

ARCTIC HOT LINE COUNTERS, CUPBOARDS AND DISPENSERS



INSTALLATION, USE AND MAINTENANCE MANUAL

02 / 2003 C

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TUOTETIEDOT – PRODUCT INFORMATION

Tyyppi / Type of unit

Valmistusnumero / Serial number

Ostopaikka ja –aika / Place and date of purchase

SKYCOLD OY

KESKIKANKAANTIE 17 TEL +358 3 5520 600
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FINLAND E-mail skycold@skycold.fi

*PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE.
KEEP THESE INSTRUCTIONS FOR FURTHER USE AND OTHER USERS.*

*FOLLOWING THESE INSTRUCTIONS CONTRIBUTES PROPER
AND LONG-TERM FUNCTION OF THE UNIT FOR MAXIMUM
EFFICIENCY AND MINIMUM SERVICE AND REPAIR COSTS.*

FOR GUARANTEE, SEE PAGE 12.

*THESE INSTRUCTIONS APPLY TO UNITS HL-40, HL-80, HL-120, HL-160,
HLM-80, HLM-120 AND HLM-40.*

RECEIVING THE GOODS

Examine the unit before accepting the delivery.
In case of any damage, please note it in the waybill
and report to your forwarder and supplier immediately.

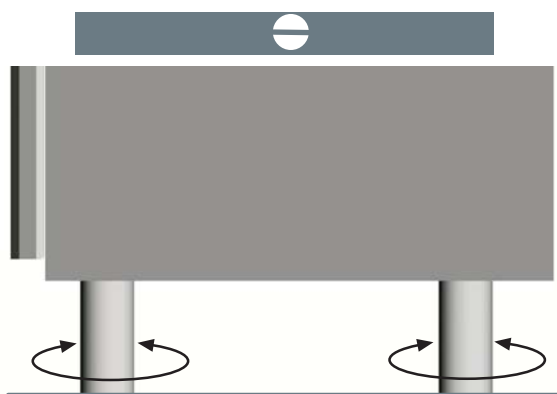
Guarantee does not cover damages due to transportation.

INSTALLATION

Unpack the unit at site.

Remove the protection films on outer surfaces of the unit.

The unit with feet shall be levelled horizontally.
Make sure all feet touch the floor.



Place the units with castors on firm and straight floor.
Make sure all the castors touch the floor. Uneven floor
may twist the chassis and cause difference between units.

After placing the unit, lock the two lockable castors.

Should the unit still be cold when taken inside in wintertime, humidity will condense on its surfaces. **Do not plug in the unit until it has dried and reached the room temperature.**

Connect the unit to 230 V/50 Hz earthed socket.

START-UP

Clean the unit thoroughly before start-up with mild dish washing solution or other suitable detergent.

Do not use scouring powder.

Hot Line bain-marie

USE HL-40-BM, HL-80-BM, HL-120-BM, HL-160-BM

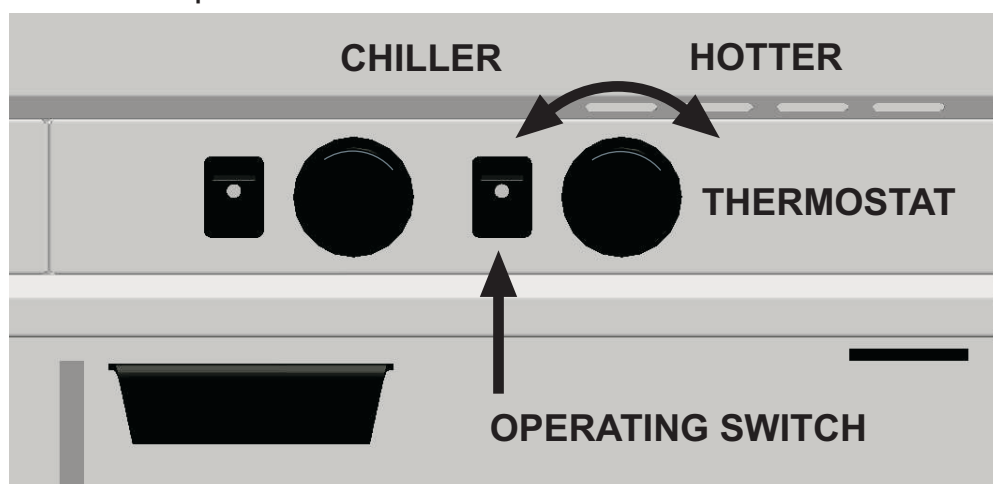
Hot Line bain-marie is made for warm keeping and serving of hot food.

Bain-marie shall not be used outdoors or exposed to rain.

Fill up the basin with hot, + 65° C water. **Follow the fill up limit on both ends of the basin.**

Never heat the basin without water, as it may cause damage to heating elements.
See to sufficient water supply during the use.
Guarantee does not cover damage caused by running the unit dry.

The operating switch and the thermostat are located on the control panel.



Switch on the operating switch. The signal lamp will indicate the start-up, and the resistors will switch on. Regulate the water temperature by the thermostat.

Note that the basin is designed for keeping food warm at the temperature of approx. + 65° C. Never let the water to boil.

Cover the basin with lids in order to reach the + 65° C quicker.

Use lids on gastro norm-dishes to avoid the food to dry.

After use, switch off the operating switch.

CLEANING AND MAINTENANCE BY THE USER

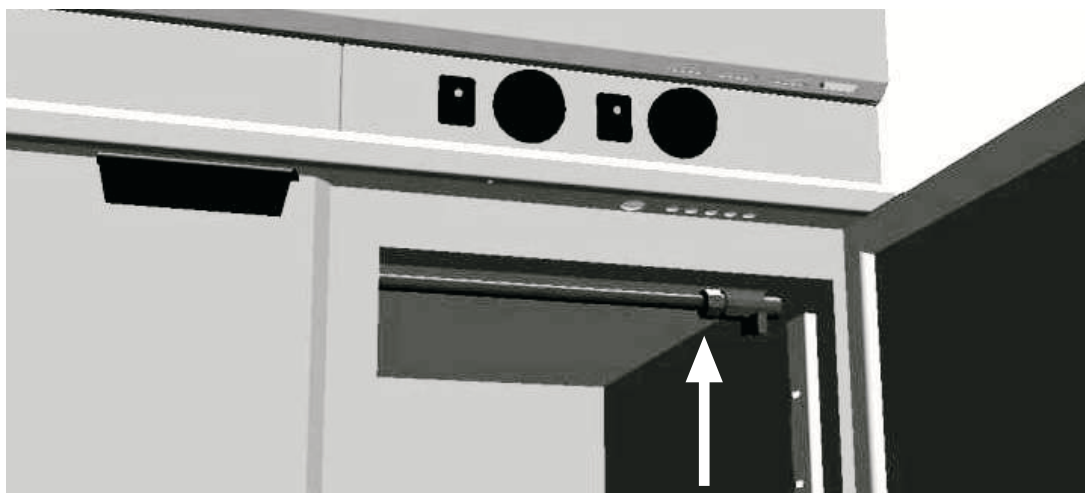
Switch off the main switch and unplug the unit.

Empty and clean the basin after each use.

Do not leave water in the basin overnight.

The valve and hose for drain water are located in the upper frame of the right door; in drained models the valve is behind the vertical doorframe.

The valve may be hot, please use gloves!



Lead the hose into a bucket and open the drain valve by turning the knob 90 degrees. Do not remove the sieve plate before cleaning food scraps from the basin.

Close the valve after draining all water.

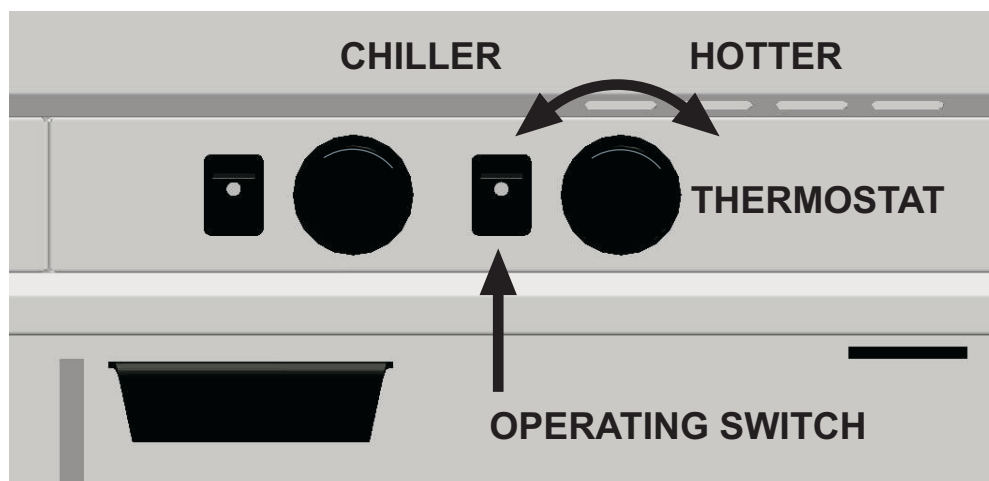
Clean all steel surfaces with mild dish washing solution or other suitable detergent. **Do not use scouring powder.**

Hot Line hot and neutral counters

USE	HL-40-HT, HL-80-HT, HL-120-HT, HL-160-HT, HL-40-NT, HL-80-NT, HL-120-NT, HL-160-NT
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Hot Line hot and neutral counters are made for warm keeping and serving hot food. They shall not be used for cooking.

The operating switch and the thermostat are located on the control panel.



Switch on the operating switch. The signal lamp will indicate the start-up, and the resistors will switch on. Regulate the water temperature by the thermostat.

The required temperature is reached quickly; start the warm-up about 45 minutes before serving.

Use lids on gastro norm-dishes to avoid the food to dry.

After use, switch off the operating switch.

CLEANING AND MAINTENANCE BY THE USER

Switch off the main switch and unplug the unit.

Empty and clean the counter after each use.

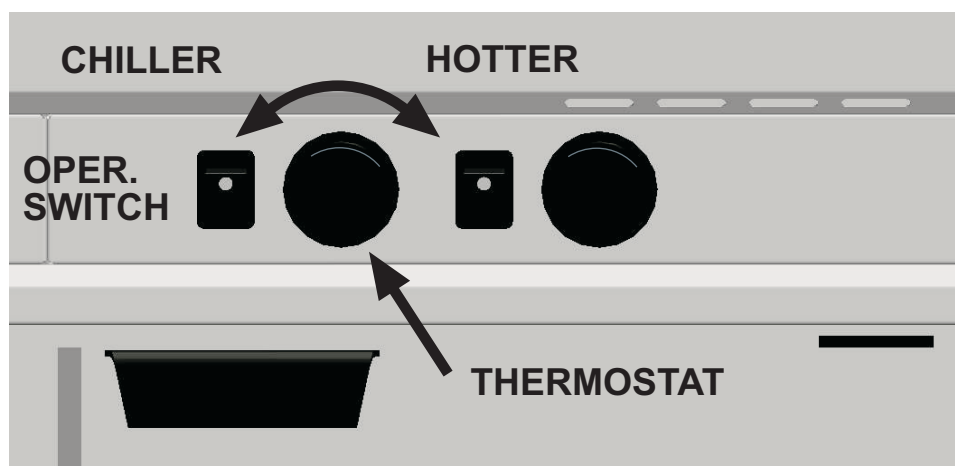
Clean all steel surfaces with mild dish washing solution or other suitable detergent. **Do not use scouring powder.**

Hot Line hot cupboards and hot drawer set

USE HL-40, HL-80, HL-120, HL-160

Hot Line hot cabinet is made for short term storages and serving of hot food.

The operating switch and the thermostat are located on the control panel.



Switch on the operating switch. The signal lamp will indicate the start-up, and the resistors will switch on.

Regulate the water temperature by the thermostat.

Use lids on gastro norm-dishes to avoid the food to dry.

After use, switch off the operating switch.

CLEANING AND MAINTENANCE BY THE USER

Switch off the main switch and unplug the unit.

Clean the unit after each use.

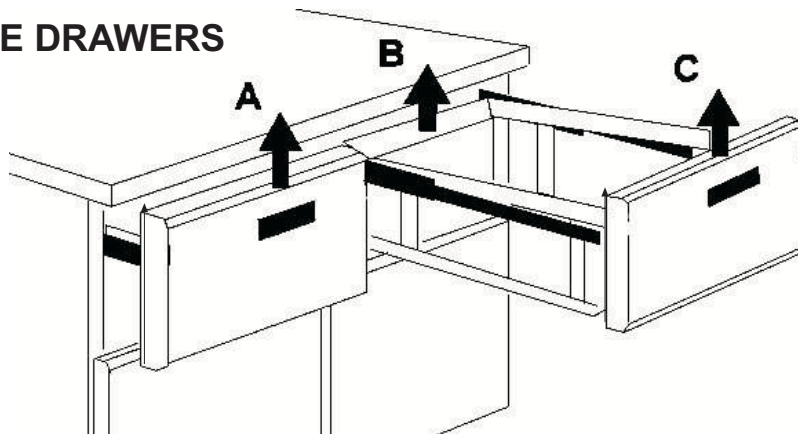
Clean all steel surfaces with mild dish washing solution or other suitable detergent. **Do not use scouring powder.**

Never use a power washer to clean up the cabinet or set of drawers, as it may force water to the heating element inside the roof, thus causing a danger of short circuit.

Clean the door gasket with mild dish washing solution.

RELEASING THE DRAWERS AND TELESCOPIC DRAWER RUNNERS

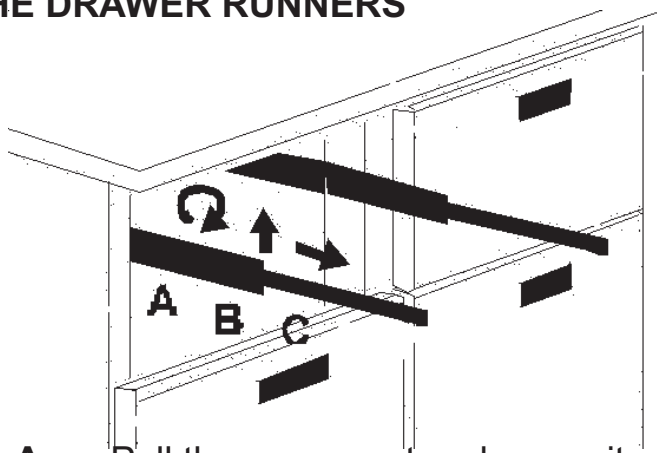
RELEASE THE DRAWERS



- A** Open the drawer 5-10 cm and jerk it upwards by the handle to get the front part off the runner.
- B** Pull the drawer open and jerk the back of the drawer off the runner.
- C** Lift the drawer straight up.

Put the drawer back in reverse order. Make sure the drawer meets the bottom of the runner fastenings.

RELEASE THE DRAWER RUNNERS



- A** Pull the runner out and screw it according to indicators.
- B** Lift the runner up simultaneously to release the front fastening from the groove in the unit wall.
- C** Pull the runner outwards perpendicularly to release the rear fastening from the groove in the unit wall.

Put the runners back in reverse order. When placed appropriately, the runner does not fall off when lifted straight up.

Hot Line plate dispenser

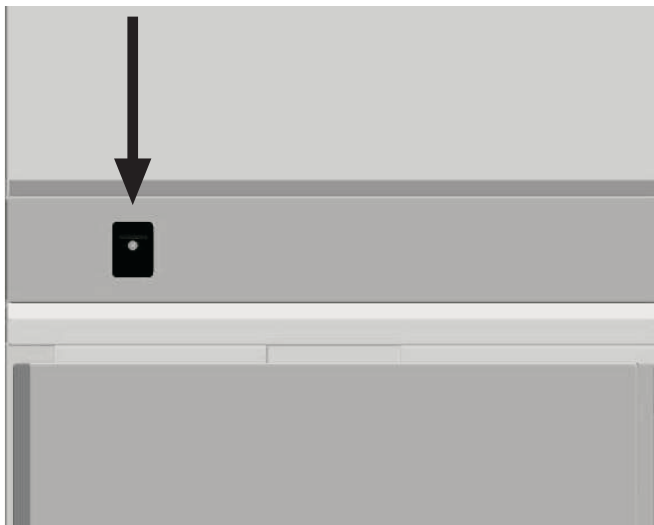
USE

HL-40-PH, HL-40-PN

Heated plate dispensers are made for heating and dispensing of plates.

Unheated dispensers are made for storing and dispensing of plates.

Operating switch for the heated dispenser is located on the control panel of the unit.



The thermostat knob is located inside the front plate cylinder.

Beware of hot resistors, as they may cause skin burn.

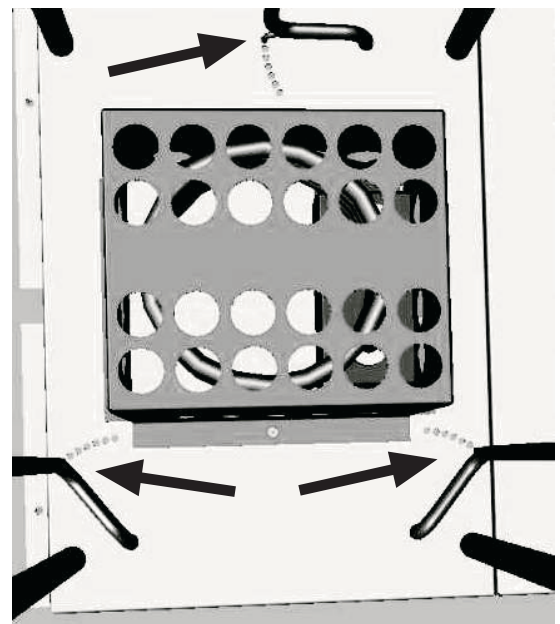
Switch on the operating switch. The signal lamp will indicate the start-up, and the resistors will be switched on.

The manufacturer presets the the thermostat at approx. + 50° C. You can increase or decrease the temperature by turning the knob clockwise or counter-clockwise.

The dispenser is designed for 22-28 cm plates.

Guide rails are to be adjusted for each plate diameter.

The location of every regulating pin at the bottom of each rail should be the same.



Non-central plate load may damage the dispenser and cause malfunction.

The plate on top should be on equal level with the guide rails. Overloading may damage the dispenser, and plates with no support may fall off.

The dispenser is operated by springs. Add or remove springs when changing the plate size or weight. Loosening a spring will require peaked tongs.

Beware of sharp spring ends!

After use, switch off the operating switch.

CLEANING AND MAINTENANCE BY THE USER

Switch off the main switch and unplug the unit.

Clean the unit after each use.

Clean all steel surfaces with mild dish washing solution or other suitable detergent. **Do not use scouring powder.**

POSSIBLE MALFUNCTION

The unit does not start

Check the plug connection.

Check the fuse.

The bain-marie or hot counter does not warm up

Check the plug connection.

Check the fuse.

Make sure the temperature adjusted is warm enough.

Make sure the bottom and the top of the unit warm up evenly.

Switch on the basin with no water for about 3 minutes and carefully touch the bottom to make sure it has warmed up evenly. Beware of skin burn! Switch off the basin in order not to cause any damage to the resistors.

The hot cupboard does not warm up

Check the plug connection.

Check the fuse.

Make sure the temperature adjusted is warm enough.

The plate dispenser does not warm up

Check the plug connection

Check the fuse

Make sure the bottom resistors warm up

switch on the empty dispenser for about 2 minutes and carefully touch the bottom resistors to make sure they warm up. Beware of skin burn! Switch off the dispenser.

The basin does not drain

Remove the sieve plate and make sure the drain hose is not blocked or twisted in any way.

This guarantee is valid for 12 months from the date of purchase and shall apply to possible failures in materials or workmanship.

The guarantee is valid only when the unit is used solely for purposes, stated in this manual.

The guarantee expires if the unit is being used against this installation, use and maintenance manual.

The manufacturer Skycold Oy or his selling agent is not at any time, or any circumstances liable for direct or indirect losses or resulting effects caused by an unfit or badly maintained unit.

All units are supplied under our terms and conditions of sale, a copy of which may be obtained upon request.

The guarantee does not apply to

- defects caused by faulty installation

- defects due to ignoring maintenance and cleaning by the user
- defects caused by natural wear

- defects caused by improper use of the unit

- settings, repairs or spare parts due to negligence, non-attention or not following these installation, use and maintenance instructions

- damage caused by extra accessories

Skycold Oy reserves the right to make any changes or improvements without prior notice.

In all correspondence, please give the serial number of your unit.

For further information, please contact the manufacturer:

SKYCOLD OY

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