



T E S T O U R M E T A L ™

HOT FOOD BOXES
VENDING / ROOM SERVICE / DELIVERY
OPERATION / SERVICE MANUAL

451 E COUNTY LINE ROAD
MOORESVILLE, IN 46158
PH: 317-831-7030
FX: 317-831-7036
www.secoselect.com

T E S T O U R M E T A L ®



Made in the USA

800-733-8073

www.affinis.biz

KEEP THIS MANUAL FOR REFERENCE

Thank you for choosing SecoSelect. You have selected the finest “Hot Food Box” available. Please read this manual carefully prior to using your “Hot Food Box”. Proper operation and cleaning are essential for your satisfaction and safety.

Upon receipt of your cabinet please check for visual or hidden shipping damage. If damage is found contact the freight carrier immediately.

TABLE OF CONTENTS

	Page
Freight Damage Claims	3
Installation Instructions	4
Cleaning Instructions	5
Operating Instructions	6
Troubleshooting	9
Parts List	10
Wiring Schematics	11
Equipment Warranty.....	14



PLEASE INSPECT YOUR HOT BOX
FOR FREIGHT DAMAGE

SecoSelect has carefully inspected and packaged this equipment prior to leaving our factory. We cannot assume responsibility for damage or loss incurred in transit. The carrier assumes full responsibility for this shipment being in good order when it is delivered, accepted and signed for by you the customer.

At the time of delivery, visible damage or loss must be noted on the freight bill or express receipt and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier. It is your responsibility, the customer, to file the claim.

Concealed loss or damage means loss or damage that does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the carton may not show external damage. When the damage is discovered during the unpacking of the product, make a written request for inspection by the carrier within fifteen (15) days of the delivery date. The carrier will provide you with the proper form. It is very important to keep all cartons, packing materials and skids for the agent's inspection. If at all possible take a picture of any suspected damage.

**DO NOT RETURN DAMAGED MERCHANDISE TO SECOSELECT.
FILE YOUR CLAIM WITH THE CARRIER.**



CAUTION HIGH VOLTAGE

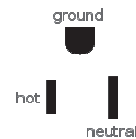
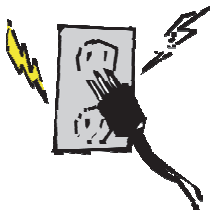
INSTALLATION INSTRUCTIONS

Your Hot Food Box has been carefully tested, calibrated, inspected and packaged at the factory. This unit is practically plug and play and requires no removal of panels or screws. Removal of panels may result in electrical shock or damage to the equipment and must be performed by a qualified technician.

Installing the Equipment:

No installation is necessary for your Hot Food Box. Prior to use, carefully remove all crating, cardboard and packaging material from the unit.

Your Hot Food Box comes from SecoSelect fully equipped with the proper cord and plug. Simply plug your cabinet into a properly sized and grounded power source receptacle. Your cabinet should now be ready for use.



CAUTION: NEVER remove the ground pin on the plug!! Severe electrical shock, personal injury and equipment damage may result. Additionally, tampering with the power cord will result in voiding the factory warranty on your Hot Food Box.

The area surrounding your Hot Food Box should be kept free and clear of all combustible materials.

Place the equipment in a dry area that is easily accessible for service.

CLEANING INSTRUCTIONS

Your Hot Food Box is manufactured using the finest commercial materials available. Even the finest materials, however, can be damaged by improper cleaning. DAILY cleaning will help keep your cabinet sanitary, eliminate the need to remove excessive food product, and extend the life of your investment.

Clean all stainless steel surfaces with a mild, non-chlorinated detergent and warm water. Once clean, wipe dry with a soft cloth. To remove excessive buildup of food product, use a plastic scouring pad. Always clean the surfaces by rubbing in the grain direction of the stainless steel.



NEVER use chlorinated or other caustic cleaners. These cleaners will cause corrosion.



NEVER use steel wool pads. They will reduce the passivity of the stainless steel surface and cause corrosion. Also, tiny particles of the steel wool pads can become impregnated in the grain of the stainless steel and cause the appearance of rust.



NEVER use excessive water, spray wash, or steam clean the equipment. These processes will cause damage to the internal electrical components. Such practices can cause an electrical short in the internal electrical components resulting in equipment failure, bodily injury, or even death.

Cleaning while the cabinet is warm (NOT HOT) will help make the cleaning process easier well.

Operation Instructions for Hot Food Box

R4 shown



Operating Instructions for “R” Series

Your “Hot Food Box” has been fully tested and calibrated at our factory. The internal thermostat has been calibrated to 200° F for optimum transporting performance. Therefore, start up is easy. Simply plug your Hot Food Box into any 120 volt power source and turn it on.

Preheating is essential for maintaining maximum efficiency and food quality. Be sure your Hot Food Box is empty of food product while preheating. Preheat for forty-five minutes to one hour then add the food to be held or transported.

For the best holding results the temperature of the food being held and the temperature of the box should be relatively equal. If they are equal there will be no physical change in the looks or the smell of the food during the holding period. This is important when trying to hold crispy foods or crusts that may come out of an oven or deep fryer at a temperature of 350° F or hotter. Such food should be allowed to cool down to approximately 200° F (the temperature of the box) prior to placing the food product in the unit. This will minimize the physical changes in the food.

Transportation: Use caution when transporting. To transport, simply turn the unit off and unplug it from the electrical power source. Keep the doors closed while transporting food.

An optional 12 volt heating system is available to maintain temperature while transporting food. If your Hot Food Box is equipped with a 12 volt heating option simply plug it into any 12 volt power supply.

Note: Product should already be at serving temperature prior to placing into cabinet

Operation Instructions for Hot Food Box

S1
HAWKER BOX



R19GD
HOT FOOD BOX



Operating Instructions for “S1” and “R19GD”

Your “Hot Food Box” has been fully tested and calibrated at our factory. When the control knob is set on 8 the box has been calibrated to 200° F for optimum transporting performance. Each number on the dial roughly equates to 25 degrees. Therefore 7 equals 175°, 9 equals 225° and so on.

Start up is easy. Simply plug your Hot Food Box into any 120 volt power source and turn it on.

Preheating is essential for maintaining maximum efficiency and food quality. Be sure your Hot Food Box is empty of food product while preheating. Preheat for forty-five minutes to one hour then add the food to be held or transported.

For the best holding results the temperature of the food being held and the temperature of the box should be relatively equal. There will be no physical change in the looks or the smell of the food during the holding period. This is important when trying to hold crispy foods or crusts that may come out of an oven or deep fryer at a temperature of 350° F or hotter. Such food should be allowed to cool down to approximately 200° F (the temperature of the box) prior to placing the food product in the unit. This will minimize the physical changes in the food.

Transportation: Use caution when transporting. To transport, simply turn the unit off and unplug it from the electrical power source. Keep the doors closed while transporting food.

An optional 12 volt heating system is available to maintain temperature while transporting food. If your Hot Food Box is equipped with a 12 volt heating option simply plug it into any 12 volt power supply.

Note: Product should already be at serving temperature prior to placing into cabinet.

Operation Instructions for Hot Food Box

S1S

CANNED FUEL

HAWKER BOX



R4S

CANNED FUEL

HOT BOX



Operating Instructions for canned fuel models

Your “Hot Food Box” has been fully tested at our factory.

Start up is easy. Simply place a canned fuel canister in your Hot Food Box drawer and light the fuel. Close the drawer and let the unit preheat.

Preheating is essential for maintaining maximum efficiency and food quality. Be sure your Hot Food Box is empty of food product while preheating. Preheat for forty minutes prior to adding the food to be held or transported.

For the best holding results the temperature of the food being held and the temperature of the box should be relatively equal. There will be no physical change in the looks or the smell of the food during the holding period. This is important when trying to hold crispy foods or crusts that may come out of an oven or deep fryer at a temperature of 350° F or hotter. Such food should be allowed to cool down to approximately 200° F (the temperature of the box) prior to placing the food product in the unit. This will minimize the physical changes in the food.

Transportation: Use caution when transporting. Simply extinguish the flame and keep the doors closed while transporting food.

Note: Product should already be at serving temperature prior to placing into cabinet.

TROUBLE SHOOTING GUIDE

The following is intended to provide a guide for trouble shooting procedures and covers some of the more common problems with the equipment. Service should only be performed by an authorized service agent.

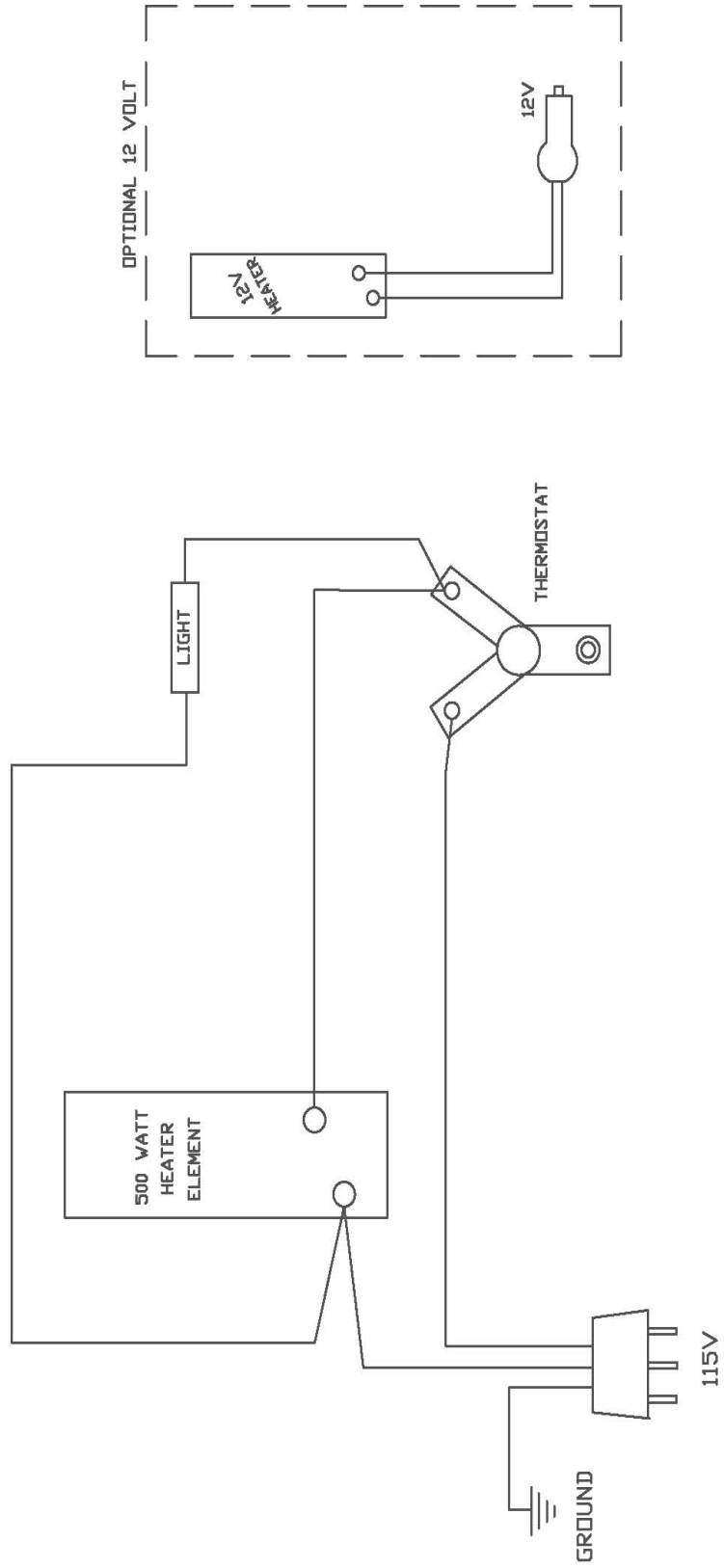


WARNING: Turn the main disconnect switch to off and or unplug the power cord from the receptacle before attempting to repair the equipment.

PROBLEM	POSSIBLE CAUSE
Equipment is completely dead	Cabinet is not turned on. Cabinet is not plugged in. Blown fuse or circuit breaker. Defective on/off switch
The circuit breaker trips as soon as the equipment is turned on.	Check for short circuit to ground. Check heater element lead for shorts. Check for short on the control panel.
The circuit breaker trips after the unit is operating for several minutes.	Fuse or breaker is under sized. Defective fuse or circuit breaker. Defective heating element
Controller calls for heat but unit will not get hot.	Loose heating element wire. Defective heater element. Defective controller
Unit heats, icon does not come on heater does not reach temperature.	Call factory service department for advice.
Unit gets too hot.	Adjust thermostat
Unit does not get hot enough.	Adjust thermostat

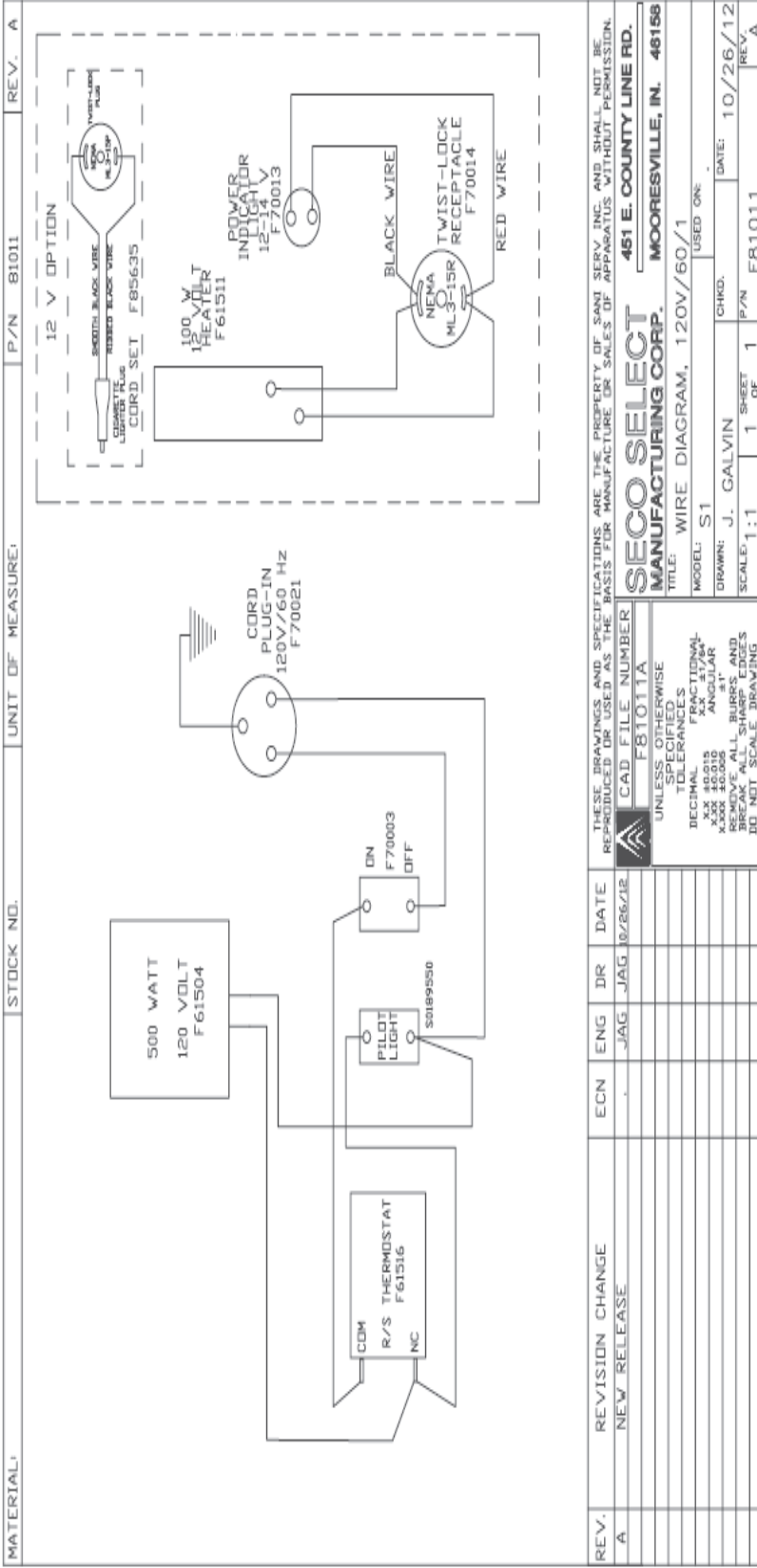
REPLACEMENT PARTS MANUAL FOR SECOSELECT CABINETS

PART NUMBER	PART DESCRIPTION	S1 SERIES	R SERIES	RGD SERIES	H3 SERIES
F58001	GASKET (ORDER IN INCHES)	X	X	N/A	X
F58007	RUBBER FEET	X	X	N/A	X
F65065	UPPER DOOR LATCH	X	X	N/A	X
F61516	THERMOSTAT 60° TO 250°	X	N/A	X	N/A
F65064	LOWER DOOR LATCH	X	X	N/A	X
F65063	TOP HANDLE CLEAT	X	X	X	X
F65062	TOP HANDLE	X	X	X	X
F65061	SIDE LIFT HANDLES	X	X	X	X
F61502	BI METAL THERMOSTAT	N/A	X	N/A	X
F61503	BI METAL THERMOSTAT KNOB	N/A	N/A	N/A	X
F61504	500 WATT 120 VOLT HEATER ELEMENT	X	X	X	X
F65080	TIE DOWN RING	X	N/A	N/A	N/A
F61534	THERMOSTAT DIAL OVERLAY	X	N/A	X	N/A
F61519	THERMOSTAT KNOB INSERT	X	N/A	X	X
F70006	CORD & PLUG 120 VOLT 15 AMP	N/A	X	X	X
F70007	REMOVABLE 120 VOLT POWER CORD	X	OPT	OPT	OPT
F65510	SHOULDER STRAP	X	N/A	N/A	N/A
F70003	ON OFF SWITCH	X	OPT	OPT	OPT
F70013	12VOLT POWER LIGHT	OPT	OPT	OPT	OPT
F70002	12 VOLT FEMALE TWIST LOCK PLUG	OPT	OPT	OPT	OPT
F70008	12 VOLT POWER CORD WITH SWITCH	OPT	OPT	OPT	OPT
F61511	12 VOLT 100 WATT HEATER ELEMENT	OPT	OPT	OPT	OPT
S0189550	PILOT LIGHT ROUND	X	X	X	X
F70014	12 VOLT MALE TWIST LOCK PLUG	OPT	OPT	OPT	OPT
64420	LID KNOB	X	X	X	X
F85621	DOOR VENT COVER	X	X	X	X



Wiring Schematic: Hot Boxes with Bi-Metal Thermostats

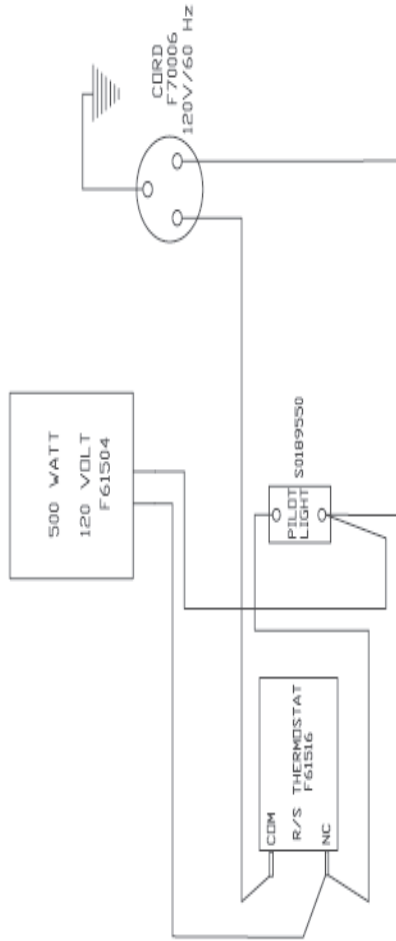
R4, R19, and H3 Models



REV.	REVISION CHANGE	ECN	ENG	DR	DATE	THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF SANI SERV, INC. AND SHALL NOT BE REPRODUCED OR USED AS THE BASIS FOR MANUFACTURE OR SALES OF APPARATUS WITHOUT PERMISSION. SECO SELECT MANUFACTURING CORP. 461 E. COUNTY LINE RD. MOORESVILLE, IN. 46156
A	NEW RELEASE		JAG	JAG	8/26/12	CAD FILE NUMBER F81011A UNLESS OTHERWISE SPECIFIED: DECIMAL FRACTIONAL TOLERANCES XX .0015 ANGULAR XXX .0005 REPAIR ALL SURFACES AND DO NOT SCALE DRAWING
						MODEL: S1 DRAWN: J. GALVIN TITLE: WIRE DIAGRAM, 120V/60/1 USED ON: - CHECKED: - DATE: 10/26/12 SCALE: 1:1 1 SHEET OF 1 P/N F81011 REV. A

Wiring Schematic: Hot Boxes with Mechanical Thermostats

S1 Hawker Box Models



REV.	REVISION CHANGE	ECN	ENG	DR	DATE	THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF SANI SERV INC. AND SHALL NOT BE REPRODUCED OR COPIED FOR ANY OTHER PURPOSES WITHOUT PERMISSION.
A	NEW RELEASE		JAG	JAG	10/26/12	451 E. COUNTY LINE RD. MOORESVILLE, IN. 48158
						SECO SELECT MANUFACTURING CORP.
						MODEL: R19GD DRAWN: J. GALVIN SCALE: 1:1
						TITLE: WIRE DIAGRAM, 120V/60/1
						USED ON:
						DATE: 10/26/12
						REV. A

Wiring Schematic: Hot Boxes with Mechanical Thermostats

R19GD Pizza Box Models

SecoSelect Original Equipment Limited Warranty

SecoSelect warrants all equipment manufactured by SecoSelect, and supplied to the original purchaser, to be free from defects in material and workmanship. This warranty is non-transferable and applies only to the original purchaser (the customer).

For equipment shipped within the United States, all parts are warranted for twelve (12) months from date of installation or eighteen (18) months from the date of manufacture. Labor is warranted for (12) months from the date of installation. No warranty is provided by SecoSelect on any Economy series racks or on any equipment shipped outside the contiguous United States and Canada.

This Expressed Limited Warranty does not apply to; shipping damage, improper storage of the equipment prior to and after installation, misuse of the equipment (use of the equipment for purposes for which the equipment was not designed), abuse, improper voltages, electrical power spikes, improper environmental conditions, improper installation, normal wear, alterations to the equipment not approved by SecoSelect, failure to maintain the equipment in accordance with SecoSelect's preventative maintenance requirements, fire, floods, acts of God, acts of terrorism or other causes beyond the control of SecoSelect. Also not covered under warranty are equipment failures due to improper water quality or improper cleaning, including but not limited to cleaning with harsh chemicals. Excessive labor (more than ½ hour) required to access SecoSelect equipment built into cabinets, tables or structures by others is not covered under the labor warranty. This limited warranty does not apply to equipment supplied by third parties and installed into SecoSelect's equipment. No claims can be made under this warranty agreement for direct, special, incidental, or consequential damages, including but not limited to spoilage of products for any reason, or system failure.

Preventative maintenance and adjustments are not covered under warranty which include, but are not limited to, cleaning of refrigeration coils lubrication of casters or the adjustment of hinges, thermostats and springs. Warranty repairs will be performed during regular working hours. Overtime premiums will be charged back to the customer. SecoSelect's warranty is limited to repair or replacement at SecoSelect's discretion.

If upon inspection by SecoSelect or one of its Authorized Service Agents, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, or has not been properly maintained, the warranty will be void.



TEST OUR METAL™

**451 E COUNTY LINE ROAD
MOORESVILLE, IN 46158
PH: 317-831-7030
FX: 317-831-7036
www.secoselect.com**



800-733-8073

www.affinis.biz

Made in the USA

2/10/2016 PT# F82002