

HOT FOOD COUNTER

Operation Manual

Models:

**HFC480001 (48"W x 26"D x
34"H)**

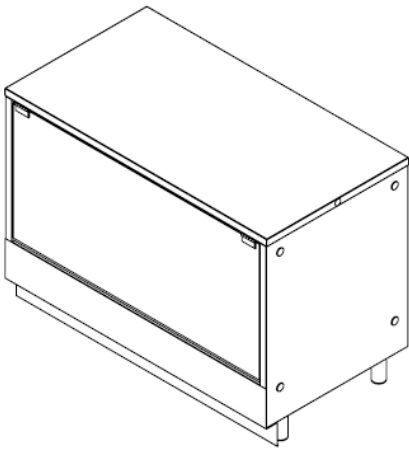


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SANDENVENDO AMERICA INC

A COMMITMENT TO SAFETY

SandenVendo is committed to safety in every aspect of our product design. SandenVendo is committed to alerting every user to the possible dangers involved in improper handling or maintenance of our equipment. The servicing of any electrical or mechanical device involves potential hazards, both to those servicing the equipment and to users of the equipment. These hazards can arise because of improper maintenance techniques. The purpose of this manual is to alert everyone servicing SandenVendo equipment of potentially hazardous areas, and to provide basic safety guidelines for proper maintenance.

This manual contains various warnings that should be read and carefully followed to minimize the risk of personal injury to service personnel. This manual also contains service information to ensure that proper methods are followed to avoid damaging the Hot Food Counter (HFC) or making it unsafe. It is also important to understand these warnings are not exhaustive. SandenVendo could not possibly know, evaluate, or advise of all the conceivable ways in which service might be done, nor can SandenVendo predict all of the possible hazardous results. The safety precautions outlined in this manual provide the basis for an effective safety program. Use these precautions, along with the service manual, when installing or servicing the HFC.

We strongly recommend a similar commitment to safety by every servicing organization. Only properly trained personnel should have access to the interior of the machine. This will minimize the potential hazards that are inherent in electrical and mechanical devices. SandenVendo has no control over the machine once it leaves the premises. It is the owner or lessor's responsibility to maintain the Hot Food Counter in a safe condition. Follow all Safety Warnings and Installation Requirements in this manual. Refer to the Technical Service Manual for recommended maintenance procedures. If you have any questions, please contact the Technical Services Department of SandenVendo at 800-344-7216.

FOOD FOR THE HOT FOOD COUNTER

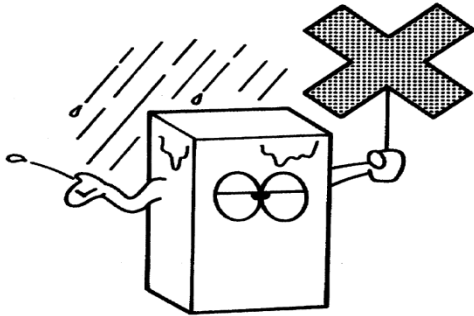
The HFC units are design to hold unwrapped, wrapped, and boxed food. The HFC is designed to hold wrapped and boxed food. Hot food displays are not designed to heat cold food - put only hot food in the hot food display.

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

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SAFETY WARNINGS

The HFC is for indoor use only. Do not use near water or in condensing humidity.



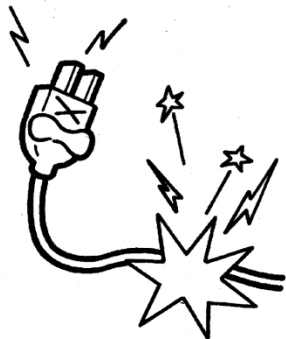
When unplugging, first turn off the power switch. Then pull the plug at the end of the power cord, not by pulling the power cord, since the cord can be damaged, overheat, and cause a fire.



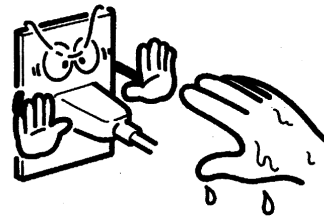
Do not spray water on the HFC. It may cause an electric shock or fire.



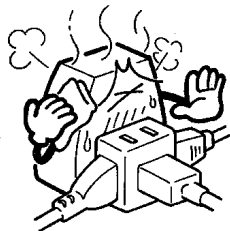
To prevent electric shock or fire, do not kink, pull, or pinch the power cord, and ensure no equipment is resting on the power cord. If the power cord is damaged, unplug and replace.



Do not touch the power plug, switches, or other electrical parts with wet hands. It can cause an electric shock.



Do not connect with other plugs. Do not use an extension cord.



Periodically check that the plug is pushed in all the way.



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SAFETY WARNINGS (continued)

To prevent injuries due to falling objects, liquid spills, electric shock or fire, do not exceed a load of 350 lbs.



To prevent electric shock or fire, do not use volatile or flammable products in or near the HFC.



When moving the HFC: turn the HFC off, unplug, and allow the unit to cool. To prevent glass breakage and injury, do not push on the glass. Also, use proper equipment and lifting techniques. Ensure the product doesn't tip while it is being moved.

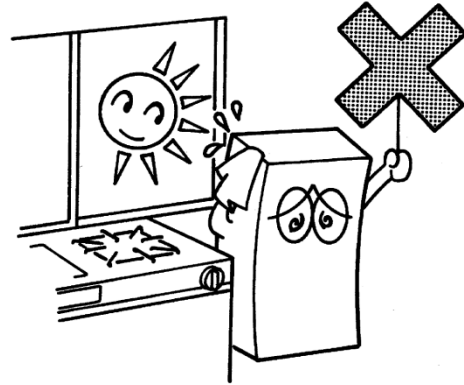


If a lamp or any glass cracks or breaks, turn off the power and discard all food in the HFC. Replace lamp and / or glass. Remove all glass fragments. Carefully inspect all surfaces, corners, and gaskets to ensure all glass fragments have been removed before returning HFC to service.

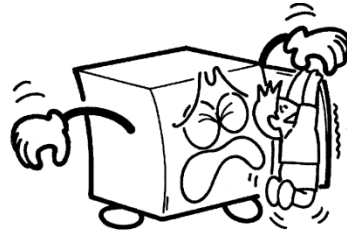
Use only authorized replacement parts.

Don't place food directly on the hot plates.

Keep HFC out of direct sunlight and away from heat sources.



Do not hang from the door – this may cause injury or electric shock.



To prevent injury, do not allow children to climb on or play on the HFC.



Turn off and unplug HFC before servicing, and let HFC cool before cleaning or servicing.



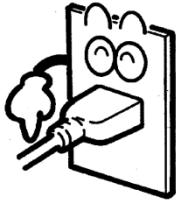
Use proper tools while servicing.

If the HFC malfunctions, turn it off and unplug it. Have the HFC serviced by qualified personnel.

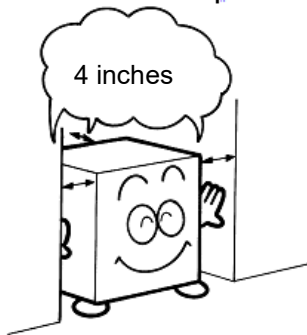
The HFC temperatures are factory set to meet NSF food safety requirements. Changing temperature settings may adversely impact food safety.

INSTALLATION REQUIREMENTS

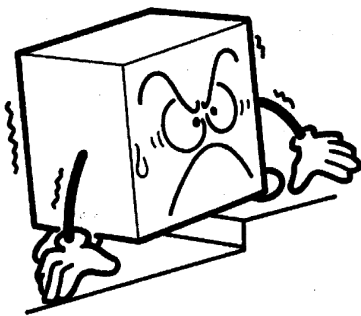
The HFC must be connected to a dedicated 115V 15A (or greater) grounded circuit. Test for proper grounding and polarization before installing to reduce the risk of electrical shock and fire.



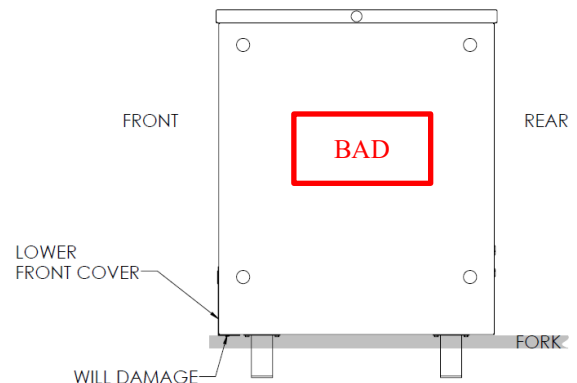
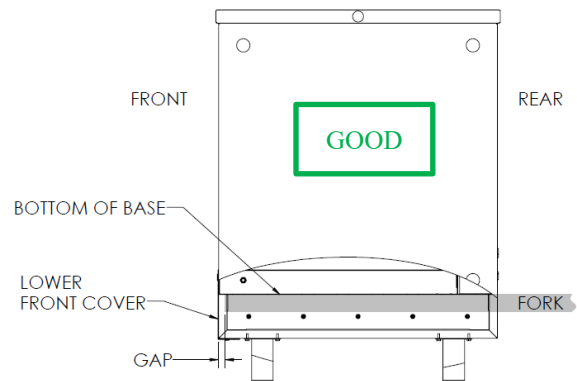
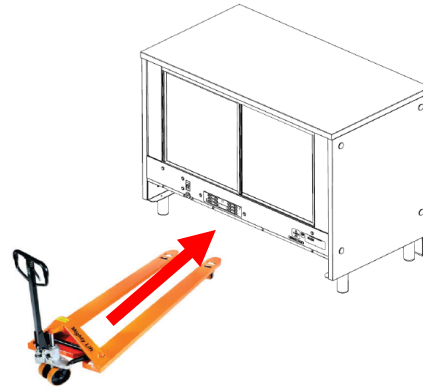
Keep the HFC four inches away from walls and other products to prevent abnormal heating.



Install the HFC on a strong, level surface to prevent it from tipping or falling.



When moving the unit, if a lift is used (forklift, pallet jack, etc.), ensure unit is lifted from the back and from the base. **Do not extend forks under Front Lower Panel and be careful not to run Forks into the back side of the Lower Front Panel.** Any other method of lifting may damage the lower front panel and/or the removable front kickplate (if installed).



PRODUCT SUMMARY

Hot Food Display Name	Hot Food Counter
Model	HFC480001
Approximate Internal Volume, ft ³ (liters)	13 ft³ (368 liter)
Weight Capacity	350 lb
External Dimensions W x D x H inches (mm)	48.1 x 26 x 34 (1222 x 660 x 864)
Approximate Weight	177 lb
Approximate Rack / shelf area, in ² Shelf quantity x area	Middle 1 x 694 Bottom 1 x 1100
Temperature controlled heater plates	2 x 200 Watt (Middle) 2 x 300 Watt (Bottom)
Lamps	Two LED
Glass	ANSI STANDARD Z97.1 TEMPERED
Controller	Four temperature controls, 100°F - 270°F
Timers	12 Timers, settable from 30 minutes to 4 hours
Voltage, Frequency	115VAC, 50/60 Hz
Power	8.5 amp
Dual Circulation Fans	Standard
Included Accessories	Racks Undershelf
Safety Approvals: UL 197, CSA C22.2 No. 109-M81	UL File E314888
Sanitation Approval: NSF / ANSI 4	NSF International
CE Directives: Low Voltage 2014/35/EC EMC 2014/EC/30 RoHS 2011/65/EU	N/A

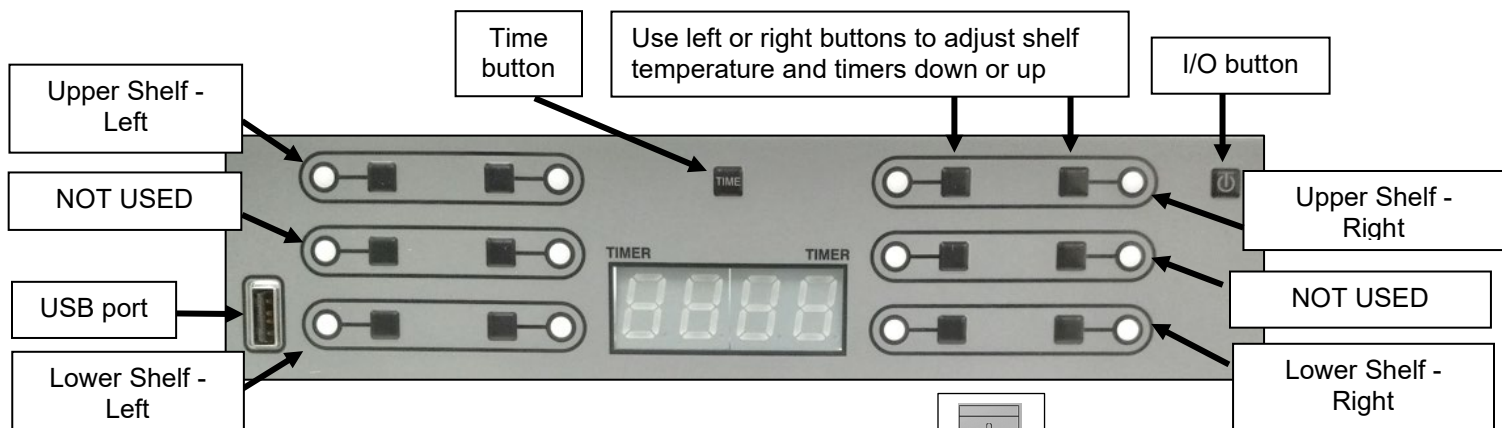


END OF LIFE / DISPOSAL

- To protect the environment please recycle materials where possible.
- Do not dispose the Hot Food Counter with other domestic waste. These units contain electrical and electronic materials that may need to be processed in accordance with local laws and/or regulations. Examples include European Directive WEEE 2002/96/CE
- Recycling this product contributes towards reducing the need for new materials and reducing the accumulation of waste.

OPERATION

Display and Keypad



Turning the HFC On and Off

Turn the rocker / breaker switch ON (and leave the switch ON).

Use the I/O button to turn the HFC on or off.

When controller is off, all lamps, heaters, displays, and indicators are off

Note: to help prevent keypad damage, push keypad buttons only with finger or thumb; do not use fingernail, utensil, tool, pen, or other objects.

Timers

When a timer is off, pressing the timer button once sets the countdown timer to the value preprogrammed into the controller.

Pressing the timer button again within three seconds (while the indicator next to the button is blinking) sets the timer to 30 minutes.

Each successive press (within three seconds) adds 30 minutes to the time, up to 4 hours.

At 4 hours, the next button press cycles the timer back to 30 minutes again.

Once the timer is activated, the LED next to the shelf timer button becomes green.

The display then reverts to the blank standby state.

While a timer is on, pressing a timer button once displays the remaining time for 4 seconds, then shelf temperature for 4 seconds, and then the display reverts to the internal ambient temperature display.

At 15 minutes remaining time, the LED turns yellow.

When no time remains, the LED turns red plus an audible alarm sounds.

Pressing the timer button next to the blinking red LED clears the alarm and restarts the timer.

Holding down the Time button, then pressing a timer key turns off the timer.

Converting Temperature from °F to °C (or °C to °F)

With controller power off, hold down the Time button, then press and hold the I/O button until the display comes on. The display will show the firmware revision.

Press and release the TIME button to change from °F to °C (or °C to °F).

Push the I/O button to turn on the HFC and lock in this setting.

Error Codes

E30	Internal ambient thermistor open circuit
E60	Upper left shelf thermistor open circuit
E61	Middle left shelf thermistor open circuit
E62	Lower left shelf thermistor open circuit
E63	Upper right shelf thermistor open circuit
E64	Middle right shelf thermistor open circuit
E65	Lower right shelf thermistor open circuit
E90	Unable to read USB drive (check for CFG file format error)
E70	Upper left shelf not heating
E72	Lower left shelf not heating
E73	Upper right shelf not heating
E75	Lower right shelf not heating

- For E60 to E65 (heater thermistor error) and E70 to E75 (heater failing to reach set temperature after several hours), the indicator for that heater blinks red. Pushing the button next to the blinking red indicator displays the error code for about 5 seconds.
- Clear all errors by powering off the HFC, correcting the problem, and turning the HFC on again.

Programming using USB drive

With the HFC off:

1. Insert the flash drive in the controller's USB port.
2. Turn on the controller. The configuration will load in less than 5 seconds.
3. The display will show the configuration code (example: 001h) from the vendocfg file.
4. Pull the flash drive out of the controller (controller may remain on).

TROUBLESHOOTING

If the HFC does not come on:

1. Check that the HFC is plugged in.
2. Check that the electrical outlet has power.

If the HFC does not heat up to the normal temperatures or is not heating properly:

Check for flashing red indicators on the controller and for error codes on the display. Press the button next to the flashing indicator, and note the error code (example E65, see error code list above). Turn the controller off, then on, to see if the error is cleared. If the error is not cleared, or periodically reappears, go to www.vendoco.com, Products, Hot Food Counter to the HFC Technical Service Manual (PN: 1279836), or contact Technical Service at the number on page 2.

CLEANING

Prior to cleaning, ensure the HFC is off and allow the HFC to cool.

Keep HFC clean for optimal performance. Do not place dirty pans on hot plate surfaces. Clean pans thoroughly prior to placing food on pans or use paper liner on pans. Keep area around unit clean and clear.

Do not use abrasive materials on hot plates or glass. Use only mild soap and water or nonabrasive cleaners with a soft cloth or sponge, then wipe dry.

To remove the rear sliding doors: lift the door up from bottom track and pull bottom of door out. Installation is reverse.

Remove the rear sliding door tracks by lifting at one edge. Tracks are flexible for ease of installation and removal. Clean food particles from door tracks. Clean surface under door tracks also.

Once the rear doors are removed, clean inside the HFC. Wipe off any food particles from all shelves, gaskets and glass.

Clean glass and gaskets around door assembly. Clean front of shelves and point of sales displays. Clean outside of unit with a damp cloth and wipe dry.

After unit is cool and sliding glass is removed, reach into the unit with a vacuum or cleaning wand and clean shelves and glass

