

MANUAL FOR BUFFETS

Models:

KSB-800, KTB-800, KSB-1200, KTB-1200, KSB-1600, KTB-1600,
SSB-800, STB-800, SSB-1200, STB-1200, SSB-1600, STB-1600,
NSB-800, NTB-800, NSB-1200, NTB-1200, NSB-1600, NTB-1600

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 a place that is available for other users to read.

Appliance must be installed and used according to this manual.

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

1. Description

These appliances are meant to be used for food and/or drink serving.

Appliances are for serving foods and/or drinks cold (KSB/KTB), warm (SSB/STB) or on room temperature (NSB/NTB).

Buffet with the length of 800mm fits 2xGN1/1 H200, 1200mm fits 3xGN1/1 H200 and 1600mm fits 4xGN1/1 H200.

For moving the buffet (through narrow places like doorways etc.) the side tray levels are foldable.

All the buffets customly have top surface with down lighting and splash guard.

Buffets have durable "Manner" wheels (diam. 100mm) that can turn 360° and two of them are lockable.

Hot buffets are equipped with digital thermostat and cold buffets are equipped with mechanical thermostats.

The working temperature for the cold buffets is +2°C...+5°C and for the hot buffets +50°C...+80°C.

2. Technical information:

Measurements	Length	800/1200/1600mm
	Width	650mm (with side tray levels 1150mm)
	Height	900mm (with the top surface 1400mm)
Voltage		230V
Frequency		50Hz

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! Do not remove the protective film/packaging until the appliance is near the place of installation.

Installation:

1. Place the appliance where you want it to be and level it using the adjustable feet (and spirit level).
2. Clean the appliance according to the cleaning instructions (see section 4).
3. Wait at least an hour before plugging in the appliance, so that all the liquids can pour back to their place and the refrigeration unit does not get damaged.
4. Please note that the type of electrical current is AC (alternate current) and the voltage is in accordance with the appliances. Plug in the appliance.
The appliance should not be in the same socket/power strip with the other appliances to avoid possible overheating and danger!
5. The appliance should now turn on (in case it does not, please contact the seller).
6. If needed, set the temperature on the thermostat.
7. Let the appliance work on empty as long as the working temperature is reached (which is showed on the thermostat).

Attention:

Avoid installing/placing the appliances where it will be in direct sunlight, next to an oven, next to a heating element etc. and also in really damp areas.

The appliance is meant to be used indoors at +°5...+°25. Manufacturer can 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.