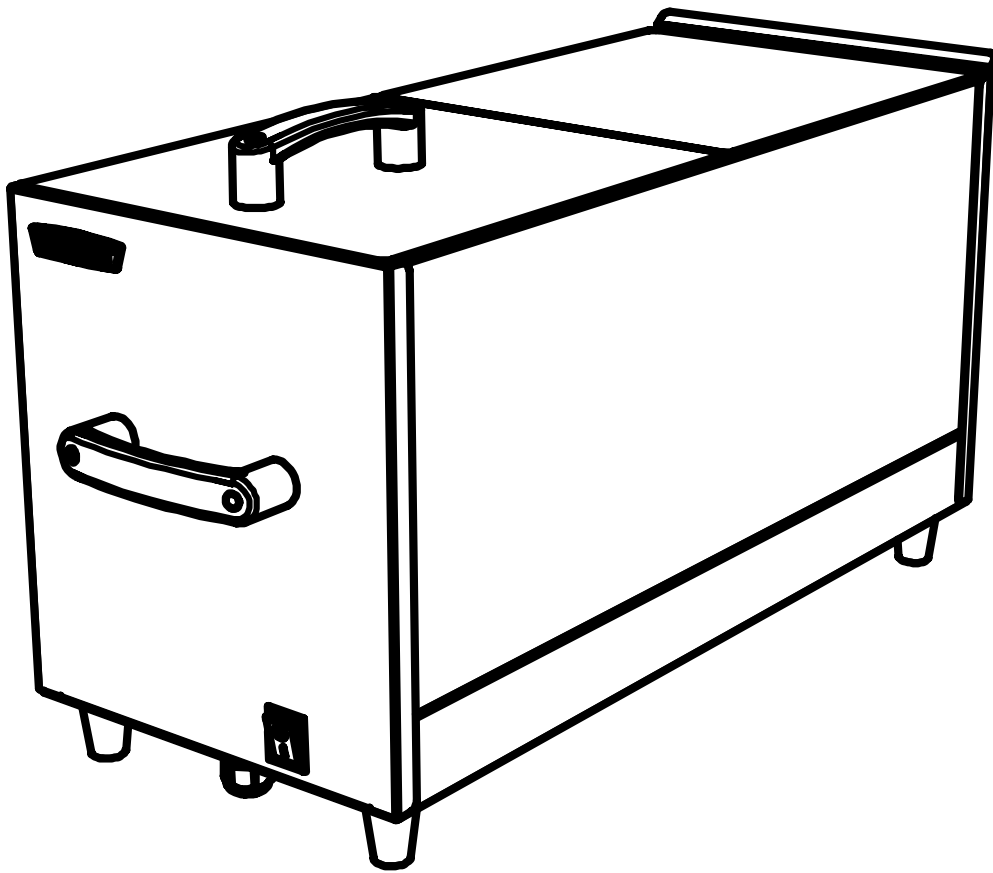




Table Top Plate Warmers



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.

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) | Brown | Brown |
| L2 | X | Black |
| L3 | X | Grey |
| Neutral | Blue | Blue |
| Earth | Yellow & Green (Striped) | Yellow & Green (Striped) |



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

2: General Installation

Before installation please read the following points:

- When placing the counter bodies 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. Heated units: Fit the supplied halogen bulbs to the holders under the gantry.
6. Ensure all switches and thermostat controls are in the OFF position
7. Connect the mains input plug to the socket outlet.
8. Turn on and check the unit is functioning correctly.

3: Operation

| Model | Weight (kg) | Dimensions L X W X H (mm) | Electrical Supply | Rating (kw) |
|--------|-------------|---------------------------|-------------------|-------------|
| X6HP9 | 8 | 692 x 270 x 380 | 13amp | 0.4 |
| X6HP11 | 8 | 692 x 320 x 430 | 13amp | 0.4 |
| X6HP13 | 10 | 692 x 370 x 480 | 13amp | 0.4 |

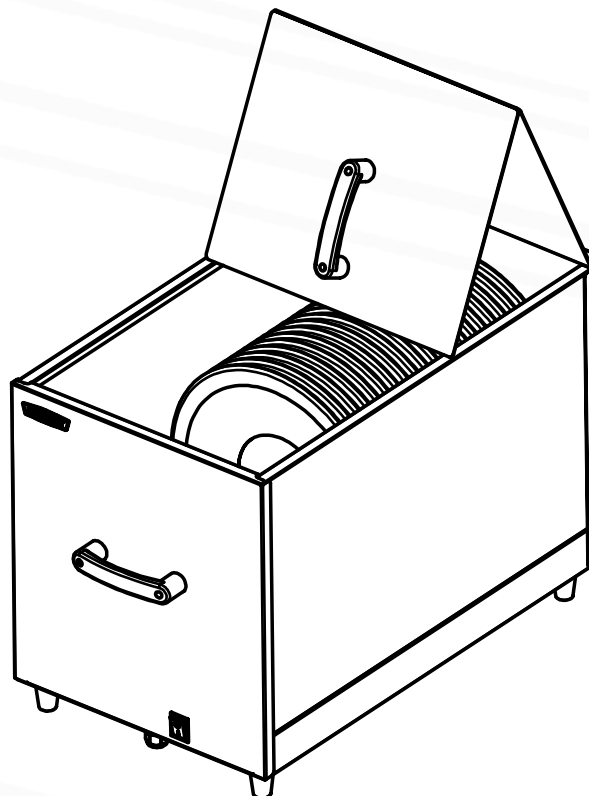
Table top plate dispensers with internal rack holding plates vertically. Each model can take a maximum of 32 plates. Thermostat controlled internal air temperature approximately 60° Complete with fold back stainless steel hinged lid. Supplied with a 2-meter cable fitted with a 13-amp molded plug for easy installation.

Operation:

- Load the rack with plates and fold down the stainless steel lid.
- Switch on the unit using the green switch.
- Allow approximately 60min to warm the plates before serving.
- keep lid folded down for best efficiency during service.



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



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. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. The chilled well has removable base sections for easy cleaning and maintenance. They should be removed periodically and the area beneath wiped clean.
6. The drain holes must also be kept clear from blockage.
7. Wipe down sneeze screen and glass top with a damp, clean cloth.
8. 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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