

OPERATING MANUAL OF A HOT SERVICE SHOWCASE *KENTUCKY*

Dear user,

The hot showcase you bought fulfils the highest requirements laid on equipment of such type and determination. It is appropriate for service sale of eatables. Read this manual carefully before using and installation of the showcase.

Important warning: *The showcase is made and determined for sale of the hot eatables, it is not allowed to use it for heating and storing eatables after finishing sale.*

- + A) There is a halogen lamp in the showcase, this lamp must not come into contact with bare hand and must not be polluted in any way. During cleaning and other handling use a handle to remove the lamp. In the need of changing the halogen lamp we recommend a shake proof-lamp from the company RADIUM (more details: www.radium.de or a supplier of this showcase).
- + B) There is a fluorescent lamp in the showcase. In the need of changing the fluorescent lamp we recommend a fluorescent lamp from the company PHILIPS.

1. HANDLING WITH THE EQUIPMENT

Against accidental damage during transport is the showcase secured with PE foil, which should be removed after final locating.

- ! Be very careful during transport, moving or any handling. Damaging glass or showcase's framework could happen. Do not tilt it on sides unnecessarily.
Any handling should be made after the showcase was powered of.

2. INSTALLATION OF THE HOT SHOWCASE

Install the showcase on a dry and fixed underlay. Locate it with help of adjustable feet the showcase is equipped with into stable position. During assembly of side glasses ensure these glasses to be located as much close to the front round glass as it can, due to efficiency of this warm showcase will raise (big leak of heat does not happen). Next it is necessary to keep safe distance from flammable material, i.e. 100 mm in all directions.

In this time, after proper installation, remove the safety PE foil.

3. PREPARATION BEFORE START UP

Clean the showcase completely before inserting eatables and start up (see part Cleaning and

maintenance). It is necessary the power supply for connecting this showcase would be in separate electric circuit and fulfils valid regulations.

- + **Fill the showcase's lower drawer with water regularly** to reach bigger humidity. Height of water level matches height of a plate, which is located in the centre of the drawer. The counter can't be operated without water inside the drawer, otherwise it may lead to distortion of the base.

4. OPERATION

After fulfilling above mentioned requirements you can connect the showcase, switch the main heat switch **I-O** (ON-OFF) on. The halogen lamp turns on at switching the main switch ON-OFF on. The temperature inside the showcase can be set by rotary thermostat. Insert eatables into showing space after attaining the set temperature. After finishing sale turn the main switch ON-OFF off and let the showcase cool down.

5. DESCRIPTION OF WORKING WITH CONTROL UNIT

The control panel is placed (by looking from the service side) in the left side of the showcase and there are all setting elements.

6. ADJUSTMENT OF TEMPERATURE

If the set temperature is not suitable, adjust it with slow turning the thermostat in appropriate direction.

7. CLEANING AND MAINTENANCE

- + The equipment is made from food stainless steel and required no special maintenance. Therefore do not use abrasive and corrosive means, clean the showcase with moist rag and means for stainless steel and glass. Clean the internal space from the service side by dropping the front glass.
- ! In the need of cleaning or changing the halogen lamp do not forget, that it must not come into contact with bare hand or any grease. It is necessary to hold the lamp to a handle.

Important warning: *The power cord must be maintained in perfect condition, change it in the case of any damage. Cleaning and any handling make only after disconnecting from the power supply !*

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The seller does not guarantee damages caused by unqualified handling or damages caused by using for other

purposes than the equipment is determined and produced for.

TECHNICAL DATA

TYPE	1 x GN 1/1	2 x GN 1/1	3 x GN 1/1	4 x GN 1/1
<i>Ext. dimensions (mm):</i>				
width	476	746	1076	1406
depth	775	775	775	775
height	585	585	585	585
Capacity	85	139	202	270
Temperature range °C	+30°C - +95°C	+30°C - +95°C	+30°C - +95°C	+30°C - +95°C
Humidity %, dry/humidified	5/95	5/95	5/95	5/95
Light/heater	1 x 100W	2 x 100W	3 x 100W	4 x 100W
Capacity	1 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm
H = heating	H = 1000W	H = 2000W	H = 2000W	H = 3000W
Fan	1 x 32W	1 x 32W	2 x 32W	3 x 32W
Nominal compsumption	1140/5	2240/10	2370/10,5	3496/14
Rated voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Fuse protection (A)	10	10	10	10
Weight (kg) nett/gross	40/65	45/80	70/100	95/125
Option: menu board, illuminated	15 W	18 W	23 W	23 W
Option: cutting board, 20 mm	472x150	742x150	1072x150	1402x150
Accessory socket 230V	yes	yes	yes	yes