

OPEN HOT FOOD DISPLAY

Operation and Maintenance Manual

Models:

HFOD24
 HFOD30
 HFOD36
 HFOD42
 HFOD48
 HFOT24
 HFOT36
 RGC36
 RGC24

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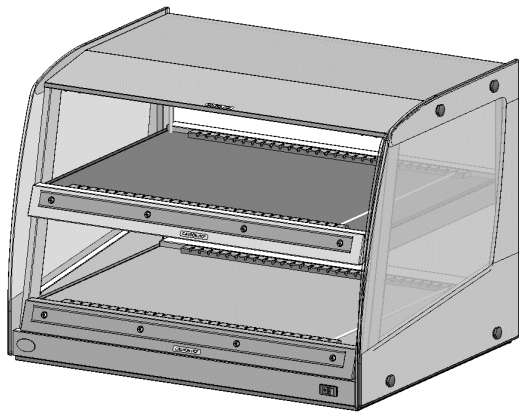
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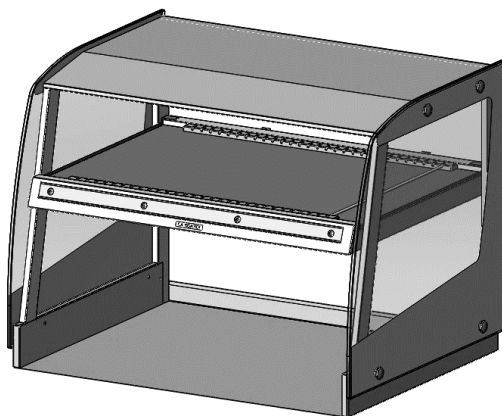
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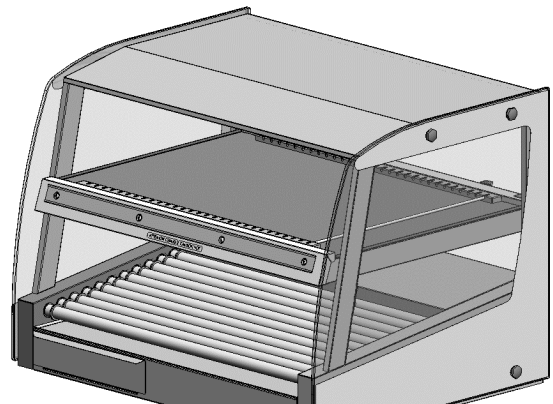
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Hot Food Open Display HFOD



Hot Food Open Topper HFOT



Roller Grill Combo RGC

A COMMITMENT TO SAFETY

The 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 Open Hot Food Display (Open HFD) 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 of 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 Open HFD.

We strongly recommend a similar commitment to safety by every service 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 Display 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 DISPLAY

The Open HFD units are primarily designed to hold wrapped and boxed food. Open foods can also be held but may be subject to review / approval of local health inspection agent. The Open Hot Food Displays are not designed to heat cold food - put only pre-cooked food in the Open Hot Food Display, Topper, and Roller Grill Combo.

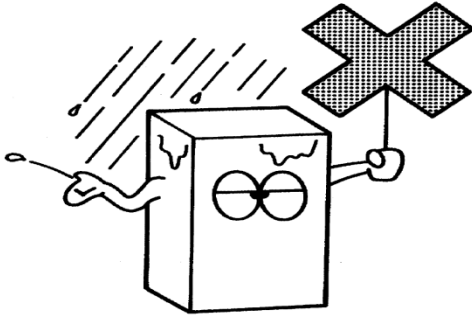
Refrigerated, pre-cooked products may be placed on the Roller Grill to bring to serving / holding temperature.

HFOD Hot Food Displays are covered under US Patent No. 10,993,551
HFOT Hot Food Topper and RGC Roller Grill Combo are covered under US Patent No.
11,533,784

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SAFETY WARNINGS and INSTALLATION REQUIREMENTS

These units are for indoor use only. Do not use near water or in condensing humidity.



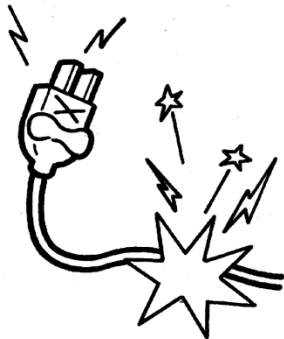
When unplugging, first turn the control knobs to OFF. Then pull the plug at the end of the power cord, not by pulling the power cord, since the cord can be damaged, overheat, and cause a fire.



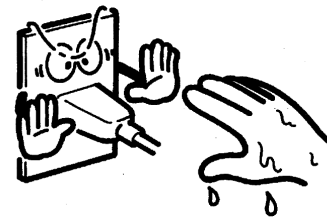
Do not spray water on the unit. It may cause an electric shock or fire.



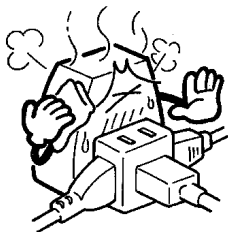
To prevent electric shock or fire, do not kink, pull, or pinch the power cord, and ensure no equipment is resting on the power cord. If the power cord is damaged, unplug and replace.



Do not touch the power plug, control knobs, 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 and INSTALLATION
REQUIREMENTS (continued)

To prevent injuries due to falling objects, liquid spills, electric shock or fire, do not place heavy objects or liquid-filled objects on top of the unit.



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



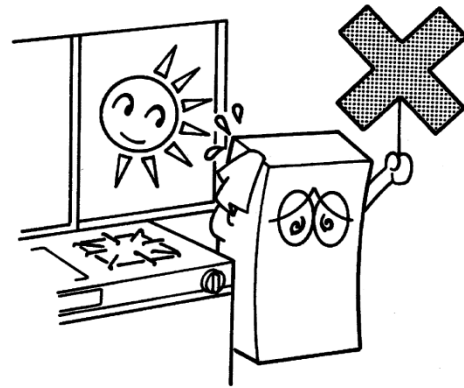
When moving the unit, turn it off, unplug, and allow the unit to cool. To prevent glass breakage and injury, do not push on the glass. Also, use proper equipment and lifting techniques. Ensure the product doesn't tip while it is being moved.



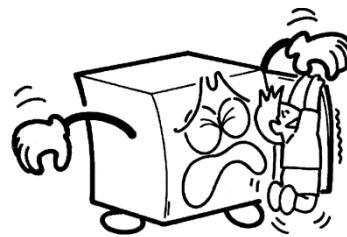
If a lamp or any glass cracks or breaks, turn off the power and discard all food in the unit. Replace lamp and / or glass. Remove all glass fragments. Carefully inspect all surfaces and corners to ensure all glass fragments have been removed before returning unit to service.

Use only authorized replacement parts.

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



For models with doors, 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 unit.



Turn off and unplug unit before servicing and let the unit cool before cleaning or servicing.



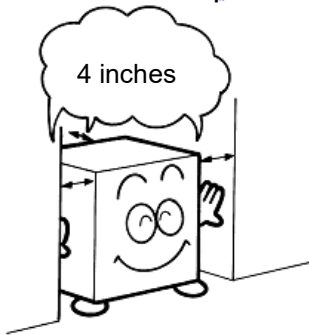
Use proper tools while servicing. If the unit malfunctions, turn it off and unplug it. Have the unit serviced by qualified personnel.

SAFETY WARNINGS and INSTALLATION REQUIREMENTS (continued)

The unit must be connected to a dedicated grounded circuit. Test for proper grounding before installing to reduce the risk of electrical shock and fire.

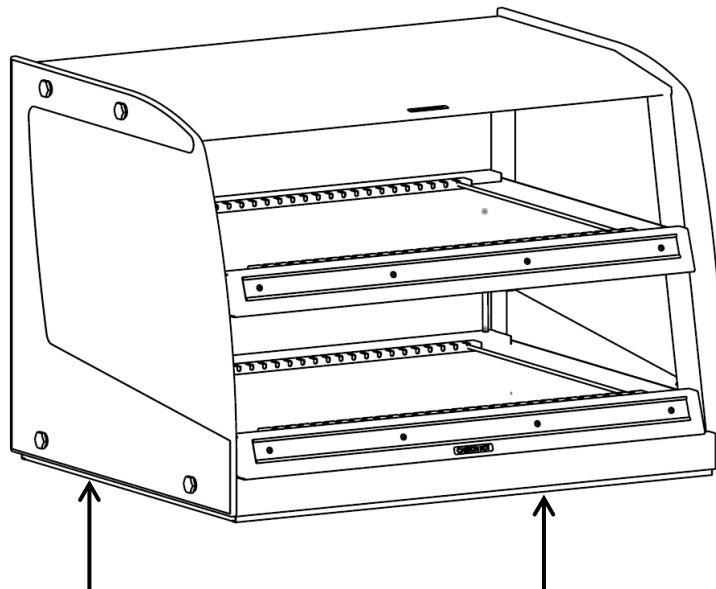
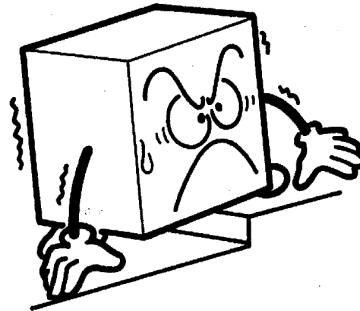


WARNING – Risk of Fire – Do Not Install closer than 4 inches to back or side walls.



The lamps are an integral part of the food heating system. If a lamp is not illuminated, the temperatures may not be maintained for food safety. Therefore, replace nonworking lamps.

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



To seal unit to counter, apply a bead of RTV (not supplied) around the base of unit where it sits on the counter.

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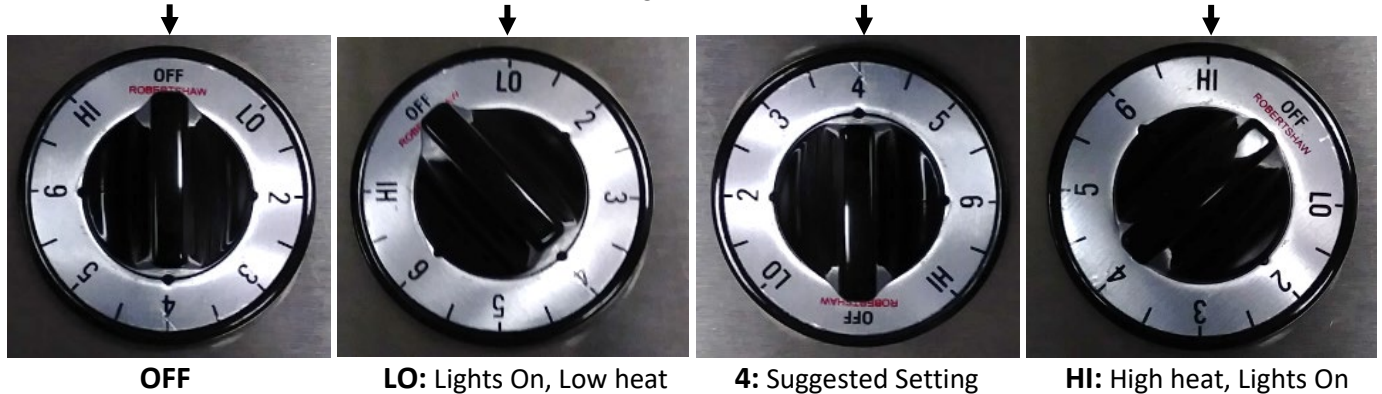
PRODUCT SUMMARY

Model	Hot Plate	Overall Unit	Hot Plate	Overall Unit	Unit	Voltage	Watts	Amps	Plug NEMA	Approx. Product Weight Lbs.	Replacement LEDs	
	Width Inches	Width Inches	Depth Inches	Depth Inches	Height Inches						1273469 27" LED	1273469-1 18" LED
HFOD24	24	27.5	24	31.2	27.8	208	1745	8.4	L6-20	159		2
HFOD30	30	33.5					2126	10.2		170	2	
HFOD36	36	39.5					2563	12.3		181	2	
HFOD42	42	45.5					3005	14.4		192	2	
HFOD48	48	51.5			29.2 / 33.2	115	3383	16.3	L6-30	203	2	
HFOT24	24	27.5					738	6.1	5-15	141		2
HFOT36	36	39.5					1057	8.8		166	2	
RGC24	24	27.5			31.7	27.8	1382	12.0		5-20	156	
RGC36	36	39.5	1668	14.5			210	2				

Foil Heater →	1258842 (18 inch wide) Per-shelf quantity	1258842-1 (12 inch wide) Per-shelf quantity	Door Kits	Food Shields	Glass: ANSI Standard Z97.1 Tempered Safety Approvals: UL 197, CSA C22.2 Sanitation Approval: NSF / ANSI Standard 4 See the end of this manual for wiring diagrams and additional electrical parts Accessories: 1256238 Bag & Tong Holder, Right Side 1256238-1 Bag & Tong Holder, Left Side 1278436 Wire Rack, 6 inches wide 1261576 2-Sided Signholder, Magnetic 1279153, 1279154 Media Display Kit
Model ↓					
HFOD24		2	1266489	1269844	
HFOD30	1	1	1266497	1269852	
HFOD36	2		1266519	1269879	
HFOD42	1	2	1266527	1269887	
HFOD48	2	1	1266535	1269895	
HFOT24		2	1266489	1269844	
HFOT36	2		1266519	1269879	
RGC24		2	1266489	1269844	
RGC36	2		1266519	1269879	

OPERATION

Turn the heater control knob to the desired setting:



For the HFOT, once the heater control knob is set:

The upper switch turns the heaters on or off.

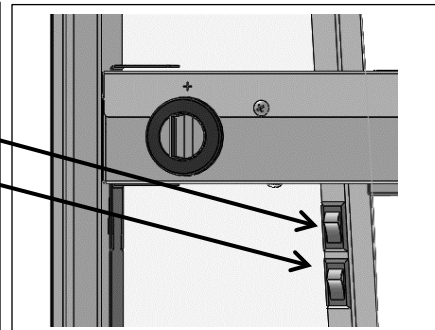
The lower switch turns the lights on or off.

For the RGC, once the heater control knobs are set:

The upper switch turns the shelf heaters on or off.

The lower switch turns the roller heaters and motor on or off.

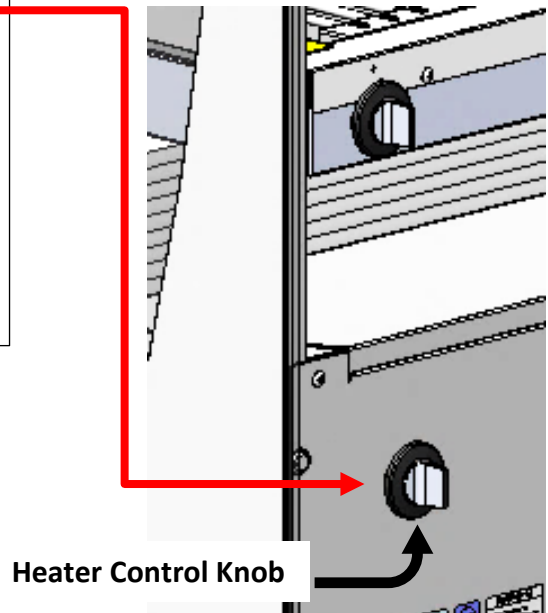
The lights remain on when the main power is on.



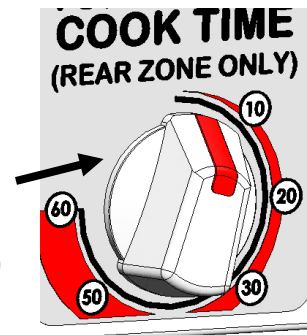
For the RGC: the heater control knob in the back controls the Cooking Zone's idling temperature. When the unit is running, the rear Cooking Zone (the back five product spaces) will reflect this setting.

WHILE COOKING...

When the front timer knob is turned past 0, the Cooking Zone will run at maximum temperature. This will continue until the front timer knob returns to 0, at which point the Cooking Zone will return to idling temperature based on the setting of the rear heater control knob.



Heater Control Knob



Front Timer Knob
(controls how long the Cooking Zone is at maximum temperature)

Roller Zones

The philosophy behind the zone demarcation is that the food in the **blue zone** is **still being cooked** and thus **cooler**, while the food in the **red zone** is **ready to consume** and **hot**.

For the **RGC:** the recommended setting for the heater control knob in the back is **4**; this will heat the Cooking (rear) Zone so that it idles at the same temperature as the Holding (front) Zone (which does not change).

When the timer knob is turned past 0, the Cooking Zone will heat up to maximum temperature. The timer automatically counts down to 0, at which point the Cooking Zone will return to idle temperature based on the setting of the rear heater control knob. See Cooking Zone Settings Table below.

Cooking Zone Settings Table

	Heater Control Knob Setting		
	0	4 (Recommended)	Hi
Timer Off	Cooler than Holding Zone	Roughly equal to Holding Zone	Max Temperature
Timer On	Max Temperature		

The recommended setting for the timer knob is between 20 and 40 minutes (90° to 180° from upwards); this will quickly heat most food products above safe holding temperature. Longer cook times may be required for uncooked products. Refer to product cooking instructions.

Note: if the heater control knob in the back is set to Hi, the Cooking Zone will be at maximum temperature constantly. In this case, the timer knob will have no effect on the Cooking Zone temperature.

TROUBLESHOOTING

If the Open HFD does not come on:

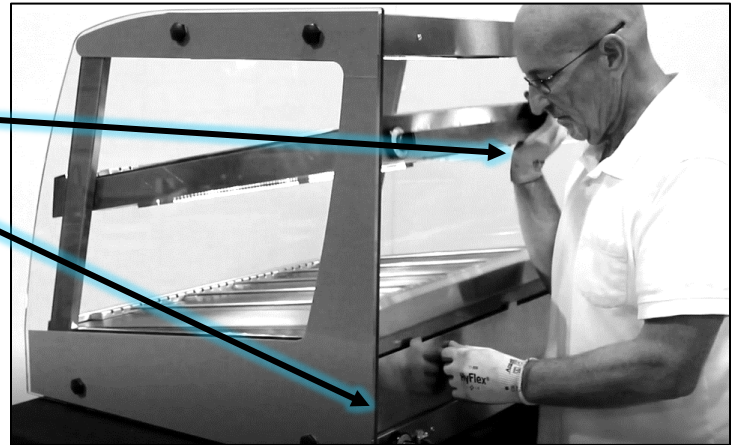
1. Check that the Open HFD is plugged in.
2. Check that the electrical outlet has power.
3. Confirm the temperature control knob is rotated to the desired setting.

If the Open HFD does not heat up to the normal temperatures or is not heating properly, one of the foil heaters beneath each shelf or one of the rod heaters may have stopped working. Refer to the product summary above and the electrical schematic for replacement heater, controller, and lamp part numbers.

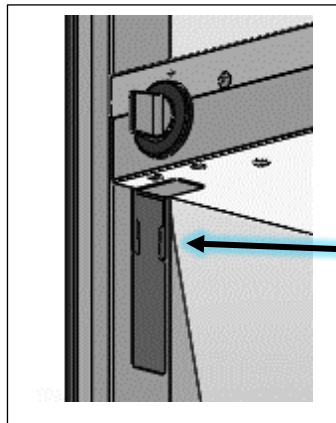
SHELF ANGLE ADJUSTMENT

HFOD

While keeping your back straight (adjustable shelves of larger units are heavy), lift the upper shelf with one hand and flip up the shelf support with the other hand.



HFOT
and
RGC



Lift the shelf with one hand, lift the support bracket from its slots and install in the other set of slots in the shelf pole. Do the same for the other side and set the shelf down on the support brackets.

CLEANING

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

Keep the unit 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, glass, or rollers (where applicable). Use only water or nonabrasive cleaners with a soft cloth or sponge, then wipe dry.

Wipe off any food particles from all shelves and glass.

Clean front of shelves, point of sales displays, and outside of unit with a damp cloth and wipe dry.

Use mild dish soap and a damp rag to clean rollers, wiping from the ends towards the middle.

MAINTENANCE

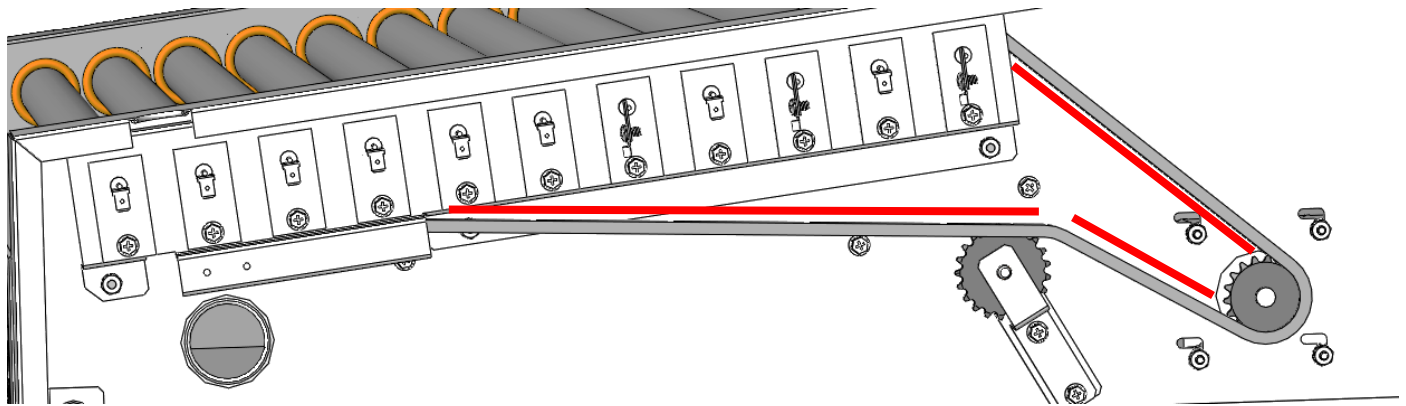
Once every quarter (and every time the drive chain is exposed during maintenance), apply fresh chain lubricant to the roller chain.

It is recommended to apply the lubricant along the inside of the chain, as shown. The red lines show the recommended path of lubricant.

If possible, apply lubricant while chain is moving to ensure full chain coverage.



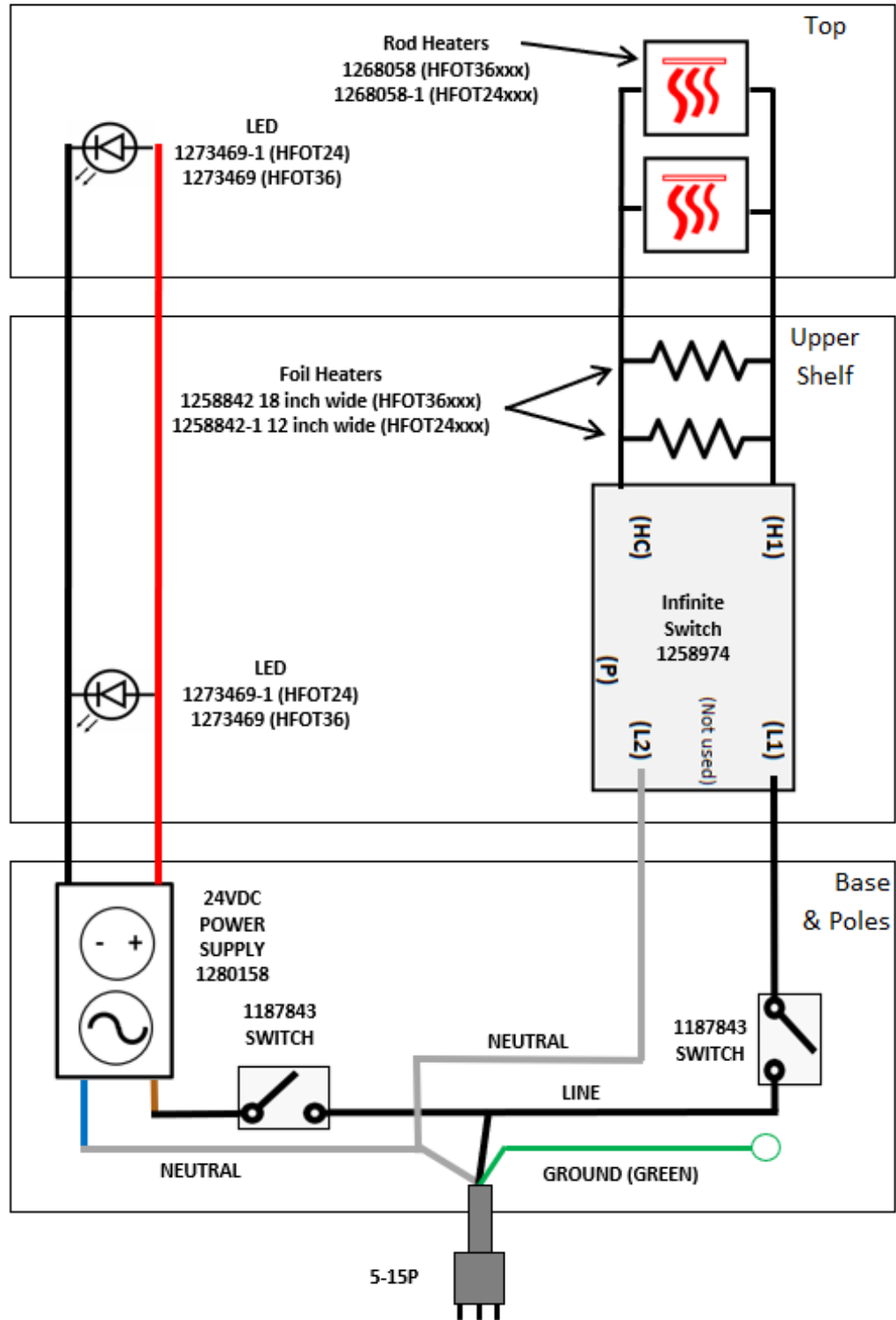
CAUTION: Be aware of the leads of the heaters when operating the unit without the covers and side glass. They are live and are an electrical shock hazard.



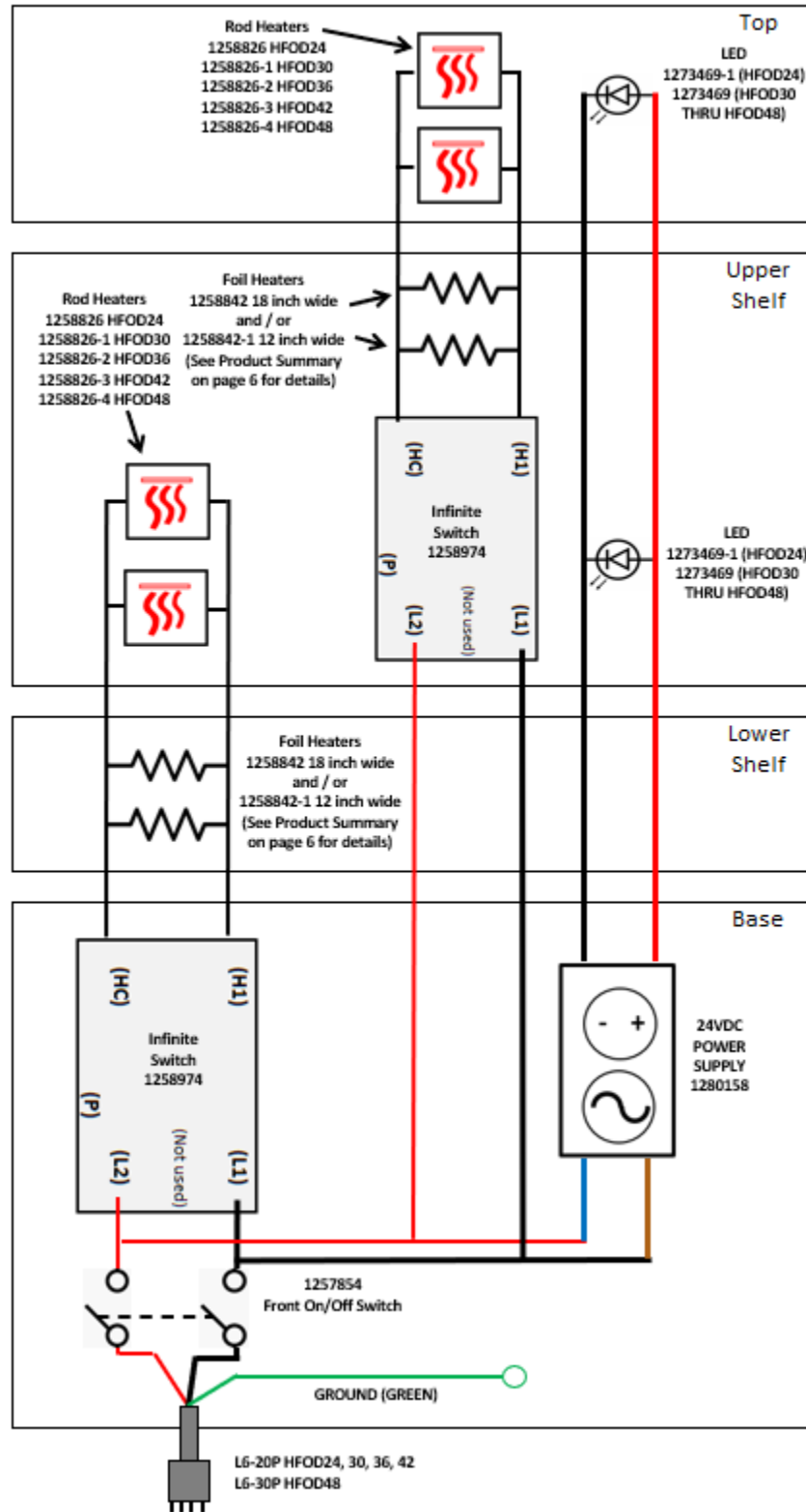
END OF LIFE / DISPOSAL

- To protect the environment please recycle materials where possible.
- Do not dispose of the Open Hot Food Display Case 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.

HFOT Wiring Diagram



HFOD Wiring Diagram



RGC Wiring Diagram

