

CONTENDER

STEP UP TO THE PLATE



CONTENDER HOT CHOCOLATE DISPENSERS

HOC003 | HOC004

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I. INTRODUCTION

DEAR CUSTOMER,

THANK YOU FOR CHOOSING US AS YOUR SUPPLIER. OUR PRODUCTS HAVE BEEN MANUFACTURED IN ACCORDANCE WITH THE INTERNATIONAL STANDARDS. THIS USER MANUAL INCLUDES GENERAL GUIDELINES ABOUT HOW TO USE AND MAINTAIN OUR PRODUCTS AND INFORMATION ON POSSIBLE USAGE MISTAKES. PLEASE MAKE SURE ALL THE USERS AND YOURSELF READ THIS USER MANUAL CAREFULLY BEFORE OPERATING THE EQUIPMENT IN ORDER TO ENSURE ITS PERFORMANCE MEETS YOUR EXPECTATIONS AND YOU CAN USE IT FOR A PROLONGED PERIOD OF TIME. PLEASE READ THE MANUAL THAT PROVIDES INFORMATIONS ON HOW TO USE AND MAINTAIN OUR PRODUCT CAREFULLY. PLEASE MAKE SURE THE ELECTRICAL WIRING THAT THE EQUIPMENT WILL BE CONNECTED TO COMPLIES WITH THE LEGAL REGULATIONS.

FOR ANY QUESTIONS OR QUERIES, PLEASE CONTACT RG DISTRIBUTORS LTD T/A ECATERING CUSTOMER SERVICE LINE ON 0333 358 3678 OR WEBSITE AT WWW.ECATERING.CO.UK

IMPORTANT!

FAILING TO TAKE NECESSARY SAFETY MEASURES COULD LEAD TO EXTREMELY HAZARDOUS CONSEQUENCES. OUR COMPANY ASSUMES NO LIABILITY IF THOSE MEASURES ARE VIOLATED.

2. TECHNICAL SPECIFICATIONS

HOC003 - 5 Ltr		
Bowl capacity	5 L	
Weight & Dimensions	Machine	Package
Weight	6,3 kg	7 kg
Width	275 mm	290 mm
Depth	360 mm	290 mm
Height	450 mm	470 mm
Technical Specification		
Current	4,5 A	
Temperature range	30-90°C	
Energy Consumption	9 kWh/24h	
Heating power	1000W	
Supply voltage	220-240 V 50 Hz	
Optional voltage	208-220 V 60 Hz	
Optional voltage	115 V 60 Hz	

HOC004 - 10Ltr		
Bowl capacity	10 L	
Weight & Dimensions	Machine	Package
Weight	6,9 kg	7,7 kg
Width	275 mm	290 mm
Depth	360 mm	290 mm
Height	535 mm	565 mm
Technical Specification		
Current	5,5 A	
Temperature range	30-90°C	
Energy Consumption	10 kWh/24h	
Heating power	1000W	
Supply voltage	220-240 V 50 Hz	
Optional voltage	208-220 V 60 Hz	
Optional voltage	115 V 60 Hz	

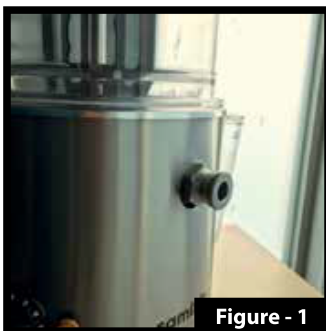
3. SECURITY DETAIL

- MAKE SURE YOU CONNECT THE EQUIPMENT TO A GROUNDED PLUG.
- THE OPERATING VOLTAGE OF THE EQUIPMENT IS 230-240V NPE~/ 50 HZ. DO NOT USE ANY OTHER SUPPLY VOLTAGE RANGE.
- DO NOT INSERT INSULATED OR CONDUCTING MATERIAL INTO THE EQUIPMENT WHILE IT IS OPERATING.
- KEEP THE EQUIPMENT AWAY FROM CHILDREN.
- THE EQUIPMENT SHOULD NOT BE IMMERSSED IN WATER.
- THE ELECTRICAL PARTS OF THE EQUIPMENT SHOULD NOT BE CLEANED WITH WATER.
- THE ELECTRICAL CONNECTION SHOULD BE MADE USING 30 MA VOLTAGE FUSES AGAINST CURRENT LEAKAGE.
- IN CASE OF A FAULTY POWER SUPPLY CABLE, THE CABLE SOULD BE REPLACED ONLY BY THE SERVICE PERSONNEL WITH A SPECIAL CORDON SET OBTAINED FORM THE MANUFACTURER OR SERVICE AGENCY.
- DO NOT USE THE EQUIPMENT FOR UNINTENDED PURPOSES.

- MAKE SURE THERE ARE NO SOLID OR LIQUID FLAMMABLE SUBSTANCES OF ANY KIND IN THE AREA WHERE THE EQUIPMENT IS OPERATED (CLOTHING, ALCOHOL AND ITS DERIVATIVES, PETROCHEMICAL PRODUCTS, WOODEN AND PLASTIC MATERIALS, CURTAINS, ETC.)
- THE EQUIPMENT IS FOR INDUSTRIAL USE AND SHOULD BE USED ONLY BY QUALIFIED PERSONNEL.
- ONLY AUTHORISED AND CERTIFIED ENGINEERS SHOULD SERVICE THE EQUIPMENT AND ATTEND TO ANY ISSUES OR FAULTS.
- IN CASE ANY FIRE OR FLAME OUTBREAKS IN THE AREA WHERE THE EQUIPMENT IS USED, TURN OFF THE ELECTRICITY SWITCHES AND USE FIRE EXTINGUISHERS. NEVER USE WATER TO EXTINGUISH THE FIRE.

4. INSTALLATION OF YOUR MACHINE

- REMOVE THE MACHINE FROM THE BOX. "FIGURE - 1"
- REMOVE THE DRIP TRAY AND TAP FROM THE BOWL.
- PUSH THE PIN ON THE TAP FROM THE LEFT SIDE AND PUSH IT TOWARDS THE TAP CHANNEL ON THE BODY. "FIGURE - 2"



- AFTER INSERTING THE TAP, PUSH THE PIN ON THE TAP FROM THE RIGHT SIDE. "FIGURE - 3"



- PUSH THE DRIP TRAY TOWARDS THE TRIP TRAY CHANNEL THEN PUSH IT DOWNWARDS. "FIGURE - 4/5"



5. USE OF YOUR MACHINE

- REMOVE THE LID OFF THE WATER TANK. FILL UP CLEAN WATER UP TO THE MAX LINE AND CLOSE THE WATER CONTAINER LID. “FIGURE - 6”
- EMPTY YOUR DRINK INTO THE BOWL.(IF YOU ARE USING POWDERED DRINK, MIX THE IT OUTSIDE AND THEN EMPTY IT INSIDE THE BOWL.)
- PLUG THE MACHINE TO YOUR ELECTRICAL POWER SUPPLY AND PLACE THE SWITCH ON POSITION I. YOU CAN ADJUST THE TEMPERATURE ACCORDING TO YOUR PREFERENCE AND MAKE THE SERVICE READY. “FIGURE - 7”



Figure - 6



Figure - 7

6. CLEANING YOUR MACHINE

- REMOVE THE PLUG BEFORE STARTING TO CLEAN THE MACHINE.
- IF SOME PRODUCT STILL REMAINS IN THE BOWL, ADD WATER ON TOP BEFORE DISCHARGING THE PRODUCT.
- BEFORE COMPLETELY DRAINING THE PRODUCT, TURN OFF THE MACHINE AND WAIT FOR THE PRODUCT TO COOL DOWN (IF NOT, THE PRODUCT WILL STICK BECAUSE IT IS HOT.)
- REMOVE THE WATER CONTAINER COVER. FOR THE HOC003 - 5LTR, OPEN THE TWO LATCHES ON THE SIDES AND PULL THE CONTAINER UPWARDS TO REMOVE IT. FOR HOC004 - 10 LTR, HOLD THE MACHINE BODY WITH ONE HAND AND PULL THE CONTAINER UPWARDS TO REMOVE IT.
- DO NOT CLEAN THE BOWL WITH A HARD SPONGE AND DO NOT GET IT INTO THE DISHWASHER. YOU CAN CLEAN IT USING WARM WATER WITH A MICRO FIBER CLOTH.
- TO REMOVE THE TAP, PRESS THE PIN ON THE LEFT SIDE OF THE TAP AND PULL THE TAP TOWARDS YOUR SELF. “FIGURE - 8”
- YOU CAN WASH THE TAP WITH WARM WATER. YOU CAN CLEAN THE TAP WITH THE BRUSH COMING OUT OF THE MACHINE. “FIGURE - 9”

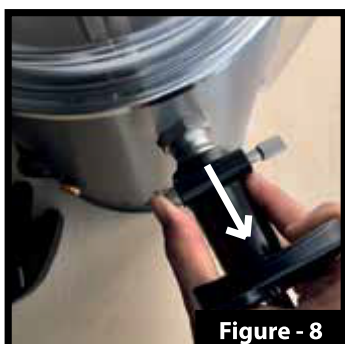
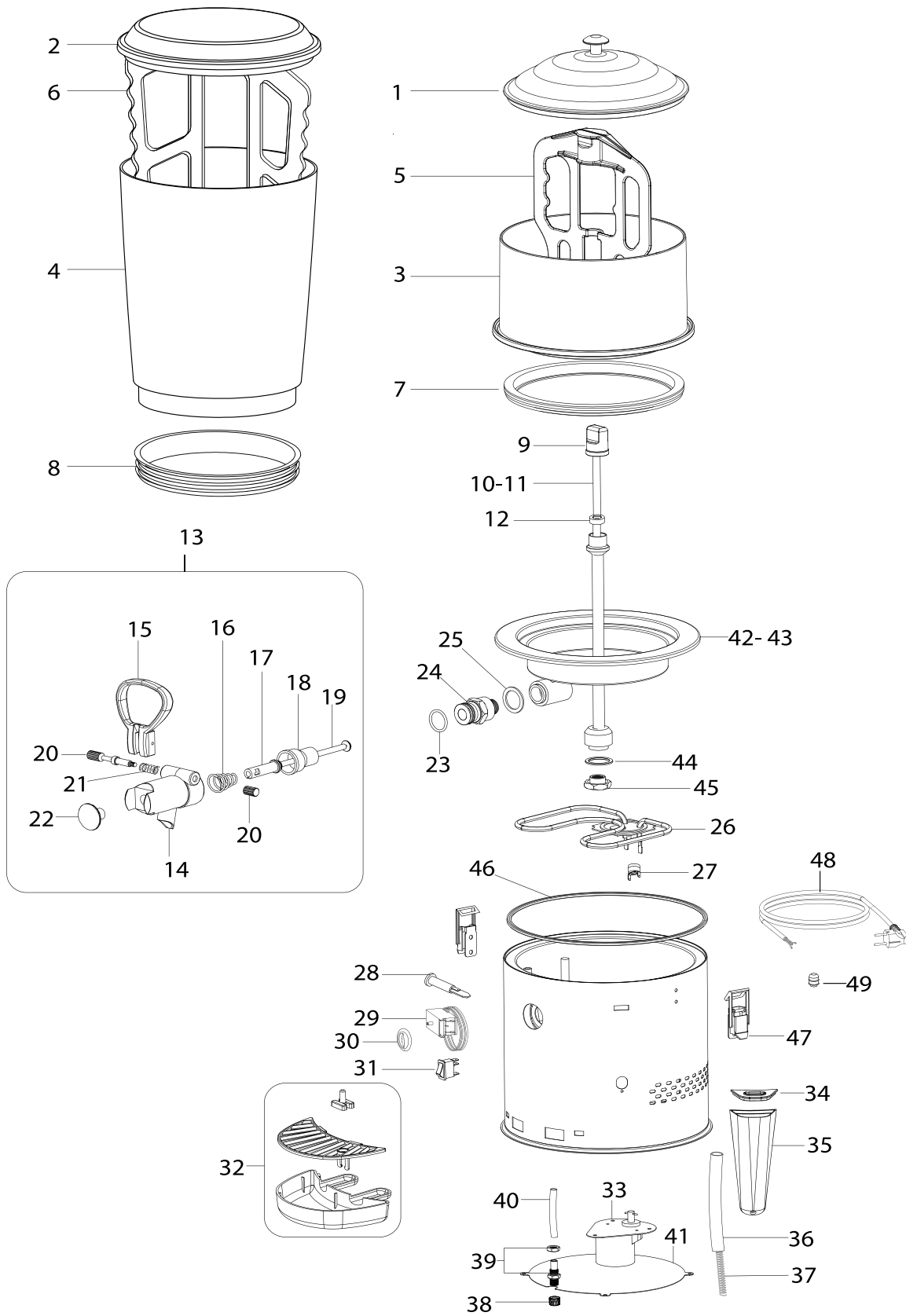


Figure - 8



Figure - 9

7. EXPLODED VIEWS



8. SPARE PARTS LIST

CODE	PART NAME
1	YM-0303 HOT BOWL COVER SET
2	YM-0667 HOT 10 L BOWL COVER TRANSPARENT
3	YM-0276 HOT 5 L BOWL
4	YM-0664 HOT 10 L BOWL
5	YM-0278 HOT 5 L MIXING PALETTE
6	YM-0609 HOT 10 L MIXING PALETTE
7	YM-0297 HOT 5 L BOWL GASKET
8	YM-0669 HOT 10 L BOWL GASKET
9	YM-0328 HOT SHAFT KNOB
10	YM-0331 HOT 5 L PALETTE SHAFT
11	YM-0603 HOT 10 L PALETTE SHAFT
12	YM-0306 HOT FELT (9x19x7)
13	YM-0323 HOT TAP SET
14	YM-0312 HOT TAP BODY
15	YM-0322 HOT TAP HANDLE
16	YM-0327 HOT TAP SPRING
17	YM-0325 HOT TAP PIN
18	YM-0311 HOT TAP GASKET
19	YM-0314 HOT TAP STICK
20	YM-0315 HOT TAP LOCK PIN SET
21	YM-0317 HOT LOCK PIN SPRING
22	YM-0307 HOT HANDLE
23	YM-0310 HOT TAP O-RING
24	YM-0324 HOT STAINLESS STEEL TAP SLOT 6 CORNER
25	YM-0318 HOT TAP PAPER GASKET
26	YM-0332 HOT RESISTANCE
27	YM-0339 HOT FUSE 120°C
28	YM-0357 HOT SIGNAL LAMP
29	YM-0275 HOT 30-90°C THERMOSTAT
30	YM-1136 HOT THERMOSTAT BUTTON KIT
31	YM-0445 HOT 1-0 MONO WITH LIGHT COVERED SWITCH (WITH COV
32	YM-0291 HOT DRIP TRAY SET
33	YM-0920 HOT MIXER MOTOR 30RPM (WITH PLATE)
34	YM-0280 HOT BAIN-MARIE WATER CONTAINER COVER
35	YM-0285 HOT BAIN-MARIE WATER CONTAINER
36	YM-0354 HOT BAIN-MARIE WATER CONTAINER HOSE 10x14 mm
37	YM-0283 HOT BAIN-MARIE WATER CONTAINER HOSE SPRING
38	YM-0721 HOT BLEEDER CAP (WT. GASKET)
39	YM-0722 HOT BLEED VALVE BODY (WT. NUT)
40	YM-0353 HOT BLEEDER HOSE 7x11mm
41	YM-0296 HOT BODY LOWER COVER
42	YM-0299 HOT 5 L UPPER HEATER CUP
43	YM-0601 HOT 10 L UPPER HEATER CUP
44	YM-0282 HOT BAIN-MARIE PAPER GASKET
45	YM-0338 HOT CUP NUT
46	YM-0281 HOT BAIN-MARIE SILICON GASKET
47	YM-0298 HOT BOWL LOCKING LATCH
48	YM-0123 PLUG CABLE 3X0,75 MM 2 M
49	YM-0142 CABLE GLANDS PG7

HOC003 · CONTENDER HOT CHOCOLATE DISPENSER 5LTR
HOC004 · CONTENDER HOT CHOCOLATE DISPENSER IOLTR



STEP UP TO THE PLATE