

# *User Manual*

## *Designline Hot Cupboards*

**Catering Equipment Design  
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# Operation

## A. Switching On

Switch on mains power to the Hot Cupboard and turn the unit on using the red rocker switch on the control panel. The switch will illuminate when in the on ( 1 ) position.

## B. Heat Control

The Design Line Hot Cupboard is fitted with a CE approved capillary thermostat with an operating range of 30° C to 110° C. Set the thermostat dial to your required setting.

Food service guidelines should be observed when choosing the temperature.

Allow the unit to pre-heat for approximately half an hour prior to use, the amber neon indicator will cycle on and off when operating temperature is reached.

Once the correct temperature is reached the Hot Cupboard may be loaded with food. Ensure that the food is at, or over the serving temperature when placed in the Hot Cupboard.

## C. Digital Temperature Display Option

Some models are supplied fitted with a digital thermostatic temperature display. This thermostat display is pre-set at the factory. ( Temperature range is 10° C to 100° C with a 5° differential )

For approximately three seconds after switching on, the display will show flashing blank characters then change to show the current status of the unit. The unit is now ready to use.

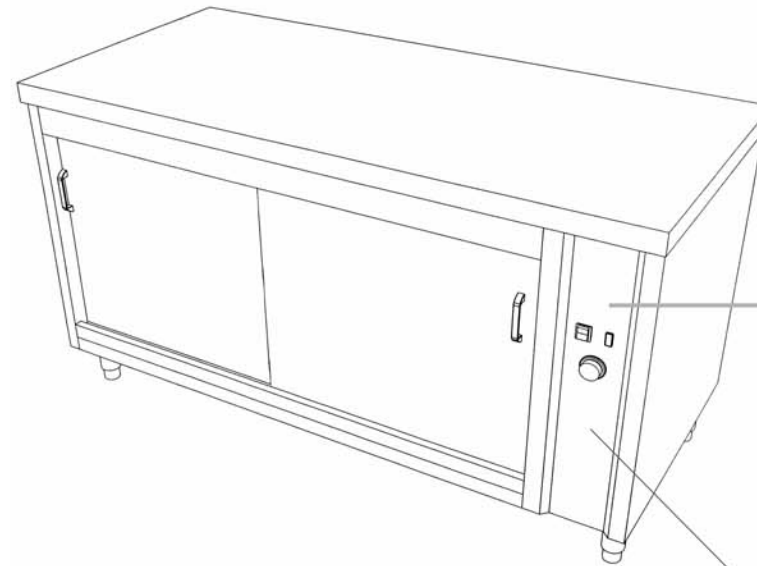
The Hot Cupboard is supplied with the Digital Thermostat preset to operate at 75° C

## Digital Temperature Display Adjustment

Press and hold in the temperature set key on the thermostat. The thermostat will now display the preset temperature of the Hot Cupboard.

To alter the temperature, hold in the temperature set key and alter the temperature setting up or down using the arrow keys. When the required temperature is set, release the keys. The thermostat will now return to displaying the current status, but will now begin to heat or cool down according to your settings.

Once the new setting has been reached the thermostat will cycle on and off to maintain it. The display will fluctuate up and down a few degrees from the set point, this is normal.



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Mains Power (A) + Heat Control (B)



Temperature Display (C)

### Heated Gantry Option Rotary Controls

**D.** If the unit is fitted with **single shelf overhead heated gantry lights**, these can be adjusted with the rotary dimmer control on the front panel.

**E.** If the unit is fitted with **twin shelf overhead heated gantry lights**, these can be adjusted with the rotary dimmer controls on the front panel.

Turning the control slowly clockwise will turn the lights on, starting from a very low point and gradually increasing to maximum brightness when the control is turned fully clockwise. Do not over turn past the maximum setting.

When the control is turned fully counter-clockwise the lights are switched off.

Please note **the lights must be turned off** when the mains power to the Hot Cupboard is turned off or restored.

Failure to observe this could lead to premature failure of the lamps and/or the dimmer control.

In normal usage the dimmer should be set to approximately  $\frac{3}{4}$  although this will vary according to the type of product being kept warm.

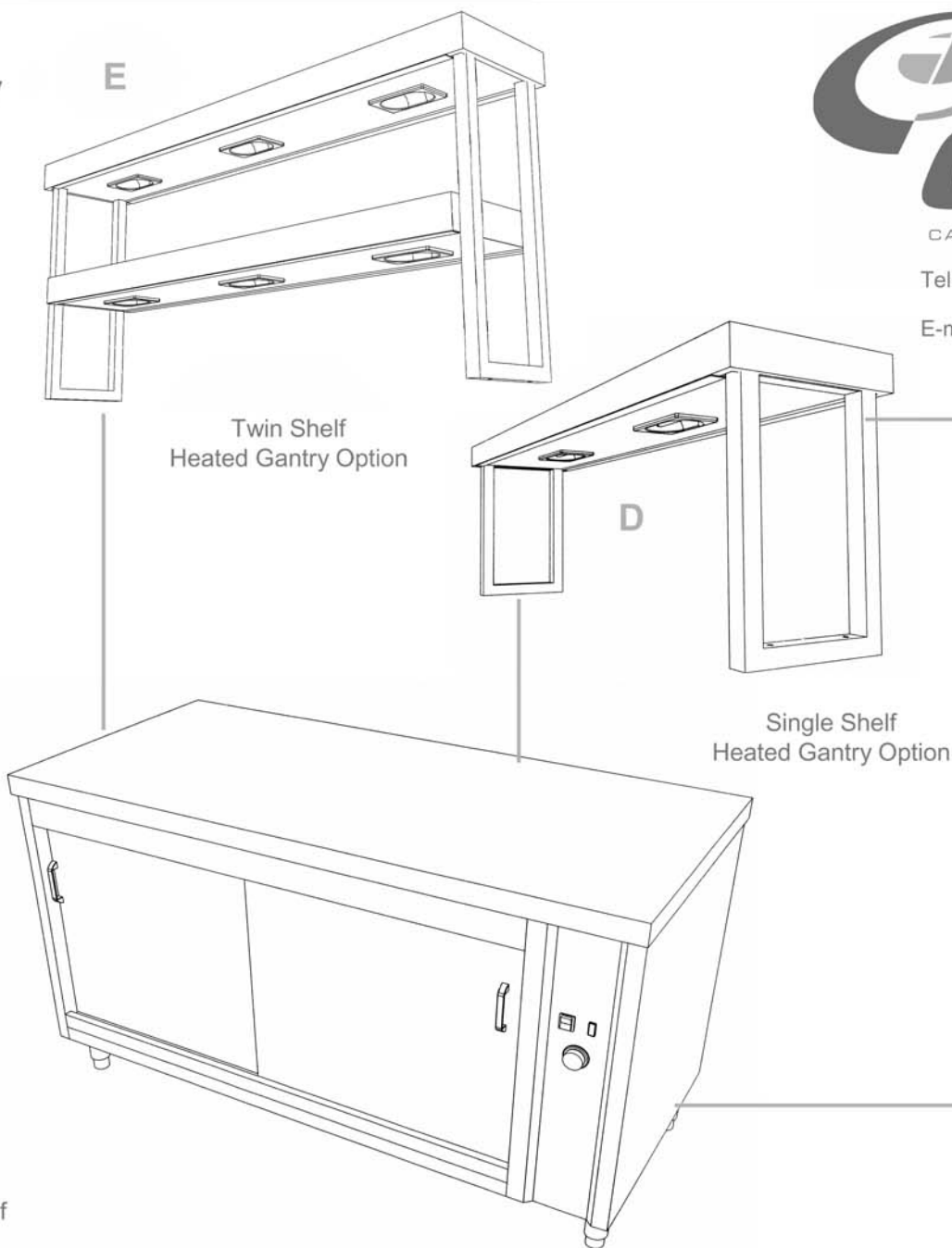
To prevent shelf distortion, turn the lights down or off when not in use for prolonged periods & ensure the shelf below the lights is covered with plates or produce.

**Do not touch the lamps** under any circumstance even when they are turned off.

Please note the lamps achieve their operating temperature very quickly and are extremely hot.

Serious burns can result from touching the lamps when they are on. Likewise never remove plates or food produce by hand if they have been under the lights for long periods.

Oils present in the skin can cause lamp failure if the bulbs are touched with bare skin, even if the unit is off.



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Single Heated Gantry Rotary Control



Twin Heated Gantry Rotary Controls

#### Shelves And Shelving

Design Line Hot Cupboards are furnished with adjustable shelves. To alter the height of the shelf/ shelves the following procedure must be used.

**F.** First remove the doors from your hot cupboard by lifting the door retaining bar at one end and removing. This will allow the doors to swing out towards you.

**G.** Take hold of the right hand door & pull it towards you so the bottom of the door swings forward. As you do this lift the door and gently disengage it from the runner above.

Repeat this procedure with the left hand door and access is then available to the shelf and shelf support system.

**H.** Lift the mid shelf up & out of the hot cupboard chamber, assistance may be required on the 1500 & 1800 models. Remove the horizontal mid shelf support bars front and rear.

**I.** Re-position the support bar clips at the required height and re-fit shelf. Re-assembly is a reversal of the above – left hand door must be re-hung on rear track, right hand door on front.

**NOTE** Doors will not function correctly if this is not observed. Check the doors run smoothly before replacing the door retaining bar.

#### Achieving Best Performance

Do not use Hot Cupboards for reheating or cooking purposes. The hot cupboard is designed to keep or hold pre-cooked food for short periods.

**J.** Ensure the Hot Cupboard base shelf element cover is in place. Ensure the slots are not all covered entirely. This will allow cabinet air to circulate & assist with even heating.

Do not cover the base shelf with tin foil as this causes poor performance & premature failure of the heating elements beneath.

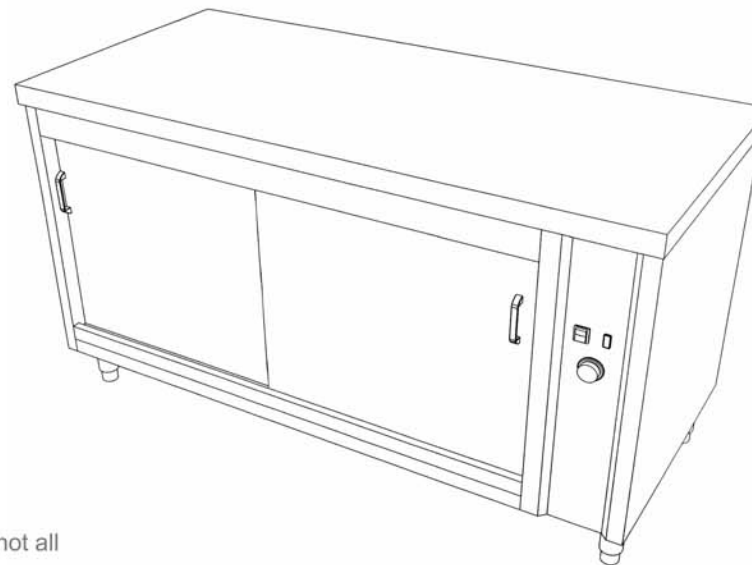
Keep cupboard doors closed as much as possible to retain heat. This is particularly important if your model is a pass-through type Hot Cupboard with sliding doors fitted on each side.

The area underneath the Hot Cupboard must not be blocked & the legs/ castors must never be removed. This area must be kept clear to allow air to enter the cupboard and assist in warm air circulation inside.

Turn the appliance to a lower setting when not in use for long periods to maximise its working life, conserve energy and be more cost effective.



Removing Door Retaining Bar



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Door Swings Forward For Removal



Lift Mid-Shelf Up & Out



Base Shelf Element Cover



Repositioning Shelf Support Bars



### Cleaning

**K.** Before commencing any cleaning or maintenance operation the hot cupboard must be isolated from the mains supply by either removing the supply plug from its socket or switching off at the local isolator.

**NB: Switching off using the power switch on the control panel does not fully isolate the unit.**

Never hose down, wash, submerge or rinse any electrical parts on your hot cupboard, this can cause irreparable damage or an electrical hazard.

Always ensure the hot cupboard is kept clean and free from debris and food deposits. This will help to maintain the finish of the unit and promote easier cleaning.

Use only a damp cloth with a mild detergent to clean your unit. Do not use abrasive scouring agents, scrapers, wire brushes or wire wool type (i.e. Scotchbrite or Brillo pad ) cleaners as these will scratch the surface and leave deposits on the stainless steel that will rust.

For more stubborn stains a proprietary, non abrasive cream cleaner may be used.

Never use bleach or any other aggressive chemical acid or alkaline on the stainless steel surfaces of the unit.

If an overhead heated gantry is fitted above, the quartz gantry lights should be carefully cleaned when cold once a week using methylated spirits on a pad of tissue. Lights should never come into contact with the fingers.

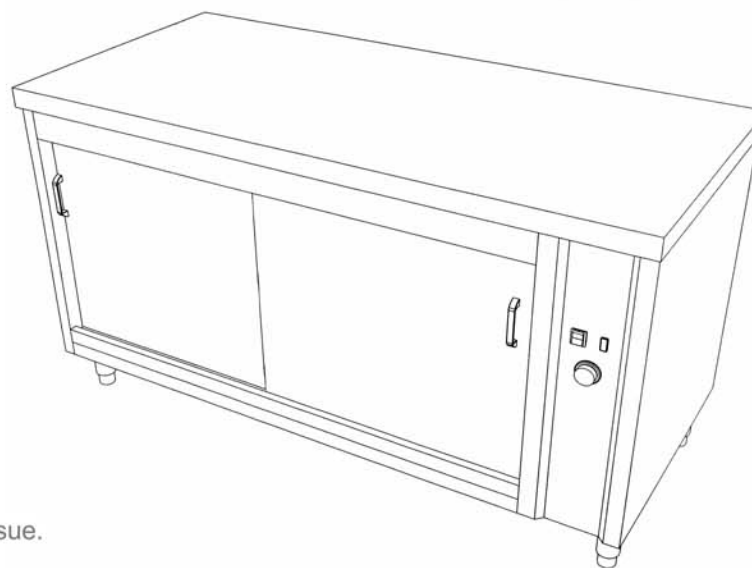
**L.** Clean the appliance inside and out after every use. This ensures the unit stays looking at its best and makes future cleaning easier by preventing a build up of food deposits and bacteria.

**Failure to follow these simple instructions can lead to service faults and / or failure of your appliance.**

**Failure due to misuse of the appliance, or where basic operating instructions have been disregarded will invalidate your warranty.**

### After Sales Warranty

Your hot cupboard is covered by a parts and labour warranty applicable for 12 months from manufacture. For further information on warranty cover, extending your warranty or in the event of the equipment developing a fault, please call our **Service Department** on **01254 238282**



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Isolate From Mains Supply



Proprietary Cleaner