

## OPERATING and MAINTENANCE INSTRUCTIONS

### Models: 120PH, 121PH and 126 PH Series Proof/Hot Cabinets

| Model No.                             | Volts | Watts | Amps | Hertz | Phase | NEMA  |
|---------------------------------------|-------|-------|------|-------|-------|-------|
| 120, 121PH, 126PH Series              | 120   | 2000  | 16.6 | 60    | 1     | 5-20P |
| 120, 121PH, 126PH Series w/240 suffix | 240   | 2000  | 8.6  | 60    | 1     | 6-15P |

All are designed for AC service.

### HOW TO INSTALL UNIT:

- Place cabinet near warm ovens. Do *NOT* put in drafty areas or near ventilating systems.
- Plug cord end into proper wall outlet.
- Fill water pan (following steps a-c)



**CAUTION**

**Use of treated or soft water may be required for proper operation and to maintain warranty.**

**operation and to maintain warranty.**

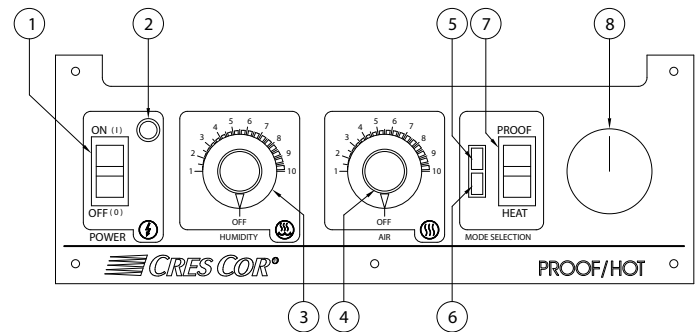
- Lift off cover.
- Fill with 3½ qts. (3.3 liters) of clean, hot water. Replace cover.
- Adjust vents on cover to half open.

### HOW TO PROOF:

- Fill water pan (See “How to Install”)
- Push “POWER” switch to “ON.” The yellow light will come on.
- Push “MODE SELECTION” switch to “PROOF”. The yellow light will come on.
- Turn “HUMIDITY” dial to No. 8.
- Turn “AIR” dial to “OFF”.
- Preheat for 30 minutes.
- Put fresh or fully thawed dough into cabinet.
- Turn “HUMIDITY THERMOSTAT” to No. 9.

**NOTE:** The cabinet temperature will drop inside cabinet if cold dough is added.

**Do NOT put frozen dough into cabinet**



### CONTROL PANEL PARTS IDENTIFICATION

- |                          |                            |
|--------------------------|----------------------------|
| 1. Switch - Power        | 5. Yellow Light - Proof    |
| 2. Pilot Light - Power   | 6. Red Light - Heat        |
| 3. Thermostat - Humidity | 7. Switch - Mode Selection |
| 4. Thermostat - Air      | 8. Thermometer             |

**NOTE:** No. 9-10 setting will give you an approximate temperature of 95°F (35°C), and 90-95% humidity. Experiment with different “HUMIDITY” and “AIR” settings to get the exact temperature and humidity you need. The thermometer shows the temperature inside the cabinet.

**NOTE:** Check water level in water pan if you are proofing longer than 90 minutes. Fill with clean, hot water.

|                    |             |
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### Models: 120PH, 121PH and 126 PH Series Proof/Hot Cabinets

#### HOW TO HOLD

1. Push "POWER" switch to "ON." The yellow light will come on.
2. Push "MODE SELECTION" switch to "HEAT." The red light will come on.
3. Turn "AIR" dial to temperature needed.

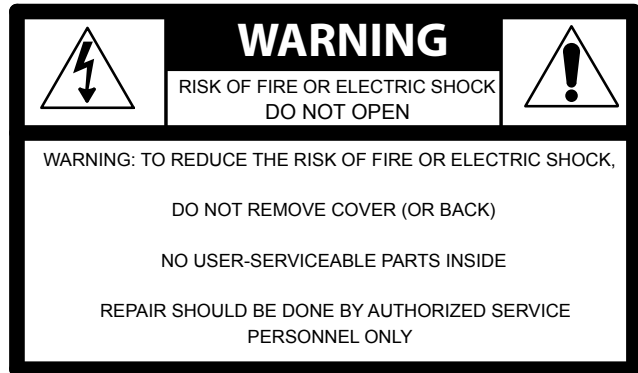
**NOTE:** No. 8 is about 175°F (79°C).  
No. 6 is about 145°F (63°C).  
No. 4 is about 115°F (46°C).

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

4. Preheat cabinet for 30 minutes.
5. Put food into cabinet.

#### HOW TO TURN UNIT OFF:

Push "POWER" switch to "OFF" position.



#### MAINTENANCE:

##### HOT UNIT REMOVAL INSTRUCTIONS:

1. Unplug power cord from wall outlet.
2. Remove screw from back of cabinet located just above cord.
3. Pull entire unit out the front of the cabinet.

#### HOW TO CLEAN THE CABINET:

 **WARNING** BEFORE cleaning the cabinet:

1. Allow cabinet to cool.
2. Remove Hot unit from cabinet.
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.
7. Empty water pan at least once a week.

 **CAUTION** DELIME OR DESCALE RESERVOIR PARTS AS REQUIRED TO PREVENT DAMAGING BUILD-UP.

**WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.**

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#### HOW TO CLEAN UNIT:

|  | SOIL                         | CLEANER  | METHOD   |
|--|------------------------------|--|--|
| DOOR<br>(Polycarbonate)  | Dirt                         | Mild detergent* and water.   | 1. Wipe with soft, damp cloth.<br>2. Rinse well.                             |
|  | Grease and Oil               | Weak, alcohol-type cleaner.  | 1. Wipe with soft, damp cloth.<br>2. Rinse well.                             |
| CABINETS<br>Inside and Outside<br>(Aluminum)                     | Dirt                         | Mild detergent* and hot water, or mild abrasive cleaner.                         | 1. Use soft, damp cloth.<br>2. Rinse with hot water.<br>3. Wipe dry.         |
|  |                              | Steam (No strong alkaline additive).   | 1. Rinse after steam cleaning.<br>2. Wipe dry.                               |
|  | Fingerprints, Grease and Oil | Chemical oven cleaner for aluminum. Mild abrasive cleaner; oily or waxy cleaner. | Follow oven cleaner manufacturer's directions. Apply with clean, soft cloth. |
|  | Water Spots                  | Mild abrasive cleaner, Oily or waxy cleaner.                                     | Apply with soft, clean cloth. Wipe with damp cloths.                         |
| <i>*Mild detergents include soaps and non-abrasive cleaners.</i> |                              |  |  |

#### TROUBLE-SHOOTING CHART:

| FAILURE                                 | POSSIBLE CAUSE  |
|---|---|
| 1. Indicator lights do NOT light.       | 1a. Circuit breaker/fuse to wall outlet is blown.<br>1b. Cord is unplugged from wall outlet or cabinet.<br>1c. Switch is "OFF". |
| 2. Unit does not heat.                  | 2a. Thermostat set too low or is "OFF".<br>2b. Switch is "OFF".   |
| 3. Unit gets too hot or won't shut off. | 3a. Defective electrical parts.<br><b>UNPLUG UNIT FROM WALL OUTLET.</b>   |
| 4. Humidity is low                      | 4a. Water in pan may be low<br>4b. Thermostat set too low   |
| 5. Blower does not work or makes noise. | 5a. Defective blower.   |

**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.*

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#### REPLACEMENT PARTS:

| DESCRIPTION                   | QTY. | 120 VOLT    | 240 VOLT    |
|-------------------------------|------|-------------|-------------|
| Proof/Hot Unit                | 1    | PHU-747-55  | PHU-747-56  |
| Heater (Reservoir)            | 1    | 0811-005-K  | 0811-015-K  |
| Pan (Reservoir)               | 1    | 1019-002    | 1019-002    |
| Heater (Air)                  | 2    | 0811-214    | 0811-215    |
| Thermostat Kit                | 2    | 0848-062-K  | 0848-062-K  |
| Thermometer Kit (Analog)      | 1    | 5238-030-K  | 5238-030-K  |
| Thermometer Kit (OP, Digital) | 1    | 5238-034-K  | 5238-034-K  |
| Thermometer Kit (OC, Digital) | 1    | 5238-034-K1 | 5238-034-K1 |
| Power Cord                    | 1    | 0810-093    | 0810-039    |
| Indicator Lights              | 1    | 0766-093    | 0766-093    |
| Power Light (Power)           | 1    | 0766-094    | 0766-095    |
| Switch (Power)                | 1    | 0808-116    | 0808-116    |
| Switch (Mode Selection)       | 1    | 0808-117    | 0808-117    |
| Blower Kit                    | 1    | 0769-180-K  | 0769-182-K  |

