



# EQUIPMENT – HOT HOLDING CABINET

## INTRODUCTION

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Heated holding cabinets are designed to keep cooked Cottage Chicken products hot and fresh prior to serving. The fans and ventilated side racks allow hot moist or dry air to circulate evenly throughout the cabinet in order to maintain the product temperature and quality.

The large capacity allows you to cook in advance during peak periods thereby ensuring a constant supply of products without affecting the speed of service.

The heated holding cabinet provides either moist or dry heat storage of cooked products.

The inside surface can become hot enough to cause burns - be careful when you are working with or near the cabinet. Use heat resistant gloves or dry towels to remove trays and racks.

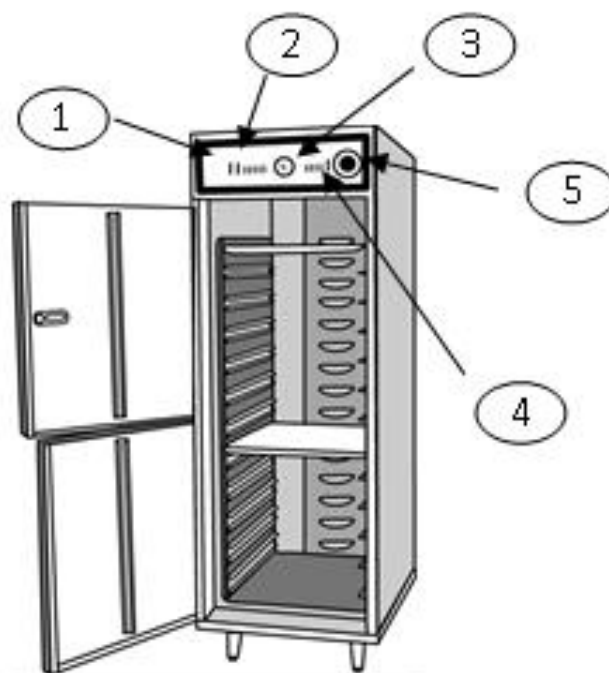
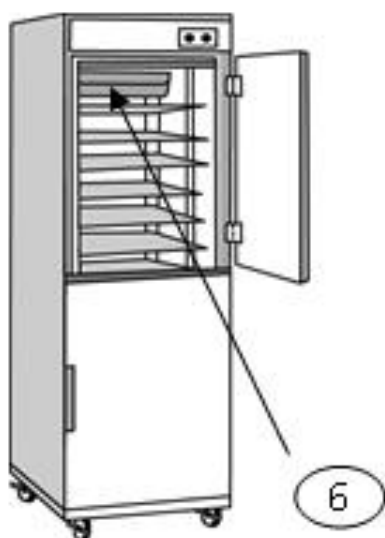




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## PARTS & FUNCTIONS

No	Part	Function
1.	<b>Power Switch</b>	To switch the unit 'ON' and "OFF'.
2.	<b>Power Light</b>	To indicate whether the unit is 'ON' or 'OFF'.
3.	<b>Thermostat Dial</b>	To control temperature inside the holding cabinet.
4.	<b>Thermostat Light</b>	If 'OFF', indicates unit is at correct operating temperature. If 'ON', indicates unit is heating up.
5.	<b>Temperature Dial</b>	To display the temperature inside the holding cabinet.
6.	<b>Water Reservoir</b>	Filled with water to provide a moist storage environment.





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## SET UP – HUMIDIFIED CABINET

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- **Wash & sanitize hands.**
  - Insert clean racks and trays into their appropriate slots in the cabinet.
- **Place the thermometer in the cabinet:**
  - Using an empty container, insert thermometer probe through the sides, ensuring the sensor area of the probe extends out the other side.
  - Turn the container upside down.
  - Place the thermometer (dial facing toward you) in the centre of the holding cabinet.
  - Ensure the thermometer probe is not touching the rack or tray, or the sides of the cabinet.
  - Close the door.
- **Turn unit 'ON':**
  - Turn the holding cabinet 'ON'.
  - Allow to heat to  $75^{\circ}\text{C} \pm 1^{\circ}$  for 1 hour.
- **Read temperature:**
  - Allow the thermostat light to cycle 'ON' and 'OFF' at least 3 times.
  - When the thermostat light cycles 'OFF', open the door quickly and read the thermometer temperature. The temperature should read  $75^{\circ}\text{C} \pm 1^{\circ}$ .
  - If temperature is incorrect, adjust the thermostat control:
    - Remove chrome cap.
    - Insert flat blade screwdriver to adjust.
    - Turn right to increase temperature; turn left to decrease temperature.
    - Recheck the temperature 15 minutes after making adjustments and thermostat light goes 'OFF'.
    - Remove thermometer and record reading.
- **Add hot water to the cabinet reservoir:**
  - Insert humidified heating cabinet reservoir.
  - Pour hot water into the humidified holding cabinet reservoir after completing temperature check.
  - Water should be  $\frac{1}{2}$  to  $\frac{3}{4}$  full.

## SET UP – DRY CABINET

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- **Wash & sanitize hands.**
- **Insert racks & trays:**
  - Insert clean racks and trays into their appropriate slots in the cabinet.
- **Place the thermometer in the cabinet:**
  - Using an empty container, insert thermometer probe through the sides, ensuring the sensor area of the probe extends out the other side.
  - Turn the container upside down.
  - Place the thermometer (dial facing toward you) in the centre of the holding cabinet.
  - Ensure the thermometer probe is not touching the rack or tray, or the sides of the cabinet.
  - Close the door.
- **Turn unit 'ON':**
  - Turn the holding cabinet 'ON'.
  - Allow to heat to  $75^{\circ}\text{C} \pm 1^{\circ}$  for 1 hour.



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- **Read temperature:**
  - Allow the thermostat light to cycle 'ON' and 'OFF' at least 3 times.
  - When the thermostat light cycles 'OFF', open the door quickly and read the thermometer temperature. The temperature should read  $75^{\circ}\text{C} \pm 1^{\circ}$ .
  - If temperature is incorrect, adjust the thermostat control:
    - Remove chrome cap.
    - Insert flat blade screwdriver to adjust.
    - Turn right to increase temperature; turn left to decrease temperature.
    - Recheck the temperature 15 minutes after making adjustments and thermostat light goes 'OFF'.
    - Remove thermometer and record reading.
- **Insert humidified heating cabinet reservoir:**
  - The dry holding cabinet does not require water, but the water reservoir must be in place to ensure proper heat flow.

## OPERATING

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- Keep cabinet doors closed to prevent heat loss
- Regularly check that the amount of water in the reservoir of the Humidified Holding Cabinet is at correct level. Use hot water (minimum temperature of  $60^{\circ}\pm 1^{\circ}\text{C}$ ) when adding throughout the day.
- Keep racks and trays in all the slots throughout the day.
- Check product temperatures as required.
- Do not store anything on top of holding units.
- Wash & sanitize hands.
- Hold cooked products:
  - Use towels to transfer the product in the tray to the holding cabinet.
  - Write down the holding time.
- **Discard expired products:**
  - Discard any expired products.
  - Record the discards and inform the Shift Manager at the end of the shift.

## DAILY CLEANING

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- **Discard leftovers.**
- **Turn power off & unplug the cabinet.**
- **Clean racks & trays:**
  - Carefully remove and bring the racks and trays to the sinks.
  - Clean the racks and trays using the 3-step cleaning method.
  - Allow to air dry overnight.
- **Remove the water reservoir:**
  - Carefully remove and bring the water reservoir to the sinks.
  - Clean the racks and trays using the 3-step cleaning method.
  - Allow to air dry overnight.
- **Clean the holding cabinet:**



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- Clean the interior, exterior and gaskets of the cabinet using 3-step cleaning method.
- Wipe with a towel soaked in multi-purpose cleaning solution.
- Rinse with a towel soaked in hot water.
- Wipe with a towel soaked in sanitizing solution.
- Allow the cabinet to air dry overnight with its doors open.

## WEEKLY CLEANING

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- **Turn power off & unplug the cabinet.**
- **Disassemble & clean assembly parts:**
  - Disassemble cabinet parts (remove fan cover, funnel, tray supports and tray runner). Clean all the cabinet parts using the 3-step cleaning method. Allow to air dry overnight.
  - Remove mineral deposits in water reservoir. Clean using 3-step cleaning method. Allow to air dry overnight.
- **Clean the holding cabinet:**
  - Clean the interior, exterior and gaskets of the cabinet using 3-step cleaning method.
  - Wipe with a towel soaked in multi-purpose cleaning solution.
  - Rinse with a towel soaked in hot water.
  - Wipe with a towel soaked in sanitizing solution.
  - Allow the cabinet to air dry overnight with its doors open.
- **Reassemble the assembly parts:**
  - Next morning, reassemble the parts.

## PROBLEM SOLVING

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Problem	Possible Cause	Solution
Power light does not work	<ul style="list-style-type: none"><li>• Plug disconnected</li><li>• Power switch not turned 'ON'</li><li>• Power light burned out</li><li>• Defective Power switch</li></ul>	<p>Plug in to outlet</p> <p>Turn switch 'ON'</p> <p>Contact maintenance</p> <p>Contact maintenance</p>
Cabinet too cold	<ul style="list-style-type: none"><li>• Door gaskets damaged, not sealing</li><li>• Latch handle defective</li><li>• Thermostat setting too low</li></ul>	<p>Check for cleanliness, damage or wear. Contact maintenance.</p> <p>Tighten. Contact maintenance.</p> <p>Reset and conduct temperature check</p>



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	<ul style="list-style-type: none"><li>• Defective thermostat</li><li>• Defective blower motor</li><li>• Reservoir filled with water below 60°C (Moist Holding Cabinet only)</li><li>• Heater element or fan burned out</li><li>• Doors left open too long</li><li>• Reservoir removed</li></ul>	Contact maintenance  Contact maintenance  Refill reservoir with hot water (60°C and above)  Contact maintenance  Follow correct procedure  Replace reservoir
<b>Cabinet too hot</b>	<ul style="list-style-type: none"><li>• Defective thermostat</li><li>• Thermostat setting too high</li><li>• No water reservoir (Moist Heating Cabinet Only)</li></ul>	Contact maintenance  Reset and conduct temperature check  Refill reservoir with hot water (60°C and above).
<b>Inconsistent cabinet temperature</b>	<ul style="list-style-type: none"><li>• Racks and trays not used as required</li><li>• Side or rear panels installed incorrectly</li><li>• Reservoir not installed</li><li>• Doors left open too long</li></ul>	Follow correct operating procedures.  Check/install panels correctly.  Replace reservoir in cabinet.  Follow correct procedure
<b>No heat</b>	<ul style="list-style-type: none"><li>• Fuses blown</li><li>• Heater element burned out</li><li>• Defective thermostat</li><li>• Power cord disconnected</li></ul>	Contact maintenance  Contact maintenance  Contact maintenance  Connect power cord to power
<b>Unit will not turn OFF</b>	<ul style="list-style-type: none"><li>• Defective Power switch</li></ul>	Contact maintenance
<b>Blower does not operate</b>	<ul style="list-style-type: none"><li>• Defective blower motor</li></ul>	Contact maintenance