

Holding Cabinet	FL-2387	

Rev. 1 (07/15)

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OPERATING and MAINTENANCE INSTRUCTIONS Model: HC1-UA-11 Hot Cabinet



HC1-UA-11

Cabinet model number:		
Cabinet serial number:		
Authorized Service Agency:		
Ph:	_ Fax:	
Keep this manual for future reference.		

IMPROPER INSTALLATION, SERVICE, ADJUSTMENTS, ALTERATIONS CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

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INSTALLATION INSTRUCTIONS

INSTRUCTIONS TO INSTALLER BEFORE CONNECTING TO GAS SUPPLIES

- 1. Retain this manual for further use.
- 2. Post in a prominent place the following instructions:

FOR YOUR SAFETY IF YOU SMELL GAS:

- 1. Extinguish any open flame.
- 2. Immediately remove propane tank, shut off gas supply or call your gas supplier.

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

- 3. Installation in the United States must conform with the local codes, or in the absence of local codes, with the NFPA 54/ANSI Z223.1 2012. Installation in Canada must comply with the Installation codes for Gas Burning Appliances and Equipment, CAN/CSA B149.1-10 and/or local codes.
- 4. The area around cabinet must be kept free and clear from combustible materials.
- 5. DO NOT obstruct the flow of combustion and ventilation air. DO NOT block slots or louvers on front and rear of unit in any way.
- 6. Provisions for adequate air supply, in cabinet area, must be provided.
- 7. Adequate clearances for servicing and proper operation must be provided.
- 8. CLEARANCE FROM COMBUSTIBLE CONSTRUCTION, 0 INCHES FROM SIDE AND 0 INCHES FROM BACK.

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INSTALLATION INSTRUCTIONS

HC1-UA-11 FOR PROPANE CYLINDER INSTALLATION:



for use with natural gas. It is not userconvertible to natural gas.

- 1. Only use a 1 lb. standard cylinder marked "PROPANE". A larger tank can be used with an adapter (optional accessory part number 0904-026-K See installation FL-2362).
- 2. The cylinder must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT) or CAN/CSA B339.
- The Cylinder should not be allowed to remain in a high heat area, such as a car, truck or direct sunlight. *DO NOT* store at temperatures above 120°F (49° C) and in unauthorized storage areas not intended for cylinder storage.
- Hold and use the cylinder in an upright position and only use when temperatures are above 10°F (-12° C). Do not attach near flames, pilot lights or sparks.
- 5. Propane Tank Hook-up:
 - a. Make sure the gas valve is in the "OFF" position.

b. Uncap the cylinder, hold upright and insert it in the right rear compartment of the cabinet. Hand screw and tighten the cylinder to the gas regulator. *DO NOT* over-tighten.

Check for leaks at the connection: Spray soapy water onto the connection and look for bubbles. Tighten more if needed.

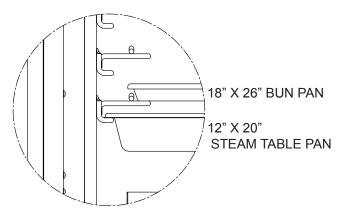
6. Disconnect the cylinder when not in use. Replace the cylinder cap when storing.

GENERAL INSTALLATION:

- 1. Remove all paper and packing materials from the inside of the cabinet and install angles into posts.
- 2. Remove protective paper and vinyl material from the outside of the cabinet.
- 3. Place the cabinet in a well-ventilated area on level floor or ground.
- 4. DO NOT block the flue vent located at the upper rear of the cabinet.
- 5. Lock the two front casters before starting up or plugging in the cabinet.

HOW TO INSTALL ANGLES:

- 1. Insert end tabs of the angles into the post slots and push down.
- 2. Note the location shown in the diagram of the 18" x 26" pan slide and the 12" x 20" pan slide





OPERATING INSTRUCTIONS

HOW TO HOLD FOOD:



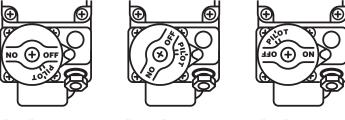
PROCEDURE FOR LIGHTING:

NOTE: DO NOT PUT FOOD INTO CABINET! This step is to burn off manufacturing oils and excess adhesive. Let the cabinet cool and wipe inside clean with detergent and hot water before first use.

Dials must be operated by hand. DO NOT use pliers, wrenches or other tools to turn dials.

The Gas Valve Dial cannot be turned to "OFF" position without first depressing dial in "PILOT" position and then rotating to "OFF".

- 1. Turn thermostat knob to "HIGH".
- 2. Turn Gas Valve Dial to the "PILOT" position.
- 3. **DEPRESS** and **HOLD** Gas Valve Dial, allow pilot to burn approximately 30 seconds before RELEASING Gas Valve Dial. If pilot does not remain lighted, repeat operation allowing longer period before releasing Gas Valve Dial.
- 4. The appliance is now in operation. When heat is desired, turn Gas Valve Dial to "ON" position. When heat is no longer required, turn Gas Valve Dial back to "PILOT" position.
- 5. When the unit is in the "ON" position adjust the thermostat accordingly ("High", "Medium", "Low").



"OFF" POSITION

"PILOT" POSITION

"ON" POSITION

NOTE: When unit is not in use, ALWAYS store unit with the Gas Valve Dial in the "OFF" position. Remove the propane source for added safety and turn the thermostat to the "OFF" position.

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MAINTENANCE INSTRUCTIONS



BEFORE cleaning the cabinet, allow cabinet to cool.

Cleaning hints:

- 1. Wipe up spills as soon as possible.
- 2. Clean cabinet daily to avoid heavy dirt build-up.
- 3. Make a test spot with cleaner:
 - a) Follow manufacturer's directions on cleaner.
 - b) Do not mix cleaners.
 - c) Avoid drips and splashes.



- 1. Do *NOT* use abrasives (steel wool) or harsh chemicals (chlorine, bromine, iodine or ammonia).
- 2. Do *NOT* use a water sprayer (pressure sprayer) to clean the cabinet.
- 3. Do not use Cres Clean on label or plastic materials.

	Soil	Cleaner	Method
OUTER CABINET (Powder Coat)	WEEKLY, OR AS NEEDED	Mild detergent and warm water.	 Wipe with clean, soft cloth. Rinse well. Dry gently.
	DAILY CLEANING	Mild detergent and hot water.	 Sponge on with cloth. Rinse with water. Wipe dry.
CABINET Inside and Door	STUBBORN SPOTS AND STAINS	Mild abrasive made for stainless steel.	 Apply with damp sponge or cloth Rub lightly. Rinse with water and wipe dry.
(Stainless Steel)	BURNT-ON FOODS OR GREASE	Chemical oven cleaner for stainless steel.	Follow oven cleaner manufacturer's directions.
	HARD WATER SPOTS and SCALE	Vinegar	 Swab or wipe with cloth. Rinse and dry.

HOW TO CLEAN THE UNIT:

*Mild detergents include soaps and non-abrasive cleaners.

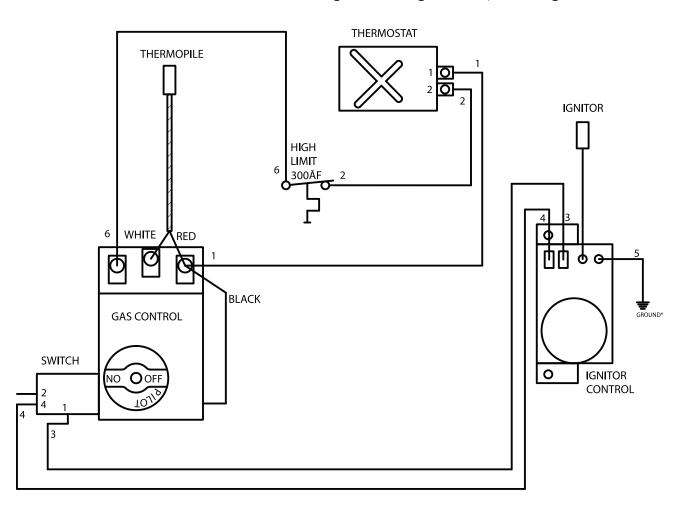


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TROUBLE-SHOOTING

FAILURE	POSSIBLE CAUSE	
1. Unit does not turn on.	1a. Battery is low on charge.	
	1b. Gas tank is empty.	
2. Unit heats up slowly.	2a. Check operating instructions for preheat times.	
	2b. Defective components.	
3. Unit does not heat.	3a. Unit is not on.	
	3b. Thermostat is set too low.	
	3c. Propane/gas tank has expired.	
	3d. A gust of wind may have blown out the flame or prevented ignition of the gas.	
4. Unit gets too hot or won't shut off.	4. Defective thermostat.	
For repairs, refer to our list of Authorized Service Centers, FL-1400		

NOTE: If any panel which is sealed with silicone needs to be removed for servicing by an authorized personnel, the exterior seams need to be sealed with a food grade caulking material (certified against NSF/ANSI 51).



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REPLACEMENT PARTS

Include all information on nameplate when ordering parts

