



Operating instructions

(Original)

(valid for the **Hotstation** series)



**Schanzenstraße 50a
27753 Delmenhorst
GERMANY**

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Emergency telephone outside business hours:
The telephone number can be found on the service
sticker on the device.

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ABOUT THE DEVICE



Hotstation 1



Hotstation 1 XL



Hotstation 2



Hotstation 2 XL

A hot station is a must-have for catering, buffets or events. This world first with 3D infrared technology does not dry out food and keeps hot food hot, crispy and crunchy for a long time (e.g. French fries for up to 30 minutes, chicken nuggets or similar for up to 90 minutes).

Even heat from all sides (3D warmer) ensures optimum heat distribution. Depending on the model, up to 7.5 kg can be kept hot. The infrared units can be controlled separately and can therefore be individually adapted to the respective dish.

A Hotstation does not require water or fuel paste - a power socket is all you need! The Hotstation offers the right model for every occasion and is the perfect addition for 'mise en place' preparation.

As well as being easy to use, the Hotstation also scores points for its quick cleaning and stylish design.



SHORT OPERATING INSTRUCTIONS

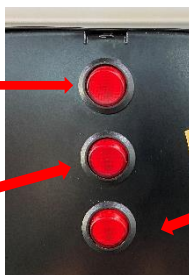
The operating elements of the control unit and their most important functions:



The power switch is located on the right or left side of the hot station (depending on the model). Plug: : 220 / 230 V / 50 Hz-Schuko

On / Off
Switch for
infrared heater
top

On / Off
Switch for
infrared heater
center



(Fig. for Hotstation 1 & 1 XL)

On / Off
Switch for
infrared heater
bottom

On / Off
Switch for
infrared
heater
top, center and
bottom

LEFT



Fig. for Hotstation 2 & 2 XL)

On / Off
Switch for
infrared
heater
top, center and
bottom

RIGHT

NOTE: After pressing the switches, they light up red. The heating elements have been activated. To switch off: press the switch again. The light goes out.



IMPORTANT NOTE:
DO NOT put water in the heating trough!

MOUNTING SIDE PANELS (OPTIONAL)

If necessary, for example to protect the food to be kept warm from wind or rain, side panels (optional accessory) can be fitted.



To do this, mount the side panels to the sides of the hot station using the screws (included in the scope of delivery).

INTRODUCTION

YOUR IMPORTANT DEVICE DATA

In order to have the necessary data immediately available for customer service requests, please enter the following values from the rating plate in the table below.

Product name	Hotstation 1, 1 XL, 2, 2 XL *
Manufacturer	reamotion GmbH
Adress	Schanzenstraße 50 a, 27753 Delmenhorst, GER
Year of construction	
Designation	

* Please circle where applicable

FOREWORD

These operating instructions provide you and your employees with information to make it easier for you to use your newly purchased HOTSTATION.

Please read the operating instructions carefully and ensure that the instructions and specifications are always followed. This is the only way to ensure long-term trouble-free operation and constant availability of the appliance.

Great care has been taken in the preparation of these operating instructions. Nevertheless, errors in the text or graphics cannot be ruled out. reamotion GmbH cannot accept any legal responsibility or liability for incorrect information and its consequences. We would be grateful if you could point out any errors. We reserve the right to make technical and visual changes in the interests of progress and quality improvement.

SAFETY INSTRUCTIONS

SYMBOLS USED

For your better orientation, important text passages in the operating instructions are marked with corresponding symbols.

The symbols used in these operating instructions have the following meanings:



Danger:

This symbol indicates particularly dangerous situations. These result from non-compliance with the regulations marked with this symbol.

In addition, the generally applicable safety and accident prevention regulations must be observed.



Hot surface

This symbol indicates special areas with an increased risk of burns. The safety instructions for accident prevention given in the text must be observed.

In these operating instructions, all points relating to your safety are marked with these three symbols. Please also pass these safety instructions on to other users.

Caution:



The symbol indicates compliance with the following:

- Guidelines
- Regulations
- Notes
- Work procedures

Failure to do so may result in damage to the appliance.

Note:



This symbol indicates user tips that are useful for understanding the operating instructions and should make it easier for you to use your hot station.



IMPORTANT NOTE!

The infrared burners as well as the GN inserts are hot! Risk of burns!

GENERAL NOTES

The HOTSTATION is built according to the recognized rules of technology. In the event of improper operation and use, in particular:

- if operated by persons under 14 years of age;
- in the event of improper use;
- if the instructions given in this operating manual are disregarded

may result in hazards for the operator or third parties or damage to the appliance.



The HOTSTATION may only be used when in perfect technical condition and in compliance with the safety and hazard information. Faults that impair the safety of the appliance must be rectified immediately by a customer service representative.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and / or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

INTENDED USE

To maintain the function, the HOTSTATION may only be used for the "Intended use" in accordance with DIN 31000 / VDE 0100.

The HOTSTATION is only intended for keeping food warm - within the meaning of the Foodstuffs Act. It is technical work equipment (within the meaning of the GPSG ¹⁾), which is intended exclusively for use at work and **only** by persons over 14 years of age.



Improper use of the appliance poses a risk to the health of the user or third parties as well as the impairment of other material assets of the user. Further functional safety of the device is then not guaranteed.

Intended use also includes:

- observing all instructions in this operating manual
- Compliance with the inspection and maintenance regulations
- using operating and auxiliary materials in accordance with the applicable safety regulations and specifications.



Für Beschädigungen durch unsachgemäße Verwendung kann keine Gewährleistung übernommen werden.

¹⁾ Equipment and Product Safety Act

SAFETY STANDARDS AND HAZARDS

SAFETY STANDARDS FOR INSTALLATION AND MAINTENANCE



- Before installing and maintaining the appliance, read these operating instructions carefully and keep them for further reference by the individual operators.
- All installation and extraordinary maintenance operations may only be carried out by qualified personnel authorized by reamotion in accordance with the standards applicable in the country of installation and safety in the workplace.
- Before carrying out any installation or maintenance work, disconnect the power supply to the appliance.
- Before putting the appliance into operation, check that all installations comply with the standards in force in the country of use and the standards on the identification plate.
- Interventions or modifications that have not been authorized and are not listed in this manual will invalidate the warranty.
- Installation or maintenance not specified in this manual may result in injury or death.
- During installation of the appliance, the passage or presence of unqualified personnel in the work area is prohibited.
- Packaging material, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.
- The technical data plate provides important information. These are essential when requesting maintenance or repair of the appliance. Do not remove or damage the label.

- Failure to comply with these standards may result in damage, injury or even death. In this case, the warranty is void and releases reamotion GmbH from any responsibility.

SAFETY STANDARDS FOR USE



- Before using and properly maintaining the appliance, read this manual carefully and keep it for further reference by individual operators.
- Use and cleaning procedures that deviate from the procedures in this manual are considered unsuitable and may cause damage, injury or death. In this case, the warranty is voided and reamotion GmbH accepts no liability.
- This appliance can only be used for keeping food warm. Any other use is not in accordance with the intended use and is classified as dangerous.
- Monitor the appliance during operation.

- If the device does not work or if the functions deviate, in case of structural changes, or if the power supply is interrupted, contact the authorized customer service of reamotion GmbH without first starting the repair. In the event of a repair
- original spare parts from reamotion GmbH must be used.
- Failure to observe these standards may result in damage, injury or even death. In this case, the warranty is void.
- It is recommended that you ensure that the appliance is in optimum condition for use and safety. Therefore, maintenance and inspection should be carried out once every 6 months (assuming average use of the appliance) by an authorized service agent.
- Before using the appliance, make sure that there are no non-compliant objects (operating instructions, plastic bags or similar) or residues of cleaning agents in the appliance's heat-retaining containers.

OCCUPATIONAL HEALTH AND SAFETY

The following safety rules must be observed in particular when operating the hot station:



We recommend wearing suitable protective gloves when loading and emptying the food inserts. The fitted infrared burners are hot!



Always keep hands away from the infrared burners during and immediately after using the Hotstation!



The HOTSTATION must be completely emptied at the end of operation. No food may be left unattended in the appliance.

Informal notes

- When operating, servicing, maintaining and cleaning the hot station, the relevant trade association regulations (BGV) of the Hauptverband der gewerblichen Berufsgenossenschaften e. V. Fachausschuss Nahrung- und Genussmittel must be observed.

In particular, we refer to:

BGV A1	General regulations
BGV A2	Electrical installations and equipment
BGV D18	Food processing machinery

- These operating instructions must be kept at the HOTSTATION's place of use at all times.
- It is prohibited to stick or attach advertising material, signs etc. to the device

Operating staff

- Everyone who works with the HOTSTATION must have read the operating instructions and know and observe their contents.
- Operational managers are obliged to instruct personnel on the basis of the operating instructions and to comply with all regulations. This instruction should be repeated at regular intervals to reduce unnecessary operating errors.
- The staff must ensure that the device and its surroundings are kept tidy.

Safety equipment

- Direct access to the main switch must be unhindered at all times and must not be obstructed

Moisture and humidity

- All parts of the electrical system must be protected from moisture, humidity and dust.
- The HOTSTATION must not be cleaned with a high-pressure cleaner, steam jet or similar..

Maintenance and servicing

- The appliance must be protected from precipitation (rain, snow) during transportation (delivery, relocation, etc.).
- The maintenance intervals must be carried out on time.
- All maintenance work must be carried out with the appliance disconnected from the power supply. To do this, disconnect the mains plug.
- Maintenance and repair work may only be carried out by qualified personnel in compliance with the safety regulations.
- After maintenance and repair work, all safety measures that may have been removed or reduced for certain work must be restored.
- Any modifications and structural changes to the HOTSTATION require the written approval of reamotion GmbH. Only original reamotion spare parts may be used for repairs.
- A defective or damaged mains connection cable may only be replaced by reamotion customer service or a person authorized by reamotion GmbH.

Cleaning

- All cleaning work is always carried out when the HOTSTATION has cooled down and is de-energized. To do this, pull out the mains plug.
- The HOTSTATION must not be cleaned with a high-pressure cleaner, steam jet or similar

WARRANTY AND LIABILITY

Our General Terms and Conditions of Delivery and Service apply exclusively to warranty and liability.

Warranty and liability claims for personal injury and damage to property are excluded in particular if they are attributable to one or more of the following causes:

- Non-intended or improper use of the HOTSTATION.
- Improper commissioning, operation and maintenance of the device.
- Operating the HOTSTATION with defective or deactivated safety devices.
- Structural changes to the HOTSTATION made without the written approval of reamotion GmbH.
- Failure to comply with the requirements and instructions in the operating instructions.
- Improperly and incorrectly carried out repair work.
- Use of non-original reamotion GmbH spare parts.
- Use of non-approved operating and auxiliary materials.
- Improperly executed electrical installation of the on-site power supply line (overvoltages, undervoltages, missing N conductor, etc.).
- Damage to the appliance or impairment of the heat retention quality due to limescale deposits (calcification).
- Unsupervised storage of products in the food containers (when the appliance is switched off).

INSTRUCTIONS FOR THE INSTALLER

UNPACK

On receipt, check the packaging to ensure that there is no visible damage.

If this is not the case, inform reamotion GmbH immediately and DO NOT begin assembly.

Unpack the device. To do this, cut the nylon holder strips (if present), lift the protective cardboard box and remove the protective folder.



The packaging material, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.

reamotion GmbH pursues NON-STOP EFFORTS-PHILOSOPHY to improve the environmental compatibility of its own products and continuously reduces energy consumption and losses. reamotion GmbH wants to protect the environment and requests that the material in the respective containers be disposed of separately.

CHECKING THE CONTENTS OF THE PACKAGING

Before starting installation, check that the following components are present and intact:

- the Hotstation device (1, 1 XL, 2 or 2 XL)
- technical documentation (operating instructions).

If a component is missing, please contact reamotion GmbH.

PREPARATORY PROCESSES

Removing the protective film

Slowly remove the protective film from the device. Remove any residue. Remove adhesive residues with a suitable solvent without damaging the surface with tools or aggressive or corrosive cleaning agents.



The removed film, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.

POSITIONING

TECHNICAL DATA OF THE ASSEMBLY ROOM



Only install the device in locations

- - with adequate air exchange;
- - that comply with workplace and equipment safety standards;
- - that are protected from environmental influences;
- - with temperatures between +5°C and +40°C maximum;
- - with humidity below 70%.



Ensure that the surface on which the hot station is to be placed can support the weight of the appliance when fully loaded. (see "Table A ").

Table A

MODEL	Space requirement H x W x D mm	Weight * kg
Hotstation 1	577 x 350 x 450	11
Hotstation 1 XL	577 x 375 x 639	17
Hotstation 2	520 x 680 x 450	27
Hotstation 2 XL	577 x 730 x 639	38



* The values refer to the weight of the empty appliance

The installation rooms must be designed for the electrical connections and the relevant workplace safety standards must be observed.

DISTANCES TO BE MAINTAINED

- It is recommended that there is a clear space around the HOTSTATION to ensure air circulation.
- The rear of the HOTSTATION should have sufficient clearance from the wall to allow maintenance and access to the mains plug at all times.



Do not place the appliance directly on an oven or other heat source.

FASTENING (OPTIONAL)



For safety reasons, the HOTSTATION should not be positioned on the floor or on wheels, but only on a fixed substructure.



Before fixing your own substructure, always check the perfect alignment with a washing scale or digital scale.

Fastening of the substructure by the user (e.g. steel tables, etc.)

The substructure:

- must be stable and correctly aligned;
- must not be movable;
- must not be heat sensitive;
- must support the weight of the appliance when fully loaded, without deforming or sagging.

INSTALLATION AND PREPARATION FOR USE

To ensure that you do not encounter any problems during operation and that you can use the appliance successfully, you must read this manual carefully. The following information contains the instructions for correct installation and maintenance. It is particularly important for the person who installs the appliance.

ELECTRICAL CONNECTION AND SAFETY

To create the power connection, you must follow the instructions in the user manual.

- The earthing cable must be connected to the earthing terminal.
- Never use a multiple plug.
- The power cable must not touch any of the hot surfaces of the product.
- In the event that the cable is damaged, please contact authorized customer service to have it replaced.
- Any incorrect electrical connection may damage the appliance and also jeopardize your safety and invalidate the warranty.
- The appliance is designed for operation with 230 V/50 Hz. If the power supply has other values, please contact the authorized customer service.
- Fluctuations in the mains voltage must not exceed $\pm 10\%$.



reamotion GmbH accepts no liability whatsoever for any type of damage or loss caused by the creation of an improper power connection or by an unauthorized person.

EARTH TERMINAL FOR EXTERNAL POTENTIAL EQUALIZATION

The device is equipped with two earth connections (M4 thread) in the inner area at the level of the circuit board, which can be used to connect an equalizing conductor.

The connection is marked with an equipotential bonding symbol (IEC 60417-1 symbol 5021).



INSTRUCTIONS FOR THE USER

GENERAL INSTRUCTIONS FOR USING THE DEVICE

- When using the appliance for the first time, clean the food containers (GN) thoroughly. Run the appliance empty at maximum temperature (all switches in the "ON" position) for approximately one hour at a time to remove bad odors from the protective grease used in the manufacturing plant.
- Use the appliance at an ambient temperature between +5°C and +40°C.
- Do not overfill the inserts for the food.

HEATING AND COOLING SPECIFICATIONS

HEATING UP



When switching on a cold device, it takes about 15 minutes to reach the optimal temperature. This can be intensified or reduced by switching the various infrared burners on or off. **ATTENTION!** GN containers and infrared burners get hot.

COOLING DOWN



After switching off the hotstation, the device cools down within about 20 minutes. The GN containers and infrared burners are still hot at the beginning of the cooling process!

CLEANING

CLEANING OF REMOVABLE COMPONENTS

INTRODUCTION

The following cleaning instructions must be followed to ensure optimum performance of the Hotstation at all times.



Please note that, for safety reasons, the connector plug must not come into contact with water.
must not come into contact with water.



Hot surfaces (GN containers) as well as hot infrared
Pay attention to burners!

CLEANING INTERVALS

The inserts for the food must be cleaned daily after use.

CLEANING AGENTS

All components to be cleaned should be cleaned with "GRILLOMAX Easy Clean Cleaner" or a conventional household detergent or put in the dishwasher.



Please DO NOT treat the black-coated parts with harsh cleaning agents!

Please do not use metallic sponges to clean black-coated parts.

CLEANING THE SURFACES

Wipe the surfaces of the hot station with a soft, damp cloth and mild soapy water. Do not spray the outside surfaces with water, as this can cause water to enter the appliance through the air openings.

TRANSPORT

Measures during transportation

If the original packaging has been disposed of, the appliance must be carefully protected before transportation in order to avoid damage caused by shocks or impacts. The appliance must be cooled down before transportation.



OUTDOOR USE

Measures for outdoor use (e.g. at exhibitions, festivals, etc.)

The device must be carefully protected against moisture from rain and sunlight.

DISPOSAL OF OLD APPLIANCES

- This device is labeled in accordance with the European Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).
- By disposing of the device appropriately, the user helps to avoid potentially harmful effects on the environment and health that would otherwise result from improper disposal of this product.
- The  symbol on the device or on the enclosed information material indicates that this device is not normal household waste, but must be disposed of at a collection point for waste electrical and electronic equipment.



CE CONFORMITY

At the time of its market launch, this device complies with the requirements set out in the Council Directives on the approximation of the laws of the Member States relating to electromagnetic compatibility Directive 2014/30/EU and on the use of electrical equipment within certain voltage limits Directive 2014/35/EU.

This appliance bears the CE mark and has a declaration of conformity for inspection by the relevant market surveillance authorities.

EU - DECLARATION OF CONFORMITY

in accordance with the EC/EU Machinery Directive 2006/42/EC of May 17, 2006, Annex IIA

We hereby declare that the appliance described below complies with the basic safety and health requirements of EC Directive 2006/42/EC in its design and construction and in the version placed on the market by us. This declaration loses its validity if the appliance is modified without our agreement.

Manufacturer

reamotion GmbH
Schanzenstraße 50A
27753 Delmenhorst
GERMANY

Authorized representative

reamotion GmbH
Schanzenstraße 50A
27753 Delmenhorst
GERMANY

Description and identification of the machine

see type plate

Applied harmonized standards in particular:

- DIN EN 12100 Safety of machinery - Basic concepts, general principles for application: basic terminology, methodology, risk assessment
- DIN EN 60204-1 Safety of machinery - Electrical equipment of machines - Part 1: General requirements
- DIN EN ISO 13849-1: Safety of machinery - Safety-related parts of control systems

Authorized representative for technical documentation:

Tatjana Schartner, reamotion GmbH, Schanzenstraße 50A,
27753 Delmenhorst, Germany

Place, date:

27753 Delmenhorst, 01. September 2019

Details of the authorized signatory:

Emilio Reales, reamotion GmbH, Schanzenstraße 50A,
27753 Delmenhorst, Germany

Signature:

Emilio Reales

Place, date:

27753 Delmenhorst, 01.09.2019