

**Installation & Operating Instructions**

**MODEL WDC**

**Waterless Deli Case**

**BKI (UK) Hot Food Deli Cases (Top Case Only)**



## INTRODUCTION

### GENERAL INSTALLATION

Your hot food deli case has been completely assembled and tested before despatch.

It has been packed for safe shipment to your premises; any accessories may have been packed separately.

Check all parts and accessories against the delivery note.

Before connecting to the power supply, ensure that all packaging has been removed.

Check that the voltage shown on the Data Rating Plate conforms to your power supply.

### **WARNING - THIS APPLIANCE MUST BE EARTHED**

The cabinet has been fully wired internally at BKI and is supplied with separate mains terminal blocks for power supply connections by the electrical contractor.

### **Note:**

Any accessories may have been supplied or packed separately, check all parts and accessories against the delivery note.

Ensure that all packaging has been removed before switching on.

**The Temperature controller will be factory set and locked to give an average cabinet air temperature of 75<sup>0</sup>C.**

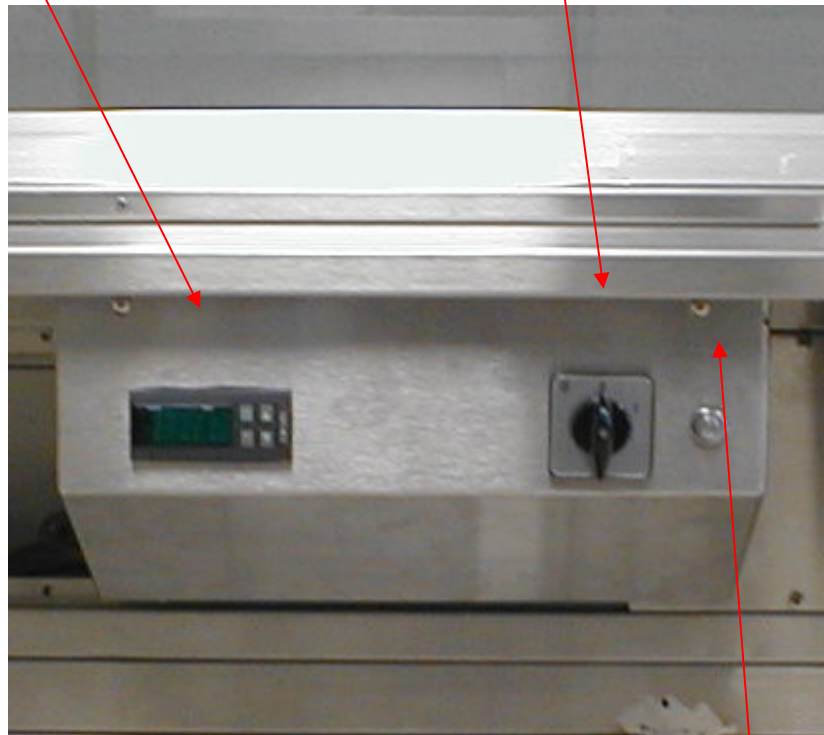
**Our Engineer/Trainer will make any final adjustment following installation.**

## CONTROLS

### Main Cabinet Control Switches

**Temperature controller  
& Cabinet Temp Display**

**Hot Cabinet ON/OFF Switch**



**Indicator Lamp  
(Main Power "ON")**

## OPERATING INSTRUCTIONS

### PREHEATING

#### **DO NOT FILL THE CABINET WITH WATER!**

To preheat the case turn the Hot counter main isolator switch “ON”, Power “ON” indicator lamp should come “ON”.

Turn Hot cabinet switch “ON”.

Hot cabinet lamps & elements will come on & Temperature display will show cabinet air temperature.

You should allow the Cabinet, with gastronorm food pans fitted; to preheat for a minimum of 30 minutes before loading product.

Temperature display will settle and display an average air temperature of 75 °C

During operation always close the doors after loading or serving product to maintain cabinet temperature and therefore product temperature.

Remember you must always maintain a product temperature after cooking of at least 63.5 °C Internal Food Temperature.

**Once the cabinet controls have been set operate the cabinet using the Hot Counter Switch only.**

### PLACING PRODUCT INTO CABINET

Always place freshly cooked food into clean food pans that have been preheated in the hot case.

A screen liner or wire rack should be used in the bottom of the display pans that are used for holding whole chickens or meat joints.

This will prevent the product from sitting in its own fat and keep meats from sticking to the bottom of the pan.

## GASTRONORM PANS

Each WDC hot case has a number of fixed well sections that will accept Gastronorm food pans up to a maximum depth of 100mm.

Each well section will accommodate a 1/1 + a 1/3 size Gastronorm pan.

I.E.:	WDC 4	-	3 x 1/1 + 1/3 Pans
	WDC 6	-	5 x 1/1 + 1/3 Pans
	WDC 9	-	7 x 1/1 + 1/3 Pans

or equivalent combinations of smaller size Gastronorm pans.

**NOTE: The following Gastronorm pan sizes will not fit this case.  
2/1, 1/4, 1/6, or 1/9.**

## TEMPERATURE ADJUSTMENT

**The Hot cabinet will be set up prior to store opening.**

However after some time it may become necessary to adjust the temperature in order to maintain the correct internal temperature for the products on display.

**This should be performed by trained personnel only,**

**See separate sheet:** (New Carel Temperature Controller IR-32-A) How to adjust cabinet temperature, if further adjustment is required, if in doubt contact the Technical / Training dept at BKI, Tel: 01189 508222.

A digital thermometer should be used to read the internal temperature of each product, check the food temperatures hourly.

The temperature control should be set to maintain the minimum legal requirement for holding hot foods, of at least 63.5°C.

## OPERATIONAL GUIDELINES

- Rotate the food products. Foods loaded in first should be served first, as much as is practical.
- Do not over cook or overheat food items that are to be held hot, overcooking will result in excessive moisture loss that will reduce holding times.
- Always allow time for the cabinet to pre-heat before loading with product.
- Keep sliding doors closed after loading or unloading product
- Keep your hot case clean.

## **UNIT SHUTDOWN**

Remove all food items left at the end of business.

Turn cabinet main switch "OFF".

Remove all food pans & allow the cabinet to cool.

After the case has cooled to below 50°C (Hand Hot), remove any residue from the wells and clean the case thoroughly.

## **CLEANING**

**NOTICE: THIS CABINET SHOULD BE CLEANED AT THE END OF EACH WORKING DAY**

1. Turn the machine "OFF" and allow to cool.

### **DANGER**

**HIGH VOLTAGE. Failure to turn machine "OFF" may cause severe electrical shock**

**This appliance may have more than one disconnect switch.**

2. Remove any food pans.
3. Use a mild soap solution to clean parts.
4. Sponge the inside and outside with a mild soap and water solution.
5. Wipe the parts and cabinet dry with a soft cloth or paper towel.
6. Leave doors open until final drying stage is complete.

### **CAUTION**

**Never use abrasive cleaners that may damage the cabinet finish.**

**Never steam clean the interior.**

**Avoid getting excess water into the interior of the cabinet.**

## PREVENTATIVE MAINTENENCE

1. Read and understand the Operating Instructions.
2. Clean the unit each day.
3. Refer to the troubleshooting guide if the unit does not operate properly.
4. Have only an authorized serviceman check and repair unit when needed.

## TROUBLE - SHOOTING

### PROBLEM

### CORRECTIVE ACTION

#### Unit fails to operate

- |                           |                                      |
|---------------------------|--------------------------------------|
| 1. No Power               | 1. Assure that power supply is sound |
| 2. Circuit breaker is off | 2. Reset circuit breaker             |

#### No Heat

- |                                 |                            |
|---------------------------------|----------------------------|
| 1. Circuit breaker is off       | 1. Check circuit breaker   |
| 2. Defective heating element    | 2. Replace heating element |
| 3. Defective thermostat         | 3. Replace thermostat      |
| 4. Loose wire or bad connection | 4. Repair                  |

#### Holding Temperature not Adequate

- |                                 |  |
|---------------------------------|--|
| 1. Door is opened               | 1. Keep door closed when not in use                                  |
| 2. Temperature is too low       | 2. One or more heating elements or thermostat not operating properly |
| 3. Loose wire or bad connection | 3. Repair  |

**NOTICE: ALL ELECTRICAL REPAIRS MUST ONLY BE PERFORMED BY AUTHORIZED, QUALIFIED SERVICE PERSONNEL.**

**BKI  
PARTS LIST  
WDC 4/6/9 MACHINES**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
PN001	GN1/1 S/S Tray (40mm)
PN014	GN1/3 S/S Tray (40mm)
TY013	Wire Grid 1/1
TY018	Wire Grid 1/3
CA064	Ceramic Heater, 230VAC – 250W
CA068	Element, 230VAC - 1000W
CE010	Carel IR32 A 20000 Temp Controller
CE005/T	Transformer for CE010
CE011	Sensor for CE010
DO329s	Door R/H – WDC4/9 Mirrored
DO330s	Door L/H – WDC4/9 Mirrored
DO331s	Door R/H – WDC6 Mirrored
DO332s	Door L/H – WDC6 Mirrored
FU005	Fuse, 50mA/230VAC for CE010
GL117	Curved Glass WDC 6
GL118	Curved Glass WDC 4/9
GL120	WDC End Glass, Plain
LI021	Quartz lamp, jacketed, 150W / 230VAC
LI010	Neon Indicator, round, white 230VAC
SN010	Gas ram, 700N, Type 20, hi-temp, silver (WDC6)
SN011	Gas ram, 500N, Type 20, hi-temp, silver (WDC4/9)
SSR006	Solid state relay, 240VAC 40A/12VDC control
SW002	Switch, 6 pole, Appliance switch
SW030	Switch, 10 pole, Isolation switch



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