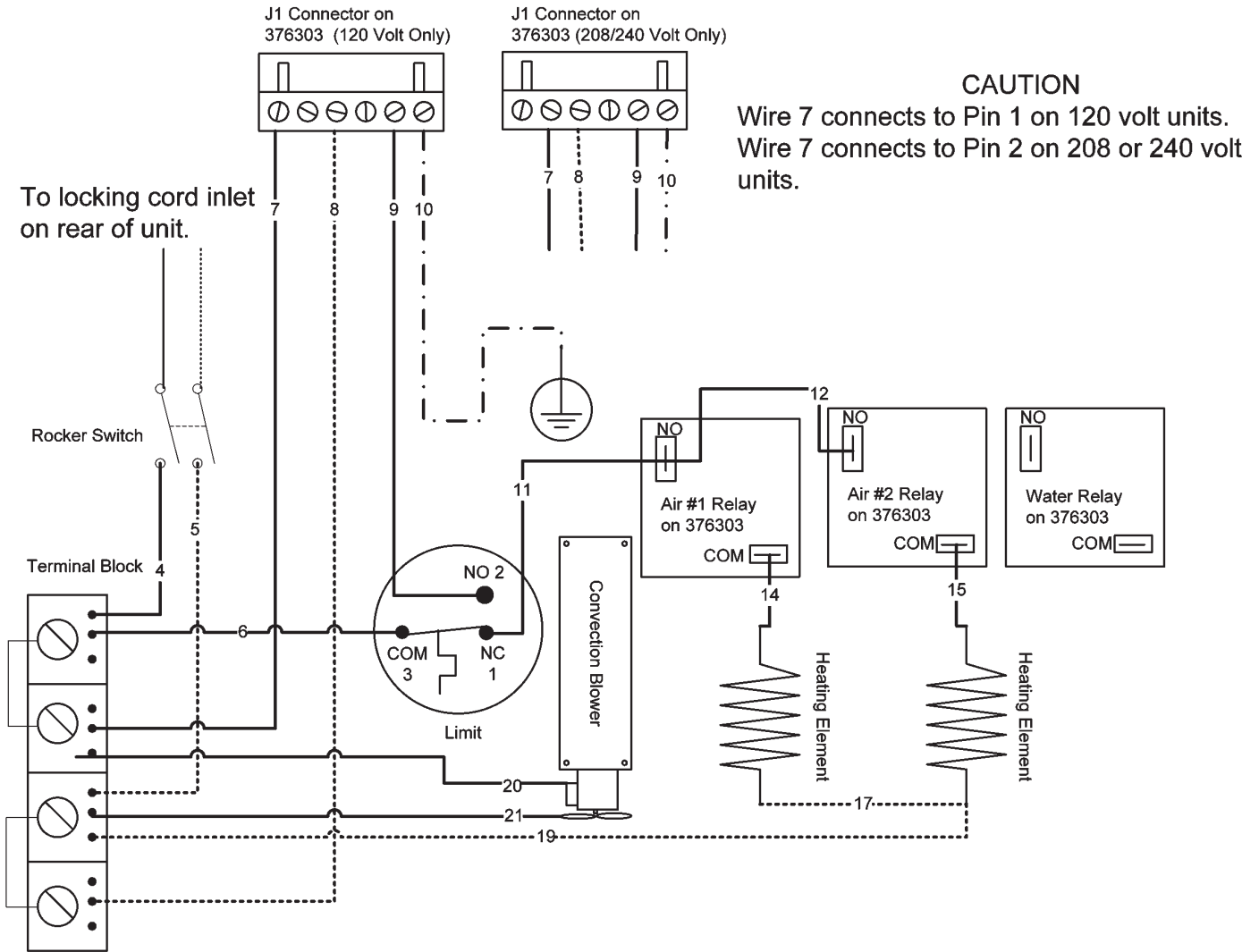
This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, pilot light adjustments, pilot outage, improper ventilation, adjustments, alteration, calibration, wrong voltage, wrong gas, voltage or gas conversions, resetting of circuit breakers or safety controls, overtime charges, travel charges on portable equipment, mileage in excess of 100 miles, operation contrary to the installation and operating instructions, damage caused by flood, fire, or acts of God. This warranty shall not apply if the nameplate has been removed or altered.

There are no warranties, which extend beyond these warranties. All other expressed or implied warranties, including those of merchantability or fitness for a particular purpose, which exceed the warranties stated above, are disclaimed by Eagle Foodservice Equipment and excluded from this agreement. No employee or agent of ours has any authority to make any representation or warranty, which exceeds the warranties stated above.

NO EAGLE FOODSERVICE EQUIPMENT MAY BE RETURNED EXCEPT UPON WRITTEN AUTHORIZATION FROM EAGLE FOODSERVICE EQUIPMENT.

Wiring Diagrams for Heated Cabinets

(models beginning with "HC")

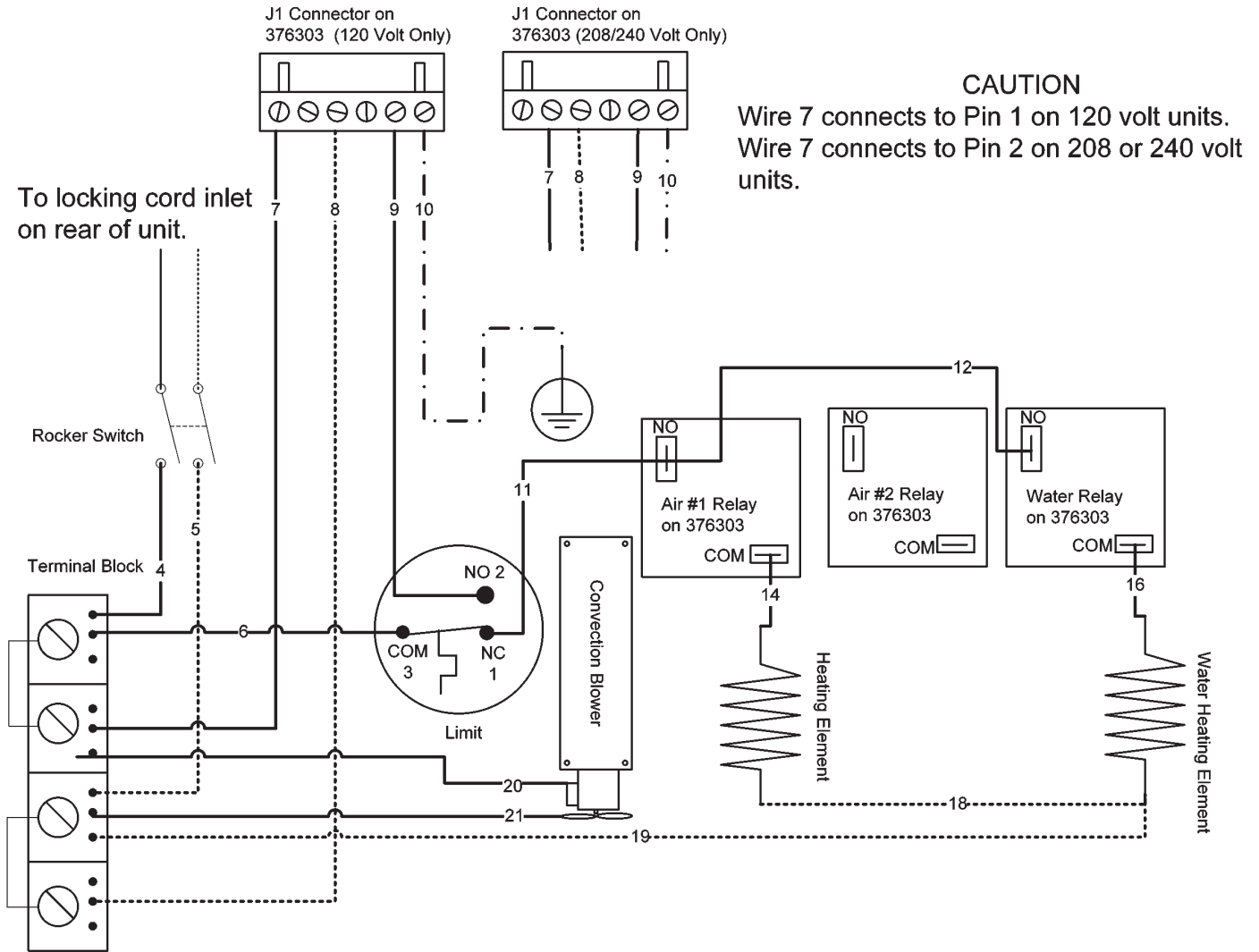


Replacement Parts

	Models Ending In			
	-120	-120A	-208	-240
Electrical Ratings	2000W @ 120V	1500W @ 120V	2000W @ 208V	2000W @ 240V
Cord Set	347421	349034	607447	607447
L5-20P Cord Inlet	331149	331149	346297	346297
Terminal Block	375895	375895	375895	375895
Limit	331152	331152	331152	331152
Convection Blower	331146	331146	357517	357517
Air Heating Element	316763	338287	346291	347439
Control Board	376303	376303	376303	376303
Air Probe	354859	354859	354859	354859
Rocker Switch	338390	338390	338390	338390

Wiring Diagrams for Proofing Cabinets

(models beginning with "PC")

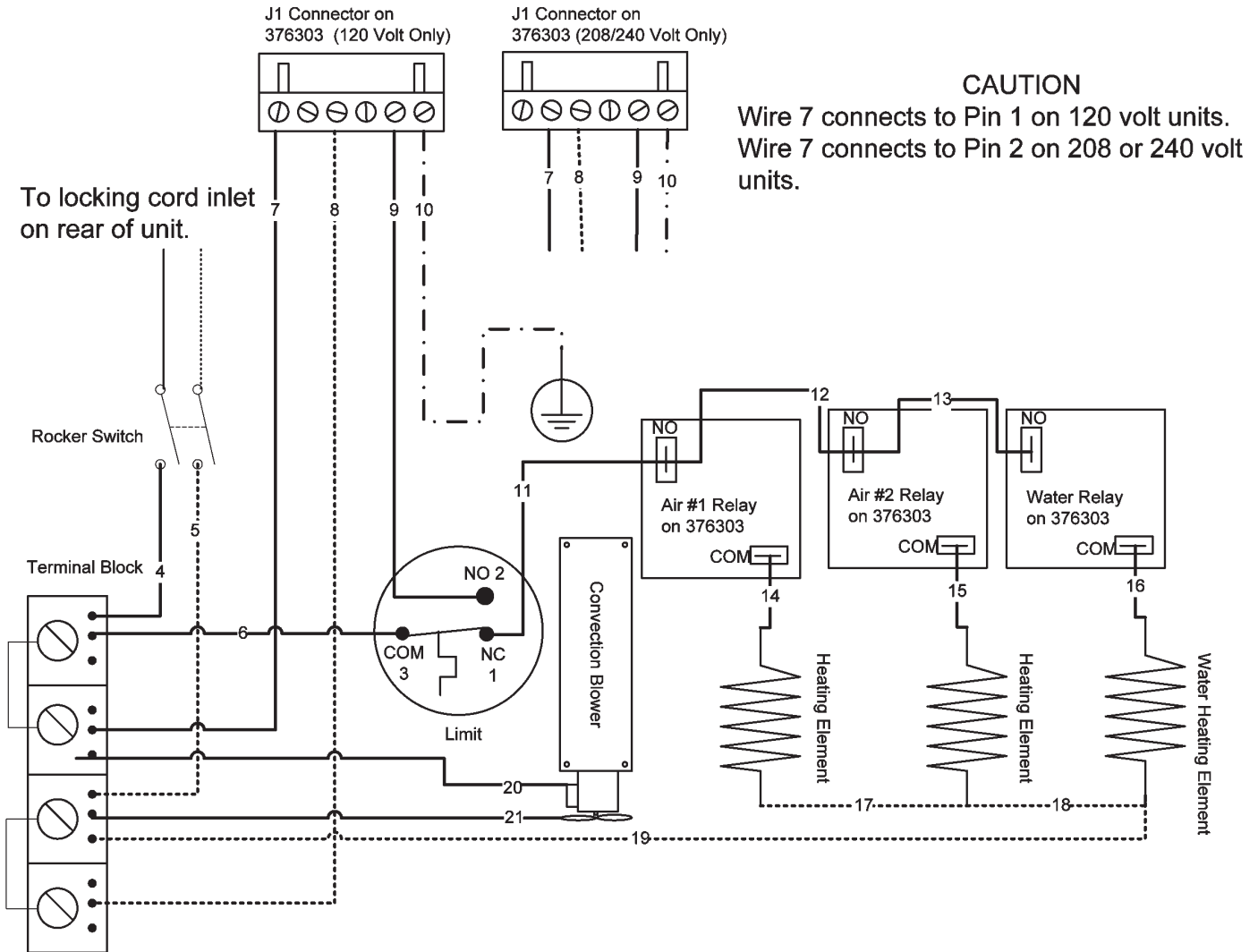


Replacement Parts

	Models Ending In			
	-120	-120A	-208	-240
Electrical Ratings	2000W @ 120V	1500W @ 120V	2000W @ 208V	2000W @ 240V
Cord Set	347421	349034	607447	607447
L5-20P Cord Inlet	331149	331149	346297	346297
Terminal Block	375895	375895	375895	375895
Limit	331152	331152	331152	331152
Convection Blower	331146	331146	357517	357517
Air Heating Element	316763	338287	346291	347439
Water Heating Element	316762	338288	346292	347438
Control Board	376303	376303	376303	376303
Air Probe	354859	354859	354859	354859

Wiring Diagrams for Heated/Proofing Cabinets

(models beginning with "HP")



Replacement Parts

	Models Ending In			
	-120	-120A	-208	-240
Electrical Ratings	2000W @ 120V	1500W @ 120V	2000W @ 208V	2000W @ 240V
Cord Set	347421	349034	607447	607447
L5-20P Cord Inlet	331149	331149	346297	346297
Terminal Block	375895	375895	375895	375895
Limit	331152	331152	331152	331152
Convection Blower	331146	331146	357517	357517
Air Heating Element	316763	338287	346291	347439
Water Heating Element	316762	338288	346292	347438
Control Board	376303	376303	376303	376303
Air Probe	354859	354859	354859	354859
Water Probe	354860	354860	354860	354860
Rocker Switch	338390	338390	338390	338390



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