

HOT CUPBOARD

User Instructions

WARNING

- Parts of this unit will become hot in normal use therefore suitable precautions must be taken to avoid accidental burns.
- The appliance should be positioned to minimise the possibility of accidental touching.
- This appliance is for professional use and should be operated by qualified personnel.

General Operation

1. With the doors closed, switch on the power at the mains supply. The green light will indicate that there is power to the unit.
2. Pre-heat the hot cupboard empty with the control knob set to maximum for at least 25 minutes. The amber light, when illuminated, indicates power to the element and will go out when the set temperature is reached. This light switches on and off as the thermostat stabilises the temperature.
3. Load the hot cupboard 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 the opening and closing of the doors.
4. Once loaded, do not disconnect the hot cupboard from the mains supply until it is ready to be moved to the distribution point. Once the distribution point is reached, re-connect to the mains supply to ensure that the correct holding temperature is maintained.
5. To turn the unit off – switch mains switch off at the socket and the green light will go out.

Additional Instructions For Models With Bains Marie Tops

Fill the tank up to the high-level mark with hand hot water (40oc). A minimum depth of water must always be maintained indicated by the low-level mark and should not be allowed to boil dry. Pre-heat the water for approximately 30 minutes with gastronom dishes in situ before filling with hot food. Turn unit off before draining. Please make sure water is emptied before returning.