

HOT BANQUET TROLLEY

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HOT BANQUET TROLLEY

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

HOT BANQUET TROLLEY

A1 PRODUCT DESCRIPTION

*The Professional Hot Banquet Trolley, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.BQ1	720x885x1810	111	720x900x1925
EMP.BQ2	1360x885x1810	200	1400x900x1925
EMP.BQ3	720x885x1220	60	720x900x1370
EMP.BQ4	580x770x1650	85	580x760x1760

A2 TECHNICAL INFORMATION

Product Code	Isolation type	Capacity	Power (KW)	Operating Voltage (V)	Cable (mm ²)
EMP.BQ1	40 kg/m ³	11xGN2/1	1,7	220	3x2,5
EMP.BQ2	40 kg/m ³	2x(11xGN2/1)	3,4	220	3x2,5
EMP.BQ3	40 kg/m ³	6xGN2/1	1,7	220	3x2,5
EMP.BQ4	40 kg/m ³	15xGN1/1	1,7	220	3x2,5



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A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

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C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



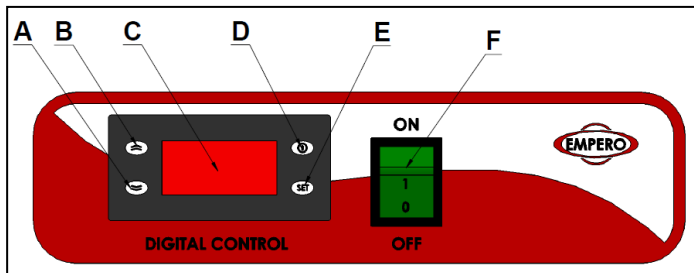
*Get the necessary cautions against electric danger.



*Do not leave the door open while moving the banquet trolley. It may be dangerous to move the door without control. Unplug and leave the plug on the trolley..

D OPERATION

*Control Panel;



A : Down Arrow Button

B : Up Arrow Button

C : Digital Screen

D : Indicator ON/OFF

E : SET Button

F : ON/OFF Button

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***Operating;**

- Before starting any operation, be sure that inside of the appliance is clean and the wheels of the appliance are locked.
- Plug in the appliance.
- Maximum operating temperature of the appliance is 90°. If it is more than 90°, the polyurethane may damage the body.
- If the appliance will be used for baked products, it is suggested to use water central heating system. For this;
 - Add 2,5 litres water to the tank at the bottom of the appliance.
 - Press on/off button.
 - In order to prevent heat lost, keep the lid of the appliance closed as possible as you can.
 - If the water decreases, don't forget to add water.
- If the appliance will be used for slops, it is suggested to use dry type heating system. For this ;
 - For dry type heating drain the water in the pool through the drainage tap that is under the appliance.
 - Press on/off button.
 - Inner temperature will be seen after the lights of the indicator is ON.
 - If you press set button of the digital thermostat, the temperature that was set before will be seen on the screen.
 - Adjust the desired temperature with direction buttons. Press set button again.
 - Inner temperature will be seen on the screen again. It means that the adjusted temperature is saved to the memory.
 - In order to prevent the heat lost, keep the lid of the appliance closed as possible as you can.
 - You can also fill the hot banquet trolley during the heating operation. In this situation the heating time will be extend.
- Unplug the appliance when it is not used and gather the cable on the appliance.

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Be sure that the trolley is cold (less than 40°C) before the cleaning.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean inside and outside of appliance with hot water and then dry.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the wheels, electric connections, fan, control system, door and door lock once in every 6 months.
- Check the door wick in periodic time and set. Change the wicks that can not be used.

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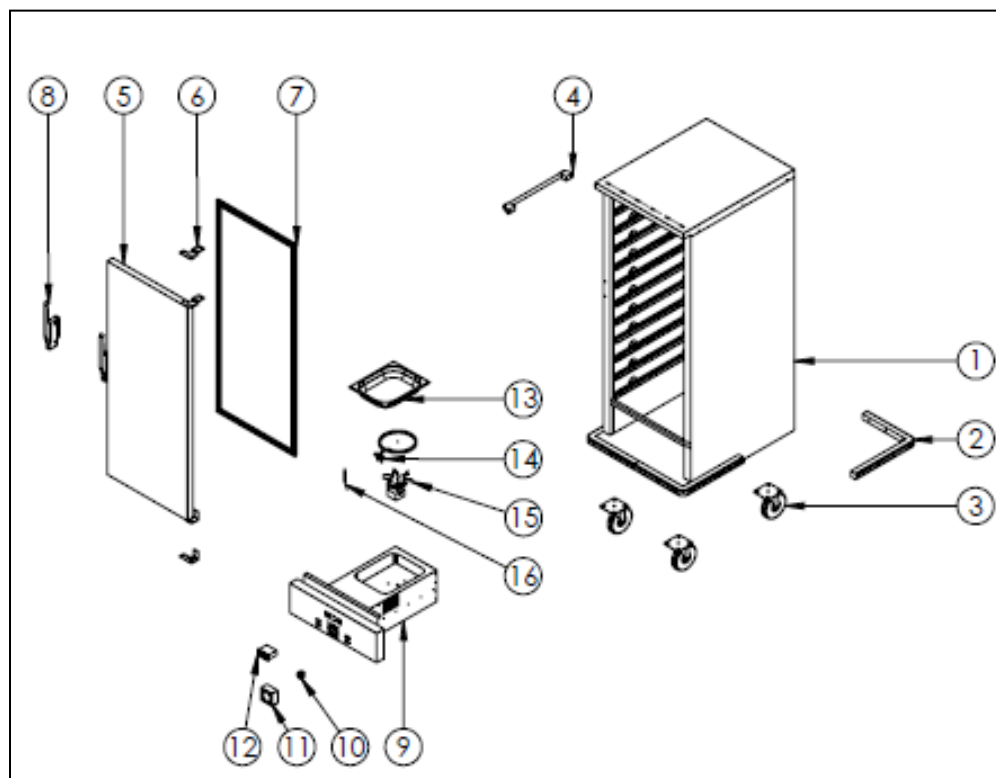
F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none"> 1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage.
THE APPLIANCE DOESN'T HEAT	<ol style="list-style-type: none"> 1. Check the heater resistance and thermocouple. 2. Fan may have error. In this situation inform the service. 3. If the door has error, or door wick is broken, the appliance doesn't heat.
THE APPLIANCE STOPPED	<ol style="list-style-type: none"> 1. The appliance can stop due to low voltage. In this situation check the voltage. 2. If there is any load on banquet trolley, the appliance may stop.
THE BRAKES CAN NOT BE APPLIED	<ol style="list-style-type: none"> 1. Brakes and Wheels may have error. In this situation inform the service.
DOOR IS NOT CLOSED	<ol style="list-style-type: none"> 1. The banquet trolley may be overloaded 2. Door lock may have error.

- If heating is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

G SPARE PART LIST-EXPLODING DRAWING



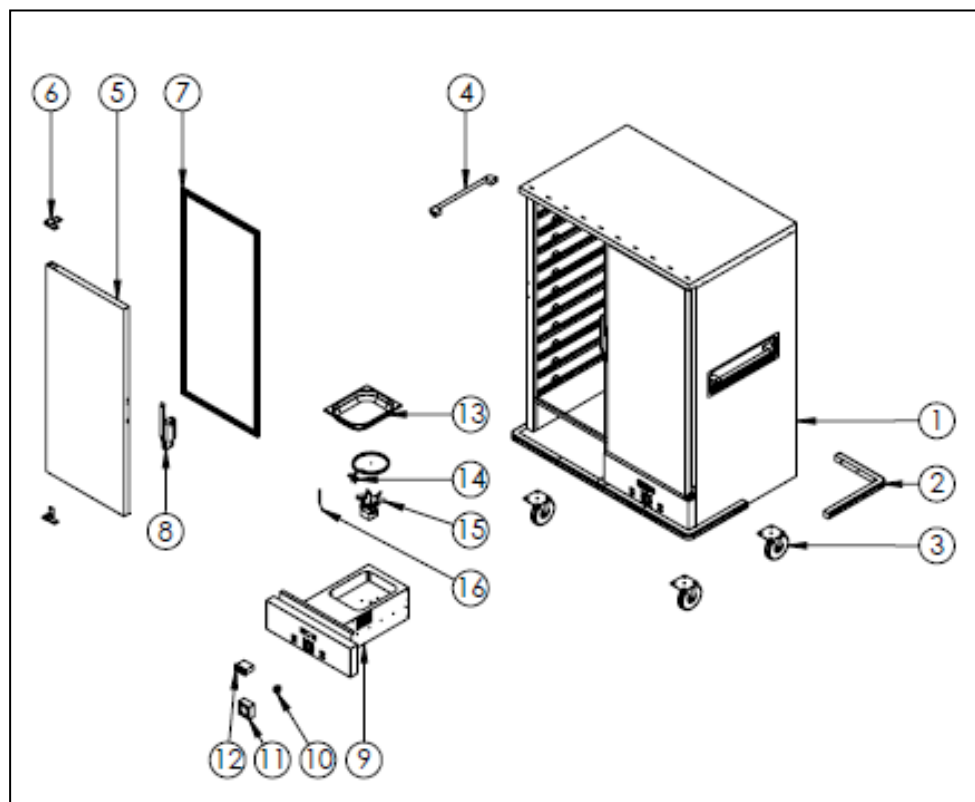
EMP.BQ1

HOT BANQUET TROLLEY

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE:EMP.BQ1		
NO	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.EMP.BQ1.001
2	BUFFER	Y.EMP.BQ1.002
3	WHEEL	Y.EMP.BQ1.003
4	HANDLE	Y.EMP.BQ1.004
5	LID	Y.EMP.BQ1.005
6	HINGE	Y.EMP.BQ1.006
7	GASKET	Y.EMP.BQ1.007
8	LID HANDLE	Y.EMP.BQ1.008
9	DRAWER	Y.EMP.BQ1.009
10	SWITCH (ON/OFF)	Y.EMP.BQ1.010
11	FAN	Y.EMP.BQ1.011
12	DIGITAL THERMOSTAT	Y.EMP.BQ1.012
13	VESSEL (1/2-65)	Y.EMP.BQ1.013
14	RESISTANCE	Y.EMP.BQ1.014
15	FAN	Y.EMP.BQ1.015
16	NTC-PROBE	Y.EMP.BQ1.016

G SPARE PART LIST-EXPLODING DRAWING



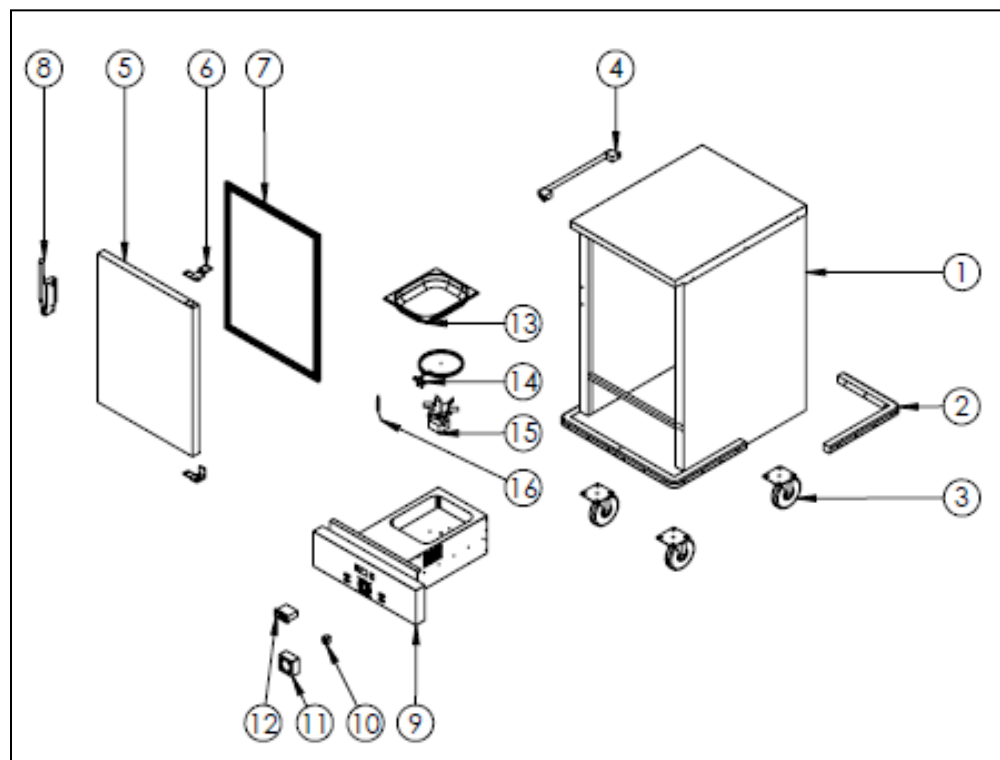
EMP.BQ2

HOT BANQUET TROLLEY

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE:EMP.BQ2		
NO	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.EMP.BQ2.001
2	BUFFER	Y.EMP.BQ2.002
3	WHEEL	Y.EMP.BQ2.003
4	HANDLE	Y.EMP.BQ2.004
5	LID	Y.EMP.BQ2.005
6	HINGE	Y.EMP.BQ2.006
7	GASKET	Y.EMP.BQ2.007
8	LID HANDLE	Y.EMP.BQ2.008
9	DRAWER	Y.EMP.BQ2.009
10	SWITCH (ON/OFF)	Y.EMP.BQ2.010
11	FAN	Y.EMP.BQ2.011
12	DIGITAL THERMOSTAT	Y.EMP.BQ2.012
13	VESSEL (1/2-65)	Y.EMP.BQ2.013
14	RESISTANCE	Y.EMP.BQ2.014
15	FAN	Y.EMP.BQ2.015
16	NTC-PROBE	Y.EMP.BQ2.016

G SPARE PART LIST-EXPLODING DRAWING



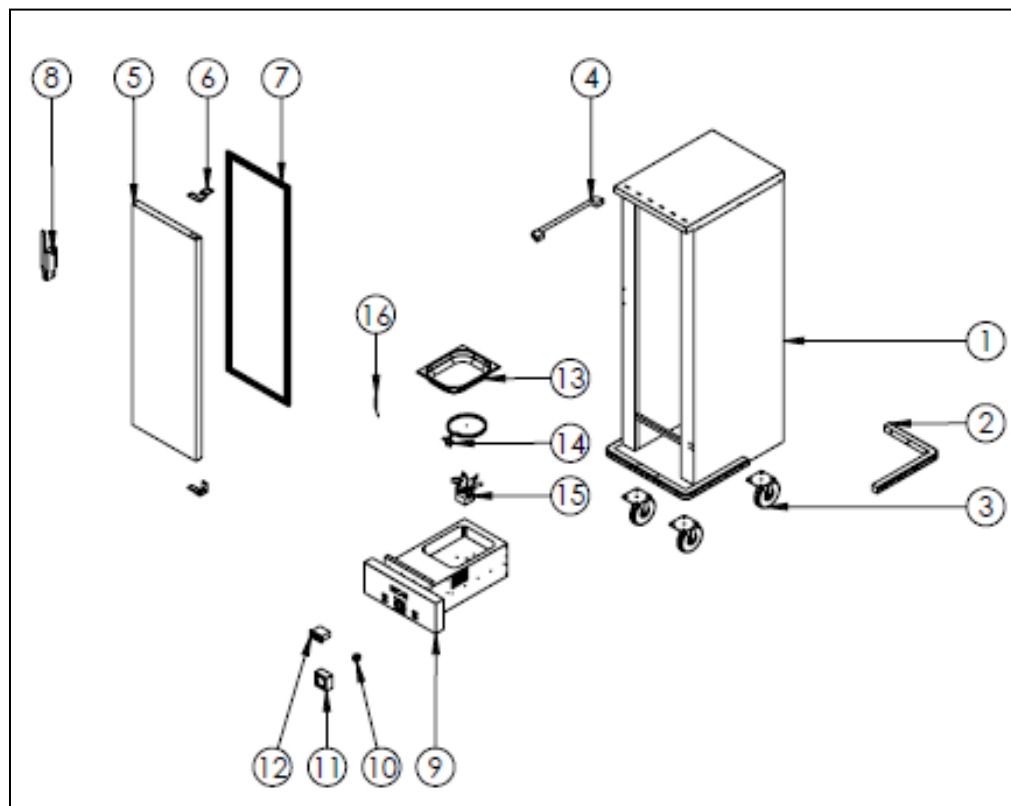
EMP.BQ3

HOT BANQUET TROLLEY

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE:EMP.BQ3		
NO	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.EMP.BQ3.001
2	BUFFER	Y.EMP.BQ3.002
3	WHEEL	Y.EMP.BQ3.003
4	HANDLE	Y.EMP.BQ3.004
5	LID	Y.EMP.BQ3.005
6	HINGE	Y.EMP.BQ3.006
7	GASKET	Y.EMP.BQ3.007
8	LID HANDLE	Y.EMP.BQ3.008
9	DRAWER	Y.EMP.BQ3.009
10	SWITCH (ON/OFF)	Y.EMP.BQ3.010
11	FAN	Y.EMP.BQ3.011
12	DIGITAL THERMOSTAT	Y.EMP.BQ3.012
13	VESSEL (1/2-65)	Y.EMP.BQ3.013
14	RESISTANCE	Y.EMP.BQ3.014
15	FAN	Y.EMP.BQ3.015
16	NTC-PROBE	Y.EMP.BQ3.016

G SPARE PART LIST-EXPLODING DRAWING



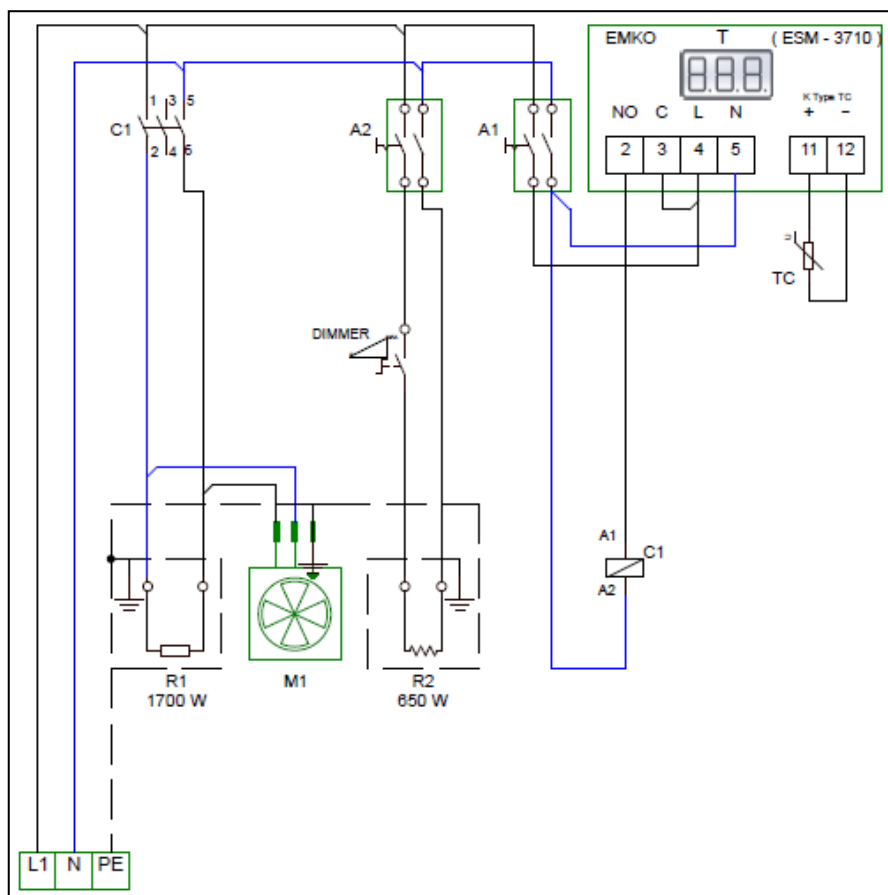
EMP.BQ4

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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE:EMP.BQ4		
NO	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	Y.EMP.BQ4.001
2	BUFFER	Y.EMP.BQ4.002
3	WHEEL	Y.EMP.BQ4.003
4	HANDLE	Y.EMP.BQ4.004
5	LID	Y.EMP.BQ4.005
6	HINGE	Y.EMP.BQ4.006
7	GASKET	Y.EMP.BQ4.007
8	LID HANDLE	Y.EMP.BQ4.008
9	DRAWER	Y.EMP.BQ4.009
10	SWITCH (ON/OFF)	Y.EMP.BQ4.010
11	FAN	Y.EMP.BQ4.011
12	DIGITAL THERMOSTAT	Y.EMP.BQ4.012
13	VESSEL (1/2-65)	Y.EMP.BQ4.013
14	RESISTANCE	Y.EMP.BQ4.014
15	FAN	Y.EMP.BQ4.015
16	NTC-PROBE	Y.EMP.BQ4.016

H ELECTRIC CIRCUIT SCHEMA



T	A1	A2	R1	R2	M1	TC
Digital indicator ESM 3710	Large lighted (0-1) Digital Indicator Feeding Switch	Large lighted lower resistance switch	Inner temperature resistance 1700 W	Lower Vaporing resistance 650 W	Air circulation fan	Probe K type