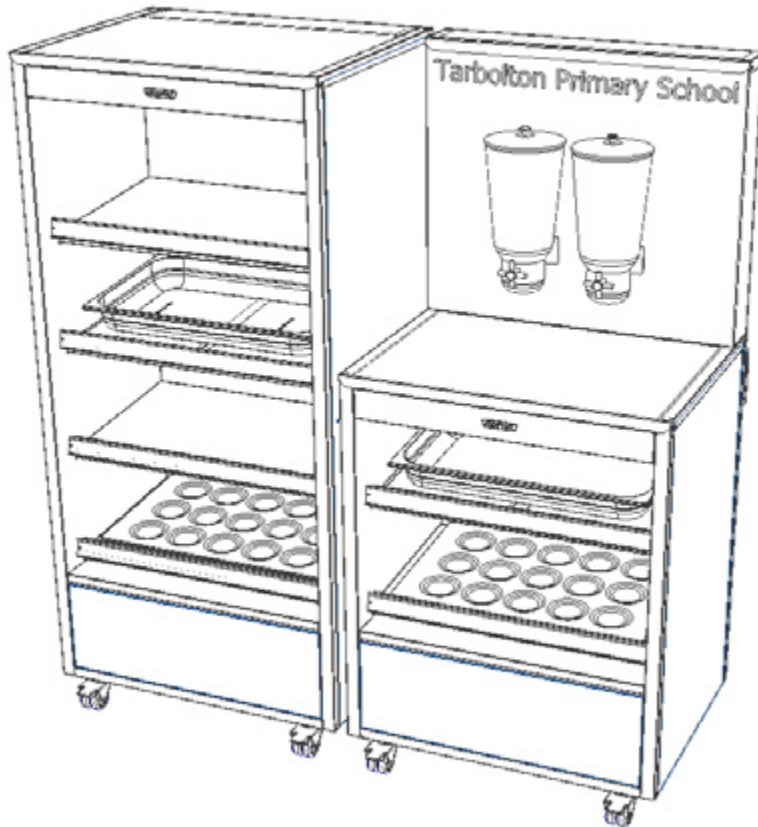




| Breakfast Club



Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.



Warning! Depending on your unit model, this unit's system may be charged with a flammable refrigerant (R290).

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

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1: General Installation

Before installation please read the following points:

- When placing the modules in position ensure there is adequate access.
- These mobile units can simply be butted up together to form a food service counter.
- Roll into position and apply the brakes on the operator's side.
- Before installing, it is recommended that the floor is swept clean.



This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.

2: Specification

Model	Weight (kg)	Dimensions L X W X H (mm)
HH1B	85	650 x 566 x 1500
HH1SB	65	650 x 566 x 1500

These display units are designed for short term holding and display of pre-cooked food. They are fitted with either easy to clean thermo pads or a solid stainless steel polar plates.

3: Polar Plates

Shelves with the chilled Polar plate are designed to keep pre-chilled food cold using eutectic type polar plates. Polar plates will keep food chilled for 2 to 3 hours. The polar plates must firstly be charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required extra polar plates can be charged in deep freeze and used in rotation.



Polar Plates weigh 5.5kg and can become slippery when wet. Care should be taken when handling these units as they contain a liquid refrigerant. The liquid that is sealed inside is free to move around and can make lifting and handling awkward.

5: Thermo Pads

Shelves with the hot Thermo pads are designed to keep pre-heated food warm using gel pads. The Thermo pads must firstly be heated up to 150 degree C in an oven for 30 minutes then placed on the shelf where heat is slowly released into the food products. If longer periods of operation are required extra pads can be charged in the oven and used in rotation.



These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, and quantity
Flat bases dishes are recommended to allow best heat transfer.

17: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

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