



Bread Warming Drawers

Models: BKRW3,



Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

| | 1 Phase Cable | 3 Phase Cable |
|------------------|--------------------------|--------------------------|
| Live (L1) | Brown | Brown |
| L2 | X | Black |
| L3 | X | Grey |
| Neutral | Blue | Blue |
| Earth | Yellow & Green (Striped) | Yellow & Green (Striped) |



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

2: General Installation

Before installation please read the following points:



This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., Show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, including drawer inserts etc.
4. Ensure all switches and thermostat controls are in the OFF position
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.

3: Operation

| Model | Weight (kg) | Dimensions L X W X H (mm) | Electrical Supply | Rating (kw) |
|--------------|----------------|------------------------------|----------------------|----------------|
| BKRW3 | 32 | 477 x 610 x 900 | 13amp | 1.9 |

Designed to keep breads warm and moist for extended periods.
The warming drawer is also a great place to allow homemade bread to rise and prove in a controlled environment.

Each drawer has a removable perforated insert.

The unit is factory set to control the temperature at 38°C specially for holding bread , alternatively the digital control can be increased in temperature and used to hold meats products and vegetables warm and succulent.

Thermostatically controlled with a green illuminated on /off switch.
Supplied with a 2-meter-long cord set with moulded 13amp plug. [13A 230V 50Hz]

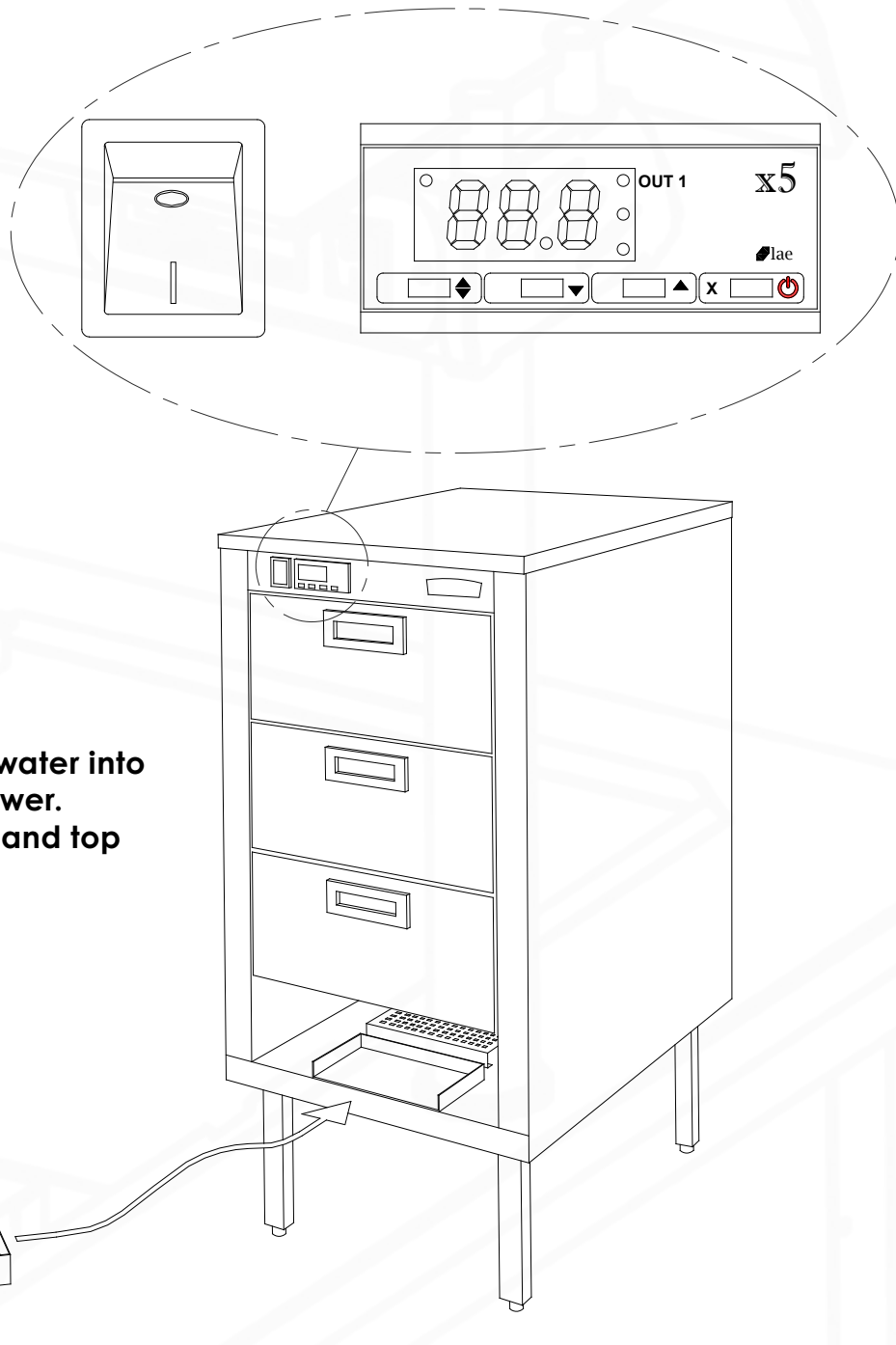
Operation:

- Remove the humidifier tray and fill with 0.4 litres of fresh water and refit the tray. (see sketch page5)
- Plug in the unit to an appropriate power socket & switch on.
- Switch on the unit using the green neon switch.
- Preheat the unit for 30 minutes before use.
- Recheck humidifier drawer, top up accordingly.
- Only place hot produce into the unit.
- Any produce not used with-in 60 minutes recheck for quality.



These units are not designed to cook or heat up cold food

3: Operation



Pour 0.4 litres of water into the humidity drawer. Check regularly and top up accordingly.







Be careful water may spill from the humidity tray when removing.

3: Operation

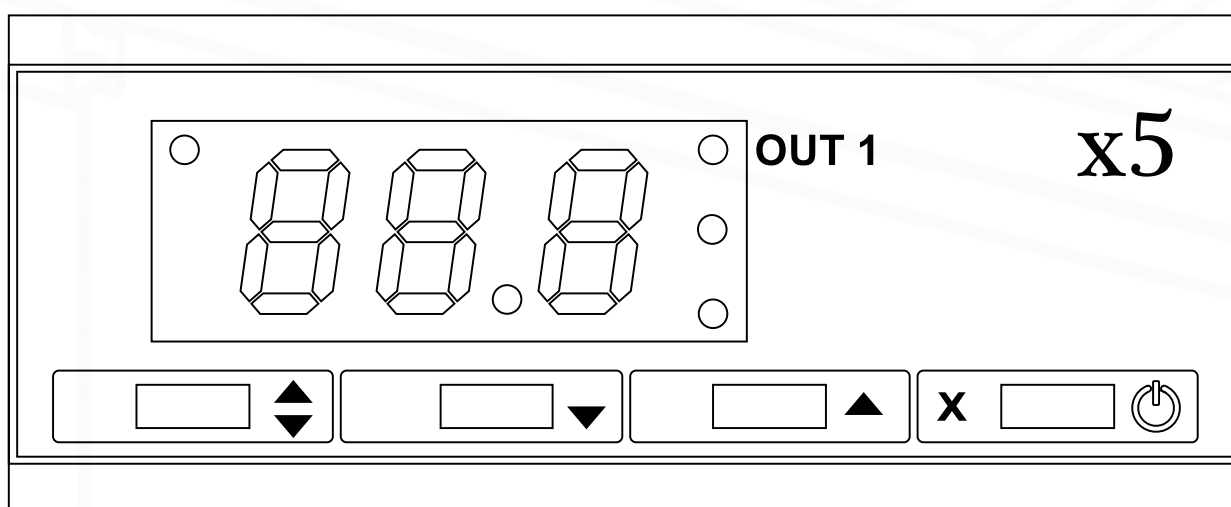
Changing The Temperature Setting

The set point is normally factory set to 38°C
but can be set to control anywhere between 0°C & 120°C.

- Press and hold the  button until the temperature is shown in the screen (38°C is standard)
- Continue to hold in the  and adjust temperature setting,
by pressing the  to reduce the setting, or press  to increase the setting
- Release both buttons and wait 10 seconds to save the temperature setting.



You cannot set it, out-with the 0°C to 120°C range



4: Cleaning



These units will remain hot for a long period of time after use

Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect the unit from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Drawers and inserts can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Wipe down with a damp, clean cloth.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

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