

Instructions for Use

Hot cupboard with sliding doors and circulating air heating

	Doors on 1 side	Doors on 2 sides (Serving hatch)
Model-No.	Art.-No.	Art.-No.
20100/FU	E 0106, E 0206, E 0306	E 1106, E 1206, E 1306
:	:	:
20300/FU	E 0116, E 0216, E 0316	E 1116, E 1216, E 1316



Scholl Apparatebau GmbH & Co. KG

Zinhainer Weg 4
 D-56470 Bad Marienberg/Germany

Phone +0049 (0) 2661 – 9868-10
 Fax +0049 (0) 2661 – 9868-38 (Service)
 Internet www.scholl-gastro.de
 E-mail info@scholl-gastro.de





	Doors on 1 side	Doors on 2 sides (Serving hatch)
Model-No.	Art.-No.	Art.-No.
20100/FU	E 0106, E 0206, E 0306	E 1106, E 1206, E 1306
20110/FU	E 0107, E 0207, E 0307	E 1107, E 1207, E 1307
20120/FU	E 0108, E 0208, E 0308	E 1108, E 1208, E 1308
20130/FU	E 0109, E 0209, E 0309	E 1109, E 1209, E 1309
20140/FU	E 0110, E 0210, E 0310	E 1110, E 1210, E 1310
20150/FU	E 0111, E 0211, E 0311	E 1111, E 1211, E 1311
20160/FU	E 0117, E 0217, E 0317	E 1117, E 1217, E 1317
20170/FU	E 0118, E 0218, E 0318	E 1118, E 1218, E 1318
20180/FU	E 0112, E 0212, E 0312	E 1112, E 1212, E 1312
20190/FU	E 0119, E 0219, E 0319	E 1119, E 1219, E 1319
20200/FU	E 0120, E 0220, E 0320	E 1120, E 1220, E 1320
20210/FU	E 0113, E 0213, E 0313	E 1113, E 1213, E 1313
20220/FU	E 0121, E 0221, E 0321	E 1121, E 1221, E 1321
20230/FU	E 0122, E 0222, E 0322	E 1122, E 1222, E 1322
20240/FU	E 0114, E 0214, E 0314	E 1114, E 1214, E 1314
20250/FU	E 0123, E 0223, E 0323	E 1123, E 1223, E 1323
20260/FU	E 0124, E 0224, E 0324	E 1124, E 1224, E 1324
20270/FU	E 0115, E 0215, E 0315	E 1115, E 1215, E 1315
20280/FU	E 0125, E 0225, E 0325	E 1125, E 1225, E 1325
20290/FU	E 0126, E 0226, E 0326	E 1126, E 1226, E 1326
20300/FU	E 0116, E 0216, E 0316	E 1116, E 1216, E 1316



TABLE OF CONTENTS

Table of contents.....	3
Preface.....	5
1 Conventions.....	6
1.1 Pictograms – General safety notes	6
1.2 Pictograms – Warning notes	7
1.3 Pictograms – Important notes	8
2 Product information	9
2.1 Execution	9
2.2 Information regarding compliance with standards, laws and directives	9
2.3 Safety	10
3 Packing, transport, intermediate storage, scope of delivery	11
3.1 Packing	11
3.2 Transport.....	11
3.3 Intermediate storage	11
3.4 Scope of delivery	11
4 Installation.....	12
4.1 Installation hot cupboard.....	12
4.2 Electrical installation	12
5 Operation	13
6 Maintenance	14
6.1 Maintenance and repair	14
6.2 Cleaning and care.....	14
7 Troubleshooting	16
7.1 Possible malfunctions	17

8	Technical data.....	18
8.1	Technical data hot cupboard with sliding doors on 1 side.....	18
8.2	Technical data hot cupboard with sliding doors on 2 sides	19
8.3	Dimensioned drawing	20
8.4	Circuit diagram	21
8.4.1	Circuit diagram hot cupboard.....	21
8.4.2	Circuit diagram hot cupboard with heated top plate	23
9	Disposal and Environmental Notes	25
9.1	Disposal of packing material	25
9.2	Disposal of the appliance	25
10	Warranty and service	26
10.1	Warranty conditions	26
10.2	Service.....	26
10.3	Service address	27

PREFACE

Congratulations!

In purchasing this new SCHOLL appliance you have chosen a product which meets highest technical standards while providing outstanding convenience in practical use.

This appliance has been designed with minimal energy consumption in mind. Used responsibly, it will serve you well in an ecologically sound manner.

Please read the information in this manual carefully before starting up this appliance. On the following pages you will find important notes regarding its operation, care and maintenance so that you will be able to enjoy its use for a long time.

If a malfunction should nevertheless occur, please consult the "Troubleshooting" section first. In many cases you should be able to remedy minor problems yourself, thus saving unnecessary service costs.

Please retain this manual carefully and pass it on to any subsequent user for his or her information and safety.

A quality product, properly treated, will give you many years of satisfactory service.

We trust you will enjoy using this product!

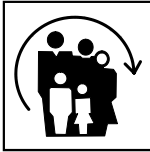
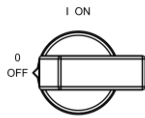
Yours sincerely

Gustav Scholl Apparatebau GmbH & Co. KG



1 CONVENTIONS

1.1 PICTOGRAMS – GENERAL SAFETY NOTES

	Be sure to observe these Instructions for Use as well as the safety notes to prevent injuries or damage to health or property. Do not alter or modify this appliance.
	Never use a defective appliance. If you suspect the unit of being faulty or discover an unusual noise or smell, turn off the power switch and pull the plug out of the socket-outlet, or otherwise disconnect the appliance from the mains and de-energize it (i.e., ensure that it no longer carries any voltage). Do not use this appliance when its power cord is damaged. Failure to observe this warning may result in a fire hazard or electrical shock!
	Maintenance and repair work must be carried out only by qualified professionals using original spare parts and accessories. Do not attempt to carry out repairs on this appliance yourself!
	Connect this appliance to suitably earthed mains outlets only. Ensure that your mains power supply conforms to the data stated on the nameplate of the appliance. Failure to observe this warning may result in a fire hazard or electrical shock!
	This appliance is not intended to be used by persons (including children) of limited physical, sensory or intellectual abilities, or lacking in experience and/or knowledge, unless they are supervised by a person responsible for safety who instructs them in the use of the device. Children should be supervised to ensure they will not play with this appliance.
	Do not allow this appliance to operate unattended. Ensure that its main switch is set to „0“ before inserting the plug into an electrical socket-outlet or connecting the appliance to the power supply. Avoid starting the unit unintentionally. Connecting the unit to the mains with its main switch not set to „0“ may cause accidents.
	Protect this appliance from moisture (water spray, rain). Any penetration of water into the unit will increase the risk of an electrical shock.

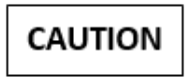
	Do not touch the surfaces of the appliance. The surfaces of this appliance may get hot. Please allow the unit to cool down fully before cleaning or stowing it. Never cover this appliance. Burn injury or fire hazard!
---	--

1.2 PICTOGRAMS – WARNING NOTES

	Cleaning must only be performed by qualified persons who have read and understood these Instructions for Use and are familiar with applicable hygiene rules. Ensure that care is exercised during cleaning of the unit. For light cleaning, wipe down the surface with a cloth or soft brush/sponge soaked in warm water which contains a small amount of dishwashing detergent. Follow this up by wiping with clear water until no cleaning agent residue remains on the surface, as the latter might cause discoloration or stains. Finish by rubbing the surface dry. To remove more stubborn or extensive residue, a stainless steel cleaning product may be used. Never use any of the following for cleaning: ➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents. ➤ abrasive cleaning products such as scouring creams/pastes, steel wool, saponified steel wool, metal or plastic sponges, or sponges with a scratchy surface (scouring side).
	Never use steam and/or pressure jet cleaning equipment to clean this appliance! This might damage the appliance to the point where it may pose a hazard to your life!
	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.
	Allow the unit to cool down before starting any cleaning work. Burn hazard!



1.3 PICTOGRAMS – IMPORTANT NOTES

	DANGER indicates an immediately threatening hazard. Failure to observe this warning notice will result in severe physical injury or death.
	WARNING indicates a potentially dangerous situation. Failure to observe this warning notice may result in severe physical injury or death.
	CAUTION indicates a potentially harmful situation. Failure to observe this notice may result in damage to property.
	DANGER – electrical voltage indicates an immediately threatening hazard. Failure to observe this warning notice will result in severe physical injury or death.
	CAUTION! IMPORTANT Improper use may result in minor injuries or damage to property.
	In addition to these Instructions for Use, a number of accident prevention and other regulations apply with regard to the operation of this appliance. As regards food handling, please observe HACCP rules concerning compliance with hygiene requirements. If you have any questions, please contact your supervisor(s) or safety representative.
	This product must not be disposed of in domestic waste. Please arrange for proper recycling of this product via your local provider of waste disposal services.

2 PRODUCT INFORMATION

The hot cupboard may only be used to warm up plates and cups and keep them warm.

2.1 EXECUTION

- Chrome nickel steel 18/10
- Sliding doors on 1 side or sliding doors on 2 sides (Serving hatch)
- With feet 150 mm
- Total height 850 mm
- Adjustable intermediate shelf
- Thermostatically adjustable from 30-85°C
- E-Connection:
Voltage 230 V for power under 3,0 kW
Voltage 400 V for power from 3,0 kW

2.2 INFORMATION REGARDING COMPLIANCE WITH STANDARDS, LAWS AND DIRECTIVES

This appliance conforms to the following:

Standards, laws, directives	
2006/95/EG	Low Voltage Directive
2004/108/EG	EMC Directive
DIN EN 60335-1	Household and similar electrical appliances – Safety - Part 1: General requirements
DIN EN 60335-2-49	Household and similar electrical appliances – Safety - Part 2-49: Particular requirements for commercial electric appliances for keeping food and crockery warm

2.3 SAFETY



This appliance conforms to accepted technical rules and relevant safety codes. However, proper use of the appliance is a prerequisite for effectively preventing damage or accidents. Please comply with the notes provided in these Instructions for Use.

Further safety notes, refer to section

- Pictograms – General safety notes
- Pictograms – Warning notes
- Pictograms – Important notes

3 PACKING, TRANSPORT, INTERMEDIATE STORAGE, SCOPE OF DELIVERY

3.1 PACKING

The type of packing employed will depend, to a large extent, on the adopted shipping mode and route. Except where otherwise agreed by contract, packing will conform to the "HPE Packing Guideline" defined by the German Federal Association of the Wooden Materials, Pallets and Export Packing Industry and by the German Engineering Federation.

3.2 TRANSPORT

Particular care must be exercised during shipping and handling of this appliance to prevent damage resulting from exposure to excessive force or careless loading/unloading.

Shocks during shipping and handling must be avoided.

The appliance itself must be handled with care.

3.3 INTERMEDIATE STORAGE

Appliances not to be installed immediately upon delivery must be carefully stored in a protected place. For the duration of such storage they must be properly covered to prevent any ingress of dust and moisture into the unit.

3.4 SCOPE OF DELIVERY

The content of the delivery is stated in the delivery note and must be checked for completeness upon receipt.

Any damage in transit and/or missing items must be reported in writing immediately.



4 INSTALLATION

4.1 INSTALLATION HOT CUPBOARD

Before the installation of the appliance, observe the following:

- Inspect the unit for any defect or damage sustained in transit.
- Check all screw connections for tightness.
- Familiarize yourself with the Instructions for Use and with the conditions for the safe operation of this appliance.
- Clean the hot cupboard before the first use according to chapter "Cleaning and care".

Practice:

- Place the hot cupboard at a suitable location.

4.2 ELECTRICAL INSTALLATION

	The appliance may only be installed by a qualified electrician whilst taking into account the applicable regulations!
	Connect this appliance to suitably earthed mains outlets only. Ensure that your mains power supply conforms to the data stated on the nameplate of the appliance. Failure to observe this warning may result in a fire hazard or electrical shock!

Before putting the appliance into service, observe the following:

- **Faulty equipment must not be taken into operation!**
- Legal requirements and the connection conditions of your local power supply company must be fully observed.
- Electrical safety functions must be carried out and checked for operability.
- Full protection against electric shock hazard must be ensured by the installation.
- If the built-in Bain-Marie is equipped with a plug:
 If the plug is no longer accessible once the appliance is installed, an all-pole disconnecting device having a contact spacing of at least 3 mm must be provided on the installation side to comply with applicable safety requirements.

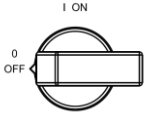
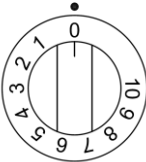
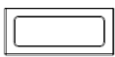
5 OPERATION

The hot cupboard has a main switch, a thermostat and an indicator lamp.

The hot cupboard with heated top plate has additionally a thermostat and an indicator lamp for the top plate.

The main switch switches the hot cupboard on and off.

The thermostats switch the respective heatings on and set the temperatures.

	Main switch off Position "0" Main switch on Position "I"
	Thermostat off Position "0" (Number "0" is below the mark) Thermostat on Position "1" to "10" (Number "1" to "10" is below the mark)
	Indicator lamp lit Heating on Indicator lamp dark Heating off

	Do not touch the device surfaces. The surfaces of the device may grow hot. Please let the device cool off entirely before cleaning it. Do not cover the device. Danger of burns and fire!
---	--

6 MAINTENANCE

6.1 MAINTENANCE AND REPAIR

	Maintenance and repairs on the appliance must only be carried out by an authorized professional observing applicable safety regulations. Improperly executed work will put your safety at risk!
	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.

6.2 CLEANING AND CARE

	Never use steam and/or pressure jet cleaning equipment to clean this appliance! This might damage the appliance to the point where it may pose a hazard to your life!
	➤ Allow the unit to cool down before cleaning it. Burn hazard! ➤ Stainless steel is particularly susceptible to scratching! ➤ Remove lime, grease and starch residue immediately to avoid the formation of stains. ➤ When using a cleaning product, observe the instructions for use provided by its manufacturer.

	For light cleaning, wipe down the surface with a cloth or soft brush/sponge soaked in warm water containing a small amount of dishwashing detergent. Follow this up by wiping with clear water until no cleaning agent residue remains on the surface, as the latter might cause discoloration or stains. Finish by rubbing the surface dry. To remove more stubborn or extensive residue, a stainless steel cleaning product may be used. Never use any of the following for cleaning: ➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents; ➤ abrasive cleaning products such as scouring creams/pastes, steel wool, saponified steel wool, metal or plastic sponges, or sponges with a scratchy surface (scouring side).
	We recommend you to clean the stainless steel surface once per week using a standard commercial stainless steel care product. This will result in the formation of a protective layer which prevents discoloration of the stainless steel surface. In any event, observe the product manufacturer's instructions and try each product in a small area first before applying it to a larger surface.

7 TROUBLESHOOTING

	Repairs must be carried out by an authorized specialist in compliance with applicable safety codes and regulations. Improperly executed work will put your safety at risk!
--	---

Note that some work must only be carried out by an electrical specialist. According to DIN EN 60204-1: 2011-01, specialists are „persons who by reason of their relevant training and experience are capable of recognizing risks and avoiding potential hazards.“

Some malfunctions you may be able to remedy yourself. Always check first if the problem is due to an operating error. Repairs are not free of charge, even within the warranty period, if the problem is caused by an operating error or if you have failed to observe any of the following instructions.

	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.
	Work at the electrical installation must only be performed by qualified electricians!
	Maintenance and repair work must be carried out only by qualified professionals using original spare parts and accessories. Do not attempt to carry out repairs on this appliance yourself!

7.1 POSSIBLE MALFUNCTIONS

Malfunction	Cause	Remedy
Hot cupboard does not heat	Defective plug/electrical cord	DANGER! Hazardous electrical voltage. Pull out the mains plug and bar product from further use. To be remedied by an electrical specialist.
Hot cupboard does not heat	Defective main switch	Exchange main switch
Hot cupboard does not heat	Defective thermostat	Exchange thermostat
Hot cupboard does not heat	Defective heating	Exchange heating
Heated top plate does not heat	Defective thermostat	Exchange thermostat
Heated top plate does not heat	Defective heating	Exchange heating

8 TECHNICAL DATA

8.1 TECHNICAL DATA HOT CUPBOARD WITH SLIDING DOORS ON 1 SIDE

Design:	Chrome nickel steel 18/10
Doors:	Sliding doors on 1 side
Foot stand:	150 mm high
Total height:	850 mm
Intermediate shelf:	Adjustable
Thermostat:	Adjustable from 30-85°C
Voltage:	230 V for power under 3,0 kW 400 V for power from 3,0 kW

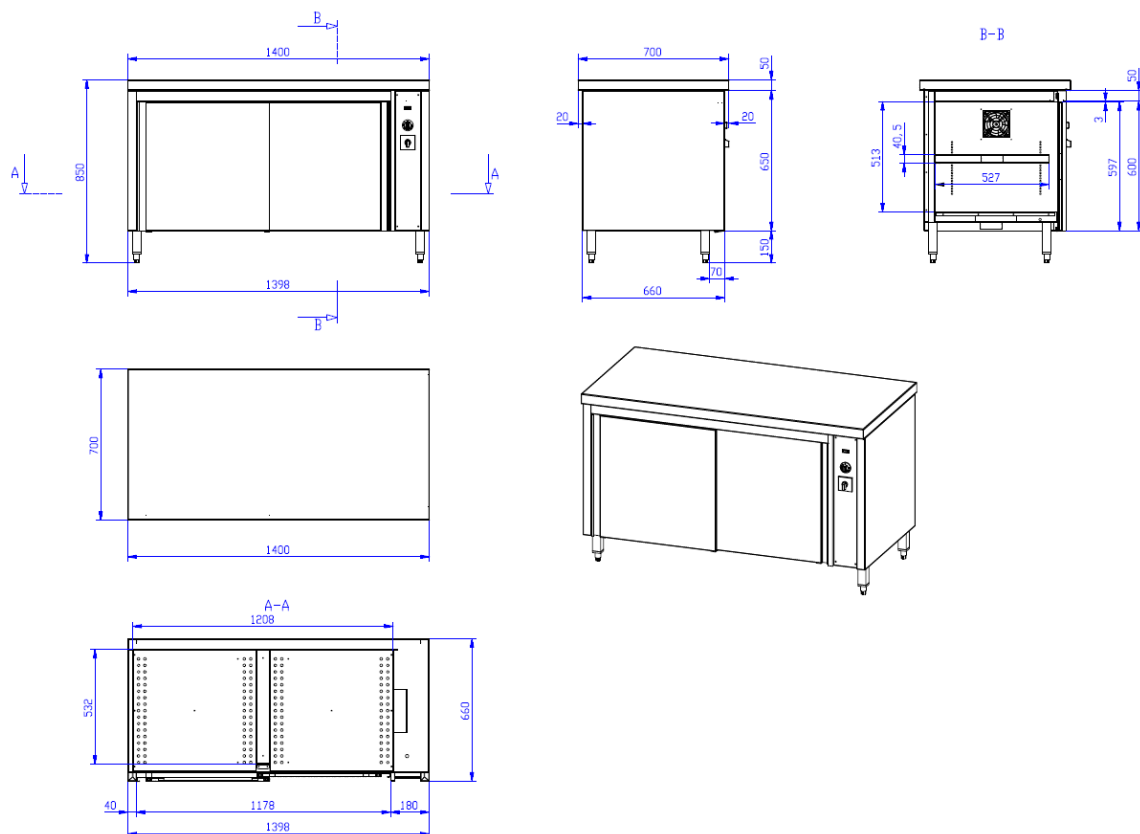
Hot cupboard with sliding doors								Heated top plate	
Model-No.	Length	Art.No.	D = 600 mm	Art.No.	D = 700 mm	Art.No.	D = 800 mm	Art.No.	
20100/FU	1.000 mm	E 0106	1.260 W	E 0206	1.260 W	E 0306	1.500 W	E 2105	1.000 W
20110/FU	1.100 mm	E 0107	1.260 W	E 0207	1.260 W	E 0307	1.500 W	E 2106	1.000 W
20120/FU	1.200 mm	E 0108	1.500 W	E 0208	1.500 W	E 0308	1.500 W	E 2107	1.000 W
20130/FU	1.300 mm	E 0109	1.500 W	E 0209	2.000 W	E 0309	2.000 W	E 2108	1.000 W
20140/FU	1.400 mm	E 0110	2.000 W	E 0210	2.000 W	E 0310	2.000 W	E 2109	1.000 W
20150/FU	1.500 mm	E 0111	2.000 W	E 0211	2.000 W	E 0311	2.000 W	E 2110	1.000 W
20160/FU	1.600 mm	E 0117	2.000 W	E 0217	2.000 W	E 0317	3.000 W		1.000 W
20170/FU	1.700 mm	E 0118	2.625 W	E 0218	3.000 W	E 0318	3.000 W		1.500 W
20180/FU	1.800 mm	E 0112	2.625 W	E 0212	3.000 W	E 0312	3.000 W	E 2111	1.500 W
20190/FU	1.900 mm	E 0119	2.625 W	E 0219	3.000 W	E 0319	3.000 W		1.500 W
20200/FU	2.000 mm	E 0120	2.625 W	E 0220	3.000 W	E 0320	3.000 W		1.500 W
20210/FU	2.100 mm	E 0113	2.625 W	E 0213	3.000 W	E 0313	3.000 W	E 2112	1.750 W
20220/FU	2.200 mm	E 0121	3.000 W	E 0221	3.000 W	E 0321	3.000 W		1.750 W
20230/FU	2.300 mm	E 0122	3.000 W	E 0222	3.000 W	E 0322	3.000 W		1.750 W
20240/FU	2.400 mm	E 0114	3.000 W	E 0214	3.000 W	E 0314	3.000 W	E 2113	1.750 W
20250/FU	2.500 mm	E 0123	3.000 W	E 0223	3.000 W	E 0323	3.000 W		1.750 W
20260/FU	2.600 mm	E 0124	3.000 W	E 0224	3.000 W	E 0324	3.000 W		1.750 W
20270/FU	2.700 mm	E 0115	3.000 W	E 0215	3.000 W	E 0315	3.000 W	E 2114	1.750 W
20280/FU	2.800 mm	E 0125	3.000 W	E 0225	3.000 W	E 0325	3.000 W		2.000 W
20290/FU	2.900 mm	E 0126	3.000 W	E 0226	3.000 W	E 0326	3.000 W		2.000 W
20300/FU	3.000 mm	E 0116	3.000 W	E 0216	4.000 W	E 0316	4.500 W	E 2115	2.000 W

8.2 TECHNICAL DATA HOT CUPBOARD WITH SLIDING DOORS ON 2 SIDES

Design: Chrome nickel steel 18/10
Doors: Sliding doors on 2 sides (Serving hatch)
Foot stand: 150 mm high
Total height: 850 mm
Intermediate shelf: Adjustable
Thermostat: Adjustable from 30-85°C
Voltage: 230 V for power under 3,0 kW
400 V for power from 3,0 kW

Hot cupboard with sliding doors (Serving hatch)								Heated top plate	
Model-No.	Length	Art.No.	D = 600 mm	Art.No.	D = 700 mm	Art.No.	D = 800 mm	Art.No.	
20100/FU	1.000 mm	E 1106	1.260 W	E 1206	1.260 W	E 1306	1.500 W	E 2105	1.000 W
20110/FU	1.100 mm	E 1107	1.260 W	E 1207	1.500 W	E 1307	1.500 W	E 2106	1.000 W
20120/FU	1.200 mm	E 1108	1.500 W	E 1208	2.250 W	E 1308	1.500 W	E 2107	1.000 W
20130/FU	1.300 mm	E 1109	1.500 W	E 1209	2.250 W	E 1309	2.000 W	E 2108	1.000 W
20140/FU	1.400 mm	E 1110	2.000 W	E 1210	2.000 W	E 1310	2.000 W	E 2109	1.000 W
20150/FU	1.500 mm	E 1111	2.625 W	E 1211	3.000 W	E 1311	3.000 W	E 2110	1.000 W
20160/FU	1.600 mm	E 1117	2.625 W	E 1217	3.000 W	E 1317	3.000 W		1.000 W
20170/FU	1.700 mm	E 1118	2.625 W	E 1218	3.000 W	E 1318	3.000 W		1.500 W
20180/FU	1.800 mm	E 1112	2.000 W	E 1212	3.000 W	E 1312	3.000 W	E 2111	1.500 W
20190/FU	1.900 mm	E 1119	2.625 W	E 1219	3.000 W	E 1319	3.000 W		1.500 W
20200/FU	2.000 mm	E 1120	2.625 W	E 1220	3.000 W	E 1320	3.000 W		1.500 W
20210/FU	2.100 mm	E 1113	2.625 W	E 1213	3.000 W	E 1313	3.000 W	E 2112	1.750 W
20220/FU	2.200 mm	E 1121	3.000 W	E 1221	3.000 W	E 1321	3.000 W		1.750 W
20230/FU	2.300 mm	E 1122	3.000 W	E 1222	3.000 W	E 1322	3.000 W		1.750 W
20240/FU	2.400 mm	E 1114	3.000 W	E 1214	3.000 W	E 1314	3.000 W	E 2113	1.750 W
20250/FU	2.500 mm	E 1123	3.000 W	E 1223	3.000 W	E 1323	3.000 W		1.750 W
20260/FU	2.600 mm	E 1124	3.000 W	E 1224	3.000 W	E 1324	3.000 W		1.750 W
20270/FU	2.700 mm	E 1115	3.000 W	E 1215	3.000 W	E 1315	3.000 W	E 2114	1.750 W
20280/FU	2.800 mm	E 1125	3.000 W	E 1225	3.000 W	E 1325	3.000 W		2.000 W
20290/FU	2.900 mm	E 1126	3.000 W	E 1226	3.000 W	E 1326	3.000 W		2.000 W
20300/FU	3.000 mm	E 1116	3.000 W	E 1216	4.000 W	E 1316	4.500 W	E 2115	2.000 W

8.3 DIMENSIONED DRAWING

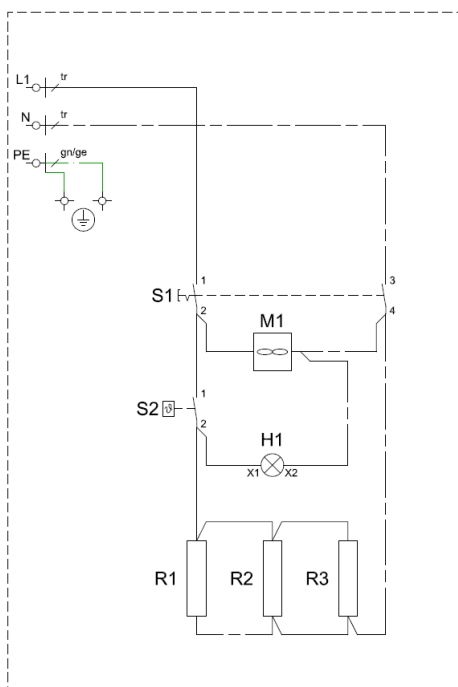


Model-No.
20140/FU

Art.-No.
E 0210

8.4 CIRCUIT DIAGRAM

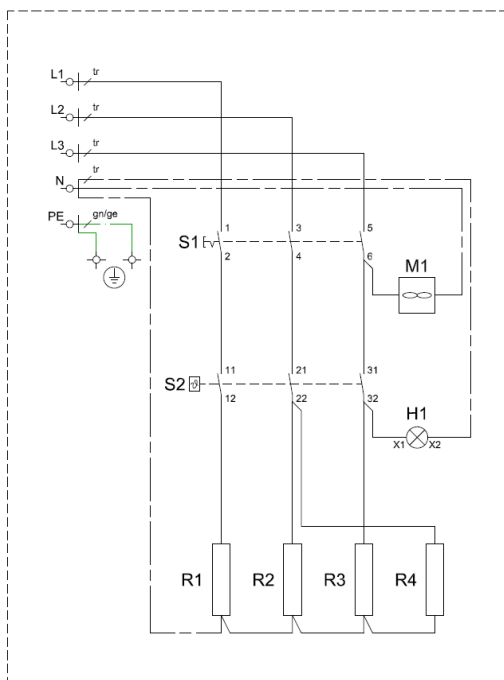
8.4.1 CIRCUIT DIAGRAM HOT CUPBOARD



Circuit diagram 230 V for power under 3,0 kW

Key:

S1	Main switch
S2	Thermostat
H1	Indicator lamp
M1	Fan
R1-R3	Heating
	Number and power of the heating depends on the model

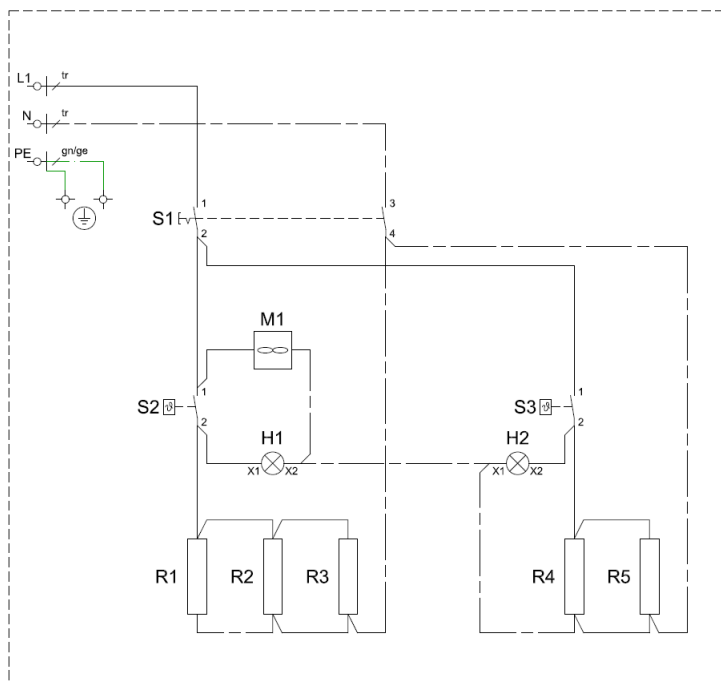


Circuit diagram 400 V for power from 3,0 kW

Key:

- S1 Main switch
 - S2 Thermostat
 - H1 Indicator lamp
 - M1 Fan
 - R1-R4 Heating
- Number, power and wiring of the heating depends on the model

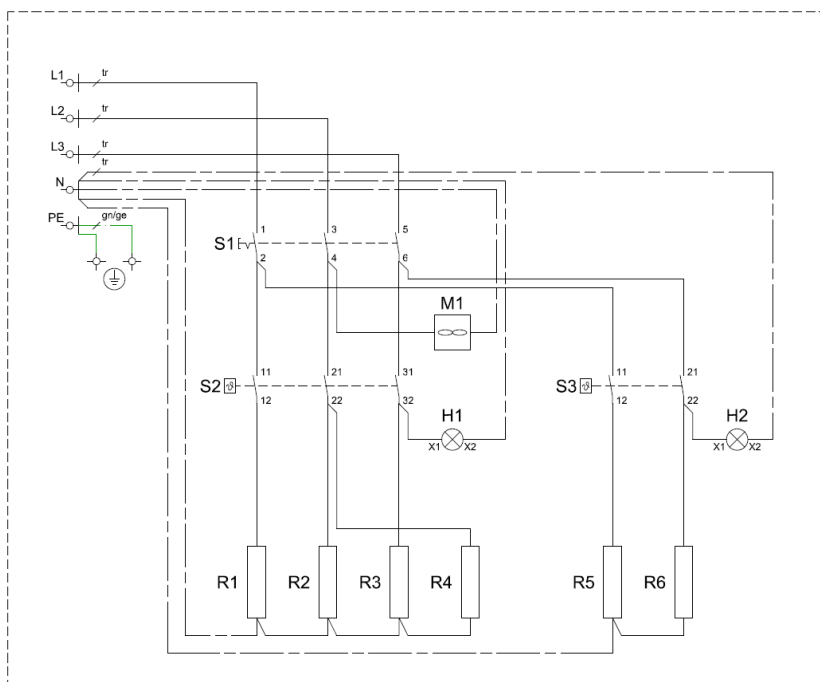
8.4.2 CIRCUIT DIAGRAM HOT CUPBOARD WITH HEATED TOP PLATE



Circuit diagram 230 V for power under 3,0 kW

Key:

- | | |
|-------|--|
| S1 | Main switch |
| S2 | Thermostat heating hot cupboard |
| H1 | Indicator lamp hot cupboard |
| M1 | Fan hot cupboard |
| R1-R3 | Heating hot cupboard |
| | Number and power of the heating depends on the model |
| S3 | Thermostat heating top plate |
| H2 | Indicator lamp heating top plate |
| R4-R5 | Heating top plate |
| | Number and power of the heating depends on the model |



Circuit diagram 400 V for power from 3,0 kW

Key:

- S1 Main switch
- S2 Thermostat heating hot cupboard
- H1 Indicator lamp hot cupboard
- M1 Fan hot cupboard
- R1-R4 Heating hot cupboard
Number, power and wiring of the heating depends on the model
- S3 Thermostat heating top plate
- H2 Indicator lamp heating top plate
- R5-R6 Heating top plate
Number, power and wiring of the heating depends on the model

9 DISPOSAL AND ENVIRONMENTAL NOTES

	The appliance has been packed before shipping to protect it against damage in transit. After unpacking, please dispose of packing materials in an environmentally sound manner. All packing materials are eco-compatible, 100% recyclable and marked with a symbol to that effect.
	While unpacking, keep packing materials (polyethylene bags, pieces of polystyrene, etc.) out of the reach of children.

9.1 DISPOSAL OF PACKING MATERIAL

Recyclable packing materials should be disposed of in sorted fractions for recycling via approved local disposal facilities.

For approved disposal facilities in your area, please contact your local government or community administration.

9.2 DISPOSAL OF THE APPLIANCE

Render the appliance inoperable before disposal.

Pull the plug out of the socket-outlet or arrange for disconnection by an electrician, then cut the mains cord off the appliance.

This product must not be disposed of in normal household waste at the end of its service life, but must be turned in for recycling at an approved collecting facility. This requirement is identified by a symbol on the product, in the Instructions for Use, or on the packing material.

Materials are recyclable as marked. By arranging for the recycling, recovery, or other form of re-use of end-of-life appliances you will make an important contribution to the protection of our environment.

Your local government or community administration will advise you as to which disposal facilities in your area accept discarded appliances for recycling.



10 WARRANTY AND SERVICE

10.1 WARRANTY CONDITIONS

The manufacturer accepts no liability or warranty in the following cases:

- failure to observe notes and instructions given in the Instructions for Use;
- use of the product in a manner not conforming to its intended use;
- alteration or modification of the appliance or its functionalities;
- use of non-original spare parts.

Except as otherwise stipulated by special warranty conditions, a 12-month warranty is granted on all product vis-a-vis merchants (details are covered by para. 11 of our General Terms and Conditions of Sale).

The warranty granted on appliances is a material warranty valid for a 1-year period, i.e., if a defect should occur we will send you the relevant part. The defective part must be returned to our address within two weeks. No claim based on alleged unsoundness of goods or for consequential loss or damage involving factors unrelated to the appliance will be accepted. Further warranty information is contained in our General Terms and Conditions of Sale or can be made available upon request.

Appliances not produced by ourselves are subject to the warranty terms and conditions of the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.

10.2 SERVICE



IMPORTANT

To enable our customer service to prepare repairs carefully and to provide the appropriate spare parts, please provide the following information when reporting a customer service requirement:

1. Your precise address (where applicable, final customer's address, person to contact)
2. Your contact details such as phone, fax and e-mail (including, where applicable, those of the final customer)
3. Times when a customer service visit will be convenient
4. Exact appliance specifications (consult the nameplate and/or purchase receipt)
5. Purchase date
6. Accurate description of the problem or of your service request (including, where applicable, a photo of the defect or installation situation)

Please also keep the purchase receipt on hand. This will help us avoid unnecessary time and costs while enabling us to work more efficiently for you.

10.3 SERVICE ADDRESS

You can reach us at the following times:

Monday - Thursday from 7:00 a.m. till 4:00 p.m.

Fridays from 7:00 a.m. till 12:15 p.m.

Outside these office hours please communicate your requests per e-mail or telefax.

Scholl Apparatebau GmbH & Co. KG

Zinhainer Weg 4

D-56470 Bad Marienberg/Germany

Phone 0049 (0)2661/9868-10

Telefax 0049 (0)2661/9868-38

E-mail service@scholl-gastro.de