

FLEXI *MULTI SINK* HOT UNITS

INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS

Ref. PNC 321015, 321016

GENERAL INSTRUCTION

1. Carefully read the instructions in this manual as they give important information concerning safe installation, use and maintenance.
Carefully keep this booklet for further consultation by the various operators.
2. Installation must be carried out by specialized personnel, according to the Manufacturer's instructions.
3. The equipment must only be used by persons trained to use it.
4. Deactivate the equipment in case of fault or anomalous operation. For possible repair, only turn to a technical assistance centre authorized by the manufacturer and request the use of original replacement parts. Failure to observe the above can compromise the safety of the equipment.
5. The manufacturer declines any responsibility for operations carried out on the equipment without following the instructions given in the manual. No part of this manual may be reproduced.

GENERAL SAFETY RULES

The appliance has been manufactured in accordance with the following European Directives:

- low voltage 2006/95/EEC, with the following standard EN 60335-2-50 used together with EN 60335-1;
- electromagnetic compatibility 89/336/EEC, with the following standards EN 55014-1, EN 61000-6-1, EN 61000-6-3, EN 55014-2, EN 50366.

Validity according to the latest current regulations.

POSITIONING THE DATAPLATE:

The dataplate:

- The data plate can be seen by opening the right door: it is located on the right side.

CUSTOMER'S RESPONSIBILITIES

The customer must provide an earthed electricity socket of suitable capacity for the input specified on the data plate. A suitable scaled magnetothermal circuit-breaker must be installed between the power supply cable and the mains line, with a contact opening distance of at least 3 mm. Check that the surface on which the appliance is to be placed is level and if it is not, take this into account when combining units.

INSTALLATION

USE SUITABLE PROTECTION EQUIPMENT (PROTECTIVE GLOVES) WHEN INSTALLING THE APPLIANCE.

UNPACKING

Unpacking and handling

Remove the protective film, taking care not to scratch the surface if scissors or blades are used. Then remove the polystyrene padding. For equipment with stainless-steel cabinets, peel off the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface. Use a fork-lift truck to lift equipment, inserting the forks under the pallet, and carry to the place of installation, making sure that the load is balanced.

IMPORTANT: Do not push or pull the equipment to move it, as it may tip over.

Disposal of packing materials

Packing materials must be disposed of in accordance with current regulations in the country where the equipment is used.

POSITIONING AND ASSEMBLY OF ELEMENTS

If the equipment is installed in places where there are corrosive substances (chlorine, etc.), it is advisable to wipe all the stainless surfaces with a cloth soaked in paraffin oil to create a protective film. This equipment is designed to be installed in open spaces (company cafeterias, etc.) either separately or combined with other appliances. To ensure correct operation, **do not** position it against walls. Performance of the equipment is guaranteed at an ambient temperature of +25°C. The max. ambient temperature at which the equipment can operate is +32°C. Before carrying out assembly of the line, check the floor for any unevenness, taking this into account when adjusting the height and leveling the equipment. If the unit is equipped with legs adjust the height and leveling with the adjustment feet, checking correct door closing at the same time.

OPERATIONS TO BE CARRIED OUT BY THE USER

ELECTRICAL CONNECTION

The appliance runs on a single-phase 230 V 1+N 50 Hz power supply. Connection to the mains electricity must be carried out in accordance with binding rules and standards.

Before connecting, make sure that:

- The plug has an efficient earth connection and the mains frequency corresponds to that stated on the data plate. If you have doubts on the efficiency of the earth connection have the circuit checked by a qualified technician.
- The appliance must be connected to the mains with a permanent connection.
- To protect the equipment from possible overloads or short circuits install an RCD of adequate capacity, with a contact opening distance of at least 3 mm, between the power cable and the electric line.
- Electrical safety can only be guaranteed if the product is connected to a suitable earth connection, in compliance with current electrical safety standards. If you have doubts about the efficiency of the earth connection have the installation checked by a qualified technician.

The manufacturer will accept no liability for any damage or injury resulting from the violation of the above rules or of the current electrical safety standards in the country where the appliance is used.

Note: Do not switch the appliance on until the electrical wiring cover panels have been fitted.

If the power cable is damaged it must be replaced by the technical assistance service or by someone similarly qualified so as to prevent all risks.

Draining water from the wells:

Make sure that the power supply is turned off.

By opening the shut off valve that is located in the cupboard the water will be drained from the well. Use for ex. bucket to collect the water.

INSTRUCTIONS FOR THE USER

INTENDED USE AND RESTRICTIONS

This equipment must only be used for its specifically designed purpose: i.e. for keeping food in GN containers in bain-marie. Any other use is to be deemed improper.

The size of the wells are adequate for holding one GN 1/1 module or a different modularity in length respectively using 1/3, 2/3 or 1/2 GN containers.

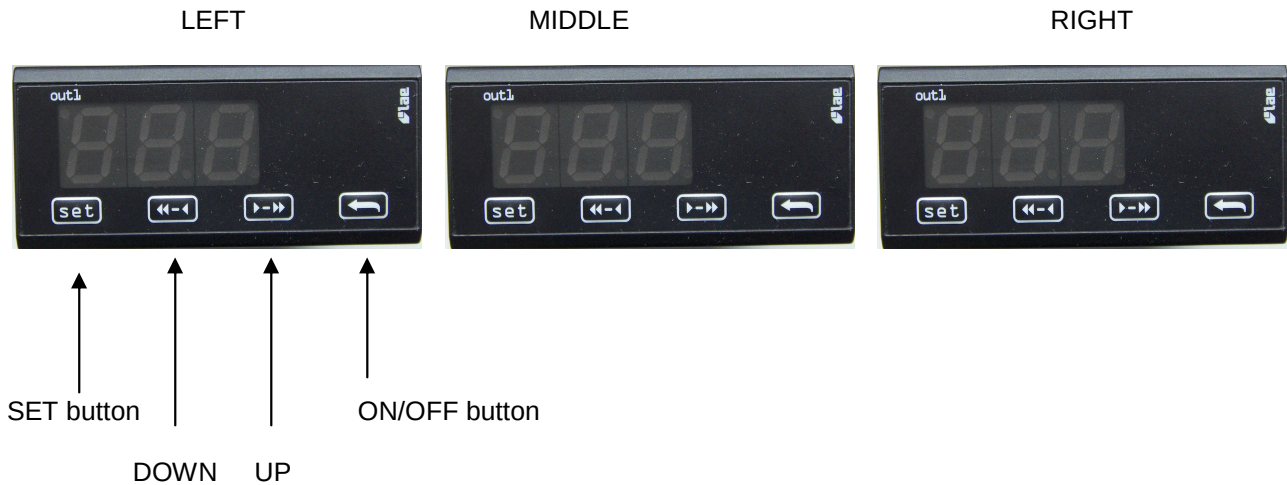
The manufacturer declines all liability for any improper use of the products.

IMPORTANT!

THE EQUIPMENT IS NOT ARRANGED FOR OPERATION WITH “DRY” WELL, THEREFORE BEFORE STARTING, FILL WITH WATER UP TO THE “MAX” LEVEL OF THE WELL. MAKE SURE THE WATER LEVEL IS ALWAYS BETWEEN “MIN” AND “MAX”. IF THERE ARE ONE OR MORE WELLS OUT OF SERVICE DURING DISTRIBUTION, IT IS RECOMMENDED THAT THEY STILL ARE FILLED WITH WATER.

START-UP AND TEMPERATURE ADJUSTMENT

After the power cable is connected text Off will be shown. Please note that each well has its own control unit. Control units are marked with a well position (left, middle and right in view of the control unit). To start up the control unit keep the "ON/OFF" button pressed for appr. 4 seconds and the display will show you the actual temperature of the well.



To adjust the temperature press SET button + DOWN or UP until the desired temperature is shown. The temperature will be stored automatically.

Well temperature settings: +60°C / +90°C

IMPORTANT! Once the bain-marie is switched on, wait 1 hour (with the well covered and at an ambient temperature of +25°C) to allow the appliance to reach working temperature.

LOADING THE PRODUCT IN THE WELL

To ensure the temperature of food is maintained during distribution, use GN 1/1 containers with depth of 150 mm. Food must be placed in the containers at a temperature above 70°C; to avoid rapid cooling do not fill more than half a container at a time with food.

SWITCHING ON THE LIGHT

The light switch is located on the side of the illuminator. The switch is used to turn the light on and off.

Switching on the halogen lamps in the over shelf (special accessory)

The switch for the halogen lamps is located on the hot bridge. This switch is used to turn the halogen lights on and off.

END OF SERVICE

Press the "ON/OFF" button in each control unit to switch off the equipment. Disconnect the equipment from the main power supply.

IMPORTANT: at the end of distribution, food which has been on display must not to be kept for future distribution, but eliminated.

Safety device:

The equipment has a safety device with manual resets which automatically cuts off the power supply to the heating elements if the temperature exceeds the maximum setting. If the safety thermostat is tripped, contact the technical assistance service.

PRECAUTIONS IN CASE OF LONG PERIODS OF NON-USE

If the appliance is not going to be used for a long period, take the following precautions:

- Disconnect the plug from the power socket
- Remove all food and clean the unit

- Go over all the stainless steel surfaces vigorously with a cloth soaked in paraffin oil, in order to create a protective film.

ROUTINE MAINTENANCE

CAUTION: the equipment is unsuitable for installation in areas where there are jets of water; the equipment must not even be cleaned with jets of water.

PRECAUTIONS FOR MAINTENANCE

Routine maintenance tasks can be performed by non-specialized personnel, carefully following the instructions given below. The manufacturer declines any liability for operations carried out on the equipment without following the instructions.

CAUTION: Do not touch the equipment with wet hands or feet or when barefoot. Before carrying out any cleaning or maintenance operation, disconnect the equipment from the power supply and carefully unplug the machine. The safety guards must not be removed when carrying out routine maintenance tasks. Use suitable protective equipment (protective gloves).

PERIODICAL CLEANING

Clean the stainless-steel parts every day using warm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Use vinegar to remove any scale deposits in the well.

CAUTION: do not wash the equipment with jets of water;

- do not use products containing chlorine (chlorine bleach; hydrochloric acid, etc.), even if diluted, to clean the steel.
- do not use corrosive substances (for example, muriatic acid) to clean the floor under the equipment.

CLEANING THE COUNTERTOP UNITS AND PVC SURFACES

Before use, clean all exposed parts with warm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

IMPORTANT: do not wash the equipment with jets of water;

REPLACING THE LAMP FOR THE OVER SHELF

To replace the lamp, proceed as follows:

- Disconnect the power supply;
- Release the transparent protective cover from the profile by lightly pressing inwards;
- Replace the lamp
- Refit the protection cover
- Reconnect the power supply.

REPLACING THE STARTER FOR THE OVER SHELF LAMPS

The starters can be accessed by releasing the transparent protective cover from the profile by lightly pressing inwards. To replace the starter, proceed as follows:

- Disconnect the power supply
- Remove the lamp protective cover from the profile by lightly pressing inwards;
- Replace the starter on the lamp holder with one of the same power
- Refit the protection cover
- Reconnect the power supply.

EXTRAORDINARY MAINTENANCE

CAUTION: Do not touch the equipment with wet hands or feet or when barefoot. Before carrying out any cleaning or maintenance operation, disconnect the equipment from the power supply and carefully unplug the machine. Do not remove the safety guards. Use suitable protective equipment (protective gloves).

Extraordinary maintenance must be carried out by specialized personnel, who can ask the manufacturer to supply a servicing manual.

REPLACING THE POWER SUPPLY CABLE

To replace the power supply cable proceed as follows:

- Disconnect the power supply;
- Remove the electrical system metal protection
- Remove the control panel;
- Replace the power supply cable;
- Refit the protection and control panel;
- Reconnect the power supply

IMPORTANT: The cable used for permanent connection to the power supply is of the H05RN-F type (code 245 IEC 57); in case of replacement, use a cable having at least these characteristics.

NOTE: When replacing the power cable, the earth wire must be kept longer than the live and neutral wires.

REPLACING HALOGEN LAMPS

Wait few minutes before replacing the halogen lamps since they may be hot.

To replace the lamps, proceed as follows:

- Disconnect the power supply;
- Remove the two glass-holder fixing screws
- Using two fingers press on one side of the lamp support to release the lamp from its seat
- Replace the lamp with one equal power, taking care not to touch it with your hands otherwise it may not work.
- Refit the glass holder;
- Reconnect the power supply

ACCESSIBILITY OF COMPONENTS

Removing the metal protection cover gives access to all the electrical components.

OPERATION PROBLEMS

QUICK TROUBLESHOOTING GUIDE

In some cases faults can be remedied easily and quickly. The following is a list of some faults and cures:

- A. The equipment does not switch on:
- make sure the plug is properly inserted in the power socket.
 - check that the socket is powered

If the fault persists after carrying out the above checks, contact Technical Assistance, making sure to give the following details:

- nature of the fault;
- equipment PNC (production code);
- Ser. No. (equipment serial number).

N.B.: The code and serial number given on the dataplate are essential for identifying the type of equipment and date of manufacture.

Example: PNC 321010 – Ser.No. 00708006

321010: hot unit for 3 GN-pans

0070806: produced in 2007, month 8, 6 pieces

WASTE DISPOSAL AND DEMOLITION

WASTE STORAGE

At the end of the products working life, make sure it is not dispersed in the environment. Remove the doors before disposing of the equipment. Special waste materials can be stored temporarily awaiting disposal by means of treatment and/or permanent storage. In any case the current environmental protection laws in the country of use must be observed.

PROCEDURE REGARDING MACRO-OPERATIONS FOR DISMANTLING THE EQUIPMENT

Different regulations are in force in the various countries, therefore the provisions lay down by the laws and the authorized bodies in the countries where demolition takes place must be observed. In general, the equipment must be taken to a specialized collection/demolition centre, after dismantling the components and grouping them together according to their chemical characteristics. Bear in mind that some components can be recycled and that the components of the equipment are classed as special waste and therefore cannot be disposed of as urban waste. Make the equipment unusable by removing the power cable and any compartment locking devices, in order to avoid the risk of someone becoming trapped inside.

DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.

ENCLOSED DOCUMENTS

- Wiring diagram
- Installation diagram