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EN	INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS HOT TROLLEYS
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INSTALLATION, USAGE AND MAINTENANCE MANUAL

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Note: *The photographs that appear in the manual are only an example, and may not correspond to your model.*

Important information on the manual

Read the manual carefully before you begin working with the machine.

- This manual is an integral component of the unit. Keep the manual for future reference.
- Do not work with the machine until you have read through the manual and completely understood its contents.
- Please contact the MANUFACTURER as soon as possible if there is something you do not understand in the manual! Your comments will help us to further improve the manual.
- Do not start up the machine if there are any visible defects!
- Only trained personnel are permitted to install, operate and service the machine. The operating company is responsible for the qualifications and training of personnel.
- If you sell, transfer ownership or lend the machine to others, you must provide the manual along with it!

For reasons of clarity, some illustrations show the machine without the prescribed safety covers. Operating the machine without the safety covers removed is forbidden.

The MANUFACTURER cannot be held responsible for any damage caused by deviating machine specifications.

This manual has been compiled with the utmost of care. The MANUFACTURER accepts no responsibility for any errors in this manual and/or the results of misinterpretation of this manual.

The MANUFACTURER is not liable for damages and/or problems that arise from using spare parts that are not supplied by itself.

The MANUFACTURER reserves the right to change specifications and/or spare parts without prior notification.



**BEFORE STARTING THE APPLIANCE, PLEASE READ THE INSTRUCTIONS
CONTAINED IN THIS MANUAL CAREFULLY.**



**THE APPLIANCE IS EXCLUSIVELY FOR PROFESSIONAL USE, AND SHOULD
ONLY BE USED BY QUALIFIED PERSONNEL.**

1 MACHINE INTRODUCTION

1.0 Introduction to machine and models

Hot Trolley especially designed to keep the temperature of the food before being served to the customer. The cabinet has four wheels that allow its displacement from the food preparation area to the area of distribution.

Characteristics:

- Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two forced-air electric resistors in each cabinet body to ensure that heat is distributed through all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Wave less evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat control to regulate the temperature at desired setpoint: from 30° to 90°C.
- Comfortable handle for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Horizontal handles in both sides for an easy handling of the equipment.
- Key locked door.
- Made of stainless steel.
- Rod shelves and Gastronorm pans are not included. To be ordered separately.

1.1 Important safety information



The machine must be only repaired by qualified personnel. Please contact your distributor and do not attempt to open this appliance.

If the trolley is not going to be used for long periods of time, make sure it is empty, cleaned and disconnected from the electricity supply.

The working temperature of the appliance may be affected by the ambient temperature and its location. Make sure that external sources do not influence the appliance that may prejudice its performance (heating, direct sources of heat or similar).

The suitable ambient temperature is from +16°C to +32°C, corresponding to climate class N. If the premises exceed 32°C the necessary performance for a correct cooling is not guaranteed.

This appliance is made of stainless sheet steel. Risks of cutting are inherent in its design. Please take extra care when handling or cleaning.

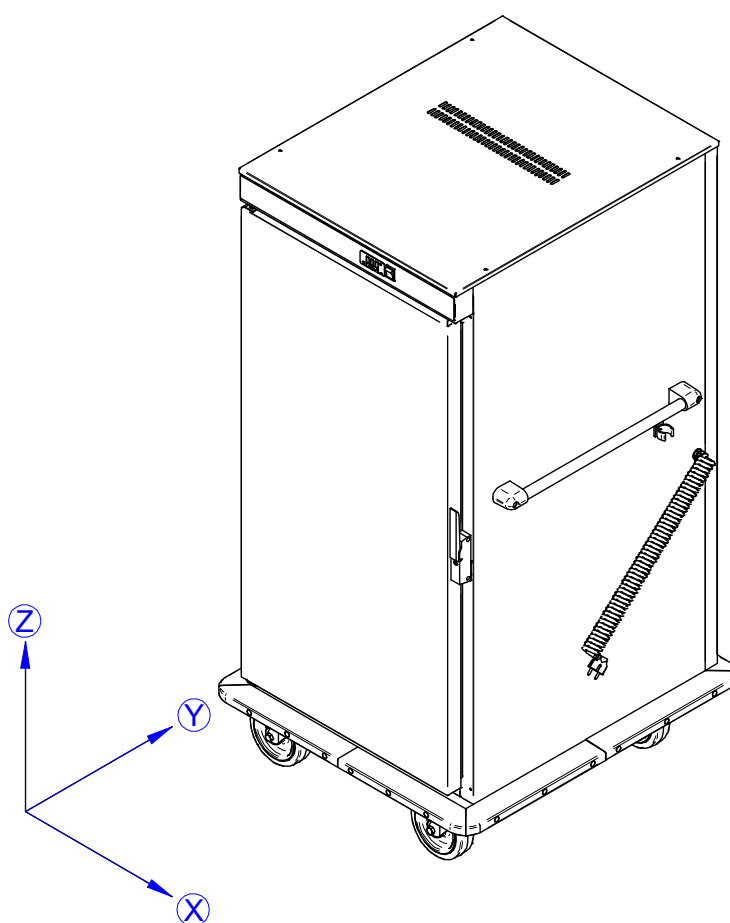
The inside of the cabinet, presents intrinsic hazards such as electric risks, for cuts, trapping, burns and moving rotor (fan).

Keep technical cabinet closed at all times.

Do not allow children to handle the appliance under any circumstances.

1.2 General measures

MODEL	CAPACITY	X (mm)	Y (mm)	Z (mm)
XXX-10	10 GN 2/1	799	877	1210/1290
XXX-20	20 GN 2/1	799	877	1642
XXX-40	40 GN 2/1	1489	877	1642



2 INSTALLATION

2.0 General information

For optimum performance and long life of the machine, follow the instructions contained in this manual rigorously. The machine should be unpacked, installed and tested by qualified service personnel.

2.1 Transport, handling, unpacking and location



The application with its packaging in wood makes a heavy item. Be careful in transport, handling and location operations.

On receiving the device, make sure that it has not suffered any damage in transport. Otherwise, make all pertinent claims to your supplier or to our company.

When the device has been accepted, it is preferable to keep it unpacked until it is put into service in order to protect it from any possible mechanical knocks, dust, dirt, etc.

The packaging consists of a wooden palette, a plastic surround and wooden/cardboard corner pieces, all recyclable materials

For correct and safe lifting and handling operations:

- Arrange a suitable area with flat floor for machine unloading and handling operations.
- Use the type of equipment most suitable for characteristics and capacity.
- Make sure the load is stable.
- Handle the machine, keeping it at minimum height from the ground.



THE MANUFACTURER WILL NOT BE HELD LIABLE FOR ANY PERSONAL OR MATERIAL DAMAGE TO THE MACHINE RESULTING FROM THE INCORRECT INSTALLATION ORIGINATED BY FAILURE TO COMPLY WITH THE MANUFACTURER'S SPECIFICATIONS.

2.2 Intended use restrictions

The application is specially conceived for maintaining the food in the best temperature condition. It depends on the initial temperature of the products when displayed and the environmental conditions.

Check that the voltage and frequency of the electricity supply network coincide with those described in the characteristics plate.

It is essential that the electrical installation must be properly earthed, and must have the necessary protection of a thermal magnetic switch and a circuit breaker. Do not connect other appliances in the same electric socket.

The manufacturer declines any liability for improper use of the product.

2.3 Manufacturer's identification label description

CE UK CA		19xxxxxx		
EAC		MADE IN SPAIN		
MOD		SN		2022
V	Hz	1N	A	IPX4
Pot. Frigorifica Refrig. Capacity	0,0	Lámpara Lamp	0,0	Descarche Defrost
0,0				0,0
Calefactor Heater	W	Clase Climat. Climate Class		Temp.
				+30 +90 °C
Peso Neto Net Weight	kg	Agente Expandente Blowing Agent	CO2	Condensación Condensation
PCA GWP		Refrigerant		Carga Refrig. Refrig. Weight

Data in the identification label:

- Serial number: (code+year+serialnumber)
- Code: 19xxxxxx
- Model:
- Symbol: CE
- Waste disposal symbol:
- Manufacturing site:
- Manufacturing year:
- Climate Class:
- Working range temperature: 30°C/90°C
- Voltage: V
- Frecuency: Hz
- Power consumption: W

2.4 Installation

Avoid having direct sources of heat, cold, humidity, sunlight and ultraviolet rays in the final location of this appliance. Heaters, radiators, air conditioning, etc. can have a negative influence on the correct operation of the same.

Make sure the floor is level, in this way preventing any vibration or noise.

Make sure that the inner tank always has water for a correct operation of the machine with humidity. The humidity system will always be active.

2.5 Connections

The hot cabinet has two or three resistors (depending on the model).

Heat resistance (1 unit for the XXX-10 and XXX-20 and 2 units operating simultaneously for the XXX-40) generates heat, which is distributed within the chamber using a fan of 41W .

Humidifying resistance (1 unit in all models) that heats the water in the tank, generating the necessary humidity. For correct operation and distribution of heat inside the trolley, it is necessary that the inner tank is always full of water.

For safety, the machine is provided with a limiting thermostat that acts at 125° in case the machine has any anomaly. The limit thermostat is reset manually, accessed from the back of the machine.

The machine must be connected to a single-phase power source.

3 OPERATION

3.0 *General information*

The electrical connections must only be completed by a qualified electrician. A power supply other than the type specified may seriously damage the system.

Electric circuit is provided with all the safety devices required to guarantee correct operation and the complete safety of the user.

Adjust the equipment to the required temperature using the thermostat. The parameterization of the equipment is detailed further on in this manual.

Machine maintenance operations must only be carried out by specialized Technicians provided with suitable personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.

3.1 *Machine setting*

Connect the hot trolley to the power supply (230V or 120V based on the model). The connection to the ground is mandatory:

1. Turn on the trolley by using on/off switch on the control panel.
2. Use thermostat knob to select desired working temperature, (See attached thermostat manual).
3. The thermostat will indicate when the resistances are working.
4. For a better performance, it is recommended to switch on the trolley with the doors closed and to leave it working for at least 30 minutes before any food is stored inside.
5. Before operating the trolley, you must fill the tank inside the compartment with water to ensure proper operation with humidity.
6. The anti-wave device will prevent, as much as possible, spillage during transportation.
7. For a correct heat distribution, it is recommended to use rod made racks (GN 2/1) where plates and containers containing previously prepared meals can be stored at the right temperature
8. In order to get the food at the temperature set with the thermostat, it is necessary to store the food minimum at the temperature to be served.

4 MAINTENANCE

4.0 *General safety rules*

Remove all the protective film from exposed stainless steel parts and surfaces.

Clean carefully before using by following the specific instructions detailed later in this manual.

Before carrying out any operation on the machine, always consult this manual which gives the correct procedures and contains important information on safety.

4.1 Machine cleaning and maintenance routine

CAUTION:



THE TROLLEY SHOULD NEVER BE CLEANED USING A WATER JET OR SIMILAR PRESSURE CLEANING DEVICE.

1. Turn off power switch.
2. Unplug the unit from its power source.

WAIT THE TROLLEY TO COOL DOWN BEFORE CLEANING, AS THE INTERIOR OF THE CABINET MAY BE HOT ENOUGH TO BURN.

CLEANING ADVICES:

- To clean the stainless steel use a sponge or cloth, tepid water and neutral soap. Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards.
- It is advisable to clean the interior of the machine as often as possible to maintain good hygiene standards.
- The cabinet has been designed to require very little maintenance. With normal use, cleaning is the only form of maintenance that needs to be done on a regular basis.
- If the trolley is rolled over rough surfaces or transported over the road, the various threaded fasteners, screws and nuts, should be periodically inspected and tightened if necessary, particularly the handles, door hinges and caster fasteners.

4.2 Machine disposal

The product is made up of metal parts and wood parts. The packaging is made of wood, plastic and cardboard. For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their different characteristics (e.g. metals, plastic, rubber, etc.)
- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment;
- In the event of illegal disposal of electrical and electronic waste, penalties are specified by local waste disposal legislation.

5 TROUBLESHOOTING CHART

5.0 Troubleshooting chart

Some problems are due to causes that are easily resolved without having to contact the technical service. Please read the following table carefully:

PROBLEM	PROCEDURE
The appliance does not work	Check that the appliance is correctly connected to the electricity socket and that the fuses are in good condition and that the automatic power limiter has not tripped.
Excessive noise when operating	Make sure that the appliance is correctly levelled. Check the anchoring system of the appliance elements that may have moved or become loose.
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.