

# *User Manual*

## *Designline Bain Marie Hot Cupboards (Dry Heat)*

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# Operation

## Bain Marie Hot Cupboard ( Dry Heat )

Model DL12HB DL15HB DL18HB

### A. Switching On

Switch on mains power to the Bain Marie Hot Cupboard and turn the unit on using the red rocker switches on the control panel. The top set operates the bain marie, the lower section operates the hot cupboard. The switches will illuminate when in the on (1) position.

### B. Heat Controls

The Design Line Bain Marie Hot Cupboard is fitted with CE approved capillary thermostats with an operating range of 30° C to 110° C.

Set the thermostat dials to your required settings.

Food service guidelines should be observed when choosing the temperatures.

Allow the unit to pre-heat for approximately half an hour prior to use, the amber neon indicator will cycle on and off when operating temperature is reached.

Once the correct temperature is reached the Bain Marie & Hot Cupboard sections may be loaded with food. Ensure that the food is at or over the serving temperature when placed in the Bain Marie or Hot Cupboard.

### C. Hot Cupboard - Digital Temperature Display Option

Some models are supplied fitted with a digital thermostatic temperature display to the hot cupboard section. This thermostat display is pre-set at the factory. (Temperature range is 10° C to 100° C with a 5° differential)

For approximately three seconds after switching on, the display will show flashing blank characters then change to show the current status of the unit. The unit is now ready to use. The Hot Cupboard is supplied with the Digital Thermostat preset to operate at 75°.

### Hot Cupboard Digital Temperature Display Adjustment

Press and hold in the temperature set key on the thermostat. The thermostat will now display the preset temperature of the Hot Cupboard.

To alter the temperature, hold in the temperature set key and alter the temperature setting up or down using the arrow keys. When the required temperature is entered, release the keys. The thermostat will now return to displaying the current status, but will now begin to heat or cool down according to your settings.

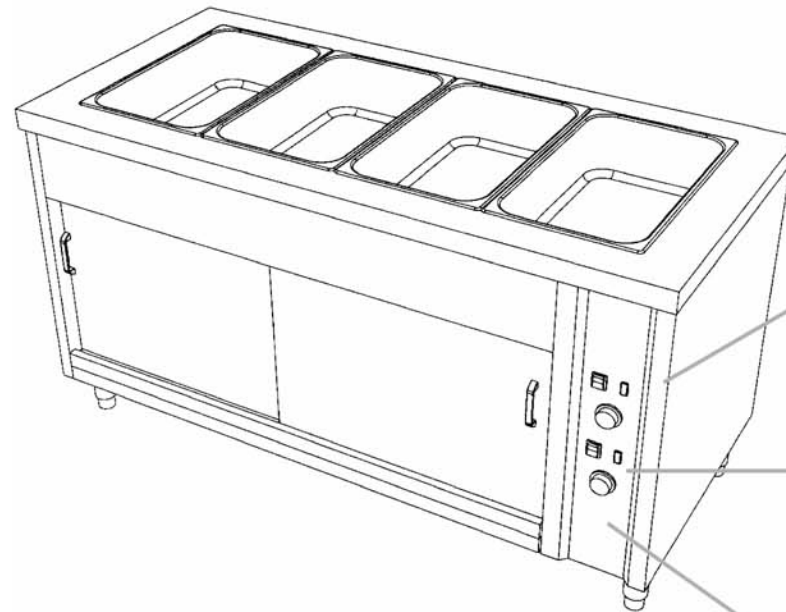
Once the new setting has been reached the thermostat will cycle on and off to maintain it. The display will fluctuate up and down a few degrees from the set point, this is normal.



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Bain Marie Controls



Hot Cupboard Controls



Hot Cupboard Temperature Display

Heated Gantry Option Rotary Controls

**D.** If the unit is fitted with **single shelf overhead heated gantry lights**, these can be adjusted with the rotary dimmer control on the front panel.

**E.** If the unit is fitted with **twin shelf overhead heated gantry lights**, these can be adjusted with the rotary dimmer controls on the front panel.

Turning the control slowly clockwise will turn the lights on, starting from a very low point and gradually increasing to maximum brightness when the control is turned fully clockwise. Do not over turn past the maximum setting.

When the control is turned fully counter-clockwise the lights are switched off.

Please note **the lights must be turned off** when the mains power to the Hot Cupboard is turned off or restored.

Failure to observe this could lead to premature failure of the lamps and/or the dimmer control.

In normal usage the dimmer should be set to approximately  $\frac{3}{4}$  although this will vary according to the type of product being kept warm.

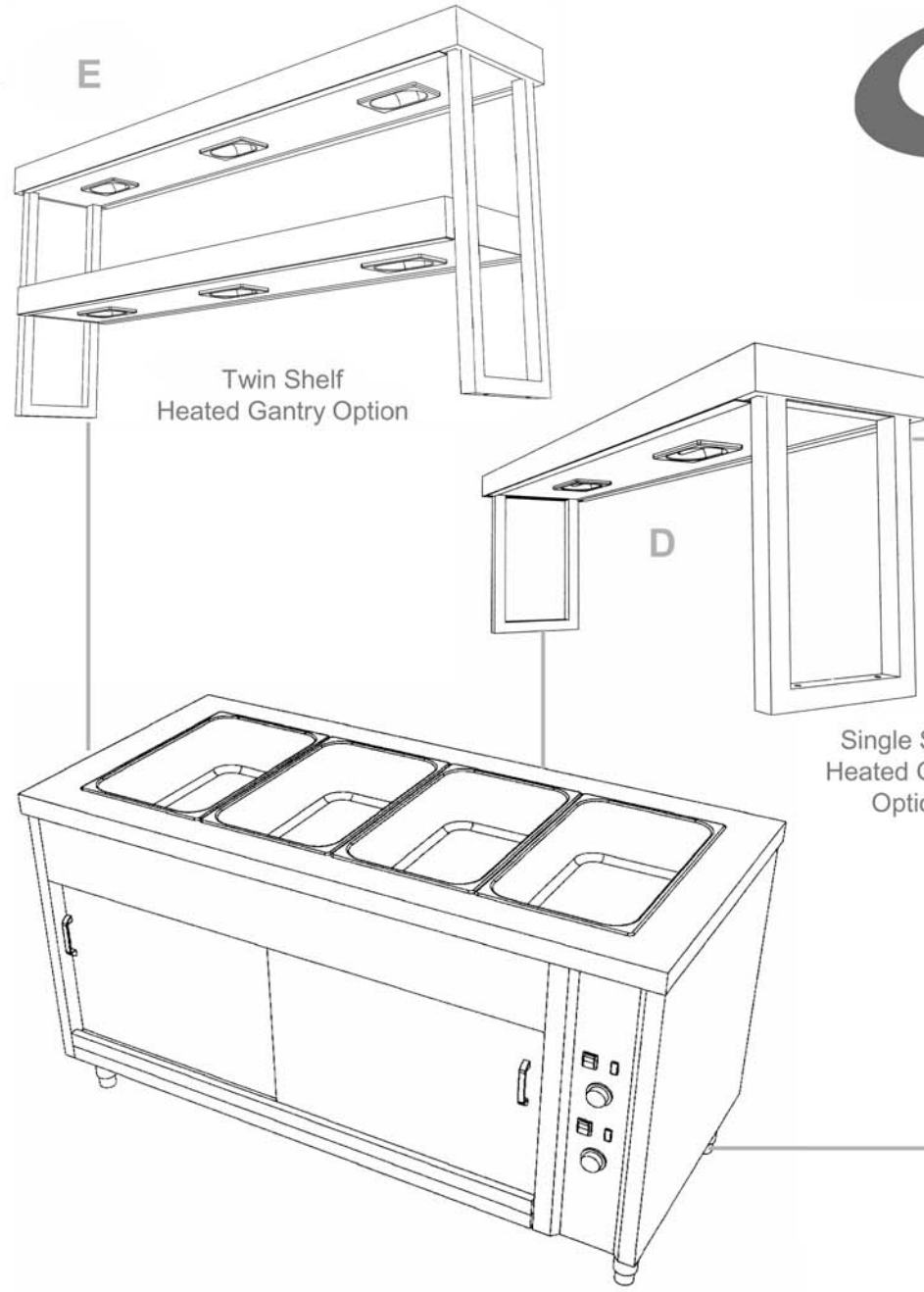
To prevent shelf distortion, turn the lights down or off when not in use for prolonged periods & ensure the shelf below the lights is covered with plates or produce.

**Do Not Touch The Lamps** under any circumstance even when they are turned off.

Please note the lamps achieve their operating temperature very quickly and are extremely hot.

Serious burns can result from touching the lamps when they are on. Likewise never remove plates or produce by hand if they have been under the lights for long periods.

Oils present in the skin can cause lamp failure if the bulbs are touched with bare skin, even if the unit is off.



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Single Heated Gantry Rotary Control



Twin Heated Gantry Rotary Controls



### Shelves And Shelving

Design Line Bain Marie Hot Cupboards feature adjustable shelves within the cupboard. To alter the height of the shelf/ shelves the following procedure must be used.

**F.** First remove the doors from your Bain Marie Hot Cupboard by lifting the door retaining bar at one end and removing. This will allow the doors to swing out towards you.

**G.** Take hold of the right hand door & pull it towards you so the bottom of the door swings forward. As you do this lift the door and gently disengage it from the runner above.

Repeat this procedure with the left hand door and access is available to the shelf and shelf support system.

**H.** Lift the mid shelf up & out of the hot cupboard chamber, assistance may be required on the 1500 & 1800 models. Remove the horizontal mid shelf support bars front and rear.

**I.** Re-position the support bar clips at the required height and re-fit shelf. Re-assembly is a reversal of the above – left hand door must be re-hung on rear track, right hand door on front.

**NOTE** Doors will not function correctly if this is not observed. Check the doors run smoothly before replacing the door retaining bar.

### Achieving Best Performance

Do not use Design Line Bain Marie Hot Cupboards for reheating or cooking purposes. The model is designed to keep or hold pre-cooked food for short periods.

**J.** Ensure the Hot Cupboard base shelf element covers are in place & its slots are not all entirely covered. This will allow hot cabinet air to circulate & assist with even heating. Do not cover the hot cupboard base shelf with tin foil as this causes poor performance & premature failure of the heating elements underneath. Keep hot cupboard doors closed as much as possible to retain heat.

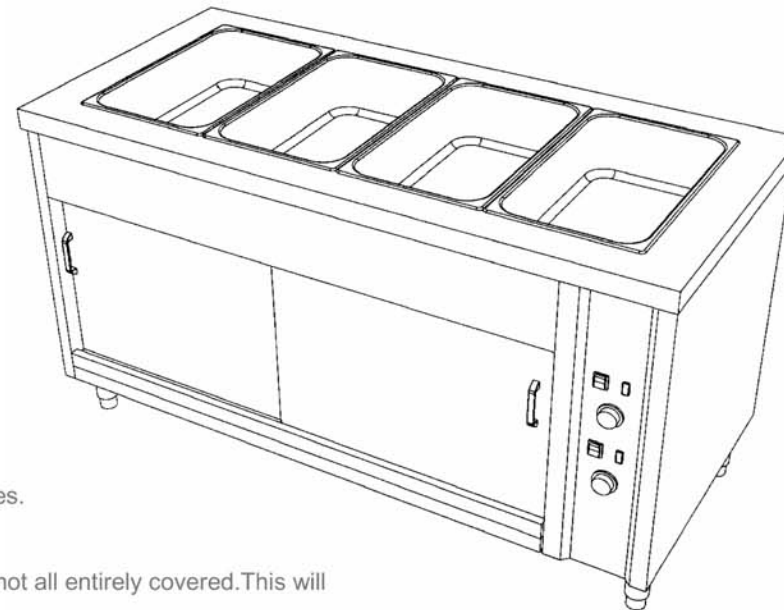
The area underneath the Hot Cupboard must not be blocked & the legs/ castors must never be removed. This area must be kept clear to allow air to enter the cupboard and assist in warm air circulation inside.

Turn the hot cupboard to a lower setting when not in use for long periods to maximise its working life, conserve energy and be more cost effective.

**Within the bain marie section, satisfactory temperatures will only be obtained if all apertures are filled with containers or fitted with lids.**



Removing Door Retaining Bar



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Door Swings Forward For Removal



Lift Mid-Shelf Up & Out



Base Shelf Element Cover



Repositioning Shelf Support Bars

# Maintenance

## Bain Marie Hot Cupboard ( Dry Heat )

Model DL12HB DL15HB DL18HB

### Cleaning

**K.** Before commencing any cleaning or maintenance operation, the unit must be isolated from the mains supply by either removing the supply plug from its socket or switching off at the local isolator.

**NB:** Switching off using the power switch on the control panel does not fully isolate the unit.

### Bain Marie

To clean the Bain-Marie tank base, remove the containers within the well above.

**L.** Lift out the perforated stainless steel base tray covering the heating rod elements, using finger holes provided.

**M.** When cleaning the tank base, great care must be taken not to bend the rod elements & connectors, this will ultimately cause electrical failure.

### Heated Gantry ( If Fitted )

The quartz gantry lights should be carefully cleaned when cold once a week using methylated spirits on a pad of tissue.

Lights should never come into contact with the fingers.

### General

**N.** Clean the Bain Marie Hot Cupboard inside and out after every use. This ensures the unit stays looking at its best and makes future cleaning easier by preventing a build up of food deposits and bacteria.

Use a damp cloth with a mild detergent to clean your unit. Do not use abrasive scouring agents, bleach, scrapers, wire brushes or wire wool type (i.e.Scotchbrite or Brillo pad) cleaners as these will scratch the surface and leave deposits on the stainless steel that will rust.

For more stubborn stains a proprietary, non abrasive cream cleaner may be used.

Never hose down, wash, submerge or rinse any electrical parts on your unit, this can cause irreparable damage or an electrical hazard.

**Failure to follow these simple instructions can lead to service faults and/or failure of your appliance.**

**Failure due to misuse or where basic operating instructions have been disregarded will invalidate your warranty.**

### After Sales Warranty

Your hot cupboard is covered by a parts and labour warranty applicable for 12 months from manufacture.

For further information on warranty cover, extending your warranty or in the event of the equipment developing a fault, please call our **Service Department** on **01254 238282**



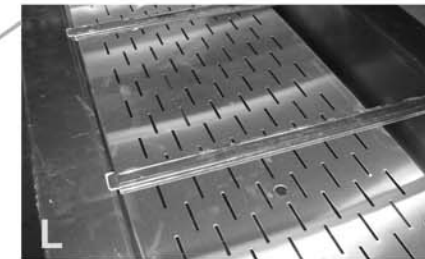
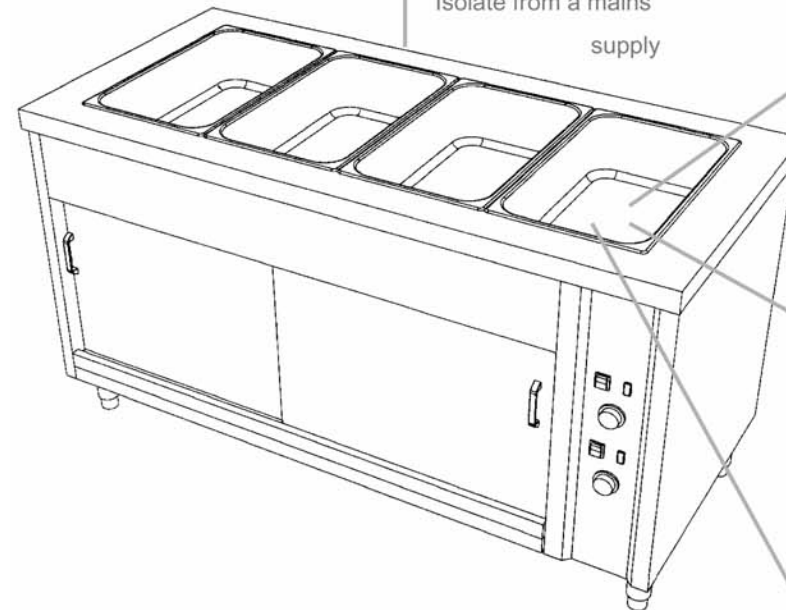
Isolate from a mains supply



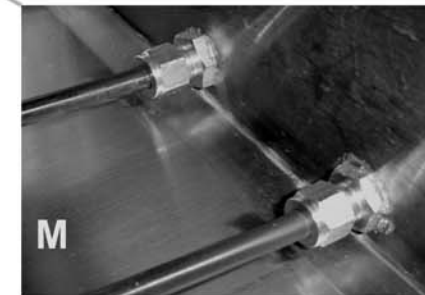
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Perforated steel base tray



Rod element connectors



Proprietary Cleaner



Rod elements