

# Hoshizaki America, Inc.

Professional Series  
Heated Holding Cabinet

Model  
Reach-In



"A Superior Degree  
of Reliability"

[www.hoshizaki.com](http://www.hoshizaki.com)

## INSTRUCTION MANUAL



# Hoshizaki Professional Series

## REACH-IN MODEL



## CONGRATULATIONS...

...and thank you for purchasing a Hoshizaki Heated Holding Cabinet. Your unit has been designed and manufactured under rigid controls to assure you the most efficient service. It is a full time unit, and may be used continuously.

Please take a moment to read through this booklet of important information pertaining to your cabinet. By following a routine of proper use and care described on the following pages, your cabinet will last for many years.

**IMPORTANT:** Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to activate the warranty.

## SERIAL AND MODEL NUMBER

Facing the rear of the unit, the serial tag is located at the top right. For Pass-Thru Models, facing the control side, the serial tag is located top rear of the left side. Please record the serial and model number in this booklet in the space provided on page 10. When ordering parts and/or service, you will need to provide this information. The voltage and amperage of the unit are also stamped on the serial tag.

## UNPACKING

Keep unit properly balanced. Weight of the components are at the top. Do not allow unit to tip over. After uncrating your cabinet, remove all tape and padding which held all doors, shelves, racks, cord, etc., in place during shipment.

### ELECTRICAL REQUIREMENTS AND GROUNDING

Hoshizaki standard models operate on 110/120 volt, 60 Hz, 1 ph, A.C. (unless ordered otherwise), and are equipped with a three prong grounding cord plug for your protection against possible shock hazards. Be sure to plug only into a properly grounded three prong wall receptacle. If you have any questions with regard to adequate wiring or grounding in your building, a qualified electrician should be contacted before using your cabinet. The amperage of your cabinet is stamped on the name plate attached to the unit.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUNDING PRONG FROM THE CORD PLUG.

**WARNING:** ONLY A QUALIFIED ELECTRICIAN SHOULD ATTEMPT TO REPAIR OR REPLACE ELECTRICAL COMPONENTS OR WIRING.

BE SURE THAT MODEL IS UNPLUGGED FROM ELECTRICAL SOURCE BEFORE REMOVING CONTROL PANEL.

# Heated Holding Cabinet

## QUICK START

### HEATING CONTROL:

When power is first activated, all LED's and display segments light. After the control initializes, the green thermometer bulb blinks. When the heating element is turned on the green thermometer bulb symbol stops blinking. It completely turns off when the temperature set point is reached and the heating element is turned off. This cycle continues to maintain the cabinet temperature while actual cabinet temperature is displayed.

### HOW TO SEE THE SET POINT:

1. Push and immediately release the SET Key.  
The display will show the Set Point Value.
2. Push and immediately release the SET Key or wait 5 seconds to display the probe value (actual cabinet temperature) again.

TO VIEW  
SET POINT  
PRESS  
**SET**

**SET**



### TO CHANGE SET POINT

1. PRESS & HOLD **SET**
2. PRESS ▲ ▼

### HOW TO CHANGE THE SET POINT:

1. Push the SET Key for more than 2 seconds to change the Set Point Value.
2. The value of the Set Point will be displayed and the °C or °F LED indicator starts blinking.
3. To change the Set Point Value, push the UP or DOWN arrows within 10 seconds. To memorize the new Set Point Value, push the SET Key again or wait 10 seconds.

### PREPARING THE CABINET BEFORE LOADING FOOD

**1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** The indicating light will come on the main power switch.

**2) SELECT A TEMPERATURE SETTING.**

Please refer to Quick Start on Page 5.

For most foods, a holding temperature of 150°F - 160°F should be adequate.

**3) PRE-HEAT CABINET FOR 30-40 MINUTES.**

Once the unit has reached the temperature which you selected, load unit with your HOT foods.

**TO PREVENT FOOD CONTAMINATION,  
AVOID PUTTING YOUR HOT FOODS  
INTO A COLD CABINET!**

Food temperatures will quickly drop below the 140°F requirement and leave it in a potentially dangerous bacteria growth position.

By pre-heating the unit 30-40 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your cabinet.

# Heated Holding Cabinet

## GENERAL OPERATING INSTRUCTIONS

### LOAD HOT FOOD INTO A PRE-HEATED CABINET

**4) LOAD THE CABINET.** During the loading procedure, keep the doors closed as much as possible. After loading is completed, do not open doors again until you are ready to serve.

**5) UNLOADING THE CABINET.** Unit and contents are hot. Utilize appropriate gloves or pads to reduce the potential for a contact burn.

**6) MOVING A LOADED CABINET.** If unit is not properly loaded, it may be top heavy and tip over if moved.

### **WARNING! PREVENT FOOD CONTAMINATION.**

**Do not use this cabinet to heat COLD foods. It is not an oven. Holding food at temperatures of less than 140°F (60°C) may be dangerous.**

**Temperatures under 140°F (60°C) promote the growth of harmful bacteria and toxins in some foods.**

The **temperature danger zone** is considered 40°F to 140°F (4.4°C to 60°C) and **rapid bacteria growth zone** is considered 70°F to 120°F (21°C to 49°C).

**Prevent potentially hazardous foods from spending more than four (4) hours combined total time in these zones.**

The most common food contaminations come from employees not washing their hands frequently.

# Hoshizaki Professional Series

## CLEANING CARE AND MAINTENANCE

### CLEANING

Move food into another heated cabinet and unplug unit when cleaning. Keep your cabinet clean by simply wiping the interior and exterior, as needed, with a damp cloth or sponge and a mild soapy solution.

**NEVER USE ABRASIVES, ACIDS, OR STRONG CLEANERS.**

**Do not flood or allow electrical parts to become wet.**

The interior tray slide assemblies and humidifier pans are removable for easy cleaning. A stainless steel cleaner/polish is recommended for the exterior to maintain a "like-new" appearance.

**DO NOT USE WAX OR STRONG CLEANERS ON DOOR GASKETS OR VINYL TRIM.**





# Heated Holding Cabinet

## CLEANING CARE - WHAT NOT TO USE

### **NOTICE!**

***Do NOT use cleansers, detergents, degreasers, sanitizers, or bleaching agents that contain chlorides or phosphates on Stainless Steel.***

***The damage appears as pits, eruptions, voids, small holes, cracks, severe discoloration, or dulling of the metal finish.***

***NOTICE! THIS DAMAGE IS PERMANENT AND IS NOT COVERED BY THE WARRANTY.***



# SERVICE RECORD

# Serial Number

## Date of Purchase

## Notes:

**NOTE:** If unit is out-of-service, remove doors to prevent potential entrapment.

## IMPORTANT

Issues with reprogramming factory preset controls are not covered under warranty.

Hoshizaki America, Inc. (Seller) warrants to the original purchaser, subject to the exceptions and conditions below, that Hoshizaki manufactured equipment shall be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed. The effective warranty period is as follows:

**PARTS:** Seller will furnish without charge to the original purchaser, FOB Sellers' factory, replacement parts for repairs to all new standard catalog products and factory custom / modified units, which in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use with the reserved right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service, for a period of two (2) years from date of original shipment from Seller's plant, except for equipment used in a **Correctional Environment / Facilities**, which is warranted for a period of one (1) year from date of original shipment from Seller's plant.

**LABOR:** Seller's labor warranty shall be performed by a Seller-approved Service Agency who must contact Seller to obtain a Warranty Service Authorization (WSA) number prior to performing any repairs. If service is required during overtime periods, the difference between overtime and standard labor rates shall be paid by the purchaser. Seller does not assume any responsibility for any charges not expressly authorized, incidental to the repair or replacement of equipment covered by this warranty, nor charges exceeding, in Sellers sole judgement, normal and customary amounts. Only approved travel charges will be allowed. Seller's labor warranty shall be from the date of original shipment date from Seller's plant for a period of one (1) year, except for equipment used in a **Correctional Environment / Facilities** which is warranted for a period of six (6) months.

This warranty is for normal usage and does not apply to any product or parts thereof that have been misused, altered, or where Seller's operating instructions or specific voltage is not observed; nor shall this warranty apply to defective products or parts resulting from accident following date of original shipment, nor extend to or cover removal, installation, reinstallation or calibration, or service calls or cost of repairs undertaken by a customer. This warranty is also subject to the following:

- 1.] Customer returning the warranty registration card, accompanying Sellers original shipment, to Seller within thirty (30) days of receipt;
- 2.] Giving immediate notice of any allegedly defective part or product to Seller; and
- 3.] Customer, at Sellers request, returning said defective parts or product to Seller.

This is the sole warranty applicable to the merchandise. It is expressly understood that Seller's liability hereunder is limited to the repair or replacement, at Seller's option, of products or parts, defective materials or workmanship as provided above. Seller's judgement as to the cause and nature of any defect will be final. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller.

This warranty, as stated above, applies to equipment installed in the Continental United States. Hoshizaki equipment installed outside the Continental United States shall carry parts coverage only. All labor costs are approved on a discretionary basis, based on like repairs in the Continental U.S. This warranty shall stand in whole or in part as allowed by law. Any exclusion of a part of this warranty, as may be allowed by law, shall not void balance of warranty.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303.

# Hoshizaki Professional Series

## CONTACT INFORMATION

Hoshizaki provides this manual primarily to assist qualified service technicians in the installation, maintenance, and service of the unit.

Should the reader have any questions or concerns which have not been satisfactorily addressed, please call, write, or send an e-mail message to the Hoshizaki Technical Support Department for assistance.

### **HOSHIZAKI AMERICA, INC.**

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