PART # 338255

Heating/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.

Retain this manual for future reference.

Contact this 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 is used for your application.

UNPACKING INSTRUCTIONS

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

If your cabinet is equipped with removable 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 lanced tabs on the slides place them in the slots on the vertical uprights from front to back. For pictorial instructions see Cabinet assembly.

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 references (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.

Heated Module Cabinet

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 6-15P) into a 15 amp, 240-volt grounded receptacle.

2 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 be lit.

3 Pre-Heat

Set the temperature adjustment dial to 9. The green "normal heating" indicator light will be lit.
Allow the cabinet to pre-heat for approximately 45-60 minutes.

4 Pre-heat

Adjust the dial between 6-8 to get the desired temperature setting. 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.

5 Desired Temperature

When the cabinet reaches the desired temperature the green "ready to use" indicator light will be lit. The unit is now ready for use.

CAUTION

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

If the red "Caution-overheat" light 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. Turn the temperature adjustment dial down by one number. 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 your authorized service center.

Proofer Module Cabinet

1 Plug

2 Water Filing

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.

3 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.

4 Pre-Heat

Set the temperature adjustment dial to 3. The green "normal heating" indicator light will be lit. Allow the cabinet to pre-heat for approximately 30-45 minutes.

5 Pre-Proof

Set the proofing adjustment dial to 9. The green "proofing" indicator light will be lit.

6 Desired Temperature & Humidity Control

Reduce the temperature adjustment dial between 1-4 to get the desired temperature setting. Then reduce the proofing adjustment dial between 5-7 to get the desired humidity setting. For best results proofing dough products, maintain a temperature of 95-100˚F on the digital temperature display and approximately 95% humidity (you may need to run some preliminary tests to find the best setting for your recipes). Allow the proofing cabinet to stabilize for 15 minutes after a minor adjustment is made to achieve 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.

7 Ready To Use

When the cabinet reaches the desired temperature the green "ready to use" indicator light will be lit. The unit is now ready for use.

CAUTION

This proofing cabinet is not intended to rethermalize cold foods. Make sure dough and cabinet are at proper temperatures before placing in the proofing cabinet.

If the red "Caution-overheat" light 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. Turn the temperature adjustment dial down by one number. 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 consult the Eagle Group Service Manager at 1-800-441-8440 ext. 3168.

Combo Heated/Proofer Module Cabinet

Heat Mode Operation

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 6-15P) into a 15 amp, 240-volt grounded receptacle.

2 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 be lit.

3 Heat/Proof Switch

Turn the Heat/Proof rocker switch to HEAT by hand (this is not a foot switch).

4 Pre-Heat

Set the temperature adjustment dial to 9. The green "normal heating" indicator light will be lit. Allow the cabinet to pre-heat for approximately 45-60 minutes.

5 Desired Temperature

Adjust the dial between 6-8 to get the desired temperature setting. 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.

6 Ready To Use

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

CAUTION

This heating/proofing cabinet is not intended to rethermalize cold foods. Make sure food and cabinet are at proper temperatures before placing in the cabinet.

If the red "Caution-overheat" light 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. Turn the temperature adjustment dial down by one number. 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 your Eagle authorized service center.

Combo Heated/Proofer Module Cabinet

Proofing Mode Operation

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 6-15P) into a 15 amp, 240-volt grounded receptacle.

2 Water Filing

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.

3 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.

4 Heat/Proof Switch

Turn the Heat/Proof switch to PROOF by hand (this is not a foot switch).

5 Pre-Heat

Set the temperature adjustment dial to 3. The green "normal heating" indicator light will be lit.

6 Pre-Proof

Set the proofing adjustment dial to 9. the green "proofing" indicator light will be lit. Allow the cabinet to pre-proof for approximately 30-45 minutes.

7 Temperature Adjustment

Reduce the temperature adjustment dial between 1-3 to get the desired temperature setting. Then reduce the proofing adjustment dial between 5-7 to desired humidity setting. For best results proofing dough products, maintain a temperature of 95-100˚F on the digital temperature display and approximately 95% humidity (you may need to run some preliminary tests to find the best setting for your recipes). Allow the proofing cabinet to stabilize for 15 minutes after a minor adjustment is made to achieve the desired indicated temperature. The green "normal heating" indicator 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.

8 Ready To Use

When the cabinet reaches the desired temperature the green "ready to use" indicator light will be lit. The unit is now ready for use.

CAUTION

This heating/proofing cabinet is not intended to rethermalize cold foods. Make sure food and cabinet are at proper temperatures before placing in the proofing cabinet.

If the red "Caution-overheat" light 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. Turn the temperature adjustment dial down by one number. 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 your Eagle authorized service center.

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

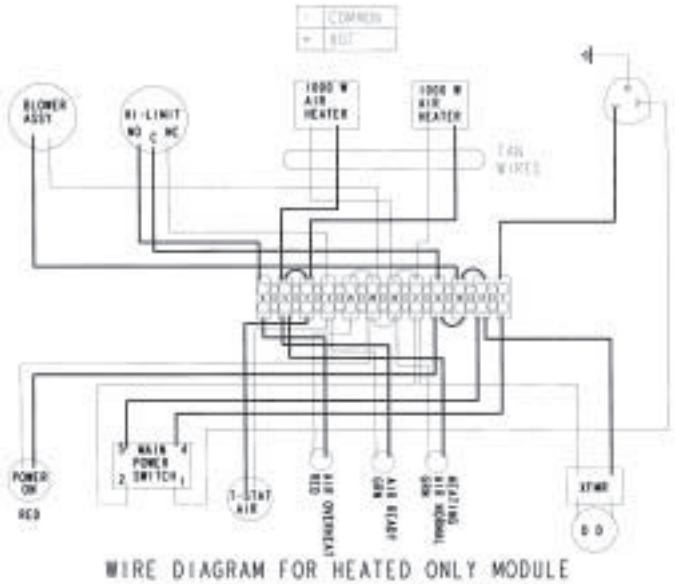
At no time should the power pack module or cabinet be washed or flooded with water or liquid solution. Never steam clean. Severe damage or electrical hazard could result.

Daily Cleaning

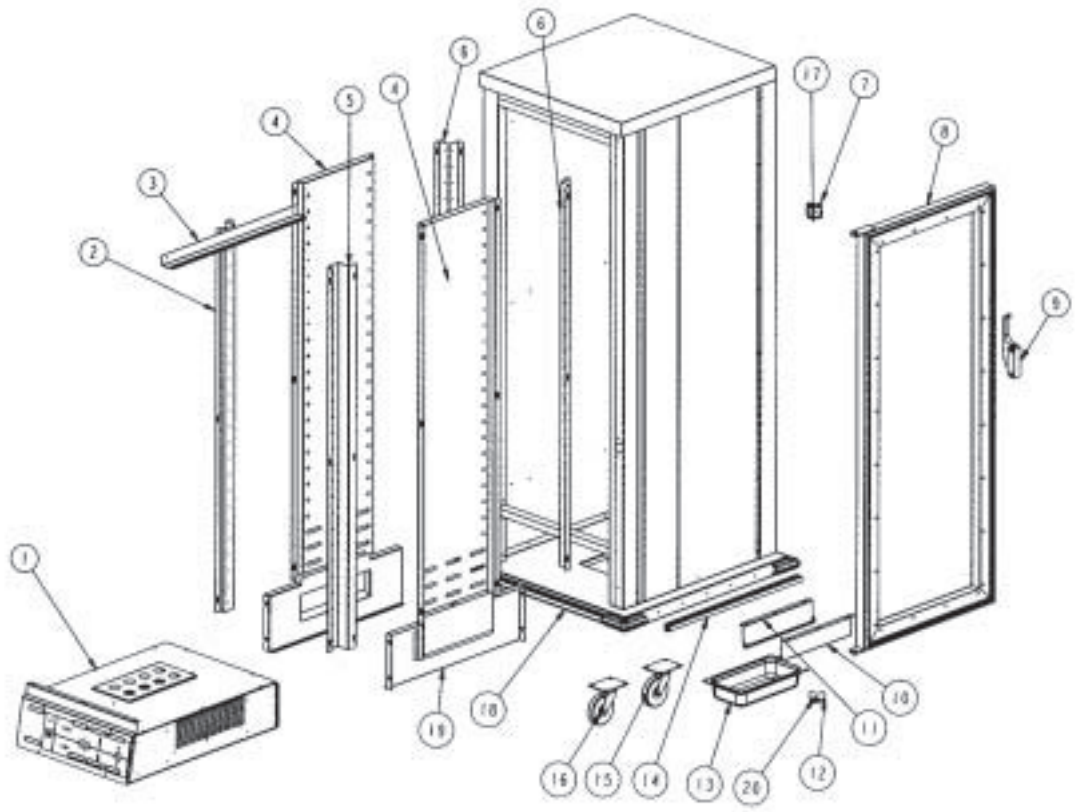
1. If unit is lightly soiled:
   Use a mild soap (non-abrasive) and warm water to wipe down unit.
2. If unit is heavily soiled:
   Use a solvent or emulsion type cleaners (non-abrasive) that can be applied with bare hands.
3. Rinse with clean water.

Recommended Monthly Cleaning

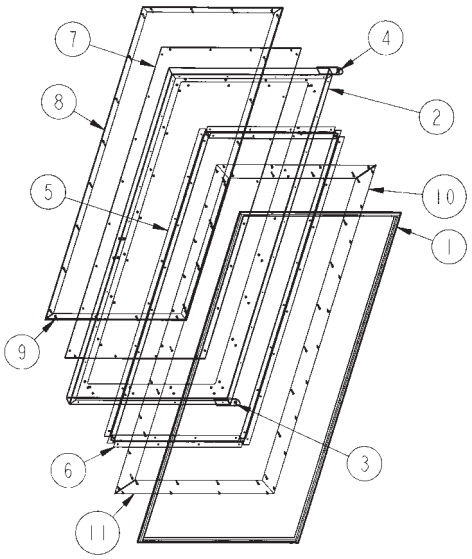
1. Turn off main power switch.
2. Unplug the unit from its power source.
3. Disconnect the power cord from the power pack.
4. Open the door.
5. Remove the water pan and empty the water.
6. Remove the 3 screws that hold the power pack in place.
7. Remove the power pack by sliding it out towards the front 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 it's 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. Doors with full Lexan doors require regular cleaning 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 Lexan/Polycarbonate door 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 antistatic 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.



WIRE DIAGRAM FOR HEATED ONLY MODULE

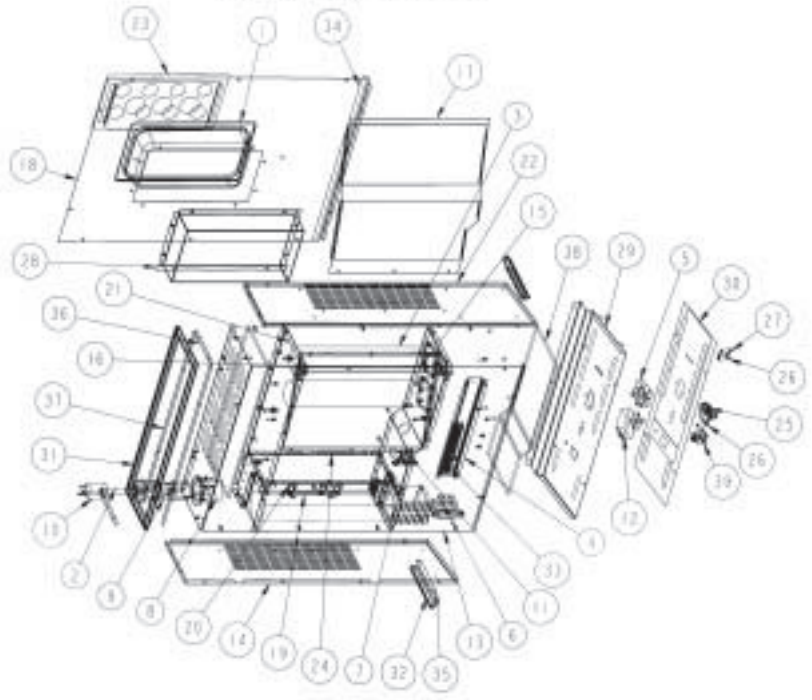


#	part #	description	#	part #	description	#	part #	description
1	606742	power pack	9	321708	door latch	17	338148	hinge pin
2	338036	LH slide support	10	338154	RH pan slide	18	338006	front bumper
3	338038	angle slide	11	338004	LH pan slide	19	606719	air transition
4	338124	air duct	12	338015	bottom hinge	20	338149	hinge bushing
5	338035	RH slide support	13	304052	drip pan	21	338255	manual
6	338037	rear slide support	14	338005	side bumper			
7	338020	top hinge	15	338041	caster w/o lock			
8	606729	door assembly	16	338040	caster w/ lock			

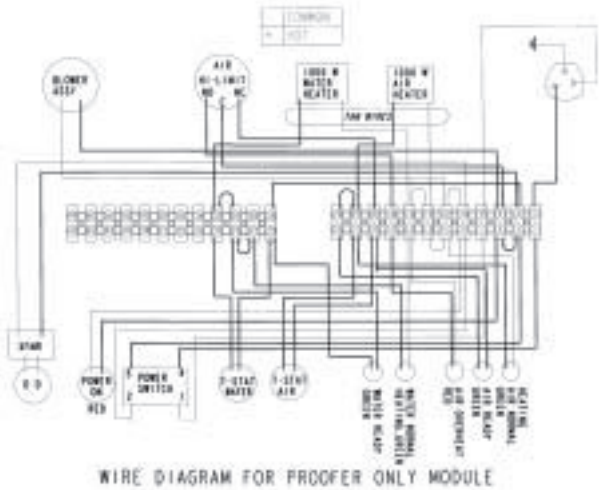


#	part#	description
1	338079	door gasket
2	338022	outer door
3	338148	hinge pin
4	338149	flanged bushing
5	338033	channel, long
6	338034	channel, short
7	338039	lexan window
8	338069	window frame, long
9	338076	window frame, short
10	338088	door flange, long
11	338089	door flange, short

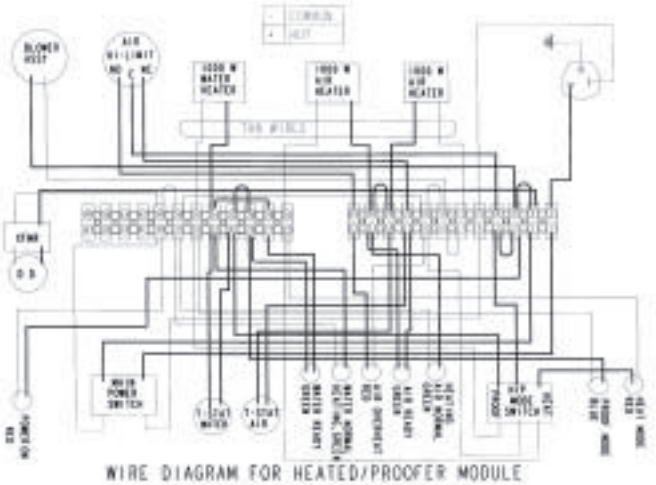
HEATED ONLY MODULE



#	part#	description	#	part#	description	#	part#	description
1	304052	pan, ⅓ size	14	338058	lh panel	27	338134	green led
2	309194	wire 12/3 So, 8 ft	15	338060	inner front panel	28	338194	alum box
3	316763	heating element, air	16	338061	bottom air duct	29	338195	front control panel
4	321258	holder, terminal block	17	338062	top air chimney	30	338196	graphics label
5	330519	digital temp display	18	338063	top panel	31	338208	bumper rear
6	330708	digital transformer	19	338070	probe bracket	32	338209	bumper front
7	331146	tangential blower	20	338071	probe clip	33	338218	terminal block
8	331149	flanged inlet	21	338072	inner rear panel	34	338230	rubber seal
9	331150	connector body	22	338073	rh panel	35	338233	front bumper strip
10	331151	plug	23	338090	baffle assembly	36	338234	rear vert bmp strp
11	331152	high limit	24	338122	blower divider	37	338235	rear horz bmp strp
12	331153	thermostat	25	338128	knob	38	338250	insulation, f/r
13	338053	bottom panel	26	338132	red led	39	338390	rocker switch DPST



WIRE DIAGRAM FOR PROOFER ONLY MODULE



WIRE DIAGRAM FOR HEATED/PROOFER MODULE