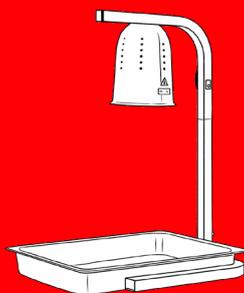


CONTENDER

STEP UP TO THE PLATE



CONTENDER HIGH PERFORMANCE FOOD WARMER

HD001 | HD004



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I. INTRODUCTION

THANK YOU FOR PURCHASING THE HIGH PERFORMANCE FOOD WARMER, MODELS HDLOOI AND HDLOO4. THIS APPLIANCE HAS BEEN DESIGNED FOR PROFESSIONAL USE IN COMMERCIAL KITCHENS, CATERING FACILITIES, AND BUFFET SERVICE AREAS.

PLEASE READ THIS MANUAL CAREFULLY BEFORE ASSEMBLY, OPERATION, AND MAINTENANCE TO ENSURE SAFE AND EFFICIENT USE. PROPER CARE AND CORRECT HANDLING WILL EXTEND THE SERVICE LIFE OF YOUR EQUIPMENT.

2. SAFETY WARNINGS



IMPORTANT

ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT IMMERSE THE POWER CORD, SWITCH, OR PLUG IN WATER OR ANY OTHER LIQUID.
- CHILDREN MUST BE SUPERVISED TO PREVENT THEM FROM OPERATING OR PLAYING WITH THE APPLIANCE.
- UNPLUG THE UNIT FROM THE MAINS BEFORE ASSEMBLY, DISASSEMBLY, OR CLEANING (OTHER THAN WASHING THE TRAY).
- AVOID CONTACT WITH HOT SURFACES, INCLUDING THE LAMP SHADE, BULB, AND METAL FRAME DURING OPERATION.
- DO NOT OPERATE THE APPLIANCE IF IT HAS BEEN DROPPED OR DAMAGED, OR IF THE CORD OR PLUG SHOWS SIGNS OF WEAR. CONTACT AN AUTHORISED SERVICE CENTRE FOR INSPECTION OR REPAIR.
- DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TO COME INTO CONTACT WITH HOT SURFACES.
- NEVER CLEAN THE HEAT LAMP WITH A WET CLOTH WHILE IT IS CONNECTED TO POWER — RISK OF ELECTRIC SHOCK.
- OPERATE ONLY ON A STABLE, FLAT, AND LEVEL SURFACE.
- INDOOR USE ONLY — THIS APPLIANCE IS NOT SUITABLE FOR OUTDOOR USE.
- SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

3. PRODUCT DESCRIPTION

THE HIGH PERFORMANCE FOOD WARMER IS AN ELECTRIC HEAT LAMP SYSTEM DESIGNED TO KEEP COOKED FOOD WARM AND VISUALLY APPEALING BEFORE SERVING. IT USES DURABLE INFRARED BULBS TO DELIVER EVEN HEATING FROM ABOVE, WHILE THE STAINLESS-STEEL FOOD TRAY MAINTAINS TEMPERATURE BELOW. THIS SYSTEM IS IDEAL FOR KEEPING MEATS, VEGETABLES, AND BAKED GOODS WARM ON BUFFET OR SERVICE COUNTERS.

3.1. KEY FEATURES

- ALUMINUM REFLECTOR WITH VENTILATION HOLES FOR EFFICIENT HEAT DISSIPATION
- STAINLESS-STEEL FOOD TRAY FOR HYGIENIC FOOD CONTACT
- QUICK WARM-UP WITHIN MINUTES
- ADJUSTABLE LAMP HEIGHT FOR CUSTOMIZED HEATING INTENSITY
- DURABLE, LONG-LIFE INFRARED BULBS

4. SAFETY GUIDELINES

4.1. GENERAL REQUIREMENTS

- INTENDED FOR PROFESSIONAL INDOOR USE ONLY.
- ALWAYS CHECK THAT MAINS VOLTAGE MATCHES THE RATING PLATE BEFORE CONNECTING.
- DO NOT USE OR STORE THE APPLIANCE NEAR WATER, GREASE, OR FLAMMABLE MATERIALS.
- HANDLE THE UNIT CAREFULLY DURING INSTALLATION AND TRANSPORTATION.
- ALLOW THE LAMP AND FRAME TO COOL BEFORE CLEANING OR MAINTENANCE.

4.2. ELECTRICAL SAFETY

- MODELS AVAILABLE IN 110–120V~ 50/60HZ AND 220–240V~ 50/60HZ VERSIONS.
- THE APPLIANCE MUST BE EARTHED.
- DO NOT MODIFY THE PLUG OR USE DAMAGED CORDS.
- IF THE POWER CORD IS DAMAGED, STOP USING THE WARMER IMMEDIATELY AND CONTACT AUTHORISED SERVICE FOR PROFESSIONAL REPLACEMENT.

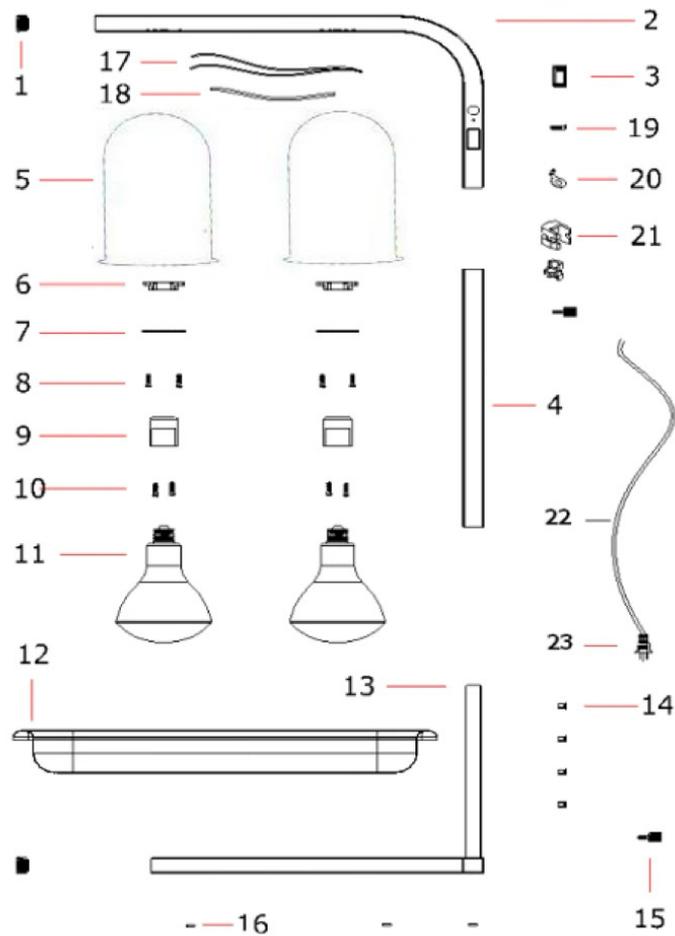
4.3. OPERATION SAFETY

- DO NOT TOUCH THE BULB, LAMP SHADE, OR FRAME WHEN THE APPLIANCE IS ON OR HOT.
- ALLOW SUFFICIENT CLEARANCE ABOVE THE UNIT TO PREVENT OVERHEATING.
- UNPLUG IMMEDIATELY AFTER USE OR BEFORE CLEANING.
- NEVER ATTEMPT TO OPERATE WITHOUT A PROPERLY FITTED BULB AND LAMP SHADE.

5. PRODUCT STRUCTURE & COMPONENTS

PART NO.	PART
1	PLASTIC PLUG
2	UPPER FRAME
3	SWITCH
4	MIDDLE FRAME
5	LAMP SHADE
6	INSULATION BOARD
7	INSULATION PAPER
8	M5 SCREW
9	LAMP SOCKET
10	M3 SCREW
11	BULB (250W MAX)
12	FOOD TRAY

PART NO.	PART
13	BASE TUBE
14	NUT
15	THUMB SCREW
16	PLASTIC PEDAL
17	INTERNAL WIRE
18	HEAT SHRINKABLE TUBE
19	M4 SCREW
20	GROUND SCREW
21	CORD GRIP
22	POWER CORD
23	PLUG



6. ASSEMBLY & OPERATING INSTRUCTIONS

6.1. ASSEMBLY

1. PLACE THE LAMP BASE ON A FLAT, LEVEL SURFACE.
2. INSERT THE MIDDLE LAMP FRAME INTO THE ALUMINIUM TUBE OF THE BASE FRAME.
3. INSERT THE UPPER LAMP FRAME INTO THE MIDDLE FRAME AND SECURE WITH THE SUPPLIED SCREWS.
4. ADJUST THE OVERALL HEIGHT OF THE WARMER AND TIGHTEN USING THE THREADED NUT.
5. POSITION THE FOOD TRAY SECURELY BENEATH THE LAMPS.
6. PLUG IN THE POWER CORD AND SWITCH ON TO TEST BULB FUNCTIONALITY.

6.2. OPERATION

1. PLACE FOOD IN THE STAINLESS-STEEL TRAY.
2. PLUG INTO A SUITABLE POWER OUTLET AND SWITCH ON.
3. ADJUST LAMP HEIGHT TO ACHIEVE DESIRED FOOD TEMPERATURE.
4. AVOID DIRECT CONTACT BETWEEN FOOD AND THE BULB.
5. AFTER USE, SWITCH OFF AND UNPLUG BEFORE REMOVING ANY COMPONENTS.

7. CLEANING & MAINTENANCE

7.1. DAILY CLEANING

1. ALWAYS UNPLUG THE UNIT BEFORE CLEANING.
2. CLEAN THE FOOD TRAY WITH WARM WATER OR DETERGENT.
3. FOR OTHER COMPONENTS, SPRAY WATER OR DETERGENT ONTO A SOFT CLOTH AND WIPE.
4. NEVER IMMERSE THE LAMP SHADE OR CONTROL PARTS IN WATER.
5. DRY ALL PARTS THOROUGHLY BEFORE REASSEMBLY.

7.2. LAMP SHADE CLEANING

- CLEAN THE LAMP SHADE ONLY AFTER IT HAS FULLY COOLED.
- WIPE WITH A DRY, SOFT CLOTH – NEVER USE A WET ONE.
- AVOID CONTACT WITH ALKALINE OR CORROSIVE LIQUIDS.

7.3. MAINTENANCE

- IF THE BULB FAILS TO ILLUMINATE, CHECK:
 - POWER CONNECTION AND SWITCH
 - WHETHER THE BULB IS BURNED OUT
- ALWAYS UNPLUG BEFORE REPLACING THE BULB TO PREVENT ELECTRICAL SHOCK.
- ENSURE ALL PARTS ARE DRY BEFORE STORAGE.

8. TROUBLESHOOTING

IF THE FOD WARMERE DOES NOT OPERATE CORRECTLY, CHECK THE FOLLOWING BEFORE CALLING FOR SERVICE:

ISSUE	POSSIBLE CAUSE	ACTION/SOLUTION
BULB NOT WORKING	POWER PLUG NOT CONNECTED / BULB BURNED OUT	CHECK CONNECTION OR REPLACE BULB
UNIT NOT HEATING EVENLY	LAMP HEIGHT TOO HIGH OR BULB WEAK	ADJUST HEIGHT OR CHANGE BULB
ELECTRICAL SHOCK RISK OR SHORT CIRCUIT	WET CLEANING OR DAMAGED CORD	UNPLUG IMMEDIATELY AND SERVICE
EXCESSIVE HEAT OR BURNING SMELL	BULB POWER TOO HIGH / VENTILATION BLOCKED	SWITCH OFF AND CHECK VENTILATION

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

9. TECHNICAL SPECIFICATIONS

MODEL	HDL001	HDL004
VOLTAGE/FREQUENCY	220–240V~ 50/60HZ / 110–120V~ 50/60HZ	220–240V~ 50/60HZ / 110–120V~ 50/60HZ
POWER	1 × 250W (MAX)	2 × 250W (MAX)
WEIGHT	4 KG	4.5 KG
CORD LENGTH	1.8 M	1.8 M
DIMENSIONS	490 × 355 × 610 MM	490 × 355 × 610 MM
CURRENT	2.3 A	4.6 A

10. WARRANTY TERMS

10.1. COVERAGE

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

10.2. VALID CONDITIONS

- THE WARMER 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.

10.3. EXCLUSIONS

- DAMAGE DUE TO MISUSE, IMPACT, LIQUID INGRESS, OR UNAUTHORISED REPAIR.
- NORMAL BULB WEAR.
- FAULTS RESULTING FROM INCORRECT ELECTRICAL INSTALLATION.

10.4. SERVICE & SUPPORT

IF SERVICE IS REQUIRED:

1. STOP USING THE APPLIANCE AND UNPLUG IMMEDIATELY.
2. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE CENTRE.
3. PROVIDE THE MODEL AND SERIAL NUMBER ALONG WITH PROOF OF PURCHASE.
4. FOLLOW INSTRUCTIONS FOR RETURN OR REPLACEMENT.

SAVE THIS USER MANUAL FOR FUTURE REFERENCE

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.

HDLOO1 · CONTENDER SINGLE LAMP HEATED DISPLAY WITH GN BASE
HDLOO4 · CONTENDER TWIN LAMP HEATED DISPLAY WITH GN I-I SIZE BASE TRAY



STEP UP TO THE PLATE

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