

INSTRUCTION FOR USE AND MAINTENANCE

**MOBILE BUFFET
MISTBRO**



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 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 – thermal effects and mechanics



When operating heating appliances, 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 - 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.**

2.3.4 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.

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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

The mobile table consists of a laminated cabinet, a stainless steel top, shelves inside, and four wheels, two of which are lockable. Depending on the type of table, the top can feature a heating plate (+30°C to +100°C), a cooling plate (+3°C to +8°C), or be left as plain stainless steel without any equipment. If a heating plate is selected, the controls are located inside beneath the top. For the cooling plate, both the controls and the cooling unit are placed in a separate chamber with a door. One side always features glass wing doors, while the other side can either have fixed glass or additional doors, depending on preference.

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.

3.1.2 Dimensions

- Width: 1400,1600, 1800 or 2000mm
- Depth: 800mm
- Height: 900mm

3.1.3 Type Labels

Illustrative example.

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

3.1.4 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 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.

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.

With cooling plate: 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**.

With heating plate: 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 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 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 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.**
- **Regularly check the appliance and perform maintenance work.**

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 plates 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:

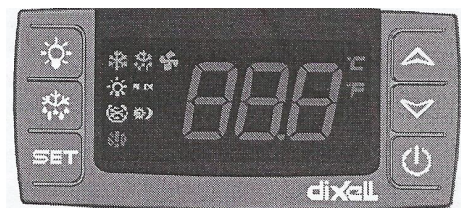
- **Press the lower right button to turn the 'stand-by' mode on/off.**
- **Display shows 'OFF' / after turning on, the temperature value (...°C) will appear on the control unit display.**

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.

5.2 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): Initiates manual defrost.</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>

Bedeutung der einzelnen Kontrollleuchten

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

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.

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 plates)

- All components are located in the compressor compartment, separated from the rest of the storage space.
- Open the compartment door and remove any debris by vacuuming or using a compressed air blower. Make sure to clear any unwanted material from around the compressor that could obstruct proper airflow.

6.2.1.2 Surface Maintenance - laminate

To ensure the long-lasting beauty of your laminate surface, it's important to clean it properly. Proper cleaning can prevent potential issues.

- Regularly clean the laminate surface with a soft cloth or microfiber to prevent dust and dirt buildup.
- Use a mild soapy solution or a non-aggressive cleaner designed for laminate surfaces.
- After applying the cleaner, wipe the surface immediately with a damp cloth, and then thoroughly dry it with a dry cloth to prevent moisture retention, which could cause swelling or material damage.
- Do not expose laminate to direct contact with hot objects. Always use coasters under hot items, as high temperatures can damage or deform the laminate.
- Be cautious when handling sharp or heavy objects to avoid scratching or denting the surface. Use protective mats.
- Keep laminate out of prolonged direct sunlight exposure, which may cause color fading or loss of surface shine.

Never Use on Laminate Surface:

- Abrasive sponges/powders – they leave scratches.
- Steel wool sponges and abrasive cleaning agents.
- Harsh chemicals (acids, acetone, or solvents).
- Do not use excessive water, especially on edges and seams, as the laminate can absorb water and begin to swell.

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.

6.2.1.4 Glass doors

- Clean the glass surface with a soft cloth and a non-abrasive glass cleaner to prevent scratches and dirt buildup.
- Regularly check the hinges, remove dust and debris, and lightly lubricate moving parts with a suitable lubricant if needed.

6.2.1.5 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 6.2.1.1-6.2.1.5.**

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!**

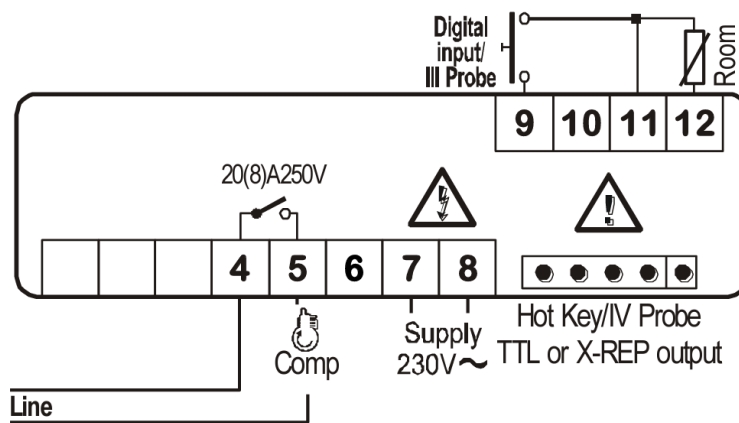
8. Inquiries

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.

Appendix 1

Control unit – Wiring diagram

DIXELL XR20CH

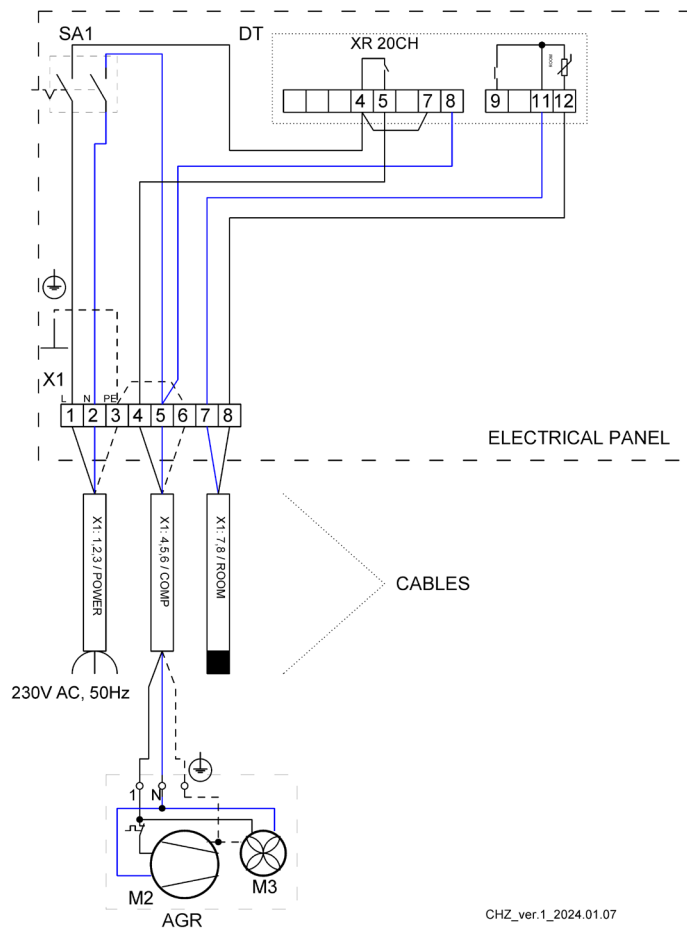


- 9-40Vdc supply:** connect to the terminals 7 and 8.
- 12Vac/dc supply:** connect to the terminals 7 and 8.
- 24Vac/dc supply:** connect to the terminals 7 and 8.
- 120Vac supply:** connect to the terminals 7 and 8.

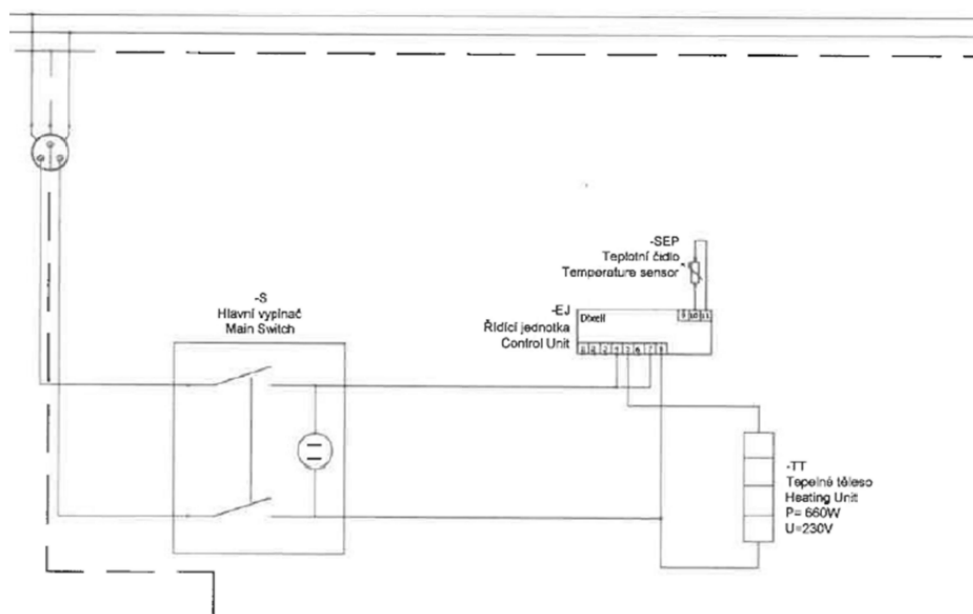
Appendix 2

Wiring diagrams

Cooling plate



Heating plate



Appendix 3

Technical drawing

Standard type – width 1600mm

