



Operational Maintenance & Service Bulletin for Models:



NHPL-1836C



NHPL-1825-UNC

NHPL-1836-ECOC
Non-Insulated Economy

NHPL-1836C
Non-Insulated Standard

NHPL-1825-UNC
Non-Insulated Universal Runner

NHPL-1810/HHC
Non-Insulated Undercounter 1/2 size

INHPL-1836C
Insulated

100% Pre-Tested Electrical Assembly

NEW YORK | PENNSYLVANIA | TEXAS | CALIFORNIA | CHINA

800.444.3595 | 516.921.0538 fax | www.winholt.com

General Information

Models:
NHPL-1836- ECOC
NHPL-1836C
NHPL-1825-UNC
NHPL-1810/HHC
INPHL-1836C

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General Information

The models NHPL-1836- ECOC, NHPL-1836C, NHPL-1825-UNC, NHPL-1810/HHC and INHPL-1836C Series cabinet will hold food hot at a constant temperature and supply humidity for proofing when the application applies. This cabinet is NOT a cooking appliance.

UNPACKING

Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet. Examine the interior and exterior to determine whether any damage was incurred during delivery. If so, notify the carrier immediately to file a damage claim. All Win-Holt equipment is carefully tested and inspected prior to shipment. When accepted for delivery by carrier, the responsibility for safe arrival at the destination is assumed by the carrier. For the NHPL-1825-UNC, universal runners are boxed separately and found inside the cabinet.

CAUTION

Should any damage be found, do not attempt to operate the unit. Call your dealer IMMEDIATELY to arrange for service.

INSTALLATION

Position your unit on a stable level surface and plug in the supplied cord into any grounded 120-volt AC, 15 amps power supply dedicated breaker. It does not require a dedicated circuit but is designed for use with the power cord supplied with the unit. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit should insure operational efficiency. Do not operate the unit with an extension cord.

MAINTENANCE

The equipment has been designed to require minimum maintenance and has been constructed to meet NSF and U.S. Public Health Service standards. Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. DO NOT use steel wools of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. Should scouring be required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steam cleaning should not be necessary to keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never power wash or steam clean the cabinet with the power drawer inserted.

POWER SUPPLY (NHPL-PD-ECO for All Models)

The the units do not require a dedicated circuit but is designed for use with the power cord which is supplied. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit should insure operational efficiency. Do not operate the unit with an extension cord.

CAUTION

Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

Operating Instructions

1. Push main power switch (ON/ OFF rocker) to “ON” position.
2. Push HEAT/ PROOF switch to HEAT for heating ONLY.
3. Turn HEAT thermostat knob fully clockwise for preheat.
4. Allow 45 minutes for pre-heating, then turn thermostat to desired setting.
5. Place water in the “water pan” filling to about 3/4 full, for proofing
6. For proofing, push HEAT/ PROOF switch to PROOF.
7. Adjust the heat and humidity thermostat knob to control desired temperature and humidity. Allow 45 minutes for pre-heating.

NOTE: The internal air circulation blower and 900w heater element (controlled with the “Heat” Thermostat) will operate continuously when the power switch is turned “ON”.

HEAT THERMOSTAT

The controlling range is 80°F to 185°F. The dial has numbers 1 thru 9 that do not relate to a specific calibrated temperature. Temperature settings must be obtained through familiarization with the unit. The dial also has an “OFF” position to turn heater unit off.

HUMIDITY THERMOSTAT

To control humidity range from 30% to 100%, humidity settings must be obtained through familiarization with the unit. The dial has numbers 1 thru 9 that do not relate to a specific calibrated humidity. The dial also has an “OFF” position to turn humidity off.

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

Service Specifications

NHPL-1836- ECOC, NHPL-1836C, NHPL-1825-UNC, NHPL-1810/HHC and INHPL-1836C

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

The heater, or heat drawer, is slid into place on the lower ledges of the cabinet. An electrical power cord is provided and plugged into the drawer through an access hole in the back of the cabinet.

The main power switch on the front of the drawer, when switched “ON”, will turn on the light in the switch and turn on the air circulating fan in the drawer. The circulating fan and 900w heater element will operate continuously while the unit is “ON”.

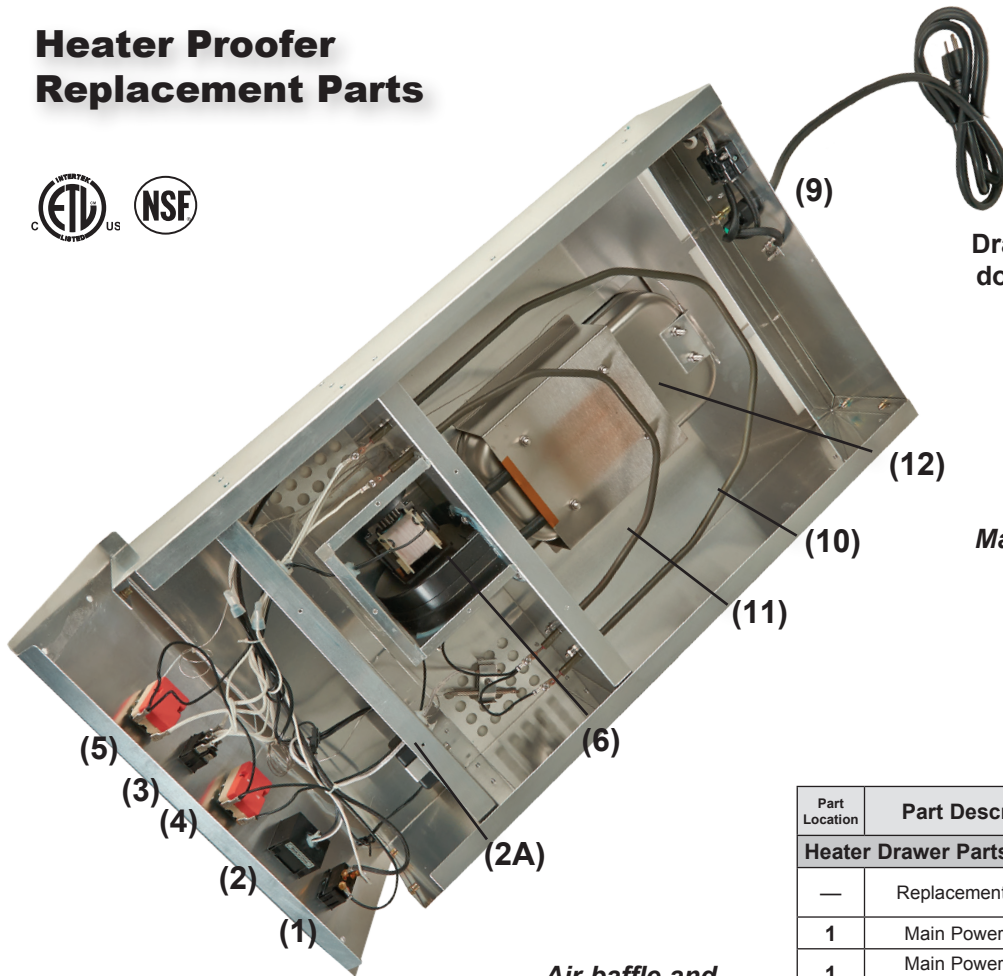
The thermostat control knobs are mounted to the left and right of the HEAT/ PROOF switch. The left thermostat knob controls the heat in the cabinet from 1 (low heat; approx. 80°F) to 9 (high heat; approx. 185°F). The right thermostat knob controls the humidity from 1 (approx. 20% relative humidity) to 9 (100% relative humidity). Average setting will be approx. 6 (approx. 85% relative humidity).

Recommended Temperature Guidelines

Food Holding Chart

Food Product	Covered Or Uncovered	Temperature F° f
Biscuit	Uncovered	180
Broccoli	Covered	170 - 175
Chicken Fried	Uncovered	180 - 185
Chicken Nuggets	Uncovered	175
Chicken Whole	Uncovered	170 - 180
Corn on the Cob	Covered	170 - 175
Croissants	Uncovered	175
Egg Patties	Covered	180
Fish Baked	Uncovered	175
Fish Fried	Uncovered	180
French Fries	Uncovered	185
Hamburgers	Covered	180
Lasagna	Covered	185
Potatoes Baked	Uncovered	180
Potatoes Mashed	Covered	175
Potatoes Scalloped	Covered	175
Pancakes	Covered	175
Pasta	Covered	180
Peas	Covered	170 - 175
Pizza	Uncovered	175 - 180
Roast Beef	Uncovered	170 - 180
Roast Pork	Uncovered	170 - 180
Strip Steak	Uncovered	160 - 170
Turkey	Uncovered	170 - 180
Vegetables Mixed	Covered	170 - 175
Waffles	Covered	175

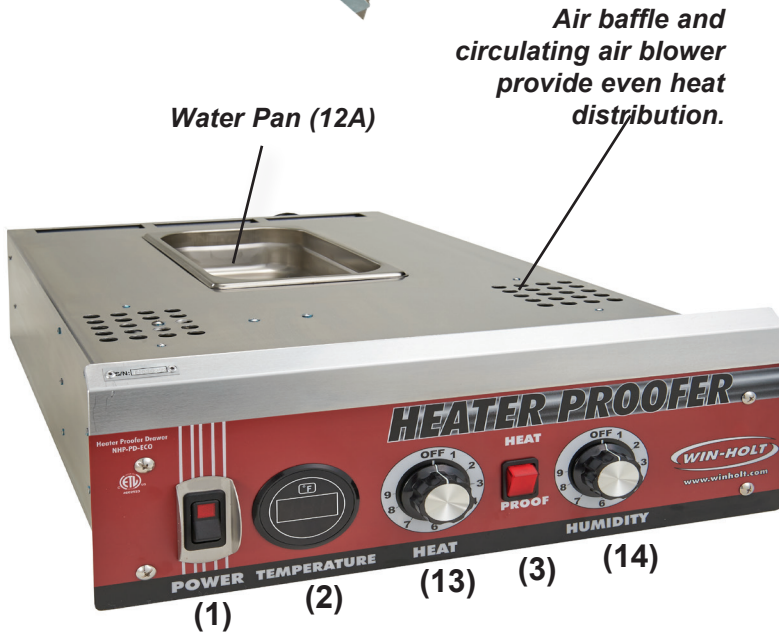
Heater Proofer Replacement Parts



Drawer view from upside down with bottom cover removed.

NHP-PD-ECO
Removable Drawer
Makes Cleaning Quick & Easy

HEATER PROOFER
POWER SUPPLY
120VAC 60Hz
13.5 AMP



Part Location	Part Description	Order#	Model#
Heater Drawer Parts List			
—	Replacement Drawer	631208	NHP-PD-ECO
1	Main Power Switch	637108	H-106-2B
1	Main Power Switch Units shipped after 5.2013	987124	H-106-2C
2	L.E.D. Thermometer	123887	H-105
2A	Thermometer Transformer		
3	Heat/Proof Switch	232784	H-106-1
9	Power Inlet	123908	H-107
4	Thermostat (Heat)	170851	H-220
5	Thermostat (Proof)		
6	Blower & Motor Assembly	637095	H-225-B
10	900W Heater Element	170907	H-226
11	600W Heater Element	170915	H-227
12	600W Water Pan Heater Element	170923	H-228
12A	Water Pan w/studs	696482	H-242
13	Heat Control Knob	123916	H-108
14	Proofer Control Knob		
---	External Drip Pan	683665	WHPP6122.5D

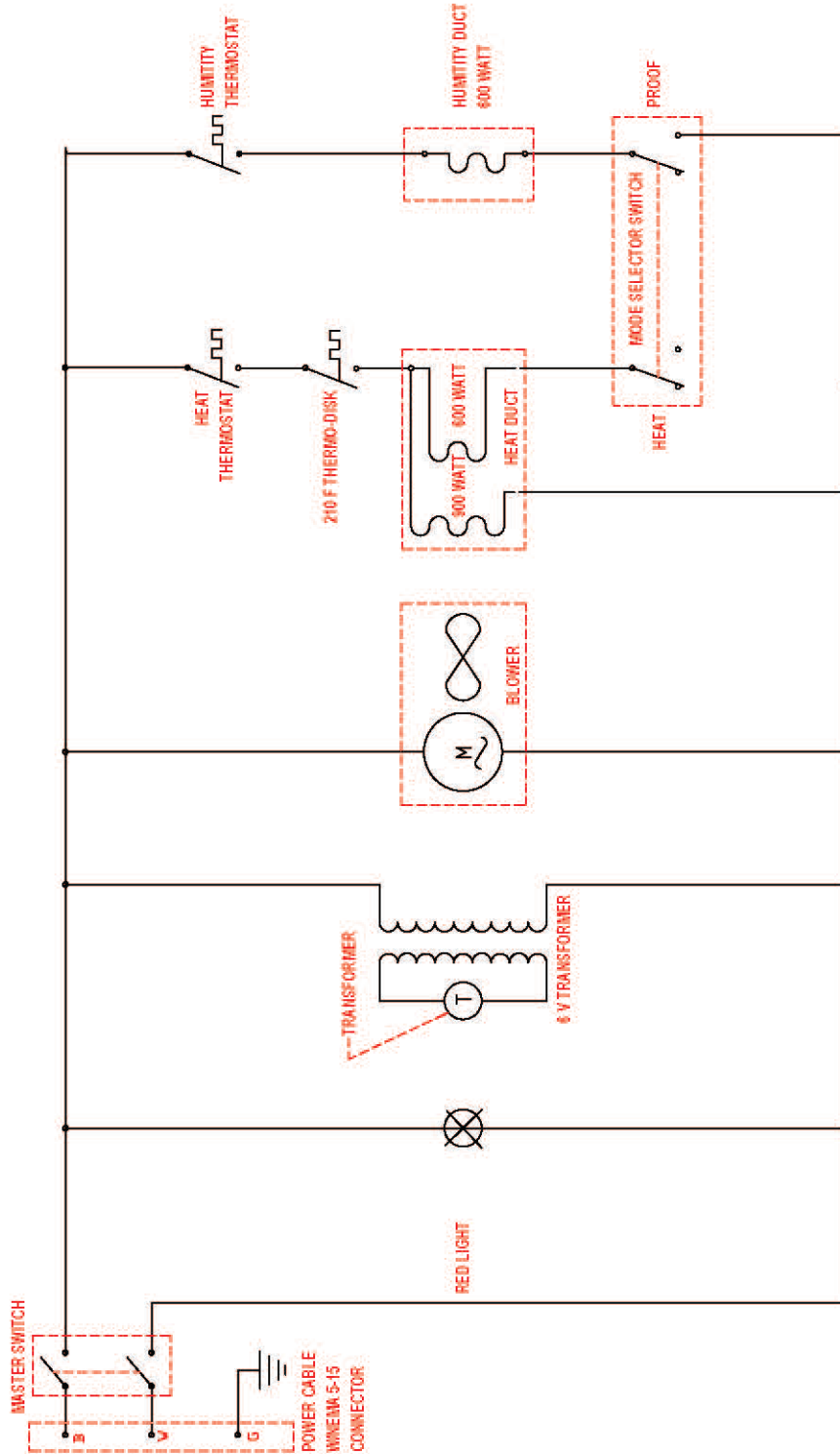
Replacement power cord available at local home improvement stores

Cabinet Parts List		
Replacement Door Lexan 1836 Series	247505	NHPL-DR
Replacement Universal Runner (1)	657150	NHPL-1825-UN-RUNNER
Door Gasket for NHPL-1810HHC	681416	NHPL-1810/HH-DR GSKT
Door Gasket for NHPL-1825UNC	681328	NHPL1825-UN-DR GSKT
Door Gasket for 1836 Series	650484	NHPL1836-DR GSKT
Replacement Door Lexan Universal Runner	657459	NHPL-DR/UN
Replacement Door Lexan Mini Half Height	657432	NHPL-DR/HH
Plastic Door Handle	233656	H-323-2



Electric Schematic Power Supply

All Models



Universal Runner Assembly Instructions

NOTICE: WIRE RUNNER ASSEMBLY & REMOVAL PROCEDURE

RUNNERS MUST BE ASSEMBLED WITH A 4" MINIMUM SPACE ABOVE THEM TO ASSEMBLE THE RUNNER



GRASP THE RUNNER AS SHOWN IN THE PHOTOS BELOW.



TILT THE RUNNER UP AND ENGAGE BOTH ENDS TOGETHER. DO NOT HAVE ONE SIDE ENGAGED LESS THAN THE OTHER.



ROTATE THE RUNNER DOWN APPLYING A SLIGHT FORCE INWARD AGAINST THE RUNNER AND CABINET. **DO NOT FORCE**



WHEN IN THE CORRECT POSITION THE RUNNER SHOULD BE AT 90 DEGREES TO THE SIDE OF THE CABINET.

RUNNERS MUST BE REMOVED WITH A 4" MINIMUM SPACE ABOVE THEM TO REMOVE A RUNNER



GRASP THE RUNNER AS SHOWN IN THE PHOTOS BELOW



TILT THE RUNNER UP SLOWLY WHILE PULLING THE RUNNER OUTWARD AWAY FROM THE SIDE OF THE CABINET. **DO NOT FORCE IT** ASSURE BOTH SIDES ARE IN THE SAME POSITION AS YOU ARE LIFTING THE RUNNER



KEEP TILTING UNTIL THE RUNNER TOUCHES THE SLOTTED SIDE OF THE CABINET AND WITH BOTH ENDS OF THE RUNNER EQUAL DISTANT FROM THE CABINET SIDE THE RUNNER WILL SLIDE OUT EASILY. **DO NOT FORCE IT**

Statement of Warranty

Winholt Power Equipment Warranty

Winholt warrants to the initial purchaser that all Winholt power equipment, including but not limited to Heater Proofers and Film Wrappers be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed, for a period of (1) year from the date of shipment from the Winholt facility. Equipment will at our option be repaired or replacement part(s) furnished F.O.B. our factory. Warranty includes one (1) year labor from date of said shipment.

Return of component parts will not be accepted for credit without prior authorization of our Customer Care Department and then contingent upon our inspection. Warranty will not apply if, after examination, Winholt finds that the equipment or any part there of was found defective through lack of purchaser's responsibility for maintenance or storage, shipping damage, accidental damage by moving or otherwise, improper voltage, misapplication or alteration by anyone other than ourselves, or use of unauthorized parts. Warranty does not apply to glass, plastic, light bulbs, gaskets, or heater elements.

Prior to any service agency performing warranty labor, Winholt's Customer Care Department must be contacted to provide a "Service Authorization" (SA) number. Winholt assumes no responsibility for any charges that were not expressly authorized by it or for any charges that exceed in Winholt's sole judgement, normal and customary amounts. If service is required during overtime the difference between overtime and standard labor rates shall be paid by the purchaser. Warranty does not apply if payment has not been received for the equipment at the time a claim is made or if the Winholt serial number has been removed.

Warranty Exclusions and Limitations: Warranty applies only within the United States, equipment outside the United States shall have parts coverage only.

Administration of Warranty

For assistance in filing a claim, contact Winholt 's Customer Care Department at 800.444.3595. Hablamos Español. All claims must be filed in writing and can be sent via: e-mail to customerservice141@winholt.com, faxed to 516-921-0538 or mailed to Winholt Equipment, 1169 North Great Southwest Parkway, Grand Prairie, Texas 75050, Attention: Customer Care Department. If deemed necessary by Winholt, the product must be returned to a Winholt factory designated by Winholt, at the owner's expense for inspection and approval of the claim.

Be sure you or your customer has the following information available when calling:

- Model Number
- Name of Dealer
- Serial Number
- Installation Date

Trouble Shooting

CAUTION

Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with an instruction manual and should be used as a reference guide for all service areas. The manual shows a picture of the drawer, showing the location of electrical components and a description of each. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

- 1) Check to make sure “power cord” is firmly plugged into the wall outlet.
- 2) Check circuit breaker of wall outlet and reset if necessary.

IF unit fails to start, please do the following:

- 3) Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
 - a. Loose or disconnected wires
 - b. Black marks or burning on an components
 - c. Loose heating elements.
4. If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.
5. If heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.
6. If temperature on “L.E.D. Thermometer” is not reading a constant temperature, it must be replaced along with its power supply transformer.