

MANUAL FOR WARM CUPBOARD WITH BAINMARIE

Models:

SSK-5xx, SSK-8xx, SSK-12xx, SSK-16xx

Read this manual carefully.

In this manual it is described how to correctly and safely install, use and maintain your appliance.

Keep this manual in place where it is available for other users to read up on.

Appliance must be installed and used according to this manual.

If appliance is damaged/broken or does not work as it should, make sure it does not threaten people and environment. Unplug the appliance and contact the seller of the appliance. All users of this appliance should know how to properly and safely use this appliance.

1. Description

Warm cupboard with bainmarie is for short term food displaying/serving. Appliances are made for installing in either the serving line or in a self-service line.

The product is made of stainless steel.

The appliance consists of two parts – cupboard and the bainmarie, which is on top of the cupboard.

Appliances' standard lengths are 500mm, 800mm, 1200mm and 1600mm.

Appliance depth is 650mm and height is 900mm.

The 500mm bainmarie fits 1× GN1/1 200, 800mm bainmarie fits 2× GN1/1 200, the 1200mm bainmarie fits 3× GN1/1 200 and the 1600mm bainmarie fits 4× GN1/1 200 GN-containers.

Cupboards have drawers and/or doors as desired. One drawer can hold 1× GN 1/1 150 GN-container.

Drawer opens 110% so that it is comfortable to put in the GN-container. Drawers' sliders have retraction locking systems and are easily changeable when needed.

Standard locker contains 8 pairs of tracks for GN-containers (GN1/1 50). Shelf tiers can also be placed on the guides.

Bainmarie is provided with a water level sensor for the protection of the heater.

The appliance has two knobs (thermostats).

The working temperature of the appliance is adjustable between 30–85°C.

(The working temperature of the appliance with forced air circulation is 35–80°C).

PS. Please note in the order:

When ordering, it is required to mark the water outlet place (container/drain).

Product is also available with a bainmarie with automatic water input system.

A shelf tier can be ordered to be placed on the guides.

2. Technical information:

Dimensions		
	Height	900mm
	Length	500/800/1200/1600mm
	Depth	650mm
Height of legs		50 +/- 10mm
Voltage		230V
Frequency		50Hz
Output		2,7-3,6Kw

3. Installing

Before plugging in the appliance make sure it has not been damaged during the transportation. If the appliance is damaged do not plug it in and contact the seller!

Installation:

1. Place the appliance where you want it to be and level it using the adjustable feet.
2. Clean the appliance according to the cleaning instructions (see section 4).
3. Plug in the appliance. Please note that the type of electrical current should be AC (alternate current) and also the voltage is in accordance with the appliance. The appliance should not be plugged in the same socket/power strip with other appliances, because it may cause danger of overheating.
4. The appliance should now turn on (in case it does not, immediately contact the seller).

Attention:

- Avoid installing/placing the appliance in a place where it will be in direct sunlight, next to an oven, next to a heating element etc. and also in damp areas.
- The appliance is meant to be used indoors in temperatures +5°C ... +25°C. Manufacturer does not guarantee correct and safe operation of the appliance on higher or lower temperatures.

4. Maintaining and cleaning

The surfaces of the appliance should be cleaned regularly to avoid the food waste and other dirt from drying and caking and to keep the cupboard hygienic.

The appliance should also be clean even if it is not currently used.

Supplies that should not be used to clean the appliance (can damage surfaces, leave unwanted marks and ruin the appearance of the appliance):

- Cleaning agents with high acid content
- Bleachers or other cleaning agents that contain chlorine
- Concentrated disinfecting cleaning agents
- High alkalinity cleaning agents (for example caustic soda)
- Cleaning products which are meant for cleaning enamel products

If afore-mentioned substances have been exposed to the appliance, they should be immediately and carefully washed off with plenty of clean water.

The following tools should also not be used for cleaning:

- Metal brushes
- High-abrasive cloths/sponges/accessories
- Sharp things that can scratch the appliance

If possible, use cleaning supplies that are meant for cleaning the stainless steel. These products ensure the appliances longevity.

In case the dirt cakes it should first be soaked and removed with clean soft cloth and then cleaned with the stainless steel cleaning supplies/agents.

Crease is best removed with soap and warm water and then with special cleaning product for the stainless steel.

The manufacturer has no liability if the manual described above is ignored and therefore the products have been damaged and/or the appearance of the appliance ruined.

The manufacturer has right to make changes in the manual.