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Traulsen G14311

Traulsen G-Series G14311 Hot Food Holding Cabinet

Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your Traulsen G-Series G14311 Solid Door 1-Section Hot Food Holding Cabinet. Please read all instructions thoroughly before operating the unit. Retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

WARNING: Risk of Electric Shock and Burns.

- Always disconnect power before cleaning, servicing, or performing maintenance.
- Do not operate the cabinet with damaged power cords or plugs.
- Ensure the cabinet is properly grounded.
- Hot surfaces can cause burns. Use caution when handling hot food or touching interior surfaces.
- This appliance is intended for holding pre-cooked hot food at safe temperatures. It is not designed for cooking or reheating cold food.

SETUP AND INSTALLATION

1. Unpacking and Inspection

- Carefully remove all packaging materials.
- Inspect the cabinet for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Remove all protective plastic film from stainless steel surfaces.

2. Location Requirements

- Place the cabinet on a level, sturdy surface capable of supporting its weight (395 lbs empty, plus food).
- Allow adequate clearance for air circulation: minimum 6 inches from walls or other equipment on all sides.
- Avoid locations near heat-producing appliances or direct sunlight, which can affect performance.
- Ensure the ambient temperature does not exceed 90°F (32°C).

3. Electrical Connection

- Refer to the data plate located inside the cabinet for specific electrical requirements (voltage, amperage).
- Connect the cabinet to a dedicated, properly grounded electrical circuit. Do not use extension cords.
- Ensure the power supply matches the cabinet's requirements.

4. Initial Cleaning

- Before first use, clean the interior and exterior surfaces with a mild soap and water solution. Rinse thoroughly and dry.
- Install the three plated shelves as desired.

OPERATING INSTRUCTIONS

1. Control Panel Overview

The G14311 features a microprocessor control panel, typically located at the top of the cabinet. This panel includes a digital temperature display and buttons for setting temperature and other functions.

2. Powering On and Preheating

- Ensure the cabinet is plugged into a suitable power outlet.
- Turn on the main power switch (if present). The digital display will illuminate.
- Set the desired holding temperature using the control panel. A common holding temperature for hot food is 140°F (60°C) or higher, as per food safety guidelines.
- Allow the cabinet to preheat for at least 30-45 minutes, or until the interior reaches the set temperature.

3. Loading Food

- Only place pre-cooked, hot food into the cabinet. The cabinet is designed to maintain, not raise, food temperature.
- Use appropriate food pans or containers.
- Do not overload shelves. Allow space for air circulation around food items for even heating.
- Close the door promptly after loading to minimize heat loss.

4. Monitoring and Adjustments

- Regularly check the digital temperature display to ensure the cabinet is maintaining the set temperature.
- Adjust the temperature setting as needed via the control panel.

5. Shutting Down

- Remove all food items.
- Turn off the main power switch.
- Unplug the unit from the power outlet if it will not be used for an extended period.

MAINTENANCE

Always disconnect power to the unit before cleaning or performing any maintenance.

1. Daily Cleaning

- Wipe down the interior and exterior surfaces with a clean cloth dampened with mild soap and water.
- Rinse with a clean, damp cloth and dry thoroughly to prevent water spots and corrosion.
- Clean door gaskets with warm, soapy water. Inspect for tears or damage.

2. Weekly/Monthly Cleaning

- Remove shelves and clean them thoroughly in a sink with warm, soapy water. Rinse and dry completely before reinstalling.
- Clean the interior anodized aluminum surfaces more thoroughly, ensuring no food debris or spills remain.
- Inspect casters for debris or damage. Clean as necessary to ensure smooth movement.

3. Gasket Inspection

- Regularly inspect door gaskets for cracks, tears, or hardening. Damaged gaskets can lead to heat loss and increased energy consumption.
- Replace worn or damaged gaskets promptly.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cabinet not heating	No power; tripped breaker; faulty heating element	Check power cord and outlet; reset circuit breaker; contact service technician
Temperature too low	Door not sealed; thermostat set too low; excessive door openings	Check door gasket; adjust thermostat; minimize door openings
Excessive condensation	High humidity; frequent door openings; food not covered	Ensure proper ventilation; minimize door openings; cover food items
Cabinet noisy	Loose components; fan motor issue	Inspect for loose parts; contact service technician

For issues not listed or if solutions do not resolve the problem, contact a qualified service technician.

SPECIFICATIONS

Feature	Detail
Model	G14311
Type	Solid Door 1-Section Hot Food Holding Cabinet
Dimensions (D x W x H)	35" x 43" x 84"
Item Weight (Empty)	395 lbs
Capacity	24.2 Cubic Feet
Number of Doors	1 (Full-Height Stainless Steel, Hinged Left)
Interior Configuration	3 Plated Shelves (Factory Installed)
Interior Finish	Anodized Aluminum

Feature	Detail
Exterior Finish	Stainless Steel
Controls	Microprocessor Control, Exterior Digital Thermometer
Mobility	6" High Casters
Energy Efficiency	Energy Star Certified
Electrical	Refer to unit's data plate for specific voltage and amperage requirements.

WARRANTY AND SUPPORT

Traulsen products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official Traulsen website. Keep your purchase receipt as proof of purchase.

For technical assistance, parts, or service, please contact your authorized Traulsen dealer or Traulsen customer support. When contacting support, please have your model number (G14311) and serial number ready.

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