

# HOT FOOD DISPLAY CABINETS

MODELS:- CHS/1N, CHS/2N,CHS/3N

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## OPERATING INSTRUCTIONS



**BKI** ®  
*Fresh ideas in foodservice equipment*

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**BKI ‘HOT FOOD DISPLAY’ CABINETS ARE MANUFACTURED  
ACCORDING TO THE FOLLOWING STANDARD:-**

**BS EN 60 335-2-2.50:1992**



## WARRANTY

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Each appliance is despatched with a pre-paid warranty registration card, this card should be filled in at the time of installation.

**Please Note:-** No warranty is given on glass/bulbs or quartz tubes.

All BKI equipment is supplied to the following Warranty from Standex International Ltd T/A BKI - Europe (hereinafter called "the Manufacturer")

1. Subject to the other terms of this Warranty the Manufacturer will provide free replacement of defective materials and other components within a period of 12 months from delivery, where any defective part or component is reasonably attributable to faulty materials or workmanship and provided that the equipment or alleged defective part is forwarded pre-paid to the manufacturer. Except for quartz and halogen lamps, bulbs and glass doors which are not covered by warranty.
2. The Manufacturer shall not be under any liability under this warranty if the equipment or any part thereof shall have been altered in any way or operated from the incorrect voltage circuit or used in a manner inconsistent with the Manufacturer's instructions or otherwise neglected or misused or if any parts not supplied or approved by the Manufacturer shall be fitted to the equipment.
3. The Manufacturer's liability is limited to the terms of this Warranty which is given in consideration of the Purchaser's agreeing that it shall be so limited and that the Manufacturer shall be under no liability for any direct or consequential loss or for any personal injury or damage to property caused by any defect in the equipment or any part thereof howsoever the same may occur and whether or not the same is due to the negligence of the Manufacturer. Except for the foregoing no warranty or condition whether express or implied by common law statute or otherwise shall apply to any BKI equipment.
4. This warranty shall be construed in accordance with English Law.

# OPERATING INSTRUCTIONS

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## INTRODUCTION

**Thank you for deciding to purchase a “Hotshop” food display cabinet from BKI.**

Your “Hot Shop” food display has been designed for the modern caterer and serves the following needs:-

- As a Merchandiser : It will attract customers, enhance the appearance of the food and act as a “silent salesman” to help sell your Product.
- For Health & Safety: It will maintain hot food at the correct temperature to meet statutory requirements.
- For The Operator: It is designed for safety, is user friendly and easy to Maintain.

**Please read these instructions carefully and if you follow them faithfully you will have years of trouble free use.**

## GENERAL NOTES & INFORMATION

Your “Hot Shop” food display cabinet has been completely assembled and tested before despatch.

It has been packed for safe shipment to your premises, any accessories against the delivery note.

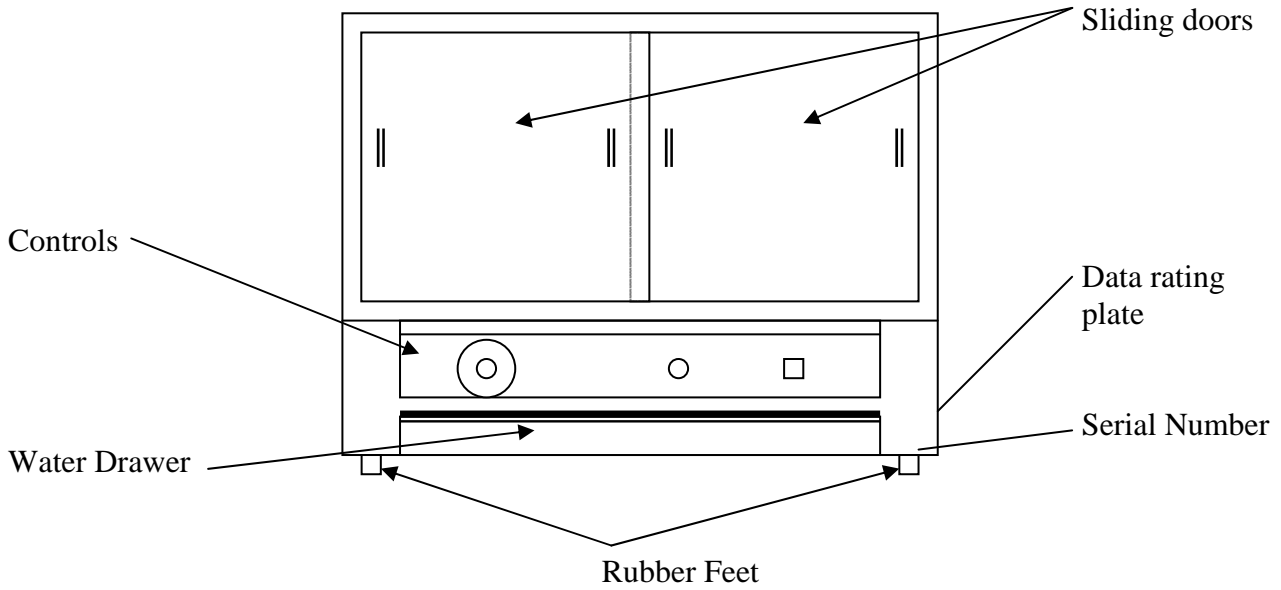
- This appliance requires a 220/240v,50Hz single phase power supply.
- It is recommended that this appliance is installed by a qualified electrician.
- Check that the voltage shown on the data rating plate conforms with your power supply.

**Warning – This appliance must be earthed**

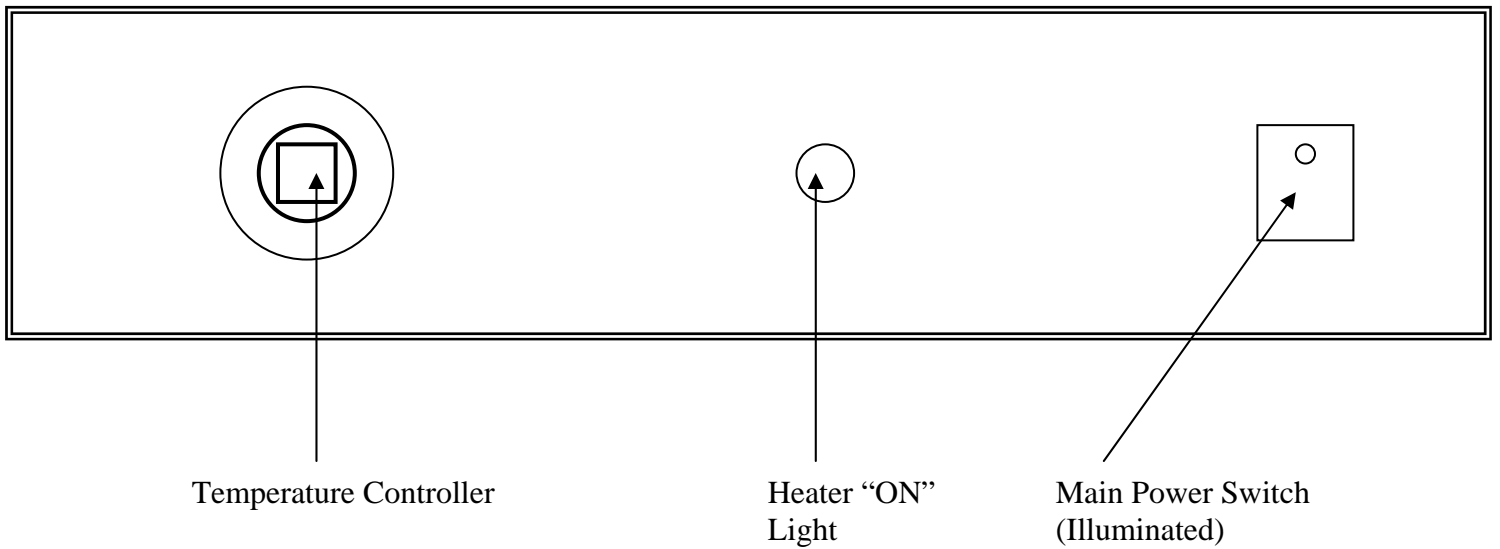
**Important:-** Read the installation & operating instructions thoroughly and ensure all Packaging has been removed before connecting to the power supply.

# Know your "Hot Shop"

## Operator Control View



## Controls



## CONTROLS

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<b>Mains Power Switch :-</b>	Controls the light, fans and supplies power to the heating elements via the temperature controller.
<b>Temperature Controller :-</b>	(Simmerstat) Regulates cabinet temperature by switching the heat elements on/off
<b>Heater “ON” Light :-</b>	Indicates Simmerstat` on (heating) or `off`
<b>Water Drawer :-</b>	Provide humidity to help prevent hot foods drying out.

## FOOD CONTAINERS

“Hot Shop” food display cabinets are supplied with a mezzanine shelf and 65mm deep 1/1 gastronorm pans fitted with wire inserts as standard.

<b>Wet Foods :-</b>	Chicken, cooked meats etc, should be placed in the gastronorm pans, on the wire inserts to allow for drainage.
<b>Pies, Pastries :-</b>	Should be placed above on the mezzanine shelf.

The gastronorm pan section can be split up using the various sizes available in the gastronorm pan range, to a maximum depth of 65mm see page 11 (spare parts) for full listing.



## OPERATING

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- **IMPORTANT:-** Always allow time for the cabinet to pre-heat before loading any food items.

Keep sliding doors closed to retain heat after loading or unloading.

- **Check** water drawer every 2-3 hours, carefully add fresh water to maintain correct level, **Do Not Over Fill.**

### HOLDING TIMES

**Many factors will affect the length of holding time possible with the variety of foods available in todays market place.**

In order to comply with the current Food Hygiene & Safety Regulations we offer the following advice.

- The “Hot Shop” display cabinet is intended for display and holding of hot food direct from cooking or re-heating.
- Microwaved or re-heated foods will generally have a shorter storage life than freshly cooked foods.
- Do not over cook or overheat food items that are to be held hot, (overcooking will result in excessive moisture loss that will not be re-gained, even in a humidified cabinet).
- Always serve food products from the cabinet in strict rotation ie: first in –first out.
- Keep sliding doors closed after loading or unloading.
- Keep water drawer full to level indicated at all times.
- Take regular product internal temperatures using a digital thermometer, any products found below **63.5°c** must be removed and blast chilled or wasted.
- Adjust temperature controller according to ambient conditions, set to the lowest possible setting that will maintain a safe product internal temperature.
- Keep your “Hot Shop” display cabinet clean.

**Important:- The “Hot Shop” display cabinet must not be used to re-heat foods.**



## CLEANING & MAINTENANCE

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**IMPORTANT:-** This cabinet should be cleaned at the end of each working day.

Always disconnect the cabinet from the power supply before the start of any cleaning or maintenance.

- Remove any food items left at the end of business.
- Turn mains switch “off”, disconnect from power supply and allow cabinet to cool.
- Remove sliding doors by first lifting upwards to release bottom runner from track, then out and down from top runner.
- Remove mezzanine shelf & gastronorm food pans, allow to soak in a hot cleaning solution.
- Open front curved glass, support glass & clean using a bactericidal detergent sanitiser then a clear liquid glass cleaner.
- Remove water drawer, empty old water, refill with mild cleaning solution, rinse and wipe clean.
- Wipe over cabinet interior with a mild solution of warm water and bactericidal detergent cleaner using a damp cloth, avoid getting excess water into the cabinet interior or over the control panel section.
- **Do not attempt to clean the elements or lamp.**
- **Do not use a water jet or steam cleaner.**
- **Do not use abrasive or corrosive cleaners.**

### GLASS

All flat and curved glass panels fitted to “Hot Shop” holding cabinets are manufactured from toughened or tempered safety glass.

**IMPORTANT:-** Take care when cleaning or handling glass, allow glass to cool before cleaning, for best results use a clear liquid smear free glass cleaner.

**Do not use abrasive cleaners or scouring pads on glass panels.**

The Front Curved glass and Side glass panels can be removed for maintenance or cleaning as follows:

### **CURVED GLASS**

- Lift front curved glass section forwards from the top.  
(The front glass section is attached to the cabinet at the bottom by the aluminium strip).  
Hold the glass in the forward position for cleaning or tilt forwards and lift out of track for complete removal

**IMPORTANT:- Do not leave the front curved glass section unsupported in the open position.**

- Slide the side panels out from the front
- Replace in reverse order

### **LAMPS**

The “Hot Shop” display cabinets are illuminated with T5 Fluorescent lamps fitted with a protective over tube.

**Replace failed lamps as soon as possible as follows:-**

- Remove any food items from the cabinet, then switch “**off**”.
- **Disconnect the cabinet from the power supply**, allow to cool.
- Remove sliding doors.
- Remove mezzanine shelf and any food pans.
- Remove lamp, grip lamp through lamp cover & twist ¼ turn clockwise towards front of cabinet to release ends.
- Replace with a new lamp of the correct voltage and rated input.

**Important:- Do Not forget to refit lamp cover. Replace cover if damaged.**

**Important:-** In the event of a glass breaking whilst the cabinet is in use, any food items held at that time must be wasted.

The cabinet must be thoroughly inspected and cleaned before future use.

## **TROUBLE-SHOOTING**

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1. Read and understand the Operating Instructions.
2. Clean the unit each day.
3. Refer to the troubleshooting guide if the unit does not operate properly.
4. Have only an authorised serviceman check and repair unit when needed

### **PROBLEM**

### **CORRECTIVE ACTION**

#### **Unit fails to operate**

1. No Power
2. Circuit breaker is off

1. Assure that power supply is sound
2. Rest circuit breaker

#### **No Heat**

1. Circuit breaker is off
2. Defective heating element
3. Defective Simmerstat
4. Loose wire or bad connection

1. Check circuit breaker
2. Replace heating element
3. Replace Simmerstat
4. Repair

#### **Holding Temperature not Adequate**

1. Door is open
2. Food temperature is too low
3. Cabinet temperature too low

1. Keep doors closed when not in use
2. Food under cooked / over cooked or held too long (See Holding Times)
3. Adjust Simmerstat, allow time for cabinet to pre-heat before loading products.

#### **Cabinet too hot or steamed up**

1. Food temperature is too high
2. Food items drying out
3. Cabinet steamed up

1. Adjust Simmerstat, check water level
2. Food over cooked or held too long, Simmerstat set to high, water drawer empty.
3. Hot water used when cabinet switched on from cold.  
Hot food loaded before cabinet has been preheated.  
Simmerstat set to Full

## GASTRONORM PANS & SPARE PARTS

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Contact your distributor or the spares department at BKI for spare gastronorm pans or replacement lamps, quoting the following code numbers, check the appliance rating plate for model type

<b>GASTRONORM CONTAINER SIZE</b>	<b>DEPTH</b>	<b>CAPACITY (Ltrs)</b>	<b>CODE</b>
GN 1/1	40mm	5	PN001
GN 1/1	65mm	9	PN006
WIRE GRID (1/1)			TY013
GN 2/3	40mm	3	PN012
GN 2/3	65mm	5.5	PN010
GN 1 /2	40mm	2	PN013
GN 1 /2	65mm	4	PN009
GN 1 /3	40mm	1.5	PN014
GN 1 /3	65mm	2.5	PN008

### Spare Parts List

<b>PART CODE</b>	<b>DESCRIPTION</b>
CA 069	Element, 2500 W (CHS/N2)
CA 070	Element, 2000 W (CHS/N3)
CO 009	Schrack relay, 25A (RM 805730) (CHS/N3)
FA 010	Fan
GL 060	Curved Glass (CHS/N2)
GL 069	Curved Glass (CHS/N3)
GL 121	Side Glass (All models)
LI 023	Fluorescent lamp, T5, 535mm, F13W / White
LI 026	Lamp over-tube
LI 024	T5 lamp holder, ¼ turn, snap-in
LI 025	Ballast 13W, screw terminal
LI 027	Fluorescent starter, glow type, 4 – 80W
LI 028	Starter holder
LI 012	Neon indicator, amber, round
SI 001	Simmerstat c/w knob
SW 019	Switch, rocker c/w neon

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