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# OPERATING INSTRUCTIONS

## HOT FOOD MERCHANDISER

Product code: HFMV

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BEDIENUNGSANLEITUNG

MODE D'EMPLOI

GEBRUIKSAANWIJZING



**PLEASE READ CAREFULLY**

(Rev3; 01/06/2010)

## **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 Hot Food Merchandiser (product code: HFMV) 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 HFMV is 110<sup>0</sup> C.

A potato when cooked has a core food temperature of 100<sup>0</sup>C. Once the potato is removed from the oven its core temperature will naturally reduce over time. Placing the potato inside the Hot Food Merchandiser will help contain the core temperature at around 75-85<sup>0</sup> 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.

## **INSTALLATION**

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.

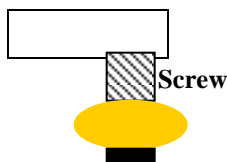
Ensure all safety packing & manuals have been fully removed from the inside of the cabinet prior to use. Please dispose of packaging in a responsible manner which is kind to the environment.

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.

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.

Do not push excess 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.

The adjustable feet can be moved up or down to enable the merchandiser unit to be sited firmly on most surfaces:



Adjust each brass or chrome foot individually for the desired level and balance.

The unit can be lifted at either side of the canopy where the brass screws are positioned.

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

## **OPERATING INSTRUCTIONS**

Preheat the Hot Food Merchandiser for 25 minutes at the desired temperature setting.

Load pre-heated food onto wire trays.

Periodically check food temperature and adjust the setting if required.

NB: 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.

## **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.  
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 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 HFMV**

**REPLACING BULBS** – see Bulb Change section above.

### **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.
- 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.

## COMPONENT LIST

Index No	Part Description	Part No	Qty
1	Frame (cast)	600101	1
2	Door (cast)	600102	1
3	Door glass (plain)	600103	1
4	Door glass (painted)	600104	1
5	Canopy brass (trimmed)	600105	1
6	Funnel (brass)	500108	1
7	Side Panel (painted)	500117	2
8	Gallery (brass)	500119	2
9	Glass (painted)	500120	2
10	Foot	500116	4
11	Magnetic door catch	500128	1
12	Side block	500111	2
13	Rubber shroud	400127	1
14	Door bolt 45x5 s/s nuts etc	500124	4
15	Element cover	600115	1
16	Mesh	500137	1
17	Mesh screw	500138	2
18	Bulb (high temperature)	400125	3
19	Bulbholder (square)	500119	2
20	Bulbholder lens (square)	500120	2
21	Bulbholder assembly (complete) square	500121	2
22	Bulbholder assembly (complete) round	400023	1
23	Bulbholder wire - N (triple)	500123	1
24	Bulbholder wire - L (triple)	500124	1
25	Thermostat knob	600125	1
26	Thermostat (85oC)	190404	1
27	Neon Indicator	190305	1
28	Fireglow bulb	GB or Euro 190207	1
29	Bulb reflector	190308	1
30	Grommet	300300	1
31	Wire (L)	500131	1
32	Wire (N)	500132	1
33	Wire (N) double	500133	1
34	Wire (L)	500134	1
35	Wire (L)	500136	1
36	Element 1kw MDR	500136	1
37	Mains flex	190201	1
38	Door knob	500221	2

## CLEANING & MAINTENANCE

Unplug the Hot Food Merchandiser at the socket before cleaning. Wait until the unit has fully cooled down before starting any work on it. To maintain visual appeal, the exterior should be cleaned regularly with glass cleaner and stainless steel cleaner (where appropriate).

**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.

The wire trays and element cover can be removed for cleaning.. Wire trays should be removed starting with the top shelf first, and element cover last. Always use warm, soapy water and rinse thoroughly. To refit these components, reverse the procedure.

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

## BULB CHANGE

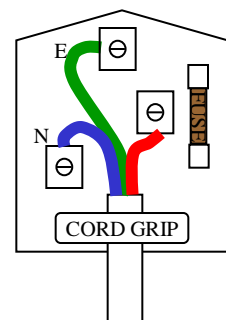
- Red bulb in base - 60 watt amber (fireglow) obtainable from most DIY / Hardware stores
- Unplug the unit from the mains electricity supply
- **Carefully** tip unit onto front or back (**not side**) using a cushion or soft towel folded underneath for protection
- Unscrew small central access cover (2 screws) and put to one side. Replace bulb and reverse process
- Display cabinet bulb - obtainable from supplier of oven
- Approach from heated display cabinet inside, lever off glass cover using a knife or screwdriver and replace with new bulb (*see component and wiring diagrams for parts lists*)
- NB: Bulbs are not covered by the guarantee

## 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

25mm 8mm  
BLUE OR BLACK

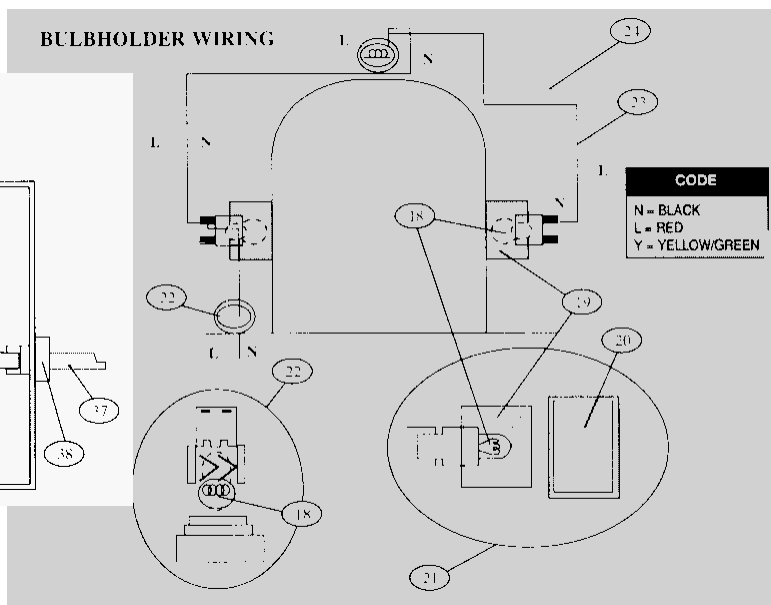
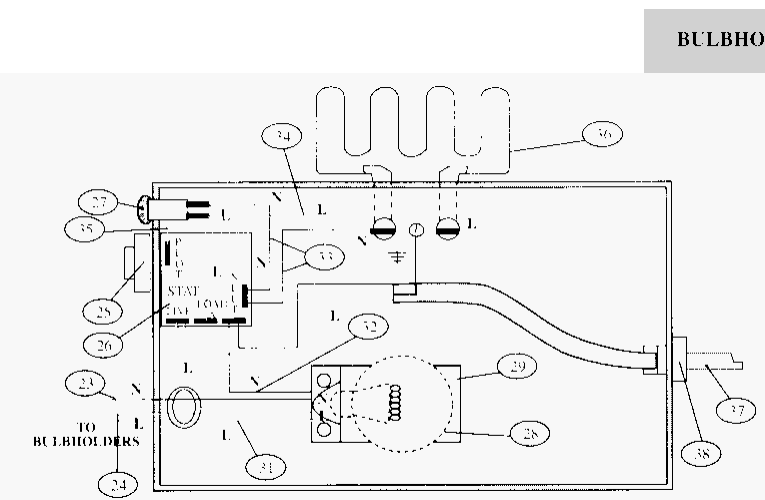
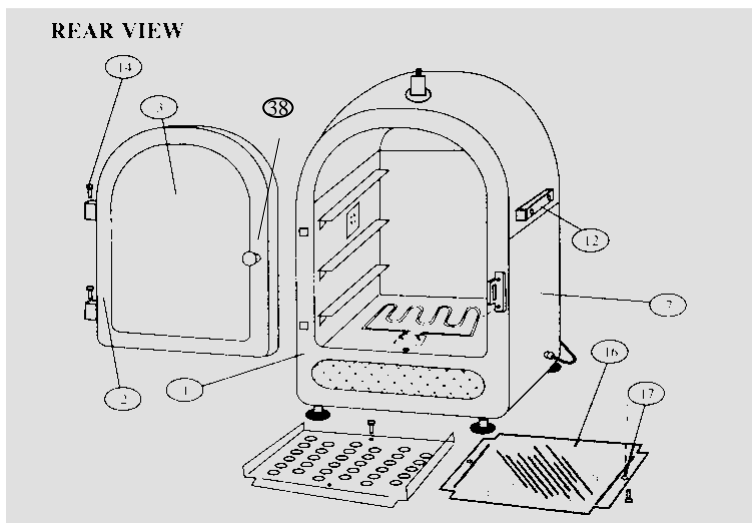
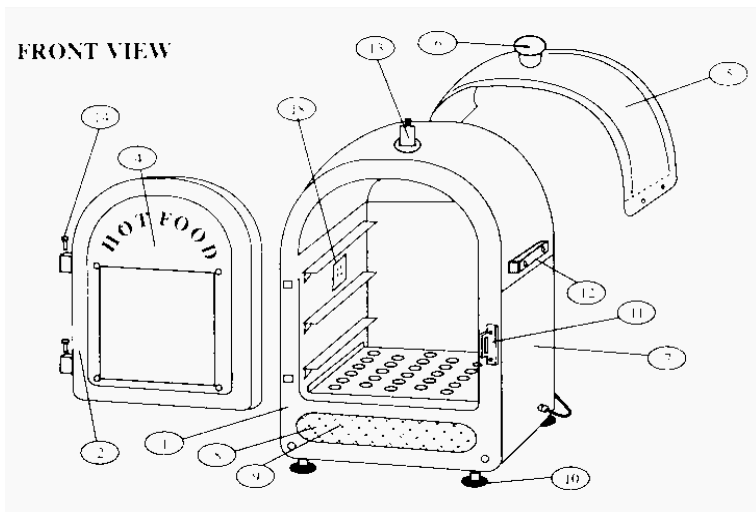
### EARTH

40mm 8mm  
GREEN OR YELLOW / GREEN

### LIVE

12mm 8mm  
BROWN OR RED

## COMPONENTS & WIRING DIAGRAM



# 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, canopy 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, 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.

Most service calls will be responded to within 48 hours, however, in exceptional circumstances we may require the equipment back at our factory for 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 your supplier if you have any problems, whenever possible, we will attempt to advise you over the telephone in order to avoid any unnecessary delay to yourselves.

**\*ASK FOR DETAILS OF OUR EXTENDED SERVICE COVER FOR EQUIPMENT OVER 12 MONTHS OLD.**

**For future reference please write your Merchandiser serial number here:**

