

INSTRUCTION FOR USE AND MAINTENANCE

HEATING CABINETS



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.

Contents

1. Introduction	2
1.1 Orientation in the Instructions for Use	2
1.2 Explanation of symbols used in the Instructions for Use	3
2. Common provisions	4
2.1 Transport and equipment	4
2.1.1 Transport	4
2.1.2 Unpacking	4
2.1.3 Dismounting and disposal	4
2.2 Test reports, guarantee conditions	5
2.2.1 Testing	5
2.2.2 Warranty	5
2.3 Safety	6
2.3.1 Safety - electrical current	6
2.3.2 Safety - mechanical parts:	7
2.3.3 Safety - heat effects	8
2.3.4 Correct use of the appliance	8
HEATING CABINETS	9
3. Technical parameters	9
3.1 Technical description	9
3.2 Dimensions and technical specification	9
3.3 Type Labels	10
4. Installation and operation	10
4.1 Seating	10
4.2 Electrical connection	10
4.3 Turning on the Equipment	11
4.4 Filling the appliance with goods	11

4.5 Operation of the appliance	11
5. Control knob for heating equipments	12
6. Maintenance	12
6.1 General safety measures	12
6.2 Regular maintenance	13
6.2.1 Inspections	13
6.2.2 Maintenance	14
7. Work prohibited on the appliance	15
8. Table of possible defects and their removal	15
9. Inquiries	16
Annex 1	17
Heating cabinets – Wiring diagram	17
Annex 2	18
Heating cabinets – Technical drawing.....	18

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. The appliance contains:

- | | |
|---|----------------------------------|
| · stainless steel | · Moplen |
| · ferrous metals - aluminium,
copper | · Nylon |
| · glass | · polyethylene |
| · PVC | · lubricating oil |
| · methacrylate (PMMA) | · cooling gas |
| · polystyrene (PS) | · polyurethane |
| · ABS | · electric motors |
| | · supply cable, wiring materials |

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 and closing the doors of Heating cabinets, closed bain-maries, cases; the doors are placed on roller hinges and are easily movable, it is necessary to pay increased attention when closing the doors, there is a risk of trapping a limb.
- **When operating a heating appliance with fans: do not touch and do not insert objects through fan covers. The rotating fan blades may cause an injury.**

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 CABINETS

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 cabinets are made of a rigid, self-supporting stainless steel structure. The foundation of the heating area is made of an enclosed cabinet with a sliding door on one side. Heating cabinets are used to heat porcelain, steel and heat-resistant utensils for dispensing food to an operating temperature level. These tables must not be used for other purposes without an express approval of or, if applicable, structural changes made by Gastro Production s.r.o.

The Heating cabinets are manufactured as vented, with forced circulation of heated air. Air is heated by a heater and distributed through the table using a fan. Table temperature is controlled by a mechanical thermostat with temperature control between **+30 and +90°C**. The recommended **maximum** temperature is **+60°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.

3.3 Type Labels

Illustrative example.

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

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 area temperature by turning the knob further. When the red indicator lamp goes off, the area is heated to the selected temperature.

4.4 Filling the appliance with goods

You can fill the appliance with utensils prior to actuation.

Follow the principles of proper use of the appliance.



- **Insert utensils in the cabinet so as not to cover the suction holes of fan.**

4.5 Operation of the appliance



- **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.**
- **Be careful when handling utensils inside the table. The inside area of the table may be heated to a high temperature – burning of the limbs may occur.**
- **Do not put any obstacles in front of the suction holes of fan – the appliance could be destroyed!**
- **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 Cabinet area

- Open the door of the heating area and check the rack for rigidity and the area for cleanliness. Clean the inside of the cabinet.

6.2.1.2 Fans

- It is necessary to check the fans during operation. Open the door and apply a sheet of office paper, format A4, on the suction holes of the fan. While the fan wheel is rotating, the sheet of paper must be stuck to the suction holes. Remove the paper. Switch off the appliance and check visually if the fan wheel is rotating freely. It must not stop immediately. Replace immovable fans.

6.2.1.3 Hinges, sliding surfaces

- Check if the sliding door can move freely. If the door grinds, replace the door bearings.

6.2.1.4 Vents

- Check whether the suction holes of the fan are not clogged with dirt. Clean dirty holes by siphoning out or blowing with pressure air.
- Remove the perforated bottom divided into parts and check whether the area below is clean. Siphon out, wipe any dirt. Return the perforated bottom back in its place.

6.2.1.5 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.



- **Never put any obstacles in front of the vents!!!**

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 6.2.1.1-6.2.1.5.**

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
Steam table does not heat - defective area heating probe	PF1	Replace the probe
Steam table overheats - defective relay of the electronic unit	HiA	Replace the control unit
Steam table does not heat, the heating indicator lamp on the electronic unit is on – defective heater	No message	Replace the heater
Steam table does not heat, green and red indicator lamps are on – defective heater	No message	Replace the heater

Designation of defect	Message on the control unit	Possible method of removal
Steam table does not heat, only the green indicator lamp is on – defective mechanical thermostat	No message	Replace the thermostat
Steam table overheats, green and red indicator lamps are on – defective mechanical thermostat	No message	Replace the thermostat
Steam table heats little, continuously switches on and off the mechanical thermostat or electronic unit – defective fan	No message	Replace the fan

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.

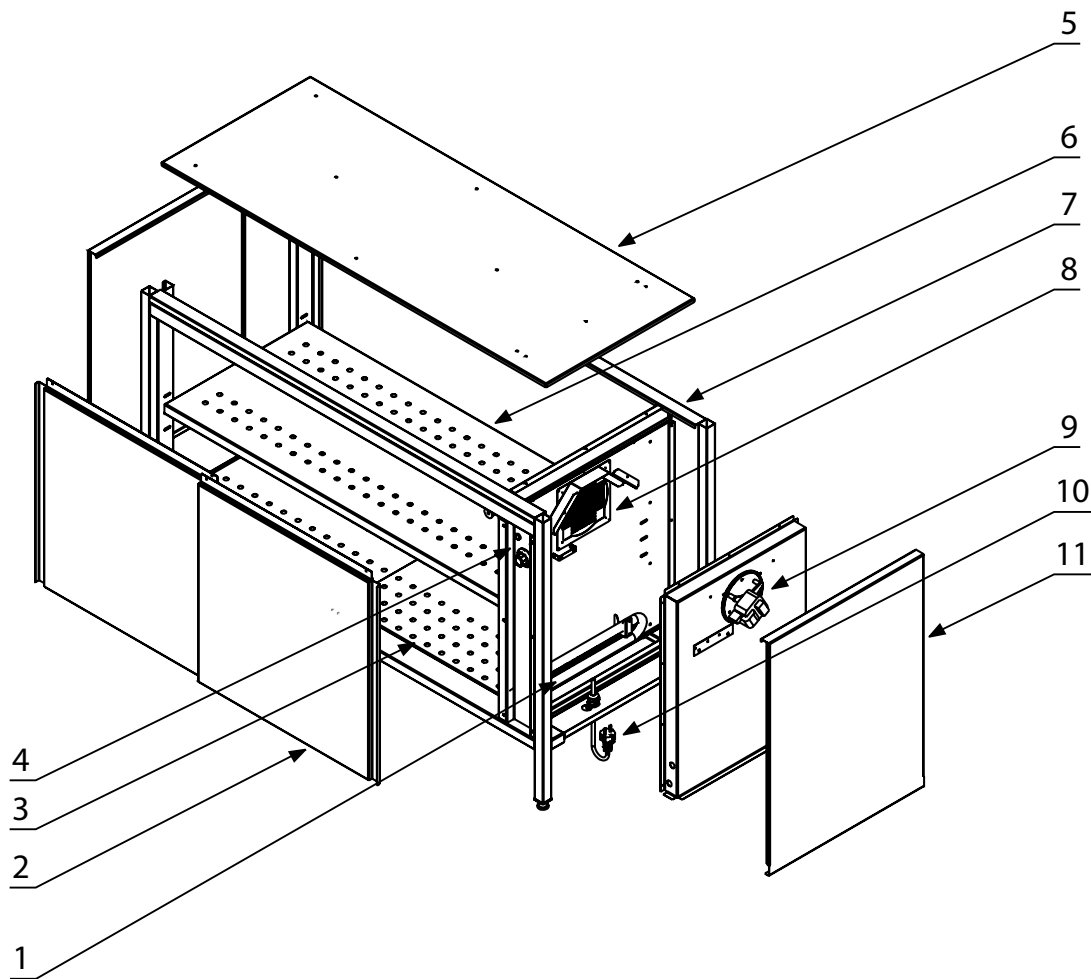
Annex 1

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



Legend:

1. Heater
2. Sliding doors
3. Perforated bottom plate
4. Button 30-90°C with pilot lights and thermostat
5. Ceiling plate
6. Perforated shelf
7. Back plate
8. Grille and fan bracket
9. Fan
10. Cable
11. Side plate