

BANQUET TROLLEY

(ELECTRICAL)

INSTRUCTION AND MAINTENANCE MANUAL

DESCRIPTION

Our dear customer.

Your preferred COMBISTEEL is nature and technology friendly. We thank you for your choice.

COMBISTEEL has been produced with the understanding of "Total Quality" in modern production facilities.

Important Safety Information

Carefully read this guide and keep it for future review.

WARNING: Installation of the devices must be done by an authorized service person.



Indicates that there is a risk of personal injury or property damage.



Explosion / fire hazard.

- The instructions in this manual contain important information on the safe mounting, usage, cleaning and maintenance of the device. Thus, keep the manual at a place easily accessible by the person who will use the machine, and the technician.
- Mounting, electrical connection and maintenance works of the device should be performed by a specialist authorized in this subject and in accordance with the instructions of the manufacturer company.

TYPES

7178.1105 – Single door banquet trolley

7178.1100 – Single door banquet trolley

MOUNTING

Placement

- Installation and adjustment of the device should be carried out by authorised technical staff.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature increment.
- Remove the nylon protection cover on the device. If there are any adhesive residues left on the surface, clean with a suitable solvent.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs (fig.A

ELECTRICAL CONNECTION

- Connect the device to the electrical installation according to the electrical standards of the relevant country.
- Feed the device with suitable voltage written on the information plate.
- The cable connecting the device to the electrical installation should be at least type H05 RNF.

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- Voltage tolerance should not exceed \pm 10%.
- Electrical inlet is indicated with a label on the device.

- If the device will be used in a commercial kitchen, apply a correct grounding system. Here, consider DIN VDE D100 Article 540.
- The device must be grounded. Grounding point is marked with " $\stackrel{\downarrow}{\nabla}$ ".

USAGE AND MAINTENANCE INSTRUCTIONS

WARNINGS

IMPORTANT: make sure the electrical connection is cut off before attempting to do any maintenance.

- Pay attention not to contact hot surfaces of the device!
- Device is designed for professional use and must be used only by person who are trained for this intention.
- Device is intended for keeping the hot temperature, do not use for another purpose.
- If there is any failure in the device, disconnect electrical power by deactivating the main switch.
- Commission only authorized services for maintenance and use genuine spare parts.
- Before starting to use the device, carefully clean the surfaces especially those to be in contact with foods
- During first operation, device will emit fume and smell for a short period. This fume and smell is the result of the insulation material and the substances such as oil, etc. on the metal sheet surfaces. This is not dangerous and will disappear by itself.
- Operate the device at the highest operation level for 1 hour during first operation.

MAINTENANCE

- Do not wash the device with high pressurized water.
- You must switch off the electrical connection of the device before starting to cleaning or maintenance activities.
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water at the end of each working day.
- During cleaning the device surface, do not use corrosive material which may cause scratches on the surface such as detergents, wire brushes, etc.
- Clean the surfaces, which cannot be cleaned through abovementioned methods, with chemical solvents.
- Please remove the installations located at the bottom of the unit to clean it with vapour or water. Otherwise the electrical systems might be damaged.
- In case of any extraordinary condition with the device, notify to the authorized service. Never allow unauthorized people to interfere in the device.

START-UP

Starting-up the device

- Activate the main switch to which the device is connected.
- Activate on-off switch.
- Adjust thermostat control button to desired cooking temperature. The temperature value can be seen on the display on the control panel. (B-3)
- To adjust the temperature, press the SET 5 button for 2 seconds. When the temperature value is blinking, press the button (7).
- For all other settings, please contact the authorised service.

Switching-off the device

- Turn thermostat control button to position "0".
- Plug the device off.
- Limitation of Liability: All technical information contained in this manual, operating instructions, operation and maintenance of the device, contains the latest information on your device. The manufacturer accepts no responsibility for damage or injury which may result from failure to follow the instructions in this manual, use outside of the intended use, unauthorized repair, unauthorized modifications to the device, or use of spare parts not approved by the manufacturer.

MODEL		7178.1105		7178.1100
Width (A)	mm	625	1310	625
Dept (B)	mm	845	845	845
Hight (C)	mm	1890	1890	1660
Power	KW	2	2	2
Electrical Inlet		230V N PE	230V N PE	230V N PE
Cable Sections	mm²	3X 1,5	3X 1,5	3X1,5
Tray Capacity	piece	18 pcs Gn2/1x65 36 pcs Gn1/1x65	36 pcs Gn2/1x65 72 pcs Gn1/1x65	15 pcs Gn2/1x65 30 pcs Gn1/1x65

Table A

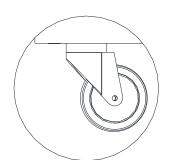
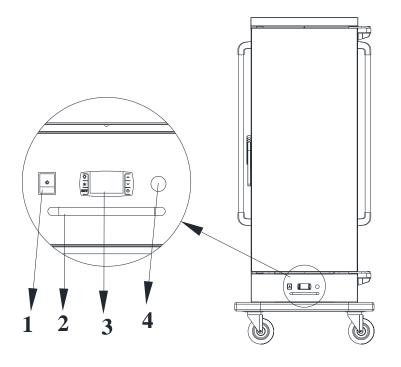


Figure A



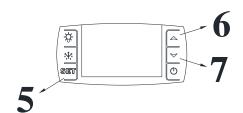
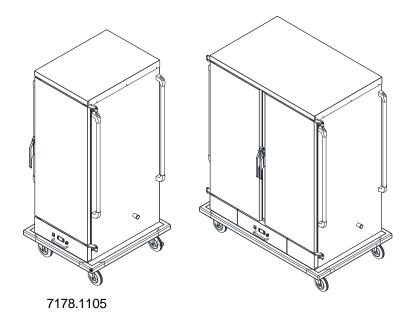
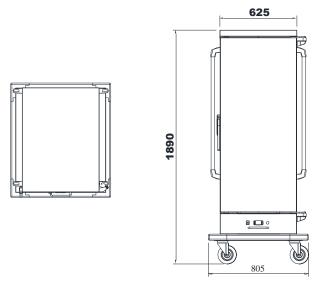


Figure B Figure C

- 1- On-off button
- 2- Panel handle
- 3- Digital display
- 4- Plug
- 5- Set button
- 6- Heat increase
- 7- Heat decrease

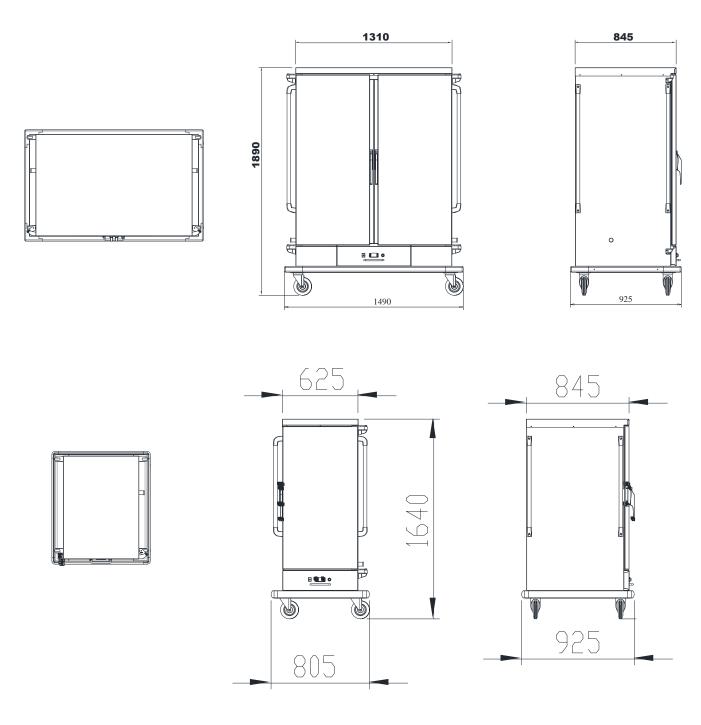






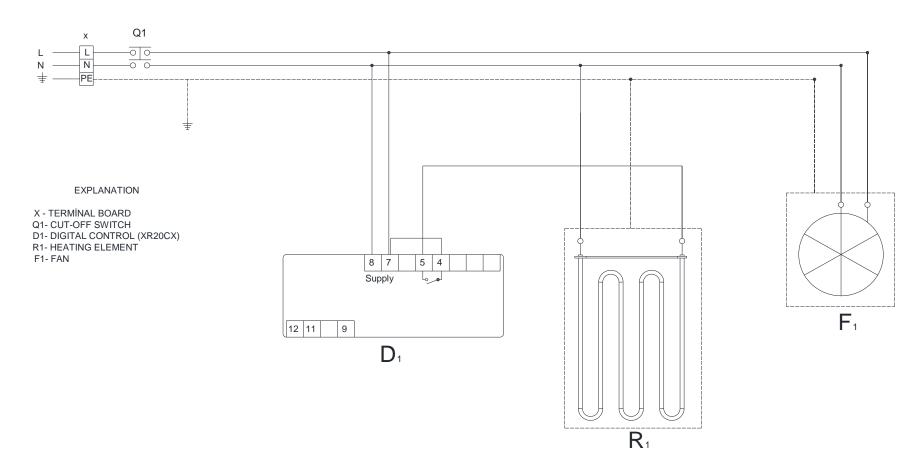
7178.1105

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7178.1100

7178.1105 – 230V AC N PE 2000W 7178.1100 – 230V AC N PE 2000W



CombiSteel catering equipment	CORRECTIVE \PREVENTIVE ACTIVE FORM					
DETECTION TYPE						
OPTIMIZATION REQUEST/ DESCRIPTION		CUSTOMER NAME	CUSTOMER COMPLAINT			
PRODUCT NAME:		DETECTED (Name				
DATE:		SIGN:				
PROBLEM DESCR	IPTION:					
	_					
SOLUTION PROP	OSAL:					
EVALUATION:				<u>APPROVERS</u>		

Note: If required, you can send it to our company by viewing the form above or by post.