



BROASTER®

An American Tradition Since 1954

Perfect Hold™ Portable Holding Cabinet

Installation & Operating Manual



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number, (located on the side of the unit), voltage and purchase date of your Perfect Hold™ Portable Holding Cabinet in the spaces below. Please have this information available when calling for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Contact your authorized Broaster® distributor for assistance, or ...

The Broaster Company
2855 Cranston Road
Beloit, WI 53511-3991 USA

Phone: (800) 367-0645
(608) 365-0193

Fax: (608) 365-5158

E-mail: broaster@broaster.com

Web: www.broaster.com

Hours: 8:00 a.m. to 4:30 p.m. CT

INTRODUCTION

Perfect Hold™ Portable Holding Cabinets are designed to hold prepared foods for prolonged periods of time while maintaining that “just-made” quality. They provide the best environment for food products by regulating the air temperature while at the same time balancing the humidity level.

The Perfect Hold cabinet’s air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. This precise combination of heat and humidity creates a “blanket” effect around the food. The air flow rate enables the cabinet to rapidly recover temperature after opening and closing the door.

This manual provides the installation, safety, and operating instructions for your Perfect Hold Portable Holding Cabinet. We recommend that all installation,

operating, and safety instructions appearing in this manual be read prior to installation or operation of your unit. Safety instructions that appear in this manual after a warning symbol ⚠ and the words **WARNING** or **CAUTION** printed in bold face are very important. ⚠ **WARNING** means there is the possibility of serious personal injury or death to yourself or others. ⚠ **CAUTION** means there is the possibility of minor or moderate injury. **CAUTION** *without the symbol* signifies the possibility of equipment or property damage only.

Your Perfect Hold Portable Holding Cabinet is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT! Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

- ⚠ Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.
- ⚠ To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.
- ⚠ For safe and proper operation, unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.
- ⚠ To prevent any injury or damage to the unit do not pull unit by power cord.
- ⚠ To prevent any injury, discontinue use if power cord is frayed or worn.
- ⚠ To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.
- ⚠ Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.
- ⚠ If service is required on this unit, contact your authorized Broaster® distributor, or The Broaster Company's Service Department at 800-367-0645 or 608-365-0195; fax 608-365-5158.
- ⚠ This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only authorized Broaster® service agents and Genuine Broaster® Parts when service is required.

⚠ WARNINGS

- ⚠ Genuine Broaster® Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Broaster® equipment. It is therefore essential to use Broaster® Replacement Parts when repairing Broaster® equipment. Failure to do so may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.
- ⚠ Rags or papers containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soaked papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

⚠ CAUTIONS

- ⚠ To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.
- ⚠ This unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is constant and is a minimum of 70° F (21° C).
- ⚠ The unit must be transported in an upright position.

CAUTIONS

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to soil accumulation.

MODEL DESCRIPTION

The Perfect Hold™ Portable Holding Cabinet has a stainless steel finish (all sides) and features thermostatically controlled heat, a digital temperature readout, and a large, insulated, aluminum-framed stainless steel door. The access door can be hinged left or right. Electrical components, and controls are easily accessible. Units are made portable by swivel casters with wheel locks. An attached 6" (1829 mm) power cord and plug is standard.

All units have a standard single door. Stainless steel angle slides are included which will accommodate seven 12" x 20" (305 x 508 mm) food pans or 18" x 26" (457 x 660 mm) sheet pans on 3" (76 mm) centers.

Note: This unit has earned the Energy Star®. Products that earn the ENERGY STAR® prevent greenhouse gas emissions by meeting strict energy efficient guidelines set by the U.S. Environmental Protection Agency and the U.S. Department of Energy.

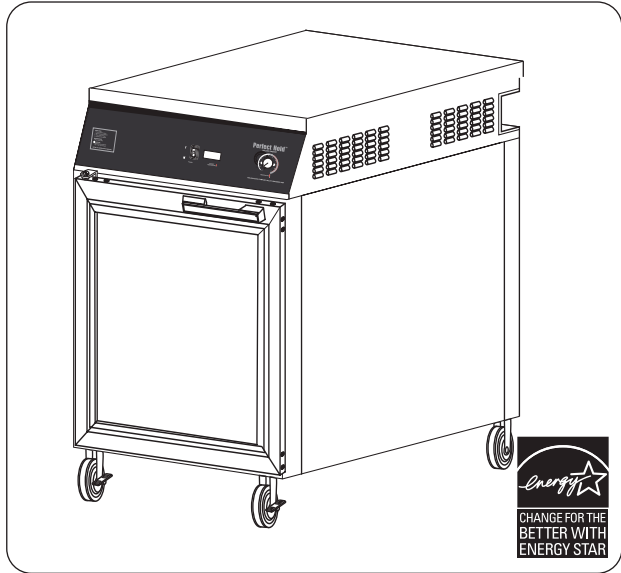



Figure 1. Perfect Hold™ Portable Holding Cabinet

ELECTRICAL RATING CHART

| Model | Voltage | Hertz | Watts | Amps | Plug Configuration | Shipping Weight |
|--|--------------|-------|-------|------|--------------------|------------------|
| Perfect Hold  | 120 | 60 | 1447 | 12.0 | NEMA 5-15P* | 168 lbs. (76 kg) |
| | 220 | 50 | 1447 | 6.6 | CEE 7/7 Schuko | 168 lbs. (76 kg) |
| | 240 | 50 | 1447 | 6.0 | BS-1363 | 168 lbs. (76 kg) |
| | 240 | 50 | 1447 | 6.0 | AS-3112 | 168 lbs. (76 kg) |
| | 220-230 (CE) | 50 | 1447 | 6.6 | CEE 7/7 Schuko | 168 lbs. (76 kg) |
| | 230-240 (CE) | 50 | 1447 | 6.0 | BS-1363 | 168 lbs. (76 kg) |

* NEMA 5-20P for Canada

The electrical information in the shaded areas pertains to **Export models only**.

PLUG CONFIGURATION

Units are supplied from the factory with an electrical cord and plug installed. Plugs are supplied according to the applications as shown in Figure 2.

⚠ WARNING

Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.

⚠ WARNING

To prevent any injury or damage to the unit do not pull unit by power cord.

⚠ WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

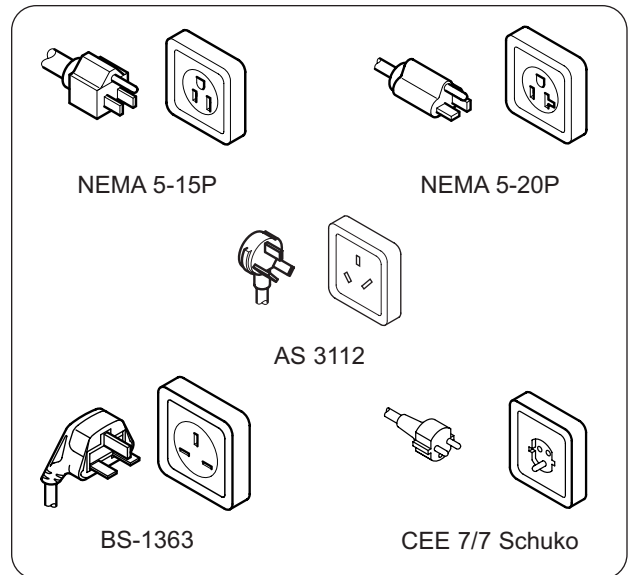


Figure 2. Plug Configurations

SPECIFICATIONS

DIMENSIONS

| Model | Width (A) | Depth (B) | Height (C) |
|--|---------------------|---------------------|---------------------|
| Perfect Hold | 22-3/4" (578 mm) | 29-1/2" (749 mm) | 35-1/8" (892 mm) |
| Top Surface: 22-3/4"W x 25-7/8"D (578 x 657 mm) Cabinet Opening: 18-1/4"W x 22-1/8"H (464 x 562 mm) | | | |

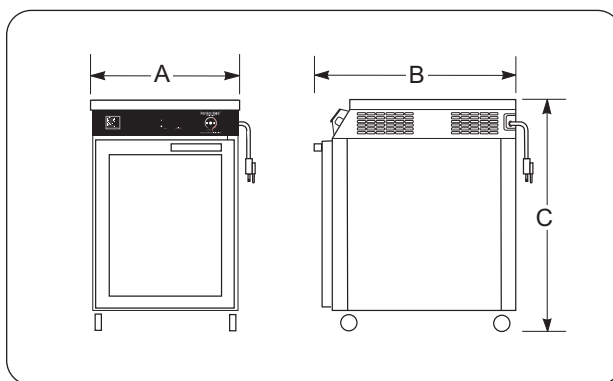


Figure 3. Overall Dimensions

INSTALLATION

Perfect Hold™ Portable Holding Cabinets are shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the cabinet.

1. Remove unit from box.
2. Remove information packet. **To prevent delay in obtaining warranty coverage, fill out and mail in the warranty card.**
3. Remove tape and protective packaging from all surfaces of unit. Remove Rack Slide Assembly.
4. Install the handle(s) to the access door(s). (See Figure 4.)

5. Carefully lay the unit on its side. Thread one leg or mount caster using hardware provided onto the cabinet bottom and tighten securely. (See Figure 4.) Return cabinet to the upright position.

NOTE: Place a piece of cardboard between the cabinet and floor to prevent marring the cabinet finish.

6. Unpack the adjustable steel rack slides from the carton, and install them to the rack as shown in Figure 4. Make sure the bottom shoe of each rack faces outward.

NOTE: If installing the optional Stacking Kit, see ACCESSORIES for installation instructions.

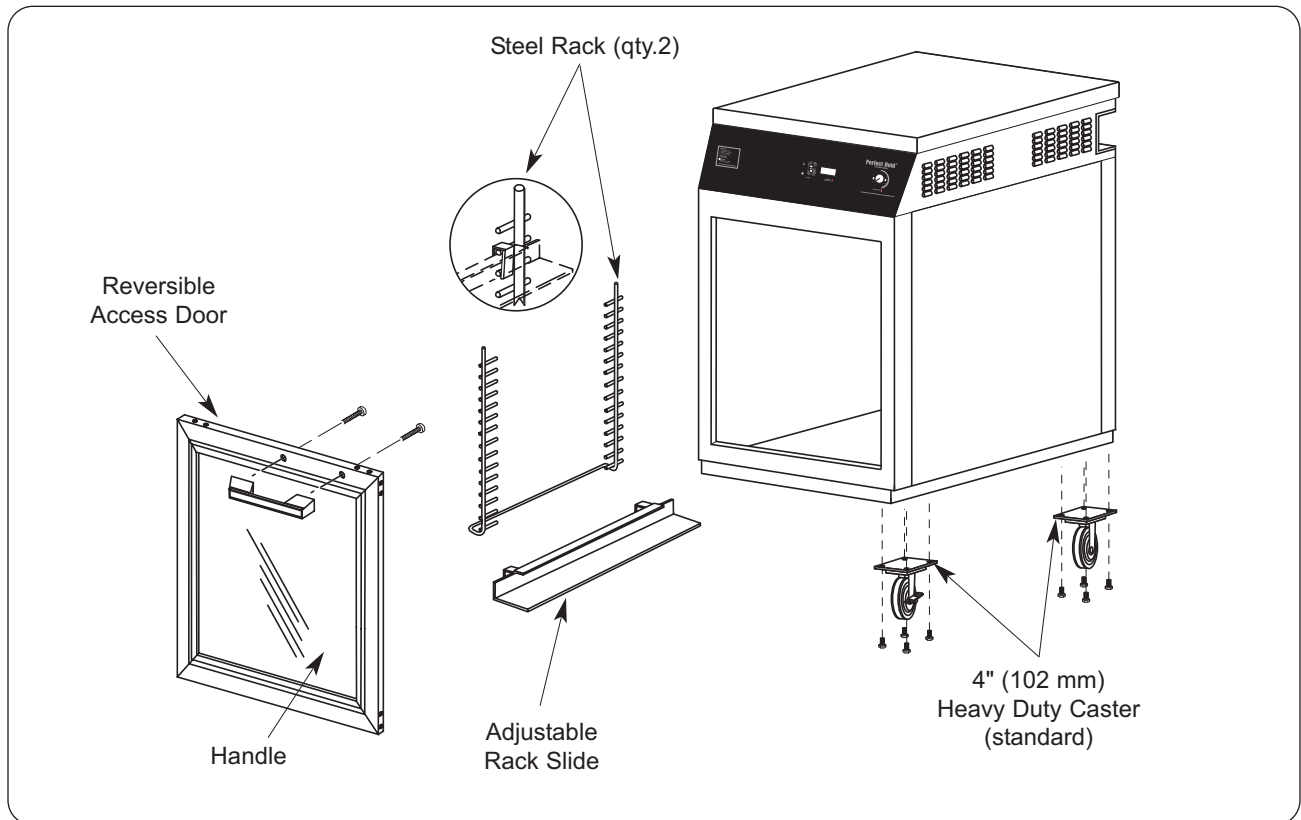


Figure 4.

REVERSIBLE ACCESS DOOR

Doors are shipped from the factory mounted on the cabinet left side, opening from the right. Doors can be reversed to open from the left, as follows:

1. Remove screws securing door to hinges. (See Figure 5.)
2. Remove the screws securing hinges to cabinet.
3. Remove screw plugs from right side of cabinet and insert in left side.
4. Rotate the door 180° and install on the right side using the original mounting hardware.

NOTE: Nylon washers must be reinstalled between door and hinge.

LOCATION

⚠ WARNING

For safe and proper operation, the portable holding cabinet must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ CAUTION

The unit must be transported in an upright position.

⚠ CAUTION

To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is constant and is a minimum of 70°F (21°C).

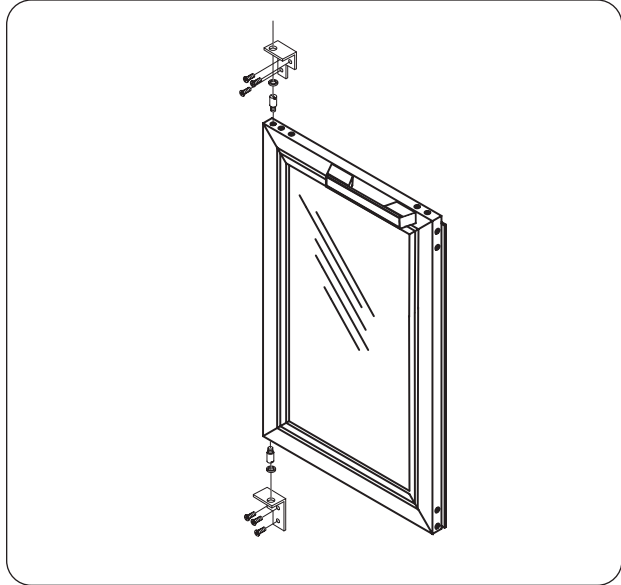


Figure 5. Reversible Access Door



Figure 6. Control Panel

1. Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. See SPECIFICATIONS (page 3) for details.
2. Turn the Power Switch on the control panel to the ON position.
3. Set the Temperature Control to the desired level. See the *FOOD HOLDING GUIDE* (page 8) for recommendations.
4. Allow 30 minutes to preheat. The unit is then ready to hold foods at the temperature selected.

⚠ WARNING

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

NOTE: Temperature settings may vary depending upon product make-up and consistency. The cabinet temperature indicator displays the lowest temperature point inside the cabinet, not the product temperature.

OPERATION

FOOD HOLDING GUIDE

The recommended setting for Genuine Broaster® products is 4.5 to 5. This will maintain Genuine Broaster Chicken® above 145° F to 150° F at all times. To assure a crisp product, louvers in the front door should be half to fully open, due to moisture content of product.

For optimal quality, do not hold product for more

than 2 hours. If you still have product in the unit past the recommended holding time, use product in leftover recipes. **DO NOT** sell old product at a discount or give away – even to employees. The taste of that lesser quality product will remain with those who tasted it regardless of the price paid for it. That discounted product could cost hundreds of dollars in lost sales.

GENERAL

Perfect Hold™ Portable Holding Cabinets are designed for maximum durability and performance, with minimum maintenance.

 **WARNING**

To avoid any injury, turn the power switch OFF, unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

 **WARNING**

To prevent any injury, discontinue use if power cord is frayed or worn.

CLEANING

To preserve the bright finish of the unit, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Food pans should be removed and washed. Stubborn stains may be removed with a good stainless steel cleaner or a non-abrasive cleaner. Hard-to-reach areas should be cleaned with a small brush and mild soap.

 **WARNING**

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.

 **CAUTION**

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit's cabinet, marring its appearance and making it susceptible to soil accumulation.

Clean the glass door using a common glass cleaner.

NOTE: This unit's blower motor is permanently lubricated and requires no maintenance.

MAINTENANCE

SERVICE AND PARTS

 **WARNING**

If service is required on this unit, contact your authorized Broaster distributor or contact The Broaster Company's Service Department at 800-367-0645 or 608-365-0193; fax 608-365-5158.

 **WARNING**

This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Broaster® Service Agents and Genuine Broaster® Parts when service is required.

 **WARNING**

Genuine Broaster® Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Broaster® equipment. It is essential to use Broaster® Replacement Parts when repairing Broaster® equipment. Failure to use Broaster® Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

STACKING KIT

A special stacking bracket is available for stacking one Perfect Hold unit on top of another Perfect Hold unit. The stacking hardware secures the top unit to the bottom unit.

1. Carefully lay top unit upside down.

NOTE: Place a piece of cardboard between the cabinet and floor to prevent marring the cabinet finish.

2. Attach stacking bracket to underside of top unit using hardware supplied. (See Figure 7.)
3. Turn top unit right side up and carefully place onto the bottom unit (at least two people required).
4. Secure two units by installing two screws on the rear of the unit through the stacking bracket and into the holes on the back of the bottom unit. (See Figure 7.)

DUMP TOP ACCESSORY

A dump top accessory is available. This accessory allows the top surface of the Perfect Hold unit to be used as a dump station for cooked product, providing additional functionality while making it an even more valuable component to place next to your Broaster® pressure fryer.

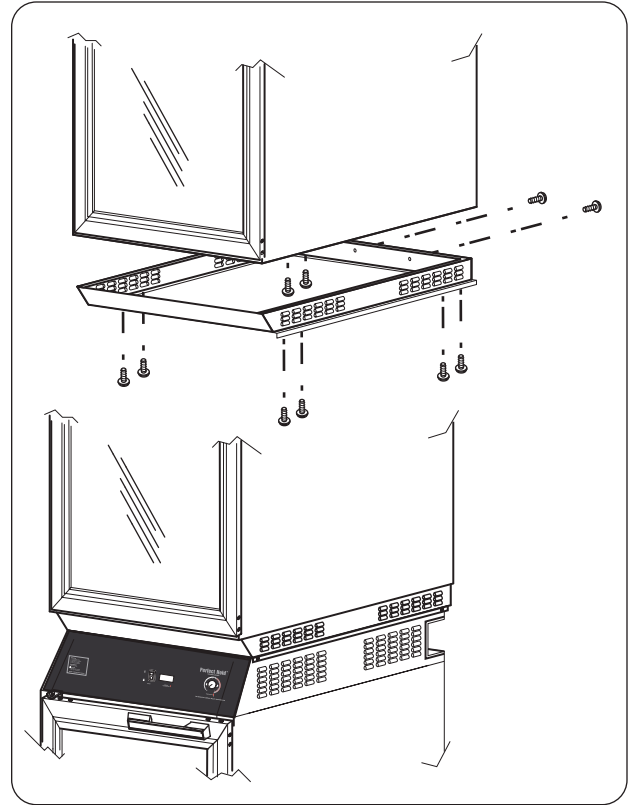


Figure 7. Stacking Kit

BROASTER® LIMITED WARRANTY

Subject to the terms and conditions of this warranty, The Broaster Company (Company) warrants that all equipment and parts manufactured or sold by the Company and purchased new from an authorized Company distributor are free from defects in material and workmanship for a period of one year. The warranty period begins at the date of installation or one year from the date of manufacture, whichever occurs earlier. To qualify for warranty coverage, all units must be installed by a qualified installer under supervision by an authorized distributor in accordance with applicable laws and regulations. Warranty coverage is extended to the original purchaser only and is void if the equipment is resold or relocated. If an authorized Company distributor is notified of a warranty claim during the warranty period, the Company will at its option replace, recondition, or repair at its factory any part or parts of the equipment which the Company judges defective, provided the equipment has been subjected to normal usage, properly installed, operated and serviced in accordance with Company operating instructions, and there is no evidence of accident, alteration or abuse of the equipment or the use of unauthorized repair methods. All parts replaced under this warranty carry only the unexpired term of the warranty.

Service under this warranty shall be furnished only by an authorized Company distributor. The Company does not send service representatives to furnish warranty service. Your authorized Company distributor should be contacted for warranty service.

This warranty covers parts only and does not cover labor charges, transportation charges, or other expenses in the connection with warranty service, which are the obligation of the owner unless otherwise specified in the original sales contract between the purchaser and the authorized Company distributor from which the equipment is purchased. Please refer to that contract for coverage as to those charges.

The foregoing warranty is made in lieu of all other warranties, express or implied, and the Company specifically disclaims any implied warranties of merchantability or fitness for a particular purpose. The Company's full obligation under this warranty, and the purchaser's sole remedy shall be limited to replacement, reconditioning, or repair as specified above.

IN NO EVENT SHALL THE COMPANY BE LIABLE TO THE ORIGINAL OWNER OR ANY OTHER PERSON FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THE EQUIPMENT COVERED HEREBY, WHETHER ARISING FROM BREACH OF WARRANTY, STRICT LIABILITY OR OTHERWISE.

The Company reserves the right to change or improve its products in any way without obligation to alter products previously manufactured.

Used Company equipment or Company equipment not purchased from an authorized Company distributor carries no warranty express or implied.



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