CONTENDER

STEP UP TO THE PLATE



CONTENDER DISPLAY WARMER CABINET

HDC011



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1. INTRODUCTION

THANK YOU FOR PURCHASING THE DISPLAY WARMER CABINET. THIS UNIT IS DESIGNED FOR KEEPING COOKED FOOD WARM AND VISIBLE FOR CUSTOMERS IN COMMERCIAL CATERING ENVIRONMENTS SUCH AS RESTAURANTS, CAFÉS, BUFFETS AND TAKEAWAYS.

IT FEATURES A MODERN DESIGN WITH THREE DISPLAY LEVELS, LARGE TRANSPARENT GLASS PANELS AND AN EVEN-TEMPERATURE HEATING SYSTEM WITH ADJUSTABLE CONTROL TO MAINTAIN FOOD QUALITY AND APPEARANCE.

PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLING OR OPERATING THE APPLIANCE. CORRECT USE AND MAINTENANCE WILL ENSURE OPTIMUM PERFORMANCE AND A LONG SERVICE LIFE.

2. SAFETY WARNINGS



- THE APPLIANCE MUST ONLY BE CONNECTED TO A 220–240 V AC 50/60 HZ SUPPLY, MATCHING THE INFORMATION SHOWN ON THE RATING LABEL.
- ALWAYS ENSURE THE POWER IS SUPPLIED THROUGH A RELIABLE EARTHED (GROUNDED) CONNECTION.
- A SUITABLY RATED POWER SWITCH AND FUSE SHOULD BE INSTALLED NEAR THE APPLIANCE.
- CHECK BEFORE USE THAT ALL WIRE CONNECTIONS ARE SECURE AND THAT THE INSTALLATION IS SAFE.
- KEEP THE APPLIANCE AT LEAST 20 CM AWAY FROM ANY FLAMMABLE MATERIALS OR SURFACES.
- DO NOT SPRAY OR WASH THE APPLIANCE USING A WATER JET — CLEAN WITH A SOFT DAMP CLOTH INSTEAD.
- ALWAYS SWITCH OFF THE UNIT AND DISCONNECT THE POWER PLUG BEFORE CLEANING OR MAINTENANCE.
- HANDLE THE UNIT CAREFULLY TO AVOID CRACKING OR BREAKING THE GLASS COMPONENTS.
- DO NOT OPERATE THE APPLIANCE OUTDOORS OR IN AREAS OF HIGH HUMIDITY.
- CHILDREN AND UNAUTHORISED PERSONS MUST NOT OPERATE THIS EQUIPMENT.

3. PRODUCT DESCRIPTION

3..1 FEATURES

- THREE-LEVEL FOOD WARMER AND DISPLAY CABINET
- CLEAR GLASS PANELS ON ALL VISIBLE SIDES FOR 360° VIEWING
- DRY-HEAT SYSTEM USING ELECTRIC HEATING TUBES
- ADJUSTABLE THERMOSTAT FOR UNIFORM AND STABLE TEMPERATURE
- STRONG, COMPACT FRAME FOR COUNTERTOP OPERATION

DESIGNED TO MAINTAIN FOOD WARMTH AND PRESENTATION RATHER THAN COOK RAW FOOD.

4. TECHNICAL PARAMETERS

MODEL	HDC011 - DISPLAY WARMER CABINET
VOLTAGE	220 – 240 V AC
FREQUENCY	50 / 60 HZ
POWER	800 W
DIMENSIONS	(W × D × H)350 × 425 × 500 MM
HEATING TYPE	DRY HEATING SYSTEM

ALWAYS ENSURE THAT THE ELECTRICAL SUPPLY MATCHES THE RATED VOLTAGE ON THE UNIT'S PLATE.

5. INSTALLATION

I. POSITIONING

- PLACE THE UNIT ON A STABLE, LEVEL, AND HEAT-RESISTANT SURFACE.
- MAINTAIN ADEQUATE CLEARANCE (MINIMUM 20 CM) FROM WALLS OR COMBUSTIBLE MATERIALS.
- ENSURE SUFFICIENT VENTILATION AROUND THE APPLIANCE FOR SAFE OPERATION.

2. ELECTRICAL CONNECTION

- BEFORE CONNECTING, CONFIRM VOLTAGE AND FREQUENCY MATCH THE DATA ABOVE.
- ENSURE AN ACCESSIBLE ISOLATING SWITCH AND CORRECT FUSE ARE FITTED.
- CHECK THAT THE EARTH CONNECTION IS FIRM AND RELIABLE.

3. PRE-USE INSPECTION

- CONFIRM THE APPLIANCE HAS NOT BEEN DAMAGED DURING TRANSPORT.
- ENSURE THE GLASS, DOOR PANELS, AND TRAYS ARE FITTED SECURELY.

6. OPERATING INSTRUCTIONS

I. SWITCH ON

- CONNECT THE APPLIANCE TO THE POWER SUPPLY.
- TURN THE TEMPERATURE CONTROL KNOB CLOCKWISE TO THE REQUIRED SETTING.
- THE INTERNAL HEATING TUBES WILL BEGIN TO WARM THE CABINET.

2. HEATING CYCLE

- WHEN THE PRESET TEMPERATURE IS REACHED, THE HEATING ELEMENT WILL AUTOMATICALLY CYCLE ON AND OFF TO MAINTAIN A CONSTANT INTERNAL TEMPERATURE.

3. ADJUSTING TEMPERATURE

- ROTATE THE TEMPERATURE CONTROLLER TO INCREASE OR DECREASE THE HEAT LEVEL AS NEEDED FOR DIFFERENT FOOD TYPES.
- USE A FOOD THERMOMETER TO MONITOR THE HOLDING TEMPERATURE IF REQUIRED.

4. SWITCH OFF

- AFTER SERVICE, SWITCH THE TEMPERATURE CONTROL TO OFF AND DISCONNECT THE PLUG FROM THE MAINS SUPPLY.
- ALLOW THE CABINET TO COOL COMPLETELY BEFORE CLEANING.

7. CLEANING AND MAINTENANCE



WARNING DISCONNECT FROM POWER AND ALLOW TO COOL BEFORE CLEANING. DO NOT USE A WATER JET OR IMMERSE ANY PART OF THE UNIT.

I. ROUTINE CLEANING

- WIPE THE STAINLESS-STEEL SURFACES AND GLASS WITH A SOFT CLOTH AND MILD DETERGENT.
- DRY THOROUGHLY TO PREVENT STREAKS OR CORROSION.

2. SHELVES AND TRAYS

- REMOVE TRAYS FOR CLEANING WITH WARM SOAPY WATER.
- RINSE AND DRY THEM FULLY BEFORE REINSTALLING.

3. EXTERIOR CARE

- AVOID ABRASIVE CLEANERS OR SCOURING PADS.
- INSPECT THE POWER CORD ROUTINELY FOR DAMAGE; REPLACE IF REQUIRED BY AUTHORISED SERVICE PERSONNEL ONLY.

4. MAINTENANCE CHECKS

- CHECK THAT THE THERMOSTAT FUNCTIONS CORRECTLY AND THAT INDICATOR LIGHTS ILLUMINATE.
- ENSURE THE VENTILATION OPENINGS REMAIN CLEAR AND FREE FROM DUST.

8. TRANSPORT AND STORAGE

- HANDLE THE APPLIANCE CAREFULLY DURING TRANSPORT. DO NOT TILT, DROP, OR PLACE THE UNIT UPSIDE DOWN.
- PROTECT THE GLASS FROM IMPACTS AND VIBRATION.
- DURING STORAGE, KEEP IN A DRY, VENTILATED ENVIRONMENT FREE FROM CORROSIVE GASES.
- DO NOT STACK HEAVY OBJECTS ON TOP OF THE APPLIANCE.

9. TROUBLESHOOTING

IF THE HEATED DISPLAY CASE DOES NOT OPERATE CORRECTLY, CHECK THE FOLLOWING BEFORE CALLING FOR SERVICE:

ISSUE	POSSIBLE CAUSE	ACTION/SOLUTION
NO POWER / NOT HEATING	PLUG NOT CONNECTED / BLOWN FUSE	CHECK SOCKET AND FUSE; ENSURE UNIT IS PLUGGED IN
UNEVEN TEMPERATURE	THERMOSTAT SETTING TOO LOW / BLOCKED AIR FLOW	ADJUST CONTROL / ENSURE VENTS ARE CLEAR
APPLIANCE OVERHEATS	THERMOSTAT FAULT	SWITCH OFF AND CONTACT SERVICE TECHNICIAN
GLASS BROKEN	IMPACT DAMAGE	REPLACE IMMEDIATELY — DO NOT USE UNTIL GLASS IS REPLACED

IF PROBLEMS PERSIST AFTER CARRYING OUT THESE CHECKS, STOP USING THE APPLIANCE AND CONTACT A QUALIFIED TECHNICIAN OR AUTHORISED SERVICE AGENT.

10. TECHNICAL & SAFETY INFORMATION

10.1. ELECTRICAL COMPLIANCE

THE INSTALLATION MUST CONFORM TO:

- BS 7671 (IET WIRING REGULATIONS)
- UK ELECTRICAL EQUIPMENT (SAFETY) REGULATIONS 2016
- EMC DIRECTIVE 2014/30/EU
- ROHS DIRECTIVE 2011/65/EU

10.2. ENVIRONMENTAL INFORMATION

THIS APPLIANCE MUST NOT BE DISPOSED OF WITH GENERAL HOUSEHOLD WASTE. COMPLY WITH THE WEEE DIRECTIVE BY RECYCLING ELECTRICAL EQUIPMENT RESPONSIBLY THROUGH LOCAL FACILITIES.

10.3. RATING PLATE

THE RATING PLATE IS LOCATED ON THE REAR OR UNDERSIDE OF THE UNIT AND INCLUDES MODEL NUMBER, VOLTAGE, POWER, AND CERTIFICATION MARKS. DO NOT REMOVE OR DEFACE THIS INFORMATION. ELECTRICAL EQUIPMENT RESPONSIBLY THROUGH LOCAL FACILITIES.

II. SERVICE AND SUPPORT

IF YOU EXPERIENCE ANY PROBLEMS WITH YOUR DISPLAY WARMER CABINET THAT YOU CANNOT RESOLVE USING THIS MANUAL:

1. SWITCH OFF THE APPLIANCE AND UNPLUG IT FROM THE MAINS.
2. DO NOT ATTEMPT TO DISMANTLE OR REPAIR THE APPLIANCE YOURSELF.
3. CONTACT YOUR SUPPLIER OR AN AUTHORISED SERVICE AGENT.

I F THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS SERVICE AGENT OR SIMILARLY QUALIFIED PERSONS IN ORDER TO AVOID A HAZARD.

IMPORTANT NOTES

- THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY ACCIDENTS OR DAMAGE CAUSED BY INCORRECT INSTALLATION, IMPROPER USE, OR UNAUTHORISED REPAIR.
- ONLY USE THE APPLIANCE FOR ITS INTENDED PURPOSE: DISPLAYING AND KEEPING PRE-COOKED FOOD WARM.
- ALWAYS FOLLOW BASIC SAFETY RULES AND THE INSTRUCTIONS IN THIS MANUAL.

I2. WARRANTY TERMS

I2.I. COVERAGE

THIS PRODUCT IS COVERED BY A 24-MONTH PARTS-ONLY WARRANTY FROM THE DATE OF PURCHASE FOR DEFECTS IN MATERIALS OR WORKMANSHIP.

I2.2. VALID CONDITIONS

- THE UNIT MUST BE INSTALLED AND OPERATED AS DESCRIBED IN THIS MANUAL.
- THE RATING PLATE MUST REMAIN LEGIBLE AND INTACT.
- REPAIRS MUST BE CARRIED OUT BY AUTHORISED TECHNICIANS.

I2.3. EXCLUSIONS

- DAMAGE DUE TO MISUSE, IMPACT, LIQUID INGRESS, OR UNAUTHORISED REPAIR.
- NORMAL WEAR OF CUTTING COMPONENTS.
- FAILURES DUE TO ELECTRICAL FAULTS IN THE INSTALLATION.

I2.4. MAKING A CLAIM

1. STOP USING THE APPLIANCE AND UNPLUG.
2. CONTACT RG DISTRIBUTORS LTD: 0333 358 3678 OR SALES@ECATERING.CO.UK.
3. PROVIDE MODEL & SERIAL NUMBERS WITH PROOF OF PURCHASE.
4. AUTHORISED SERVICE WILL ADVISE ON RETURN OR PARTS REPLACEMENT.

CONTENDER

STEP UP TO THE PLATE

Distributed by RG Distributors Ltd | Unit 7 Jade Business Park | Spring Road | Seaham | SR7 9DR

SERVICE & SUPPORT: **0333 358 3678** **sales@ecatering.co.uk**

Office Hours: Mon – Fri 9:00AM – 5:00PM (excluding public holidays)