

HOT BANQUET TROLLEY

CONTENTS

A	GENERAL INFORMATION	Page 2
A1	PRODUCT DESCRIPTION	Page 3
A2	TECHNICAL INFORMATION	Page 3
A3	TRANSPORTATION	Page 4
A4	UNPACKING	Page 4
B	INSTALLATION	Page 4
C	SAFETY INSTRUCTIONS	Page 5
D	OPERATION	Page 6
E	CLEANING & MAINTENANCE	Page 8
F	TROUBLESHOOTING	Page 9
G	SPARE PART LIST- EXPLODING DRAWING	Page 10
H	ELECTRIC CIRCUIT SCHEMA	Page 12



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	700x855x1750	111	750x970x1900

A2 TECHNICAL INFORMATION

Product Code	Isolation type	Capacity	Power (KW)	Operating Voltage (V)	Cable (mm ²)
EMP.BQ1	40 kg/m ³	(11xGN2/1)	2,1	220	3x2,5

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.

HOT BANQUET TROLLEY

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.



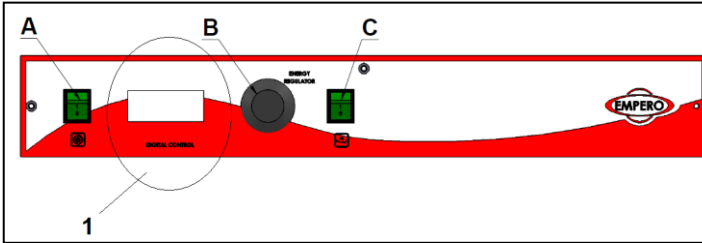
*All the damages because of not having earthing connection will not be on warranty.



*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..

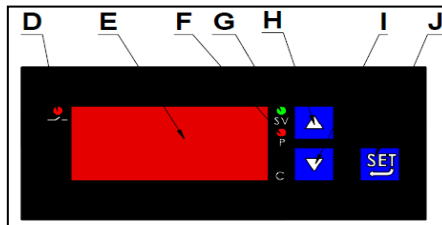
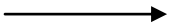
D OPERATION

*Control Panel;



- A : Fan ON/OFF
- B : Temperature Setting
- C : Temperature ON/OFF
- D : Motor Stop Lamp
- E : Digital Screen
- F : Program Indicator
- G : Time Setting Indicator
- H : Up Arrow Button
- I : Down Arrow Button
- J : Menu Button

1 DETAIL



HOT BANQUET TROLLEY

D OPERATION

***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 50°. If it is more than 50°, 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 1,5 litres water to the tank at the bottom of the appliance.
 - Switch to (I) position.
 - Adjust the heat with dimmer.
 - 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 stews, 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.
 - Switch to (I) position.
 - 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.

HOT BANQUET TROLLEY

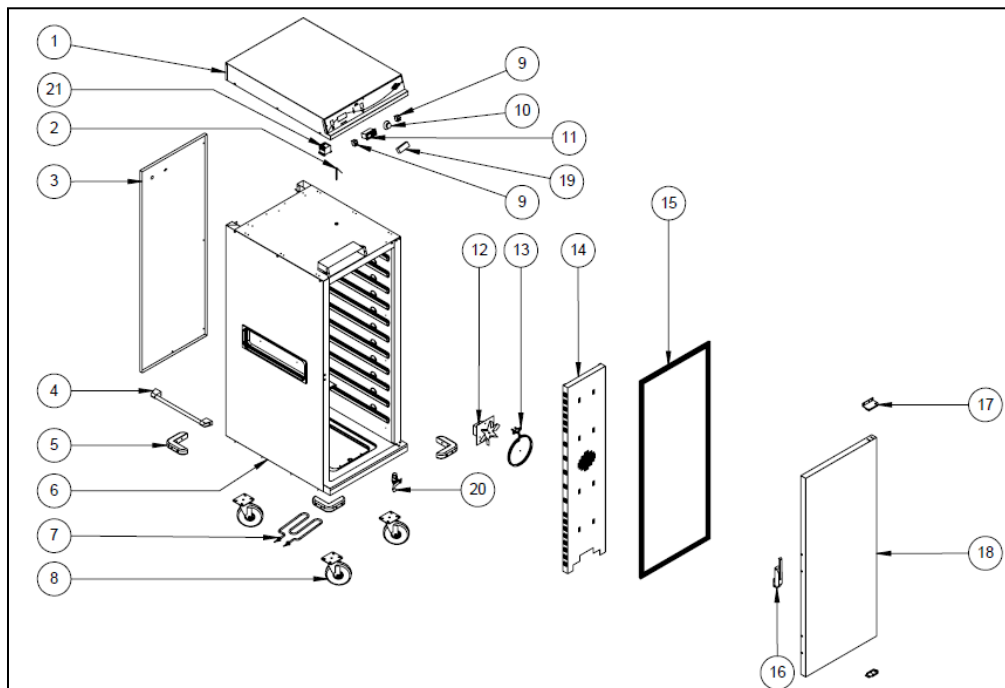
F TROUBLESHOOTING

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

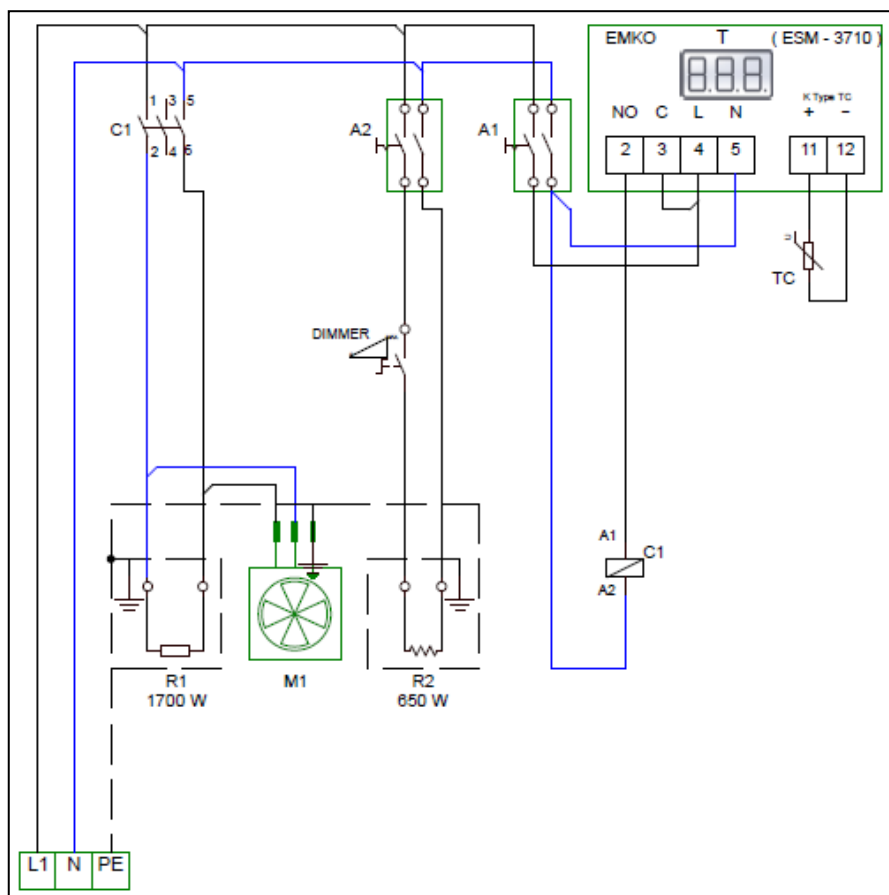


HOT BANQUET TROLLEY

G SPARE PART LIST-EXPLODING DRAWING

ÜRÜN KODU:EMP.BQ1		
NO	ÜRÜN ADI	Ü.KODU
1	TOP LID	Y.EMP.BQ1.001
2	THERMO PART	Y.EMP.BQ1.002
3	BACK LID	Y.EMP.BQ1.003
4	HANDLE	Y.EMP.BQ1.004
5	BUFFER	Y.EMP.BQ1.005
6	BASE FRAME	Y.EMP.BQ1.006
7	PIPE RESISTANCE	Y.EMP.BQ1.007
8	WHEEL	Y.EMP.BQ1.008
9	SWITCH (ON-OFF)	Y.EMP.BQ1.009
10	THERMOSTAT	Y.EMP.BQ1.010
11	THERMOSTAT DIGITAL	Y.EMP.BQ1.011
12	FAN	Y.EMP.BQ1.012
13	RESISTANCE	Y.EMP.BQ1.013
14	SHUTTER SHEET METAL	Y.EMP.BQ1.014
15	GASKET	Y.EMP.BQ1.015
16	LOCK	Y.EMP.BQ1.016
17	HINGE	Y.EMP.BQ1.017
18	LID	Y.EMP.BQ1.018
19	DIGITAL SAFETY LID	Y.EMP.BQ1.019
20	OUTLET VALVE	Y.EMP.BQ1.020
21	CONTACTOR LC1K 0910 M7	Y.EMP.BQ1.021

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