

manufactured fun

P A R A G O N

Operating Manual



Model Numbers

Hot Food Display Cabinet
2101120

www.ManufacturedFun.com

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Important Owner Information

Record the model number, serial number and voltage in the spaces below (the data plate is located on the top of the machine). Please have this information available when calling Paragon for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Business Hours: 8:00 AM to 5:00 PM Central Standard Time (CST)

Telephone: 515-382-8000; 800-433-0333

Email: info@manufacturedfun.com

Fax: 515-382-8001

Additional information can be found by visiting our web site at www.manufacturedfun.com

Register your unit

Completing online warranty registration will prevent delay in obtaining warranty coverage. Go to www.manufacturedfun.com and select "Register Online" near the bottom of the page.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR
PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

Your Hot Food Display Cabinet features:

- Stainless Steel cabinet for maximum durability and attractive appearance.
- Stainless steel food zone and tempered glass panels for sanitary food environment and easy cleaning.
- Presentation lamp which creates an attractive display setting for increased impulse buying.

Thank you for your purchase and enjoy!

SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



Only trained personnel should operate this equipment. Do not operate this equipment unless you have read and understood the contents of this manual.



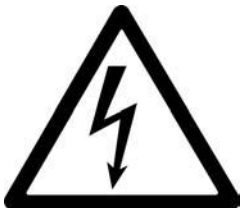
Always wear safety glasses when servicing equipment.



BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.



Any alterations made to equipment by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions. **NEVER** make alterations to the equipment.



Machine must be properly grounded to prevent electrical shock.
Do NOT submerge or saturate with water. Do not operate if unit has been submerged or saturated with water.
Do not overfill steam pan.
Always unplug equipment before cleaning or servicing to prevent electric shock.

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit.

Electrical Rating and Dimensions

Model	Voltage	Watts	Amps	Plug Configuration	Dimensions (length x width x height)
2101120	120	1000	8.3	NEMA 5-15P	19 x 21 x 32

We recommend your unit be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

Checking Shipment

Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines, and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for replacement.

Operating Instructions

Startup

1. Fill pan with water to provide humidity as needed.
2. Plug unit into properly ground electrical receptacle of the current voltage, size and plug configuration.
3. Switch the POWER to the ON position.
 - The display lights should turn on
4. Turn the temperature control knob to high and preheat unit for approximately one hour.
5. Load food products when preheat is complete.
6. Turn temperature control to desired temperature based on the product and how often the door is opened.

Controls and their functions



Power Switch

Flipping this switch to the “ON” position turns on the cabinet lights and thermostat

Temperature Control

The control is graduated from OFF to HIGH. Turn this knob to the desired temperature depending on the items that are placed inside the cabinet.

“Heating” Lamp

This will light up while the element is on and heating the cabinet and will turn off when the cabinet is at the desired temperature.

Care and Cleaning

Note: Proper maintenance plays an important part in the life span of the unit

1. Turn the power switch to OFF, unplug the power cord, and allow the unit to cool.
2. Remove and wash all food racks and steam trays in hot, soapy water.
3. Use a damp cloth to wipe down all interior and exterior metal surfaces. **NEVER USE ABRASIVES** on the stainless steel body. Avoid splashing water onto the controls.
4. Wipe dry the entire unit using a clean, dry cloth.
5. Clean the glass side panels and door panels.