

KoolMore KM-CH36-WNGL

KoolMore 33 in. Commercial Non-Insulated Heated Holding Cabinet (KM-CH36-WNGL) User Manual

Model: KM-CH36-WNGL

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your KoolMore 33-inch Commercial Non-Insulated Heated Holding Cabinet, model KM-CH36-WNGL. Please read this manual thoroughly before operating the appliance and retain it for future reference.

This commercial holding cabinet is designed to keep food warm and ready for service in various food service environments such as restaurants, bakeries, and pizza shops. It features a transparent glass door and wire racks for organized storage.

SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Always disconnect power before cleaning or servicing the unit.
- Do not operate the unit with a damaged cord or plug.
- Ensure the unit is placed on a stable, level surface.
- Keep hands and clothing away from heating elements.
- This appliance is for commercial use only.
- Do not use abrasive cleaners or sharp objects that could damage the surfaces.
- Ensure adequate ventilation around the unit.

Proposition 65 Warning: This product can expose you to chemicals including Chromium (hexavalent compounds), which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier.
2. **Caster Installation:** Attach the lockable rolling caster wheels to the base of the cabinet. Ensure all wheels are securely fastened. The lockable casters allow for easy movement and secure positioning.
3. **Placement:** Position the cabinet on a level, stable surface, away from direct heat sources or excessive moisture. Ensure there is sufficient clearance for ventilation.
4. **Initial Cleaning:** Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry.
5. **Power Connection:** Plug the unit into a dedicated 120V electrical outlet. Ensure the power cord is not pinched or damaged.



Image: Close-up view of the base of the KoolMore holding cabinet, showing the lockable rolling caster wheels and the control panel. The wheels are designed for easy movement and secure positioning.

1. **Power On:** Flip the red power switch to the "ON" position. The digital temperature display will illuminate.
2. **Set Temperature:** Use the heat control knob to select the desired temperature. The digital display will show the current internal temperature. Allow the unit to preheat to the desired temperature before placing food inside.
3. **Loading Food:** Place food items on the wire racks. Ensure proper air circulation around food items for even heating. The cabinet is designed with multiple wire racks for efficient organization.
4. **Monitoring:** Periodically check the temperature display to ensure the unit is maintaining the set temperature. The transparent glass door allows for easy monitoring of contents without opening the door.
5. **Power Off:** When finished, turn the heat control knob to "OFF" and then flip the power switch to the "OFF" position.



Image: Front view of the KoolMore 33-inch commercial non-insulated heated holding cabinet with a glass door, showcasing multiple wire racks filled with various food items. The control panel is visible at the bottom.



Image: Interior view of the KoolMore holding cabinet, showing the arrangement of the wire racks and the perforated back panel for heat distribution. The racks are designed to hold various food pans.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your holding cabinet.

- **Daily Cleaning:**

- Disconnect the unit from power.
- Remove all food items and racks.
- Wipe down interior and exterior surfaces with a damp cloth and mild, non-abrasive detergent.
- Clean the glass door with a glass cleaner.
- Rinse with clean water and dry thoroughly to prevent water spots and corrosion.

- **Rack Cleaning:** The wire racks can be removed and washed separately in a sink with warm, soapy water.

- **Caster Maintenance:** Periodically check the caster wheels for debris and ensure they roll smoothly. Lubricate if necessary.
- **Avoid:** Do not use steel wool, abrasive pads, or harsh chemical cleaners, as these can damage the stainless steel and glass surfaces.





Image: Front view of the KoolMore 33-inch commercial non-insulated heated holding cabinet with its glass door open, revealing the empty interior and wire rack supports. This view facilitates cleaning access.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; Power switch off; Circuit breaker tripped.	Check power cord connection; Ensure power switch is ON; Reset circuit breaker.
Unit not heating.	Temperature knob set too low; Heating element malfunction.	Adjust temperature knob to a higher setting; Contact qualified service personnel if problem persists.
Temperature inconsistent.	Door not sealed properly; Overloaded cabinet; Poor ventilation.	Ensure door is fully closed; Do not overload the cabinet; Check for proper air circulation around the unit.
Excessive noise.	Loose components; Fan obstruction.	Inspect for loose parts and tighten; Ensure no obstructions are near the fan.

If troubleshooting steps do not resolve the issue, please contact customer support.

SPECIFICATIONS

- **Model:** KM-CH36-WNGL
- **Brand:** KoolMore
- **Type:** Commercial Non-Insulated Heated Holding Cabinet
- **Material:** Aluminum Exterior
- **Color:** Silver
- **Power Source:** Corded Electric
- **Voltage:** 120V
- **Wattage:** 1500W
- **Item Weight:** 127 Pounds
- **Package Dimensions:** 67 x 32 x 25 inches
- **Certifications:** UL Listed, NSF Listed



Image: Side view of the KoolMore holding cabinet with key dimensions (height, width, depth) overlaid, indicating its compact yet spacious design for commercial kitchens.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official KoolMore website. Keep your purchase receipt for warranty claims.

Contact Information: Please refer to the contact details provided on the product packaging or the manufacturer's official website for customer service inquiries.

