

OPERATION INSTRUCTIONS

All Lockwood Proofer Cabinets

Power Requirements: Standard Grounded 110-120 volt outlet (AC).

For Use as a Holding Cabinet:

Cabinet is to hold already **heated** foods, not to heat cold foods.

Note: Numbers do not represent actual temperatures. Temperatures will vary depending on the amount of product inside the cabinet, ambient temperature, amount of time the door is open and closed, and whether cabinet is insulated or non-insulated. Allow at least 30 minutes to reach desired temperature.

Flip "Proof/Hold" switch to the "Hold" position. This will activate the two air/heat elements inside the unit. The element in the water pan does not turn on in the "Hold" mode. Turn the temperature dial to 7 or 8 to start and then, adjust dial to the appropriate number for your usage. Set the thermostat (marked temperatures) to your desired holding temperature.

*Each situation is different. You will need to adjust the dial to your own specifications.

Non-Insulated Cabinets-Can hold to approximately 150 degrees F

Insulated Cabinets-Can hold to approximately 175 degrees F

For use as a Proofing Cabinet:

For best results, preheat cabinet to approximately 90 degrees-100 degrees F.

Note: Both humidity and temperature dials must be "ON" for proofing. It is possible for humidity to override temperature if humidity is set very high and temperature set low.

Make sure to fill the water pan with enough water to cover the element. **WARNING!!! DO NOT** touch water when in use. Water will become extremely hot! **Distilled water is recommended** (tap water will leave residue which can cause build up on the element and can cause the temperature to fall). Check water level periodically. The element will not be damaged should the water level fall below this level. However, no humidity will be produced. Pre-heat cabinet by having "Proof/Hold" switch on "Hold" with temperature on high. When temperature reaches approximately 90 degrees-100 degrees F flip the "Proof/Hold" switch to "Proof" and turn down the temperature setting. Turn the humidity dial to 7 or 8 and the temperature dial to 4 to start. The immersible element in the water pan will be activated. Once an internal temperature in your desired range is achieved and humidity begins to condense on the inside, maximum humidity has been reached. Turn both dials to the appropriate number for your usage. Setting the humidistat any higher will only cause more water to condense, run down the interior of the cabinet and drain from the cabinet. If this occurs, simply adjust the humidistat to a lower setting and/or turn up the heat. Lowering humidity will correct this condition without altering % of relative humidity.