

# **INSTRUCTION FOR USE AND MAINTENANCE**

## **BUFFET TROLLEYS**



# **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 cooling equipment supplied by Gastro Production Ltd.

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# 1. Introduction

## 1.1 Orientation in the user guide

- 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 cooling 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 user guide



**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 Unpacking**

#### **2.1.1 Transport**

The client is obliged to check for the completeness and integrity of the packaging in which the equipment is transported, and seek compensation for potential damages caused during transport from the carrier in question. The equipment should be, if possible, transported onto the location designated for its operation in its original packaging.

#### **2.1.2 Unpacking**

After transporting the equipment on the location designated for its operation, remove all packaging.



**Next remove all protective wrappings from outside and inside of the equipment. The consumer is obliged to dispose of all packaging in accordance with regulations valid in their respective countries!**

#### **2.1.3 Dismantling and Disposal**

At the end of its service life, the equipment must be disposed of in accordance with regulations valid in the respective countries.

### **2.2 Test protocols, Warranty Conditions**

#### **2.2.1 Testing**

All equipment is factory tested in accordance with applicable laws, technical standards and government regulations. For all equipment, a test report documenting the tests performed is drawn up and kept at the factory. The equipment is sent to the customer completely ready for use. An exception is equipment placed in a more complex dispensing lines and assembled on-site.



## 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 - electric current

The device is factory-fitted with a connecting cord for conducting the electric current, terminating in a non-detachable plug. This plug can be plugged into an outlet with voltage system 1, N, PE ~ 230V, 50Hz (an EURO socket with protective pin, a SHUKO socket with protective contacts). **The plug is located on the side near the wheel.**



Only qualified electricians are allowed to exchange the plug. The wiring of the equipment can be handled only by persons possessing electrotechnical qualification and only after the manufacturer's approval. Interfering with the wiring is dangerous to life and may cause electric injury!



It is forbidden to touch the power supply cord plug, the control panel and other electrical components with moist or wet hands, or to wash them with pressurized water. There is a danger of electric injury!



Before carrying out maintenance work, it is necessary to pull the power supply cord plug and to make sure no electric current is flowing through the equipment (e.g. by turning on the main power switch and observing if the equipment remains powered off). If the equipment is connected permanently to the mains, it is necessary to turn off the corresponding circuit breaker, make sure the equipment is not functioning and secure the deactivated circuit breaker, e.g. by putting an “equipment under maintenance” sign on it.

### 2.3.2 Safety – heat/thermal effects and mechanics



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

During the operation of the unit, the compressor body and the pipe ducts can reach considerably high temperatures – touching them may cause burns to the limbs.

During the operation of the equipment, the condensate liquid evaporates from the evaporator tank. The tank and the heating bodies reach considerably high temperatures – touching them may cause burns to the limbs

While operating the equipment, special caution is necessary during following operation: When opening the blinds covering the condenser. When acting carelessly, there is a danger of cutting oneself at the condenser lamellas.



During the operation of the cooling unit, do not put your fingers or other objects through the condenser fan covers, the evaporator fan covers, or other fan covers. There is a risk of limb injury from rotating fan blades.

### 2.3.3 Safety - thermal effects



During the operation of the unit, the compressor body and the pipe ducts can reach considerably high temperatures – touching them may cause burns to the limbs.

During the operation of the equipment, the condensate liquid evaporates from the evaporator tank. The tank and the heating bodies reach considerably high temperatures – touching them may cause burns to the limbs.

### 2.3.4 Safety - The refrigerants R290 and R600



(For Cooling plate and Heating-cooling plate) **We do not recommend handling the refrigerants R290 and R600 used in our cooling products. Any work involving these refrigerants should only be carried out by individuals with the necessary knowledge and qualifications. R290 is pure propane, and R600 is pure isobutane. These substances are highly flammable.**

### 2.3.5 Proper use of Equipment



- The equipment is designed for normal use by an adult.
- It is not designed for rough handling or operation by children! The operators of the equipment must be thoroughly and demonstrably trained in its operation and a user guide must be available to them.
- The equipment must be operated in accordance with the instructions for use. The equipment can be used only for purposes for which it is intended.

- **Do not place any acidic foods and hot or warm dishes into the refrigerated space.**
- **Keep the plate clean.**
- **Regularly check the equipment and perform maintenance work according to this guide.**

# BUFFET TROLLEYS

The equipment is able to operate properly under these conditions:

- Altitude up to 1000m above sea level
- Ambient temperature near the equipment in the range from 15°C to 25°C
- Relative humidity max. 60%
- The equipment is not placed in direct sunlight

## 3. Technical Features

### 3.1.1 Technical Description

This type of mobile trolley is equipped with four wheels, two of which have brakes, and offers storage space in the form of shelves beneath the worktop. The buffet can be divided into a trolley with an table extension and a cabinet-style trolley with cladding. Both types are available with a heating plate, a cooling plate, or a combined heating-cooling plate that can operate in both modes. Trolley type: The worktop features a wooden frame that holds a glass-ceramic plate, beneath which the device (cooling, heating, or combined plate) is installed. For cooling or combined plates, there is a lowered unit directly underneath, allowing for easy maintenance. The trolley includes rails for trays. Cabinet type: The heating plate uses a glass-ceramic plate. For cooling or combined plates, it is possible to choose between an insert-mounted version (with a glass-ceramic plate) or an under-mounted version (without a glass-ceramic plate, installed directly under the worktop).

These trolleys are not permitted to be used for other purposes without express permission and eventual structural changes by Gastro Production s.r.o. These trolleys have been designed for best results provided that all instructions contained in this user guide are followed. For the trolleys to be used in the best way possible and to be always kept in perfect condition, we recommend that you perform the maintenance work regularly. The personnel operating the trolleys must be necessarily familiarised with instructions regarding to operation, maintenance and safety, as contained in this user guide.

## 3.2 Dimensions and weight

### Trolley type:

- Width (with tray rack): 1260mm
- Depth: 1364mm
- Height: 1900mm
- Weight – with cooling plate or heating/cooling: approx. 126kg  
With heating plate: approx 116kg

### Cabinet type with plates:



- Width: 1400mm
- Depth: 700mm
- Height: 900mm
- Weight – with cooling plate or heating/cooling plate: approx. 130kg  
With heating plate: approx. 120kg

### Cabinet type with bar top plate:

- Width: 2000mm
- Depth: 700mm
- Height: 900/1130mm

## 3.3 Type Labels

Illustrative example.

	<b>GASTRO PRODUCTION s.r.o.</b> Zemědělská 500, 373 81 Kamenný Újezd	<b>CZ</b> 
S/N: <b>2023_OBP-.....</b>   type: .....		
Refrig. Capacity: ..... kW		
Input P: ..... kW		V1-000000-0000
Current load I <sub>v</sub> : ..... A		Climatic class "3"
Cooling medium: ..... Amount: .....	OBP-.....	
Voltage system: .....		

### 3.4.1 Technical Specifications of plates

#### Cooling plate 3GN

*Temperature:* +3°C ~ +8°C

*Cooling gas:* R600

*Power output at T -10°C:* 0,28kW

*Power input:* 0,2Kw

*Current draw:* 1,4A

*Voltage:* 1, N, PE~230V,50Hz

#### Heating/Cooling plate 3GN

*Temperature:* +2°C ~ +5°C / +30°C ~ +100°C

*Cooling gas:* R290

*Power output at T -10°C:* 0,28kW

*Power input cooling:* 0,23kW

*Power input heating:* 0,99kW

*Voltage:* 1, N, PE~230V,50Hz

#### Heating plate 3GN

*Type V1*

*Temperature:* +30°C ~ +100°C

*Power input:* 0,75kW

*Amps:* 3,2A

*Voltage:* 1, N, PE~230V,50Hz

*Type V2*

*Temperature:* +30°C ~ +150°C

*Power input:* 1,2kW

*Amps:* 5,22A

*Voltage:* 1, N, PE~230V,50Hz

## 4. Installation and Operation

### 4.1 Setting the Equipment

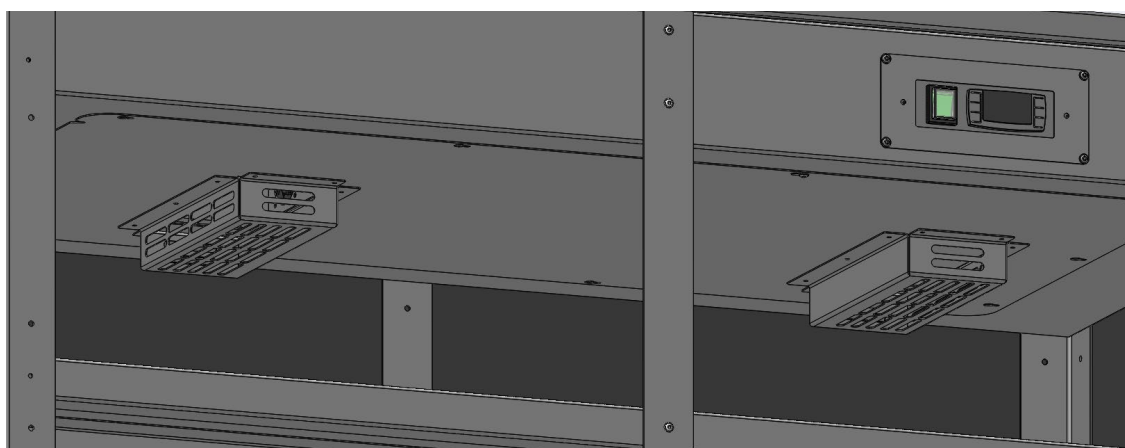


**Always proceed carefully and slowly when handling the equipment to avoid damage or injury! Consider the weight of the equipment. Ideally, four people are required to handle the equipment.** After unpacking at the designated location, lock the wheels to prevent unintended movement – When the wheel control is in a horizontal position, the wheels are unlocked and to lock the brakes, they need to be turned clockwise to a vertical position.





Ensure that there is enough space around the vents located on the underside of the top panel in the storage area for items on the shelves. These vents have sensors, and if the airflow intake or exhaust is blocked on one side, the air will be redirected to the remaining open vents. Please note that for optimal cabinet performance, it is essential to maintain sufficient space around these vents!!



## 4.2 Connecting to the electric network

The device is factory-fitted with a connecting cord for conducting the electric current, terminating in a non-detachable plug. This plug can be plugged into an outlet with voltage system 1, N, PE ~ 230V, 50Hz (an EURO socket with protective pin, a SHUKO socket with protective contacts). Insert the plug of the connecting cord into the outlet. Ensure that the plug remains accessible to the operator. The cord cable must be laid out visibly and without any sharp bends. The cord cable must not be laid out across sharp edges of any sheet metal or other components. **The plug is located on the side near the wheel.**

## 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.

Turn on the equipment by setting the main power switch to **position 1**. **The indicator light should come on.** For setting the temperature of the refrigerated space on the electronic control unit, refer to section 5.

## 4.4 Filling the equipment with goods

After the refrigerated space reaches the target temperature, you may fill it with goods.

**Please follow the principles of proper use of equipment outlined.**

- **Place the goods that are intended for the specific type of plate or temperature setting.**

## 4.5 Set temperature for cooling or heating plate



- **Cooling plate:**

After turning on the device, press and hold SET until the temperature flashes on the display. The unit is then ready to set the desired temperature.

You can adjust the temperature using the arrows, holding them until you reach the temperature you want. For example, 3°C for cooling mode or 70°C for heating mode.

Once you have set the desired temperature, confirm by pressing SET. The display will flash, and the temperature will be set.

Based on the set temperature, the mode icon will flash. If you entered 3°C, you'll see a snowflake icon.

- **Heating/Cooling plate:**

**This type of the plate also uses a Dixell control unit and is therefore switched on in the same way as the cooling plate.**

It is not recommended to switch from cooling to heating immediately. For setting from cooling to heating and vice versa, it is always recommended for its proper functioning that the plate has room temperature and always leave it still between heating and cooling mode. However, be extra careful. After this action, you can set the desired temperature for cooling or heating.

- **Heating plate:**

After turning on the device, turn the control knob.

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.

## **4.5 Set temperature for cooling or heating mode (only for Heating/cooling plates)**



- After turning on the device, press and hold SET until the temperature flashes on the display. The unit is then ready to set the desired temperature.
- You can adjust the temperature using the arrows, holding them until you reach the temperature you want. For example, 3°C for cooling mode or 70°C for heating mode.
- Once you have set the desired temperature, confirm by pressing SET. The display will flash, and the temperature will be set.
- Based on the set temperature, the mode icon will flash. If you entered 3°C, you'll see a snowflake icon.

## 4.6 Operation of the Equipment



- **Keep the plate clean.**
- **Regularly check the equipment and perform maintenance work according to section 6 of this user guide.**
- **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.**

## 5. Control of the plates

To control the heating plates, 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.

The cooling plate and the heating/cooling plate are controlled by a DIXELL unit. The manufacturer accepts no responsibility for any equipment malfunction caused by unauthorized adjustments to the electronic control unit settings. This disclaimer does not apply to adjustments permitted by this user guide.

**For proper cooling function and condensation evaporation from the evaporator tray, the product needs to be set to 'stand-by' mode. This can be done as follows:**

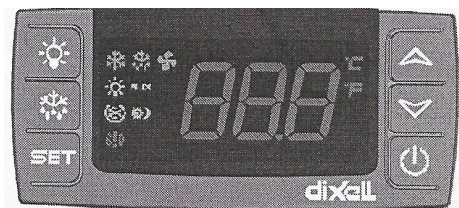
- **Press the lower right button to turn the 'stand-by' mode on/off.**
- **Display shows 'OFF' / after turning on, the temperature value (...°C) will appear on the control unit display.**

### 5.1 Description and Dimensions of Dixell






DIXELLS are electronic thermostats with passive defrosting. They are fitted with a microprocessor and are suitable for refrigeration applications at normal temperatures. They are suitable for mounting on panels and their dimensions are 32x74 mm. For cooling plates, the Dixell controller type XR60CH is used, and for heating-cooling plates, the XR30CH is designated.

## 5.2 Operating Mode - Dixell





### FRONT PANEL COMMANDS:









#### Button description

<b>SET</b>	<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): Initiates manual defrost.</i>

#### Key combinations



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

## Bedeutung der einzelnen Kontrollleuchten



	<i><b>Lit up</b> - Compressor running</i> <i><b>Flashing</b> - Compressor minimum cycle delay</i>
	<i><b>Lit up</b> - Defrosting in progress</i> <i><b>Flashing</b> - Dripping in progress</i>
	<i><b>Lit up</b> - Fans running</i> <i><b>Flashing</b> - There is a time delay for the fans to switch on during defrost</i>
	<i><b>Lit up</b> - Alarm</i>
	<i><b>Lit up</b> - A continuous cooling cycle is in progress</i>
	<i><b>Lit up</b> - Energy saving cycle</i>
°C / F	<i><b>Lit up</b> - Measured units</i> <i><b>Flashing</b> - Programming mode</i>

### 5.2.1 Dixell XR60CH (Cooling plates)

#### Displaying minimum recorded temperature

1. Press the  button.
2. A "Lo" message appears on the display followed by minimum recorded temperature.
3. After another pressing of the  button or a 5s wait the device returns to normal mode of operation displaying the measured temperature.

## Displaying maximum recorded temperature

1. Press the  button.
2. A "Hi" message appears on the display followed by maximum recorded temperature.
3. After another pressing of the  button or a 5s wait the device returns to normal mode of operation displaying the measured temperature.

## Resetting the recorded MIN. / MAX. temperatures



1. While viewing either of the MIN. / MAX. temperatures, press the **SET** button for more than 3s, until the "rSt" message appears.
2. Confirm the operation by again pressing the **SET** button. The "rSt" starts flashing. The device resumes displaying the current temperature.

## MAIN FUNCTIONS

### Displaying the Target Temperature

1. Shortly press the **SET** button. The device displays the target temperature.
2. To again display the current temperature, shortly press the **SET** button again or wait 5s.

### Setting the Target Temperature



1. Hold the **SET** button for more than 2s.
2. The device starts displaying the target temperature and the °C warning light starts flashing.
3. The target temperature can be adjusted by pressing the  or  buttons (within 10s interval).
4. The new target temperature is confirmed either by again pressing the **SET** button or automatically after 10s interval.

### Initiating Manual Defrost



1. Press and hold the  for more than 2s.





### Locking the Keyboard

1. Hold the  +  buttons simultaneously for at least 3s.
2. The **"POF"** message appears and the keyboard is locked. Now it is only possible to see the target temperature or the MIN. / MAX. recorded temperature.
3. Upon pressing any key for more than 3s, the **"POF"** message appears.



### Unlocking the Keyboard again

1. Hold the  +  buttons simultaneously for at least 3s, until the **"PON"** message appears.

### The Continuous Cycle

1. Unless there is defrost in progress, it is possible to initiate the continuous cycle by pressing the  button for more than 3s. The compressor enters the continuous cycle and operates to maintain the CCS setpoint for the time set through the CCt parameter. The cycle can be terminated before the end of the set time by pressing the  button for more than 3s.



### The ON/OFF Function

1. The device can be turned off by pressing the  button. The **"OFF"** message appears. In this configuration, the regulation is disabled. To switch the controller on, again press the  button.



**WARNING! - Loads connected to the normally closed contacts of the relays are always supplied and under voltage, even if the controller is in stand-by mode.**

## 5.2.2 Dixell XR30CH (Heating/Cooling plates)

### Displaying minimum recorded temperature

1. Press and release the  button.
2. The “Lo” message will be displayed followed by the minimum temperature recorded.
3. By pressing the  button again or by waiting 5s the normal display will be restored.

### Displaying maximum recorded temperature

1. Press and release the  button.
2. The “Lo” message will be displayed followed by the minimum temperature recorded.
3. By pressing the  button again or by waiting 5s the normal display will be restored.

### Resetting the recorded MIN. / MAX. temperatures



1. Hold press the **SET** button for more than 3s, while the max. or min temperature is displayed. (rSt message will be displayed).
2. To confirm the operation the “rSt” message starts blinking and the normal temperature will be displayed.

## MAIN FUNCTIONS

### How to see the setpoint

1. Push and immediately release the **SET** button: the display will show the Set point value.
2. Push and immediately release the **SET** button or wait for 5 seconds to display the probe value again.


### How to change the setpoint

1. Push the **SET** key for more than 2 seconds to change the Set point value.
2. The value of the set point will be displayed and the “°C” or “°F” LED starts blinking.
3. To change the Set value push the  or  buttons arrows within 10s.
4. To memorise the new set point value push the **SET** button again or wait 10s.

### How to start a manual Defrost

1. Press and hold the  for more than 2s.



### How to change a parameter value

1. Enter the Programming mode by pressing the Set +  button s for 3s (the “°C” or “°F” LED starts blinking).
2. Select the required parameter. Press the “**SET**” button to display its value.
3. Use “UP” or “DOWN” to change its value.
4. Press “**SET**” to store the new value and move to the following parameter.  
To exit: Press **SET** + UP or wait 15s without pressing a button. NOTE: the set value is stored even when the procedure is exited by waiting the time-out to expire.



### How to lock the keyboard

1. Keep pressed for more than 3 s the UP + DOWN buttons.
2. The “POF” message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the MAX o Min temperature stored.
3. If a key is pressed more than 3s the “POF” message will be displayed

## How to unlock the keyboard

1. Keep pressed together for more than 3s the the  or  buttons, till the “Pon” message will be displayed.

## The Continuous Cycle

1. When defrost is not in progress, it can be activated by holding the  button pressed for about 3 seconds. The compressor operates to maintain the “ccS” set point for the time set through the “CCt” parameter. The cycle can be terminated before the end of the set time using the same activation button  for 3 seconds.

## The ON/OFF Function

1. With “onF = oFF”, pushing the ON/OFF button, the instrument is switched off. The “OFF” message is displayed. In this configuration, the regulation is disabled. To switch the instrument on, push again the ON/OFF key.

**WARNING: Loads connected to the normally closed contacts of the relays are always supplied and under voltage, even if the instrument is in stand by mode.**

## 5.3 Programming Mode



**Activating the programming mode is allowed only to servicing organisations with permission from the manufacturer.**

## 6. Maintenance

### 6.1 General Safety Measures



Before commencing maintenance, study this user guide thoroughly.

Follow the instructions contained in section **2.3 Safety**.



Before carrying out maintenance work, it is necessary to pull the power supply cord plug and to make sure no electric current is flowing through the equipment (e.g. by turning on the main power switch and observing if the equipment remains powered off).

If the equipment is connected permanently to the mains, it is necessary to turn off the corresponding circuit breaker, make sure the equipment is not functioning and secure the deactivated circuit breaker, e.g. by putting an “equipment under maintenance” sign on it.

During maintenance work, proceed with caution and without haste.



- Do not use pressurized water for washing the equipment, there is a risk of damage to the whole equipment!
- To clean the equipment use a common kitchen detergent approved for use with foodstuffs!

## 6.2 Regular Maintenance

### 6.2.1 Inspection

#### 6.2.1.1 Aggregate Chamber (Cooling and Heating/Cooling plates)

- All components are located directly beneath the surface plate. By visual inspection, we can check whether the vents are clean and unobstructed to ensure proper air circulation.
- **Trolley types:** By looking under the top panel, you can check whether both ventilation openings are clean or not. In case of dirt, use a damp cloth. If necessary, you can unscrew the bottom panel to access the unit compartment. Next, unscrew the side ventilation openings of the unit to reach the fans located inside, after which you will gain access to the evaporator. Check if the fins are clogged with dust or other debris. Remove any impurities with a brush or blow them out using compressed air.
- **Cabinet types:** Under the top panel, there are two ventilation openings - one on the left side for air intake and one on the right side for air exhaust. For thorough cleaning, these ventilation openings can be unscrewed... if dirty, cleaned with a damp cloth or blown with compressed air. If necessary, first unscrew the middle post of the trolley, then both openings, and afterward you can unscrew the bottom panel covering the aggregate chamber. You will now have access to the unit. Next, unscrew the side ventilation openings of the unit to reach the fans located inside, after which you will gain access to the evaporator. Check if the fins are clogged with dust or other debris. Remove any impurities with a brush or blow them out using compressed air.

#### 6.2.1.2 Surface Maintenance – Glass Ceramic Plate (Trolley types)

- Regularly clean with a soft cloth and mild cleaning agent to avoid surface damage.
- Avoid using abrasive sponges or harsh cleaning products that could scratch the plate.
- Avoid using aggressive chemicals and immediately wipe up any spilled liquids after use to prevent damage.
- After each use, thoroughly remove food residues to prevent baked-on dirt.

### 6.2.1.3 Surface Maintenance - Wooden Tabletop (Trolley types)

- Regularly wipe with a soft cloth dampened in clean water or a mild vinegar solution, which is gentle on both the surface and health.
- Avoid excessive moisture and immediately wipe any spilled liquids to prevent stains and wood warping.
- Avoid using aggressive chemicals and promptly clean up spills to avoid damage.
- For long-term protection, regularly treat the tabletop with a special oil that creates a protective layer and extends its lifespan.
- compressed air.

### 6.2.1.4 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.

### **6.2.1.5 Cleaning and Maintenance of Powder-Coated Galvanized Steel**

To ensure a durable and visually appealing powder-coated galvanized steel surface, proper cleaning and maintenance are essential. Correct care helps prevent damage and extends the lifespan of the coating.

- Clean up spills as soon as possible to prevent staining or discoloration.
- For daily cleaning, use a soft cloth or sponge with mild soapy water. Rinse with clean water and dry thoroughly to prevent water spots.
- For deeper cleaning, use a gentle, non-abrasive cleaner suitable for coated surfaces. Avoid harsh chemicals that can degrade the coating.
- If minor scratches appear, they can often be repaired using touch-up paint specifically designed for powder-coated surfaces.
- Avoid prolonged exposure to standing water, as it can weaken the protective coating over time.
- Protect the surface from excessive heat, as high temperatures may cause discoloration or damage to the coating.



#### **Never use on powder-coated galvanized steel:**

- Abrasive sponges or powders – they can scratch and wear down the coating.
- Solvent-based cleaners, strong acids, or alkalis – they can cause fading or deterioration.
- Steel wool or metal brushes – they may remove the protective coating and expose the metal underneath.
- Pressure washers with high-intensity jets – excessive force can damage the coating.
- Sharp objects or heavy impacts – they can chip or crack the surface, leading to corrosion.



### 6.2.1.6 Wheels

- Visually inspect wheels for any damage or jamming.
- If wheels jam, try cleaning them of dust and dirt. If the issue persists, replace damaged wheels with new ones.

## 6.2.2 Maintenance

### 6.2.2.1 Daily maintenance

- During maintenance work, follow the instructions contained in section **6.1 General Safety Measures**.
- After finishing daily operation, turn off the equipment. Remove the foodstuffs from the equipment, clean the refrigerated space and wipe it dry. Leave the refrigerated space open to prevent any lingering odors.
- When performing maintenance work during continuous operation, turn the equipment off, remove any foodstuffs from it and place them in another refrigerated space. Clean the refrigerated space and wipe it dry. Turn the equipment on and let it cool to the target temperature. After that, put back the foodstuffs.
- **While the equipment is turned off, perform maintenance as detailed in sections 6.2.1.1-6.2.1.6.**

### 6.2.2.2 Monthly maintenance

- During maintenance work, follow the instructions contained in section **6.1 General Safety Measures**.
- During monthly maintenance perform tasks detailed in sections **6.2.1 Inspection and 6.2.2.1 Daily Maintenance**.

## 7. Forbidden handling procedures



- **Do not use the equipment for other purposes than intended!**
- **Do not interfere with the circuitry of the equipment!**
- **Do not perform any other activities forbidden elsewhere in this user guide!**
- **Do not wash the equipment with pressurized water!**
- **Do not overload the glass shelves and the drawers in the refrigerated space!**
- **Do not handle the equipment roughly!**
- **It is forbidden to operate the equipment without prior training and without having this user guide available!**

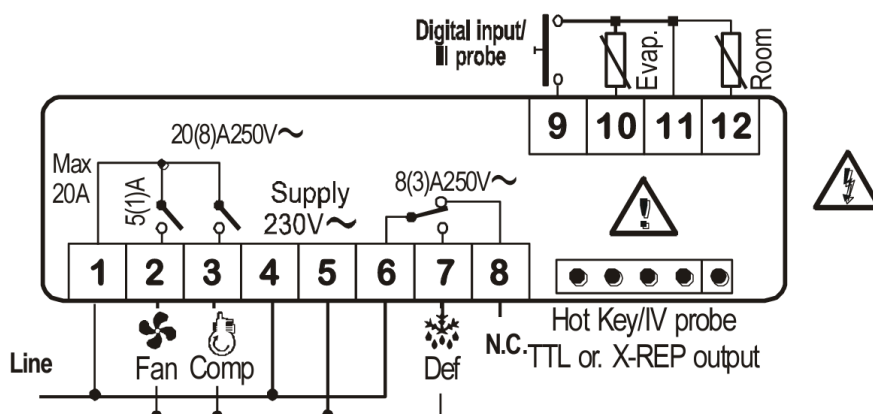
## 8. Inquiries

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](http://www.gastro.cz).

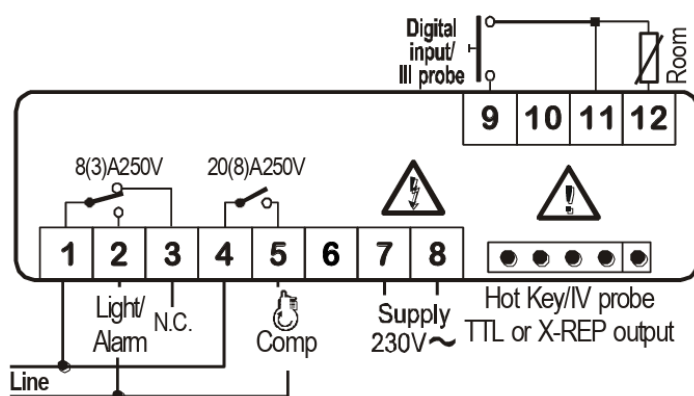
# Appendix 1

## Control unit – Wiring diagram

### DIXELL XR60CH



### DIXELL XR30CH



9-40Vdc supply: connect to the terminals 7 and 8.  
 12Vac/dc supply: connect to the terminals 7 and 8.  
 24Vac/dc supply: connect to the terminals 7 and 8.  
 120Vac supply: connect to the terminals 7 and 8.

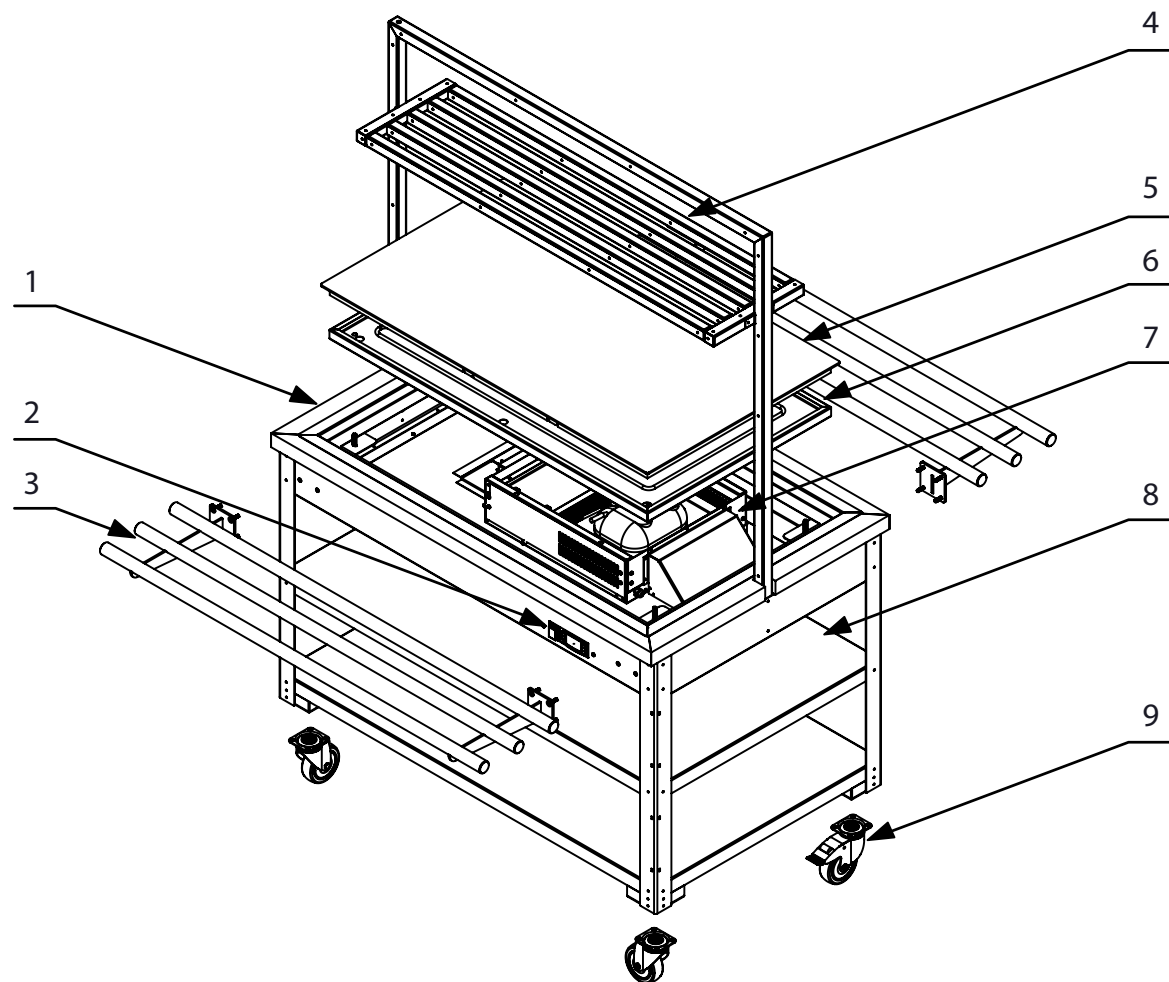
## **Appendix 2**

### **Wiring diagrams**

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

## Appendix 3

### Trolley type – Technical drawing

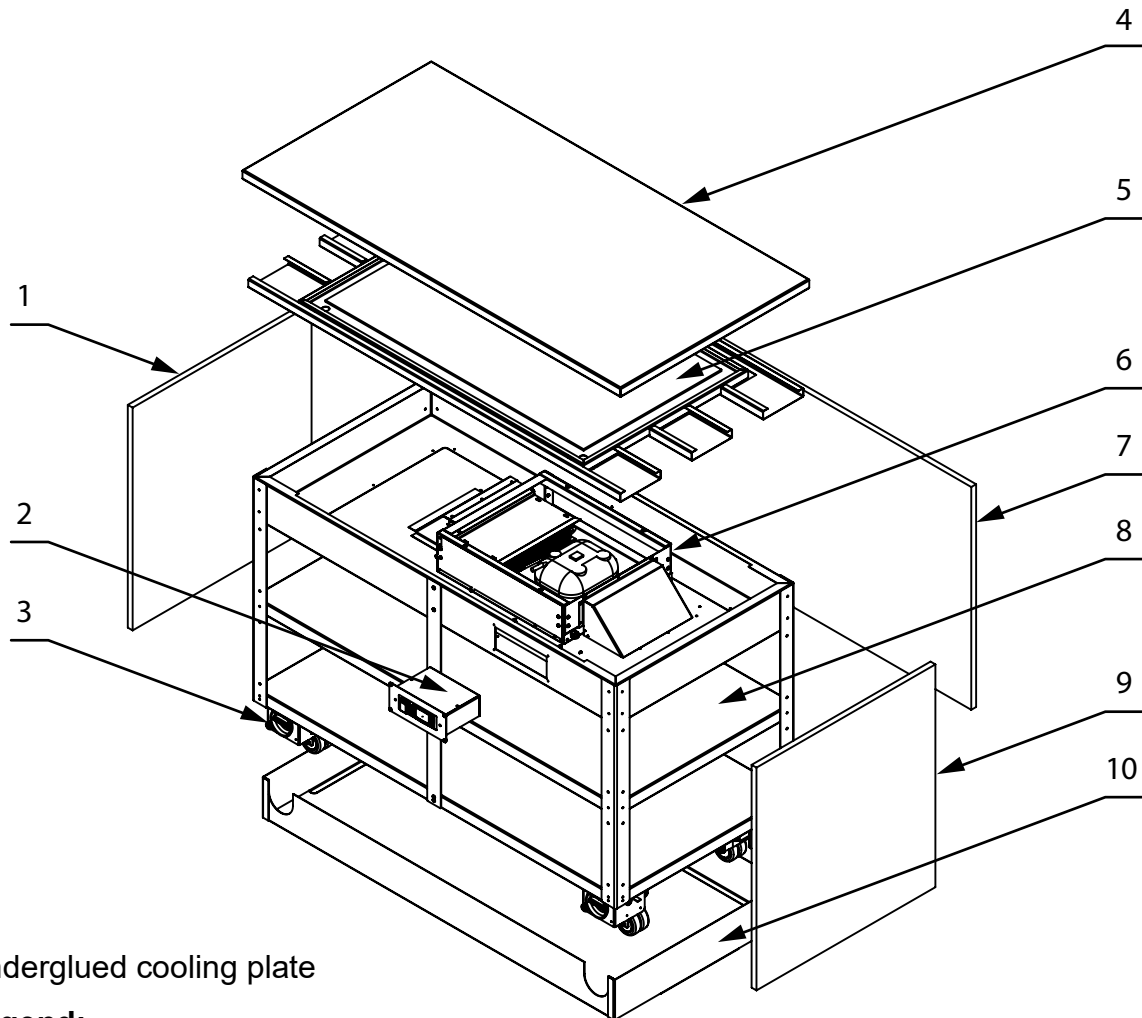


#### Legend:

1. Wooden frame
2. Control panel (Dixell, switch) - for heating plate is a control knob instead
3. Tray rails
4. Upper ribbed shelf
5. Glass Ceramic plate
6. Here it can be Cooling Plate, Heating plate or Heating/Cooling plate
7. Lowered Aggregate for cooling plate or Heating/Cooling plate
8. Shelf
9. Wheels

## Appendix 4

### Cabinet type with cooling plate – Technical drawing



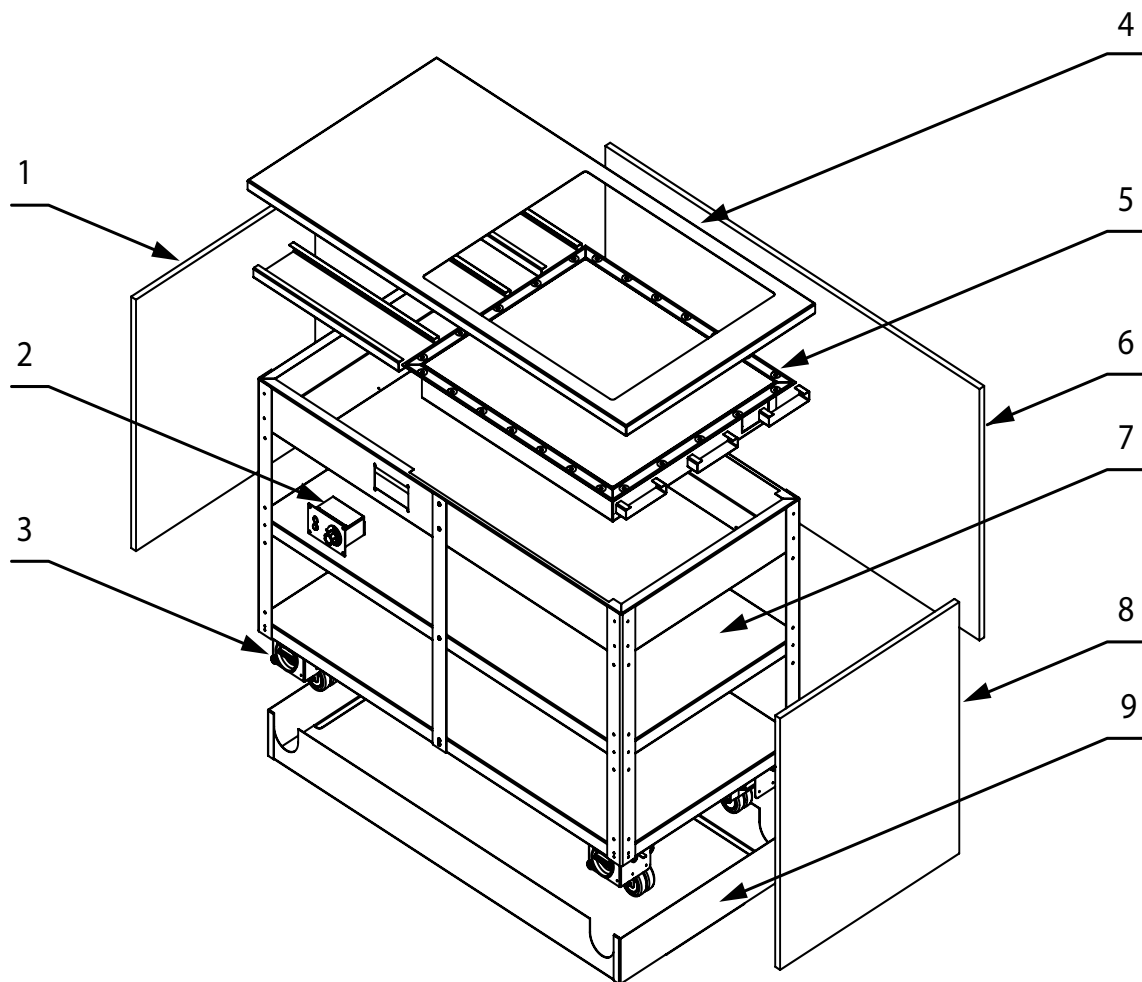
Underglued cooling plate

#### Legend:

1. Side panel
2. Control panel (Dixell, switch)
3. Wheel
4. S/S Top plate
5. Cooling plate with reinforcement
6. Lowered aggregate
7. Back panel
8. Shelf
9. Side panel
10. Magnetic stand

## Appendix 5

### Cabinet type with heating plate – Technical drawing



#### Legend:

1. Side panel
2. Control panel (Control knob, control lights)
3. Wheel
4. S/S Top plate
5. Heating plate with reinforcement
6. Back panel
7. Shelf
8. Side panel
9. Magnetic stand