

metos

NOVA HEATED UNITS

BAIN-MARIE BM CERAMIC PLATE CPL

TYPE: 450, 800, 1200, 1600

Installation and Operation Manual

Original documentation



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Metos Nova

BM 4318807, 4318837, 4318847, 4319007, 4319037, 4319047

BM H 4318810, 4318826, 4318850, 4318882, 4319010, 4319026, 4319050

CPL 4318809, 4318839, 4318849, 4319009, 4319039, 4319049

CPL H 4318812, 4318828, 4318852, 4319012, 4319028, 4319052

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1. Safe use of the appliance



For safe use of the appliance, observe the following safety instructions:

- When moving or servicing the appliance, always unplug it from the power supply.
- While cleaning the appliance, be cautious not to allow the electrical devices to come into contact with water. Spraying water in the immediate vicinity of the appliance is forbidden.
- Exposing the appliance to the rain is forbidden.
- Only connect the appliance to an earthed socket.

If the appliance is not used for a long time, it should be unplugged from the power supply, cleaned and wiped dry on the inside.

2.2. Disposal of the appliance

The appliance contains parts and components, the disposal of which requires special treatment. Contact local authorities to obtain instructions on how to dispose of the appliance.

3. Functional description

3.1. Intended use of the appliance

Nova heated units are intended for short-time storage and distribution of foodstuffs in dining rooms and restaurants.



The manufacturer shall not be held liable for situations which may arise from failure to comply with the warnings and instructions given in this manual.

3.1.1. Use for other purposes



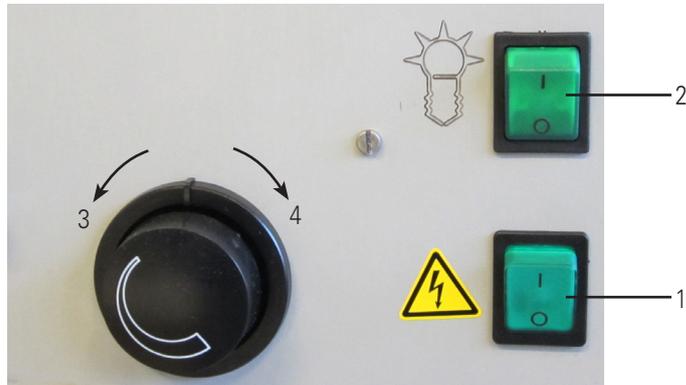
Use of the appliance for any other purposes is prohibited.

Consult the manufacturer in case you intend to use the appliance for other purposes than stated above.

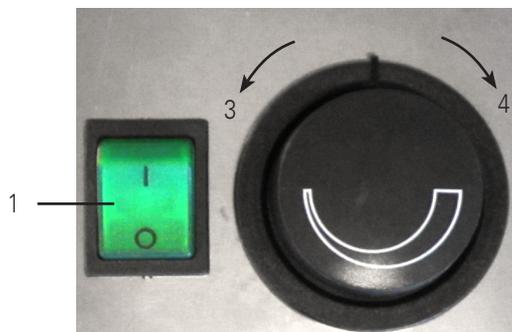
3.2. Functional description

3.2.1. Operating switches

Heated BM and ceramic plate CPL



1. Main switch
2. Switch for Halotherm heatlamp or LED-strip
3. Cold
4. Hot



1. Main switch
3. Cold
4. Hot

4. Operating instructions

4.1. Operation

4.1.1. Bain-marie

Before placing products in the unit, wait until it has reached the temperature set with the thermostat.

Correct cold storage of foodstuffs facilitates kitchen activities and affects energy consumption:

- Do not load products until the appliance has reached the correct operating temperature.
- Monitor the internal temperature of the unit daily.
- Always keep the products in good order.
- Do not store spoilt food in the unit.

In normal conditions, the thermostat need not be adjusted.

Close the water valve and fill the basin with hot water up to a min. level of 3 cm.



Never use the bain-marie without water in the basin.



When emptying the basin, beware of hot water.



GN containers or lids should be used on top of the basin to maintain the correct storage temperature.

4.1.2. Ceramic plate

Before placing products in the unit, wait until it has reached the temperature set with the thermostat.

Do not transfer food containers straight from an oven or a range to the ceramic plate, but first let the container's surface temperature settle down. The ceramic plate endures the temperature of max. 100°C.

Correct storage of foodstuffs facilitates kitchen activities and affects energy consumption:

- Do not load products until the appliance has reached the correct operating temperature.
- Monitor the internal temperature of the unit daily.
- Always keep the products in good order.
- Do not store spoilt food in the unit.
- Do not drag containers over the unit's stainless steel collar.

In normal conditions, the thermostat need not be adjusted.

4.2. After use

4.2.1. Cleaning

In normal use, the appliance does not require any other daily care than sufficient cleaning.

For cleaning the interior and exterior, use neutral or slightly alkaline cleaning agents or wipe the surfaces with a damp cloth. Abrasive materials should not be used.



Use of a hose for cleaning the appliance is forbidden.

4.2.2. Maintenance or replacement of the top shelf light



If the lamp (Halotherm heatlamp, LED strip or LED lamp) does not work, the service must be left to an authorized service workshop.

The device must be disconnected from the mains before servicing the lamp.

There is a separate user manual for the upper shelves.



LED lamp

5. Installation

5.1. Operating conditions

The appliance is designed for operation at temperatures of +10°C to + 25°C.

5.2. Transport and storage

The appliance should be transported to the installation site in its transport package. Do not remove package until in the immediate vicinity of the installation place. The appliance should be transported in an upright position.

The appliance is made of polished stainless steel and of plastic, so it can become scratched very easily in site conditions. Therefore, the appliance should be delivered to the installation site at a later stage of construction work. It is forbidden to use the appliance as an installation base.



The appliance should not be stored outdoors, not even in its transport package.

5.3. Unpacking the appliance

Remove foils protecting the stainless steel and plastic surfaces cautiously to prevent the surfaces from getting scratched.

5.4. Installation of Nova units

If the unit is fitted with wheels, it must be installed on a level surface. When the unit is in its correct place, the wheels must be locked to point away from the centre of the unit. If the unit is fitted with legs, these can be adjusted so that the unit stands steadily on an uneven surface as well.

If a serving line is composed of several units, they can be linked together from under the tray slides with the help of grey Nova connectors delivered with the unit.

5.5. Electrical connections

Connect the appliance to the power supply with an earthed socket. For making the connection, a socket protected with a fuse of max. 16 A has to be provided for each unit.

5.6. Connections

The length of the connection cable in the Nova furniture is 3.2 m. It is good to plan a location for the extra length of the connection cable in the structure of the furniture.

5.7. Service door

As standard, the operating switches of Nova furniture are permanently placed on the units. The furniture has a service door, which makes it easier to use the operating switches.

5.8. Sewerage

The waste water must be led to the drain through the drain valve in the Nova furniture. If there is no possibility of drainage, the water is removed through the service door.

The Nova furniture has an outlet valve, which can be opened to drain the water in the basin. The unit has a standard 1 m discharge hose, which allows the water to be directed to the emptying container. The location of the emptying container is either behind the service door or, if there is not enough space for the emptying container inside the furniture, the emptying takes place outside the furniture in a container placed for emptying. If the furniture does not have drainage, it is extremely important to keep the drain valve tap closed at times other than emptying. This is especially true when the furniture is placed on a water-sensitive floor material, for example parquet.

5.9. Start-up

After connecting the appliance to the power supply, turn on the main switch (green) and make sure that the pilot light of the switch lights up.



Do not switch on the bain-marie if there is no water in the basin.

In case you have problems with taking the appliance into use, contact the Metos service.

6. Troubleshooting

In case the appliance does not function as expected, review the following list of problems to find out if the appliance can be put in order without a service call. In all enquiries, please contact the nearest Metos service. Most problems can be managed on the phone.

PROBLEM	POSSIBLE CAUSE	ACTION
The appliance does not start even if the main switch is turned on.	Electrical cable is not properly plugged in the socket.	Put the cable properly in the socket.
	Defective fuse.	Replace the fuse.
Heated BM: Water in the basin does not heat, even if the pilot light of the switch lights up.	There is or has not been enough water in the basin during heating.	Add hot water until water level is at least 3 cm from the bottom.
Heated BM: Food does not keep hot enough.	Too much water in the basin.	Decrease water to the correct level.
	Water basin partly open.	Cover the basin with lids or containers.



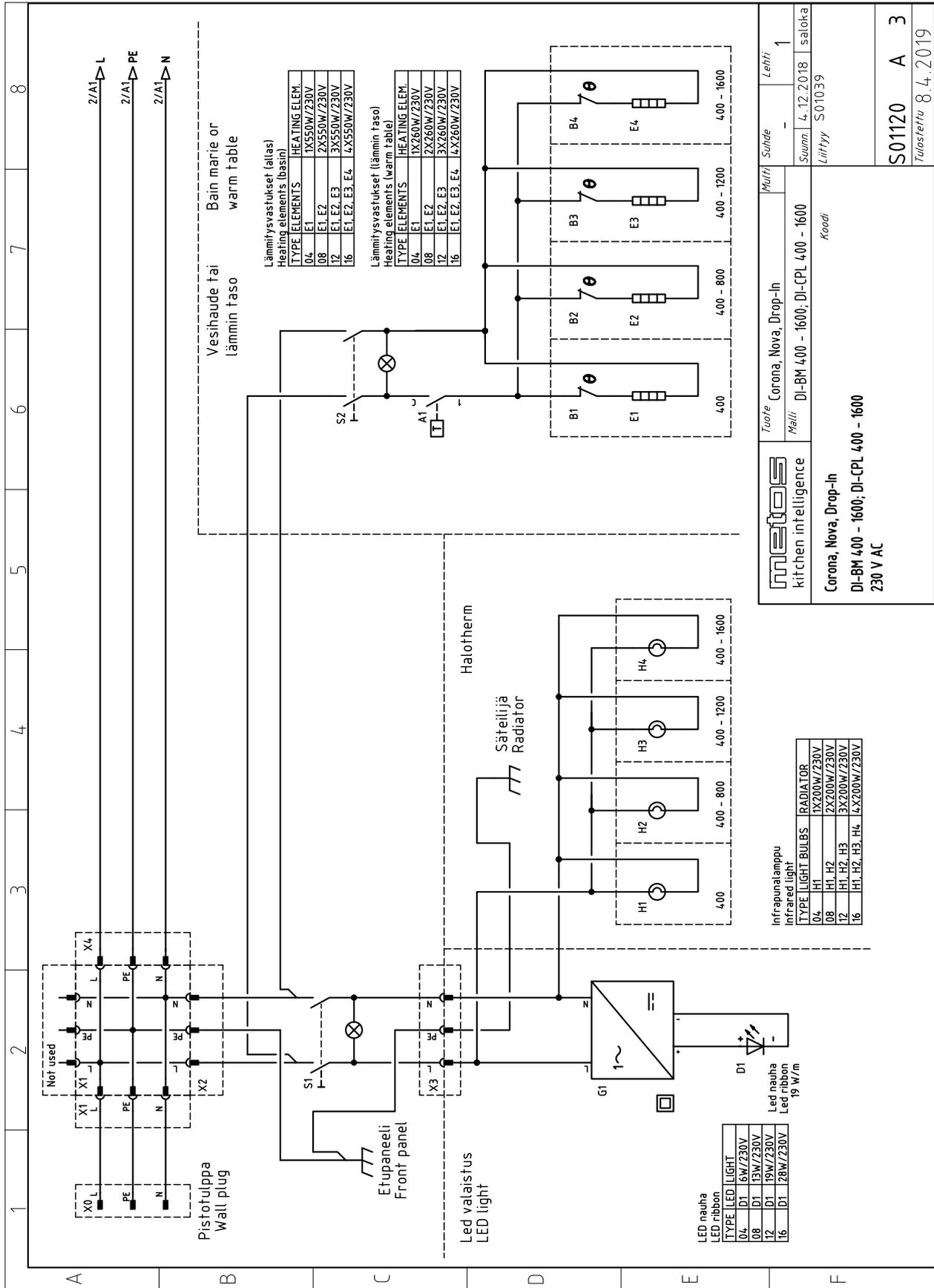
The appliance does not contain parts that can be serviced by the user. Service must be carried out by an authorised service company.

7. Technical specifications

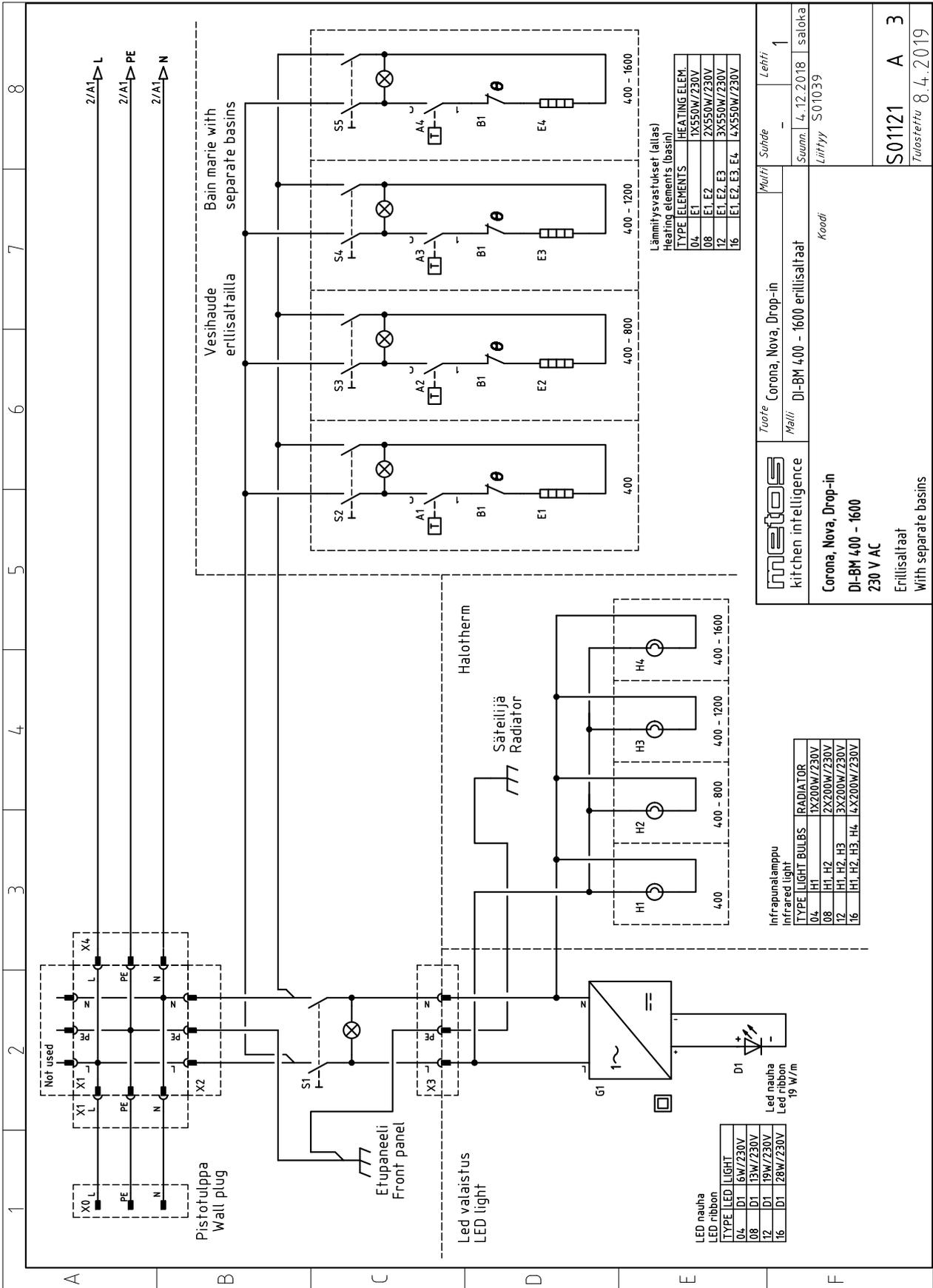
Connection diagram S01120 A3, DI-BM 400-1600 230 V AC

Connection diagram S01121 A3, DI-BM 400-1600 230 V AC Separate basins

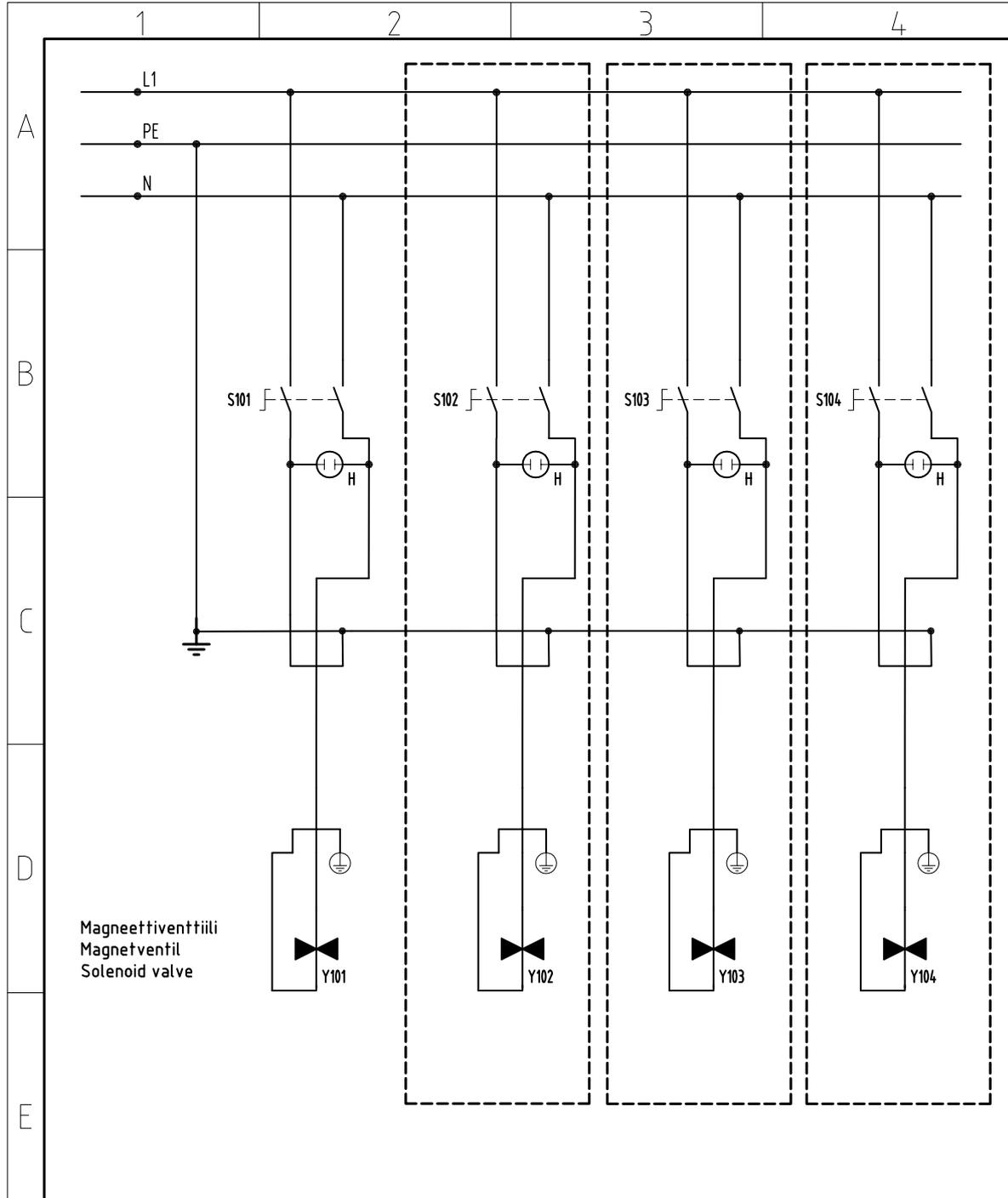
Connection diagram S01039 A, Water filling option



Connection diagram S01120 A3, DI-BM 400-1600 230 V AC



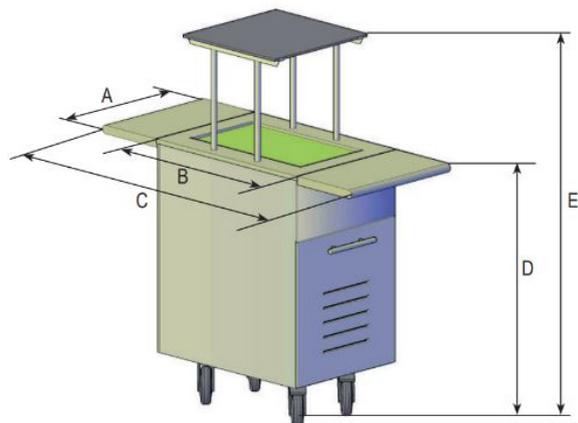
Connection diagram S01121 A3, DI-BM 400-1600 230 V AC Separate basins



metos	<i>Tuote</i>	<i>Multi</i>	<i>Suhde</i>	<i>Lehti</i>
	<i>Malli</i> VEDENTÄYTTÖOPTIO		1:1	
SÄHKÖKAAVIO ELECTRIC SCHEMA AC 230V 16A 50Hz	<i>Koodi</i>	<i>Suunn.</i> 22.09.2015	<i>portnm</i>	
		<i>Liittyy</i>		
		S01039 A <i>Tulostettu</i> 22.09.2015		

Connection diagram S01039 A, Water filling option

Item	Model	Type	Specification	
Mått	BM	450	A 465	
	BM	800	A 800	
	BM	1200	A 1200	
	BM	1600	A 1600	
	CPL	450	A 465	
	CPL	800	A 800	
	CPL	1200	A 1200	
				B 650
				C 1150
				D 900 (normal), 750 (low)
			E 1280 (normal), 1130 (low)	



Item	Model	Type	Specification
Electrical connection			230 V
Power input	BM	450	0,55 kW
Power input	BM	800	1,1 kW
Power input	BM	1200	1,65 kW
Power input	BM	1600	2,2 kW
Power input	CPL	450	0,26 kW
Power input	CPL	800	0,52 kW
Power input	CPL	1200	0,78 kW
Power input, LED strip	Nova	450	6 W
Power input, LED strip	Nova	800	13 W
Power input, LED strip	Nova	1200	19 W
Power input, LED strip	Nova	1600	28 W
Power input, LED-light	Proff, Sky	450	8 W
Power input, LED-light	Proff, Sky	800	18 W
Power input, LED-light	Proff, Sky	1200-1600	28 W
Power input, Halotherm heat lamp	Nova, Proff, Sky	450	0,2 kW
Power input, Halotherm heat lamp	Nova, Proff, Sky	800	0,4 kW
Power input, Halotherm heat lamp	Nova, Proff, Sky	1200	0,6 kW
Power input, Halotherm heat lamp	Nova, Proff, Sky	1600	0,8 kW
Temperature range			0...90°C
Temperature adjustment			Thermostat

BM=BAIN-MARIE BM,
CPL=CERAMIC PLATE CPL



The crossed-out wheeled bin means that within the European Union the product must be taken to separate collection at the product end-of life. This applies to your device but also to any enhancements marked with this symbol. Do not dispose of these products as unsorted municipal waste.

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS OY AB

Osoite / Adress / Address

04220 KERAVA
FINLAND

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Drop-in kylmä- ja lämminlaitteet / varm och kall enheter / heated and cold units
Drop-in tekniikkaan perustuvat **Nova ja Corona** yksiköt / **Nova och Corona** enheter som byggs av
drop-in teknik / **Nova and Corona** units based on drop-in technology

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser
i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU, ATEX
2014/34/EU

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och
försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore
declares that the following harmonised standards (or parts/clauses) have been used

SFS-EN 61000-6-3: 2006
SFS-EN 61000-6-1: 2019
SFS-EN ISO 12100:2010
EN 60079-15:2019
EN 60204-1:2018

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom
att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following
other standards (or parts/clauses) have been used

SFS-EN 60335-1: 2013

Tuotteen suunnitelmatarkastustodistus ja laatu järjestelmää valvova ilmoitettu laitos (vain painelaitteet)
Produktens konstruktionskontrollcertifikat och anmält organ, som övervakar kvalitetssystemet (endast tryckkärl)
Product design examination certificate and the notified body supervising the quality system (only pressure vessels)

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämnda person är bemyndigad att
sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Risto Koskelainen

Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland

Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. Edellä kuvattu vakuutuksen
kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen.

Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. Föremålet för försäkran ovan
överensstämmer med den relevanta unionslagstiftningen om harmonisering.

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the
declaration described above is in conformity with the relevant Union harmonisation legislation

Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

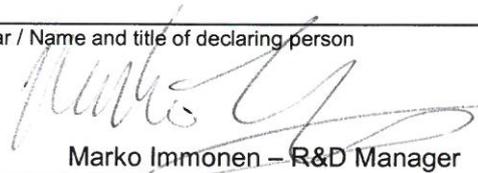
KERAVA

17.3.2020

Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person



Hannu Ahola – Director of Business Unit



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