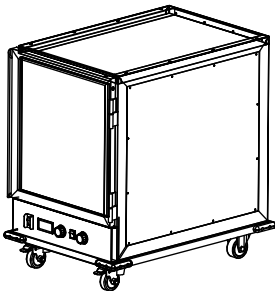
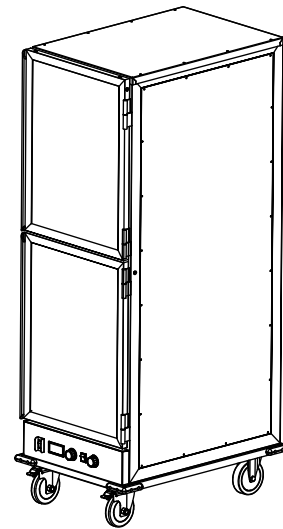
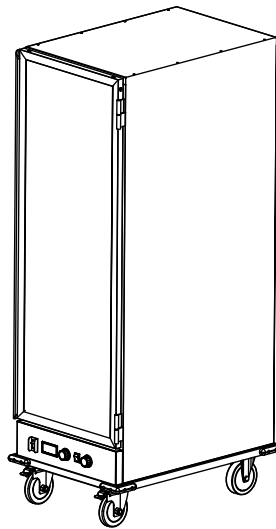
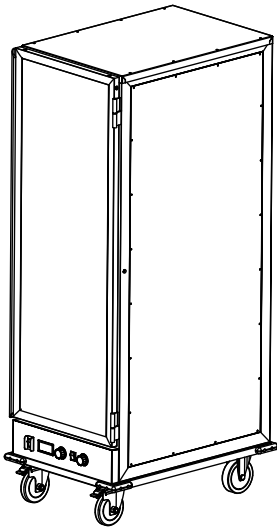


MERCATOR

Proofer



Intertek



Intertek

**Model: MHP6836C, MHP6836IC, MHP6836IS, MHP6834IDS,
MHP3414C, MHP3414IC, MHP3414IS, MHP7125CA**

**This manual contains important information regarding your unit.
Please read this manual thoroughly prior to equipment operation and
maintenance. Failure to comply with regular maintenance guidelines outlined
in this manual may void the warranty. MUST READ!!!**

The Proofer is an aluminum transport cabinet with heaters that function as a hot food holding cabinet and/or as a proofing cabinet for commercial kitchens. The heat drawer slides into place on the lower ledges of the heating cabinet. A power cord is provided and attached to the heat drawer through an access hole in the back of the cabinet.

On airborne noise emissions, the A-weighted sound pressure level is below 70 dB(A)

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries and butcheries, but not for continuous mass production of food.

This appliance is not intended to be used by laymen in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- in hotels, motels and other residential type environments;
- bed and breakfast type environments.

WARNINGS

- Cabinet will hold food at a constant temperature.
- This cabinet is not a cooking appliance.
- This appliance shall not be installed where the public has access.
- If the supply cord is damaged, it must be replaced by the manufacture, its service agent or similarly qualified persons in order to avoid a hazard.

UNPACKING

1. Examine the interior and exterior to determine if any damage has occurred during delivery.
2. Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet.

INSTALLATION

1. Position unit on a stable, level surface.
2. Plug the cord into any grounded 120V AC, 15 amps power supply dedicated breaker.
3. It is highly recommended that only power supply cord provided be used.
4. Do not operate with an extension cord.
5. For all non-insulation models, the distance between rear of the unit and the wall shall not over 3" to avoid user access the hot surface during operating.
6. Always **LOCK** the two front wheels after the unit is positioned.

MAINTENANCE – NOTE: The equipment has been designed to require minimum maintenance

1. Disconnect the cord from the outlet.
2. To avoid damage, do not use abrasive cleaners or scouring pads.
3. Non-toxic chemical cleaners or mild detergents are recommended for cleaning fixtures.
4. Hosing or steam cleaning should not be necessary to keep fixtures clean and sanitary.
5. Do not allow water or steam to come in contact with electrical components.
6. Never use a water jet or a steam cleaner to clean the cabinet with the power drawer inserted.

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 to 9. The right thermostat knob controls the humidity from 1 to 9. Please see below for humidity and thermostat ranges for this unit.

When the power switch is in the ON position, the circulating fan will run continuously until switched off.

The heating element and the humidity control will only come on when the thermostats are set and it calls for it.



CAUTION: The outer surface of the product will be hot during operating. Do not touch the outer surface directly.

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 $\frac{3}{4}$ 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

HEAT THERMOSTAT

- The controlling range is 80°F (26.6°C) to 185°F (85°C)
- The dial numbers 1 through 9, 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 95%, humidity settings must be obtained through familiarization with the unit
- The dial numbers 1 through 9 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 (29.4°C) and 100°F (37.7°C), switch to proof mode and adjust heat knob to desired heat range
- Allow 45 minutes to pre-heat in proof cycle

SPECIFICATIONS

Description	Wattage	Voltage	Amps
Proofer Cabinet	1500W	120V/60Hz	12

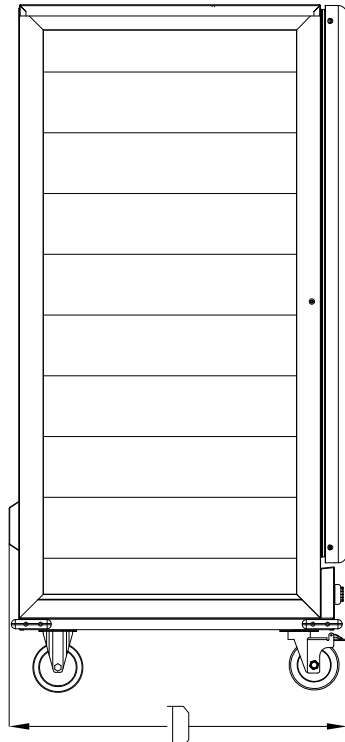
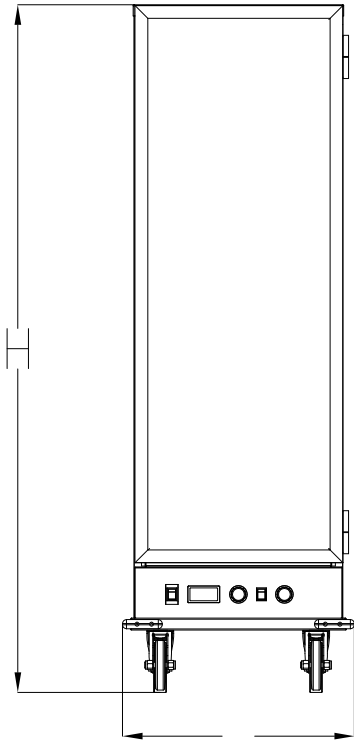
Unit Weight

MHP6836C	110lbs(50kg)	MHP3414C	73lbs(33kg)
MHP6836IC	121lbs(55kg)	MHP3414IC	79lbs(36kg)
MHP6836IS	124lbs(56.5kg)	MHP3414IS	80lbs(36.5kg)
MHP6834IDS	126lbs(57kg)	MHP7125CA	135lbs(61kg)

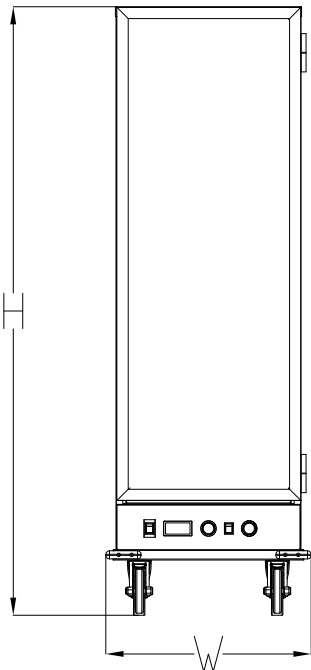
Maximum Load: 220lbs(100kg) (Full-size model) / 110lbs(50kg) (Half-size model)

DIMENSIONS

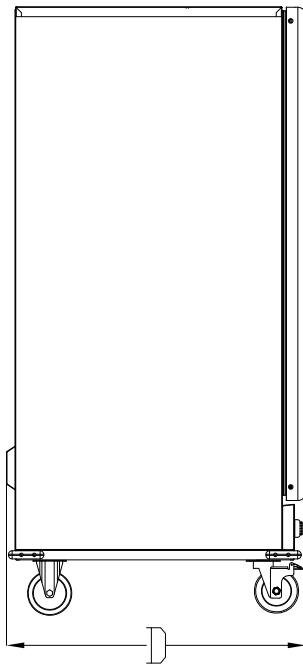
Model	W*D*H(inch)	Insulation	Door
MHP6836C	22.83" x33" x 67.64"	No	Clear
MHP6836IC	22.83" x33.4" x 67.64"	Yes	Clear
MHP6836IS	22.83" x33.4" x 67.64"	Yes	Solid
MHP6834IDS	22.83" x33.4" x 67.64"	Yes	Double Solid
MHP3414C	22.83" x33" x 32.74"	No	Clear
MHP3414IC	22.83" x33.4" x 32.74"	Yes	Clear
MHP3414IS	22.83" x33.4" x 32.74"	Yes	Solid
MHP7125CA	24" x32.6" x 70.8"	No	Clear



**MHP6836C, MHP6836IC, MHP6836IS, MHP6834IDS,
MHP3414C, MHP3414IC, MHP3414IS,**



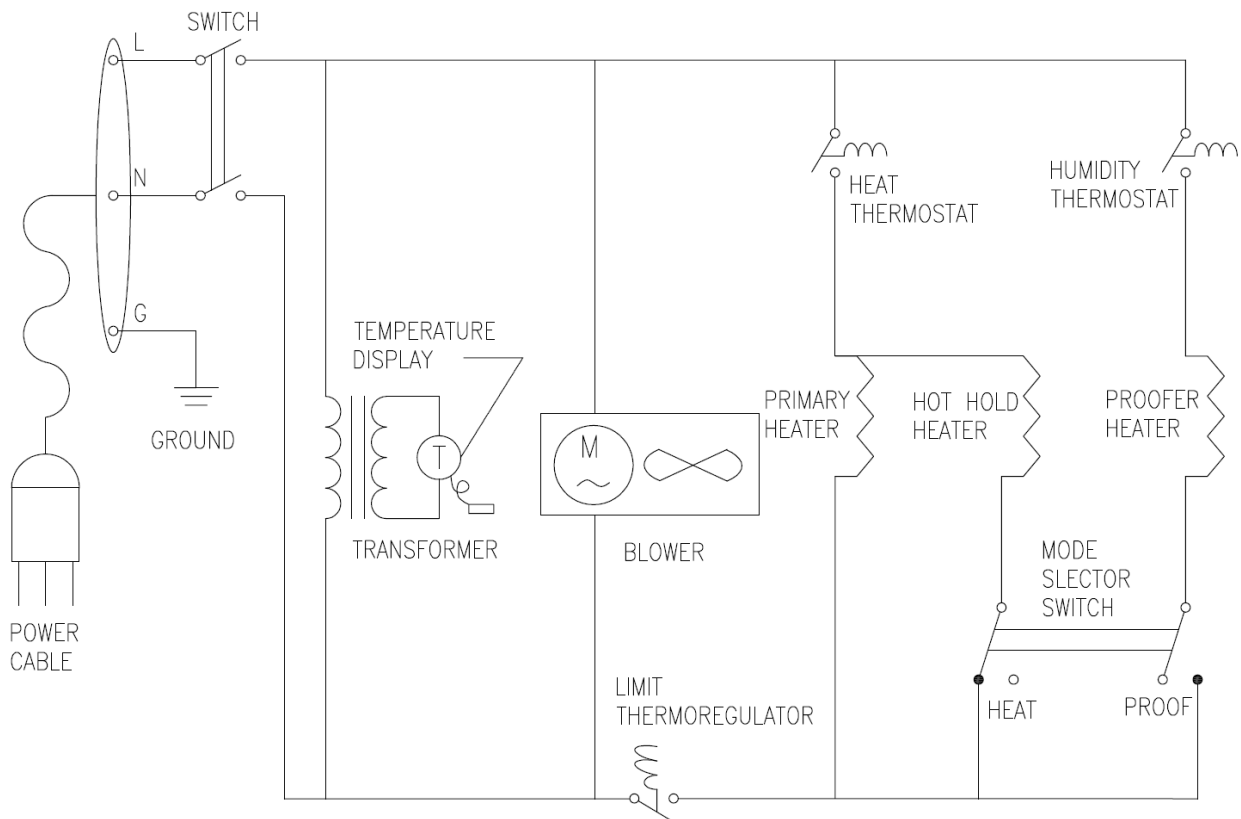
MHP7125CA



Recommended Temperature Guidelines Food Holding Chart

Food Product	Covered Or Uncovered	Temperature °F (°C)
Biscuit	Uncovered	180 (82.2°C)
Broccoli	Covered	170 - 175 (76.6-79.4°C)
Chicken Fried	Uncovered	180 - 185 (82.2-85°C)
Chicken Nuggets	Uncovered	175 (79.4°C)
Chicken Whole	Uncovered	170 - 180 (76.6-82.2°C)
Corn on the Cob	Covered	170 - 175 (76.6-79.4°C)
Croissants	Uncovered	175 (79.4°C)
Egg Patties	Covered	180 (82.2°C)
Fish Baked	Uncovered	175 (79.4°C)
Fish Fried	Uncovered	180 (82.2°C)
French Fries	Uncovered	185 (85°C)
Hamburgers	Covered	180 (82.2°C)
Lasagna	Covered	185 (85°C)
Potatoes Baked	Uncovered	180 (82.2°C)
Potatoes Mashed	Covered	175 (79.4°C)
Potatoes Scalloped	Covered	175 (79.4°C)
Pancakes	Covered	175 (79.4°C)
Pasta	Covered	180 (82.2°C)
Peas	Covered	170 - 175 (76.6-79.4°C)
Pizza	Uncovered	175 - 180 (79.4-82.2°C)
Roast Beef	Uncovered	170 - 180 (76.6-82.2°C)
Roast Pork	Uncovered	170 - 180 (76.6-82.2°C)
Strip Steak	Uncovered	160 - 170 (71-76.6°C)
Turkey	Uncovered	170 - 180 (76.6-82.2°C)
Vegetables Mixed	Covered	170 - 175 (76.6-79.4°C)
Waffles	Covered	175 (79.4°C)

Wiring Diagram of the Proofer Control Drawer



CAUTION: The limit thermo-regulator is non-self-resetting thermal cut-out, and is only accessible after removing parts with the aid of a tool. Contact local service for support.

WARNING: Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.

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. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

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

IF unit fails to start, please do the following:

1. Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:

Loose or disconnected wires
Black marks or burning on an
components Loose heating elements.

2. 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.

3. 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.

4. If temperature on “L.E.D. Thermometer” is not reading a constant temperature, it must be replaced along with its power supply transformer.

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