

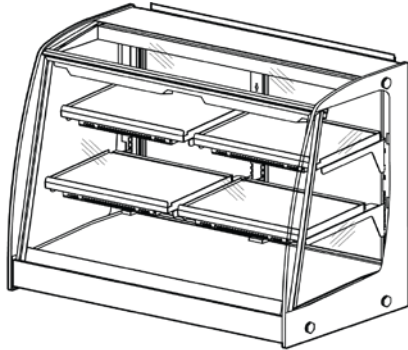
# HOT FOOD DISPLAY

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## Operation Manual

Models:

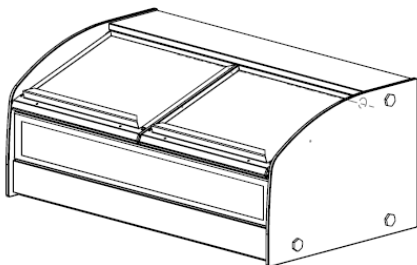
HFD000001, 2, 3, 4



HFDM00001



HFDL00001



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## A COMMITMENT TO SAFETY

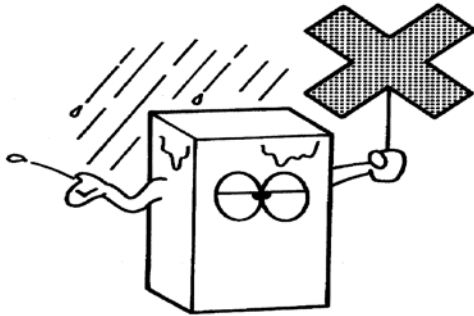
The SandenVendo is committed to safety in every aspect of our product design. SandenVendo is committed to alerting every user to the possible dangers involved in improper handling or maintenance of our equipment. The servicing of any electrical or mechanical device involves potential hazards, both to those servicing the equipment and to users of the equipment. These hazards can arise because of improper maintenance techniques. The purpose of this manual is to alert everyone servicing SandenVendo equipment of potentially hazardous areas, and to provide basic safety guidelines for proper maintenance.

This manual contains various warnings that should be read and carefully followed to minimize the risk of personal injury to service personnel. This manual also contains service information to insure that proper methods are followed to avoid damaging the Hot Food Display (HFD) or making it unsafe. It is also important to understand these warnings are not exhaustive. SandenVendo could not possibly know, evaluate, or advise of all of the conceivable ways in which service might be done, nor can SandenVendo predict all of the possible hazardous results. The safety precautions outlined in this manual provide the basis for an effective safety program. Use these precautions, along with the service manual, when installing or servicing the HFD.

We strongly recommend a similar commitment to safety by every servicing organization. Only properly trained personnel should have access to the interior of the machine. This will minimize the potential hazards that are inherent in electrical and mechanical devices. SandenVendo has no control over the machine once it leaves the premises. It is the owner or lessor's responsibility to maintain the Hot Food Display in a safe condition. Follow all Safety Warnings and Installation Requirements in this manual. Refer to the Technical Service Manual for recommended maintenance procedures. If you have any questions, please contact the Technical Services Department of SandenVendo.

## **SAFETY WARNINGS**

The HFD is for indoor use only. Do not use near water or in condensing humidity.



When unplugging, first turn off the power switch. Then pull the plug at the end of the power cord, not by pulling the power cord, since the cord can be damaged, overheat, and cause a fire.



Do not spray water on the HFD. It may cause an electric shock or fire.



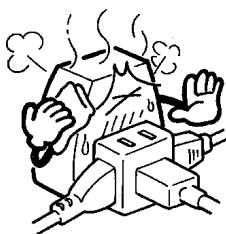
To prevent electric shock or fire, do not kink, pull, or pinch the power cord, and insure no equipment is resting on the power cord. If the power cord is damaged, unplug and replace.



Do not touch the power plug, switches, or other electrical parts with wet hands. It can cause an electric shock.



Do not connect with other plugs. Do not use an extension cord.



Periodically check that the plug is pushed in all the way.



## SAFETY WARNINGS (continued)

To prevent injuries due to falling objects, liquid spills, electric shock or fire, do not place heavy objects or liquid-filled objects on top of the HFD.



To prevent electric shock or fire, do not use volatile or flammable products in or near the HFD.

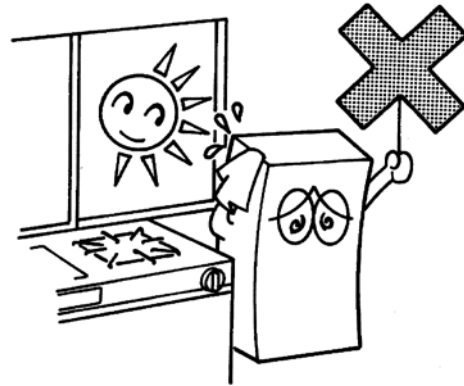


When moving the HFD: turn the HFD off, unplug, and allow the unit to cool. To prevent glass breakage and injury, do not push on the glass. Also, use proper equipment and lifting techniques. Insure the product doesn't tip while it is being moved.



If a lamp or any glass cracks or breaks, turn off the power and discard all food in the HFD. Replace lamp and / or glass. Remove all glass fragments. Carefully inspect all surfaces, corners, and gaskets to insure all glass fragments have been removed before returning HFD to service.

Keep HFD out of direct sunlight and away from heat sources.



Do not hang from the door – this may cause injury or electric shock.



To prevent injury, do not allow children to climb on or play on the HFD.



Turn off and unplug HFD before servicing, and let HFD cool before cleaning or servicing.



Use proper tools while servicing.

Use only authorized replacement parts.

Don't place food directly on the hot plates.

If the HFD malfunctions, turn it off and unplug it. Have the HFD serviced by qualified personnel.



The HFD temperatures are factory set to meet NSF food safety requirements. Changing temperature settings may adversely impact food safety.

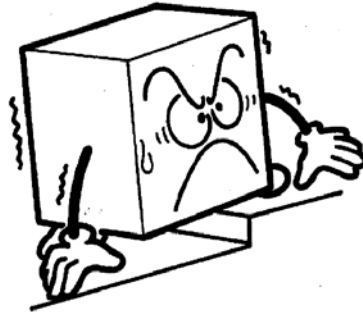
The lamps are an integral part of the food heating system. If a lamp is not illuminated, the temperatures may not be maintained for food safety. Therefore, replace nonworking lamps.

## INSTALLATION REQUIREMENTS

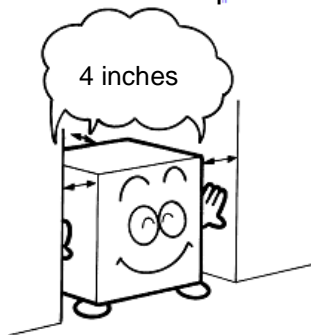
The HFD must be connected to a dedicated 115V 15A (or greater) grounded circuit. Test for proper grounding and polarization before installing to reduce the risk of electrical shock and fire.



Install the HFD on a strong, level surface to prevent it from tipping or falling.



Keep the HFD four inches away from walls and other products to prevent abnormal heating.



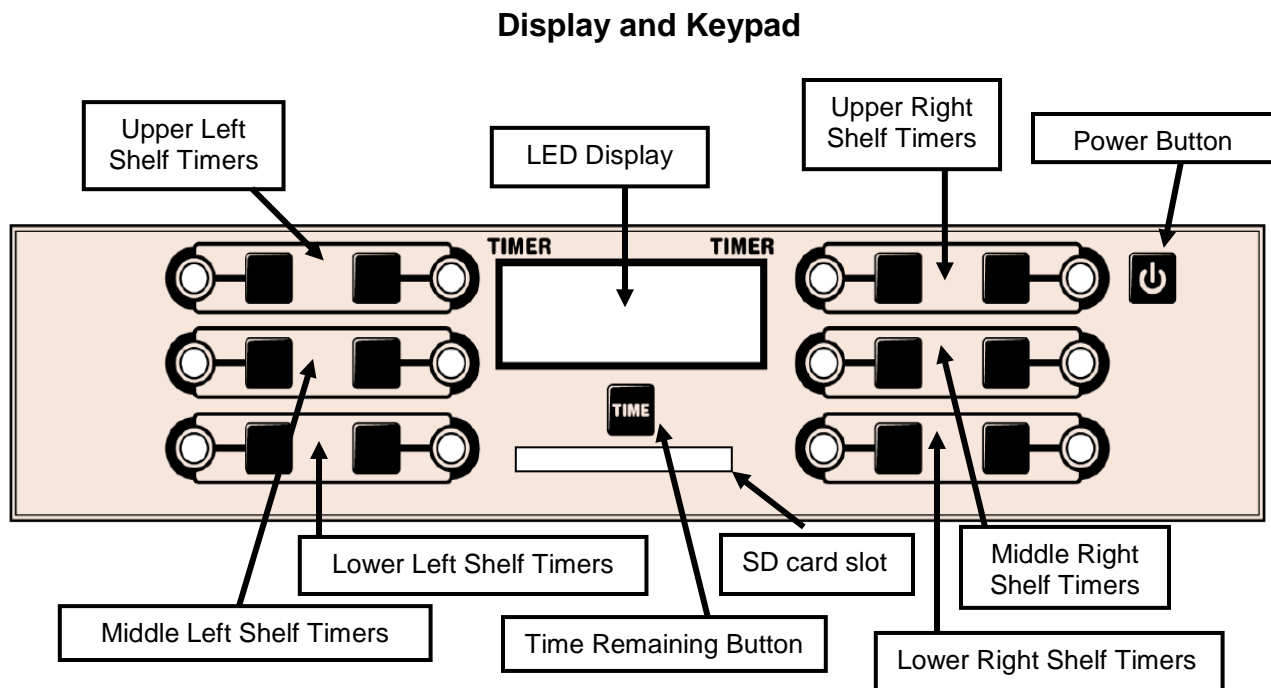


# SANDENVENDO AMERICA INC

## PRODUCT SUMMARY

Hot Food Display name	HFD	Mini HFD	Low Profile HFD
Model	HFD000001, 2, 3, 4	HFDM00001	HFDL00001
Approx Internal Volume cubic feet (liters)	6 ft <sup>3</sup> (170 liter)	4.1 ft <sup>3</sup> (116 liter)	2.4 ft <sup>3</sup> (68 liter)
External Dimensions W x D x H inches (mm)	35.3 x 19.7 x 27.6 (896 x 500 x 700)	24.9 x 19.7 x 27.6 (632 x 500 x 700)	35.3 x 19.7 x 15.0 (896 x 500 x 381)
Approximate weight, lbs (kg)	154 lbs (70 kg)	122 lbs (55 kg)	94 lbs (44 kg)
Temperature controlled heater plates	6 x 141 Watt	4 x 141 Watt	2 x 141 Watt
Lamps (for heating and illumination)	Six 40W Xenon	Three 40W Xenon	Two 40W Xenon
Glass	ANSI Standard Z97.1 Tempered		
Controller	Six temperature controls, 140°F - 235°F	Four temperature controls, 140°F - 235°F	Two temperature controls, 140°F - 235°F
Timers	12 Timers, settable from 15 minutes to 4 hours		
Power	115VAC, 60Hz, 8.5 amp	115VAC, 60Hz, 6 amp	115VAC, 60Hz, 3.2 amp
Accessories	Rectangular Trays Round Pans	(none)	(none)
Safety Approvals: UL 197, CSA C22.2 No. 109-M81	UL File # E314888	UL File # E314888	UL File # E314888
Sanitation Approval: NSF / ANSI 4	UL File # E314889 (for HFD000001, 2, 3) NSF Listing Serial # D052450 (for HFD000004)	NSF Listing Serial # D052450	NSF Listing Serial # D052450

## OPERATION



### Timer Setting and Operation

Note: to help prevent keypad damage, push keypad buttons only with finger or thumb; do not use fingernail, utensil, tool, pen, or other object.

#### Normal Operation

Pressing the power key turns the HFD on or off. When controller is off, all lamps, heaters, displays and indicators will be off.

#### Timers

When a timer is off, pressing the timer button once sets the countdown timer to the value loaded into the controller by the SD card.

Three seconds from the last press of the timer button starts the timer.

The LED next to the shelf timer button becomes green.

The display then reverts to HFD internal ambient temperature display.

Once a timer is started, pressing a timer key displays the remaining time for 4 seconds, then shelf temperature for 4 seconds, and then the display reverts to the internal ambient temperature display.

At 15 minutes remaining time, the LED blinks yellow.

When no time remains, the LED blinks red, plus an audible alarm sounds. The alarm sounds once per minute.

Pressing timer key clears the alarm and restarts the timer.

Holding down the Time key, then pressing a timer key, turns off the timer.

### **Timer Manual Adjustment**

Timers can be manually adjusted from one to four hours. To manually set the timers,

1. Insure the timer is off.
2. Press the timer button once, and press again within 3 seconds. This will advance the timer to 1 hour.
3. Repeating this process within 3 seconds will advance the timer to 2 hours, 3 hours, 4 hours, then back to 1 hour.

### **Front Door**

If the front door is opened (HFD only), the controller turns off only the lights. The display reads "OPeN". After closing the front door, the lights turn on, and the display reverts to internal ambient temperature.

### **Error Codes**

- E30 Inside ambient thermistor error (open circuit)
- E60 Upper left shelf thermistor error (open circuit) (excludes LP HFD)
- E63 Middle left shelf thermistor error (open circuit) (excludes LP HFD)
- E66 Lower left shelf thermistor error (open circuit)
- E61 Upper right shelf thermistor error (open circuit) (HFD only)
- E64 Middle right shelf thermistor error (open circuit) (HFD only)
- E67 Lower right shelf thermistor error (open circuit)
- E90 Unable to read SD card

Clear error codes by pressing any key (except for E90 error).

Clearing an error code turns that shelf's heater off.

Clear the E90 error by pressing the power button, then press again to turn HFD on again.

### **Loading the SD Card Program in the HFD controller**

With the HFD on:

1. Insert the SD card in the controller's SD card slot until it clicks in place
2. The HFD display will show dashes while the program is loading
3. Loading will take about 5 to 30 seconds
4. Once loaded, the display will revert to internal ambient temperature
5. Press (don't pull) the card to remove it from the slot

## **TROUBLESHOOTING**

If the HFD does not come on:

1. Check that the HFD is plugged in.
2. Check that the electrical outlet has power.

If the HFD does not heat up to the normal temperatures or is not heating properly:

Turn the HFD off then on, and confirm there are no error codes.



## CLEANING

Prior to cleaning, insure the HFD is off, and allow the HFD to cool.

Keep HFD clean for optimal performance. Do not place dirty pans on hot plate surfaces. Clean pans thoroughly prior to placing food on pans, or use paper liner on pans. Keep area around unit clean and clear.

Do not use abrasive materials on hot plates or glass. Use only mild soap and water or nonabrasive cleaners with a soft cloth or sponge, then wipe dry.

To remove the rear sliding doors (HFD only): by lift the door up from bottom track and pull bottom of door out. Installation is reverse.

Remove the rear sliding door tracks by lifting at one edge. Tracks are flexible for ease of installation and removal. Clean food particles from door tracks. Clean surface under door tracks also.

Once the rear doors are removed, clean inside the HFD. Wipe off any food particles from all shelves, gaskets and glass.

Clean glass and gaskets around door assembly. Clean front of shelves and point of sales displays. Clean outside of unit with a damp cloth and wipe dry.

