



T E S T O U R M E T A L ™

T E S T O U R M E T A L ®

ALUMINUM PROOFING AND HOLDING CABINETS

OPERATION / SERVICE MANUAL

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



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 mobile heated cabinet available. Please read this manual carefully prior to installation. Proper installation, operation and cleaning are essential for your satisfaction and safe operation.

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.....	15



PLEASE INSPECT YOUR OVEN
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

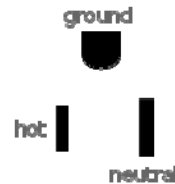
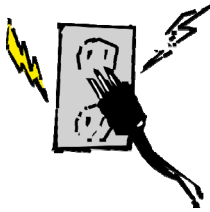
INSTALLATION INSTRUCTIONS

Your equipment 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:

Prior to installation, carefully remove all crating, cardboard and packaging material from the unit.

Your cabinet 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 cabinet

The area surrounding your heated cabinet 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 SecoSelect cabinet 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 EC Series Cabinets



SecoSelect Model HA-1750

Proofer and Heater Combination

SecoSelect Model HA-1250

Heater only

Start-up Instructions:

Your SecoSelect cabinet has been fully tested and calibrated at the SecoSelect factory. There is no complicated start up procedure required. Simply plug the unit into any 120 volt electrical power source. The power light will illuminate any time power is being supplied to the unit. It will only cease when the unit is unplugged.

Model HA-1750

The HA-1750 unit is designed with two separate heating systems. A 1250 watt heating system is located in the flue stack and a 500 watt heater is mounted under the water pan.

When the master switch is set to the heat position both heating systems and the blower will be operating. This setting should be used to obtain holding temperatures above 110° Fahrenheit. Since higher temperatures prevent yeast from rising **DO NOT** use this setting to proof.

When the master switch is set to the proof position only the pan heater will be operational. The cabinet is preset for a temperature between 95° and 105° Fahrenheit. Since lower temperatures will not kill bacteria, this setting should be used to proof only.

Heating

To use your cabinet for holding prepared foods, the cabinet may be run wet (with water in the pan) or dry. The cabinet will obtain higher temperatures when run dry, however it will not cause any harm to run it with water in the pan.


With the thermostat in the off position flip the master switch to the heat position. The power light and the proof light should be illuminated. Turn the thermostat to the desired setting. The heat light should now be illuminated.

Operation Instructions (cont)

Your thermostat knob is equipped with a dial that is graduated from 1 to 10 for ease of use. Allow your cabinet to warm up the desired temperature before adding any food. This requires you to preheat the cabinet for at least 30 minutes, however 1 hour of preheating is recommended.

After the cabinet is pre heated you may open the door and place sheet pans or trays onto cabinet slides and reclose the door.

Note: This is a holding cabinet (not an oven) food to be held should already be at serving temperature prior to placing into cabinet.

 When the temperature of the food being held and the temperature of the box are the same there will be no physical change in the food, either in looks or smell. 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 prior to placing the food product in the unit. This will minimize the physical changes in the food.

Proofing

To use your cabinet for proofing dough fill the reservoir pan with water. Flip the master switch to the proof position. The power light and the proof light should be illuminated. The thermostat dial has no function in the proof mode. There is an internal thermostat that is preset to ensure that the cabinet maintains a proofing temperature between 95° and 105° Fahrenheit. You may now open the door and place sheet pans or trays onto cabinet slides and reclose the door.

Model HA-1250

The HA-1250 unit is designed with a single 1250 watt heating system located in the flue stack. Since there is no water pan this unit should not be used as a proofer.

Heating

With the thermostat in the off position flip the master switch to the on position.


Operation Instructions (cont)


The power light should be illuminated. Turn the thermostat to the desired setting. The heat light should now be illuminated.

Your thermostat knob is equipped with a dial that is graduated from 1 to 10 for ease of use. Allow your cabinet to warm up the desired temperature before adding any food. This requires you to preheat the cabinet for at least 30 minutes, however 1 hour of preheating is recommended.

After the cabinet is pre heated you may open the door and place sheet pans or trays onto cabinet slides and reclose the door.

Note: This is a holding cabinet (not an oven) food to be held should already be at serving temperature prior to placing into cabinet.

 When the temperature of the food being held and the temperature of the box are the same there will be no physical change in the food, either in looks or smell. 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 prior to placing the food product in the unit. This will minimize the physical changes in the food.

Note: Use caution when transporting. To transport, simply turn the unit off and unplug it from the electrical power source. Keep doors closed. If the unit is  on casters, use caution when traveling over rough floor surfaces, door thresholds and up or down ramps.

To shut down the unit turn the thermostat to the off position. The blower will continue to run. This prevents damage to the heaters from excessive heat. Allow the blower to run for a few minutes to cool the unit. Flip the master switch to the off position.

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.



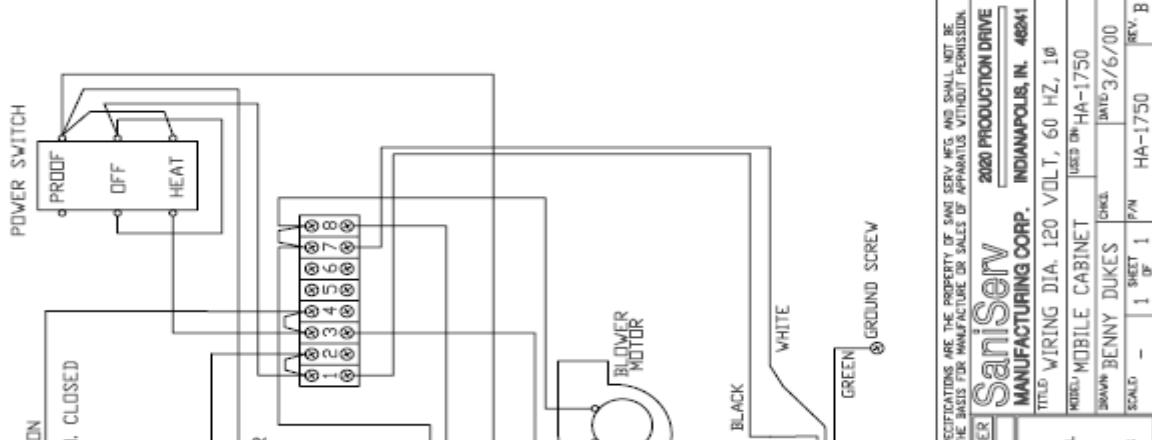
WARNING: Turn the main disconnect switch to off and or unplug the power cord from the receptacle before attempting to repair the equipment.

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
T-stat calls for heat but unit will not get hot.	Loose heating element wire. Defective heater element. Defective controller
Unit heats, light 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

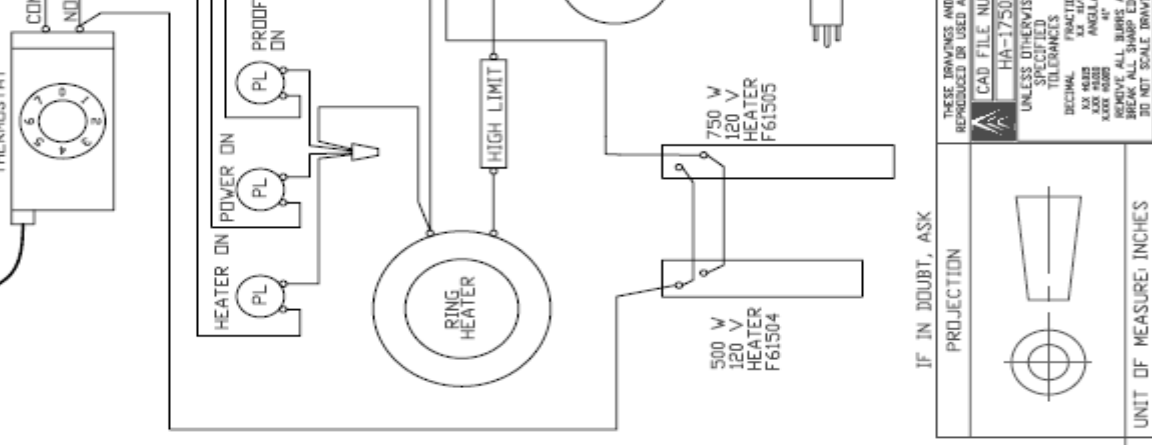
REPLACEMENT PARTS MANUAL FOR SECOSELECT CABINETS

PART NUMBER	PART DESCRIPTION	EC 1750 SERIES	EC 1500 SERIES	EC 1250 SERIES	EC 1000 SERIES
F70006	POWER CORD AND PLUG	X	X	X	X
F61504	STRIP HEATER: 120 VOLT 500 WATT	X	N/A	X	N/A
F61505	STRIP HEATER: 120 VOLT 750 WATT	X	X	X	N/A
S0159710	RING HEATER: 120 VOLT 500 WATT	X	X	X	X
F61519	RED KNOB INSERT	X	X	X	X
F61520	4 WAY T-STAT KNOB	X	X	X	X
F61534	1-10 DIAL OVERLAY	X	X	X	X
F65038	CASTER 5" RIGID	X	X	X	X
F65039	CASTER 5" SWIVEL WITH NO BRAKE	X	X	X	X
F65040	CASTER 5" SWIVEL WITH BRAKE	X	X	X	X
S0189550	PILOT LIGHT	X	X	X	X
S0332300	TOGGLE SWITCH	X	N/A	N/A	N/A
70426	TOGGLE SWITCH	N/A	N/A	X	X
F61516	60-250 THERMOSTAT	X	X	X	X
S0903032	BLOWER ASSEMBLY	X	N/A	X	N/A
S0349190	HIGH LIMIT THERMOSTAT	X	N/A	N/A	X
S0660105	STAINLESS STEEL HINGE PIN	X	X	X	X
S0660115	LARGE ALUMINUM HINGE	X	X	X	X
S0660120	SMALL ALUMINUM HINGE	X	X	X	X
S0056935	DOOR MAGNET	X	X	X	X
S0804304	DOOR CATCH	X	N/A	X	X
S0273625	THUMB SCREWS	X	X	X	X
S0804302	DRIP CHUTE	X	N/A	N/A	X
		X	N/A	N/A	N/A

REV.	ECN	DATE	REVISION CHANGE	ENG. DWG
A	0000	3/6/00	NEW RELEASE	BD
B	0000	-	-	BD



CAD FILE NUMBER	HA-1750B	2020 PRODUCTION DRIVE
UNLESS OTHERWISE SPECIFIED TOLERANCES		INDIANAPOLIS, IN. 46241
DIGITAL	XX 4632	
ANGULAR	XX 4632	
REMOVE ALL BURRS AND BREAK ALL SHARP EDGES TO NET SCALE DRAWING		



REV.	P/N	MAT'L	STK. NO.	UNIT OF MEASURE	INCHES
B	HA-1750				



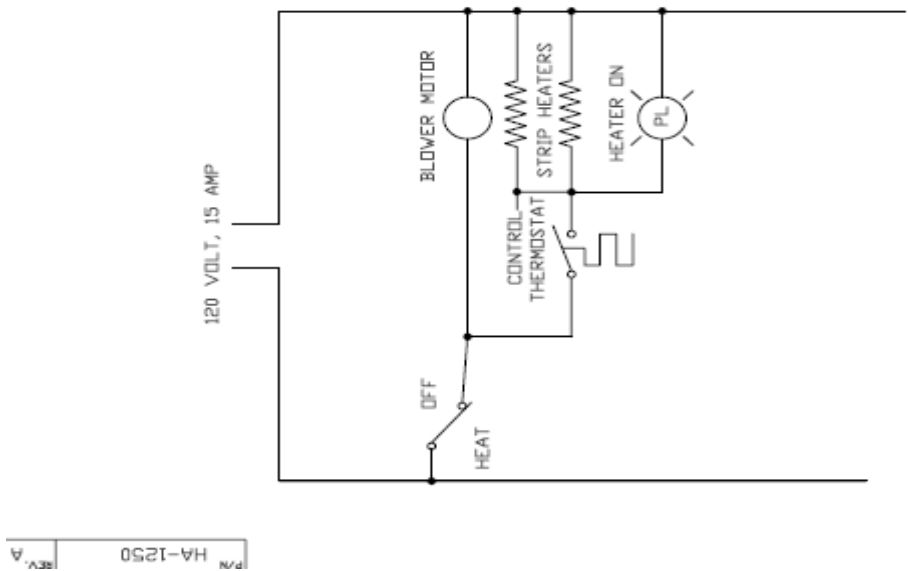
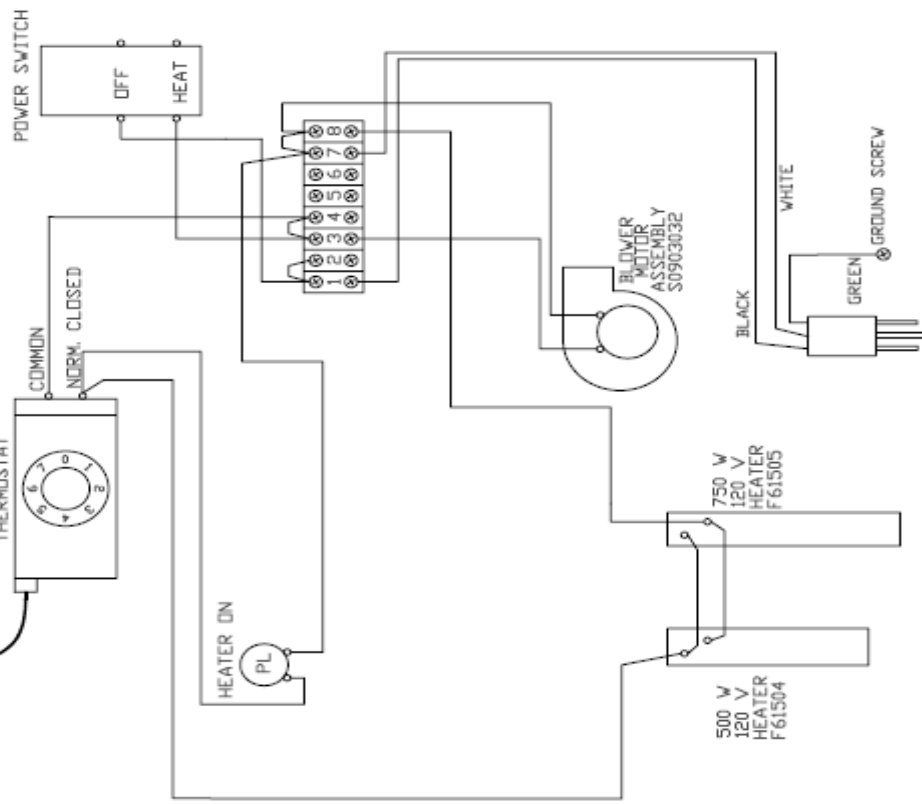
NO.	DESCRIPTION	QTY.	UNIT OF MEASURE
1	CONTROL THERMOSTAT	1	EACH
2	HIGH LIMIT THERMOSTAT	1	EACH
3	POWER SWITCH	1	EACH
4	BLOWER MOTOR	1	EACH
5	RING HEATER	1	EACH
6	500 W 120 V HEATER F61504	1	EACH
7	750 W 120 V HEATER F61505	1	EACH

IF IN DOUBT, ASK	PROJECTION	UNIT OF MEASURE: INCHES

THESE DIMENSIONS AND SPECIFICATIONS ARE THE PROPERTY OF SANI SERV MFG. AND SHALL NOT BE REPRODUCED OR USED AS THE BASIS FOR MANUFACTURE OR SALES OF APPARATUS WITHOUT PERMISSION.

saniserv
 MANUFACTURING CORP.
 TITLE: WIRING DIA. 120 VOLT, 60 HZ, 1φ
 WIRING: MOBILE CABINET (USED ON HA-1750)
 DRAWN: BENNY DUKES
 SCALE: 1/1 OF 1 P/N HA-1750
 REV. B
 DATE: 3/6/00

REV.	ECN	DATE	REVISION CHANGE	ENG. DWN
A	0000	3/6/00	NEW RELEASE	BD BD
B	0000	-	-	BD BD



HA-1250
REV. A

THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF SANI SERV MFG. AND SHALL NOT BE REPRODUCED OR USED AS THE BASIS FOR MANUFACTURE OR SALES OF APPARATUS WITHOUT PERMISSION.
CAD FILE NUMBER HA-1250A
UNLESS OTHERWISE SPECIFIED TOLERANCES: DECIMAL XX ±0.004" DIMENSIONS PER MILS ±0.0015" HOLE PUNCHING ±0.005" REMOVE ALL BURRS AND BREAK ALL SHARP EDGES DO NOT SCALE DRAWING
Saniserv MANUFACTURING CORP. INDIANAPOLIS, IN. 46241
TITLE: WIRING DIA. 120 VOLT, 60 HZ, 1φ
MOBILE CABINET USED ON HA-1250
DRAWN: J. GALVIN SCALE: 1" = 1" SHEET OF 1
CHECKED: DATE: 03/29/16 P/N: HA-1250
REV. A

IF IN DOUBT, ASK

PROJECTION

UNIT OF MEASURE: INCHES

WIRE NUMBERS USED

MATERIAL DESC: MAT'L. STK. NO:

MATERIAL:

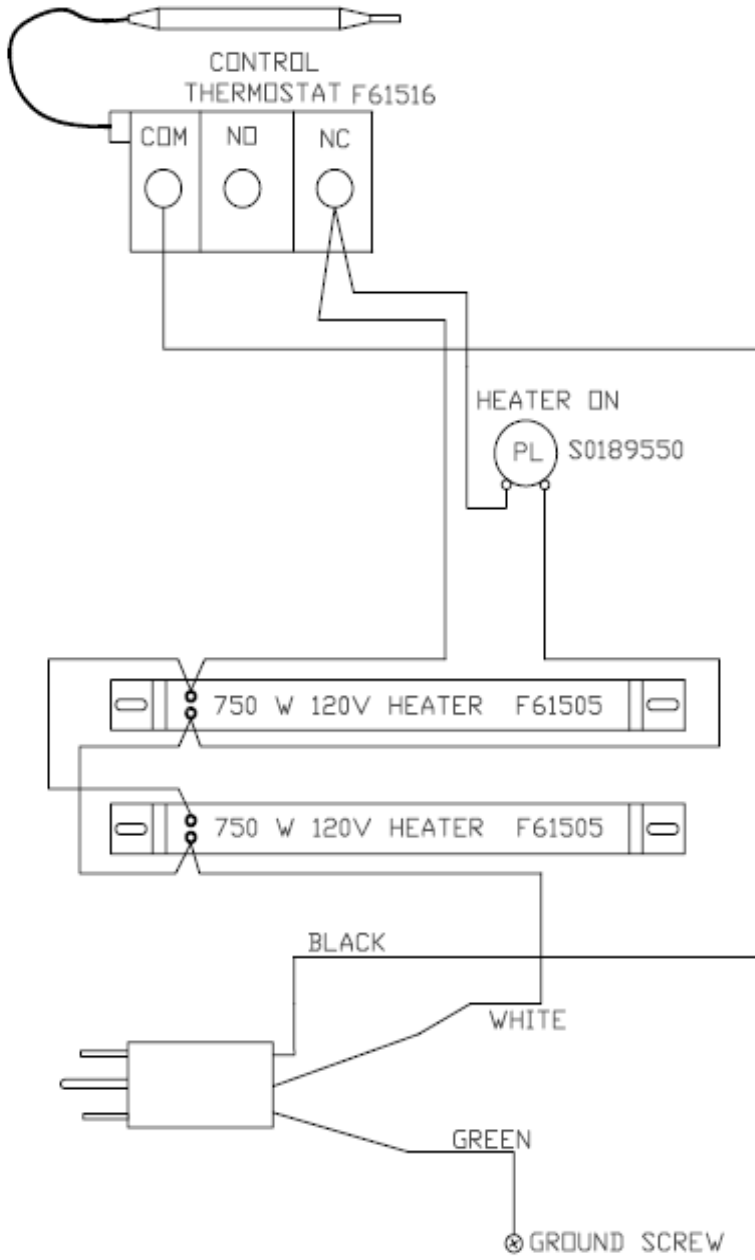
STOCK NO.

UNIT OF MEASURE: INCHES

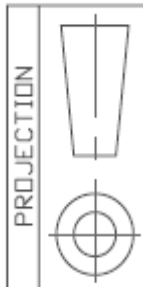
P/N

HA-1500

REV. B



IF IN DOUBT, ASK

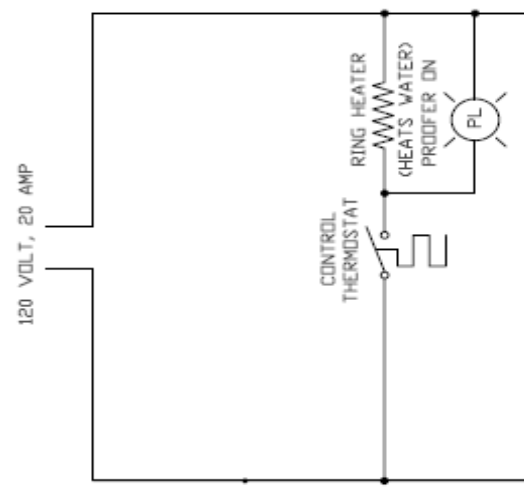
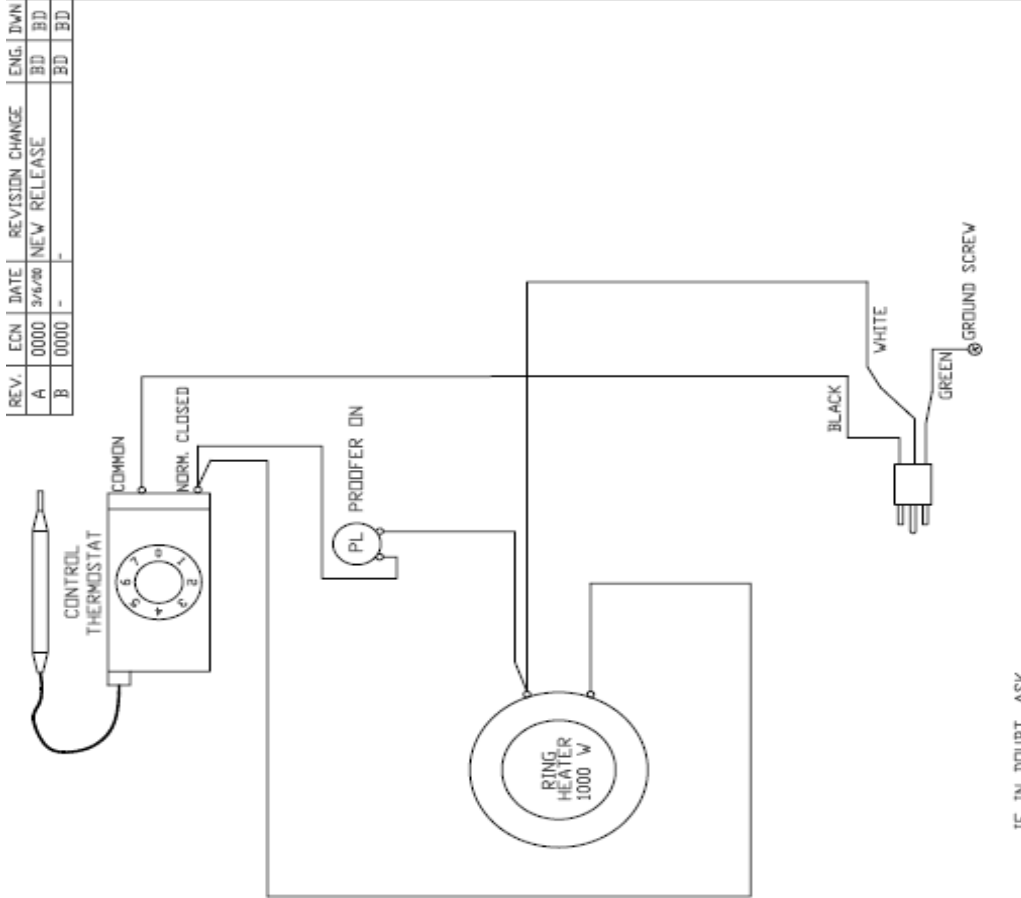


REV.	REVISION CHANGE	ECN	ENG	DR	DATE
A	NEW RELEASE	0000	BD	BD	4/5/00
B	THERMOSTAT WAS S0349160		JAG	JAG	05/12/14

<p>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.</p>	
<p>CAD FILE NUMBER HA-1500B</p>	<p>2020 PRODUCTION DRIVE INDIANAPOLIS, IN. 46241</p>
<p>UNLESS OTHERWISE SPECIFIED TOLERANCES</p>	
<p>DECIMAL XX ±0.025 XXX ±0.010 XXXX ±0.005</p>	<p>FRACTIONAL XX 12/64 ANGULAR 31°</p>
<p>REMOVE ALL BURRS AND BREAK ALL SHARP EDGES TO NOT SCALE DRAWING</p>	
<p>TITLE: ELECTRICAL WIRING DIAGRAM</p>	<p>USED ON: MOBILE CAB</p>
<p>MODEL: HA-1500</p>	<p>CHKD: - DATE: 4/5/00</p>
<p>DRAWN: BENNY DUKES</p>	<p>P/N: HA-1500</p>
<p>SCALE: -</p>	<p>SHEET 1 OF 2</p>
	<p>REV. B</p>

REV.	ECN	DATE	REVISION CHANGE	ENG. DWN
A	0000	3/6/80	NEW RELEASE	BD BD
B	0000	-	-	BD BD

REV. B PA-1000 P/N



CAD FILE NUMBER PA-1000B		2020 PRODUCTION DRIVE	
UNLESS OTHERWISE SPECIFIED		SaniSewer	
TOLERANCES		MANUFACTURING CORP., INDIANAPOLIS, IN. 46241	
DECIMAL	FRACTIONAL	MODEL	DATE
AS SHOWN	AS 1/32"	MOBILE CABINET	USED ON PA-1000
±0.005	±0.010	DRAWN	BENNY DUKES
±0.002	±0.005	CHECKED	DATE 3/6/00
±0.001	±0.001	SCALE	1" = 1"
REMOVE ALL BARRS AND BREAK ALL SWAMP EDGES TO NET SCALE DRAWING	SHEET 1 OF 1	P/N	PA-1000
			REV. B

IF IN DOUBT, ASK
PROJECTION

UNIT OF MEASURE: INCHES

VIRE NUMBERS USED	----	MAT'L STK. NO.	----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----

MATERIAL DESC:

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

10/30/2017 PT# F82003