

metos

DROP-IN SOUP WELL

Installation and Operation Manual



4138930, 4138933, 4138934

INSTALLATION (only by qualified personnel)

Prepare the counter for the outer pan (1) and the operating panel (23). See the dimensions of the flanges (A, B), cut outs (E, F) and build-in heights (H1, H2).

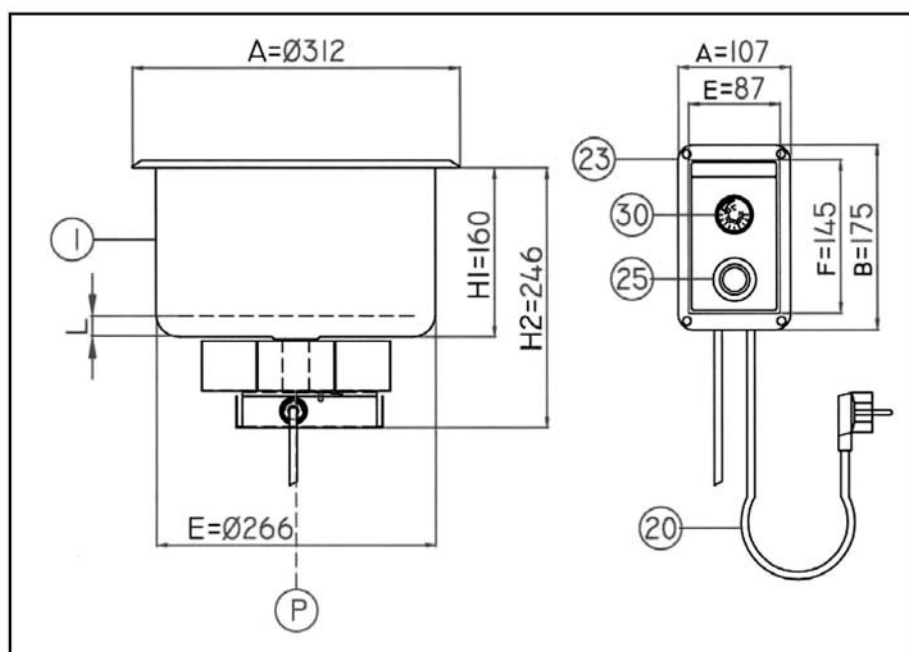
Place the unit in position in the counter. Ensure all cables are routed safely.

We recommend that the outer pan be sealed to the worktop of the counter with temperature and water resistant silicone.

Ensure that the counter top material can withstand a temperature up to 90°C.

We recommend the fitment of a drain kit. Connect the drain (P) to the pipe (½" BSP female thread) underneath the pan. Ensure it is water-tight. It will be necessary to partially disassemble the housing underneath the pan. See also "Disassembly steps outer pan".

Connect the unit (20) to a suitable electric supply.



USING THE UNIT

Fill the outer pan with 1 litre of fresh water, to a depth of 20 mm, at the start of each service period.

For optimum performance, the soup well and inner pan should be pre-heated before use. Turn on the unit by pressing the switch (25). A green neon illuminates. Rotate the thermostat knob (30) to the maximum temperature. Use a cover during the pre-heating period. The water will boil in approximately 30 minutes.

The soup should be cooked and brought to holding temperature on a hotplate or in an oven.

Always use the inner pan provided to hold the soup. Adjustment of the thermostat may be necessary, dependent on the desired holding temperature of the soup.

Check the water level in the outer pan at least every three hours. Keep the water level topped up as recommended above. Do not allow the outer pan to boil dry. Allow the unit to cool down before refilling in the event that boiling dry does occur.

Remove the water from the outer pan at the end of the service period and clean and dry the unit.

Clean the inner surface of the outer pan at least once a week with white vinegar to prevent build-up of potentially corrosive salts. Do not use aggressive detergents.

Clean the control panel:

- Use only a moist cloth or sponge.
- Do not use a high-pressure jet.
- Do not use aggressive detergents.

MAINTENANCE (only by qualified personnel)

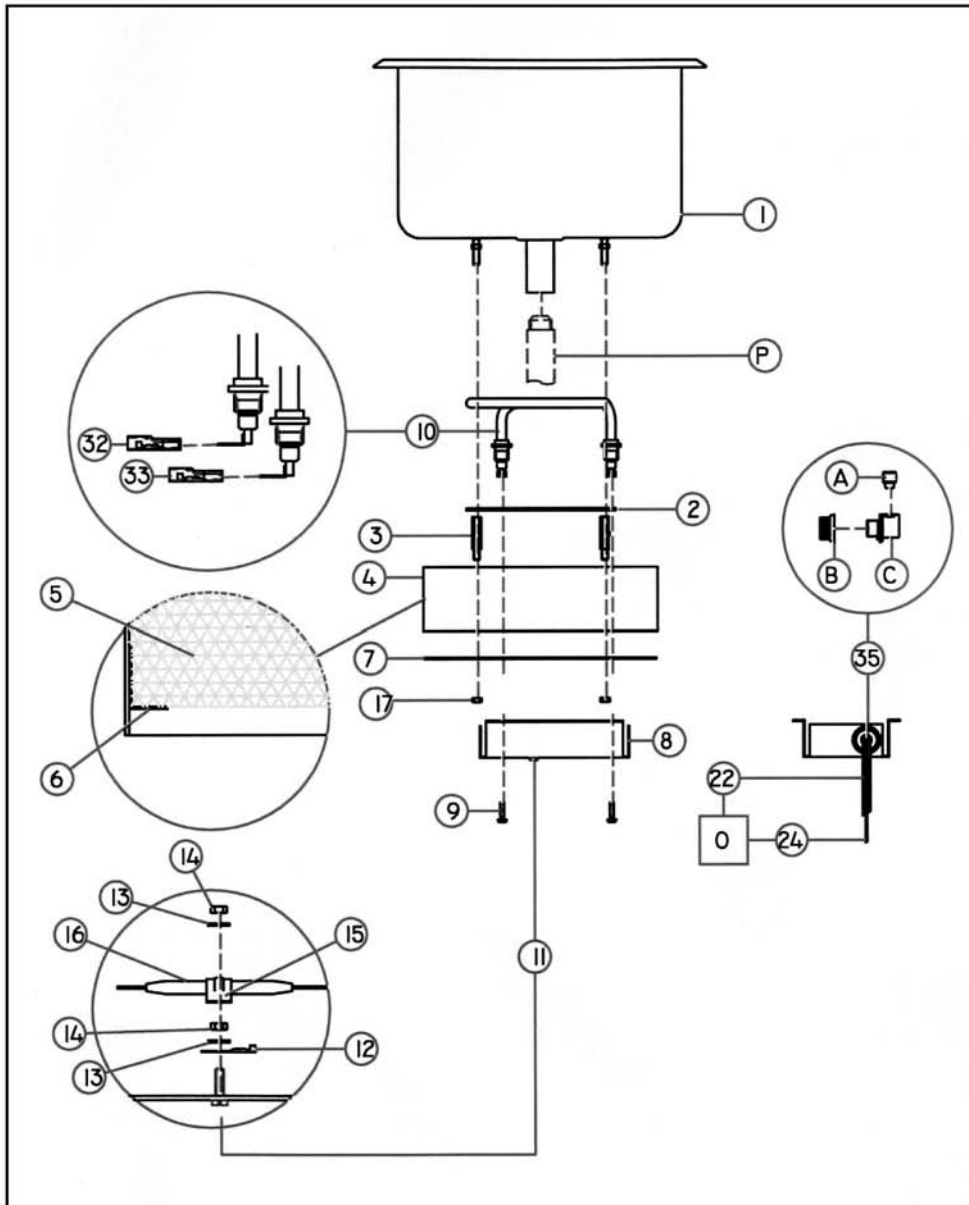
Check all electric components and connections annually. Replace only with original parts.

Disassembly steps for outer pan (see also “Disassembly steps Operating Panel”)

1. Switch off and isolate the Soup Well. (See also “Disassembly steps Operating Panel.”)
2. Drain the water from the outer pan (1).
3. Disconnect the drain, where fitted, from underneath the pan (P).
4. Lift the pan out of the counter and turn the pan upside down.
5. The cable (22) and thermostat capillary (24) are connected (O) to the operating panel.
6. Unscrew the 4 nuts (9), loosen the housing (5).
7. Unscrew the nuts/washers (14/13) and remove the thermostat bulb (16) out of the holder (15) and earth connection wire (12) from the bolt.
8. Disconnect the wires (32,33) from the heating element (10).
9. Unscrew the cable gland (35A) and pull out the thermostat capillary (24) and bulb (16) out of the cable gland.
10. To replace the cable gland, unscrew the parts (35B+C).

Note that safety requirements demand the use of Loctite (glue) when re-assembling the cable gland.

To replace the heating element (10), (see also “Disassembly steps Operating Panel”) unscrew (17) and remove the housing (7+4) that covers the heating element. Remove the insulation (5) and unscrew (3) and remove element holder.



Disassembly steps Operating Panel

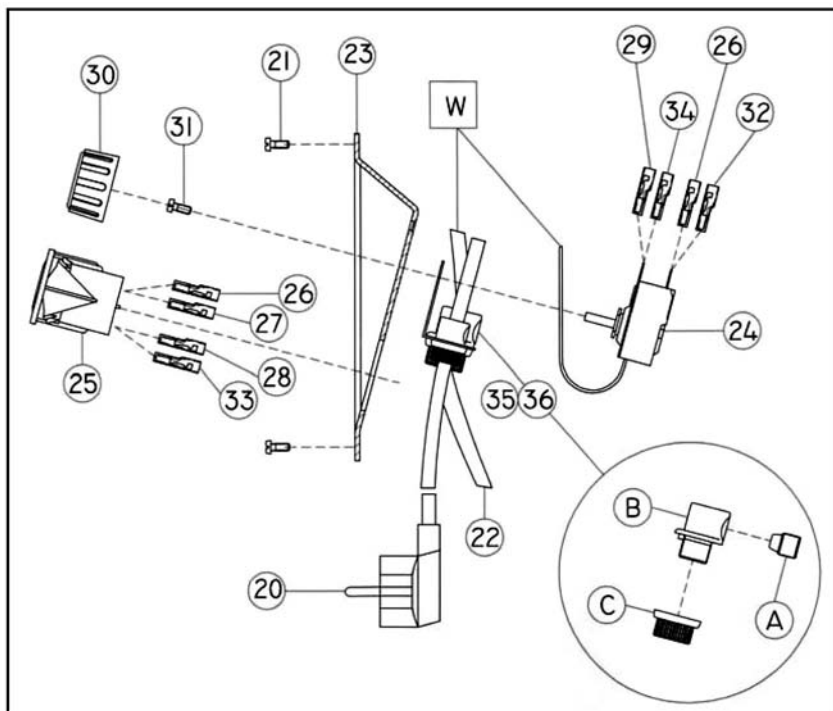
To replace the switch (25), thermostat knob (30), cable with plug (20) or the panel (23) itself, it is only necessary to disassemble from the operating panel side. To replace the thermostat, it is necessary to partially disassemble outer pan. See also “Disassembly steps outer pan”.

1. Switch off and isolate (20) the Soup Well.
2. Unscrew (21) and remove the operating panel (22) from the counter. The cable (23) and thermostat capillary (24) are connected (W) to the outer pan.
3. To replace the switch (25) push it out of the panel from behind. Disconnect the wires (26, 27, 28, 33) and reconnect them to the new switch in accordance with the wiring diagram. See also “Wiring Diagram”.
4. To replace the thermostat, pull off the thermostat knob (30), unscrew (31) and release the thermostat (24). Disconnect the wires (26, 29, 32, 34) and reconnect them to the new thermostat in accordance with the wiring diagram.
5. To replace one or both cables, unscrew the cable gland(s) (35A, 36A). If replacing the cable with plug, disconnect the wires (27, 28, 29). If replacing the cable without plug, disconnect the wires (32, 33, 34). To replace the cable gland unscrew the parts (36B+C).
Note that safety requirements demand the use of Loctite (glue) when re-assembling the cable gland.

Assembly is the reverse of disassembly.

Check after each step that components and connecting wires are correctly placed and securely connected.

Reinstall the unit in the counter.

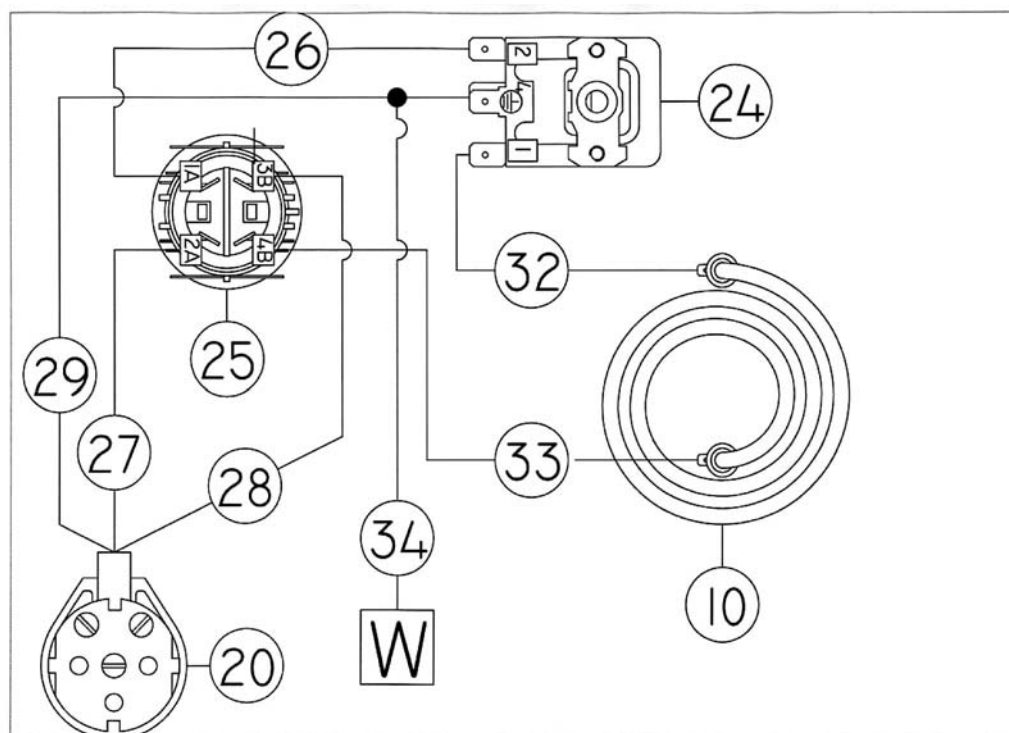


PARTS LIST

Pos.	Art. No.	Description
10	95.7400	Heating element 230V 400W
20	95.7105	Cable with plug
22	95.7107	Cable
23	95.7002	Operating panel
24	95.7050	Thermostat 30-120/
25	95.7035	Switch with green control lamp
26	95.7367	Electric wire (black) 170 mm
30	95.7065	Thermostat-knob
35	95.7032	Cable gland (big)
36	95.7030	Cable gland (small)

WIRING DIAGRAM

10	Heating element
24	Thermostat
25	Switch
26	Electric wire (black) 170 mm
27	Cable with plug (20) - wire BROWN (Phase)
28	Cable with plug (20) - wire BLUE (Neutral)
29	Cable with plug (20) - wire YELLOW/GREEN (earth)
32	Cable (22) - wire BROWN
33	Cable (22) - wire BLUE
34	Cable (22) -YELLOW/GREEN
W	Connection (earth) with Well Pan



QUICK START GUIDE

For optimum performance, always use the soup well ‘‘wet’’.

Fill the outer pan with 1 litre of fresh water, to a depth of 20 mm, at the start of each service period.

The well and inner pan should be pre-heated before use.

Use a cover during the pre-heating period.

The soup should be cooked and brought to serving temperature on a hotplate or in an oven, before placing in the well.

Stir the soup every fifteen minutes.

Replace the cover after stirring and serving.

Check the water level in the outer pan at least every three hours. Keep the water level topped up. Do not allow the outer pan to boil dry.

Remove the water from the outer pan at the end of the service period and clean and dry the unit.

Clean the inner surface of the outer pan at least once a week with white vinegar to prevent build-up of potentially corrosive salts.

VERKLARING VAN OVEREENSTEMMING

Wij, MOBILE containing BV,
Verklaren onder geheel eigen verantwoordelijkheid dat
de producten:

- * STAPEL- EN UITGIFTEAPPARATEN VOOR
SERVIESGOED
- * BAIN-MARIEWAGENS
- * SOUP WELL

waarop deze verklaring betrekking heeft, in
overeenstemming zijn met:

- * EN 50081-1 en EN 50082-1
volgens de bepalingen van de EMC richtlijn
- * EN 60335-1 en 60335-2-50
volgens de bepalingen van de VEM richtlijn
- * RoHs directive 2002/95/EG

Nederland, Dordrecht

DECLARATION OF CONFORMITY

We, MOBILE containing BV,
Declare under our sole responsibility that the
products:

- * DISPENSERS FOR CROCKERY
- * BAIN-MARIETROLLEYS
- * SOUP WELL

to which this declaration relates, are in conformity
with:

- * EN 50081-1 and EN 50082-1
following the provisions of the EMC directive
- * EN 60335-1 and EN 60335-2-50
following the provisions of the VEM directive
- * RoHs directive 2002/95/EG

The Netherlands, Dordrecht

ÜBEREINSTIMMUNG-ERKLÄRUNG

Wir, MOBILE containing BV,
Erklären und übernehmen volle Haftung, daß die
Erzeugnisse:

- * STAPEL- EN AUSGABEGERÄTE FÜR
GESCHIRRTHEILE
- * BAIN-MARIEWAGEN
- * SOUP WELL

mit Bezugnahme auf diese Erklärung übereinstimmen
mit:

- * EN 50081-1 und EN 50082-1
gemäß den Bestimmungen der EMC Richtlinien
- * EN 60335-1 und EN 60335-2-50
gemäß den Bestimmungen der VEM Richtlinien
- * RoHs directive 2002/95/EG

Die Niederlande, Dordrecht

CERTIFICAT DE CONFORMITE

Nous, MOBILE containing BV,
Déclarons tout sous notre propre responsabilité que
les produits:

- * EMPILEURS ET DISTRIBUTEUR POUR VAISSELLE
- * CHARIOTS-BAIN-MARIE
- * SOUP WELL

auxquels cette déclaration se rapporte, sont
conformément à:

- * EN 50081-1 et EN 50082-1
aux termes des prescriptions de la directive EMC
- * EN60335-1 et EN 60335-2-50
aux termes des prescriptions de la directive VEM
- * RoHs directive 2002/95/EG

Dordrecht, Les Pays-Bas