

BEDIENUNGSANLEITUNG



KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden

INTRODUCTION

Dear customer, we thank you for choosing our heated cabinet, we hope you will be satisfied with the product.

1 WARNINGS

The following instruction manual is an integral part of the equipment and must be kept at the disposal of operators for any possible advice, up to the end of the product's life cycle.

Before carrying out any operation, carefully read the information in the manual regarding safety, installation, use and maintenance.

The equipment must be used only for the use for which it was designed and only by qualified personnel trained to use the product.

Installation, maintenance and repairs must be carried out exclusively by an authorized service center or by professionally qualified personnel, in compliance with the regulations in force and according to the instructions provided by the manufacturer.

An earth connection is mandatory according to the safety regulations of the electrical system.

Use the heated cabinet with an ambient temperature between + 5°C and +35 °C

The entire structure of the heated cabinet is made of 18/10 stainless steel.

The assembly takes place by electrostatic spot welding and the internal parts are folded with an anti-cut profile.

The plug to be connected to the power cable must be compliant with the regulations in force.

Do not block the openings, the heat ventilation and exhaust slits.

This appliance is intended for professional use and complies with the EC directives in force. The appliance is used to keep dishes hot, therefore any other use is improper.

The Manufacturer refuses all responsibility for direct and indirect damage caused by improper installation, tampering with, inadequate maintenance, improper use and failure to comply with the regulations contained in the instruction manual.

2 INSTALLATION

2.1 ELECTRICAL CONNECTION

The electrical connection, single phase 220 – 230 V ~ 50/60 Hz, must be carried out by qualified personnel in compliance with the European regulations in force.

The heated cabinet is supplied with electric cable but no plug. If a plug is applied, it must be compatible with the maximum power of the heated cabinet. It is recommended to have the installation done by a qualified electrician, in compliance with the regulations in force.

Attention!!! – A bipolar safety switch must be set upstream of the heated cabinet.

Attention!!! – The equipment must be earthed properly according to the safety regulations of the electrical system.

2.2 OPERATION

Once the heated cabinet has been installed, set the red switch to position I and adjust the desired temperature by rotating the special adjustment knob. The red light indicates that the cabinet is on, the green light off indicates that the set temperature, which will cause the green light to go out, has not been reached yet.

Attention!!! – Before switching of the heated cabinet must be removed the protective film used to protect the table.

3 MAINTENANCE

Attention!!! – Before carrying out any maintenance operations, turn off the current by using the appropriate switch or disconnecting the plug.

Attention!!! – Any maintenance operation must be carried out by qualified personnel only.

Attention!!! – When removing the panels, handle them with great attention by using gloves to protect hands from possible cuts.

3.1 DISASSEMBLING THE HEATING UNIT

To disassemble the heating unit, remove the internal top first and then the heating unit located on the right, by unscrewing the six fixing screws.

3.2 DISASSEMBLING THE ADJUSTMENT UNIT

The adjustment unit can be disassembled by removing the screws that lock it; after doing so, it will be possible to access the switch, the lights and the thermostat.

3.3 SPARE PARTS

It is possible to use original or authorized spare parts only. Do not repair or replace any components that have not been recommended by this manual. All the other interventions must be carried out by authorized technical personnel. To ask for a spare part, indicate the heated table model specified on the label.

The spare parts that can be supplied are the following:

- Fan
- Electrical resistance
- ON/OFF switch
- Thermostat
- Light green
- Light red
- Knob

Carry out the electrical connection according to the diagram given in figure 1.

4 CLEANING

Attention!!! - Never use detergents containing: sand or caustic soda, acids or chlorides that affect the surface.

Attention!!! - Any cleaning operation must be carried out with the hood disconnected from the mains

The cabinet table must be cleaned using a damp cloth with non-abrasive detergent and drying the surfaces using a dry cloth.

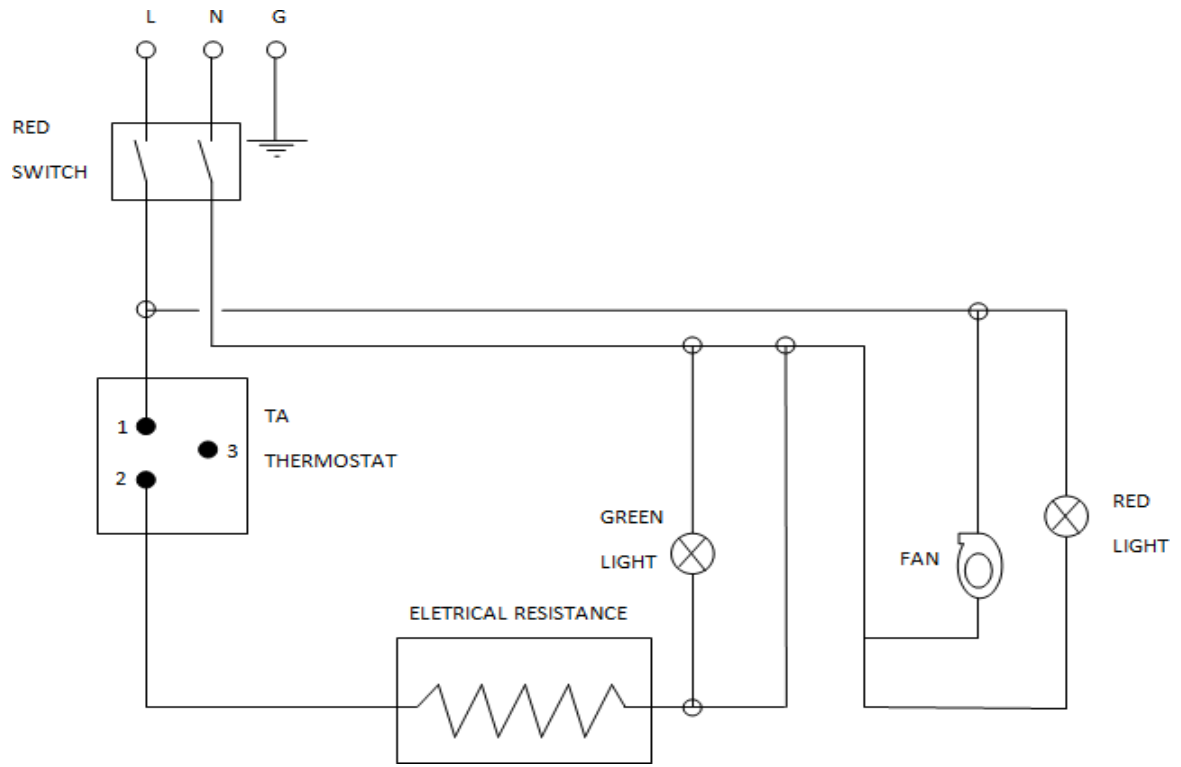
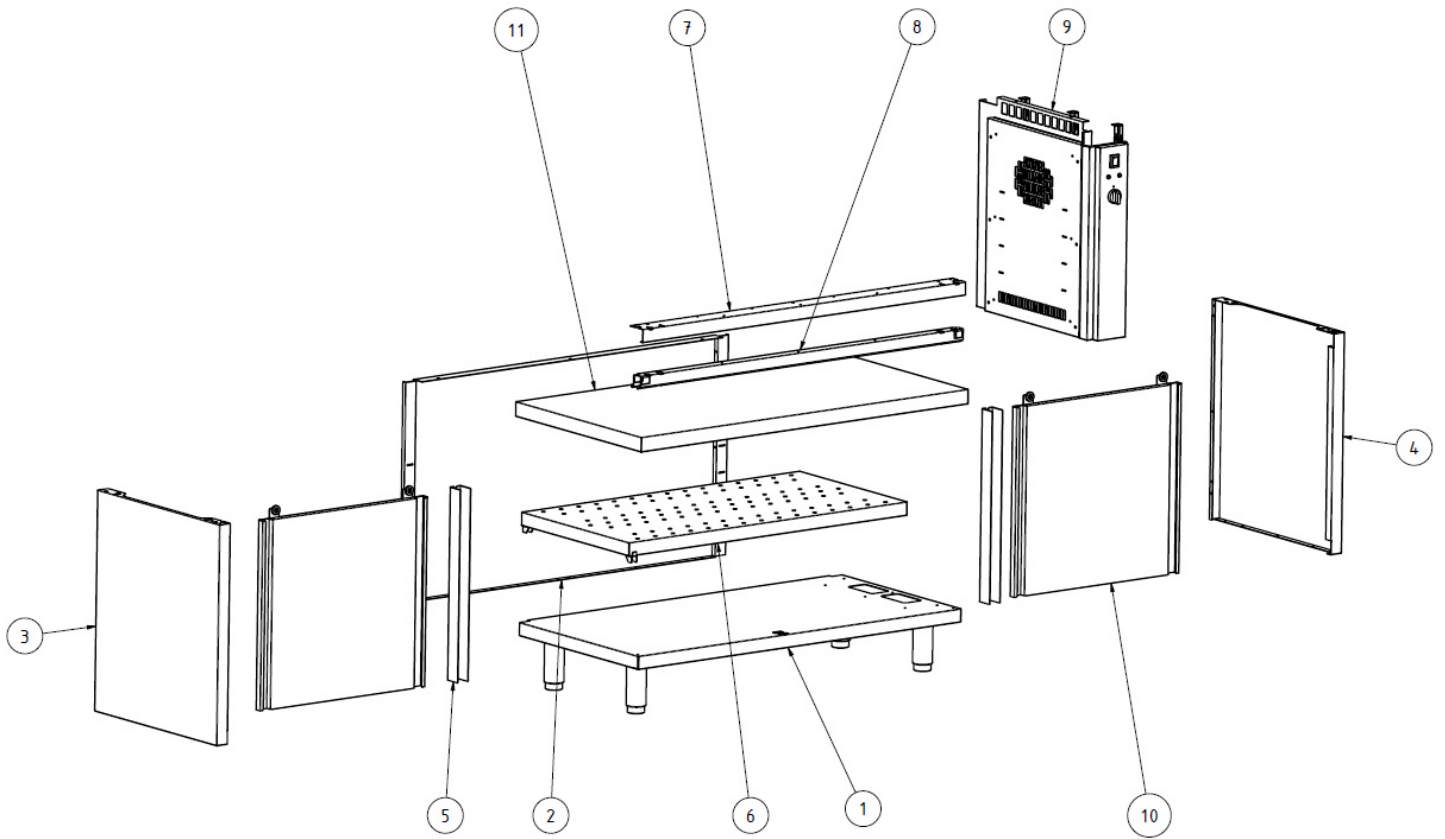
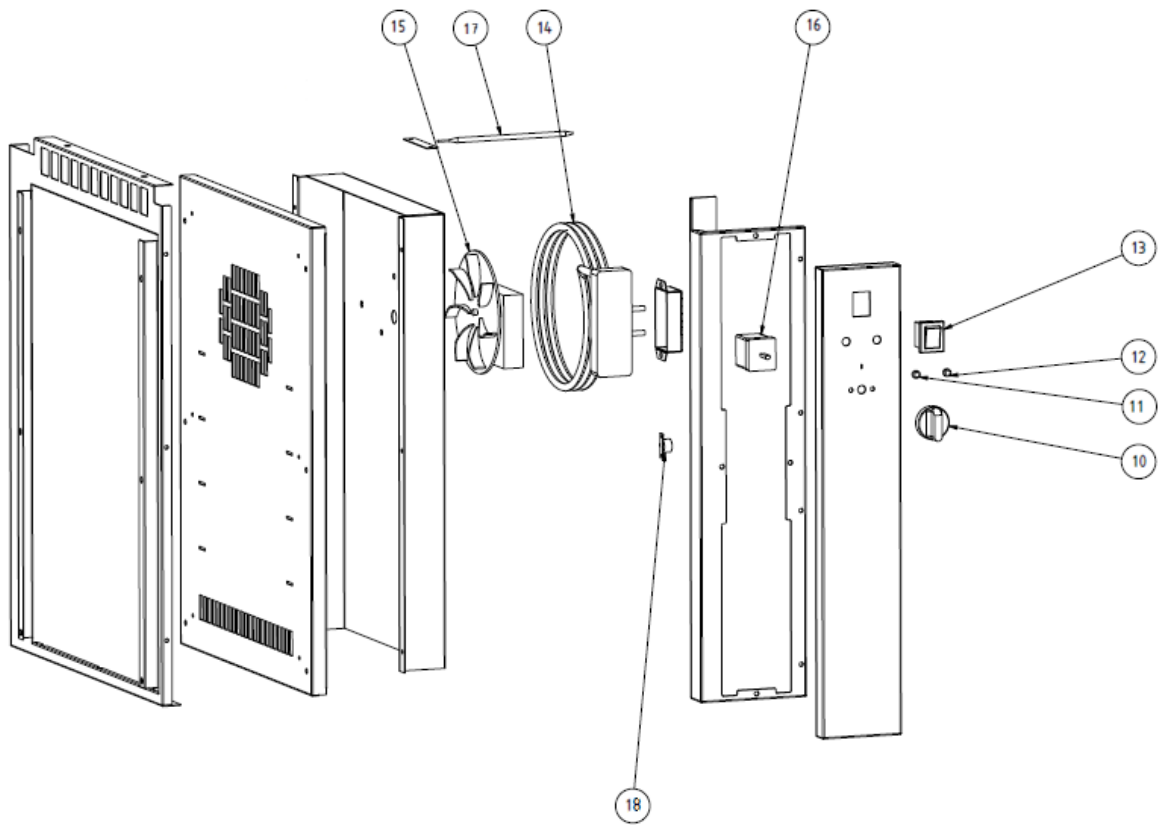


Fig. 1



ITEM NO	QTY	DESCRIPTION
1	1	HOT TABLE BASE SHELF ASSEMBLY
2	1	BACK
3	1	LEFT SIDE PANEL
4	1	RIGHT SIDE PANEL
5	2	SLOTTED UPRIGHT
6	1	HOT SHELF FOR TABLE CABINET
7	1	ANGULAR BINARY SUPPORT
8	1	BINARY
9	1	HOT GROUP ASSEMBLY
10	2	SLIDING DOORS ASSEMBLY
11	1	ASSEMBLY TOP Q



NR	BESCHREIBUNG	NOTE
10	TEMPERATURE ADJUSTMENT KNOB	SPARE
11	RED LIGHT	SPARE
12	GREEN LIGHT	SPARE
13	ON/OFF BUTTON HOT GROUP	SPARE
14	RESISTANCE	SPARE
15	FAN	SPARE
16	THERMOSTAT	SPARE
17	SONDE	SPARE
18	TEMPERATURE SAFETY SENSOR	SPARE

RISTOPRO S.R.L.

Frazione Borgo Tufico, 47

60044 Fabriano (AN)

ITALY

Tel. +39 0732 043494

Fax. +39 0732 043495

www.ristopro.com

info@ristopro.com