metos

FOOD TRANSPORT TROLLEY

TERMIA 1000, 1500 H, HL, I

Installation and operation manual

31.05.2013

3755281, 3755280, 3755279, 3755278, 3755277

Table of Contents

1. General 3
1.1. Symbols used in the manual 3
1.2. Symbols used on the appliance 3
1.3. Checking the relationship of the appliance and the manual 3
2. Safety 4
2.1. Safe use of the appliance 4
3. Functional description 5
3.1. Application of the appliance 5
3.2. Operating switches 5
4. Operating instructions 6
4.1. Operating 6
4.1.1. Preheating 6
4.1.2. Loading 6
4.1.3. Transporting 6
4.1.4. Serving 6
4.2. After operation 7
4.2.1. Cleaning 7
4.2.2. Service procedures by authorised service personnel 7
5. Installation 8
5.1. General 8
5.2. Electrical connections 8
6. Troubleshooting 9
7. Technical specifications 10

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction.
Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual

This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.

This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.

This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance

This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative.

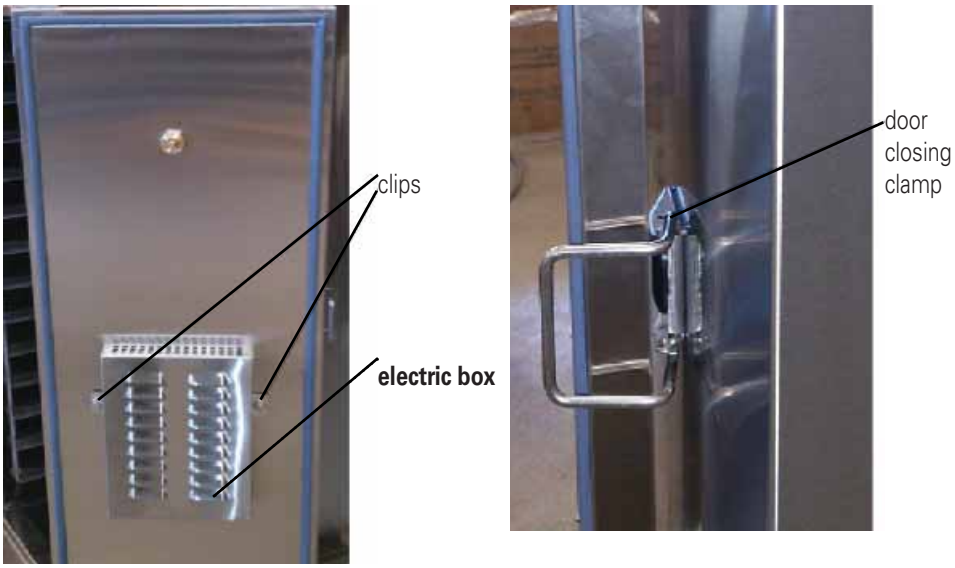
When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1. Safe use of the appliance

For safe use of the appliance, observe the following safety instructions:

Before cleaning the trolley with running water or in a trolley washing machine, remove the electric box situated in the door.



Open the door and remove the electric box by pulling from the clips.
Open the door 270° so that the door's closing magnet clamp will attache to the trolley's wall.

- Before moving the trolley or before serving, disconnect the trolley from the electrical net
- Keep the brakes locked when the trolley is not moved.
- The centre of gravity lies high in a loaded trolley. Due to a risk of overturning, take special care when transporting the trolley on slanting surfaces.
- Use protective gloves, because the trolley's outside surfaces may be hot. Beware of steam discharging from the food when opening the door.

3. Functional description

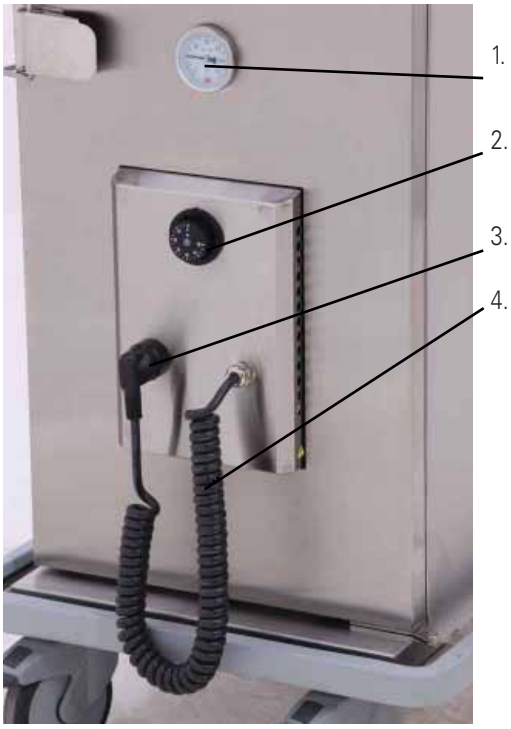
3.1. Application of the appliance

The appliance is designed for transporting and storing warm food, not for cooking or heating the food. Thanks to the openable lid the Termia 1000 HL trolley can also be used as a bain-marie for food serving.

The manufacturer does not take responsibility for damages if the appliance is used for other purposes.

Models:
HL = with heating and openable lid
H = with heating and fixed top
I = without heating, fixed top

3.2. Operating switches



1. Thermometer
2. Thermostat, stepless +20°C...+90°
3. Suspension hook
4. 1.5 m coiled cable and plug

4. Operating instructions

4.1. Operating

4.1.1. Preheating

The trolley must be preheated before loading it with the warm food. Preheating takes about 40 minutes

Close the door, in model 1000HL also the lid. Connect the electric plug to en earthed socket. The plug functions as the trolley's main switch. Set the desired temperature by turning the thermostate knobb. The adjustment is stepless between +20...+90°C. The trolley thermostat also prevents overheating.

4.1.2. Loading

When the trolley has reached the set temperature, GN containers filled with hot food can be placed into the trolley. GN containers fitted with lids retain the heat better than containers without lids.
Load the trolley when the food is as hot as possible. The fuller the trolley is, the better the heat retaining capacity.
The standard capacity of the Termia 1000 series is 8 pcs GN 1/1-65 containers and for the Termia 1500 series 14 pcs GN 1/1-65 containers.

Guide rail specing of 78 mm is suitable for the use of 1/3, 2/3 or 1/2 sized GN containers

Close the door immediately after loading.

4.1.3. Transporting

Disconnect the trolly from the electrical net, hang the plug to the holder in trolley's door.
Release the castor brakes, and the trolley is ready for transporting.

The trolley is intended for moving by hand, it should not be pulled by a truck, for example.

After transporting, put the brakes on.

4.1.4. Serving

Modell 1000HL for its openable lid can be used as Bain-Marie in food serving.

When the uppermost container has emptied, move the lowermost container topmost.

After use, disconnect the trolley plug from the socket.

4.2. After operation

4.2.1. Cleaning

The trolley must absolutely be disconnected from the electrical network before cleaning.

Remove the electric box from the door before cleaning with water or in a trolley washing machine.

After use, always clean and wipe the trolley's inside and outside surfaces dry. Remove the guide rails to make inside cleaning easier. Use a damp cloth and a neutral or slightly alkaline, non-abrasive detergent. Make sure that the cleaning tools and agents used are suitable for stainless steel.

It is recommended that the inside surfaces are regularly cleaned with a disinfectant.

4.2.2. Service procedures by authorised service personnel

Before contacting service personnel, look up the trolley type and serial number on the rating plate located in the trolley's lower right-hand corner. In case the appliance is provided with a Metos service code, it should also be quoted when ordering service.

5. Installation

5.1. General

Unpack the trolley. Remove the plastic film protecting the trolley walls. Check that the trolley has not damaged during transport.

Clean the inside and outside surfaces (see "After operation/Cleaning").

5.2. Electrical connections

Connect the trolley to the power supply with an earthed socket. For making the connection, a socket protected with a 16 A fuse has to be provided.

Check that the local power supply has the same voltage as the trolley.

6. Troubleshooting

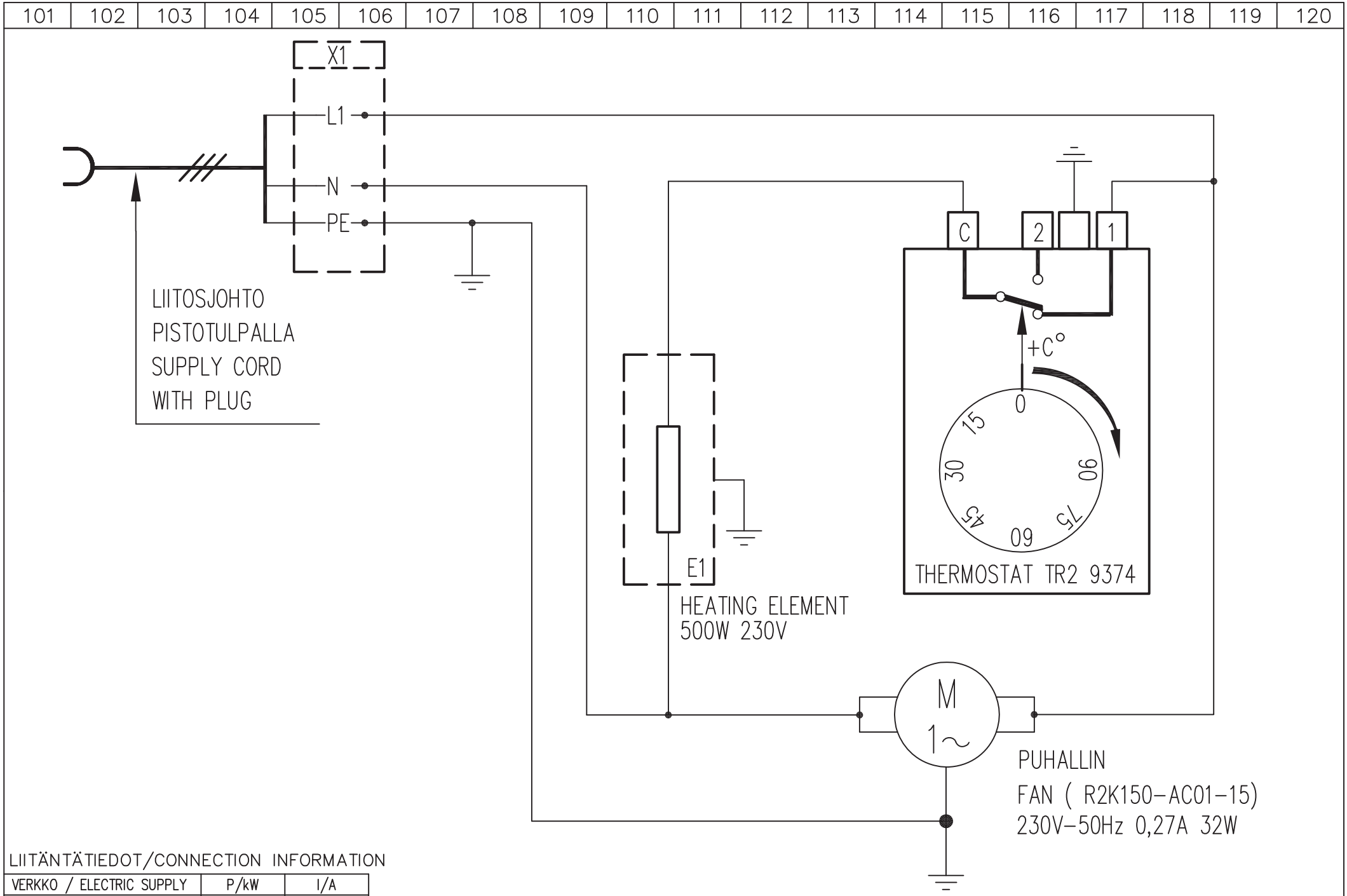
In case of malfunction, review the followig list of problems to find out if it is possible to put the appliance in order without a service call. In all enquiries, please contact the nearest Metos service.

Problem	Possible cause	Action
The trolley does not heat up	The plug is not properly inserted in the socket	Put the plug properly in the socket
	Thermostate is in the 0 position	Adjust the temperature as needed
	Defective heating element	Contact the service
	Defective sealing	Contact the service
The fan is noisy	Defective fan	Contact the service

7. Technical specifications

Wiring diagram T03708 A3

Technical specification table



LIITÄNTÄTIEDOT/CONNECTION INFORMATION

VERKKO / ELECTRIC SUPPLY	P/kW	I/A
1/N/PE AC230V 50Hz	0,53	2,2

—HACKMAN—
—METOS —

Teki DESING 03.04.2013/A.O Tark. CHKD Hyv. APPR	TERMIA 950H,950HL,1400H	KYTKENTÄKAAVIO Code: 3755278, 3755279, 3755280 WIRING DIAGRAM 1/N/PE AC 230V 50Hz	Typ nro PROJ.NR Tiedosto FILE T03708A3 Lehti SHEET 1/1 Piir. nro DWG NR T03708A3 REV

Technical specification table

Item	Model	Type	Specification
El. connection	HL, H		230V 1-phase 0,520 kW 10 A
Dims. WxDxH	HL, I, H	1000	540 x 762 x 1003 mm
Dims. WxDxH	I, H	1500	540 x 762 x 1456 mm
Weight, net		1000	64 kg
Weight, net		1500	88 kg

METOS AS

VAATIMUSTENMUKAISUUSVAKUUTUS
FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
DECLARATION OF CONFORMITY

Päiväys / Datum / Date 21.05.2013

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS AS

Osoite / Adress / Adress

Saha tee 18, Loo
74201 Harju maakond
ESTONIA

vakuutamme yksinomaan omalla vastuullamme, että seuraava tuote:
försäkrar helt på eget ansvar att följande produkt:
declare under our sole responsibility that the product:

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Ruuankuljetusvaunu
Termia 1000HL, Termia 1000H, Termia 1000I
Termia 1500H, Termia 1500I

johon tämä vakuutus liittyy, on (mikäli asiankuuluvaa) seuraavan standardin (seuraavien standardien) tai muun normatiivisen asiakirjan (muiden normatiivisten asiakirjojen) vaatimusten mukainen
till vilken denna försäkran hör, uppfyller (vid behov) kraven i följande standard (standarder) eller annat (andra) normativa dokument
to which this declaration relates is in conformity with (if necessary) the following standard(s) or other normative document(s)

Tunnus, vuosiluku tai julkaisupäivä / Beteckning, årtal eller publiceringsdatum / Designation or number, year or date of issue

MD 2006/42/EC, LVD 2006/95/EC, EMC 2004/108/EC, RoHS 2002/95/EC, WEEE2002/96/EC

ja noudattaa (mikäli asiankuuluvaa) seuraavan direktiivin (seuraavien direktiivien) määräyksiä
och följer (vid krav) följande direktivs bestämmelser
and in conformity with (if necessary) orders of following directive(s)

EN ISO 12100-1, EN ISO 12100-2

Vakuutuksen antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

Saha tee 18 21.05.2013

Valtuutetun henkilön nimi, nimikirjoitus ja asema / Bemyndigad persons namn, namnteckning och befattning / Name, signature and title of authorized person

Andres Kirstein, Managing Director

Jaan Muru, Production Manager

Tämä lomake perustuu standardiin SFS-EN 45014 (2. painos, 1993).
Denna blankett är baserar sig på standard SFS-EN 45014 (2. upplagan, 1993).
This form is based on standard SFS-EN 45014 (2nd edition, 1993).

metos
kitchen intelligence