

VULCAN HOSPITAL FOOD SERVICE TROLLEY MODEL HFT



Index:

General Data	2
Owner's Responsibility	3
Authorised Vulcan Catering Equipment	
Branches and Dealers	3
Parts Ordering / Service Information	4
Prior to Installation of Equipment	4
Cleaning Process	4
Trouble Shooting	5
Installation	5
Line Drawing	5
Wiring Diagram	6
Spares	7
Operation	8
Preventative Maintenance	8
Safety	8

GENERAL DATA:

MANUFACTURER: Reg No. 1954/002040/07
Vulcan Catering Equipment (Pty) Ltd
P O Box 60188 15 Newclare Road
Langlaagte 2102 Industria 2093
Johannesburg Johannesburg
South Africa South Africa
Web Site: www.vulcan.co.za

MODEL / SERIAL NUMBER: 188/22/0001 Onwards
Dry bain marie heated by a 1kW element and controlled by
a preset thermostat set at 70°C
Cupboards heated by 0.5kW element controlled by an
On/off switch

ELECTRICAL CONNECTION: 15 Amp plug and lead

ELECTRICAL LOADING: 1.5kW

ELECTRICAL SUPPLY: 230V, N (230 Volts, 1 Phase, 2 Wire, 50 Hz)

NET MASS: 140Kg

OWNER'S RESPONSIBILITY:

It is the owner's responsibility to:

- To ensure that the Hospital Food Trolley unit is regularly and properly maintained.
- Ensure that all safety devices and warning signs are in their original location.
- Allow only trained personnel to operate, clean and maintain the equipment.
- Replace warning signs or manuals when necessary. Contact an authorised Vulcan Catering Equipment Dealer for replacement.

AUTHORISED VULCAN CATERING EQUIPMENT BRANCHES AND DEALERS:

Vulcan Toll Free Number		0860	Vulcan / 885226
Johannesburg Branch Office		(011)	249 - 8500
Johannesburg Service Department		(011)	249 - 8578 / 8582
Johannesburg Spares Department		(011)	249 - 8600
Johannesburg Standby	Tel. Number	(082)	446 - 7095 <u>After Hours</u>
Cape Town Branch Office			
Cape Town Office	Tel. Number	(021)	510 - 5010
Durban Branch Office			
Durban Branch Office	Tel. Number	(031)	569 - 7800
Port Elizabeth Office			
Port Elizabeth Office	Tel. Number	(041)	453 - 5177
East London Branch Office			
East London Office	Tel. Number	(043)	722 - 2883
Botswana Dealer Office			
Botswana Dealer Office	Tel. Number	(+267)	395 - 2228
Namibia Dealer Office			
Namibia Dealer Office	Tel. Number	(+264)	61 251 - 708

PARTS ORDERING / SERVICE INFORMATION:

Parts / spares orders must be placed directly with your local branch / distributor.
To help speed up your order, we require the following information:

- 1) Model / Serial Number _____
- 2) Voltage (230V / 400V) _____
- 3) Item Part Number _____
- 4) Quantity Required _____

The serial number data plate is sited on the front bottom right hand corner of the unit.
Service information may be obtained by calling your local branch / distributor.

When calling, please have the following information available:

- 1) Model / Serial Number _____
- 2) Voltage (230 / 400V) _____
- 3) Nature of Service Problem _____

PRIOR TO THE INSTALLATION OF EQUIPMENT:

- Read the operating manual to make sure that the installation meets all the requirements as specified within the Operating and Installation manual provided with your unit.

CLEANING PROCESS:

Please note

- Always switch the unit off at the main electrical supply during maintenance and cleaning.
- Unplug the unit from the wall socket.
- Clean the unit while it is still warm, it is easier to remove dirt.
- Use only warm soapy water and a soft cloth when cleaning the unit.
- Never use steel wool, soda or any other harsh abrasives for cleaning.
- Do not hose the unit down.

TROUBLE SHOOTING:

COMPLAINT	POSSIBLE CAUSE	REMEDY
<ul style="list-style-type: none"> Unit not switching on 	<ul style="list-style-type: none"> Main isolator off Main circuit breaker off 	<ul style="list-style-type: none"> Switch isolator on Switch circuit breaker on
<ul style="list-style-type: none"> Unit not heating up 	<ul style="list-style-type: none"> Thermostat off 	<ul style="list-style-type: none"> Switch thermostat on

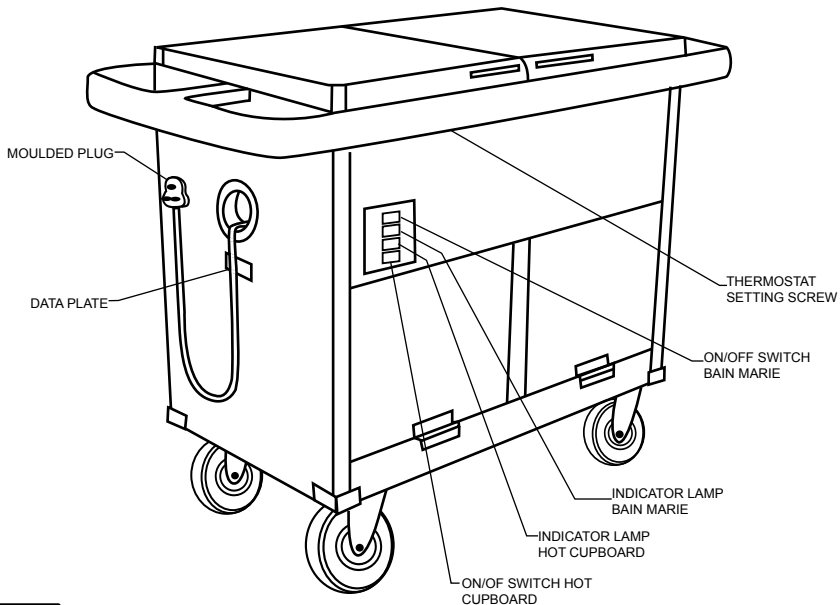
INSTALLATION:

- 1) Before leaving the factory, the unit has been fully assembled and undergone final tests.
- 2) Remove plastic material protecting the panels.
- 3) Turn the unit on to burn off any factory residues. During this operation, smoke may be emitted from the unit.
- 4) The unit 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 supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 5) Children should be supervised to ensure that they do not play with the appliance.

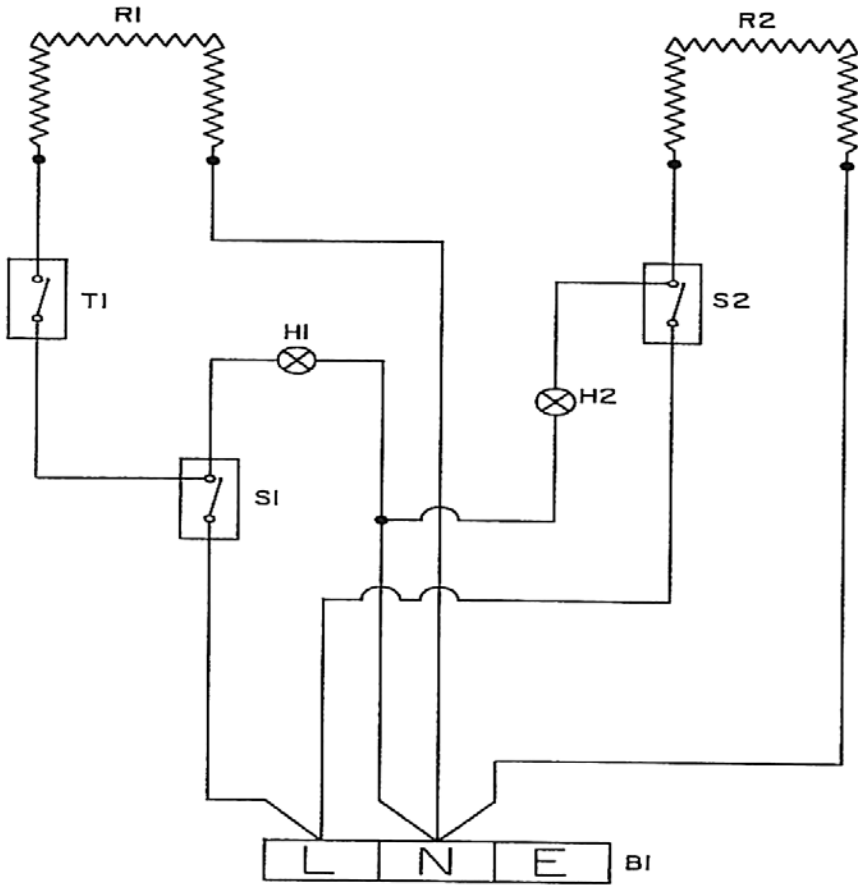
PLEASE NOTE

- 6) **The installation of the equipment must be done by a qualified registered technician all in compliance with statutory Health and Safety Regulations.**

HOSPITAL FOOD SERVICE TROLLEY / HFT

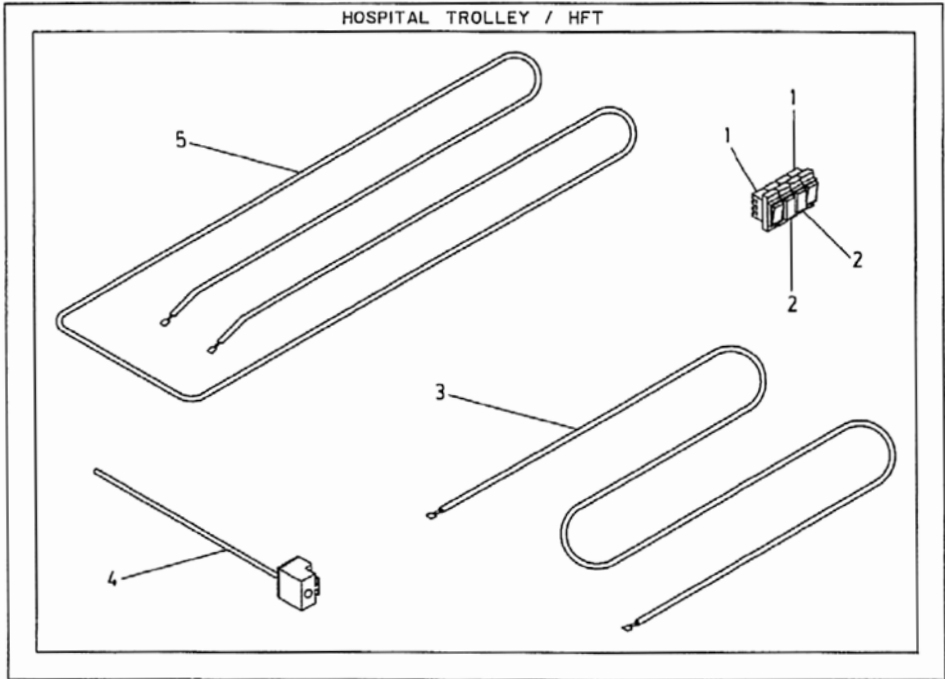


WIRING DIAGRAM HOSPITAL FOOD TROLLEY



Item No.	Stores Ref.No.	Description	Qty
B1	3076 - 03	Terminal block	1
H1 - H2	3051 - 17	Pilot light (red)	2
R1	3017 - 02	Element 1,5kW	1
R2	3017 - 01	Element 0,5kW	1
S1 - S2	3067 - 46	Rocker switch	2
T1	3077 - 73	Thermostat	1

CONTROLS AND SPARE PARTS FOR HOSPITAL FOOD TROLLEY



Item No.	Stores Ref.No.	Description	Qty
1	3067 - 46	Rocker switch	2
2	3051 - 17	Pilot light (red)	2
3	3017 - 02	Element 1kW	1
4	3077 - 73	Thermostat	1
5	3017 - 01	Element 0,5kW	1

OPERATION:

- 1) Plug the unit into the wall socket.
- 2) To switch the bain marie section on, use the bain marie on/off switch. The indicator lamp will illuminate and the preset control thermostat will regulate the temperature.
- 3) To switch the hot cupboard section on, use the hot cupboard on/off switch. The indicator lamp will illuminate and the preset thermostat will regulate the temperature.

PREVENTATIVE MAINTENANCE:

- 1) Do a routine check on general appearance, moving parts etc.
- 2) Check that no screws and nuts are working themselves loose.
- 3) Check that the door handles and hinges are working correctly.
- 4) Check that the castors are moving freely and that they are oiled.
- 5) Check the condition of the supply cable and plug.

SAFETY:

- 1) Remember to always use extreme caution when working with heavy duty electrical appliances.
- 2) Switch the unit off when the unit is not in use to prevent burns.
- 3) Use gloves when removing hot plates from the cabinet.
- 4) Fully loaded, this unit can weigh anything up to 180Kg, therefore use extreme caution when pushing the unit around.
- 5) Do not attempt to push the unit around while it is still plugged into the wall socket.
- 6) Do not unplug the unit with wet hands.
- 7) Be careful of slamming your fingers in the door.
- 8) Do not use this cabinet as an oven.

Subject to standard Vulcan warranty within South Africa borders. Subject to standard Vulcan Export warranty outside South Africa borders. Vulcan reserves the right to modify or alter appliances without prior notice. Local prices subject to confirmation at time of purchase / placing of order.

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