

unis_{COOL}

Kentucky Hot Display User's Manual



Meris Food Equipment – www.meris.com.au – Phone 1800 265 771

General Information:

This Kentucky Bain Marie is a humidity controlled heated display, which keeps a level of moisture in the air to slow the drying of food on display. This gives customers fresher food and saves the operator wastage.

The unit has a large tray of water with the element above. Convection fans push air past the element and the water, creating the humidity. The fans then circulate the air evenly throughout the cabinet providing constant temperature.

1 - Unpacking and Installation:



1 – Carefully break down the wooden crate that the Bain Marie is shipped in (see photo below). Remove unit from crate, and place on bench. Adjust feet to ensure unit is stable. Ensure that more than one person is available to assist in lifting the unit. Ensure that all manual handling procedures are adhered to:



2 – Remove **all** protective film and plastic that is protecting the Bain Marie, both inside and outside of the unit. Ensure that the plastic is also removed from inside the water tray.

3 – Assembly of Unit:

- i - Remove side glass from inside unit.
- ii - Remove front curved glass and install side glass and upper/lower racks.
- iii - Re-install front curved glass. Install rear sliding doors into tracks.
- iv - Ensure that there is clearance between the curved and side glass, to allow for air circulation (see photo below):



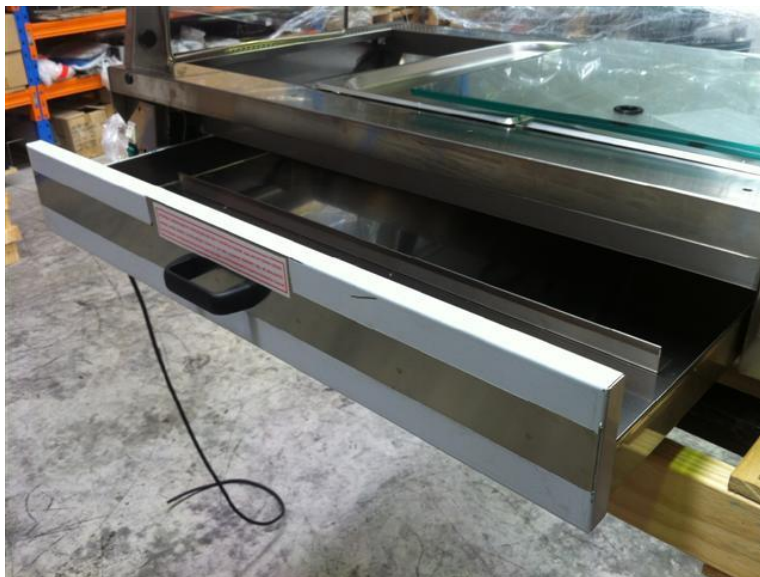
(Image shows glass gap for airflow)

4 – Insert selected food pans into base of unit – up to 65mm deep. Wire rack inserts are also recommended to accompany the food pans for fried food, pies & pastries. Contact your sales rep for sizes available and more information.

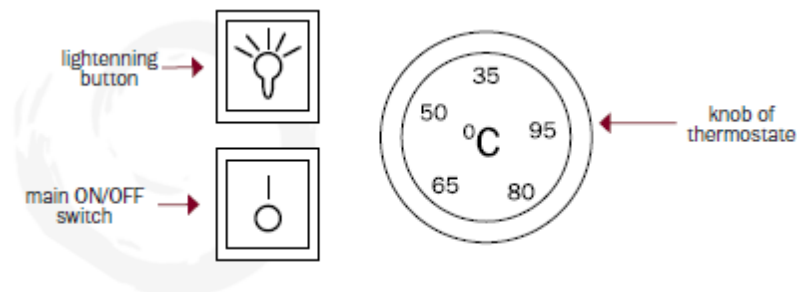
2- Operation:

1 – Ensure that there is always water in the water tray. The cabinet will not perform at its optimum if there is no water in the tray, possibly spoiling the food inside the unit, and also damaging the Bain Marie.

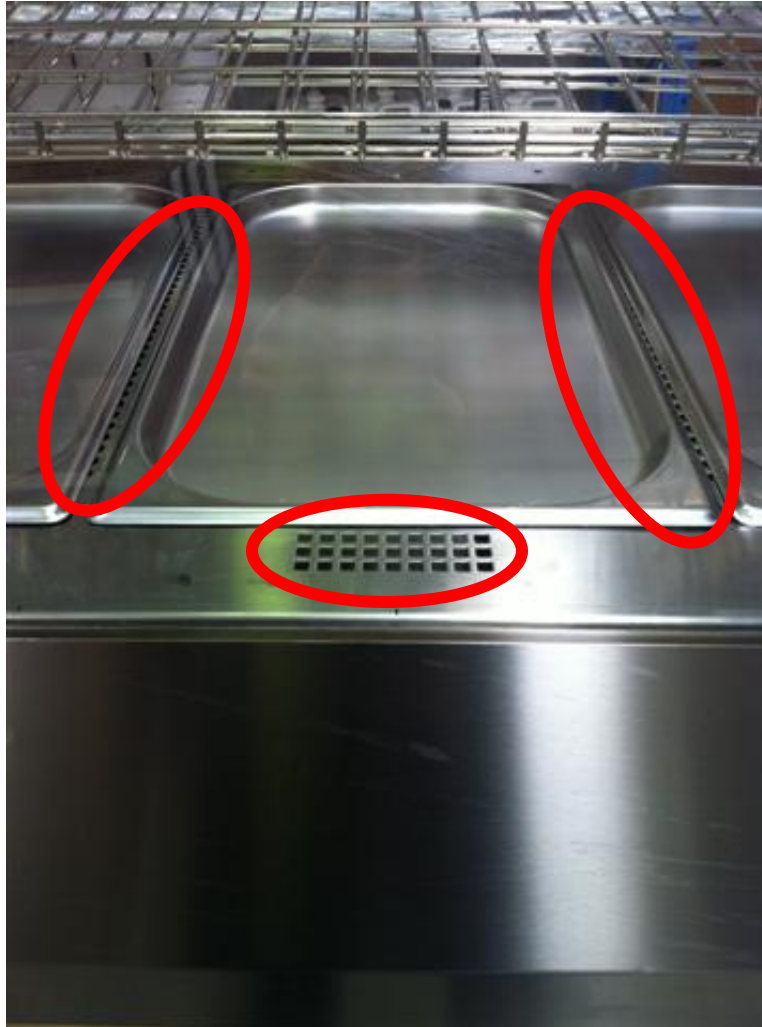
Note: Do not pour water over the top of the elements. Fill water tray by sliding tray out first. Fill water tray with enough water to submerge the baffle in the middle of the tray. Ensure that there is enough water in the tray throughout the day, and top up when necessary:



2 – Slide tray back in. Ensure power cord is free from damage, and plug into socket. **Do not plug the Bain Marie into a Powerboard/Double Adaptor.** Turn unit on at wall and at Bain Marie switch. Set thermostat to desired operating temperature. (See diagram below). The unit will take approximately 20 minutes to heat. Adjust the temperature of the unit to accommodate for environmental conditions.



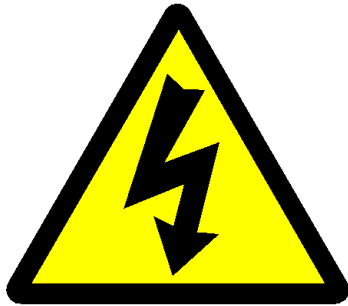
3 – Do not cover the square holes on the lower deck of the unit. It will restrict/stop airflow around the unit. Do not allow the internal trays to overlap/cover the square air holes. Also ensure that no plates/racks sitting on the upper shelves are overhanging. Failure to allow even airflow inside the cabinet will result in uneven temperatures throughout the cabinet:



Note:

This is a heated display cabinet. Food should be preheated or cooked to the correct temperature prior to displaying in the cabinet. This cabinet is not designed to heat food from cold.

3 - Cleaning and Maintenance:



NOTE: Before performing any cleaning and/or maintenance; ensure that Bain Marie has cooled down completely, and that the unit is unplugged from the power source.

- Regular cleaning of the unit is essential to optimise your Bain Marie's performance. Glass/Stainless Steel cleaner is suitable for cleaning of the unit. **Do not spray any cleaner or water directly on the element.** The water tray should be removed regularly for cleaning, whilst the unit is not in use.
- To prevent scratching, do not use any abrasive cleaners on the outside of the stainless steel. A non-scratch pad or a soft cloth is best. Stainless Steel and Glass Cleaner can be used on respective surfaces for the best results.
- If any silicone is loosened or removed during maintenance, ensure it is replaced immediately to prevent maintenance issues.
- The lights are easily accessible from inside the unit. Being a convection based heated cabinet; there is no requirement for the lights to provide any heat into the unit.
- Check the power cord regularly for any possible damage.

4 - Troubleshooting:

There is condensation on the inside of the glass:

Ensure that there are gaps between the side glass and the front curved glass, and at the top of the curved glass where it sits on the stainless steel light – there will be stoppers hold the glass off the stainless.

Ensure the air vents are not covered and that product is not hanging over racks preventing air flow throughout the unit

Ensure that there is no air conditioning directly blowing at the unit

If a unit is placed near external doors that allow cold air blowing on unit, this can cause condensation

NOTE: It is normal for condensation to occur when unit is heating up.

Food is not hot enough:

As this unit is a holding unit, ensure that the food is cooked or heated prior to putting the food inside the cabinet.

The unit is not hot enough:

Ensure that the square holes inside the unit are not blocked/covered. (refer to the Operation section). Also ensure that the fans are working, and there is adequate airflow through the square holes. Ensure that the thermostat is set to the desired temperature. Adjustments to the temperature on the thermostat may be required to suit environmental conditions.

The unit is not heating:

Check that the thermostat is set to the correct temperature. Also check to see if there is power to the unit. If the unit still does not heat, contact Perfect Fry on 1800 265 771

5 – Technical Information:

TECHNICAL DATA

TYPE	1 x GN 1/1	1S x GN 1/1	2 x GN 1/1	3 x GN 1/1	4 x GN 1/1
Ext. dimensions (mm):					
width	476	616	746	1076	1406
depth	775	575	775	775	775
height	585	585	585	585	585
Capacity	85	85	139	202	270
Temperature range °C	+30°C - +120°C	+30°C - +120°C	+30°C - +120°C	+30°C - +120°C	+30°C - +120°C
Humidity %, dry/humidified	5/95	5/95	5/95	5/95	5/95
Light/heater	1 x 100W	1 x 100W	2 x 100W	3 x 100W	4 x 100W
Capacity	1 x GN 1/1 - max. 65 mm	1 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm	4 x GN 1/1 - max. 65 mm
H = heating	H = 1000W	H = 1000W	H = 2000W	H = 2000W	H = 3000W
Fan	1 x 32W	1 x 32W	1 x 32W	2 x 32W	3 x 32W
Nominal consumption	1140/5	1140/5	2240/10	2370/10,5	3496/14
Rated voltage	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Fuse protection (A)	10	10	10	10	15
Weight (kg) nett/gross	40/65	40/65	45/80	70/100	95/125
Option: menu board, illuminated	15 W	15 W	18 W	23 W	23 W
Option: cutting board, 20 mm	472x150	612x150	742x150	1072x150	1402x150
Accessory socket 230V	yes	yes	yes	yes	yes



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