

# USER MANUAL

## 用户手册



# BORA HOT

**READ CAREFULLY AND KEEP WITH THE CASE**  
**使用前请仔细阅读本手册，并妥善保存以备日后查阅**



**COSTAN** ❄️

Rev. B - 2023.6.25

## INTRODUCTION / 简介

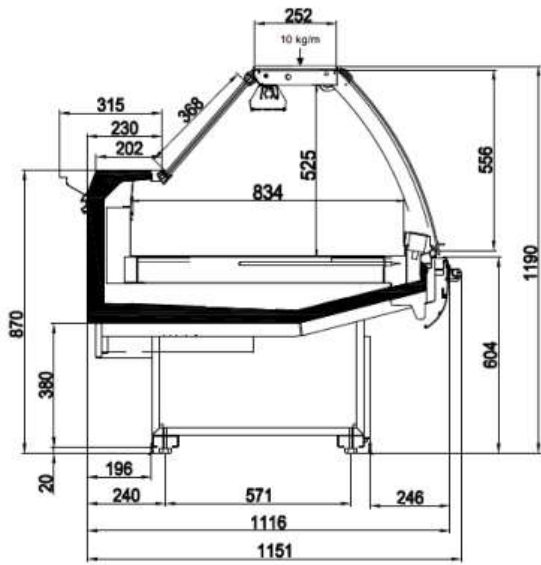


The present booklet has been formulated in a simple and rational way, for the reader to get deeply acquainted with this cabinet. It must be read carefully and keep near the machine. **The manufacturer assumes no responsibility for any personal injury or property damage which may be caused by non-compliance with the instructions contained in this booklet. Whoever operates the machine must have read this manual beforehand.**

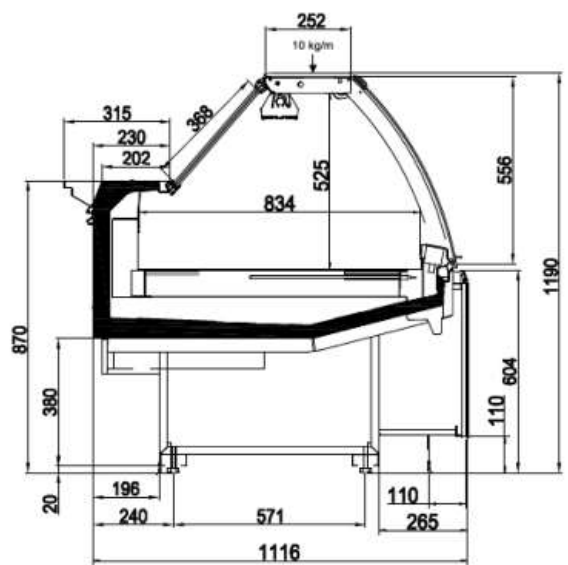
本说明书简明扼要的对产品进行阐述, 用户可以深入了解产品。请在陈列柜使用前仔细阅读本说明书并妥善保管。厂商对未按照本说明书的操作而引起的人身伤害或者财产损失不承担任何责任。每个使用陈列柜的用户务必在使用前仔细阅读本说明书。

# CROSS SECTIONAL DRAWING

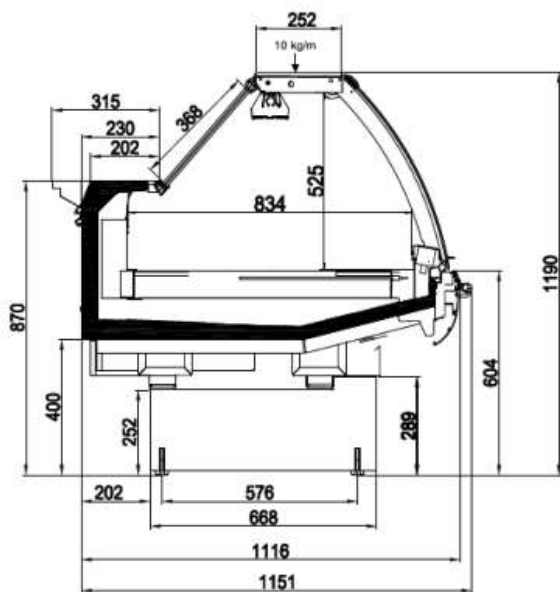
## 柜体示意图



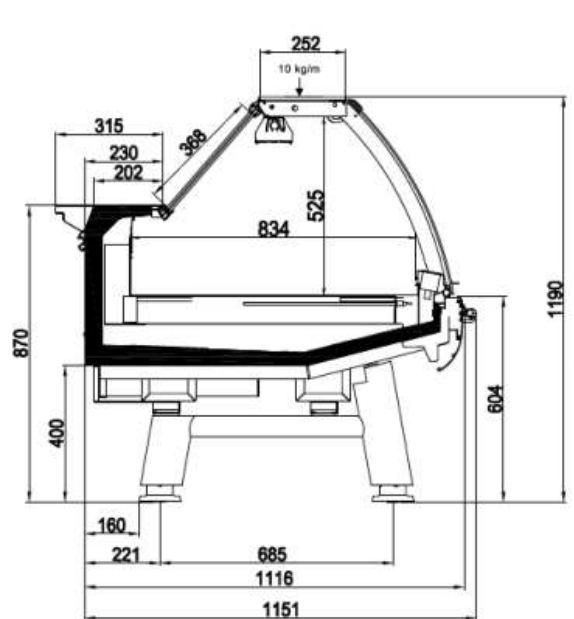
**RCA DRY HOT BC**



**RCA DRY HOT Design**



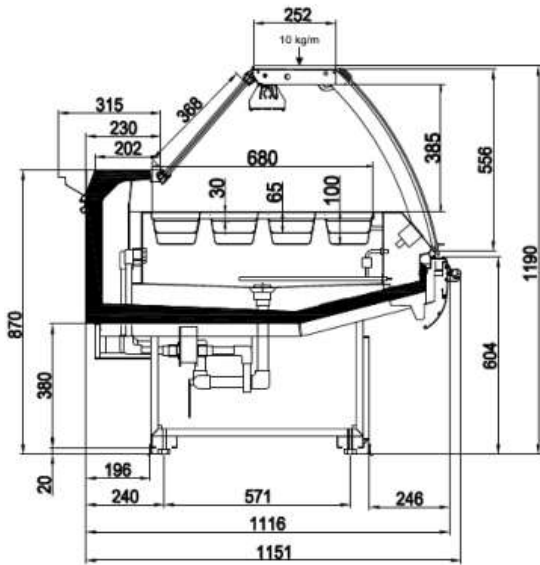
**RCA DRY HOT SB OVAL**



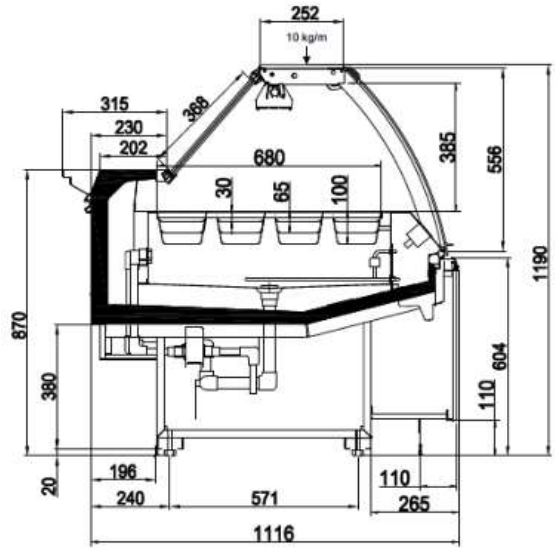
**RCA DRY HOT SB SLIM**

# CROSS SECTIONAL DRAWING

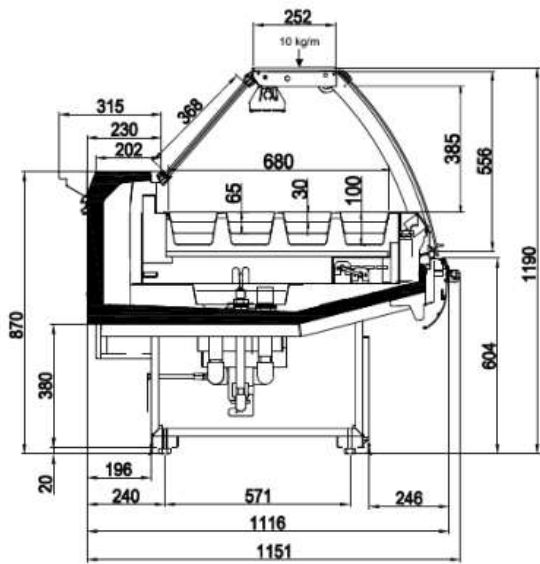
## 柜体示意图



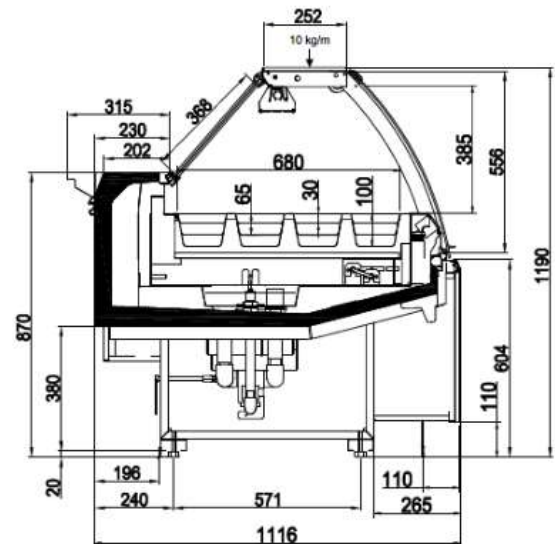
**RCA STEAM HOT BC  
(Non-Ventilated)**



**RCA STEAM HOT Design  
(Non-Ventilated)**



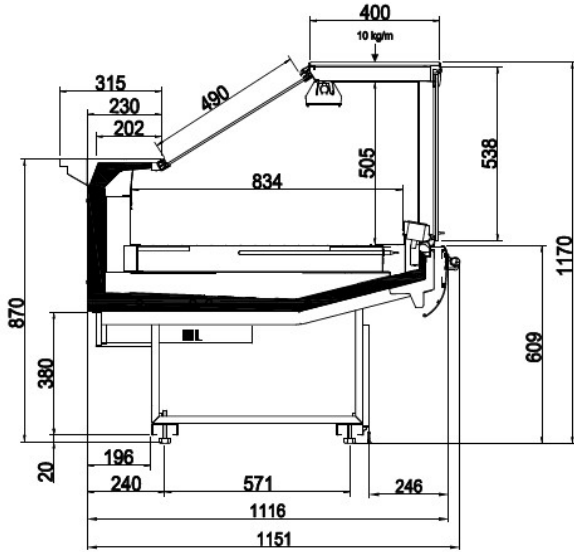
**RCA STEAM HOT BC  
(Ventilated)**



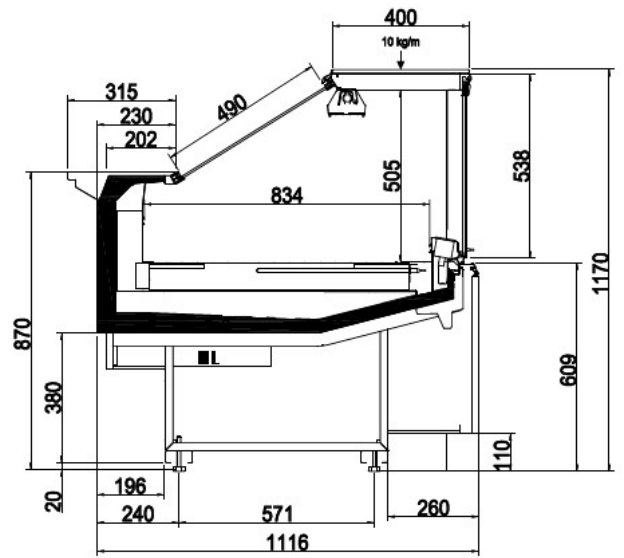
**RCA STEAM HOT Design  
(Ventilated)**

# CROSS SECTIONAL DRAWING

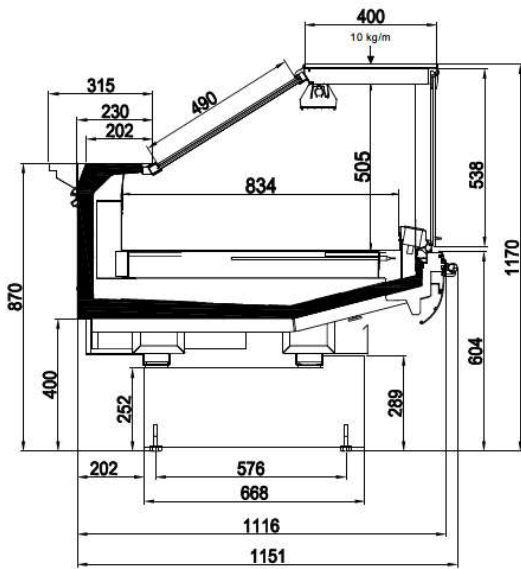
## 柜体示意图



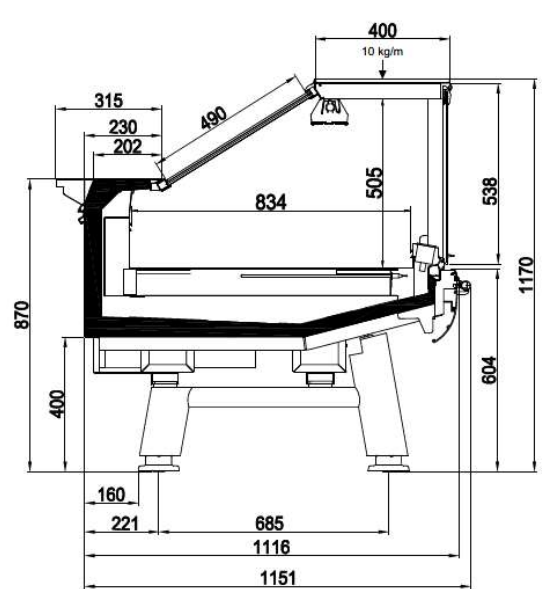
**RDA DRY HOT BC**



**RDA DRY HOT Design**



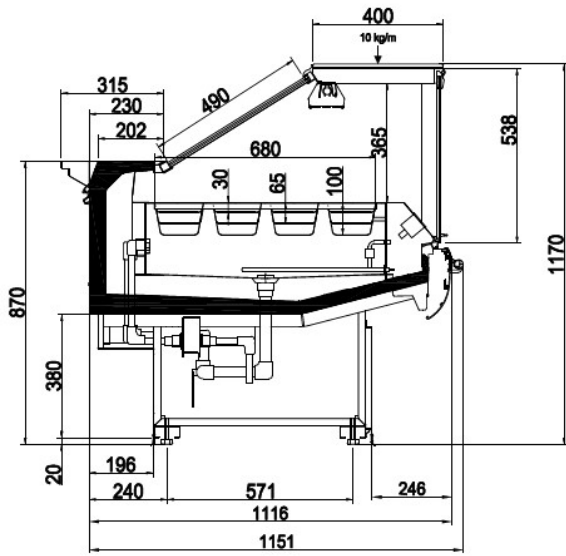
**RDA DRY HOT SB OVAL**



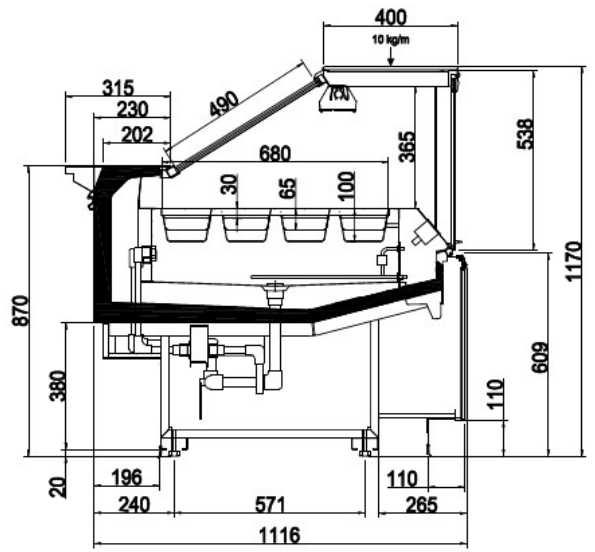
**RDA DRY HOT SB SLIM**

# CROSS SECTIONAL DRAWING

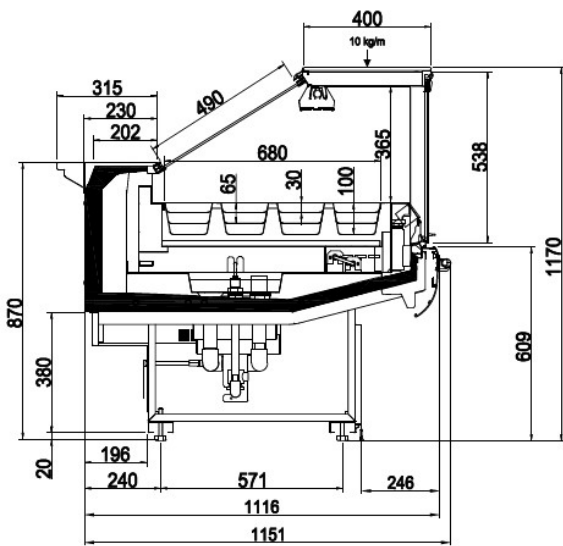
## 柜体示意图



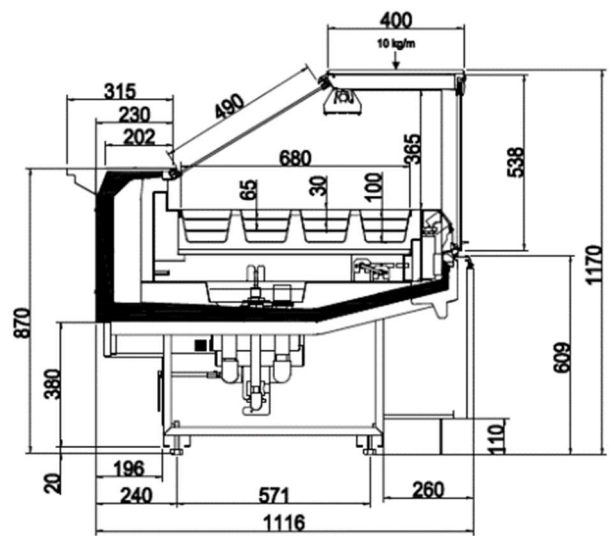
**RDA STEAM HOT BC  
(Non-Ventilated)**



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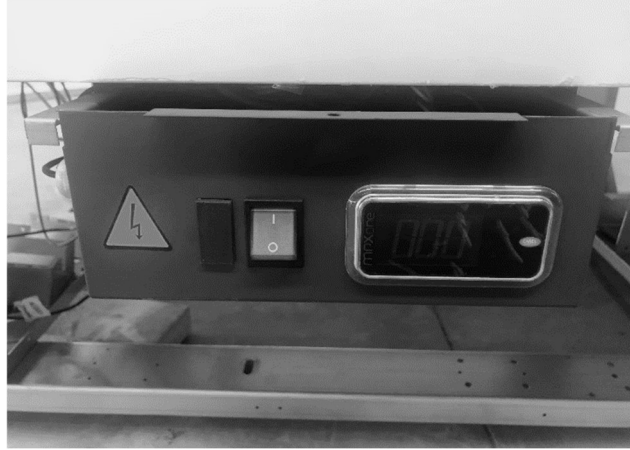


**RDA STEAM HOT BC  
(Ventilated)**

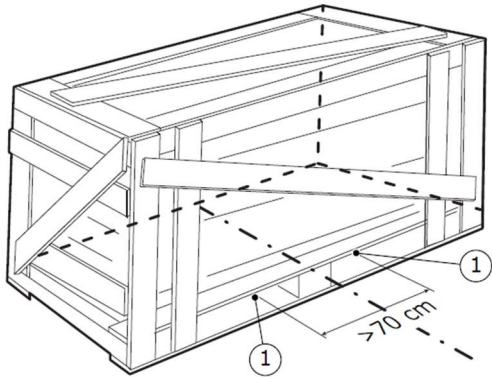


**RDA STEAM HOT Design  
(Ventilated)**

Cabinet rear side 柜体后侧

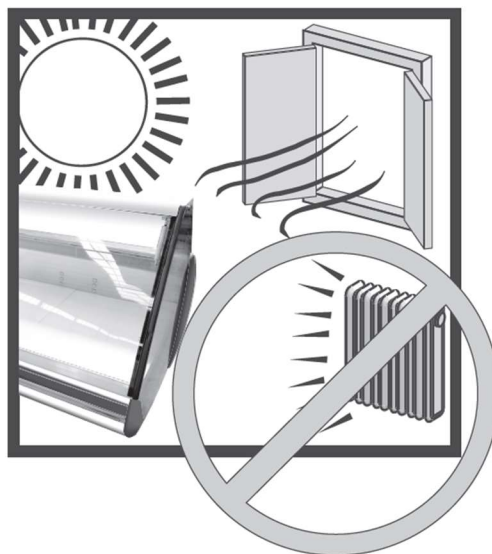


Package / 包装



\*The weight info will be update.

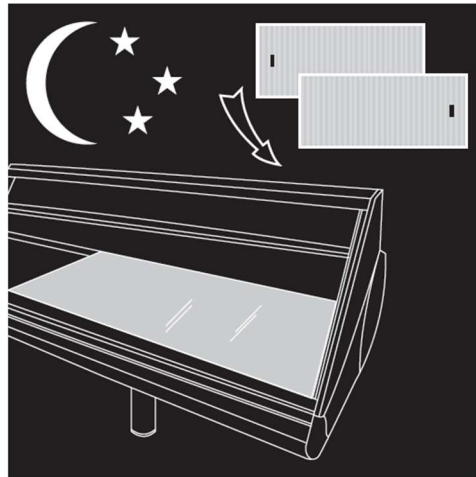
## Ambient Conditions/使用环境

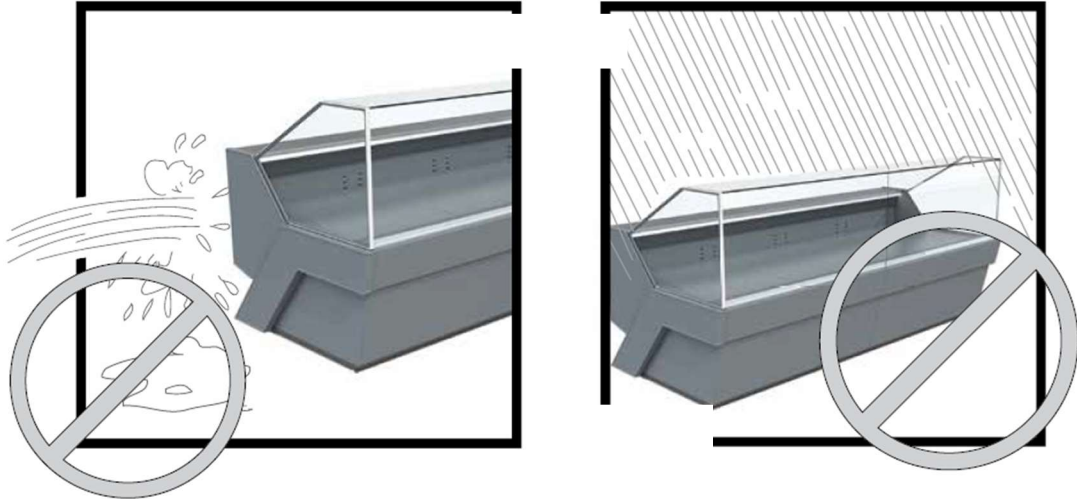


Ambient environment / 使用环境	Closed / 封闭
Temperature / 温度	25° C
Relative humidity / 相对湿度	60% RH
Lighting / 灯光	100 lx

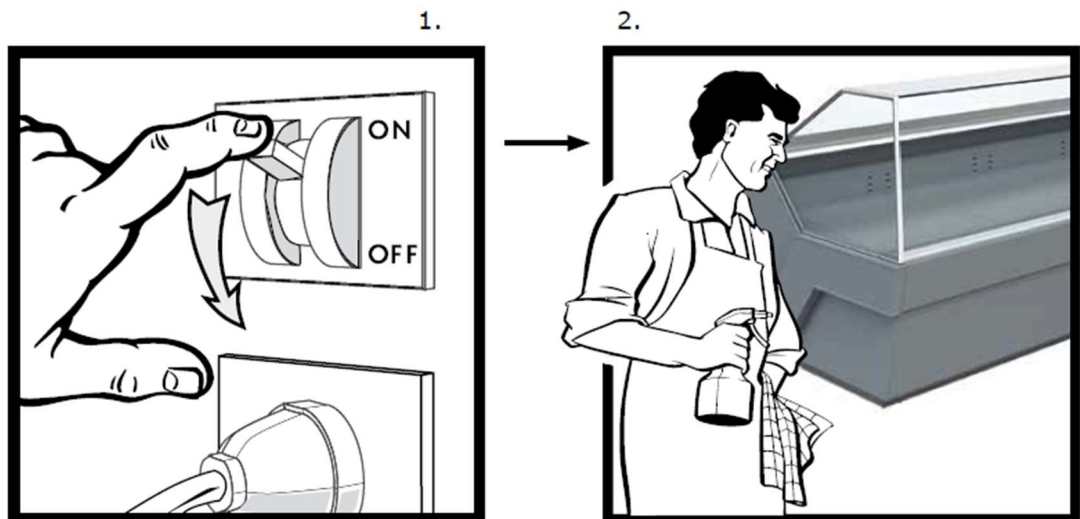


Use of the Cabinet/柜体使用





### Ordinary Maintenance/日常维护



#### **Cleaning the evaporator pan**

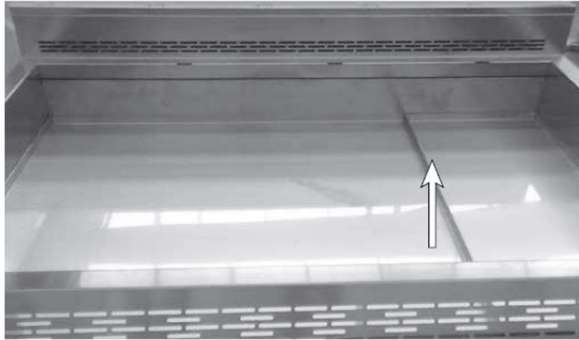
It is advisable to clean the evaporation tray as often as installation and use conditions recommend it, following the instructions in the photos below.

清洁蒸发器托盘

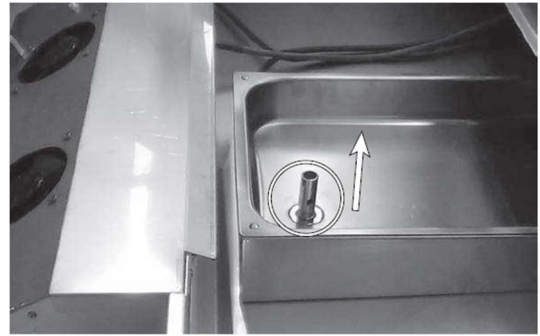
建议在安装和使用条件允许的情况下，按照下面照片中的说明，经常清洗蒸发器托盘。



Removing GASTRONORM containers to gain access to the evaporator tray.  
 首先拆除托盘才能进入看到蒸发器托盘。



Container plate  
 托盘



Evaporation tray and overflow tube  
 蒸发器底盘和溢流管



Close the water tap before removing the overflow tube.

- Remove the overflow tube and clean the tray.
- Rinse thoroughly to remove any residue stuck along the drain before putting the tube back in place.

- Position the overflow tube properly and open the water tap.
- Ensure that the tray gets filled up to the appropriate level and put the containers back in place.

在拆除溢流管之前，请先关闭水龙头。

- 卸下溢流管并清洗蒸发器托盘。
- 彻底冲洗，以清除任何沿排水管粘附的残留物然后再将溢流管放回原位。
- 妥善安置溢流管并打开水龙头。
- 确保托盘被放到适当的水平位置，并将托盘放回原位置。

## **1. DESCRIPTION**

BORA HOT is only suitable for holding the temperature of cooked warm food for short periods of time and exclusively when the food is being served. No other use, like cooking or long-term temperature holding, is allowed. Its main features and dimensions are clearly illustrated in general description. A wide variety of optional accessories enabling enhanced functions is also available. To this respect, contact the authorized after-sales service only.

## **2. TRANSPORTATION**

The cabinet is contained in a specially crated package that enables transportation using fork-lift trucks. Handle the machine on its own pallet or on a similar platform; use a forklift truck, either manual or electric, provided that it is adequate for handling such appliances and it has the requisite lifting capacity. Handling is reserved for the authorized after-sales service.

## **3. DELIVERY AND STORAGE**

Prior to accepting the cabinet from the carrier, check the conditions of the package. If it is showing visible damage, the machine may have suffered some consequences. If so, unpack the machine in the presence of the carrier and sign, with reservation, the delivery bill. The manufacturer disclaims all liability for damage caused by transportation or incorrect handling during storage. Unpacking is reserved for the authorized after-sales service. Storing temperature must be between -25°C and +55°C, air humidity between 30% and 95%. Keep the cabinet away from direct sunlight and from the elements.

## **4. INSTALLATION AND AMBIENT CONDITIONS**

The cabinet must not be installed in premises containing explosive gas substances. It can neither be used in the open nor exposed to the rain.

Prior to connecting the cabinet, make sure that the rating plate data correspond to the characteristics of the existing electrical system in installation manual. For correct operation, the cabinet must be placed on a level floor, far from sources of heat and/or direct sunlight, doors, windows, fans, or ventilation outlets. It must be granted a reasonable free front area for customer service. The room where the appliance is installed must comply with the requirements set forth.

## **5. ELECTRICAL CONNECTION**

The cabinet must be installed by professionally qualified personnel, in accordance with the instructions provided by the manufacturer and local regulations. Incorrect installation may cause harm to persons, animals, and property. The manufacturer assumes no responsibility for such damages.

The cord must be spread out safe from shocks, away from liquids, water or sources of heat and it must always be kept in perfect condition. If it should be damaged, have it replaced by duly licensed personnel. **THE USE OF ADAPTOR PLUGS IS FORBIDDEN.**

Make sure that power supply voltage corresponds to the values appearing on the rating plate of the cabinet. Consider also that the maximum allowable power voltage variation is +/-6%.

**IMPORTANT: THE CABINET MUST BE PROPERLY EARTHED.** The manufacturer disclaims all responsibility for damage resulting from non-observance of this safety principle. If the cabinet must be installed far from the power points, make certain that the connection complies with the standards in force.

**THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY FOR ANY PERSONAL INJURY OR PROPERTY DAMAGE ARISING FROM INCORRECT INSTALLATION.**

## **6. TECHNICAL SPECIFICATIONS**

The built-in electrical installation is composed of control and safety devices lodged in the cabinet. The relevant wiring diagrams and part lists are contained in a sealed plastic envelope together with the present booklet. Keep such documents with the booklet. The technical data are also reported on the rating plate inside the cabinet. The sound level generated by the running cabinet is below 70 dB(A). The cabinet generates no harmful vibrations.

**WE HEREBY DECLARE THAT THE CABINET AT ISSUE COMPLIES RELATED LAWS AND REGULATIONS.**

## **7. LOADING PRODUCTS**

Switch the cabinet on by the wall cutoff switch. As soon as the cabinet is on it will start its cycle. Allow about two hours before loading any products, which must already be at their preservation temperature.

**THE CABINET IS FACTORY-REGULATED FOR THE ANTICIPATED PERFORMANCE.**

ATTENTION! Front glazing can be opened for cleaning and restocking operations. It is advisable to carry out these jobs when the sales area is NOT OPEN TO THE PUBLIC.

When loading products make certain that:

- They are similar in size and type.
- The base tray loading limit (90 kg/m<sup>2</sup>) is not exceeded.
- They do not obstruct the flow of air.

## **8. USE**

The BORA HOT cabinets are designed and manufactured exclusively for the display of gastronomy like pizza. Its function is preserving food temperature, not heating it. Therefore, when introduced, THE FOODSTUFFS MUST BE AT THEIR CONSERVATION TEMPERATURE. Do not load foods that have undergone heating.

For correct cabinet operation we recommend:

- The position of the product compared to the bulb is important; a central position ensures that it receives the maximum amount of heat.
- In a lateral position, furthest from the source of radiation, the product receives a lower amount of heat.

The sliding doors must only be opened at the moment of service. Frequent opening negatively affects the performance of the display cabinet.

During periods of inactivity, it is recommended to close the stop cock on the water supply line.

## **9. PRESCRIPTIONS AND RESTRICTIONS**

KEEPING PHARMACEUTICAL PRODUCTS, GLASS BOTTLES OR FLASKS IN THE CABINET IS STRICTLY FORBIDDEN as they could get broken and entail a safety hazard.

Resting the unpackaged food items directly on the decks should be avoided; use suitable food containers instead.

Do not expose the showcase to atmospheric agents.

Do not spill water directly or indirectly on the showcase. Do not touch the machine with damp or wet hands or feet;

Do not use it while barefoot.

THE WATER PRODUCED BY THE SYSTEM MUST THEREFORE BE DISPOSED OF THROUGH A SEWER OR PURIFICATION SYSTEM IN COMPLIANCE WITH THE REGULATIONS IN FORCE.

ANY OTHER USE NOT EXPLICITLY MENTIONED IN THIS BOOKLET MUST BE CONSIDERED AS HAZARDOUS. THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR ANY DAMAGE RESULTING FROM IMPROPER, INCORRECT OR UNREASONABLE USE.

## **10. ORDINARY MAINTENANCE**

ATTENTION! BEFORE STARTING ANY MAINTENANCE OR CLEANING, DISCONNECT THE EQUIPMENT FROM THE ELECTRICAL POWER SUPPLY USING THE MAIN WALL CUT-OFF SWITCH.

Cleaning the cabinet only use water at a maximum temperature of 65°C and household soap or neutral detergent diluted in water. For glass surfaces use only products for cleaning glass. It is recommended to avoid the use of water since it may deposit limestone on the surface of the glass.

Never use:

- Abrasive sponges.
- Flammable or abrasive products such as alcohol, acetone, or solvents.
- Detergents that contain non-ionic surfactants, lemon or vinegar (acetic acid).

Clean all the external parts of the cabinets ONCE A WEEK.

Clean all the internal parts of the cabinets ONCE A MONTH, following the instructions below:

- Disconnect the power supply to the cabinets using the wall-mounted main switch disconnecter.
- Empty the cabinet, storing the goods in cold rooms or refrigerators to maintain the preservation temperature.
- Wait for the inside of the cabinet to have reached the ambient temperature and then clean.
- After carefully checking that the inside of the cabinet is completely dry, restart the appliance by re-energising the cabinet.
- After a couple of hours, load the goods again.

When you put the cabinet out of service, disconnect the power and follow the passages above, leaving the doors open (if available) to avoid odours.

Defrost the cabinet EVERY THREE MONTHS to allow the ice to melt which may have formed on the fins of the evaporator preventing correct operation. The duration of the defrosting activity is regulated directly in the factory. Any adjustments are reserved exclusively for the technical service department. The defrosting water is collected by a special drain. Periodically check that the defrosting water drains normally. If not, intervene immediately using a nonpointed flexible probe.

Do as indicated to clean the internal parts MONTHLY, but in this case foresee a longer waiting time to allow the ice to melt completely.

## 11. EMERGENCY SITUATIONS

1) The cabinet will not start or will not keep on working:

- There may be a general blackout;
- The wall main switch may be off;
- The plug of the appliance may be out of the socket.

If power failure is not due to any of the above causes, call the nearest after-sales service immediately, empty the cabinet and store the foods in cold rooms or cabinets that may ensure their preservation temperature.

2) The cabinet will not start or will not keep on working:

- make sure that the product load is correct;
- if the showcase has not been defrosted for longer than 3 months, defrost and clean it before starting normal operation;
- make sure that the case is not exposed to sources of heat or draught;
- make certain that ambient conditions comply with the requirements in page 12;
- check that the showcase is perfectly horizontal using a spirit level.

**Should insufficient cooling persist, resort to the nearest after-sales service.**

IN CASE OF A GAS LEAK OR FIRE, do not breathe inside the room that houses the cabinet before having aired it properly. Turn the cabinet off by the main switch ahead (in page 14). DO NOT USE WATER BUT ONLY DRY EXTINGUISHERS TO PUT OUT THE FIRE.

3) The cabinet operates noisily:

- make sure that screws and bolts are securely closed;
- check that the showcase is perfectly horizontal by the use of a spirit level;

Check that the showcase is perfectly horizontal by the use of a spirit level. Should the inconvenience persist, resort to the nearest after-sales service.

## 12. AFTER-SALES SERVICE

Should it be necessary to resort to technical assistance, contact your salesperson immediately.

If spare parts are needed, always refer to your after-sales service: insist on the use of original spare parts.

## 13. DISMANTLING AND DISPOSAL

In accordance with the rules for dismantling waste in force in the individual Countries and to respect the environment in which we live, we ask you to separate the parts of the cabinet so that they can be disposed of separately or, if necessary, recover them appropriately. Not all parts of the cabinet are comparable to municipal solid waste with the exception of the metallic parts that, in any case, are not included in special waste for the majority of European Countries.

The components of the refrigeration circuit must not be cut and/or separated before the circuit is discharged, with the recovery of refrigerant gas by qualified personnel.

## 1. 概述

BORA 热柜该系列展示柜适用于在短时间内保持熟食的温度，并且只在食物被供应时使用。具体特征及尺寸见总体描述。多种配件供不同卖场选择，具体请联系授权经销商。

## 2. 运输

陈列柜都包装在特殊的木箱或木托盘以便于叉车运输。将设备搬运到自带的托盘或类似平台上，使用有足够举重能力的手动或电动的升降式叉车搬运陈列柜。由指定的售后服务商实施搬运。

## 3. 交货和存放

在签收货物前，请先检查陈列柜的外包装。外包装的损坏有可能引起陈列柜的损伤。如果外包装确有损坏，请在货运商面前拆箱并在交货单上签字标注，请保管好交货单并保留对承运商索赔的权利。厂商对因运输或在存放中的不正确搬运而引起的损坏不承担任何责任。拆箱工作应由指定的售后服务商进行。陈列柜的存放温度介于-25°C和55°C之间，空气湿度在30%和95%之间。陈列柜要远离阳光直射和易燃易爆的电子元件。

## 4. 安装和使用环境

陈列柜绝对不能安装在含有爆炸性气体的房屋里，也不能在露天或雨中使用。在连接陈列柜前，请确认陈列柜铭牌中的数据与实际陈列柜相符，参考安装手册相关信息。正确的操作：将陈列柜放在水平地面上，远离热源和（或）阳光直射、门、窗、风扇或通风口。在陈列柜前方要留出适当的空间便于顾客取货。安装陈列柜的房间里必须符合列出的要求。

## 5. 电气连接

陈列柜的安装必须由专业人员按照厂商提供的使用说明书和当地的规定进行。厂商对因不正确的安装造成的对人、动物的伤害及财产损失不承担任何责任。

电线必须安全展开，远离液体、水或热源并且保持良好的使用状况。如果损坏，请有正式授权的人员更换。**禁止使用适配器插座。**

确认电源电压符合陈列柜铭牌中标明的电压数值。请注意最大的电压变化范围为+/-6%。

**重要事项：陈列柜必须正确接地。厂商对因不遵守这一安全准则而造成的一切危险后果不承担任何责任。**

**如果陈列柜必安装在远离电源地方，须确保电路按照国家规定正确连接。**

厂商对因错误电气安装而引起的任何人身伤害或财产损失都不承担任何责任。

## 6. 技术规格

陈列柜内置的电气装置由控制器和嵌入陈列柜里的安全器件组成。相关线路图和部件清单和用户说明书在同一个密封塑料袋里。请将这些文件和用户说明书一起保管好。陈列柜的铭牌上标明了相关技术参数。陈列柜运行时产生的噪声低于 70 分贝。我们在此声明陈列柜符合可与食物接触的物料的规定。

## 7. 装货

陈列柜通过墙面电源开启。陈列柜电源开启即会启动循环系统。陈列柜装货前需运转两小时才能达到食物保鲜所需温度。陈列柜的预期性能已作了出厂设置。



摆放商品时请确保：

- 大小品类一致；
- 垫仓板最大承重为90kg/m<sup>2</sup>，请不要超过最大承重量；
- 商品不要覆盖出风口，影响柜内空气流通。

## 8. 使用方法

陈列柜适用于摆放的新鲜食品比如披萨等熟食，它的作用是保持食品的温度，而不是加热温度，因此：在放入陈列柜时，食品类商品的温度必须已处于适宜保存的温度。

我们推荐正确的操作：

- 越是放置在中心位置的食品越能获得最大的保温量；
- 侧面的位置相对于中心位置来说，食品接受的热量相对较少。

推拉门必须只在服务的时候打开。频繁的打开会对展示柜的性能产生负面影响。在不活动期间，建议关闭供水管道上的阀。**注意：所有的调节必须由专业人员操作。**

## 9. 规定和限制

严格禁止将药剂产品放在陈列柜里。

不能将陈列柜放在室外。

不要踩陈列柜的防撞保护杠。

不要踩在陈列柜上方，不要在陈列柜上方置物。

不能直接或间接的将水倒在柜体上。

不能用湿的手脚接触陈列柜，赤脚时不能操作陈列柜。

相关设备的安装必须由制造商授权的专业技术人员进行。

本说明书中未说明的其他用途都是危险的。厂商对因不规范的、不正确的或者不合理的使用而产生的一切损害不承担任何责任。

## 10. 日常保养

每周清洗陈列柜的外表面，请用温和型肥皂或溶在冷水里的清洗剂，用软布仔细擦拭。不能使用可燃的、洗涤剂、酒精、丙酮或溶剂。不能用水枪冲洗陈列柜。只能用玻璃清洁产品清洁玻璃。这里不建议使用水，因为有可能使污垢增多。

每月按照前面提及的和以下说明的指导清洁陈列柜的内部表面：

- 使用墙上主开关给陈列柜断电；

- 取出陈列柜中存放的物品，把这些物品转放到冷库或者其它有足够的达到保鲜要求能力的冷藏设备里；
- 等到陈列柜的温度达到室温后，按照上面提到的方法清洁；仔细检查确认陈列柜已经完全干燥后，重新安装并开启陈列柜电源；
- 空载运行几小时后，将物品重新放回陈列柜。

每3个月陈列柜需对蒸发器片间进行除霜，结霜在不同程度影响陈列柜正确的工作。按照清洁内部表面的方法进行，允许等待稍长的时间完全融霜。

上述没有涉及到的任何保养操作都必须由指定的售后服务或者有资格的人员进行。

## 11. 突发状况

陈列柜不能启动或者不能继续工作：

- 可能是停电；
- 墙面电源关闭；
- 陈列柜的电源插头和电源插座接触问题。

如果不是因为上述原因导致电的问题，请立即联系最近的售后服务商，清空陈列柜并将食品转存到冷库或者别的能确保食品保鲜的冷藏设备里。

陈列柜制冷不正常：

- 确保正确的往陈列柜里放货的方法；
- 如果陈列柜超过3个月没有除霜，在正常操作前先除霜和清洁；
- 确认陈列柜没有暴露在热源或者干燥环境里；
- 确认环境条件和用户手册中的要求相符；
- 使用水平仪检查陈列柜是否水平放置。

如果陈列柜继续制冷不足，请与最近的售后服务商联系。

柜子运转有噪声：

- 确认螺丝螺栓已经拧紧；
- 使用水平仪检查柜子是否水平放置。

假如有气体泄漏或者起火，在空气流动正常前，需在放置陈列柜的房间里屏住呼吸。关闭柜子的电源给柜子断电，不能用水要用灭火剂来灭火。如果问题继续存在，请与最近的售后服务商联系。

## 12. 售后服务

需要技术帮助的时候请立即与销售人员联系。

如果需要配件，与售后服务商联系：要坚持使用原装配件。

### **13. 分解和处理**

为了保护环境，请按照本国垃圾处理法规规定来分类存放陈列柜的部件和材料，从而可以将这些物料正确处理和回收。所有的部件不能被当作城市固体垃圾，金属部件除外，大部分国家金属部件不被认为是特殊垃圾。组成制冷系统的部件不能重新利用或者单独使用，只能完整的送往专业回收制冷设备的中心。