Heater/Proofer Cabinets

Models: 177HEAT1836, 177HPI1812, 177HPI1836, 177HPU1812, 177HPU1836

Please read and keep these instructions. Indoor use only.

www.AvantcoEquipment.com
SAFETY INFORMATION:

⚠️ WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed in to this cabinet. Use a food probe to check internal food temperature—the cabinet temperature is not necessarily the internal food temperature.

⚠️ WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

⚠️ WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

⚠️ WARNING: This cabinet is for hot food holding applications only.

⚠️ CAUTION: Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

⚠️ CAUTION: Water dripping onto the floor from open doors can be a slip hazard.

Identifying Your Cabinet

For future reference, cord the cabinet model number and serial number found on the serial plate located on the rear of the cabinet.

MODEL: ___________________________ SERIAL#: ___________________________

ITEM #: ___________________________ QUANTITY: ________________________
General Information

The models:

177(1)(2)(3)(4)(5) HEATED CABINETS Series,

(1) - HEAT “HEAT” (Only Heat) or “H” (Commonly Used)
(2) - PROOF “P”
(3) - INSULATE “I” (With Insulate) or “U” (No Insulate)
(4) - PAN WIDTH INCH
   For example 18”
(5) - PAN QTY - From: 12 to 36
   For example: 36

For example: 177 HEAT 18 36
HEATED CABINETS
ONLY HEAT
NO PROOF
PAN QTY 36 PCS
PAN WIDTH 18”
NO INSULATE

For example: 177 H P I 18 12
HEATED CABINETS
HEAT
PROOF
PAN QTY 12 PCS
PAN WIDTH 18”
WITH INSULATE

For example: 177 H P I 18 36
HEATED CABINETS
HEAT
PROOF
PAN QTY 36 PCS
PAN WIDTH 18”
WITH INSULATE

For example: 177 H P U 18 12
HEATED CABINETS
HEAT
PROOF
PAN QTY 12 PCS
PAN WIDTH 18”
NO INSULATE

For example: 177 H P U 18 36
HEATED CABINETS
HEAT
PROOF
PAN QTY 36 PCS
PAN WIDTH 18”
NO INSULATE

These cabinets are designed to hold hot food at a constant temperature and/or supply humidity when proofing when the application applies. These cabinets are not cooking appliances, and should not be used as such. Safe holding temperatures and regular temperature checks are necessary for safe and sanitation food handling.

Product Specifications

<table>
<thead>
<tr>
<th>Item #</th>
<th>Function</th>
<th>Cabinet Size</th>
<th>Insulation</th>
<th>Voltage</th>
<th>Wattage</th>
<th>Overall Dimensions (W x D x H)</th>
</tr>
</thead>
<tbody>
<tr>
<td>177HPU1812</td>
<td>Holding/Proofing</td>
<td>Half Size</td>
<td>Non-Insulated</td>
<td>120V</td>
<td>1440W</td>
<td>23.1&quot; x 33.2&quot; x 30.6&quot;</td>
</tr>
<tr>
<td>177HPI1812</td>
<td>Holding/Proofing</td>
<td>Half Size</td>
<td>Insulated</td>
<td>120V</td>
<td>1440W</td>
<td>23.1&quot; x 33.4&quot; x 31.6&quot;</td>
</tr>
<tr>
<td>177HEAT1836</td>
<td>Heating Only</td>
<td>Full Size</td>
<td>Non-Insulated</td>
<td>120V</td>
<td>1440W</td>
<td>23.1&quot; x 33.2&quot; x 66.5&quot;</td>
</tr>
<tr>
<td>177HPU1836</td>
<td>Holding/Proofing</td>
<td>Full Size</td>
<td>Non-Insulated</td>
<td>120V</td>
<td>1440W</td>
<td>23.1&quot; x 33.2&quot; x 66.5&quot;</td>
</tr>
<tr>
<td>177HPI1836</td>
<td>Holding/Proofing</td>
<td>Full Size</td>
<td>Insulated</td>
<td>120V</td>
<td>1440W</td>
<td>23.1&quot; x 33.4&quot; x 67.5&quot;</td>
</tr>
</tbody>
</table>
Installation

1. Upon delivery of the unit, check for shipping damage. Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all packaging. Notify freight company immediately of shipping damage with pictures and description.

2. After unpacking the cabinet, set on a stable ground and put casters in the lock position where applicable.

3. Remove all tape and packing material from the outside and inside of the unit.

4. Remove any protective covers on the door and corners of the unit.
   NOTE: Use of scrapers (plastic/metal or other material) to remove the protective film on the door may cause scratches and impair see-through visibility.

5. After all packaging is removed, plug the cabinet into a dedicated grounded 120V 15 or 20 Amp outlet.

6. Turn the unit on by using the power switch, flip the unit to "heat" mode and adjust dial to maximum setting 9.

7. Allow the unit to run for at least 1 hour to burn-in the elements and remove any odors evident from the manufacturing process.

Care & Maintenance

**WARNING:** Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with high-pressured water or a water jet.

**WARNING:** Allow the unit to completely cool before cleaning. Not allowing the unit to cool causes risk of burn injury from the cabinet surfaces.

**CAUTION:** Do not spray or pour water into the heated control drawer module. Excess water may cause the heated control drawer module to short-circuit or cease working.

**CLEANING THE CABINET INTERIOR & EXTERIOR (EXCLUDING DOOR PANEL)**

1. Ensure the power cord is not plugged in and the cord is off the ground.

2. Open the door and remove the water pan.

3. Remove the heated control drawer module by lifting the front up enough to clear the detent, then pull the module away from the cabinet with the power cord through the rear clearance hole.

4. Using a mild detergent diluted to the manufacturers specification and a clean cloth, wipe down all interior and exterior surfaces excluding the polycarbonate door panel.

5. Using a clean cloth, wipe down all surfaces and then let air-dry.

6. After air-drying, replace the heated control drawer module by slipping the power cord through the rear clearance hole and sliding the drawer module into the bottom of the unit until it sits on its detent.

**DOOR PANEL**

1. Ensure the power cord is not plugged in and the cord is off the ground.

2. Using a cleaner recommended for polycarbonate plastics and a clean cloth, wipe down both sides of the door panel.
   **NOTE:** Use of synthetic cloths or cleaners not intended for polycarbonate plastics may scratch or dull the door panel.

3. Isopropyl Rubbing Alcohol or a small amount of liquid dish detergent diluted with water may help remove tough grease smudges, dirt, or fingerprints as well as help make the panel antistatic and less likely to attract dust.

4. Paste-wax recommended for polycarbonate plastics and approved for food service equipment can be used to help hide small scratches and return luster and clarity to the door panel as well as help make the panel antistatic and less likely to attract dust.
Operating Instructions

1. Refer to the Serial Plate for electrical requirements. These cabinets are rated at 120V 1500W and must be plugged into a dedicated grounded 120V 15 or 20 Amp outlet.
   NOTE: modification of cord and plug will void warranty and may cause the unit to be inoperable.
2. Ensure the power switch is OFF and plug into appropriate outlet.
3. Fill the water pan to 1/2 from the top with clean HOT tap water for Proofing or if moisture is desired for Holding.
   NOTE: Check water level every 3 hours (3 hours when Proofing) and refile with clean HOT tap water as necessary.
   NOTE: water pan does not have to be used/filled for heating applications that do not require moisture.
   NOTE: Proofing mode requires use of water pan to be filled.

CONTROL PANELS

HEATING/HOLDING INSTRUCTIONS
1. Set HEAT/PROOF Switch (D) to HEAT.
2. Set POWER switch (A) to the ON position. Power indicator light will turn on.
3. Set TEMPERATURE control (C) to 9.
4. Pre-heat cabinet until desired temperature is reached (typical heat-up time from 77°F (25°C) ambient to 160°F (71°C) is approximately 45 minutes). Cabinet temperature reaches 185°F (85°C) within approximately 45 minutes.
5. Re-set TEMPERATURE control (C) and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150°F (66°C) to 160°F (71°C).
6. Adjust HUMIDITY control (E) to desired level. (9 being the highest, 1 the lowest, OFF being no heat to the water)

PROOFING INSTRUCTIONS
1. Set HEAT/PROOF Switch (D) to PROOF.
2. Set POWER switch (A) to the ON position. Power indicator light will turn on.
3. Set TEMPERATURE control (C) to 2.
4. Set HUMIDITY control (E) to 9.
5. Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 77°F (25°C) ambient to 95°F (35°C) and 95% relative humidity is approximately 30 minutes).
6. Adjust HUMIDITY control (E) to desired level. (9 being the highest, 1 the lowest, OFF being no heat to the water)

NOTE: Settings will need to be adjusted as necessary to reach desired temperature and humidity levels.
NOTE: The internal air circulation blower and 1500W heating element (controlled with the Heat Thermostat) will operate continuously when the power switch is turned ON.

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HEATING/HOLDING INSTRUCTIONS
The temperature range for heating/holding control is 80-185°F. The dial numbers 1-9 do not correspond or relate to a specific calibrated temperature. Exact temperature settings must be obtained through familiarization with the unit and are dependent on the ambient environment temperature and conditions where the unit is placed. The dial also has an OFF position to turn the heater off. Hot holding of food must be done to proper safe food handling and storage practices. This unit is not a cooker and not meant to cook or rethermalize food.

HUMIDITY/PROOFING CONTROL
The humidity range for humidity/proofing control is 30-100%. The dial numbers 1-9 do not correspond or relate to a specific calibrated humidity %. Exact humidity settings must be obtained through familiarization with the unit and are dependent on the ambient environment temperature and conditions where the unit is placed. The dial also has an OFF position to turn the humidity off. To maintain low temperature range between 85-100°F, switch the proof mode and adjust the heat/holding control knob to desired heat range. Allow the unit 45 minutes to pre-heat in proofing mode. NOTE: A use of a hygrometer is recommended for precision proofing applications. For proofing, trial batches and altering control settings is recommended to dial in the unit to the users exact requirements based on the ambient temperature and conditions.

Service Specifications
The Heater-Proofer is an aluminum transport cabinet with heaters to function as a hot food holding cabinet, and/or as a proofing cabinet.

The heater, or heat drawer, is slid into place on the lower ledges of the cabinet. An electrical power cord is provided and plugged into the drawer through an access hole in the back of the cabinet. The main power switch on the front of the drawer, when switched ON, will turn on the light in the switch and turn on the air circulating fan in the drawer. The circulating fan and 1500W heater element will operate continuously while the unit is ON.

The thermostat control knobs are mounted to the left and right of the HEAT/PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 (approx. 30% relative humidity) to 9 (100% relative humidity). Average setting is 6 (approx. 85% relative humidity).
## Recommended Temperature Guidelines Food Holding Chart

<table>
<thead>
<tr>
<th>Food Product</th>
<th>Covered/Uncovered</th>
<th>Temperature Setting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Fish</td>
<td>Uncovered</td>
<td>175°F</td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td>Uncovered</td>
<td>180°F</td>
</tr>
<tr>
<td>Biscuit</td>
<td>Covered</td>
<td>180°F</td>
</tr>
<tr>
<td>Broccoli</td>
<td>Uncovered</td>
<td>170-175°F</td>
</tr>
<tr>
<td>Chicken Nuggets</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>Uncovered</td>
<td>170-175°F</td>
</tr>
<tr>
<td>Croissants</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Egg Patties</td>
<td>Uncovered</td>
<td>180°F</td>
</tr>
<tr>
<td>French Fries</td>
<td>Uncovered</td>
<td>185°F</td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>Uncovered</td>
<td>180-185°F</td>
</tr>
<tr>
<td>Fried Fish</td>
<td>Uncovered</td>
<td>180°F</td>
</tr>
<tr>
<td>Hamburgers</td>
<td>Covered</td>
<td>180°F</td>
</tr>
<tr>
<td>Lasagna</td>
<td>Covered</td>
<td>185°F</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Mixed Veggies</td>
<td>Covered</td>
<td>170-175°F</td>
</tr>
<tr>
<td>Pancakes</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Pastas</td>
<td>Covered</td>
<td>180°F</td>
</tr>
<tr>
<td>Peas</td>
<td>Covered</td>
<td>170-175°F</td>
</tr>
<tr>
<td>Pizza</td>
<td>Uncovered</td>
<td>175-180°F</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>Uncovered</td>
<td>170-180°F</td>
</tr>
<tr>
<td>Roast Pork</td>
<td>Uncovered</td>
<td>170-180°F</td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Strip Steak</td>
<td>Uncovered</td>
<td>160-170°F</td>
</tr>
<tr>
<td>Turkey</td>
<td>Uncovered</td>
<td>170-180°F</td>
</tr>
<tr>
<td>Waffles</td>
<td>Covered</td>
<td>175°F</td>
</tr>
<tr>
<td>Whole Chicken</td>
<td>Uncovered</td>
<td>170-180°F</td>
</tr>
</tbody>
</table>
Drawer Assembly

177DRWRHP Drawer Diagram
For Models 177HPU1812, 177HPI1812, 177HPU1836 & 177HPI1836
Drawer Assembly

177DRWRHEAT Drawer Diagram
For Models 177HEAT1836
# Drawer Replacement Parts

<table>
<thead>
<tr>
<th>Item #</th>
<th>Diagram #</th>
<th>Photo</th>
<th>Part No.</th>
<th>Description</th>
<th>177DRWRHP Quantity</th>
<th>177DRWRHP Quantity</th>
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</thead>
<tbody>
<tr>
<td>-</td>
<td>03</td>
<td><img src="image1.png" alt="Image" /></td>
<td>HCD-030</td>
<td>Cable Bushing</td>
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<td>1</td>
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<tr>
<td>177PCORD</td>
<td>04</td>
<td><img src="image2.png" alt="Image" /></td>
<td>HCD-031</td>
<td>Power Cable</td>
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<td>1</td>
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<tr>
<td>-</td>
<td>05</td>
<td><img src="image3.png" alt="Image" /></td>
<td>HCD-026</td>
<td>Terminal Block</td>
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<td>1</td>
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<tr>
<td>177PHCD035</td>
<td>14</td>
<td><img src="image4.png" alt="Image" /></td>
<td>HCD-035</td>
<td>Knob</td>
<td>2</td>
<td>1</td>
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<tr>
<td>-</td>
<td>15</td>
<td><img src="image5.png" alt="Image" /></td>
<td>HCD-024</td>
<td>Thermometer</td>
<td>1</td>
<td>1</td>
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<tr>
<td>-</td>
<td>16</td>
<td><img src="image6.png" alt="Image" /></td>
<td>HCD-016</td>
<td>Main Switch with Red Light</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>177PHCD019</td>
<td>18</td>
<td><img src="image7.png" alt="Image" /></td>
<td>HCD-019</td>
<td>Limit Temperature Thermostat</td>
<td>1</td>
<td>1</td>
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<tr>
<td>177PHCD034</td>
<td>19</td>
<td><img src="image8.png" alt="Image" /></td>
<td>HCD-034</td>
<td>Temperature Thermostat</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>-</td>
<td>20</td>
<td><img src="image9.png" alt="Image" /></td>
<td>HCD-017</td>
<td>Transformer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>177PHCD011</td>
<td>27</td>
<td><img src="image10.png" alt="Image" /></td>
<td>HCD-011</td>
<td>Heating Element 900W</td>
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<tr>
<td>177PHCD010</td>
<td>26</td>
<td><img src="image11.png" alt="Image" /></td>
<td>HCD-010</td>
<td>Heating Element 600W</td>
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<td>1</td>
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<td>-</td>
<td>29</td>
<td><img src="image12.png" alt="Image" /></td>
<td>HCD-008</td>
<td>SS Water Pan</td>
<td>1</td>
<td>N/A</td>
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<tr>
<td>177PHCD009</td>
<td>32</td>
<td><img src="image13.png" alt="Image" /></td>
<td>HCD-009</td>
<td>Heating Element 600W</td>
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<td>N/A</td>
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<td>177PHCD036</td>
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<td><img src="image14.png" alt="Image" /></td>
<td>HCD-036</td>
<td>Heat/Proof Switch with Red Light</td>
<td>1</td>
<td>N/A</td>
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</tbody>
</table>
Cabinet Assembly

177HPI1836 Diagram
Cabinet Assembly

177HPU1836 Diagram
Cabinet Assembly

177HPU1812 Diagram
Cabinet Assembly

177HPI1812 Diagram
## Cabinet Replacement Parts

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Quantity</th>
<th>Use for Cabinets</th>
</tr>
</thead>
<tbody>
<tr>
<td>07</td>
<td>Half Size Rear Hanging Panel</td>
<td>1</td>
<td>177HPU1812 177HPI1812</td>
</tr>
<tr>
<td>07</td>
<td>Full Size Rear Hanging Panel</td>
<td>1</td>
<td>177HPU1836 177HPI1836 177HEAT1836</td>
</tr>
<tr>
<td>08/09</td>
<td>Magnetic Strips (Top 1 pc., Left/Right 2 pcs. Included)</td>
<td>1</td>
<td>177HPU1812 177HPI1812</td>
</tr>
<tr>
<td>08/09</td>
<td>Magnetic Strips (Top 1 pc., Left/Right 2 pcs. Included)</td>
<td>1</td>
<td>177HPU1836 177HPI1836 177HEAT1836</td>
</tr>
<tr>
<td>10</td>
<td>Half Size Door Assembly</td>
<td>1</td>
<td>177HPU1812 177HPI1812</td>
</tr>
<tr>
<td>10</td>
<td>Full Size Door Assembly</td>
<td>1</td>
<td>177HPU1836 177HPI1836 177HEAT1836</td>
</tr>
<tr>
<td>11</td>
<td>Hinge</td>
<td>2</td>
<td>All Models</td>
</tr>
<tr>
<td>12</td>
<td>Combination Holding/Proofing Drawer</td>
<td>1</td>
<td>177HPU1812 177HPI1812 177HPU1836 177HPI1836</td>
</tr>
<tr>
<td>12</td>
<td>Heating Drawer</td>
<td>1</td>
<td>177HEAT1836</td>
</tr>
<tr>
<td>13</td>
<td>Black Plastic Drip Pan</td>
<td>1</td>
<td>All Models</td>
</tr>
<tr>
<td>14</td>
<td>5&quot; Caster with Brake (Hardware Included)</td>
<td>4</td>
<td>All Models</td>
</tr>
<tr>
<td>15</td>
<td>Rubber Corner Bumper</td>
<td>4</td>
<td>All Models</td>
</tr>
</tbody>
</table>
Electric Schematic Power Supply

HEAT/PROOF Models (177HP Drawer)
Only HEAT Models (177HEAT Drawer)
Troubleshooting

CAUTION
Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with this instruction manual and should be used as a reference guide for all service areas. The manual provides a picture of the drawer, showing the location of electrical components and a description of each. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

1) Check to make sure power cord is firmly plugged into the wall outlet.

2) Check circuit breaker of wall outlet and reset if necessary.

IF unit fails to start, please do the following:

3) Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
   a. Loose or disconnected wires
   b. Black or burnt marks on any components
   c. Loose heating elements

4) If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.

5) If a heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.

6) If the temperature on the LED Thermometer is not reading a constant temperature, it must be replaced along with its power supply transformer.
Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within 1 year from the date of purchase of the equipment. Only the equipment’s original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:
For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:
- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties’ rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.