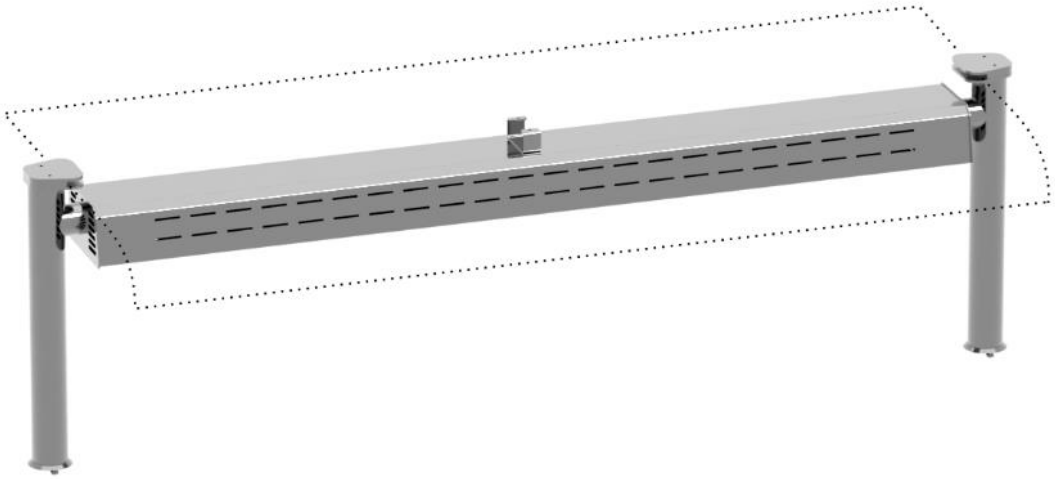
MOD : IN/HOT18X

Production code : 19109834

10/2026

DROP IN- SELF SERVICE

FOODSHIELDS



				
WARNING	HAZARDOUSVOL TAGE	PLEASE READINSTRUCTIO NS	PROTECTIVEEAR TH	EQUIPOTENTIAL BONDING

Please check your equivalent model in the equivalent table

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2 MACHINE INTRODUCTION

2.1 INTRODUCTION TO MACHINE & MODELS

The purpose for which this equipment has been designed is to be built into a self-service buffet, a drop in or any work top and is specially conceived to improve the presence of the food by giving the necessary lighting or heating.
The heated foodshields are not suitable in any case to heat up the food, they only provide additional heat to the lower technical element. In any case, the food displayed must have been previously heated.
The foodshields have measurements equivalent to 2, 3, 4,5 and 6 gastronorm 1/1 and are specially designed to be installed on different components of the Drop-in range (both cold and hot tops and wells).
However, they can also be mounted on any other worktop.

2.2 IMPORTANT SAFETY INFORMATION

The in-situ installation and start-up of this appliance must be carried out by qualified technical personnel. The technical parameters inside this manual are subject to change without notification.
The appliance must be only repaired by qualified personnel. Please contact your distributor and do not attempt to open this appliance.
If the appliance is not going to be used for extended periods of time, make sure it is cleaned and disconnected from the mains electricity supply.
Make sure that external sources do not influence the appliance that may prejudice its performance (direct sources of air, strong vibrations or similar).
This appliance is made of stainless sheet steel and there are risks of cutting inherent in its design. Please take extra exceptional care when handling and cleaning it.
The hot can reach elevated temperatures and consequently there is a risk of burns.
Do not allow children to handle the appliance under any circumstances.

2.3 SPECIFICATION CHART

Please check Table 1 and 2 for detailed information of the product.

3 INSTALLATION

3.1 GENERAL INFORMATION

ANY TECHNICAL MAINTENANCE MUST BE CARRIED OUT BY YOUR DISTRIBUTOR'S TECHNICAL ASSISTANCE SERVICE.

3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION

On receiving the device, make sure that it has not suffered any damage in transport. Otherwise, make all pertinent claims to your supplier or to our company.
The warranty will only cover manufacturing defects, excluding any incorrect handling or use of the material by the clients or users. Labor costs and travelling expenses are always in charge of the client. Any responsibility for defects attributable to transport will not be accepted, unless the relevant claim is placed within a maximum period of 24 hours after receiving the goods.
When the device has been accepted, it is preferable to keep it unpacked until it is put into service to protect it from any possible mechanical knocks, dust, dirt, etc.

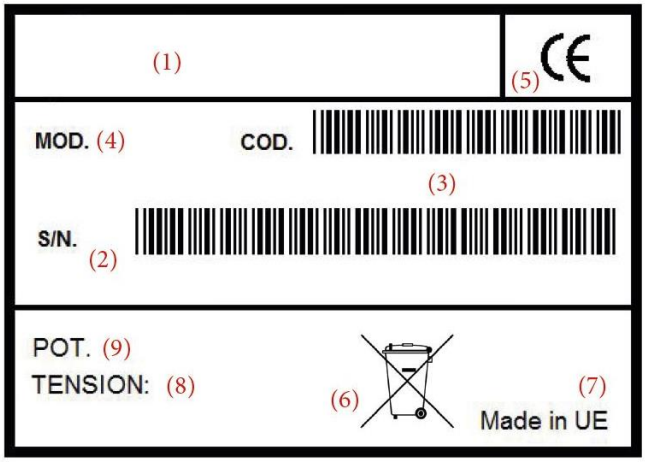
The packaging consists of a cardboard box.
For correct and safe lifting and handling operations:

- Arrange a suitable area with flat floor for machine unloading and handling operations.
- Use the type of equipment most suitable for characteristics and capacity
- Make sure the load is stable;
- Handle the machine, keeping it at minimum height from the ground.

3.3 INTENDED USE AND RESTRICTIONS.

Check that the voltage and frequency of the electricity supply network coincide with those described in the characteristics plaque. It is essential that the electricity installation where the appliance is going to be installed has an earth connection, as well as the necessary protection such as a thermal magnetic switch and a circuit breaker. Do not connect other appliances in the same electric socket.
The manufacturer declines any liability for improper use of the product.

3.4 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION.



Data in the identification label:

1. Marca
2. Serial number (code+ year+ serial number)
3. Code:
4. Model:
5. CE symbol
6. Waste disposal symbol
7. Manufacturing site
8. Voltage:
9. Power consumption

3.5 INSTALLATION AND ASSEMBLY

INSTALLATION ON A WORKTOP OF THE OWNER:
In the figure 12 you will find the holes that should be made on the worktop and depending on the foodshield model (2, 3, 4,5 or 6 GN) you can find in Table 1 and 2 the distance between the holes for each support.
INSTALLATION ON A DROP IN RANGE:
The lower side of each device is marked with the diameters and location of the holes to be made (see Figure 11).
The foodshield must be then fastened down with the supplied screws as described in Figure 11.
For assembling the glass protections on the foodshields and the temperature display please follow the instructions given in figure 13 and 15.
The electricity wires go through the foodshield food, connect them by following the electric diagram.
When foodshield is installed on a refrigerated drop in unit of the manufacturer, the complete set will have one single power cord (if required); however, for hot elements the drop in and the foodshield will have independent power cord as standard.

As shown in Figure 15, additional accessory can be assembled into the foodshield.



For a detailed information of the digital thermometer read the instruction manual carefully.

4 OPERATION

4.1 CONTROL PANEL DESCRIPTION

The appliance is turned on by pressing the start-up switch of the thermostat in the drop in or the self service. If the foodshield is assembled in other equipment, you should buy an additional switch on accessory.

4.2 MACHINE SETTINGS AND PROGRAMS

INSTALLED OPERATION SYSTEMS:
The illuminated foodshields include high performance and low consumption LED.
The heated foodshields provide light and heat by means of ECO halogen lamps (lower consumption than standard lamps) protected with glass.
Foodshields with light and heat with ceramic infrared glasses, provide more intense and concentrated heat.

5 MAINTENANCE

5.1 GENERAL SAFETY RULES

Remove the exterior plastic protection and any remaining adhesive covering the steel.
Clean carefully before using by following the specific instructions detailed later in this manual.
Before carrying out any operation on the equipment, always check this manual which gives the correct procedures and contains important information on safety.

5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE

Any technical maintenance must be carried out by your distributor's technical assistance service. IMPORTANT: Take special care as after using the appliance as the stainless steel remains hot for some time, even when it is switched off (residual heat). Please try not to touch it with bare hands and keep away from children

To clean the appliance, it is recommendable to firstly disconnect the same from the mains electricity supply. Do not splash water on the electric components.

CLEANING ADVICES

- To clean the stainless steel, use a sponge or cloth, tepid water and neutral soap. Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards.

5.3 MACHINE DISPOSAL

The product is made of metal parts. The packaging is made of plastic and cardboard. For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their distinctive characteristics (e.g. metals, plastic, rubber, etc.)
- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment;
- In the event of illegal disposal of electrical and electronic waste, penalties are specified by local waste disposal legislation.

6 TROUBLESHOOTING CHART

6.1 TROUBLESHOOTING CHART

Some problems are due to causes that are easily resolved without having to contact the technical service. Please read the following table carefully:

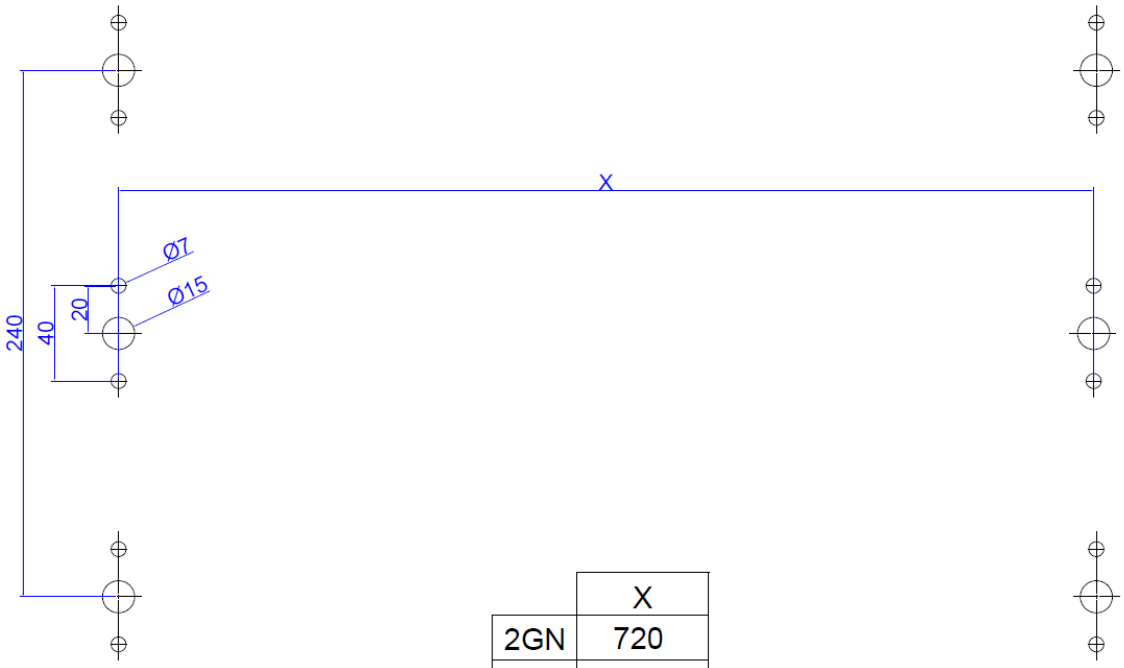
Problem	Procedure
The appliance does not work	Check that the appliance is correctly connected to the socket and connected to the control panel, and that the automatic power limiter has not tripped (still in ON mode).
Does not heat or lighten very little.	Check the LED, the ceramic glasses or the halogen lamps (depending on model). If any of them needs to be replaced, we recommend contacting the Technical Assistance Service.
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.

DROP IN ASSEMBLY / MONTAJE DEL DROP IN / ASSEMBLAGE D'ENCASTREMENT



Fig 11.

ASSEMBLY OF THE FOODSHIELDS IN ANY WORKTOP / MONTAJE DE LA PANTALLA EN CUALQUIER ENCIMERA / MONTAGE DES PRESENTOIRS EN TOUT DESSUS



	X
2GN	720
3GN	1045
4GN	1370
5GN	1695

For models PC-E, PN-E, PA-E, PL-E the distance between the center of the 2 holders of one side is 240mm/ para los modelos PC-E, PN-E, PA-E, PL-E la distancia entre el centro de los postes de un lado es de 240mm / pour modeles PC-E, PN-E, PA-E, PL-E la distance entre le centre des poteaux d'un côté est de 240mm.

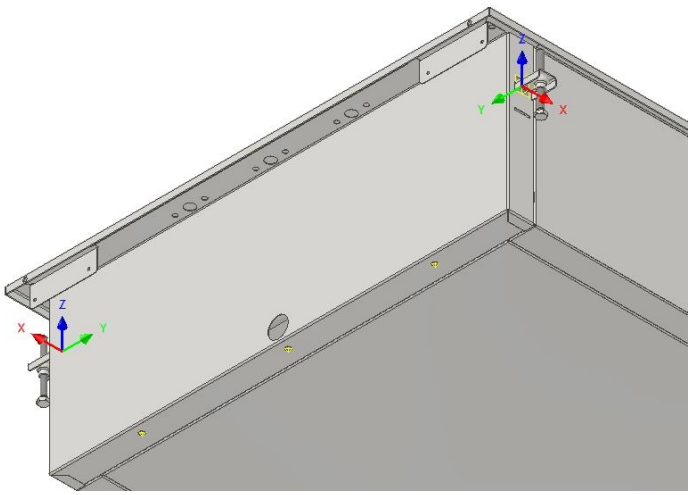


Fig 12.

ASSEMBLY OF THE GLASS ON THE FOODSHIELD / MONTAJE DEL CRISTAL EN LA PANTALLA / MONTAGE DU VERRE SUR PRESENTOIR

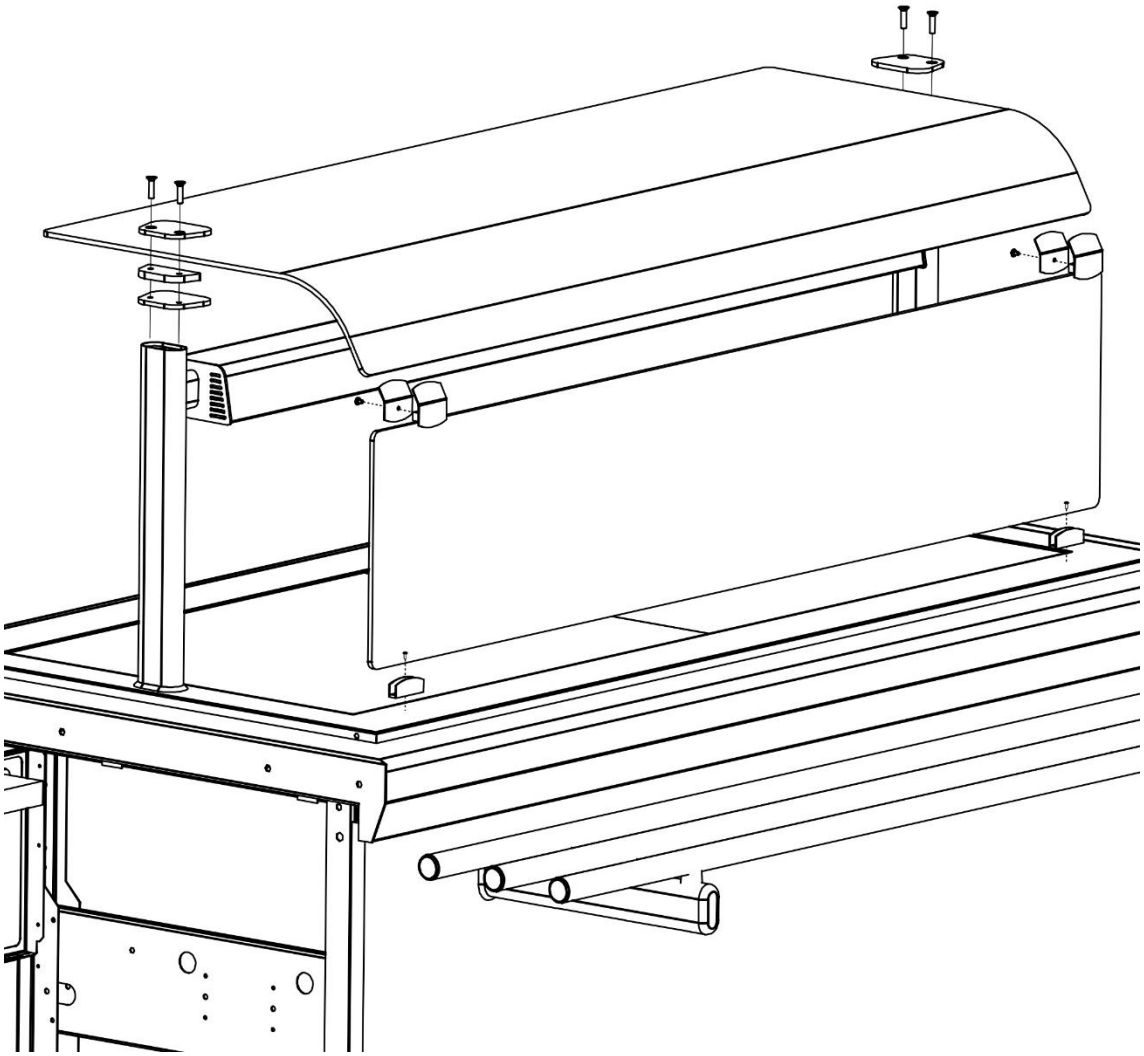


Fig 13.

ASSEMBLY OF THE FRONT GLASS TO THE FOODSHIELD / MONTAJE DEL CRISTAL FRONTAL AL PIE PANTALLA / MONTAGE DU VERRE AVANT À L'ECRAN DE PIED

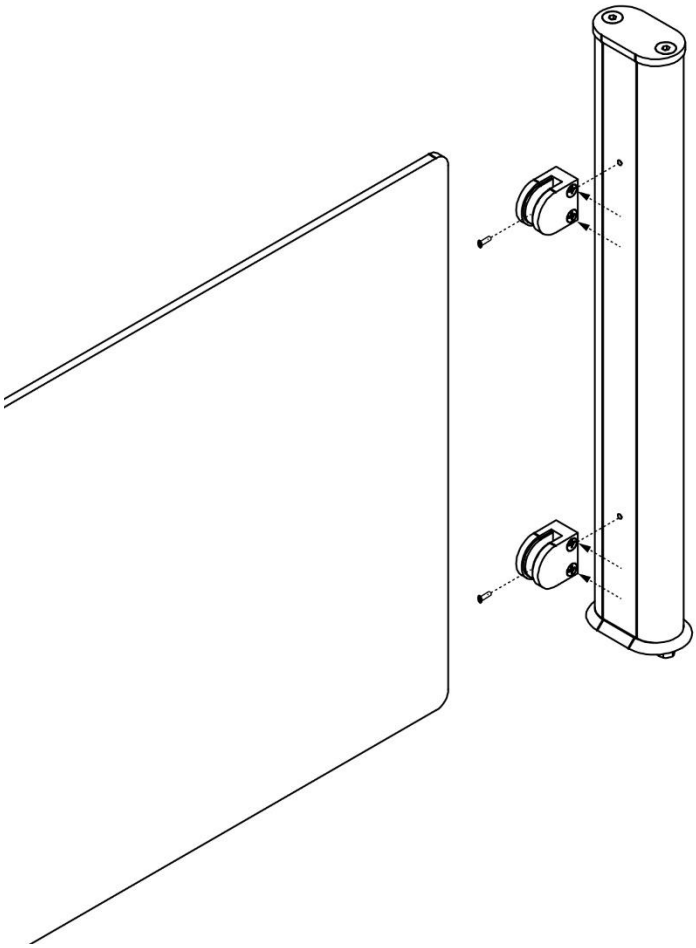


Fig 14.

ASSEMBLY OF THE THERMOMETER TO THE FOODSHIELD / MONTAJE DEL TERMOMETRO A LA PANTALLA / MONTAGE DU THERMOMÈTRE À PRESENTOIR

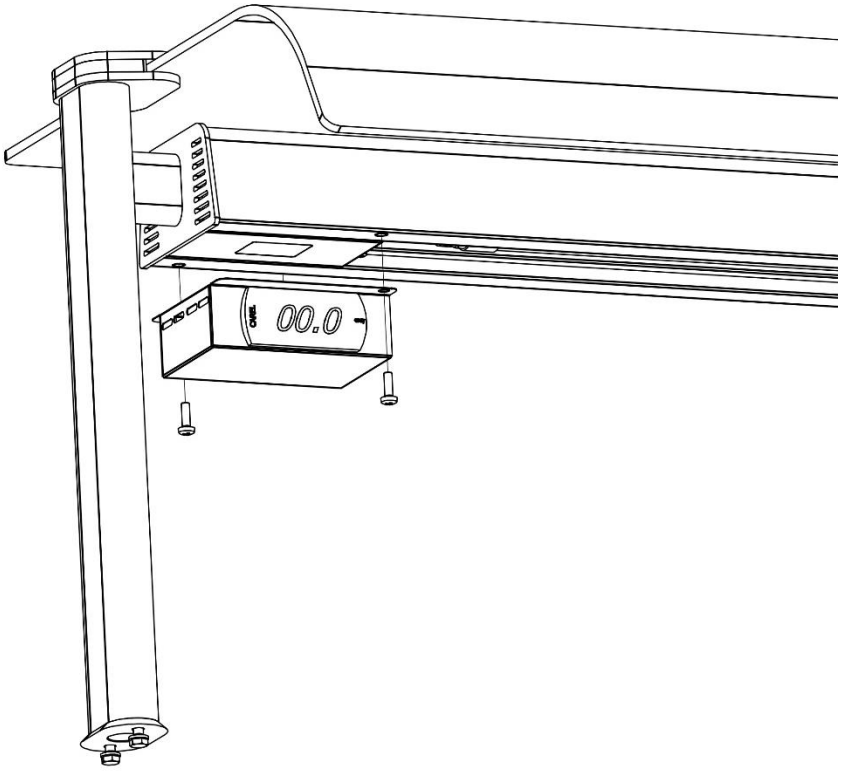


Fig 15.