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Pujadas P81000

Pujadas Heated Holding Cabinet User Manual

Model: P81000

PRODUCT OVERVIEW

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Pujadas Heated Holding Cabinet. This professional-grade appliance is designed to maintain the temperature of prepared food, ensuring it remains warm and ready for service. It is suitable for commercial kitchen environments.



Figure 1: Front view of the Pujadas Heated Holding Cabinet. The cabinet features a single door, a digital temperature display, and is mounted on four swivel casters for mobility. A coiled power cord is visible on the right side.

SETUP AND INSTALLATION

- 1. Unpacking:** Carefully remove the cabinet from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately. Retain packaging materials for future transport or return if necessary.
- 2. Placement:** Position the cabinet on a flat, stable, and level surface. Ensure adequate clearance around the unit for ventilation and maintenance. Avoid placing near heat sources or in direct sunlight.
- 3. Power Connection:** Connect the cabinet to a dedicated electrical outlet that matches the voltage and amperage requirements specified on the product label. Do not use extension cords.
- 4. Initial Cleaning:** Before first use, wipe down all interior and exterior surfaces with a damp cloth and mild detergent. Rinse thoroughly and dry.

OPERATING INSTRUCTIONS

The Pujadas Heated Holding Cabinet is designed for efficient food temperature maintenance.

- **Power On:** Plug in the unit and turn on the main power switch, typically located near the digital display.
- **Temperature Setting:** Use the digital control panel to set the desired holding temperature. Refer to the specific controls on your unit for precise adjustment. Allow the cabinet to preheat to the set temperature before loading food.
- **Loading Food:** Place pre-cooked, hot food into appropriate GN containers (Gastronorm containers) and load them onto the internal racks. The cabinet can accommodate up to 10 GN 2/1 pans or 20 GN 1/1 pans. Ensure even distribution for optimal heat circulation.
- **Door Closure:** Always ensure the door is securely closed to maintain internal temperature and energy efficiency.
- **Monitoring:** Periodically check the digital display to ensure the cabinet is maintaining the set temperature.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your heated holding cabinet.

- **Daily Cleaning:**
 - Disconnect the unit from power before cleaning.
 - Wipe down interior and exterior surfaces with a soft cloth and mild, non-abrasive detergent.
 - Remove and clean racks and pan slides as needed.
 - Rinse thoroughly with clean water and dry completely to prevent water spots and corrosion.
- **Gasket Inspection:** Regularly inspect the door gasket for cracks, tears, or signs of wear. A damaged gasket can lead to heat loss and increased energy consumption. Replace if necessary.
- **Caster Maintenance:** Keep casters clean and free of debris to ensure smooth mobility. Lubricate swivel bearings periodically if they become stiff.
- **Ventilation Grilles:** Ensure ventilation grilles are clear of obstructions to allow proper airflow.

TROUBLESHOOTING

Refer to the table below for common issues and their potential solutions.

Problem	Possible Cause	Solution
Cabinet not heating	No power; tripped circuit breaker; faulty heating element.	Check power connection and outlet; reset circuit breaker; contact qualified service technician.

Problem	Possible Cause	Solution
Temperature too low/high	Incorrect temperature setting; faulty thermostat; door not sealed properly.	Adjust temperature setting; check door gasket; contact service technician.
Excessive noise	Loose components; fan obstruction.	Inspect for loose parts; clear any obstructions; contact service if noise persists.

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

SPECIFICATIONS

Attribute	Value
Brand	Pujadas
Model Number	P81000
Material	Stainless Steel (inferred from image, original data may be incorrect)
Item Weight	112 Kilograms
Capacity	10 GN 2/1 or 20 GN 1/1 pans
ASIN	B01IDLOWS8

WARRANTY AND SUPPORT

Information regarding spare parts availability is not provided in the product details. For warranty claims, technical support, or to inquire about spare parts, please contact your original point of purchase or the manufacturer, Pujadas, directly. Keep your purchase receipt and product model number (P81000) readily available when seeking support.

