

Overview

Hot display units, bain-maries, and hot tops, are designed to hold pre-heated food products at regulated temperatures in an ambient room temperature above 16°C.

Consideration should be made when siting to avoid positioning close to air conditioning vents, windows and doors where cold draughts may be present. (Food temperature and quality might be affected).

To obtain maximum performance and efficiency it is the responsibility of the site to comply with the relevant user operating and maintenance manual prior to use.

Warning: Do not Install, position or operate when

- Room ambient temperature drops below 16°C
- Air movement / draughts may cause an air movement greater the 0.2 m/s- avoid positioning near air conditioning vents, windows door entrance / exit.
- Appliance has been overloaded with product and insufficient air gaps have been left for circulation/re circulation.

Recommendations

- Maintain room temperature.
- Fit air conditioning.
- Do not overload the display, leave space between products.
- Avoid placing cold food into the display.
- Regularly clean the display area.
- Keep lids on dishes and pans whenever possible during service.
- Ensure hot-cupboards doors are never left open.



By adhering to these recommendations, you can ensure the smooth and efficient operation of your hot display for an extended period of time.



MADE IN BRITAIN

E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland

Find us on:



www.ermoffat.co.uk
+44 (0) 1324 812272
sales@ermoffat.co.uk