Lockwood

Proof/Hold Cabinet Operation and Maintenance Instructions

All Lockwood Proof/Hold cabinets are approved by NSF and listed by U.L.

Installation:

1) Place cabinet in a warm area away from ventilation or cold drafts
2) Plug 3 prong power cord into 120 V, minimum 20 amp circuit with no other electrical appliances included if possible
3) Install runners if applicable (CA39, CA71, CA73, CA74)

CA39

CA73

CA71

Cabinet Holding Instructions:

This cabinet is to hold the temperature of heated foods. It is not designed or intended to heat cold foods. Temperatures in the cabinet are effected by the temperature of the food placed inside; the surrounding ambient air temperature; the amount of times the cabinet door is opened and closed; and whether it is insulated or not. Allow at least 30 minutes to reach the desired temperature.

Insulated cabinets will hold temperatures to approximately 185°F +/- 10°F. Non insulated cabinets will hold to approximately 155°F +/- 10°F.

1) Push the On/Off switch to On, red light will go on.
2) Push the "Proof/Hold" switch to the "Hold" position. This will activate the 2 air/heat elements (500 & 1000 watts) inside the heat unit.
3) Set the thermostat control (marked temperature) to 7 or 8 in the beginning and then adjust to your desired temperature.
4) Temperature is read on the digital thermometer located on the door of the cabinet.
5) Flip the On/Off switch to off when not in use.

Note: When in the "Hold" mode the element in the water pan does not activate.

Cabinet Proofing Instructions:

1) Fill the 4.3 quart reservoir with distilled water. Tap water may contain various minerals that will leave a residue on the heat element that reduces the heating capability.
2) Preheat the cabinet quickly by flipping the Proof/Hold switch to hold and dialing a high setting. When the temperature reaches 90-100 degree flip to the Proof mode.
3) Turn the Temperature Dial down and the Humidity Dial to 7-8. The 1000 watt element in the water pan is now activated and the water can become very hot. WARNING-DO NOT TOUCH! The 500 watt heat element is also activated in the Proof mode.
4) Once an internal temperature in your desired range is met and the humidity begins to condense on the inside of the cabinet, maximum humidity has been reached. Setting the humidity any higher will only cause more water to condense and run down the interior of the cabinet and drain from the cabinet. Turn both the Temperature and Humidity dials to the appropriate levels for your particular use.
5) Flip the On/Off switch to Off when not in use.

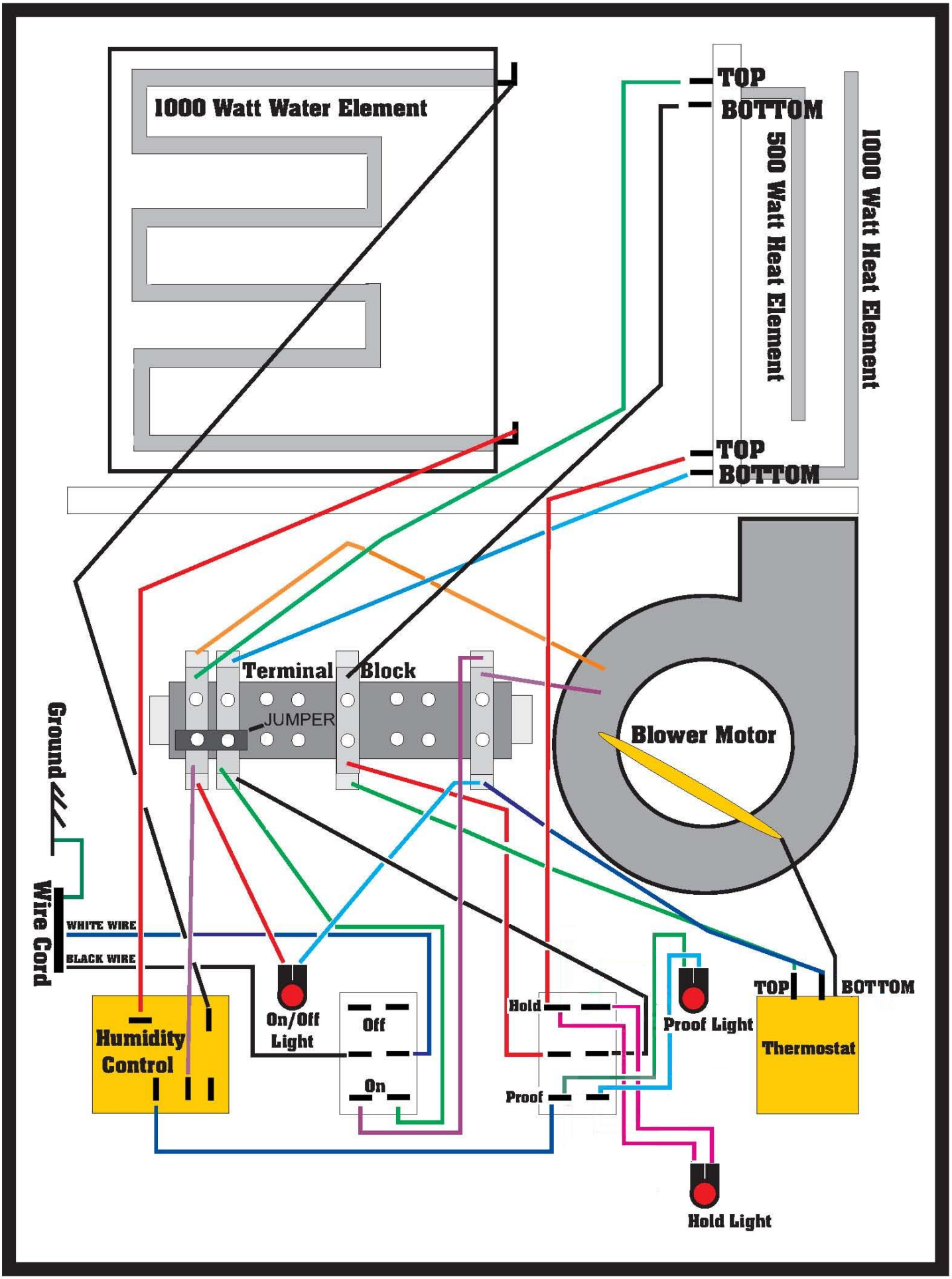
Note: Different types of dough will require different conditions to proof. There will be some experimental trials before you reach the heat and humidity levels for your products. Never place frozen dough in the proof cabinet

Maintenance Instructions:

Make certain that the cabinet has cooled down before cleaning

1) All aluminum parts of the cabinet can be washed down with a mild detergent and water. Abrasive cleaners should not be used. Any Lexan (polycarbonate) surfaces should NOT be cleaned with any ammonia based product.
2) The water pan and immersible element can become coated with mineral deposits that will adversely effect their operation. Distilled water lessens this occurrence. Descale or delime with equal amounts of white vinegar and baking soda and a medium to soft bristle brush to scrub the surfaces. Rinse thoroughly to eliminate transfer of cleaning odors to food. A weekly cleaning is recommended.

WIRING DIAGRAM



WARRANTY

The original purchaser of any item(s) in out catalog will receive a one (1) year warranty, (from the day of shipment) for all parts to be free from defects in material and workmanship under normal use.

Lockwood will pay all standard freight during the first 90 days, the customers are responsible for any freight over the standard delivery charges. After the 90 day period, customers are responsible for all freight.

Lockwood's obligation will be limited to repairing or replacing without cost to the original purchaser during the warranty period, any part or portion thereof, manufactured or sold under the Lockwood name, and judged to be defective after Lockwood's examination.

This warranty does not apply to any merchandise that has been subjected to neglect, alteration, misuse or accident. This warranty is subject to the users normal responsibility and will be in lieu of all other warranties, expressed or implied and of all other obligations or liabilities on our part.

Lockwood does not assume nor authorize any other person to undertake for us any other liability in connection with our merchandise.

This warranty will not be binding if at the time claim is filed the purchaser is delinquent in payment due, under the terms of the sale.

PARTS LIST

BLACK DIALS (2 PCS.)
(H-DIAL)

ON/OFF & PR./HOLD SWITCH (2 PCS.)
(H-SW-ON/OFF) (H-SW-P/H)

RED INDICATOR LIGHT (3 PCS.)
(H-IDL)

TERMINAL BLOCK (1 PC.)
(H-TBLOCK)

HUMIDITY CONTROL (1 PC.)
(H-HUMIDITY)

TEMPERATURE CONTROL (1 PC.)
(H-THERMOSTAT)

8 FOOT ELECTRICAL CORD (1 PC.)
with CORD RETAINER
(H-CORD)

HEATER BLOWER (1 PC.)
(H-BLOWER)

500 WATT HEAT ELEMENT (1 PC.)
w/(2) NUTS (smaller unit)
(H-ELEMENT-500)

1000 WATT HEAT ELEMENT (1 PC.)
w/(2) NUTS (larger unit)
(H-ELEMENT-1000)

IMMERSIBLE 1000 WATT ELEMENT (1 PC.)
w/(2) washers & nuts
(H-ELEMENT-IE)

WATER PAN (4.3 qt.) (1 PC.)
(H-WATER PAN)

DIGITAL THERMOMETER (1 PC.)
w/HARDWARE for INSULATED DOORS
(H-THERMOMETER DIGITAL INS-DR)

DIGITAL THERMOMETER (1 PC.)
w/HARDWARE for NON-INSULATED DOORS
(H-THERMOMETER DIGITAL NON-INS)

MAGNETIC HANDLE w/HARDWARE (1 PC.)
7-1/4" TALL
(HAN-TRANSPORT-M)

MAGNETIC HANDLE w/HARDWARE (1 PC.)
8-1/4" TALL
(HAN-TRANSPORT-CA)

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