

# Holding Cabinet

Models HHC, HHC-T  
Installation & Operation Manual  
Serial Numbers 123317 and Higher



# Warranty Information

## LIMITED ONE YEAR WARRANTY

**BKI** (The "Company") warrants to the original purchaser/user, that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this Warranty must be given within **ONE YEAR AND THREE MONTHS** from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation instructions or any other events beyond the control of the company will **NOT** be covered under Warranty. The obligation of the Company under this Warranty shall be limited to repairing or replacing (at the option of the company) any part which is defective in reasonable opinion of the Company. The user will have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

**IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY SHALL APPLY ONLY WITHIN THE CONTINENTAL UNITED STATES, ITS TERRITORIES, AND POSSESSIONS AND IN CANADA.**

## LIMITED NINETY DAY LABOR WARRANTY

All labor necessary to repair or replace factory defective parts will be performed, without charge, to the end user, by service personnel of a **BKI** Authorized Distributor during the first ninety days after the date of installation of the new equipment.

**Replacement parts:** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of original installation will be repaired or replaced without charge F.O.B. Factory, Simpsonville, S.C. or F.O.B. authorized distributor.

# Table of Contents

<b>Table of Contents</b> .....	<b>1</b>
<b>Introduction</b> .....	<b>2</b>
Safety Precautions .....	2
Safety Signs and Messages .....	2
Safe Work Practices .....	3
Safety Labels .....	4
<b>Operation</b> .....	<b>5</b>
Controls and Indicators .....	5
Unit Startup and Preheating .....	5
Temperature Adjustment .....	6
Operational Guidelines .....	6
Unit Shutdown .....	6
<b>Installation</b> .....	<b>7</b>
Instructions For Shipping Damage .....	7
Floor Placement .....	7
Countertop Placement .....	7
Electrical Information .....	7
<b>Maintenance</b> .....	<b>8</b>
Scheduled Maintenance .....	8
Cleaning .....	8
Troubleshooting .....	9

## Introduction

Congratulations! You have chosen a **Holding Cabinet** that will give you many years of fine service from the original manufacturer, **BKI**.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering — that it has been built with care and dedication — using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

### NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your **BKI** Distributor. If they are unable to answer your questions, contact the **BKI** Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

## Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



### Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

#### DANGER

This message indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

#### WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

#### CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

### NOTICE

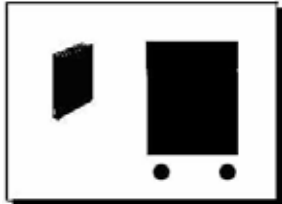
This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



**Beware of High Voltage**

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.



**Keep this manual with the Equipment**

This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

**BKI**

Technical Services Department  
 P.O. Box 80400  
 Simpsonville, S.C. 29680-0400  
 Or call toll free: 1-800-927-6887  
 Outside the U.S., call 864-963-3471



**Protect Children**

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

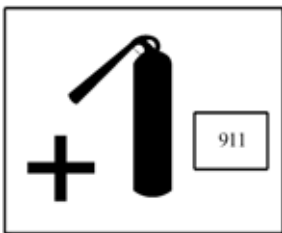


**Keep Safety Labels Clean and in Good Condition**

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 4, then contact:

**BKI**

Technical Services Department  
 P.O. Box 80400  
 Simpsonville, S.C. 29680-0400  
 Or call toll free: 1-800-927-6887  
 Outside the U.S., call 864-963-3471

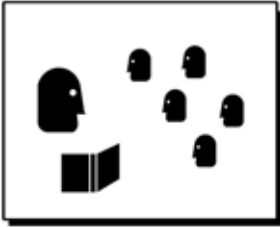


**Be Prepared for Emergencies**

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.

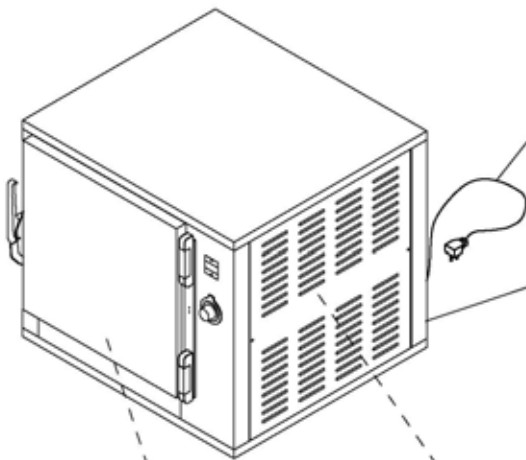


**Know your responsibilities as an Employer**

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

**Safety Labels**

N0158



N0202



N0200

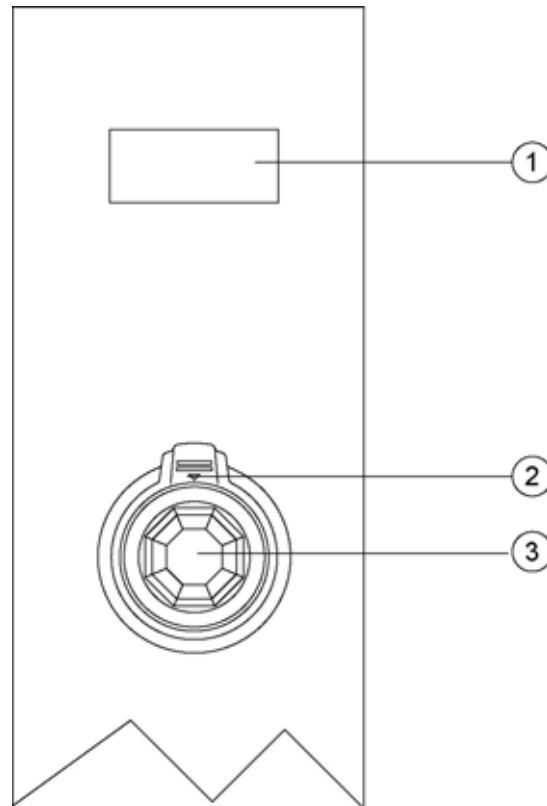


N0034



# Operation

## Controls and Indicators



Item #	Description	Function
1	Digital Thermometer	Displays the temperature inside the cabinet.
2	Pilot Light	The indicator is designed to turn off when the cabinet reaches set temperature. During operation the indicator will turn off and on as the cabinet maintains proper temperature.
3	Thermostat Knob	Enables you to set and adjust the thermostat that regulates the temperature of the heating elements.

## Unit Startup and Preheating

1. Make sure the thermostat knob is in the "OFF" position.
2. Remove the inside bottom louvered cover.
3. Fill water pan inside cabinet  $\frac{3}{4}$  full with water.
4. Attach the inside bottom louvered cover.
5. Place the 3 solid pans in position on the pan racks.
6. Close the door.

7. Connect the plug of the power cord into a receptacle that matches the power rating specified on the rating tag.
8. Turn the Thermostat Knob to the number 6 position and preheat for approximately 30 minutes before loading cabinet with product. The pilot light will cycle on and off to show that the thermostat is maintaining proper cabinet temperature.
9. Load the cabinet with product.
10. Read the digital thermometer and adjust the thermostat as needed to maintain an appropriate temperature.

### ***Temperature Adjustment***

After loading the unit with product, it may be necessary to adjust the thermostat knob in order to maintain the proper internal temperature for the product. The thermostat knob should be used in conjunction with the digital thermometer to maintain the proper product temperature.

### ***Operational Guidelines***

- Foods should be a minimum of 160° F. before being placed in the unit.
- Foods loaded in first should be served first as much as is practical.
- Check Federal and State Health and Sanitation Regulations for internal temperature required for holding cooked foods for sale. Maintaining these temperatures often tends to continue to cook certain products. Therefore, smaller amounts of bulk foods should be displayed at non-peak periods and the warmer refilled as needed.

### ***NOTICE***

This equipment is designed to hold foods for a short period of time only.

### ***Unit Shutdown***

1. Remove all food from the equipment.
2. Place the Temperature Control Knob to the 0 position.
3. Unplug the cord from the receptacle.
4. Allow the equipment to cool to room temperature.
5. Remove any residue and clean the equipment thoroughly.



---

## Installation

**⚠ WARNING**

Serious injury, equipment damage or death could result if attempting to install this unit yourself. Ensure that an authorized BKI service agent installs the unit.

### ***Instructions For Shipping Damage***

You are responsible for filing all freight claims with the delivering truck line. Inspect all cartons and crates for damage when they arrive. If there is damage noted to shipping crates or cartons, or, if a shortage is found, note this on the bill of lading (all copies) before signing.

If damage is detected when the equipment is uncrated, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your equipment. Ask for an immediate inspection of your concealed damage item. Crating material **MUST** be retained to show the inspector from the truck line.

### ***Floor Placement***

If you plan to use the HHC with mounted casters, follow the steps below.

1. Move the unit to a permanent location allowing 2 inches of clearance on the louvered cover side of machine for air circulation.
2. Lock the swivel casters before using.

### ***Countertop Placement***

If you plan to mount the HHC on a countertop, follow the steps below.

1. Remove the casters.
2. Place the HHC on a stainless steel shelf allowing 2 inches of clearance on the louvered cover side of machine for air circulation.
3. Wipe any shipping dust from the machine, using a stainless steel cleaner.
4. Seal the cabinet edges to the shelf using an FDA approved silicone sealant.

### ***Electrical Information***

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

---

## Maintenance

**⚠ CAUTION**

Failure to comply with the maintenance below could result in a serious accident.

**⚠ WARNING**

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs electrical repair. Ensure that a licensed electrician perform electrical repair.

### ***Scheduled Maintenance***

**⚠ DANGER**

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

**⚠ CAUTION**

Never use abrasive cleaners that may damage the finish.

Never steam clean the interior.

Avoid getting excess water in the interior of the unit.

Do not leave this unit on and unattended after business hours.

### **Cleaning**

This unit should be cleaned at the end of each working day. Use the following procedure:

1. Place the thermostat in the OFF position and unplug the power cord.
2. Allow unit to cool to room temperature.
3. Remove all products from the unit. Remove the louvered cover, water pan, all food pans and the pan racks from the unit and place them in a large sink to soak in hot cleaning solution (BKI Cleaner).
4. Clean pan racks with warm water, a sponge and approved cleaner.
5. Clean the outside and inside of the cabinet with warm water, a sponge and approved cleaner which is authorized for use on food surface areas.
6. Wipe the unit dry with a soft cloth.
7. Finish cleaning the parts, wipe dry and reassemble the cabinet.

## Troubleshooting

Refer to the table below for troubleshooting information.

<b>Problem</b>	<b>Cause</b>	<b>Possible Solution</b>
Unit will not turn on	Cabinet is not plugged in.	Plug in the cabinet.
	Power to unit is not on. Problem with building power panel, circuit breaker/fuse or receptacle.	Check circuit breaker or fuses at building power panel.
	Power supply cord has been damaged.	Contact an authorized BKI service agent for corrective action.
Unit operates for a period of time, then, turns off.	Inlet to blower motor has been blocked, loss of power to blower motor or defective blower motor.	Remove blockage from around blower motor inlet. If problem persists, contact an authorized BKI service agent for corrective action.
Cabinet does not heat at all.	Loose wire on heater circuit.	Contact an authorized BKI service agent for corrective action.
	Defective thermostat.	Contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
Cabinet has very slow heat up or recovery.	Improper power line voltage.	Contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
Cabinet will not come up to temperature	One or more heater elements not operating.	Contact an authorized BKI service agent for corrective action.
Product not cooked thoroughly	Cabinet not preheated.	Be sure to preheat the cabinet to 160 degrees before placing product in cabinet.



P.O. Box 80400, Simpsonville, S.C. 29680-0400, USA  
<http://www.bkideas.com>

Made and printed in the U.S.A  
LI0167/1104