

# **INSTRUCTION FOR USE AND MAINTENANCE**

**HEATING PLATES**



# **Instructions for use and maintenance**

**In compliance with European Directives**

**CE**

The manufacturer assumes no responsibility for any modifications or technical changes in content or data contained in this user guide. This user guide applies to all heating equipment supplied by Gastro Production Ltd.

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# 1. Introduction

## 1.1 Orientation in the Instructions for Use

- This user guide has been designed so that the users can easily and quickly find the information necessary to manage the operation and maintenance of heating equipment.
- The users should read the entire user guide with utmost attention and make sure they have perfectly understood all information contained in it.
- The user guide also serves for subsequent reference when needed. For this reason this user guide must be always available to the person operating the equipment.
- Searching this user guide is facilitated by the general table of contents, which allows immediately finding a specific location, and also by table of contents at the head of each section.
- In addition, next to some paragraphs, there are signs inserted to emphasize the importance of the information contained in those paragraphs, **which should be read with special attention!**

## 1.2 Explanation of symbols used in the Instructions for Use



**Warning - Danger of electrical injury** - refers to parts, where there is a danger of electrical injury. Read especially carefully.



**Warning - Rotating parts** - refers to parts, where there is a danger from rotating parts.



**Warning – Risk of injury** - refers to parts, where there is a risk of injury while touching the equipment in operation. Read especially carefully.



**Warning - Important** - refers to parts, where danger might occur, or to parts otherwise important. Read especially carefully.



**Do not wash with pressurized water** – it is forbidden to wash a part so indicated with pressurized water for risk of damaging the equipment.



**Forbidden handling procedures** – refers to parts, where there is a risk of damaging the equipment by handling it in a forbidden way.

## **2. Common provisions**

### **2.1 Transport and equipment**

#### **2.1.1 Transport**

The customer is obliged to inspect the completeness and integrity of the package in which the appliance is transported. Any damage during transport should be addressed with the respective carrier. After delivery, the appliance must be moved to the final place of installation in its original package, if possible.

#### **2.1.2 Unpacking**

When the appliance is transported to the place of installation, remove all packages.



**Remove all protective films from the outside and inside of the appliance.**

**The consumer is obliged to dispose of all packages in accordance with the applicable regulations in the country of installation!**

#### **2.1.3 Dismounting and disposal**

After its life cycle expires, the appliance must be disposed of in accordance with the applicable regulations in the specific country.

### **2.2 Test reports, guarantee conditions**

#### **2.2.1 Testing**

Each appliance is factory tested in accordance with the applicable laws, technical standards and government regulations. A test report on the tests performed is issued for each appliance and kept in the factory. The appliance is sent to the customer in a ready-to-use condition. This does not apply to appliances built in complex dispensing lines and installed on-site at the customer.

## 2.2.2 Warranty



Thank you for using our products. Our company will adhere to the relevant provisions of our "Terms and Conditions" and provide you with appropriate services upon submission of the invoice. **We offer a 12-month warranty from the date of purchase (invoice issue date).**

**During the warranty period, our company is responsible for free replacement parts and related services if there is a device malfunction or quality issue during proper operation.**



**The free services do not cover the following damages:**

- Failure to provide an invoice or alteration of invoice details.
- Damage caused during transportation (it is necessary to inspect the condition of the goods upon receipt from the carrier), installation, or improper connection and handling.
- Damage to components caused by failure to provide power and voltage according to the specifications in the technical data.
- Damage caused by disassembly of the products, modification, or alteration of mechanical and electrical structures without permission.
- Damage caused by improper operation, cleaning, or maintenance.
- Non-human-caused damages such as damage caused by abnormal voltage, fire, building collapse, lightning, floods, and other natural disasters, as well as damage caused by rats and other pests.
- Failure to follow the operating instructions during use.
- Wearable and consumable parts.





**If the following conditions are not met, the complaint will not be considered:**

**How to proceed with a complaint for the fastest resolution:**

- **Product identification** – by submitting the order, invoice, or inspection label.
- **Description of the defect** – describe as thoroughly as possible why the product is being claimed.
- **Attach photos or video** (used to assess the claim resolution and possibly propose repairs and ensure spare parts needed for the repair).
- **Customer's request** for claim resolution – repair (service) / return, etc.
- **Contact person** and address where the product is located.

## **2.3 Safety**

### **2.3.1 Safety - electrical current**

The appliance is fitted from the factory with a connecting cable for power supply, ending with an inseparable plug. The plug can be inserted in a socket with the voltage system of 1, N, PE ~ 230 V, 50 Hz (EURO socket with a protective pin, SHUKO socket with safety contacts)



**The plug may only be replaced by a person with qualifications in electrical engineering; the wiring of the applicable may only be interfered with by a person with qualifications in electrical engineering, subject to agreement with the factory! Interference with the wiring is vitally dangerous and may cause electric shock!**



**It is prohibited to touch the supply plug, the control panel and other electrical parts with a wet or damp hand and to wash them with pressure water. There is a risk of electric shock!**



Prior to any maintenance, it is necessary to remove the plug of the supply cable from the socket and make sure that the appliance is not powered (e.g. by switching on the main switch and checking whether the appliance responds). If the appliance is hardwired to an electric circuit, it is necessary to switch off the respective circuit breaker, test if the appliance is disconnected and secure the circuit breaker, e.g. with a tag containing the text "Work on Equipment".

### 2.3.2 Safety - heat effects



When operating heating appliances, a part of the appliance is heated to **a high temperature** and **there is a risk of burning**.

### 2.3.3 Correct use of the appliance



- The appliance is designed for normal use by an adult. It is not designed for rough handling and operation by children! Appliance operators must be thoroughly and demonstrably trained and keep these Instructions for Use at hand.
- The appliance must be operated in accordance with the Instructions for Use. The appliance may only be used for its intended purpose.
- Do not place the heating appliance next to an appliance that could be damaged due to the generated thermal energy.
- Before the appliance is filled with goods, pre-heat it to the selected temperature.
- Do not put any food perishable due to high temperature in the heated area.
- Keep the heated area clean.

- **Do not leave the door to the heated area open - this would reduce the appliance's performance and life cycle.**
- **Regularly check the appliance and perform maintenance work as per these Instructions for Use.**

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The appliance is capable of working faultlessly under the following conditions:

- Altitude up to 1,000 m above sea level.
- Ambient temperature at the appliance between 15°C and 25°C.
- Maximum relative humidity 60%.

## 3. Technical parameters

### 3.1 Technical description

Heating plates are used to keep food placed on trays or in food containers warm. These plates must not be used for other purposes without an express approval of or, if applicable, structural changes made by Gastro Production s.r.o. Heating plates are built into the table worktop. Table worktop is made of stainless steel sheet 2 mm thick. The plate is heated by a set of heaters placed in a housing underneath. A control panel is supplied for each plate.



The difference between type V1 and V2 is their height a temperature. Type V1 has a height 33mm (~ +100°C) and V2 has a height 39mm (~ +150°C).

### 3.2 Dimensions and technical specification

Dimensions of the equipment and technical specification can be found according to the type of equipment at [www.gastro.cz](http://www.gastro.cz).

### 3.3 Type Labels

Illustrative example.

	<b>GASTRO PRODUCTION s.r.o.</b> Zemědělská 500, 373 81 Kamenný Újezd	<b>CZ</b>
		
SN: <b>2025_OBP</b> -.....	Type: .....	
Input P: ..... kW	V1-000000-0000	
Current load Iv: ..... A	Climatic class "3"	
	OBP-.....	
Voltage system: .....		

## 4. Installation and operation

### 4.1 Seating



**Always proceed carefully and slowly when handling the equipment to avoid damage or injury! Consider the weight of the equipment. Ideally, four people are required to handle the equipment. After unpacking, place the equipment in a horizontal position at the designated location.**

Before inserting the equipment, make sure the area around the opening designated for installation is free of debris. Slowly and carefully insert the device into the prepared opening. You can use a temporary carrier made of sturdy straps, ropes, or planks, depending on the available movement and the size of the room.

A seal is included with the product to prevent any leaks of cold air and moisture. Check that everything fits securely on the surface and is stable. Once confirmed, you can turn on the device.

### 4.2 Electrical connection

The appliance is fitted from the factory with a connecting cable for power supply, ending with an inseparable plug. The plug can be inserted in a socket with the voltage system of 1, N, PE ~ 230 V, 50 Hz (EURO socket with a protective pin, SHUKO socket with safety contacts). Insert the supply cable plug in the socket. Make sure the plug is accessible to operators. The supply cable must be placed visibly, without any sharp bends. The supply cable must not be placed on sharp edges of steel and other parts.

## 4.3 Turning on the Equipment



After positioning the equipment, wait at least 30 minutes before turning it on. During the winter months, wait 12 hours at room temperature.

Switch the appliance on by turning the control knob clockwise; the green voltage indicator lamp lights up. Turn the control knob further, the red heating indicator lamp lights up. Select the required temperature on the plate by turning the knob further. When the red indicator lamp goes off, the plate is heated to the selected temperature.

## 4.4 Filling the appliance with goods

When the set temperature is reached on the plate, you can put trays with food on the plate. **Follow the principles of proper use of the appliance.**

## 4.5 Operation of the appliance



- **Keep the heated area clean.**
- **Be careful when handling utensils on the plate. The top of the plate may be heated to a high temperature – burning of the limbs may occur.**
- **There must be free area in front of the vents of the plate chassis. Do not put combustible materials near the vents.**
- **Regularly check the appliance and perform maintenance work as per section 6 of these Instructions for Use.**

## 5. Control knob for heating equipments



To control the heating equipments, the rotary knob on the thermostat is used. Using this knob, you can adjust the desired temperature for the respective device according to its markings. Some knobs feature a visual indicator, such as an expanding section at one end, to signify the addition of heat. Additionally, there are knobs with labeled temperatures for precise temperature adjustments.

## 6. Maintenance

### 6.1 General safety measures



Study these Instructions for Use thoroughly before the commencement of maintenance work. Comply with the principles of set forth in section **2.3 Safety**.



**Prior to any maintenance, it is necessary to remove the plug of the supply cable from the socket and make sure that the appliance is not powered (e.g. by switching on the main switch and checking whether the appliance responds).**

**If the appliance is hardwired to an electric circuit, it is necessary to switch off the respective circuit breaker, test if the appliance is disconnected and secure the circuit breaker, e.g. with a tag containing the text "Work on Equipment".**

**Proceed with caution and without hurry during maintenance work.**



**Pressure water must not be used for washing the appliance, there is a risk of damage to the controls and electronic parts and the subsequent damage to the entire appliance!!!**

**For the purposes of cleaning, use regular kitchen detergents approved for use with food!!!**

## **6.2 Regular maintenance**

### **6.2.1 Inspections**

#### **6.2.1.1 Plate surface**

- Check visually whether there are no food residues stuck to the plate. Remove any food residues using plastic wool and detergents. Be careful not to scratch the plate surface.
- Wash the plate and wipe dry with a piece of cloth.

#### **6.2.1.2 Controls**

- Check the control knob of the mechanical thermostat for cracks. Replace a defective knob with a new one.
- Check indicator lamps for damage. Replace defective lamps with new ones.
- Check the top cover of the electronic control unit for damage. Replace a defective knob with a new one.

#### **6.2.1.3 Surface Maintenance – Stainless steel**

- To ensure a beautiful and long-lasting stainless steel surface, it is crucial to clean the steel table properly. Correct cleaning can prevent corrosion issues and maintain corrosion protection.
- Any spills should be dried as soon as possible to avoid stains.
- For daily cleaning, use a mild detergent, soapy water, and a soft cloth. Always rinse with clean water afterward. Drying the stainless steel surface with a cloth will prevent water stains from dried residue.



- For thorough cleaning, a suitable stainless steel cleaner is recommended. Lime deposits can be removed with cleaning powder and a soft cloth. Take care to brush in the direction of the steel's grain. Ensure that the cleaner does *not* contain chlorides, ammonia, etc.
- Use a nylon sponge to remove scratches on the surface, brushing in the grain direction.
- The surface can be treated with a spray that provides a protective film.
- Placing hot items on the surface may cause staining.



**Never use on stainless steel:**

- Abrasive sponges/powder - they leave scratches.
- Cleaners with chlorine if left for a long time - can dull the surface.
- Steel wool sponges - steel particles may get embedded in the surface and cause rust.
- Kitchen salt - must be rinsed off to avoid rust spots.
- Iron-containing items left in a stainless steel sink "overnight" - can cause stains.

## **6.2.2 Maintenance**

### **6.2.2.1 Daily maintenance**

- During maintenance work we comply with the principles set forth in section **6.1 General safety measures**.
- When daily operations are over, switch off the appliance. Remove food from the appliance, clean the top surface of the plate and wipe it dry.
- **With the appliance switched off, perform the inspections set forth in section 6.2.1.1-6.2.1.2.**

#### **6.2.2.2 Monthly maintenance**

- During maintenance work we comply with the principles set forth in section **6.1 General safety measures**.
- During monthly maintenance carry out the activities set forth in sections **6.2.1 Inspections** and **6.2.2.1 Daily maintenance**.

### **7. Work prohibited on the appliance**



- It is prohibited to use the appliance for other than intended purposes!
- It is prohibited to interfere with the electrical connections of the appliance!
- It is prohibited to perform the prohibited work specified in other sections of these Instructions for Use!
- It is prohibited to wash the appliance with pressure water!
- It is prohibited to treat the appliance roughly!
- It is prohibited to operate the appliance without prior training and without these Instructions for Use!

## 8. Table of possible defects and their removal

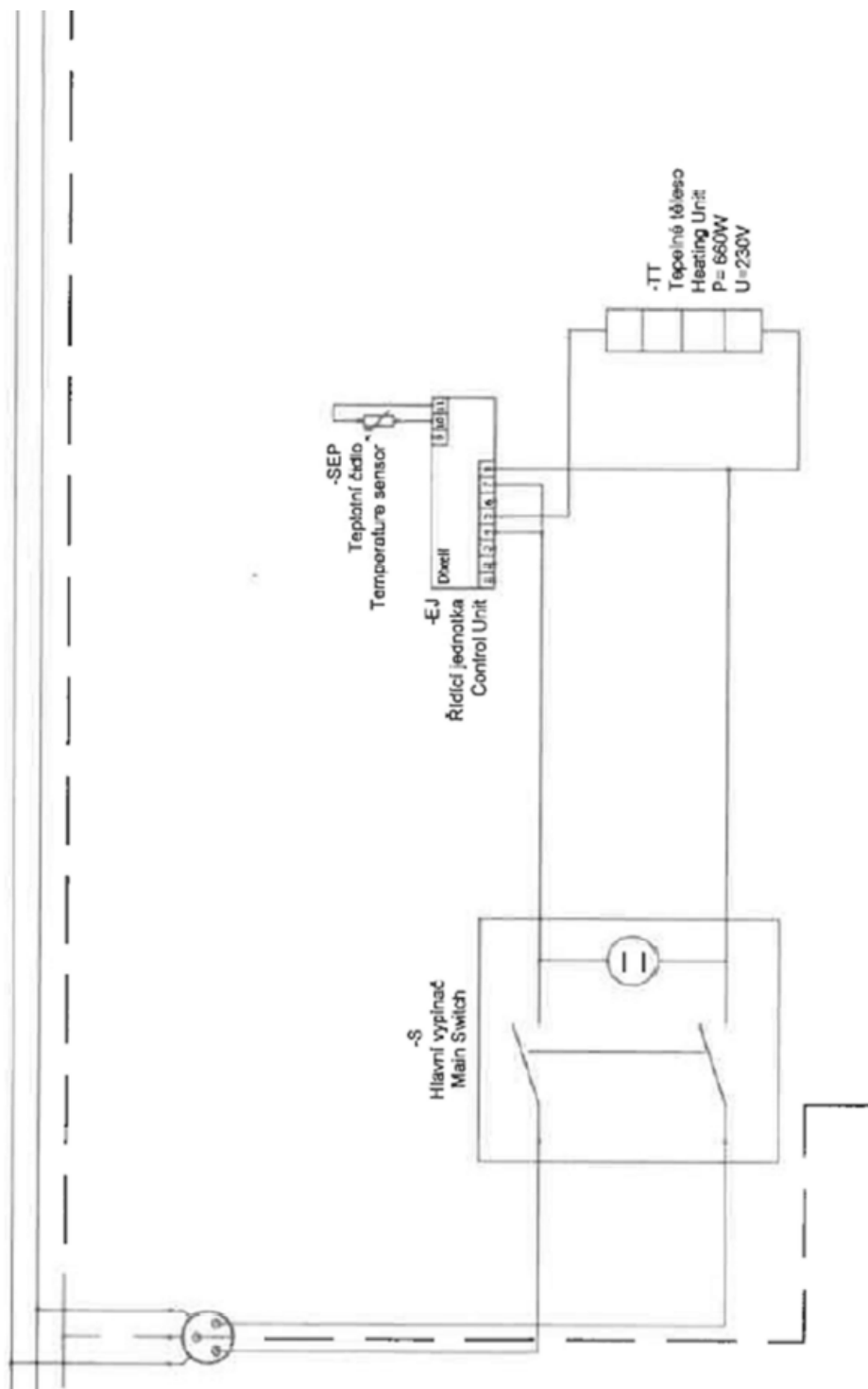
Designation of defect	Message on the control unit	Possible method of removal
Plate does not heat - defective plate heating probe	PF1	Replace the probe
Plate overheats - defective relay of the electronic unit	HiA	Replace the control unit
Plate does not heat, the heating indicator lamp on the electronic unit is on – defective heater	No message	Replace the heater
Plate does not heat, green and red indicator lamps are on – defective heater	No message	Replace the heater
Plate does not heat, only the green indicator lamp is on – defective mechanical thermostat	No message	Replace the thermostat
Plate overheats, green and red indicator lamps are on – defective mechanical thermostat	No message	Replace the thermostat

## 9. Inquiries

If you need help and advice, do not hesitate to contact us, and we will assist you with everything. You can find our contact information on our website [www.gastro.cz](http://www.gastro.cz).

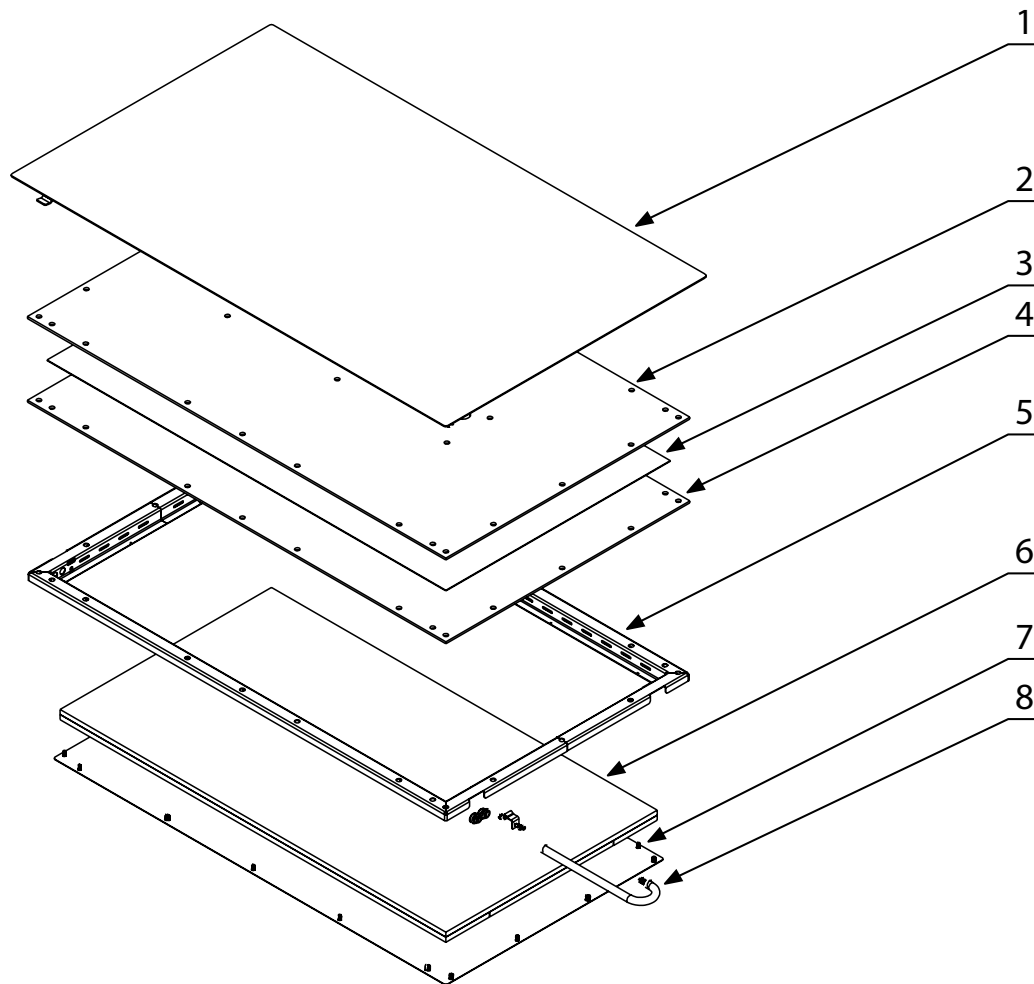
# Annex 1

## Heating plate – Wiring diagram



## Annex 2

### Heating plate – Technical drawing



#### Legend:

1. Top plate
2. Upper body of heating plate
3. Self-adhesive heating element
4. Lower body of heating plate
5. Cover of heating plate
6. Isolation
7. Bottom plate
8. Cable