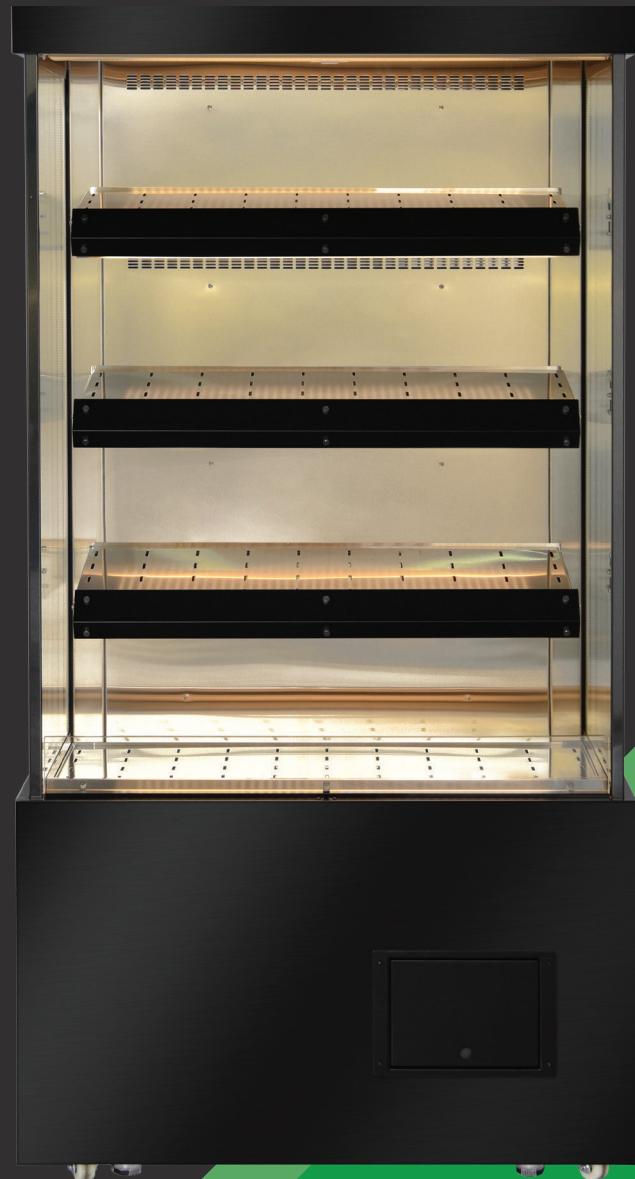


# INSTRUCTION MANUAL OPEN HOT MULTIDECK

3736323, 3736324





# CONTENTS

<b>1. PREFIX</b>	<b>4</b>
<b>2. IMPORTANT NOTES &amp; WARNINGS</b>	<b>5</b>
<b>3. PACKAGING AND HANDLING</b>	<b>6</b>
<b>4. PRODUCT OVERVIEW</b>	<b>7</b>
<b>5. INSTALLATION</b>	<b>8</b>
<b>6. OPERATION</b>	<b>9</b>
<b>7. FOOD SAFETY</b>	<b>10</b>
<b>8. PRODUCT LOADING AND STORAGE</b>	<b>12</b>
<b>9. TROUBLESHOOTING</b>	<b>13</b>
<b>10. ENVIRONMENTAL &amp; DISPOSAL</b>	<b>14</b>
<b>11. WARRANTY</b>	<b>14</b>

Note: Bromic Refrigeration reserves the right to make changes to specifications, parts, components and equipment without prior notification. This Installation, operation and service manual may not be reproduced in any form with prior written consent from Bromic Refrigeration.

## 1. PREFIX

This manual contains important information about the installation, operation, and maintenance of Bromic Open Hot Multideck units. Please pay close attention to the important safety information shown throughout this instruction manual. Any safety information will be accompanied by the following safety alert symbols:

 DANGER,  WARNING,  IMPORTANT

- READ THIS MANUAL CAREFULLY before installing or servicing this product.
- Improper installation, operation, or maintenance can result in death, severe injury, or property damage.
- Improper installation, operation, or maintenance may also result in warranty being voided.
- This appliance is intended for 230-240 Volt power supply.
- Installation MUST be carried out by a licensed and authorised technician in accordance with local electrical codes.
- Installation and maintenance MUST be carried out as per instruction, by a qualified technician in accordance with local regulation.

## 2. IMPORTANT NOTES AND WARNINGS

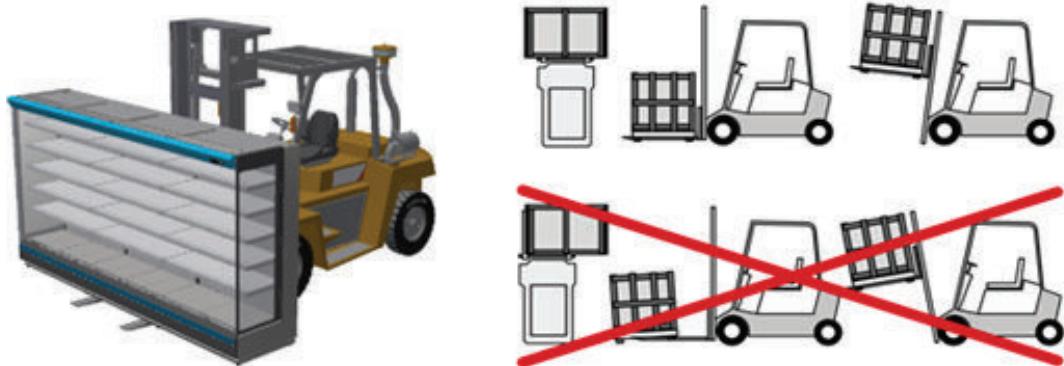
- Read all instructions before installing or using this appliance
- Retain this manual for future reference
- Use this appliance only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock or injury.
- Improper installation, adjustment or alteration and failure to follow the warnings and instructions in this manual could result in severe personal injury, death or property damage
- The manufacturer is not responsible for any damage that could happen from improper use. The manufacturer emphasises that this appliance should be used in a responsible manner and that all procedures, warnings, and safety instructions contained in this booklet be followed strictly.
- Check the appliance for damage. Do not operate a damaged unit.
- Check for damage to the appliance regularly. If damage to the appliance is suspected, discontinue use immediately and contact the supplier or qualified person to repair.
- This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible of their safety.
- Keep packaging material out reach of children
- Children should be carefully supervised to ensure that they do not play with the appliance
- Do not attempt to alter the appliance in any manner.
- Please pay attention to the maximum load limit when filling the shelves.
- All work on electrical equipment must be carried out by a qualified and licensed technician only.
- Do not perform maintenance until the appliance has been turned off and power disconnected.
- Never detach any cover except where specifically instructed in this manual. Doing so might expose live electrical parts.
- Do not operate the appliance with panels, covers or guards removed.
- Keep the air intake and outlets free of obstructions.
- Do not use the appliance outdoors.
- If the supply cord becomes damaged, it must be replaced by an authorised service agent or similarly qualified person in order to avoid a hazard.
- If the appliance has not been used, or will not be used for a long period of time, disconnect power supply.
- The appliance must be installed in accordance to AS1677.2:1998
- Electrical equipment should not be placed under the unit.
- Ensure the appliance has adequate ventilation.



**Caution  
Risk of fire**

### 3. PACKAGING AND HANDLING

- This Open Hot Display contains fragile glass. The unit must always be handled with care.
- Adjust the width of forklift tines such that they line up with the structural supports on the Open Hot Display before lifting.
- The Open Hot Display unit must always be handled on flat and level ground
- Take care not to damage the castors, while inserting forklifts tines into the pallet.



## 4. PRODUCT OVERVIEW

### HOT DISPLAYS

		<b>HOSVM900</b>	<b>HOFHM1000</b>
<b>Part Number</b>		3736324	3736323
<b>External Dimension</b>	Height, mm	1360	2000
	Width, mm	900	1000
	Depth, mm	850	740
<b>Capacity</b>	Litres	290	500
<b>Weight</b>	kg	145	210
<b>Net Volume</b>	Litres	290	500
<b>Air Circulation</b>	Type	Fan Forced	Fan Forced
<b>Temperature</b>	Range	30°C to 85°C	30°C to 85°C
	Type	Digital	Digital
<b>Exterior</b>	Material	Stainless Steel	Stainless Steel
<b>Interior</b>	Material	Stainless Steel	Stainless Steel
<b>Electrical</b>	Voltage, V	208-240	208-240
	Frequency, Hz	50	50
	Current, A	14.5	18.75
	Power, W	3500	4500
<b>Plug</b>	Power Supply	Single Phase	Single Phase
	Rating	20A Flat Pin Plug	32A Round Pin Plug
<b>Internal Light</b>	Type	LED	LED
	Colour Temperature	3000K	3000K
<b>Shelves</b>	Qty	3 incl Base	4 incl Base

## 5. INSTALLATION

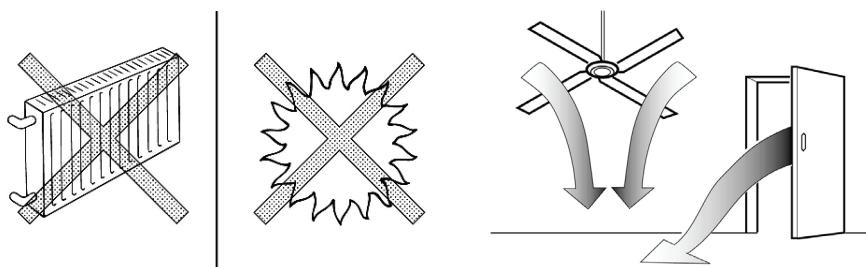
### Locating the Cabinet

Ensure the following instructions are observed as this is vital for proper and trouble-free operation.

- Do not install the cabinet outdoors.
- The unit must be positioned on a level surface.
- Do not install the appliance where it is exposed to warm draughts or open doors
- Keep the air intake and outlets free of obstructions

The appliance is sensitive to draughts. External airflow such as wind will blow the hot air out of the cabinet and may affect product heating.

- Do not install the unit underneath a fan or aircon vent
- Do not install the unit within 3m of an external doorway
- Avoid installing the unit in an orientation such that its opening directly faces a door opening

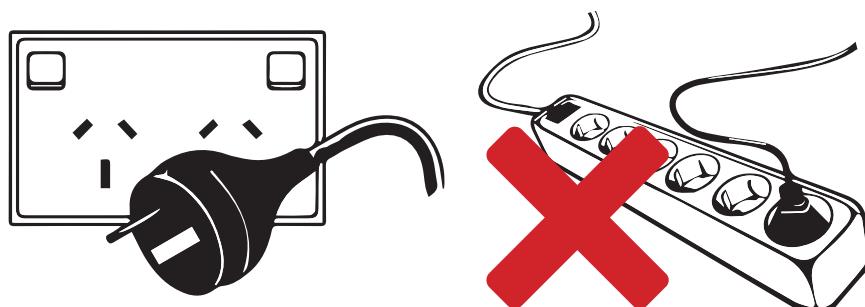


### Ventilation

- Allow 50mm clearance between walls and the appliance
- Adherence to minimum clearances is necessary

### Power Supply

- Ensure the product is wired to an appropriate power supply - as specified on page 7. Product Overview
- The socket used must be properly earthed and fuse/RCD protected.
- See the rating label inside the cabinet for supply voltage, frequency and current draw.
- Power cable is rated 70°C. It is recommended that the cable should not come into contact with parts over 50°C.
- Do not turn off power before consulting the person responsible.
- Mark the power source clearly, so the cabinet is not unplugged or turned off accidentally.
- The unit must be connected to a branch circuit protected grounded supply
- Each unit must have its own dedicated power supply
- It is highly recommended to provide the equipment with an accessible means of isolation external to the equipment, i.e. a wall isolator switch
- Note that a 25A single phase flat pin GPO is required for HOSVM0900. A 32A single phase round pin GPO is required for HOFHM1000.



## Before Operating

- Remove all the packaging material before using the appliance.
- Start the appliance only if it has been installed as described.

## 6. OPERATION

### Start-up

- Connect the appliance to mains power supply.
- The switches (refer to images on Page 11) control cabinet lighting, and cabinet heating.
- Each switch will activate the heating element for a single shelf.
- The heating element will activate immediately after the heating switch is turned on.
- The electronic controller will display the current shelf temperature.
- The cabinet must be preheated with the night blinds shut before loading food. It can take from 30 minutes to 2 hours to preheat, depending on set point and ambient temperature.

### Setting the temperature

- The temperature of each shelf can be controlled independently
- Each switch and controller controls shelf heating of each shelf independently
- Press the SET button for more than 3 seconds
- The value of the set point will be displayed when the “C” LED starts blinking
- Press the UP or DOWN arrow key within 10 seconds to adjust the set point
- Press the SET key again, or wait 10 seconds
- The air temperature of each shelf is displayed on the corresponding controller. Note that air temperature is not equivalent to product temperature. Regular probing of the food product core temperature must be performed to ensure it remains within the food safe temperature range.



## 7. FOOD SAFETY

- The Bromic Hot Display maintains the food products to a fixed temperature by means of an air circulation heater. The air temperature is factory set to 85C.
- The Australian Food Authority specifies that hot food must be kept at 60C or above. Food product which drops below 60C must be used within 2 to 4 hours.
- This equipment is not designed to cook or increase product temperature. The products will gradually fall in temperature throughout the display period to ensure good product quality. It is critical that the product core entry temperature is as high as possible to maximise the display time.
- Ensure the temperatures of the displayed products are checked and recorded on a regular basis, in accordance with local procedures.
- Improperly loading the appliance can impede the hot airflow and cause food temperatures to decrease more quickly.
- Different products will cool at different rates, depending on the type of product and packaging. Therefore, different products require different display times. The shelf set point must be set accordingly, depending on type of product.
- At the end of recommended display times, any unsold products should be removed and disposed of, in accordance with company and food safety standards.
- Bromic Pty Ltd does not take responsibility for variances or loss of quality that may occur due to product differences.

### Handling



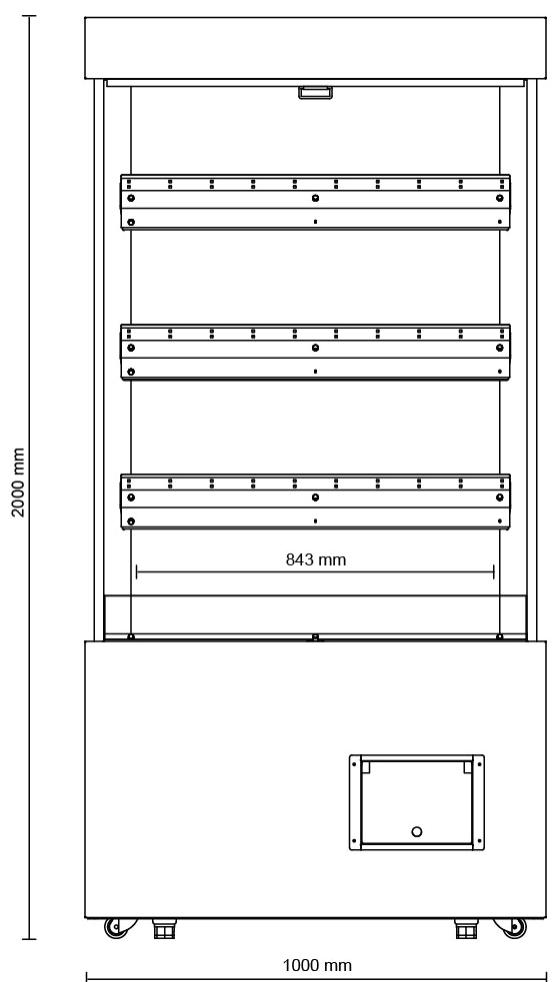
**WARNING:** Appropriate PPE (Personal Protective Equipment) must be worn when using the warm showcase cabinet. High surface temperature inside the cabinet may cause severe injury.



**WARNING:** Untrained personnel are not allowed to operate the cabinet due to safety risk related to high surface temperature.

## Lighting Control

- The light switch turn on/off al LED's inside the appliance

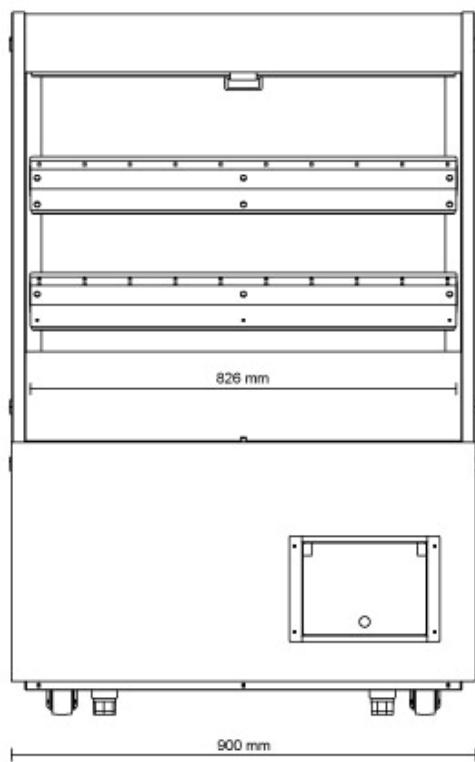
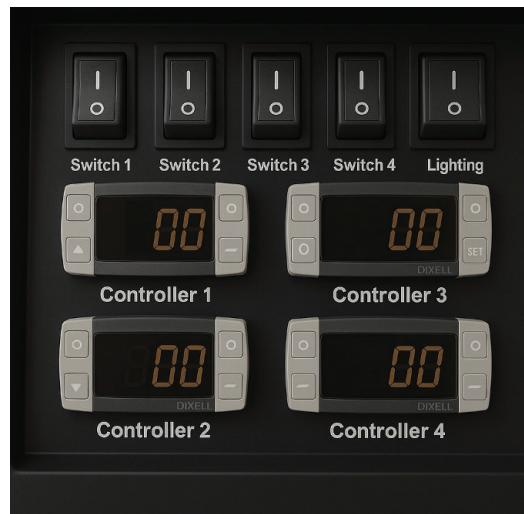


Shelf 4

Shelf 3

Shelf 2

Shelf 1



Shelf 3

Shelf 2

Shelf 1



## 8. PRODUCT LOADING AND STORAGE



**WARNING:** WARNING: Never store explosive substances such as aerosol cans with a flammable propellant inside the appliance.

### Start-up

- Clean the interior surface with a soft cloth and warm water before loading.
- Ensure there is free circulation of air between the products.
- Do not block the top or bottom grills when Loading the Cabinet. This can reduce heating
- Do not overstock the Hot Display. Goods which are improperly loaded outside the scope of the cabinet may not heat properly

**NOTE: Bromic cannot be responsible for loss of stock or damage of stock**

### Loading

- To ensure proper heat conduction into the product, only place a single layer of products on the display layer. Do not stack product.
- Leave a 5mm gap between products to ensure hot air will evenly heat the product from all sides.
- Note that the type of food packaging will affect the heat transfer from the hot air to the food product. For example, thick bamboo packaging will prevent the hot air from reaching the food inside.

## 7. MAINTENANCE



**WARNING:** Disconnect the appliance from the power supply before performing any maintenance. Never unplug the appliance by pulling on the cord. Always grasp the plug firmly and pull straight out of the outlet.



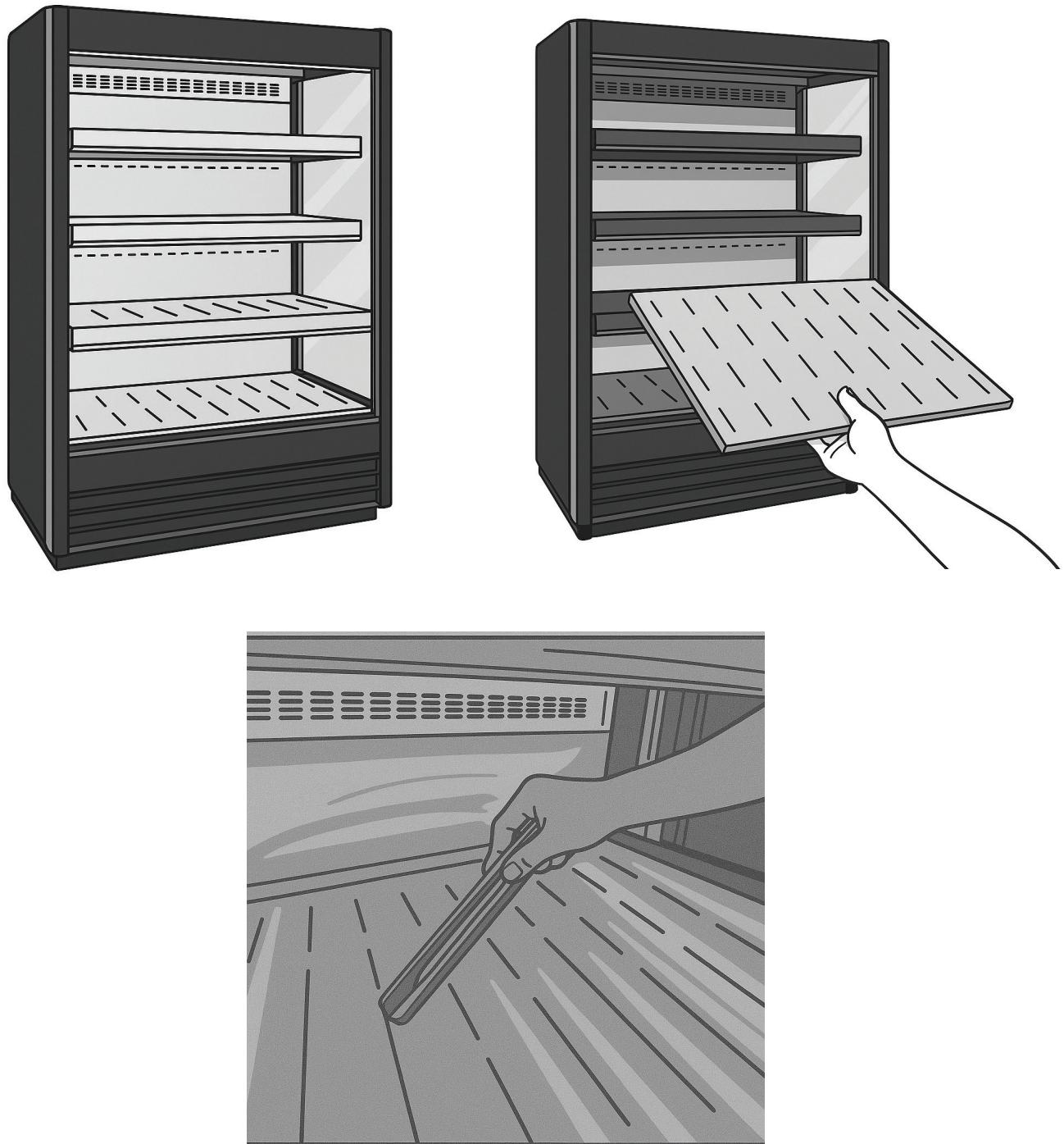
**WARNING:** Exposure to significant water ingress will void warranty and cause potential safety issues. If the unit should be exposed to water, please contact the manufacturer immediately.

**IMPORTANT: Warranty may be void if there is no evidence of preventative maintenance is performed on the appliance.**

### Cleaning the Cabinet

- Remove the products and transfer to a suitable location prior to cleaning the inside of the cabinet.
- Do not use any aggressive or abrasive cleaning agents.
- Never use a water hose or a high-pressure jet to clean.
- Do not use sharp or pointed objects for cleaning.
- Clean the inside and outside of the appliance with a clean damp cloth or with a neutral cleanser.
- Dry all surfaces with a dry cloth.

- Ensure the unit is powered off and cooled down before cleaning
- The metal plate on every shelf can be removed for cleaning.
- The base metal plate can also be removed for cleaning. Remove by using a long and flat device (eg tongs) to insert into the shelf hole to lift.
- Use a damp cloth or sponge to wipe the shelves. Ensure the cloth/sponge is not dripping.



## 9. TROUBLESHOOTING



**IMPORTANT:** Repairs on the unit must be carried out by an authorised and licensed person only. Contact the manufacturer or an approved service agent for any repairs needed.

Symptom	Possible Cause(s)	
Unit does not turn on	A. No power supply B. Tripped circuit breaker C. Faulty power cord or switch	A. Check power outlet B. Reset circuit breaker C. Inspect switch and cord
Food temperature too cool	A. Thermostat set incorrectly B. Faulty thermostat C. Heating element malfunction	A. Adjust thermostat B. Ensure food being loaded into the cabinet is above 60C C. Ensure food is loaded in accordance to guidelines in section 8. Loading  Contact Bromic Service if problem persists
Unit overheating	A. Thermostat malfunction	A. Contact Bromic Service
Odour inside cabinet	A. Spilled food residue B. Improper cleaning Burnt food particles	A. Clean interior thoroughly B. Remove top shelf layer to access internals for deep clean
Excess condensation	A. High humidity environment B. Poor ventilation C. Unit overfilled	• Ensure food is loaded in accordance to guidelines in section 8. Loading
Display lighting failure	A. Blown bulb or LED B. Faulty light switch C. Electrical fault	• Contact Bromic Service
Fan not operating	A. Blocked or faulty fan B. Power supply issue to fan	• Contact Bromic Service
Noise from unit	A. Loose components B. Faulty fan or motor	• Take a video of the unit. Contact Bromic Service

## 10. ENVIRONMENTAL AND DISPOSAL NOTES

These appliances are designed to high standards of environmental protection and recycling convenience. Cyclopentane, an environmentally friendly foaming agent, has been used. Cyclopentane is distinguished by zero ozone depletion potential (ODP) and zero global warming potential (GWP).

The device must be disposed of in accordance with applicable regulations. The WEEE regulations must be observed.

In the interest of preventing environmental nuisance and promoting re-use of the high quality materials employed, used commercial refrigeration equipment must be collected for expert disposal and recycling. Therefore, observe the following disposal regulations:

- The cabinet must not be discarded with regular waste.
- Before disposal, make it unserviceable by disconnecting the power plug and cutting off the power cable.
- Consult your local authorities or authorised dealers for details of collection and disposal facilities.
- Children are often unable to recognise the dangers associated with commercial refrigeration equipment. Proper supervision must be maintained and children must be prevented from playing with discarded refrigerated cabinets.

## 11. WARRANTY



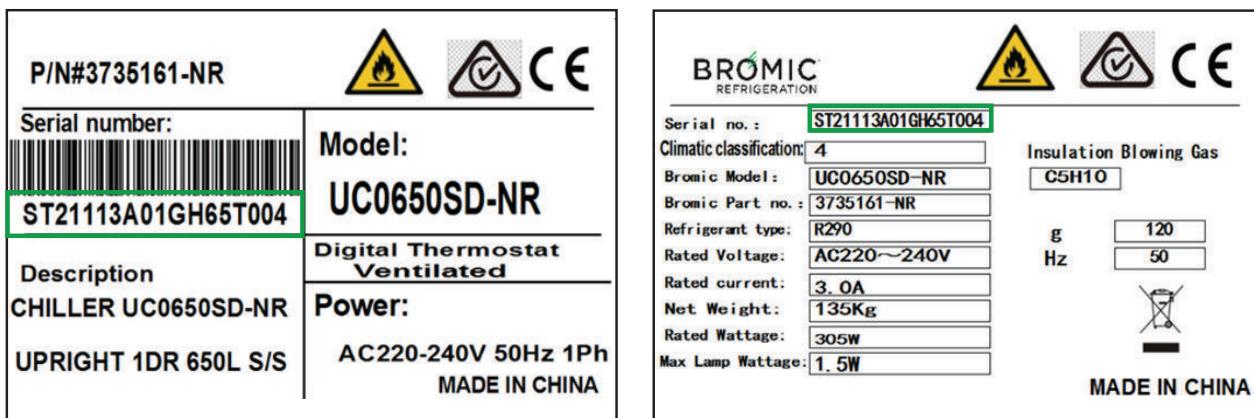
All Bromic products are manufactured to the highest quality standard and are supported by our 5 Year Extra Care Service Warranty, including guarantees against any material or workmanship defects; guarantees that cannot be excluded under Australian Consumer Law.

Warranty Terms vary across the range. Please ensure you are familiar with the Terms and Conditions that apply to the purchase of your Bromic product by referring to the Warranty Policy included with your purchased product.

Alternatively, you can also download the Warranty Policy at  
<https://bromicrefrigeration.com.au/extra-care-warranty>

## HOW TO PLACE A SERVICE REQUEST

- Please call 1300 276 642 to place a warranty service request and let the operator know whether you need Priority A or B service. More information can be found below.
- Ensure you have the serial number of your product ready before contacting us.
- The serial number of your product can be found on a compliance plate located on the inside right and at the rear of your cabinet.



## SERVICE REQUEST PRIORITY



### PRIORITY A SERVICE

When the unit is **NOT** performing its primary function such as cooling or heating, or presents an OH&S or food safety risk



### PRIORITY B SERVICE

When the unit is performing its primary function, and presents no OH&S or food safety risk. i.e. lights, gaskets, locks, door adjustment



### SERVICE CALL PLACED BEFORE MIDDAY

Priority A - Technician to attend site within 4 hours  
Priority B - Technician to attend site within 8 business hours



### SERVICE CALL PLACED AFTER MIDDAY

Priority A - Technician attends site before midday on the following business day  
Priority B - Technician attends site before 4pm on the following business day



**BROMIC REFRIGERATION**

10 Phiney Place, Ingleburn (Sydney)  
NSW 2565 Australia  
T. 1300 276 642

For further product information  
**bromicrefrigeration.com.au**