



*304.171 REFRIGERATED BUFFET - MANUAL

REFRIGERATED SALAD'BAR SB 40 F

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- The machine has to be used only by qualified person.
- Never move the appliance when it is working.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not use the appliance for other functions than determined use.
- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- To avoid any electric shock, never plunge the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, its after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- Before cleaning the appliance, do not forget to disconnect it.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a salad'bar

- Accessories:
- Two castors without brake + two castors with brake
 - A light reflector
 - A left upright and a right upright
 - Two stainless steel protections
 - Screws
 - The present note

See exploded view at the end of the document

3. CONFORMITY OF USE

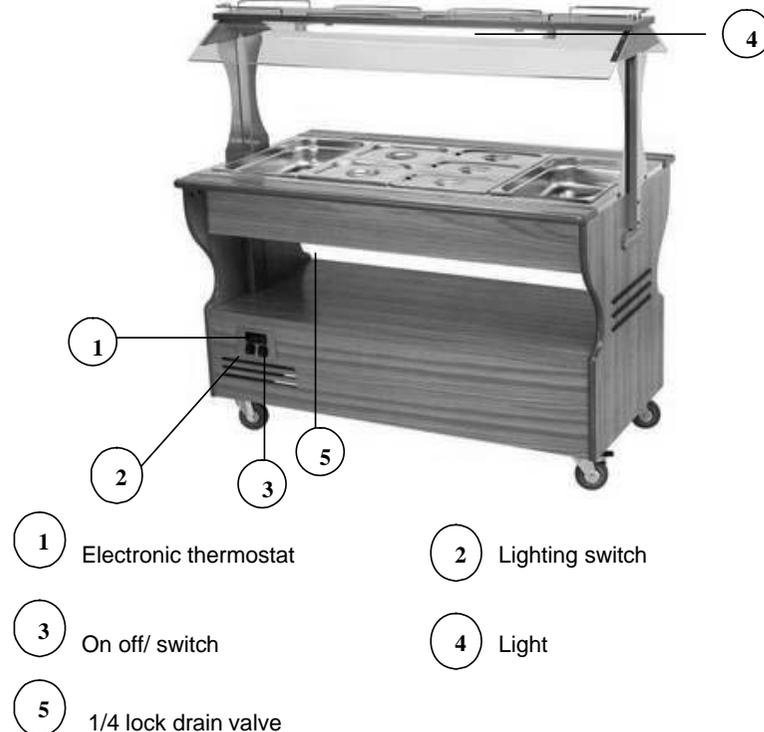
Use the salad'bar only to keep your cold meals (cold starters, shellfish, meat, deserts...) at a temperature between +2°C and +10°C during working and service hours. Afterwards they will be stores in a conventional cool chamber.

4. WAY OF FUNCTIONING

These salad'bars exist in 4 versions : SB 40 F, SB 40 C, SB 40 N, SB 40 M. They respectively keep the GN containers cold, warm or at the ambient temperature or 2 warm containers / 2 cold containers.

To turn on your salad'bar, press on the left switch (n°3 on picture): the electronic thermostat (n°1 on picture) preset in factory is on. It flashes and then displays the temperature.

Press on the right switch (n°2 on picture) to turn on the light (n°4 on picture). A 1/4 lock drain valve, in lower part, enable to drain water from the container (n°5 on picture).





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5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the appliance from its packaging
- Place the equipment on a stable surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of 10 cm from the partition or the wall is considered enough.
- Remove the protective film from the appliance.
- Position the accessories (see 11. Installation guide)

b) First starting:

First cleaning

Clean the device before the first use. (See 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a normalised plug with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

| Command/Display | Function |
|--|--|
| Electronic thermostat (n°1 on picture) | Temperature setting |
| Switch 0/1 (n°2 on picture) | Light + turning plates on / Light + turning plates off |
| Switch 0/1 (n°3 on picture) | On/off |

Starting

- Press on the switch (n°3 on picture), the machine is on. The preset electronic thermostat flashes and displays the temperature.
- Wait until the salad'bar is at the right temperature
- Press on the second switch (n°2 on picture) to turn on light.

Temperature setting

The electronic thermostat is preset in factory at 2°C. It can be adjusted if necessary.

To modify the temperature, press the "set" key for 5 seconds: the programmed value is displayed and the LED flashes. Use the arrows to adjust your temperature. (between +2°C and +10°C). Press simultaneously on the arrows to validate the new value. The controller returns automatically to the temperature display screen and the LED no longer flashes.

Stopping the appliance

- Set each switch (n°2 and 3 on picture) on 0: the appliance is no longer functioning.
- Disconnect the power cable.
- Clean the appliance. (see 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

- Disconnect the device.
- Clean regularly the metallic parts after each use by using only use non-abrasive products, warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge and dry it with a soft cloth.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the cord or the plug in the water or quite other liquid to avoid any electric shock.

7. TECHNICAL SPECIFICATIONS

| Model | SB 40 F |
|-------------|----------------------------|
| Dimensions | 1495x855x1405 mm |
| Weight | 100 Kg |
| Power | 500 W |
| Gas | R 134 A |
| Temperature | +2° to +10° C |
| Current | 2.5 A |
| Voltage | 220-240 V N ~ |
| Colours | Wenge/Light oak / Mahogany |



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Wires colours correspondence

| | |
|---------|----------------------|
| Phase | Brown / Black / Grey |
| Neutral | Blue |
| Earth | Yellow-Green |

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

- IEC 60335-1
- IEC 60335-2-89
- EN 55014
- EN 61000

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:
 2002 / 95 / CE (DEEE) N°34270064800021
 2002 / 96 / CE (ROHS)



Never put the device among household waste.
 The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

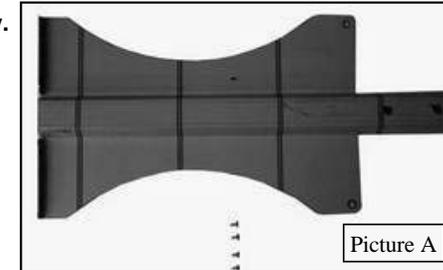
The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

11. INSTALLATION GUIDE

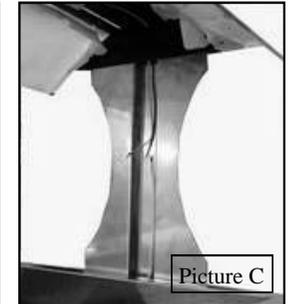
1. Unpack the salad'bar carefully.

- Remove the protective films (Picture A)



2. Installation of right and left uprights

- Fix both uprights with 8 round-headed screws 6x10 (Picture B)



3. Installation of the light reflector (upper part)

- Put the light reflector on both uprights (Photo C).



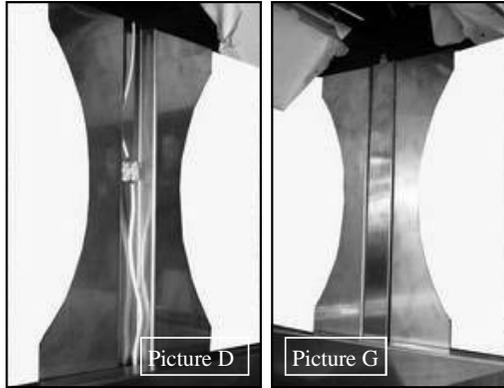
- Screw down on the upright with 8 Torx screws (Pictures E &F).



4. Light connecting system

- Connect both wires with the square connecting block (Picture D).

- Put and fix both stainless steel protections with 2 Torx screws (Picture G).



5. Mounting of the castors

- Features:
- 2 castors with brake system,
- 2 castors without any brake system,
- 16 screws 8x25,
- 16 washers (Picture H).



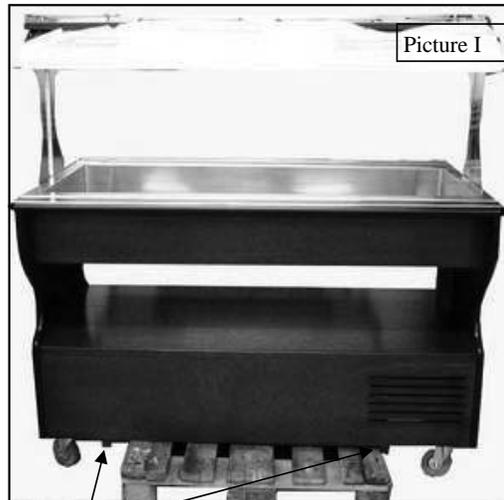
A) Lift up carefully the salad'bar and turn it perpendicular to the pallet (Picture I).

B) Fix both castors with brake system on the front (on the side of the operating knobs) and both castors with no brake system on the back. Block the castors with a 13 spanner.

C) Remove the pallet.

D) Remove both brackets at the bottom of the salad'bar

- Set the salad'bar at the place wished and plug in it 220-240 V N~



Brackets