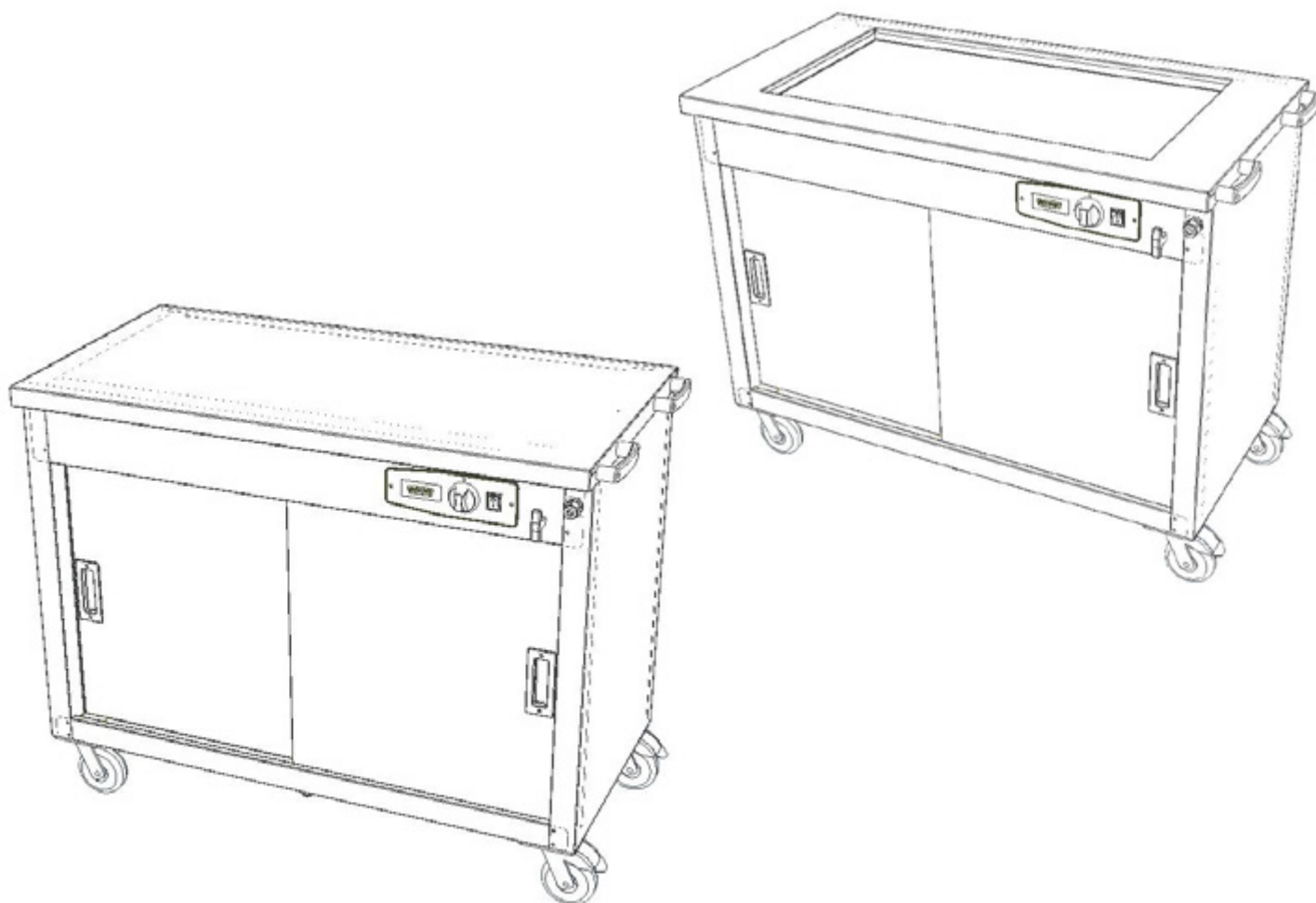




MH9 & MHB9 Hotcupboards



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.

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1: Electrical Specification



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

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

2: General Installation

Before installation please read the following points:

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

1. *Remove all packaging & plastic coatings from the appliance.*
2. *Check for any damage.*
3. *Assemble all parts, including shelves, food containers etc.*
4. *Hot cupboards: Ensure that the heater in the base is located correctly and plugged in.*
5. *Ensure all switches and thermostat controls are in the OFF position.*
6. *Connect the mains input plug to the socket outlet.*
7. *Turn on and check the unit is functioning correctly.*

3: Hotcupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
MH9	52	1124 x 560 x 868	13amp	1.5
MHB9	53	1124 x 560 x 868	13amp	1.5

Hot storage cupboards are designed for preheating Plates & Dishes, as well as the temporary storage of precooked food whilst service is in progress e.g. Cooked meats, poultry, vegetables, sauces, etc. They are heated via a removable 'Sahara' fan heating cell. Fitted with removable sliding doors and removable perforated shelves.



Refer to page 7, for details on how to remove Sahara fan heating cell. for door and shelving adjustment and removal see page 8

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.

The Hot cupboard is controlled by green neon on/off switch and a 30° to 110° thermostat 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 110
- leave for 15mins to reach serving temperature
- Set the temperature of the Hot cupboard to the desired position
- 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

3: Hotcupboard

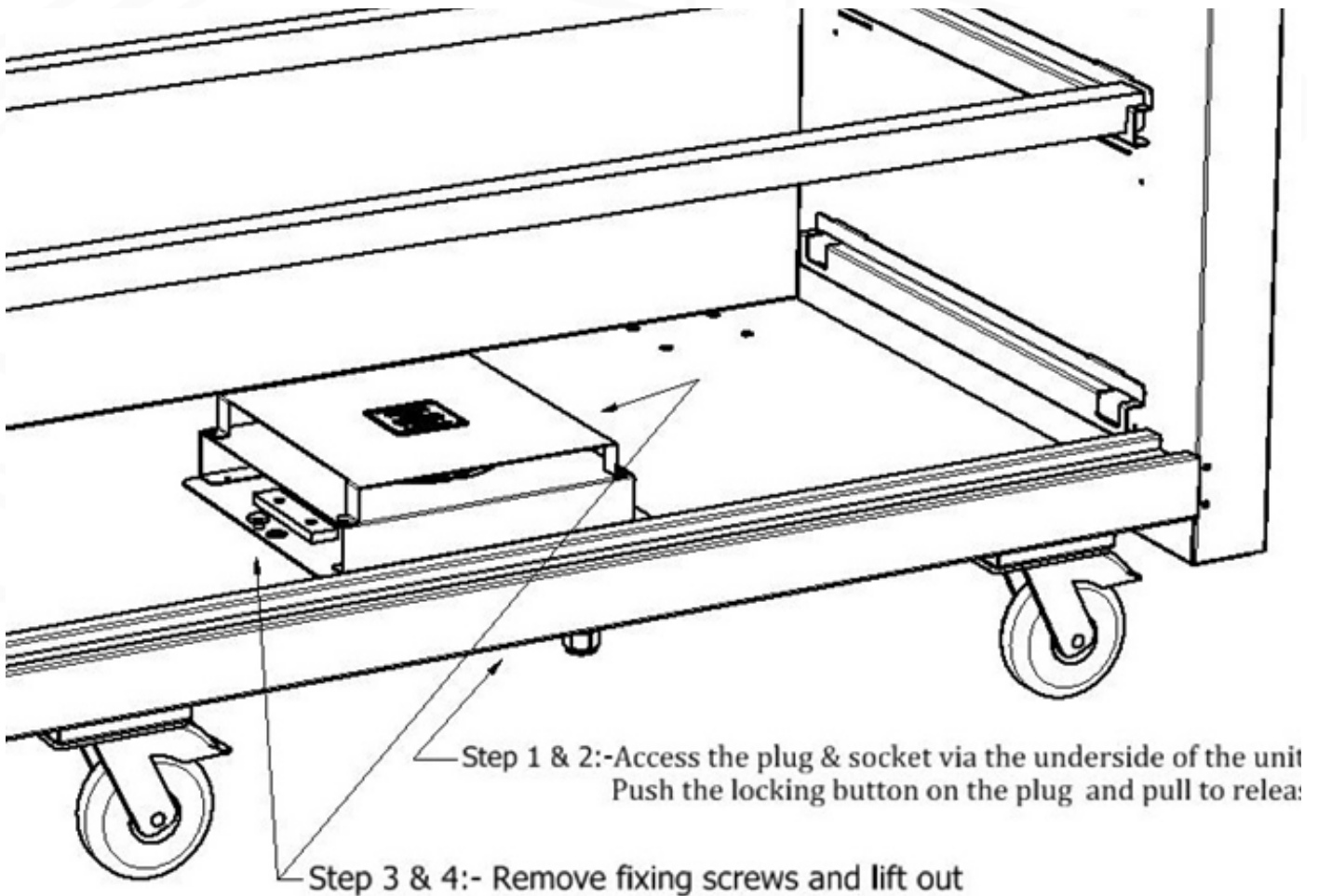
Sahara fan removal & installation



Isolate appliance from power supply & allow to cool down before removal.

The unit can be easily removed & replaced for cleaning or maintenance, due to a simple IEC type fastening system.

- *Access to the Plug & socket is via the underside of the unit*
- *Locate the locking button on the plug and cable push in a pull to release*
- *Inside the cupboard remove the rodded shelf sections to allow access.*
- *Remove fixing screws and lift out at a slight angle*
- *Fitting is a reversal of the above.,*



3: Hotcupboard

Hot Cupboard Doors

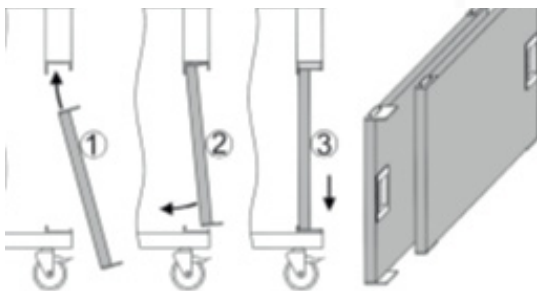
Fig 1 demonstrates the fitting of the cupboard doors; in this case, the rear door (Door A).

1. Hold the door at a slight angle & locate the door fully into the top track.
2. Swing the bottom of the door inwards connecting with the bottom track
3. lower the door into the bottom track, & slide the door fully to the left.

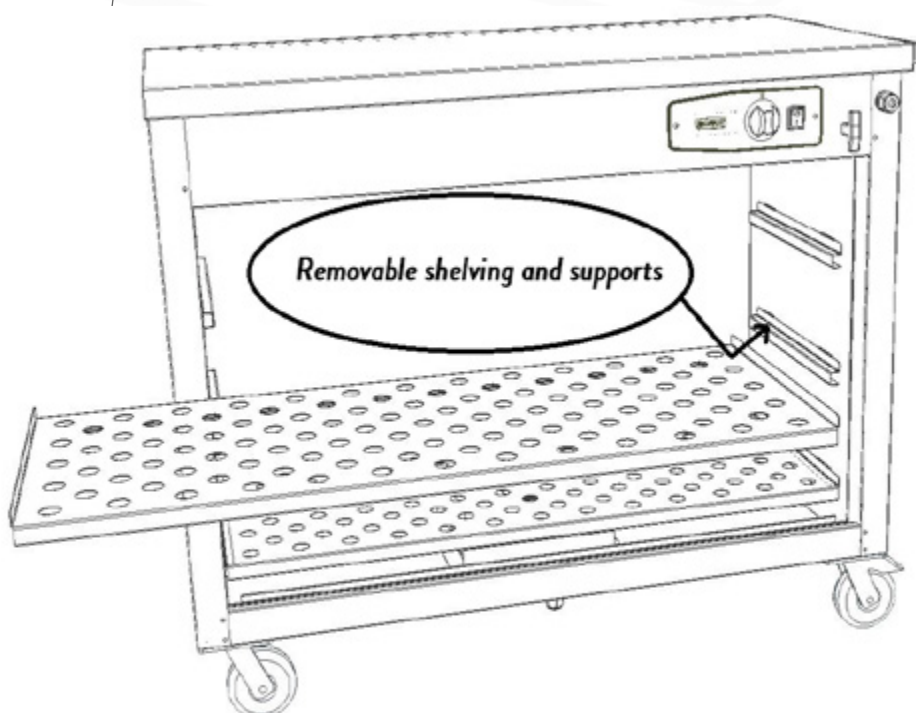
The fitment of the outer door (Door B) is the same as above, except when lowered into the bottom track slide it fully to the right.

Note: It's imperative the doors must be fitted in correct order as shown below - Door 'A' first then Door 'B'

Door removal is a reverse of the above.



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 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.

Thank you for choosing E&R Moffat!

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E&R Moffat website for further information:*

