

# PERFORM Operating Document

## Use and Maintenance of 9 Series Controlled Humidity Heated Holding & Proofing Cabinets

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### Revision History

Version	Reason for Revision	Date
03	Created a more condensed version	July/09/2019

## I. Overview

### I.1 Purpose

This PERFORM Operating Document (POD) provides guidelines for the use and maintenance of the 9 Series Controlled Humidity Heated Holding & Proofing Cabinets in the Metabolic Kitchen (SI.226).

The 9 Series Controlled Humidity Heated Holding & Proofing Cabinet, is an industrial appliance used for holding hot foods during large scale food production. This document is designed to serve ONLY as a basic overview. See section 2.5 for additional resources.

## 2. 9 Series Controlled Humidity Heated Holding & Proofing Cabinets

### 2.1. Overview of heated cabinets

- 1 door, 14 shelves
- Portable, but restricted by a power cord
- Ability to set desired temperature and humidity levels
- Displays temperature and humidity set points, and *actual* temperature and humidity of the cabinet (when first turned on and by pressing and releasing the “Recall Set Points” button)
- Blinking display to indicate cabinet is preheating to desired temperature and humidity
- Temperature displayed in °F or °C
- Low Temp Alarm function

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- Blinking 'FILL' display to indicate low water level

### **2.2. Basic operating guidelines**

- Ensure the POWER switch is OFF before plugging in power cord.
- Fill the water reservoir in the floor of the cabinet with clean warm water, ensure that the drain (underneath the cabinet on the right hand side) is closed. The water level should be no higher than 13 mm below the bottom of the water reservoir cover.
- The reservoir holds approximately 15 L.
- To turn the cabinet on, set the POWER switch to the ON position.
- The display will initially show the cabinet's current temperature and humidity, followed by the cabinet's desired temperature and humidity set points.
- The display will continue to blink until the desired temperature and humidity set points are reached.
- Change the temperature and/or humidity set points by turning their respective control knobs. Three seconds after the control knobs are turned the display will show the cabinet's current temperature and humidity.
- Pre-heat the cabinet to desired temperature before placing cooked and hot food into the cabinet.
- Food must be at the appropriate temperature **BEFORE** being placed in the cabinet. Use a food thermometer to check internal food temperatures.

### **2.3. Cautions**

- The cabinet should **NOT** be used for cooking food. The cabinet is designed for hot food holding applications **ONLY**.
- Before cleaning and/or servicing, unplug cabinet from power source and allow cabinet and water to cool.
- Use caution when working in and around the cabinet, and especially when opening the doors. Some surfaces, water, and escaping vapors can be hot enough to burn.
- To clean the cabinet, wipe the enclosure with a damp cloth and dry towel, do not spray or pour water into the enclosure. For the cabinet floor and water reservoir, a hose at low pressure may be used.
- Use only cleaning agents approved for stainless steel.
- Ensure that the cabinet is cleaned regularly. The accumulation of grease and dirt may ignite causing a fire hazard.

### **2.4. Safety information**

- Only factory approved service agents should attempt to service, repair, or replace electrical components, wiring or power cords.
- Unplug the cabinet before cleaning and/or servicing.
- Check for water dripping onto the floor when doors are open. Mop up as soon as possible, as this is a slip hazard.

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**2.5. Additional references**

- The complete appliance manual can be found as a hard copy in the Teaching Kitchen office (SI.224) and as a PDF [here](#).

The complete manual includes information regarding the following: Quick Start Guide, Basic Operating Guidelines, Safety Instructions, Identifying Your Cabinet, Installation & Set-up, Product Features, Operating Instructions, Care & Maintenance, Basic Troubleshooting, Service & Replacement Parts, and Warranty.