

Operating Manual

VIENNA Select - Hot Display



Operating and Maintenance instructions

Please read this manual carefully before you start to operate your heated display case. Following these instructions helps you to ensure having a fully functional unit at all times.



Warranty claims can only be forwarded if all instructions are strictly followed!

Operation and maintenance

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OPERATING AND MAINTENANCE

1. Introduction

1.1. Welcome

With the purchase of this new heated display case you have decided on a product that combines the highest technical demands with practical service comfort. We recommend that you read these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With the proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

We wish you successful business and much pleasure with this appliance.

1.2. Fundamental Safety Notes



The installation and any technical modifications are only to be carried out by specialists! This is especially valid for any electrical installation and mechanical work.

Any changes are to be authorized by the manufacturer!





- **Those covers bearing a warning may only be opened by specialists!**
- The bottom and back panels are not to be cleaned by water jet.
- Protective covers and devices may not be removed due to risk of injury!
- The control system may only be opened by an expert.
- Due to risk of injury, sharp objects are not to be stored loosely in the heated unit.
- Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- Components and operating equipment may only be replaced by original parts.

1.3. Warranty and Liabilities

Fundamentally, our "General terms of sale and delivery" are valid. These are known to the operator upon the signing of the contract at the latest. Claims of warranty and liability for damage to persons and property are not possible, if they result from one or several of the following causes:

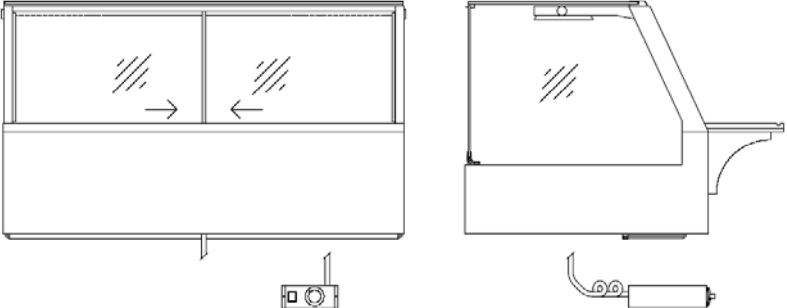
- Improper use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.
- Disregard of the instructions in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Extreme environmental concern, fire, explosions etc.

1.4. Symbols and Notes

	<p>This symbol points to important instructions for the proper use of the unit. <i>Not paying attention to these instructions can lead to disturbances at the unit or in the environment!</i></p>
	<p>This symbol means a possible or directly threatening danger to the life and health of persons and/or a possibly dangerous situation. <i>Ignoring these instructions may result in dire consequences for your health and/or can lead to property damages!</i></p>
	<p>Danger of surfaces with a high temperature <i>The top of the shelves, the glass and s/s columns at the back of the unit may be hot</i></p>
	<p>This symbol points to operation tips and especially useful information. <i>Helps you to use all functions on your unit optimally.</i></p>

1.5. Validity

These operating instructions are valid for the models:

	<p style="text-align: center;">SNACK-Line VIENNA "Select" heated</p> <p style="text-align: center;">Customer side: closed Operation side: sliding doors</p>
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2. Purpose of use

The heated display case has been specially developed for mounting in food and dispensing counters. They are suitable for keeping temperature and presentation of foodstuffs at temperatures ranging from 150°F to 185°F.

These heated units are not suitable for cooking food. Any products to be presented have to be heated to the temperature required before being placed in the unit.



Do not fill with cold foods and do not overfill! Before the display cases are filled, please wait until the desired temperature has been reached.

3. Proper use the unit

The drop-in heated display cases conform to current state-of-the-art technology, are constructed in accordance with the recognized safety regulations and are reliable.

The appliance may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and conscious of risks with regard to the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer/supplier is not liable for any damages resulting from such actions. The user bears the entire risk.

Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations. After cleaning the appliance is to be checked for any loose connections, shears and damages. Any defects found should be repaired. The appliance is not to be used for non-operating purposes. Any changes to the appliance are to be made solely by the manufacturer!

4. Improper use of the unit

4.1 Obligation of the Manager

The Manager is obliged to only let persons work with the unit who:

- are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regularly.

4.2. Obligation of the Personnel

All individuals who are authorized to work with the unit are obliged to:

- pay attention to the fundamental regulations of work safety and accident avoiding,
- read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

4.3. Possible Risks

Hot cabinets are built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that physical danger occurs for the user and/or third parties. The unit is to be used only:

- for the due use.
- in safety related flawless condition.

Disturbances which can be a threat to safety are to be eliminated immediately.

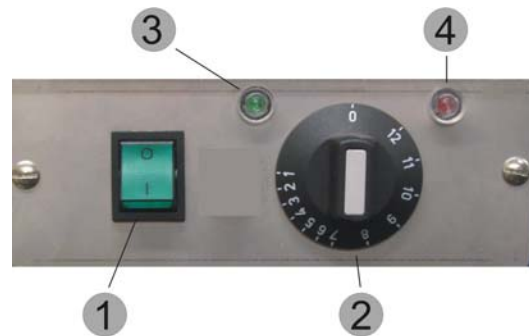
5. Fundamental operating notes

5.1. Switching on the appliance

The temperature control of the Hot Display is switched on and controlled by a cycling thermostat (2), with a black coloured control dial.

Operation mode is indicated by the green LED (3) after the control thermostat is turned on.

The red LED (4) is lighting until the desired temperature is achieved.



5.2. Setting the temperature

The interior temperature is regulated by a thermostat, desired temperature can be set by turning the black coloured control dial.

After adjusting the temperature setting, it takes some time before the desired temperature has been reached. Please check the interior temperature an hour afterwards with an exact thermometer and adjust the thermostat if needed.

The interior temperature is regulated by a thermostat. This is located on the right hand side of the electronics box and is easily accessible.

The desired temperature can be set from 1 up to 12 (100%), increasing temperature by turning the dial clockwise



The desired value can only be set within a certain range in order to prevent any operating errors.

5.3. Lighting

Lighting of the heated display case is connected to the electronics box and is then switched on and off by pressing the green switch (1) left of the temperature control unit. The case is illuminated by special fluorescent lighting fixtures.

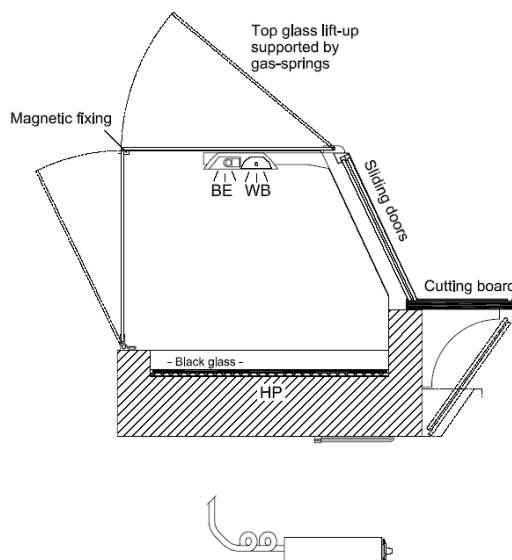
Caution: Use only original fluorescent lamps supplied from the manufacturer. These lamps are heat resistant and coated to prevent splintering.

6. Functional description

Infrared heaters on each shelf for even heating, guarantees the required core temperature. The infrared heat reaches the core of the goods, heating the inside, so you don't burn the surface of the product and don't dry them.

The base and the shelves are made of reinforced black glass with heated plate on the bottom and stainless steel frame around. These heating plates are regulated together with the infrared heaters above.

To optimize the product presentation, the display case is equipped with effective fluorescent lighting, to give an appetizing appearance of the goods.



The maximum displaying time depends on the kind of product and the products starting temperature. It might be limited by national or local regulations. Never equip the cabinet with cold or deep frozen products.



Don't fill up to many products and leave a distance to the heating elements above. Otherwise the goods can get dry or burn.

7. Technical Data

Electrical power requirement

All heated units are delivered with power cord and plug. The metal construction requires the use of a power cord and connection with safety grounding at all times.

Model	Power consumption	Plug	electrical connection	Circuit breaker
HOT 2	max. 868 Watt – 3,8 amps	NEMA 6-20P	208-240V / 1PH / 60Hz	20 A
HOT 3	max. 1,736 Watt – 7,6 amps	NEMA 6-20P	208-240V / 1PH / 60Hz	20 A

Please read the electrical and technical data of your unit from the nameplate.

8. Cleaning and care

Following is some advice on maintenance, care, trouble shooting and service for your heated display cases. The interior and the outside of the unit have to be cleaned every day in accordance with hygiene regulations. Only then can you guarantee optimal presentation of the goods.



CAUTION:

Before you start to clean and care the unit switch off the Power and disconnect it from the mains!



For cleaning purposes the unit must be turned off. Therefore, the best time for cleaning is at the end of your working day. Wait until the unit is cooled down – Danger for burning!

8.1. General Recommendations

- The unit has to be cleaned daily.
- Wear acid-proof gloves while cleaning the parts to prevent skin irritations.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- It is absolutely necessary to bear in mind some fundamental things to keep this stainless steel unit working and to maintain its long life:
 - always keep the stainless steel surface clean.
 - make certain there is always enough fresh air on the surface.
 - never let the surface come into contact with rusty material.

8.2. Detergents



Use the following detergents!

- Lukewarm soap water
Use lukewarm soap water for all surfaces that are in direct contact with the goods.
- Glass-cleaner
Removes grease from glass-surfaces. You can lift the glass panels for easy cleaning of the glass and the surfaces underneath.
- Stainless-steel-cleaner
The stainless steel surfaces should be cleaned with a stainless-steel-cleaner only.
- Lamps
The lamps are to be cleaned with soft paper or cloth only.
- Drawers, GN pans
Easily removable without tools for separate cleaning.
Use brushes with plastic or natural bristles for cleaning.



Avoid the following detergents!

- Do not use acid, bleaching or chlorine cleaners.
- Never use high-pressure, water or steam jet cleaning machines.
- Do not use inflammable detergents.
- **Never** use sharp-edged or metallic tools like steel-wool or scrubbing cleanser for cleaning.



CAUTION:

After all cleaning has been completed the heated display case has to be returned to its original state in order to guarantee efficient operation!

In addition to daily cleaning of the display case, it is required that service and maintenance are carried out at regular intervals by qualified specialists.

(see Chapter 11 MAINTENANCE)

9. Trouble shooting

If your heated unit does not work satisfactorily we would like to provide a functional checklist. Only after checking these points you should contact your customer service.

Checklist for your Heated Display:

- Is the unit wired properly and connected to the mains?
- Does the wall socket provide the required current / voltage (see the nameplate for details)?
- Does the circuit breaker work properly?
- Do all heating elements of the unit work properly?
- Are there perhaps cold or frozen foods in the cabinet?
- Is the thermostat adjusted properly?
- Do all lamps work properly?
- Check lamps and dimmer for the lighting!

Should the options listed not be the cause of the error, please contact customer service.

IMPORTANT:



The manufacturer is not liable for loss of goods, even if the appliance is still covered by warranty.

Therefore it's recommended to check the temperature periodically.

10. Dangers

Electrical Energy



Switch the appliance off immediately upon interruptions in the electrical power supply!

Any work carried out on the electrical units or utilities may only be carried out in accordance with electrical regulations by an electrician-specialist or by those being instructed and supervised by an electrician specialist.

Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected and volt-free.

In relation to the danger of short circuits the unit must not be cleaned using a water hose.

Heat Energy



When in use not only the inside is heated but also the outside of the display case can be hot to touch.

11. Maintenance

In order to guarantee efficient operation of the heated display case along with optimum presentation of the goods, the entire technological equipment has to be checked and maintained regularly.

Service and maintenance, troubleshooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating personal is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is performed; the main switch is to be guarded against unintended reclosing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

The following should be done

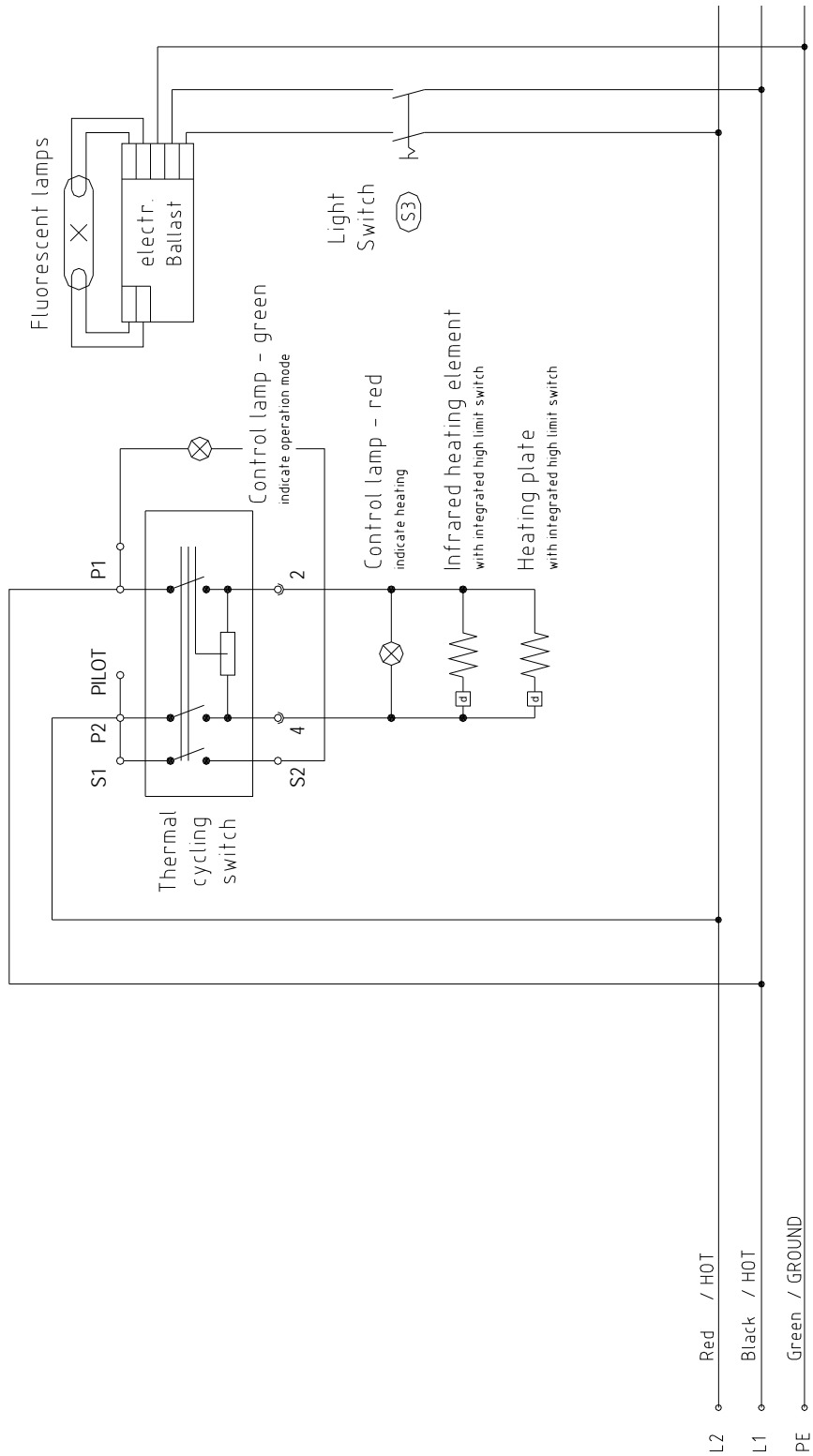
- complete cleaning of the entire heated display case
- checking the infrared heaters for functionality
- checking the fluorescent lamps and the on/off switch
- checking the thermostat setting
- checking the temperature of the unit
- checking the mechanical functions (glass, doors, hinges ..)
- making a security check of the unit

12. Wiring diagram

Wiring Diagram for Heated Displays

Power consumption: up to 1,736 Watt

Power Supply: 208-240 V / 1/N / 60 Hz





DECLARATION of CONFORMITY

Confirming the EC directives 73/23/EEC and 89/336/EEC

Company

Ausseer Kälte und Edelstahltechnik GmbH

A-8984 Kainisch, Pichl 66

We herewith declare under our sole responsibility that the AKE product:

HEATED DISPLAY CASE

types designated as: **SnackLine** series

VIENNA Hot Display series

HOT 2

VSHD2-20-R-XX

HOT 3

VSHD3-20-R-XX

which is covered by this declaration, meets all safety provision of the EC directives **73/23/EEC** amended by 93/68/EEC (Low-voltage directive) and **89/336/EEC** amended by 92/31/ECC (Electromagnetic compatibility EMC directive). These directives represent legal binding laws of the European Union for electrical equipments.

To meet all safety and sanitation EC directives we fully comply with all applicable requirements of the following international and national standards:

HD 277 S1

DIN VDE 32733, issue. 01.89

Druckbeh. V/05.89

HD 280 S1

DIN VDE 0530

EN 60335-1

EN 60730-2

EN 50081-1: EN 55022

EN 50082-1: IEC 1000-4-2-LEVEL IV,

IEC 1000-4-3-5 V/m, IEC 1000-4-4-LEVEL IV

DIN IEC 255 part 1-00

DIN VDE 0435 part 201/05.83

DIN IEC 255 part 0-20

DIN VDE 0630/04.86

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