



## USER MANUAL



# INSULATED HEATING HOLDING AND PROOFING CABINETS

SERVITE HEATED CABINETS ARE FOR HOT FOOD HOLDING APPLICATIONS ONLY.  
THIS MANUAL COVERS CABINETS WITH ELECTRICAL RATINGS OF: 120V 60HZ 2000W

**Models:** 423CC1UFICF, 423CC1UFISF, 423CC1UFICD, 423CC1UFISD, 423CH1UFICF,  
423CH1UFISF, 423CH1UFICD, 423CH1UFISD, 423CH2UFISF, 423CC2UFISF



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[www.servitproducts.com](http://www.servitproducts.com)



# SERVIT INSULATED HEATED HOLDING & PROOFING CABINETS

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Servit Cabinets are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with rugged metal construction, heavy-duty hardware, fully adjustable universal slides and easy-to-use controls. Combination module cabinets have additional functionality to proof breads, pastries and more, giving you dual flexibility all in a single unit.

Holding and Proofing Cabinets are intended to hold food pans or trays of hot, already cooked food at proper serving temperature or to proof products. This unit is not designed or intended to cook raw food or reheat prepared food. Use of this unit other than intended use will void warranty.

This manual provides the installation, safety and operating instructions for Holding and Proofing Cabinets. ServIt recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

**DESCRIPTION**

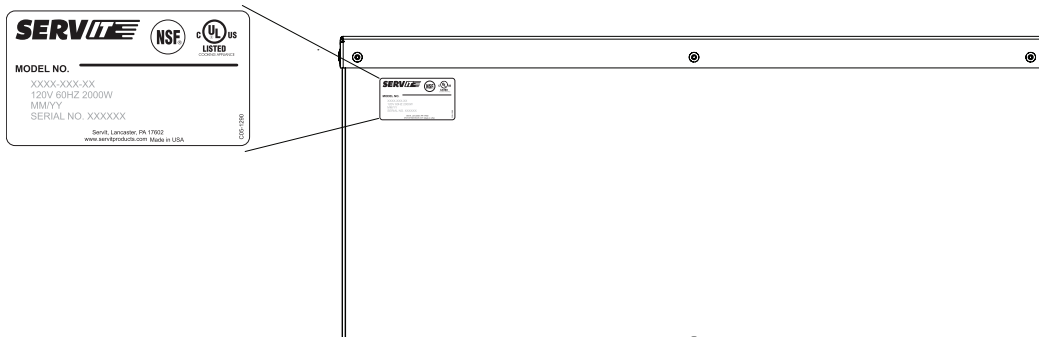
This manual covers cabinets with electrical ratings of: 120V 60HZ 2000W

## 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 into 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:** Stainless steel water pan must be installed over moisture element inside cabinet during operation. Plastic drip pan can not be used inside cabinet and shall be installed outside the cabinet below the drip trough.
- 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



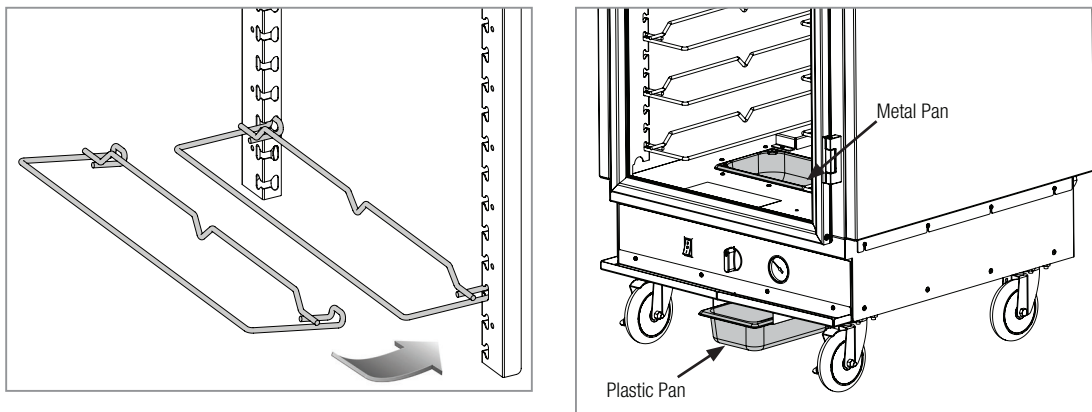
For future reference, note the serial and model number found on the data plate of the cabinet here:

Serial number \_\_\_\_\_

\* Save this document for future application, load rating and/or safety reference.

## INSTALLATION AND SETUP

1. Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all the packaging.
2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
3. Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
4. Any protective covers (plastic or paper sheet) must also be removed before turning the cabinet on.
5. In case of Heated Holding & Proofing Cabinets, Make sure the stainless steel water pan is installed inside the cabinet in the floor opening on top of the proofing element.
6. In case of Heated Holding & Proofing Cabinets, Install the plastic drip pan under the drip trough at the base of the cabinet.
7. Install the universal slides into the notches that are built into the walls as shown. The notches are spaced at 1.5" intervals, each cabinet is supplied with 12 sets of slides, if additional slides are desired please order part number 423PCUSLDPR (which is 1 additional set of slides).



8. Refer to the data plate located near the power cord for the electrical specifications of the cabinet as shown on Page 3.
  - With the POWER switch OFF, plug the cord into the appropriate rated, grounded receptacle.
  - Cabinets rated at 120 V must be plugged into a 20 amp 125 VAC receptacle.

### NEMA 5-20P

20 Amp Outlet For 120V Cabinet

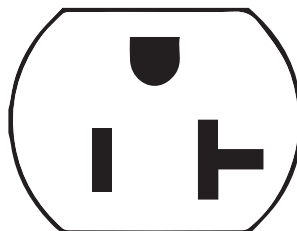
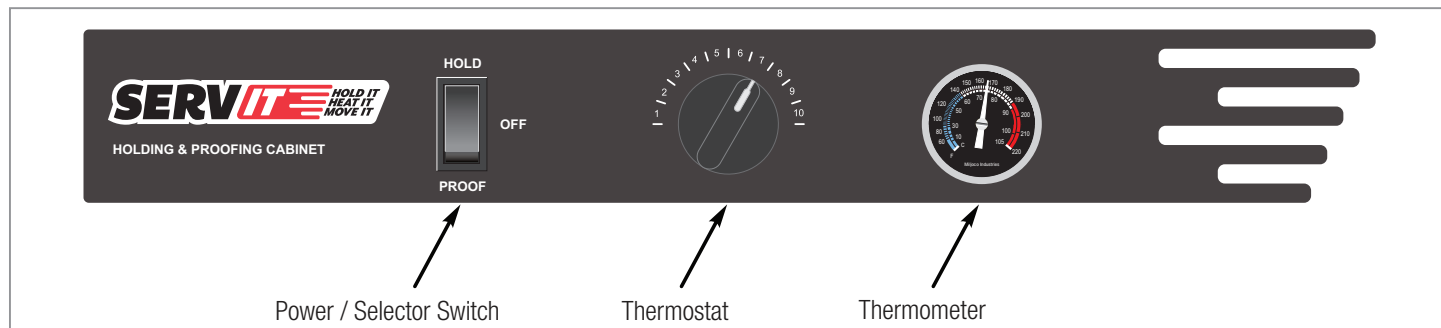


FIGURE 2: WALL RECEPTACLES

**WARNING:** Do not allow combustible materials to be stored or accumulate on, under or next to the cabinet. Do not block any ventilation louvers or slots.

## OPERATING INSTRUCTIONS (HEATED HOLDING & PROOFING CABINETS)



1. Fill the stainless pan with water if proofing, or if you desire a small amount of passive humidity while in heated holding mode.
2. Your cabinet has a 3 way power / selector switch that powers the cabinet on and off and also allows dual functionality. For heated holding mode set the switch to “hold” (up); for proofing mode set it to “proof” (down); to power the unit down set to “off” (middle).
3. **Heated holding mode** (selector switch set to “hold”)
  - Set thermostat at desired setting, number 7 is approximately 150°F (66°C), 10 is approximately 190°F (88°C).
  - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.
4. **Proofing mode** (selector switch set to “proof”)
  - Set thermostat at desired setting, approximate temperature yields are below, each yields a pre-determined humidity level.
    - Number 1 is approximately 85°F (30°C)
    - Number 2 is approximately 95°F (35°C)
    - Number 3 is approximately 105°F (41°C)
  - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.

**Note:** When the switch is set to hold or proof, the fan is always energized. In order to power off the fan and the unit, set the switch to “off” (middle).

## CARE AND MAINTENANCE

### NOTICE:

Before proceeding with any maintenance activity strictly follow “Safety Information” on page 3 of this manual.

### Cleaning The Cabinet

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

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

**CAUTION:** Do not use cleaners with chlorides or phosphates as they may cause damage to Stainless Steel & Aluminum.

1. Make certain that the cabinet has cooled down before cleaning. Use cleaners in proper concentrations. Follow the manufacturer’s directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove residue.
2. Use a damp cloth or sponge. Mild soap suitable for Aluminum is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.

## Cabinet Maintenance – All Models

### **NOTICE:**

Regularly inspect the casters. Tighten loose fasteners and replace worn or damaged parts with new SERVIT approved parts. Replace worn or damaged casters immediately. Additionally, periodic tightening of door latch and hinge screws may be required.

## BASIC TROUBLESHOOTING

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

### 1. Controls do not work (no heat being generated or fan does not run):

- Check that the cabinet is plugged-in.
- Check that the outlet has power.
- Check that the power switch is in the “On” position.
- Check the cabinet wiring from the power cord to the power switch and to the thermostat.
- For holding, make sure in HOLD mode. For proofing, make sure in PROOF mode.

### 2. Temperature too hot:

- a. During initial pre-heat, cabinet may overshoot set point.
- b. If displayed temperature exceeds 220°F (104°C):
  - Blower wiring is faulty or disconnected. Blower needs replacing.
  - The thermostat may have failed and the thermal cut-out device is controlling the temperature.
  - Thermal cut-out device may have failed.

### 3. Temperature too low:

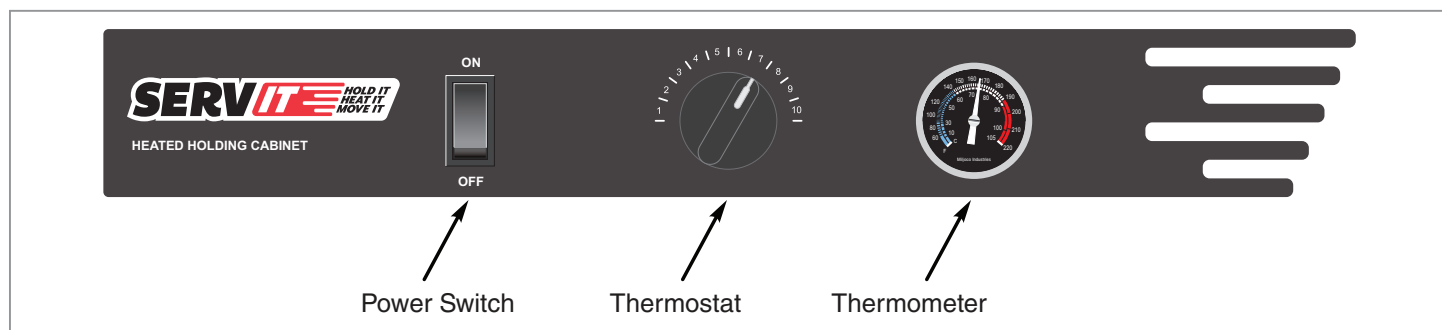
- a. The cabinet may still be in pre-heat or recovering from the door being opened.
- b. Door is not closed or sealing properly.
- c. Worn out door gasket. Replace gasket.
- d. Blower is not circulating air:
  - Blower wiring is faulty or disconnected.

### 4. No heat generated

When power is on and in HOLD mode, amp draw for 120V units should be approximately 16 amps and In PROOF mode, 120V amp draw should be approximately 6.0 amps.

- Air heater element may be faulty.
- The wiring to the air heater element may be faulty or disconnected.
- Thermostat may be faulty.
- The thermal cut out may be open or have a disconnected wire coming to it or going from it to the element.

## OPERATING INSTRUCTIONS (HEATED HOLDING CABINETS)



1. Your cabinet has a power switch that powers the cabinet on and off. For heated holding mode set the switch to “ON” (up)
2. Heated holding mode (selector switch set to “ON”)
  - Set thermostat at desired setting, number 7 is approximately 150°F (66°C), 10 is approximately 190°F (88°C).
  - Monitor temperature read-out on thermometer and adjust thermostat to fine tune as necessary.

**Note:** When the switch is set to ON the fan is always energized. In order to power off the fan and the unit, set the switch to “off” (down).

## CARE AND MAINTENANCE

### NOTICE:

Before proceeding with any maintenance activity strictly follow “Safety Information” on page 3 of this manual.

### Cleaning The Cabinet

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

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

**CAUTION:** Do not use cleaners with chlorides or phosphates as they may cause damage to Stainless Steel & Aluminum.

1. Make certain that the cabinet has cooled down before cleaning. Use cleaners in proper concentrations. Follow the manufacturer’s directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove residue.
2. Use a damp cloth or sponge. Mild soap suitable for Aluminum is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.

### Cabinet Maintenance — All Models

Keeping the casters free of dirt build-up will go a long way in prolonging their life. Additionally, periodic tightening of door latch and hinge screws may be required.

### NOTICE:

Regularly inspect the casters. Tighten loose fasteners and replace worn or damaged parts with new SERVITE approved parts. Replace worn or damaged casters immediately. Additionally, periodic tightening of door latch and hinge screws may be required.

## BASIC TROUBLESHOOTING

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

### 1. Controls do not work (no heat being generated or fan does not run):

1. Check that the cabinet is plugged-in.
2. Check that the outlet has power.
3. Check that the power switch is in the "On" position.
4. Check the cabinet wiring from the power cord to the power switch and to the thermostat.
5. For holding, make sure in ON mode.

### 2. Temperature too hot:

- a. During initial pre-heat, cabinet may overshoot set point.
- b. If displayed temperature exceeds 220°F (104°C):
  3. Blower wiring is faulty or disconnected. Blower needs replacing.
  4. The thermostat may have failed and the thermal cut-out device is controlling the temperature.
  5. Thermal cut-out device may have failed.

### 3. Temperature too low:

- a. The cabinet may still be in pre-heat or recovering from the door being opened.
- b. Door is not closed or sealing properly.
- c. Worn out door gasket. Replace gasket.
- d. Blower is not circulating air:
  5. Blower wiring is faulty or disconnected.

### 4. No heat generated

When power is on i.e. in HOLD mode, amp draw for 120V units should be approximately 16 amps.

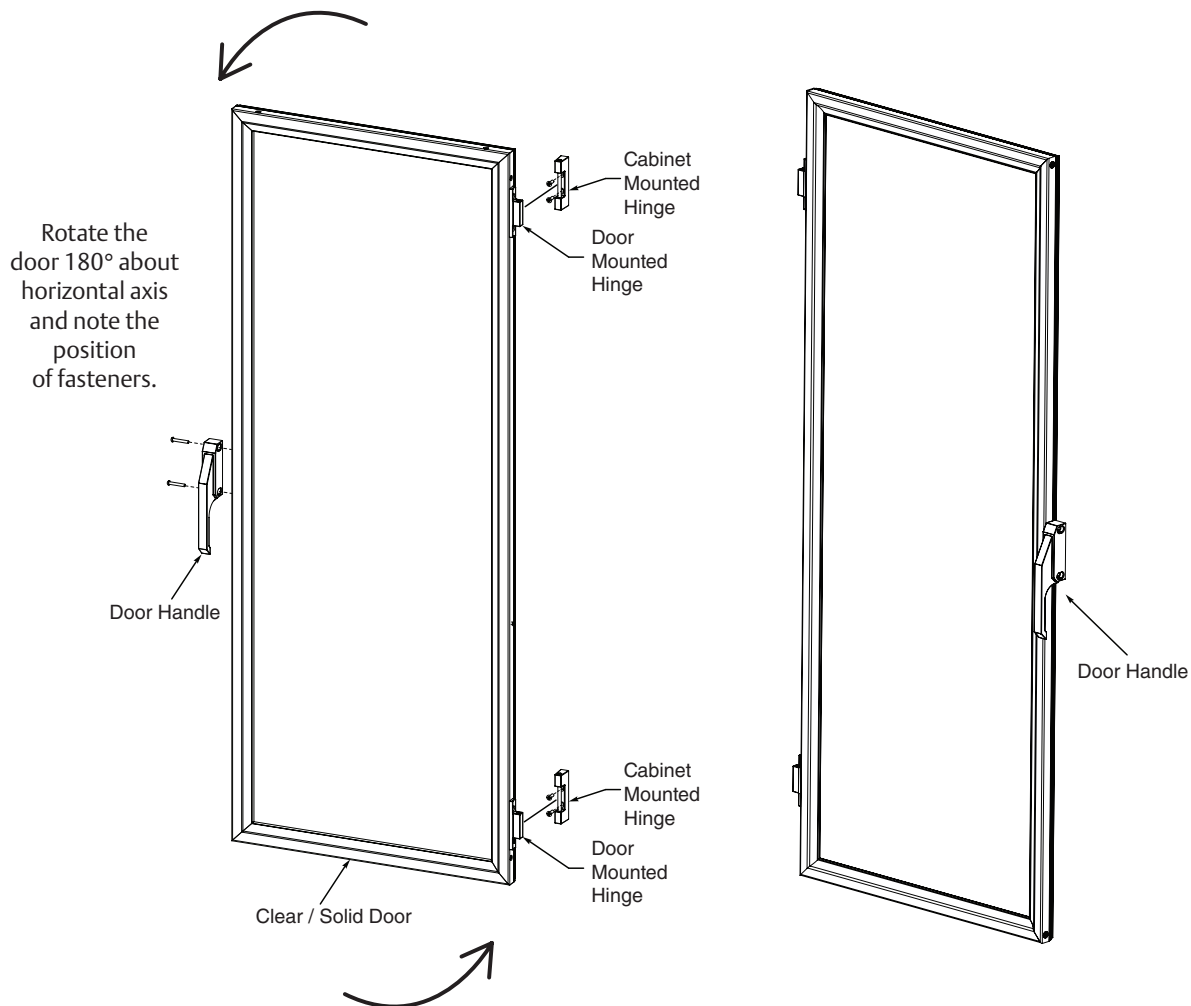
- Air heater element may be faulty.
- The wiring to the air heater element may be faulty or disconnected.
- Thermostat may be faulty.
- The thermal cut out may be open or have a disconnected wire coming to it or going from it to the element.



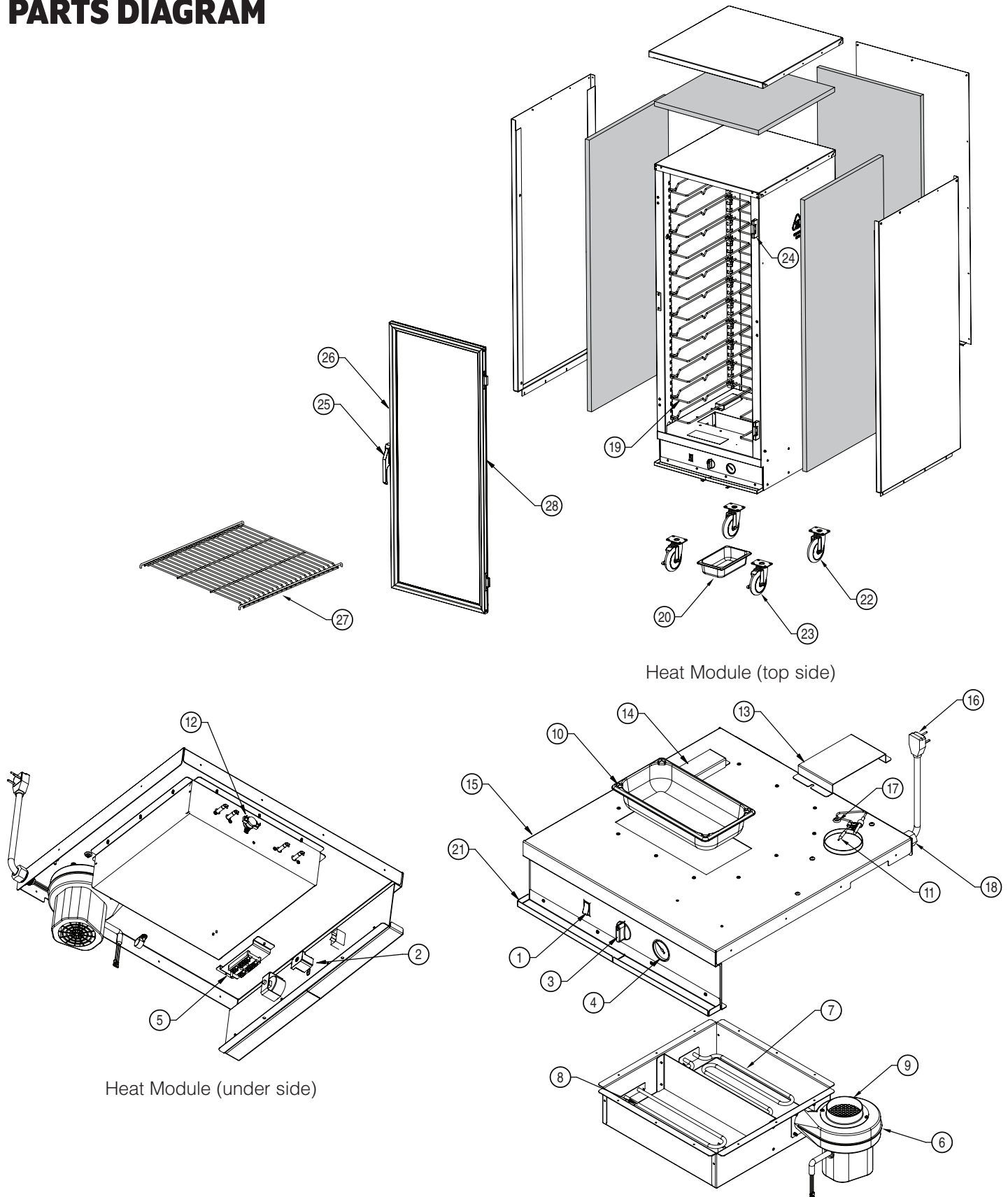
## REVERSING THE DOOR

The door on your cabinet can be reversed to accommodate a right- or left-hand opening. The cabinet has been shipped with the hinges mounted on the right-hand side. To reverse, follow the instructions listed below:

1. With the door in the closed position, remove the hinge pin by driving it out using a hammer and a drive pin or small diameter screwdriver.
2. Once the pins are removed grasp the door firmly and pull the latch lever, this will release the door. Set the door aside being careful not to damage the gasket.
3. Remove the screws from the left side of the cabinet and set aside. Then remove the cabinet mounted part of the hinge and remount to the left side of the cabinet. Put the screws removed from the left side of the cabinet into the remaining holes on the right side of the cabinet. Tighten all screws before proceeding.
4. Relocate the latch plate(s) from the left side to the right by removing the two mounting screws. Tighten all screws before proceeding.
5. Rotate the door 180 degrees and align the door mounted hinge part with the cabinet mounted hinge part and tap the hinge pin into place so the top of the pin is flush with top of the cabinet mounted hinge part. Invert the door latch by removing the black plastic screw covers and remove the screws holding the latch in place.



# HEATED HOLDING & PROOFING CABINETS REPLACEMENT PARTS DIAGRAM



## SERVICE AND REPLACEMENT PARTS OF HEATED HOLDING & PROOFING CABINET

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

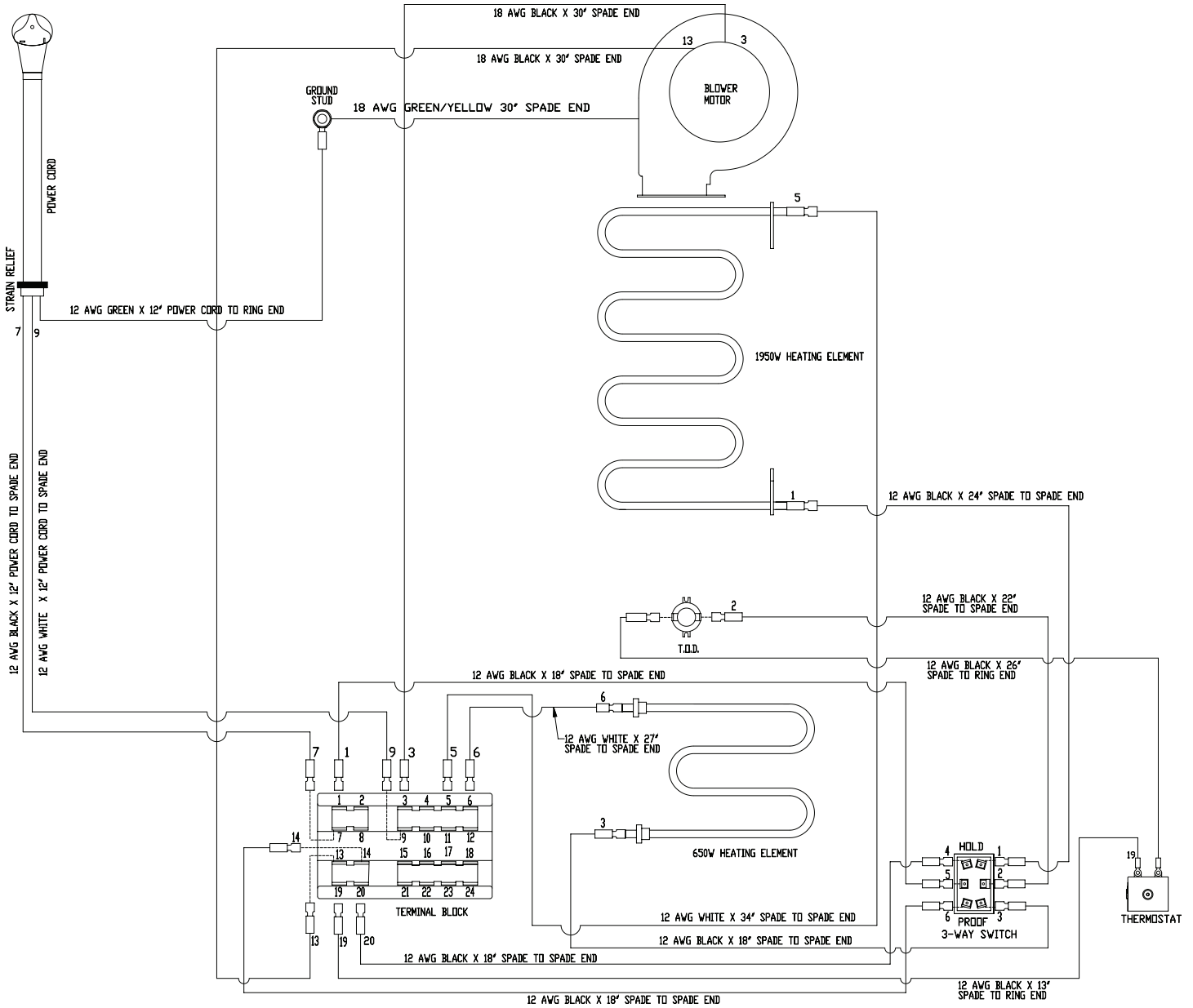
### Module

Item#	Replacement Part No.	Description
1	423PC131338	Power - Selector switch
2	423PC13721	Thermostat
3	423PC06913	Thermostat Knob
4	423PC13218	Thermometer
5	423PC13096	Terminal Block
6	423PC202103	Fan 120V
7	423PC13365	1950Watt Heating Element 120V
8	423PC13367	675 Watt Heating Element 120V
9	423PC11191	Fan intake Collar
10	423PC11185	Stainless Steel Water Pan
11	423PCSCLP	Sensor and bulb Clamp Kit
12	423PC13198	Thermal Cut-out
13	423PCINTCVR	Air Intake Cover
14	423PCEXHCVR	Air Exhaust cover
15	423PCCMA	Combination Module

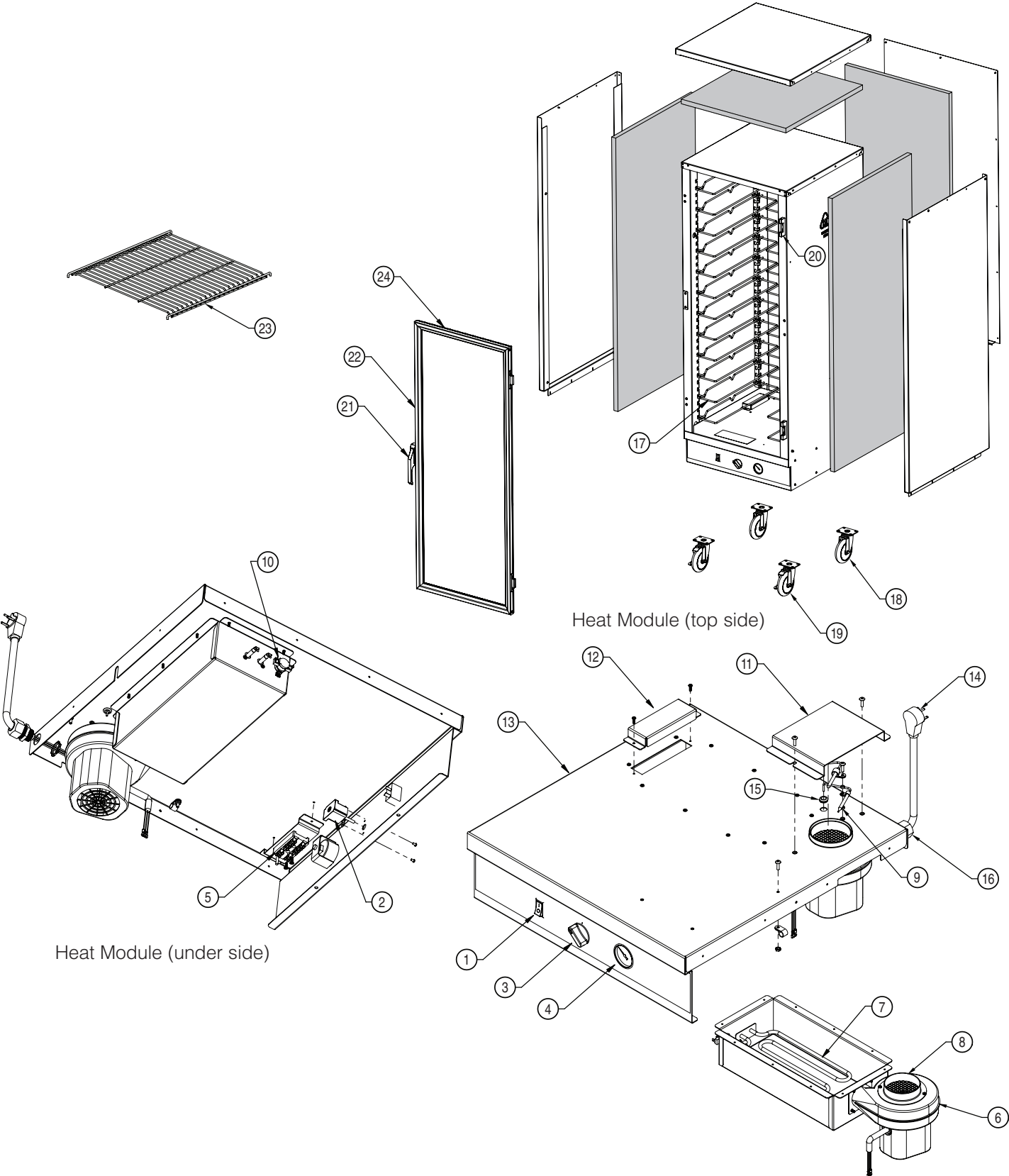
### CABINET BODY

Item#	Replacement Part No.	Description
16	423PC120PC	Power cord (120V)
17	423PCGRMT	Rubber grommet
18	423PCSTRNRLF	Strain Relief
19	423PCUSLDPR	Universal wire slides (1 pair)
20	423PCDRIPPAN	Plastic Drip Pan
21	423PCDRIPTRH	Drip Trough (includes screws)
22	423PCSCNB	5" swivel Caster
23	423PCSCWD	5" Brake Caster
24	423PC14119	Door Hinge (qty 1)
25	423PC14118	Door Handle
26	423PCCFDR	Clear Full Height Door (does not include hardware or gasket)
	423PCCDDR	Clear Dutch Door (does not include hardware or gasket)
	423PCSDDR	Solid Dutch Door (does not include hardware or gasket)
	423PCSFDR	Solid Full Height Door (does not include hardware or gasket)
27	423PCSHLF	Accessory shelf
28	423PCCFDRGKT	Door Gasket Full Height
	423PCCDDRGKT	Door Gasket - Clear Dutch Door
	423PCSDDRGKT	Door Gasket - Solid Dutch Door
	423PCSFDRGKT	Door Gasket - Solid Full Height

# HEATED HOLDING & PROOFING CABINETS WIRING DIAGRAM 120V



HEATED HOLDING CABINETS REPLACEMENT PARTS DIAGRAM



## SERVICE AND REPLACEMENT PARTS OF HEATED HOLDING CABINETS

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

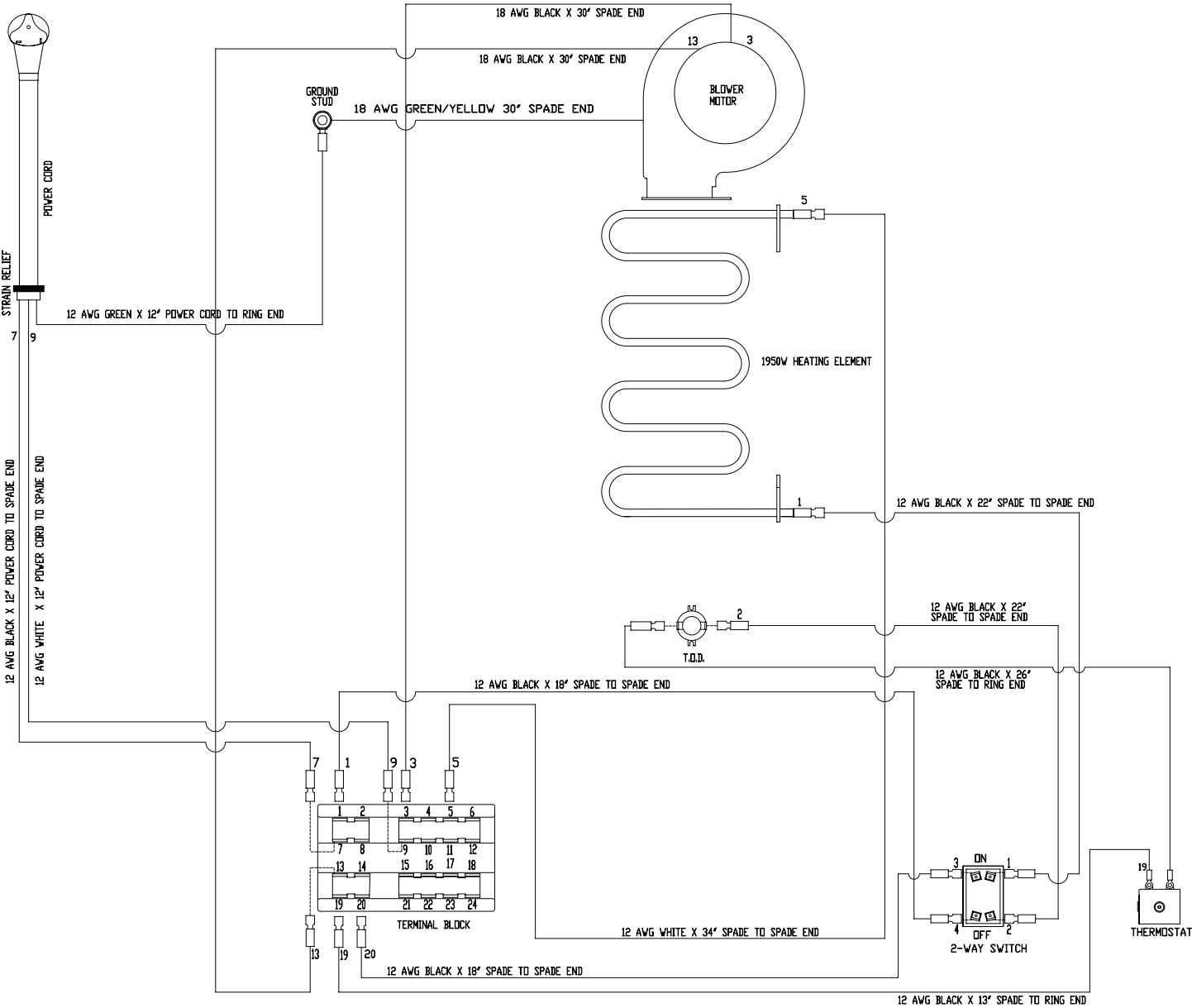
### Module

Item#	Replacement Part No.	Description
1	423PC1313381	Power - Selector switch (Holding Module)
2	423PC13721	Thermostat
3	423PC06913	Thermostat Knob
4	423PC13218	Thermometer
5	423PC13096	Terminal Block
6	423PC202103	Fan 120V
7	423PC13365	1950Watt Heating Element 120V
8	423PC11191	Fan intake Collar
9	423PCSCLP	Sensor and bulb Clamp Kit
10	423PC13198	Thermal Cut-out
11	423PCINTCVR	Air Intake Cover
12	423PCEXHCVR	Air Exhaust cover
13	423PCHMA	Holding Module

### CABINET BODY

Item#	Replacement Part No.	Description
14	423PC120PC	Power cord (120V)
15	423PCGRMT	Rubber grommet
16	423PCSTRNRLF	Strain Relief
17	423PCUSLDPR	Universal wire slides (1 pair)
18	423PCSCNB	5" swivel Caster
19	423PCSCWD	5" Brake Caster
20	423PC14119	Door Hinge (qty 1)
21	423PC14118	Door Handle
22	423PCCFDR	Clear Full Height Door (does not include hardware or gasket)
	423PCCDDR	Clear Dutch Door (does not include hardware or gasket)
	423PCSDDR	Solid Dutch Door (does not include hardware or gasket)
	423PCSFDR	Solid Full Height Door (does not include hardware or gasket)
23	423PCSHLF	Accessory shelf
24	423PCCFDRGKT	Door Gasket Full Height
	423PCCDDRGT	Door Gasket - Clear Dutch Door
	423PCSDDRGT	Door Gasket - Solid Dutch Door
	423PCSFDRGT	Door Gasket - Solid Full Height

HEATED HOLDING CABINETS WIRING DIAGRAM 120V



# EQUIPMENT LIMITED WARRANTY

ServIt warrants its equipment to be free from defects in material and workmanship for a period of 1 year when purchased from an authorized dealer. This is the sole and exclusive warranty made by ServIt covering your ServIt brand equipment. A claim under this warranty must be made within **1 year** from the date of delivery of the equipment. Only the equipment's original purchaser may make a claim under this warranty. ServIt reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

## Covered Models:

This warranty covers these ServIt Steam Table models only:

423CC1UFICF, 423CC1UFISF, 423CC1UFICD, 423CC1UFISD, 423CH1UFICF, 423CH1UFISF, 423CH1UFICD, 423CH1UFISD, 423CH2UFISF & 423CC2UFISF.

## To Make a Warranty Claim:

This warranty is only valid on equipment purchased from an authorized dealer. To make a claim, please contact Ready Kitchen Warranty.

- **Phone: 717-381-4844**  
Please include your name, model number, serial number, proof of purchase, proof of installation ready before calling.
- **Email: [Help@ReadyKitchenWarranty.com](mailto:Help@ReadyKitchenWarranty.com)**  
Please include your name, model number, serial number, proof of purchase, proof of installation, and a brief description of the issue in your email. Including clear pictures of the issue will help expedite the process. Failure to include one or more of these things will extend processing time.

## This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States.
- Use of unfiltered water (if applicable)
- ServIt 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.
- Use of sealed well unit without water or maintaining proper water level.
- Use of open well unit in wet operation without spillage pan.

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 law of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. ServIt shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

## Residential, Food Truck, and Non-Commercial Warranty

Valid only in the Contiguous United States ServIt warrants new equipment sold to residential, food truck, and other non-commercial customers to be operational upon delivery and proper installation, not to exceed a period of 30 days from the date of delivery. Contact your authorized place of purchase for assistance.