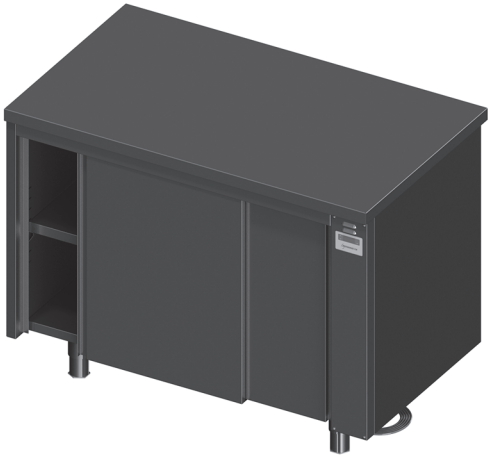
HEATED CUPBOARD

WP0-NLU, WP0-NLN, WP0-VLU

Installation, Operation and Maintenance Manual



VALID FROM 2017

Introduction

One of the key issues in catering sector is serving hot food and therefore being able to keep needed temperatures for as long as needed. There *Novameta* can offer a variety of efficient appliances, designed to keep prepared foods at serving temperature without affecting quality. The used materials are selected for attractive appearance, optimum performance and maximum durability. Every unit is inspected and tested before shipping.

This manual guide explains how to install, use and maintain the purchased product properly to reach optimal performance.

Recommendations

Upon receiving a purchased product from *Novameta*, inspect immediately for any visible signs of shipping damage and notify the carrier IMMEDIATELY if damage is found. When removing the unit from its packing case, be careful not to dent or scratch outer surface. Any damage must be noted and reported immediately to the freight company in writing in the transport document. A claim should be filed with carrier if appropriate.

All items are thoroughly inspected and carefully packed before leaving our factory, thus *Novameta* cannot accept responsibility for any shipping damage, however *Novameta* will assist in filing a claim.

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Contents

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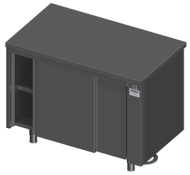
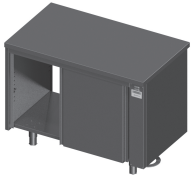
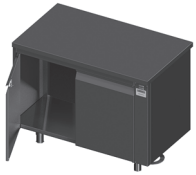
1. General information

1.1. Specifications







Model	WP0-NLU	WP0-NLN	WP0-VLU
Type	Heated cupboard with sliding doors	Heated cupboard with sliding doors on both side	Heated cupboard with shutting doors
Working temperature, °C	From +30 to +85		
Loading	100 kg even loading per tabletop 100 kg even loading per shelf		
Dimensions LxBxH, mm	800-2000x600-700x900		
Shipping weight, kg*	50-120		
Power, W	2000		
Input, A	8.7		
Voltage / frequencies, V / Hz	230-240 / 50		
Exterior/Interior	Stainless Steel		

* actual ship weight value to be found on the nameplate of the unit. Example of the nameplate provided on page 10.

1.2. Instruction for use

To ensure that you get optimum use of your purchased product, please read these instructions carefully before putting it to use. Save these instructions for future reference.

1.3. Receiving equipment

Check the packaging and cabinet for shipping damage before and after unloading the unit, and after removing all the packaging.

The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company and must be noted on freight bill at the time of delivery.

1.4. Warranty terms

Novameta provides a Manufacturer's warranty for all of the equipment against defects in materials and workmanship for a period of 1 year from the date of shipment. Manufacturer undertakes to replace all inferior parts to proper quality parts or materials. In case of a fault, a properly filled claim is required and must contain all essential information relative to the fault. If possible, provide visual fault material showing the damaged/failed product units. Faulty parts shall be returned to Manufacturer for further inspection.

The producer does not take any responsibility for damages that occur due to ignorance of cautions, improper maintenance or mechanical damages of the unit, including those, caused during the delivery. This warranty is not effective if damage occurs from improper installation, misuse; incorrect voltage supply, wear and tear from normal usage, accidental breakage, damage or if the equipment is operated contrary to the user instructions. Any expenses in connection with the installation or costs of making adjustments (including service procedures, travel time costs) on the equipment to comply with the supply at the point of installation are not covered by this warranty. The warranty does not cover if the damage occurs due to natural disasters; fire, if repair service was made by unauthorized person.

2. Safety regulations

2.1. Operating

This unit is intended for indoor use only. This unit is not intended for use by persons with reduced physical, sensory, or mental capabilities except the case, when they are instructed about safe operating before. Ensure proper supervision of children and keep them away from unit. Make sure all operators are instructed on safe and proper use of unit. Do not operate unattended.

Heated cupboard is intended to store and heat plates, not for food storage. Do not keep or heat prepared food in the unit. Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit.

ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:

- **Have the unit installed by qualified service personnel;**
- **Plug only into grounded electrical outlets matching the required voltage;**
- **Unplug the unit before cleaning or moving;**
- **Do not operate unit unattended.**

Tabletop cannot be in contact with stuff/surface hotter than 60°C (hot cookware, equipment, etc.).

The equipment is turned on and off by pressing and holding the control button for 5 seconds. Setting the operating temperature:

1. Turn on the controller and click SET;
2. Scroll with buttons ▲, ▼ until the variable SP1 appears on the screen;
3. Use buttons ▲, ▼ to set the operating temperature. Click SET to confirm.

Figure 1 Control panel of the heated cupboard

RISK OF BURN. Some unit surfaces get hot. Be cautious while touching hot surfaces.

2.2. Service

To avoid serious injury or damage, never attempt to repair this equipment or replace a damaged power cord yourself. Contact a qualified professional repair service.

Always disconnect the product before servicing or replacing any electrical component.

If operating fails, first look to see whether the unit has been unintentionally switched off, or whether a fuse has blown. If the failure cannot be found, contact your supplier quoting Model and Serial No. of the product. This information can be found on the nameplate of the unit.

2.2.1. Accessing replaceable parts – withdrawal of heating block

Before exercising any service or repair make sure the power supply is disconnected. To replace controller or heating unit (fan and/or heating element) first retract embedded heating block from the main frame of heated cupboard. Mounting location of fixing clips is displayed in Figure 2.

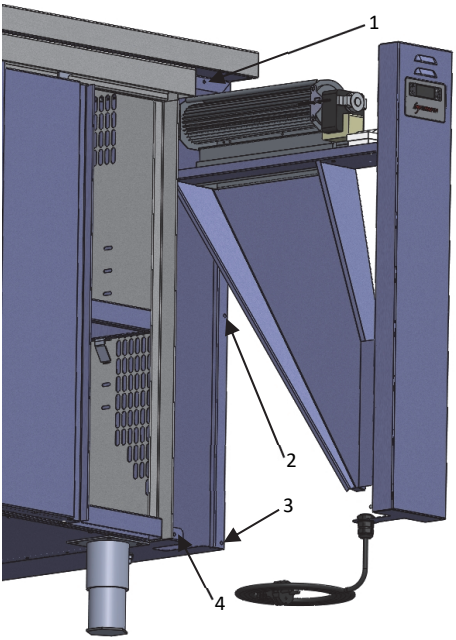


Figure 2 Mounting locations of fixing clips

Replacing controller. After removing heating block from the main frame, remove the plug with a vertical upwards motion, then you will be able to remove controller, as shown in Figure 3. After placing a new controller, fix it with the plug.

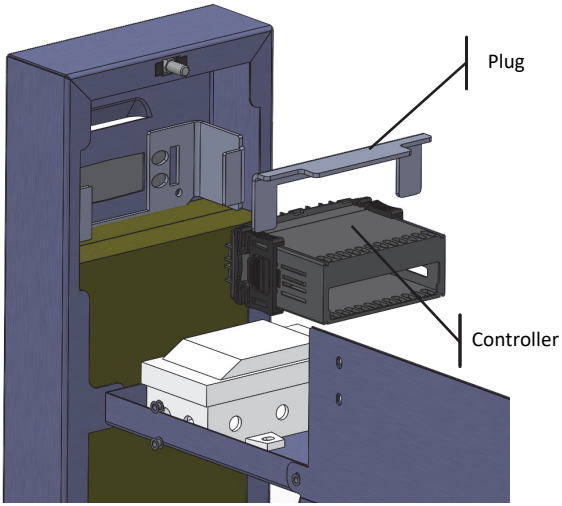


Figure 3 Replacing controller

Replacing heating element. After removing heating block from the main frame, you can access fan, heating element and temperature sensor. These parts are displayed in Figure 4. If you want to replace fan or heating element, remove holding rivets with a drill.

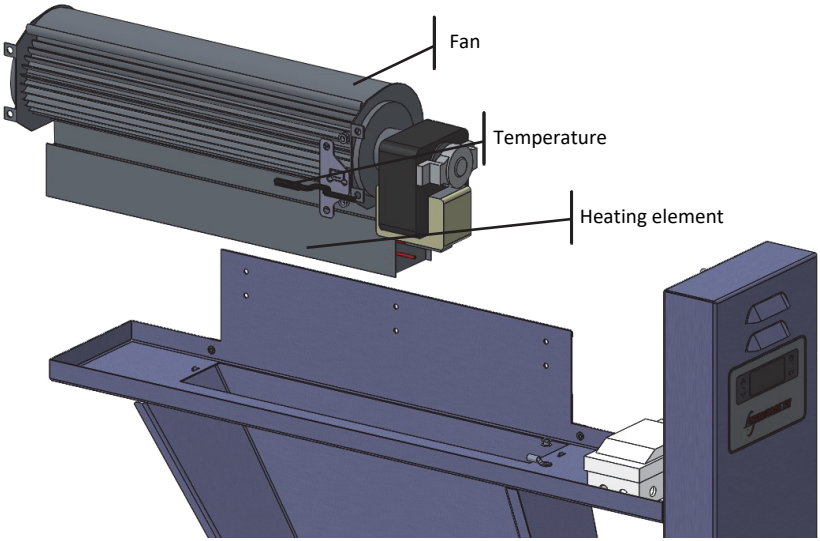


Figure 4 Replacing heating element

After removing rivets from the holding frame, you should be able to remove fan and heating element riveted to it. If you want to separate heating element and fan – remove common rivets. After replacing intended parts assemble in reverse order.

To replace temperature sensor, bend part of the holder holding the sensor to remove sensor from it's place. After putting a new temperature sensor in place, bend the part in previous fashion to fix the position of the sensor.

3. Installation

3.1. General requirements

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical codes. Check with local electrical inspectors.

Before starting to operate the equipment, protective film must be taken off from every surface of the equipment and the unit must be cleaned with a mild soap solution and checked thoroughly before it is put into operation.

IMPORTANT!

In places where warning triangles and/or screws are used to secure covers around electrical parts, there is a risk of severe injury if covers are removed. Therefore, covers must only be removed by a service technician.

3.2. Location

The heated cupboard should be located in a dry and adequately ventilated room.

If the heated cupboard is fitted with legs, the legs must be adjusted to ensure that it stands level and not distorted in any way. If the heated cupboard is fitted with castors, it must stand on a flat floor. In time, an uneven floor might distort the heated cupboard to the extent that door operation becomes difficult. If the heated cupboard is to be fixed on a wall, make sure that it stands level and undistorted.

Avoid placement of the heated cupboard in a chlorine/acid-containing environment (swimming-bath etc.) due to risk of corrosion.

IMPORTANT!

Do not block vent holes inside the heated cupboard.

Do not use electrical devices, explosive or flammable materials inside the heated cupboard.

To ensure correct and efficient air flow in the cupboard, there must be an air gap left (see fig. 3) for best air circulation between the sides, top and back.

To ensure the required and effective air circulation inside the heated cupboard air gaps must be left from the inner surfaces of the cupboard. (See Figure 5 and Figure 6).

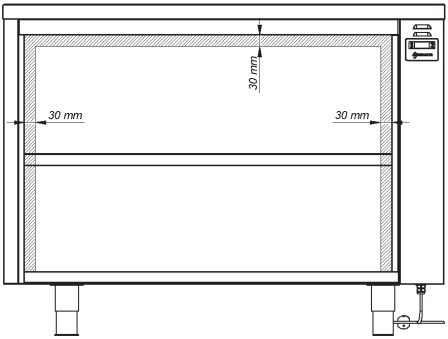


Figure 5 Air gaps required to ensure a sufficient air circulation

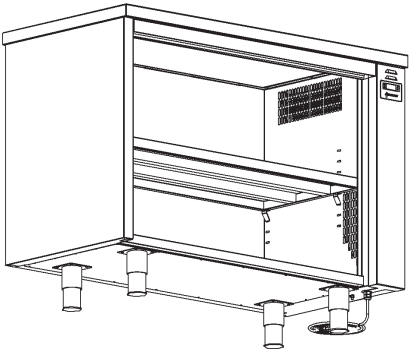


Figure 6 Air vents inside heated cupboard

3.3. Electrical connection

All the units are tested by producer to assure proper operation. Power must be connected via a wall socket. The wall socket should be easily accessible.

The unit is intended for connection to alternating current. The connection values for voltage (V) and frequency (Hz) are given on the nameplate. The nameplate shown in Figure 7 is intended purely as an example.

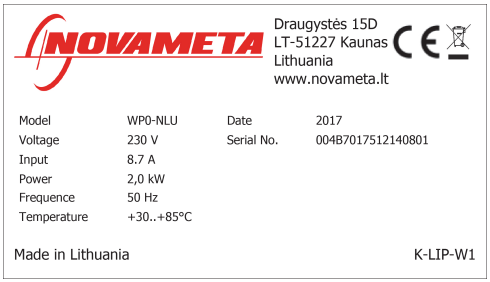


Figure 7 Example of the nameplate

WARNING!

This appliance must be earthed.

Connecting the unit to the improper power source can cause damage to the unit and invalidate the warranty.

All earthing requirements stipulated by the local electricity authorities must be observed. The unit plugs and wall socket should then give correct earthing. If in doubt, contact your local supplier or authorized electrician.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Conventions in wiring diagram (Figure 8):

CN – controller;
BL – fan;
SN – temperature sensor;
EK – heating element.

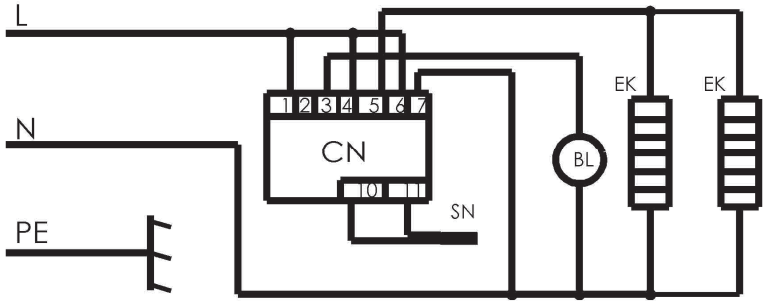


Figure 8 Wiring diagram of the heated cupboard

4. Maintenance and cleaning

 **Always disconnect the equipment and let it completely cool down before cleaning. Never flush the unit with water as this may cause short-circuits in the electrical system.**

Wipe the interior metal surfaces with a paper towel to remove any remaining food debris. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.

Clean the stainless steel by using a soft cloth and mild soap solution. If it is not sufficient, try a non-abrasive liquid stainless steel polish.

The equipment should be checked before it is put into operation again. Be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit. For the external maintenance, use stainless steel polish.

 **Cleansing agents containing chloride or compounds of chlorine as well as other corrosive means, may not be used, as they might cause corrosion to the stainless panels of the unit.**

Do not spray outside of unit or controls with liquid or cleaning product. **Liquid could enter the electrical compartment and cause a short circuit or electric shock.**

 **To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads. Always rub along the grain of stainless steel polish**

 **BEFORE CLEANING ALWAYS BE SURE THE UNIT IS TURNED OFF.**

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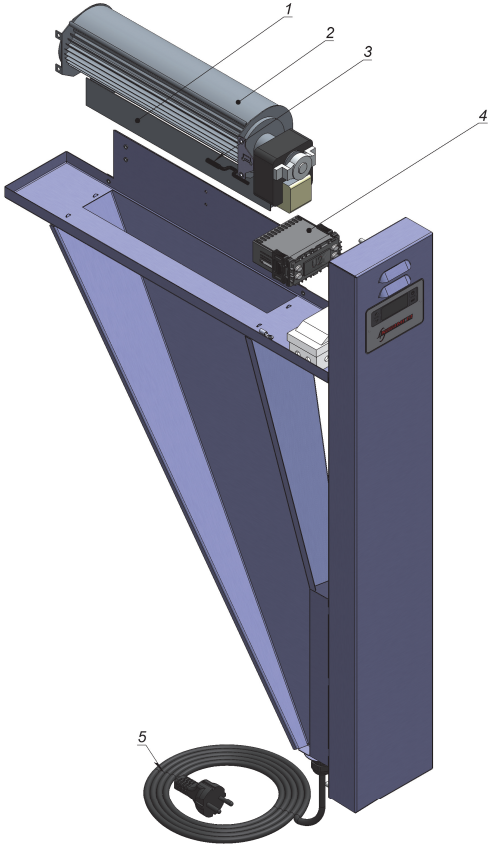
5. Spare parts



WP0-NLU, WP0-NLN and WP0-VLU spare parts

Pos.	Name	Model
1	Heating element 2000 W 1 pc.	K-ETT-2000W
2	Tangential fan 1 pc.	K-EOV-D60x270K
3	Temperature sensor	K-EVS-DT
4	Closed controller	K-EVH-U2
5	Cable with Type F plug (EUR)	K-EKK-3x1.5
5	Cable with Type G plug (GBR, IRL)	N-EKA-3x1.5

EC DECLARATION OF CONFORMITY

Manufacturer:

NOVAMETA, Draugystės str. 15D, LT-51227 Kaunas, Lithuania

Herewith declares that:

Heated cupboard (Model: WP0-NLU, WP0-NLN, WP0-VLU)

Does comply with the provisions of the Directives:

- **2006/42/EC** "Machinery Directive";
- **2006/95/EC** "Low Voltage Directive";
- **2004/108/EC** "Electromagnetic Compatibility Directive"

and is in conformity with the harmonized standards

- **EN ISO 12100:2011 / LT EN ISO 12100:2011**"Safety of machinery – General principles for design - Risk assessment and risk reduction (ISO 12100:2010)";
- **EN 60335-1:2002 / LST EN 1:2003** "Household and similar electrical appliances. Safety. Part 1: General requirements (IEC 60335 – 1:2001, modified)";
- **EN 60335-2-49:2003 / LST EN 60335-2-49:2004** "Household and similar electrical appliances. Safety. Part 2-49; Particular requirements for commercial electric appliances for keeping food and crockery warm (IEC 60335-2-49:2002)".

CE

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WARRANTY CERTIFICATE

This warranty certificates that:

- The seller provides warranty for all of the equipment against defects in materials and workmanship for a period of 1 year from the date of shipment, if the product was used according all the exploitation recommendations;
- The seller does not guaranty the normal working of the product, if the voltage is lower than 210 V and upper than 240 V.

Notes regarding warranty maintenance:

- The seller shall sign Warranty Certificate and give User Manual during the purchase;
- The product shall be used in accordance to the User Manual;
- The buyer shall give this Warranty Certificate duly completed - date of shipment, the seller's sign and seal must be on it for warranty maintenance;
- Faulty parts shall be returned to the seller for inspection.

The warranty does not cover:

- Mechanical damages, including those, caused during the delivery;
- If the product was plugged in without earthing and relay of outflow current;
- If damage occurs from improper installation, misuse; incorrect voltage supply, wear and tear from normal usage, accidental breakage;
- If the equipment is operated contrary to the user instructions;
- If the damage occurs due to natural disasters, fire;
- If repair service was made by unauthorized person;
- Any expenses in connection with the installation or costs of making adjustments (including service procedures, travel time costs) on the equipment to comply with the supply at the point of installation and are not covered by this warranty.

Date of Shipment .....

Seller .....

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