

CONTENDER

STEP UP TO THE PLATE



CONTENDER FOOD WARMER

HDC013 | HDC014



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I. INTRODUCTION

THANK YOU FOR PURCHASING THE CONTENDER FOOD WARMER (MODELS HD013 AND HD014). THESE COMMERCIAL APPLIANCES ARE DESIGNED FOR MAINTAINING THE TEMPERATURE AND PRESENTATION OF PRE-COOKED FOODS IN PROFESSIONAL CATERING ENVIRONMENTS.

PLEASE READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE INSTALLATION AND USE. CORRECT OPERATION ENSURES SAFE USE, OPTIMAL PERFORMANCE, AND AN EXTENDED SERVICE LIFE.

NOTE: BE SURE THE CRUMB TRAY IS IN PLACE BEFORE SWITCHING ON THE POWER.

2. GENERAL INFORMATION

- CAREFULLY READ THIS MANUAL AS IT CONTAINS IMPORTANT INFORMATION FOR SAFE USE.
- KEEP THE MANUAL NEAR THE APPLIANCE FOR FUTURE REFERENCE.
- IF PASSING THE APPLIANCE TO A THIRD PARTY, THIS MANUAL MUST BE INCLUDED.
- AFTER UNPACKING, CHECK THE UNIT FOR TRANSPORT DAMAGE. IF DAMAGED, DO NOT CONNECT TO POWER – CONTACT YOUR DEALER IMMEDIATELY.
- DISPOSE OF ALL PACKING MATERIALS (PLASTIC BAGS, FOAM, CARDBOARD, NAILS ETC.) SAFELY ACCORDING TO LOCAL REGULATIONS. KEEP THEM OUT OF CHILDREN'S REACH.
- BEFORE CONNECTING, CONFIRM THE VOLTAGE ON THE RATING PLATE MATCHES YOUR MAINS SUPPLY.
- THIS UNIT IS FOR COMMERCIAL USE ONLY, SPECIFICALLY FOR KEEPING FOOD WARM – NOT FOR COOKING. MISUSE WILL VOID THE WARRANTY.
- IN THE EVENT OF A FAULT OR MALFUNCTION, SWITCH OFF AND UNPLUG IMMEDIATELY, THEN CONTACT YOUR DEALER OR QUALIFIED SERVICE AGENT.
- PLEASE OBSERVE ALL LOCAL SAFETY, WIRING, AND WASTE-DISPOSAL REGULATIONS.
- THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR DAMAGE RESULTING FROM FAILURE TO FOLLOW THESE INSTRUCTIONS.

3. SAFETY NOTES



IMPORTANT

READ BEFORE USE

- OPERATE ONLY WHEN THE APPLIANCE IS IN PERFECT CONDITION AND BY TRAINED PERSONNEL ONLY.
- PLACE THE APPLIANCE ON A STABLE, FLAT, HEAT-RESISTANT SURFACE. PROVIDE ADEQUATE AIR CIRCULATION AND KEEP AT LEAST 20 CM CLEAR OF WALLS OR CURTAINS.
- DO NOT USE THE APPLIANCE OUTDOORS.
- CONNECT TO AN EARTHED (GROUNDED) SOCKET ONLY (I3 A UK SOCKET). DO NOT USE MULTI-WAY ADAPTERS OR SHARED EXTENSION LEADS.
- THE LINE SOCKET MUST BE EASILY ACCESSIBLE FOR QUICK DISCONNECTION IN AN EMERGENCY.

- ALWAYS PULL ON THE PLUG—NOT THE CABLE—WHEN UNPLUGGING.
- KEEP THE POWER CABLE AWAY FROM HOT SURFACES AND SHARP EDGES; DO NOT LET IT HANG OVER COUNTERTOPS.
- IF THE POWER CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER’S SERVICE AGENT OR A QUALIFIED TECHNICIAN TO AVOID RISK OF ELECTRIC SHOCK.
- NEVER LEAVE THE FOOD WARMER UNATTENDED DURING OPERATION.
- OUTER SURFACES BECOME HOT—USE CAUTION TO AVOID BURNS.
- DO NOT MOVE THE APPLIANCE WHILE IN USE OR WHEN HOT FOOD IS INSIDE.
- DISCONNECT FROM THE MAINS AND ALLOW TO COOL BEFORE CLEANING OR SERVICE.
- NEVER CLEAN OR IMMERSE THE UNIT IN WATER OR SPRAY WITH A HOSE.
- DO NOT ATTEMPT REPAIRS YOURSELF; SERVICE MUST BE PERFORMED BY QUALIFIED TECHNICIANS USING ORIGINAL REPLACEMENT PARTS.
- IF THE APPLIANCE WILL NOT BE USED FOR AN EXTENDED PERIOD, UNPLUG FROM THE SOCKET, CLEAN AND COVER WITH AN AIR-PERMEABLE CLOTH.

4. OPERATING INSTRUCTIONS

1. PREPARATION

- WIPE THE APPLIANCE WITH A DAMP CLOTH AND DRY THOROUGHLY.
- PLACE THE CRUMB TRAY CORRECTLY IN POSITION BEFORE SWITCHING ON.
- LOAD FOOD INTO THE WARMING CHAMBER.

2. START UP

- SWITCH ON THE APPLIANCE.
- INITIALLY, A SLIGHT SMELL MAY OCCUR AS THE HEATING ELEMENTS WARM UP FOR THE FIRST TIME – THIS IS NORMAL AND WILL DISAPPEAR SHORTLY.

3. OPERATION

- ADJUST THE TEMPERATURE AS REQUIRED FOR THE FOOD TYPE.
- DO NOT OVERFILL OR COVER AIR VENTS.
- MONITOR TEMPERATURE REGULARLY TO ENSURE SAFE HOLDING CONDITIONS (TYPICALLY ABOVE 63 °C FOR HOT FOOD).

4. AFTER USE

- SWITCH OFF AND UNPLUG.
- ALLOW TO COOL BEFORE CLEANING OR MOVING.

5. CLEANING AND MAINTENANCE



WARNING

ALWAYS DISCONNECT THE APPLIANCE BEFORE CLEANING.
ALLOW TO COOL FULLY.

1. FOR HYGIENIC OPERATION, CLEAN THE FOOD WARMER DAILY.
2. WIPE EXTERIOR SURFACES WITH A SOFT DAMP CLOTH AND MILD NON-ABRASIVE DETERGENT.
3. RINSE CLOTH AND WIPE AGAIN TO REMOVE RESIDUE; DRY THOROUGHLY.
4. NEVER IMMERSE THE APPLIANCE IN WATER OR USE A WATER JET.
5. REMOVE THE CRUMB TRAY AND WASH SEPARATELY WITH WARM SOAPY WATER. ENSURE IT IS FULLY DRY BEFORE RE-INSERTING.

6. TECHNICAL SPECIFICATIONS

MODEL	HDCOI3 / HDCOI4 - FOOD WARMER
VOLTAGE	220 – 240 V AC
FREQUENCY	50 / 60 HZ
POWER RATING	(AS PER RATING LABEL)
HEATING TYPE	DRY HEATING ELEMENTS
TEMPERATURE CONTROL	ADJUSTABLE THERMOSTAT
CONSTRUCTION	STAINLESS STEEL HOUSING WITH CRUMB TRAY
USE	COMMERCIAL FOOD WARMING ONLY

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

7. WASTE DISPOSAL AND ENVIRONMENT

DISPOSE OF THE FOOD WARMER IN ACCORDANCE WITH LOCAL AND NATIONAL REGULATIONS.

- DO NOT MIX WITH GENERAL HOUSEHOLD WASTE.
- CONTACT AUTHORISED COLLECTION POINTS FOR ELECTRICAL EQUIPMENT (RECYCLING UNDER THE WEEE DIRECTIVE).
- PACKAGING MATERIALS MAY BE RECYCLED WHERE FACILITIES EXIST.

ENVIRONMENTAL COMPLIANCE:

THIS PRODUCT MEETS UK AND EU DIRECTIVES FOR ELECTRICAL SAFETY (UKCA / CE), EMC AND ROHS RESTRICTIONS ON HAZARDOUS SUBSTANCES.

8. SERVICE AND SUPPORT

IF YOU EXPERIENCE ANY PROBLEMS WITH YOUR FOOD WARMER 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.

IF 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.

9. WARRANTY TERMS

9.1. COVERAGE

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

9.2. 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.

9.3. EXCLUSIONS

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

9.4. 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.

HOT FOOD



HDC013 · CONTENDER 580 LARGE HOT DISPLAY - PIE WARMER CABINET - 4 SHELVES - UP TO 50 PIES

HDC014 · CONTENDER 805 EXTRA LARGE HEATED PIE CABINET WARMER DISPLAY - HOLDS UP TO 100 PIES



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