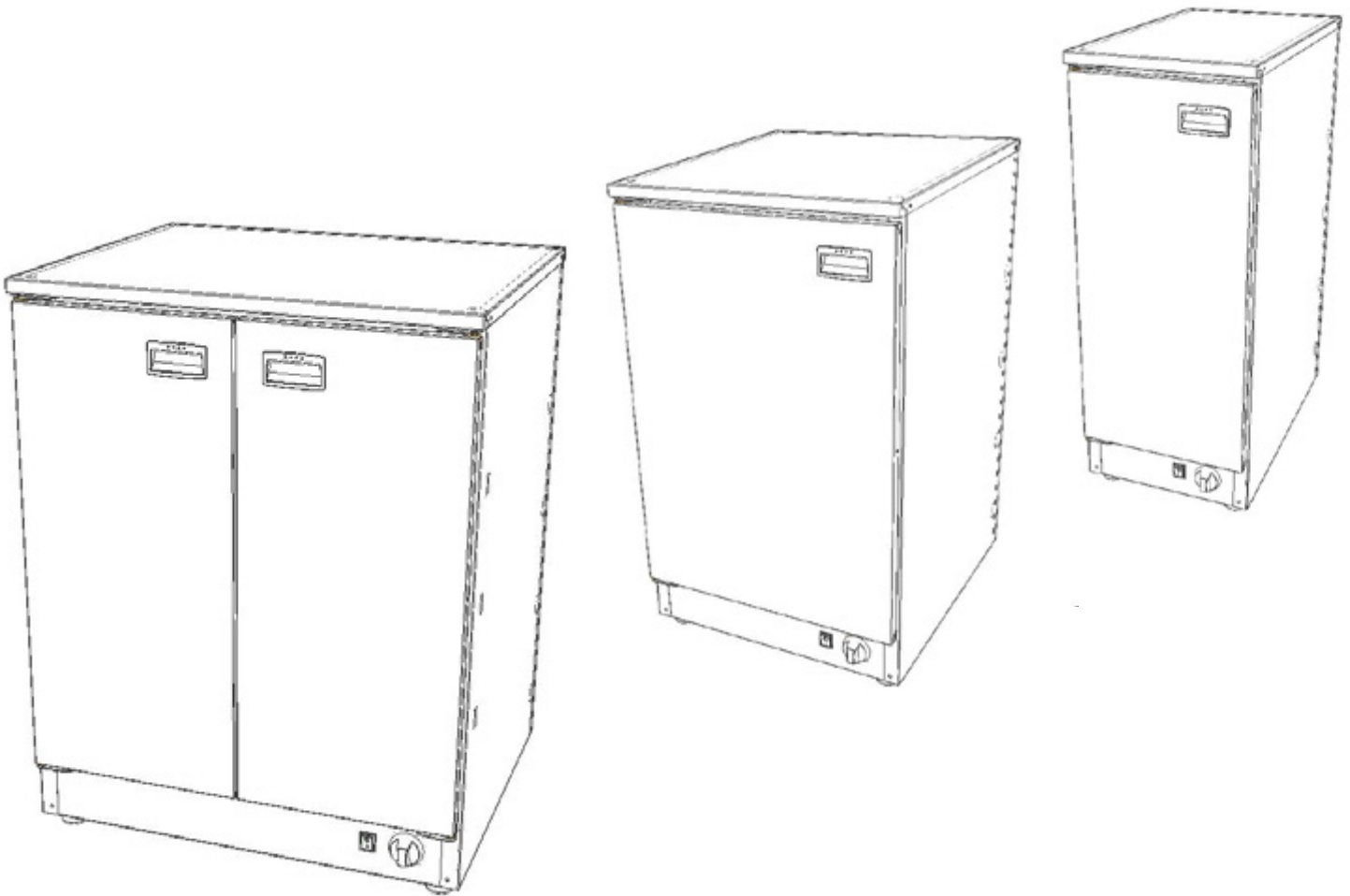




# Light Duty Hotcupboards



## 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 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.



**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.**

# Contents

		<i>page</i>
1	<b>Electrical Specification</b>	4
2	<b>General Installation</b>	5
3	<b>Operation</b>	6
4	<b>Cleaning</b>	7

# 1: Electrical Specification



**This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!**

	<b>1 Phase Cable</b>	<b>3 Phase Cable</b>
<b>Live (L1)</b>	<i>Brown</i>	<i>Brown</i>
<b>L2</b>	<i>X</i>	<i>Black</i>
<b>L3</b>	<i>X</i>	<i>Grey</i>
<b>Neutral</b>	<i>Blue</i>	<i>Blue</i>
<b>Earth</b>	<i>Yellow &amp; Green (Striped)</i>	<i>Yellow &amp; Green (Striped)</i>



*A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.*

*“If the supply cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person”*

*Appliance must be disconnected from the power supply during cleaning, maintenance and part - replacement”.*



**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., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.**

## 2: General Installation

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
FHC1	17	350 x 600 x 900	13amp	0.7
FHC2	34	700 x 600 x 900	13amp	1.0
FHC3	25	525 x 600 x 900	13amp	1.0

### Before installation please read the following points:

- When placing the unit in position ensure there is adequate access.
  - Position carefully adjust the feet making sure the unit is level and does not rock.
  - Before installing, it is recommended that the floor is swept clean.
1. Remove all packaging & plastic coatings from the appliance.
  2. Check for any damage.
  3. Assemble all parts, including shelves etc.
  4. Ensure all switches and thermostat controls are in the OFF position.
  5. Connect the mains input plug to the socket outlet.
  6. Turn on and check the unit is functioning correctly.

Hot storage cupboards are designed for preheating Plates & Dishes, as well as the temporary storage of pre-cooked food whilst service is in progress e.g.

Cooked meats, poultry, vegetables, sauces, etc.

They are heated via a solid state element fitted in the base with removable perforated shelving and hinged doors.

The correct Holding temperature is dependent on the food type, amount of food in container, etc. always keep doors closed whenever possible



**These units are not designed to heat up cold food.**

### 3: Operation

The Hot cupboard is controlled by green neon on/off switch and a energy regulating control knob.

- Connect plug to 13-Amp socket and switch on at mains socket.
- Power on with green illuminated Switch and turn Control Knob to position 3
- leave for 30mins to reach serving temperature
- Set the temperature of the Hot cupboard to the desired position  
Position No 3 is full power Position No 2 will hold temps around 90C
- Dishes can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.

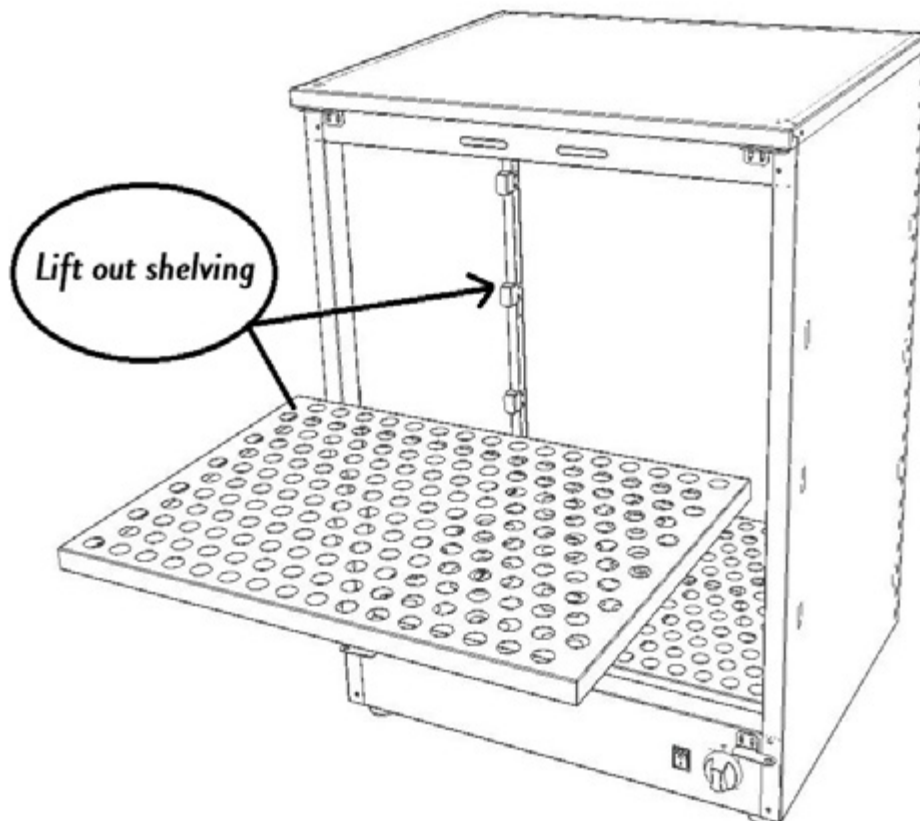


**These units will remain hot for a long period of time after use**

Hot Cupboard Doors:

Doors are hinged with a magnetic catch

Hot Cupboard shelf removal:



## 4: 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 unit 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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