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# **OPERATING and MAINTENANCE INSTRUCTIONS**For CCB-96A and CCB-120A Banquet Warming Cabinets

### **ELECTRICAL SPECIFICATIONS:**

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



Models are: Listed by Underwriters' Laboratories under file E27846.

### **HOW TO INSTALL:**

- 1. Remove all packing material 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.

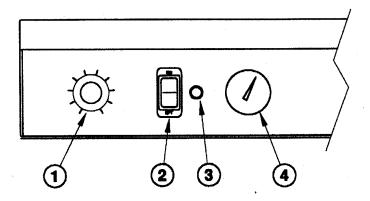
### **HOW TO START UNIT:**

- 1. Push power switch to "ON": *yellow* light will turn on.
- 2. Turn 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 thermostat to the temperature you need.

NOTES: 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."



## REMOVABLE HOT UNIT: Parts Identification

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

<sup>\*</sup>For Canadian use.



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# **OPERATING and MAINTENANCE INSTRUCTIONS**For CCB-96A and CCB-120A Banquet Warming Cabinets

### **HOW TO CLEAN UNIT:**

### **AWARNING**

### **BEFORE** CLEANING CABINET:

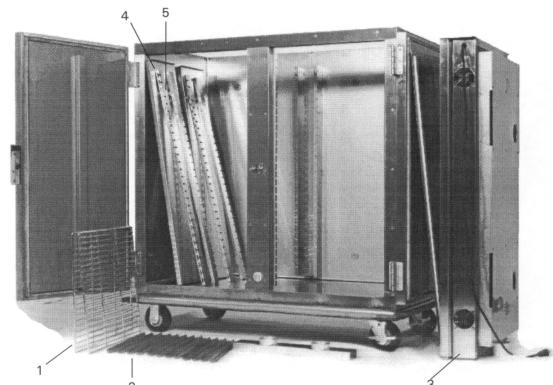
- 1. Allow cabinet to cool.
- 2. Remove Hot Unit *BEFORE* cleaning. (Unit is designed to lift off from front and rear.)
- 3. Do *NOT* use abrasives or harsh chemicals.

### **Cleaning Hints:**

- 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 cleaner manufacturer's directions.
- 5. Do not mix cleaners.
- 6. Avoid drips and splashes.

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

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



# REMOVABLE PARTS IDENTIFICATION

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



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

### TROUBLE-SHOOTING:

### FAILURE:

- 1. Yellow light at switch does NOT light.
- 2. Unit does not get hot.
- 3. Unit gets too hot or won't shut off.
- 4. Blower does not work or makes noise.
- 5. Excess moisture in cabinet.

#### Possible Cause:

- 1a. Circuit breaker/fuse to wall outlet is blown.
- 1b. Cord is unplugged from wall outlet.
- 1c. Switch turned OFF.
- 2a. Thermostat set too low or is OFF.
- 2b. Switch turned OFF.
- 3a. Defective electrical parts. UNPLUG UNIT FROM WALL OUTLET.
- 4a. Defective blower.
- 5a. Foods taken from oven or fryer should be "slacked out" for 5 minutes before placing in hot cabinet.

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	. 0769-005-K	.0769-006-K1
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

#### For Canadian Use:\*

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

### CABINET PARTS:

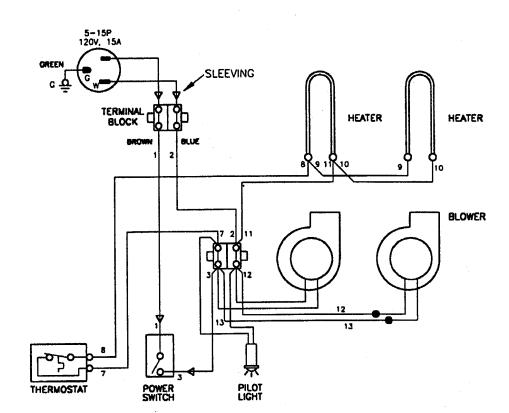
DESCRIPTION	CMP Part No.
Door Latch Kit	. 1006-143-K
Latch Strike	. 1006-144-K
Door Gasket, CCB-96A	. 0861-173
Door Gasket, CCB-120A	. 0861-172
Door Hinge	. 0519-084
Push Handle	. 1072-089
Wire Grid	. 1170-095
Door Ass'y., CCB-96A	. 1221-460-K
Door Ass'y., CCB-120A	. 1221-461-K



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## **OPERATING and MAINTENANCE INSTRUCTIONS** For CCB-96A and CCB-120A Banquet Warming Cabinets



### **ELECTRICAL SPECS**

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



