EQUIPMENT AVANTCO

User Manual

10/2024

Heated Holding Cabinets

Holding/Proofing Models:

#177HPI1812	Half Size • Insulated • Clear Door
#177HPIS1812	Half Size • Insulated • Solid Door
#177HPU1812	Half Size • Non-Insulated • Clear Door
#177HPI1836	Full Size • Insulated • Clear Door
#177HPU1836	Full Size • Non-Insulated • Clear Door
#177HPI1836DC	Full Size • Insulated • Clear Dutch Doors
#177HPI1836DS	Full Size • Insulated • Solid Dutch Doors
#177HPESS1836	Full Size • Insulated • Solid Door
#177HPESDS1836	Full Size • Insulated • Solid Dutch Door
#177HPESC1836	Full Size • Insulated • Clear Door
#177HPESDC1836	Full Size • Insulated • Clear Dutch Doors

Holding Only Models:

#177HTIS1812	Half Size • Insulated • Solid Door
#177HEAT1836I	Full Size • Insulated • Clear Door
#177HEAT1836	Full Size • Non-Insulated • Clear Door
#177HTI1836DC	Full Size • Insulated • Clear Dutch Doors
#177HTI1836DS	Full Size • Insulated • Solid Dutch Doors
#177HTESS1836	Full Size • Insulated • Solid Doors
#177HTESDS1836	Full Size • Insulated • Solid Dutch Doors
#177HTESC1836	Full Size • Insulated • Clear Door
#177HTESDC1836	Full Size • Insulated • Clear Dutch Doors

Warning:

Read and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

www.AvantcoEquipment.com

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User Manual

Heated Holding Cabinets

Table of Contents

NSF

UL US LISTED E478819

NEMA 5-15P

CONFORMS TO UL STD. 197
CONFORMS TO ANSI/NSF STD. 4

Safety Precautions

⚠ WARNING

- Thoroughly read and understand the manual before setting up, operating, or cleaning the cabinet.
- For commercial use only.
- For indoor use only.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the serial plate.
- These cabinets are designed to hold hot food at a constant temperature and/or supply humidity when proofing. These cabinets are not cooking appliances and should not be used as such. Safe holding temperatures and regular temperature checks are necessary for safe and sanitary food handling.
- Follow all food safety guidelines.
- Preheat the cabinet to the desired temperature before placing cooked, hot food into the cabinet.
- This is not a rethermalizing cabinet. Food must be at the appropriate temperature before being placed into this cabinet.
- Use a food probe to check internal food temperature — the cabinet temperature is not necessarily the internal food temperature.
- Only factory-approved service agents should attempt to service, repair, or replace electrical components, wiring, or power cords.
- Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high-pressure water.
- This cabinet is for hot food holding applications only.

⚠ CAUTION

- Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel.
- Use only cleaning agents approved for aluminum.
- Water dripping onto the floor from open doors can be a slip hazard.

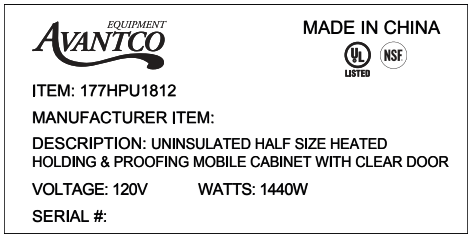
Identifying Your Cabinet

For future reference, record the cabinet model number and serial number found on the serial plate located on the rear of the cabinet.

ITEM #:_____ **QUANTITY:** _____

SERIAL#: _____

SERIAL PLATE EXAMPLE


EQUIPMENT AVANTCO

MADE IN CHINA

UL LISTED NSF

ITEM: 177HPU1812

MANUFACTURER ITEM:

DESCRIPTION: UNINSULATED HALF SIZE HEATED HOLDING & PROOFING MOBILE CABINET WITH CLEAR DOOR

VOLTAGE: 120V WATTS: 1440W

SERIAL #:

Installation

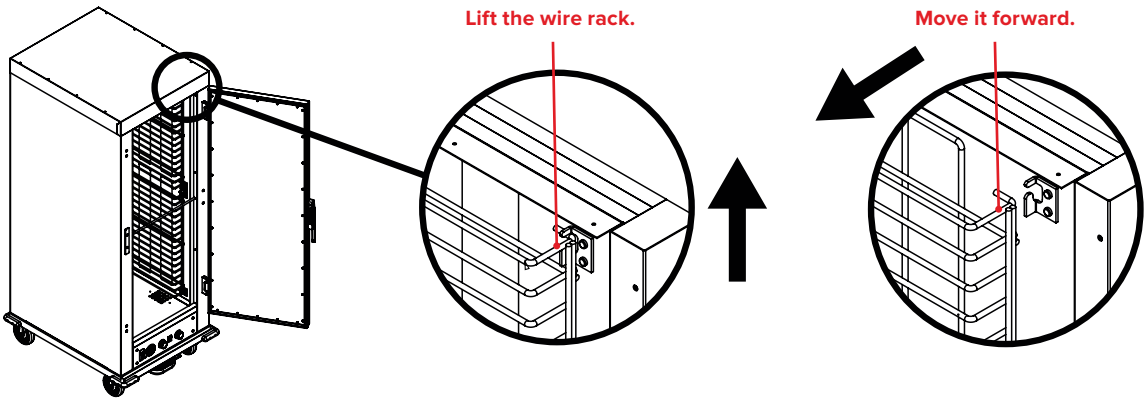
1. Upon delivery of the unit, check for shipping damage. Check the packaging and cabinet for shipping damage after unloading the unit and removing all packaging. Notify freight company immediately of shipping damage with pictures and a description.
2. After unpacking the cabinet, set on a stable surface and put casters in the lock position where applicable.
3. Remove all tape and packing material from the outside and inside of the unit.
4. Remove any protective covers on the door and corners of the unit.
   NOTE: Use of scrapers (plastic, metal, or other material) to remove the protective film on the door may cause scratches and impair see-through visibility.
5. After all packaging is removed, plug the cabinet into a dedicated grounded, 120V, 15 or 20 amp circuit/breaker.
6. Turn the unit on by using the power switch, flip the unit to "heat" mode, and adjust the dial to maximum setting 9.
7. Allow the unit to run for at least 1 hour to burn in the elements and remove any odors evident from the manufacturing process.

GFCI TROUBLESHOOTING

A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. If the current flowing out of the receptacle differs by a small amount from that returning, the GFCI quickly switches off power to that circuit. The GFCI interrupts power extremely fast to minimize the possibility of an electric shock.

- The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used.
- Plug the cabinet (without water in the stainless steel water pan) into a non-GFCI outlet, set the temperature to “10,” and let it run for 30-60 minutes to dry out any moisture the element may have absorbed. After drying the element, plug the cabinet into the GFCI outlet; the cabinet should run without tripping the GFCI. If the cabinet still trips the GFCI, call RKW warranty provider.

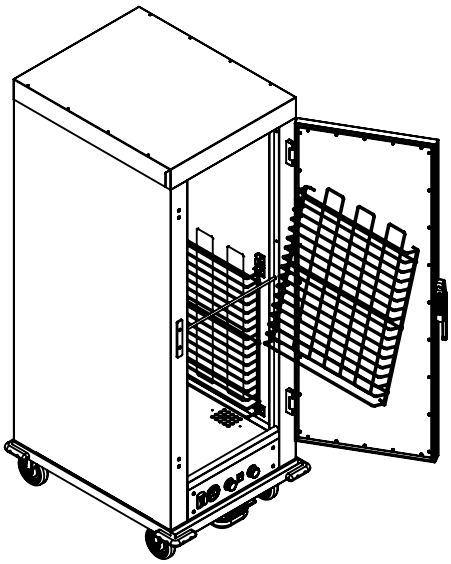
WIRE RACK INSTALLATION FOR 177HPES AND 177HTES MODELS ONLY



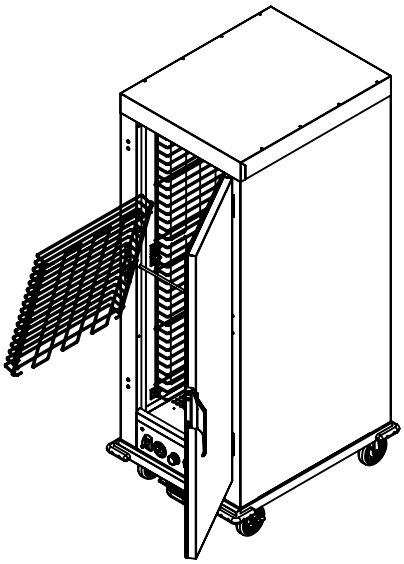
Step 1:
Open the door.

1p3

Step 2:
Lift the wire rack to the notch of the hook and then move it outward.



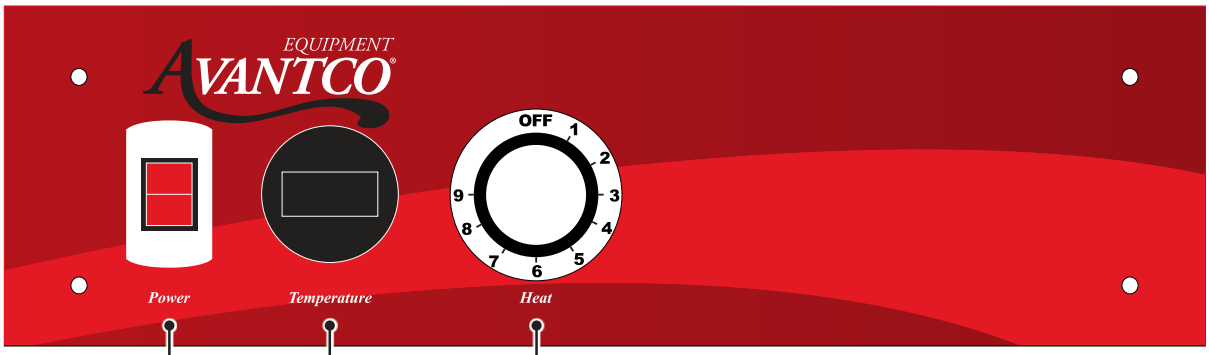
Step 3:
Tilt the wire rack, then take it out of the cabinet. Remove the other wire racks in the same way.



Step 4:
Install a new wire rack by tilting it into the cabinet. Align the four hooks on the wire rack with the four hook gaps on the cabinet and press down. Repeat for all wire racks.

Controls

177HEAT



Power Switch

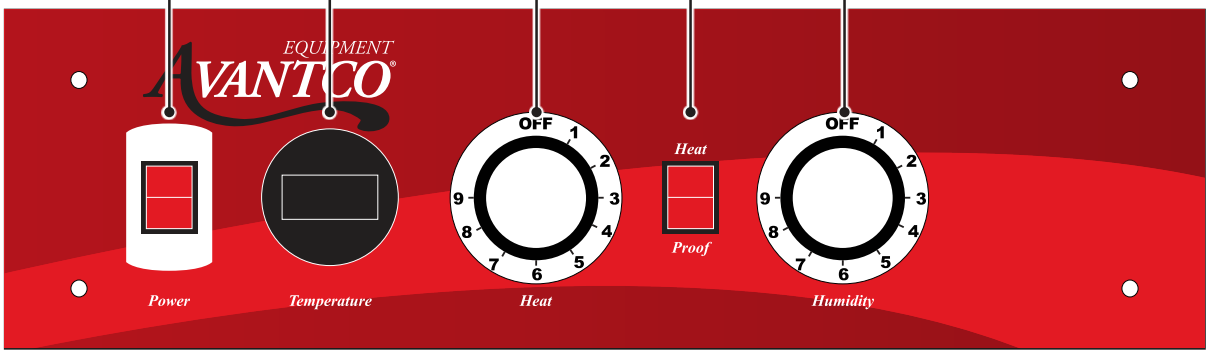
Temperature Display

Heat Control Knob

Humidity Control Knob

Heat/Proof Switch

177HP



Operation

- Refer to the serial plate for electrical requirements. These cabinets are rated at 120V, 1,440W, and must be plugged into a dedicated grounded, 120V, 15 or 20 amp circuit/breaker.
  NOTE: Modification of the cord and plug will void warranty and may cause the unit to be inoperable.
- The internal air circulation blower and 1,440W heating element (controlled with the heat thermostat) will operate continuously when the power switch is turned ON.
- Settings will need to be adjusted as necessary to reach desired temperature and humidity levels.
  NOTE: The use of a hygrometer is recommended for precision proofing applications. For proofing, trial batches and altering control settings are recommended to dial in the unit to the user's exact requirements based on the ambient temperature and conditions.
- The temperature range for heating/holding control is 80-185°F. The humidity range for humidity/proofing control is 30-100%. The dial numbers 1-9 do not correspond or relate to a specific calibrated temperature or humidity. Exact temperature or humidity settings must be obtained through familiarization with the unit and are dependent on the ambient environment temperature and conditions where the unit is placed. The dial also has an OFF position to turn the heater off.
- Abide by food safety guidelines when holding hot food and maintain proper food temperatures.
- To reach a temperature range between 15-100°F, switch to proof mode and adjust the heat/holding control knob to desired heat range.
- Check the temperature of the foods on a frequent and regular basis. Use a clean and sanitized thermometer. Don't rely solely on the thermostat gauges of the holding equipment; they may not accurately indicate the internal temperature of the food.
- This unit is not a cooker and not meant to cook or rethermalize food.

GENERAL OPERATION

1. Ensure the power switch is OFF and plug into appropriate outlet.
2. Fill the water pan halfway with clean, HOT tap water for proofing or holding.
   NOTE: Check water level every 3 hours (when proofing) and refill with clean, HOT tap water as necessary.
   NOTE: Water pan does not have to be used/filled for heating applications that do not require moisture.
   NOTE: Proofing mode requires use of water pan to be filled.

HEATING/HOLDING INSTRUCTIONS

1. 177HP Models: Set HEAT/PROOF switch to **HEAT**.
2. Set POWER switch to the **ON** position. The power indicator light will turn on.
3. Set TEMPERATURE control to **9**.
4. Preheat cabinet until desired temperature is reached (typical heat-up time from 77°F (25°C) ambient to 160°F (71°C) is approximately 45 minutes). Cabinet temperature reaches 185°F (85°C) within 45 minutes.
5. Reset TEMPERATURE control and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150°F (66°C) to 160°F (71°C)).
6. 177HP Models: Adjust HUMIDITY control to desired level (9 being the highest, 1 being the lowest, OFF being no heat to the water).

PROOFING INSTRUCTIONS (177HP MODELS)

1. Set HEAT/PROOF switch to **PROOF**.
2. Set POWER switch to the **ON** position. The power indicator light will turn on.
3. Set TEMPERATURE control to **2**.
4. Set HUMIDITY control to **9**.
5. Preheat cabinet until desired temperature and humidity is reached (typical heat-up time from 77°F (25°C) ambient to 95°F (35°C) and 95% relative humidity is approximately 30 minutes).
6. Adjust HUMIDITY control to desired level (9 being the highest, 1 being the lowest, OFF being no heat to the water).
   NOTE: Use of a hygrometer is recommended for precision proofing applications. For proofing, trial batches and altering control settings are recommended to dial in the unit to the exact requirements based on the ambient temperature and conditions.

Operation-Function Settings

With unit plugged into dedicated breaker and power switch ON (power light and digital thermometer readout are ON), the following function settings are as follows:

Heat/Proof Switch	Heat Thermostat	Proof Thermostat	Function	On or Off
Heat	Off	Off	Heating	Off
				Off
			Proofing	Off
Heat	Set	Off	Heating	On
				On
			Proofing	Off
Heat	Set	Set	Heating	On
				On
			Proofing	Off
Heat	Off	Set	Heating	Off
				Off
			Proofing	Off
Proof	Off	Off	Heating	Off
				Off
			Proofing	Off
Proof	Set	Off	Heating	On
				Off
			Proofing	Off
Proof	Set	Set	Heating	On
				Off
			Proofing	On
Proof	Off	Set	Heating	Off
				Off
			Proofing	On

Food Holding Chart

Recommended Temperature Guidelines:

Food Product	Covered/Uncovered	Temperature Setting
Baked Fish	Uncovered	175°F
Baked Potatoes	Uncovered	180°F
Biscuit	Covered	180°F
Broccoli	Uncovered	170-175°F
Chicken Nuggets	Covered	175°F
Corn on the Cob	Uncovered	170-175°F
Croissants	Covered	175°F
Egg Patties	Uncovered	180°F
French Fries	Uncovered	185°F
Fried Chicken	Uncovered	180-185°F
Fried Fish	Uncovered	180°F
Hamburgers	Covered	180°F
Lasagna	Covered	185°F

Food Product	Covered/Uncovered	Temperature Setting
Mashed Potatoes	Covered	175°F
Mixed Veggies	Covered	170-175°F
Pancakes	Covered	175°F
Pastas	Covered	180°F
Peas	Covered	170-175°F
Pizza	Uncovered	175-180°F
Roast Beef	Uncovered	170-180°F
Roast Pork	Uncovered	170-180°F
Scalloped Potatoes	Covered	175°F
Strip Steak	Uncovered	160-170°F
Turkey	Uncovered	170-180°F
Waffles	Covered	175°F
Whole Chicken	Uncovered	170-180°F

Cleaning

⚠ WARNING

- ALWAYS unplug the cabinet from the electrical outlet for safety purposes, minimizing the risk of electrical shocks.
- DO NOT wash the cabinet with high-pressured water or a water jet.
- ALWAYS allow the unit to completely cool before cleaning. Not allowing the unit to cool causes risk of burn injury from the cabinet surfaces.
- DO NOT spray or pour water into the heated control drawer module. Excess water may cause the heated control drawer module to short circuit or cease working.

CLEANING THE CABINET INTERIOR & EXTERIOR (EXCLUDING DOOR PANEL)

1. Ensure the power cord is not plugged in and the cord is off the ground.
2. Open the door and remove the water pan.
3. Remove the heated control drawer module by lifting the front up enough to clear the detent, then pull the module away from the cabinet with the power cord through the rear clearance hole.
4. Using a mild detergent and a clean cloth, wipe down all interior and exterior surfaces excluding the polycarbonate door panel.
5. Using a clean cloth, wipe down all surfaces and then let air dry.
6. After air drying, replace the heated control drawer module by slipping the power cord through the rear clearance hole and sliding the drawer module into the bottom of the unit until it sits on its detent.

PREFERRED CLEANING PRODUCT

Brand	Item #	Description
NOBLE CHEMICAL INC.	147STRIKEQT	Strike All Purpose Ready-to-Use Cleaner/Degreaser

DOOR PANEL

1. Ensure the power cord is not plugged in and the cord is off the ground.
2. Using a cleaner recommended for polycarbonate plastics and a clean cloth, wipe down both sides of the door panel.
   NOTE: Use of synthetic cloths or cleaners not intended for polycarbonate plastics may scratch or dull the door panel.
3. Isopropyl rubbing alcohol or a small amount of liquid dish detergent diluted with water may help remove tough grease smudges, dirt, or fingerprints, as well as help make the panel antistatic and less likely to attract dust.
4. Paste wax recommended for polycarbonate plastics and approved for food service equipment can be used to help hide small scratches and return luster and clarity to the door panel, as well as help make the panel antistatic and less likely to attract dust.

Maintenance

⚠ WARNING

- ALWAYS unplug the cabinet from the electrical outlet for safety purposes, minimizing the risk of electrical shocks.
- ALWAYS allow the unit to completely cool before servicing. Not allowing the unit to cool causes risk of burn injury from the cabinet surfaces.

SERVICE SPECIFICATIONS

- The heater/proofer is an aluminum transport cabinet with heaters to function as a hot food holding cabinet and/or as a proofing cabinet.
- The heater, or heat drawer, is slid into place on the lower ledges of the cabinet. An electrical power cord is provided and plugged into the drawer through an access hole in the back of the cabinet. When switched ON, the main power switch on the front of the drawer will turn on the light in the switch and turn on the air circulating fan in the drawer. The circulating fan and 1,440W heater element will operate continuously while the unit is ON.
- For heated holding cabinets, the dial is used to control heat. For heated holding/proofing cabinets, the left dial is used to control the heat, and the right dial is used to control the humidity from 1 (approx. 30% relative humidity) to 9 (100% relative humidity). The average setting is 6 (approx. 85% relative humidity).

REGULAR CLEANING

DAILY WIPE: Wipe down unit to prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Please perform a complete cleaning process as outlined in the “Cleaning” section.
3. Use a damp cloth to wipe down all exterior surfaces, including handles, sides, and door.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

MONTHLY CHECKS

INSPECT FOR WEAR: Regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Check the integrity of electrical cords and plug points.
4. If any issues are detected, consult the “Troubleshooting” section or a service provider for recommended actions or replacements.

PROFESSIONAL SERVICING

ANNUAL MAINTENANCE: Perform annual maintenance is to ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician.
2. Any worn-out or damaged parts will be replaced.
3. Obtain a detailed service report for your records, as this will be beneficial for both warranty claims and future troubleshooting.

Troubleshooting

⚠ WARNING

- ALWAYS unplug the cabinet from the electrical outlet for safety purposes, minimizing the risk of electrical shocks.

Problem	Possible Cause	Solution	
Unit not turning on.	Unit unplugged.	Ensure the plug is securely set in the outlet.	
	Improper voltage.	Check that the outlet matches the unit's power requirements.	
	Blown circuit.	Check circuit breaker of wall outlet and reset if necessary.	
	Heat drawer malfunction.	Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect for loose or disconnected wires, black or burnt marks on any components, or loose heating elements.	Loose or disconnected wires: If there are no burn marks or discoloration on the wires or surrounding area, connect or tighten back into place.
			Black or burnt marks on any components: The component and all wires attached to the damaged component must be replaced.
			Loose heating elements: A loose heating element's wires will short out on the metal, causing permanent damage. Both the element and main power switch (along with wires on switch) must be replaced.
Temperature reading on LED thermometer not accurate.	Thermometer or thermometer power supply failure.	Replace the LED thermometer and its power supply transformer.	
Error Code “LL”	Sensor error.	Replace the thermostat.	
Error Code “HH”	Temperature of the cabinet is too high.	Lower the temperature of the cabinet.	