

INSTRUCTION FOR USE AND MAINTENANCE

HEATING QIR LAMP



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. The appliance contains:

- stainless steel
- ferrous metals - aluminium, copper
- glass
- PVC
- methacrylate (PMMA)
- polystyrene (PS)
- ABS
- Moplen
- Nylon
- polyethylene
- lubricating oil
- cooling gas
- polyurethane
- 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 - heat effects



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

2.3.3 Correct use of the appliance



- The appliance is designed for normal use by an adult. It is not designed for rough handling and operation by children! Appliance operators must be thoroughly and demonstrably trained and keep these Instructions for Use at hand.
- The appliance must be operated in accordance with the Instructions for Use. The appliance may only be used for its intended purpose.

- **Do not place the heating appliance next to an appliance that could be damaged due to the generated thermal energy.**
- **Before the appliance is filled with goods, pre-heat it to the selected temperature.**
- **Do not put any food perishable due to high temperature in the heated area.**
- **Keep the heated area clean.**
- **Do not leave the door to the heated area open - this would reduce the appliance's performance and life cycle.**
- **Regularly check the appliance and perform maintenance work as per these Instructions for Use.**

HEATING QIR LAMPS

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 lamps are used as an accessory to keep meals placed on trays and in food containers warm. These lamps must not be used for other purposes without an express approval of or, if applicable, structural changes made by Gastro Production s.r.o. Lamps are usually attached from the bottom of rack structures above a heating plate, steam table, tubs or worktop. Lamps produce a consistent heat source that keep food warm. The source heats the food it is aimed at directly. Lamps work up to the maximum height of 500mm above the heated surface. Heating QIR lamp is equipped with silica glass heater that warms and shines at the same time. When the heating output is reduced, the lighting is also reduced and vice versa.

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. Zemědělská 500, 373 81 Kamenný Újezd	CZ
		
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. The unpackaged appliance is supplied in an assembled state and ready for the rack.

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. The appliance can be also incorporated in a system of appliances, from which it is also powered.

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 main switch to position 1, indicator lamp is on – heaters generate heat.

4.4 Operation of the appliance



- **Keep the heated area clean.**
- **Be careful when handling utensils on the plate. Do not touch the surface of the infralamp, infrared members, halogen lights, they reach high temperatures – burning of the limbs may occur.**
- **There must be free area in front of the vents of the infralamp screen. Do not put combustible materials close to the vents, do not put any objects, materials on the heating infralamp!**
- **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 Silica glass heater

- Check visually whether the heater is not cracked, broken. Replace damaged heaters.

6.2.1.2 Controls

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

6.2.1.3 Grille

- Check visually whether the grille is not cracked, broken. Replace damaged grille. In case of dirt, just wipe with a damp cloth.

6.2.2 Maintenance

6.2.2.1 Daily maintenance

- During maintenance work we comply with the principles set forth in section **6.1 General safety measures**.
- When daily operations are over, switch off the appliance. Remove food from the appliance, wipe the top surface of the screen with a moist cloth and wipe it dry.
- **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 section 6.2.1 Inspections.**
- **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 cover the appliance during operation!
- 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	Defect	Possible method of removal
Heating Infralamp does not heat	Switch is not on	Switch on the switch
Heating Infralamp does not heat	Defective infrared member or switch	Replace the member or switch
Heating Infralamp is not lit up	Switch is not on	Switch on the switch

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.

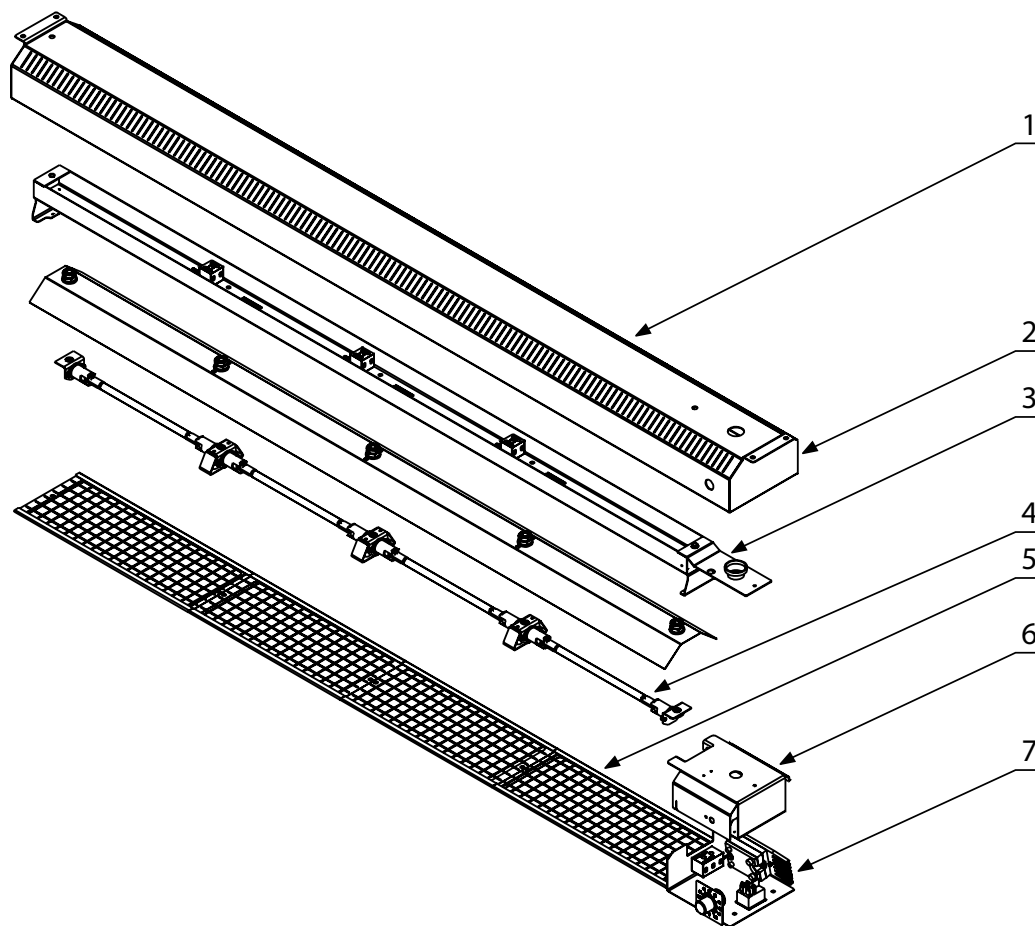
Annex 1

QIR lamp – Wiring diagram

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

Annex 2

QIR lamp – Technical drawing



Legend:

1. Outer cover of the lamp
2. Front cover
3. Lamp cover with bracket and sockets for silica glass heater
4. Silica glass heater
5. Grille
6. Cover of the electrical assembly
7. Potenciometer with label, rocker switch and semiconductor relay