

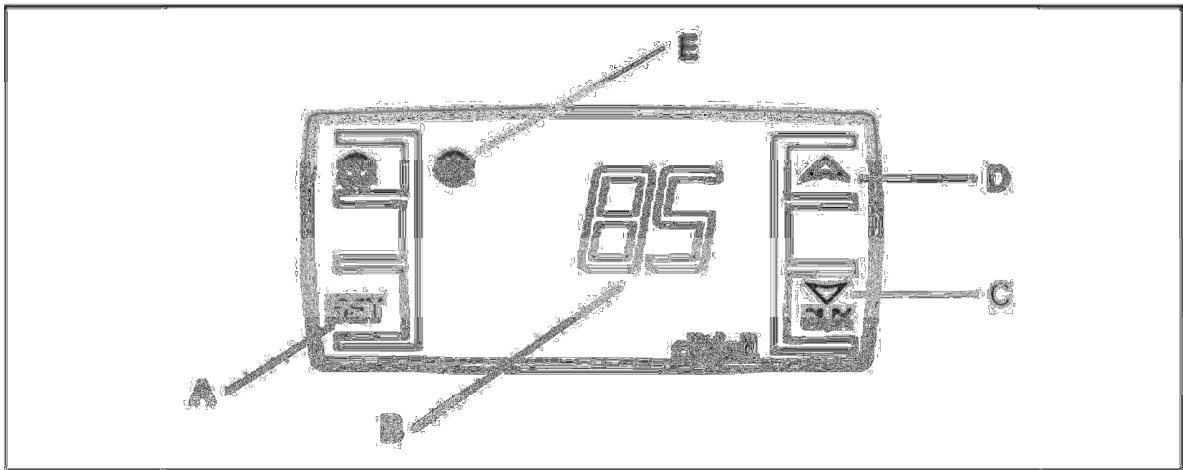
HOT CUPBOARD (ELECTRIC)

Please read the operating instructions carefully before use

OPERATING INSTRUCTIONS

Ensuring doors are closed, switch on the power at the mains supply. The green neon illuminates to indicate power to the appliance.

Electronic controller



IS 464

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- . A 'Set' button
- . B Digital readout
- . C Adjust '-'
- . D Adjust '+'
- . E Element 'On' symbol

The electronic controller for the cupboard has a range of 20

Deg C to 99 Deg C, and is factory set at 85 Deg C. On switching the unit on, the digital readout (B) displays the current temperature within the cupboard. Pressing the 'Set' button (A) once displays the temperature the cupboard is currently set to reach. To adjust this temperature, hold down the 'Set' button for 3 seconds and then set the required temperature by using the adjust buttons (C and D) on the controller. The digital readout then returns to show the current temperature.

Pre-heat the cupboard - the element symbol (E) is extinguished when the required temperature is reached.

Load the cupboard with heated food as required. The desired heat settings will be found with practice, and will depend on the amount and temperature of the food in the unit and the frequency of opening of the doors. Check food temperature regularly.

Do not disconnect the cupboard from the supply until it is ready to be moved to the distribution point. Re-connect as soon as the distribution point is reached.

To turn the unit off, switch off at the mains socket and ensure the green light has gone out.

A small bowl of water placed on the bottom shelf once the appliance is stationary will help prevent food drying out.

Additional instructions for Models with Bains Marie tops.

Bains Marie may be used either dry or wet – best results are obtained when used wet. Temperature is controlled via 1-6 settings on the control knob.

For dry heat, ensure gastronomic dishes are in place then allow unit to heat up for 20 minutes on full before filling with hot food.

To use wet, fill the tank up to the high level mark with hot water (40 Deg C). With gastronorm dishes in place, allow a further 60 minutes on full for the water to reach optimum heat before filling with hot food. Maintain the water level above the minimum mark.

With the appliance turned off after use, allow the water to cool and using the drain tube provided, regularly empty the water well via the valve inside the cupboard. Clean out the tank and refill with fresh water.