



Direct Supply®

HOLDING & PROOFING CABINET

Owner's Manual

Please keep and refer to this Owner's Manual.

Thank you for purchasing a Direct Supply Holding and Proofing Cabinet. Please read this entire guide carefully and keep it for future reference. This manual will provide you with instructions, warnings, warranty information and other important information about this product. Share this information with your dietary and maintenance staff to help ensure the product is used and cared for properly.

Introduction

Table of Contents

| | |
|---|---------|
| Introduction | 2 |
| Specifications | 3 |
| Installation and Operating Instructions | 4 - 5 |
| Drawer Assembly | 6 |
| Replacement Parts | 7 |
| Cabinet Assembly | 8 |
| Electric Schematic Power Supply | 9 |
| Troubleshooting | 10 - 11 |
| Warnings | 12 |
| Care Information..... | 13 |
| Limited Warranty | 14 |
| Customer Service..... | 15 |

Introduction

This manual will provide you with information regarding specifications, maintenance, cleaning and warranty information. Should you have any more questions, please call 1-800-634-7328, Monday through Friday from 8 am to 5 pm Central Time. Throughout the manual, the term “product” refers to the Holding & Proofing Cabinet. “You” and “your” refer to the facility, community or other entity that has purchased the product. “We,” “us” and “our” refer to Direct Supply®, Inc. This product is manufactured to meet NSF Certification Standard 2 and is intended for commercial use in the foodservice industry. It should only be used for the purposes described. This guide contains instructions regarding proper use and care, and these instructions should be thoroughly read and adhered to.

Recommended Use

This product is an aluminum cabinet with heaters to function as a hot food holding cabinet, and/or as a proofing cabinet. The cabinet will fit universal pans and hold food hot at a constant temperature and supply humidity for proofing when the application applies. This cabinet is NOT a cooking appliance.



Specifications

Construction:

- Aluminum frame
- Transparent polycarbonate doors
- Water pan located at bottom of cart
- 2 locking swivel casters
- Removable racks for cleaning
- Magnetic door latch keeps door securely closed

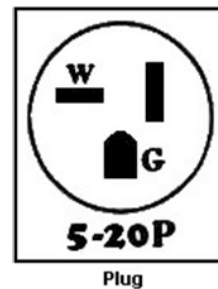
Heat Unit Specifications:

- Rated Power: 1500W, 120V, 20 amps, 60 Hz
- Temperature Range: 80° - 185°F
- Humidity Range: 30% - 100%

Installation and Operating Instructions

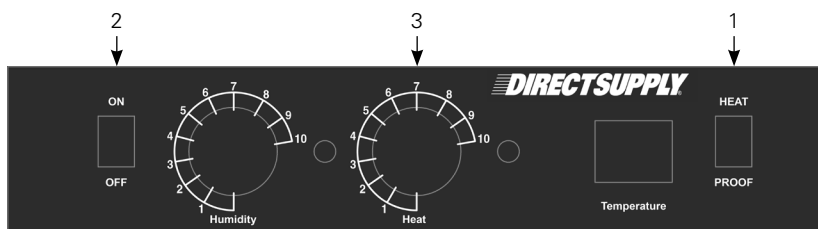
Installation

1. Refer to DATA PLATE on the back of unit for electrical requirements. Cabinets rated at 120V 1500W must be plugged into a 125 VAC 20 amp receptacle and must be used on an individual branch circuit. DO NOT modify cord plug.
2. With POWER switch OFF, plug into 125 VAC grounded receptacle.
3. Fill water pan to top with clean HOT tap water for Proofing or if moisture is desired for holding. Check water level every 3 hours (2 hours when proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for heating. Proofing requires water pan to be filled.



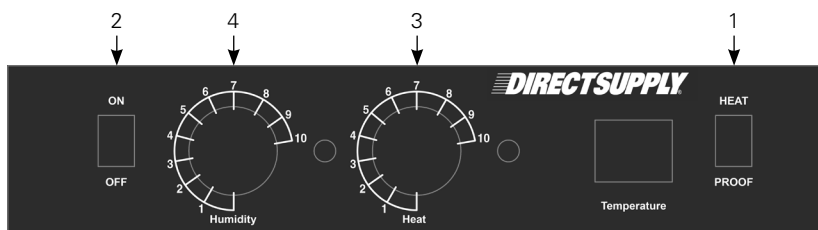
Operating Instructions

Heating Instructions:



1. Set combination module (1) switch to **HEAT**.
2. Set power switch (2) to the **ON** position. Power indicator light will illuminate.
3. Set temperature dial (3) to **desired setting**.
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). Temperature is typically reached at 185°F (85°C) in approximately 45 minutes.
5. Reset temperature control and adjust as necessary to reach desired temperature.

Proofing Instructions:



1. Set combination module (1) switch to **PROOF**.
2. Set power switch (2) to the **ON** position. Power indicator light will illuminate.
3. Set temperature control (3) to **2**.
4. Set humidity control (4) to **9**.
5. Pre-heat cabinet until desired temperature and humidity are reached.
6. Adjust settings as necessary to reach desired temperature and humidity levels.

Heat Thermostat

The controlling range is 80°F to 185°F. The dial numbers, 1 through 9, do not relate to a specific calibrated temperature. Temperature settings must be obtained through familiarization with the unit.

Humidity Thermostat

To control humidity range from 30% to 100%, humidity settings must be obtained through familiarization with the unit. The dial numbers, 1 through 9, do not relate to a specific calibrated humidity.

To maintain low heat range between 85°F and 100°F, switch to proof mode and adjust heat knob to desired heat range. Allow 45 minutes to pre-heat in proof cycle.

Food Temperature Settings Guide

Breads

| | |
|--------------------------------|----------------------|
| Biscuit, Buttermilk Mini | 175°F (79°C) |
| Croissants, Sliced | 155°F (68°C) |
| French Toast, Thin Slice | 175°F (79°C) |
| Waffles, Original | 175°F (79°C) |
| Pancakes | 175°F (79°C) |
| Pizza | 175°F (79°C) |
| Rolls | 175°F (79°C) |
| Dough (Proofing) | 90°-100°F (32°-38°C) |
| Meat and Poultry | 175°F (79°C) |

Vegetables

| | |
|---------------------------------|--------------|
| Broccoli, Spears | 175°F (79°C) |
| Carrots, Sliced, Crinkled | 175°F (79°C) |
| Cauliflower, Clusters IQF | 175°F (79°C) |
| Corn on the Cob | 180°F (82°C) |
| Mixed Vegetables | 175°F (79°C) |

Starches

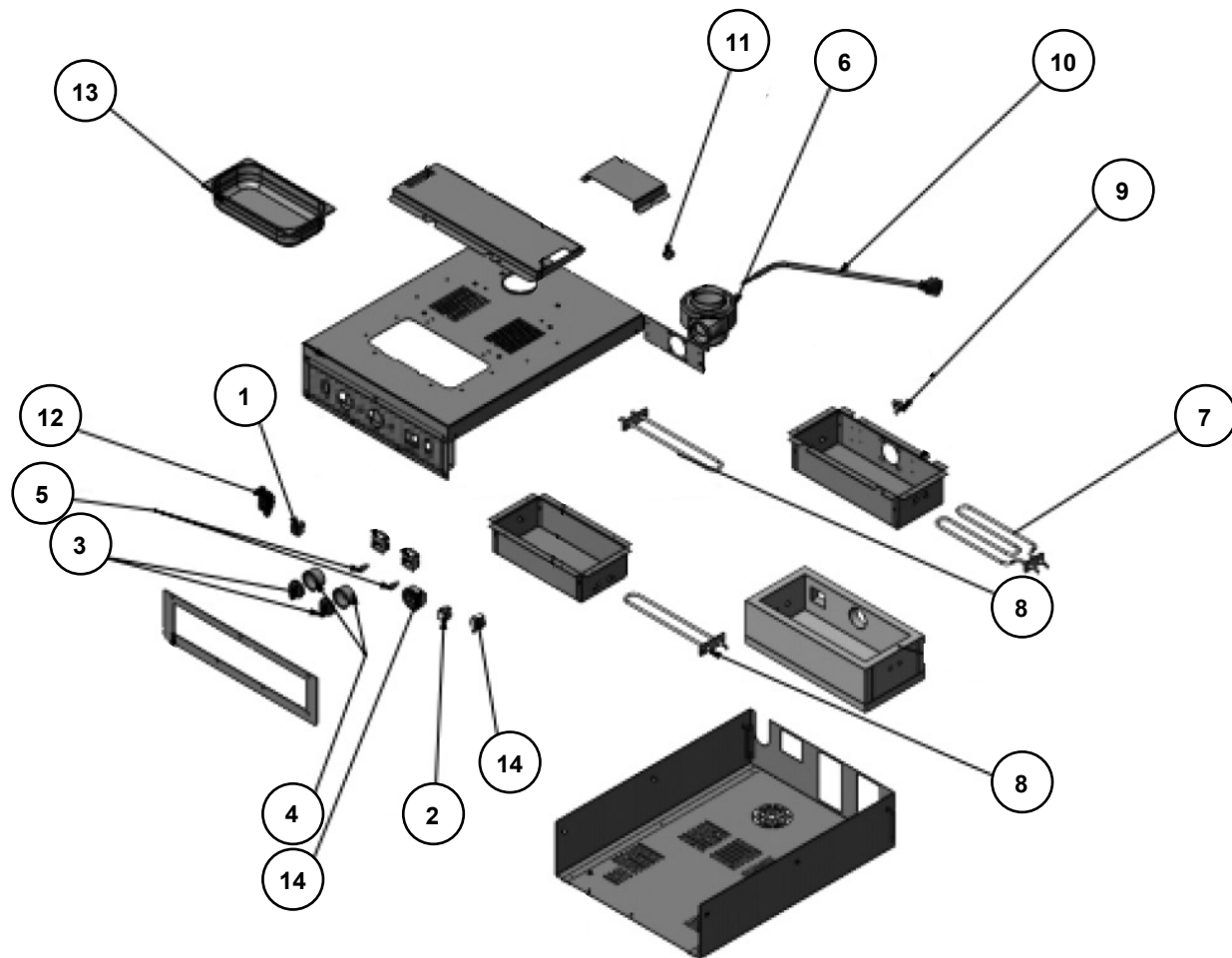
| | |
|------------------------------------|--------------|
| Fry, Regular ¾" | 195°F (91°C) |
| Potatoes, Mashed | 175°F (79°C) |
| Potatoes, Baked | 180°F (82°C) |
| Potatoes, Scalloped | 175°F (79°C) |
| Pasta, Elbow Macaroni | 180°F (82°C) |
| Rice | 180°F (82°C) |
| Lasagna, Meat Sauce & Cheese | 185°F (85°C) |
| Beans | 175°F (79°C) |

Fish

| | |
|----------------------------------|--------------|
| Fish, Baked (Cod Loin) IQF | 170°F (77°C) |
| Fish, Batter Dipped | 175°F (79°C) |



















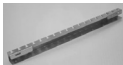
Drawer Assembly

Drawer Assembly



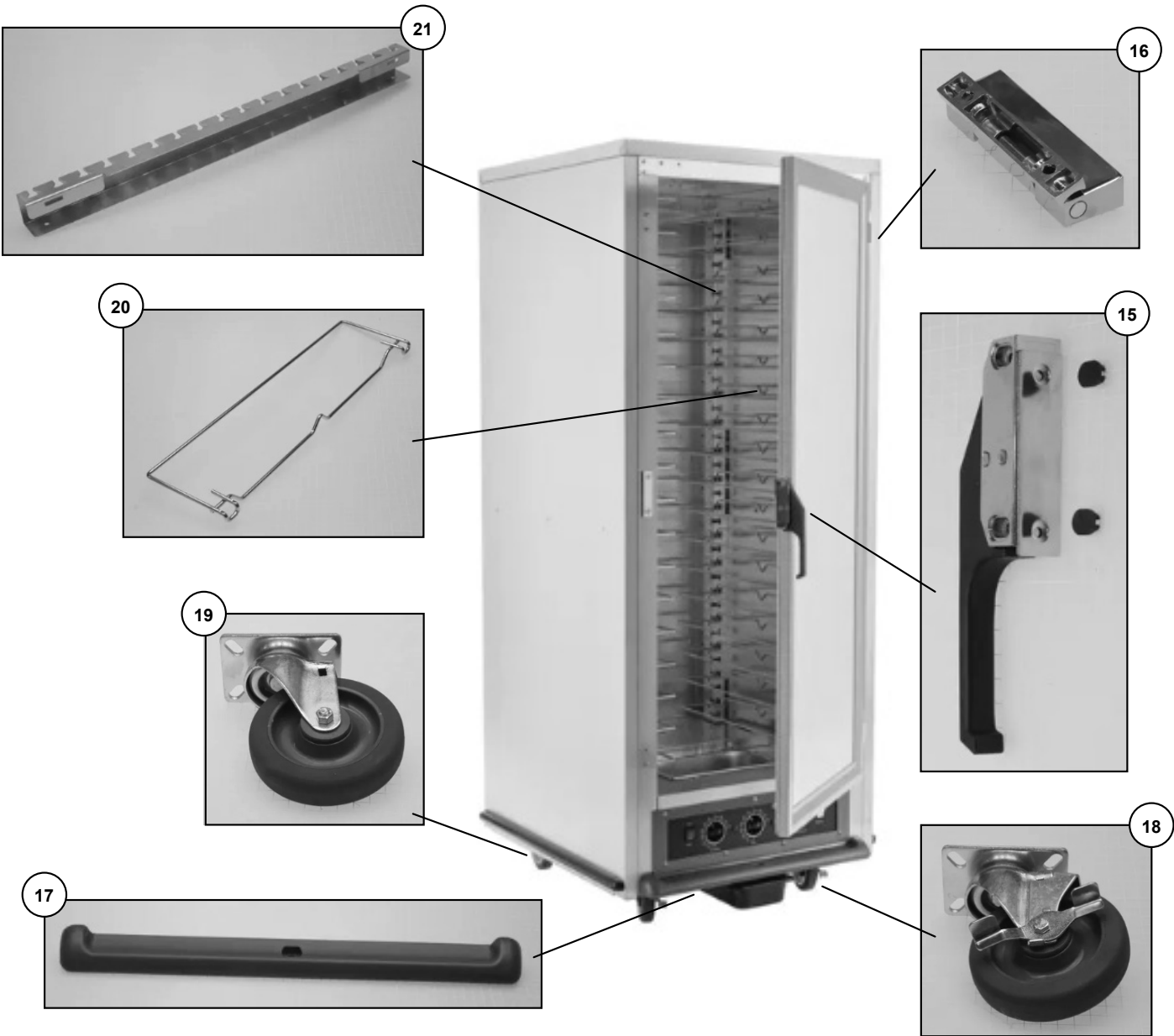
Replacement Parts

Replacement Parts

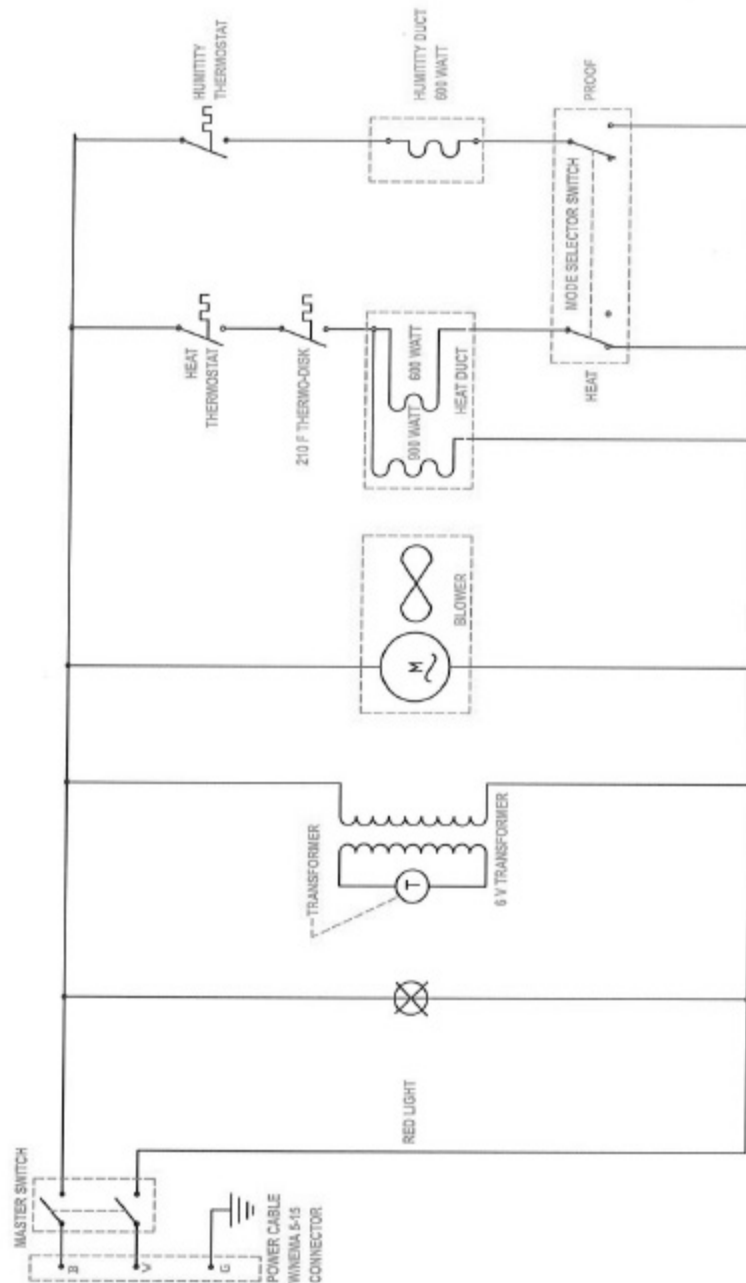
| No. | Photo | Part Product Description | Linked product number |
|-----|---|---------------------------------|-----------------------|
| 1 |  | Red ON/OFF Switch | #GTW83 |
| 2 |  | White Heat/Proof Switch | #GTW92 |
| 3 |  | Knob | #GTW80 |
| 4 |  | Thermostat | #GTW88 |
| 5 |  | Indicator Light | #GTW79 |
| 6 |  | Blower and Motor Assembly | #GTW72 |
| 7 | (not shown) | 1950W Element | #GTW76 |
| 8 | (not shown) | 675 W Element | #GTW77 |
| 9 |  | Temperature Thermostat Limit | #GTW85 |
| 10 |  | Power Cable | #GTW82 |
| 11 |  | Cable Bushing | #GTW73 |
| 12 |  | Terminal Block | #GTW86 |
| 13 |  | Plastic Drip Pan | #GTW81 |
| 14 |  | Thermometer and Transformer Kit | #GTW87 |
| 15 |  | Door Handle | #GTW74 |
| 16 |  | Hinge | #GTW78 |
| 17 |  | Front Bumper | #GTW84 |
| 18 |  | Caster w/ Brake | #GTW89 |
| 19 |  | Caster w/o Brake | #GTW90 |
| 20 |  | Universal Rack | #GTW91 |
| 21 |  | Wire Frame | #GTW93 |

Cabinet Assembly

Cabinet Assembly



Electric Schematic Power Supply



Troubleshooting

Each unit is shipped with this instruction manual, which should be used as a reference guide for all service areas. If the unit does not operate correctly, or malfunctions for any reason, the following instructions may provide a solution.

Unit does not turn on:

1. Is unit plugged into the correct outlet? A 125V 20 amp outlet is the only outlet that should be used.
2. Check circuit breaker of wall outlet and reset if necessary.
3. Is there any damage to the power cord? If so, discontinue use until replaced with a new cord.
4. Is the on/off switch working? The power indicator light should turn on when switched, if not a new switch is needed.
5. Unplug the unit and then remove the heat drawer in cabinet. Remove bottom cover of drawer. Inside the heat drawer, check all electrical connections and the condition of all wires/parts. Should any wires/parts appear damaged, order the proper replacement parts.
 - a) If a heating element is loose, or if it has broken loose from the mounting tabs, the wires will short out. The element and main power switch must be replaced.
6. If all these functions work please check troubleshooting for:
 - a) Unit does not heat up or heats slowly.
 - b) Fan does not operate.

Unit trips breakers or GFCI:

1. Is unit plugged into the correct outlet? 125V and 240V units are not interchangeable, even if a different power cord or power adapters are used.
2. Is there any damage to the power cord? If so, discontinue use until replaced with a new cord.
3. Try unit in another outlet, which is not on the same breaker or GFCI as the problem one. If the unit works, the former circuit was overloaded or is faulty. Unit is fine to use.
4. Unplug the unit and then remove the front panel with the controls on it. Inside the unit, check all electrical connections and the condition of all wires/parts. Should any wires/parts appear damaged, order the proper replacement parts.

Unit does not heat up or heats slowly:

1. When unit is plugged in with on/off switch in the on position, set the temperature dial to 10. Is the switch's back light on? If not, see troubleshooting for "unit does not turn on."
2. With unit running for 10 minutes, you should be able to feel a large amount of heat being generated by the heat source and fan. If everything except heat seems to be working correctly, the heating element will need to be replaced.
3. If unit powers on correctly, is the door fully closed and sealed? Without the door sealed, the unit wastes heat and energy, causing increased heating time.
4. Is the fan at the interior bottom of the unit turning? If not, see troubleshooting for "fan will not operate," as this will cause the unit to heat slowly.
5. If the temperature on the L.E.D. Thermometer is not reading a constant temperature, it must be replaced along with its power supply transformer.

Fan does not operate:

1. Check for any blockage or debris. Vacuum around the fan to remove any debris.
2. If no blockage or debris is found and all electrical connections are in good condition, a new fan motor is needed.

Unit is overheating:

1. Is the temperature at the top inside of the unit reaching over 200°F with the heat dial turned to 10 and the humidity turned off? If so, a new thermostat and temperature limiter are needed. Discontinue use until repairs are made.

Humidity is not increasing when humidity dial is turned up:

1. If humidity is not working to the desired level, a new 600W heating element is needed. Discontinue use until repairs are made.

Warnings

⚠ WARNING: Only trained maintenance personnel should attempt to service, repair or replace electrical components, wiring or power cord.

⚠ WARNING: Do not modify cord plug.

⚠ WARNING: Keep fingers away from fan.

⚠ WARNING: Do not operate unit with an extension cord.

⚠ WARNING: If any damage is found, do not attempt to operate the unit. Call Direct Supply to arrange for service.

⚠ CAUTION: Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet.

⚠ CAUTION: Unplug the cabinet and let cool before attempting to clean.

⚠ CAUTION: Do not wash the cabinet with a water jet or high-pressure water.

⚠ CAUTION: Do not spray or pour water into the module.

⚠ CAUTION: Keep cabinet free from accumulation of grease and other drippings.

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

⚠ CAUTION: Moving cart with water in pan can cause spillage and can be a slip hazard.

⚠ CAUTION: Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

⚠ CAUTION: Inside of unit gets hot and can cause burns if touched.

NOTE: The internal air circulation blower and 1,500W heater element (controlled with the Heat Thermostat) will operate continuously when the power switch is turned on.

NOTE: Use a food probe to check internal food temperature – the cabinet temperature is not necessarily the internal food temperature.

NOTE: This cabinet is not meant for food reheating, only for hot food holding applications.

NOTE: Follow all food safety guidelines.

Care Information

Cleaning of Unit

- Rinse with fresh water immediately after every cleaning and wipe dry to remove any water residue.
- Do not use any metal brushes, metal cleaning pads or steel wool. This can cause rust formation.
- Rub the aluminum cabinet in the direction of the metal grain to prevent marring the surface.
- Light and frequent cleanings will prolong the look and life of the aluminum.
- Hosing or steam cleaning should not be necessary to keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never power wash or steam clean the cabinet with the power drawer inserted.

Cleaning Guide

Type of Cleaning Instructions

Typical Cleaning: Use mild soap or detergent diluted with warm water; apply to aluminum with a clean sponge or cloth. Rinse with clean warm water and wipe dry. Add a small amount of vinegar to solution if a more aggressive cleaning is required.

Smears, Fingerprints, Light Dirt or Discoloration: Use a commercial aluminum cleaner. Use the cleaner as instructed on the label.

Grease, Oil or Heavy Soiling: Use a commercial detergent that does not contain chlorides, bromides or iodides. Use the cleaner as instructed on the label.

Caster Cleaning

Clean the product's casters regularly with mild detergent and water. A scouring pad may be used on rubber treads to remove tough debris. Periodically lubricate the product's casters with multi-temperature-rated axle grease or lubricant. The frequency of lubrication depends on moisture and humidity. See below for further guidelines.

Cleaning Method: Caster Lubrication Frequency

Pressure steamer: Once a month

Pressure hose: Four times a year

Wiped down with soap and water: Two times a year

Limited Warranty

We warrant you as the original purchaser for the limited warranty period stated below from the date we ship the product to you that we will repair or replace any product or product part listed below which is defective in material or workmanship. Please note that the decision to repair or replace a product or product part will be at our discretion. Our warranty applies only if the product is properly maintained by the original purchaser for normal use and does not cover normal wear and tear, modification of the product, or damage caused by abuse, improper use, failure to maintain, use which exceeds published product limitations, or the combination of any product with another product. In addition, our warranty does not cover fading, characteristics or natural variations in steel, texture, colorfastness, stains, spills, or exposure to chemicals, odors, heat or light. In certain cases, we may provide you repair or adjustment instructions and/or replacement parts, and ask you to perform a repair or adjustment or replace a defective part.

Our warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. The limited warranty period and our obligations under the warranty end once you transfer the product to someone else, or at the end of the applicable limited warranty period identified below, whichever is earlier.

Anticipated Usable Product Life is based on normal use with proper maintenance, cleaning and storage. You should still inspect, monitor and care for the product as described in this guide, as the product may need to be replaced sooner than anticipated in particular situations.

| Product | Limited Warranty Period |
|----------------------------|-------------------------|
| Holding & Proofing Cabinet | 1 year |

DIRECT SUPPLY MANUFACTURING, INC. MAKES NO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE; THESE AND ALL OTHER IMPLIED WARRANTIES ARE SPECIFICALLY DISCLAIMED. TO THE FULLEST EXTENT ALLOWED BY LAW, DIRECT SUPPLY MANUFACTURING INC. WILL NOT BE LIABLE FOR ANY INCIDENTAL, SPECIAL, CONSEQUENTIAL OR PUNITIVE DAMAGES, OR LOST PROFITS THAT MAY RESULT FROM THE DEVICE OR YOUR USE OF OR INABILITY TO USE THE DEVICE EVEN IF ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. OUR TOTAL LIABILITY TO YOU, IF ANY, IS LIMITED TO THE PRICE OF THE DEVICE OR SERVICE GIVING RISE TO YOUR CLAIM. Some states do not allow an exclusion or limitation of incidental or consequential damages or how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

If implied warranties are not excluded, and to the extent allowed by law, we limit any and all implied warranties to the applicable warranty period identified above. Except for rights under any applicable state law, the remedies provided under this warranty are your sole and exclusive remedy for any breach of our warranty and state the entire limit of our responsibilities.

Customer Service

Our promise to you is that you will have a convenient and easy ordering experience, receive a quality Holding and Proofing Cabinet, and enjoy outrageous customer service. If you have any questions about the products you have purchased or would like to request warranty service, please contact us at: Direct Supply Equipment & Furnishings, 1-800-634-7328, 6635 W. Champions Way, Milwaukee, WI 53223, SalesSupport@DirectSupply.net. This product was inspected for damage and packaged carefully to reduce damage during transit. If you have received this product damaged, please call 1-800-634-7328.



DirectSupply.com

APTURA / EQUIPMENT & FURNISHINGS / DSSI / TELS

Distributed by Direct Supply Manufacturing, Inc. 6635 W Champions Way, Milwaukee WI 53223.

© 2023 Direct Supply Manufacturing, Inc. All Rights Reserved. Direct Supply, Direct Supply Equipment & Furnishings and all associated logos are the registered trademarks of Direct Supply Inc., used under license.