

# **INSTRUCTION FOR USE AND MAINTENANCE**

**HEATING GASTROTAINERS  
& DISPENZERS**



**Gastro.CZ**  

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**PRODUCTION**

# **Instructions for use and maintenance**

**In compliance with European Directives**

**CE**

The manufacturer assumes no responsibility for any modifications or technical changes in content or data contained in this user guide. This user guide applies to all heating equipment supplied by Gastro Production Ltd.

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# 1. Introduction

## 1.1 Orientation in the Instructions for Use

This manual is designed for easy and fast retrieval of information necessary for the operation and maintenance of cooling appliances. The user must read the entire manual with utmost attention and make sure that he understands very well all the information contained herein. In addition, the manual serves for subsequent retrieval of information if an intervention on the appliance is required. That is why the manual must be available at all times for the operators of the rack. Retrieval in this manual is facilitated by the general table of contents, which allows instantaneous identification of the specific place, and by tables of contents at the beginning of each section. In addition, symbols are added next to some paragraphs to highlight essential information contained in the specific paragraph. **Special attention should be paid to these paragraphs!**

## 1.2 Explanation of symbols used in the Instructions for Use



**Warning - Danger of electrical injury** - refers to parts, where there is a danger of electrical injury. Read especially carefully.



**Warning - Rotating parts** - refers to parts, where there is a danger from rotating parts.



**Warning – Risk of injury** - refers to parts, where there is a risk of injury while touching the equipment in operation. Read especially carefully.



**Warning - Important** - refers to parts, where danger might occur, or to parts otherwise important. Read especially carefully.



**Do not wash with pressurized water** – it is forbidden to wash a part so indicated with pressurized water for risk of damaging the equipment.



**Forbidden handling procedures** – refers to parts, where there is a risk of damaging the equipment by handling it in a forbidden way.

## 2. Common provisions

### 2.1 Transport and equipment

#### 2.1.1 Transport

The customer is obliged to inspect the completeness and integrity of the package in which the appliance is transported. Any damage during transport should be addressed with the respective carrier. After delivery, the appliance must be moved to the final place of installation in its original package, if possible.

#### 2.1.2 Unpacking

When the appliance is transported to the place of installation, remove all packages.



**Remove all protective films from the outside and inside of the appliance. The consumer is obliged to dispose of all packages in accordance with the applicable regulations in the country of installation!**

#### 2.1.3 Dismounting and disposal

After its life cycle expires, the appliance must be disposed of in accordance with the applicable regulations in the specific country.

The appliance contains the following materials:

- stainless steel
- ferrous metals - aluminium, copper
- glass
- PVC
- methacrylate (PMMA)
- polystyrene (PS)
- ABS
- Moplen
- Nylon
- polyethylene
- lubricating oil
- cooling gas
- polyurethane
- electric motors
- supply cable, wiring materials

## **2.2 Test reports, guarantee conditions**

### **2.2.1 Testing**

Each appliance is factory tested in accordance with the applicable laws, technical standards and government regulations. A test report on the tests performed is issued for each appliance and kept in the factory. The appliance is sent to the customer in a ready-to-use condition. This does not apply to appliances built in complex dispensing lines and installed on-site at the customer.

### **2.2.2 Guarantee conditions**



**A guarantee is provided on the appliance if the appliance is used for its intended purpose and the operating instructions contained herein are strictly followed. Appliance operators are thoroughly and demonstrably trained and keep these Instructions for Use at hand. The Instructions for Use must be available to the operators at all times!**

### **2.2.3 Reasons for termination of guarantee**



- **In case of damage during transport, as the products are delivered from the factory and the buyer assumes the risks during transport, the seller is not responsible for missing or damaged parts. The buyer is therefore obliged to inspect and examine the goods upon receipt and to make claims for damages with the transport company.**
- **In case of defects caused by user negligence.**
- **In case of non-compliance with the instructions contained in this technical manual - incorrect operation, maintenance, and cleaning of the equipment.**
- **In case of failure to provide the invoice or alteration of the invoice details.**

- In case of damage caused by disassembly of the product, modification, or alteration of mechanical and electrical structures without permission.
- In case of damage not caused by humans, such as damage caused by abnormal voltage, fire, building collapse, lightning, floods, and other natural disasters, and damage caused by rats and other pests.

## 2.3 Safety

### 2.3.1 Safety - electrical current

The appliance is fitted from the factory with a connecting cable for power supply, ending with an inseparable plug. The plug can be inserted in a socket with the voltage system of 1, N, PE ~ 230 V, 50 Hz (EURO socket with a protective pin, SHUKO socket with safety contacts)



The plug may only be replaced by a person with qualifications in electrical engineering; the wiring of the applicable may only be interfered with by a person with qualifications in electrical engineering, subject to agreement with the factory! Interference with the wiring is vitally dangerous and may cause electric shock!



It is prohibited to touch the supply plug, the control panel and other electrical parts with a wet or damp hand and to wash them with pressure water. There is a risk of electric shock!



Prior to any maintenance, it is necessary to remove the plug of the supply cable from the socket and make sure that the appliance is not powered (e.g. by switching on the main switch and checking whether the appliance responds).

If the appliance is hardwired to an electric circuit, it is necessary to switch off the respective circuit breaker, test if the appliance is disconnected and secure the circuit breaker, e.g. with a tag containing the text "Work on Equipment".

### 2.3.2 Safety - mechanical parts

When operating the appliance, it is necessary to exercise increased caution, especially in case of the following work:

- When opening and closing the doors of steam tables, cases; the doors are placed on roller hinges and are easily movable, it is necessary to pay increased attention when closing the doors, there is a risk of trapping a limb.



- When operating a heating appliance with fans: do not touch and do not insert objects through fan covers. The rotating fan blades may cause an injury.

### 2.3.3 Safety - heat effects



When operating heating appliances, a part of the appliance is heated to **a high temperature** and **there is a risk of burning**.

### **2.3.4 Correct use of the appliance**



- **The appliance is designed for normal use by an adult. It is not designed for rough handling and operation by children! Appliance operators must be thoroughly and demonstrably trained and keep these Instructions for Use at hand.**
- **The appliance must be operated in accordance with the Instructions for Use. The appliance may only be used for its intended purpose.**
- **Do not place the heating appliance next to an appliance that could be damaged due to the generated thermal energy.**
- **Before the appliance is filled with goods, pre-heat it to the selected temperature. (Gastrotainers)**
- **Do not put any food perishable due to high temperature in the heated area.**
- **Keep the heated area clean.**
- **Do not leave the door of the gastrotainer to the heated area open - this would reduce the appliance's performance and life cycle.**
- **Regularly check the appliance and perform maintenance work as per these Instructions for Use.**

# A – HEATING GASTROTAINERS & DISPENZERS

## 2.4 Ambient conditions

The appliance is capable of working faultlessly under the following conditions:

- Altitude up to 1,000 m above sea level.
- Ambient temperature at the appliance between 15°C and 25°C.
- Maximum relative humidity 60%.
- The appliance is not placed close to any other appliance that would be harmed by water steam (cooling cases, open cooling tubs, etc.)

## 2.5 Ordering spare parts

To be added

## 3. Technical parameters

### 3.1 Technical description

**Heating Gastrotainers** are equipped with wing door, handle and four wheels for easy maneuverability. Gastrotainers are insulated, which helps to keep food inside warmer for longer and ready to serve immediately. Inside, there are shelves inserts that can be adjusted in height as needed. Staff can transport and serve hot meals. These gastrotainers must not be used for other purposes without an express approval of or, if applicable, structural changes made by Gastro Production s.r.o. These boilers are designed to provide the best results if all the instructions contained in this manual are met. To be able to use the gastrotainers optimally and keep them in an excellent condition, we recommend performing regular maintenance work.


**Heating dispensers** are designed for warming plates, which are then ready for serving, and the dishes remain warm longer thanks to the heated plates. The Dispenser - trolley features two stacking compartments, a handle, and wheels for easy handling and moving. Two out of the four wheels are equipped with brakes for increased safety. The version intended for drop-in a worktop comes in two types – with one or two stacking compartments.

## 3.2 Dimensions and weight

The dimensions and weight of the appliance may be found for each type of appliance at [www.gastro.cz](http://www.gastro.cz).

## 3.3 Nameplates

The nameplate is placed inside the appliance, on the right side, and another nameplate is placed on the inside of the control cover.

 <b>gastro.cz</b> <a href="http://www.gastro.cz">www.gastro.cz</a> <small>PRODUCTION</small>		CZ
		CE
No :	<b>H.0001.02.15</b>	Type : 8D303-00
Input P :	0,97 kW	
Voltage system :	1,N,PE ~ 230V,50Hz	
Current load Iv :	4 A	
Weight :	kg	Climatic class "N"

### 3.4.1 Technical data of heating Gastrotainers

<b>Temperature</b>	~ +85°C
<b>Voltage</b>	1, N, PE ~ 230V, 50Hz
<b>Power input</b>	0,42kW
<b>El. consumption</b>	Power on: 2W Power, ventilation: 38W Power, ventilation, heating: 1080W

### 3.4.2 Technical data of heating dispensers

	1x compartment	2x compartments
<b>Temperature</b>	+30°C ~ +60°C	
<b>Voltage</b>	1, N, PE ~ 230V, 50Hz	
<b>Power input</b>	0,67kW	1,34kW

## 4. Installation and operation

### 4.1 Installation

The unpacked device should be placed in its operating location in a level position using adjustable feet. If the device does not have adjustable feet, stainless steel shims must be used. The dispenser designed for drop-in worktop should be concentrically placed into the prepared opening in the worktop.

### 4.2 Electrical connection

The appliance is fitted from the factory with a connecting cable for power supply, ending with an inseparable plug. The plug can be inserted in a socket with the voltage system of 1, N, PE ~ 230 V, 50 Hz (EURO socket with a protective pin, SHUKO socket with safety contacts).

Insert the supply cable plug in the socket. Make sure the plug is accessible to operators. The supply cable must be placed visibly, without any sharp bends. The supply cable must not be placed on sharp edges of steel and other parts.

### 4.3 Appliance actuation



- **Make sure the ventilator cover is in place inside the gastrotainer. The device must not be turned on without it.**
- Turn on the equipment by setting the main power switch to **position 1**. **The indicator light should come on.**
- For setting the temperature of the space on the electronic control unit (gastrotainer) or control knob (dispensers), refer to section **5**.



**CAUTION!** When heating and operating, the gastrotainer must be closed because at temperatures above 70°C, all energy is converted into steam. It is complicated to keep the high temperature of the appliance, there is excessive steam leaking from the gastrotainer and the life cycle of the appliance is reduced.

## **4.4 Filling the appliance with goods**

When the set temperature is reached, you can fill the gastrotainer with goods and put them on shelves or plates into stacking compartment in heating dispensers. Follow the principles of proper use of the appliance in part 2.3.4.

## **4.5 Operation of the appliance**



- **Keep the heating area clean.**
- **Do not leave the gastrotainer opened – it reduces the performance and life cycle of the appliance.**
- **Regularly check the appliance and perform maintenance work as per section 6 of these Instructions for Use.**

## 5.1 Control knob for heating equipments



To control the heating equipments, the rotary knob on the thermostat is used. Using this knob, you can adjust the desired temperature for the respective device according to its markings. Some knobs feature a visual indicator, such as an expanding section at one end, to signify the addition of heat. Additionally, there are knobs with labeled temperatures for precise temperature adjustments.

## 5.2 Electronic control unit

DIXELL is used to control the heating equipments.



**The manufacturer is not responsible for a failure of the appliance in case of interference with the settings of the electronic control unit. This does not concern the settings permitted in these Instructions for Use.**

### 5.2.1 Description and dimensions

DIXELLS are electronic thermostats with passive defrosting, fitted with a microprocessor, suitable for cooling applications at normal temperatures. They are also suitable for mounting in a panel and their size is 32x74 mm. They are equipped with one, two or three relay outputs for controlling the compressor, fans, defrosting and lighting. Up to three PTC or NTC sensors can be connected to them.

#### **Technical parameters:**

Package: **self-extinguishing plastic ABS.**

Cabinet: **front panel 32x74 mm, depth 60 mm.**

Installation: **in a panel with a cut-out 71x29 mm.**

Front panel coverage: **IP65.**

Connection: **screw-on terminal block for wires up to the diameter of 2.5 mm<sup>2</sup>.**

Supply voltage: **230 V~, ±10%; 50, 60 Hz.**

Input power: **3 VA max.**

Data memory: **EEPROM.**

Working temperature range: **0 to 60°C.**

Storage temperature range: **-30 to 85°C.**

Relative humidity: **20 to 85%.**






Accuracy: (at an ambient temperature of 25°C): **±0.7°C ± 1 digit.**

## 5.2.2 Operating mode – DIXELL





### FRONT PANEL COMMANDS:



#### Button description

<b>SET</b>	<i>Displays the desired value. In programming mode serves for selecting a parameter or confirming an operation.</i>
	<i>(UP): Displays maximum temperature recorded. In programming mode serves for navigating the parameter list and increasing the displayed value.</i>
	<i>(DOWN): Displays minimum temperature recorded. In programming mode serves for navigating the parameter list and decreasing the displayed value.</i>
	<i>Turns the device on and off.</i>
	<i>Turns the lighting on and off, if available.</i>
	<i>(DEF): Not applicable.</i>

#### Key combinations

 	<i>Locks and unlocks the keyboard.</i>
<b>SET</b> 	<i>Enters the programming mode.</i>
<b>SET</b> 	<i>Returns to displaying the value of the refrigerated space temperature.</i>

### ***Explanation of indicator lamps:***





- lit up – heating on.





- lit up – alarm.

### **DISPLAY OF MIN. ACHIEVED TEMPERATURE:**

1. Press the button .
2. The message "Lo" appears on the display, followed by the minimum achieved temperature.
3. By pressing the button  again or waiting for 5 s, the appliance returns to normal mode, i.e. displays the measured temperature.

### **DISPLAY OF MAX. ACHIEVED TEMPERATURE:**

1. Press the button .
2. The message "Hi" appears on the display, followed by the maximum achieved temperature.
3. By pressing the button  again or waiting for 5 s, the appliance returns to normal mode, i.e. displays the measured temperature.

### **DELETION OF THE RECORDED MIN./MAX. TEMPERATURE:**



1. In the MIN./MAX. temperature display mode, press the button **SET** for longer than 3 s before the message "rSt" appears
2. Confirm by pressing **SET**, the message "rSt" starts flashing. The measured temperature is displayed.

## **MAIN FUNCTIONS**



### **DISPLAY OF TEMPERATURE SET POINT:**

1. Press the button **SET** on the display shortly to display the set point.
2. To return to current temperature, press **SET** shortly again or wait for 5 s.



### CHANGE OF TEMPERATURE SET POINT:

1. Press the button **SET** for longer than 2 s.
2. The value of the set point is displayed and the °C indicator lamp starts flashing.
3. The set point can be changed by pressing the button  or  (within 10 s).
4. The new set point can be saved by pressing the button **SET** again or automatically after 10 s.



### KEYBOARD LOCK:

1. Hold the buttons  +  together for at least 3 s.
2. The message "**POF**" appears and the keyboard is locked. Now it is possible to monitor only the setting of the set point or the recorded MIN / MAX temperature.
3. If any key is pressed for longer than 3 s, the message "**POFP**" appears.

### KEYBOARD UNLOCKING:

Hold the buttons  +  together for at least 3 s, the message "**PON**" appears.

### ON/OFF FUNCTION:

The appliance can be switched off by pressing the button . The message "**OFF**" appears on the display. Control is not active in this mode. It can be reactivated by pressing the button  again.

**CAUTION!!! – Loads connected to contacts of the appliance closed in the rest position remain always live even if the appliance is OFF.**

## 5.3 Programming mode.



The programming mode may only be entered by a service organization holding a permit from the factory.

## 6. Maintenance

### 6.1 General safety measures



- Study these Instructions for Use thoroughly before the commencement of maintenance work.
- Comply with the principles of set forth in section **2.3 Safety**.



- **Prior to any maintenance, it is necessary to remove the plug of the supply cable from the socket and make sure that the appliance is not powered (e.g. by switching on the main switch and checking whether the appliance responds).**
- **If the appliance is hardwired to an electric circuit, it is necessary to switch off the respective circuit breaker, test if the appliance is disconnected and secure the circuit breaker, e.g. with a tag containing the text "Work on Equipment".**
- Proceed with caution and without hurry during maintenance work.



- **Pressure water must not be used for washing the appliance, there is a risk of damage to the controls and electronic parts and the subsequent damage to the entire appliance!!!**
- **For the purposes of cleaning, use regular kitchen detergents approved for use with food!!!**

## 6.2 Regular maintenance

### 6.2.1 Inspections

#### 6.2.1.1 Overall view of the product

- Check visually whether the gastrotainer or heating dispenser is not damaged (deformed, perforated, etc.). If it is damaged, it is necessary to contact a service organization.
- If you see any dirt or dust, you can wipe it with a damp cloth, but only after you turn off the gastrotainer or dispenser and let it cool down.
- For the heating dispenser drop-in the worktop, you can access it from the top if side access is not possible, for example, through a cabinet. Further cleaning instructions for the dispenser can be found in section 6.2.1.3
- **Never use on a stainless steel surface: scouring sponges, scrubbing powder, products containing chlorine, steel wool and table salt.**



#### 6.2.1.2 The inside of the gastrotainer

- Visually check for any dirt inside. In case of cleaning the inside of the gastrotainer, make sure it is turned off and cooled down to avoid burning yourself while cleaning.

- After the interior has cooled down, you can use a mild detergent, sulfonated water and a soft cloth for daily cleaning. Always rinse with clean water afterward and dry with a cloth. For thorough cleaning, it is recommended to use a suitable stainless steel cleaner.



#### 6.2.1.3 The inside of the dispenser

- Visually check for any dirt inside. In case of cleaning the inside of the gastrotainer, make sure it is turned off and cooled down to avoid burning yourself while cleaning.
- For the dispenser - trolley, the sides can be removed, allowing the interior to be easily cleaned with a damp cloth for daily cleaning. Always use clean water and then wipe dry.
- For the dispenser drop-in the worktop, you can access it from the top. If there is no other access to the dispenser (e.g., through a cabinet) or if the dispenser cannot be easily removed from the worktop, it is necessary to be careful and use a vacuum cleaner to remove dust and dirt from the top where the plates are inserted.



#### 6.2.1.4 Fan cover (Gastrotainer)

- **Always make sure the fan cover is in place after cleaning inside of the gastrotainer. The device must not be turned on without it.**

#### 6.2.1.5 Hinges (Gastrotainer)

- Check if the wing door can move freely. Also check that all hinges are properly attached and do not show signs of deformation. If the door grinds, replace the door bearings.
- **Do not lubricate the hinges or sliding surfaces with any petroleum jelly or oils!**

#### **6.2.1.6 Sealing surfaces (Gastrotainer)**

- Check all rubber sealing on doors, drawers, etc. Replace all damaged sealing.

#### **6.2.1.7 Wheels**

- Check that the wheels do not bind anywhere and move freely.
- If you see any damage or does not work as it should, it's best to replace them with new ones to avoid an accident.

#### **6.2.1.8 Controls**

- Check the control knob and the mechanical thermostat for cracks. Replace a defective knob with a new one.

### **6.2.2 Maintenance**

#### **6.2.2.1 Daily maintenance**

- During maintenance work we comply with the principles set forth in section **6.1 General safety measures**.
- When daily operations are over, switch off the appliance. Remove food from the appliance, wash and wipe it dry. Leave the space open to avoid odours inside.
- **With the appliance switched off, perform the inspections set forth in section 6.2.1.1-6.2.1.7.**

#### **6.2.2.2 Monthly maintenance**

- During maintenance work we comply with the principles set forth in section **6.1 General safety measures**.
- **During monthly maintenance carry out the activities set forth in sections 6.2.1 Inspections and 6.2.2.1 Daily maintenance.**

## 7. Work prohibited on the appliance



- It is prohibited to use the appliance for other than intended purposes!
- It is prohibited to interfere with the electrical connections of the appliance!
- It is prohibited to perform the prohibited work specified in other sections of these Instructions for Use!
- It is prohibited to wash the appliance with pressure water!
- It is prohibited to treat the appliance roughly!
- It is prohibited to operate the appliance without prior training and without these Instructions for Use!

## 8. Malfunctions

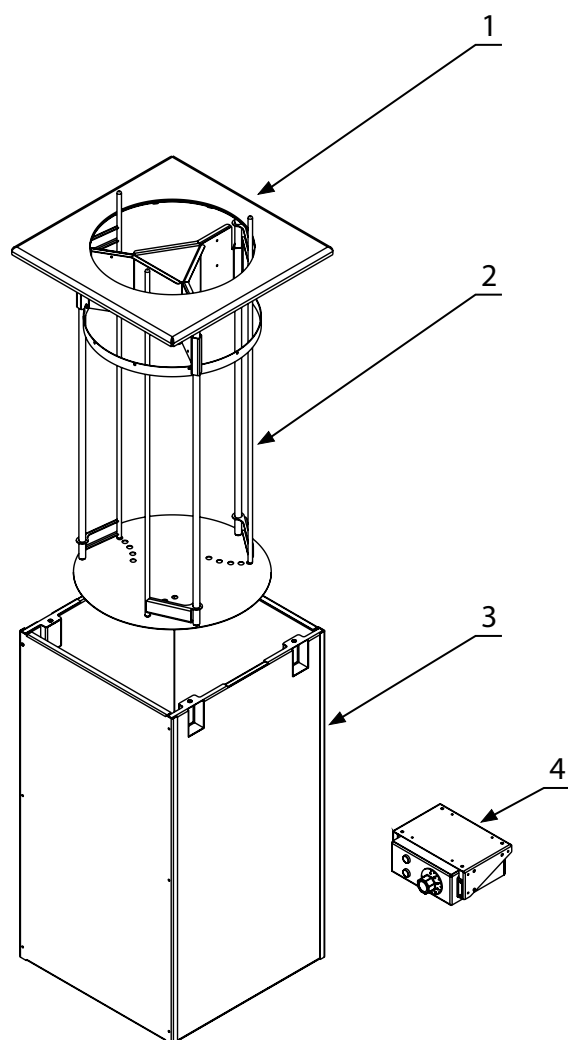
If there is any error, do not interfere with the internal parts in any way and call the service.

## 9. Inquiries

If you need help and advice, do not hesitate to contact us, and we will assist you with everything. You can find our contact information on our website [www.gastro.cz](http://www.gastro.cz).

## Annex 1

### Heating Dispenser (drop-in) – Technical drawing

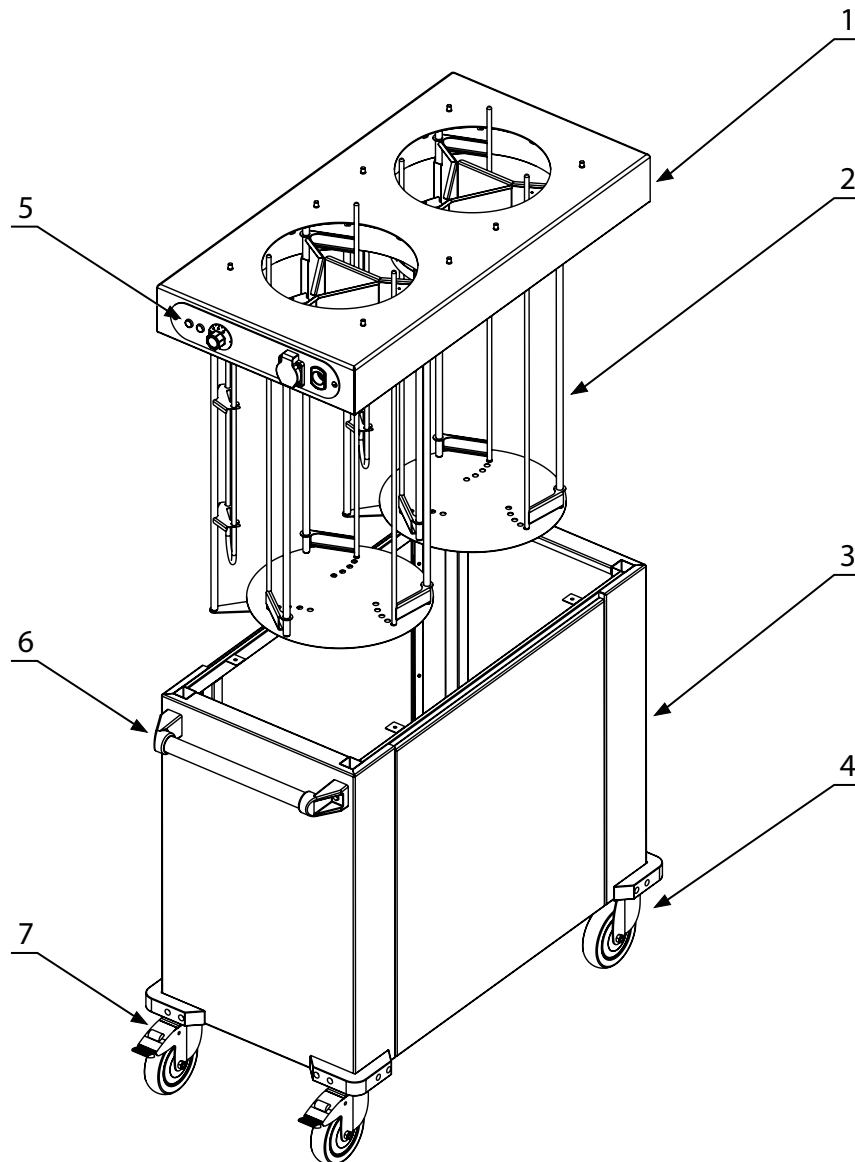


#### Legend:

1. Frame (drop-in)
2. Stacking compartment
3. Outer cover
4. Control knob with pilot light

## Annex 2

### Heating Dispenser (trolley) – Technical drawing

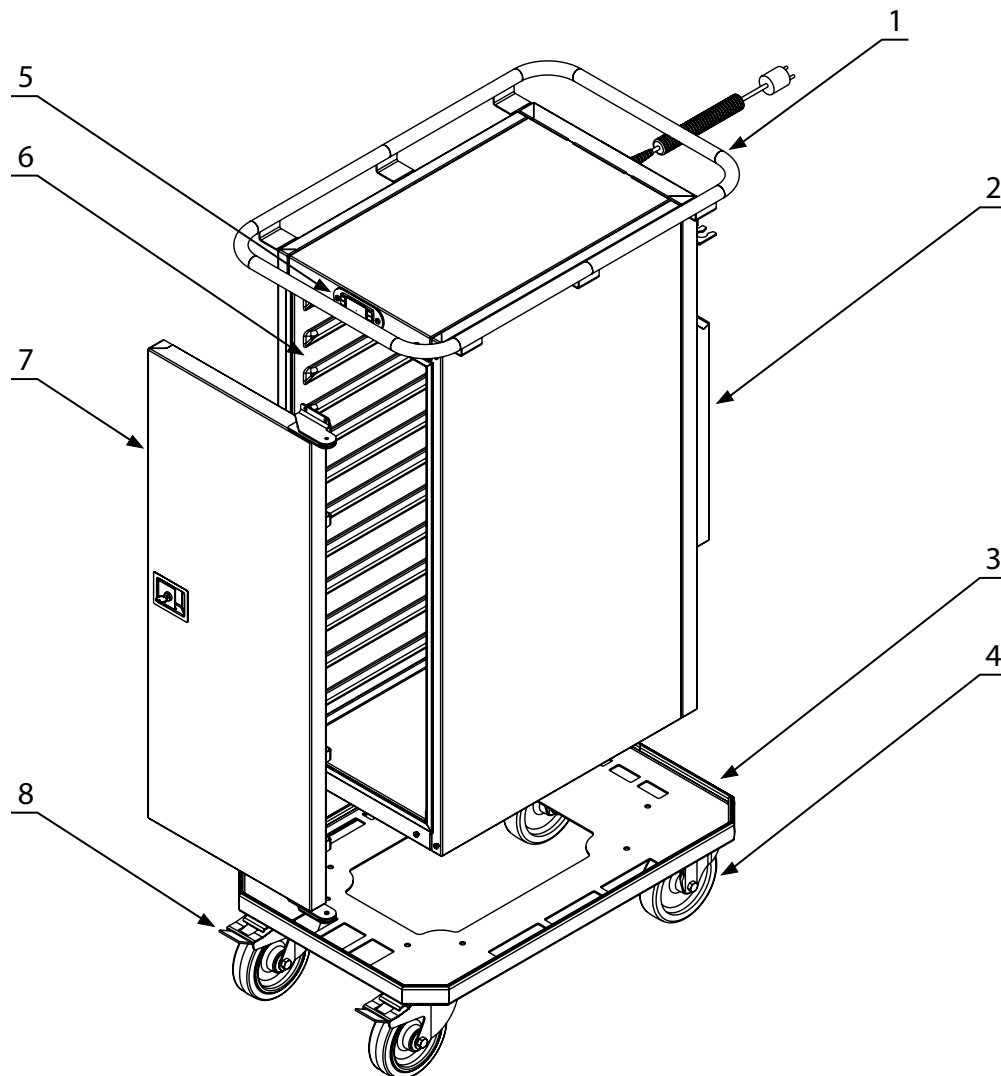


#### Legend:

1. Upper plate
2. Stacking compartments
3. Trolley assembly with removable sides
4. Standard wheels
5. Control panel with control knob, pilot lights and 230V socket with cover
6. Handle
7. Wheels with brakes

## Annex 3

### Heating Gastrotainer – Technical drawing



#### Legend:

1. Handle
2. Fan
3. Base of the Gastrotainer
4. Standard wheels
5. Dixell
6. Inserts
7. Wing door
8. Wheels with brakes