



OPERATING INSTRUCTIONS

VISTA HOT FOOD DISPLAY

Product code: VHFD

BEDIENUNGSANLEITUNG
MODE D'EMPLOI
GEBRUIKSAANWIJZING



PLEASE READ CAREFULLY

(Rev 4; 10/08/2010)

INTRODUCTION

Each King Edward Product is individually handmade by craftsmen using traditional methods and materials. Please follow our recommendations carefully, you will then enjoy many years of excellent service and lasting good looks from this product.

The Vista Hot Food Display is designed to hold and display pre-cooked foods at serving temperature, which is much lower than cooking temperature and this fact should be taken into consideration when using this unit.

The temperature control knob dial reading indicates the air temperature inside the cabinet, and does not reflect the core temperature of the food displayed within the cabinet. The core food temperature may be lower than the air temperature. Adjust the air temperature of the cabinet to achieve the core temperature of the foods required, but please note: the maximum air temperature setting of the VHFD is 120⁰ C. See overleaf for the various settings and air temperatures.

A potato when cooked has a core food temperature of 100⁰C. Once the potato is removed from the oven its core temperature will naturally reduce over time. Placing the potato inside the Hot Food Display will help contain the core temperature at around 75-95⁰ C, which is still acceptable within standard food service guidelines.

Bear in mind that the higher the holding temperature, the shorter the shelf life of the food will be.

UNPACKING AND SITING THE UNIT

All King Edward products are packed securely to protect the units during transit. Prior to use, remove all external packaging from the unit and check for any damage and missing items. All damage and shortages must be reported within 24 hours.

Ensure all safety packing & manuals have been fully removed from the inside of the cabinet prior to use.

To avoid unnecessary damage during transit all Vista models are despatched with the four adjustable feet removed. You will find these inside the main body of the product. Please screw these back into the nut insert which is located inside the polished stainless steel leg frames. The feet can be raised up or down to enable the baker to be sited firmly on most surfaces: loosen the lock nut anti-clockwise with a spanner; adjust foot to desired level & re-tighten nut.

Make sure that the mains flex cannot come into contact with hot surfaces and that it is adjusted to the required length by a qualified person upon installation: wiring details below.

Do not push excess mains flex under the unit and ensure that the electrical socket can be reached easily in the event that the unit needs to be disconnected from the electric supply in an emergency.

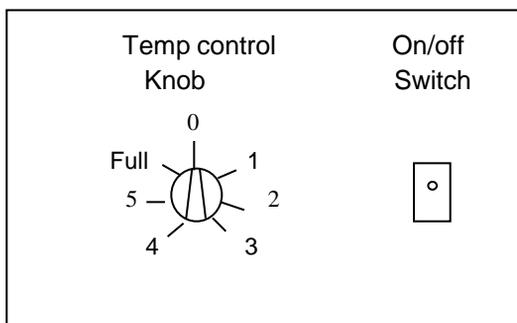
If the supply cord is damaged, it must be replaced by the Manufacturer, its Service Agent or similarly qualified Persons in order to avoid a hazard.

Please ensure there is adequate “headroom” above the unit to allow the display doors to be raised to their full extension.

We recommend that the trays are thoroughly washed and dried before the units first use.

OPERATING INSTRUCTIONS

Turn the unit on at the mains and turn the on/off rocker switch to ON.



Preheat the Vista Hot Food Display for 25 minutes at the desired temperature setting. Air temperature within the display cabinet can be assessed using the following table:

Temperature control setting	Air cabinet temperature
1	50 ⁰ C
2	60 ⁰ C
3	68 ⁰ C
4	78 ⁰ C
5	105 ⁰ C
Full	120 ⁰ C

Load pre-heated food onto the trays provided.

Periodically check the food temperature using appropriate food temperature sensor probes and adjust the setting if required.

Continuously opening and closing the unit doors will increase the likelihood of the temperature dropping below the required setting. Ensure the door is only opened when absolutely necessary.

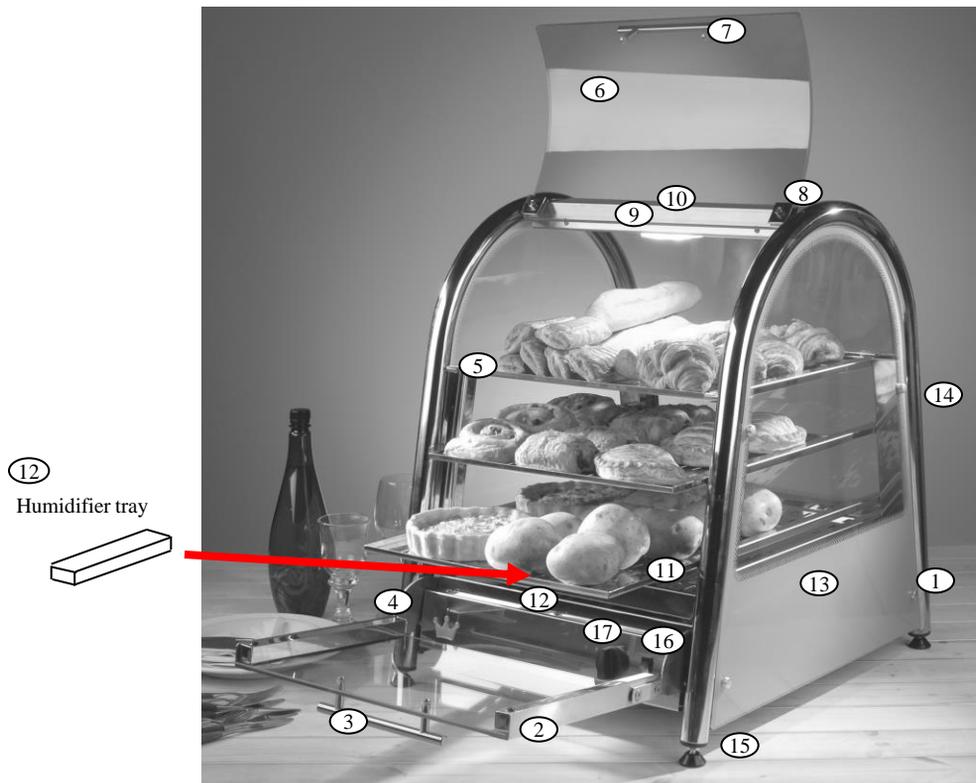
If you are using the unit to store pastries you may wish to take advantage of the humidifier included with the unit, which will reduce the potential for the pastries to dry out whilst being held in storage/display.

The humidifier unit is located below the perforated stainless steel element cover at the bottom of the unit. For safety reasons **ALWAYS** fill the humidifier **BEFORE** the hot food display unit is switched on. Simply lift the element cover and fill the humidifier tray only with cold water. You can also fill it without lifting the cover, via the circular hole in the cover, but making sure the humidifier is in the correct position below. Do **NOT** pour water directly onto the large s/s area holding the element.

NB: the interior of this appliance will get hot during operation. We recommend that all staff should wear an appropriate oven glove (preferably one which covers the wrist and lower arm as well) when operating the unit or when removing food from it.

All King Edward products **MUST be operated by suitably trained staff**. Under **NO** circumstances should children come into contact with or operate this appliance. Always use best practise and take all reasonable precaution to avoid accidents when using this unit.

VISTA HOT FOOD DISPLAY COMPONENT LIST



<i>Index No</i>	<i>Part Description</i>	<i>Part No</i>
1	S/S frame leg	V40-SSFL
2	Main display door s/s	V40-MODSS
3	Main door handle	V40-MODH
4	Main door hinge	V40-MODC
5	Removable food trays x 3	V40-MOWT
6	Top oven door - polycarbonate	V40-TOD
7	Top door handle	V40-TODHA
8	Top door hinge	V40-TODHI
9	Light assembly including bulb	500121
10	High temp. bulb (<i>replacement – for reference only</i>)	400125
11	Bottom tray, element cover (perforated)	VHFD-BT
12	Humidifier unit (situated below element cover, 11)	V40-HUM
13	Glass side panel x 2	VHFD-GSP
14	Customer facing glass panel	VHFD-FGP
15	Feet x 4	V40-FOOT
16	Rocker Switch	190001
17	Temperature control knob	190304
	1333W heating element	500136
	Temperature control simmerstat	600110
	Mains lead power cable	190201

CLEANING & MAINTENANCE

Unplug the Hot Food Display at the socket before cleaning. Wait until the unit has fully cooled down before starting any work on it.

The wire food trays, bottom perforated tray and humidifier can all be removed for cleaning.. Always use warm, soapy water and rinse thoroughly.

Any crumbs that fall through to element mounting surface should be removed.

To maintain visual appeal, the exterior should be cleaned regularly with glass cleaner and stainless steel cleaner (as appropriate). The polycarbonate doors **MUST** only be cleaned using a soft cloth and polish.

WARNING: If left to dry, dried-on stains will be difficult to remove, needing heavy cleaning. This could result in surface damage. We recommend that the exterior of this unit is dried thoroughly with a soft dry cloth after washing.

Never use abrasive materials when trying to remove stains.

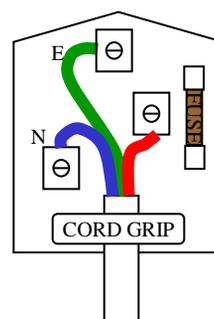
Never submerge the unit in water or use any water jets to clean it.

WIRING INSTRUCTIONS

- Prepare all 3 wires using trimming template
- Loosen cord grip
- Wire in the sequence N. L. E.
- Ensure terminal screws are tight
- Always use 13 amp (Brown) fuse
- Tighten cord grip onto cord before replacing cover

If in doubt contact a qualified electrician

THIS APPLIANCE MUST BE EARTHED



NEUTRAL



BLUE OR BLACK

EARTH



GREEN OR YELLOW / GREEN

LIVE



BROWN OR RED

BULB CHANGE

Display cabinet bulb - obtainable from supplier of oven.

Approach from inside the unit. Lever off the glass cover using a knife or screwdriver and unscrew the old bulb. Replace with new bulb & reverse process.

The lens cover will “snap” back into place.

(See component parts list for bulb details)

Please note: Bulbs are not covered by the guarantee



FAULT FINDING GUIDE

PROBLEM

CHECK

Nothing works

Is the unit switched on at the socket? Is the plug fuse OK?
Is the unit's temperature control knob turned on?
* Interior lamps may not be working – giving the impression that the unit is not working. Check and replace bulb if necessary.
If all of the above is OK, but unit still does not heat up – see next section

The unit does not heat up

Turn the temperature control knob to 100⁰ C setting. Does the red indicator light up?

Yes – Test the air temperature in the middle of the unit with a suitable temperature gauge, with the doors closed for at least 15 minutes. The reading should be within 15⁰ C of the indicated setting on the knob, when the red neon has just gone off, indicating it has reached temperature.

If it is not, consult a qualified Service Engineer.

No - consult a qualified Service Engineer.

SERVICE SHEET FOR VHFD

REPLACING THE ELEMENT:

- Remove s/s element cover plate at bottom of the unit, exposing the element.
- Unscrew the element fixing screws and carefully lift up the element.
- Make a note of how the wire terminals are attached to the element. The replacement **MUST** be attached in the same way.
- Remove the terminals but do **NOT** let them drop into the base – if you do you will have to remove the entire base cover of the unit.
- Attach terminals to new element and reverse procedure to reassemble.

REPLACING THE THERMOSTAT:

- Remove outer canopy (4 screws), and remove inner canopy by slackening 4 socket screws, but do **NOT** remove them fully.
- Unclip the thermostat sensor inside the top of the main body; and pull through to the outside.
- Lay the unit on its side with the control knob facing upward.
- Remove the galvanised base at the bottom of the unit, and pull off the terminals from the thermostat.
- Remove the knob and fixing screws from the thermostat; remove the 3 screws from the bottom fold on the side panel and lift off. The thermostat can now be completely removed.
- Replace with a new thermostat and reverse the procedure to reassemble.
- Fully test the unit to ensure it is working properly and that all terminals and screws have been relocated properly.

GUARANTEE

All King Edward equipment is covered by a 1 year guarantee from the time of purchase; this does not effect your statutory rights. Depending on the contract you have entered into with your supplier, the guarantee may cover Parts Only or be full Parts & Labour. Please check with your supplier for confirmation.

Irrespective of the level of cover certain items are not covered by the manufacturers guarantee: bulbs, fuses, glass and damage to the mains lead.

The manufacturers guarantee covers all components with the exceptions highlighted above – but it does not cover external surfaces and trim. Breakages to external trim (eg brass fittings, flue, etc) and the deterioration in the quality/appearance of surface panels and stainless steel interiors, which are deemed to have been caused by general wear & tear through oven usage, are not covered by this guarantee.

Please check your fuses and electricity supply before calling out an engineer as service calls requested in error will be charged at the normal rate.

Please have the equipment sited where it is easily accessible to the engineer and where there is adequate room to work. In the case of an oven, please ensure the product has not been used within 6 hours of the engineers visit and that it has cooled down sufficiently to work on.

Most service calls will be responded to within 48 hours. However, in exceptional circumstances we may require the equipment back at our factory for investigation and repair. In these instances please allow 4 working days from collection to delivery.

Persons not authorised by King Edward Catering Equipment should not attempt to repair/adjust any part without our prior consent as this may invalidate our guarantee as would the fitting of non specified parts. Please contact King Edward on 01885 489200 or your equipment supplier if you have any problems.

***ASK FOR DETAILS OF OUR EXTENDED SERVICE COVER FOR EQUIPMENT OVER 12 MONTHS OLD, THIS PROVIDES COVER FOR ELEMENTS, THERMOSTATS AND FAN MOTORS.**

For future reference please write your equipment serial number here.

