

USER MANUAL

TDW SERIES



WARNING

Read the instructions before using the machine.

KEEP THIS USER MANUAL FOR FUTURE USE

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We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual. This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof. The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1 General

This manual is intended for the user of the TDW (Turbo Deli Warmer). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to the TDW series.

1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



WARNING

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



WARNING

Hazardous electrical voltage.



WARNING

Danger of getting injured by hot surfaces.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Direction of view symbol.

1.4 Safety instructions


WARNING

The outside of the unit can be very hot.


WARNING

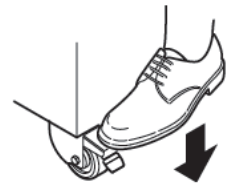
The maximum load on top of the unit may never exceed 50 kg (110 lbs).


WARNING

See installation instructions for grounding requirements.


WARNING

Always use the brakes on both front wheels:



1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

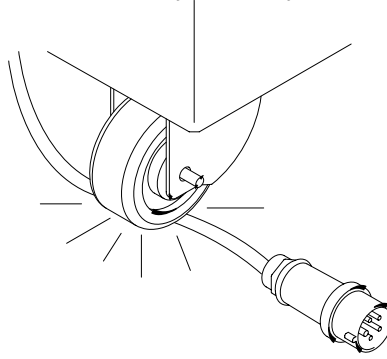
Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 5.
- The unit must be cleaned regularly to ensure proper functioning and prevent fire hazard (over heating).
- This appliance is not intended for the 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.
- Children should be supervised to ensure that they do not play with the appliance.

1.4.2 Moving

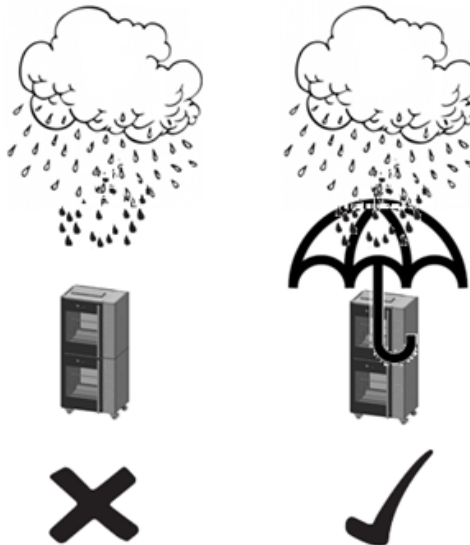
When moving the unit:

- Before moving the unit, first switch off the mains voltage by pulling the plug from the wall socket and empty the water tray. After that, cool-down the unit for at least ten minutes.
- The units equipped with wheels are not suited to pass ledges or obstacles higher than 10 mm (0.4 inch).
- When moving the unit, always push at the center of the unit. Never on top. Never at the bottom.
- Make sure that the wheels can move freely, so they never touch the power lead.



1.4.3 Outdoor use restrictions

To avoid short-circuiting, the units may not be used outdoors unprotected. Placing under a screen is allowed.



1.5 Hygiene

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times. Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

1.6 Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

1.7 Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.

1.8 Disposal



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

2. DESCRIPTION OF THE UNIT

2.1 Technical description

In the Warmer the grilled products are kept at the right temperature by means of a hot airflow with a high humidity. Because of that the products keep their quality for a maximum of three hours. The clear illumination also helps toward an optimal and attractive presentation of the products.

The unit uses a combination of direct infra-red radiation and convection heat. The temperature of this can be adjusted as desired. The fan ensures an equally divided heat. The airflow is guided over the water tray to create a very humid atmosphere which helps to remain the quality of the products.

The illumination of the products takes place by one halogen lamp in the top of the TDW5 and two in the top of the TDW7/TDW8. These lamps help to heat the product.

It is possible that your Warmer is built together with an TDR of the same size on top of it and equipped with wheels. Each piece of equipment must be operated individually.

The glass panes have a heat reflecting layer on the inside to keep in the heat. The plating of the unit is made of stainless steel. The mains cable has connector.

2.2 Intended use

The Warmer is intended to keep warm products at the correct quality and temperature, not to re-heat them. The temperature of meat products must always be at least 65 °C (149°F). Any other use will not be regarded as intended use.

The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

2.3 Accessories

Your unit contains the following standard accessories:

- Shelves.
- User manual.

3. INSTALLATION AND FIRST USE

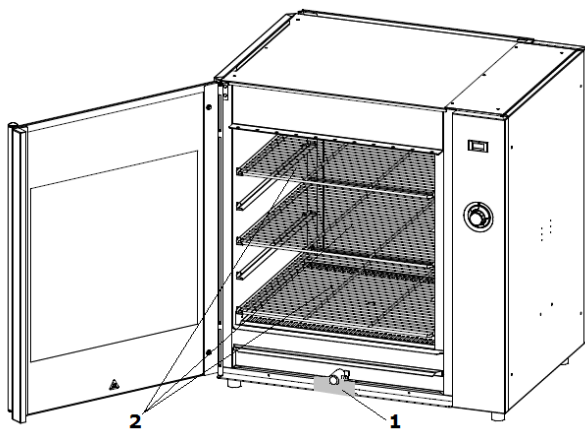
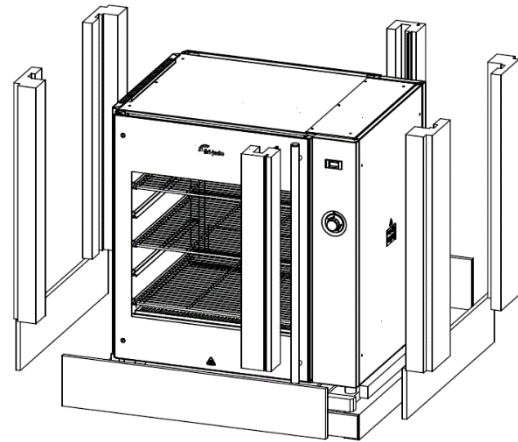
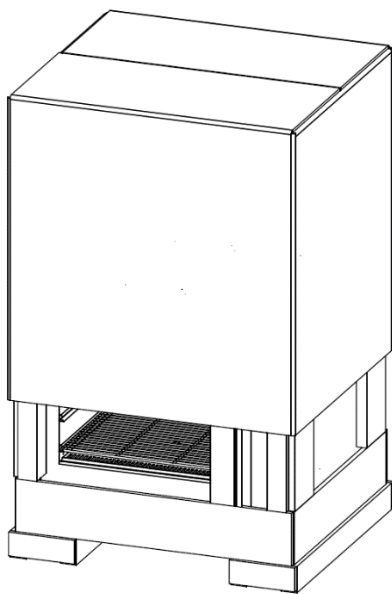


All packing materials used for this unit are suited for recycling.

After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

3.1 Unpacking the unit

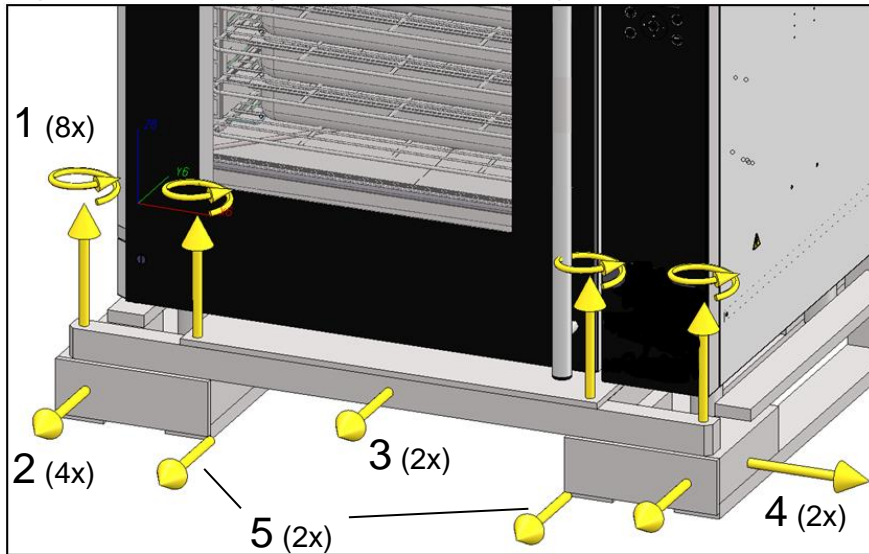
Your unit is shipped using a plastic cover with protecting corners, covered by a carton box. All units are placed on a wooden pallet. Around the box there are two tightening straps.



1. Remove the transportation block of the water tray.
2. Remove all remaining packing materials from the unit.
3. Take out the standard accessories.

3.2 Dismantling of the pallet:

Before you can unpack the unit, the pallet must be taken apart.



3.3 Installation and positioning



WARNING

Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded wall socket, with a mains voltage in accordance with the information indicated on the data plate of the appliance.

It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.

Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury.

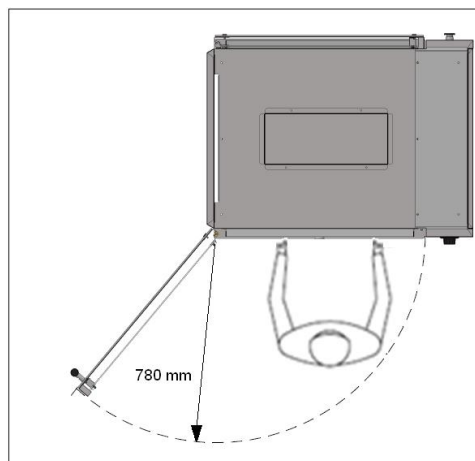
Failure to follow these instructions can result in death or serious injury.



WARNING

Position the unit on a flat and horizontal surface. A temporarily inclined plane of maximum 5° is allowed.

- The user must have sufficient freedom of movement to properly operate the unit.



- The minimum free distance must be at least 250 mm (10 inch).
- During grilling, the glass panes will get very hot. While positioning, keep the unit out of children's reach.

- In case of a wheeled unit, the floor must be flat and levelled.
- The unit has a mains plug, and must be connected to a wall socket with the proper mains voltage. The wall socket must be mounted by a certified electrician.

3.4 First use

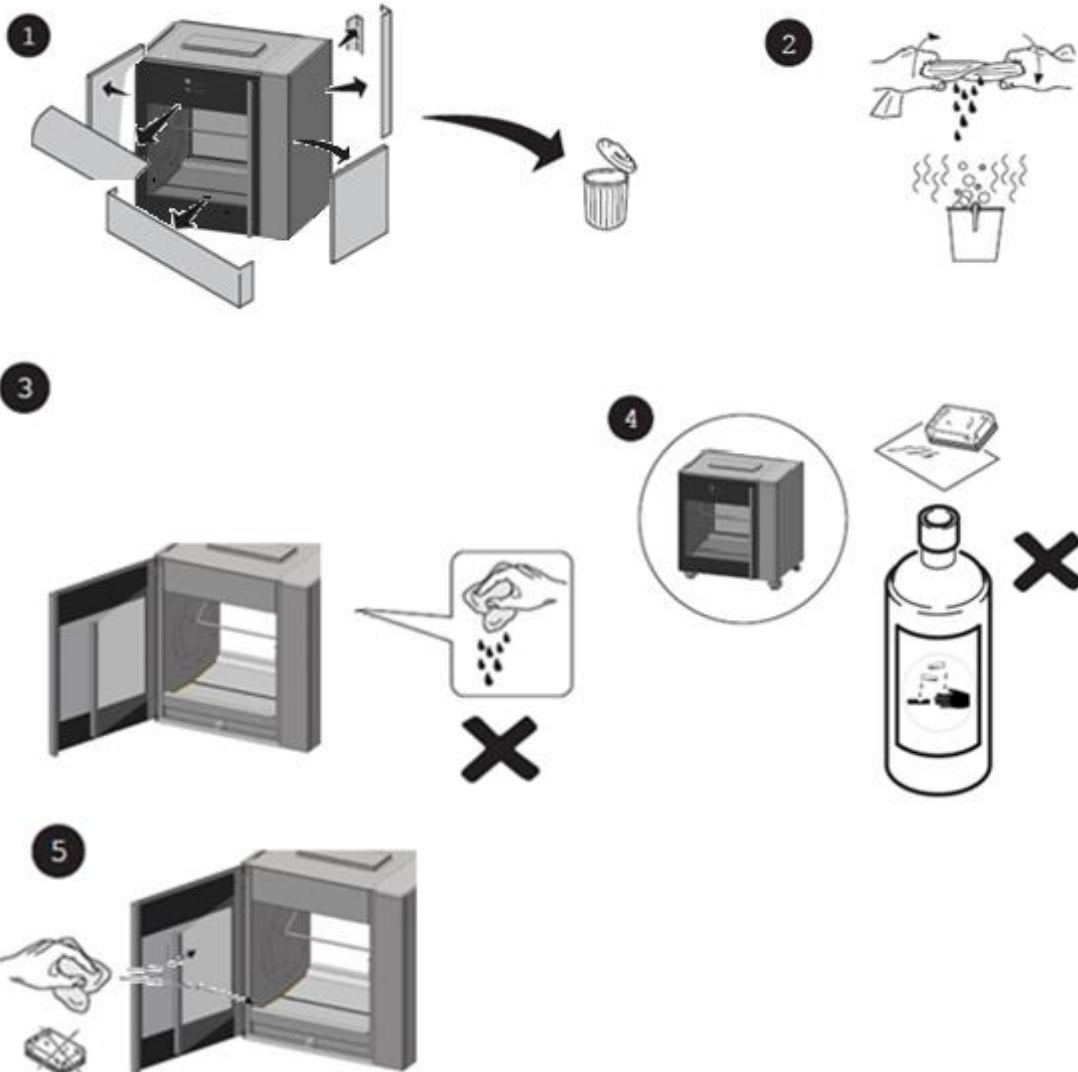


WARNING

Ensure to push the water tray completely into the warmer and closing the drain after placing it back to prevent damage to the window.

Clean the interior

- When using the unit for the first time, clean the interior thoroughly with soap suds. The cleaning remains will find its way to the water tray, so this drawer must be cleaned and emptied after cleaning the unit.
- Rinse with clean water to remove soap rests.
- Push the water tray completely into the Warmer.
- Place the shelves in the warmer compartment.

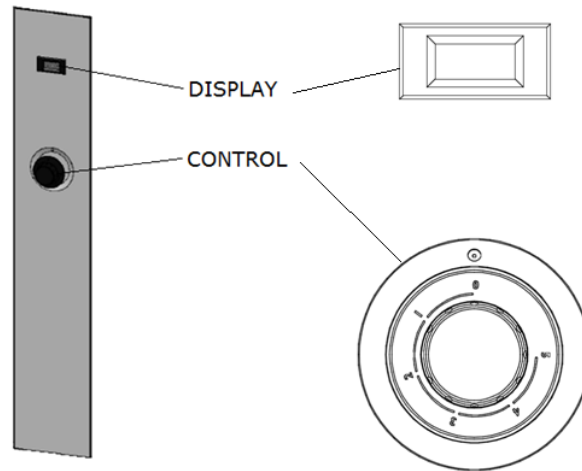


Metal odor

To remove the metal odor that will appear at first use, the unit must be heated at the maximum temperature for at least half an hour.

4. OPERATION AND USE

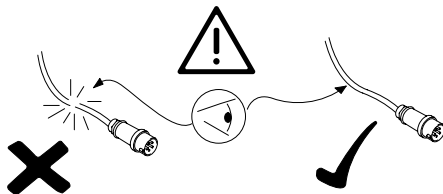
4.1 Control panel



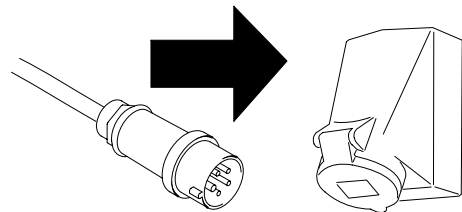
Item	Function
Display	Indication temperature
Control	ON/OFF and temperature setting

4.2 Switching-on the unit

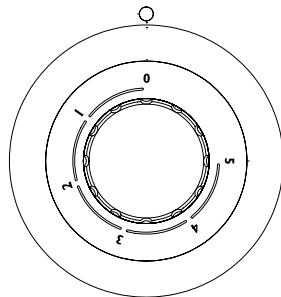
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3. Set the temperature switch to the required value, the light will come on.



- 0 Off
- 1 25 °C / 77 °F
- 2 40 °C / 104 °F
- 3 60 °C / 140 °F
- 4 80 °C / 176 °F
- 5 95 °C / 203 °F

4.3 Use



WARNING

Topping up the level in the water tray. This must be done carefully since the water becomes warm during use. When opening and closing the tray ensure that no water splashes over the edge.

- Fill the water tray $\frac{3}{4}$ with clean, cold drinking water. This should preferably be done with soft water to prevent scale forming in the water tray.
- During use you should check the water tray every four hours and top up the level as necessary. Use lukewarm water to prevent the formation of steam and shrinkage of the bottom plate.

The set temperature in the warmer must be at least 75°C (167°F) to maintain a product temperature of 65°C (149°F).



With the thermostat set to position '5', the water consumption is approximately 1,5 liter per hour. If the surrounding temperature is higher than 25°C (77°F) the consumption is a little higher.

4.4 Switching-off the unit

Set the temperature switch to '0', see section 4.2.

5. CLEANING AND MAINTENANCE


WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.


WARNING

Ensure to push the water tray completely into the warmer and closing the drain after placing it back to prevent damage to the window.


WARNING

Do not touch the halogen lamps with bare hands. Protect hot lamps from cold water.



Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

5.1 Maintenance schedule

Item	Action	Frequency
Interior	<ul style="list-style-type: none"> Clean the interior, see section 5.2 	Daily
Water tray	<ul style="list-style-type: none"> Empty the water tray by the special drain that is attached to the front. For this you need to carefully open this a bit and let the water out. Scale can be removed with a mixture of water and vinegar. 	Daily
Exterior	<ul style="list-style-type: none"> Clean the exterior, see section 5.3 Use Stainless Steel cleaning spray to remove stains, and restoring the gloss 	Weekly
Product area	<ul style="list-style-type: none"> Pay attention to proper cleanness of items inside the oven 	Weekly
Glass panes	<ul style="list-style-type: none"> Clean the glass panes, see section 5.3 	Weekly

5.2 Daily cleaning

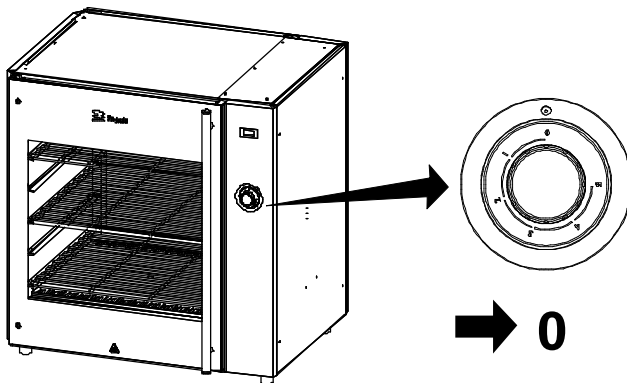


The unit can be cleaned best shortly after use, when it is still lukewarm. Grilling residue and fat can be removed easily in this state.

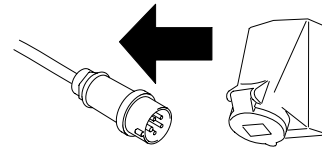
The best cleaning can be achieved by using special oven- or grill cleaner.

The door has a magnetic lock. Regularly check the surfaces between the door and unit, and clean if necessary, to avoid air leaks.

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Shelves and bottom plate

- Remove the shelves and bottom plate from the unit (no tools required).
- Place the detachable parts in a wide rinsing container filled with hot water and an appropriate cleaning agent.
- Soak these parts for one night and clean them the next day.

The interior

- Clean the interior with cleaning agent or hot water combined with an appropriate cleaning agent.
- Dry the interior thoroughly by using a dry cloth. Make sure no water or detergent stays behind in the unit.

5.3 Weekly cleaning

**WARNING**

The control panel may only be cleaned using a damp cloth.

Glass doors:

- Clean the panes with cleaning agent or hot water combined with an appropriate cleaning agent.
- Dry the door thoroughly by using a dry cloth.
- If possible, leave the glass door open at night.

Infra-red halogen lamps:

- Check if the lamps need cleaning.
- If necessary clean the lamps with a cloth soaked in alcohol or methylated spirits after the lamps have cooled off.

The exterior:

- Clean the exterior with cleaning agent or hot water combined with an appropriate cleaning agent. The use of steel wool is prohibited, because this will cause scratches that can hold dirt remains.
- Dry the exterior thoroughly by using a dry cloth.

6. MALFUNCTIONS AND SERVICE

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Is the temperature switch in the correct position?

Item	Malfunction	Possible action
Door	The door hangs at an angle	<ul style="list-style-type: none"> • Adjust the door, refer to section 6.3
Lamp	Does not light up	<ul style="list-style-type: none"> • Temperature set to OFF (0) • Defect, refer to section 6.4.
Temperature display	The temperature display doesn't show anything	<ul style="list-style-type: none"> • Replace the battery, refer to section 6.1.
Warmer	The warmer does not heat up	<ul style="list-style-type: none"> • Set temperature at higher level • Check fuses and/or the differential switch
Mains cord	Damaged	<ul style="list-style-type: none"> • Replace, see section 6.2

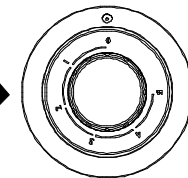
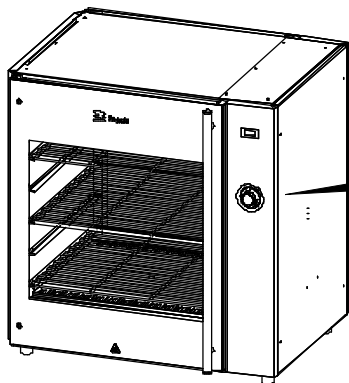
6.1 Replacing the battery of the temperature display



WARNING

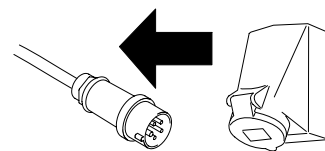
Remove the power plug from the wall socket.

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3. Remove the side panel and replace the battery of the temperature display. The lid can be removed and replaced according to the instructions on the thermometer with a coin or a screwdriver.
4. Re-apply the side panel.

6.2 Replacing the mains cord



WARNING

Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

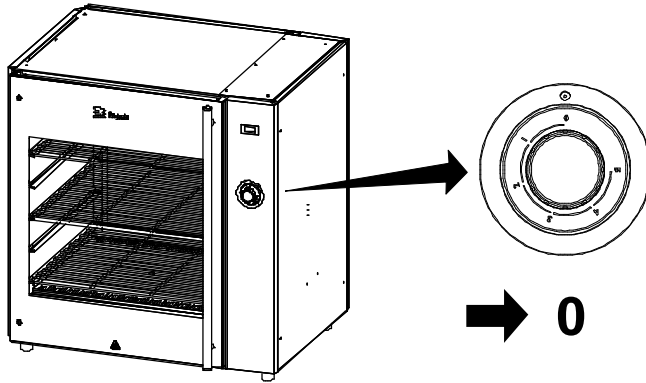
6.3 Adjust the door



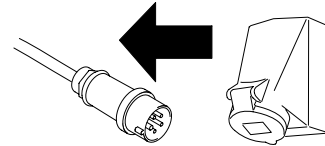
WARNING

Remove the power plug from the wall socket.

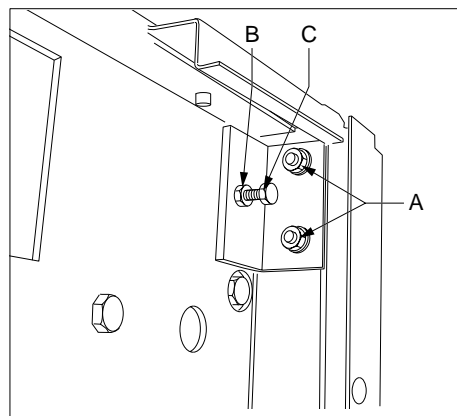
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3. Close the door and remove the side panel at the hinge side.
4. Support the door from underneath and loosen both nuts (A) in the top hinge plate on the inside of the front by one turn.
5. Position the door correctly so that the underside of the door, in the closed position, is parallel to the base below.
6. Loosen the lock nut (B) of the adjusting screw.
7. Turn the adjusting screw (C) to the right to rotate the position of the door.
8. Tighten the lock nut (B).
9. Tighten both bolts on the hinge plate (A).
10. Check the position of the door.
11. Re-apply the side panel.



6.4 Replacing a lamp



WARNING

Remove the power plug from the wall socket.

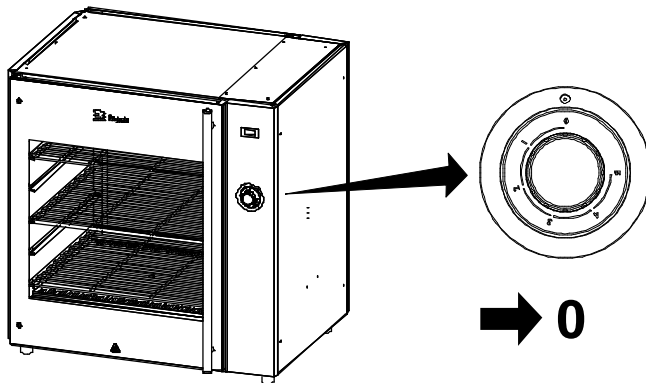


WARNING

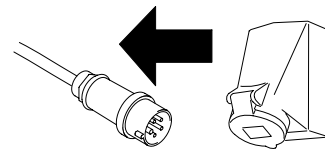
Do not touch the lamps with bare hands. **Use a clean cloth or paper tissues when replacing the lamp.**

Remove any moisture with alcohol or methyl spirits after the lamp has cooled down.

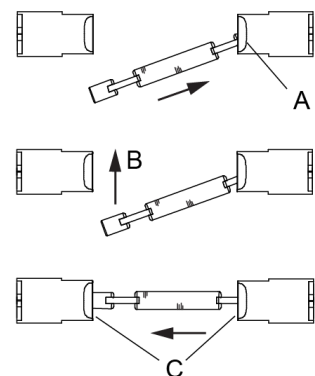
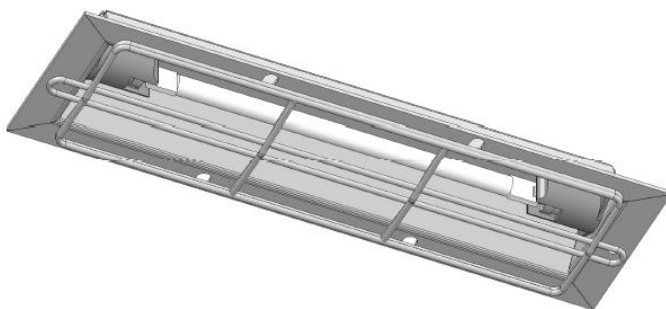
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3. Remove the broken lamp by moving it in the length-direction of the lamp.
4. Install the new lamp (230 V – 200 W). First press one side of the lamp into the lamp holder (A). Press lamp in its correct position (B) and use its spring pressure to make contact with the other terminal.
5. Make sure the lamp is correctly clamped between the two terminals (C). If this is not the case, the lamp can move freely along its length-direction, until it is fixed into its terminals.



7. TECHNICAL SPECIFICATIONS


WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country

European models

Model	TDW 5	TDW 8	TDW 5+TDR 5	TDW 8+TDR 8
Dimensions				
- Width	835 mm	995 mm	835 mm	995 mm
- Depth	710 mm	830 mm	710 mm	830 mm
- Height	895 mm	1050 mm	1775 mm	2080 mm
Weight				
- Gross	125 kg	176 kg	280 kg	390 kg
- Net	100 kg	150 kg	235 kg	340 kg
Max. ambient temp.	35 °C	35 °C	35 °C	35 °C
Sound pressure	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)
Electrical installation				
- Voltage	1N~230 V	1N~230 V	3N~400/230 V	3N~400/230 V
- Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
- Required power	2.8 kW	3.5 kW	9.3 kW	14 kW
- Max. nom. current	12.2 A	15.3 A	15.6 A	22 A
Plug ¹	3-core	3-core	CEE-form 16 A	CEE-form 32 A
Power lead (approx.)	2,20 m	2,20 m	2,20 m	2,20 m

American models

Model	TDW 5	TDW 7	TDW 5+TDR 5	TDW 7+TDR 7
Dimensions				
- Width	33 inch	39 ¼ inch	33 inch	39 ¼ inch
- Depth	28 inch	32 ¾ inch	28 inch	32 ¾ inch
- Height	35 ¼ inch	41 ¼ inch	70 inch	82 inch
Weight				
- Gross	275 lbs	388 lbs	617 lbs	860 lbs
- Net	220 lbs	331 lbs	518 lbs	750 lbs
Max. ambient temp.	95 °F	95 °F	95 °F	95 °F
Sound pressure	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)
Electrical installation				
- Voltage	1N~208 V	1N~208 V 3~208 V	TDW: 1N~208 V TDR: 3~208 V	3~208 V
- Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
- Required power	2.8 kW	3.5 kW	9.3 kW	14 kW
- Max. nom. current	13.5 A	16.8 A (1~) 9.9 A (3~)	(TDW) 13.5 A (TDR) 18.9 A	(TDW) 9.9 A (TDR) 30.8 A
Plug	NEMA6-15P	NEMA6-20P NEMA15-20P	TDW: NEMA6-15P TDR: NEMA15-30P	TDW: NEMA15-20P TDR: NEMA15-50P
Power lead (approx.)	75 inch	75 inch	2x 75 inch	2x 75 inch

¹ Depending on Country

Notes.

Notes.

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