

## How to operate:

CONTROL PANEL (From left to right)

Switch 1 – (white circle with 1/0) – Humidity On/Off Button

Switch 2 – (row of lights) Humidity rate indicator light

Switch 3 - (Left arrow) – Humidity rate reduction button

Switch 4 - (Right arrow) – Humidity rate increase button

Switch 5 – (Black outlined rectangle) – General luminous On/Off switch

Switch 6 – (Up and down arrow and temp display) – Regulator

Switch 7 – (Black rectangle on far right) – Heat switch

1. Connect Power
2. To adjust temperature  
Set the luminous switch at position 1  
Wait until a temperature is displayed on regulator  
Press the SET button twice until the programmed value can be read, followed by the programmed value.  
To change the value, press the – or + arrows. To save the new value, twice press the Fnc button.
3. Humidity Rate Setting  
Set the luminous switch at position 1.  
Set the heat switch at position 1  
Turn on the humidifier function by pressing Humidifier on/off button  
The green indicator light will light up to a number based on the most recent setting. One lit indicator (minimum setting) indicates the lowest humidity rate and six lit indicators indicate the highest humidity rate (100%)  
To increase or reduce the humidity rate, press switches 3 and 4  
You will need to find the ideal humidity by trial and error  
*Note – the humidity rate in the cabinet can vary from one day to the next due to weather conditions*

## Operating Hot

Set the luminous switch at position 0  
Connect the 2P + T plug to the power supply

Set the luminous switch at position 1

Place the heater switch at position 1

Adjust the temperature (up to 2/3 loaded 80 degrees C and fully loaded 90 degrees C)

Adjust the humidity level in accordance with the temperature of the cabinet in order to limit risk of condensation:

\*75 degrees C: maximum of 2 diodes lit

\*85 degrees C: maximum of 4 diodes lit

\*95 degrees C: all diodes may be lit

If you notice significant signs of humidity, reduce the number of diodes lit.

Fill the tank if required: the tank is located at the lower rear part of the cabinet, between the two wheels. Pull it towards you to fill it. There is a stop on the support for when it reaches filling position. Remove the cap.

The tank has a 3litre capacity, corresponding with the min. usage duration of 16 hours.

After filling, replace the cap and push the tank back under the cabinet.

**Water characteristics: softened water (lime free) or deionised water**

Pre heat the cabinet (45 minutes)

The cabinet can then be used

If the cabinet is unplugged after loading, and at fully loaded, the foodstuffs (previously heated to a temperature of more than 63 degrees C) will stay at this temperature for 1.5 hours.

The humidifier is required when keeping loaded plates at temperature (or loose foodstuffs in trays without covers). It enables you to maintain the quality of foodstuffs on **uncovered plates** for a maximum of one hour. This time varies considerably depending on the products. You will need to adapt times to your preparations by trial and error. In the event that you use plate covers (recommended), the humidifier will maintain the quality of foodstuffs throughout the serving period.

## Operating Cold

NEUTRAL CABINET (WITHOUT FAN)

Fully loaded, the foodstuffs (previously chilled to a temperature of less than 3 degrees C) will be preserved for 2 hours at a temperature of less than 10 degrees C.

VENTILATED CABINET

The use of GN 1/1 cold blocks (or GN 1/3 for the GN 12 cabinet) at -12 degrees C (previously deep frozen), considerably increases the temperature maintenance time (8 hours minimum fully loaded). They are recommended if you are only putting small quantities in to the cabinet.

Turn the heat switch to position 0. The humidifier control is automatically disabled.

Do not adjust the regulator.

Insert the cold blocks:

GN 20: 1 on the upper slider and 1 on the bottom one

Let the temperature drop to less than 3 degrees C (approximately one hour). Fully loaded, you can introduce the foodstuffs at the same time as the cold blocks.

Introduce the refrigerated foodstuffs

\* **WARNING** – the time that the foodstuffs are maintained at less than 3 degrees C depends on the load, the initial temperature and the frequency with which the doors are opened.

