

BUFFET SALAD BAR (HEATING)

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

BUFFET SALAD BAR (HEATING)

A1 PRODUCT DESCRIPTION

*The Professional Buffet Salad Bar (Heating), that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.SBS.03	1180x890x870/1370	125	1340x1000x1100
EMP.SBS.04	1500x890x870/1370	146	1650x1000x1100
EMP.SBS.05	1800x890x870/1370	163	1950x1000x1100
EMP.SBS.06	2100x890x870/1370	184	2280x1000x1100

A2 TECHNICAL INFORMATION

Product Code	Power (KW)	Capacity (GN)	Operating Voltage (V)	Cable (mm ²)	Fuse (A)	Accessories
EMP.SBS.03	3,6	3x1/1	220	3x1,5	16	1. Wooden body 2. Top service shelf
EMP.SBS.04	3,6	4x1/1	220	3x1,5	16	
EMP.SBS.05	3,5	5x1/1	220	3x1,5	16	
EMP.SBS.06	3,5	6x1/1	220	3x1,5	16	

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.











This appliance must be connected to an earthed outlet in accordance with safety rules and standard .

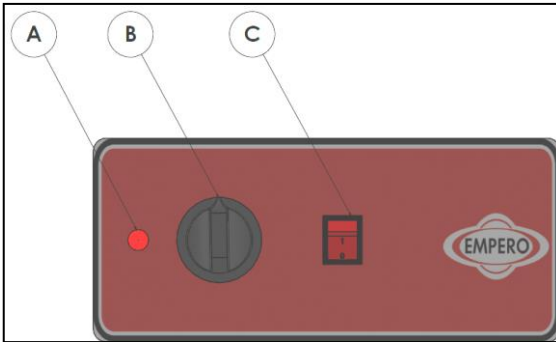
*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

BUFFET SALAD BAR (HEATING)

C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not salt away material on to the food unit shelf.

D OPERATION***Control Panel;**

- A** : Signal lamp
B : Thermostat
C : ON/OFF switch

***Operating;**

- Clean the outer surface of the appliance and material containers and dry before first use.
- Plug in the appliance.
- Add enough water into the tank as it's capacity.
- Switch to (I) position and set desired temperature.
- Put the materials that will be kept hot into the container.
- Turn on the lighting lamp of the appliance according to demand.
- After the operation is completed,unplug the appliance.

BUFFET SALAD BAR (HEATING)

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the showcase of the appliance with nonabrasive detergent and hot water and dry it with soft cloth.
- Wash the salad bar units and upper shelves with hot soapy water and plastic brush. Then rinse with clean hot water.
- Drain the water tank by turning on drainage valve and clean it after every use. Before draining the water, leave the water to be cooled.
- Do not wash the appliance with water. Otherwise electric fitment may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Clean the appliance's valves and connections with hot soapy water and brush according to frequency of use. Then rinse with clean water.
- Lubricate the wheel's turning part with 10 numbered lubricant.
- Test if the wheels have damage and the wheel's direction of rotation.
- Check the nuts and bolts at feet after every cleaning and maintenance and tighten them.



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F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check if the fuse is on or off.
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THE APPLIANCE DOESN'T MOVE	<ol style="list-style-type: none">1. Check the wheels.If the wheels dont turn,lubricate them with 10 numbered lubricant.If they are damaged,change them.
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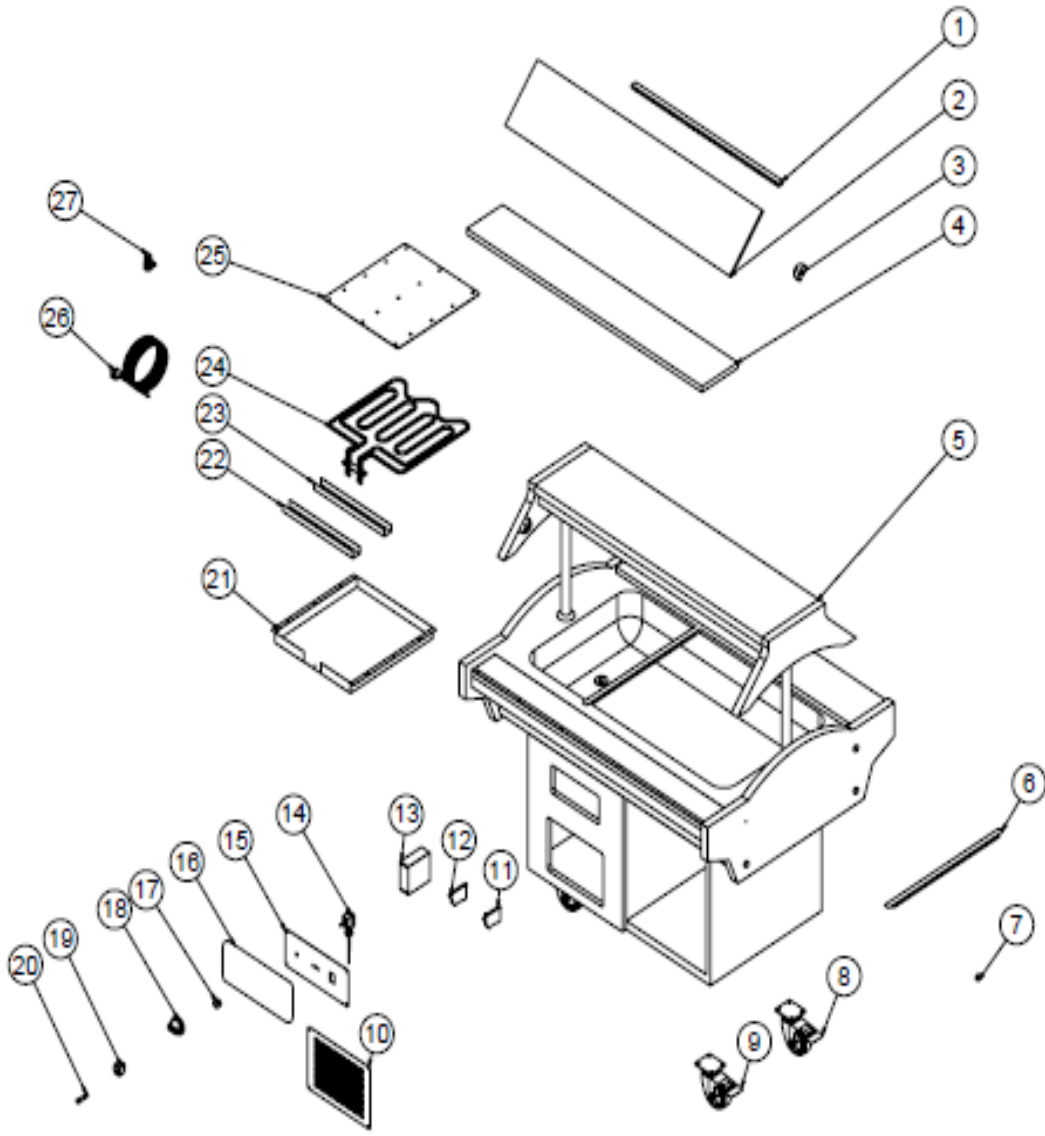
THE MATERILAS ARE NOT KEPT HOT	<ol style="list-style-type: none">1. Check the heating system.2. Check if there is enough water at the tank or not.3. Check the drainage valve.
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<ul style="list-style-type: none">• If the materials are not kept at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.

***If these problems are still going on,contact with our authorized services.**

BUFFET SALAD BAR (HEATING)

G SPARE PART LIST- EXPLODING DRAWINGS



BUFFET SALAD BAR (HEATING)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.SBS.03		
NO	PRODUCT NAME	P.CODE
1	LED	M.ELK-LED-006
2	GLASS1070*220	M.CAM-ERS-008
3	SHELF HOLDER	M.AKS-GNL-004
4	GRANITE	M.TAS-GRN-016
5	CHASSIS	-
6	BATH TAP SHEET	YSC-ERK.BSS2-PN-0131
7	PLUG	M.AKS-GNL-005
8	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
9	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
10	VENTILATION SHEET	YSC-ERS.SB-PN-0001
11	TERMINAL	M.ELK-KLM-019
12	TERMINAL	M.ELK-KLM-017
13	POWER SOURCE	M.ELK-MUH-006
14	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
15	PANEL SHEET	YSC-ERS.SB-LZ-0007
16	TICKET	M.AKS-ETK-LKS-ERS-SB-003
17	BUTTON SOCKET	ERK.M.AKS-DGM-SKT-002
18	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
19	KEY	ERK.M.ELK-SLT-ANL-003
20	LAMP	ERK.M.ELK-LMB-SNY-002
21	RESISTANCE BOTTOM SHEET	YSC-ERS.SB-LZ-0006
22	RESISTANCE RIGHT-LEFT SUPPORT SHEET	YSC-ERK.BEH-LZ-0050
23	RESISTANCE RMIDDLE SUPPORT SHEET	YSC-ERK.BEH-LZ-0051
24	RESISTANCE	M.ELK-RZS-BRU-BEH-001
25	RESISTANCE TOP SHEET	YSC-ERS.SB-LZ-0005
26	3*2.5 MM CABLE	ERK.M.ELK-PWR-PBK-005
27	1/2 VALVE	M.MEK-TES-KVN-001

BUFFET SALAD BAR (HEATING)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.SBS.04		
NO	PRODUCT NAME	P.CODE
1	LED	M.ELK-LED-001
2	GLASS 1390*220	M.CAM-ERS-007
3	SHELF HOLDER	M.AKS-GNL-004
4	144*17 GRANITE	ERK.M.TAS-GRN-013
5	CHASSIS	-
6	BATH TAP SHEET	YSC-ERK.BSS2-PN-0131
7	PLUG	M.AKS-GNL-005
8	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
9	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
10	VENTILATION SHEET	YSC-ERS.SB-PN-0001
11	TERMINAL	M.ELK-KLM-019
12	TERMINAL	M.ELK-KLM-017
13	POWER SOURCE	M.ELK-MUH-006
14	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
15	PANEL SHEET	YSC-ERS.SB-LZ-0007
16	TICKET	M.AKS-ETK-LKS-ERS-SB-003
17	BUTTON SOCKET	ERK.M.AKS-DGM-SKT-002
18	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
19	KEY	ERK.M.ELK-SLT-ANL-003
20	LAMP	ERK.M.ELK-LMB-SNY-002
21	RESISTANCE BOTTOM SHEET	YSC-ERS.SB-LZ-0006
22	RESISTANCE RIGHT-LEFT SUPPORT SHEET	YSC-ERK.BEH-LZ-0050
23	RESISTANCE RMIDDLE SUPPORT SHEET	YSC-ERK.BEH-LZ-0051
24	RESISTANCE	M.ELK-RZS-BRU-BEH-001
25	RESISTANCE TOP SHEET	YSC-ERS.SB-LZ-0005
26	3*2.5 MM CABLE	ERK.M.ELK-PWR-PBK-005
27	1/2 VALVE	M.MEK-TES-KVN-001

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G SPARE PART LIST- EXPLODING DRAWINGS

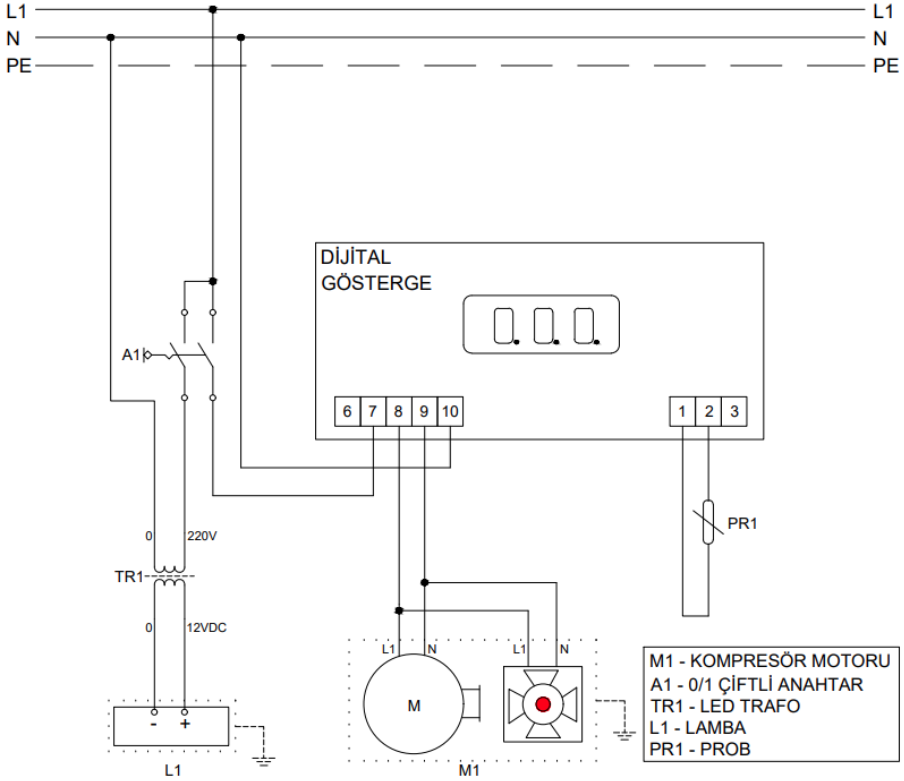
PRODUCT CODE: EMP.SBS.05		
NO	PRODUCT NAME	P.CODE
1	LED	M.ELK-LED-002
2	GLASS1716*220	M.CAM-ERS-009
3	SHELF HOLDER	M.AKS-GNL-004
4	175.3*17 GRANITE	M.TAS-GRN-014
5	CHASSIS	-
6	BATH TAP SHEET	YSC-ERK.BSS2-PN-0131
7	PLUG	M.AKS-GNL-005
8	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
9	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
10	VENTILATION SHEET	YSC-ERS.SB-PN-0001
11	TERMINAL	M.ELK-KLM-019
12	TERMINAL	M.ELK-KLM-017
13	POWER SOURCE	M.ELK-MUH-006
14	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
15	PANEL SHEET	YSC-ERS.SB-LZ-0007
16	TICKET	M.AKS-ETK-LKS-ERS-SB-003
17	BUTTON SOCKET	ERK.M.AKS-DGM-SKT-002
18	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
19	KEY	ERK.M.ELK-SLT-ANL-003
20	LAMP	ERK.M.ELK-LMB-SNY-002
21	RESISTANCE BOTTOM SHEET	YSC-ERS.SB-LZ-0006
22	RESISTANCE RIGHT-LEFT SUPPORT SHEET	YSC-ERK.BEH-LZ-0050
23	RESISTANCE RMIDDLE SUPPORT SHEET	YSC-ERK.BEH-LZ-0051
24	RESISTANCE	M.ELK-RZS-BRU-SB-001
25	RESISTANCE TOP SHEET	YSC-ERS.SB-LZ-0005
26	3*2.5 MM CABLE	ERK.M.ELK-PWR-PBK-005
27	1/2 VALVE	M.MEK-TES-KVN-001

BUFFET SALAD BAR (HEATING)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.SBS.06		
NO	PRODUCT NAME	P.CODE
1	LED	M.ELK-LED-003
2	GLASS2050*220	M.CAM-ERS-010
3	208,3*17 GRANITE	ERK.M.TAS-GRN-015
4	SHELF HOLDER	M.AKS-GNL-004
5	CHASSIS	-
6	BATH TAP SHEET	YSC-ERK.BSS2-PN-0131
7	PLUG	M.AKS-GNL-005
8	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
9	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
10	VENTILATION SHEET	YSC-ERS.SB-PN-0001
11	TERMINAL	M.ELK-KLM-019
12	TERMINAL	M.ELK-KLM-017
13	POWER SOURCE	M.ELK-MUH-006
14	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
15	PANEL SHEET	YSC-ERS.SB-LZ-0007
16	TICKET	M.AKS-ETK-LKS-ERS-SB-003
17	BUTTON SOCKET	ERK.M.AKS-DGM-SKT-002
18	THERMOSTAT BUTTON	M.AKS-DGM-MUH-004
19	KEY	ERK.M.ELK-SLT-ANL-003
20	LAMP	ERK.M.ELK-LMB-SNY-002
21	RESISTANCE BOTTOM SHEET	YSC-ERS.SB-LZ-0006
22	RESISTANCE RIGHT-LEFT SUPPORT SHEET	YSC-ERK.BEH-LZ-0050
23	RESISTANCE RMIDDLE SUPPORT SHEET	YSC-ERK.BEH-LZ-0051
24	RESISTANCE	M.ELK-RZS-BRU-SB-001
25	RESISTANCE TOP SHEET	YSC-ERS.SB-LZ-0005
26	3*2.5 MM CABLE	ERK.M.ELK-PWR-PBK-005
27	1/2 VALVE	M.MEK-TES-KVN-001

H ELECTRIC CIRCUIT SCHEMA



M1-COMPRESSOR ENGINE
 A1-0/1 DOUBLE KEY
 TR1-LED TRANSFORMER
 L1-LAMP
 PR1-PROBE



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