

5: Hotcupboard

Sahara fan removal & installation



Isolate appliance from power supply & allow to cool down before removal

The unit can be easily removed & replaced for cleaning or maintenance, due to IEC type fastening system.

- Access to the plug & socket is via the underside of the unit
- Locate the locking button on the plug and cable push in a pull to release
- Inside the cupboard remove the rodded shelf sections to allow access.
- Remove fixing screws and lift out at a slight angle
- Fitting is a reversal of the above.,

5: Hotcupboard

Hot Cupboard Doors

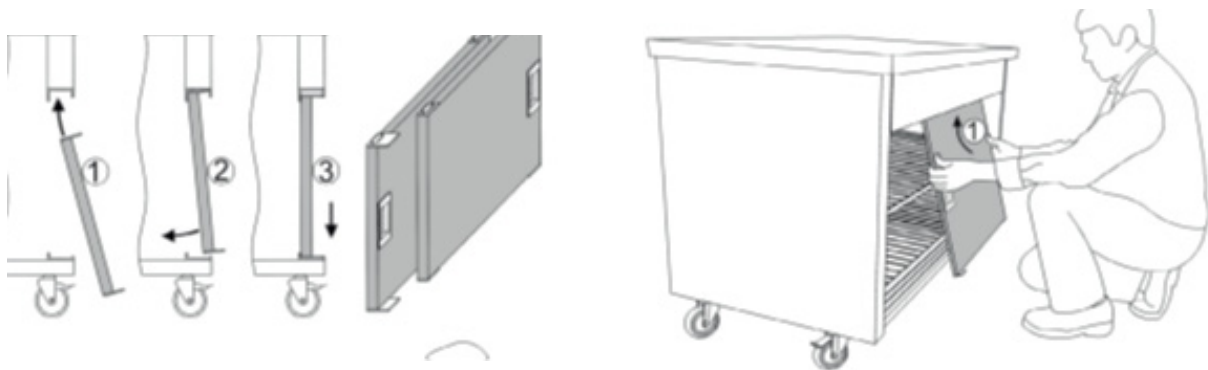
Fig 1 demonstrates the fitting of the cupboard doors; in this case, the rear door (Door A).

1. Hold the door at a slight angle & locate the door fully into the top track.
2. Swing the bottom of the door inwards connecting with the bottom track
3. Lower the door into the bottom track, & slide the door fully to the left.

The fitment of the outer door (Door B) is the same as above, except when lowered into the bottom track slide it fully to the right.

Note: It's imperative the doors must be fitted in correct order as shown below - Door 'A' first then Door 'B'

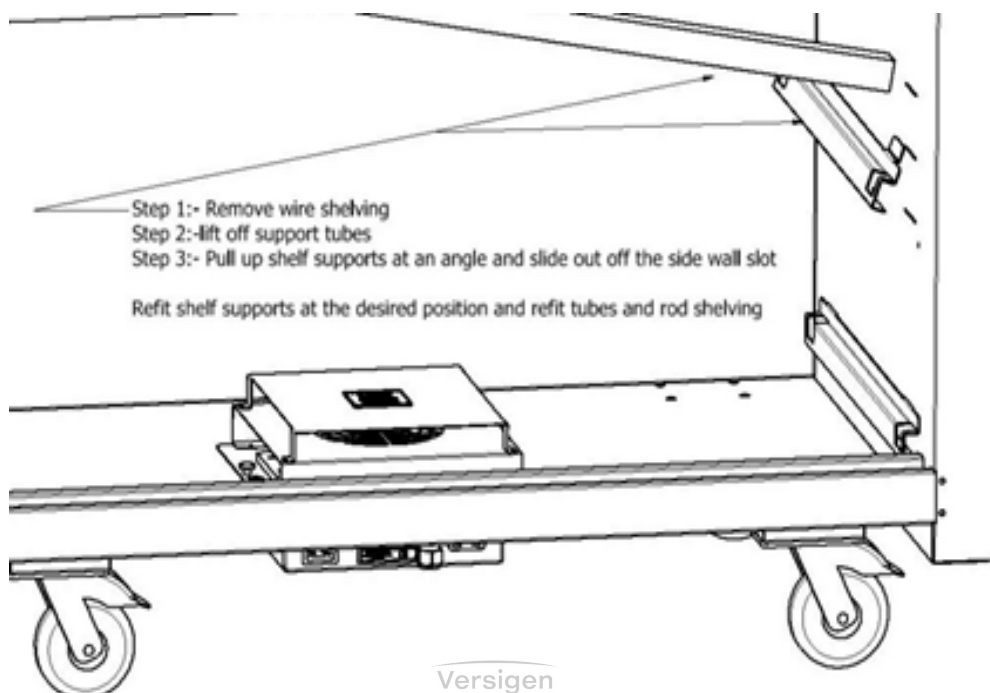
Door removal is a reverse of the above.



Hot Cupboard shelf removal adjustment

Rod shelving lifts off in easy sections. Shelf support tubes can also be lifted out of the supports and removed.

The side supports can be removed or adjusted for three height positions.



7: Bain marie (Dry heat) with hotcupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)	With Gantry (kw)
VC2BM	54	800 x 665 x 900	10amp	0.9	1.12
VC3BM	63	1084 x 665 x 900	15amp	1.9	2.34
VC4BM	73	1412 x 665 x 900	15amp	1.9	2.56

Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods, complete with an inset well designed to accommodate various combinations of interchangeable Gastronomer type pans up to 150 mm deep. Each opening can also be fitted with an optional spiked carvery pad or Neo-Ceram Hot Top adaptor.



These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, amount of food in container, etc. Fit empty pans and lids into their openings before switching the unit on. After the 30mins has elapsed load food and replace lids. Do not remove lids until service is due to commence. The Bain-marie & Gantry are both controlled by a green neon on/off switch and a digital temperature control.

- Connect plug to 10 or 15-Amp socket and switch on at mains socket
- Power on with green illuminated Switch
- Turn Control Knob to position 110
- Leave for 30mins to reach serving temperature
- Set the temperature of the Bain-marie to the desired position
- Precooked food can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.



These units will remain hot for a long period of time after use

15: Quartz Lamp Replacement

Ensure appliance is disconnected from mains before servicing.



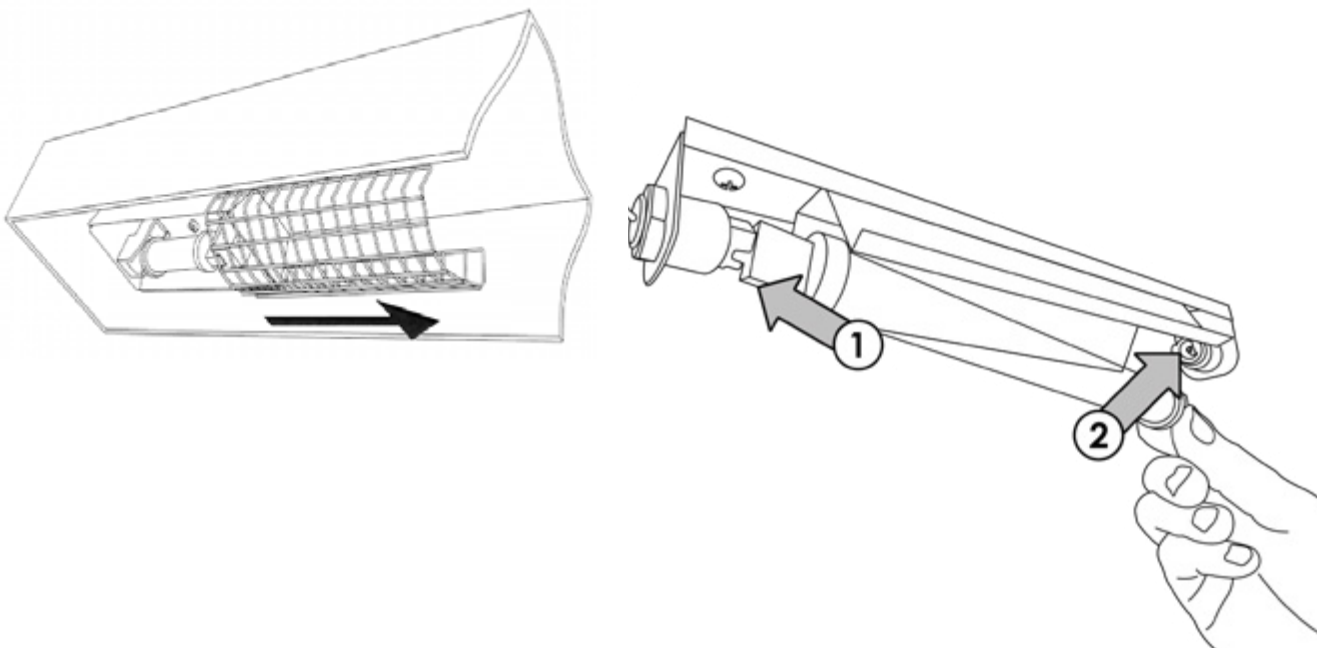
Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.

Replacement quartz lamps must never exceed the loading specified.

Wear safety glasses. Don't touch hot halogen bulbs.

Only use replacement bulbs that match the wattage and design of the fixture.

1. *Isolate appliance from power supply and allow cooling down before commencing lamp replacement.*
2. *Carefully slide mesh guard to one side until it clears the bulb area.*
3. *Remove faulty lamp by pushing to one side then pull down. Hold the insulated end of the new lamp (Any end).*
4. *At a slight angle, slot the end of the new lamp into one of the Housing*
5. *Push against the sprung contact & hold it there.*
6. *Raise the opposite end of the lamp into the other end of the Lamp.*



16: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. *Disconnect trolley from mains and wait until appliance has cooled.*
2. *Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.*
3. *Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.*
4. *Wipe down sneeze screen and glass top with a damp, clean cloth.*
5. *Finish by carefully drying with a soft dry cloth or Kitchen Towels.*



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

Thank you for choosing Versigen!