



E74 E76 E78 HOT FOOD DISPLAYS



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BAKBAR HOT FOOD DISPLAYS

E74 - 4 PAN HOT FOOD DISPLAY

E76 - 6 PAN HOT FOOD DISPLAY

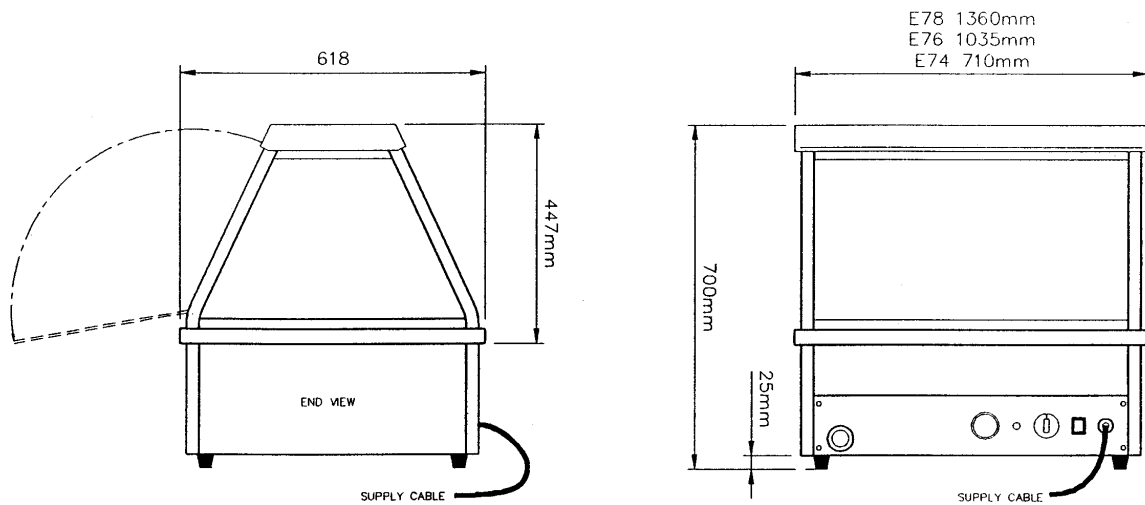
E78 - 8 PAN HOT FOOD DISPLAY

<u>INDEX</u>	<u>PAGE</u>
SPECIFICATIONS	5
UNPACKING	6
INSTALLATION	7
OPERATION	9
CLEANING	10
SERVICING	11
SPARES	13
CIRCUIT SCHEMATIC	14

Date Purchased..... Serial No.....
Dealer.....
Service Agent.....

SPECIFICATION

The Bakbar Model E74, E76 and E78 HOT FOOD DISPLAYS are a commercial display and serving cabinet designed to keep hot food warm and display it ready for serving.



E74 2400W 10.0 AMP at 240 Volts A.C

E76 2400W 10.0 AMP at 240 Volts A.C

E78 3600W 15.0 AMP at 240 Volts A.C

UNPACKING

IMPORTANT: Care must be taken to ensure glass or sides and front of cabinet not broken.

Uncrate unit carefully until unit is free standing on its pallet.

Remove cardboard protectors from top and corners, and remove plastic covering from cabinet.

Remove all securing tape and packing card.

Check for any damage. Report any damage to carrier AND distributor.

Check that the following has been supplied with each display unit:

	E74	E76	E78
PAN ½ SIZE 65mm DEEP (325mmx265mm)	4	6	8
PAN SPACER SHORT	1	1	1
PAN SPACER LONG	1	2	3

Report any deficiencies to the distributor from whom the unit was supplied.

INSTALLATION

All installations must be in accordance with National and Local Health, Safety and Electrical codes.

IMPORTANT - FIXED WIRING INSTALLATIONS MUST INCORPORATE AN ALL-POLE DISCONNECTION SWITCH.

MOUNTING

It is possible to install all three models in any of three different installation options.

These are:-

- 1 Counter or bench mounted on the 25mm (1") feet provided.
- 2 Counter or bench mounted flush; ie remove the 25mm (1") feet provided and sit the cabinet flush down on the counter or bench. The unit may then be silicone sealed around the base to meet local health codes.
- 3 "Drop-in" counter or bench mounted. This feature of these models allows the cabinets to be mounted into a cut-out in a bench, either a closed or an open cut-out which creates an installation where only the display half of the unit is exposed above the bench line. The cut-out size required for each model is as listed:-

E74 - 690mm WIDE x 600mm DEEP + 3.0mm, -0mm

E76 - 1025mm WIDE x 600mm DEEP + 3.0mm, -0mm

E78 - 1350mm WIDE x 600mm DEEP + 3.0mm, -0mm

Note: When installing units through closed cut-out the control panel should be removed to prevent damage to controls when dropping through bench. Refit once cabinet is seated.

Drain Handle must also be in closed position.

ELECTRICAL CONNECTION

All models are provided with a suitably rated power cord or cordset. Each unit requires the following electrical supply:

E74 220-240 Volt A.C., 10 Amp @ 240V

E76 220-240 Volt A.C., 10 Amp @ 240V

E78 220-240 Volt A.C., 15 Amp @ 240V

WARNING - THIS APPLIANCE MUST BE EARTHED

INSTALLATION

UK UNITS ONLY

- **If supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.**
- **Dispose of the plug if it is cut from the supply cord. A shock hazard situation will result if such a plug is fitted to any 13A socket outlet elsewhere in the building.**
- **Replacement of supply cord plug fuse must only be with a 13 Amp, ASTA approved to BS 1362, replacement fuse. Marked 13 A and colour coded brown. Available from most Electrical Goods Retail Outlets or Electrical Service Companies or Persons.**
- **Never use the supply cord without the fuse cover fitted.**

OPERATION

This unit is designed to keep hot food warm and display it ready for serving.

The cabinet can be used "wet" or "dry" depending on the type of food being displayed or the type of operation you wish to run.

Standard gastronorm size pans up to 150mm deep full size pans can be used if required, although small pans can be used by utilizing the support bars provided.

The units come factory fitted with ½" size 65mm gastronorm pans as this is the most common pan size used.

Alternate pans can be obtained from your distributor.

PRE-HEATING If the tank is going to be run "WET" then pre-heating of the water is required before hot food can be maintained in the display cabinet.

The unit should be switched on and the temperature knob set in the mid range of the screen scale approximately 1 hour before attempting to use the cabinet for food display. It is also important that pans be placed in the tank during pre-heating of the water to prevent excessive losses of heat and excessive steam being generated.

Note: To reduce pre-heating times it may be preferable to use hot water out of a hot water tap.

If the tank is to be used dry then pre-heating is not required, however switching on 5-10 minutes prior to use is recommended.

'WET' or DRY OPERATION 'Wet' operation of the tank will provide a more even underside heating of the pans, but will require longer heating up times as detailed in PRE-HEATING. If wet operation is desired it is recommended that the tank be filled to approximately 50mm (2") deep on all models as indicated by dimples on tank walls. The water level should be checked regularly and topped up with hot water preferably as required. Always ensure that the drain is closed when filling the tank. Draining of the tank should be made a daily occurrence. See CLEANING.

TEMPERATURE All three Bakbar Hot Food Displays are thermostatically controlled to provide more accurate heat control. A dial thermometer is also provided in the control panel to provide an indication as to the actual temperature of the tank cavity. To operate the tank element, simply turn the temperature control knob to the required setting once power has been supplied to the unit. Set higher or lower to achieve desired temperature. A pilot light between the thermostat knob and thermometer will illuminate whenever the heating element is on.

TOP HEAT/ LIGHT Enclosed in the cabinet top cover are Halogen lamps which provide top heat to the pans and light to the display. To turn on, simply switch the switch control on the control panel. The switch will illuminate when the lights are on.

CLEANING

THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET.

Cleaning of these display units should be a daily occurrence.

Water should be drained from the tank if "wet" operation is being used.

To drain, simply place a 10 or 20 litre bucket under the drain outlet and pull out the drain handle so that it is perpendicular to the control panel. When the bucket is full the drain can be closed while the bucket is being emptied.

Important: When cleaning inside of tank **do not** lift elements as this may damage the element seals.

Dry (wipe down) and clean the tank. All stainless steel should be cleaned with a good quality stainless steel cleaner. Glass should also be cleaned daily with a quality glass cleaner.

The front display glass is hinged to allow the glass inside face to be easily cleaned.

To hinge the glass down, stand in front of the unit, hold the handle at the top centre of the glass, lift the top cover and pivot the glass forward. Always support the glass when cleaning.

SERVICING

Disconnect the power supply before undertaking any service work on the equipment.

Element Remove control panel (4 screws).
Disconnect element wires.
Element can now be removed.

**Thermostat/
Thermometer** Remove control panel.
Remove faulty thermostat or thermometer from control panel.
The sensing bulbs of each of these controls is positioning on the outside of tank behind the control panel. They are surface mounted with adhesive aluminium tape. When fitting new controls, an aluminium tape of suitable temperature rating (120 - 150°C) should be used which is preferably 50mm / 2" wide.

**Light Switch/
Heating Neon** Both controls can be replaced by removing control panel and replacing faulty component.

Heat Lamps Broken or faulty heat lamps can be removed and replaced by unclipping them from their holders. The wire guard will allow fingers to reach through to remove and replace lamps.

IMPORTANT

Lamp Spec. - Tungsten Halogen Strip Lamp, 750 Watts (max), 240V.

Glass Glass replacement should be carried out in the following manner.

Front Glass - Hinge down glass as described in cleaning section. Glass can then be removed by loosening the grub screws in the pivot bracket.

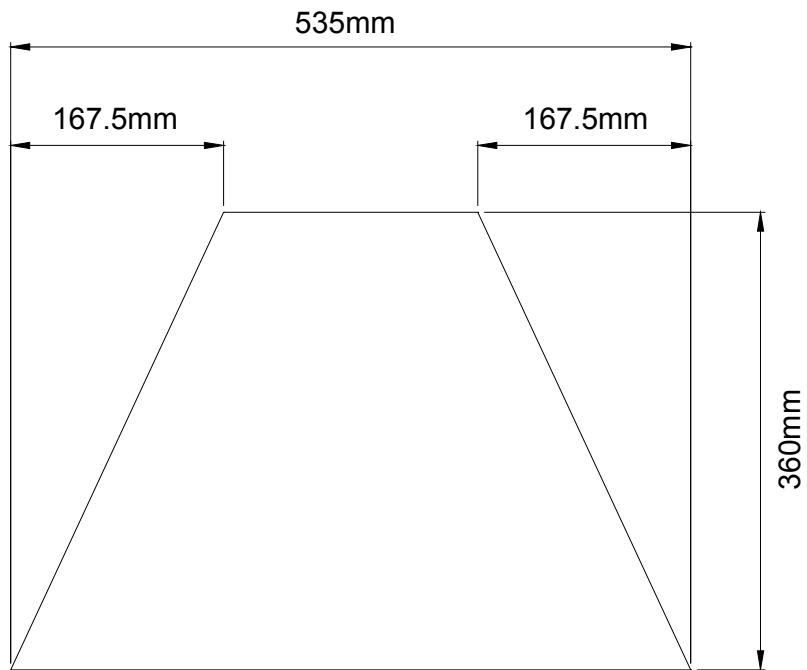
When replacing the new glass ensure that the height is set correctly such that when the top cover is lifted for glass hinging, that the glass does not fall through into the cabinet, and so the top cover sits flat when the glass is captive under its front lip.

Side glass can be replaced by loosening the grub screws in the pivot brackets as for the front glass, fitting in the new glass and retightening the screws once the glass is correctly positioned.

Note: Replacement glass is available as a spares item (see SPARES), however it may be preferable to have your local glass merchant supply replacement glass. The required cut sizes are therefore listed overleaf. (Replacement glass must be specified as 5 or 6mm thick toughened safety glass.)

SERVICING

Glass Sizes



E74: 627mm
E76: 952mm
E78: 1277mm

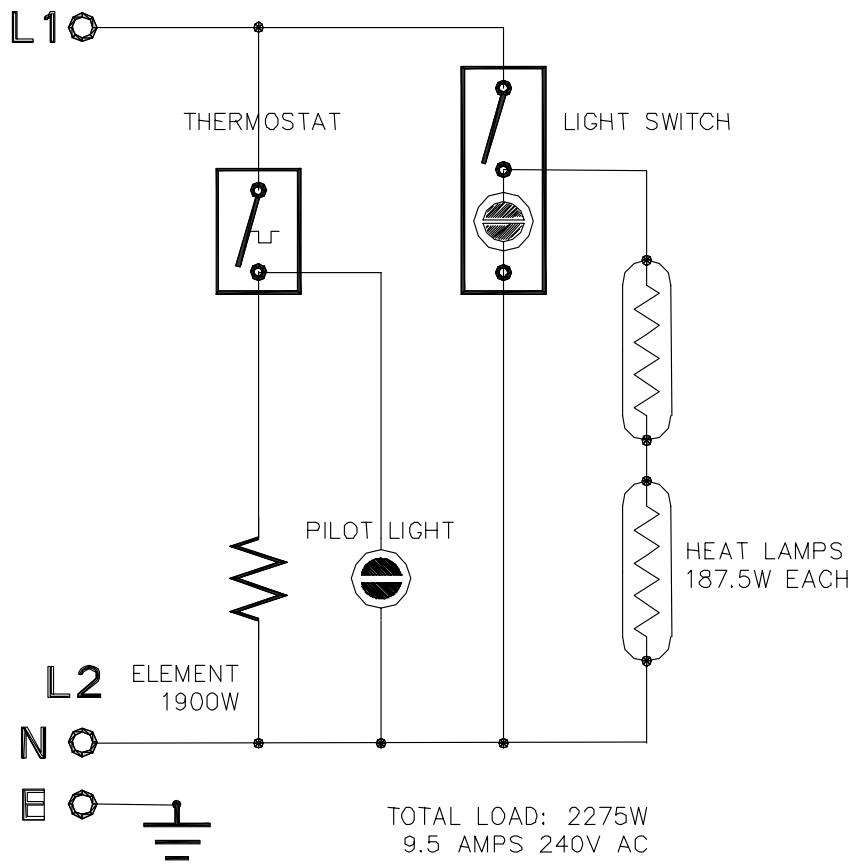


SPARES

PART NO	DESCRIPTION	QTY		
		E74	E76	E78
017365	Element	1	-	-
017366	Element	-	1	-
017367	Element	-	-	1
017374	Heat Lamp 750W	2	2	4
018473	Lamp Holder Kit	4	4	8
011980	Thermostat	1	1	1
015560	Knob	1	1	1
017368	Thermometer	1	1	1
013543	Light Switch	1	1	1
013528	Neon/Pilot Light	1	1	1
017370	Glass - Side	2	2	2
017371	Glass - Front	1	-	-
017372	Glass - Front	-	1	-
017373	Glass - Front	-	-	1
017362K	Glass Pivot bracket (pair)	3	3	3
010723	Pan ½ size (65mm)	4	6	8
017351	Pan Divider Long	1	2	3
017388	Pan Divider Short	1	1	1

CIRCUIT SCHEMATICS

MODEL: E74
MODEL: E76



MODEL: E78

