



# Custom Deli's Operation Manual 3X4

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## **Unpacking**

When your Custom Deli's equipment arrives perform the following tasks:

- Inspect the crate to make sure there is no damage to the crate.
  - Take pictures of any damage.
- Remove all of the crating walls.
- Visually inspect case for damage to ensure all light and heat bulbs are attached and not broken.
  - Take pictures of any damage.
- Remove protective packaging (also known as cushioning) and inspect unit for damage.
  - Take pictures of any damage
- Upon rolling the unit to the floor to the identified location, be sure the wheels are locked in place with the lever located to the side of each wheel.
- NOTE: The hot cases are shipped preprogrammed---ready to plug in and merchandise. See the startup section for instructions before food used.

# **DATA**

## DIMENSIONAL DATA

CASE LENGTH CLASS	HEIGHT	LENGTH	DEPTH	OAL LENGTH	NUMBER OF HOT WELLS
4'	5'	3'	3'	3'-2"	4-ZONES

## ELECTRICAL DATA

CASE LENGTH CLASS	VOLTAGE	PHASE	AMPS	KW	BREAKER	PLUG TYPE	CORD INCLUDED Y/N	UL	NSF
4'	208 AC	1 PHASE	21.50	4.48	40 AMP	L14-30R	N	Y	Y

## Complete Unit



## Connections



## **Start Up**

1. Check incoming power to unit.
  - a. See data section for details.
2. Remove all tape and foam packaging from around LEDs and quartz heater tubes.
3. Check self plug labeled #1 and #2.
  - a. Make sure they are plugged into the matching receptacle labeled #1 and #2.
4. Yellow plug is in the temp probe.
  - a. Place wide spade on the plug into wide opening on yellow receptacle and post on unit.
5. Unlock control panel doors, turn power switch on, turn on turn light switch.
6. In lockable cabinet, controls will come on.
  - a. Controllers read set point and temp on display.
  - b. Let unit Preheat for 90 minutes before loading with product; NOTE: preset for 180°F for 90 min
7. Technical Support please contact Custom Deli's at 1800.275.3159.

## **Cleaning**

1. Turn unit off, let cool to warm to the touch, approximately 120 to 130°F
2. For best results spray with Ecolab grease lift RTU.
3. Let set for 5 to 10 minutes.
4. Wipe off with warm damp cloth and rinse with clear water. NOTE: never use scrapers, steel wool or abrasives on heated surface.
5. Make sure to clean on a daily or as needed basis.

# **Control Instructions**

## **After properly connecting mains power to the unit:**

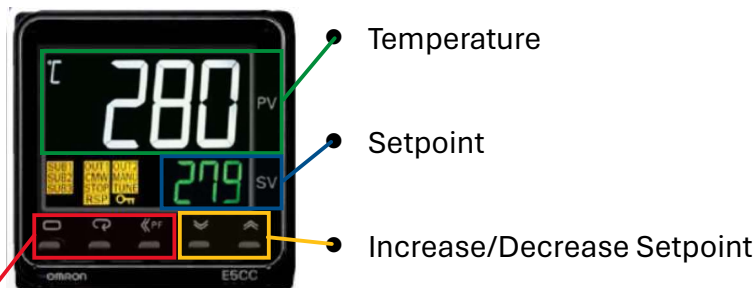
1. Turn main power disconnect switch to the “on” position (see Figure 1).
2. Turn LED control switch to the “on” position.



*Figure 1*

## **After power is turned on:**

1. Display reads temperature and setpoint (see Figure 2).
2. To adjust temperature setpoint, press “up” or “down” arrow buttons.



*Figure 2*

**WARNING: These buttons are for programming ONLY. Technical Support is required!**

If any of the programming buttons is accidentally pressed, do not push any buttons for several seconds; the display will return to normal and no programming functions will be changed. Normal operation of the unit will not change during this process.

## **Food Safety**

The customer is responsible for the food safety of this equipment. The data below is general information. Please contact your local governmental agency for official food safety requirements.

- Preheat case for 90 minutes daily to ensure unit has reached appropriate holding temperature.
- All hot food kept in the unit must have a time of when it was packaged and placed into the hot case. This can be done by handwriting it onto the package or using the time that is printed on the product label.
- The time check section of the deli daily food safety review form must be executed daily to ensure time stamped or written on product has not expired. Check every day to ensure bulbs and heating elements are working.
- Wipe down remote hot case with clean, damp cloth daily or as needed.

## **Troubleshooting**

Problem	Solution
Unit does not power up	Check power cord at top of the unit cat must be twist locked. Verify voltage at power cord with multimeter
Unit doesn't power up	Check the breaker at the control panel check the switch on both the control panels and on the end of the unit make sure everything is turned on then use multimeter to check voltage powers
Lights not working	Check switch on control panel check bulbs and sockets
Shelf lights not working	Check #1 and #2 plugins on each side post located below the shelf
Heating problem	Product not holding temp check readouts on controls does the temp match the set point of 180°?
Overhead heat not coming on	Check breaker for the quartz on control panel or incoming power breaker to the unit
Heating problem overheating	Will require service
Heating problem will not heat	Will require service

For Technical Support and service call Custom Deli's Inc at 1.800.275.3159.



## Appendix A. Wiring Diagrams