Users Manual
HEATED DISPLAY CASES
COMFORT Line

IDEAL LAKE

Operating and Maintenance Manual

Before you put the heated display case into operation, read this operating and maintenance manual through carefully and observe the information given in it. That way you make a contribution yourself to always owning a functioning heating appliance.



The guarantee claim may be lost if the given information is not observed.

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1. Introduction

1.1. Welcome

By purchasing a new heated display case, you have chosen a product that combines the highest technical standards with practical operating convenience. We recommend that you read this operating and maintenance manual carefully so that you become familiar with the product quickly.

You will enjoy the unit for a long time if it is treated properly. You should keep this operating and maintenance manual in a safe place for any maintenance or repair work that may arise.

1.2. Symbols and Markings



These symbols indicate important information for the correct use of the unit.
Not observing this information could lead to problems with the unit or the surroundings!



This symbol stands for possible or immediate danger to the life and health of an individual and/or a hazardous situation.
Ignoring this information could harm your health and/or your property.



This symbol indicates information for the operation or particularly helpful information.
They help to use all the functions on your unit in an optimum way.

1.3. Guarantee and Liability

Generally, our „General Terms of Delivery and Payment“ apply. They are known to the user at the latest when the contract is signed. A guarantee claim and liability for personal and property damage is not possible if it is attributable to one or more of the following reasons:

- improper use of the unit
- improper assembly, start-up, operation and maintenance of the unit
- operation of the unit with defective safety components or with safety components that have not been installed properly and are not operable
- non-compliance with the instructions in the operating manual in connection with the correct transport, installation, start-up, operation, maintenance and assembly of the unit
- unauthorised mechanical or technical changes to the unit
- inadequate maintenance of used and wearing parts
- unauthorised repairs
- forces of nature or force majeure

1.4. General Safety Instructions



Technical changes to the heated display case may only be carried out by specialists. This applies in particular to work on the heating system, electrical installation and mechanics.
Any change must be authorised by the manufacturer.

- **Covers with warning signs may only be opened by specialists!**
- The counter must not be cleaned with a water jet at any place.
- **The heated floor space must not be filled with liquids.**
- No highly flammable objects or liquids may be stored near the heated display case.
- The protective covers of the equipment may not be removed, otherwise there is a risk of injury.
- Do not reach into the power outlets, because they may be live.
- The counter controller may only be opened by a specialist.
- Air flows around the presentation space from improperly installed fans or draughts must be avoided in order to ensure perfect operation of the heated display case.
- A draught near the display case must be avoided. It can have a strong negative effect on the operation of the unit, especially if no covers are used on the food containers.
- The surrounding temperature is not to drop below 23 °C on an ongoing basis; otherwise the stipulated core temperatures cannot be maintained. This applies in particular if no protective windows are used, or they are not closed.
- The products brought for presentation must be brought in with a core temperature of at least 70 °C to 80 °C.
- No guarantee can be assumed by the manufacturer for constant assurance of a core temperature of 65 °C with open presentation units.
- Sharp objects must not be kept loosely near the counter; otherwise there is a risk of injury.
- All glass assemblies must be treated with the necessary care in order to prevent injuries from the glass breaking.
- Components and service fluids may only be replaced with original parts.



CAUTION, RISK OF BURNS!
High temperatures may occur on the lamps and heaters as well as the parts of the unit nearby! These parts must not be touched!



CAUTION, RISK OF FIRE!
No highly flammable parts or materials may be stored anywhere in the unit including the sub-structure if there is one.

1.5. Validity

This operating manual applies to the following models:
COMFORT

1.6. Configuration

Your customer benefits for your guests

Multifunctional heated display case with closed or open customer side, which is well suited for all foods that are to be kept hot as well as for food that needs protection against drying out through air humidification (climate). Brightly lit presentation levels for optimum presentation of hot food.

- Hotplate, supporting heat and humidification can each be set to 3 levels
- 7 preprogramed memory locations as well as other memory locations that can be programmed freely at any time for individual heating programs
- Presentation levels **COMFORT:** recessed hotplate (120 mm), and for cleaning purposes removable support frame for GN trays up to 100 mm deep (optional 150 mm) or alternatively flat presentation trays with different decor for drop-in installation.
- **Easy Change for models COMFORT 45 and COMFORT 53:** choice of service or self-service case. The front glass can slide in for self-service and can then be used for protection against breath and spittle. No self-service operation is provided for model COMFORT 70 . However, the front glass can be pushed in for cleaning purposes.
- **Quick Clean:** Glass cover can be folded up for cleaning purposes and the front pane of glass can be removed
- Operating side: hinged door(s) mirrored – removable
- Cutting board made of Poly-Hygiene
- Folding mirror to be folded up when the hinged doors are removed – not for BASIC Mini
- Supporting heat from medium-wave infrared heaters, which are positioned individually over each GN field
- LED lighting
- Humidity (climate in the unit) via steam generator in the substructure; the steam supply can be regulated across the areas.
- Automatic water topping up by means of a tank system consisting of a water tank and pump for a flexible setup of the unit, or optionally with a permanent water connection including a solenoid valve
- Substructure for tank system and steam generator included.



The holes can be seen on the GN frame through which the humidity can rise for an optimum climate.

2. Designated Use

The heated display cases were developed specifically for the presentation, storage and sale of food. They are suitable for keeping food products hot and presenting them at temperatures of +65 °C to +85 °C.

This heated display case is not suitable for heating up food. All products brought for presentation must be brought in with a core temperature of 75 °C to 80 °C.



Do not put in too much product or product that is too cold.
We recommend heating up the heated display case for approximately 30 minutes while it is closed before putting in the food.

3. Usage in Accordance with the Intended Purpose

The heated display cases are state of the art and are built in accordance with recognised safety regulations, and they are reliable.

The unit may only be used for its intended use if it is in perfect working order. Be safety-conscious and aware of hazards, taking into account the operating manual. Any other use or use that goes above and beyond this is not considered proper use. The manufacturer/supplier is not liable for damage resulting from improper use. All risk is borne by the user.

Proper use also includes observing the user‘s documentation and compliance with the inspection and maintenance conditions.
After cleaning, the unit must be checked for loose connections, shearing points and damage. Remedy any deficiencies that are discovered immediately. Do not use the unit for any non-designated purposes. Only the manufacturer is permitted to make changes to the unit.

4. Improper Use

The heated display cases are not suitable for heating up or cooking food. The heating units must not be filled with food that does not comply with the HACCP regulations for putting hot food in heated display cases.

5. Safety Guidelines

All the safety regulations, in particular the VDE and international CEE guidelines, were observed during manufacturing. The unit was subjected to an extensive final inspection in the factory.

6. Basic Safety Instructions

6.1. Obligation of the User

The user is obligated to only allow people to work on the unit who:

- are familiar with basic instructions for safe and accident-free work and have been trained in how to operate the unit correctly.
- have read the chapter 1.4 General Safety Instructions and 11 Dangers and have confirmed this with their signature.

Personnel should be checked regularly to make sure they are working in a safety-conscious way.

6.2. Obligation of the Staff

Anyone who is authorised to work with the unit is obligated:

- to observe the basic rules for safe and accident-free work,
- Chapter 1.4 General Safety Instructions and Chapter 11 Dangers in this operating and maintenance manual must be read, and it must be confirmed that they have been understood before working with the unit.

6.3. Possible Risks

The heated display cases are designed and configured in accordance with all safety provisions. Nevertheless, it is possible for there to be risks for the body and life of the user and/or third parties. The unit should only be used:

- for the designated purpose.
- in a safe and flawless condition.

Malfunctions that put safety at risk should be resolved without delay.

7. First Steps

7.1. Taking Possession

Check whether the unit has any transport damage and write down the transport damage that you discover on the transfer papers from the freight forwarder as well as on your form. Have the damage confirmed. If the damage is only discovered after unpacking, then you are required to report the damage immediately in writing. It is advisable to notify your supplier by phone in advance.

Your claim to compensation for the damage is lost if you do not report transport damage in good time.

7.2. Setup

During the setup or alternatively installation in the counter, the unit must not be turned over or tipped. This could damage the glass in the case.
Make sure that the unit is in a stable and secure position and that it is in balance. Pull the protective film off the case before putting it into use.



Sufficient distance must kept from the bottom of the display case (at least 50 mm from the bottom of the tray).
This distance is important to prevent overheating of the heating plate.

7.3. Connecting the Heated Display Case

Electrical Connection

Units for a rated voltage of 230V and 50 Hz (single-phase) are delivered by default with a plug connector. The 400 V, 50 Hz (three-phase) units are delivered without a plug connector and may only be connected by a qualified specialist.

Permanent availability of 16A of current per phase must be ensured.
Any deficiencies in the power supply must be resolved before connecting the units.
The manufacturer of the units is not responsible for damage resulting from improper connection.



It is not permitted to connect to any voltage, type of current or frequency other than that which is given on the rating plate.

We would like to point out that each individual heated display case must be connected to a separate electric circuit.

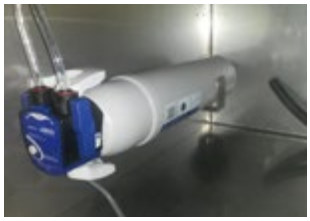
Fuse protection:
Units with 230 V, 50 Hz (single-phase): 1 x 16 A
Units with 400 V, 50 Hz (three-phase): 3 x 16 A
For units with 400 V, a three-pin main switch must be provided by the customers without fail.
Not included in the scope of delivery.

Water connection only for COMFORT with the permanent water connection option

The COMFORT model with the permanent water connection option requires a professional connection to the water line, which must be provided by the customer.



Besides the electrical connection, the display case also has a black coupling including a check valve for the water supply that is to be connected to the water line.
The customer must screw the coupling onto a 3/4“ outside thread water connection.
It must be possible to shut it off for maintenance purposes (e.g. ball valve, and so on), which must be provided by the customer.
Important: The pressure of the water supply line must be between 3 bar and 6 bar.



The decalcification system for water treatment is installed in the substructure of the display case (filter cartridges from Brita).



Initial filter filling:
Put a container under the hose (C) on the filter head to catch any water. Press the flushing valve button (D) and hold it until the water flowing out of the hose (C) no longer has any bubbles.

Also see the enclosed original documents from „Brita“.

Information on regular replacement of the filter cartridge can be found in the chapter on „Cleaning and Care“.

8. General operating instructions

8.1. Operating and Display Elements of the Controller



The heated display cases of the COMFORT line are equipped with a modern, powerful and very easy to operate controller.

The display shows you all the settings and condition of the units. If the display doesn't show anything, it may be that the power supply is not intact.



Button for switching the heated display case ON and OFF



Button for selecting the stored programs P1 to P7 (program display) and for storing new settings





Button for switching the LED lighting in the heated display case ON and OFF



Button for switching the water heater for the climate in the heated display case ON and OFF. Three levels can be selected here.



Button for switching the primary heater ON and OFF for dry heat in the heated display case. Three levels can be selected here.



Button for switching the supporting heat ON and OFF for stable heat in the heated display case. Three levels can be selected here.

8.2. Operating the Controller



The heated display case gives you as a user the greatest possible comfort and easy operation of the controller.



When a heated display case of the COMFORT Line is connected to the power mains, „OFF“ must always appear in the display. That way you can also be sure that the unit is connected to the power supply.



Press the right button to switch on the unit. .

If „OFF“ is not shown in the display, then the unit cannot be switched on by pressing the button.



After being switched on, the controller always shows power level NEUTRAL for all heat sources. The unit will not heat up. The light can be switched ON and OFF.



By pressing the push buttons or or , the top heat, bottom heat and humidification can be activated with three levels each and separate from each other. The heating levels are shown as a picture in the display.



By pressing push button , the LED lighting in the heated display case can be switched ON or OFF. There is nothing in the display, because the lighting in the unit can be seen clearly.
That way, the unit can also be operated NEUTRAL (unheated).

Heat settings

The pre-set program memory locations can be selected with the „P“ button. The current program memory location is shown by the red LED lighting on the top right on the control panel. You can find a list of recommended set values in chapter 14 for different types of food.






The **primary heating** (heat from below) can be set in three power levels by pressing the button. In this case, level 1 is the lowest setting and level 3 is the highest setting. This is shown in the display by a red bar symbol that becomes increasingly red in a downward direction.





The **supporting heat** (from above) can be set in three power levels by pressing the button. In this case, level 1 is the lowest setting and level 3 is the highest setting. This is shown in the display by a red bar symbol that becomes increasingly red in an upward direction.





The **humidity** (climate in the unit) can be set in three power levels by pressing the button. In this case, level 1 is the lowest setting and level 3 is the highest setting. This is shown in the display by a red drip symbol that becomes increasingly red in an upward direction. The humidity is not used to keep the food hot, rather only to saturate the hot, dry air that is generated by the primary heating and the supporting heat.

8.3. Water Filling of the Tank System



When **starting up the heated display case each day for the first time**, the cleaned water storage tank (in the picture on the right) should be filled with drinking water. After activation of the humidification, a pump supplies the steam generator with water automatically.
Before the water reaches the steam generator, it is decalcified by means of a filter (centre of the picture).



The heated display cases COMFORT Line have **Water Proof System**, which triggers an acoustic as well as visual warning signal if the water level in the water tray drops below the required amount. The acoustic warning signal can be heard for five seconds and then it switches off. However, the visual warning signal **„H20“ (the fill-level in the glass on the display moves up and down)** remains visible in the display until the required amount of water is filled using the supplied measuring cup (accessory included with the delivery contents).

Reset „H2O“ alarm

After filling up the water tank, press the buttons and at the same time for 7 seconds to acknowledge the alarm (see chapter 8.3. for this).

Only drinking water may be used!
The tank should be emptied and cleaned daily!

Possible faults and messages

FAULT/SYMBOL	DESCRIPTION	TO OVERCOME THIS PROBLEM
	There is nothing in the display.	■ Check the power supply. ■ If the fault could not be resolved with „remedy 1“, then contact a service technician.
No steam is being generated.	No steam rises into the inside of the display case via the steam control system.	■ Steam generation takes somewhat longer for the first start of the day. ■ Makes sure that the „HUMIDITY“ function is active (see section 8.2. Operating the Controller/Heat Settings).  **CAUTION, THERE IS A RISK OF BURNS!** ■ Only once: Switch the unit OFF and ON with the ⏻ button. ■ If the fault could not be resolved with the previous remedies, then contact a service technician.
The food cools down.	The food cools down.	■ Make sure that the „Primary heat“ or alternatively „Supporting heat“ functions (see section 8.2) Operating the Controller/Heat Settings are active. ■ Check whether the hot plate of the primary heat or alternatively supporting heat work.  **CAUTION, THERE IS A RISK OF BURNS!** ■ Check whether the food was brought in with the required core temperature of 75 °C to 80 °C. ■ If the fault could not be resolved with the previous remedies, then contact a service technician.
Message in the display:  (Fill-level in the glass flashes and increases)	The water tank is empty.	■ Top up the water in the water tank. ■ Perform an alarm reset: After filling up the water tank, the buttons ⊟ and ⁘ have to be pressed at the same time for 7 seconds to acknowledge the message and restart the humidity supply. ■ If that doesn‘t help, then the operation of the float must be checked by a service technician.
Error message in the display: **F90**	Communication error between the display and the controller.	■ Only once: Switch the unit OFF and ON with the ⏻ button. ■ If this cannot resolve the fault, then contact a service technician.

FEHLER/SYMBOL	BESCHREIBUNG	ABHILFE
Error message in the display: **F1H**	Error in the supporting heat sensor or alternatively the sensor is defective.	Contact a service technician.
Error message in the display: **F2H**	Error in the primary hotplate sensor or alternatively the sensor is defective.	Contact a service technician.

8.4. Humidity Distribution



The humidity distribution across the presented food can be adjusted via the slider on the operating side.

Recommendation:

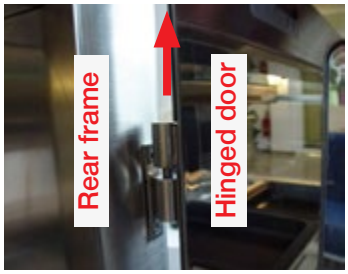
- Customer side open / operator side closed: Slider open
- Customer side closed / operator side open: Slider closed

8.5. Other Functions of the Unit

8.5.1. Hinged Doors



The inside of the hinged doors has a mirror coating, which is also to provide an attractive product presentation through visual multiplication even if there is only a small amount of food.



The hinged doors have a mirror coating on the inside. They can be removed in order to provide more space in peak times and for removing the items. We recommend their removal only when the glass pane on the customer side is closed; otherwise the temperature and humidity on the inside of the heated display case cannot be maintained.



The COMFORT Line has in his substructure two slide-ins for the removed hinged doors. The doors can be stored there when operating the unit with the operating side open.

8.5.2. Cutting Board and Folding Mirror



The COMFORT heated display cases are equipped with a cutting board on the operator side under which there is a mirror that can be folded up.



When the hinged doors are removed, the mirror can be folded up for a visual multiplication of the food being presented.

When the hinged doors are closed, the mirror is located under the CNS tray of the cutting board.

Folding the mirror up and down

The cutting boards of theCOMFORT Line consist of a removable CNS tray with one or more Poly-Hygiene inserts. The Poly-Hygiene inserts can be removed from CNS holder for cleaning.

When the hinged doors are removed, then the cutting board can also be lifted out of the guide and removed.



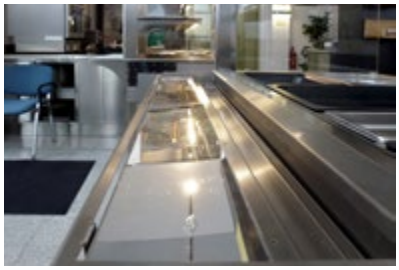
Cutting board hooked in, mirror below.



Lift the cutting board support out of the anchoring.



Remove the cutting board.



There is a folding mirror under the cutting board.



Hooking in apparatus.



Fold up the mirror and grasp it in the middle ...



... so that the folding mirror snaps into place in the hooking in apparatus.



The mirror is folded up. The cutting board support can now be pushed in until it snaps into place. Afterwards, reinsert the cutting board. Make sure that the bracket points towards the front of the unit.



To fold up the mirror once again, grasp it on the left and right and lift it up. Then pull it towards yourself slightly and fold it town.

9. Cleaning and Care



CAUTION, RISK OF BURNS!
All parts of the heated display case can be hot. There is a danger of burns! High temperatures may occur on the housing and the lamps near the heat radiators and hotplates. **These parts must not be touched!**



ATTENTION!
Disconnect the power supply before cleaning the unit.
Unplug the heated display case or disconnect both poles from the power mains.

In the following, we would like to give you some advice on maintenance, care, dealing with problems and service for your heated display case. In accordance with the respective hygiene ordinances, the unit must be cleaned inside and out. That is the only way to guarantee optimum product presentation.

Since the heated display case has to be switched off for cleaning, it makes the most sense to clean it at the end of the workday. Wait until the unit has cooled down.
The heated display case can remain switched off overnight or alternatively outside of business hours.

9.1. General Recommendations

- The unit must be cleaned daily.
- Wear acid-resistant gloves to prevent skin irritation.
- After cleaning with special cleaners, all parts must be rinsed with clear water and then dried so that no residue remains.

It is absolutely necessary to pay attention to several basic items so that this stainless steel product will work flawlessly for a long time.

- Always keep the stainless steel surface clean.
- Always make sure that there is enough fresh air on the surface.
- Never touch the surface with rusty material.

9.2. Cleaning Agents



Use the following cleaning agents!

- **Lukewarm soapy water:** Only use lukewarm soapy water for all surfaces that come into contact with the products.
- **Glass cleaner:** Removes grease from the glass surfaces.
- **Stainless steel cleaner:** The outer stainless steel surfaces of the display case should be treated with commercial stainless steel cleaning agents.
- **Lamps:** Only wipe with a soft cloth or rags**.**



Avoid the following cleaning agents!

- Do not use any strong-smelling, caustic, solvent-based, bleaching or chlorinated cleaning agents.
- Never use high-pressure, water-pressure or steam-pressure cleaners.
- Never use flammable chemical cleaners.
- **Never** use abrasive agents (Scotch, cleaning fleece) or steel wool.

9.3. Cleaning the Glass

The covering glass can be folded up for easy cleaning. The front pane can be folded up or alternatively removed.

ATTENTION!
Hang on to the glass firmly when cleaning, and never let the front glass fall.

9.4. Cleaning the Tank





To clean the inside tank, it is necessary to remove the overlying individual parts from the operating side.

First of all, remove the separators by lifting them slightly.
Then, remove the GH supporting frame.



Now you can lift up the primary hotplate by the handle.

CAUTION, THERE IS A RISK OF BURNS!



Afterwards, you will have no problem to remove the slide control and steam deflector plate by simply unhooking and removing them.



The inside tank of the heated display case can now be cleaned conveniently with a suitable cleaning agent because the panel remains open due to the gas damper.

Before closing the primary hotplate, put the steam deflector plate back in again..

Make sure that the hotplate is controlled with the centrally placed grip and guided down until it reaches the home position.
Under no circumstances should you let it fall down in an uncontrolled manner!

In addition to daily cleaning, it is necessary to have regular service and maintenance of the heated display case by qualified specialists (see Chapter 12 Maintenance Information).

ATTENTION!
When all the cleaning work is finished, the heated display case must be put back into its original condition to ensure flawless operation.

9.5. Cleaning the Cutting Board



The Poly-Hygiene inserts can be removed for cleaning.

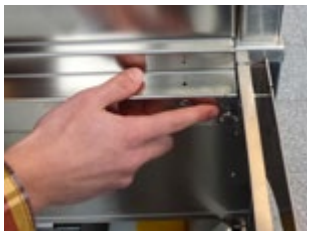
With COMFORT Line, the cutting board support can also be removed for cleaning.

9.6. Removal of the Folding Mirror

The folding mirror can be removed for cleaning if necessary.



Fold up the mirror (see Chapter „8.5.2 Cutting Board and Folding Mirror“), but do not put the cutting board in with the cutting board support.



There is a wing screw on the right side.



Unscrew the wing screw and remove the bracket that becomes free.



As soon as the bracket has been removed, the mirror can be unhooked from the right side.



Pull the mirror out of the guide pins on the left side.
Then the mirror is removed and can be cleaned.

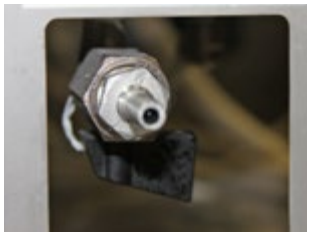
After cleaning the mirror and hooking it back in, make sure that the mirror is secured again with the supporting bracket and wing nut.

The mirror is reinstalled in reverse order.

9.7. Maintenance of the Steam Generator



If the heated display case has not been used for an extended period of time of several days, then drain the water with the drain cock on the front side of the generator (bottom). Do not forget to put a water bowl underneath.

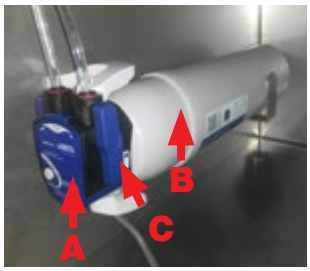


Before the next start-up, make sure that the drain cock is closed again (black lever in the crosswise position).

Regularly replacing the filter cartridge is also part of regular maintenance of the steam generator.

9.8. Replacement of the Filter Cartridge

The filter cartridge of the water filter must be replaced after 5 months of normal operation (8 hours a day) in order to guarantee that the unit works flawlessly. Replacement filters can be obtained from your AKE unit dealer.





(A) Filter head
(B) Filter cartridge
(C) Locking handle
(D) Hose
(E) Flushing valve button





When the unit is delivered, the date of the next filter change is already written on the filter cartridge.

- To replace the filter cartridge, the external water supply to the display case must be cut off (e.g. shut-off valve, ball valve). Put a container under the hose (D) on the filter head (A) to catch any water.
- Open the locking handle (C) by turning it. Actuate the flushing valve (E) to get rid of any pressure from the filter. Remove the filter cartridge (B) from the filter head.
- The filter cartridge can swivel by 90° in the wall holder so that it can be removed. Pull the protective cap off the new filter cartridge.
- Write down the next replacement date in the date field on the side of the filter cartridge (filter operating time = 5 months).
- Insert the new filter cartridge vertically in the filter head, and twist the locking grip until it snaps into place. Re-establish the connection to the external water supply. Actuate the flushing valve and flush the filter system until the water drains out without any bubbles.

Also see the enclosed original documents from „Brita“.

10. Malfunctions and Causes

If your heated display case does not work satisfactorily, then we would like to give you the following checklist as your first source of assistance. Only contact a service technician or alternatively your supplier after you have checked the following points.

Checklist for your heated display case

FAULT	CAUSE	MEASURE
Heat radiator and/ or heating tray don't become hot.	Unit is not switched on.	Switch unit on.
Heat sources cannot be controlled.	Controller or fuse defective.	Call customer service or electrician.
Light cannot be switched on.	Lamp or power cord defective.	Call customer service or electrician.
Food is too hot.	Temperature controller is set too high.	Set the controller for heat sources lower.
Malfunction of the power supply.		Switch the unit off immediately. Maintenance work by an electrician.

- Is the current/voltage level correct (please check the rating plate for details)?
- Is the electric circuit breaker working correctly?
- Are all the heating elements of the display case working correctly?
- Check all the local power connections and the control lamp.
- Is it possible that cold or frozen food is in the display case?
- Are the lamps working perfectly? Check the lamps and connections.

If the given possibilities are not the cause of the malfunction that occurred, then please contact your customer service, a service technician or your supplier.

Status displays and error messages on the display

You can find the error messages in the programming guide.



The manufacturer is not liable for any loss of product, even if the unit is still under guarantee. Therefore, we recommend checking the temperature of your unit periodically.

11. Hazards

Electrical Energy

Switch the unit off immediately in the event of faults in the electrical energy supply.
Work on electrical systems or equipment may only be performed by an electrician or by instructed persons under the management and supervision of an electrician in accordance with electrical technology regulations.



CAUTION, ELECTRIC SHOCK!
Do not bring any running water or water jets anywhere near an electrical connection or the covers of the unit.

Make sure that the unit and system components are not under voltage before any inspection, maintenance or repair work. First test the disengaged components to make sure they aren‘t under voltage, and then ground and short-circuit them. Isolate neighbouring components that are under voltage.



CAUTION, RISK OF INJURY!
The unit must be disconnected from all sources of power before any inspection, maintenance or repair work.

Risks of injury

During operation, the unit heats up not only in the interior, but the entire display case. Therefore, when you touch it, be aware that the glass surfaces and metal parts are hot.



CAUTION, RISK OF BURNS!
High temperatures may occur on the lamps and heaters as well as parts of the unit nearbay! **These parts must not be touched!**



WARNING, RISK OF FIRE!
No highly flammable parts or materials may be stored anywhere in the unit including the sub-structure if there is one.



CAUTION, RISK OF INJURY FROM BREAKING GLASS!
Always put the glass panes into their final position with both hands.

12. Maintenance Information

In order to guarantee perfect operation of the heated display case and optimum product presentation, the entire system must be checked and maintained regularly.

Service and maintenance, handling problems

- The stipulated adjustment, service and inspection work must be completed in good time by the manager or, if necessary, by an authorised service technician.
- The operating staff must be informed before starting any maintenance or service work.
- The unit must be switched off by the main switch until the maintenance, inspection and repair work is completed. The main switch must be watched to prevent the unit from being switched back on unintentionally.
- Check whether all screws are screwed in tightly.
- After completion of the maintenance work, check all safety components to make sure they work properly.

The following work must be carried out

- Basic cleaning of the entire display case
- Removal of grime on the ceramic cooktop (primary hotplate and under the water tray) by means of a ceramic hob scraper.
- Removal of grime from the primary CNS hotplate by means of a caustic-alkali-free grill cleaner.
- Functional test of the infrared heat radiator
- Functional test of the LED lighting
- Check of the internal temperature of the display case
- Mechanical check (doors, glass)
- Safety test of the system
- Decalcification of the water tray or alternatively cleaning of the water tank

13. Wiring Diagram

You can find the wiring diagram in the programming manual.

14. Programs and Recommended Settings

You will find tables in the following with recommendations for keeping different types of food hot.
The values are only guidelines and may be changed.

14.1. Recommendations for „Open on One Side“ Operation – not for COMFORT-70

RECOMMENDED APPLICATIONS: 1) Self-service window open and hinged doors closed 2) Self-service window closed and hinged doors open	Supporting heat	Primary heat (bottom)	Steam	Pre-programmed memory location
meat-poultry-fish in sauce, steamed products in some liquid (fish, poultry, meat), vegetables filled with meat/vegetables, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	3	2	3	**P1**
cutlets, chops, meat and poultry, entire roasts for carving, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	3	3	3	**P2**
cutlets, meatballs, meatloaf, hocks, chicken legs, pizza, sausage, hotdogs in water, hamburgers, skewers (finger food), finger food articles in general.	3	2	2	**P3**
chips, potato wedges, nuggets, spring rolls, fish in a pastry jacket, finger food articles in general.	3	2	1	**P4**
filled hot bread pouches, filled croissants, quiche, sausage in a pastry jacket, finger food articles in general	2	1	1	**P5**
buns, croissants, bread, cake, biscuits	1	0	1	**–**

14.2. Recommendations for „Closed on all Sides“ Operation

RECOMMENDED APPLICATIONS: Self-service window closed and hinged doors closed	Supporting heat	Primary heat (bottom)	Steam	Pre-programmed memory location
meat-poultry-fish in sauce, steamed products in some liquid (fish, poultry, meat), vegetables filled with meat/vegetables, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	2	1	1	P5
cutlets, chops, meat and poultry, entire roasts for carving, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	2	1	1	P5
cutlets, meatballs, meatloaf, hocks, chicken legs, pizza, sausage, hotdogs in water, hamburgers, skewers (finger food), finger food articles in general.	2	1	1	P5
chips, potato wedges, nuggets, spring rolls, fish in a pastry jacket, finger food articles in general.	2	1	0	–
filled hot bread pouches, filled croissants, quiche, sausage in a pastry jacket, finger food articles in general	1	1	1	P6
buns, croissants, bread, cake, biscuits	1	0	0	P7

14.3. Overview of Pre-programmed Memory Locations

Pre-programmed memory location	Supporting heat	Primary heat (bottom)	Steam	Recommendations for „one side open“ operation: 1) Self-service window open and hinged doors closed 2) Self-service window closed and hinged doors open	Recommendations for „all sides closed“ operation: Self-service window closed and hinged doors closed
P1	3	2	3	meat-poultry-fish in sauce, steamed products in some liquid (fish, poultry, meat), vegetables filled with meat/vegetables, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	–
P2	3	3	3	cutlets, chops, meat and poultry, entire roasts for carving, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups	–
P3	3	2	2	cutlets, meatballs, meatloaf, hocks, chicken legs, pizza, sausage, hotdogs in water, hamburgers, skewers (finger food), finger food articles in general.	–
P4	3	2	1	chips, potato wedges, nuggets, spring rolls, fish in a pastry jacket, finger food articles in general.	–
P5	2	1	1	filled hot bread pouches, filled croissants, quiche, sausage in a pastry jacket, finger food articles in general	meat-poultry-fish in sauce, steamed products in some liquid (fish, poultry, meat), vegetables filled with meat/vegetables, rice, noodles, potatoes, vegetables with/without sauce, casseroles, stews, soups
P6	1	1	1	–	filled hot bread pouches, filled croissants, quiche, sausage in a pastry jacket, finger food articles in general
P7	1	0	0	–	buns, croissants, bread, cake, biscuits

15. Declaration of Conformity

EU Declaration of Conformity
in accordance with EC guidelines 2006/95/EC and 2004/108/EC

The company **Ausseer Kälte- und Edelstahltechnik GmbH**
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declares, under sole responsibility, that the heated display case product

of the types **COMFORT**

to which this declaration refers, complies with the relevant basic safety and health requirements of EC guideline 2006/95/EC (low-voltage guideline) as well as the requirements of EC guideline 2004/108/EC (electromagnetic compatibility).

The following standards and/or technical specifications were consulted for proper implementation of the safety and health requirements given in the EU guideline:

EN 50081-1	EN60598-2-1	EN61000-4-4
EN55014-1	EN60730-1	EN61000-4-6
EN55014-1:A1	EN60730-2-1	EN61000-4-11
EN55014-2	EN60730-2-9	EN61000-6-1
EN55015	EN60947	EN61000-6-3
EN55022	EN60950-1	EN61058-1
EN60204-1	EN61000-3-2	EN61058-1-A1
EN60335-1	EN61000-3-3	EN61347-1
EN60335-2	EN61000-3-11	EN61347-2-3
EN60529	EN61000-4-2	EN61547
EN60598-1	EN61000-4-3	EN61558
	EN61000-4-5	



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AKE_BH-WV-COMFORT_EN_20.07.2015