

HEATED CABINET



**PLEASE READ THE OPERATION MANUAL BEFORE USING. SAVE
THIS MANUAL FOR LATER USE.**

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT use the appliance outside.
- DO NOT use this appliance to store medical supplies.
- DO NOT use electrical appliances inside the appliance (e.g. heaters, ice cream makers etc.)
- DO NOT stand or support yourself on the base, drawers or doors.
- DO NOT allow oil or fat to come into contact with the plastic components or door seal. Clean immediately if contact occurs.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a agent or a recommended qualified technician in order to avoid a hazard.

Caution Risk of Fire

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- **Warning:** Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your product.

1. Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
2. Maintain a distance of 20cm (7 inches) between the unit and walls or other objects for ventilation.

Stainless Steel Care

To maintain the stainless steel exterior of your item, please consider the following information:

Never:

- Use abrasive Scourers or scrubbing pads etc
- Use Chlorinated or acidic detergents
- Allow anything e.g. food, dirt, cleaning chemicals to remain on the surface for longer than necessary, clean them off right away.
- Allow the surface to remain wet.

Do:

- Clean often.
- Use soft Cloths or plastic Scourers.
- Rub with the grain of the metal, rather than across it.
- Use detergents and polish designed for cleaning Stainless Steel.
- Ensure that the cleaning products are washed off fully and that the steel is left dry.

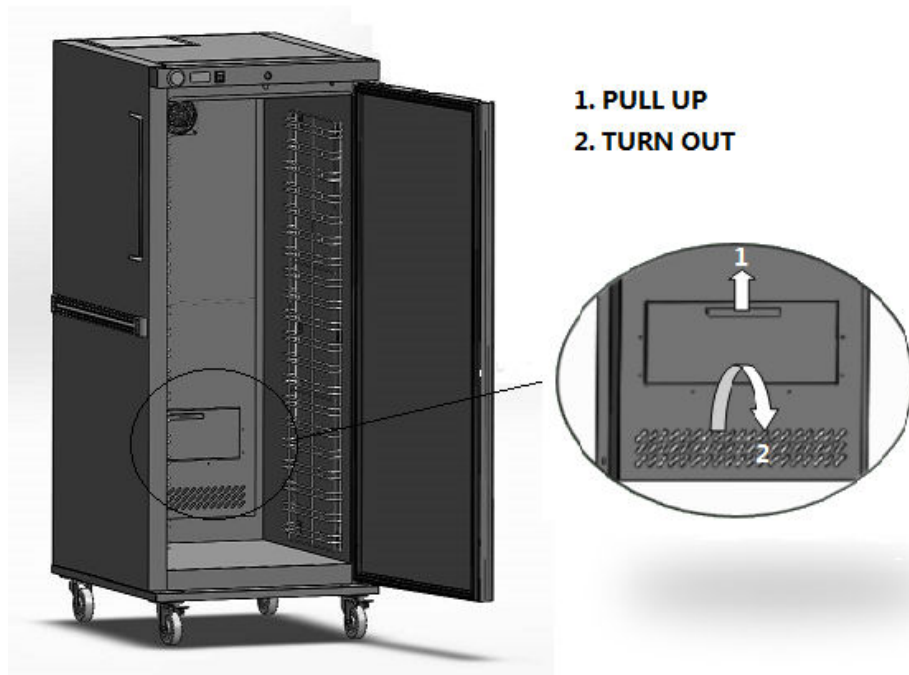
Hygrometry

To avoid drying of products, a water container with a maximum volume of 1 litre is housed in the casing.

Care must be taken when loading the cabinet, as the inside of the cabinet will be hot, ensure that suitable protection is worn.

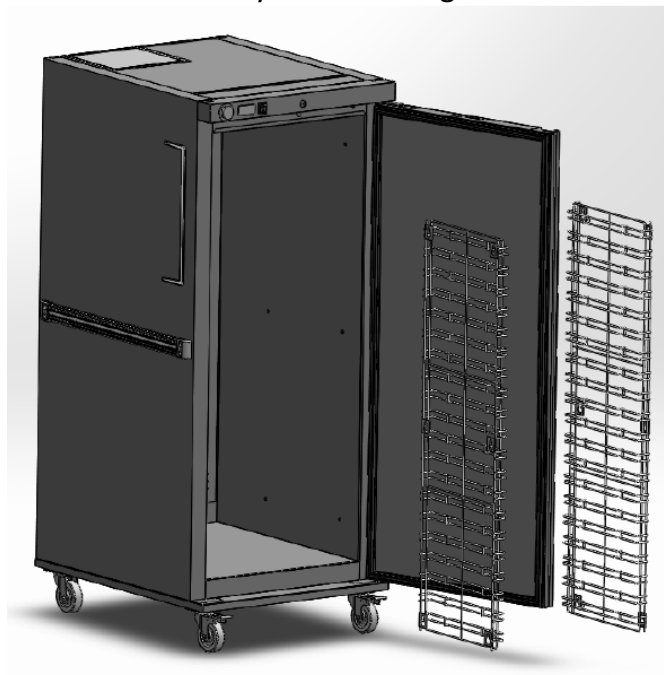
Removal of the water container

To ensure correct air flow, it is necessary to put the container in place, even if empty. Also take care to avoid introducing foreign objects through the container opening that might impede the outflow of hot air.



Inner fitting

To make cleaning of the cabinet easier, the interior storage racks can be easily removed. As and when required remove all product and shelving from the unit (beware of hot surfaces and/or sharp components) . Clean the exterior and interior surfaces with a mild liquid detergent, following the dilution instructions at all times. Rinse surfaces with a damp cloth containing clean water. Never use wire wool, scouring pads/powder or high alkaline cleaning agents i.e. bleaches, acids and chlorines as these may cause damage.



Safety thermostat

A self-recovery over load protection is used ,In case the controller is fail to controller the temperature .When the temperature of the unit is over 95°C , the power will be cut off ,until the temperature get down to 80°C .

Disposal Requirements

EU regulations require refrigeration product to be disposed of by specialist companies who remove or recycle all gasses, metal and plastic components. Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally. Alternatively call the helpline for details of national disposal companies within the EU.

Electrical Wiring

The plug is to be connected to a suitable mains socket. Appliances are wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E



All appliances must be earthed, using a dedicated ear thing circuit. If in doubt consult a qualified electrician. Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area. Parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities. Products have been approved to carry the following symbol:

