



Middleby Cooking Systems Group • 1400 Toastmaster Drive • Elgin, IL 60120 • (847)741-3300 • FAX (847)741-4406

Hot Food Server

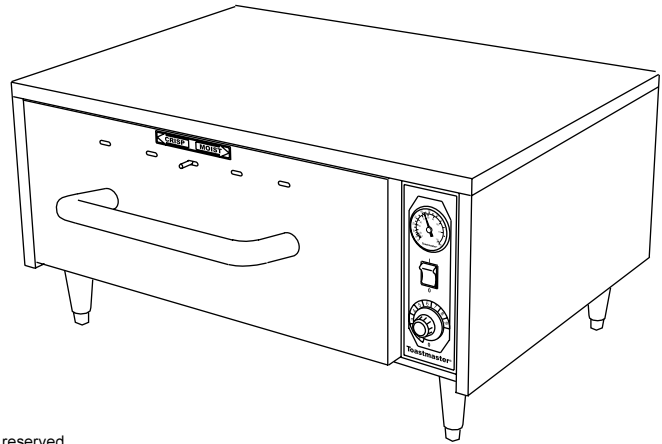
Models HFS09, HFS72

OWNER'S OPERATING AND INSTALLATION MANUAL



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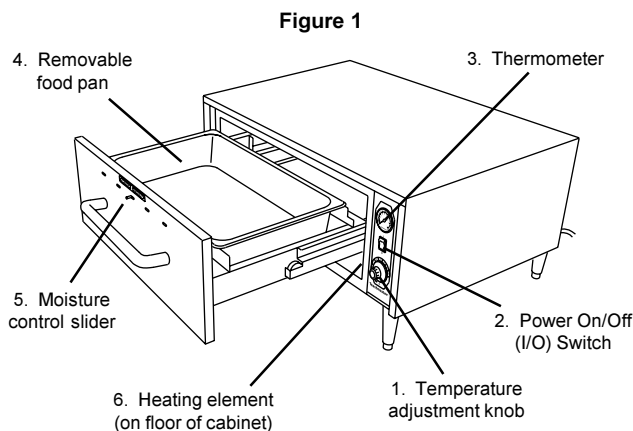
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I. DESCRIPTION AND SPECIFICATIONS

A. Component Location

The major components of the hot food server are shown in Figure 1 below.



B. Component Function (see Figure 1)

1. Temperature adjustment knob - see Section III, **Operation**.
2. Power On/Off (I/O) Switch - see Section III, **Operation**.
3. Thermometer - see Section III, **Operation**.
4. Removable food pan - holds the food product. The pan can be removed for cleaning.
5. Moisture control slider - Opens and closes the moisture vents in the front panel of the drawer.
6. Heating element - Provides heat to maintain the proper temperature of the food product.

C. Operating and Electrical Specifications

Pre-Heat Time: 20 minutes

Temperature range: 100-200°F (38-93°C)

Electrical Specifications/HFS09:

- 120V, 50/60Hz, 1 Ph, 0.5kW, 4.2A
- Plug type: NEMA 5-15P

Electrical Specifications/HFS72:

- 208V, 50/60Hz, 1 Ph, 0.4kW, 1.9A, OR
- 240V, 50/60Hz, 1 Ph, 0.55kW, 2.3A
- Plug type: NEMA 6-15P

NOTE

An electrical wiring diagram is provided on the back cover of this Manual.

WARNING: IN CASE OF FIRE

Disconnect the hot food server from its power source IMMEDIATELY. This allows the unit to cool, making it easier to put out the fire.

WARNING

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 AND OPERATING INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNING

DISCONNECT THE UNIT FROM ITS ELECTRICAL POWER SUPPLY BEFORE CLEANING OR SERVICING.

CAUTION

Using any parts other than genuine Toastmaster factory parts relieves the manufacturer of all liability.

IMPORTANT

Contact your authorized service agent to perform maintenance and repairs. A service agency directory is supplied with your hot food server.

IMPORTANT

Toastmaster (manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This manual provides detailed information for the installation and operation of your hot food server. It also contains information to assist the operator in diagnosing problems in the event of a malfunction. This manual is an important tool for the operator and should be kept readily available.

II. INSTALLATION

IMPORTANT

IT IS THE CUSTOMER'S RESPONSIBILITY TO REPORT ANY CONCEALED OR NON-CONCEALED DAMAGE TO THE FREIGHT COMPANY.

A. Installation Options and Kit Availability

Your hot food server is shipped from the factory with 4" NSF-listed plastic legs, which may be used on single-unit or two-stack installations. The following kits are available from Toastmaster for additional installation options:

- P/N ACCHFSC Casters kit (for 1-4 units)
- P/N ACCHFS6 6" legs kit (for 1-4 units)
- P/N ACCHFS9 9" legs kit (for 1-4 units)

All hot food server installations REQUIRE the unit(s) to be mounted on legs or casters prior to operation. The allowed installation configurations are:

	Supplied 4" legs	Casters kit	6" legs kit	9" legs kit
Single unit	YES	YES	YES	YES
Two-stack	YES	YES	YES	YES
Three-stack	NO	YES	YES	YES
Four-stack	NO	YES	YES	YES

CAUTION

STACKING MORE THAN FOUR SERVERS IS NOT PERMITTED.

B. Legs/Casters Assembly

1. To install the supplied 4"/102mm legs (1-2 units only), thread the legs into the four holes on the bottom of the hot food server. An illustration of the server with the supplied legs installed is shown on the cover of this Manual. For a Two-Stack installation, attach the legs to the bottom server only.
2. To install an optional Legs Kit or Casters Kit, refer to the instructions provided with the Kit.

C. Stacking the Hot Food Servers (2-4 units only)

CAUTION

If you have installed the optional Casters Kit, check that the casters are locked before stacking the hot food servers.

Perform the following steps, starting with the server that has legs/casters installed:

1. Remove the two screws that hold the control panel in place. Be sure to retain the screws. See Figure 2.
2. Gently pull the control panel out from the front of the unit and allow it to hang by the wiring. DO NOT stretch or disconnect the wiring! See Figure 2.
3. Remove the cap plug from the top panel of the unit. To remove the plug, bend the tines on the underside of the plug in towards the center using a pair of pliers. Then, lift the cap free and discard it. See Figure 3.
4. Place a hot food server atop the unit. Check that all four sides of the units are aligned.
5. Attach the two units together by inserting the supplied 3/8" bolt from inside the control panel opening of the lower server, as shown in Figure 4. The bolt passes through the hole in the top panel and into the threaded leg hole in the floor of the upper unit. Tighten the bolt to a LOOSE fit to allow the position of the units to be adjusted.
6. At the rear of the upper server, remove the screws from BOTH bottom rear corners, as shown in Figure 4. Then, loosen (do not remove) the two screws on the lower server that hold the stacking clips in place.
7. Reposition the stacking clips as shown in Figure 4, and replace the two screws that you removed in Step 6. Tighten all four screws.
8. Tighten the 3/8" bolt (that you installed in Step 5) to secure the units together.
9. Replace the control panel, and fasten it in place with its screws.
10. Repeat Steps 1-9 until all units are stacked. Note that the cap plug will remain in place on the top server in the stack.

D. Electrical Connection

IMPORTANT

THE ELECTRICAL CONNECTION TO THE HOT FOOD SERVER REQUIRES A CIRCUIT BREAKER/FUSED DISCONNECT. ELECTRICAL SPECIFICATIONS ARE LISTED ON THE SERIAL PLATE (SHOWN IN FIGURE 4), AND IN SECTION I OF THIS MANUAL. CONSULT ALL APPLICABLE NATIONAL AND LOCAL CODES FOR FURTHER ELECTRICAL CONNECTION REQUIREMENTS.

1. Before proceeding with the electrical connection, check the following for each hot food server:
 - a. Check that the electrical supply matches the hot food server's requirements. Refer to the serial plate (Figure 4) and to the electrical specifications shown in Section 1 of this Manual.
 - b. Check that the appropriate receptacle is available for the power cord plug.



WARNING

ENSURE THAT BOTH THE CIRCUIT BREAKER/FUSED DISCONNECT AND THE POWER ON/OFF (I/O) SWITCH ARE IN THE OFF ("O") POSITION BEFORE PROCEEDING.



WARNING

ENSURE THAT ANY PACKING MATERIAL HAS BEEN REMOVED FROM INSIDE THE CABINET AND FOOD TRAY.

3. Insert (each) power cord plug into its receptacle.

Figure 2

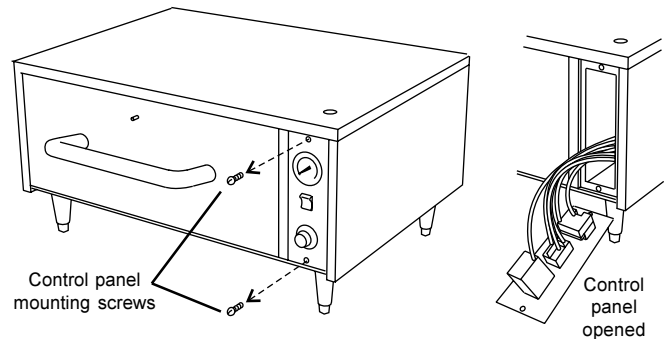


Figure 3

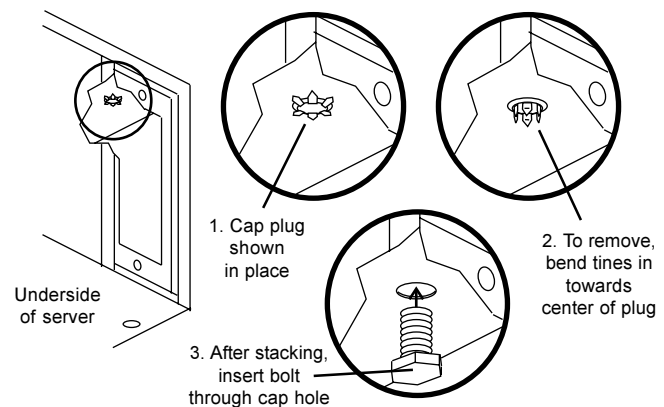
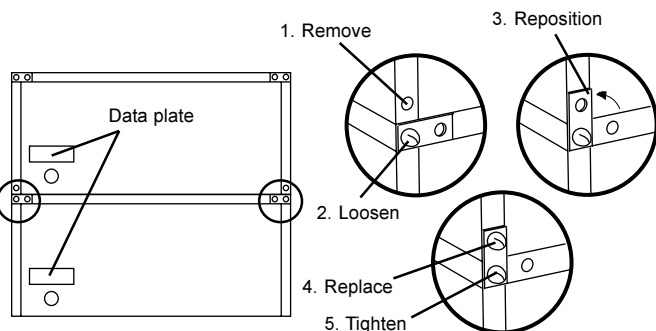


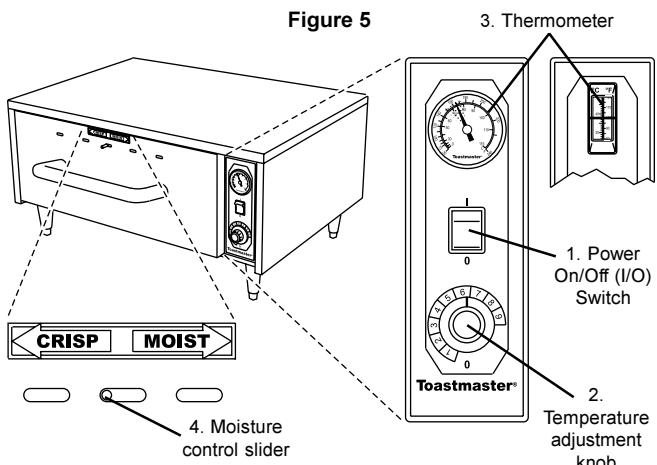
Figure 4 (left side shown - reposition brackets on BOTH sides)



III. OPERATION

A. Location and Function of Controls

This section provides a basic description of the hot food server controls, their location, and the functions they perform. The operator **MUST** be familiar with the controls. See Figure 5.



1. **Power On/Off (I/O) Switch**
Switches the heating element ON ("I") and OFF ("O").
2. **Temperature adjustment knob**
Adjusts the temperature setting of the heating element. This controls the temperature of the cabinet and pan.
 - "1" is the minimum setting (100°F/38°C after preheating).
 - "9" is the maximum setting (200°F/93°C after preheating).
3. **Thermometer**
Displays the temperature of the cabinet and pan. A "green zone" of 150-175°F (66-79°C) shows the optimum temperature range for most food products.
4. **Moisture control slider**
Opens and closes the moisture vents in the front panel of the drawer.
 - Moving the slider to the "CRISP" (left) position opens the vents, allowing moisture to escape and causing a crisper food product.
 - Moving the slider to the "MOIST" (right) position closes the vents, trapping moisture inside the cabinet and food product.

B. Operation Procedure

1. Restore electrical power to the hot food server at the circuit breaker/fused disconnect. Switch the Power On/Off (I/O) switch to the ON ("I") position.
2. Turn the temperature adjustment knob (if necessary) to the desired setting for the food product.
3. Allow the hot food server to preheat for 20 minutes.

CAUTION - HOT SURFACE
USE CAUTION WHEN LOADING FOOD INTO, AND REMOVING FOOD FROM, THE PAN. THE SURFACES OF THE PAN ARE HOT.

4. Open the drawer. Load the food product into the pan, and close the drawer. Check that the drawer is fully closed to prevent heat loss into the environment.
5. Move the moisture control slider (if necessary) to open or close the moisture vents, as required by the food product.
6. The food product will be kept at the temperature shown on the thermometer. When unloading the product, use caution to avoid touching the hot surfaces of the pan.

IMPORTANT

It may be necessary to clean the pan after removing some food products. Refer to Section IV, Daily Cleaning, in this Manual.

C. Shutdown Procedure

1. Switch the Power On/Off (I/O) switch to the OFF ("O") position. Disconnect electrical power to the hot food server at the circuit breaker/fused disconnect.

IV. DAILY CLEANING

WARNING
WHEN CLEANING THE HOT FOOD SERVER, NEVER APPLY ENOUGH LIQUID TO STAND IN PLACE ON THE UNIT. DO NOT SPRAY, RINSE, OR SUBMERGE THE HOT FOOD SERVER. EXCESSIVE MOISTURE IN THE UNIT WILL CAUSE A SEVERE ELECTRICAL HAZARD AND MAY OTHERWISE DAMAGE THE HOT FOOD SERVER.

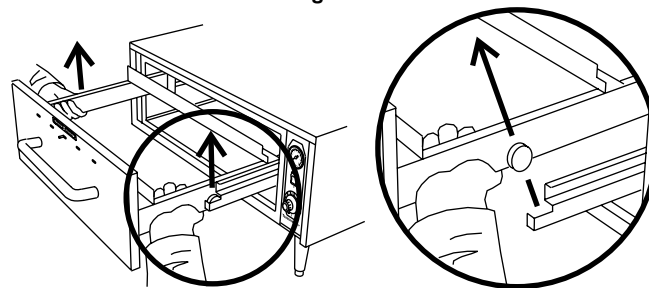
CAUTION
DO NOT clean your hot food server using abrasive cleaners or pads. Both will scratch and dull the finish.

1. Switch the Power On/Off (I/O) Switch to the OFF ("O") position.
2. Disconnect electrical power to the hot food server at the circuit breaker/fused disconnect.
3. Allow the hot food server to cool.

CAUTION - HOT SURFACE
DO NOT TOUCH HOT SURFACES ON THE HOT FOOD SERVER, OR ATTEMPT TO REMOVE THE PAN, UNTIL THE UNIT HAS COOLED THOROUGHLY.

5. **Cleaning the Cabinet Interior and Drawer**
 - a. Remove the drawer from the cabinet as follows:
 - Open the drawer AND REMOVE THE PAN.
 - Lift both side rails of the drawer until the rollers are free, as shown in Figure 6.
 - Pull the drawer forward, up, and out of the hot food server.

Figure 6



- b. Use a stiff nylon brush to loosen food particles and crumbs from the following areas:
 - drawer rails
 - drawer rollers
 - cabinet interior
- c. Wipe or vacuum the food residue from the interior of the cabinet.
- d. Rinse the drawer rails, drawer rollers, and cabinet interior with a sponge or cloth soaked in warm detergent water.
- e. Wipe the components with a clean, damp cloth, and allow them to air dry.

5. **Cleaning the Pan**
 - a. Empty the contents of the pan.
 - b. Wash the pan in hot soapy water, and rinse it. Allow the pan to air dry.

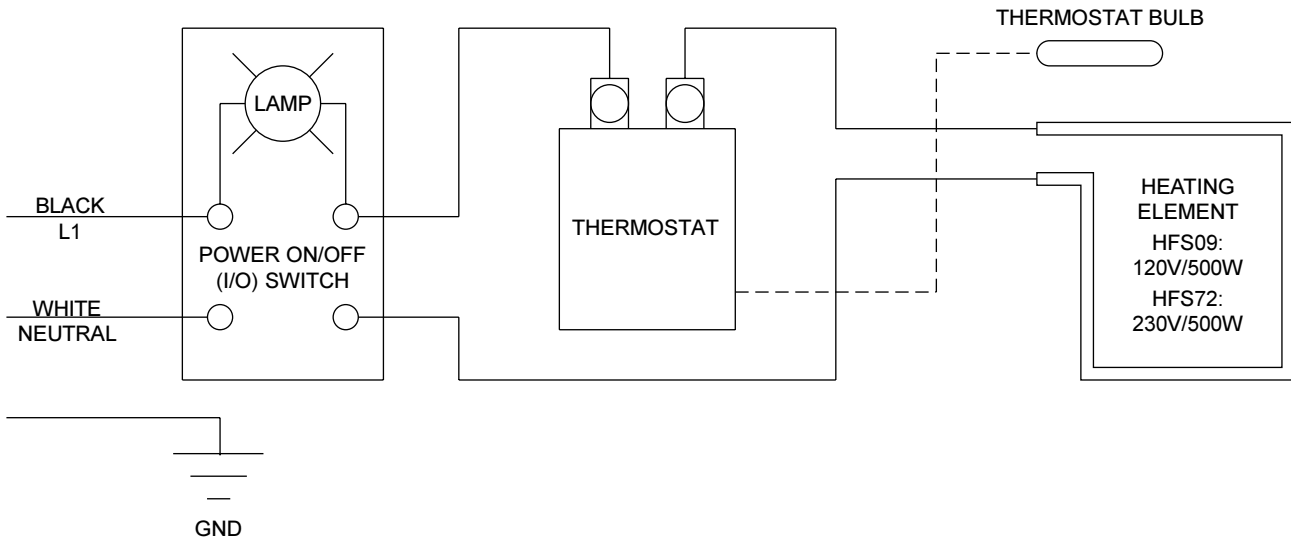
NOTE: *If desired, the pan can be pre-rinsed, run through a dishwasher, and then air-dried.*

6. **Cleaning the Exterior of the Hot Food Server**
 - a. Wipe the exterior of the cabinet with a sponge or cloth soaked in warm detergent water.
 - b. Wipe with a clean, damp cloth to remove the excess detergent, and then wipe again to dry the hot food server.

NOTE: *If desired, the exterior surfaces of the cabinet can be cleaned using a stainless steel cleaner/polish. Be sure to wipe the polish in the direction of the grain to avoid scratching the finish.*

7. Replace all components into the hot food server.

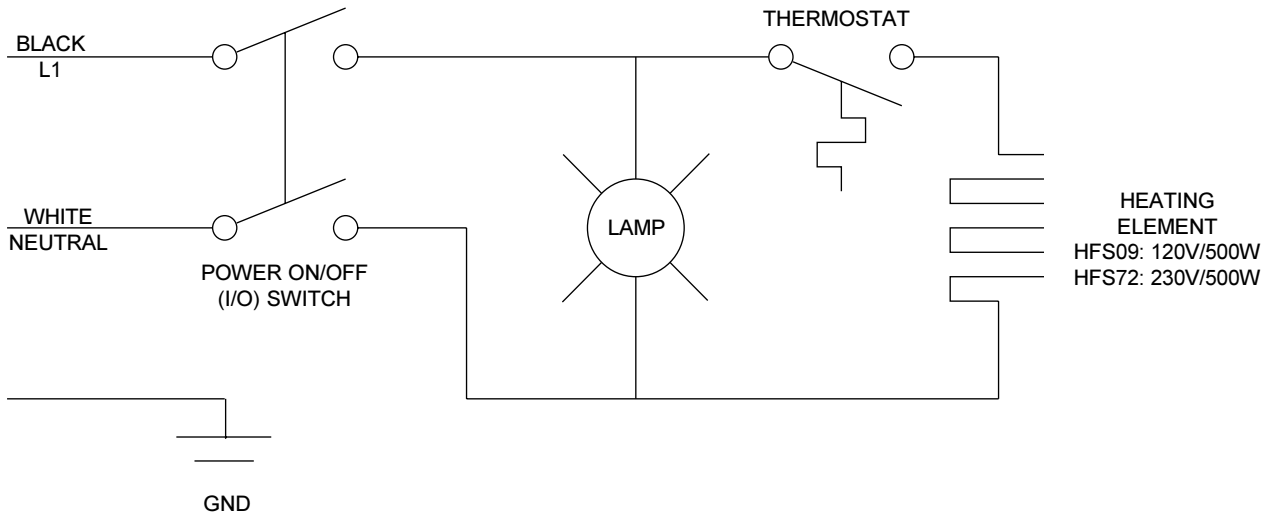
Wiring Diagram



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Electrical Schematic



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