

OPERATING and MAINTENANCE INSTRUCTIONS for CCB-96A and CCB-120A Banquet Warming Cabinets

Volts	Watts	Amps	Hertz	Phase	Serv.	NEMA	*NEMA
120	1650	13.8	60	1	AC	5-15P	5-20P
240	1650	6.9	60	1	AC	6-15P	6-15P

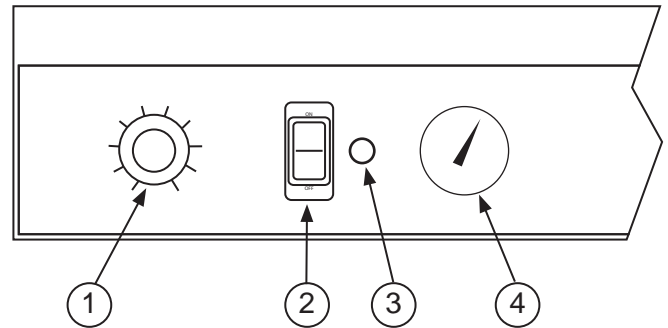
* For Canadian use

HOW TO INSTALL UNIT:

1. Remove all packing materials from inside the cabinet.
2. Install all angles and shelves before the unit is turned on.
3. Plug the power cord into the proper wall outlet.

HOW TO START UNIT:

1. Push the power switch to “ON”. Yellow light will turn on.
2. Turn the thermostat to #10 (220°F/105°C).
3. Preheat (assuming a “cold” cabinet of 75°F/25°C)
 - a) To 150°F/65°C takes 20 minutes
 - b) To 200°F/95°C takes 40 minutes
 - c) To 220°F/105°C takes 1 hour.
4. Put food into the cabinet.
5. Turn the thermostat to the temperature you need.



REMOVABLE HOT UNIT PARTS IDENTIFICATION

1. Thermostat
2. Power Switch
3. Yellow Indicator Light
4. Temperature Display

NOTE: No. 5 setting is approximately 150°F/65°C.
Proper food holding temperature is 140°F/60°C or higher.

HOW TO TURN OFF UNIT:

Push power switch to “OFF”.

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HOW TO CLEAN THE UNIT:



BEFORE CLEANING THE CABINET:

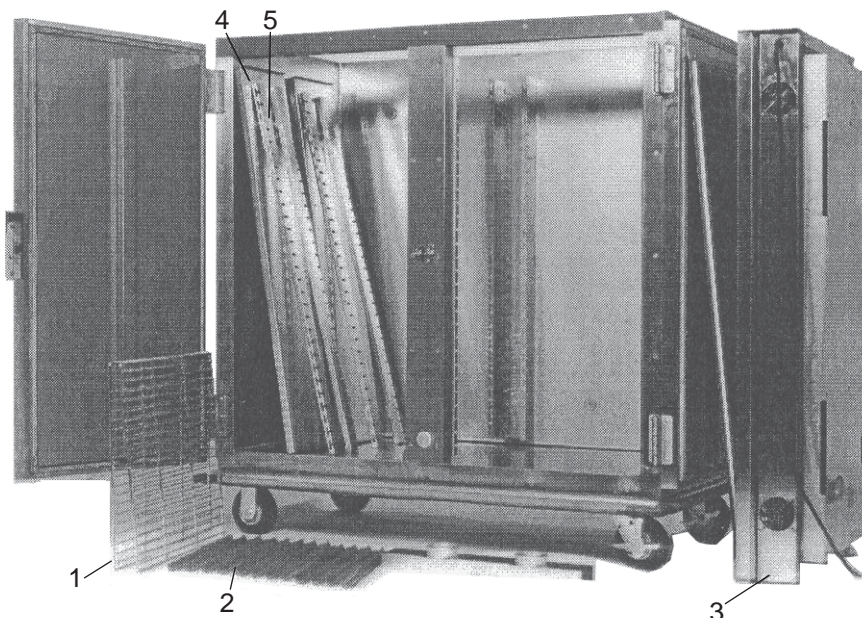
1. Allow cabinet to cool.
2. Remove Hot Unit **BEFORE** cleaning. (Unit is designed to lift off from front and rear.)
3. Do **NOT** use abrasives or harsh chemicals.

Cleaning Notes:

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

	Soil	Cleaner	Method
CABINETS (Stainless Steel)	Routine Cleaning	Soap, ammonia, or detergent* and water	1. Sponge on with cloth. 2. Rinse.
	Stubborn spots and stains	Mild abrasive made for stainless steel	1. Apply with damp cloth. 2. Rub lightly.
	Burnt-on foods or grease.	Chemical oven cleaner	1. Apply generous coating. 2. Allow to stand for 10-15 minutes. 3. Rinse. 4. Repeat application if necessary.
	Hard water spots and scale.	Vinegar	1. Swab or wipe with cloth. 2. Rinse dry.

**Mild detergents include soaps and non-abrasive cleaners.*



REMOVABLE PARTS IDENTIFICATION

1. Wire Grids
2. Pan Slides
3. Hot Unit
4. Air Tunnels
5. Posts for Pan Slides

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TROUBLE-SHOOTING CHART:

FAILURE	POSSIBLE CAUSE
1. Yellow light at switch does NOT light.	1a. Circuit breaker/fuse to wall outlet blown. 2a. Cord is unplugged from wall outlet. 3a. Switch is "OFF."
2. Unit does not get hot.	2a. Thermostat set too low or are off. 2b. Switch is "OFF."
3. Unit gets too hot or won't shut off	3a. Defective electrical parts. 3b. UNPLUG UNIT FROM WALL OUTLET
4. Blower does not work or makes noise.	4a. Defective Blower
5. Excess moisture in cabinet.	5a. Foods taken from oven or fryer should be "slacked out" for 5 minutes before placing in hot cabinet.

NOTE: Optional digital thermometer will flash if cabinet temperature is below 140°F or above 250°F.
Call the Factory if you need different settings.

If cause is none of the above, refer to our list of Authorized Service Centers, FL-1400.

REPLACEMENT PARTS:

DESCRIPTION	120 VOLT	240 VOLT
Hot Unit	HU18671-184*	HU18671-185
Terminal Block	0852-091	0852-091
Blower Kit	0769-180-K	0769-182-K
Heater Kit	0811-214-01	0811-215-01
Thermostat Kit	0848-062-K	0848-062-K
Thermometer Kit	5238-030-K	5238-030-K
Power Cord	0810-029-02*	0810-039-03
Switch Kit	0808-118-K	0808-118-K

CABINET PARTS:

DESCRIPTION	PART NO.
Door Latch Kit	1006-143-K
Latch Strike	1006-144-K
Door Gasket, CCB-96A	0861-173
Door Gasket, CCB-120A	0861-172
Door Hinge	0519-084
Push Handle	1072-089
Wire Grid	1170-095
Door Assembly, CCB-96A	1221-460-K
Door Assembly, CCB-120A	1221-461-K

For Canadian Use:*

Hot Unit (120 Volt)	HU18671-184C
Power Cord Plug	0713-017
Thermometer Kit, °C	5238-024-01

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ELECTRICAL SPECS
 HOT UNIT #0671-184
 1650W, 120V, 60Hz, 1 Ph
 AC SERVICE

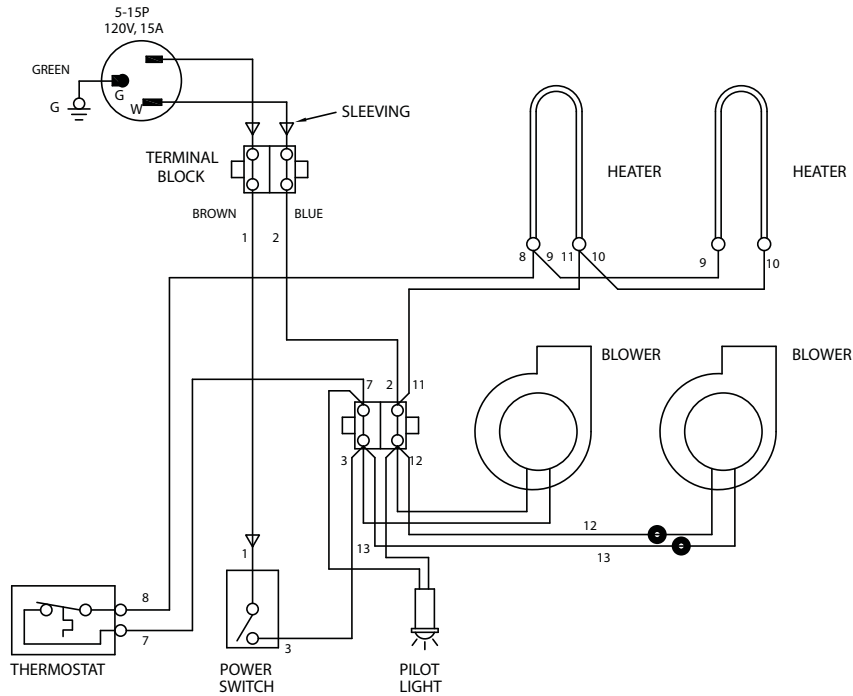


DIAGRAM FOR 120V UNITS

HOT UNIT #0671-185
 1650W, 240V, 60Hz, 1 Ph
 AC SERVICE

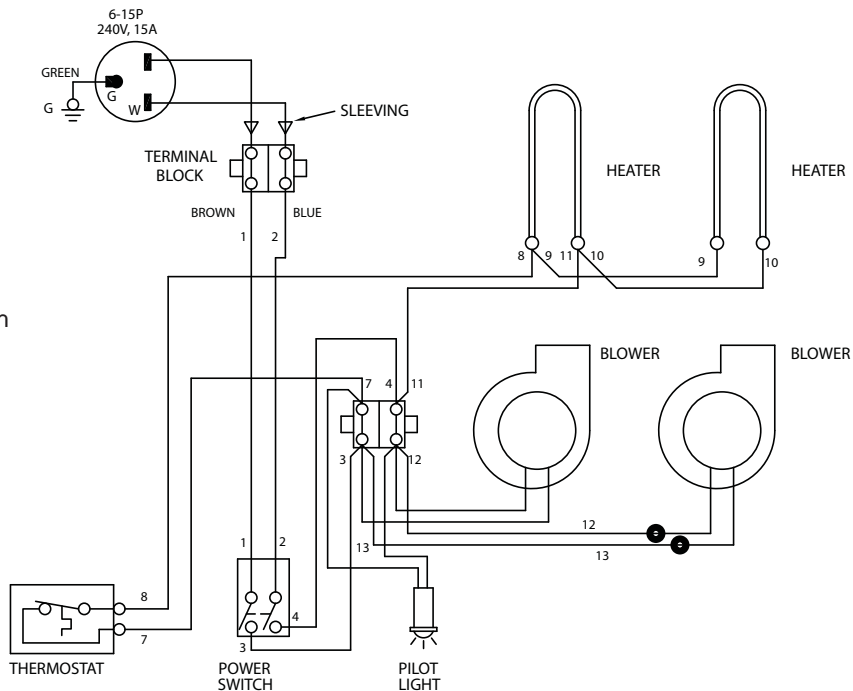


DIAGRAM FOR 240V UNITS