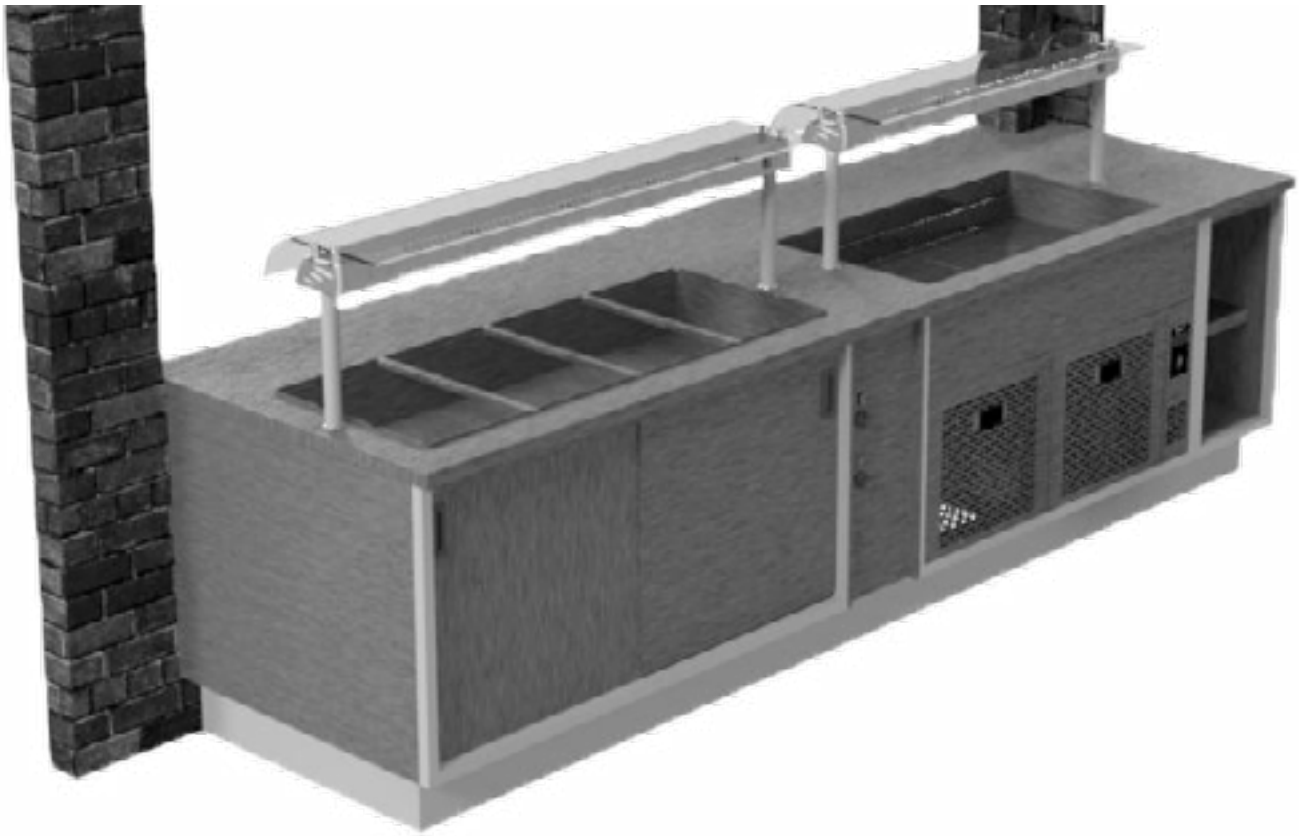
MOFFAT

COUNTER-TEK

Specialised Servery Systems



Operating & Service Manual

Manual 016 Issue 003 may 2025

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.

Warning! Depending on your unit model, this unit's system may be charged with a flammable refrigerant (R290).

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

Prior to ANY service calls please:

- Consult individual user manuals for basic fault-finding advice and information required to place the call
- Check warranty/maintenance terms and conditions

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1: General Installation

Before installation please read the following points:

- When placing the counter bodies in position ensure there is adequate access.
- These units can simply be joined up together to form a food service counter.
- Before installing, it is recommended that the floor is swept clean.

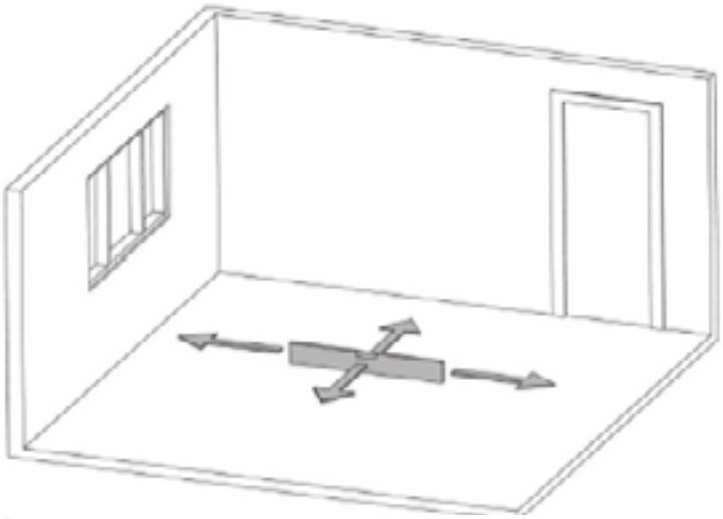
This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., Show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, including shelves, food containers etc.
4. Hot cupboards:
   Ensure that the heater in the base is located correctly and plugged in.
5. Heated units: Fit the supplied halogen bulbs to the holders under the gantry.
6. Ensure all switches and thermostat controls are in the OFF position.
7. Turn on and check the unit is functioning correctly.

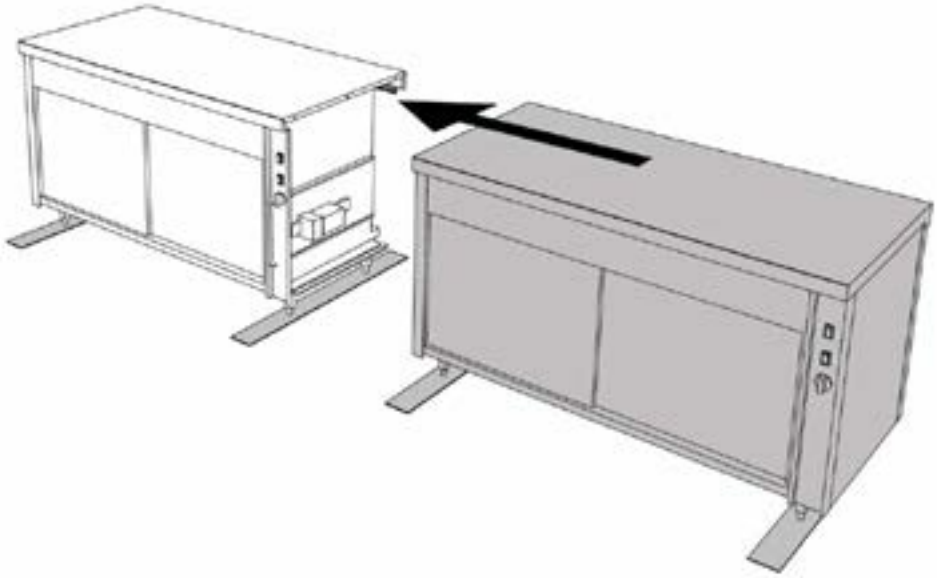
2: Positioning

Check designated counter area for floor level irregularities.

Step 1:



Step 2:



- Lay out skid plates (e.g. 100mm x 1000mm x 1mm approx metal sheet strips) on the floor roughly where the counter module feet will land & place units on top.
- Whenever possible start at the high end of the floor & position the first unit in its chosen location.
- Check the module unit height from floor to work top, adjust legs and set level. (Making sure the skid plates are central to the units legs)
- Positioned the next module onto the skid plates and slid up to the first, being careful not to move the first unit out of position.
- Adjust the legs until it's perfectly aligned and level with the first.
- Repeat with all other units until the full counter is in position.

3: Joining

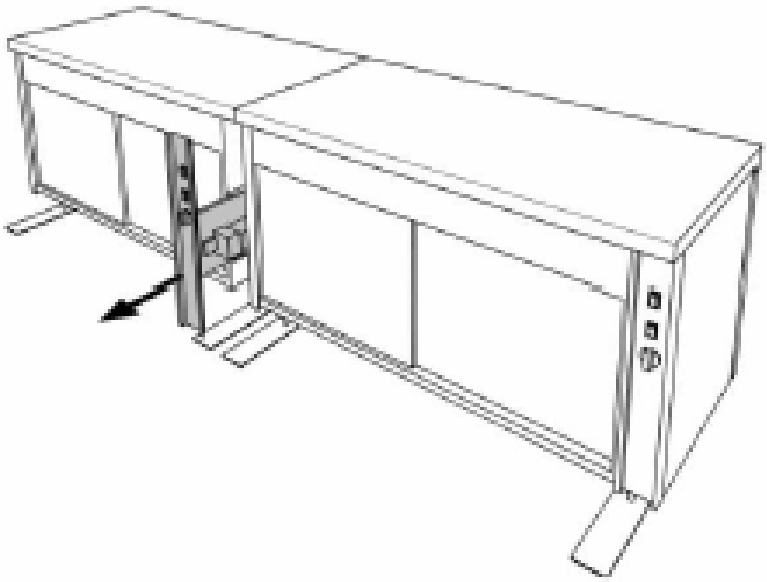
Joining Multiple Modular Units Together

Stainless Steel Counter Tops
Bolt together using joining channels and fixing nuts provided.

Granite Counter Tops
Stainless steel under tops bolt together leaving a 2mm expansion gap between the slabs of granite, The expansion gap is sealed with the colour matching silicone seal provided.

Composite Solid Surface Counter Tops®
Units to be joined together are lined up in position, the Corian tops are then bonded together on site and polished off to form a one piece seamless counter top.
They are smoothed and joined with specially formulated colour coordinated adhesives, caulking and a heat process that make joints almost imperceptible,
giving the appearance of a solid, seamless design.

Step 3 & 4:



- Unscrew fixing screws on the control panels and void covers where there is a join, and slide out, allowing access to fit the counter tops together.

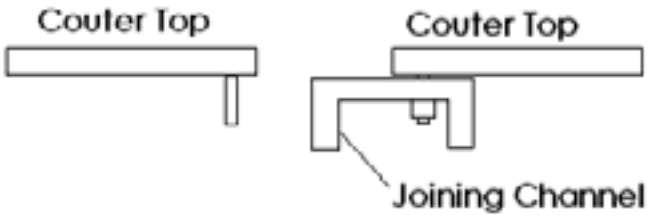
- Stainless Steel and Granite:
  Bolt the counter tops together using the joining channel provided.

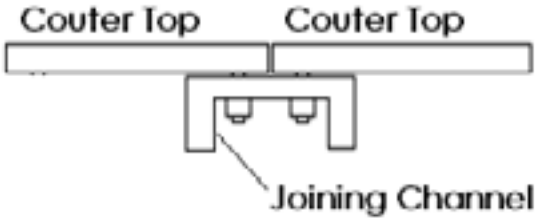
- Composite Solid Surface:
  Bonded together by a specialised method, Provision is made for clearances, thermal expansion and contraction gaps where heated display units are fitted. This avoids cracks showing later. The expansion gap is sealed with a colour matching silicone seal provided.

3: Joining

Stainless Steel counter Tops: mechanical join

- Check designated area for floor level irregularities and plan best height & position.
- Layout units to be joined and level off using adjustable feet.
- Fit counter section joining channels with lock nuts provided.
- Surfaces to be joined must be completely lined up and level.





Removing skid plates

With all counter sections in place, perfectly level and bolted together the inssalation skid plates can be removed.

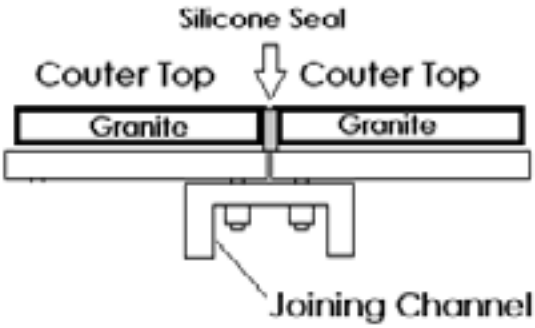
- Starting at one end carefully screw up the first adjustable leg and slide one end of the skid plate out from under the leg.
- Screw the leg back down to floor ensuring the counter is fully supported
- Screw up the opposite leg and remove the first skid plate.
- Screw this second leg back down to floor ensuring the counter is fully supported.
- Repeat this process with all the other skid plates one after the other.

With all the skid plate removed the power cables can now be run to each section and the kick plates fitted to the legs. See the following pages 9/10/11&12

3: Joining

Granite counter Tops: mechanical join

Apply the silicone sealer provided into the 2mm expansion gap and wipe off



Composite Counter Tops (Corian®)

Corian® tops should only be fitted by qualified and properly trained installers.
The process of joining composite tops involves special cleaning alcohol, hot glue guns, clamps, and strong adhesives.

Overview of process

- Remove any dirt or residue from the edge of the composite counters to be seamed, by wiping with a clean white cloth soaked in denatured alcohol.
- Apply a bead of epoxy adhesive to the edges of the Corian counter tops.
- Place wood blocks in two places on each side of the seam. Attach the blocks to the counter top with hot glue. Allow the glue to cool so the blocks are securely in position.
- Position a clamp to the blocks on each side and tighten the clamps to pull the two sections of the counter top tightly together.
  Do not wipe off the epoxy glue that will be pressed out of the seam.
- Allow the epoxy glue to dry according to the drying time stated on the package label.
- Remove the clamps from the wood blocks. Pour alcohol around the wood blocks to loosen the hot glue and remove the blocks from the Corian® counter top.
- Sand the seam with an orbital sander starting with 100-grit sandpaper. Follow with 150- and then 220-grit sandpaper to remove the epoxy glue and finish the seam.
- Polish with a buffer pad on low speed.

WARNING

Follow all safety precautions, such as having adequate ventilation, when using epoxy glue

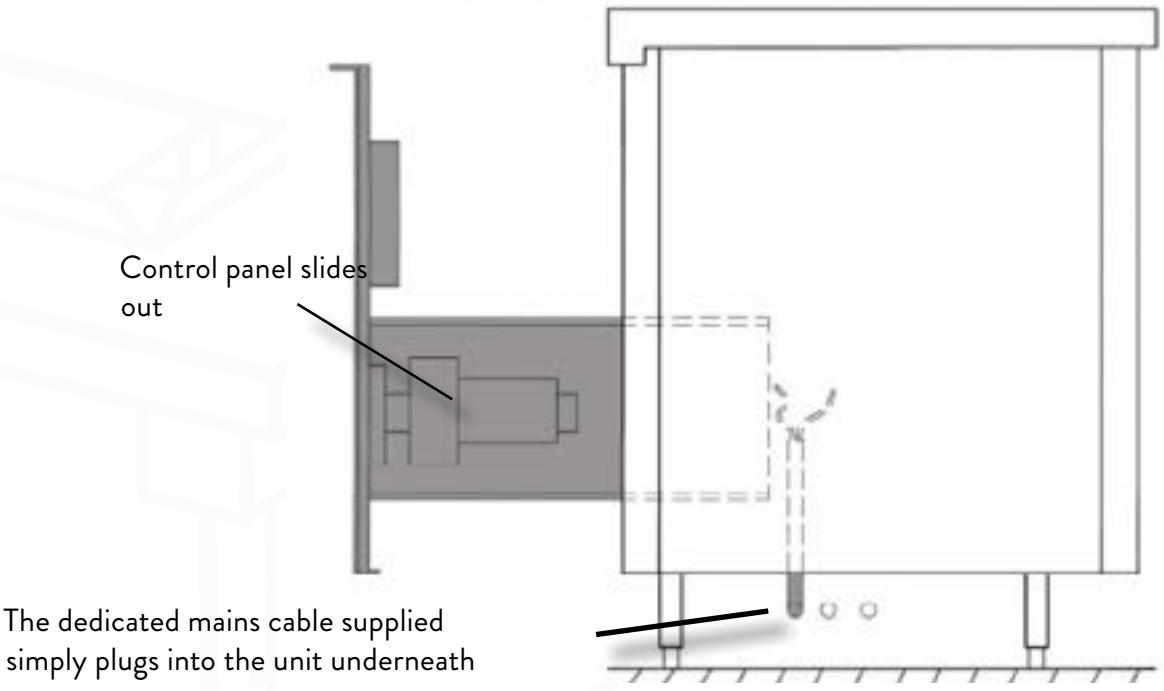
4: Electrical Specification

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.

Each counter section has a control void on the operators left side. The control panel on each unit slides out for easy access to internal wiring for servicing. All counter units are supplied fully wired up ready to go. There is a power supply socket underneath the
control void for connection to the mains power. A power cable is supplied with each unit, when multiple units are fitted together the cables would normally be
connected to the power supply module (MCB section). Alternatively if the unit is a single item / standalone the cable connects straight to the mains supply.

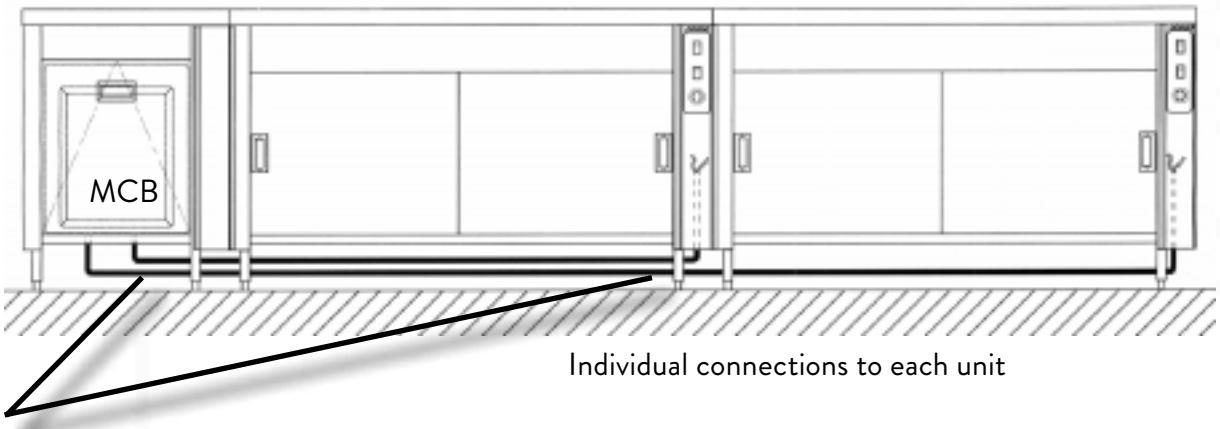


4: Electrical Specification

Bespoke counter layouts with multiple powered units
Normally a counter layout will include a “MCB section” a power station module where the mains power for the whole servery counter is connected.
Each section of counter is directly connected into the power distribution board fitted inside the power station section.

Power Station (MCB section)
Designed specifically for the Moffat bespoke food servery counters.
This compact unit allows multiple units to be powered up from one mains supply. Bespoke built units that are integrated into a one piece serving counter can all be powered from one source.
Individual mobile items can be linked when multiple 13amp sockets to power the units are unavailable, for example positioned in the centre of a room.

The Power station module has an MCB unit fitted with multiple power outlet sockets. The specially made cables for the various counter units are simply run along under the servery and plugged into the power station at one end of the cable,
the opposite end of the cable is plugged into the control void of each individual model.
The unit is supplied ready for connection to a single mains power cable on site. For safety this unit is static (never made mobile) and installation plans must allow a safe position within 3m of the main power supply.



- Run cabling from the MCB section (If fitted) to each module control void, laying the cables carefully between the legs along the centre of the units.
- Plug one end into each unit and the opposite end into the distribution board
- Refit the control slides that have been pulled out to allow access to join the tops secure using the top and bottom screws.
- Ensure all kick plates are in position.

4: Electrical Specification

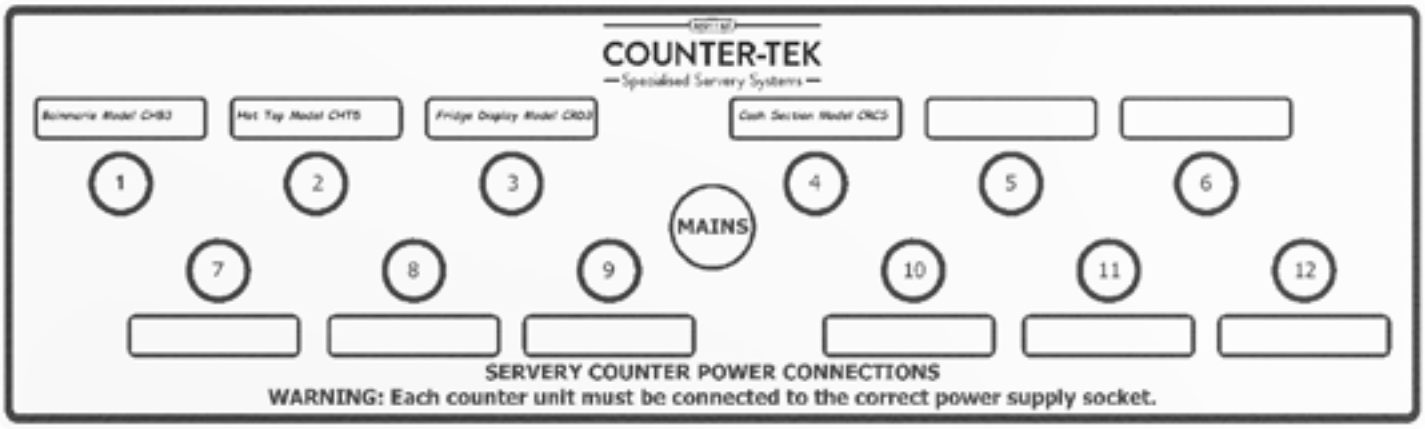
Power Station (MCB section)

The MCB section has a lift of door, inside, there is a distribution board fitted with RCD protection for each section of counter.

An information digram shows where each cable connects.

The power cable for each counter section must be connected to the correct socket on the distribution board.

MCB Information diagram example (located inside the MCB section)



Counter Section Power Plugs & Sockets.

Plugs lock into sockets and have a key way to prevent the insertion of the wrong plug.

Rated maximum 20A 250V AC. These have a tough, durable construction with an easy locking mechanism, integral cable clamp and touch-proof contacts.

Electrical Specification

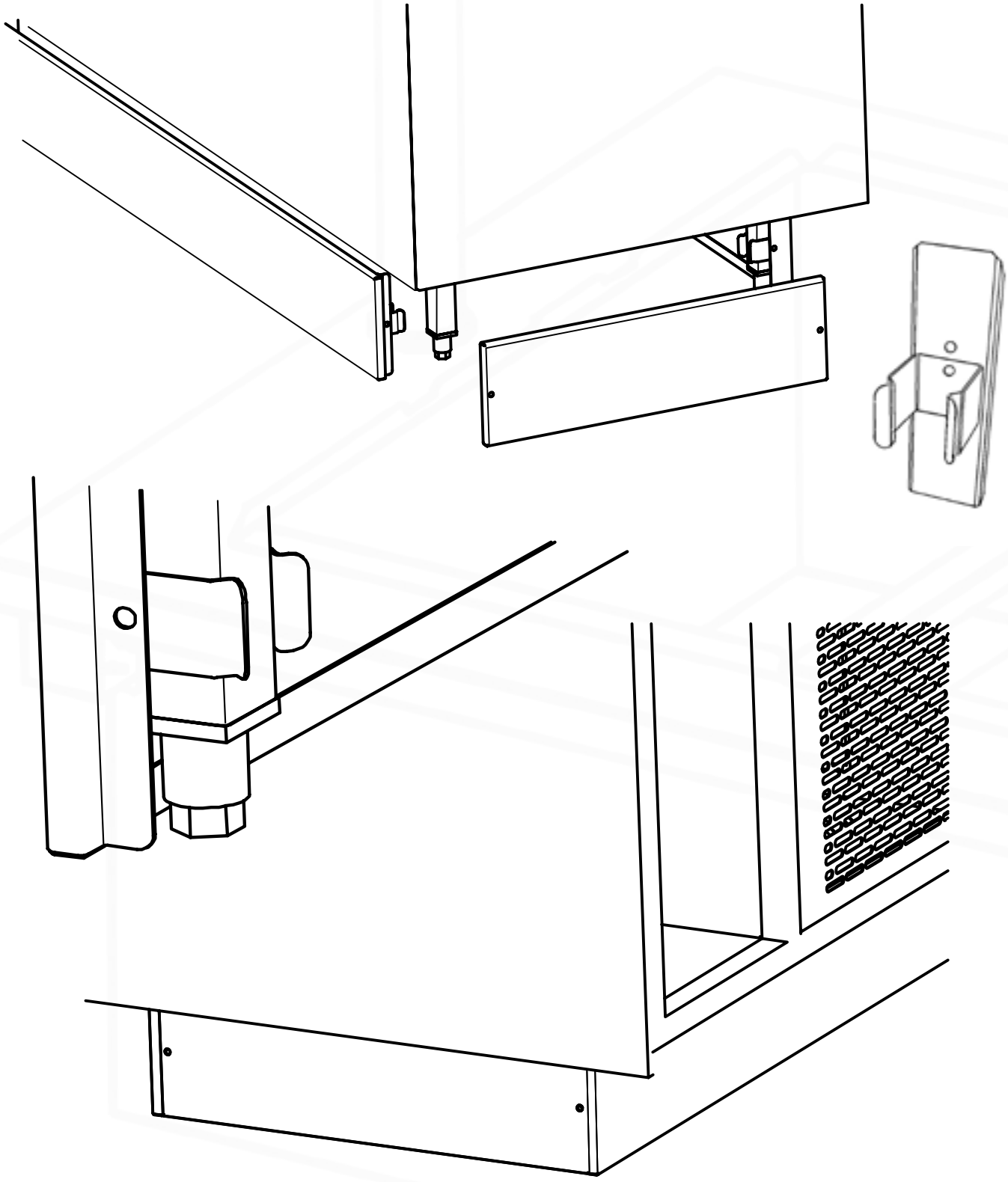
- Number of contacts: 2+PE.
- Contact resistance: <= 3mΩ.
- Insulation resistance: >= 100MΩ.
- Dielectric strength: 4000 V DC.
- Rated voltage: 250 V AC maximum.
- Rated current per contact: 20A rms.

Power Connectors

5: Kick plates

Kick plates are designed to clip onto the counter legs allowing easy fitting and removal.
The leg clips slide freely along the inside of the kick trim.

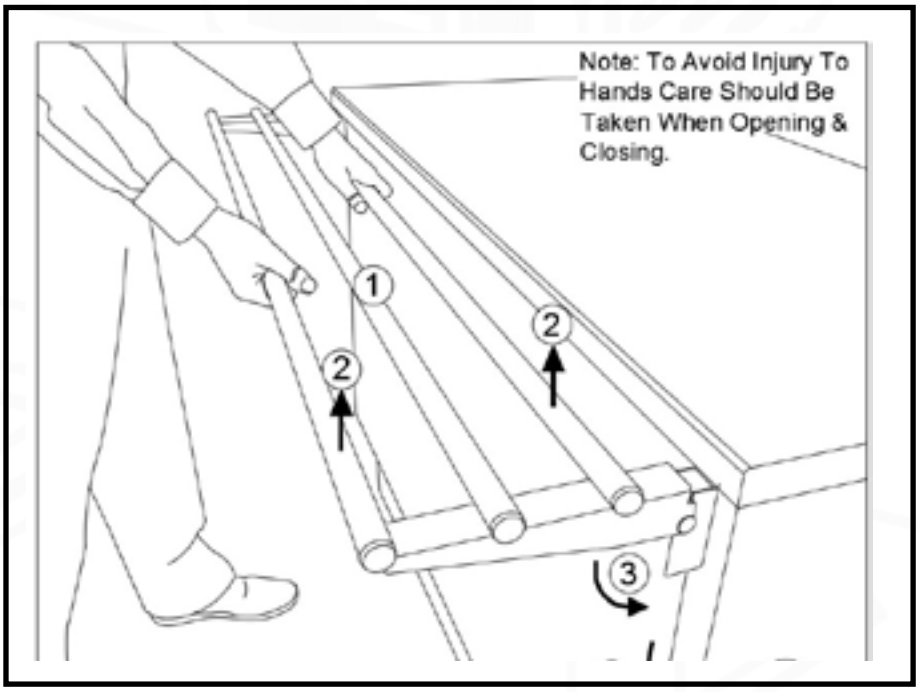
- Slide the leg clips into the kick plate and line up with legs, push on to the legs to fit.
- Finish off using screw fixings provide at each counter join and on the end plates.

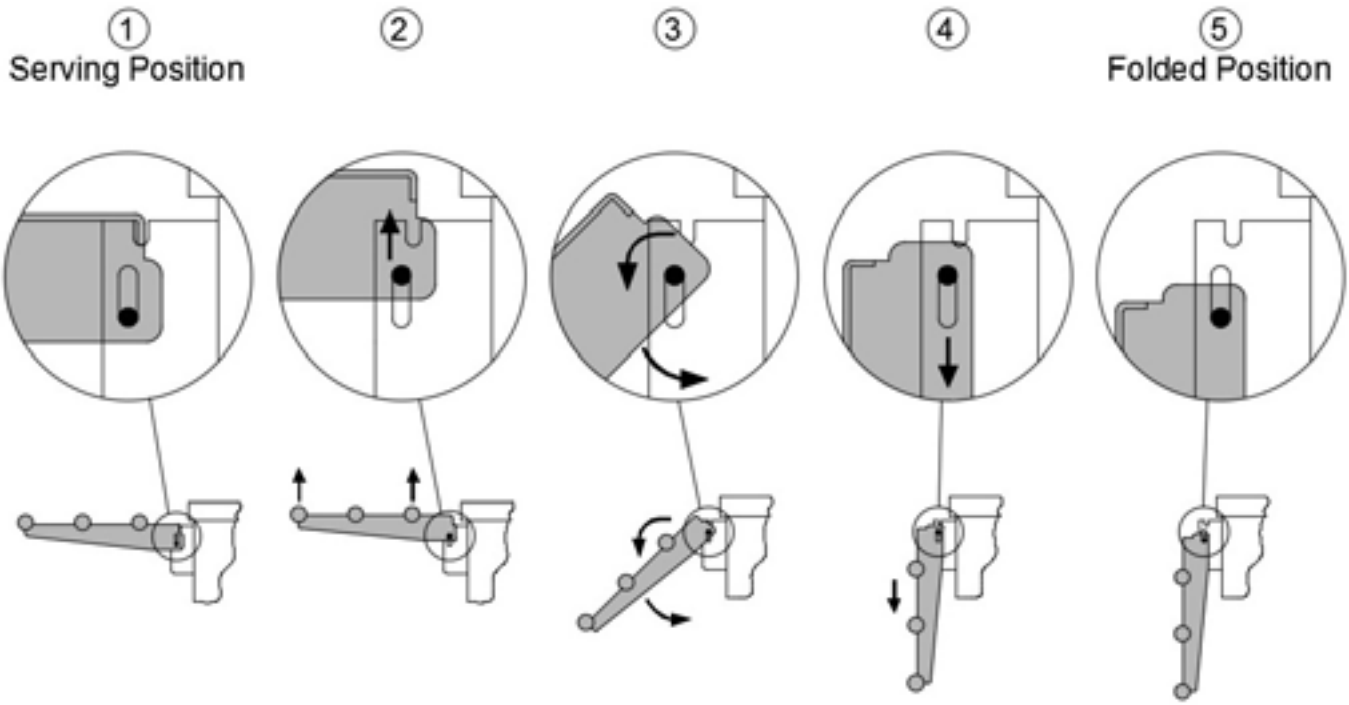


6: Tray Slide / Tray rails

Tray slides and tray rails simply bolt on to the front of the counter using the screws supplied
They can be fixed height or a hinged drop down type.

Simple robust fold down and lift up "click in place" design

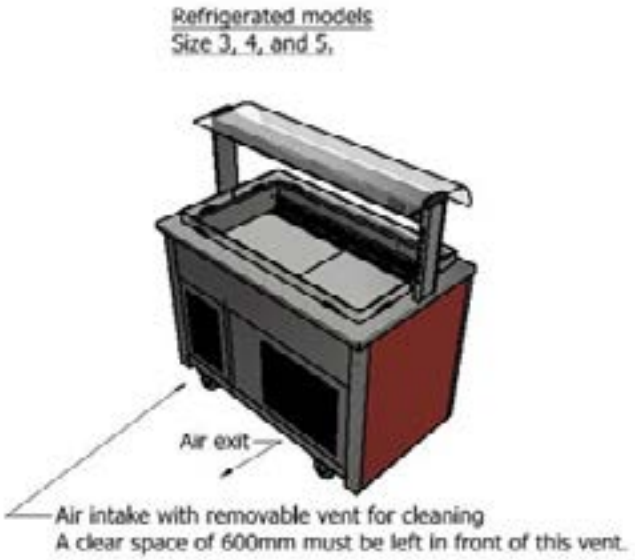


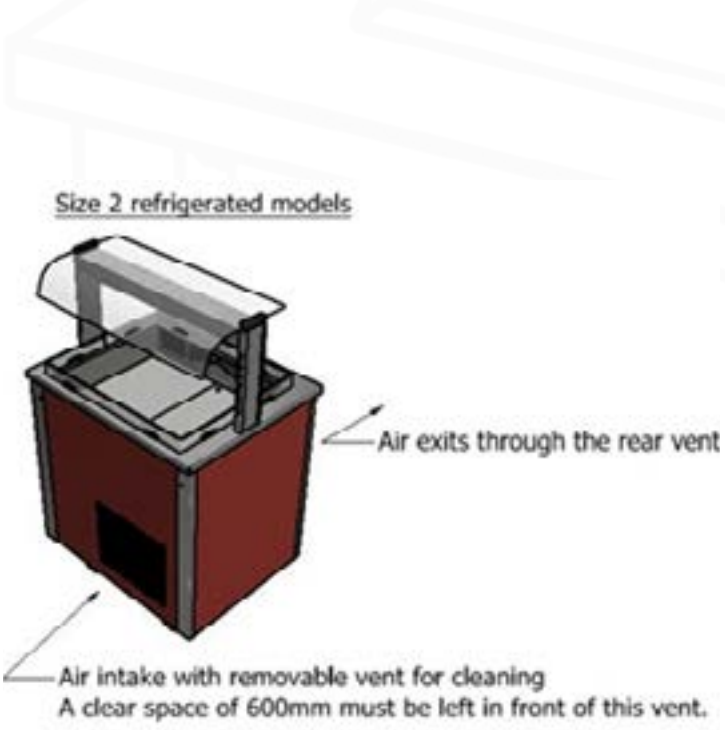


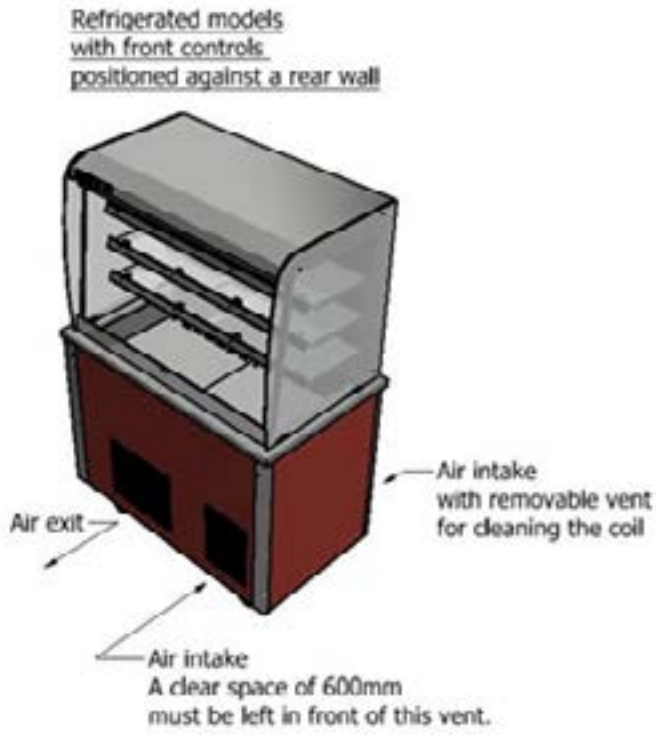
7: Refrigeration installation conditions

Refrigerated Unit Venting

When installing these refrigerated units, allowances must be made for air venting.
It is crucial that there is an unrestricted air flow through the under slung compressor and condensing coil. Proper venting must be provided ensuring cool air from the room can be pumped in through the condensing coil and out the other side.
The hot air blown out from the opposite side 'must not' be allowed to be sucked back through.







Blocked vents will cause reduced efficiency and lead to malfunction

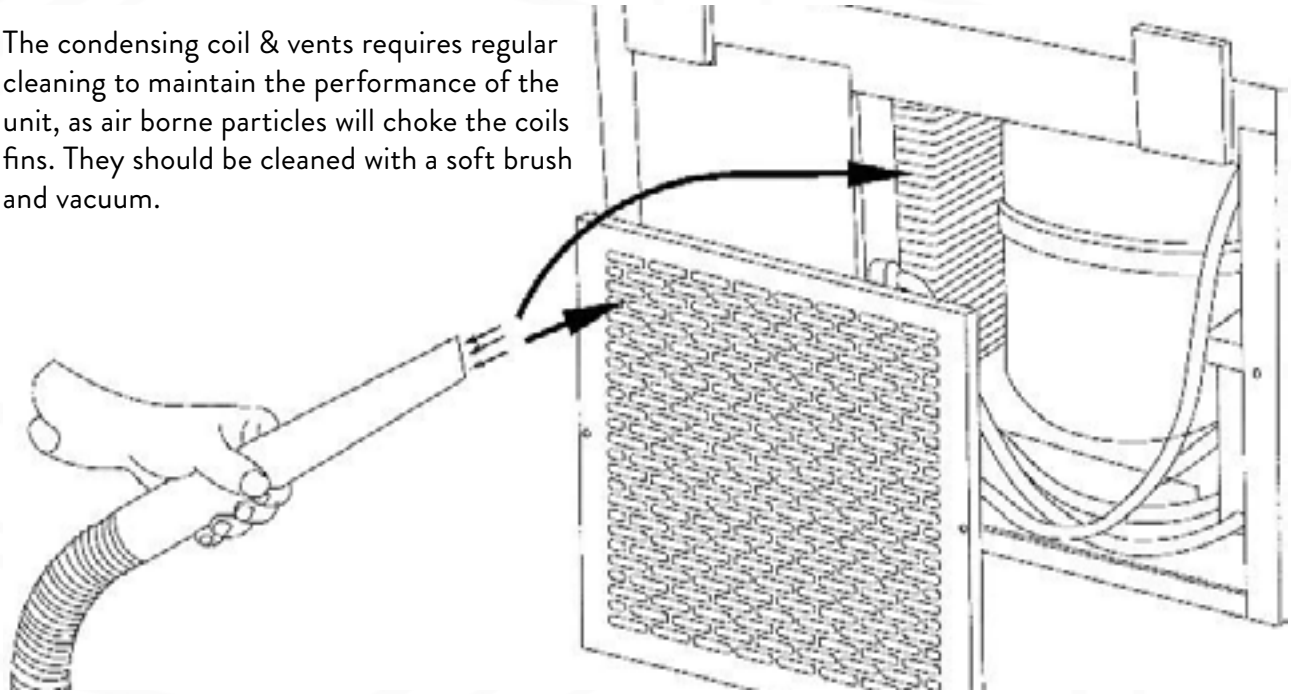
7: Refrigeration installation conditions

To ensure the satisfactory operation and optimum efficiency of this unit, it is imperative that the ambient room conditions where the units are being used do not exceed a room temperature of 25°c or exceed a relative room humidity of 60%.

Should conditions exceed the above, the display units may not maintain food temperatures at the required levels.
E & R Moffat cannot accept responsibility for the performance of the units being used in extreme conditions.

Do not install units where there is high radiated heat,e.g. direct sunlight, room heaters, or bright spot lights. Do not install units in draughty conditions where the air movement is greater than 0.2mtr/sec.
(e.g. near doors, windows, air conditioning units or fans]

The condensing coil & vents requires regular cleaning to maintain the performance of the unit, as air borne particles will choke the coils fins. They should be cleaned with a soft brush and vacuum.



These units require good airflow inside and outside. It is essential the vents in the external panels do not become blocked as this can cause the unit to fail, due to overheating. Internally good air flow must also be maintained, a small space should be left between all products.

8: Refrigeration well specification

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)	Power Rating with a gantry
CRW2	115	947 x 700 x 900	13amp	1.2	1.22
CRW3	145	1275 x 700 x 900	13amp	1.2	1.23
CRW4	175	1603 x 700 x 900	13amp	1.2	1.23
CRW5	205	1931 x 700 x 900	13amp	1.5	1.53

6: Refrigeration frost top specification

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)	Power Rating with a gantry
CFT2	102	947 x 700 x 900	13amp	1.0	1.02
CFT3	130	1275 x 700 x 900	13amp	1.0	1.03
CFT4	155	1603 x 700 x 900	13amp	1.0	1.03
CFT5	180	1931 x 700 x 900	13amp	1.0	1.03

6: Refrigeration display specification

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
CRD2	115	947 x 700 x 1650	13amp	1.5
CRD3	160	1275 x 700 x 1650	13amp	1.7
CRD4	205	1603 x 700 x 1650	13amp	1.7
CRD5	250	1931 x 700 x 1650	13amp	1.7

These unit's are charged with a flammable refrigerant (R290).

Before commencing there are certain environmental parameters that must be followed please read the additional installation conditions on page 14 & 15.

8: Refrigeration model operation

Refrigerated display units are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold food. Designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within. The Chilled display has an automatic defrost, and automatic condensate water evaporation system, eliminating the need to manually empty drip trays or on-site drainage.

The controlled air temperature is factory set to operate between 2° and 5°.

The Display unit is controlled by a green neon on/off switch and a digital control.

- Power on with green illuminated Switch
- Digital illuminates and controls the display temperature
- Allow 30mins for the display too cool down before loading product
- The controlled air temperature is factory set to operate between 2° and 5°
- Defrost is factory set to operate automatically when required
- When serving is complete all switches should be turned off.

To enable automatic defrost, the13A plug must be constantly switched on. The green switch can be switched off when the cooling is no longer required, however, do not un-plug the unit from the mains power.

Product should already be 5° or below before loaded into the display
These units are not designed to chill down hot food

9: Hot cupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
CHC2	63	947 x 700 x 900	13amp	0.9
CHC3	78	1275 x 700 x 900	13amp	1.5
CHC4	95	1603 x 700 x 900	13amp	1.5
CHC5	111	1931 x 700 x 900	13amp	1.9

Hot storage cupboards are designed for preheating Plates & Dishes, as well as the temporary storage of precooked food whilst service is in progress e.g. Cooked meats, poultry, vegetables, sauces, etc. They are heated via a removable 'Sahara' fan heating cell. Fitted with removable sliding doors and removable adjustable for height rod shelves, which are split into manageable sections to ease cleaning and maintenance.

Refer to page 19, for details on how to remove Sahara fan heating cell.
For door and shelving adjustment and removal see page 20

The correct Holding temperature is dependent on the food type, amount of food in container, etc. always keep doors closed whenever possible

These units are not designed to heat up cold food.

The Hot cupboard is controlled by green neon on/off switch and a 30° to 110° thermostat control knob.

- Power on with green illuminated Switch and turn Control Knob to position 110
- Leave for 15mins to reach serving temperature
- Set the temperature of the Hot cupboard to the desired position
- Dishes can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.

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

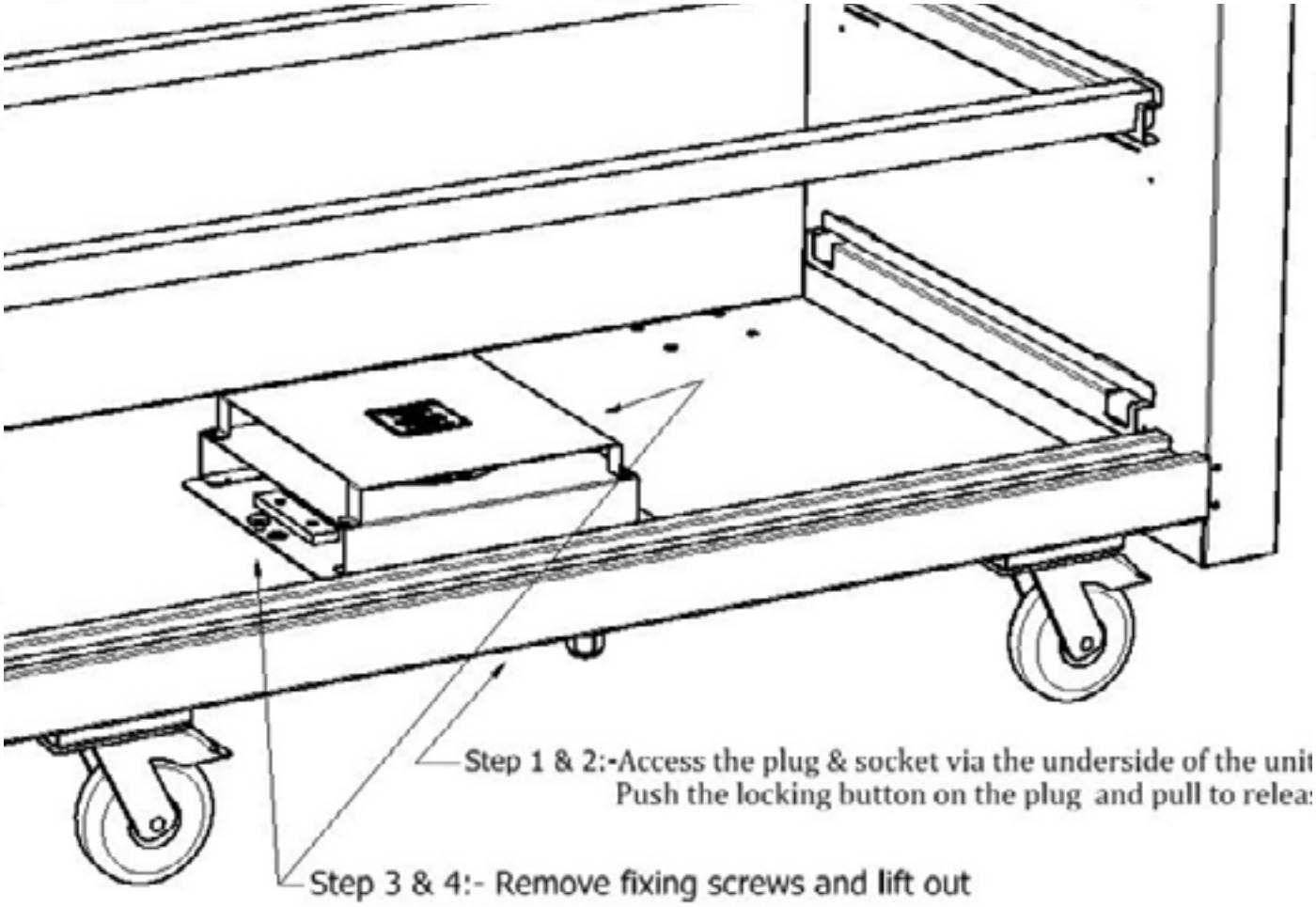
9: Hot cupboard

Sahara fan removal & installation

Isolate appliance from power supply & allow to cool down before removal.

The unit can be easily removed & replaced for cleaning or maintenance, due to a simple IEC type fastening system.

- Access to the Plug & socket is via the underside of the unit
- Locate the locking button on the plug and cable push in a pull to release
- Inside the cupboard remove the rod shelf sections to allow access.
- Remove fixing screws and lift out at a slight angle
- Fitting is a reversal of the above.,



9: Hot Cupboard

Hot Cupboard Doors

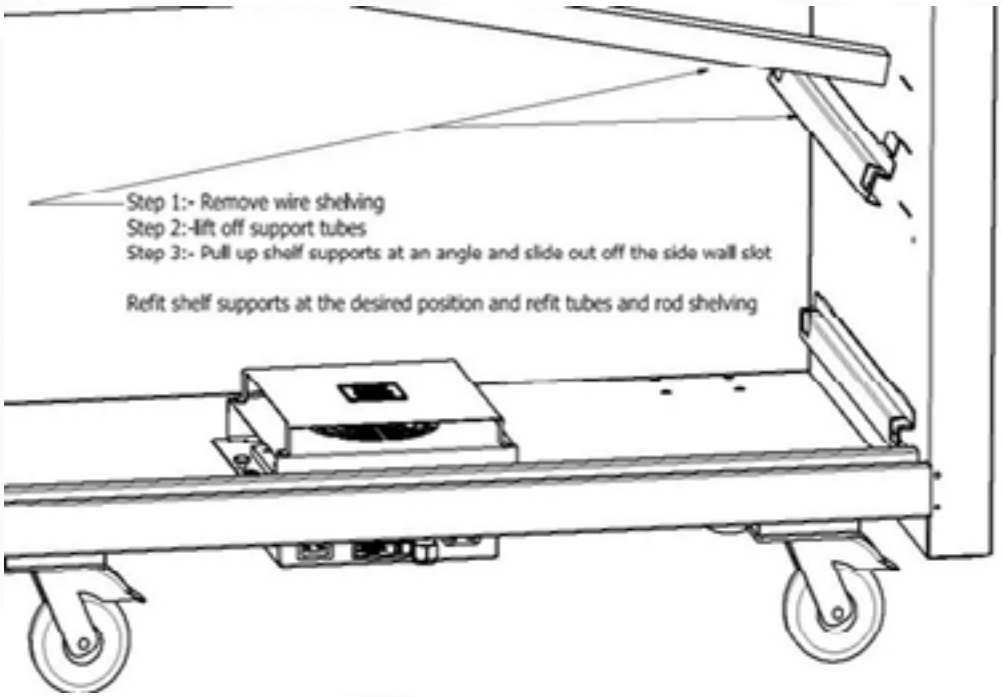
Fig 1 demonstrates the fitting of the cupboard doors; in this case, the rear door (Door A).

1. Hold the door at a slight angle & locate the door fully into the top track.
2. Swing the bottom of the door inwards connecting with the bottom track
3. Lower the door into the bottom track, & slide the door fully to the left.

The fitments of the outer door (Door B) is the same as above, except when lowered into the bottom track slide it fully to the right.
Note: It's imperative the doors must be fitted in correct order as shown below - Door 'A'
First then Door 'B'
Door removal is a reverse of the above.

Hot Cupboard shelf removal adjustment

Rod shelving lifts off in easy sections. Shelf support tubes can also be lifted out of the supports and removed. The side supports can be removed or adjusted for three height positions.



10: Hot Top with hot cupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Hot plates (kw)	Fan (kw)	Rating (kw)	With Gantry (kw)
CHT2	68	947 x 700 x 900	2 x 0.18	0.9	1.26 / 13amp	1.48 / 13amp
CHT3	95	1275 x 700 x 900	3 x 0.18	1.5	2.04 / 13amp	2.48 / 13amp
CHT4	120	1603 x 700 x 900	4 x 0.18	1.5	2.22 / 13amp	2.88 / 13amp
CHT5	145	1931x 700 x 900	5 x 0.18	1.9	2.80 / 13amp	3.68 / 16amp

Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods. They are fitted with either easy to clean Neo-Ceram thermo panels or a solid stainless steel top with a solid state element under
The self-regulated surface temperature is controlled at around 90°.

These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, and quantity
Flat bases dishes are recommended to allow best heat transfer.
The Hot Top & Gantry are both controlled by green neon on/off switches
Hot cupboard controlled by a 30° to 110° thermostat control knob.

- Power on with green illuminated Switch
- Turn Control Knob to position 110
- Leave for 15mins to reach serving temperature
- Set the temperature of the Hot cupboard to the desired position
- Dishes with 'precooked' food can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.

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

11: Bainmarie (Wet/Dry heat) & hot cupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Bainmarie (kw)	Fan (kw)	Rating (kw)	With Gantry (kw)
CHBM2	65	947 x 700 x 900	2 x 0.75	0.9	2.40 / 13amp	2.62 / 13amp
CHBM3	81	1275 x 700 x 900	2 x 1.0	0.9	2.90 / 13amp	3.34 / 16amp
CHBM4	100	1603 x 700 x 900	2 x 1.0	0.9	2.90 / 13amp	3.56 / 16amp
CHBM5	118	1931 x 700 x 900	2 x 1.1	1.5	3.70 / 32amp	4.58 / 32amp

This Bain-Marie well can be used either dry or wet heat with an inset well designed to accommodate various combinations of interchangeable gastronome type pans up to 150mm deep. Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods.

Wet Heat:
Water level is an economic, 20mm deep [water level mark on side of well], complete with drain valve and swing-out, run-off tube for easy emptying.

1. First check the drain valve inside the left-hand door of the hot-cupboard is in the closed position.
2. Remove the Bainmarie container situated at one end. Check the water level mark on the side of the well. (Approximately 20mm deep Max)
3. Carefully fill well with water up to the water level mark

If required top up water level mid service, use suitable heat resistant gloves when removing the hot bainmarie container.

Do not over fill with water. Too much water will impinge on performance and efficiency

4. Replace the container and switch on and Turn Control Knob to position 3 (full on)
5. Turn hot cupboard control to 110°C.
6. Leave to heat up for approximately 45 minutes before filling containers with food.
7. After 45min set the temperature of the Bain-marie to the desired position
8. Precooked food can now be loaded.

Dry Heat:
Dry heat works in the same way without any water in the well. Heat up time will be around 30 Min The base of the well will distort slightly and discolour when used dry. This is normal.

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

12: Heated display with neutral storage cupboard

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)
CHD2	90	947 x 700 x 1650	13amp	1.05
CHD3	125	1275 x 700 x 1650	13amp	1.50

Designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods. Complete with sliding glass rear doors.

These units are not designed to heat up cold food.

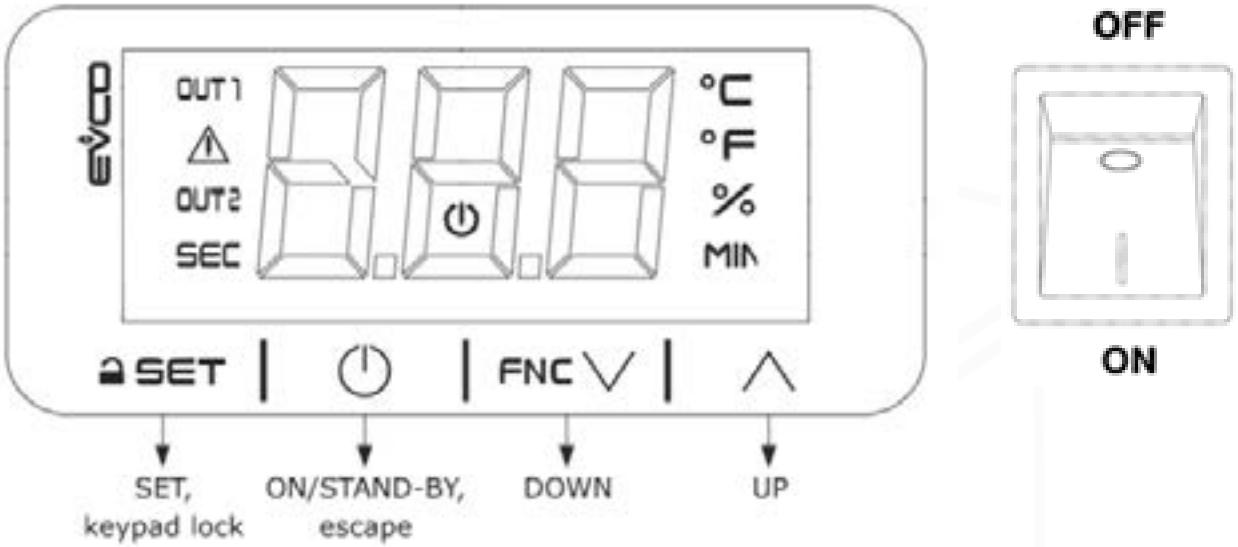
The correct serving temperature is dependent on the food type, quantity and packaging, etc. The Display unit is controlled by a green neon on/off switch and a digital temperature control.

- Power on with green illuminated Switch
- Digital illuminates and controls the display temperature
- Leave for 30mins to reach serving temperature
- Set the temperature of the display to the desired position (Factory set at 80° adjustable between 60° and 95°]
- Precooked food can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.

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

12: Heated display with storage cupboard

How to Change the Temperature Setting



Unlocking the keypad

- Press any button (SET, ON/STAND-BY, DOWN or UP) the display shows LoC
- Press and hold the SET, keypad lock button for 1 second and the display will show UnL.

Setting the temperature setpoint

- Touch the SET button and use either the DOWN or UP buttons to change the set point.
- Once the set point has been chosen, press the SET button to confirm, or press the ON / STAND-BY, escape button to cancel.

Note

If the SET or ON / STAND-BY, escape buttons are not pressed within 15 seconds of making a change the action will be cancelled.

- Hot display units, bain-maries, and hot tops, are designed to hold pre-heated food products at regulated temperatures in an ambient room temperature above 16°C.
- Consideration should be made when sighting to avoid positioning close to air conditioning vents, windows and doors where cold draughts may be present.
  (Food temperature and quality may be affected).
- Do not install units in draughty conditions where the air movement is greater than 0.2mtr/sec

13: Polar Well specification

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Power Rating (kw)	Power Rating with a gantry
CPW2	102	947 x 700 x 900	13amp	N/A	0.022
CPW3	130	1275 x 700 x 900	13amp	N/A	0.027
CPW4	155	1603 x 700 x 900	13amp	N/A	0.032
CPW5	180	1931 x 700 x 900	13amp	N/A	0.037

Chilled Polar well display units with ambient storage cupboard.
Polar well models are designed to keep pre-chilled food cold using eutectic type polar plates. Polar plates will keep food chilled for 2 to 3 hours. The polar plates must firstly be charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required extra polar plates can be charged in deep freeze and used in rotation.

⚠ *Polar Plates weigh 5.5kg and can become slippery when wet.*
Care should be taken when handling these units as they contain a liquid refrigerant. The liquid that is sealed inside is free to move around and can make lifting and handling awkward.

The Display unit is controlled by a green neon on/off switch

- *Connect plug to 13-Amp socket and switch on at mains socket.*
- *Power on with green illuminated Switch*
- *When serving is complete all switches should be turned off.*
- *To maintain the life clean regularly with a damp cloth.*

14: Quartz Lamp Replacement

Ensure appliance is disconnected from mains before servicing.

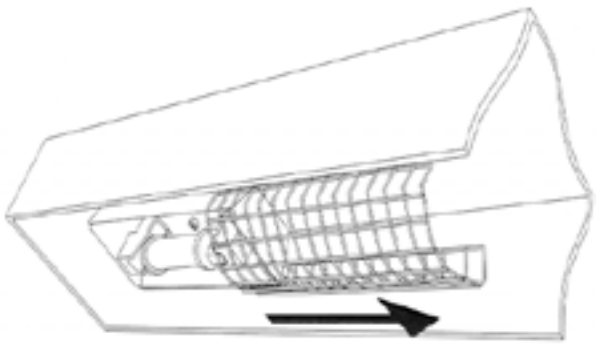
Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.

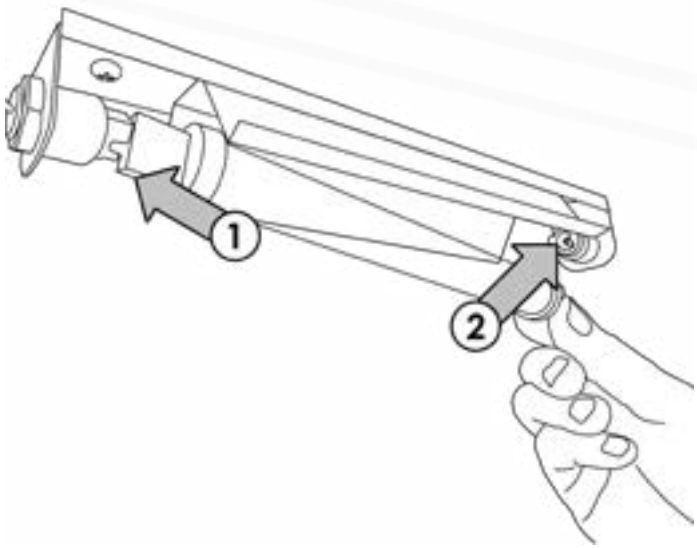
Replacement quartz lamps must never exceed the loading specified.

Wear safety glasses. Don't touch hot halogen bulbs.

Only use replacement bulbs that match the wattage and design of the fixture.

1. Isolate appliance from power supply and allow cooling down before commencing lamp replacement.
2. Carefully slide mesh guard to one side until it clears the bulb area.
3. Remove faulty lamp by pushing to one side then pull down. Hold the insulated end of the new lamp (Any end).
4. At a slight angle, slot the end of the new lamp into one of the Housing
5. Push against the sprung contact & hold it there.
6. Raise the opposite end of the lamp into the other end of the Lamp.





15: Cleaning

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 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. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. The chilled well has removable base sections for easy cleaning and maintenance. They should be removed periodically and the area beneath wiped clean.
6. The drain holes must also be kept clear from blockage.
7. Wipe down sneeze screen and glass top with a damp, clean cloth.
8. 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.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

16: Counter Top & Outer Panel Maintenance

Stainless Steel

1. When cleaning your stainless steel products, take care to use non-abrasive tools. Soft cloths and plastic scouring pads will not harm the steel passive layer.

2. Some stainless steels come with visible polishing lines or “grain”.
When visible lines are present , you should always scrub in a motion that is parallel to them. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. While many traditional cleaners are located with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner’s chloride content contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. They probably will. Also, avoid cleaners containing quaternary salts as they also can attack stainless steel and cause pitting and rusting.

4. Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in your stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides has a similar effect.

5. If chlorinated cleaners are used you must “rinse” “rinse” “rinse” and wipe dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steels’ passivity film.

6. Never use hydrochloric acid (muriatic acid) on stainless steel.

7. Regularly restore / passivated stainless steel.

Fingerprints, oil, and grease marks. Stubborn stains, discolouration and water marks.
- Clean with detergent and warm water, or with an organic solvent such as `acetone’ or `genklene’.
- Rinse well with clean water.
- Dry and buff with a clean cloth.

Heavy scale and heat tint discolouration
- Clean with a mild abrasive detergent, for scale use 10% phosphoric acid solution
- Rinse well with clean water.
- Dry and buff with a clean cloth.

Scotchbrite: will scratch the surface and should not be used.
If used brush along the grain of the stainless steel.

Important:- on bright finish patterned stainless use a soft nylon bristle brush

16: Counter Top & Outer Panel Maintenance

Glass, perspex and polycarbonate surfaces
Front panelling, laminate and wood veneer etc.

1. Routinely clean all glass, perspex and polycarbonate surfaces

2. Use a mild, household detergent.

3. Warm water and a soft cloth.

4. The surfaces should then be rinsed with clean water and dried and buffed with a clean cloth.

IMPORTANT: - Abrasive cleaners or steel wool, which may scratch the glass, perspex or polycarbonate surfaces, must not be used.

Also, avoid the use of strong alkaline detergents, as these may damage the surfaces.
To maintain the optimum appearance of those glass surfaces which do not come into direct contact with food, a glass cleaner may be used.
Instructions for the removal of stains

Corian, Avonite and Surell type surfaces

1. Routinely clean surfaces

2. Use a mild household detergent. Or a diluted mild abrasive cleaner

3. Warm water and a soft cloth.

4. The surfaces should then be rinsed with clean water and dried and buffed with a clean cloth.

SEVERE SCRATCHES
Remove severe scratches from all Avonite, Corian and Surell surfaces with 600-grit abrasive paper, used wet. Use the abrasive paper with caution to avoid damaging the appearance of the surfaces. Then buff surfaces with a scouring pad.

Granite

1. Apply a quantity of un-diluted mild detergent, such as Fairy Liquid, direct to the Granite.
2. Gently scrub the Granite using a light domestic scourer.
3. The combined cleaning action of the detergent and scourer will begin to lift the surface soiling. Continue until all soiling has been lifted.
4. Rinse Granite with hot water.
5. Repeat if soiling is particularly heavy.

Note: Cleaning should be performed on a regular basis to ensure that the Granite is kept in its original condition.

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