

# INSTRUCTION FOR OPERATING RETIGO REGENERATOR AND HOLDING CABINET

## 1. Introduction

Regenerator is a great equipment for reheating, warming, holding foods at serving temperature and regenerating frozen meals. The temperature range is from 30 to 140°C. The ideal humidity can be set for any type of food.

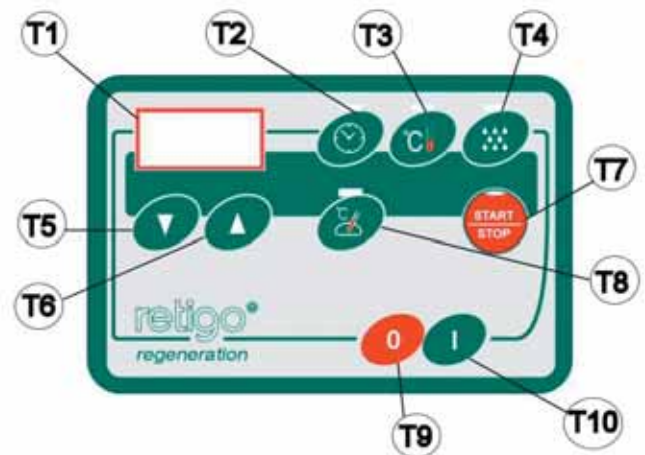
Regeneration process can be finished either when pre-set time runs out or core probe temperature is reached.

Holding cabinet is designed to hold the meals at serving temperature (+65°C). The temperature range is from 30 to 90°C. The ideal humidity and can be set for any type of food.

Holding cabinet can be used for holding of foods at serving temperature only. The heating power is not enough to regenerate the meals.

## 2. Control panel

Control panel for regenerator and holding cabinet



- T1 – display
- T2 – time
- T3 – temperature
- T4 – moisture
- T5 – increasing of values while setting
- T6 – decreasing of values while setting
- T7 – start and stop button
- T8 – core temperature probe
- T9 – switch off button
- T10 – switch on button

### 1.1 Overview of models to be offered

model	type	Amount of food for a quick warming	regeneration	Holding at serving temperature	humidity	boiler
RG 10 i	RG 10 B1	25kg	yes	yes	yes	-
RG 10	RG 10 D1	22kg	yes	yes	-	-
HC 10 i	RG 10 I3	-	-	yes	yes	-
HC 10	RG 10 D3	-	-	yes	-	-

## Setting of values before food preparation process

### Time setting

Press **T2 button to display pre-set time on T1 screen**, which indicates time until the end of regeneration. Press button T5 or T6 to increase or decrease this value. Minimum time is 1 min and maximum is 9:59.

### Temperature setting

Press **T3 button to display pre-set temperature**. Press button T5 or T6 to increase or decrease this value. Minimum temperature is 30°C and maximum is 140°C (90°C for a holding cabinet). If T3 button pressed and held for a few seconds, the actual temperature inside the regenerator appears. Loose the button to display pre-set temperature.

### Moisture

Press T4 button to display pre-set moisture. Press button T5 or T6 to increase or decrease this value (one step is 10% of moisture). Minimum moisture is 0% and maximum is 100%.

### Core temperature probe setting

Press T8 button to display pre-set core temperature probe. When core temperature probe pre-set, the regeneration is finished after pre-set core temperature is reached. Core probe temperature is set to 70°C, if needed, press T5 or T6 button to adjust this temperature as needed. Min. temperature is 30°C, max. is 140°C (90°C for a holding cabinet). If T8 button held for a few seconds, the actual temperature on the core probe. Loose the button to display the pre-set temperature.

Core temperature probe is optional accessory! It has an informative function when used for a holding cabinet.

### Start of regeneration proces

Pre-set all values and press button **T7 – START**

## Control while machine in use

### Time

Press T2 button to display the time until the end of regeneration or holding. Hold T2 button for a longer period of time to display pre-set time which can be adjusted when holding T2 button and T5 or T6 button simultaneously.

### Regenerator/Holding Cabinet chamber temperature

Press T3 button to display the actual temperature inside the regenerator or holding cabinet chamber. Hold T3 button for a longer period of time to display pre-set temperature which can be adjusted when holding T3 button and T5 or T6 button simultaneously. Loose the button to display the actual temperature.

### Moisture

Press T4 button to display the amount of moisture inside the regenerator or holding cabinet chamber. Hold T4 button for a longer period of time to display pre-set moisture which can be adjusted when holding T4 button and T5 or T6 button simultaneously. Minimum moisture is 0% and maximum is 100%.

### Core probe temperature

Press T8 button to display the actual core probe temperature inside the regenerator or holding cabinet chamber. Hold T8 button for a longer period of time display pre-set core probe temperature which can be adjusted when holding T8 button and T5 or T6 button simultaneously. Loose the button to display the actual core temperature.

### Ending of regeneration or holding process

Press the T7 button to finish the regeneration or holding process. The process can be also finish automatically when pre-set time runs out or pre-set core temperature is reached.

### When doors opened

If doors opened while machine in use, the process is interrupted, heating elements stop working, ventilator stops, and time count down is stopped. When doors closed, the process continues automatically.

## MAINTENANCE INSTRUCTIONS

### General instructions

The regenerator/holding cabinet doesn't require any special maintenance, however it is necessary to keep it clean and remove the remains of old fat and food.

The daily rinsing out of the interior of the appliance and the compliance with the maintenance instructions will substantially extend durability of the equipment.

The user of the regenerator/holding cabinet oven may not modify elements which were set by the manufacturer or by certified service personnel.

When opening the door, especially during steam operation, always stand so that the hot steam escaping through the open door cannot scald you.

Open the door only a little, and after the steam has escaped, open it all the way!

After every starting of the equipment, check whether the feed of water is opened! After finishing work with the equipment, close the feed of water!

### Daily cleaning (maintenance)

- Cool or heat the cooking cabinet to a temperature of approx. 50 – 60° C. In no case may the temperature be higher than 70° C!
- Spray the cabinet, including all the racks, sheets etc. used, with a special cleaning agent (e.g. D9) and let it work for about 15 minutes.
- Then switch the equipment on for steam operation for about 10 minutes at a temperature of 60° C.
- After the program ends, switch off the main switch for the feed of electric power and thoroughly rinse out the cooking cabinet by means of the manual shower. (The shower is an optional accessory. If RG or HC in set with combi oven, ovens shower can be used for cleaning)
- Also spray out the area around the ventilator behind the inner wall.
- Remove the drain strainer and flush the drain with the shower. Make sure, no big pieces of dirt will be flushed down to the drain. Put the strainer back in place.
- If the door seal is quite dirty or covered with fat, wash it or, if necessary, remove it without using tools (start in the corners) and wash it in water with a detergent. Put the dry seal back (start again in the corners).
- After cleaning, leave the door of the appliance open slightly so that the cooking cabinet can be dried out. By doing so you can prolong the life of the door seal.

When cleaning the machine, use cleaning agents recommended by the manufacturer only. Never use any abrasive agents! Do not use mechanical means for cleaning (wire scrubbers etc.)

When cleaning the machine using a cleaning agent, the temperature cannot be over 70° C. At higher temperatures, the cleaning agent could be burned onto the surface of the cooking cabinet and form stains which look like rust. The removal of such stains from the damaged surface can only be done by the manufacturer of the equipment. The warranty does not cover such damage.

When working with cleaning agents, be especially careful and always proceed according to the instructions and recommendations of the manufacturer. Thus you will avoid damaging your health!!!

### Monthly cleaning (maintenance)

Clean equipment and compliance according to maintenance instructions to extend its durability.

Basic monthly cleaning is the same as daily cleaning. Furthermore, the area around the ventilator must be thoroughly cleaned and decalcified.

- Dismantle the back wall of the cooking chamber, wash the area around the ventilator, injection pipe and the water sprayed and then apply the cleaning agent (D9).
- After cleaning of the cooking chamber of the appliance, heat again to a temperature of approx. 50 – 60° C. The temperature may in no case be higher than 70° C!
- Spray the whole cooking cabinet, the ventilator, the water sprayer (the tube in the middle of the ventilator into which empties the spraying tube) and the heating elements with a decalcifying agent (PURON K) and let it work for about 15 minutes.
- Thoroughly rinse out the whole cooking cabinet with the manual shower.
- Should everything not be sufficiently clean, repeat the process.
- After cleaning the cooking cabinet, put the inner wall (in front of the ventilator) back in again.
- After cleaning, leave the door of the machine slightly opened so that the cooking cabinet can dry. By doing so you can extend durability of the door seal.

When working with cleaning agents, be especially careful and always proceed according to the instructions and recommendations of the manufacturer. Thus you will avoid damaging your health!!!

### Quarterly cleaning (maintenance)

Basic quarterly cleaning is the same as monthly cleaning. In addition, the air filter is to be changed.

The appliance is designed for environment IPX5 (spraying water). For this reason, it has an auxiliary ventilator for cooling the interior, where the electric connection and the electronic controls are located. The cooling air is sucked in through an air filter, which is located in the lower part under the control panel, and it escapes through an opening in the back part of the machine. For effective cooling, it is necessary that the air filter be exchanged regularly every three months. Should the filter be quite dirty, change it sooner.

- Loosen the two screws with which the holder of the air filter is affixed.
- Wash out the holder with the air filter.
- Remove the air filter from the holder.
- Put a new filter in.
- Put the holder with the air filter back in the opening and fasten with the two screws.

### After 6 months cleaning (maintenance)

Basic "After 6 months" cleaning is the same as quarterly cleaning (maintenance).

### Annual maintenance

The annual maintenance cleaning is the same as "after 6 months" cleaning (maintenance) and, in addition, the installation and equipment is checked.

After a year's operation, check the installation and equipment.

CHECK LIST	checked
Read the installation instructions	
RG/HC levelled when installing	
Adjustment of door	
Connection of appliance to cold water	
Setting of pressure of inflow water to 300 – 500 kPa	
Observance inclination, min. length and diameter of disposal pipe	
Minimum distance of 50 cm from further sources of heat	
Minimum distance of 5 cm to other neighbouring surfaces	
Room for the free flow of air at least 50 cm above the machine	
Sufficient working area for operation and maintenance	
Water softener if hardness is more than 10°N	
Electric fuse protection for the equipment	
Observance of fire regulations	
Call customer's attention to the conditions for cleaning and maintenance of the equipment	

#### 2.0.1. Equipment check:

CHECK LIST	checked	Not checked
Machine door gasket		
Replacement of gasket		
Are there holes or cracks in the foil of the control panel?		
Is the waste disposal pipe free of obstructions?		
Is the waste disposal connection tight?		
Are the heating elements functioning properly? (mechanical damage)		
Are the screws of the door hinges tight?		
Is the water distribution in order?		
Replacement of mechanical filter		
Replacement of softening filler		

For the whole time of operation, the equipment must undergo regular checks, tests and revisions such as are laid down in declaration ČÚBP No. 48/1982 Codex.

The warranty does not cover damage caused by unqualified cleaning and maintenance.

**The user of the machine is not allowed to modify elements set by the manufacture or certified service personnel.**

**Only through regular checks and cleaning of the appliance can you avoid excessive wear and damage to the equipment.**