

INSTRUCTION FOR USE AND MAINTENANCE

HEATING SHOWCASE



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 - mechanical parts:

When operating the appliance, it is necessary to exercise increased caution, especially in case of the following work:

- When opening the drop-down glass panel, handle it gently to avoid impacts that could cause the glass to break.
- Use caution when working inside the showcase, as it is a heated device.
- Take care also when pulling out the drawer.

2.3.3 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**.

2.3.4 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.**

HEATING SHOWCASE

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

This type of showcase features a QIR lamp (equipped with a silica glass heater that provides both light and heat), a removable shelf with a cutting board, GN containers inside, and underneath them a glass-ceramic plate with heating coils beneath it. The service-side glass panel/door is tiltable and can be slid into the upper section of the showcase, allowing easy access and handling inside the unit. The showcase is designed for placement on a countertop (with height-adjustable legs), while the control panel is intended to be built into the cabinet below. The number of control units depends on the type of showcase, as the unit is divided into sections, each of which can be controlled separately. The internal temperature depends on your settings and can be adjusted approximately from +30°C to +100°C.

To be able to use the tables optimally and keep them in an excellent condition, we recommend performing regular maintenance work. Table operators must be acquainted with instructions regarding operation, maintenance and safety, contained in this manual.


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.

Specification list		
Self contained	2GN	3GN
Outside dimension:		
Width (x) [mm]	755	1110
Depth (y) x Height (z) [mm]	941 +632	
The temperature depends on the value you choose and can be set in the range of +30°C ~ +100°C		
Power input	1,5kW	2,2kW
Current draw	6,8A	10A

3.3 Type Labels

Illustrative example.

	GASTRO PRODUCTION s.r.o. Zemědělská 500, 373 81 Kamenný Újezd	CZ
		CE
SN: 2025_OBP-.....	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. Seat the appliance in the place of operation using adjustment legs.

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.

By switching on the main switch at the Dixell control, you activate the showcase. After a short moment, turn on the switches located at the control knobs. These knobs allow you to set the desired temperature for the QIR lamps. The Dixell controller is used to regulate the heating coils beneath the glass-ceramic plate. The black switch allows you to toggle between the temperature of the glass-ceramic plate and the meat thermometer - This setup provides a clear view of the current meat temperature and allows you to easily set the desired temperature.

4.4 Filling the appliance with goods

Open a glass panel/door and then you can place goods into the showcase in GN containers.

4.5 Operation of the appliance



- Keep the heated area clean.
- Do not leave the doors fully open for an extended period of time (use the intermediate opening position for ventilation if needed), as this may reduce the efficiency of food heating.
- Use caution when working inside the showcase, as the internal temperatures may cause injury or burns.
- Regularly check the appliance and perform maintenance work as per section 6 of these Instructions for Use.

5. Control unit

5.1 Control knob



To control the heating equipments (in this case, they are intended for controlling the QIR lamps), 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.

1.2 Electronic control unit



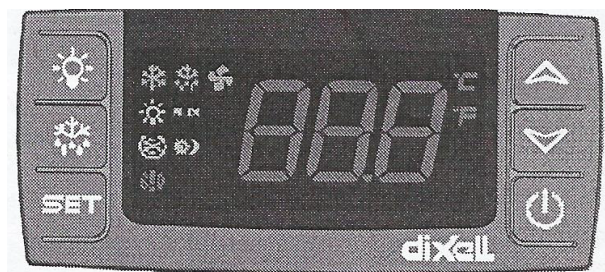
The manufacturer is not responsible for a failure of the appliance in case of interference with the settings of the electronic control unit. This does not concern the settings permitted in these Instructions for Use.

1.1 Description and dimensions



DIXELs are electronic thermostats fitted with a microprocessor, suitable for heating applications. They are also designed for panel mounting with dimensions of 32x74 mm. They feature one, two, or three relay outputs for controlling heating elements, fans, and lighting (if our heating device is equipped with this). Up to three PTC or NTC sensors can be connected to them, ensuring precise temperature control.




Operating mode – DIXELL

FRONT PANEL COMMANDS:







Button description

SET	<i>Displays the desired value. In programming mode serves for selecting a parameter or confirming an operation.</i>
	<i>(UP): Displays maximum temperature recorded. In programming mode serves for navigating the parameter list and increasing the displayed value.</i>
	<i>(DOWN): Displays minimum temperature recorded. In programming mode serves for navigating the parameter list and decreasing the displayed value.</i>

	<i>Turns the device on and off.</i>
	<i>Turns the lighting on and off, if available.</i>
	<i>(DEF): Not applicable.</i>

Key combinations

 	<i>Locks and unlocks the keyboard.</i>
SET 	<i>Enters the programming mode.</i>
SET 	<i>Returns to displaying the value of the refrigerated space temperature.</i>

Explanation of indicator lamps:





- lit up – heating on.





- lit up – alarm.

DISPLAY OF MIN. ACHIEVED TEMPERATURE:

1. Press the button .
2. The message "Lo" appears on the display, followed by the minimum achieved temperature.
3. By pressing the button  again or waiting for 5 s, the appliance returns to normal mode, i.e. displays the measured temperature.

DISPLAY OF MAX. ACHIEVED TEMPERATURE:

1. Press the button .
2. The message "Hi" appears on the display, followed by the maximum achieved temperature.
3. By pressing the button  again or waiting for 5 s, the appliance returns to normal mode, i.e. displays the measured temperature.



DELETION OF THE RECORDED MIN./MAX. TEMPERATURE:

1. In the MIN./MAX. temperature display mode, press the button **SET** for longer than 3 s before the message "rSt" appears
2. Confirm by pressing **SET**, the message "rSt" starts flashing. The measured temperature is displayed.



DISPLAY OF TEMPERATURE SET POINT:

1. Press the button **SET** on the display shortly to display the set point.
2. To return to current temperature, press **SET** shortly again or wait for 5 s.



CHANGE OF TEMPERATURE SET POINT:

1. Press the button **SET** for longer than 2 s.
2. The value of the set point is displayed and the °C indicator lamp starts flashing.
3. The set point can be changed by pressing the button  or  (within 10 s).
4. The new set point can be saved by pressing the button **SET** again or automatically after 10 s.



KEYBOARD LOCK:

1. Hold the buttons  +  together for at least 3 s.
2. The message "POF" appears and the keyboard is locked. Now it is possible to monitor only the setting of the set point or the recorded MIN / MAX temperature.
3. If any key is pressed for longer than 3 s, the message "POFP" appears.

KEYBOARD UNLOCKING:

Hold the buttons  +  together for at least 3 s, the message "PON" appears.

ON/OFF FUNCTION:

The appliance can be switched off by pressing the button . The message "OFF" appears on the display. Control is not active in this mode. It can be reactivated by pressing the button  again.

CAUTION!!! – Loads connected to contacts of the appliance closed in the rest position remain always live even if the appliance is OFF.

PROGRAMMING MODE

The programming mode may only be entered by a service organization holding a permit from the factory.

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 Interior Cleaning

- Tilt the door and slide it into the upper section of the showcase to ensure convenient access for maintenance. Then remove the cutting boards, the drip tray for residual water or grease, and lift out the entire front shelf. After that, remove the divider panel to gain full access for cleaning. **(look at 6.2.3)**
- Depending on the type of surface, use suitable cleaning agents and follow the procedure described in sections 6.2.1.2 and 6.2.1.3. Clean the glass using appropriate products specifically designed for glass surfaces.

6.2.1.2 Glass-ceramic plate

- Always be careful not to touch the hot glass-ceramic plate during and after use. Allow the surface to cool down before cleaning or touching and then wipe it with a soft damp cloth.
- Avoid using abrasive pads or harsh cleaning agents to prevent scratching.
- Clean up spills immediately to avoid staining or damage to the surface. Allow the surface to cool down before cleaning. Use a soft cloth or paper towel to wipe away spills gently.
- Scratches: Avoid sliding or dragging heavy or rough objects on the surface, as this can cause scratches.

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 utensils from the appliance, wash the cabinet and wipe dry. Leave the space open to avoid odours inside.
- **With the appliance switched off, perform the inspections set forth in section 6.2.1.1-6.2.1.3.**

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.**

6.2.3 Video manual

You can find a video manual on YouTube covering general maintenance. Please note that the control panel shown in the video may differ slightly, as it can be adjusted depending on the specifics of your project.

<https://www.youtube.com/watch?v=ofkrGrGdqTQ>

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. 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.

Annex 1

Heating cabinets – Wiring diagram

We are updating the wiring diagram to provide more detailed information. For any questions, please contact us.

Annex 2

Heating cabinets – Technical drawing

