



Heated Units

MC-120, MC-180, MCP-120, MCP-180, SMC-12, SMC-16

Installation, operation and maintenance manual

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WARRANTY

Edesa Hostelera S.A. assumes liability for manufacturing defects only. This warranty excludes, therefore, any liability for the incorrect handling or operation of the equipment by the customer or user. This warranty will remain in effect for a period of 1 year and will cover components with manufacturing defects only. Labour and transport costs are the exclusive responsibility of the customer in all cases. Edesa does not accept any responsibility for defects attributable to transport unless claims are made within 24 hours of receipt of the goods.

SPECIFICATIONS

- Made of stainless steel 18/10.
- Reinforced and insulated worktop with rounded corners.
- Have a reinforced central shelf.
- Sturdy legs with height-adjustable feet.
- Hot zone with 2 sliding doors, and 4 sliding doors in the pass-through hot plate.
- Ventilated hot storage by fan and heaters.
- The temperature is regulated and controlled using a thermostatic control.
- Equipped with an analogue thermometer.
- Unit "on" indicator pilot light.
- Double-wall doors with ecological polyurethane insulation with a density of 40 kg
- Temperature range between +30°C and +90°C.

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Heating elements: 1 de 2000W

Consumption: 7A

MC-180, MCP-180

Heating elements: 1 de 1400W

1 de 2000W

Consumption: 15,5A

INSTALLATION

Place the unit on a flat surface and make sure that it is correctly levelled.

Connect the unit to the mains power supply (230V). Connect the unit to the mains power supply.

(See Diagrams)

Operation

Turn on the unit at the **general on / off switch**.

Select the working temperature by turning the **thermostat** control to the desired setting.

The **pilot light** located next to the thermostat turns on when the heating elements are in operation.

For optimum operation it is recommended to turn on the unit and allow it to heat up to the required temperature before introducing the product with the doors closed.

Never obstruct the hot air vents located inside the lower hot section opposite the fan.

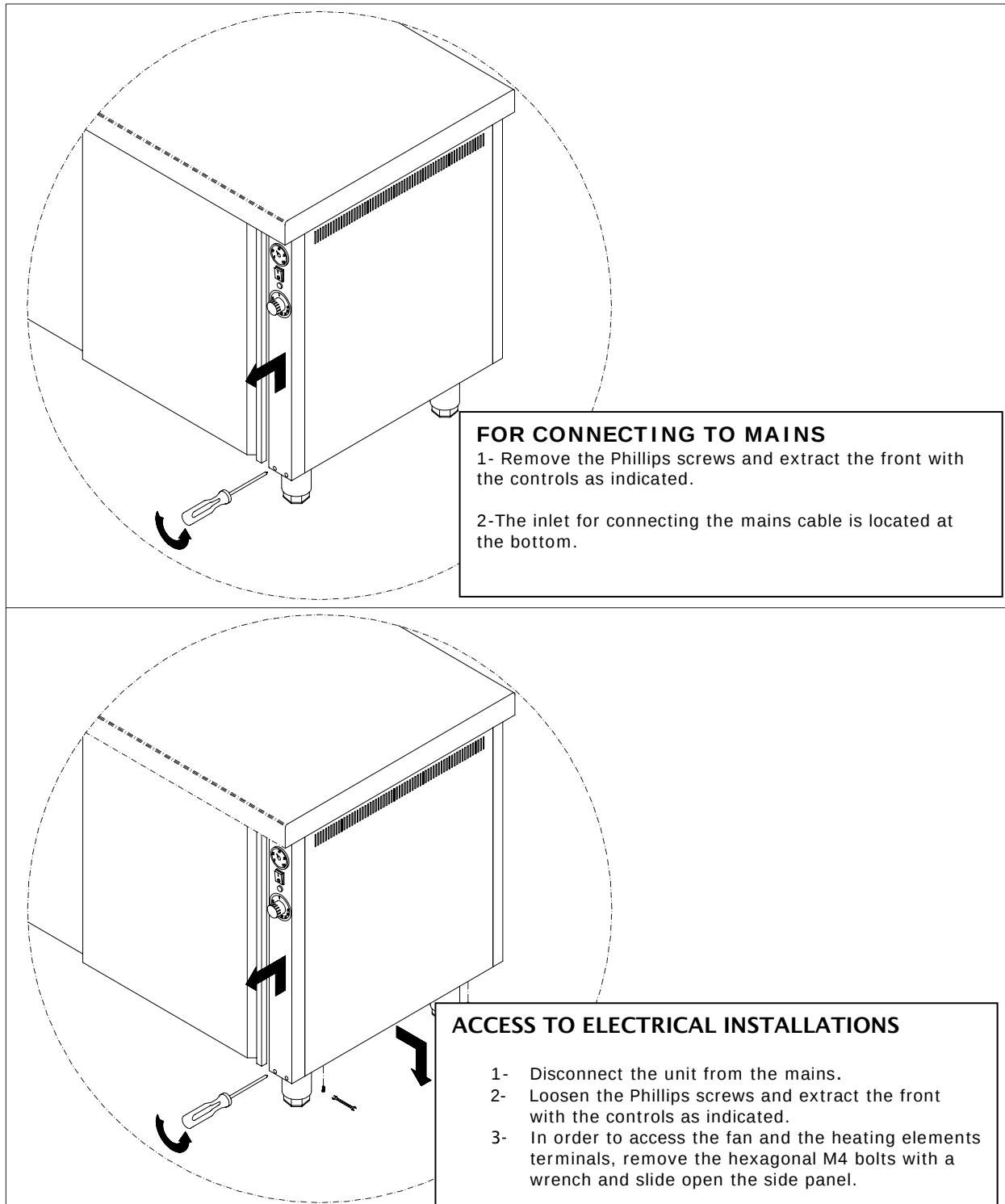
SAFETY PRECAUTIONS

Warning: As this unit is used for heating, the **well is a high-temperature zone**. Avoid direct contact and take all **appropriate safety precautions**.

While work is being done on the heating system, **the unit must be disconnected from the mains power supply**.

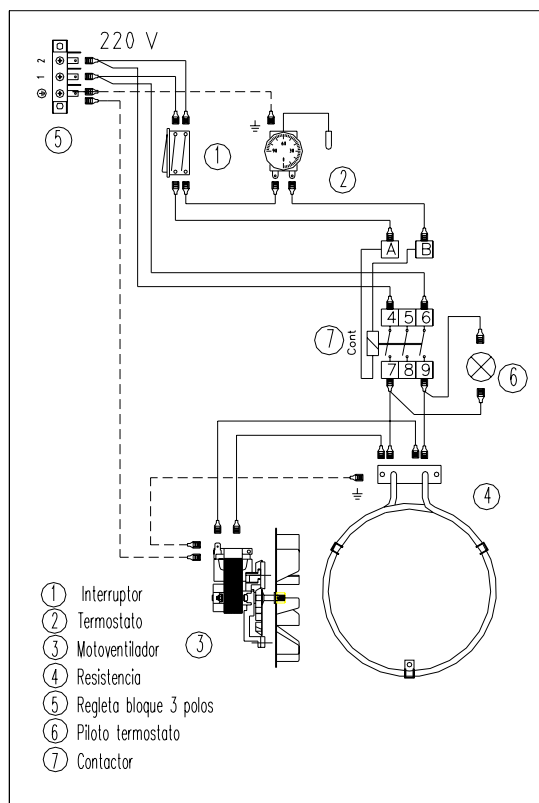
Take precautions when removing food from inside the chamber, as the temperature inside the unit may be very high.

INSTALLATION DIAGRAM

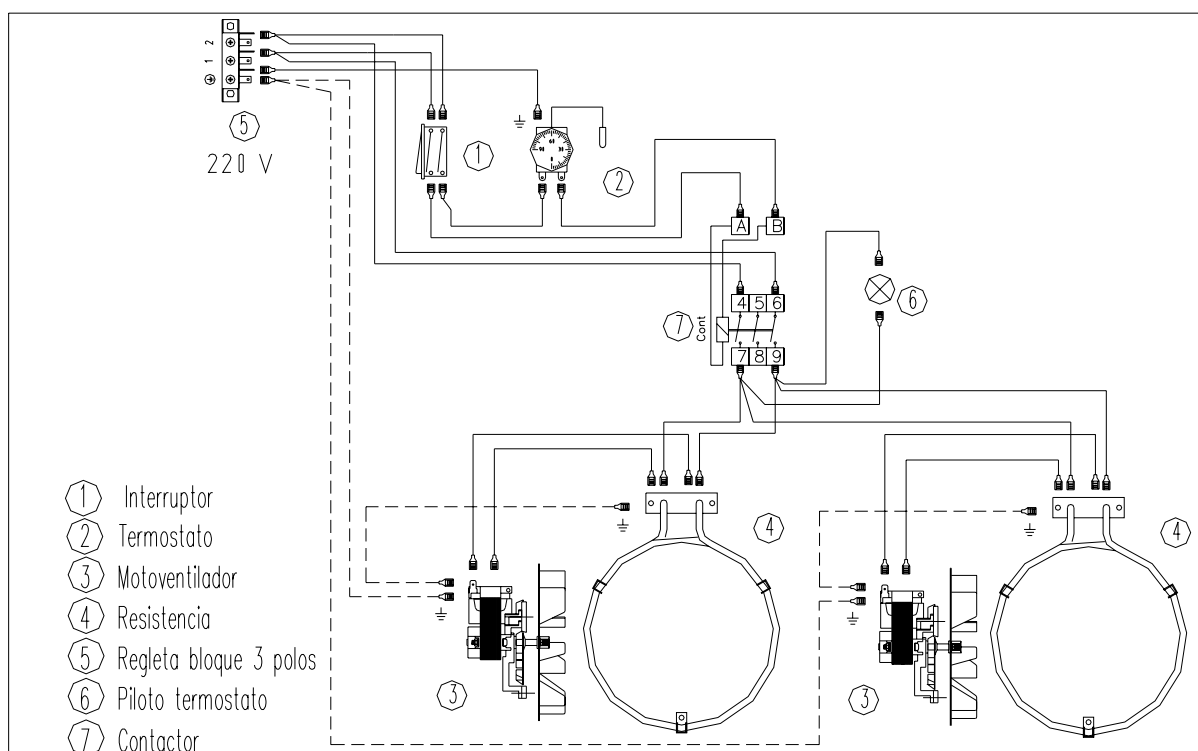


ELECTRIC DIAGRAM

- 1-Switch
- 2-Thermostat
- 3-Fan
- 4-Heater
- 5-Terminal strip
- 6-Indicator light
- 7-Relay



MC-120, MCP-120, SMC-12, SMC-16



MC-180, MCP-180



**DECLARACIÓN DE CONFORMIDAD CE
DECLARATION OF CONFORMITY CE**

Edesa Hostelera S.A.

C/ Can Milans 13
Pol. Ind. Can Milans
08110 Montcada I Reixac
Barcelona
Spain

**declara bajo su responsabilidad que las mesas calientes de su fabricación:
*declares, as manufacturer, that the hot cupboards:***

Modelos / Models

MC-120, MCP-120, MC-180, MCP-180, SMC-12, SMC-16

**cumplen con la directiva del Consejo de Europa:
*comply with the directive of the Council of Europe:***

89/392/CEE Directiva Seguridad General Máquinas / *General Safety of Machines Directive*

Barcelona

Fecha / Date: 21/10/2011