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Mod: CTH40-EK

Production code: HTB-40



Diamond
catering equipment



INSTRUCTION MANUAL: HOT TROLLEYS CTH



Installation, use and maintenance manual

Thermik Hot Trolleys

CTH10-EK, CTH20-EK, CTH40-EK

Warranty

The MANUFACTURER is not liable for any consequences arising from the improper use of the machine. The manual has been produced with the utmost care. The MANUFACTURER is not liable for any errors contained in the manual or its misinterpretation.

The MANUFACTURER is not liable for any damage or problems derived from the use of spare parts provided by third parties.

The MANUFACTURER reserves the right to alter the specifications or spares list without prior notification.



READ THIS MANUAL CAREFULLY BEFORE STARTING TO OPERATE THE MACHINE



THE MACHINE IS INTENDED FOR PROFESSIONAL USE AND MUST THEREFORE BE OPERATED BY QUALIFIED PERSONNEL.

Description

The Thermik hot trolley range has been conceived for kitchens and catering services that require a high quality heat maintenance trolley. The purpose of the hot trolley is to maintain food temperature prior to serving. The trolley is equipped with wheels that enable it to be moved from the food preparation to the serving area.

Each trolley element has been carefully analysed and tested to offer the maximum internal temperature performance, whilst providing the most important features such as: ease of use, minimum maintenance and ease of cleaning.

Specifications

- Operating temp between +30°C and +90°C.
- Temperature control and 4 humidity levels via thermostat with digital display.
- Door lockable via key.
- Trolleys made entirely of stainless steel.
- Equipped with 4 swivel castors, 2 equipped with brakes and non-marking rubber bumpers.
- Membrane keyboard and digital display.
- Door with opening angle of 270°

Operation

Before connecting the appliance to the mains, check that the mains voltage and frequency are as indicated on the rating plate. It is essential that the electrical installation where the appliance is to be installed provides a ground connection, as well as the appropriate circuit breaker and residual current device. It is very important that the air inlets are not covered.

Connect to the mains:

Turn on the trolley by operating power switch E1. The corresponding LED and display illuminate to provide an indication of the temperature inside the chamber.

Up arrow (E2). Key for increasing the temperature.

Down arrow (E3). Key for decreasing the temperature.

To activate the humidity function **ensure the bottom tray contains water**. Press the humidity ON/OFF key (E4): switch for activating/deactivating the humidity function with LED running light.

Humidity up arrow (E6): key used to increase the operating time for the humidity generator resistor.

Humidity down arrow (E5): key used to decrease the operating time for the humidity generator resistor. If key E4 is OFF, then keys E5 and E6 will not operate.

Pressing keys E5 and E6 simultaneously for 3 seconds locks the set point and the display shows "bloc" for 3 seconds. Pressing both keys again, unlocks this function. Pressing any key when locked displays "bloc". The machine can be switched off when locked ["bloc"], but will remain locked when switched on again.

To stop the machine press key E1, the corresponding LED will turn off.



Do not use for corrosive chemical products or medicines.

Performance may vary depending on the number of times the door is opened and how long it remains open.

Take special care to ensure the bottom tray always contains water prior to pressing key E4 and check every now and then. **If the machine is not going to be used, evacuate the water and any possible remains that may be present at the bottom to avoid damaging it. The machine contains an internal valve at the bottom to evacuate liquids.**

If the equipment is not going to be used for long periods of time, ensure it is empty, clean and disconnected from the mains.

Keep the door closed during operation.

The equipment must be out of the reach of children.

Errors

"Err1" Temperature measurement probe short-circuited or cut. Disconnect the machine from the mains and check the connection and condition of the temperature probe.

"Err2" Keypad error due to disconnection or breakage. Disconnect the machine from the mains and check keypad connections.

"AH" Excess temperature AH, excess temperature above 120°. Disconnect the machine and inform technical support.

-Machine does not operate:

Check that the machine is connected to the mains and that the E1 key LED is ON. Check that display temperature is above the temperature inside the chamber.

Check that the thermostat has not disconnected the heater due to excess temperature. To restart the machine this must be manually rearmed.

Excessive noise during operation. Check that the equipment is on a flat surface. Check fixing of any loose elements.

Maintenance

Before proceeding with any cleaning and maintenance, disconnect the appliance from the mains outlet and set the power switch to the OFF position.

- The appliance should be cleaned after unpacking it and before connecting it for the first time.
- It should be cleaned with water and neutral soap.
- We recommend you clean the unit each day after each use, with a damp cloth and following the grain of the steel.
- Do not use anything that may produce cuts or add rust to the surface of the unit.
- Never use abrasive or chlorine substances.
- Rinse with clean water, avoiding the use of jets as these may penetrate the electrical elements and impair proper operation.
- Once clean and dry, insert the accessories as required.

PRECAUTIONS

Attention: Given the unit has been designed to warm up, the tank and the entire interior of the units are **high temperature areas**. **Avoid direct contact** and take care.

The unit should be disconnected from the mains prior to handling any heating element.

Pay attention to the internal temperature when removing food from the chamber.

For any operation (qualified personnel):

DISCARDING THE MACHINE

The machine is made of steel and the packaging is made of wood. For each part of the equipment consider the following:

- At the end of the product life cycle, ensure it is properly recycled.
- Each element must be individually selected and discarded according to its characteristics (metal, plastic, rubber, etc.).
- Consider the applicable legislation in each country (public or private) when discarding the product.
- Improper disposal of the machine may have negative consequences for nature and humans.
- Inadequate disposal may incur penalties depending on local laws.

