



# ***INSTALLATION & OPERATION MANUAL***

## **VHU SERIES INSULATED HUMIDIFIED HEATED TRANSPORTATION CABINETS**

### **MODELS:**

VHU7  
VHU18



## **IMPORTANT FOR YOUR SAFETY**

**THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.**

### **FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

### **WARNING**

**Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.**

**Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.**

**IN THE EVENT OF A POWER FAILURE,**

**DO NOT ATTEMPT TO OPERATE THIS DEVICE**

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## INTRODUCTION

The VHU Series Humidified and Heated Holding Cabinets provide an efficient means of holding bulk prepared foods at proper serving temperatures while maintaining food quality. Advanced sensing technology maintains an ideal combination of temperature and humidity, without complicated controls.

Vulcan Heated Holding Transport Cabinets are produced with quality workmanship and material. Proper installation, usage, and maintenance of your cabinet will result in many years of satisfactory performance. It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

## INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located toward the back of the cabinet. (Fig. 3) If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Vulcan-Hart Customer Service Department immediately.

### **UNPACKING:**

The Cabinet was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the cabinet.

***If the cabinet is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.***

Carefully unpack and place in a work accessible area as near the installation position as possible.

1. Open the door and carefully remove any packaging materials and the retaining straps that hold the tray slides and tray slide upright side supports.
2. Peel off vinyl protection film.

3. **STACKED UNITS ONLY – proceed to step 4 otherwise:** Stacked cabinets are stacked on top of each other. One cabinet will come with casters and a stacking assembly on top – this is the bottom cabinet. The other cabinet should be placed inside the stacking kit and requires two people to lift. Stacking kits fit only one way between the cabinets. *If for any reason either one or both cabinets do not fit within the stacking kit provided, please contact customer service.*
4. Remove universal tray slides from box. Install tray slides in the cabinet. Make sure the hook on the end of the tray slide is up. (Fig. 1)
5. Make sure the internal water pan is located at the bottom of the inner cavity. Install the second pan underneath the unit on the 2 metal slides. (Fig. 2)



Fig. 1

**CLEANING:**

**The cabinet should be thoroughly cleaned prior to putting into service.**

Use a mild soap and water solution to clean the interior of the unit. Never use harsh chemicals or abrasive pads to clean the unit.

**LOCATION:**

For efficient cabinet operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

**The installation location must be level and allow adequate clearances for servicing and proper operation.**

(Fig. 2)

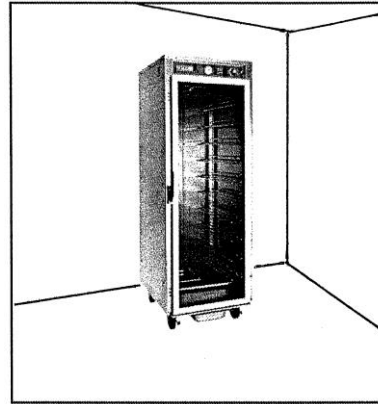


Fig. 2

## ELECTRICAL REQUIREMENTS

**ELECTRICAL CODES & STANDARDS:**

The cabinet must be installed in accordance with:

**In the United States of America:**

1. State and Local Codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition.) Copies may be obtained from: The National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269.  
1-617-770-3000 [www.nfpa.org](http://www.nfpa.org)

**In Canada:**

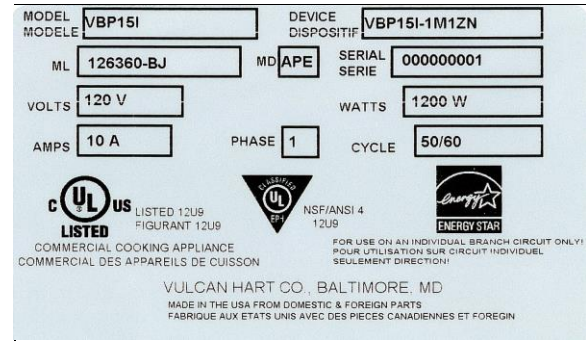
1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association.  
[www.csa.ca](http://www.csa.ca)

**ELECTRICAL CONNECTIONS:**

The cabinet is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt cabinets are equipped with an 8-foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt cabinets are equipped with an 8-foot cord and NEMA 6-15 plug. The cord and plug supplied is a suitable durable cord, and is provided with a proper strain relief.

**⚠ WARNING** All cabinets are equipped with a three-prong plug. It is imperative that this plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. ***Do not remove the grounding prong from this plug.***

Verify that the power source matches the Serial Data Plate located toward the back of the cabinet and the plug configuration before the connection is made. (Fig. 3)



(Fig. 3) – only an example, not representative of all units

## OPERATION INSTRUCTIONS

**⚠ WARNING** The Cabinet and its parts are hot. Be very careful when operating, cleaning, or servicing the cabinet. Heating elements are located at the bottom of the unit, and touching the floor of the internal cavity or water pan can result in injury.

### Basics

Instructions:

1. Turn unit on.
2. Select temperature. Humidity will automatically adjust.

### Optional

- Select alternative humidity setting.
- To deactivate humidity, press knob for 5 seconds.
- Press knobs for internal temperature or humidity.

### Detailed Explanation

A lighted switch allows you to turn the cabinet ON/OFF (cabinet is ON when the switch is illuminated).

The VHU cabinet allows control of both temperature and humidity. There are 2 displays and 2 knobs; the set on the left is for temperature and the set on the right is for humidity. Changing the temperature will automatically adjust the humidity. Always choose your desired temperature first, and if needed, fine-tune humidity. The preset humidity is designed to hold moist foods.

To operate the cabinet with humidity, the internal water pan must be filled. The max capacity of the water pan is 2 U.S. gallons or 7.5 liters. The internal water pan should be filled periodically, approximately every 3 hours during high volume use. Water drips into a secondary pan underneath the unit. This pan of water should be emptied each time the internal water pan is filled.

The cabinet can be operated without humidity control. Press and hold down the humidity knob for 5 seconds to deactivate. The right display will go blank once humidity control is deactivated. To reactivate press the humidity knob. For best operation while holding dry foods (such as fried chicken and French fries) remove water from internal humidity pan.

The display shows the desired temperature or humidity. To see the current internal temperature or humidity, press the appropriate knob. The internal temperature will be displayed for 4 seconds – if the internal temperature or humidity is the same as the desired it will appear that the display does not change.

**When proofing:**

Wait approximately 10 minutes for the cabinet to preheat from ambient.

**When holding cooked food**

Wait approximately 35 minutes for the cabinet to preheat from ambient. Only load pans with hot, cooked food into cabinet.

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***NOTE: This cabinet is not intended to reheat or cook food. Food must be cooked and at a safe serving temperature prior to being placed in the cabinet.***

***NOTE: The operator should always monitor the food product to insure that it remains at a proper temperature.***

## CLEANING

**▲ WARNING** Always *unplug electrical power supply* before cleaning.

**▲ WARNING** Do **NOT** spray or hose down the unit. Sensitive electronics can be damaged.

**DAILY:**

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean the interior of the cabinet with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the cabinet.*
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the cabinet with a clean damp cloth.

**HEAT TINT:**

Darkened areas, called “heat tint,” may appear on stainless steel exposed to excessive heat. Excessive heat causes the protective film to thicken. This is unsightly, but is not a sign of permanent damage. The internal floor of the unit and humidity pan are especially susceptible.

## TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Cabinet not operating	Cabinet not connected to power source.	Connect cabinet to power source.
	No power.	Check circuit breaker
		Check GFCI
GFCI or Ground Fault Circuit Indicator tripped	Moisture problem.	Dry moisture problem.
	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
Cabinet is connected to power source, switch is ON, circuit breaker is ON, but cabinet is not heating.	Defective: element, thermometer, thermostat, etc.	Contact Authorized Service Provider.
Power/Heat Indicator Light not lit.	Light faulty	Contact Authorized Service Provider.
Cabinet does not heat properly	Door not shut properly or needs adjustment	Check door seal and Contact Authorized Service Provider.
	Defective: element, thermometer, thermostat, thermostat requires adjustment	Contact Authorized Service Provider.
Fan not operating	ON/OFF switch not ON	Turn ON/OFF switch ON
	Defective fan.	Contact Authorized Service Provider.
E01 or E03 displayed	Issue with sensor	Try the following: 1. Power cycle unit 2. Unplug and replug sensor 3. Replace sensor
Knobs not working	<ul style="list-style-type: none"> <li>• Moisture problem – corrosion on control board.</li> <li>• Damaged knobs</li> </ul>	Contact Vulcan service.

### SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, and for a complete listing of Authorized Service and Parts depots refer to our website or call Customer Service.

[www.vulcanequipment.com](http://www.vulcanequipment.com)

**Customer Service: 800-814-2028**

**When calling for service, have the model number and serial number available.**