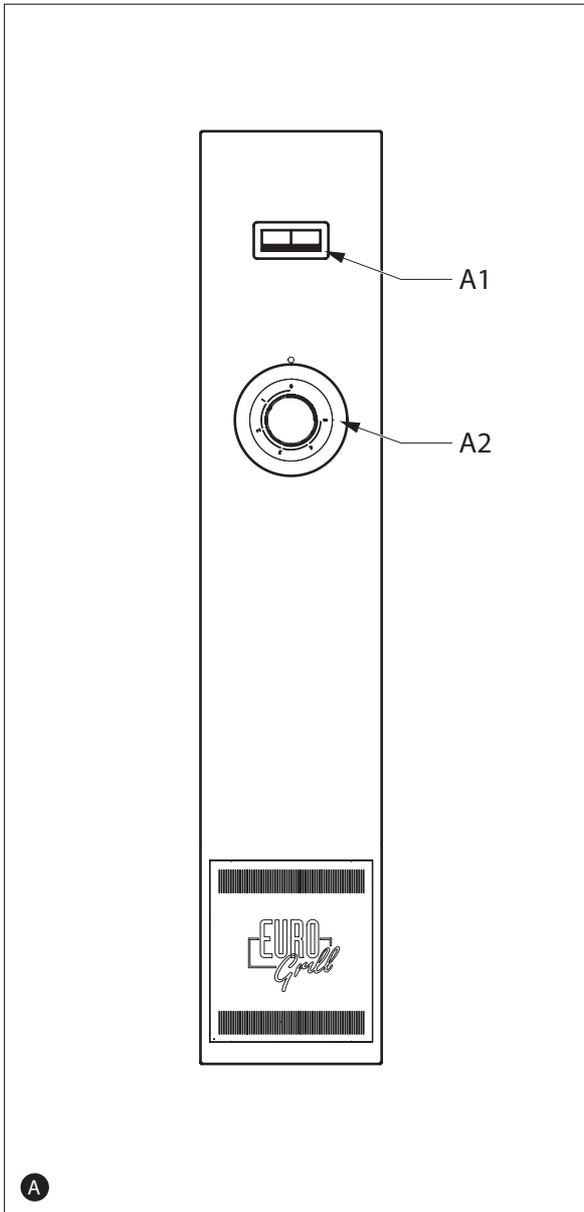
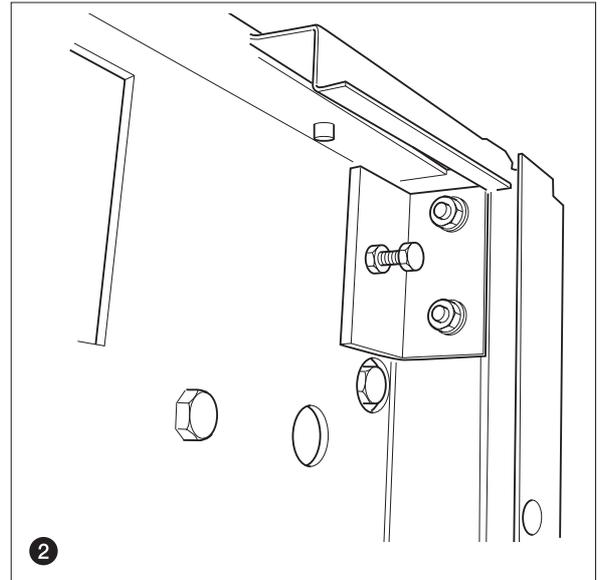
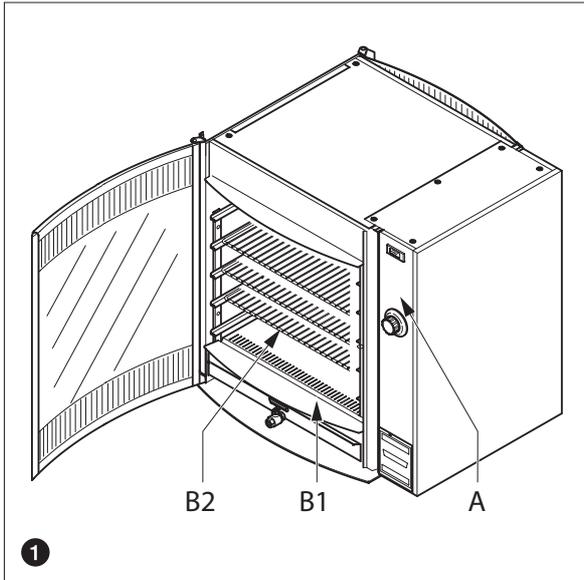


STW5/STW7



DIRECTIONS FOR USE STW-SERIE

Contents

1	INTRODUCTION	2-1
1.1	General	2-1
1.2	Description of the process	2-1
1.3	Description of the equipment	2-1
1.3.1	Description of the various parts of your Warmer	2-1
1.3.2	Technical description	2-1
1.4	Safety, hygiene and guarantee	2-1
1.4.1	Safety	2-1
1.4.2	Hygiene	2-2
1.4.3	General conditions and guarantee	2-2
2	INSTALLATION AND INITIAL USE	2-3
2.1	Packing and transportation requirements	2-3
2.2	Unpacking	2-4
2.3	First use	2-5
2.4	Positioning	2-5
3	OPERATION AND USE	2-5
3.1	Use	2-5
3.2	Operation	2-6
4	CLEANING AND MAINTENANCE	2-6
4.1	Daily maintenance	2-6
4.2	Regular maintenance	2-7
5	BREAKDOWN AND SERVICE - HOW TO PROCEED	2-7
6	TECHNICAL SPECIFICATIONS AND STANDARD ACCESSORIES	2-9
7	OPTIONS	2-9
8	REMOVAL	2-9

STORE THESE DIRECTIONS FOR USE CAREFULLY FOR FUTURE REFERENCE!

© 2008 Fri-Jado BV, Etten-Leur, The Netherlands

Customers are allowed to copy these instructions for private use.

No liability will be accepted by the manufacturer for any damage or injury resulting from failure to comply with these requirements, or through failure to take reasonable care or careful handling, operation, or repair even when these are not explicitly dealt with in this manual.

1 INTRODUCTION

1.1 General

This manual is intended for the user of the Euro-Grill Warmer models. The possibilities and the operation are described and directions are also given for using the equipment for a long time in the most safe and efficient manner.

Read the instructions carefully before using the Warmer.

The Warmer should be operated exclusively by qualified and expert staff.

Always keep the safety precautions that are stated in this manual in mind.

1.2 Description of the process

In the Warmer the grilled products are kept at the right temperature by means of a hot airflow with a high humidity. Because of that the products keep their quality for a maximum of three hours. The clear illumination also helps toward an optimal and attractive presentation of the products.

1.3 Description of the equipment

1.3.1 Description of the various parts of your Warmer

FOLD OUT THE COVER OF YOUR USERS MANUAL!

Figure	Description
1	warmer STW5 or STW7 A operating panel Warmer B standard equipment B1 water tray with drain B2 shelves
2	adjustable hinge A operating panel Warmer A1 temperature indication A2 on/off-temperature setting

1.3.2 Technical description

In the Warmer an airflow that is heated by infrared elements is used. The temperature of this can be adjusted as you wish.

As the airflow is guided over the water tray, a very humid atmosphere develops that helps keep the quality of the presented products. The illumination of the products takes place by one halotherm lamp in the top of the STW5 and two in the top of the STW7. These help to heat the product.

It is possible that your Warmer is built together with an STG of the same size on top of it and equipped with wheels. Each piece of equipment must be operated individually.

The plate work is carried out in stainless steel (RVS 304 and RVS 430). The connecting wire is equipped with a 2-core plug with earth. The type plate with the data that is appropriate for your equipment is affixed on the side panel next to the operating panel.

1.4 Safety, hygiene and guarantee

1.4.1 Safety

In this manual the following warning symbols are used:



Denoted risk of personal injury, loss of life or damage to the tool in case of non-observance of the instructions in this manual.



Electrical tension.



Burning hazard.

The following indications are applied to the equipment (see figure 1.1):



Figure 1.1



The windows and the topside of the equipment can get very hot.

During use, the following safety precautions should be observed:

When moving your Warmer, first switch off the power by taking the plug out of the socket and let the equipment cool down for at least 10 minutes.

Empty the water tray before moving the equipment.



Push the water tray completely into the Warmer after placing it back and close the drain to prevent damage to the window.

Press one of the sides at a spot about halfway down from the top.

Observe the necessary care while moving over obstacles or steps.

Your Warmer is not suitable to be used in a rainy or very humid environment, because of the danger of short circuiting.

Your Warmer must not be cleaned with a waterspout, because of the danger of short circuiting. For cleaning instructions see chapter 4.

Beware that especially the door and the top side of the equipment can get very hot during the use.

Clean the equipment regularly to ensure correct operation and avoid possible fire risks (through overheating).

1.4.2 Hygiene

The quality of a fresh product is always dependent on hygienic conditions of keeping and handling. This is especially true for grilled products. Due to the possibility of transferring salmonella bacteria, you should ensure that already grilled products, especially chicken and turkey products, do not come into contact with raw products.

Contact between grilled products and hands or tools that have come into contact with raw meat should also be avoided at all times. If hands and/or tools have come into contact with raw meat, the hands and tools should be cleaned thoroughly.

1.4.3 General conditions and guarantee

Euro-Grill has paid a great deal of attention to quality and guarantees the suitability and good working order of your equipment.

For complaints, requests, imperfections and ordering accessories and options, you can contact your supplier.

2 INSTALLATION AND INITIAL USE

2.1 Packing and transportation requirements

The Warmer is packed in a plastic cover, protective corner pieces and a protection for the glass at the front and rear side, all enclosed in a cardboard box. The equipment is mounted on a wooden pallet. Two securing straps are fastened around the box and pallet.

During transportation the transportation requirements should be observed. For this purpose the following symbols are marked on the cardboard box:



The top indicated by the arrows uppermost.



Keep the packaging dry.



Do not use hooks for lifting and tipping.

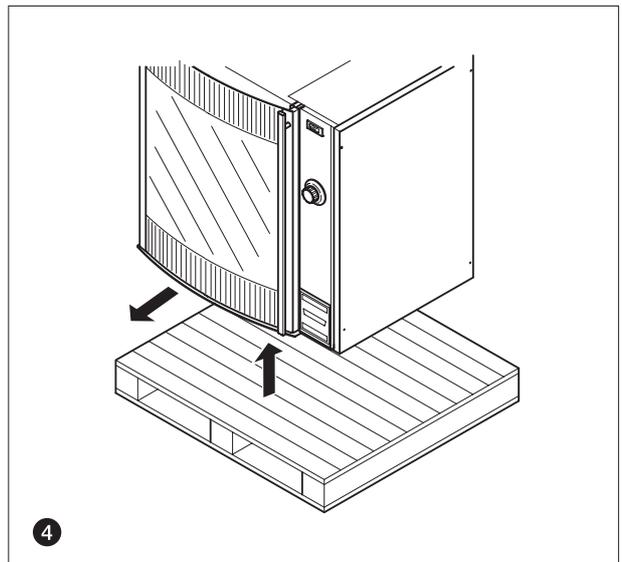
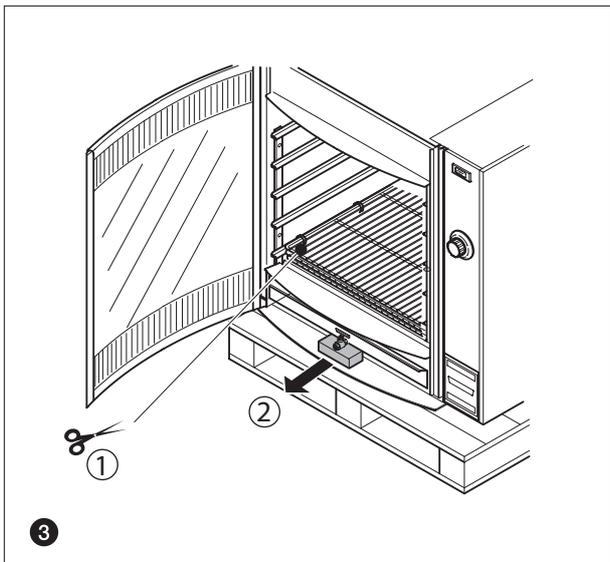
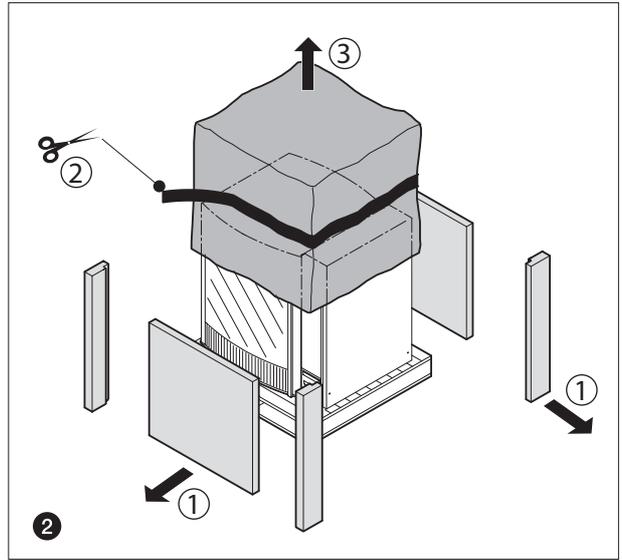
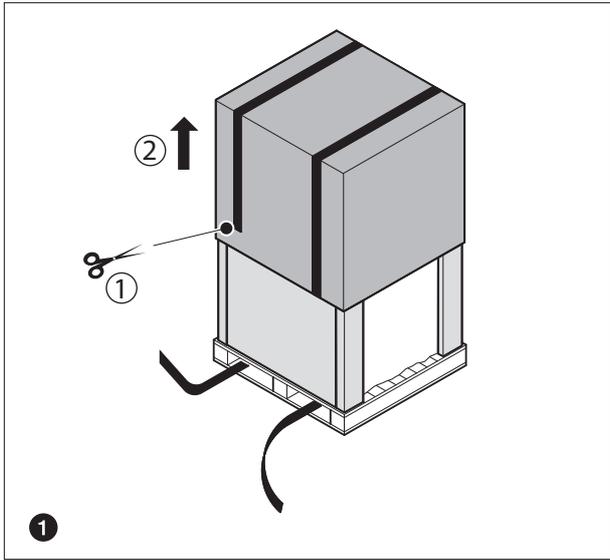


Fragile contents, handle with care.

In its packing, the equipment can be transported by a fork lift or hand lift trolley.

If there is not enough space above the equipment for the cardboard box to be slid off the Warmer, remove the box outside and then move the equipment inside.

2.2 Unpacking



Remove all other packaging materials from the equipment.



All the packaging materials used by Euro-Grill can be recycled.

2.3 First use

Before using the new equipment you should clean the inside of the equipment thoroughly with soap. The soapy water runs into the water tray which, after cleaning the warmer, should be emptied and cleaned. Rinse with clean water to remove soap rests.



Push the water tray completely into the Warmer after placing it back and close the drain to prevent damage to the window.



The Warmer is equipped with a 2-core plug with earth and should be connected to the right voltage. A qualified technician should install the wall socket. For the necessary electrical installation, see chapter 6 (Technical specifications).



You should let the empty equipment warm through at its highest temperature setting for at least half an hour to let the metallic odour that comes off the first time disperse.

Switching on

Put the plug in the socket.

Set the temperature (A2) to '5'.

Switching off

After 30-45 minutes set the temperature (A2) to '0'.

2.4 Positioning

It is very important to put the equipment in a strategic position to reach optimal performance. For this, the following factors are very important:

Your own staff must have sufficient room to be able to operate the equipment.

The distance between the serving side, customer side, the sides and any glass panels or wooden walls should be at least 25 cm.

Keep the bottom side and the ventilation opening in the topside of the Warmer free from obstacles to guarantee a good airflow.

During the process the windows of the equipment become very hot; when positioning the equipment ensure that the windows are out of the reach of children.

For external use you must position the equipment under a roof.

When positioning the equipment you should also take account of the accessibility for maintenance and service activities.

3 OPERATION AND USE

The heating cabinet is intended to keep warm products at the correct quality and temperature, not to re-heat them.



The temperature of meat products must always be at least 65 °C.

3.1 Use

The warmer keeps the products warm and tender by means of a very moist stream of air. You should therefore fill the water tray 3/4 with clean, cold drinking water. This should preferably be done with soft water to prevent scale forming in the water tray.

During use you should check the water tray every four hours and top up the level as necessary. Use lukewarm water to prevent the formation of steam and shrinkage of the bottom plate.



Topping up the level in the tray must be done carefully since the water becomes warm during use. When opening and closing the tray ensure that no water splashes over the edge.

The set temperature in the warmer must be at least 75 °C to maintain a product temperature of 65 °C.

With the thermostat set to position '5', the water consumption is approximately 1 litre per hour. If the surrounding temperature is higher than 25 °C the consumption is a little higher.

3.2 Operation

Switching on the lighting

Turn the on/off temperature setting (A2) to the right so that the lights come on.

Setting the temperature

Set the switch for the temperature setting (A2) to the correct value (see figure 3.1).

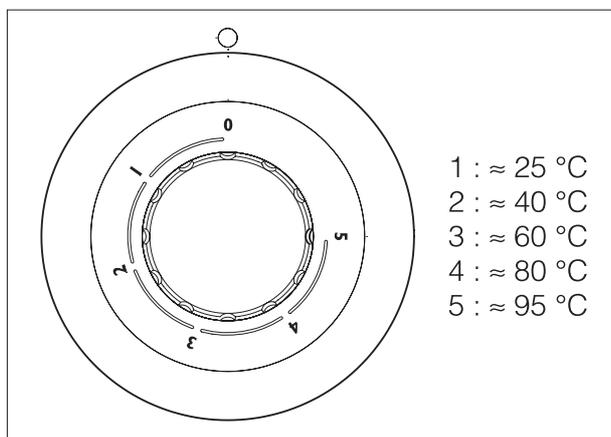


Figure 3.1



The temperature setting can also be changed during operation.

Switching off

Set the on/off temperature setting (A2) to '0'.

4 CLEANING AND MAINTENANCE

For reasons of hygiene and the optimum condition of the Warmer, it is important to keep to a daily routine of cleaning right from the beginning.



First take the plug out of the wall socket.

4.1 Daily maintenance

The warmer can be best cleaned while it still is slightly warm. Meat remains and grease can be removed more easily in this condition. The best cleaning can be achieved by using 'Euro-Grill Clean'.



'Euro-Grill Clean' can in some cases cause irritation on sensitive skin; you should wear rubber gloves when using it.

Interior

The shelves and the bottom plate can be removed quite easily from the warmer, without using any tools. Place the removable parts in a suitably large sink with hot water and an appropriate cleaning agent. Let these parts soak overnight and clean them the following day.

The inside of the warmer can be cleaned with hot water and an appropriate cleaning agent. After cleaning, dry off the inside of the warmer with a clean cloth. Take care not to leave any cleaning agent. The water tray can be emptied with the special drain that is affixed at the front. For this you need to carefully open this a bit and let the water run away. Scale can be removed with a mixture of water and vinegar.



Push the water tray completely into the Warmer after placing it back and close the drain to prevent damage to the window.

Exterior

The outside of the equipment can be cleaned with a little hot water, a cleaning agent and a soft brush or sponge. We advise against the use of steel wool because this will cause scratches in which dirt particles stay behind. After cleaning, dry off the outside with a cloth.



Moisture in the electrical compartment can cause short circuits. Ensure that no water runs inside via the ventilation openings; the equipment must therefore never be cleaned with a water hose.



You can cut down on cleaning time, by covering the bottom plate with aluminium foil before use. Make sure that you do not cover the ventilation openings.

The control panel may only be cleaned with a damp cloth. The windows can be cleaned with the special 'Euro-Grill Clean' or with warm soap suds. If possible, let the glass doors stand open overnight. It is advisable to keep a good view of the products during operation. Therefore the windows should be cleaned regularly with a damp cloth.

4.2 Regular maintenance



First take the plug out of the socket.

Halotherm lamp(s)

These are in the top of the equipment. These lamps should be checked weekly to see if they need cleaning. If necessary clean them with a cloth soaked in alcohol or methylated spirits after the lamps have cooled off.



Do not touch the halotherm lamps with your bare hands.

5 BREAKDOWN AND SERVICE - HOW TO PROCEED

Before you consult your dealer or the service agency when there is a fault, you can check the following points yourself:

Is the power supply OK (fuses and earth leakage switch in the meter cupboard)?

Is the control switch in the right position?



Contact your dealer/service agency immediately when the cable is damaged. Immediate replacement is necessary because of possible danger.

You can fix the following faults:

Fault: The halotherm lamp is defective.

Solution: Replace the halotherm lamp.



First take the plug out of the wall socket.

Do not touch the new lamps with your bare hands! The moisture on your hands can shorten their working lives. You can remove this moisture with alcohol or methylated spirits once the lamp has cooled down. Use a clean cloth or paper tissue to hold the lamp.

Removing

Push the lamp to the right.

Pull the left side down and remove the lamp.

Placing

Point the projection in the middle of the lamp downwards.

Insert the right-hand side of the lamp in the holder.

Push the lamp to the right and insert the left-hand side in the holder.

Fault: The temperature display doesn't show anything.
Solution: Replace the battery.



First take the plug out off the wall socket.

Remove the side panel and replace the battery of the temperature display.
 The lid can be removed and replaced according to the instructions on the thermometer with a coin or a screwdriver.

Re-apply the side panel.

Fault: The door hangs at an angle.
Solution: Adjust the door.

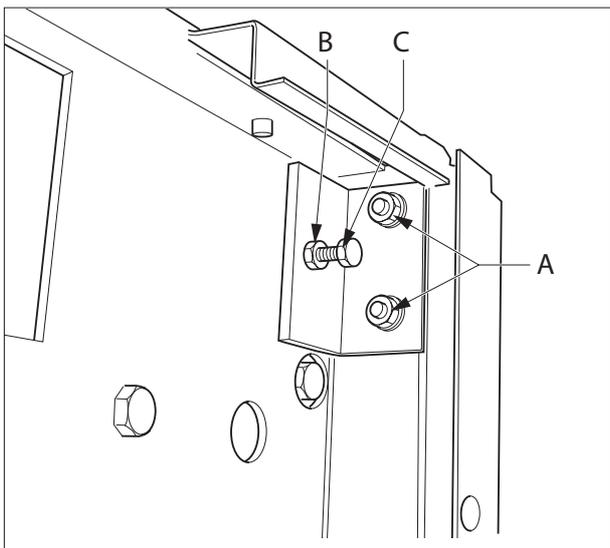


Figure 5.1

Close the door and remove the side panel at the hinge side.

Support the door from underneath and loosen both nuts (A) in the top hinge plate on the inside of the front by one turn.

Position the door correctly so that the underside of the door, in the closed position, is parallel to the base below

Loosen the lock nut (B) of the adjusting screw.

Turn the adjusting screw (C) to the right to fixate the position of the door.

Tighten the adjusting screw.

Tighten both bolts on the hinge plate.

Check the position of the door.

Refit the side panel.

6 TECHNICAL SPECIFICATIONS AND STANDARD ACCESSORIES

The technical specifications and standard accessories of the various models from the Euro-Grill Warmer series are stated in the following list.

Model	STW5	STW7
dimensions		
width	825 mm	985 mm
depth	650 mm	850 mm
height	860 mm	1015 mm
weight		
gross	117 kg	176 kg
net	100 kg	150 kg
electrical installation *		
voltage	1N~50...60 Hz 230 V	1N~50...60 Hz 230 V
power	2.8 kW	3.5 kW
max. rated current	12.2 A	15.25 A
necessary plug	2-core with earth	2-core with earth
with cable length	approx. 2.8 m	approx. 2.8 m
noise level (on workfloor)	< 70 dB(A)	< 70 dB(A)
standard equipment	user's manual 3 shelves	user's manual 3 shelves

* This data can vary for each country. Look for the data for your Warmer on the type plate.

7 OPTIONS

The following option is available for the discussed models in the Euro-Grill Warmer series:

Wheeled frame

8 REMOVAL

If, after years of use, your Warmer is ready for replacement your Euro-Grill dealer will gladly give you advice about this. You can also ask advice about the disposal of your used Warmer. Attention must be paid that the materials are dealt with according to the local environmental directions that are valid at that time.