



Purchase Date _____
Model # _____
Serial # _____

HOT HOLD / PROOF CABINET

HEAT UNIT OPERATIONS / MAINTENANCE INSTRUCTIONS

For Heat Unit Models: HHP-SB-EXT-6
HHP-SB-EXT
HHP-SB-PT

* **Warranty Service Hotline:**
(734) 425-5330 or www.lockwoodusa.com/warrantyclaim

* **Non-Warranty Replacement Parts:**
(734) 425-5330

* Monday - Friday 8:30am - 5:00pm EST

Lockwood Manufacturing
31251 Industrial Road
Livonia, MI 48150
www.lockwoodusa.com
customerservice@lockwoodusa.com



REGISTER YOUR PRODUCT
Warranty Registration
www.lockwoodusa.com/register

READ THOROUGHLY BEFORE OPERATING

OPERATIONS / MAINTENANCE INSTRUCTIONS

• INTRODUCTION

Lockwood would like to thank you for the purchase of your new proof/hold cabinet. We take pride in our equipment designs and quality manufacturing which has been in operation for over 50 years at our facility in Southeast Michigan. Please make note of your model and serial number which can be found on the front face plate of your heat unit and then visit our website to register and validate your warranty.

All food service equipment should be operated by trained personnel. This cabinet is designed to hold the temperature of heated foods. It is not intended to heat cold foods. Never operate the cabinet unattended. Insulated cabinets will hold temperatures to approximately 195° F +/- 10° F; non-insulated cabinets will hold to approximately 170° F +/- 10° F. Proofing temperatures will be lower. **Prolonged temperatures exceeding 220° F could cause damage to heat unit, cease use and seek assistance.** Temperatures inside the cabinet can be affected by one or more of the following conditions: Temperature of product(s) placed inside of cabinet; surrounding ambient air temperature; how often the cabinet door is opened and closed.

• INSTALLATION

1. Place cabinet in a warm area away from ventilation or cold drafts for best performance.
2. Remove all plastic protective covering and wipe down to remove any dust or dirt before first use.
3. Plug three prong power cord into a single 120V, 20 amp **dedicated** circuit. Avoid GFI outlets when possible.
4. Install runners if applicable (CA39, CA71, CA72, CA74)
5. Review instructions for both modes of operation. Prior to first use, allow the heat unit to run in HOLD mode for at least 1 hour to remove any residual manufacturing oils that could be present on the heating elements.

• HOLD MODE INSTRUCTIONS

* ALLOW A MINIMUM OF 45 MINUTES TO REACH DESIRED TEMPERATURE

1. Push the "ON / OFF" switch to the "ON" position.
2. Push the "PROOF / HOLD" switch to the "HOLD" position. This will activate the two dry heat elements inside the heat unit. Red indicator light will illuminate when elements are heating. Light will cycle as temperatures adjust.
3. Set the thermostat control (marked Temperature) to 7 or 8 in the beginning to heat cabinet quickly. Then adjust to your desired temperature based on digital thermometer reading, located on the front panel of heat unit. Monitor your operations, cabinet holding temperature, and food temperatures periodically during use to ensure you are achieving the desired results.
4. Place the "ON / OFF" switch in the "OFF" position when heat unit is not in use.

NOTE: When unit is in "HOLD" mode the element in the water pan does not activate.

• PROOF MODE INSTRUCTIONS

* ALLOW A MINIMUM OF 45 MINUTES TO REACH DESIRED TEMPERATURE.

1. Fill the 4.3 quart water pan located on top of the heat unit with **DISTILLED WATER**. Element should be totally submerged at all times. Tap water may contain various minerals that will leave residue on the immersible element which reduces the heating capability.
2. Push the "ON / OFF" switch to the "ON" position.
3. Pre-heat the cabinet. Push the "PROOF / HOLD" switch to the "HOLD" position. This will activate the two dry heat elements inside the heat unit. Red indicator light will illuminate when elements are heating. Light will cycle as temperatures adjust.
4. Set the thermostat control (marked Temperature) to 7 or 8 to quickly heat the cabinet.
5. Upon the temperature reaching near your desired temperature, push the "PROOF / HOLD" switch to the "PROOF" position.
6. Turn the temperature dial down slightly and the humidity dial to 7 or 8. The element in the water pan is now activated and the water can become very hot. **WARNING - DO NOT TOUCH THE WATER!** One of the two (2) internal dry heat elements is also in use while in "PROOF" mode.
7. Turn both the temperature and humidity dials to the appropriate levels for your particular use. Setting the humidity too high, may cause excess water to condense and run down the interior of the cabinet and drain from the cabinet.
8. Place the "ON / OFF" switch in the "OFF" position when heat unit is not in use.

NOTE: Never place frozen dough in the proof cabinet. Different types of dough will require different conditions to proof. The above directions are only guidelines on starting the heat unit and are not designed as a standard for proofing products. There will be some trial and error before you reach the heat and humidity levels appropriate for your products.

• MAINTENANCE

MAKE CERTAIN THAT THE CABINET HAS COOLED DOWN AND IS UN-PLUGGED FROM ELECTRICAL SOURCE BEFORE CLEANING.

1. All parts of the cabinet can be washed down using a soft cloth (not paper towels) with a mild detergent and water. Abrasive cleaners should not be used. Any Lexan (polycarbonate) surfaces should **NOT** be cleaned with any ammonia based product.
2. The heat unit can be removed from the cabinet by removing the thumb screws. (One thumb screw on each side of unit.)
3. The water pan and immersible element can become coated with mineral deposits that will adversely affect their operation. Distilled water lessens this occurrence. De-scale or de-lime with equal amounts of white vinegar and baking soda and a medium to soft bristle brush to scrub the surfaces. Rinse thoroughly to eliminate transfer of cleaning odors to food. A weekly cleaning is recommended.

WARRANTY

Heat units are under warranty for one year from the date of purchase, including parts, labor and freight. The warranty does not apply to heat units that have been subject to neglect, alteration, misuse or accident. The warranty seal must not be broken or the warranty will be void. Lockwood Manufacturing does not assume or authorize any other person or company to undertake any liability with Lockwood merchandise without prior written authorization.

For warranty service, please have your serial number ready and contact (734) 425-5330, Monday - Friday, 8:30am - 5pm EST. You may also submit a claim at www.lockwoodusa.com/warrantyclaim.

Warranty Process:

All warranty claims are completed at the factory unless otherwise directed by factory personnel. Packaging materials will be sent out to provide protection for your heat unit. Your heat unit will be returned to the factory, assessed and repaired 1 business day after its arrival and returned to original location. All parts, labor, and shipping charges are covered under warranty policy.

If the heat unit is no longer under warranty, parts are available for purchase. Contact Lockwood at (734) 425-5330 or www.lockwoodusa.com/parts

****All non-warranty parts purchased direct from factory will be non-returnable. Parts warranty only applies to factory repairs.****

If you have questions regarding your heat unit and the warranty please feel free to contact Lockwood Manufacturing for clarification.

Thank you for your purchase.

Don't forget to go online and register your heat unit at: www.lockwoodusa.com/warranty

**FOR ADDITIONAL HELP AND FAQ - www.lockwoodusa.com (click on SUPPORT tab)
TO REGISTER YOUR HEAT UNIT WARRANTY - www.lockwoodusa.com/register**