

Operating Instructions

Product : WJ1107 Hot Holding Cupboard 240v 13amp 2.5 kw



CONTROL PANEL

Initial Operation

The cabinet is designed to operate at a fixed temperature of +80°C once it has warmed up. A safety device is fitted which will switch off the cabinet if the operating temperature exceeds a safe working level. Please adhere to the operating temperatures. If the machine does switch off due to an excessive temperature, call a service engineer immediately.

Switch cabinet on by pressing the on/off switch, when the temperature has reached the desired operating level, load the food into the cabinet.

Adjusting the Operating Temperature

The operating temperature is adjustable between +50° and +85°C if required. However the food should be kept at +70°C and above to ensure safety. To adjust the operating temperature follow the procedure below:

- Press and hold the green enter button
- Use the red up and down arrows to adjust the temperature
- When you are happy with the temperature release the green enter button

If no further adjustments are made within 10 seconds, the desired operating temperature will be stored and display will revert to the actual cabinet operating temperature.

NB: All machines are preset at the factory, however conditions on site will vary compared with test conditions and it may be necessary to perform the above adjustments several times in order to obtain a perfect temperature cycle.

In the event of a breakdown or unsatisfactory working of hired equipment Well Dressed Tables should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Well Dressed Tables to do so. No responsibility will be accepted by Well Dressed Tables for any accident or damage resulting from the use of equipment hired whatever the cause.