

User Manual

Table Top Heated Merchandisers



Model DTTHMS2



Model DTTHM2



Model DTTHM2S



Model DTTHMS2S



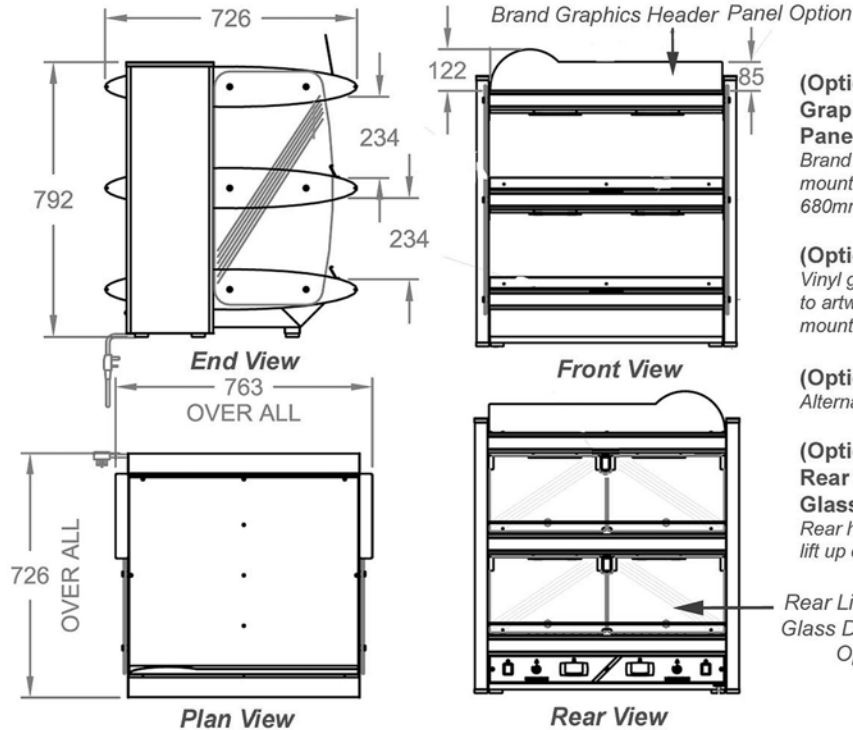
2 Tier Table Top Heated Merchandiser

Model Dimensions & Options

Model DTTHMS2



Pages 6, 7, 8, 12, 13



(Option DBH2) Graphics Header Panel
Brand header graphics mounting panel, 680mm (w) x 122/85mm (h) – powder coated black

(Option DVG2) Vinyl Graphic Label
Vinyl graphic label, 680mm (w) x 122/85mm (h), supplied to artwork provided. Applied to brand header graphics mounting panel. MOQ 10 units

(Option DCOL2) Alternative Colour
Alternative ral colour to black (Ral 9005)

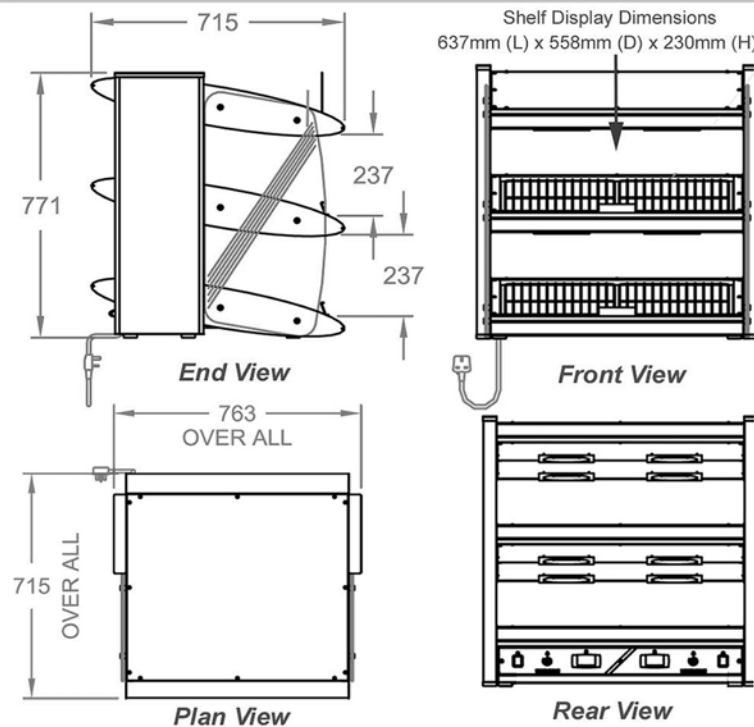
(Option DGDRS2) Rear Lift-Up Glass Doors
Rear hinged glass (6mm) lift up doors (set of 2) 4 no.

Rear Lift Up Glass Doors Option

Model DTTHM2



Pages 6, 7, 8, 12, 13



(Option DBH2) Graphics Header Panel
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Rear hinged glass (6mm) lift up doors (set of 2) 4 no.



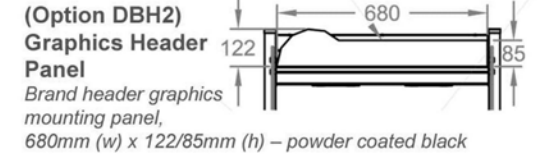
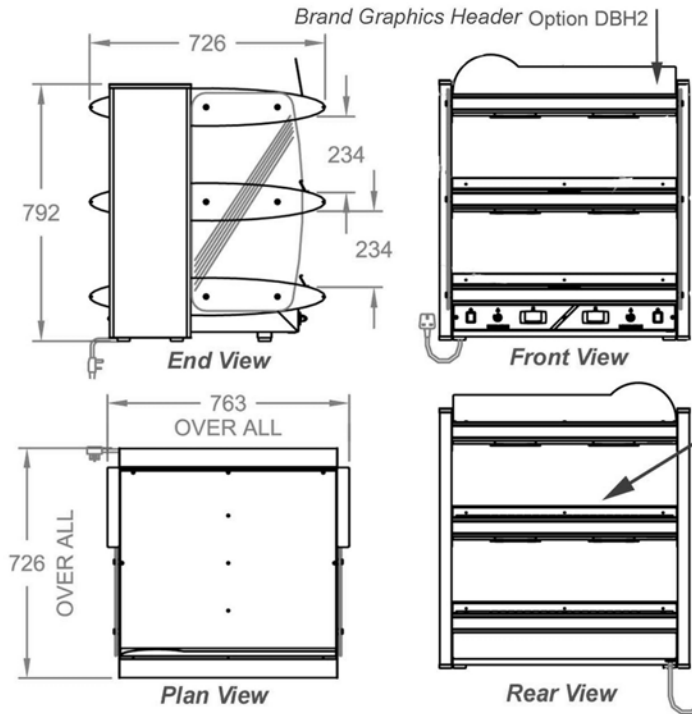
(Wall Sited) 2 Tier Table Top Heated Merchandisers

Model Dimensions & Options

Model DTTHMS2W



Pages 6, 7, 8, 12, 13

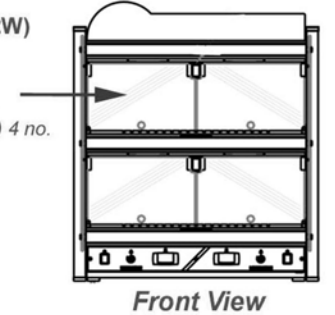


(Option DBH2) Graphics Header Panel
Brand header graphics mounting panel, 680mm (w) x 122/85mm (h) – powder coated black

(Option DVG2) Vinyl Graphic Label
Vinyl graphic label, 680mm (w) x 122/85mm (h), supplied to artwork provided. Applied to brand header graphics mounting panel. MOQ 10 units

(Option DCOL2) Alternative Colour
Alternative ral colour to black (Ral 9005)

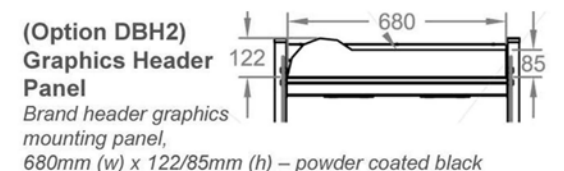
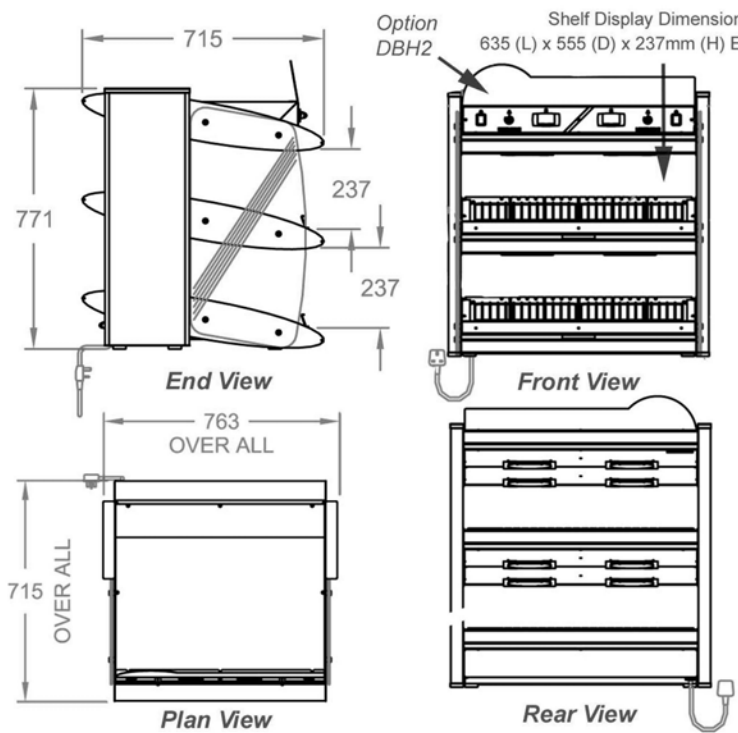
(Option DGDRS2W) Front Lift-Up Glass Doors
Hinged glass (6mm) lift up doors (set of 2) 4 no.



Model DTTM2W



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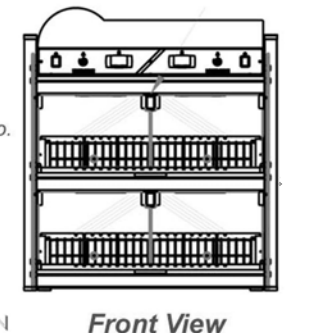


(Option DBH2) Graphics Header Panel
Brand header graphics mounting panel, 680mm (w) x 122/85mm (h) – powder coated black

(Option DVG2) Vinyl Graphic Label
Vinyl graphic label, 680mm (w) x 122/85mm (h), supplied to artwork provided. Applied to brand header graphics mounting panel. MOQ 10 units

(Option DCOL2) Alternative Colour
Alternative ral colour to black (Ral 9005)

(Option DGDR2W) Front Lift-Up Glass Doors
Hinged glass (6mm) lift up doors (set of 2) 4 no.



Front View

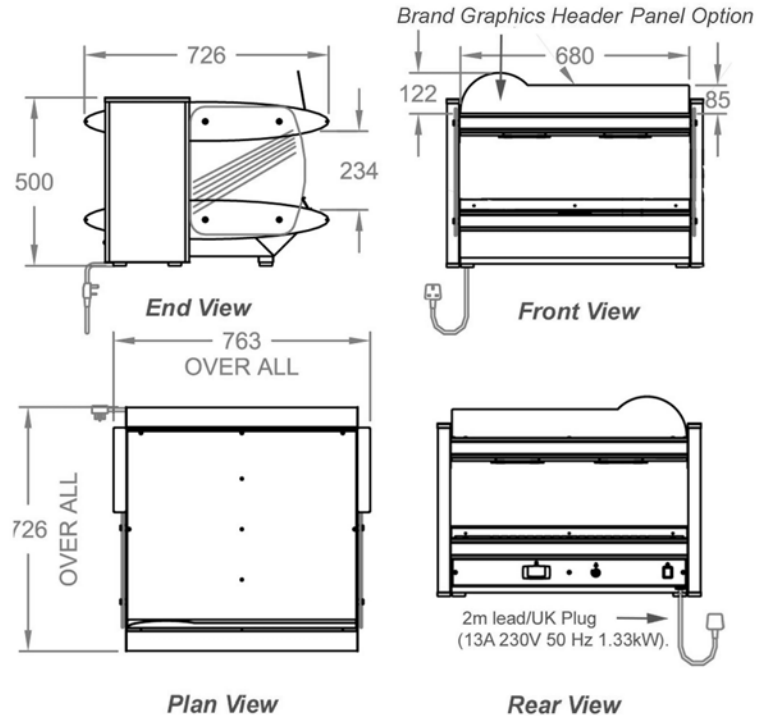
1 Tier Table Top Heated Merchandisers

Model Dimensions & Options

Model DTTHMS2S



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(Option DBH2) Graphics Header Panel

Brand header graphics mounting panel, 680mm (w) x 122/85mm (h) – powder coated black

(Option DVG2) Vinyl Graphic Label

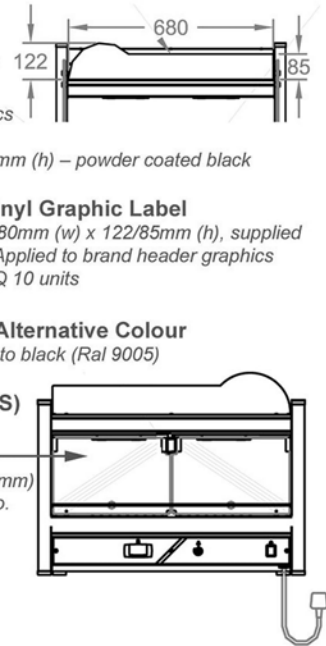
Vinyl graphic label, 680mm (w) x 122/85mm (h), supplied to artwork provided. Applied to brand header graphics mounting panel. MOQ 10 units

(Option DCOL2) Alternative Colour

Alternative ral colour to black (Ral 9005)

(Option DGDRS2S) Rear Lift-Up Glass Doors

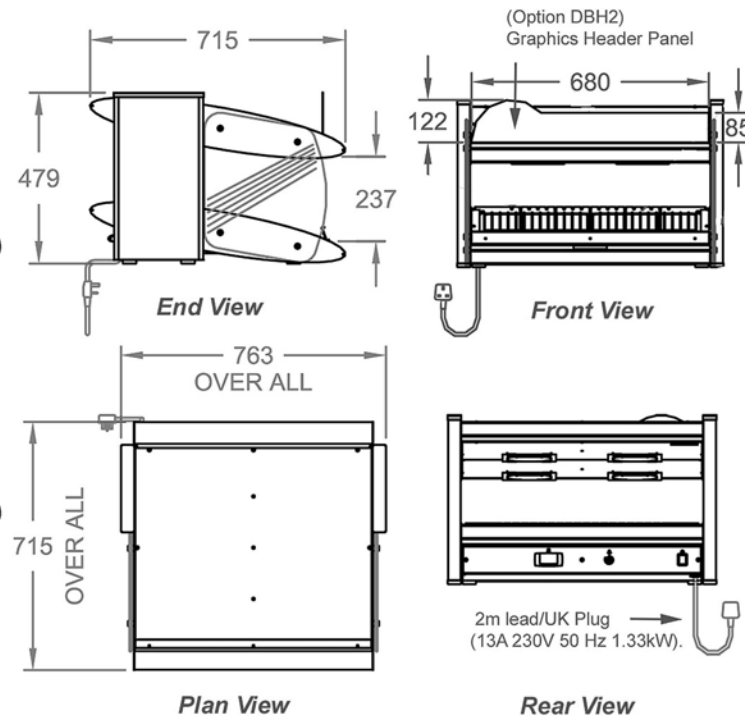
Rear hinged glass (6mm) lift up doors (set) 2 no.



Model DTTHM2S



Pages 9, 10, 11, 12, 13



(Option DBH2) Graphics Header Panel

Brand header graphics mounting panel, 680mm (w) x 122/85mm (h) – powder coated black

(Option DVG2) Vinyl Graphic Label

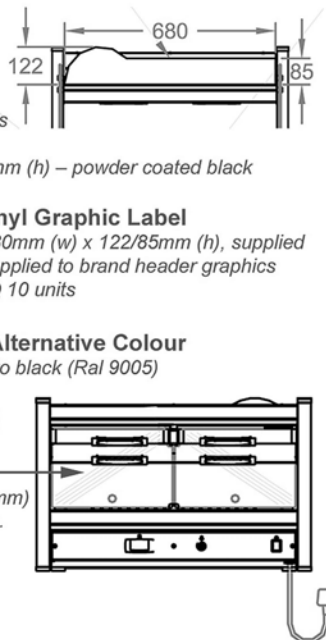
Vinyl graphic label, 680mm (w) x 122/85mm (h), supplied to artwork provided. Applied to brand header graphics mounting panel. MOQ 10 units

(Option DCOL2) Alternative Colour

Alternative ral colour to black (Ral 9005)

(Option DGDR2S) Rear Lift-Up Glass Doors

Rear hinged glass (6mm) lift up doors (set) 2 no.



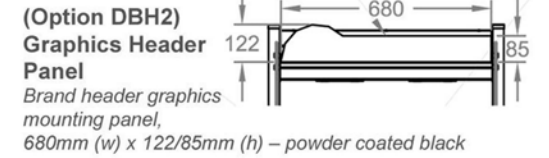
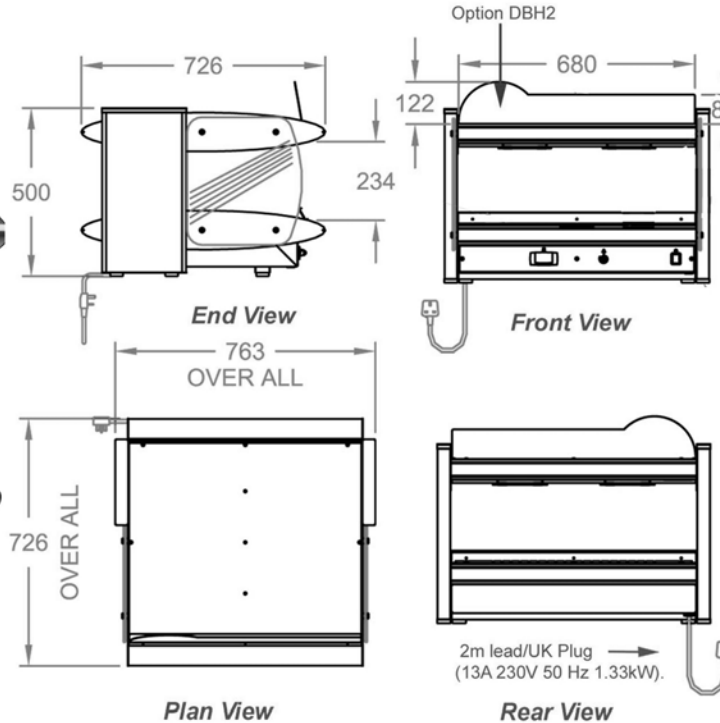
(Wall Sited) 1 Tier Table Top Heated Merchandisers

Model Dimensions & Options

Model DTTHMS2SW

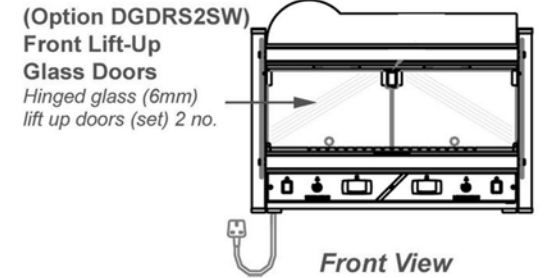


Pages 9, 10, 11, 12, 13



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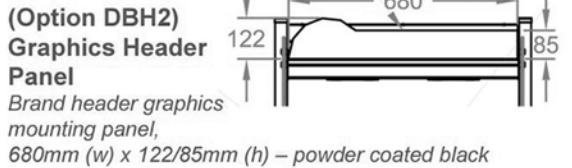
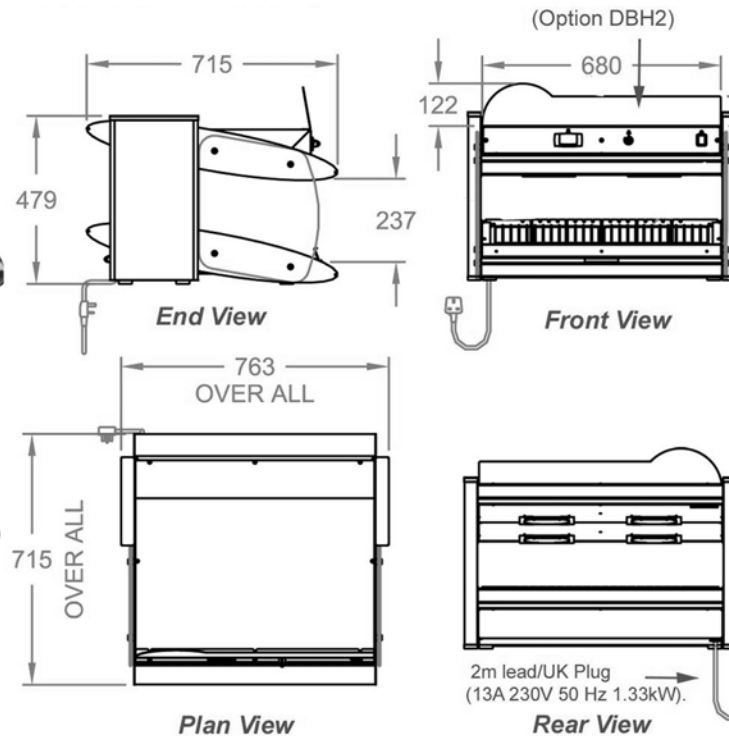
(Option DGDRS2SW) Front Lift-Up Glass Doors
Hinged glass (6mm) lift up doors (set) 2 no.

(Option DCOL2) Alternative Colour
Alternative ral colour to black (Ral 9005)

Model DTTHM2SW

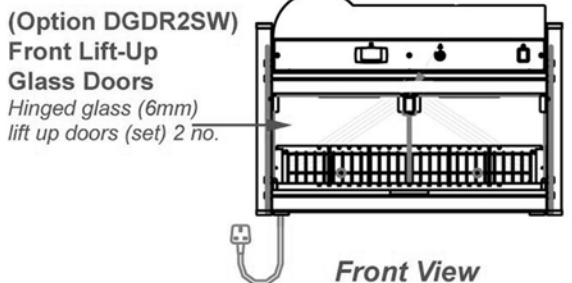


Pages 9, 10, 11, 12, 13



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(Option DGDR2SW) Front Lift-Up Glass Doors
Hinged glass (6mm) lift up doors (set) 2 no.

(Option DCOL2) Alternative Colour
Alternative ral colour to black (Ral 9005)

2 TIER TABLE TOP HEATED MERCHANDISER

(MODEL DTTHM2/ DTTHMS2)
(WALL SITED MODEL DTTHM2W/ DTTHMS2W)

OPERATION



Power On/Off Top Heat Base Heat Base Heat Top Heat Power On/Off

A) Switching On The Heated Merchandiser (At The Operator Side Rear Panel).

Ensure the mains power supply is switched on. Switch on both **upper & lower** hot zones by pressing the two **green On/ Off** switches. The switches will illuminate, infrared lamps will light & heating elements on both upper and lower zones will also start. Allow 45 minutes for the display to reach operating temperature from switching on.

Top Heat Adjustment. The quartz heat lamps fitted above **both the upper & lower heated shelves** maintain the surface/ core temperature of the food where it is exposed to air. To adjust the quartz heat lamps, turn the grey control knobs clockwise, this adjusts the shelf upper heat over a wide range. *The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.*

SET B) Viewing The Operating Temperatures Of The Merchandiser (Set Point).

The merchandiser is factory pre-set and maintains produce between 70°C and 75°C in an average +18°C ambient temperature. Each base heat control has a pre-set operating temperature of **75°C** which is suitable for most site situations. The temperature of each of the two heat zones can be independently set, using the digital displays mounted on either the rear or front of the display. To view the operating temperature (set point) of each zone (Upper/ Lower Zones):

1) Find the control panels located to the rear. (front for wall sited model)



2) Press and release the **grey SET** button, the particular zone controller will display the pre-set operating temp. for 10-12 secs. then reset to show the current merchandiser zone temperature.



2) To View the Set Point, press 'Set'.



C) Press 'up' or 'down' arrows to adjust the Set Point.

SET C) Altering Pre-Set Operating Temperatures (Set Point).

To alter the pre-set operating temperature (set point) of each zone: Press the **grey SET** button for more than 2 seconds, the control will display the pre-set temperature 'flashing'. Use the **Up & Down** buttons to adjust the operating temperature, then release or press **SET**.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the temperature.

D) Tamper Proof Locking Of The Control Panels.

To prevent tampering, the controls can be locked (Current & pre-set operating temperature can be viewed, but not altered).

To Lock The Control Panel :

Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes 'OF' (Keyboard is locked).

To Unlock The Control Panel :

Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes 'ON' (Keyboard is unlocked).

E) Displaying Wrapped /Unwrapped Or Packaged Product

Static base heating maintains food core on each zone, whilst variable jacketed, overhead infrared top heat lamps surround the food surface. The display has a series of removable s/steel grills that sit on the food safe polyester coated shelves. It is recommended that packaged or wrapped food is displayed on top of these grills. Unwrapped savouries can also be displayed on the grills.

The lift-out steel bar dividers also provided, allow food to be stored in rows if required. The top heat lamps to each zone can be turned up or down via the control knobs, base heat adjustment is described in section C.

Lights will appear next to each symbol periodically, when the display is in use. The function of these are described below.

F) What The Control Panel LED Symbols Show

Not Applicable - these functions are not used on heated model

Cabinet Heat Is On - indication that heating is switched on

Alarm -
P1 - Thermostatic Probe Failure
EE -Data Corruption

Divider Bars allow food to be held in rows

Removable S/Steel Grids can be used to display packaged food on..

Decimal Point - for temp. display in °c

Temperature Adjustment - adjustment in +/- °c (use in conjunction with SET button).



If an alarm message shows, please call aftersales on tel. 01254 238 282



Model DTTHM2



Model DTTHMS2



Model DTTHMS2W



2 TIER TABLE TOP HEATED MERCHANDISER

OPERATION CONTINUED

G) Switching Off The Heated Merchandiser After Serving Period.

At the end of the serving period, switch the merchandiser off by pressing the two illuminated **green On/ Off** switches on the rear control panel. The switch light will go off, the overhead lamps & heating elements will also stop.

Note: Top heat lamp control knobs can be left in desired position for next use when switching unit off. Allow 1 hour for the cabinet to cool down, prior to daily cleaning.

H) General Operation.

Features. The energy efficient, Designline hot merchandiser is factory pre-set at 75°C and offers customers two tiers of independently controlled grab n' go hot food holding, within a minimal 763mm (w) x 715mm (d) x 771mm (h) footprint.

This 13A heated self help s/steel display is finished in a food safe black coating & is ideal for the display of pre-heated cooked food, packaged, cartoned or unwrapped heated product. The Designline heated merchandiser features digitally controlled static shelf heating to maintain food core, whilst variable, jacketed infrared top heat surrounds the food surface. The removable s/ steel wire grid shelf covers allow heat circulation around packaged food.



Variable Temperature Control. Panoramic product display is provided through glazed side panels which also offer environmental side draught protection. The temperature of each heated zone can be independently set using its' own digital display & infrared top heat regulator, each mounted in either the rear or front side. Product temperature is maintained at 70 - 75°C in +18°C ambient.

Energy Saving Feature. In quieter serving periods, upper or lower zones can be independently switched off to conserve energy use.

Set Down Or Hot Holding Use. This open faced, rear loading merchandiser operates with a max. 2.85 kW power supply when both zones are operating. It is ergonomically designed with 'touch safe' extruded alluminum shelf and canopy edges to allow serve through or grab n' go use on a counter top. The merchandiser can be used either front of house as a short term food set down point, or a hot holding area for wrapped/ unwrapped pre-heated goods. The unit is stabilised with rubber feet and features a 2m lead and UK 13A plug top (230v 50 Hz).

The s/steel wire shelf grid covers supplied are for use with packaged produce.

(MODEL DTTM2/ DTTM52)
(WALL SITED MODEL DTTM2W/ DTTM52W)

I) Daily Procedure After Use Of Shelving Area.

The s/steel wire food display grills simply lift out for daily cleaning after operational use. Previously heated food should not be left in the merchandiser overnight).

J) (Top Heat) Use Of The Overhead Quartz Heat Lamps

The 200w jacketed lamps above the upper/ lower shelves heat up rapidly and are extremely hot. They are recessed within each overhead section to avoid accidental contact. Never touch the lamps when they are switched on.

Do not touch the lamps with bare fingers, as oil deposits from the skin can cause the lamp to fail. The glass outer sleeve protects the filament from falling into food if the fitting fails.



K) Recommended Food Display Types

Liquid Based Foods

(Deck And Shelving Area): Soups, noodles, rice, beans, porridge in tubs/ pots with lids etc.

Food

(Deck And Shelving Area): Wrapped or unwrapped pastries, packaged items e.g. katsu chicken, rice and noodle dishes, bagged whole chicken, stews, curry, chilli dishes, grilled burgers and sandwiches, hot baguettes, hot ciabatta, pasta in sauce, ribs with sauce, chicken portions.



Best Practice - Food Display Layout.

1. Allow 45 mins. from switching the merchandiser on, prior to merchandising.
2. Pre cooked food should be introduced at or above the required serving temperature.
3. Avoid double stacking as this limits hot airflow underneath or above the stacked food.
4. Leave gaps between rows of displayed food, to allow hot airflow between the food.
5. Pre-packaged food should be displayed on top of the removable wire grid shelves.
6. Do not site the cabinet in a location where draughts can enter the heated display space.
7. The ambient room temperature must be above 18 degrees C before operating the cabinet, to ensure correct food holding temperatures.
8. The display will delay cooling of pre-heated food, which is variable dependant on food type or control setting adjustments selected.



2 TIER TABLE TOP HEATED MERCHANDISER

(MODEL DTTM2/ DTTM52)
(WALL SITED MODEL DTTM2W/ DTTM52W)

MAINTENANCE

L) Switching Off The Heated Merchandiser For Maintenance

- Before commencing any cleaning or maintenance operation, the cabinet must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator.

N.B. Switching off just using the green On/Off switches does not fully isolate the unit.



M) Maintaining/ Replacing The Quartz Heat Lamps

1. The service life of the jacketed quartz heat lamps will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad.
2. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.
3. The recessed lamps are mounted in the overhead shelf sections.
4. When replacing the lamp, ensure the display is isolated and ensure no skin contact is made with the fitting during the operation.
5. Please note - Quartz lamps used are catering type **jacketed 200 watt quartz infrared** bulbs, NOT standard off-the-shelf tungsten bulbs used in domestic lighting.

Parts replacement must be undertaken by a competent installer.



4. Do not touch the lamps with bare hands.



5. Jacketed Lamp Type

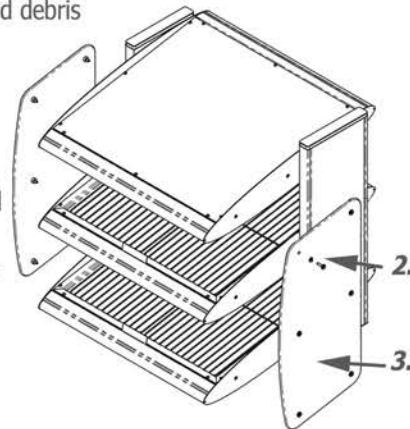
N) Cleaning/ Replacing Side Glass Panels.

Cleaning. The toughened glass end panels help shield the hot food from side draughts that may be present. The panels can be cleaned as required using a proprietary minimum odour glass cleaner. The glass is spaced off from the shelf to limit food debris becoming trapped.

Replacing. To replace the end glass if breakage occurs:

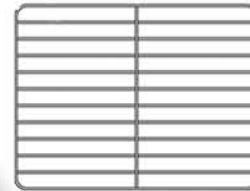
1. Once the display has been electrically isolated,
2. With a suitable allen key, undo and remove the 6x M6 connector bolts, the nylon washers & the round nylon spacers which hold the glass panel in place.
3. The glass panel can then be lifted away from the unit.

Replacement of the glass is a reversal of this process.



O) Cleaning The 'Coated' Shelving & Display Deck Areas

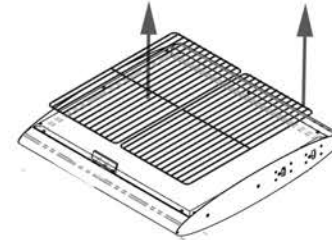
Routine cleaning of the display after product leaks, wiping up crumbs etc. may involve cleaning the polyester coated surfaces below the removable steel grills. Fully isolate the display, as described in Maintenance section (Item L), decant the unit of produce and allow surfaces to cool for an hour, then :



1. Remove the shelf dividing rods & steel grills from shelving areas.



4. Use a non abrasive cream cleaner, damp cloth and a mild detergent.



2. This will expose the coloured coated surface of the aluminum shelf area.



5. A paste mixture of equal parts bicarbonate of soda & water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the surface.

P) General Cleaning

Before commencing cleaning, the unit must be electrically isolated. Allow 30 mins for the display to cool prior. Steel grills and coated shelf surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display. The removable steel shelf grills will fit into an industrial dishwasher.

Q) Electrical Socket Connection/ Control Panel Location.

The display is operated by 13A plug top & should be connected to a dedicated single socket outlet (SSO) (13A). *If connected to a double socket outlet, care must be taken not to exceed the circuit capacity.* Control panel location is shown below :-



Wall Sited (Controls To Front).



Freestanding (Controls To Rear).



3. Generally, remove any loose food, using a paper towel, wooden, or plastic spatulas. (Use a **non-metal** utensil on the surface: metal utensils & steel scouring pads can scratch the coated food safe layer)

SINGLE TIER TABLE TOP HEATED MERCHANDISER

(MODEL DTTHM2S/ DTTHMS2S)
(WALL SITED MODEL DTTHM2SW/ DTTHMS2SW)

OPERATION



A) Switching On The Heated Merchandiser (At The Operator Side Rear Panel).

Ensure the mains power supply is switched on. Switch on **base heat** by pressing the **green On/ Off** power switch. The switch will illuminate, infrared top lamps will light & heating elements on base shelf will also start. Allow 45 minutes for the display to reach operating temperature from switching on.

Top Heat Adjustment. The quartz heat lamps fitted above **the heated shelf** maintain the surface/ core temperature of the food where it is exposed to air. To adjust the quartz heat lamps, turn the grey control knob clockwise, this adjusts the shelf upper heat over a wide range. *The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.*

SET B) Viewing The Operating Temperature Of The Merchandiser (Set Point).

The merchandiser is factory pre-set and maintains produce between 70°C and 75°C in an average +18°C ambient temperature. The base heat control has a pre-set operating temperature of **75°C** which is suitable for most site situations. The temperature of the heated zone can be independently set, using the digital display mounted on the operator side rear panel. To view the operating temperature (set point) of the display:

1) Find the control panel located to the rear. (front for wall sited models)



2) Press and release the **grey SET** button, the base heat controller will display the pre-set operating temp. for 10-12 secs. then reset to show the current merchandiser zone temperature.



2) To View the Set Point, press 'Set'.

SET C) Altering Pre-Set Operating Temperature (Set Point).

To alter the pre-set operating temperature (set point) of the base heat: Press the **grey SET** button for more than 2 seconds, the control will display the pre-set temperature 'flashing'. Use the **Up & Down** buttons to adjust the operating temperature, then release or press **SET**.

Press The **Up** button to increase the operating temperature.
Press The **Down** button to decrease the temperature.



C) Press 'up' or 'down' arrows to adjust the Set Point.

D) Tamper Proof Locking Of The Control Panel.

To prevent tampering, the control can be locked (Current & pre-set operating temperature can be viewed, but not altered).

To Lock The Control Panel :

Press and hold both the UP & Down buttons together for 3 seconds & the display flashes '**OF**' (Keyboard locked).

To Unlock The Control Panel :

Press and hold both the UP & Down buttons together for 3 seconds & the display flashes '**ON**' (Keyboard unlocked).

E) Displaying Wrapped /Unwrapped Or Packaged Product

Static base heat maintains food core on the shelf, whilst variable jacketed, overhead infrared top heat lamps surround the food surface. The display has removable s/steel grills that sit on the food safe polyester coated shelf. It is recommended that packaged or wrapped food is displayed on top of these grills. Unwrapped savouries can also be displayed on the grills. The lift-out steel bar dividers also provided, allow food to be stored in rows if required. The top heat lamps can be turned up or down via the control knobs, base heat adjustment is described in section C.

Lights will appear next to each symbol periodically, when the display is in use. The function of these are described below.

F) What The Control Panel LED Symbols Show

Not Applicable - these functions are not used on heated model

Cabinet Heat Is On - indication that heating is switched on

Alarm -

P1 - Thermostatic Probe Failure
EE -Data Corruption

Decimal Point - for temp. display in °C



Model DTTHM2S



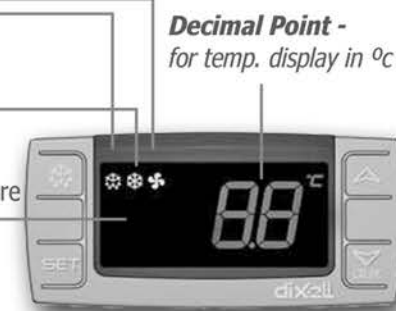
Model DTTHMS2S



Model DTTHM2W



Divider Bars allow food to be held in rows
Removable S/Steel Grids can be used to display packaged food on..



Temperature Adjustment - adjustment in +/- °C (use in conjunction with SET button).

If an alarm message shows, please call aftersales on tel. 01254 238 282

SINGLE TIER TABLE TOP HEATED MERCHANDISER

(MODEL DTTHM2S/ DTTHMS2S)
(WALL SITED MODEL DTTHM2SW/ DTTHMS2SW)

OPERATION CONTINUED

G) Switching Off The Heated Merchandiser After Serving Period.

- At the end of the serving period, switch the merchandiser off by pressing the illuminated **green On/ Off** switch on the rear control panel. The switch light will go off, the overhead lamps & heating elements will also stop.

Note: Top heat lamp control knobs can be left in desired position for next use when switching unit off. Allow 1 hour for the cabinet to cool down, prior to daily cleaning.

H) General Operation.

Features. The energy efficient, hot merchandiser is factory pre-set at 75°C and offers customers controlled grab n' go hot food holding, within a minimal 763mm (w) footprint. This 13A heated self help s/steel display is finished in a food safe black coating & is ideal for the display of pre-heated cooked food, packaged, cartoned or unwrapped heated product. The heated merchandiser features digitally controlled static shelf heating to maintain food core, whilst variable, jacketed infrared top heat surrounds the food surface. The removable s/ steel wire grid shelf covers allow heat circulation around packaged food.

Variable Temperature Control. Panoramic product display is provided through glazed side panels which also offer environmental side draught protection. The temperature of the base heated shelf can be independently set using the digital display & infrared top heat regulator, each mounted in either the rear or front side. Product temperature is maintained at 70 - 75°C in +18°C ambient.

Set Down Or Hot Holding Use. This open faced merchandiser operates with a max. 1.33 kW power supply when top & base heat are operating fully. It is ergonomically designed with 'touch safe' extruded alluminum shelf and canopy edges to allow serve through or grab n' go use on a counter top.

The merchandiser can be used either front of house as a short term food set down point, or a hot holding area for wrapped/ unwrapped pre-heated goods. The unit is stabilised with rubber feet and features a 2m lead and UK 13A plug top (230v 50 Hz).

The s/steel wire shelf grid covers supplied are for use with packaged produce.



Model DTTHMS2S Shown

I) Daily Procedure After Use Of Shelving Area.

The s/steel wire food display grills simply lift out for daily cleaning after operational use. Previously heated food should not be left in the merchandiser overnight.

J) (Top Heat) Use Of The Overhead Quartz Heat Lamps

The 200w jacketed lamps above the upper/ lower shelves heat up rapidly and are extremely hot. They are recessed within each overhead section to avoid accidental contact. Never touch the lamps when they are switched on. **Do not touch the lamps with bare fingers, as oil deposits from the skin can cause the lamp to fail.** The glass outer sleeve protects the filament from falling into food if the fitting fails.



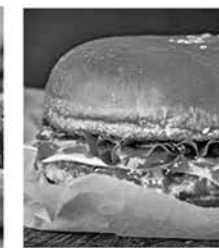
K) Recommended Food Display Types

Liquid Based Foods (Shelving Area):

Soups, noodles, rice, beans, porridge in tubs/ pots with lids etc.

Food (Shelving Area):

Wrapped or unwrapped pastries, packaged items e.g. katsu chicken, rice and noodle dishes, bagged whole chicken, stews, curry, chilli dishes, grilled burgers and sandwiches, hot baguettes, hot ciabatta, pasta in sauce, ribs with sauce, chicken portions.



Best Practice - Food Display Layout.

1. Allow 45 mins. from switching the cabinet on, prior to merchandising.
2. Pre cooked food should be introduced at or above the required serving temperature.
3. Avoid double stacking as this limits hot airflow underneath or above the stacked food.
4. Leave gaps between rows of displayed food, to allow hot airflow between the food.
5. Pre-packaged food should be displayed on top of the removable wire grid shelves.
6. Do not site the cabinet in a location where draughts can enter the heated display space.
7. The ambient room temperature must be above 18 degrees C before operating the cabinet, to ensure correct food holding temperatures.
8. The display will delay cooling of pre-heated food, which is variable dependant on food type or control setting adjustments selected.



SINGLE TIER TABLE TOP HEATED MERCHANDISER

(MODEL DTTHM2S/ DTTHMS2S)
(WALL SITED MODEL DTTHM2SW/ DTTHMS2SW)

MAINTENANCE

L) Switching Off The Heated Merchandiser For Maintenance

- Before commencing any cleaning or maintenance operation, the cabinet must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator.

N.B. Switching off just using the green On/Off switch does not fully isolate the unit.



M) Maintaining/ Replacing The Quartz Heat Lamps

1. The service life of the jacketed quartz heat lamps will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad.
2. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.
3. The recessed lamps are mounted in the overhead shelf sections.
4. When replacing the lamp, ensure the display is isolated and ensure no skin contact is made with the fitting during the operation.
5. Please note - Quartz lamps used are catering type **jacketed 200 watt quartz infrared** bulbs, NOT standard off-the-shelf tungsten bulbs used in domestic lighting.



4. Do not touch the lamps with bare hands.



5. Jacketed Lamp Type

Parts replacement must be undertaken by a competent installer.

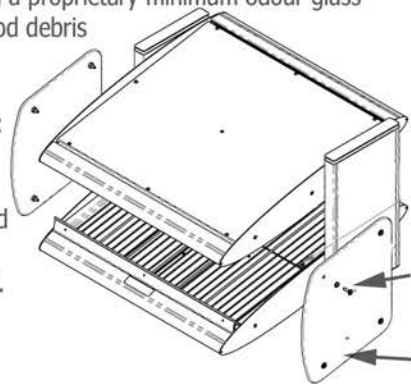
N) Cleaning/ Replacing Side Glass Panels.

Cleaning. The toughened glass end panels help shield the hot food from side draughts that may be present. The panels can be cleaned as required using a proprietary minimum odour glass cleaner. The glass is spaced off from the shelf to limit food debris becoming trapped.

Replacing. To replace the end glass if breakage occurs:

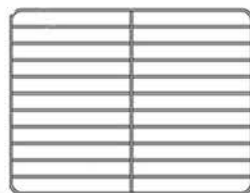
1. Once the display has been electrically isolated,
2. With a suitable allen key, undo and remove the 4x M6 connector bolts, the nylon washers & the round nylon spacers which hold the glass panel in place.
3. The glass panel can then be lifted away from the unit.

Replacement of the glass is a reversal of this process.

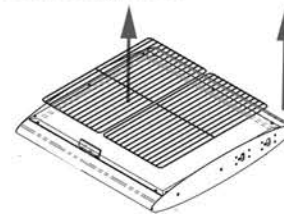


O) Cleaning The 'Coated' Shelving & Display Deck Areas

Routine cleaning of the display after product leaks, wiping up crumbs etc. may involve cleaning the polyester coated surfaces below the removable steel grills. Fully isolate the display, as described in Maintenance section (Item L), decant the unit of produce and allow surfaces to cool for an hour, then :



1. Remove the steel grills from shelving areas.



2. This will expose the coloured coated surface of the aluminum shelf area.



3. Generally, remove any loose food, using a paper towel, wooden, or plastic spatulas. (Use a non-metal utensil on the surface: metal utensils & steel scouring pads can scratch the coated food safe layer)



4. Use a non abrasive cream cleaner, damp cloth and a mild detergent.



5. A paste mixture of equal parts bicarbonate of soda & water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the surface.

P) General Cleaning

Before commencing any cleaning operation, the unit must be electrically isolated. Steel grills and coated shelf surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display. The removable steel shelf grills will fit into an industrial dishwasher.

Q) Electrical Socket Connection/ Control Panel Location.

The display is operated by 13A plug top & should be connected to a dedicated single socket outlet (SSO) (13A). If connected to a double socket outlet, care must be taken not to exceed the circuit capacity. Control panel location is shown below :-

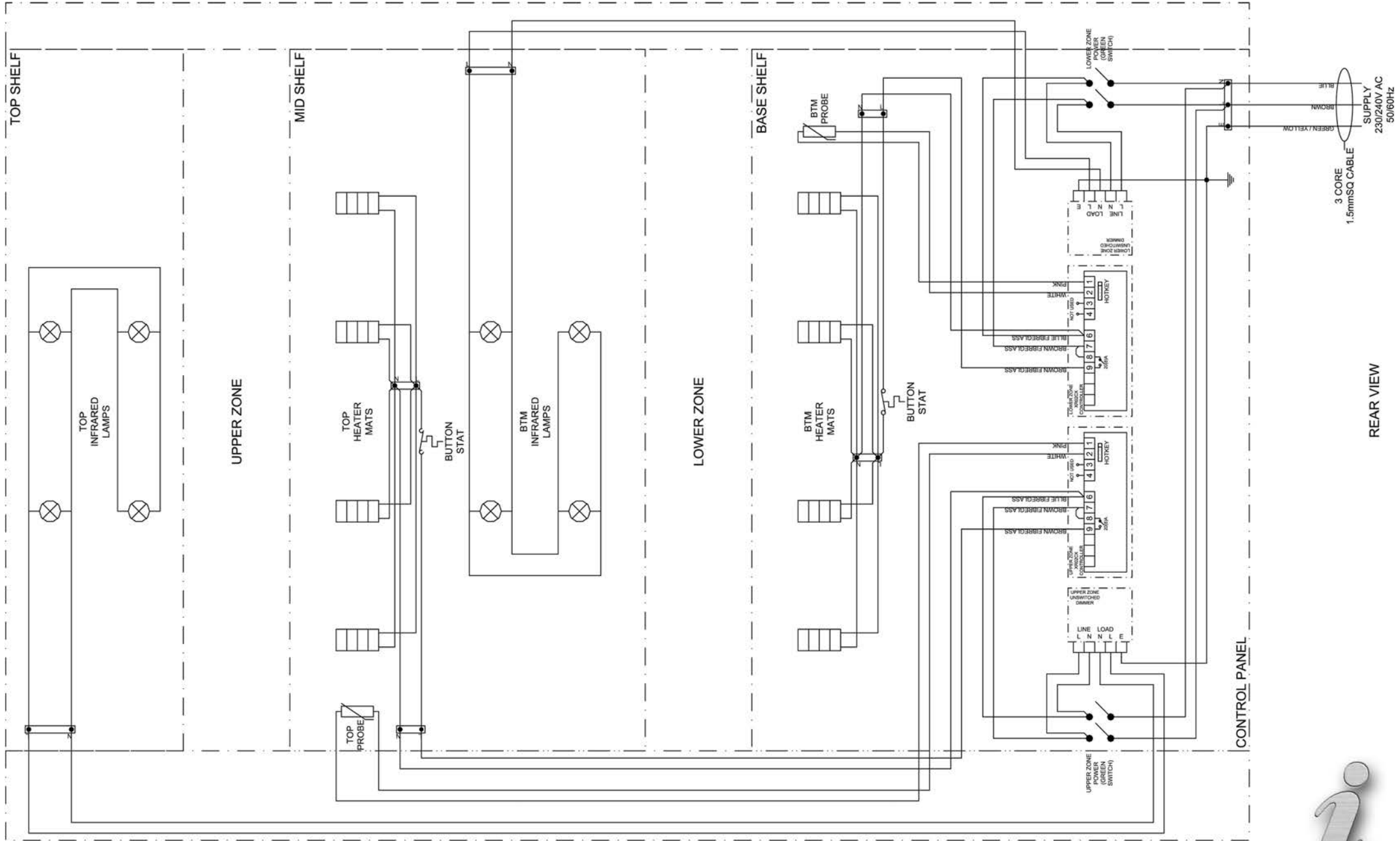




PROBLEM	POSSIBLE CAUSES	SOLUTIONS
No power/control panels not on.	<ol style="list-style-type: none"> 1. Is power switched on ? 2. Is the unit switched off at the rear mounted green control switches ? 3. Has operator / cleaning staff switched unit off at cabinet's mains consumer isolator or wall socket ? 4. End User / Installer to check the fuse in the 13 amp plug top. 5. Is the electrical supply size serving the cabinet (or fuse) correct power size ? 	<ol style="list-style-type: none"> 1. End user to maintain 2. End user to rectify (operational issue) 3. End user to rectify (operational issue) 4. End user / Installer to maintain 5. End user / Installer to rectify correct size power supply.
Error messages shown on control panel.	<ol style="list-style-type: none"> 1. Controller showing P1 - <i>temperature probe damaged.</i> 2. Controller showing ER - <i>programme error (corrupted).</i> 	<ol style="list-style-type: none"> 1. CED service engineer to replace probe in rear frame. 2. CED service engineer to replace controller/s.
Cannot alter temperature on control panels.	<ol style="list-style-type: none"> 1. Is the control panel locked ? 	<ol style="list-style-type: none"> 1. End user to resolve (<i>press & hold up and down arrows until display flashes ON</i>)
Hot Lamps not working.	<ol style="list-style-type: none"> 1. Has operator turned down the top heat control knob dials fully anti - clockwise to the off position ? 2. Faulty jacketed infrared lamp fitting - replace with new 200w Quartz Infrared jacketed lamp. 3. Has operator / cleaning staff switched unit off at counter mains consumer isolator or wall socket ? 4. Is power switched on ? 	<ol style="list-style-type: none"> 1. End user to resolve. 2. Competent end user or CED service engineer to replace on site. 3. End user to rectify (operational issue) 4. End user to maintain
Not heating.	<ol style="list-style-type: none"> 1. Is room temperature below equipment's optimum operating level (< 18°C) 2. Has operator altered set point of the cabinet from 75°C ? (to check - press control panel 'set' button) 3. Is air conditioning causing a draught inside display making probe display low temperatures ? (to check - hold napkin loosely above display zone) 4. Are draughts affecting the display performance & making probe display low temperatures ? (to check - shut adjacent doors, check corridor draughts) 5. Is food being introduced to merchandiser at or above the serving temperature ? 6. Is the packaging for the hot food made of breathable or perforated film ? 7. Is the packaging for the hot food expanding when displayed in the patisserie ? 	<ol style="list-style-type: none"> 1. End user/ installer to increase room temperature. 2. Operator to adjust. 3. End user / Installer to rectify / re-direct air conditioning site condition. 4. End User / Installer to rectify site condition. 5. End User to rectify their site operation / food supply chain. 6. Product can be displayed wrapped or unwrapped - wrapped packaging must be perforated or allow hot air to circulate around the food inside. 7. Sealed food packaging that is not breathable will expand when air heats up within. Change the food packaging type to a breathable membrane type.
Food packaging discolouring.	<ol style="list-style-type: none"> 1. Cardboard type packaging (with viewing window) for hot food is discolouring underneath ? 	<ol style="list-style-type: none"> 1. Wire shelf grids supplied should always be used on top of the coated food safe shelves, this allows air circulation underneath and reduces surface contact with the hot surface below.
Electrical Socket Connection.	<ol style="list-style-type: none"> 1. The table top units are operated by 13A plug top connected to a dedicated single socket outlet (SSO) (13A). <i>If connected to a double socket outlet, care must be taken not to exceed the circuit capacity.</i> 	



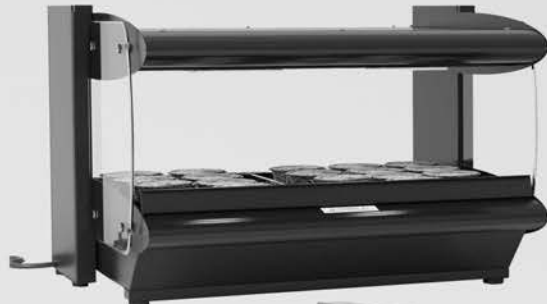
WIRING DIAGRAM - TABLE TOP HEATED MERCHANDISER





2 Tier Table Top Heated Merchandisers





1 Tier Table Top Heated Merchandisers



Table Top Heated Merchandisers

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