



PW36, PW36I

Heater Proofer Instruction Manual

This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



The Heater-Proofer is an aluminum transport cabinet with heaters that function as a hot food holding cabinet and/or as a proofing cabinet for commercial kitchens.

- The heat drawer slides into place on the lower ledges of the heating cabinet.
- A power cord is provided and attached to the heat drawer through an access hole in the back of the cabinet.
- 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 to 9.
- The right thermostat knob controls the humidity from 1 to 9.
 - * Please see below for humidity and thermostat ranges for this unit.
- When the power switch is in the ON position, the circulating fan will run continuously until switched off. The heating element and the humidity control will only come on when the thermostats are set and it calls for it.

IMPORTANT SAFEGUARDS

WARNINGS

- Cabinet will hold food at a constant temperature
- This cabinet is not a cooking appliance

UNPACKING

1. Examine the interior and exterior to determine if any damage has occurred during delivery
2. Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet

INSTALLATION

1. Position unit on a stable, level surface
2. Plug the cord into any grounded 120-volt AC, 15 amps power supply dedicated breaker
3. It is highly recommended that only power supply cord provided be used
4. Do not operate with an extension cord

MAINTENANCE

NOTE: The equipment has been designed to require minimum maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards

1. Disconnect the cord from the outlet
2. To avoid damage, do not use abrasive cleaners or scouring pads
3. Non-toxic chemical cleaners or mild detergents are recommended for cleaning fixtures
4. Hosing or steam cleaning should not be necessary to keep fixtures clean and sanitary
5. Do not allow water or steam to come in contact with electrical components
6. Never power wash or steam clean the cabinet with the power drawer inserted

OPERATING INSTRUCTIONS

1. Push main power switch (ON/OFF rocker) to ON position
2. Push HEAT/PROOF switch to HEAT for heating ONLY
3. Turn HEAT thermostat knob fully clockwise for preheat
4. Allow 45 minutes for pre-heating, then turn thermostat to desired setting
5. Place water in the water pan filling to about $\frac{3}{4}$ full, for proofing
6. For proofing, push HEAT/PROOF switch to PROOF
7. Adjust the heat and humidity thermostat knob to control desired temperature and humidity. Allow 45 minutes for pre-heating



HEAT THERMOSTAT

- The controlling range is 80°F (26.6°C) to 185°F (85°C)
- The dial numbers 1 through 9, do not relate to a specific calibrated temperature
- Temperature settings must be obtained through familiarization with the unit
- The dial also has an OFF position to turn heater unit off

HUMIDITY THERMOSTAT

- To control humidity range from 30% to 95%, humidity settings must be obtained through familiarization with the unit
- The dial numbers 1 through 9 do not relate to a specific calibrated humidity
- The dial also has an OFF position to turn humidity off
- To maintain low heat range between 85°F (29.4°C) and 100°F (37.7°C), switch to proof mode and adjust heat knob to desired heat range
- Allow 45 minutes to pre-heat in proof cycle

TROUBLE SHOOTING

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 an instruction manual and 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 check list should provide a solution.
- Check to make sure "power cord" is firmly plugged into the wall outlet.
- Check circuit breaker of wall outlet and reset if necessary.

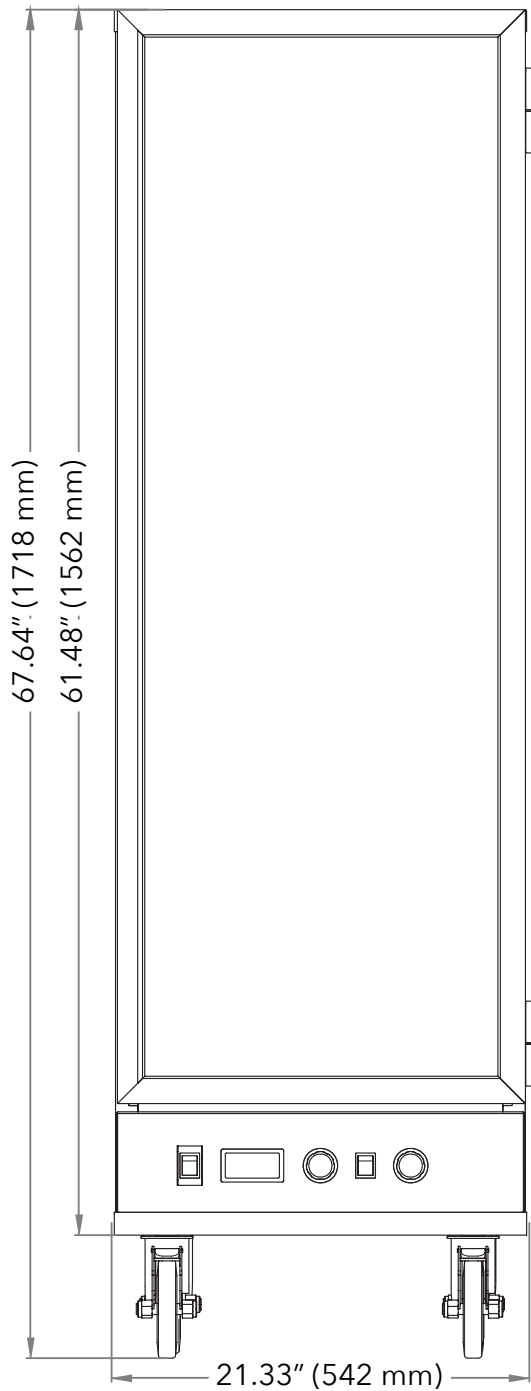
If unit fails to start, please do the following:

1. Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
 - * Loose or disconnected wires
 - * Black marks or burning on an components
 - * Loose heating elements.
2. 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.
3. If 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.
4. If temperature on "L.E.D. Thermometer" is not reading a constant temperature, it must be replaced along with its power supply transformer.

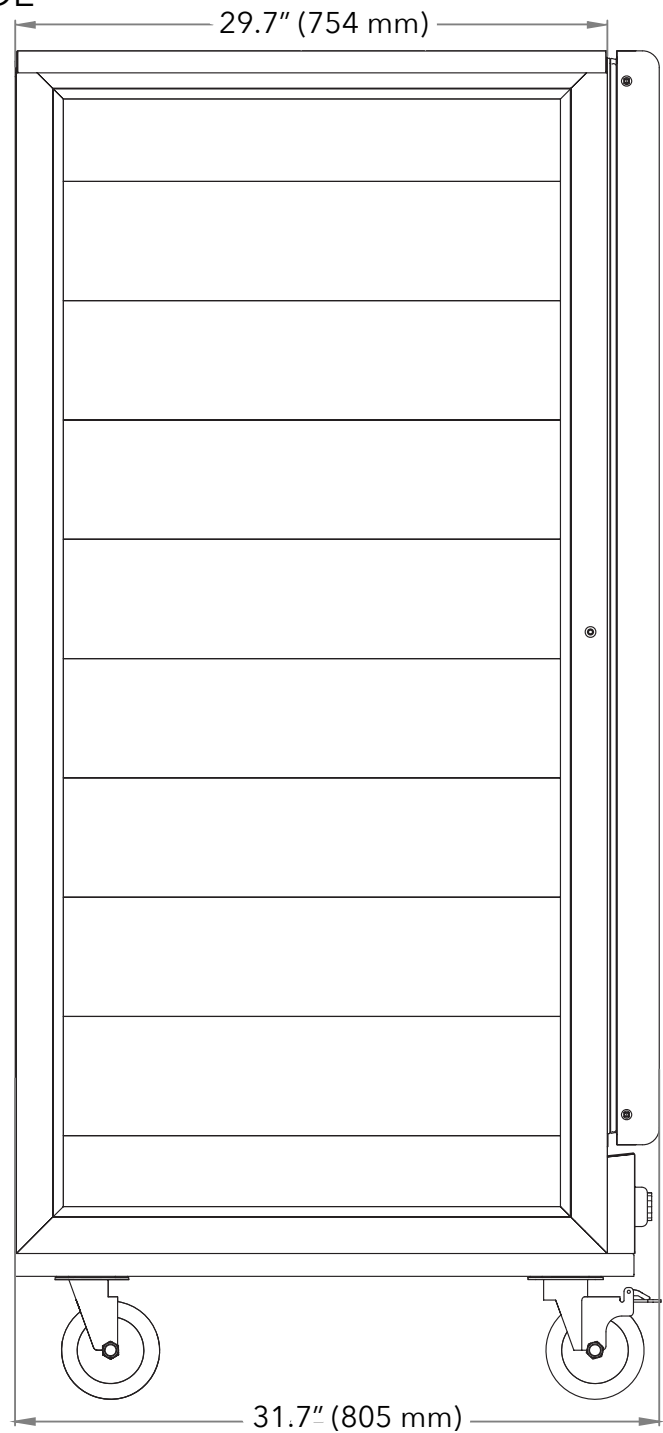


PRODUCT DRAWING

FRONT



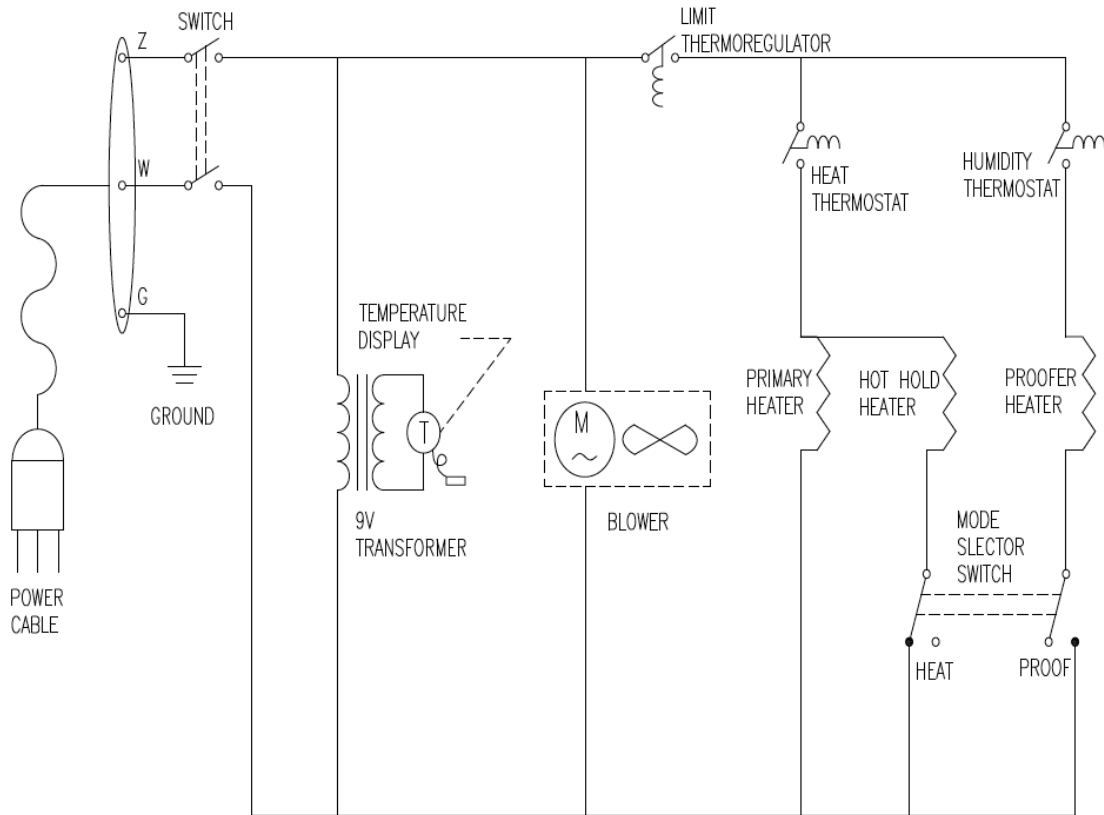
SIDE



SPECIFICATIONS

MODEL	DIMENSIONS (W*D*H) INCHES	INSULATION	DOOR	AMPS	VOLTAGE	HERTZ	WATTAGE
PW36	21.33" x 31.7" x 67.64"	No	Clear	12	120V	60Hz	1500W
PW36I	21.33" x 31.7" x 67.64"	Yes	Clear	12	120V	60Hz	1500W

CIRCUIT DIAGRAM



RECOMMENDED TEMPERATURE GUIDELINES FOOD HOLDING CHART

FOOD PRODUCT	COVERED OR UNCOVERED	TEMPERATURE °F (°C)	FOOD PRODUCT	COVERED OR UNCOVERED	TEMPERATURE °F (°C)
Biscuit	Uncovered	180°F (82.2°C)	Potatoes Mashed	Covered	175°F (79.4°C)
Broccoli	Covered	170 - 175°F (76.6-79.4°C)	Potatoes Scalloped	Covered	175°F (79.4°C)
Chicken Fried	Uncovered	180 - 185°F (82.2-85°C)	Pancakes	Covered	175°F (79.4°C)
Chicken Nuggets	Uncovered	175°F (79.4°C)	Pasta	Covered	180°F (82.2°C)
Chicken Whole	Uncovered	170 - 180°F (76.6-82.2°C)	Peas	Covered	170 - 175°F (76.6-79.4°C)
Corn on the Cob	Covered	170 - 175°F (76.6-79.4°C)	Pizza	Uncovered	175 - 180°F (79.4-82.2°C)
Croissants	Uncovered	175°F (79.4°C)	Roast Beef	Uncovered	170 - 180°F (76.6-82.2°C)
Egg Patties	Covered	180°F (82.2°C)	Roast Pork	Uncovered	170 - 180°F (76.6-82.2°C)
Fish Baked	Uncovered	175°F (79.4°C)	Strip Steak	Uncovered	160 - 170°F (71-76.6°C)
Fish Fried	Uncovered	180°F (82.2°C)	Turkey	Uncovered	170 - 180°F (76.6-82.2°C)
French Fries	Uncovered	185°F (85°C)	Vegetables Mixed	Covered	170 - 175°F (76.6-79.4°C)
Hamburgers	Covered	180°F (82.2°C)	Waffles	Covered	175°F (79.4°C)
Lasagna	Covered	185°F (85°C)			
Potatoes Baked	Uncovered	180°F (82.2°C)			



1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

WARRANTY EXCLUSIONS

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.