

# User Manual

## Heated Cabinet

**PLEASE READ AND KEEP THESE INSTRUCTIONS**

In order to provide the best service, ATOSA Catering Equipment INC.  
requests that please register your warranty online at [www.atosausa.com](http://www.atosausa.com)

For any service issues, please kindly contact us at

Email: [warranty@atosausa.com](mailto:warranty@atosausa.com)

Or

Toll Free: 1-855-855-0393

# PLEASE READ THE INSTRUCTIONS BEFORE USING THIS APPLIANCE.

## IMPORTANT SAFETY TIPS

- Read these safety instructions thoroughly before connecting this product to the main power supply.
- Keep the manual for future reference and ship it together with the appliance.
- This appliance can be used by children aged 8 years and older and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction to use the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be performed by children without supervision.
- Before turning on, make sure the voltage of your electricity supply is the same as what is indicated on the rating label. This product is designed to operate on 120V AC, 60Hz. Connecting it to any other power source may cause damage.
- Do not touch any appliance parts that are hot. Keep the power cord away from hot surfaces.
- The appliance or part must not be immersed in water.
- Check the main cable occasionally for damage. Do not use the appliance if the cable or the appliance is damaged. If either the appliance or main cable is damaged, they must be repaired by a qualified electrician.
- Do not try to repair the appliance yourself. Always employ a qualified professional.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified individual in order to prevent any problems.
- Wait until the appliance is completely cool before moving, cleaning, or storing. Always carry the appliance by the handles.
- If you do not use the appliance according to these instructions, we refuse any liability.
- Never use any accessories or parts from other manufacturers, or which have not been specifically advised by the manufacturer. Your guarantee will become invalid if such accessories or parts have been used.
- Never allow the appliance to operate unattended.

**WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a reheating cabinet. Food must be at the appropriate temperature before being placed into this cabinet. Use a food probe to check the internal food temperature — the cabinet temperature is not necessarily the internal food temperature.

**WARNING:** Only factory-approved service agents should attempt to service, repair, or replace electrical components, wiring, or power cords.

**WARNING:** Remove the power cord from the electrical box before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

**WARNING:** This cabinet is for holding hot food holding only.

**WARNING:** Make sure the product cannot be moved again after connecting the power cord.

**CAUTION:** Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth

and dry with a towel. Use only cleaning agents approved for aluminum.

**CAUTION:** Water dripping onto the floor from open doors can be a slip hazard.

## INSTALLATION AND SET-UP

- Check for Shipping Damage: Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all packaging.
- The recipient of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on the freight bill at the time of delivery.
- Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
- After unpacking the cabinet, remove all tape and packing material from the inside as well as outside of the unit.
- Any protective covers (plastic or paper sheet) on the sheet metal or clear door, if applicable, must also be removed before turning the cabinet on.
- **Warning:** Only factory-approved service agents should attempt to service, repair, or replace electrical components, wiring, or the power cord.
- Put the product in the right position before connecting the power cord and lock the brakes of the caster.
- Refer to the data plate located near the power cord for the electrical specifications for the cabinet.
- Cabinets rated at 120V 1580W must be plugged into a 15 amp 125VAC receptacle.

### **Warning:**

1. Do not allow combustible materials to be stored or accumulate on, under or next to the cabinet.
2. Do not block any ventilation louvers or slots.



For 120V 1580 Watt Cabinets

## BASIC CABINET SETUP

- Refer to DATA PLATE for electrical requirements. Cabinets rated at 120V 1580W must be plugged into a 15 amp 125VAC receptacle.
- With POWER switch OFF, plug into a grounded receptacle.
- Fill stainless water pan to top with clean HOT tap water for Proofing or if moisture is desired for holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing requires water pan to be filled.



# CAUTION

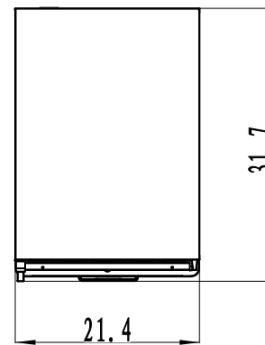
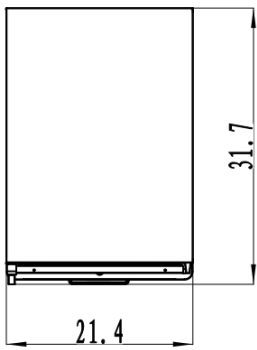
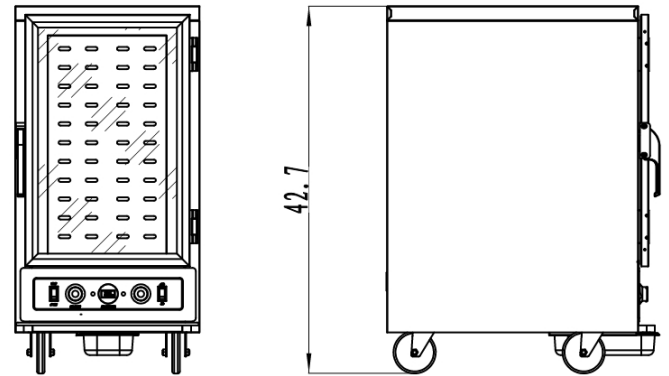
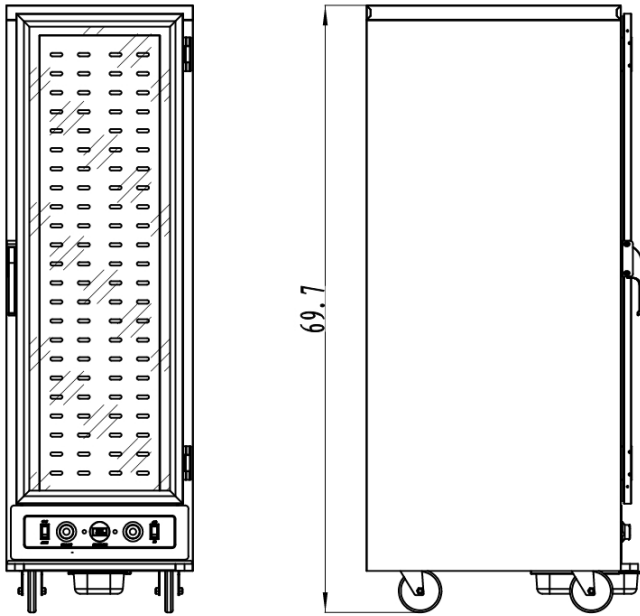
- STAINLESS WATER PAN MUST BE PLACED INSIDE CABINET DURING MODULE OPERATION.
- REMOVE THE POWER CORD FROM THE ELECTRICAL BOX AND ALLOW CABINET (AND WATER) TO COOL BEFORE CLEANING OR SERVICING.
- DO NOT SPRAY OR POUR WATER ON THE MODULE WHEN CLEANING AND DO NOT IMMERSE THE MODULE IN WATER. WIPE WITH A DAMP CLOTH AND DRY WITH A TOWEL.
- KEEP CABINET AND MODULE CLEAN. ACCUMULATION OF GREASE AND OTHER DRIPPINGS MAY CAUSE FIRE.

## PRODUCT SPECIFICATIONS

Model	Voltage(V)	Frequency (Hz)	Power(W)	Temperature control range (°F)	Capacity (Layers) 18" × 26"	Dimensions (inch)
ATWC-18-P	120	60	1580	85-185	24	21.4 × 31.7 × 69.7
ATWC-9-P	120	60	1580	85-185	12	21.4 × 31.7 × 42.7

**ATWC-18-P**

**ATWC-9-P**

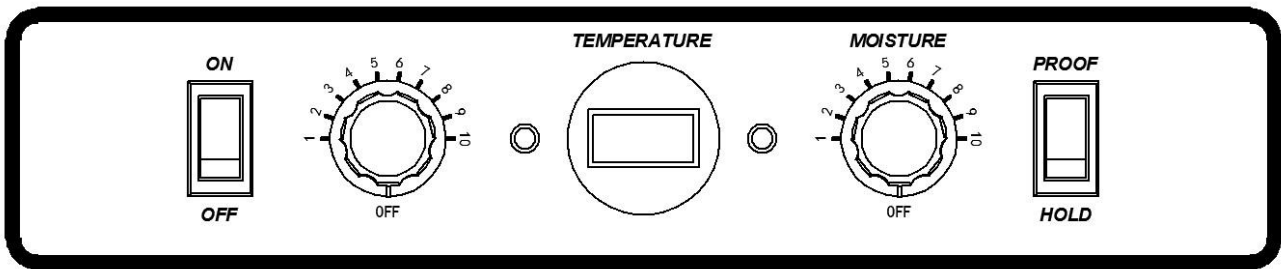


## PRODUCT FEATURES

- The module has been placed at the base of the cabinet for easy access and efficient operation.
- Clearly-marked control panel easily observed allows climate adjustments without opening the door.
- Removable stainless-steel water pan (located inside cabinet).
- Easy-pull adjustable magnetic door latch.
- Cord holder at rear of cabinet.
- All components — door, module, slide racks —are removable to permit thorough, obstruction-free cleaning.
- Whole cabinet body has a foam insulation layer.
- Reduces heat loss.
- Environmentally-friendly and energy saving.

# OPERATING INSTRUCTIONS

## CONTROL PANEL



## Power-Up & Pre-Heat

1. Refer to the data plate located near the power cord for the electrical specifications of the cabinet.
  - Cabinets rated at 120V 1580W must be plugged into a 15 amp 125VAC receptacle.
  - With the POWER switch OFF, plug into a grounded receptacle.
2. Fill the stainless-steel water pan to 1 / 2 " from the top with clean HOT tap water for Proofing or if moisture is desired for Holding. Check the water level every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing and Moisture Holding Module require water pan to be filled if moisture control is turned on.

**NOTE:** When using insulation function of this machine, We highly recommended preheat the machine to required working temperature at levels 6 with 122 ° F (50 °C), after reach to set preheat temperature then adding food to prevent error;

## HOLDING INSTRUCTIONS

1. Set Combination Module switch to **HOLD**.
2. Set POWER switch to the **ON** position.
3. Set TEMPERATURE control to **10**.
4. **On Moisture Holding only:** Set MOISTURE control to **10**.
5. Pre-heat cabinet until desired temperature is reached (typical heat-up time from 72°F (22°C) ambient to 160°F (71°C) is approximately 8 minutes).
6. Re-set TEMPERATURE controls and adjust as necessary to reach the desired temperature (setting 8-9 typical for 150°F (66°C) to 160°F(71°C)). Power indicator light will turn on and off as the heat thermostat cycles.
7. **On Moisture Holding only:** Adjust **MOISTURE** control to desired level (10 being the highest level, 1 the lowest, **OFF** being no heat applied to the water). The indicator lights will turn on and off as the heat and moisture thermostats cycle.

## PROOFING INSTRUCTIONS

1. Set Combination Module switch to **PROOF**.
2. Set POWER switch to the **ON** position.
3. Set TEMPERATURE control to **2**.
4. Set MOISTURE control to **10**.
5. Pre-heat cabinet until desired temperature and humidity is reached (typical warm-up time from 72°F (22°C) ambient to 95°F (35°C) and 95% relative humidity is approximately 30 minutes).

6. Adjust settings as necessary to reach the desired temperature and humidity levels. Power indicator lights will turn on and off as the heat and moisture thermostats cycle.

7. Adjust MOISTURE control to desired level (10 being highest level, 1 lowest level, **OFF** being no heat to the water). The indicator lights will turn on and off as the heat and moisture thermostats cycle.

When the power switch is on, the blower is always energized, circulating air, and the digital thermometer is always displaying the cabinet temperature. When the thermostat senses the required heat, the appropriate indicator will light and the heating element will begin to produce heat.

- At the end of the operating day, it is not necessary to disrupt the temperature setting to turn the cabinet off. By switching it off, the cabinet will no longer be operating. When resuming operations, switch the power on and the cabinet will attain the previous temperature and moisture levels.

**CAUTION:** The stainless-steel water pan must be in place during module operation.

**CAUTION:** Water inside this cabinet's pan is hot during use! Turn off and allow the water to cool before emptying the pan.

**NOTE:** The POWER switch is not a foot switch. Using it as a foot switch can damage it and make the cabinet inoperable.

**WARNING:** Follow all food safety guidelines. Preheat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a reheated cabinet. Food must be at the appropriate temperature before being placed into this cabinet.

**NOTE:** Your cabinet is capable of creating humid air. As you operate the cabinet and open and close the door(s), condensation may form on the inside surfaces of the cabinet. Some water droplets may occur on the outside of the cabinet particularly at the door seals. Water may also drip off opened doors onto the floor.

**CAUTION:** Water dripping onto the floor from open doors can be a slip hazard.

**NOTE:** When turning the cabinet off at the end of the day, it is recommended to leave the door(s) open to prevent heat and condensation build up within the cabinet.

# CARE & MAINTENANCE

## Cleaning the Cabinet

**WARNING:** Remove the power cord from the electrical box before cleaning or servicing. Do not wash the cabinet with a water jet or high-pressure water.

**WARNING:** Allow the unit to cool before cleaning, as the interior may be hot enough to burn.

Also, allow the water in the pan to cool before removal.

**CAUTION:** Do not spray or pour water into the control module. To clean the cabinet and module, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

**CAUTION:** Do not use strong alkalis as it may discolor the aluminum.

- Use cleaners in the proper concentrations. Follow the manufacturer's instructions for cleaning the product used. After using any cleaning products, thoroughly rinse all surfaces to remove all residue.
- Use a damp cloth or sponge. Mild soap suitable for aluminum is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean areas.
- If a control knob needs to be removed for cleaning, remove the knob, clean the knob recess and knob, and replace the knob.

1. When removing the module, make sure the power cord is NOT hooked onto the cord holder. Open the door. If there is water in the stainless-steel pan, remove and empty. Remove the module from the cabinet by lifting up the front enough to clear its detent, and then pull the module away from the cabinet. The power cord slips through the clearance hole at the rear of the cabinet.

**NOTE: Before removing the module, the cross screw above the power line of the back panel must be removed before the module can be extracted from the front.**

2. Remove the slide racks.

3. After cleaning, replace all components. Make sure the slide racks are correctly placed into the hangers.

4. Push the power cord through the plastic snap bushing in the rear of the cabinet and install the module.

## Cleaning Instructions for Clear Polycarbonate Door:

For regular cleaning, a soft cotton flannel cloth and a manufacturer-recommended cleaner suitable for polycarbonate plastics is suggested. Do not use synthetic cloths or cleaners not intended for polycarbonate plastics, as these will scratch and dull the polycarbonate door panel. Additional tips for keeping the door panel clean and clear:

1. Isopropyl (rubbing) alcohol, used as a cleaner, will aid in removing grease smudges and fingerprints.
2. A small amount of liquid dish detergent in a bucket of water will help remove heavier dirt and will help cause the clear panel to become antistatic and less likely to attract dust.
3. A paste-wax recommended for polycarbonate plastics and approved for food service equipment will hide small scratches and return the luster and clarity to the clear door panel as well as reduce the electrostatic attraction of dust.

## Cabinet Maintenance:

Regularly inspect this product. Tighten loose fasteners and replace worn or damaged parts with new and approved parts. For mobile units, replace worn or damaged casters immediately; if equipped with grease fittings, lubricate casters regularly.

# BASIC TROUBLESHOOTING

## Module operation basics:

When the power switch is on, the blower is always energized, circulating air, and the digital thermometer displays the cabinet temperature. A thermostat controls whether an element will be energized depending on the thermostat's settings and the air temperature it senses. The control knob is used to change the thermostat's settings. When a thermostat senses the temperature has gone below its set point, the thermostat contacts close, and the appropriate indicator will light up, and the heating element will begin to produce heat. When the thermostat senses the temperature has reached its set point, the contacts open, the indicator light will go out, and the heating element will stop producing heat.

## Combination Proof and Hold Module:

A combination proof and hold module has a mode switch, which allows the module to act as either a holding module or a proofing module. Therefore, it has all elements necessary for both a holding module and a proofing module. When the mode selector switch is set to HOLD, only the larger wattage air element is used; the stainless-steel water pan element is not used. When the mode selector switch is set to PROOF, the lower wattage air element and the water pan element are used but independently controlled by individual thermostats. See the appropriate paragraph above for more information on how the Combination Proof and Hold Module operates in either holding or proofing mode.

Element wattages are shown in the chart below:

Combination module	15-amp, 1580-watt cabinet	
	Air Duct element	Water Pan element
	1550 watt and 590 watts	675 watts

**NOTE:** When heating element(s) are not energized, the amps drawn for the blower and digital thermometer are approximately 0.35 to 0.45 amps.

**WARNING:** Only factory-approved service agents should attempt to service, repair, or replace electrical components, wiring, or power cords.

### 1. Controls do not work (digital thermometer and indicator light(s) not lit):

- Check that the cabinet is connected to the distribution box.
- Check that the outlet has power. Has a fuse blown or circuit breaker been tripped?
- Check that the power switch is in the ON position.
- Check the cabinet wiring from the power cord to the power switch and to the terminal block.
- Power switch could be malfunctioning.

### 2. Temperature too hot:

- Temperature set too high. Turn the control knob down to a lower setting. Wait several minutes and see if the displayed temperature decreases.
- Thermostat may have failed with contacts closed. Check thermostat.
- If displayed temperature exceeds 220°F (104°C):
  - a. Blower wiring is faulty or disconnected.
  - b. Blower needs to be replaced. Check blower.
  - c. The thermostat or blower may have failed, and the thermal overload device is controlling the temperature.

- d. Stop using the cabinet immediately and contact a factory-approved service agent.

### **3. Temperature too low:**

- The cabinet may still be in pre-heat or recovering from a door being opened.
- Temperature set too low. Turn temperature control knob to a higher setting. Wait several minutes and see if the displayed temperature increases.
- A door is not closed or sealing properly.
- Blower is not circulating air:
  - a. Blower wiring is faulty or disconnected.
  - b. Blower needs to be replaced.

### **4. Indicator light not working:**

- It is rare that an indicator light will be defective, but it is possible. Thermostat contacts may not be closing, and the heating element is not being energized. Check the thermostat, pilot light, and their respective wiring.

### **5. No heat generated:**

- If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart on page 8.
  - a. Air heating element may be faulty.
  - b. The wiring to the air heating element may be faulty or disconnected.
  - c. The thermostat may be faulty.
- If the heat indicator light is not on, the thermostat contacts may not be closing, and the heating element is not being energized. It is rare that the indicator light will be defective, but it is possible. Check the thermostat, pilot light, and their respective wiring.

### **6. Moisture level too low:**

- If the heat indicator light is on, and the cabinet draws the appropriate amperage per the chart on page 8:
  - a. Check that the stainless-steel water pan has water.
  - b. A door is not closed or sealing properly.
  - c. Moisture set too low. Turn the moisture control knob to a higher setting.
- If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart on page 8:
  - a. Air heating element may be faulty.
  - b. The wiring to the air heating element may be faulty or disconnected.
  - c. The thermostat may be faulty.
- If the heat indicator light is not on, the thermostat contacts may not be closing, and the heating element is not being energized. It is rare that the indicator light will be defective, but it is possible. Check the thermostat, pilot light, and their respective wiring.

### **7. Cabinet trips GFCI (ground fault circuit interrupter):**

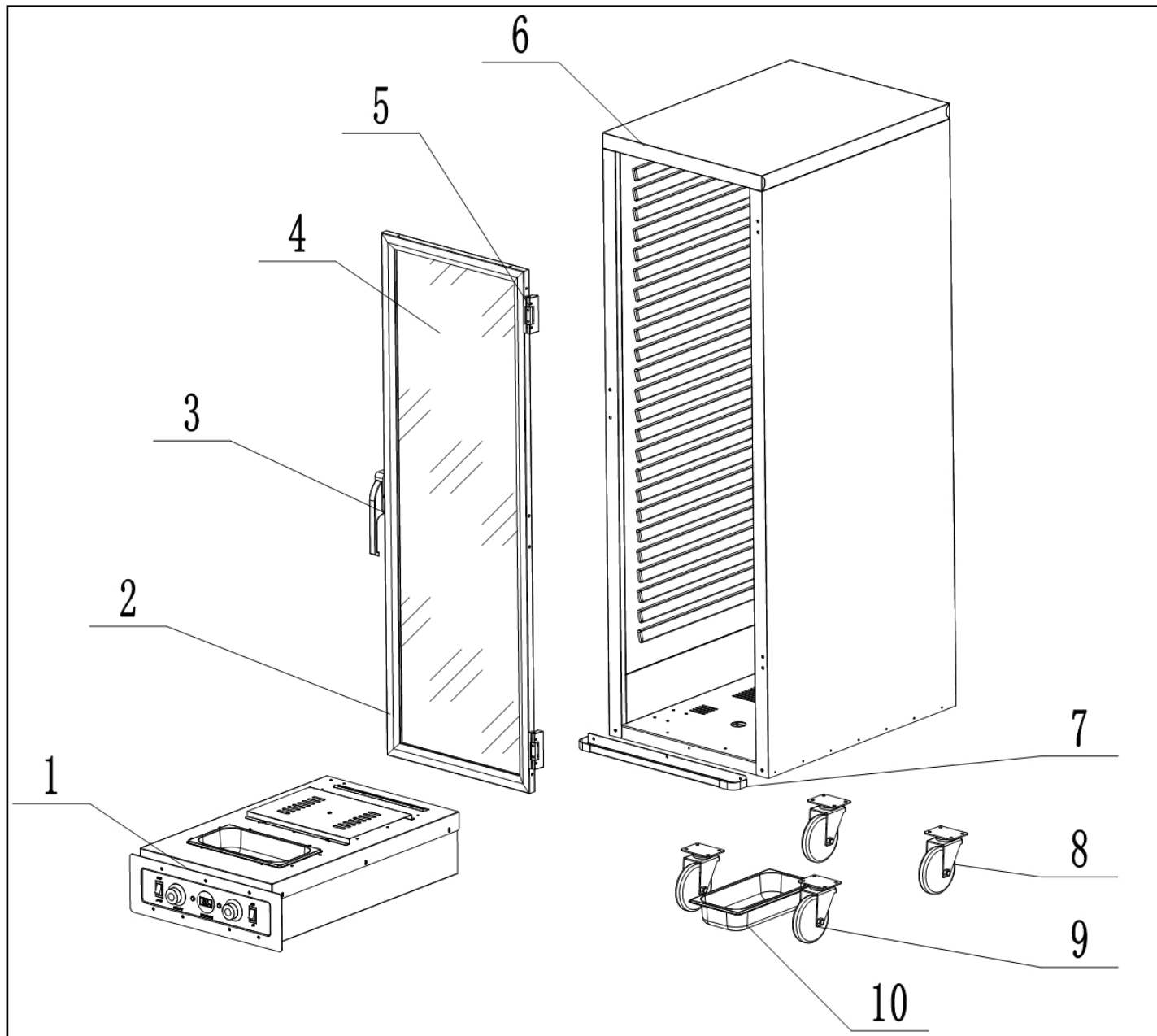
A GFCI receptacle protects against “ground faults” whenever an electrical product is connected to the GFCI outlet by constantly monitoring the electricity for any loss of current. If the current flowing out of the receptacle differs by a small amount from that returning, the GFCI quickly switches off power to that circuit. The GFCI interrupts power extremely quickly to minimize the possibility of an electric shock.

- The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of non-used (such as during the summer in a closed school kitchen). Plug the cabinet

(without water in the stainless-steel water pan) into a non-GFCI outlet, set the temperature to “10” and let it run for 30-60 minutes to dry out any moisture the element may have absorbed. (If it trips the standard circuit breaker, call a factory-approved service agent.) After drying the element, plug the cabinet into the GFCI outlet; the cabinet should run without tripping the GFCI.

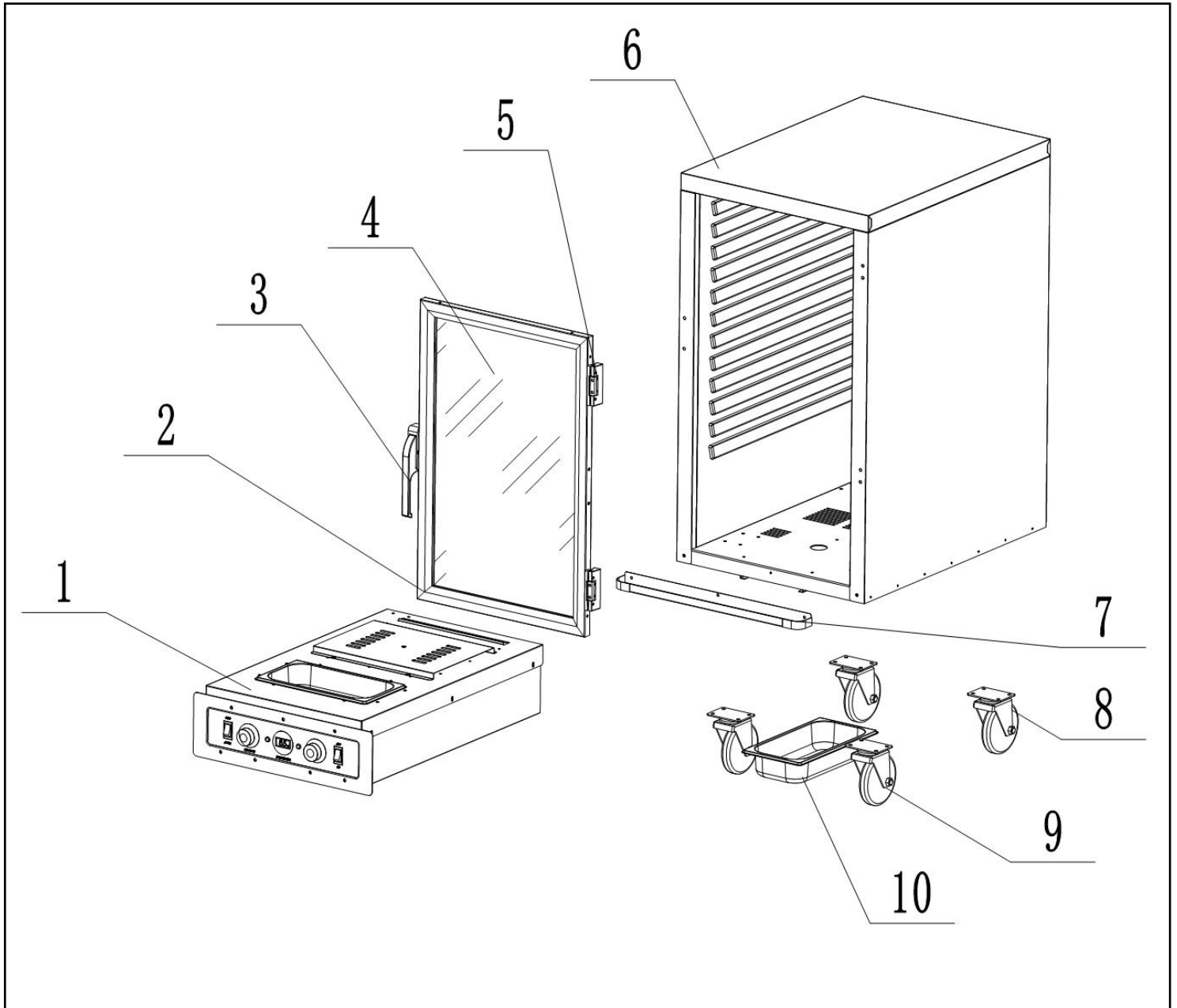
- b. If the cabinet still trips the GFCI, call a factory-approved service agent.

## ATWC-18-P



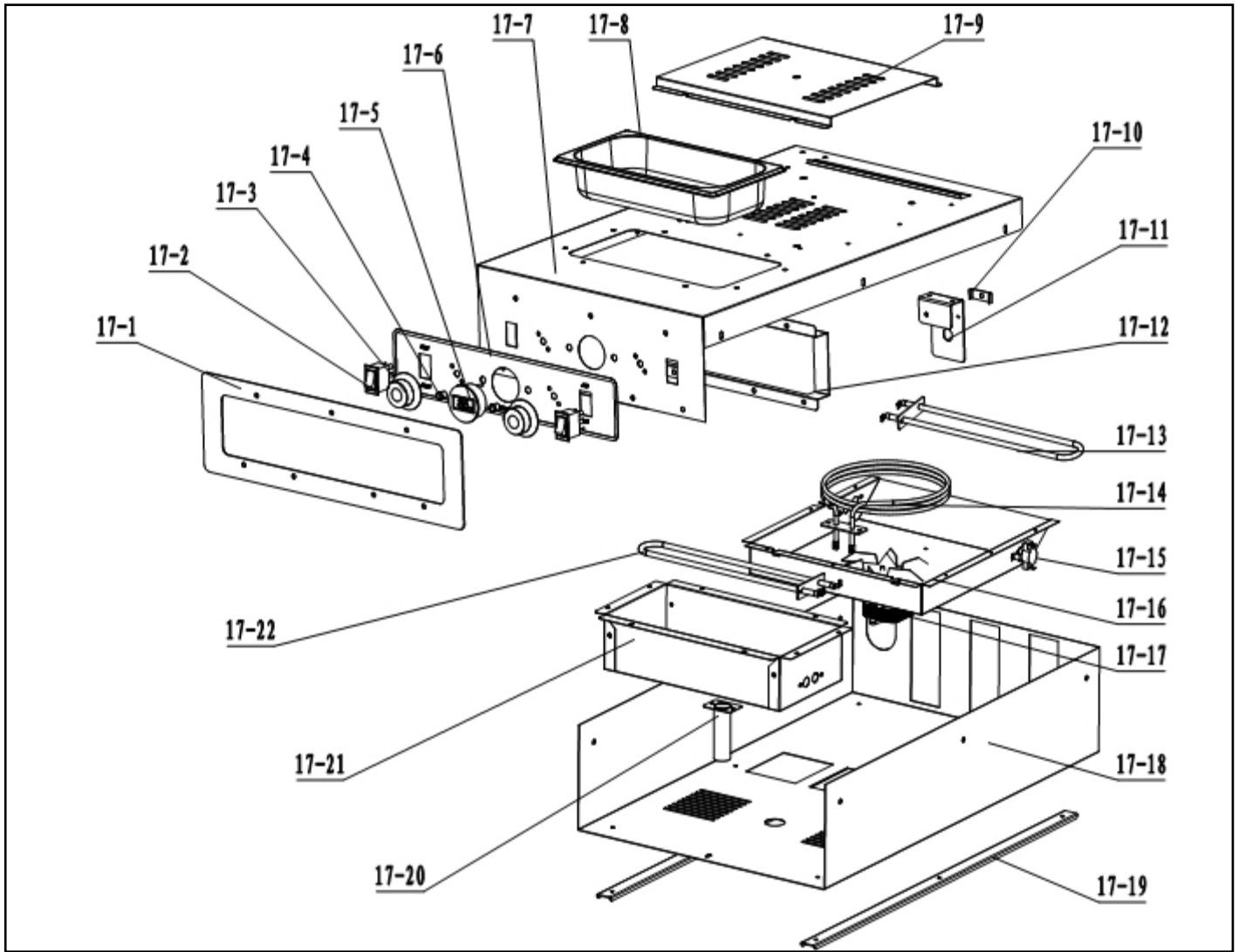
Item	Description	Qty	Item	Description	Qty
1	MODULE	1	6	CABINET	1
2	DOOR FRAME	1	7	SINK-FRONT	1
3	DOOR HANDLE	1	8	NO-BRAKE CASTER	2
4	Pc board	1	9	BRAKE CASTER	2
5	DOOR HINGE	2	10	SINK-BOTTOM	1

# ATWC-9-P



Item	Description	Qty	Item	Description	Qty
1	MODULE	1	6	CABINET	1
2	DOOR FRAME	1	7	SINK-FRONT	1
3	DOOR HANDLE	1	8	NO-BRAKE CASTER	2
4	Pc board	1	9	BRAKE CASTER	2
5	DOOR HINGE	2	10	SINK-BOTTOM	1

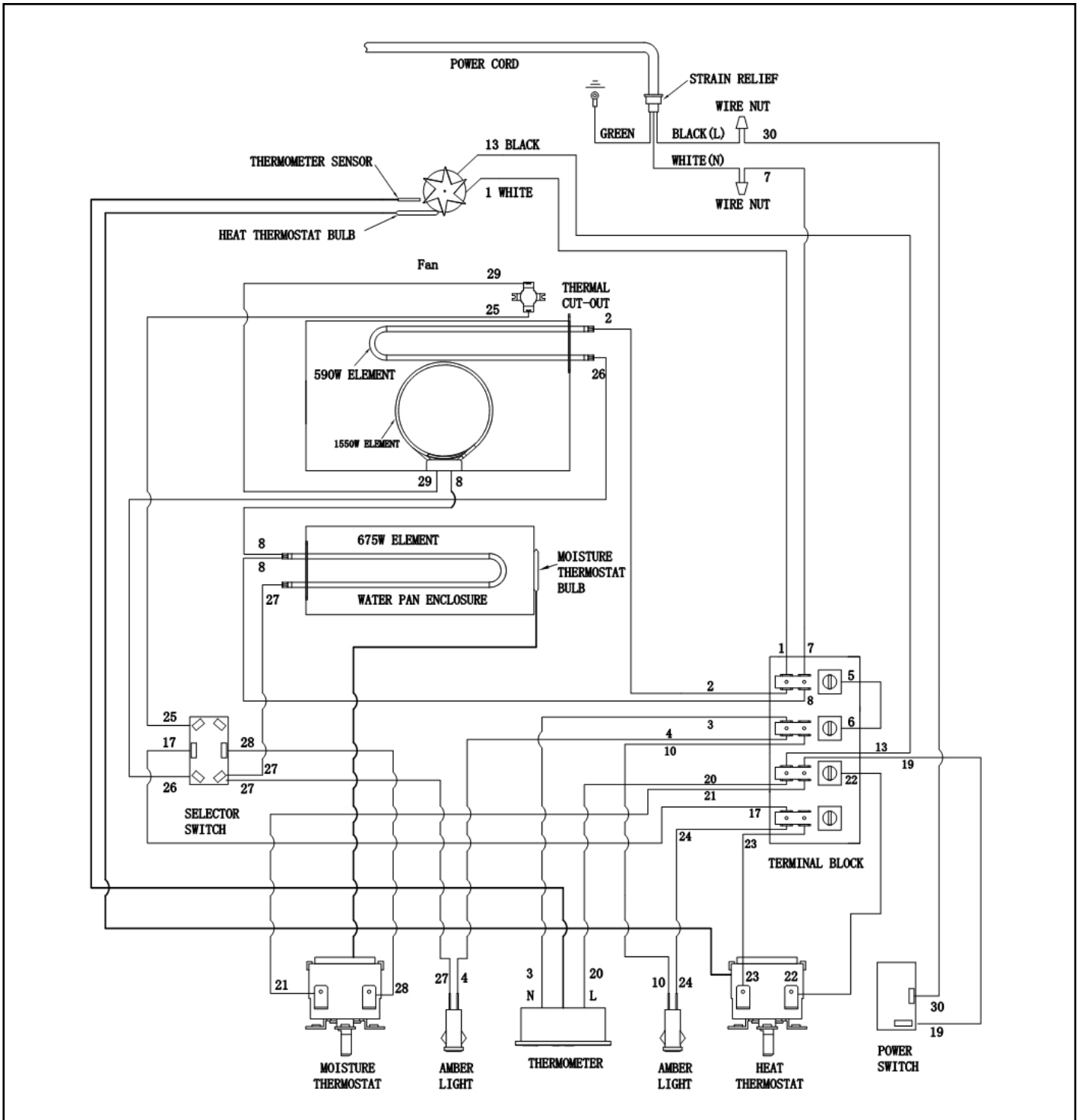
# MODULE



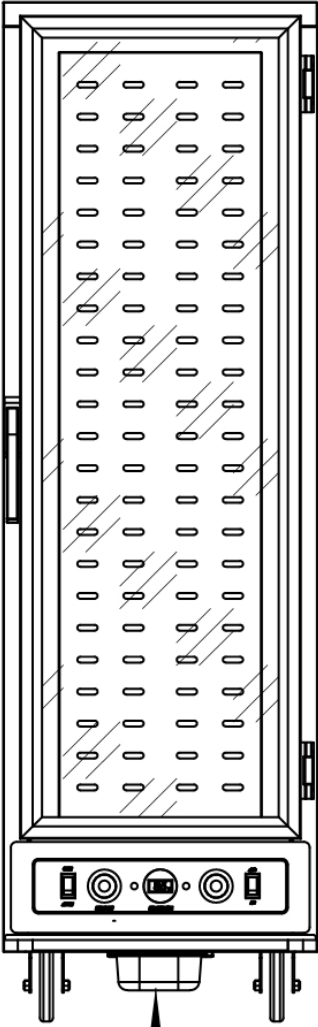
Item	Description	Qty	Item	Description	Qty
17-1	panel	1	17-12	Electrical support plate	1
17-2	Black ship type switch	2	17-13	U-shaped heating tube	1
17-3	Temperature controller 85 °C	2	17-14	Heating pipe	1
17-4	Power indicator	1	17-15	temperature limit switch	1
17-5	Circular digital temperature display	1	17-16	Rear electric heating tube box	1
17-6	Sticker for control panel (blue)	1	17-17	Oven fan (clockwise)	1
17-7	Upper cover of control box	1	17-18	Lower cover of control box	1
17-8	American Standard 1/3 * 2 "copies	1	17-19	Control box slide rail	2
17-9	Electric heating pipe cover	1	17-20	Leakage pipe of insulation cabinet	1

17-10	Electric box support	1	17-21	B Front electric heating tube box	1
17-11	Power cord fixing code	1	17-22	U-shaped heating tube	1

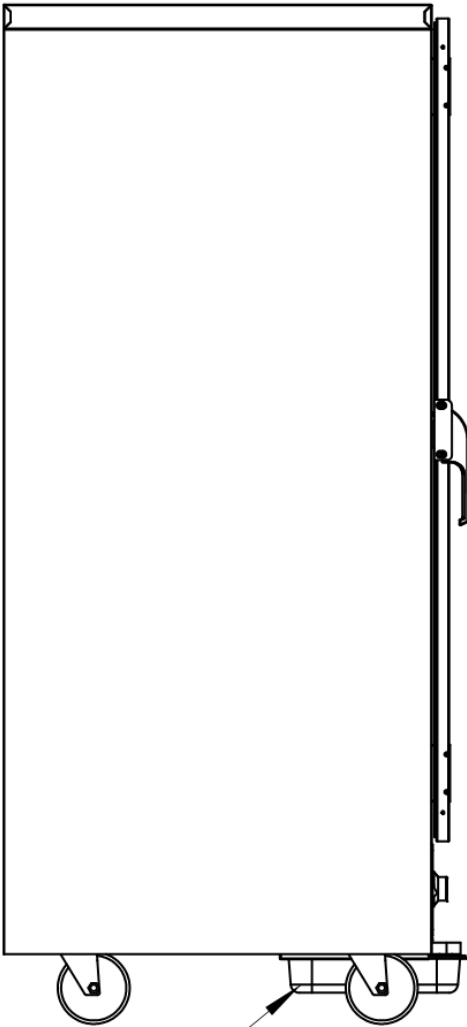
# WIRING DIAGRAM



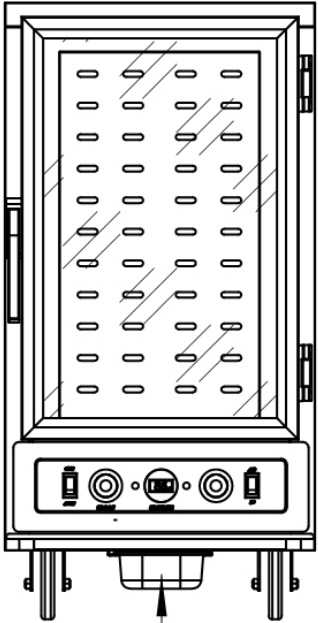
# Water disposal pan installation instruction



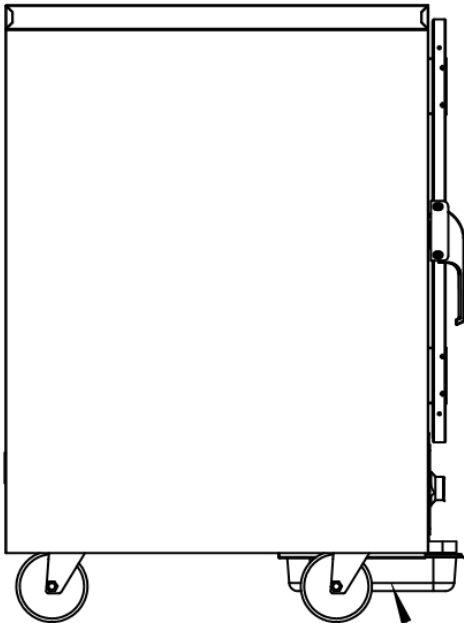
Water disposal pan



Water disposal pan



Water disposal pan



Water disposal pan



Conforms to UL STD.197

Conforms to NSF STD.4

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