

INTRODUCTION

Congratulations on choosing this super efficient Caterlux Econogas appliance. Please read this manual thoroughly before installation and operation.

INSTALLATION

Installation must be carried out by a qualified and competent gas fitter to the following regulations/acts (where they apply): ISO 7-1, Gas Safety (Installation & Use) Regulations, Health & Safety At Work Act, Local & National Building Regulations, Fire Precautions Act. For use in Great Britain GB and Ireland IE.

- 1) Peel off the protective plastic film from all panels (this film melts under heat) and any tape holding the bottom shelf.
- 2) The appliance should be positioned on a non-combustible floor. Other appliances may be butted to the hotcupboard providing their exterior is of a non-combustible material (otherwise 200mm clearance is required). Ensure the appliance is adequately ventilated and air vents in the ends/back must not be blocked.
- 3) Level the appliance by adjusting the feet. If the appliance is mobile all four castors should have their brake applied.
- 4) Remove the doors by lifting and tilting each one up and out. Then remove the bottom shelf.
- 5) Connect the 3/8" BSP inlet to the supply ensuring all joints are sealed.
- 6) Follow the lighting procedure instructions adjacent to the controls and check that the burner(s) are lighting satisfactorily (see bains marie note below). Turn the appliance off.
- 7) Appliances supplied for Natural Gas are fitted with a governor(s), sited beneath each control. The governor needs to be set to produce an outlet pressure to the burner of 18mBar (this is not factory set owing to fluctuations in gas supplies). To set the governor: Ensure the gas supply is turned off; unscrew the outlet pressure port, sited at the pointed end of the arrow on the top of the control; fix a manometer or pressure reading device on this port; turn the gas on and follow the lighting procedure; rotate the screw in the governor anti-clockwise until the manometer reads about 15mBar; rotate the governor screw clockwise until the manometer reads 18mBar; (repeat this procedure for the other control if bains marie); turn off the gas and replace the outlet port screw.
- Butane and Propane appliances do not have a governor(s) fitted. However, you must ensure that the bottle or tank supplying the appliance has a pressure regulator fitted which is set to the values shown in the specification table.
- 8) Replace the bottom shelf ensuring the brackets beneath the shelf engage between the lugs, and front edge rests on the aluminum flange not the flexible steel inner panel.
- 9) Insert the door with the handle and buffers to the rear track. Next fit the door without handle in the centre track. Finally place the door with only a handle in the front track. Ensure the plastic inserts fitted to the bottom of each door engage in the raised track.

Note: Re Bains Marie:

Before lighting the bain marie burner, cover the bottom of the tank with water ensuring the plug is in its hole and drain off valve closed. After testing, drain the tank by fitting the hose, removing the plug and opening the drain off valve.

This Caterlux appliance is now ready to give years of sterling service.

OPERATION

This appliance is for professional use operated by qualified staff.

Caterlux hotcupboards and bains marie are designed to keep hot food hot and plates warm. The appliance will not heat up cold food.

To light the burner(s) follow the lighting procedure below:

1. Turn control knob to its position and fully depress.
2. Push and release ignition button keeping control knob depressed.
3. Check pilot is lit through viewing hole keeping control knob depressed.
4. After pilot has been alight for 20 seconds, fully release control knob.
5. Turn control knob anti-clockwise to the recommended hotcupboard / bain marie setting(s).
6. Check through viewing hole that burner is lit.

If burner does not light, wait one minute and repeat procedure. (This procedure is displayed on the appliance adjacent to the controls.)

Allow the appliance to reach operating temperature - see warm up times in specification table, adding an extra 10-35 minutes if the hotcupboard is loaded with plates. To minimise the risk of cracked plates heat the appliance with plates already loaded. The holes in the bottom shelf improve performance and should not be blocked.

When the appliance has warmed up the thermostat(s) will control the temperature according to the regul setting(s) - see table below.

REGULO HOTCUPBOARD	TEMPERATURE HOTCUPBOARD	REGULO BAINS MARIE	TEMPERATURE BAINS MARIE
7	80oC	7	100oC
6	74oC	6	88.3oC
5	68oC	5	76.7oC
4	62oC	4	64.5oC
3	54oC	3	53.3oC
2	48oC	2	41.7oC
1	42oC	1	30.0oC

STATEMENT OF ADJUSTMENT

Inlet Pressure:

Natural Gas - 20mBar (8" W.G.) governor supplied (small screw in brass component) sited beneath each control to be set to 18mBar (7.2" W.G.) by installer, see section 7 of installation instructions.

Butane - Set pressure regulator on bottle to 28mBar (11" W.G.).

Propane - Set pressure regulator on bottle to 37mBar (14" W.G.).

Minimum gas rate is not adjustable.

Pilot adjustment is not accessible.

BAIN MARIE TANK INSTRUCTIONS

1. Before the bain marie burner is lit, fill the tank with hot water to a minimum depth of 2" ensuring the plug is in its hole and the drain off valve closed.

20092. Check water level in the bain marie regularly and top up as required.
 3. Drain the tank at the end of each day by fitting the hose, removing the plug and opening the drain off valve. Donotdrainthetankwhenthebainmarieisoperating. Remove the hose after draining (it will melt if subject to constant heat).

SAFETY

Oven gloves should be worn especially when loading / unloading the bottom shelf or using the bain marie which will be hot.

If for any reason a pilot extinguishes, the gas supply to the burner will be cut. Relight the appliance following the lighting procedure.

CLEANING AND MAINTENANCE

To ensure the appliance is kept hygienic every panel should be washed with hot water and detergent at the end of each day. Failure to clean the appliance will cause acidic residue to stain surfaces. The sliding doors, door track and bottom shelf are easily removed to facilitate cleaning - see installation section points 4,7 and 8. If the door track is not cleaned regularly the doors will not slide freely.

The appliance should operate satisfactorily for many years without servicing or maintenance. However, we advise an annual check by a qualified gas fitter. Typically the thermocouple, piezo/lead and control may need replacing during the service life of the appliance. When ordering remember to quote the model or serial number of the appliance.

Should you experience problems with your appliance contact your Caterlux distributor.

SPECIFICATION TABLE

Natural Gas values shown; addcirca20%forPropane/Butane.

HOTCUPBOARD	SIZE/2	SIZE/3	SIZE/4	SIZE/5
LENGTH	760mm	1090MM	1420mm	1750mm
WARM UP TIME	40min	50MIN	45min	55min
GAS USAGE	6500Btus/hr	6500Btus/hr	9500Btus/hr	9500Btus/hr
POWER	1.9kw	1.9KW	2.8kw	2.8kw
INJECTOR SIZE	140NG, 80P/B	140NG, 80P/B	200NG, 100P/B	200NG, 100P/B
PLATED MEALS	40	64	80	96
BAIN MARIE	SIZE/2	SIZE/3	SIZE/4	SIZE/5
LENGTH	760mm	1090MM	1420mm	1750mm
WARM UP TIME	35min	45MIN	50min	60min
GAS USAGE	9500Btus/hr	9500Btus/hr	9500Btus/hr	9500Btus/hr
POWER	2.8kw	2.8kw	2.8kw	2.8kw
INJECTOR SIZE	200NG, 100P/B	200NG,100P/B	200NG, 100P/B	200NG, 100P/B
PLATED MEALS	34	54	68	82

For total gas usage add the hotcupboard and bains marie outputs. The burner pressure will drop by about 10% when both burners are operating.

GAS TYPE	INLET SUPPLY PRESSURE	BURNER SUPPLY PRESSURE
NATURAL GAS	20mBar, 8" W.G.	Governed to 18mBar, 7.2" W.G
BUTANE	regulated to 28 - 30mBar	11" W.G on bottle or tank
PROPANE	regulated to 37mBar	14" W.G on bottle or tank

P/B - Propane / Butane Pilot injector: Natural Gas 30, Propane/ Butane 15

CATERLUX

INSTALLATION / USER INSTRUCTIONS FOR CATERLUX ATLAS RANGE ECONOGAS HOTCUPBOARDS & BAINS MARIE



BRITISH MADE AND APPROVED
 TO
 GAD 2009/142/EC
 QUALITY ASSURED TO ISO 9001

Emergency Tel 07771 781 407