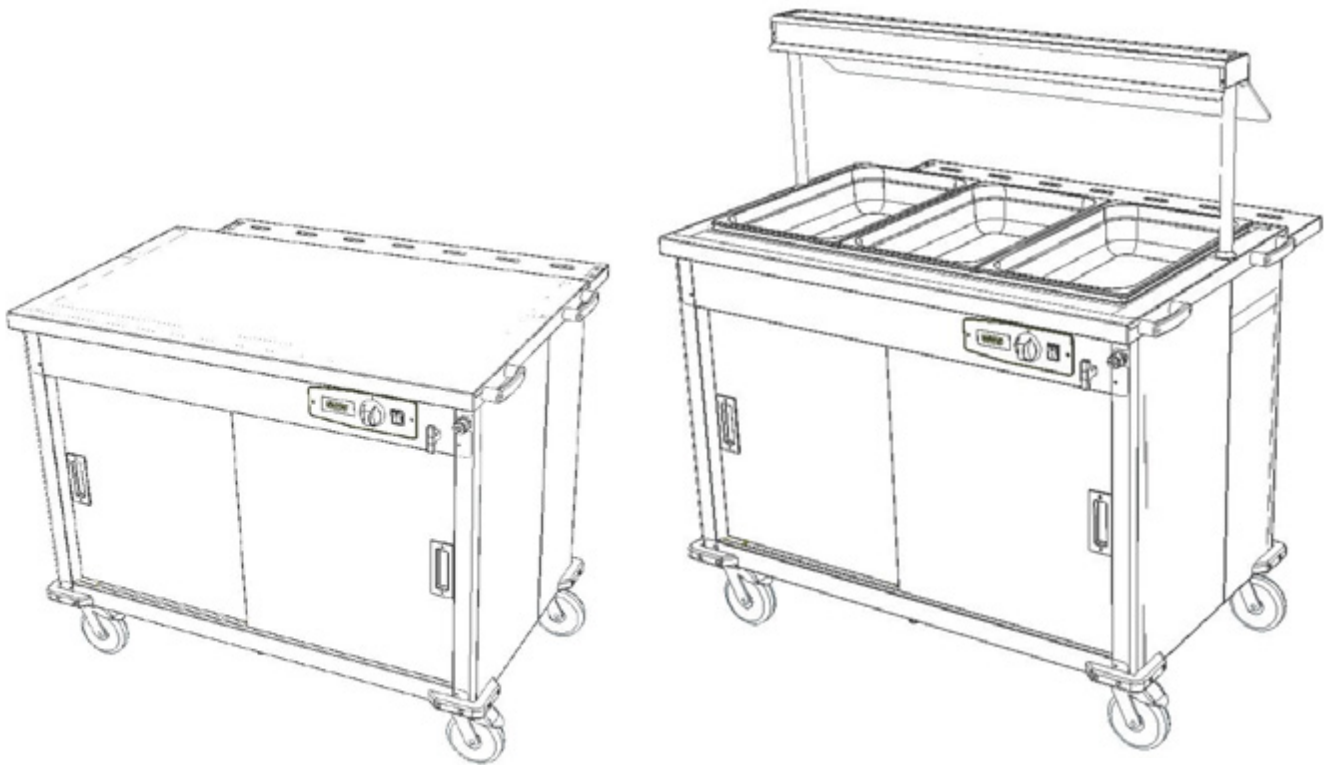




# Focus Hotcupboard & Bain Marie



## 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!**

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



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”.*

### **Warning!**

Check the 13amp socket is in good condition. Do not use if the plug is a slack fit and slides into the socket easily. Poor contact may cause overheating and failure over time.



### **Warning!**

Do not overload socket. Switch off before inserting or removing the plug. E&R Moffat Ltd. will not accept any responsibility for issues caused by faulty 13amp sockets.

## **Power Extensions and cables**

*Power extensions are not recommended, if an extension lead is used beware of the following.*

- Never plug more than one appliance into a multi-way adapters / multi-way extension.*
- Do not cross a pathway, leads being continually walked over will become damaged.*
- Do not allow the cable to become over taut or over-stretched or continually bent.*
- Do not allow cables to become tangled. Position carefully preventing risk of tripping.*
- Only use an extension lead which was bought ready-assembled.*
- Do not use an extension lead that is more than 15 metres long.*
- Only use extension leads fitted with suitably insulated connectors and plugs.*
- Always check the extension lead plug contains the correctly rated fuse.*
- If using a cable drum extension, it should be completely unwound to avoid overheating.*

## 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. *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.*

## 5: Hotcupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
<b>2FHCM</b>	54	800 x 665 x 900	13amp	0.9
<b>3FHCM</b>	63	1084 x 665 x 900	13amp	1.9
<b>4FCHM</b>	73	1412 x 660 x 900	13amp	1.9

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 adjustable for height rodded shelves, which are split into manageable sections to ease cleaning and maintenance.



**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**

# 5: Hotcupboard

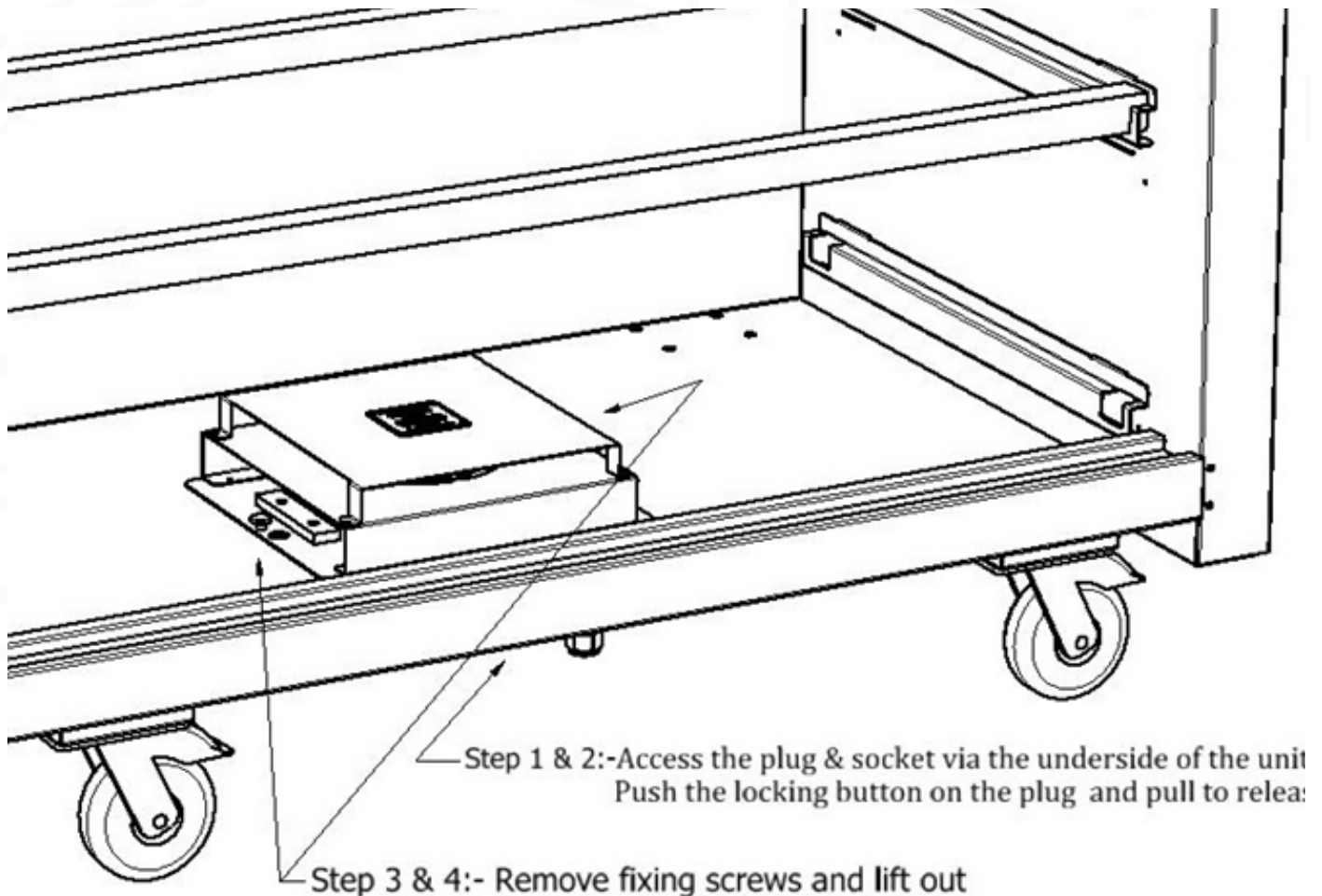
Sahara fan removal & installation



**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.,



# 5: Hotcupboard

## Hot Cupboard Doors

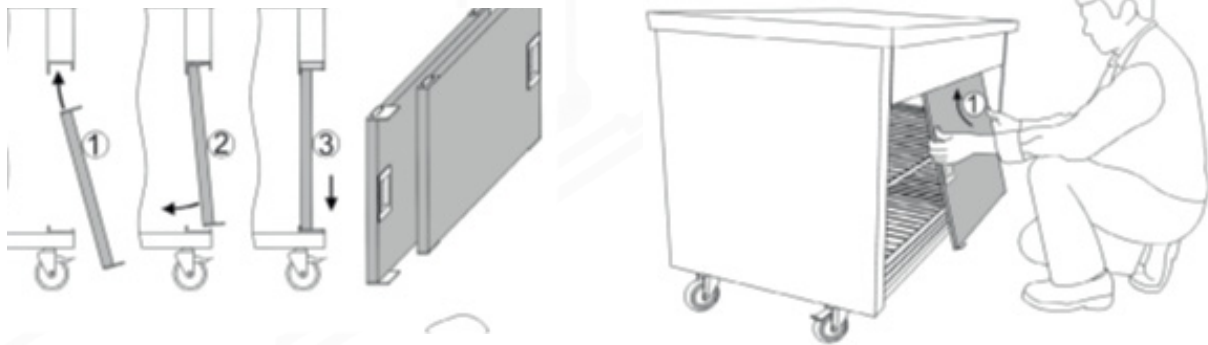
Fig 1 demonstrates the fitting of the cupboard doors; in this case, the rear door (Door A).

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'

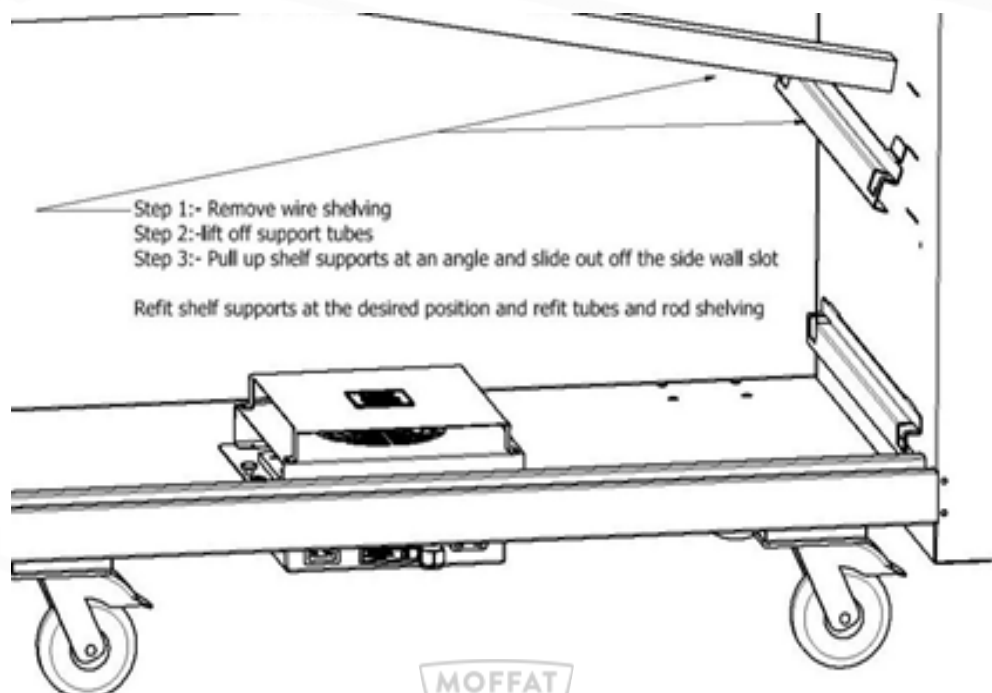
Door removal is a reverse of the above.



## Hot Cupboard shelf removal adjustment

Rod shelving lifts off in easy sections. Shelf support tubes can also be lifted out of the supports and removed.

The side supports can be removed or adjusted for three height positions.





## 7: Bain marie ( Dry heat) with hotcupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)	With Gantry (kw)
<b>2FBM</b>	54	800 x 665 x 900	13amp	0.9	2.12
<b>3FBM</b>	63	1084 x 665 x 900	13amp	1.9	2.34
<b>4FBM</b>	73	1412 x 665 x 900	13amp	1.9	2.56

Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods, complete with an inset well designed to accommodate various combinations of interchangeable Gastronomer type pans up to 150 mm deep. Each opening can also be fitted with an optional spiked carvery pad or Neo-Ceram Hot Top adaptor.



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

The correct serving temperature is dependent on the food type, amount of food in container, etc. Fit empty pans and lids into their openings before switching the unit on. After the 30mins has elapsed load food and replace lids. Do not remove lids until service is due to commence. The Bain-marie & Gantry are both controlled by a green neon on/off switch and a digital temperature control.

- Connect plug to 13-Amp socket and switch on at mains socket
- Power on with green illuminated Switch
- Turn Control Knob to position 110
- Leave for 30mins to reach serving temperature
- Set the temperature of the Bain-marie to the desired position
- Precooked food 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**

# 15: Quartz Lamp Replacement

**Ensure appliance is disconnected from mains before servicing.**



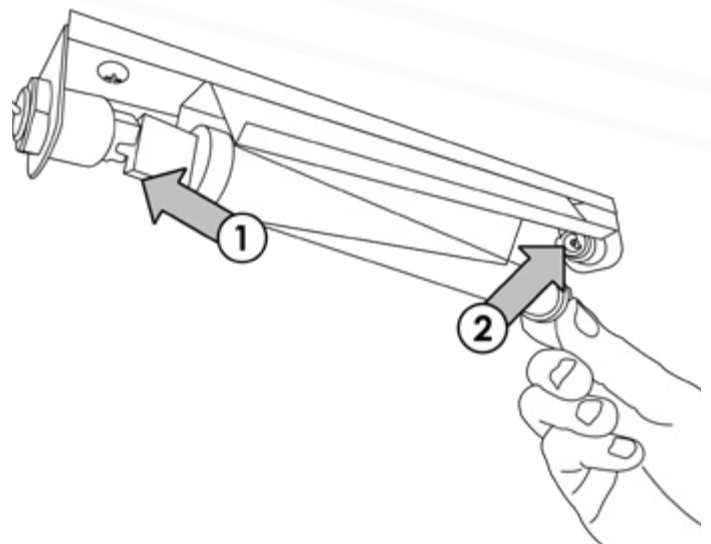
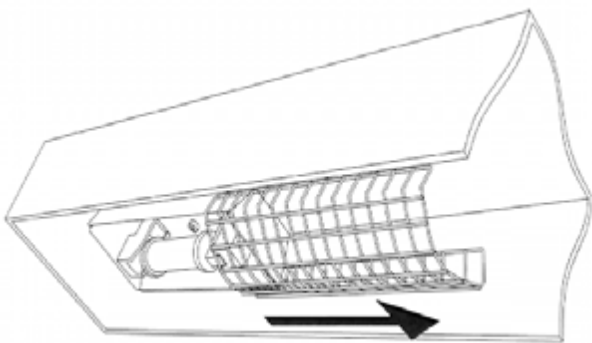
**Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.**

**Replacement quartz lamps must never exceed the loading specified.**

**Wear safety glasses. Don't touch hot halogen bulbs.**

**Only use replacement bulbs that match the wattage and design of the fixture.**

1. *Isolate appliance from power supply and allow cooling down before commencing lamp replacement.*
2. *Carefully slide mesh guard to one side until it clears the bulb area.*
3. *Remove faulty lamp by pushing to one side then pull down. Hold the insulated end of the new lamp (Any end).*
4. *At a slight angle, slot the end of the new lamp into one of the Housing*
5. *Push against the sprung contact & hold it there.*
6. *Raise the opposite end of the lamp into the other end of the Lamp.*



## 16: 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. *Wipe down sneeze screen and glass top with a damp, clean cloth.*
5. *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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