



## **"SPEEDEE-SERV" HOT CABINET OPERATION AND MAINTENANCE MANUAL**

The Mobile Heated Self-Service Cabinet is designed to heat and hold prepackaged food at a minimum of 160° Fahrenheit.

### **I. START UP AND INSTALLATION**

The "Speedee-Serv" Hot Cabinet is equipped with a 6' 0" cord and cap (NEMA configuration 5-30P). Cabinet requires a 120 volt 30 amp dedicated circuit, with a NEMA 5-30R receptacle. If the cabinet is used in conjunction with other "Speedee-Serv" equipment, a connector is provided to secure each cabinet together. Lock the brakes on the four casters to prevent the cabinet from moving.

### **II. OPERATING PROCEDURES**

#### **1. Food Storage**

Model H5 is designed to accommodate twelve 4" or twenty 2" deep standard "Speedee-Serv" wire baskets. **Note: Do not use liners in baskets or boxes to serve as this will restrict the airflow.**

#### **2. Heating Period**

a.) With lids on, pre-heat cabinet by setting the controller to 225° for a period of forty-five minutes prior to loading food. Due to many variables in food products, some adjustment may be required. After preheating adjust to the desired temperature for heating food product. Load product, close the lids and leave closed until the serving period.

b.) As an example such foods as grilled cheese, poor boys, pizza, etc. require heat times of approximately one half-hour. Products such as hamburgers, hot dogs, burritos, etc. will require longer heat times of approximately one hour prior to serving. **Caution: Do not over pack baskets. Overfilled baskets will result in improper airflow, resulting in reduced heating efficiency.**

#### **3. Serving Period**

a.) Immediately prior to serving, remove the sliding lids and store in either a lid storage cart or the adjoining model D5 cabinet (if available). **Note: Replace lids after each serving period. Product temperature will remain more constant when lids are in place.**

b.) If the cabinet has been pre-heated properly, there should be no need to increase the cabinet temperature during the serving period. The cabinet is designed to maintain food temperatures during the serving period, with lids off for a short amount of time. **Caution: excessively increasing the temperature during serving period will increase exterior cabinet temperature and may cause cabinet failure.**

#### **4. Securing Cabinet**

Place the lids on the cabinet. The bottom lid (smaller lid) should be placed with the handle facing the end with the lower step. The top lid (larger lid) should be placed with the handle facing the end with the upper step. Insert the locking bar with welded angles facing down over the locking pins at each end of the cabinet. With two padlocks (not included), lock bar in place by inserting padlocks into locking pins at each end of cabinet. Padlocks should meet the following requirements - vertical clearance of 2½”, horizontal clearance of 1½”, and a maximum shackle diameter of 5/16”. **Note: The locking bar will not fit properly if the lids and/or locking bar are reversed.**

### **III. SERVICE AND MAINTENANCE**

**Unplug cabinet before performing any of the following procedures:**

#### **1. Exterior and Interior Surfaces**

Clean all surfaces with a lukewarm detergent solution, followed with a damp cloth and then wipe dry. **Caution: Never use solvent type cleaners, or harsh abrasive polishes on exterior cabinet surfaces.**

#### **2. Mechanical Compartment Cleaning**

Once every three months thoroughly vacuum and brush all foreign matter from the mechanical area. This procedure will prevent dust and dirt particles from entering the motor housing. To remove the louvered grill, remove the two screws located one in each bottom corner, lift grill up and out.

#### **REFERENCE SHEET:**

<u>BURRITOS</u>	<u>2 - 2 ½ HOURS</u>
<u>BOX PIZZA</u>	<u>2 - 2 ½ HOURS</u>
<u>PAN PIZZA</u>	<u>1 ¾ HOURS</u>
<u>FRENCH BREAD PIZZA</u>	<u>½ - 2 HOURS</u>
<u>HAMBURGERS</u>	<u>1 ½ - 2 HOURS</u>
<u>CHEESEBURGERS</u>	<u>1 ½ - 2 HOURS</u>
<u>HOT HAM &amp; CHEESE</u>	<u>1 ½ - 2 HOURS</u>
<u>BBQ BEEF</u>	<u>1 ½ - 2 HOURS</u>
<u>PASTRAMI</u>	<u>1 ½ - 2 HOURS</u>
<u>PATTY MELT</u>	<u>1 ½ - 2 HOURS</u>
<u>HAM &amp; CHEESE CROISSANT</u>	<u>1 - 1 ¼ HOURS</u>
<u>HOT DOG</u>	<u>1 ½ - 2 HOURS</u>
<u>CHICKEN SANDWICH</u>	<u>1 ½ - 2 HOURS</u>
<u>HOAGIE SANDWICH</u>	<u>1 ½ - 2 HOURS</u>
<u>SAUSAGE &amp; BISCUIT</u>	<u>1 ¼ - 1 ½ HOURS</u>
<u>COOKIES</u>	<u>¾ - 1 ¼ HOURS</u>
<u>MUFFINS</u>	<u>On top of unit</u>
<u>SNACK ITEMS</u>	<u>On top of unit</u>