

Nachos display warmers VTN-088, VTN-049, VTN-049H

User manual





PDF version of this manual is available on www.robolabs.pro

Safety requirements



This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

• Not grounded equipment can cause electric shock. Power outlet MUST have proper grounding to avoid electric shock.



- Using excessive water during cleaning can cause short circuit and electric shock. DO NOT use excessive water or water jet for cleaning. DO NOT spill or pour water on electric panels.
- ALWAYS unplug equipment before cleaning or servicing.
- No user serviceable parts inside. DO NOT open electric panel unless you are qualified for this.

• Internal surfaces of the cabinet might be hot. DO NOT touch.



- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death! Read and understand this manual before use.
- Only instructed personnel is allowed to operate the unit.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Contents

1	Overview	3
	1.1 Technical specifications	3
	1.2 Delivery set	3
	1.3 Assembling and installation	3
	1.4 Power requirements	4
	1.5 Ambient conditions	4
2	Principle of operation and intended use	5
3	Maintenance and cleaning	6
	3.1 Daily cleaning	6
	3.2 Conservation	6
4	Transportation and storage	7
5	Quality control check	7
6	Warranty obligations	8
7	Manufacturer details	8
Α	Dimension drawings	9

1 Overview

Nacho display warmer (hereinafter – "unit") is intended to keep nacho chips at optimal temperature and to provide good appearance to the product at sales point. The unit may fit up to 24 or 36 standard nacho trays with chips and cheese. It has internal air convective heating, inner room illumination and light boxes with NACHOS inscription on two opposite sides. VTN-088 has sliding doors, VTN-049 and VTN-049H have swing doors. Unit is made of powder coated steel. The unit is intended for professional use only.

1.1 Technical specifications

Model	VTN-088	VTN-049	VTN-049H
Voltage, V	230	230	230
Frequency, Hz	50	50	50
Power, W	700	700	760
Dimensions (LxWxH), mm	897x538x681	515x515x681	515x515x931
Weight, kg	45	30	35
Load per shelf, kg	<3	<3	<3

1.2 Delivery set

Warmer unit	x1
Shelf (VTN-049, VTN-088)	х3
Shelf (VTN-049H)	x6
User manual	x1

1.3 Assembling and installation

- Unpack the unit carefully, check the delivery set.
- Remove protective film from metal surfaces.
- Put the unit on a flat even surface.
- Use a slightly dampen, soft cloth to clean all items, wipe dry immediately.
- Mount shelves into the unit.
- Connect unit to the mains (see next section).

For dimension drawings see Appendix A.

1.4 Power requirements

- Power outlet MUST have proper grounding to avoid electric shock.
- Presence of grounding must be checked on regular basis.
- If supply cord damaged, it must be replaced by manufacturer, service agent, or qualified persons in order to avoid hazard!
 - Connections must be done by qualified electrician ONLY!

Use Schuko type wall outlet to connect the unit. Equipotential bonding wire (up to 10 sq.mm) shall be connected to screw terminal marked with IEC 5021 sign:

1.5 Ambient conditions

The equipment is designed to be operated at the ambient temperature from $+5^{\circ}$ C to $+40^{\circ}$ C ($+41^{\circ}$ F to $+104^{\circ}$ F) and relative humidity not more than 45% at 40°C (104° F) while using at altitudes not exceeding 1000 m over the sea level. The temperature decreasing is related to RH increasing, for example, 90% of RH at 20°C (68° F).

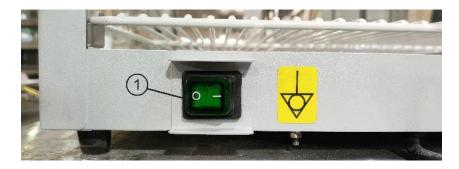
2 Principle of operation and intended use

Design and principle of operation

Each display warmer is a construction with transparent walls and additional components that provide proper air heating and circulation. Heating elements warm the air inside the unit. Fan blowers provide air circulation inside the unit, thus heat is distributed in even manner across whole volume of the display warmer. Lighting illuminates product in the unit. Model VTN-490H has additional heater (cable type) under the bottom panel of the cabinet.

Intended use

- Open the doors and fill the unit with nachos cups. Close the door.
- Set the switch (1) to ON position to turn on the heating and air convection.
- Open the door to take a portion of nachos. Close the door.
- To turn the unit off, set switch (1) to OFF position.



3 Maintenance and cleaning

- ALWAYS unplug machine before cleaning or servicing!
- DO NOT use excessive water or water jet for cleaning. DO NOT spill or pour water on electric panels or parts.
- Keep power cord and plug off the floor and water.

• Use only food grade detergents for cleaning.



- DO NOT use aggressive solutions (such as benzin or alcali) for cleaning.
- DO NOT use sharp items, or abrasives for cleaning stainless steel surfaces.

The purpose of technical maintenance is to keep the unit operable during the entire service life. Clean the unit every day.

3.1 Daily cleaning

- Wipe all surfaces and elements with a soft clean cloth, damped with food grade detergent.
- Wipe all surfaces and elements with a soft clean cloth, damped with water to remove detergent.
- Wipe dry immediately.

3.2 Conservation

If machine is not used for long time, perform all cleaning procedures.

4 Transportation and storage

The equipment may be transported by any kind of covered vehicle, in accordance with transportation rules for this kind of vehicle. Ambient temperature during the transportation and storage must be between -25° C to $+55^{\circ}$ C (-13° F to $+131^{\circ}$ F).

5 Quality control check

Product name	Serial no.				
The equipment is made with accordance to mandatory requirements of the state standards, actual technical documentation, and approved for use.					
QC Engineer					
STAMP HERE					
Signature	Full name				
DD.MM.YYYY					

6 Warranty obligations

The manufacturer guarantees trouble-free operation of the equipment during 12 months from the date of receiving the equipment by dealer (in accordance with transport documentation); or, in case of purchase directly through Trapeza LLC, from the purchase date, given that terms of using, transportation, and storage are met.

The warranty repair is performed upon presentation of this manual and filled warranty card with the seller's seal and the date of sale. Technical specifications of the equipment can be changed by manufacturer at any time due to improvements and/or other reasons. Technical specifications stated in this document are intended to act as a reference point, which is necessary to evaluate suitability of the equipment for the customer's needs, and are not the subject of warranty policy.

The information stated in this document has been thoroughly checked and considered as accurate one; nevertheless, the manufacturer is not responsible for any typographical errors or misprints.

Due to constant improvement of the equipment, technical specifications are subject to change without prior notice!

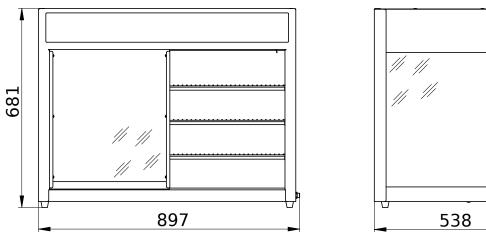
7 Manufacturer details

NPO Tvertorgmash LLC 11 Industrialnaya Street, Tver, 170100 Russia Technical support: Email: support@robolabs.pro Phone: +7 495 956 4000

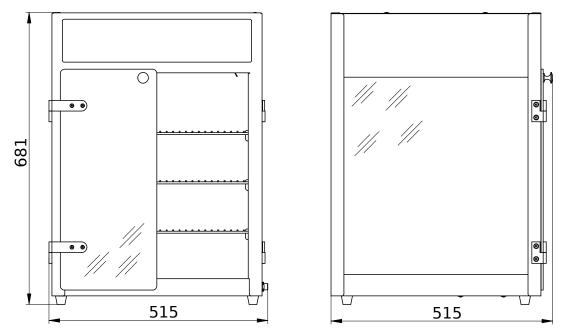
A Dimension drawings

All values in mm (+/- 2 mm tolerance).





VTN-049



VTN nachos display warmers user manual

VTN-049H

