

# metos

MERCHANDISER

COMBI HOT-2L

## Installation and operating instructions



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## 1. IMPORTANT SAFETY INFORMATION



**Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.**



### **ELECTRIC SHOCK HAZARD:**

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Units supplied without an electrical cord and plug require field installation of proper cord and plug or a hardwired connection to on-site electrical system. Connection must be properly grounded and of correct voltage, size, and configuration for electrical specifications of unit. Contact a qualified electrician to determine and install proper electrical connection.
- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, setup, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F).
- Do not pull unit by power cord.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by Hatco, an Authorized Hatco Service Agent, or a person with similar qualifications.
- Do not steam clean or use excessive water on unit.
- This unit is not "jet-proof" construction. Do not use jetclean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Replacement Parts when service is required. Failure to use Genuine Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.



**FIRE HAZARD: Locate unit a minimum of 25 mm (1") from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**



**Use only light bulbs that meet or exceed (NSF) standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.**



**The upper part is not attached to the cart. The center of gravity of the combination is in the upper part. Be careful when moving the combination as there is some risk of tilting**



### **WARNING**

- This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.
- Make sure all operators have been instructed on the safe and proper use of the unit.
- Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding pre-heated food product only.
- Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed, or on a food pan.
- This unit has no "user-serviceable" parts. If service is required on this unit, contact an Authorized Service.
- BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.



### NOTICE

- Place the appliance on a flat, firm surface at a suitable working height.
- Do not lay unit on the side with the control panel. Damage to unit could occur.
- Use non-abrasive cleaners only. Abrasive cleaners could scratch the finish of the unit.
- IMPORTANT-DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, water-dampened cloth.
- Do not slide pans across hardcoat surface, use roughbottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.
- Clean unit daily to avoid malfunctions and maintain sanitary operation.

## 2. Modellbeskrivning

The appliance is constructed of aluminum, stainless steel, and powdercoated steel. Features include tempered glass side panels, a temperature controlled heated base, infrared upper heating elements, incandescent lights, product divider rods, legs, and a cord and plug set. The operating temperature range is from room temperature to approximately 85°-93°C (185°-200° F).

## 3. Installation

The merchandising Display Warmer is shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and components enclosed.



Some of the points below only apply if the heating unit has been supplied separately.

1. Unpack the package immediately after delivery and check that all parts are included. Immediately notify the supplier of defects and errors.
2. Remove the protective film from all parts of the device



### WARNING

**ELECTRIC SHOCK HAZARD: Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 21°C (70°F).**

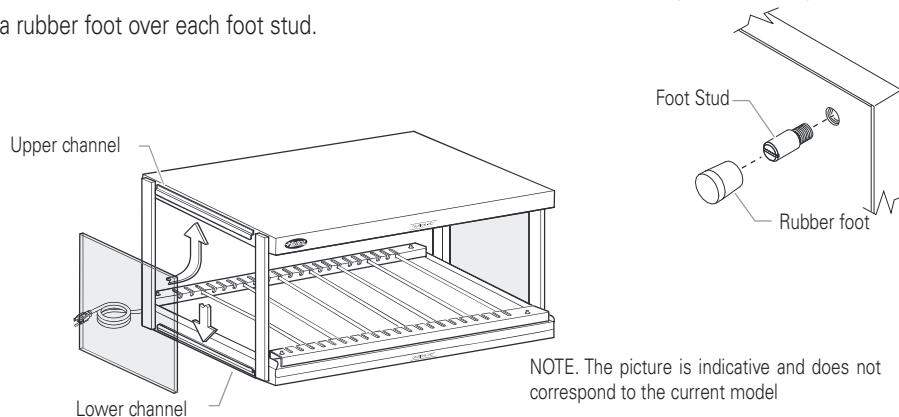
**FIRE HAZARD: Locate unit a minimum of 25 mm (1 ") from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.**

3. Carefully lay the unit on its side and install the four rubber feet.

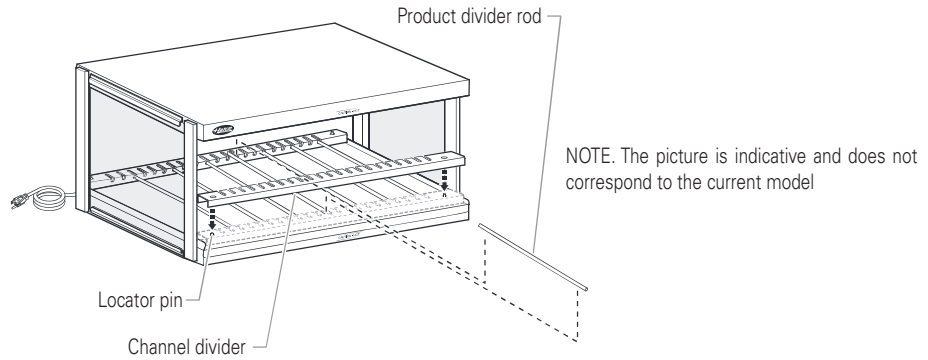


**Do not lay unit on the side with the control panel. Damage to unit could occur.**

- Thread a foot stud into the hole at each corner on the bottom of the unit. Tighten securely.
- Slip a rubber foot over each foot stud.



4. Slide each glass side panel into the upper channel, then lower the panel into the lower channel.

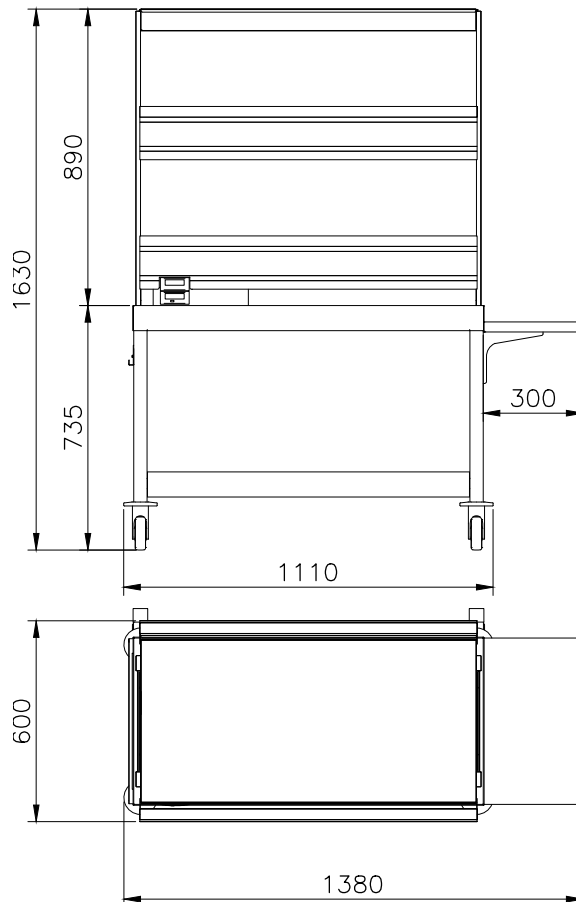


5. Install the channel dividers and product divider rods.

**NOTE:** Unit must be transported in the upright position.

6. Place the unit in the desired location.

- Locate the unit in an area where the ambient air temperature is constant and a minimum of 21 ° C (70° F). Avoid areas that may be subject to active air movements or currents (i.e., near exhaust fans/hoods and air conditioning ducts).
- Make sure the unit is at the proper counter height in an area convenient for use.
- Make sure the countertop is level and strong enough to support the weight of the unit and food product.
- Make sure all the feet on the bottom of the unit are positioned securely on the surface.



## 4. OPERATION



Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.



Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed, or on a food pan.



Do not slide pans across hardcoat surface, use roughbottomed pans, or drop anything on hardcoat surface. Scratching may occur. Damage to hardcoat surface caused by misuse is not covered under warranty.



The heating unit is not attached to the carriage. The center of gravity of the combination is in the upper part. Be careful when moving the combination as there is some risk of tipping.

### 4.1. Startup

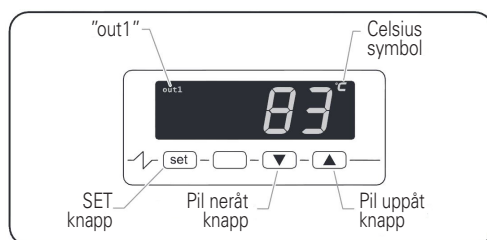
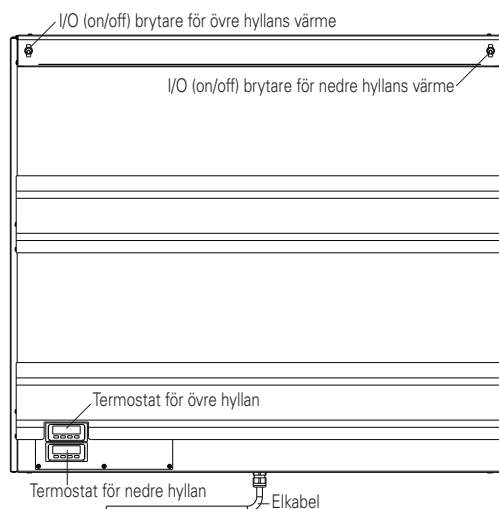
1. Set the I / O switch / switches (on / off) to the "I" (on) position.

- The digital temperature controller will energize and the current temperature of the heated base(s) will appear on the display.



**CAUTION! Some exterior surfaces on the unit will get hot. Use caution when touching these areas.**

- "out 1" will appear in the upper left corner of the display to show that the base is in heat mode.
2. Press and release the **set** key. The current setpoint temperature will be shown on the display and "out 1" will flash in the upper left corner.
  3. Press the **▲** key or **▼** key within 15 seconds to change the setpoint temperature. If no key is pressed within 15 seconds, the display will revert to the current temperature of the heated base(s)
  4. Press the **set** key or wait 15 seconds to lock in the new setpoint temperature. The setpoint temperature range of the controller is from room temperature to the maximum operating temperature of the unit.



#### Locking/Unlocking the Digital Temperature Controller

The keys on the digital temperature controller can be locked to prevent unauthorized changes to the settings.

To lock the keys of the digital temperature controller:

- Press and hold both the **set** key and **▼** key at the same time for over two seconds. The message "Loe" will appear on the display.

To unlock the keys of the digital temperature controller:

- Press and hold both the **set** key and **▼** key at the same time until the message "Unl" appears on the display.

## 5. MAINTENANCE

### 5.1. General

The device is designed for maximum durability and performance with minimal maintenance



#### **ELECTRIC SHOCK HAZARD:**

- Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, setup, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- Do not clean unit when it is energized or hot..

### 5.2. Daily Cleaning

To preserve the finish of the unit as well as maintain performance, it is recommended that the unit be cleaned daily.

**IMPORTANT-DO NOT use paper towel or glass cleaner to clean plastic surfaces such as sneeze guards and flip-up doors. Paper towel and glass cleaner may scratch the material. Wipe off plastic surfaces using a soft, clean, water-dampened cloth.**

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Remove and wipe down the product dividers.
3. Wipe down all exterior and interior surfaces using a waterdampened cloth. A non-abrasive cleaner may be used for difficult stains. Hard to reach areas should be cleaned using small brush and mild soap.
4. Clean the glass side panels using a standard glass cleaner.
5. Clean the plastic sneeze guards and flip-up doors (if equipped) using soft cleaning cloths, mild soap, and water, if equipped. NOTICE: Do not use paper towel or glass cleaner on plastic surfaces-scratching may occur.

Wipe the lower part (trolley) with a damp cloth. A non-abrasive cleaner can be used for severe stains.

### 5.3. Replacing Display Light Bulbs



#### **WARNING**

**Use only light bulbs that meet or exceed NSF standards and are specifically designed for food holding areas. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.**

The display light is an incandescent bulb that illuminates the warming area. The bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. Turn off the unit, unplug the power cord, and allow the unit to cool.
2. Unscrew the light bulb from the unit and replace it with a new, specially-coated incandescent light bulb.



#### **WARNING**

- Use only Genuine Replacement Parts when service is required. Failure to use Genuine Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

## 6. TROUBLESHOOTING GUIDE



**WARNING**

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



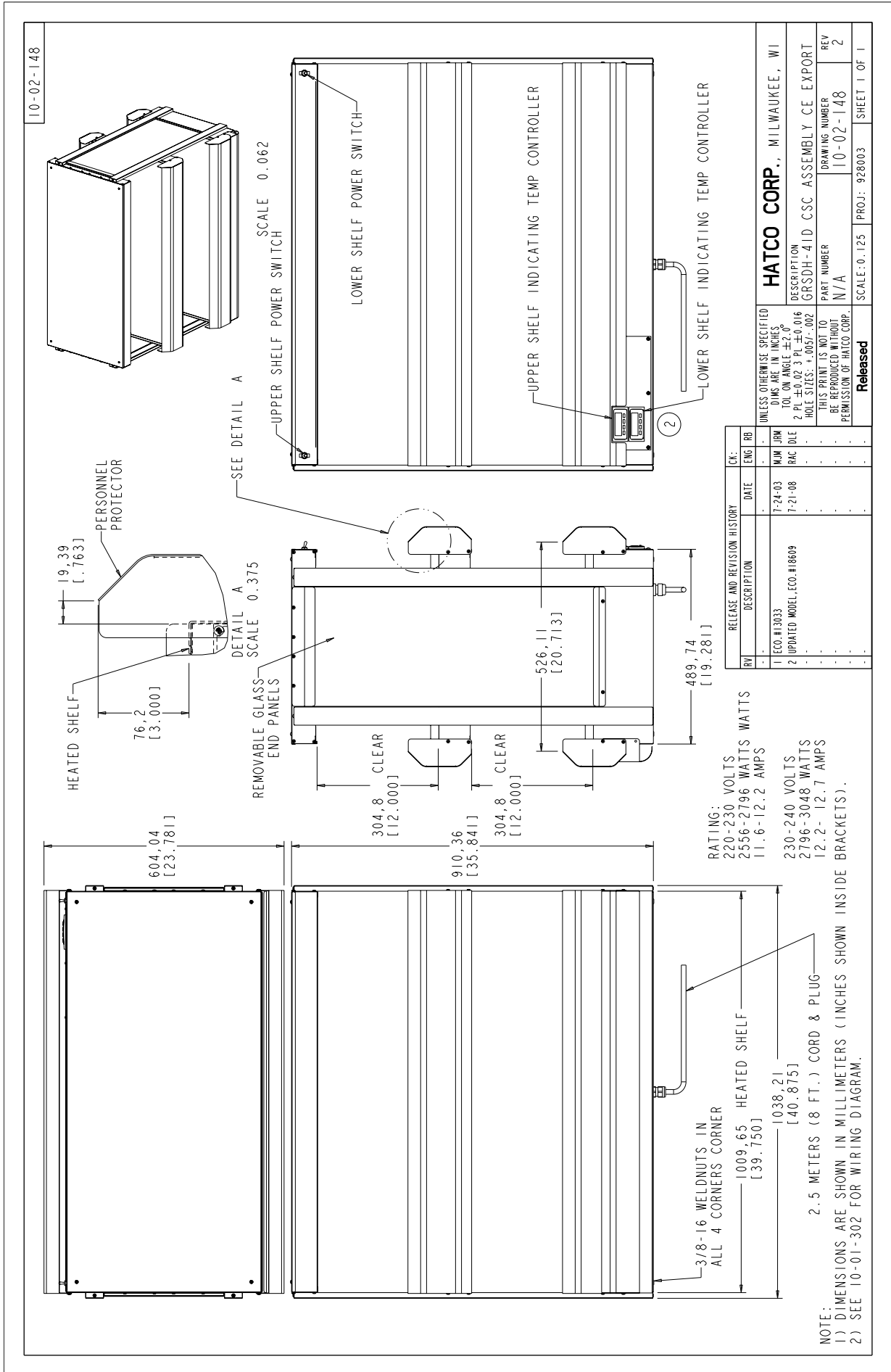
**ELECTRIC SHOCK HAZARD:**

**Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, setup, or maintenance.**

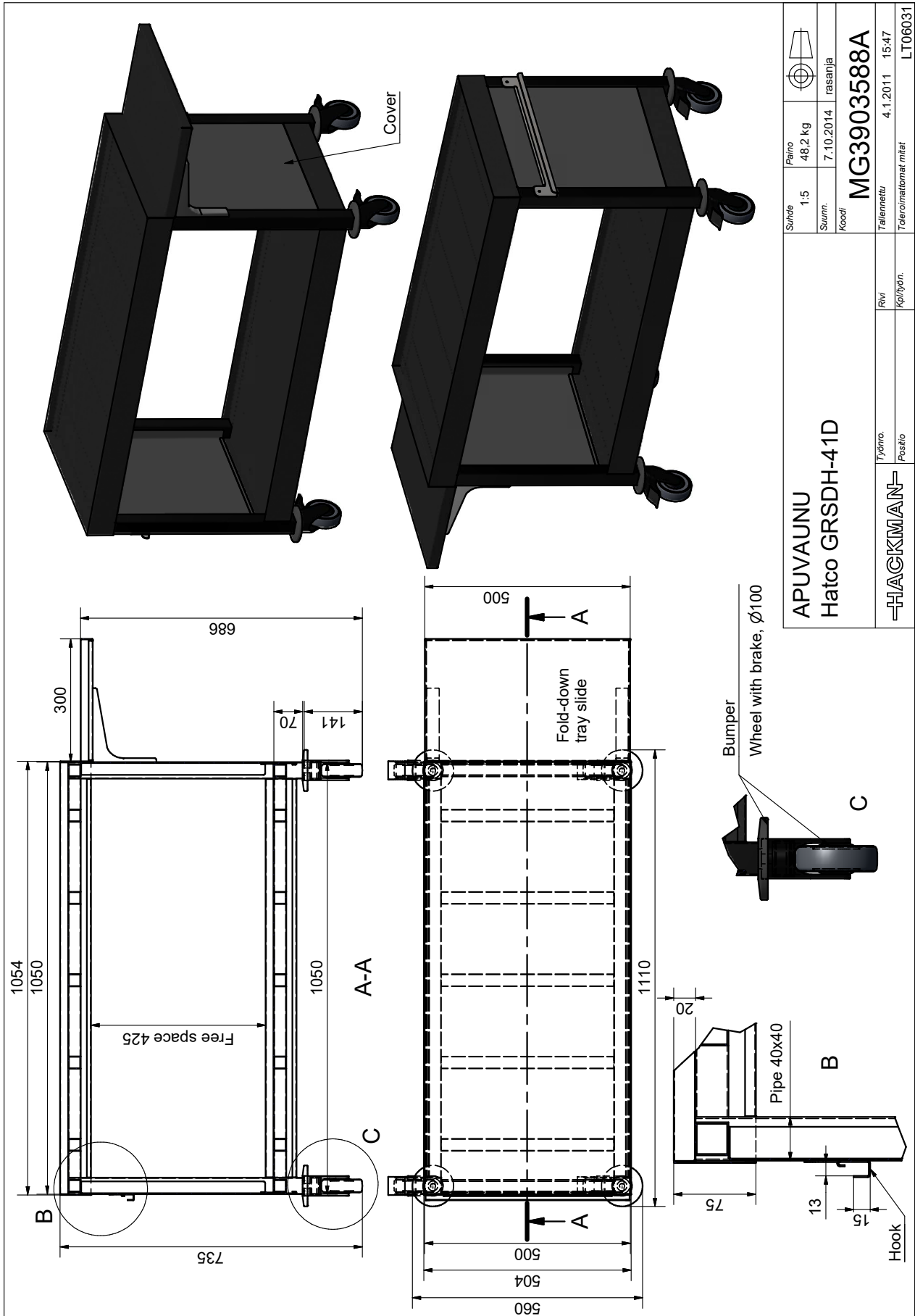
Symptom	Probable Cause	Corrective Action
Light bulb not working.	Light bulb defective.	Replace light bulb.
	Power turned off.	Move Power 1/0 (on/off) switch(es) to the I (on) position.
Food cavity not hot enough	Temperature Control set too low.	Adjust Temperature Control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service
	Temperature Control not working properly	Contact Authorized Service
	Excessive air movement around unit.	Restrict or redirect air movement (i.e., air conditioning duct or exhaust fan) away from unit or install flip-up doors on unit to contain heat and block air flow.
	Unit connected to incorrect power supply.	Contact Authorized Service
Food cavity too hot.	Temperature Control set too high.	Adjust Temperature Control to a lower setting.
	Temperature Control not working properly.	Contact Authorized Service
	Unit connected to incorrect power supply.	Contact Authorized Service
No heat, but light works.	Temperature Control set too low.	Adjust Temperature Control to a higher setting.
	Heating element(s) not working.	Contact Authorized Service
	Temperature Control not working properly.	Contact Authorized Service
No heat and no light.	Power turned off.	Move Power 1/0 (on/off) switch(es) to the I (on) position.
	Power 1/0 (on/off) switch(es) not working.	Contact Authorized Service
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service for assistance.

If the fault persists, contact service.





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APUVAUNU Hatco GRSDH-41D		Suhte 1:5	Paino 48,2 kg	LT06031
HACKMAN		Suunn. 7.10.2014	rasanjaja	
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## EC Declaration of Conformity

Date of Issue: September 2013

**Hatco Corporation**  
635 S. 28<sup>th</sup> Street  
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**Hatco Corporation**  
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Authorized representative located within the Community:

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B-2180 Antwerp  
Belgium

The last two digits of the year in which the CE marking was affixed: 13

Type of Equipment: Food Warming Equipment – Glo -Ray Infrared Foodwarmers

We hereby declare the following equipment;

Models GRSDx-yyz and GR2SDx-yyz, where x = "H" or "S", yy = 24, 30, 36, 41, 52, or 60, z = blank or "D", and may be followed by additional alphanumeric suffixes

Conforms with the requirements of the Council Directive 2006/95/EC relating to Low Voltage Safety and 2004/108/EC relating to the Electromagnetic Compatibility. These Directives relating to Commercial Food Warming Equipment were met by the application of the following Standards;

EN60335-1:2006 – Safety of Household and Commercial Electrical Appliances; General Requirements  
EN60335-2-49:2003 – Requirements for Commercial Electric Hot Cupboards  
EN55014:1993 - Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus  
Part 1: Emission  
EN55082:1992 – Generic Immunity  
EN61000-4-2:1995 - Electromagnetic compatibility (EMC) - Part 4-2: testing and measurement techniques - Electrostatic discharge immunity test  
EN61000-4-3:1995 - Electromagnetic compatibility (EMC) - Part 4-3: testing and measurement techniques – Radiated Immunity  
EN61000-4-4:1995 - Electromagnetic compatibility (EMC) Part 4-4: Testing and measurement techniques Electrical fast transient/burst immunity test

If there are any issues regarding the above declaration, please do not hesitate to contact me.

Sincerely,

A handwritten signature in blue ink, appearing to read "Jeff Differt", written over a white background.

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