



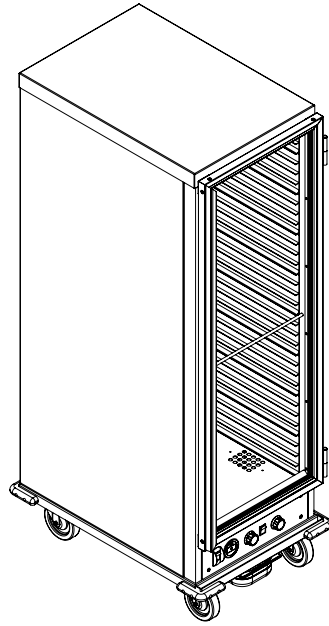
INSTALLATION MANUAL

HOLDING CABINET

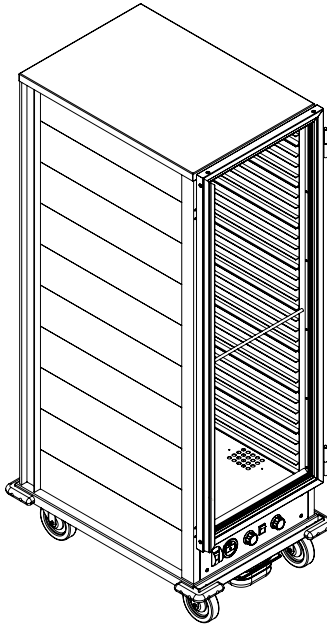
KoolMore HeatHub Collection Commercial Heated Holding Cabinet

Models:

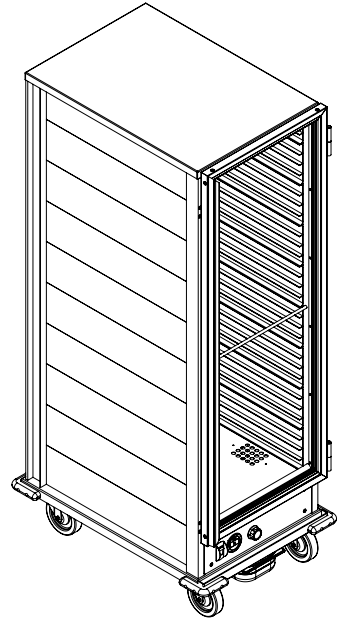
KM-CHP36-SNGL, KM-CHP36-SIGL, KM-CHP12-SNGL, KM-CHP12-SIGL, KM-CH36-SNGL



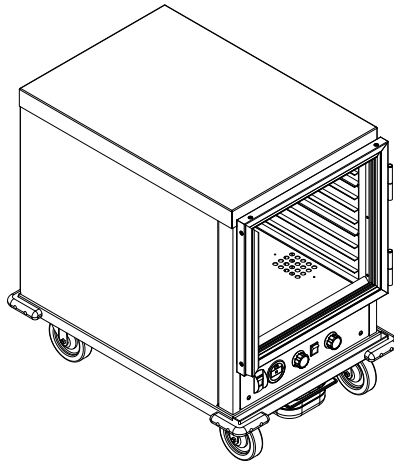
KM-CHP36-SNGL



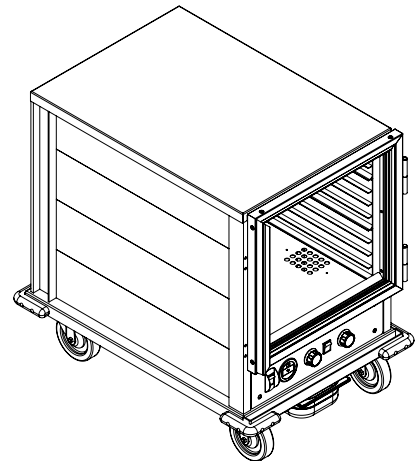
KM-CHP36-SIGL



KM-CH36-SNGL



KM-CHP12-SNGL



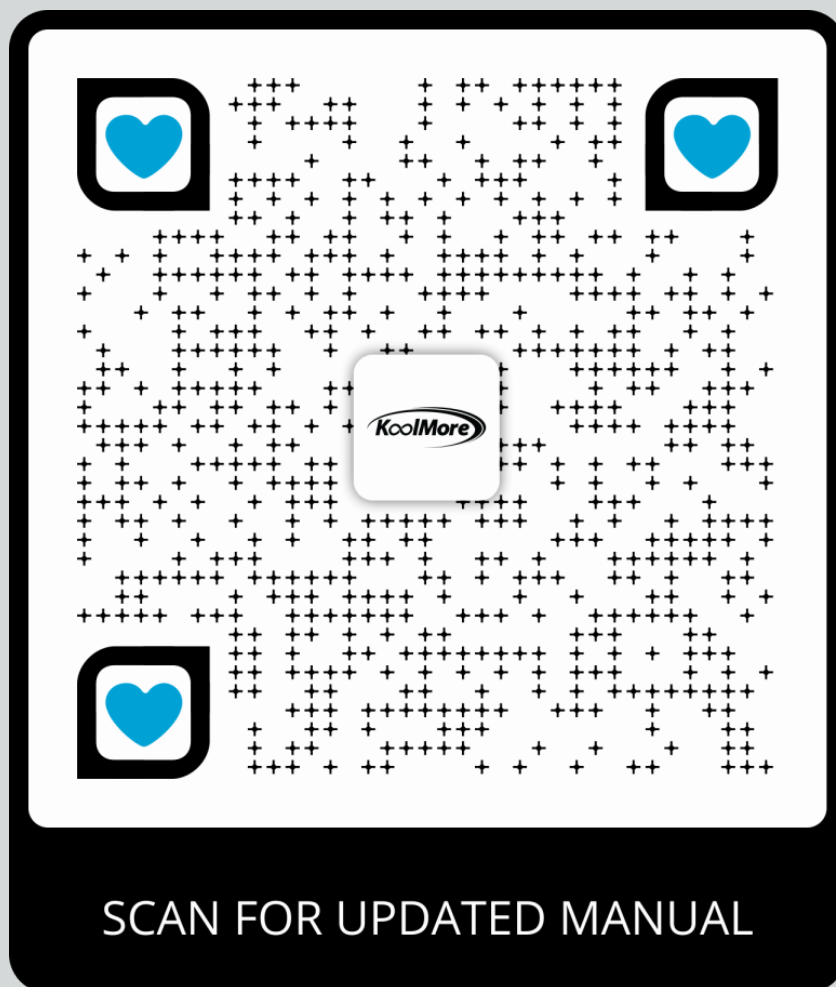
KM-CHP12-SIGL

Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

**For any service-related Issues, please contact
us: Phone Number: 718-576-6342
Email address: support@koolmore.com**

Stay informed with the latest information for your KoolMore KeepWarm Appliance.

Scan the QR code above to access the most recent user manual on our website, which is constantly being updated and improved.



If you need any assistance or have questions, our customer support team is here to help.

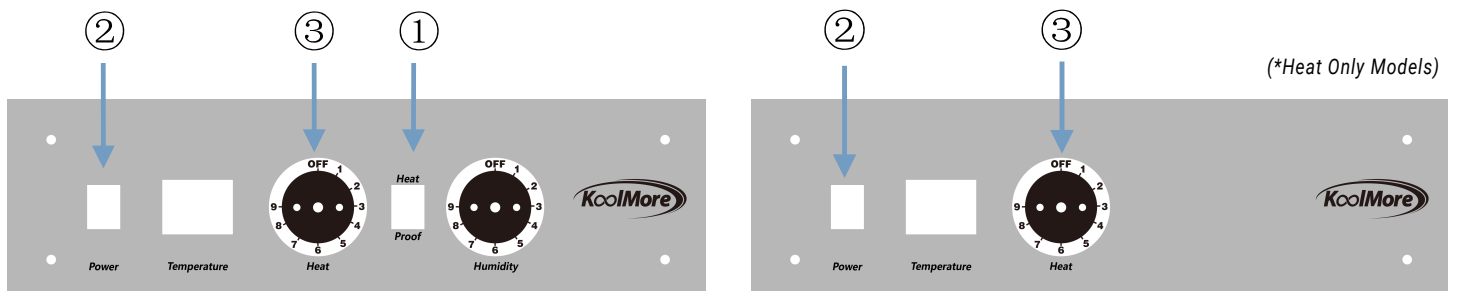
OPERATING INSTRUCTIONS

BASIC CABINET SETUP

- A. **Electrical Requirements:** Please consult the DATA PLATE for electrical specifics. Note that cabinets rated at 120V and 1500 watts require a 125 VAC, 15 amp receptacle, and must be operated on an individual branch circuit. DO NOT MODIFY THE CORD PLUG under any circumstances.
- B. **Power Setup:** With the POWER switch in the OFF position, connect the cabinet to a grounded 125 VAC receptacle.
- C. **Water Pan Maintenance:** If Proofing or Holding with moisture, fill the water pan to the top using clean, HOT tap water. Check the water level every 3 hours (or every 2 hours during Proofing) and refill as necessary with clean, HOT tap water. The water pan does not require filling for Heating.

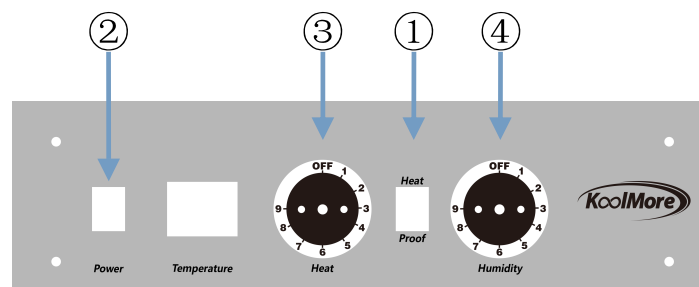
HEATING INSTRUCTIONS

1. **Mode Setting:** Rotate the Combination Module switch to HEAT.
2. **Power Setting:** Turn the POWER switch to the ON position. The power indicator light will illuminate.
3. **Initial Temperature Control:** Set the TEMPERATURE control to 9.
4. **Pre-Heating:** Pre-heat the cabinet until your desired temperature is achieved. Typically, the heat-up time from 77°F (25°C) ambient temperature to 160°F (71°C) is approximately 45 minutes. For a cabinet with insulation, the typical heat-up time to 185°F (85°C) is also around 45 minutes.
5. **Temperature Adjustment:** Re-set the TEMPERATURE control and adjust as necessary to reach your desired temperature. For a temperature between 150°F (66°C) to 160°F (71°C), a setting between 6 and 8 is typical.



PROOFING INSTRUCTIONS

- A. **Mode Setting:** Rotate the Combination Module switch to PROOF.
- B. **Power Setting:** Turn the POWER switch to the ON position. The power indicator light will illuminate.
- C. **Initial Temperature Control:** Set the TEMPERATURE control to the desired level.
- D. **Humidity Control:** Set the HUMIDITY control to 9.
- E. **Pre-Heating:** Pre-heat the cabinet until the desired temperature and humidity levels are achieved. Typically, the heat-up time from 77°F (25°C) ambient temperature to 95°F (35°C) and 95% relative humidity is approximately 30 minutes.
- F. **Adjustments:** Tweak the temperature and humidity settings as necessary to reach your desired levels.



BASIC CABINET SETUP & MAINTENANCE

BASIC CABINET SETUP

- The cabinets are designed to fit universal pans, and they can maintain food at a constant hot temperature. Additionally, they provide humidity for proofing when necessary. Please note, these cabinets are NOT cooking appliances.

CAUTION

- If any damage is found, do not operate the unit. Instead, immediately contact your dealer to arrange for service.

INSTALLATION

Place your unit on a stable, level surface. Plug the supplied cord into a grounded 120-volt AC, 15-amp power supply with a dedicated breaker. We highly recommend using ONLY the power cord supplied. A dedicated circuit will help ensure optimal operational efficiency.

Please refrain from operating the unit with an extension cord.



15 Amp Outlet Requirement: For cabinets rated 120V 1500W. (Check Appliance Rating Label)

MAINTENANCE

The cabinet requires minimal maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards. For cleaning, we recommend non-toxic chemical cleaners or mild detergents. DO NOT use steel wool or similar abrasive materials. Particles from such materials can embed in the metal, causing corrosion and potential health hazards. If scouring is necessary, use a non-abrasive cleaner. Avoid caustic solutions on your equipment. Hosing or steam cleaning should not be necessary to keep these fixtures clean and sanitary. Avoid water or steam contact with electrical components. Never power wash or steam clean the cabinet while the power drawer is inserted.

CAUTION

- Always disconnect the power source before cleaning or servicing the unit. The equipment owner or persons servicing the unit, including the authorized service agent, bear the responsibility for improper or careless use.

GENERAL INFORMATION

HEAT THERMOSTAT

The heat thermostat controls temperatures ranging from 80°F to 185°F. The dial is marked with numbers from 1 through 9, but these do not correspond to specific calibrated temperatures. Thus, optimal temperature settings should be determined through personal familiarity with the unit's operations. The dial also includes an OFF position to deactivate the heating unit.

HUMIDITY THERMOSTAT

The humidity thermostat enables you to control humidity levels ranging from 30% to 100%. As with the heat thermostat, the dial is numbered from 1 through 9; these numbers do not correlate to specific humidity levels, so the best settings should be determined through personal experience with the unit. The dial also features an OFF position for deactivating the humidity function.

To maintain a low heat range between 85°F to 100°F, switch to proof mode and adjust the heat knob to the desired heat range. Allow approximately 45 minutes for pre-heating in the proof cycle.

SERVICE SPECIFICATIONS

The Heater-Proofing is an aluminum transport cabinet, equipped with heaters to function as a hot food holding cabinet and/or as a proofing cabinet.

The heater, or heat drawer, slides into place on the lower ledges of the cabinet. An electrical power cord is supplied and is plugged into the drawer through an access hole in the cabinet's rear.

The main power switch, located on the front of the drawer, activates the internal light and the air-circulating fan when switched ON. The circulating fan and the 1500W heater element operate continuously when the unit is ON.

Thermostat control knobs are positioned to the left and right of the HEAT/PROOF switch. The left knob controls the cabinet's heat from 1 (approx. 30% relative humidity) to 9 (100% relative humidity). On average, the setting will be around 6 (approx. 85% relative humidity).

RECOMENDED TEMPATURE FOOD CHART

| Food Product | Covered/Uncovered | Temperature Setting |
|---------------------------|-------------------|---------------------|
| Baked Fish | Uncovered | 175°F (79°C) |
| Baked Potatoes | Uncovered | 180°F (82°C) |
| Biscuit | Uncovered | 180°F (82°C) |
| Broccoli | Covered | 170-175°F (77-79°C) |
| Chicken Nuggets | Uncovered | 175°F (79°C) |
| Corn on the Cob | Covered | 170-175°F (77-79°C) |
| Croissants | Uncovered | 175°F (79°C) |
| Egg Patties | Covered | 180°F (82°C) |
| French Fries | Uncovered | 185°F (85°C) |
| Fried Chicken | Uncovered | 180-185°F (82-85°C) |
| Fried Fish | Uncovered | 180°F (82°C) |
| Hamburgers | Covered | 180°F (82°C) |
| Lasagna | Covered | 185°F (85°C) |
| Mashed Potatoes | Covered | 175°F (79°C) |
| Mixed Veggies | Covered | 170-175°F (77-79°C) |
| Pancakes | Covered | 175°F (79°C) |
| Pasta | Covered | 180°F (82°C) |
| Peas | Covered | 170-175°F (77-79°C) |
| Pizza | Uncovered | 175-180°F (79-82°C) |
| Roast Beef | Uncovered | 170-180°F (77-82°C) |
| Roast Pork | Uncovered | 170-180°F (77-82°C) |
| Scalloped Potatoes | Covered | 175°F (79°C) |
| Strip Steak | Uncovered | 160-170°F (71-77°C) |
| Turkey | Uncovered | 170-180°F (77-82°C) |
| Waffles | Covered | 175°F (79°C) |
| Whole Chicken | Uncovered | 170-180°F (77-82°C) |

Remember to follow all food safety guidelines and preheat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. Check the internal food temperature with a probe – the cabinet temperature is not necessarily the internal food temperature.



WARRANTY

LIMITED WARRANTY

Koolmore Supply, Inc. extends a limited warranty to the original purchaser, guaranteeing that this Koolmore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, Koolmore Supply, Inc., reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, Koolmore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a Koolmore-designated service company.

To claim warranty or request repair service:

Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the contact us page. A Koolmore customer service representative will promptly arrange service for your appliance.

We thank you for choosing Koolmore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

