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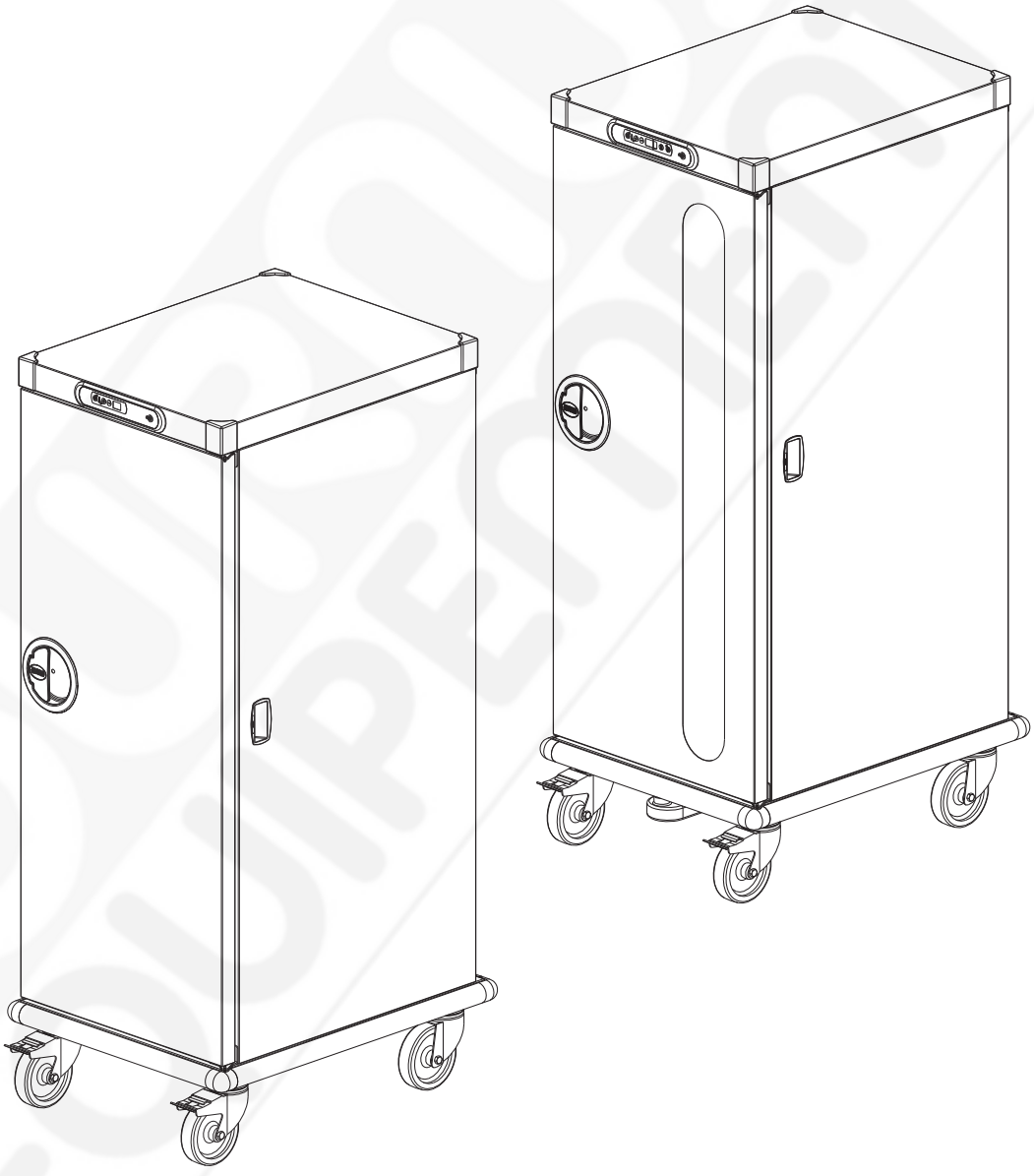
ROLL' Service

INSTRUCTIONS FOR USE AND MAINTENANCE

CE

TEMPERATURE HOLDING CABINETS



WIRING DIAGRAMS

Tr **Electronic control** thermostat.

Ts **Double-pole safety** thermostat.

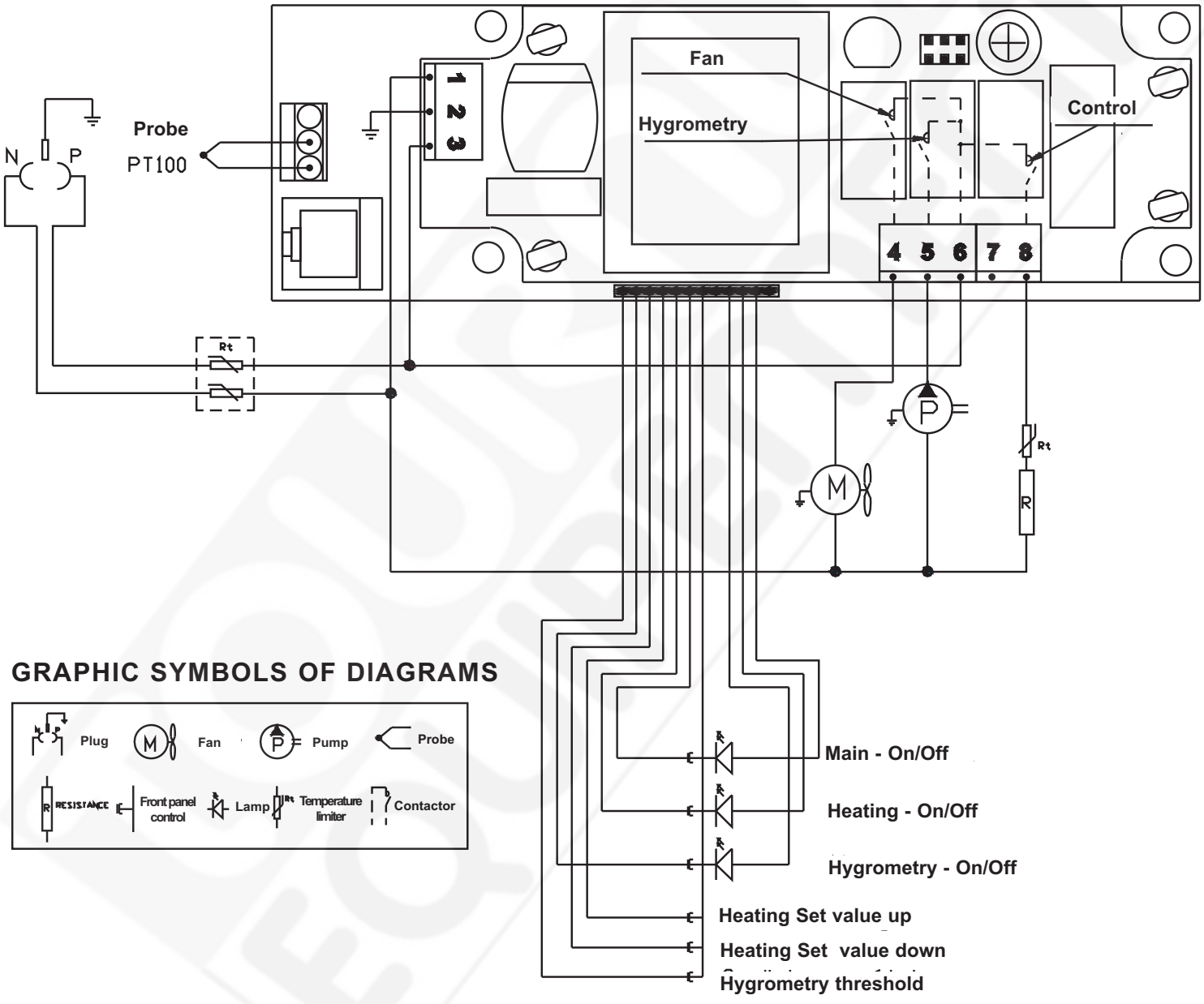
V **Centrifugal** fan.

P **vibrating** pump.

L **Temperature** limiter.

Re **Shielded** heating element.

Model with hygrometry



GRAPHIC SYMBOLS OF DIAGRAMS

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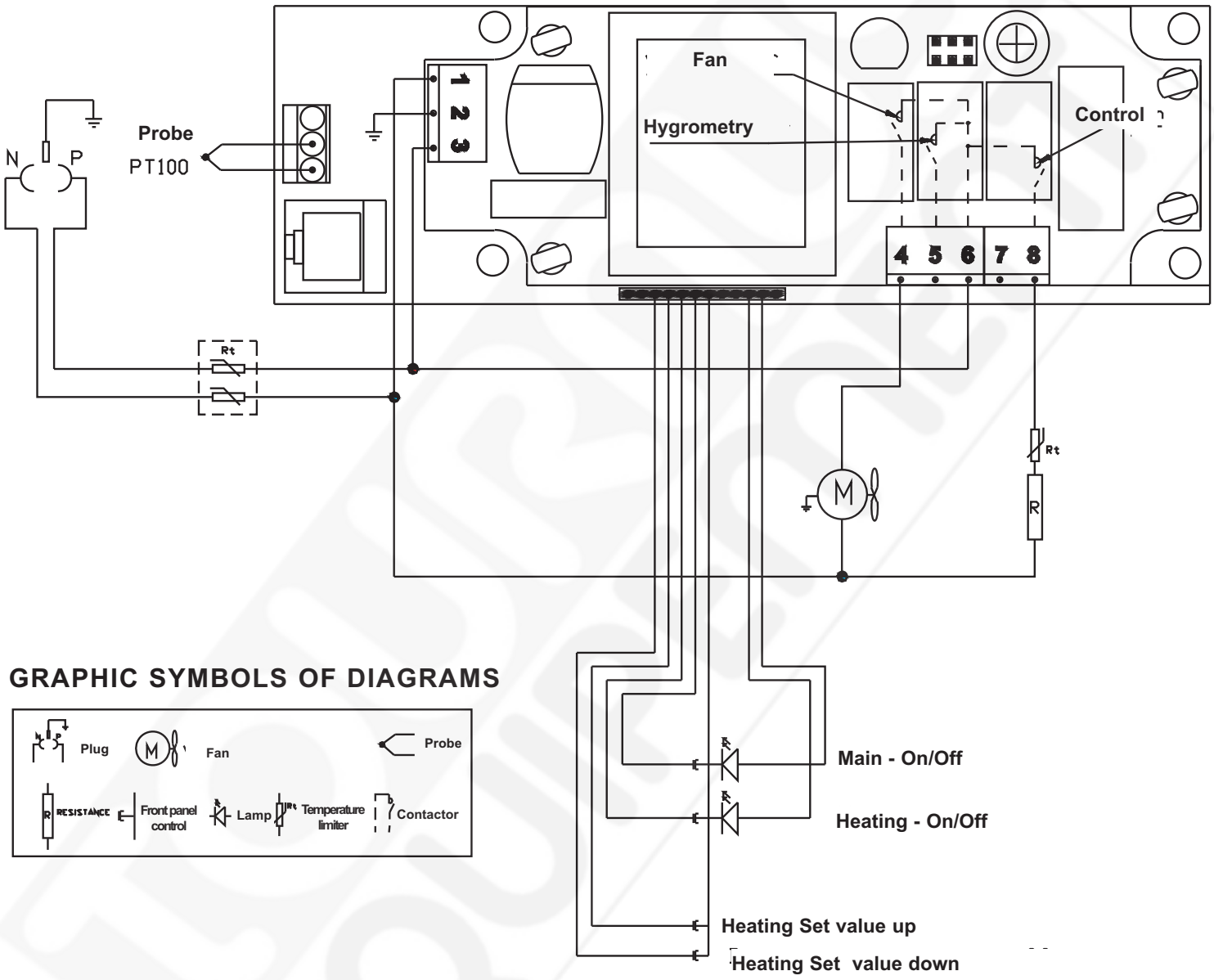


GRAPHIC SYMBOLS OF DIAGRAMS

CONNECTION

- Spiral power supply cord 3G1,5 H05VVF with moulded plug to be connected to a 16 A single-phase current socket protected with a 30mA differential circuit-breaker and an omni-pole cut-out device (switch or circuit-breaker) with a contact opening distance of less than 3mm.

NB: If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid danger.

TECHNICAL DESCRIPTION

SPECIFICATIONS	GN 1/1 5 LEVELS	GN 1/1 10 LEVELS	GN 1/1 15 LEVELS	GN 1/1 20 LEVELS	GN 2/1 10 LEVELS	GN 2/1 15 LEVELS	GN 2/1 20 LEVELS
loading	5 trays GN1/1 depth:65 mm	10 trays GN1/1 depth:65 mm	15 trays GN1/1 depth:65 mm	20 trays GN1/1 depth:65 mm	10 trays GN2/1 depth:65mm 20 trays GN1/1 depth:65mm	15 trays GN2/1 depth:65mm 30 trays GN1/1 depth:65mm	20 trays GN2/1 depth:65mm 40 trays GN1/1 depth:65mm
space between slideways	71 mm	71 mm	71 mm	71 mm	71 mm	71 mm	71 mm
Outside dim. L x H x D (in mm)	524 x 708 x 817	528 x 1134 x 821	528 x 1489 x 821	528 x 1844 x 821	733 x 1134 x 941	733 x 1489 x 941	733 x 1880 x 941
Inside dim. l x h x d (in mm)	330 x 395 x 590	330 x 750 x 590	330 x 1105 x 590	330 x 1460 x 590	535 x 750 x 710	535 x 1105 x 710	535 x 1460 x 710
Outside volume	0.303 m^3	0.491 m^3	0.645 m^3	0.782 m^3	0.799 m^3	1,027 m^3	1.296 m^3
Inside volume	0.077 m^3	0.146 m^3	0.215 m^3	0.285 m^3	0.284 m^3	0.42 m^3	0.555 m^3
Weight empty (in kg)	48	68	80	100	91	113	137
Maximum allowable loading (in kg)	40	80	120	160	160	240	320
Voltage	**230 Volts single phase ~ frequency 50 Hz**						
Power input (in W)	220	290	300	575	410	405	785
Current (in A)	3,7	3,8	5,6	5,4	5,5	8,4	9,1
Power consumption per hour (in KWh/h)	0,22	0,29	0,3	0,57	0,41	0,4	0,78
Protection index (IP)	**25**						
Standard reference	**in compliance with NF EN 60335-1 and NF EN 60335-2-49**						

- This appliance is designed to keep food at the correct temperature (core T° of product > 63°C, provided food is inserted at a higher temperature) and cannot, under any circumstance, be used for cooking or reheating food.

- «NF Hygiène Alimentaire» certificate issued by AFNOR Certification, certifies compliance with the standard NF031, available at www.marque-nf.com, for cleanability.

- Any type of use that does not come within the description given above, together with any modification to the original design will result in the manufacturer's responsibility being waived and no longer allow for the right to use the NF Food-hygienge mark.

Adjustment of hygrometry according to dishes

Without hygrometry	With hygrometry **position 1** (RH: 30 %)*	With hygrometry **position 2** (RH: 35 %)*	With hygrometry **position 3** (RH: 40 %)*	With hygrometry **position 4** (RH: 45 %)*	With hygrometry **position 5** (RH: 50 %)*
breaded fish duchess potatoes chips savoury rolls pizza	leg of lamb beefburgers pork chops roast chicken andouillette sausage grilled veal liver shepherd's pie provence-style tomates gratin dauphinois potatoes creole-style rice	cream of salt cod leeks French beans matchsticks of vegetables cauliflower spinach carrots mushrooms spaghetti purée couscous semolina	cod fillets veal parcel lasagne bolognese	fried turkey veal blanquette stew flageolet beans with lardons country-style lentils	soup creams

** RH: relative humidty rate at temperature set at 85°C*

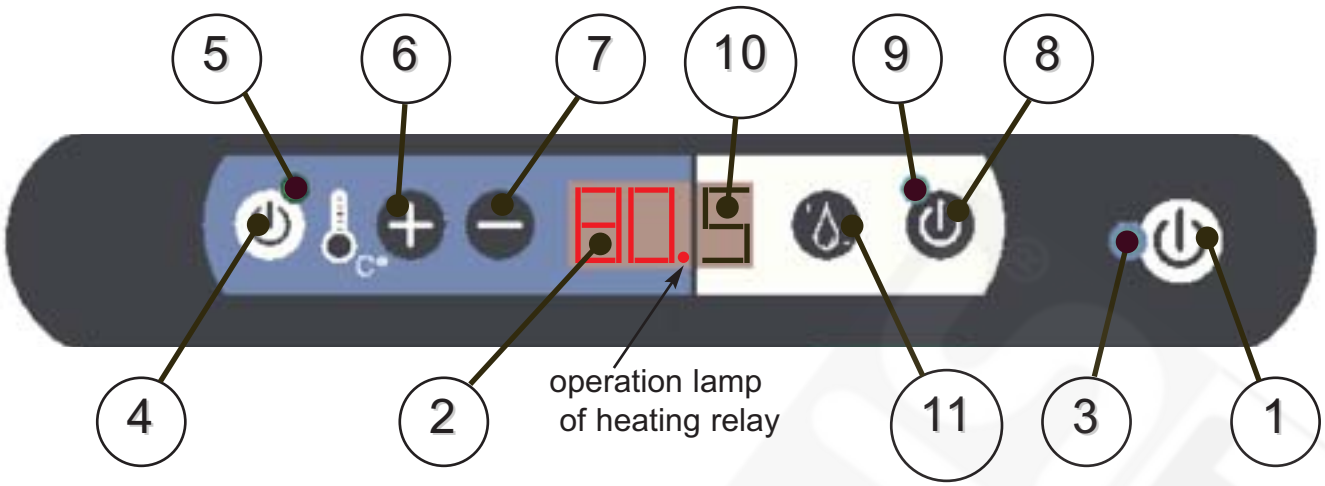
IMPORTANT !!!

This unit can be used by children 8 years old and people with physical, sensory or mental capabilities or lack of experience or knowledge, if they are properly monitored, or if
on the use of the product securely instructions were given and whether the risks they were apprehended.
Children should not play with the device.
The unit must not be cleaned with a water jet.

On first-time start-up of the appliance, the pump should "expel" the air contained in the pipes and suck up the water from the tank to bring it inside the chamber. This operation can take up to 1 hour with programme n° 1, set by default at the time of delivery of the product.

To speed up the pump priming process, just perform several starts/stops of the cycle (5 to 10 times until you hear the water fall on the hot heating element). This operation allows for quicker priming of the system as on each cycle start, the pump is started up.

Once the system is primed, this operation is no longer necessary for future use of the appliance as the circuit is pressurised.



OPERATING TEMPERATURE SETTING

- Start up the cabinet by prolonged pressing of button **1.** until the red leds appear on the readout **2.**, release the button, a few seconds later the temperature measured by the control probe inside the cabinet appears and lamp **3.** is on.
  NB: It is to be pointed out that only the fan is started up during this operation.
- **Pressing button** 4. once starts up the heating module, and lamp **5.** goes on.
- Successfully pressing or prolonged pressing of buttons **6.** or **7.** allow for the set value of the cabinet to be changed (between 60° and 85°). During this operation the set value displayed in **2.** flashes. After the setting keys are pressed for the last time, the value chosen will flash again for 13 seconds and then go back to the temperature measured by the control probe. The value displayed in **2.** stops flashing and the set value is saved.

HYGROMETRY SETTING

IMPORTANT!!

the hygrometry cannot be started up unless the heating module is itself in operation.

Pressing button **8.** once will start up the hygrometry, lamp **9.** and readout **10.** go on simultaneously allowing the number of the programmed humidification programme to appear (blue led).

- Successfully pressing button **11.** allow for the different programmes built into the card to be accessed (from **n°1** which corresponds to the lowest rate to **5**, the highest).

USE without HYGROMETRY

- Connect the spiral power supply cord of the cabinet to a current socket.
- Run the cabinet for approximately 30 minutes before loading it by prolonged pressing on button **1.**, the readout **2.** and the lamp **3.** go on as well as the fan. Press button **4.** to start up the heating and lamp **5.** goes on.
- Set the set value according to the load for your appliance (85°C when fully loaded).
- Load the cabinet as quickly as possible in order to limit the loss of temperature (be careful not to touch the hot inside walls).

USE with HYGROMETRY

- Connect the spiral power supply cord of the cabinet to a current socket.
- Fill the plastic tank at the lower part of the cabinet, between the wheels. To do this, pull the tray towards you to access the filler plug (a stop provided for this purpose will stop the tray from tipping). FIll it with **soft or demineralised water** (max. capacity: 2 litres, i.e. an autonomy of 24 hours with programme n° 5 corresponding to maximum humidification). Put back the filler plug and drive the tray home into its housing.
- Run the cabinet for approximately 30 minutes before loading it by prolonged pressing on button **1.**, the readout **2.** and the lamp **3.** go on as well as the fan. Press button **4.** to start up the heating and lamp **5.** goes on.
- Set the set value according to the load for your appliance (85°C when fully loaded).
- Start up the hygrometry by pressing button **8.** once and lamp **9.** goes on, a slight humming noise can be heard as the pump is started up. This noise will reappear on every misting operation in the enclosure. The programme is chosen according to your experience and the products inserted (programme n° 5 can be used for a full load at 85°C). If you find there is too much humidity in the enclosure, do not hesitate to reduce it during operation.
- Load the cabinet as quickly as possible in order to limit the loss of temperature (be careful not to touch the hot inside walls).

DYSFUNCTIONING

- Nothing happens when the cabinet is started up:
  - check the electricity line to which the cabinet is connected.
  - the safety thermostat is active, contact your installer.
- The fan does not go on when the fan is started up:
  - Fan out of operation, contactor your dealer.
- The cabinet does not heat:
  - check that lamp **3.** is on.
  - the shielded heating element is out of operation, contact your dealer.
  - the temperature limiter close to the shielded heating element is activated, contact your dealer.
- No humidity in the cabinet:
  - check that lamp **9.** is on.
  - the pump is out of operation, contact your dealer.
  - the spray nozzle is blocked, it must be taken down and cleaned.
- The door will not close:
  - check and adjust the position of the aluminium catch if required.
  - changer the whole handle.

MAINTENANCE

In order to maintain the finish of the stainless steel as much as possible and avoid oxidation, you are strongly advised to clean the appliance regularly. Do not use an abrasive sponge. Absolutely avoid water spray near the electrical components.

!! Disconnect the cabinet before performing any cleaning !!

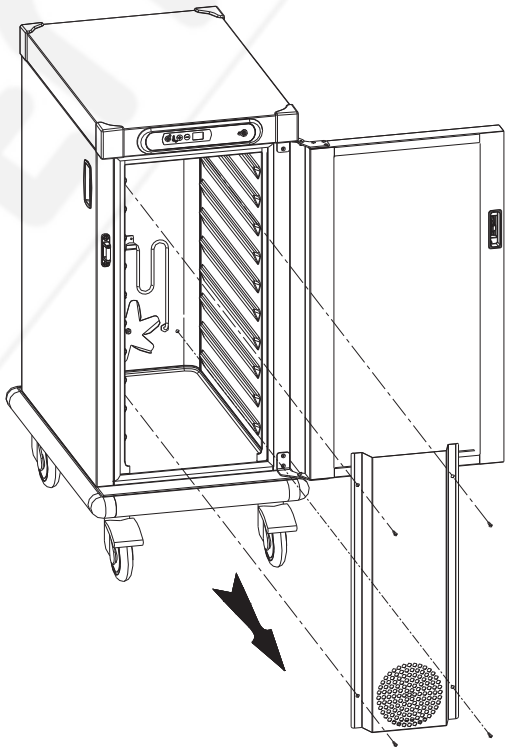
As per the standard BPA36-720.

Recommended cleaning products:
- All bleach-free detergents (powder detergent, alkaline detergents and liquid soaps).
- Degreasing agents for glazed parts.
- Water (hot or cold).

Products to be strictly avoided:
- Bleack and chlorine derivatives.
- Hydrochloric acid: used for tiles, it has quick and destructive effects on stainless steel.
- Abrasive iron oxide powders.

"Renovation" cleaning :
If the stainless steel becomes dull, stained or rusted by chlorine products, or has a lot of scale build up,
use a suitable strong acid based product, for instance, phosphoric acid or nitric acid.
TOURNUS EQUIPEMENT proposes a passivation product **reference 284 500**. Apply the product to the areas that are altered, allow to react for 15 minutes and rinse thoroughly with water. Always rub in the original brushed direction.

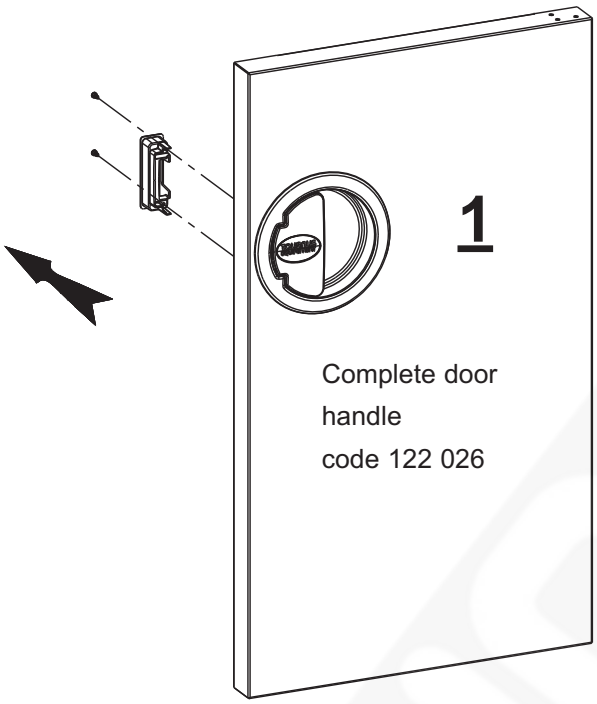
In-depth cleaning :
Remove the blasting tunnel inside the cabinet, fixed by 4 screws, to clean the area near the fan and the heating element.



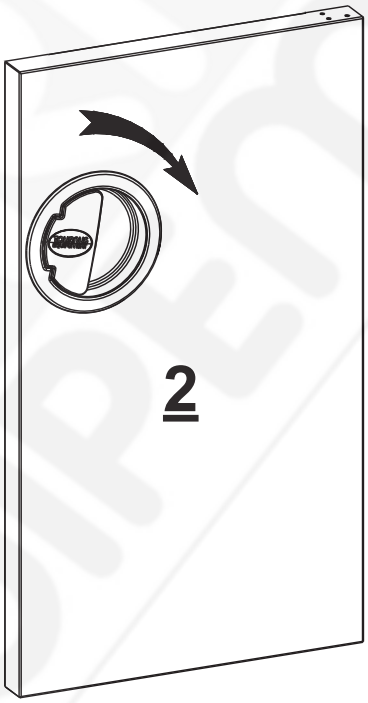
!! If the cabinet was in operation just before, BE CAREFUL with the surface temperature of the heating element and surrounding sheet metal !!

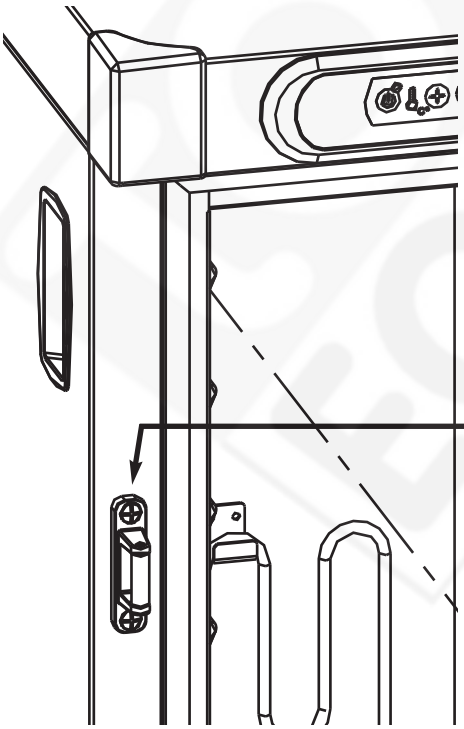
maintenance: CHANGING THE DOOR HANDLE.

- STEP n° 1: Remove the 2 holding screws of the inside part of the handle and remove it completely from its housing.
- STEP n° 2: Swivel the outside part of the handle by approximately 10° clockwise to free the holding pins.
- STEP n° 3: Pull towards you to free the door completely.
- STEP n° 4: Put back the different components in reverse order to dismantling.

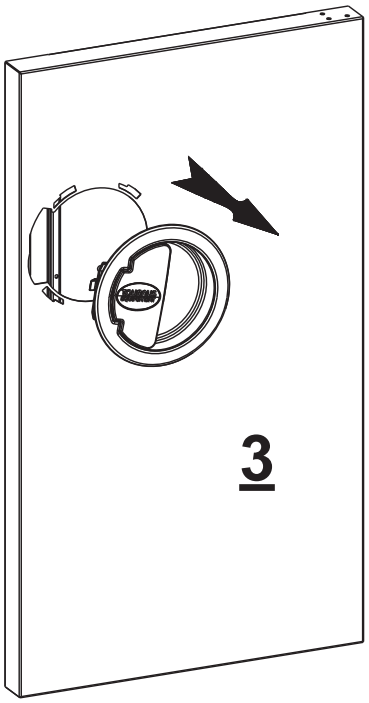


Complete door handle
code 122 026

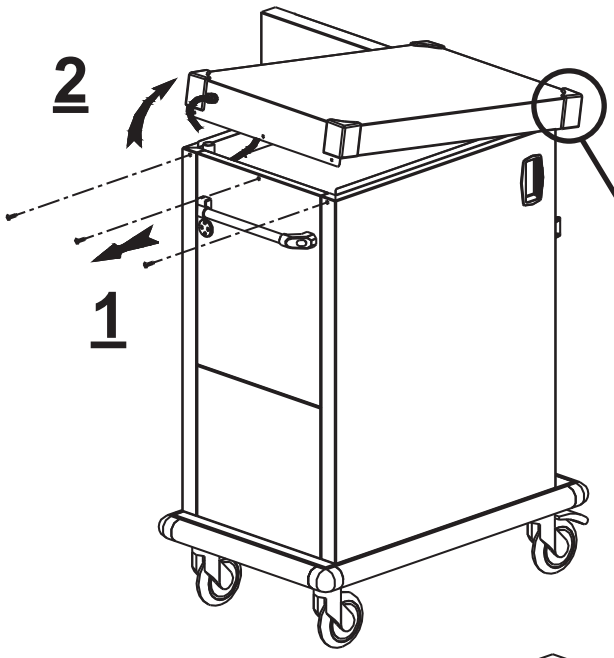




Door fastener
code 122 027



maintenance: Taking down the top cover.



• STEP n° 1: Remove the 3 holding screws from the top cover and **the one located at the top of the door**.

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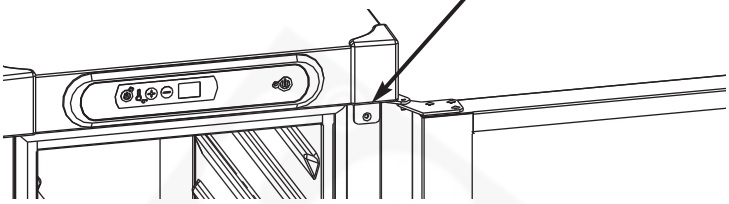
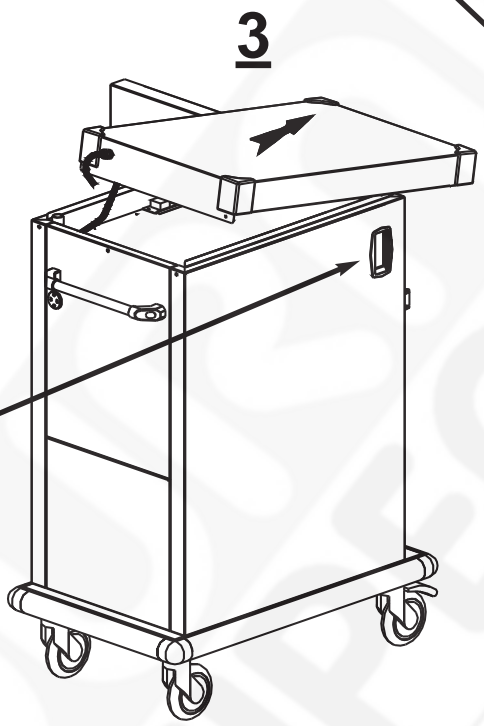
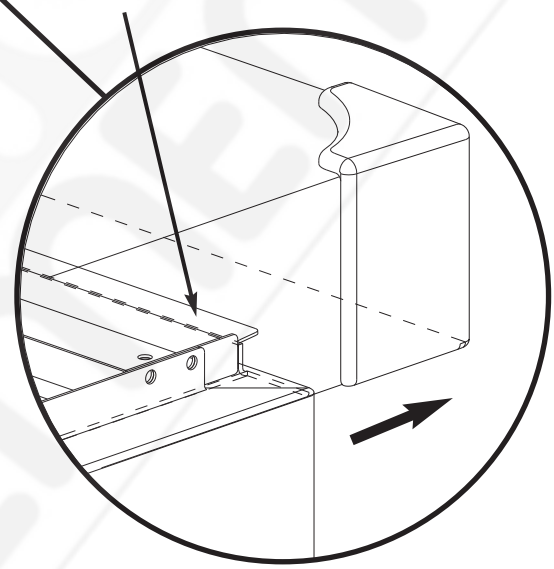


STEP n° 2: Swivel the cover to be able to slide it forwards.

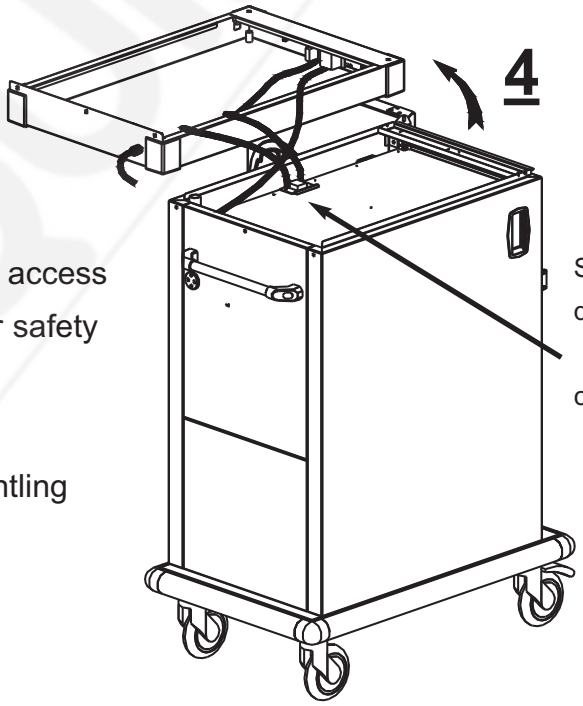
• STEP n° 3: Slide the cover forwards to free it from the cabinet holding return device.



Black side clip-type handle
code 262 062



ABS cabinet top corner, grey
code 262 062



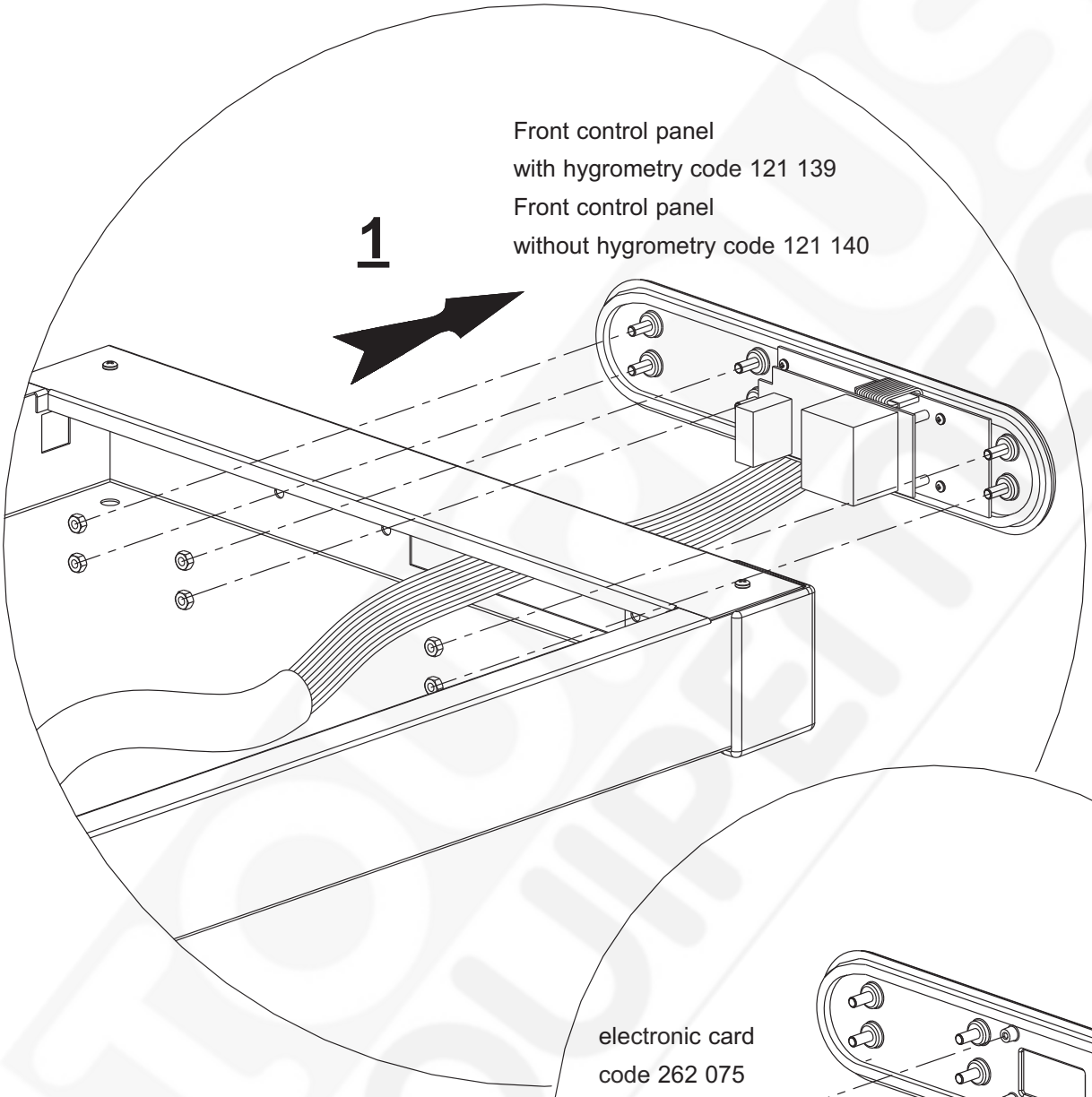
Safety thermostat
double pole type,
120°C
code 262 062

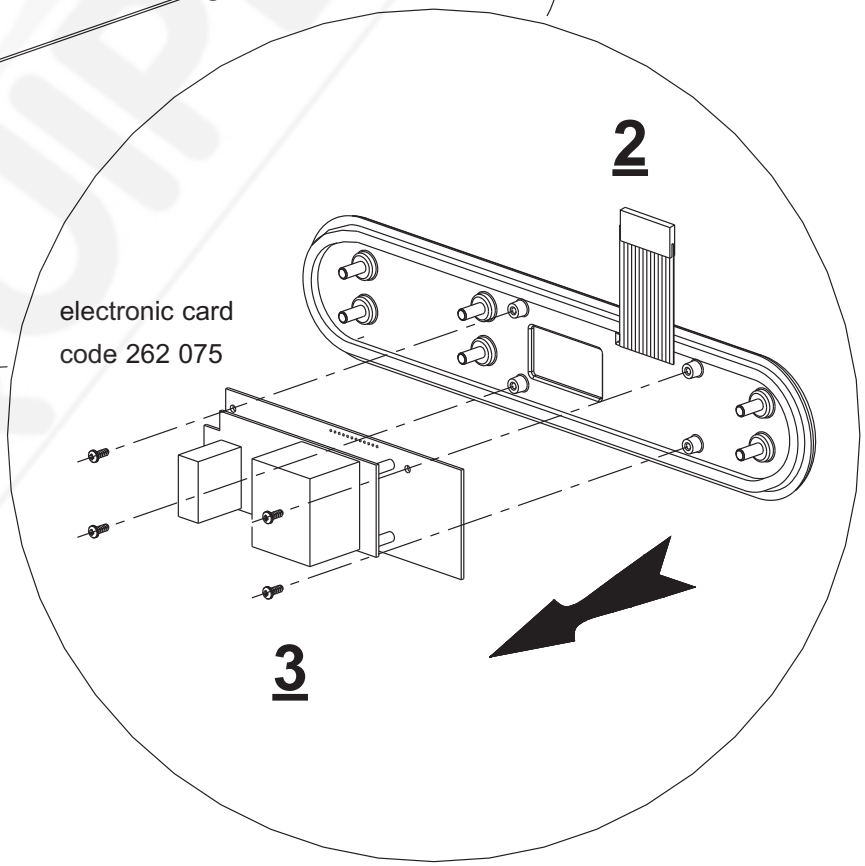
• STEP n° 4: Fold back the top cover to access the electrical wiring, the control card or safety thermostat.

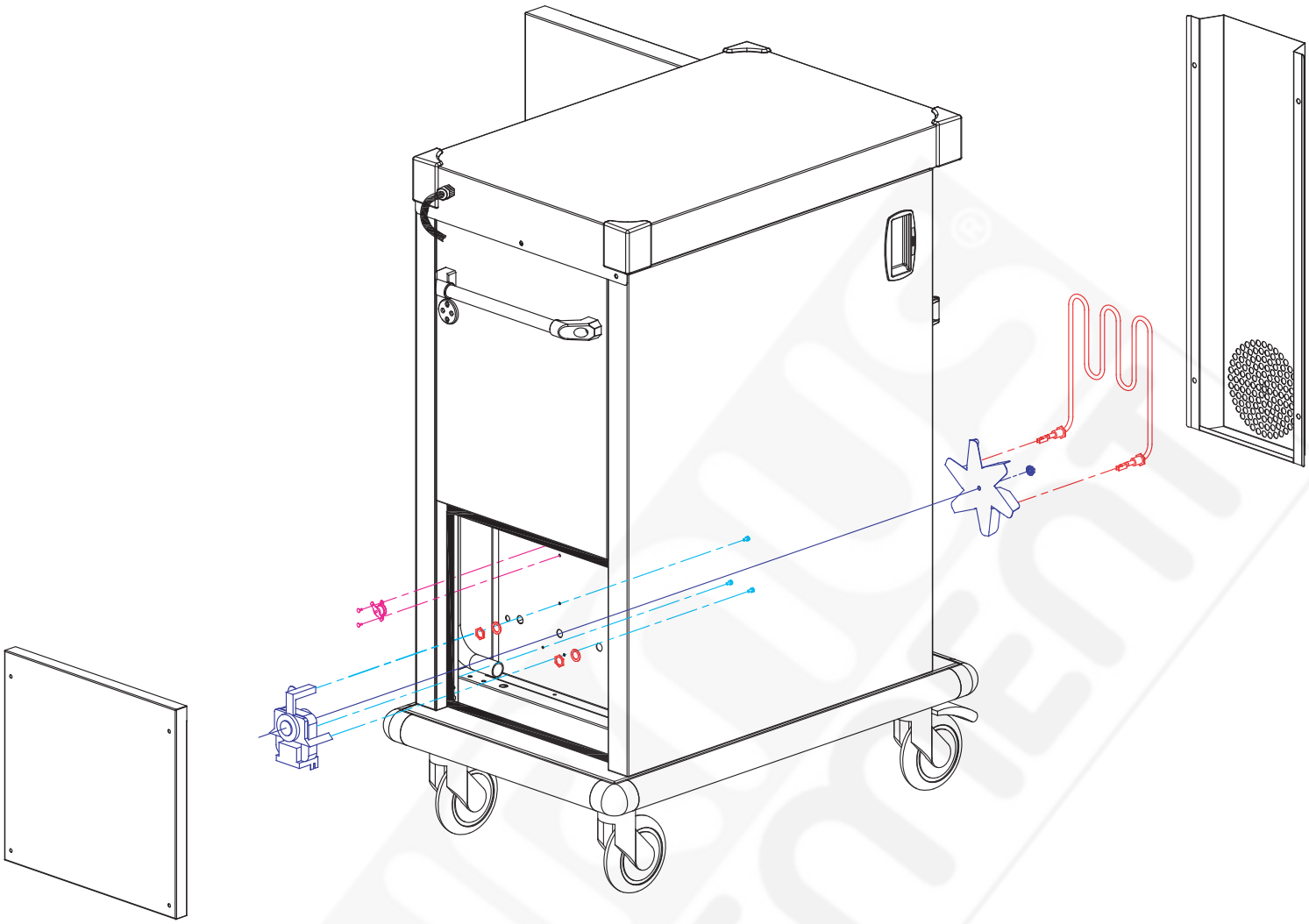
• STEP n° 5: Put back the different components in reverse order to dismantling **(be careful not be catch the cables)**.

maintenance: Electronic card.

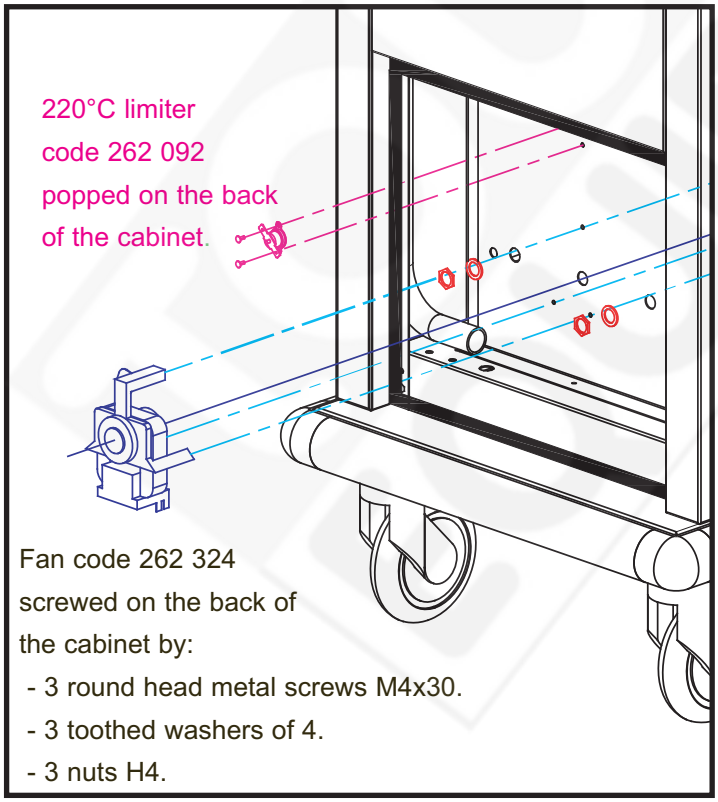
- STEP n° 1: Remove the 6 nuts with a spanner of 8 and pull the front control panel and wire bundle **(be careful not to damage the flat cable and cables on the edge of the plate metal)**.
- STEP n° 2: Disconnect the flat cable between the front panel and the control card.
- STEP n° 3: Remove the 4 holding screws from the control card on the grey ABS carrier.
- STEP n° 4: Disconnect the electric cables and change the card.
- STEP n° 5: Put back the different components in reverse order to dismantling.



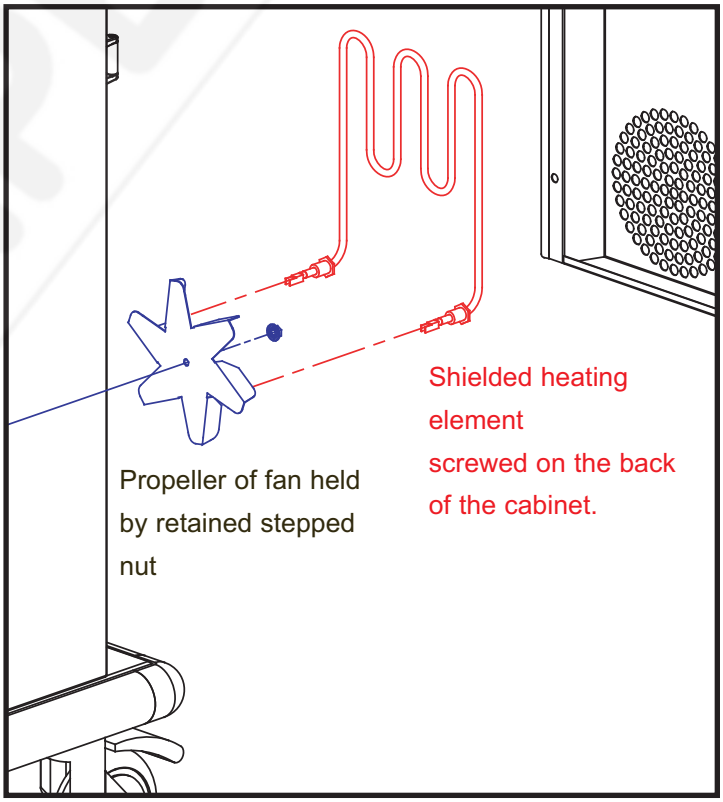




220°C limiter
code 262 092
popped on the back
of the cabinet.



Fan code 262 324
screwed on the back of
the cabinet by:
- 3 round head metal screws M4x30.
- 3 toothed washers of 4.
- 3 nuts H4.



Propeller of fan held
by retained stepped
nut

Shielded heating
element
screwed on the back
of the cabinet.

maintenance: Hygrometry.