

Pizza Warmer Instruction Manual

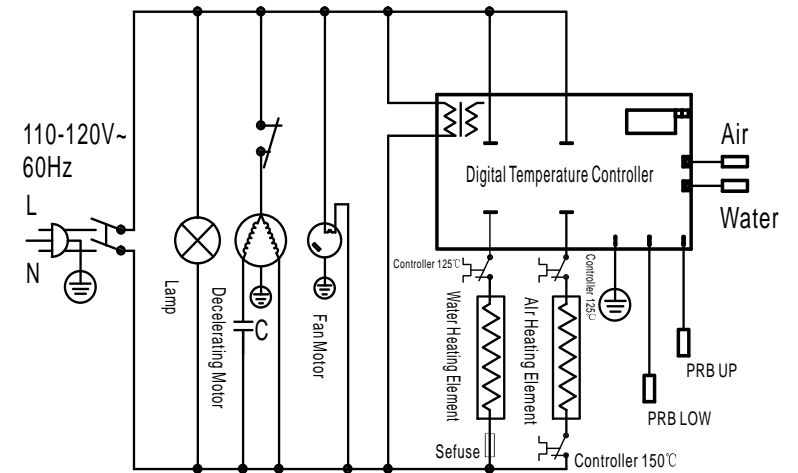


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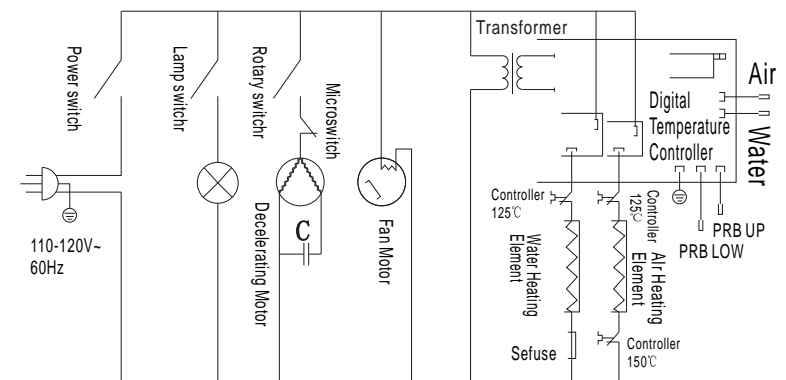
Model
 RTR-158L / RTR-158L-1
 RTR-158L (DR)/ RTR-158L (SR)
 RTR-158L (DF)/ RTR-158L (SF)

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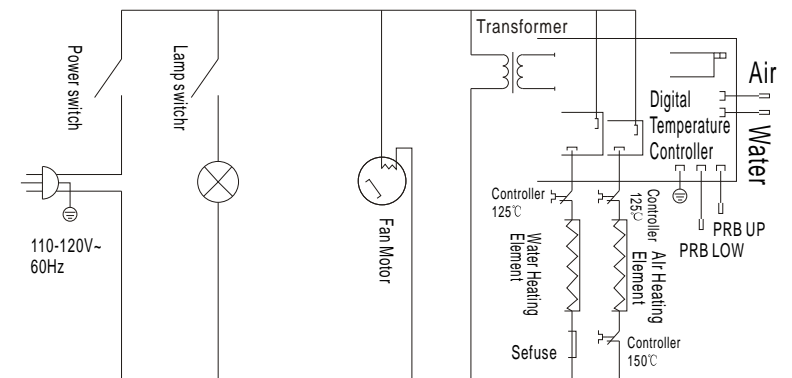
Electrical Schematic



RTR-158L / RTR-158L-1



RTR-158L (DR)/ RTR-158L (SR)



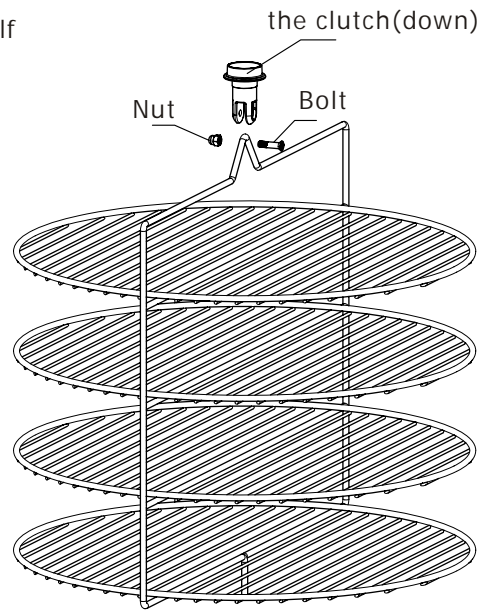
RTR-158L (DF)/ RTR-158L (SF)

Maintenance

- Daily maintenance should be carried out with all power to the unit in the off position, and electrical cord unplugged. Cleaning should be carried out by means of food grade cleaning solutions via a soft or damp cloth. Do not utilize any type of pressurized water equipment.
- Regular inspection on the outside and internal cabinet along with the power cord should be observed and carried out on a regular basis to isolate and or observe any unforeseen failure or safety concern.

Cleaning and Install rotary shelf

1. Open glass door
2. Loosed top screws
3. Take out the rotary shelf



Warning: cleaning outside and internal cabinet must be made with power off at all times.

Troubleshooting

Common trouble and solution

Fault	Reason(s)	Solution(s)
No Lighting in Interior Cabinet	<ol style="list-style-type: none"> 1. No Power. 2. Florescent lamps failure. 	<ol style="list-style-type: none"> 1. Inspect power source. 2. Replace forescent tubes.
Rotating Display has stopped.	<ol style="list-style-type: none"> 1. Motor damage. 2. Front door not completely closed. 	<ol style="list-style-type: none"> 1. Replace Motor. 2. Close front door/check magnetic door sensor.
Interior cabinet heat is not warming up.	<ol style="list-style-type: none"> 1. Thermostat off. 2. Thermostat or Heater Coil failure. 	<ol style="list-style-type: none"> 1. Dial in temperature. 2. Contact service agent required for possible replacement of heater coil or thermostat.

Warning

1. If the supply cord is damaged it must be replaced by the manufacturer, or a qualified service agent in order to avoid any electrical hazards.
2. This appliance shall not be cleaned with any type of liquid pressurized cleaning equipment.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given specific instruction with proper supervision concerning the use of this appliance.
4. Under no circumstances should any children be allowed to operate this equipment unless properly supervised.
5. This equipment comes with a properly grounded power cord. All power receptacles should be installed with a properly installed grounded circuit.

Specifcations

This pizza warmer is mainly utilized in commercial spaces such as fast-food restaurants, convenience stores along with self-service restaurants and supermarkets.

Features of our products

- The unit comes with one forescent lighting fxtures in which increases the view ability of the product being displayed.
- The unit also features adjustable humidity and heat controls which allow greater fexibility to improve overall product freshness and consistency.
- The unit thermostat control allows for even heat during the warming period on all food surfaces.

Technical Specifcations

- Size: 600*642*700mm
- Power: 110-120V~/60Hz 1500W
- Temperature: 30-90 °C (86-194 °F)

Safe operation notice

- All operators must strictly observe and follow local state or provincial electrical safety codes and guidelines.
- This unit must be used by qualifed and trained personnel at all times. Staff should be instructed on proper daily operation and maintenance prior to usage.
- Before operating machine, ensure that all covers, doors and moving components are installed properly and working prior to usage. This will ensure unit is in safe operating order and provide years of long lasting service.

Specifications

Warranty

Warranty does not apply to the following conditions:

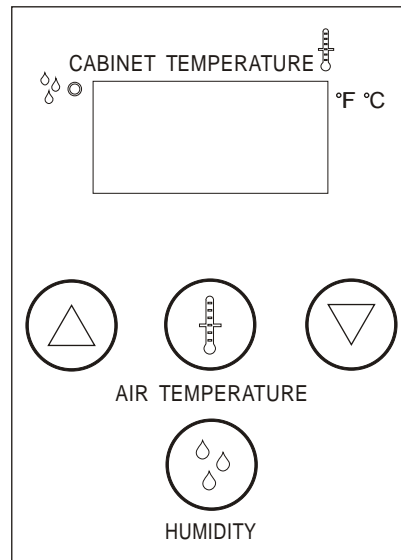
- Improper uses other than what the unit was originally designed.
- In the case of damaged parts, do not continue to use the unit as you will void the warranty. Contact the manufacturer or your local dealer.
- Neglect and improper operating procedures during installation and or in transportation, commissioning, maintenance or repair.
- All warranty repairs must be authorized by the original manufacture by means of written consent.
- Warranty parts can be supplied and installed by means of a authorized service agent hired or contracted by the manufacturer only. Unauthorized service will void all warranties without prior written consent from the manufacturer.
- Improper daily maintenance.
- Use of Force majeure.

Electrical installation:

When first installed ensure proper power requirements are met. A standard 15A/110-120V receptacle with ground must be utilized.

Function and Operation

Operation graphical



Instruction

To start:

1. Put plug in power source.
2. Turn the power switch to the "I" position
 - a. The display will light up and heating element will start
 - b. "LO H2O" will flash once on display until water tank is full filled with water. Once the tank is full, "LO H2O" will stop flashing and the display will show cabinet temperature.
3. Fill the tank up with water.
 - a. Turn up the tank cover
 - b. Inject water until "LO H2O" stops flashing**Note: Don't inject water excessively**
4. Set the humidity parameters as required (Please refer to below instruction for Humidity setting). Please find advises of "Food Insulation Tips"
5. Set the temperature parameters as required (Please refer to below instruction for temperature setting). Please find advises of "Food Insulation Tips"
6. Please reserve 20mins before you put foods into the machine

Operating Instruction

Press "-" for 10s until display shows "OFF", the controller is locked. Press "-" for 10s again, the display shows "ON" which mean controller is open. (When it's locked, display shows water temp. temp. and humidity can't be adjusted at this time).

Note: Before controller is locked, set temp. at 90 degree and humidity at 5 phase.

Set Temperature

- 1) Press "Ⓢ" button to start (the display will show "tSP")
- 2) Press "Ⓢ" button again, the display will show current cabinet temperature.
- 3) Press ▲ or ▼ to modify temperature. The range is 26°C(79°F) to 90°C(194°F).
- 4) Don't press any buttons with 15s, so the temperature setting will be stored. The display will come back to normal mode.

Set Humidity

- 1) Press "Ⓢ" button to start (the display will show "hSP")
- 2) Press "Ⓢ" button again, the display will show current cabinet humidity
- 3) Press ▲ or ▼ to modify humidity. The range is 00 to 05.
- 4) Don't press any buttons with 15s, so the humidity setting will be stored. The display will come back to normal mode.

Notes:

Different kind of food will affect temperature and humidity setting. Temperature on display is the lowest temperature in cabinet, not food temperature.

Full-injected water tank can continuously work for 3hrs to 6hrs. Working time depends on the different parameter setting and frequency of door opening. When the display flashes "LO H2O", please inject water immediately!