

MB MASTER-BILT®

Refrigeration Solutions



COMBINATION HEATER/PROOFING CABINET NON-INSULATED

Installation & Operations Manual

Master-Bilt Products
908 Highway 15 North
New Albany, MS 38652
Phone: (800) 684-8988

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DELIVERY

REVIEW OF RECEIVED GOODS

1. Observe shipping carton for obvious shipping damage.
2. Note concerns while deliverer is present (see freight claims).
3. Unpack the unit and inspect for shipping damage. Notify Master-Bilt or Master-Bilt's authorized agent immediately if there is any shipping damage found

FREIGHT CLAIMS

INSPECTION

You are responsible for all claims. It is vitally important that upon arrival, all cartons and crates are inspected for visible damage. If at all possible, cartons and crates should be opened immediately to check for concealed damaged within. All cartons and crates must be saved until the unit is completely removed from the carton so concealed damage claims can be filed.

You, as the consignee, must file freight claims with the delivering truck line. If there is any question whatsoever regarding the condition of the equipment, this question should be noted on the bill of lading, which you sign as a delivery receipt.

All shortages must be noted on the bill of lading as the shipment is received. If a bill of lading is signed as complete for the delivering truck driver, there is virtually no way to secure a claim for shortages which are found later.

INTRODUCTION

THANK YOU for purchasing the Master-Bilt® HP6A-LX Heater/Proofing Cabinet. This unit allows you to maintain previously heated food at a prescribed holding temperature and is also used to proof bakery products at precise heat and humidity conditions.



NOTICE

Read this manual before installing your cabinet. Keep the manual and refer to it before doing any service on the equipment. Failure to do so could result in personal injury or damage to the cabinet.

This manual is a necessary and permanent part of the unit. Always keep it accessible.

This manual covers basic installation and use. If you need additional information, contact our customer service department for assistance.

Customer Service Department
Master-Bilt Products
Highway 15 North
New Albany, MS 38652
Phone (800) 684-8988
Fax (800) 684-8988
service@master-bilt.com

If this manual or any of the warning labels are marred or destroyed, contact Master-Bilt to replace them.

Locate the serial number plate. Write the 10-digit serial number below. Your Master-Bilt dealer needs this number when you order parts.

Serial Number _____

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WARNING LABELS AND SAFETY INSTRUCTIONS

RECOGNIZE SAFETY INFORMATION




Above is the safety alert symbol. When you see this symbol on your equipment or in this manual be alert to the potential for personal injury or damage to your unit.


Be sure you understand all safety messages and always follow recommended precautions and safe operating practices.

UNDERSTAND SIGNAL WORDS


Important safety information is presented in this section and throughout the manual. These signal words are used in the warnings and safety messages.

 **DANGER**
Severe injury or death will occur if you ignore the message.




 **WARNING**
Severe injury or death can occur if you ignore the message.



 **CAUTION**
Minor injury or damage can occur if you ignore the message. CAUTION also calls attention to safety messages in this manual.



AVOID INJURY/PREPARE FOR EMERGENCIES

 **NOTICE**
This is important installation, operation or maintenance information that you should pay special attention to. If you ignore this information, you may damage your unit.



AVOID INJURY FROM HIGH VOLTAGE ELECTRICAL SHOCK

Disconnect power before cleaning or Servicing the unit. Do not spray with water or steam. Use a damp cloth to clean.

Be sure outlet is grounded:

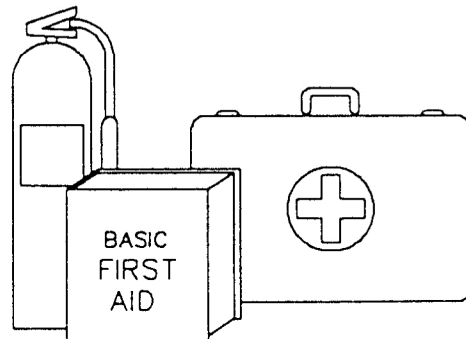
- Check ground pin on plug
- Do not use if pin is bent or missing
- Never remove ground pin from plug



PREPARE FOR EMERGENCIES

Be prepared if a fire starts.
Keep a first aid kit and fire extinguisher handy.

Keep emergency numbers for doctors, ambulance service, hospital and fire department near your telephone.



FOLLOW SAFETY INSTRUCTIONS

Carefully read all safety messages in this manual and safety signs on your equipment. Keep safety signs in good condition. Replace any missing or damaged safety signs.

Learn how to operate the equipment and how to use the controls properly. Do not let anyone operate without instruction and proper training.

Keep your equipment in proper working condition. Unauthorized modifications to the equipment may impair the functions and/or safety and reduce equipment life.

SAFETY AND WARNING LABEL LOCATIONS



Serial Number Data Plate



WARNING
 Hazardous voltage.
 Can shock, burn, or kill.
 Unit must be grounded to prevent injury.
 Check ground pin on plug. Do not use if pin is bent or broken.
 Do not cover or remove label.



WARNING
 Hazardous voltage.
 Can shock, burn, or kill.
 Unit must be grounded to prevent injury.
 Check ground pin on plug. Do not use if pin is bent or broken.
 Do not cover or remove label.



CAUTION
 Runaway carts can injure.
 Always set the wheel or caster brakes when you leave the cart.
 Check brakes before leaving.
 Do not cover or remove label.



DANGER
 Hazardous voltage.
 Can shock, burn, or kill.
 Turn power off
 Unplug power cord before servicing or cleaning.
 Do not cover or remove label.

ELECTRICAL

ELECTRICAL RATING

The electrical rating for the HP6ALX is 120V, 60HZ, and 1PH

ELECTRICAL CONNECTION

The cabinet heating unit has a 1900-watt heating element and requires a 20-amp circuit. If required circuit is not available. A qualified and certified electrician should perform wiring.



**NEMA 5-20R
20 AMP RECEPTACLE**



NOTICE

Be sure unit is grounded. Check ground connection. Do not use if unit is not grounded.

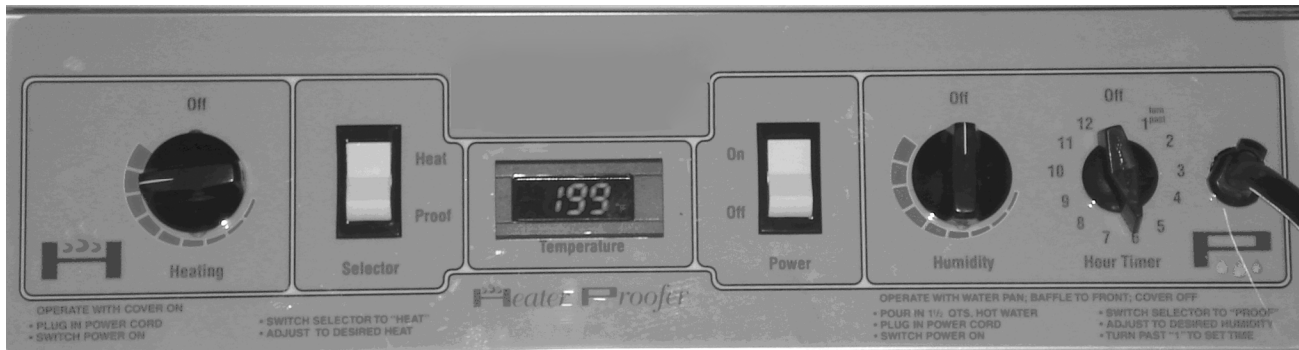
LOCATION

Your unit should be located to provide easy access, without restrictions. Factory installed door opens from left to right. Provisions for mounting door to open from right to left are incorporated.

Electrical outlet must be less than (6) ft. from unit operating position. Avoid enclosed or confined locations, which will restrict air circulation.

OPERATING PROCEDURES

CONTROL PANEL CONFIGURATION



TO OPERATE AS A HEATED (HOLDING) CABINET

- Operate with cover on
- Flip power switch upward to the “On” position
- Flip selector switch upward to “Heat” position
- Turn the “Heating” knob to maintain desired holding temperature



TO OPERATE AS A PROOFING CABINET



DANGER

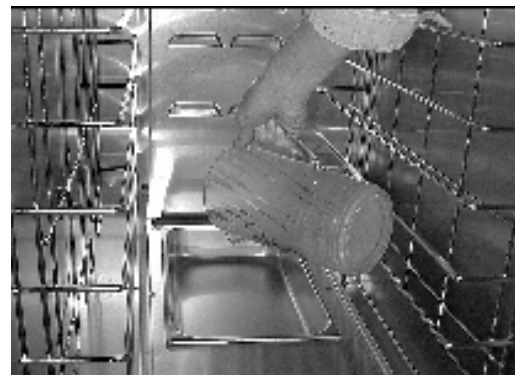
Do **not** overfill pan with water, this can cause electrical shock. Disconnect power prior to filling pan. Do **not** fill pan while power cord is plugged in.



DANGER

Fill the pan with 1-1/2 quarts of hot water. The pan is partially full. (Too much water can cause longer proofing time.)

- Plug the cord set into properly grounded three-prong outlet.
- Flip power switch upward to the “On” position. Flip selector switch down and to “Proof” position. Turn the humidity knob to maintain 95°F (see chart for proper setting).
- Preheat cabinet for 20-30 minutes. The cabinet door should be 1/2 – 3/4 covered with moisture.



TYPICAL PROOFING PREPARATION

- Grease pan. Place 20 buns on a bun pan (18 x 26), brush tops of buns with vegetable oil and refrigerate until dough thaws and reaches 40°F (4-6 hours or overnight).
- One condition that is important during thawing is after the rolls are panned, the tops of the rolls must not “crust” or dry out. This can be prevented by oiling the tops of the rolls and covering them very lightly with film wrap.
The overwrap must not be tucked in at the sides, merely laid on top of the greased dough.

NOTE: Do not cover dough during proofing.

FRESHLY PREPARED DOUGH

| # Of Buns | Dough Temp. | Proof Time | Cabinet Temp. |
|-----------|-------------|------------|---------------|
| 1 to 10 | Room Temp. | 30 min. | 90-95°F |
| 10 to 20 | Room Temp. | 33 min. | 90-95°F |
| 20 to 30 | Room Temp. | 35 min. | 90-95°F |
| 30 to 40 | Room Temp. | 38 min. | 90-95°F |
| 40 to 50 | Room Temp. | 40 min. | 90-95°F |

REFRIGERATED DOUGH

| # Of Buns | Dough Temp. | Proof Time | Cabinet Temp. |
|-----------|-------------|------------|---------------|
| 1 to 10 | 30-45°F | 35 min. | 90-95°F |
| 10 to 20 | 30-45°F | 39 min. | 90-95°F |
| 20 to 30 | 30-45°F | 43 min. | 90-95°F |
| 30 to 40 | 30-45°F | 46 min. | 90-95°F |
| 40 to 50 | 30-45°F | 50 min. | 90-95°F |

HEAT AND MOISTURE (SECONDARY CONTROL)

Heat and/or moisture can be further controlled by sliding damper, located at top of cabinet, left or right to desired opening.



CLEANING PROCEDURES

LEDGE REMOVAL

To remove ledge, lift up and out of holes in ledge uprights

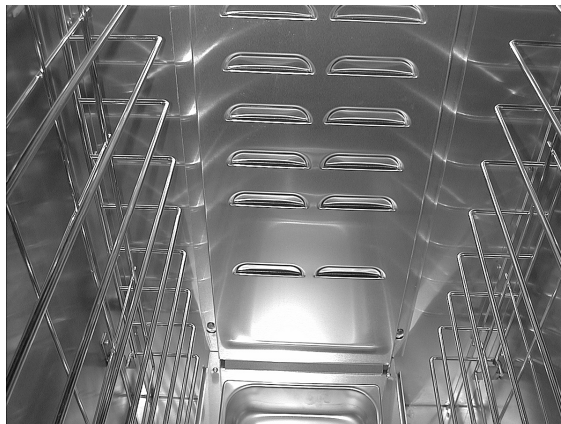
NOTE: When replacing, follow procedure explained on pages 7 and 8.

HEATER ASSEMBLY REMOVAL

- Open door and allow sufficient time for cool down.
- Unplug heater cord from receptacle.
- Carefully slide heating unit forward. (If in proofing mode and pan has water remaining, avoid water movement to prevent spillage. After unit is totally out and set down, remove water pan and pour out remaining water.)



When returning heater assembly to its operating position, be sure to line up back end with bottom of louvered air tunnel. (If returning unit to proofing mode, add water only after unit is fully inserted and in operating position.)



DRIP TROUGH DRAINING AND REMOVAL

DRAINING



Drain trough by pushing clamp tab up.



Close by pushing front of clamp in.

REMOVAL

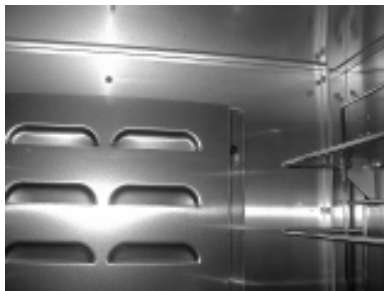


To remove trough: remove thumbscrews; drop trough down and pull forward.



AIR TUNNEL REMOVAL

The louvered air tunnel hangs on shoulder rivets, through tear drop slots, at back of cabinet.



Grasp air tunnel and lift up and off.

EXTERIOR CLEANING



CAUTION

Use only cleaners for stainless steel or aluminum: Fantastic, 409, Scotch-brite, dish washing products are recommended. Follow all directions for safe use of these products



CAUTION



CAUTION

Do not use steel wool.
Do not use cleaners containing lye or chlorine. These products may damage the finish of the cabinet.



CAUTION

- Refer to “CAUTIONS” above when preparing and using cleaning solution
- To clean the cabinet’s exterior, dip towel in cleaning solution and wipe down
- **Do not pressure wash, hose-down, immerse, or spray the cabinet or any part of it**
- Follow with a clean damp cloth to remove residual cleaning solution
- Allow surfaces to air dry
- Wipe exterior with towel and stainless steel polish (or towel and lemon oil)
- Polish with a clean, soft cloth

INTERIOR CLEANING



CAUTION

Disconnect cord set from power supply before cleaning



CAUTION



CAUTION

Use only cleaners for stainless steel or aluminum: Fantastic, 409, Scotch-brite, dish washing products are recommended. Follow all directions for safe use of these products



CAUTION



CAUTION

Do not use steel wool.
Do not use cleaners containing lye or chlorine. These products may damage the finish of the cabinet.




CAUTION

- **DO NOT use abrasives or harsh chemicals**
- Open door all the way
- Remove ledge assemblies
- Remove holding or proofing unit, drip trough and air tunnel
- Clean holding or proofing unit
- **DO NOT spray electric heat unit with water or steam**
- Wipe with a damp cloth (be sure electric cord is **NOT** plugged into power source)
- Wipe interior of unit with a towel and detergent solution
- **DO NOT pressure wash, hose-down, immerse, or spray the cabinet or any part of it**
- Remove detergent residue with a clean damp towel
- Allow surfaces to air dry

MOVING CABINET

- Make sure door is secured before moving cabinet
- Unplug electrical cord before moving cabinet
- Empty water from proofing pan, if applicable
- Remove drip trough and pour out condensation before moving, if applicable

TROUBLESHOOTING

 **DANGER**
 The following work is to be performed only by a licensed electrician. There is hazardous voltage which can shock, burn or kill. Turn power off. Unplug power cord before servicing or cleaning.



| <u>Problem:</u> | <u>Probable Cause:</u> | <u>Solution:</u> |
|--|---------------------------------|---|
| Unit will not run (heater and fan are off) | Power cord is not plugged in | Plug in power cord |
| | Circuit breaker is tripped | Call a licensed electrician |
| | No power at outlet | Call a licensed electrician |
| | Defective power cord or switch | Call a licensed service agency or a licensed electrician |
| Compartment too cold | Door is open | Instruct user to keep door closed |
| | Poor door seal | Check door seal & replace if necessary |
| | Thermostat setting is too low | Turn thermostat knob to a warmer position. This should be done one increment at a time until a satisfactory temperature is obtained |
| Compartment too hot | Defective thermostat | Check thermostat. If necessary, call a licensed service agency or a licensed electrician |
| | Thermostat setting is too high | Turn thermostat knob to a cooler position. This should be done one increment at a time until a satisfactory temperature is obtained |
| No humidity | Defective thermostat | Check thermostat. If necessary, call a licensed service agency or a licensed electrician |
| | No water in pan | Add hot water |
| | Selector switch on heat | Switch to proof |
| | Humidity thermostat set too low | Adjust thermostat (usually 1/4 to 1/3 of full range) |

MASTER-BILT® PARTS LIST

The table below gives Master-Bilt® part numbers. Use this chart when ordering replacement parts for your **HP6A-LX** cabinets. Always Advise Cabinet Serial Number When Ordering Parts

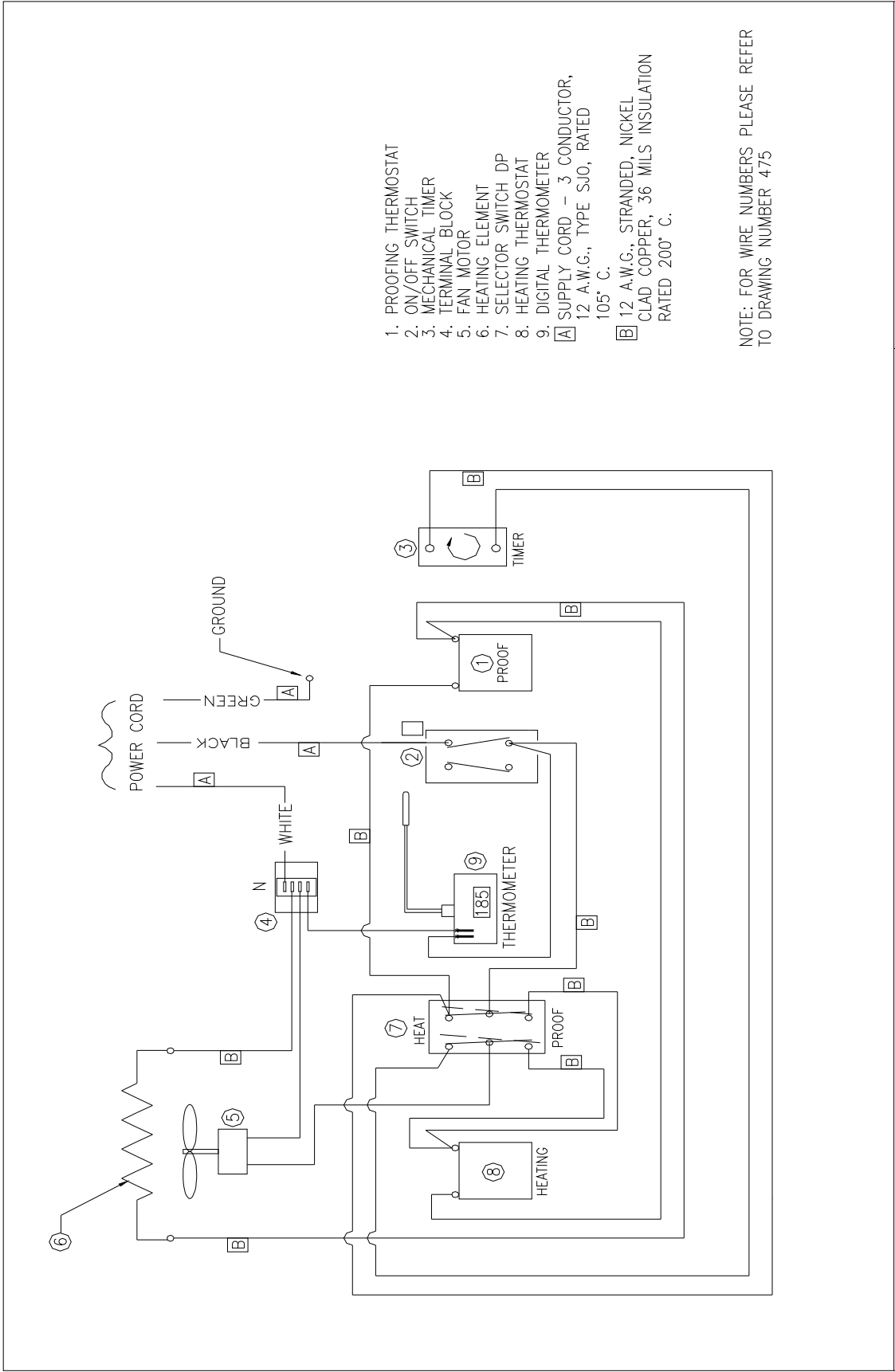
| Description | HP6A-LX |
|-------------------------------|------------|
| Cabinet Hinge (btm) | 14-11109U |
| Cabinet Hinge (top) | 14-11110U |
| Wire Try Guide | 25-01349U |
| Caster (swivel) | 27-00603U |
| Caster (brake) | 27-00604U |
| Lexan Door Assembly | 475-385G64 |
| Blower Motor | 13-13214U |
| Fan Blade 5" dia | 15-13139U |
| Heating Element 1900W, 120V | 17-09451U |
| Digital Thermometer | 19-13958U |
| Heat Cont. Thermostat 80 deg. | 19-14003U |
| Terminal Block | 19-14004U |
| Timer | 19-14007U |
| Control Knob | 19-14008U |
| Timer Knob | 19-14011U |
| Power Cord set | 21-01550U |
| PAN (5 quart medium weight) | 44-01070U |
| Damper | 475-225P01 |

SALE AND DISPOSAL

OWNER RESPONSIBILITY

If you sell or give away your Master-Bilt® cabinet you must make sure that all safety labels and the Installation - Service Manual are included with it. If you need replacement labels or manuals, Master-Bilt will provide them free. Contact the customer service department at Master-Bilt at (800) 684-8988.

The customer service department at Master-Bilt should be contacted at the time of sale or disposal of your cabinet so records may be kept of its new location.



- 1. PROOF THERMOSTAT
- 2. ON/OFF SWITCH
- 3. MECHANICAL TIMER
- 4. TERMINAL BLOCK
- 5. FAN MOTOR
- 6. HEATING ELEMENT
- 7. SELECTOR SWITCH DP
- 8. HEATING THERMOSTAT
- 9. DIGITAL THERMOMETER
- A SUPPLY CORD - 3 CONDUCTOR, 12 A.W.G., TYPE SJO, RATED 105° C.
- B 12 A.W.G., STRANDED, NICKEL CLAD COPPER, 36 MILS INSULATION RATED 200° C.

NOTE: FOR WIRE NUMBERS PLEASE REFER TO DRAWING NUMBER 475

HP6ALX