

Humidified Display Cabinet

Model HDS-3

Model HDS-4

Model HDS-5

OPERATOR'S MANUAL

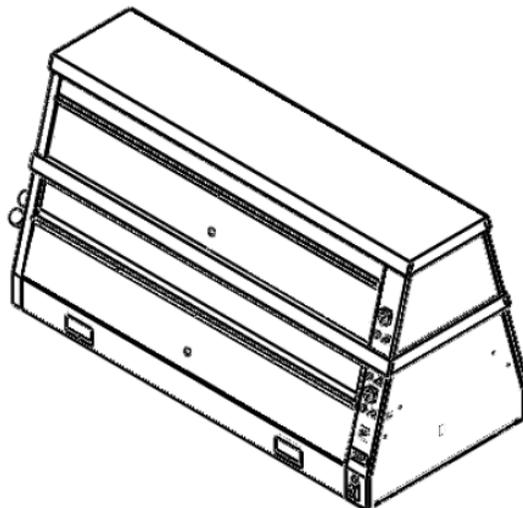


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SECTION 1. INTRODUCTION

1-1. HEATED DISPLAY CABINET

Our Heated Display Cabinet is a basic unit of food processing equipment used to display the food product and maintain the temperature of hot foods in the commercial food service operation. This highly efficient, quality-built cabinet will keep hot foods at proper holding temperatures with controlled humidity. This Heated Display Cabinets have transparent doors which allow viewing and access to the foods from both front and back.

1-2. FEATURES

Flip-up, see-through door panels
Dry heat in top section

Easy to keep clean

Automatic water fill system with manual bypass

All heat sources are adjustable

1-3. PROPER CARE

As in any unit of food service equipment, our Heated Display Cabinet does

require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.



SAFETYALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.

CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



The word **WARNING** is used to alert you to a procedure, that if not performed properly, might cause personal injury.

Part 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for this product



Installation of this unit should be performed only by a qualified service technician.

2-2. UNPACKING

Our Heated Display Cabinet has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition.

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her departure.

2-3. LOCATION

Place the unit on a table, preferably with a cut-out opening below the cabinet to allow easy service connections and serviceability. When setting up this unit, be sure to level the table. The unit has built-in draining capabilities, but this becomes ineffective when set on an unlevel table. After the unit has been leveled on the table, run a bead of silicone rubber (silicone or equivalent sealant must be a NSF marked) around the perimeter of the unit sealing it to the table top. You are now ready to make the electrical and drain connections to the unit.

2-4. REMOVE CONTROL END

1. Remove the seven screws fastening the end panel to the cabinet. PANEL
2. Slide bottom of end panel out first allowing top to drop below shelf edge.

2-5. DRAIN CONNECTION

This unit is drained from a front tap in front of the unit. Leave a vessel underneath for collecting water when drainage is needed.

2-6. ELECTRIC CONNECTION

The heated display cabinet is available from the factory wired for 230 volts, single phase, 3-wire (includes neutral) plug. The proper power service cable must be provided at installation. Check the data plate on the side panel of the control end to determine the correct power supply.

To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes.

(FOR EQUIPMENT WITH CE MARK ONLY!) To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor.

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the cabinet and the power source.

2-6. ELECTRICAL CONNECTION

This unit comes with a plug. Just plug in.

2-7. ELECTRIC DATATABLE

Model	HDS-5	HDS-4	HDS-3
Power (W)	4080	4080	2840
Volts	220-240V	220-240V	220-240V
Dimension(mm)	1524×690×830	1219×690×830	914×690×830
Temperature range	30-85°C	30-85°C	30-85°C

Reinstall the end panel.

2-9. LIGHT BULBS AND GLASS PANELS

1. Cut the tape holding the doors shut and remove all boxes and boxes and packing. One carton contains the glass panels and the other contains the light bulbs.

- 1 Install the light bulbs and glass panels.
- 2 The unit is now ready to be cleaned per instructions in the Operations section of this manual.

Replacing Light Bulbs

Step 1

Light bulbs and glass may be hot. Severe burns could result.

Step 2

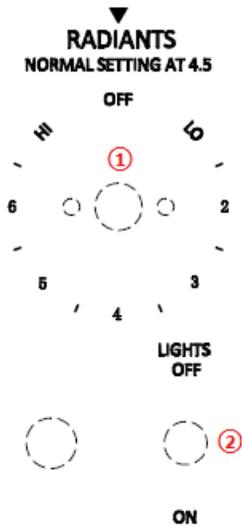
1. Remove the glass panel by carefully pushing up on back of panel and sliding away from you. The panel will fall into your hand. See photo at left.
2. Remove the light bulb.
3. Replace the light bulb with a same bulb. If this bulb is not available, a standard 60 watt bulb will work until a long life bulb can be obtained.
4. Replace the glass panel.

Part 3. OPERATING INSTRUCTIONS

3-1. INTRODUCTION This section provides operating procedures for the heated display cabinets. The Introduction, Installation and Operation sections should be read, and all instructions should be followed before operating the cabinet.

3-2. OPERATING CONTROLS Please identify and describe the function of all the operating controls of this unit

HDS – SERIES
HEATED COUNTER WARMER

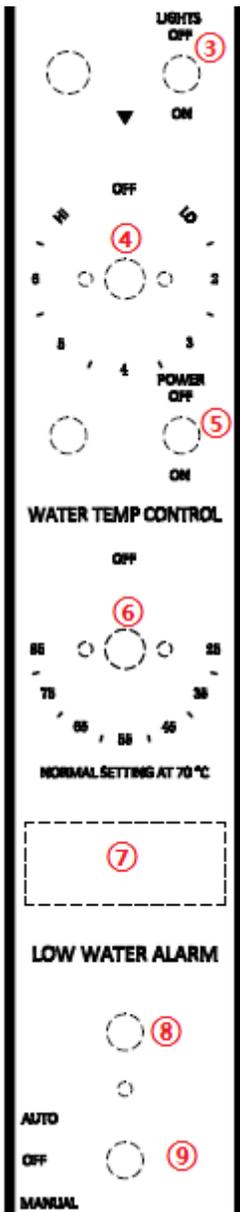


1. Radiant heating control

This radiant heating is controlled by infinite switch which can set the temperature setting as per customers' requirement. Normally set this at 4.5. The radiant heat would be working as designed. If you want to turn this to maximum, please rotate the knob to HI position. If you want to stop the radiant heat, just rotate the knob to OFF position.

2. Light control switch

This switch is used to control the warming light. Turn it on, the lights would be on. Turn it off, the lights would be off.



3. Light control switch

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4. Radiant heating control

This radiant heating is controlled by infinite switch which can set the temperature setting as per customers' requirement. Normally set this at 4.5. The radiant heat would be working as designed. If you want to turn this to maximum, please rotate the knob to HI position. If you want to stop the radiant heat, just rotate the knob to OFF position.

5. Power switch

This switch is used to control power supply for the heater underneath the water pan for humidity. If you want to use humidity function, please turn it on. Otherwise, please turn it off.

6. Water pan temperature control

This thermostat is used to set water pan temperature. This thermostat can set the volume of humidity produced during warming.

7. Digital temperature display

It is a display for the water in the water pan.

8. Low water alarm

The unit comes with a float switch which can control the level of water at desired quantity. If water level is below minimum line, water would be filled if the switch is at Auto position. Please make sure there is water filling inside the water pan

9. Water filling switch

a. Auto position

Water would be filled automatically if it is switched to Auto position;

b. Off

Water level monitoring function is closed

c. Manual

It is a a bypass filling function. To add water manually to the desired level(between maximum and minimum)

3-3. START-UP

Before using, the Unit should be thoroughly cleaned as indicated in the Shut-Down and Cleanup part of this manual.

1. Move all switches and controls on the cabinet to the OFF position.
2. Turn on power supply for the cabinet at the main circuit breaker.
3. Place the grids in the water pan.

3-3. START-UP (Continued)

1. Install the perforated bun pans over the water pan. This will help in a more rapid heat up of the water.
2. Close the doors.
3. Turn the power switch to the ON position.
4. Turn the light switch to the ON position. A
5. Turn the radiant heat switch to the desired setting. We recommend starting at “6” for the lower radiant. If you have upper radiant, start at “4”. These settings are adjustable and may change as you become familiar with the food product in this unit.
6. Turn the water control switch to AUTOMATIC.
7. After approximately one minute, turn the water thermostat to the desired setting. We recommend about 3.5 to 4 or a water temperature of 65°C

3-4. OPERATION WITH FOOD PRODUCT

1. Place product on wire grids in the pans.
2. Serve product from the outside edges first. The product closest to the door opened often will cool fastest.
3. Only leave the doors open when demand requires. During slow periods, keep the doors closed.

When checking this unit to make sure it's holding the product properly, use a temperature probe or pocket thermometer on the product and the water in the bottom of the unit. The product is kept warm by radiant heat and checking the air temperature inside the unit will NOT indicate if the product is holding at the proper temperature. Also, even though the unit has a thermometer on the controls for the water temperature, it may not accurate due to component tolerance.

3-5. SHUT-DOWN AND CLEAN UP

1. Turn the water thermostat to OFF.
2. Turn the radiant heat to OFF.
3. Turn the water control switch to OFF.
4. Open the doors.
5. Remove all the pans.
6. Turn the drainage faucet on to drain the water
7. Remove the grids from the water pan and clean with soap and water at sink.
1. If cleaning a five-pan unit (HDS-5), remove wire pan support from top section and clean with soap and water at sink.

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.

Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.

1. Clean all surfaces with a soft cloth, soap, and water.
2. Clean around electrical controls with a damp cloth.

3. Install the drain standpipe.
4. Turn off the lights and power switch.
5. Leave the doors open until ready to use again.