

21A



Translation of the original

Operating Manual

CALEO HOT/BASIC

Self-contained



Information on this Operating Manual

This Operating Manual applies to all built-in units of the Caleo Hot/Neutral type of self-service display cases, irrespective of the different possible configurations regarding freestanding display cases and Gastronorm dimensions. Built-in units must be covered before they are put into use keeping the technical requirements in mind. The possibilities described in this Operating Manual show the majority of configurations. Due to custom designs, many other configurations of the Caleo Hot/Neutral self-service display cases are still possible.

Operating Manual and Installation Guide

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1. General Information and Safety

1.1. Foreword

Thank you for choosing one of our appliances. Our units with heating climate and dry heat incorporate the highest technical standards with practical operating convenience. With your unit, you have a product that is state of the art with regard to operating safety for the start-up personnel, the operator and the user. The unit can pose hazards in the event of incorrect or improper use. We point out dangers in Chapter 1.9 and by means of safety information throughout the document. The safety information and instructions in this document must be complied with. All personnel who install the unit, put it into operation, and operate it must have this document available and must have read and understood it. The operator must check and ensure this. Our unit requires correct installation, start-up, operation and care. Non-compliance with the points mentioned above can lead to warranty, guarantee and product liability exclusions, but also to damage and safety hazards. Always keep this document complete and in a perfectly legible condition. If necessary, request it immediately from your supplier or operator, or download it from the manufacturer's website at www.ideal-ake.at

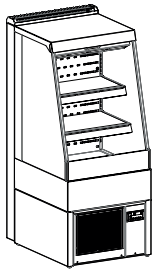
NOTE

The manufacturer is not liable for technical or printing errors in this document. Similarly, no liability will be assumed for damage that is directly or indirectly attributable to the delivery, performance or use of this document.

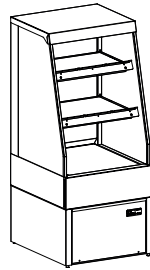
NOTE

The manufacturer reserves the right to change the specifications and design at any time as part of ongoing product improvement

1.2. Flexibility



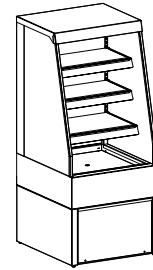
Caleo Cold 60/80/120/142



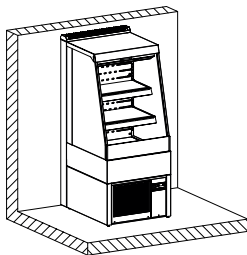
Caleo Hot 60/80/120/142



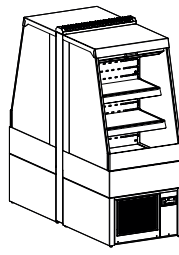
Caleo Basic 60/80/120



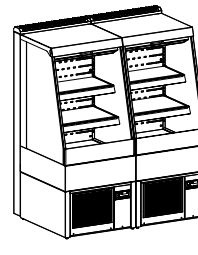
Caleo Neutral 60/80/120/142



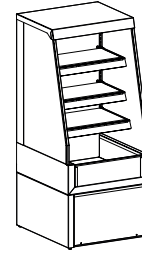
Against a wall



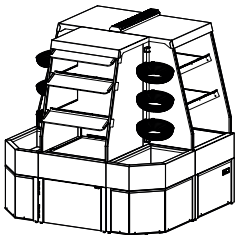
Back to back



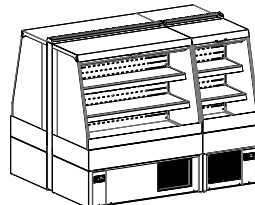
Side-by-side



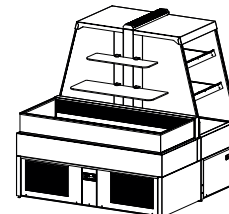
Caleo Neutral Plus 60/80/120/142



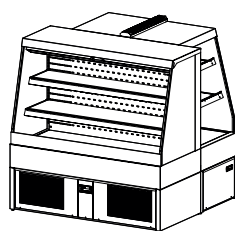
Front side with corner modules



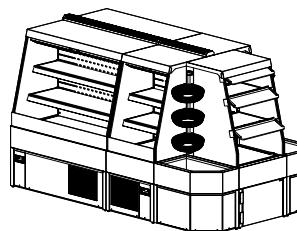
Four modules back to back



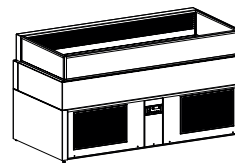
Front side with refrigerated well with convection cooling and boards



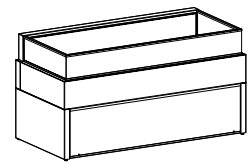
Front side with Caleo module 142



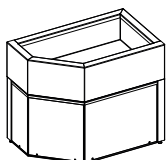
Stand-alone solution



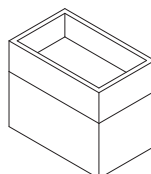
Refrigerated well with convection cooling, square



Unrefrigerated well, square



Corner module, unrefrigerated, oblique



Corner module, unrefrigerated, square

NOTE

All Caleo units are equipped with height-adjustable feet and castors. The castors are fitted exclusively for transporting and positioning the units. The units must be mounted on height-adjustable feet and aligned horizontally. Check the stability of the unit after it has been set up.

1.3. Scope of application

This Operating Manual applies to the following models as well as assignable custom models of the Caleo series..

Model designation

Series: Caleo aaaaa bbb

Abbreviations:

aaaaa: Hot or Basic (configuration)

bbb: 60, 80, 120 and 142 (unit width)

Model designation (optional)

Caleo unrefrigerated well, front side, square

Caleo unrefrigerated corner module, square

Caleo unrefrigerated corner module, oblique

Accessories:

Caleo product basket, large with holder

Caleo product basket, small with holder

Bumper in wood effect

Cough and spit guard

Chutes

Units with dry heat

*Units with heating
climate*

NOTE

The dimensions and weight specifications of the units are order-based and vary depending on the configuration. For more detailed information, please contact the operator, your supplier or our support department (see Chapter 1.5)..

NOTE

Please note that at least two persons are required to lift the unit, and at least four persons are needed from a specific size (>60 kg) of the units. Enlist the help of another person for spotting for the installation.

1.4. Warranty and liability

Our „General Terms of Payment and Delivery“ apply. Guarantee claims and liability for personal and property damage are not possible if they are attributable to one or more of the following reasons:

- improper use of the unit
- transport damage
- operation of the unit with defective safety components or with safety components that have not been installed properly and are not operable
- non-compliance with the instructions in the Operating Manual regarding the correct installation, start-up, operation, maintenance and assembly of the unit
- unauthorised mechanical or technical changes to the unit
- inadequate maintenance of used and wearing parts
- unauthorised repairs
- use of aggressive or caustic cleaning agents
- forces of nature or force majeure

Also excluded from liability are:

- breakage of glass, breakage of plastic components, seals or lighting fixtures, and radiant heaters
- any damage that is demonstrably attributable to the controller being set incorrectly by an
- unqualified person
- damage or malfunctions due to incorrect assembly of the unit after cleaning or maintenance

NOTE

The warranty claim may be forfeit if the information provided is not observed.

1.5. Support

If you have any technical questions, contact your supplier or the manufacturer.

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E: office@ake.at

NOTE

When you contact our support department, have the serial number of your unit ready. This can be found on the rating plate or the “AKE Certified” plate (see Chapter 1.7).

NOTE

If any malfunctions occur, switch the unit off and immediately contact your supplier, service partner or the manufacturer.

1.6. Symbols and signal words used

DANGER

Imminent danger to the life of persons

Safety information with the signal word DANGER indicates imminent danger to the life and health of persons. Failure to observe these safety instructions can lead to death or serious damage.

WARNING

Danger of personal injury (serious injuries) and possibly property damage in addition

Safety information with the signal word WARNING indicates a dangerous situation that can have an impact on the health of persons. Failure to observe these safety instructions can lead to serious injuries.

CAUTION

Danger of personal injury (minor injuries) and possibly property damage in addition

Safety information with the signal word CAUTION indicates a possibly dangerous situation. Failure to observe these safety instructions can lead to minor or slight injuries.

NOTE

This symbol with the comment PLEASE NOTE indicates supporting information for installation, operation or alternatively maintenance and repair. Failure to observe this information can lead to property damage

1.7. Marking

The unit is clearly identified by the content of the rating plate. Depending on the model, the rating plate is located on the outer shell of the bottom tray on the front side (see Chapter 2.1), or in the base on the housing of the technology box (see Chapter 2.1), or in the base on the cover of the controller.



NOTE

General technical specifications can be found in Chapter 2.2. Due to the large number of models, additional technical specifications are stated on the rating plate.

1.8. General safety instructions

Generally the following safety provisions and obligations apply when handling the unit:

- Covers with warning signs may only be opened by authorised specialists.
- The unit must not be cleaned with a water jet.
- Supporting-heat components (radiant heaters including the housing) and primary-heat components (hotplate) have very high temperatures when in operation and must not be touched.
- Protective covers and fixtures must not be removed; otherwise there is a risk of injury.
- The controller may only be opened by an authorised specialist.
- Air flows around the unit from improperly installed fans (e.g. air conditioners) or draughts must be prevented in order to ensure perfect operation of the unit.
- The ambient temperature must not exceed +25 °C, and the relative ambient humidity must not permanently exceed 60%.
- The unit is not suitable for operation in entrance and outdoor areas.
- The unit must be protected against direct sunlight.
- The products displayed must be pre-heated to a core temperature of at least +85 °C or hotter before being placed in the unit.
- Sharp objects must not be kept loose in the unit; otherwise there is a risk of injury.
- All glass enclosures must be treated with the necessary care in order to prevent injuries from the glass breaking.
- Components and service fluids may only be replaced with original parts.
- Do not store any combustible or explosive products in the unit or close to it.
- During the assembly or installation, the unit must be covered adequately so that no contact with live parts is possible.
- The installation environment must be stable in order to withstand the stresses of everyday operation.
- Steering and fixed-position casters must be checked and set to a stable position.
- It must not be possible to remove any coverings that are mounted during the installation without tools.
- After each cleaning, the unit must be checked for loose connections, shearing points and damage. Any deficiencies that are discovered must be rectified immediately.
- Do not use the unit for any non-designated purposes.
- The unit must be installed away from heat sources in a low-dust and well-ventilated environment.
- The outside and underside of the unit must not be cleaned with a water hose or washing brush. Running water must always be avoided in this area.
- Do not store any objects on the unit when it is in operation.

NOTE

Technical changes to the unit may only be carried out by authorised specialists. This applies in particular to work on the electrical installation and the mechanics.

Any change must be authorised by your supplier, service partner or the manufacturer. Furthermore, liability and warranty claims are excluded in the event of non-compliance with proper use.

1.9. Proper use

The units are specially intended for a freestanding CALEO island (see Chapter Flexibility), or for individual installation (on walls), or for installation in food and serving counters. They are suitable for keeping food products hot and presenting them at controllable temperatures (see catalogue and website). Depending on the model, the units can be used as self-service units (see Chapter 1.3). The units only serve to keep unpackaged food hot, but not to heat it up or cook it. Units with heating climate achieve humidification optimally with unpackaged food. For units with dry heat, care must be taken with packaged food to ensure that the packaging is compatible with the heating components. The packaging must be suitable for the temperatures in the unit. When stocking the unit, a minimum distance of 80 mm must be kept from the heating components (especially supporting heat, radiant heaters). The units must be operated in a complete condition. All existing covers (depending on the model) must be mounted and closed during operation. To save energy, we recommend switching off the units when they are not in use outside of business hours. Before stocking the units, wait until the desired set temperature is reached.

NOTE

It is mandatory for all the manufacturer's specifications to be complied with. Among others, these specifications are the ambient temperature, the quality of the installation environment, and the connections that are to be used

Use in accordance with the intended purpose also includes observing the installation and operating guide as well as compliance with the inspection and maintenance conditions. The operator must check and ensure this. Any other use requires the written approval of the manufacturer. Improper use can endanger persons and result in damage to the system/unit. The unit is operated via a controller that may only be used after reading and understanding the Operating Manual. Furthermore, liability and warranty claims are excluded in the event of non-compliance with proper use. The unit may only be used and operated under the conditions of use prescribed in the Operating Manual.

1.10. Target group and prior knowledge

This Operating Manual is intended for operating personnel in the area of gastronomy (e.g.: hotel chains, restaurants, catering) as well for the installation personnel. The unit may only be operated by trained personnel who are to be specified by the operator. Ensure that the personnel intended to operate the unit meet the following prerequisites:

- Operators may not be visually impaired, because they must be able to easily read the safety instructions on the unit and the information in the Operating Manual.
- Reading and understanding this Operating Manual is a requirement. The currently applicable regulations on safety at work and accident prevention must be complied with.
- Only instructed personnel may operate and clean the appliance. Only qualified personnel who have been authorized by the operator may perform maintenance and repair work.
- Ensure without fail that the locally applicable safety regulations are complied with in accordance with trade law.

To acquire the knowledge that is required to operate the unit, the following measures must be carried out by the operator:

- product training
- regular safety instruction

This unit may be used by children aged 8 years or over, as well as persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge, if they are supervised or have been instructed regarding safe use of the unit and the risks resulting from it. Children must not play with the unit. Cleaning and maintenance must not be carried out by children without supervision. In addition to the operating personnel, the unit may also be used by gastronomy customers for independent removal of the food. These persons do not require any particular prior knowledge.

1.11. *Reasonably foreseeable misuse*

The units must not be used as follows:

- No food may be heated up or cooked. The unit may be filled exclusively with food that displays the stipulated core temperature (of +85 °C).
- Operation outside the specified temperature range is not reliably possible (see Chapter 1.8).
- No openings may be blocked or covered.
- Food must not touch the walls and intermediate ceilings of the unit.
- The unit must not be operated outside of buildings. Protect the unit against direct sunlight, water penetration, and high dust pollution.
- Units for food such as seafood, fish and mussels or similar must be implemented with a higher grade of stainless steel (V4A or AISI 316) or be equipped with suitable containers.
- Glass covers and shelves must not be used as climbing aids or for storage.

1.12. Residual hazards

Even with maximum care during the design and manufacture of the units, and taking account of all safety-relevant circumstances, there can still be residual hazards that have been evaluated by means of a risk assessment. All the residual risks and safety instructions from the risk assessment are listed in this chapter.

WARNING

Danger of crushing when inserting/setting-up the units in the counter cut-out

When inserting/setting-up units, be aware of the danger of crushing, including for third parties. Manual lifting of the units must be carried out by at least four persons. These persons must be strong enough to be able to carry the units. Call in another person for spotting if necessary. Wear protective gloves and safety shoes for installation and loading activities.

WARNING

Danger of crushing and danger from falling objects when handling/aligning/positioning heavy individual components

When handling heavy objects, be aware of possible crushing dangers, including for third parties. If possible, use both hands when you handle heavy objects. Bring in another person to help you if necessary. When handling/aligning/positioning heavy individual components, protective gloves and safety shoes must be worn.

CAUTION

Danger of tripping in the entire area around the unit

Be aware of possible tripping hazards from cables/lines installed on the floor. Lines and cables must be installed safely by the operator so that there is no tripping hazard.

CAUTION

Danger of slipping from spilled water

Use the filling device supplied with the unit and remove any spilled water.

WARNING

Danger of being struck by the units during installation, cleaning and maintenance work

Be aware of possible dangers of being struck by the unit.

WARNING

Danger of crushing when moving the sliding doors/hinged doors (depending on the model)

When opening and closing the sliding doors, use the handles provided for this purpose. When closing the sliding doors, do not reach between the side sections of the sliding door and the unit. Do not reach into the guide rails. When opening and closing the sliding doors, ensure that you do this slowly. Sudden opening and closing can lead to hand injuries.

WARNING

Danger of tipping on an uneven or unstable subsurface

The base in which the unit is installed must have sufficient stability to support the unit permanently.

WARNING

Danger of crushing and from falling parts when moving the unit

The steering and fixed-position casters must be locked to ensure permanent stability. This applies in particular to larger model variants of the unit.

WARNING

When lifting the unit, there may be a risk from an unergonomic posture

Bring in another person to help you if need be. This applies in particular to larger configurations of the unit.

WARNING

Various dangers during the disposal of damaged parts/components

When disposing of damaged parts/components, wear protective gloves. Dispose of damaged parts/components properly and in an environmentally compatible way. Observe country-specific laws.

DANGER

Danger from electrical voltage on live components

Cleaning, installation, start-up, dismantling and repair work on electrical components may only be carried out by trained specialists when the power to the unit has been shut off.

WARNING

Danger of burns on the inside of the display case

Do not touch any hot surfaces or products with bare hands. Use suitable aids such as tongs to remove the products. Let the display case cool down completely before any cleaning and maintenance work.

WARNING

Danger of fire

Do not position any combustible objects or packaging materials in the effective range of the radiant heater. Observe the local fire prevention regulations. Let the display case cool down completely before any cleaning and maintenance work.

WARNING

Danger of crushing in the area of the glass

When lifting the glass of the unit, there is a danger of crushing between the unit and glass walls. Bring in another person to help you if need be. This applies in particular to larger model variants of the unit. Let the display case cool down completely before any cleaning and maintenance work.

WARNING

Danger of burns on the steam inlet (exclusively for units with heating climate)

Close the steam inlet on the operator side before stocking the unit with products or removing products. Let the display case cool down completely before any cleaning and maintenance work.

WARNING

Danger of burns on the collecting tray or water bath

Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work.

WARNING

Crushing danger in the area of the base plate (exclusively for units with heating climate)

Check the gas dampers of the base plate regularly to ensure they work, and replace them in accordance with the manufacturer's specifications.

WARNING

Danger of burns on the steam generator (exclusively for units with heating climate)

When sliding in and removing the hinged doors from the slide-in, ensure you do not touch the steam generator. Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work.

1.13. *Personal protective equipment*

The following protective equipment must be worn for installation, dismantling and maintenance work:



Wear safety shoes during installation and loading work.



Wear protective gloves during installation and loading work.



Wear eye protection when disposing of damaged parts/components.



Wear a hard hat during installation, lifting and loading work.

NOTE

When cleaning the unit, wear the respective protective equipment stipulated by the manufacturer of the cleaning agent being used.

1.14. Transport and packaging

The design of the packaging is dependent on the quote submitted, and is designed individually by agreement. By default, the units are transported with wood cladding. This cladding protects the units against major damage. Components made of glass are additionally wrapped with packaging material. Moving parts and glass shelves are given an additional sheath of packaging material. All parts are positioned and taped safely for transport inside this wood cladding..

WARNING

Danger from falling objects during transport and installation of the unit

Use adequately dimensioned lashing and clamping devices. When securing the load, observe the permissible vehicle regulations. The legal traffic regulations of the specific country must be obeyed. The unit may only be transported upright. When lifting, ensure that nobody is in the danger area. Always lift loads at the centre of gravity. Wear protective gloves and safety shoes during installation activities.

WARNING

Danger from falling objects when lifting and unpacking the units

When removing the wood cladding, be aware of possible dangers from wooden parts that might fold back. Bring in another person to help you if necessary. The unit must be lifted with suitable load lifting equipment, e.g. a forklift. At least four persons must be employed to manually lift the unit. These persons must be sufficiently strong. Wear protective gloves and safety shoes during installation and loading activities.

In the event of a return shipment, the unit must be packed in the original packaging or in the same way suitable for transport. Furthermore, the unit must be delivered unused, undamaged and complete. The return shipment must be commissioned and paid for by the customer. Information on correct disposal of the packaging material can be found in Chapter 1.15.

NOTE

All units must only be transported and stored in the position of use (horizontal). To enable damage that is caused during loading, transport and unloading to be traced, all units are equipped with a so-called "ShockWatch® 2". This tool makes it possible to determine the point of the delivery chain at which the product was damaged, in order to clarify transport damage. Information on the ShockWatch® concept is stored in the QR code (see Chapter 4.1)..

1.15. Disposal

! WARNING

Various dangers during the disposal of damaged parts/components

When disposing of damaged parts/components, wear protective gloves. Dispose of damaged parts/components properly and in an environment-friendly way. Observe country-specific laws.

NOTE



Please note that some of the components of the unit are electronic parts. Therefore it is not possible to dispose of them using public waste disposal companies. Check your obligations in accordance with the national WEEE provisions. It is mandatory to sort waste before disposal is mandatory in any event



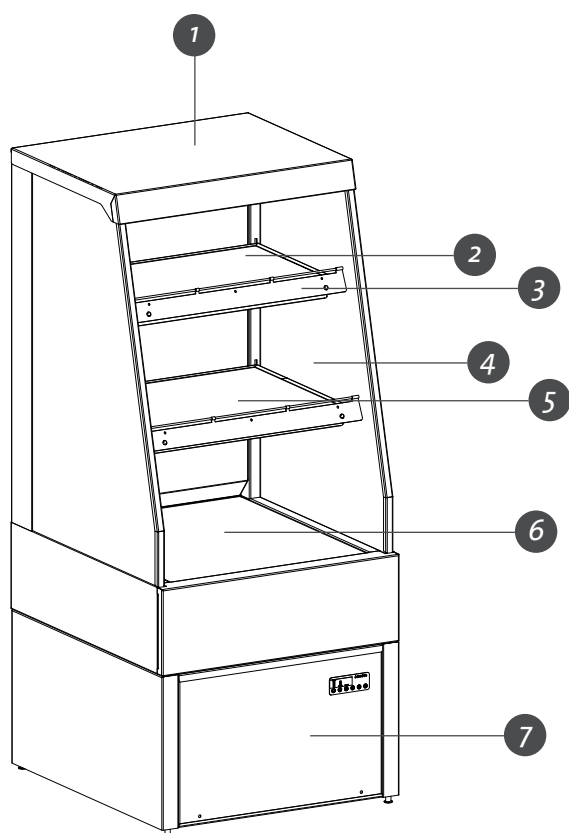
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2. Technology

2.1. Explanation of terms used for components

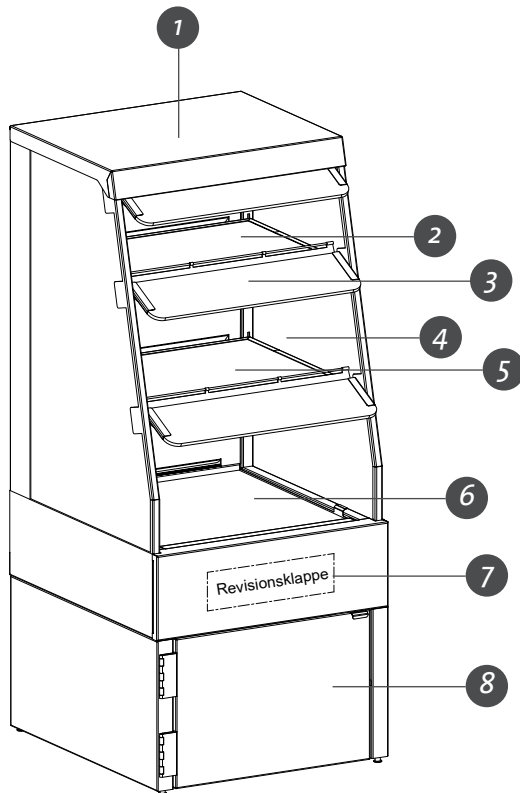
The individual components of the unit are described and named in this chapter. The pictures shown are for illustration purposes and do not necessarily correspond to the actual size or shape of your display case model.

Display case with dry heat



No.	Name
1	Cover
2	Shelf no. 1 (black glass hotplate, LED lighting, supporting heat)
3	Price tag holder
4	Side glass
5	Shelf no. 2 (black glass hotplate, LED lighting, supporting heat)
6	Base shelf hotplate
7	Base: <ul style="list-style-type: none"> - Controller display - Adjustable feet - Transport rollers

Display cases with heating climate

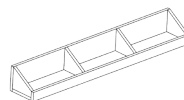


No.	Name
1	Cover
2	Shelf no. 1 (black glass hotplate, LED lighting, supporting heat)
3	Cough protection glass
4	Side glass
5	Shelf no. 2 (black glass hotplate, LED lighting, supporting heat)
6	Base shelf hotplate (fold-up)
7	Maintenance flap (heating elements, angle sensor)
8	Base including <ul style="list-style-type: none"> - Controller display - Transport rollers - Water tank - Filter - Pump

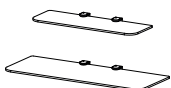
Accessories



Product basket, large/small with holder



Chutes



Glass shelf (front side)



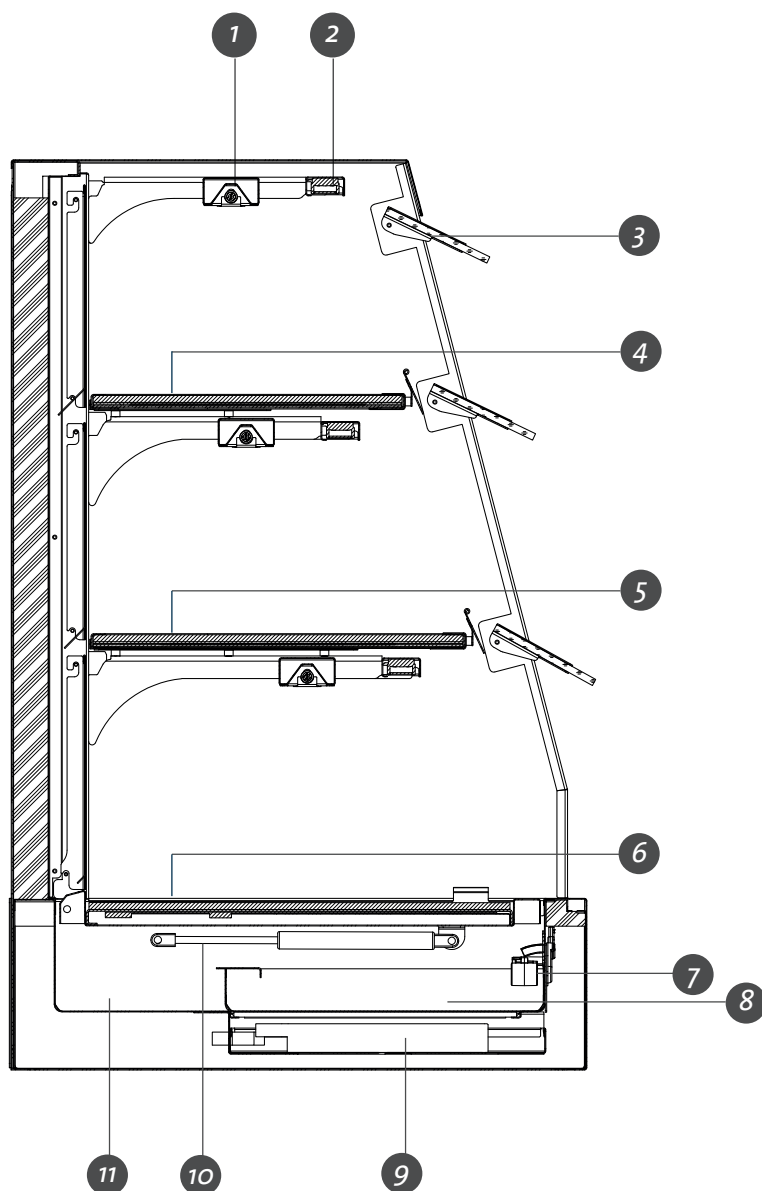
Cough and spit guard



Bumpers in wood effect

02 | CALEO HOT/NEUTRAL TECHNOLOGY

Heating climate cross-section



No..	Name
1	Supporting heat
2	Lighting (LED)
3	Cough protection glass
4	Shelf no. 1 (black glass hotplate, LED lighting, supporting heat)
5	Shelf no. 2 (black glass hotplate, LED lighting, supporting heat)
6	Base shelf hotplate (fold-up)
7	Float switch
8	Water bath
9	Heating element
10	Gas damper
11	Bottom tray with stopcock

2.2. Technical specifications

Protection class	Protection class Earthing	EN 61140
Performance data	According to rating plate or <ul style="list-style-type: none"> Website Catalogue Quote 	
Materials	<ul style="list-style-type: none"> Stainless steel <ul style="list-style-type: none"> - 1.4301 - 1.4016 - 1.4404 	
Supplier components	<ul style="list-style-type: none"> Primary heat Supporting heat LED Glass Electric cables and assembly materials (cables, cable ties, etc.) Control box (PCB, display, etc.) 	
Glass	Tempered safety glass (6 mm, 8 mm) Insulating glass (16 mm)	EN12150-2:2004




Service life

NOTE

Due to the use of high-quality and long-lasting materials and supplier components, a long service life can be expected with regular care and maintenance.

2.3. Safety instructions on the unit

Safety instructions are attached to the unit. They must be followed under all circumstances. If the safety markings start to fade or become damaged over the course of the unit's service life, they must be replaced by new signs without delay. Their legibility and completeness must be checked at regular intervals.

Pictograms	Descriptions
	Warning – electrical hazard
	Warning – electrical hazard Warning – thermal hazard
	Protection class Earthing

2.3.1. Electrical information

DANGER

Danger from electrical voltage on live components

When disposing of damaged parts/components, wear protective gloves. Dispose of damaged parts/components properly and in an environment-friendly way. Observe the country-specific laws

Connecting the unit

Units for a rated voltage of 230 V, 50/60 Hz (single-phase) are supplied with a power plug as standard. Units for 400 V, 50/60 Hz (three-phase) must be connected to the power grid by a trained specialist.

The following conditions must be met for a proper connection:

- Permanent availability of 16 A of current per phase must be ensured.
- Any deficiencies in the power supply must be resolved before connecting the unit.

The manufacturer of the unit is not responsible for damage caused by improper connection.

The following electrical connections must be ensured by the operator:

Units with 230V, 50/60 Hz (single-phase): 1x 16A

Units with 400 V, 50/60 Hz (three-phase): 3x 16 A

NOTE

For units with 400 V electric connection, a three-pole main switch must be provided on site!
Not included in the scope of delivery.

DANGER

Danger from electrical voltage on live components

The mains voltage and frequency must match the values stated on the rating plate. It is not permitted to connect the unit to any other voltage, type of current or frequency. The relevant local legal safety regulations must be observed. If the grid connection is damaged, it must be removed and replaced by an authorised specialist.

2.4. Assembly and installation instructions

This chapter provides important information on the installation of the unit.

All work, installations, deliveries and services may only be carried out by specialised companies and authorised specialists. Electrical installations may only be carried out by a specialist with the necessary knowledge. You must ensure that suitable personnel and tools are available to prevent damage and injuries.

2.4.1. First steps

Check the unit for any transport damage. Note any damage that you discover on the acceptance documents from the freight forwarder and on your form, and have this damage confirmed.

NOTE

To enable damage that is caused during loading, transport and unloading to be traced, all units are equipped with a so-called "Shockwatch® 2". This tool makes it possible to determine the point of the delivery chain at which the product was damaged, in order to clarify transport damage. Information on the ShockWatch® concept is stored in the QR code (see Chapter 4.1)

If the damage is only discovered after unpacking, you are obliged to report it immediately in writing. It is advisable to notify your supplier by phone in advance.

To remove the transport packaging, you require:

- At least two persons
- Tools:
 - cordless screwdriver or Philips screwdriver
 - cutting tool

NOTE

Your claim to compensation for the damage will expire if transport damage is not reported in good time (in accordance with our General Terms and Conditions of Business).

Setting up

All the requirements for the installation site in accordance with Chapter 1.8 must be followed in order to ensure efficient and safe operation.

NOTE

Correct installation and trouble-free operation are a prerequisite for putting the unit into operation. The installation must comply with the local electrical, safety and hygiene regulations.



For the installation you require:

- At least two persons
- Tools:
 - adjustable wrench or pipe wrench (for freestanding units)
 - spirit level

The installation personnel are responsible for ensuring that the unit is stable and does not move. Use the restraining and fastening elements supplied (see the QR Code in Chapter 4.1, Caleo Installation Guide). A detailed installation guide can be found on our website. The restraining and fastening elements enable installation on the floor or wall (depending on the model). Screw the restraining and fastening elements together with the corresponding installation materials depending on the condition of the floor/wall.

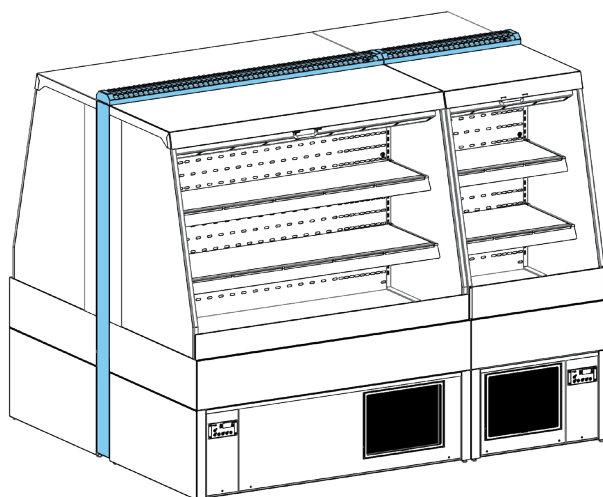
NOTE

When using the restraining and fastening elements, ensure that the condition of the floor and wall is adequate for the unit. Check the unit after installation to make sure it is secure (check screw connections). Stand-alone units and units with a pedestal must be secured to be able to ensure safe operation.

Connecting more than 2 units (back to back or side by side):

NOTE

A detailed installation guide can be found on our website.

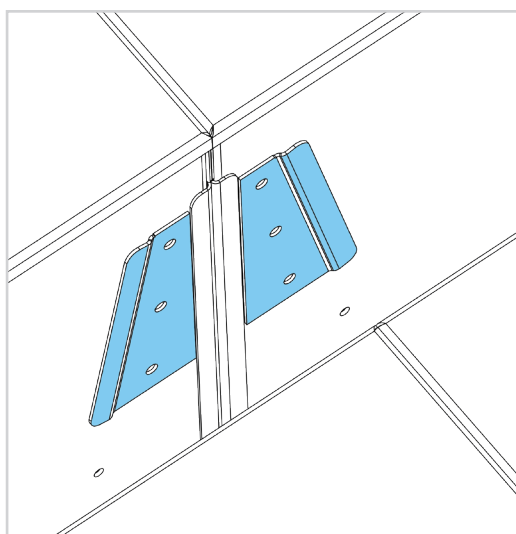


NOTE

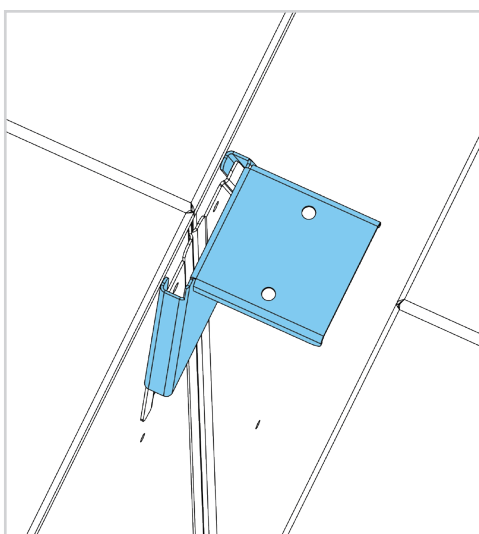
Ensure that the exhaust air duct is not covered or dirtied. Air circulation must be ensured so that the unit functions properly.

If two units have to be installed back to back or side by side, they must be secured by the backwall connector. The back-wall connector consists of:

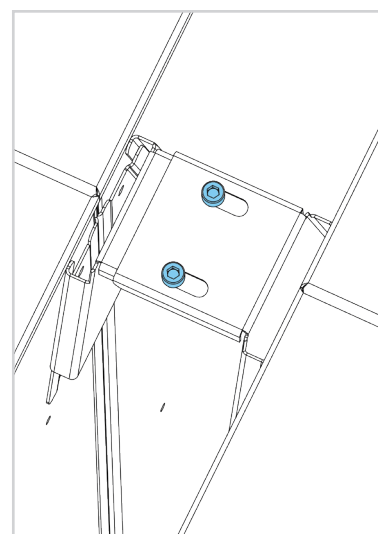
1 Back-wall connector tab



2 Connectors (2x)



3 Connecting screws (2x)



To install the back-wall connector, proceed as follows.

Step 1: Check that the units are parallel to each other at the boundaries of the units

Step 2: Attach the back-wall connector tabs to both units as shown (3 holes each).

Step 3: Slide the connector into the back-wall connector tab. Do the same on both sides.

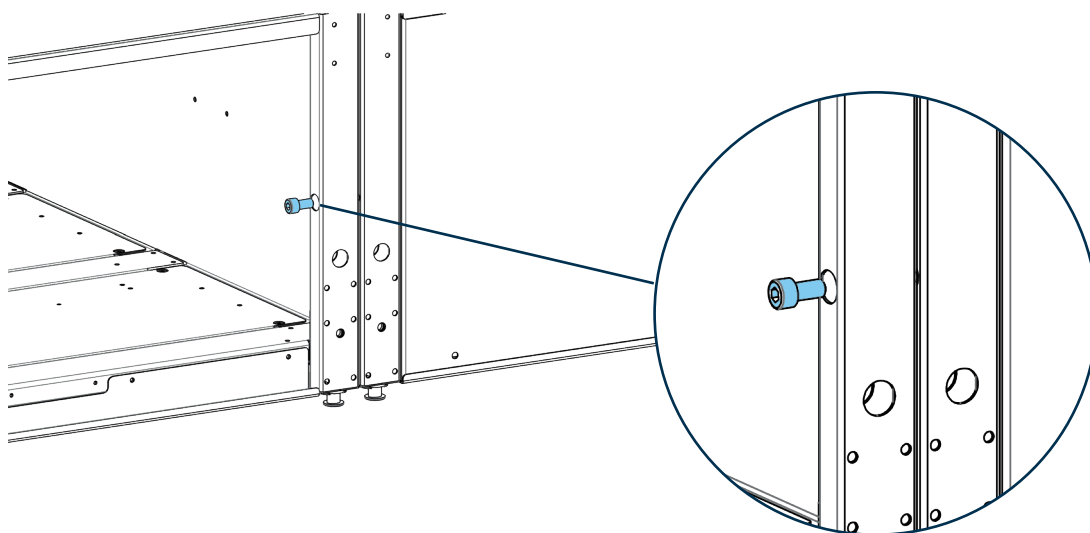
The holes for the connecting screws must overlap.

Step 4: Place the connecting screws in the two holes and tighten them. Check the hold of the connection.

Step 5: Mount the ventilation duct cover on the left and right, as well as the ventilation duct. Check the hold of the parts mentioned. Ensure that the exhaust air duct is not covered or dirtied. Air circulation must be ensured so that the unit functions properly.

Connecting the units in the base:

All the units must be connected in the base. A blind rivet nut is pre-installed in the base on each side of the unit for this. Connect the two units that are beside each other by means of a screw (M8) in the designated blind rivet nuts. Check the hold of the connection.



Ensure that the appliance cladding and the counters are prepared in accordance with the technical specifications. The size of the installation opening for the respective model can be found in the current product catalogue under the “Technical Data” for the product, or in the production drawing. Please note that the dimensions of the bottom tray (see Chapter 2.1) can expand due to the heat in the unit. The bottom tray must not lie on the installation opening or cladding. Protect the surfaces of the unit and the base against any damage during the installation.

NOTE

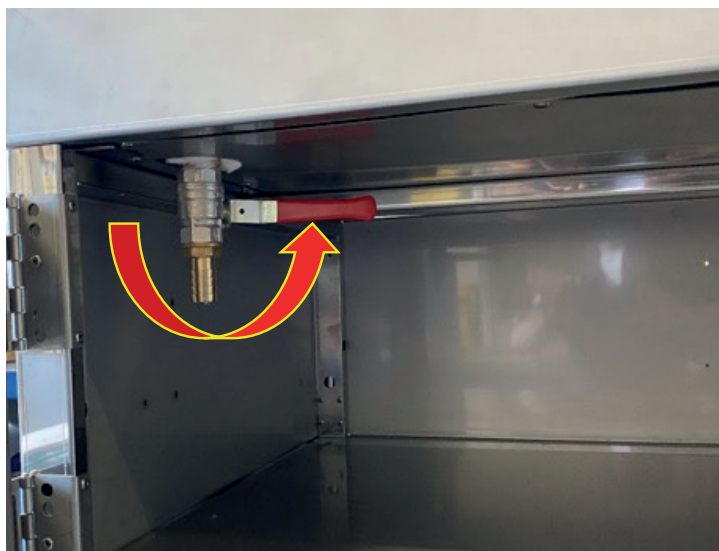
The unit must be leveled after assembling.

Possibility of disconnection from the power grid

If a plug connection is used for the mains connection, the power outlet must be easily accessible to be able to disconnect the unit from the power grid if need be (cleaning, maintenance work). If direct wiring is used, a means of disconnecting the unit from the power grid must be created.

2.4.2. *Drain connection*

Ensure that the stopcock of the drain hose is closed during operation if no drain has been provided by the customer (depending on the model). When using a customer-provided drain, the drain hose can be connected directly to it. The drain must be equipped with a siphon. This prevents cold air and odours from penetrating the display case.



2.5. Malfunctions and causes

Fault	Possible cause	Remedy
The unit does not work	Power supply disconnected	Check the fit of the earthing contact plug (power plug).
	No power to the socket	Check whether the fuses are intact
	Electronics set incorrectly or display dark	Contact a service technician
The products do not reach the desired temperature	Too much or too cold food	Remove and pre-heat product (see Chapter 1.8)
	Ambient temperature in the room is too low	Adjust the room air-conditioning (see Chapter 1.8)
	A draught from the outside is interfering (mainly with open units)	Choose an installation location without a strong draught; follow the specifications (see Chapter 1.8.)
	Heat level set incorrectly	Reduce the level/target temperature value (see Chapter 3).
	Malfunction of primary/secondary heat, unit defective	Contact a service technician
Lighting does not work	LED lighting not switched on	Switch on lighting (see Chapter 3).
Primary and/or secondary heat does not become hot, cannot be regulated	Unit is not switched on	Switch unit on
	Controller or fuse defective	Contact a service technician
Heat radiator and/or bottom tray/heating tray do not become hot.	Unit is not switched on	Switch unit on
Heat sources cannot be controlled	Controller or fuse defective	Contact a service technician
Light cannot be switched on	Lamp or power cord defective	Contact a service technician
Food is too hot	Temperature level too high	Set to a lower temperature level
Malfunction of the power supply		Switch the unit off immediately or unplug it. Maintenance work by authorised specialist

NOTE

The manufacturer is not liable for any loss of product, even if the unit is still under warranty or guarantee. We recommend a technical check of the temperature of the unit every six months.

2.6. Status displays and error messages on the display

Fault/Symbol	Description	Remedy
There is nothing shown on the display	„OFF“ is not shown on the display. Display is black	Check the power supply. Contact a service technician
The food cools down	The food that was put in is cold or not at the desired temperature	Check whether the “primary heat” or “supporting heat active” functions are active (Chapter 3). Functional check of the primary heat or supporting heat. Check whether the food was put in with a core temperature of 85 °C Contact a service technician
Error message on the display: F90	Communication error between the display and controller	Contact a service technician
Error message on the display: F1H/F1L	Fault in the supporting heat sensor or the sensor is defective	Contact a service technician
Error message on the display: F2H/F1L	Fault in the primary hotplate or the sensor is defective	Contact a service technician
Error message on the display: F3H/F3L	Fault in the angle sensor of the water bath	Contact a service technician
Error message on the display: F10	Fault in the float or water bath. Water bath or float not inserted properly.	Check the float and water bath (see Chapter 3.5.5). If this does not remedy the fault, contact a service technician.
Error message in the display H2O alarm. Display is moving and an acoustic signal is sounded.	No water or insufficient water present	Check the water supply: For manual filling, see Chapter 3.5.7 For the water tank, see Chapter 3.5.7 For the drinking water connection, see Chapter 3.5.7 Contact a service technician

NOTE

The table shown does not apply to custom control units. More information on custom control units can be found in the associated programming guide.



This image shows a full page of blank graph paper. The grid consists of small, uniform squares formed by thin, light gray lines. There are no margins, text, or other markings on the page.

3. Operation - Care

3.1. Initial start-up

DANGER

Danger from electrical voltage on live components

Before start-up, check the cable connections and power supply for correctness and contact.

The unit is pre-cleaned before delivery. Nevertheless, we still recommend that you clean the unit thoroughly with a suitable cleaning agent (see Chapter 3.5.2).

NOTE

Before stocking the unit with products, wait until the desired temperature is reached.

NOTE

After a power cut, the unit starts in the last operating mode.

3.2. Operation of the units

3.2.1. Units with dry heat

Button	Description	Function
1	CONTROLLER DISPLAY	Displays settings/changes/values/faults
2	SUPPORTING HEAT	Supporting heat ON/OFF (3 heating levels)
3	PRIMARY HEAT	See unit with climate-controlled heat
4	-	-
5	LED LIGHTING	Light ON/OFF
6	PROGRAMS	Saveable programs P1 to P7
7	ON/OFF	Heated display case ON/OFF
8	DISPLAY P1 TO P7	Program display red = active



NOTE

If nothing is shown on the display, check that the unit is connected to the power supply.

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Operation



When the unit has been connected to the power supply, “OFF” appears on the controller display. To switch on and off, press button 6.







After the unit has been switched on, the controller display 1 always shows power level NEUTRAL for all heat sources. The unit does not heat up. The light can be switched on and off 1.



By pressing the buttons, the supporting heat 1 and primary heat 3 can be activated separately from each other with three levels each. The heating levels are shown visually on the controller display

Heat settings

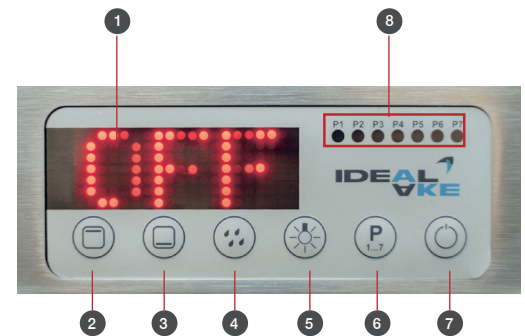
Display	Heat setting
	Supporting heat 2 deactivated Primary heat 3 deactivated (neutral mode)
	Supporting heat 2 level 1 Primary heat 3 level 1
	Supporting heat 2 level 2 Primary heat 3 level 2
	Supporting heat 2 level 3 Primary heat 3 level 3

NOTE

The listed levels for supporting and primary heat can be set individually as required. The pre-set programs can be selected by pressing button 5. The currently active program is shown by the respective red LED in area 8.

3.2.2. Units with heating climate

Button	Description	Function
1	CONTROLLER DISPLAY	Displays settings/changes/values/faults
2	SUPPORTING HEAT	Supporting heat ON/OFF (3 heating levels)
3	PRIMARY HEAT	Primary heat ON/OFF (3 heating levels)
4	HUMIDIFICATION	Humidification ON/OFF (3 intensity levels)
5	LED LIGHTING	Light ON/OFF
6	PROGRAMS	Saveable programs P1 to P7
7	ON/OFF	Heated display case ON/OFF
8	DISPLAY P1 TO P7	Display red = active



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Operation







When the unit has been connected to the power supply, “OFF” appears on the display.

To switch on and off, press button 7. Switch the light on/off 5 by pressing button. The unit offers the option of neutral operation (unheated) (all heating levels are deactivated).



After being switched on, the controller always shows power level NEUTRAL in the display for all heat sources. The unit does not heat up. The light can be switched on and off. By pressing the buttons, the supporting heat 2, primary heat 3 and humidification 4 can be activated separately in 3 levels each. The heating levels are shown visually on the controller display.

Heat settings

Display	Heat setting
	Supporting heat 2 deactivated Primary heat 3 deactivated Humidification 4 deactivated (Neutral mode)
	Supporting heat 2 level 1 Primary heat 3 level 1 Humidification 4 level 1
	Supporting heat 2 level 2 Primary heat 3 level 2 Humidification 4 level 2 2
	Supporting heat 2 level 3 Primary heat 3 level 3 Humidification 4 level 3

NOTE

The listed levels for supporting/primary heat and humidification can be set individually as required. The preset programs can be selected by pressing button 5. The currently active program is shown by the respective red LED in area 8.

3.3. Stocking the unit

NOTE

Before stocking, ensure that the unit and goods have been preheated to the appropriate temperature.

! WARNING

Danger of burns on the steam outlet of units with heating climate.

When stocking or removing the goods, ensure that you do not come into direct contact with parts which carry steam.

NOTE

Set the temperature to match your product. Too high a temperature leads to the product drying out or burning.

NOTE

Observe the maximum carrying capacity of the large/small product basket

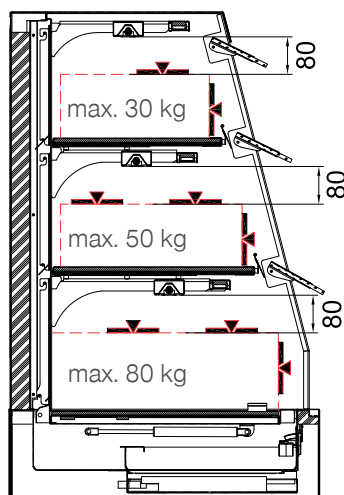
NOTE

Observe the maximum carrying capacity of the large/small product basket

Maximum load:

Small product basket, total 5 kg

Large product basket, total 15 kg



NOTE

Ceramic plates can cause scratches on powder-coated base decks or glass plates.

NOTE

When stocking the unit, a minimum distance of 80 mm must be kept from the radiant heating components.

3.4. *Cleaning and care*

To ensure optimum presentation of the products, the inside and outside must be cleaned daily in accordance with the hygiene regulations, and the complete function of the unit must be tested.

DANGER

Danger from electrical voltage on live components..

Cleaning, installation, start-up, dismantling and repair work on electrical components may only be performed by an authorised specialist when the power to the unit has been shut off. For this unplug the unit or disconnect all poles from the power mains.

WARNING

Danger of being struck by the unit during installation, cleaning and maintenance work

Be aware of possible dangers of being struck by the unit.

3.4.1. *Information on cleaning and testing*

Switch the unit off before any cleaning work. We recommend performing the daily cleaning at the end of the working day. The unit can remain switched off overnight or outside of business hours provided there are no longer any products in the unit. The following visual and functional checks are recommended in addition to cleaning:

NOTE

The unit must be cleaned daily and undergo a visual and functional inspection.

NOTE

In addition, persons who perform cleaning work must comply with the measures specified for the respective cleaning agent. (Wearing protective gloves, spray protection etc.)

3.4.2. Cleaning intervals

The unit must be cleaned daily.

Wear acid-resistant gloves to prevent skin irritation.


After cleaning, all parts must be rinsed with clear water and then dried to prevent residues.

To keep the stainless steel parts of the unit in perfect condition, the following points are important:

- Always keep the stainless steel surfaces clean.
- Ensure adequate air circulation on the surfaces.
- Never touch components of the unit with rusty or sharp material.

	Interval		
	Cleaning		
Components			
Black glass plates (shelves depending on the model)	x		
Heat bridge	x		
Lighting	x		
Controller/display			x
Collecting tray / bottom tray (wastewater tap)	x		
Water mains connections and hose connections (depending on the model)		x	
Gas damper (depending on the model)		x	
Steering and fixed-position casters (depending on the model)			x
Steam baffles			x

3.4.3. Cleaning agents

Component	Cleaning agents	Comment
Surfaces that come into contact with products	Lukewarm soapy water	Rinse with clear water
Glass surfaces	Glass cleaner	The glass panes can be lifted up to make it easier to clean the panes and areas underneath.
Stainless steel surfaces	Stainless steel cleaner	Ensure the stainless steel cleaner that you use is food-safe.
Powder-coated surfaces	Soft cloth, lukewarm soapy water	Ensure that you do not use any abrasive or rough cleaning utensils
LED	Soft cloth	Only clean dry
Hook-in frames with containers, dividing bars, base decks	Washing-up liquid, brush 	Base decks and containers are easy to remove (see Chapter 2.1). Only use brushes with plastic or natural bristles.

NOTE

Only the cleaning agents mentioned above are permissible for cleaning the unit.
Never use the following cleaning agents:

- Do not use any strong-smelling, caustic, solvent-based, bleaching or chlorinated cleaning agents.
- Never use high-pressure, water-pressure or steam-pressure cleaners.
- Never use flammable chemical cleaners..
- Never use abrasive agents (Scotchbrite products, cleaning fleece) or steel wool.

WARNING

Risk of burns

Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work.

3.4.4. *Cleaning the steam baffle (units with heating climate)*

! WARNING

Risk of burns

Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work.

NOTE

Remove the steam baffle on the back wall upwards.



Lift the steam baffles over the recesses (hole) from the rear wall and clean them according to the specifications in Chapter 3.5.3.

NOTE

Be aware of possible sharp edges when disassembling the steam baffles. Use protective gloves.

3.4.5. *Cleaning water bath with float (units with heating climate)*

The water bath including the float must be cleaned daily to ensure proper functioning of the steaming. Ensure in particular that the float can always move freely. The water bath and float must be kept free of dirt and limescale

! WARNING

Risk of burns

Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work..



Remove the water bath using the provided grips. Carefully remove the float, ensuring that you do not twist it in the process (the holders may break!). Only clean the water bath after removal of the float. The float must be cleaned exclusively by hand. We recommend using a scale-removing cleaning agent that is suitable for stainless steel. Rinse all parts with clear water to prevent any residues.

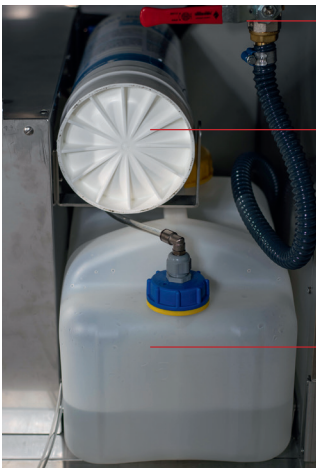
NOTE

When reinserting the float in the holder, ensure that it is properly in position. The float has been inserted properly if it lies on the water surface and moves freely. Check this after it has been reinserted. If there is dirtying or calcification, the float has to be replaced. A defective float can lead to overheating of the water bath or cause the water bath to flood.

3.4.6. Cleaning the bottom tray (only for units with heating climate)



Fold up the bottom display to be able to clean the bottom tray. After the water bath has been removed (depending on the configuration), the interior of the bottom tray can be cleaned.



1

2

3

No.	Designation
1	Ball valve
2	Water filter
3	Water tank

Connect the drain hose of the bottom tray to a drain, or place a suitable collecting container under it. Open the ball valve and start cleaning. After the bottom tray has been cleaned and rinsed with clear water, close the ball valve and store the drain hose back in the base.

NOTE

The container for cleaning the bottom tray must be able to hold all the "cleaning water."

3.4.7. Filling with water (units with heating climate)

! WARNING

Risk of burns

Switch the unit off and let it cool down for at least 45 minutes before starting any cleaning work.



Fill the water bath with hot water every day before starting the unit.

NOTE

Filling with cold water extends the heating phase by up to 30 minutes.

All Caleo Basic models are equipped with steam preparation. The required amount of water for steam generation is transported from the water tank to the water bath via a feed pump.

The float switch installed in the water bath causes fresh water to be pumped out of the water tank when the minimum water level is reached.

The water tank has a capacity of 15 litres and must be filled with fresh water daily before starting the unit.

Each unit has a „monitoring system“ which triggers an acoustic warning signal and switches off the steam production if the water level in the tank falls below the set level (water tank is empty). An error message / fault “H2O” appears on the display.



After filling the water tank, the button (3) on the controller display can be used to acknowledge the error message.

As soon as the water tank is empty, an acoustic warning signal sounds for 5 seconds. The optical warning “H2O” in the display moves up and down and draws attention to the necessary filling.

Filling the water tank

Fill the water tank with drinking water every day before starting the unit. The water tray can subsequently be filled with hot water.

NOTE

Filling the water tray with cold water extends the heating phase by up to 30 minutes.



The water tank can be removed after unscrewing the pump system, and is then filled with fresh drinking water via the filler neck (remove the yellow cap). Every time after inserting the filled water tank, press buttons **2** and **4** simultaneously for 7 seconds to acknowledge the message and restart the humidity supply (see Chapter 3.2.2).

NOTE

If no water is added within 30 minutes of the warning signal being sounded, the water tray heater switches off automatically. The product still stays up to temperature by means of the primary and supporting heat.

Depending on the steam setting, the filling volume of the water tank can ensure an automatic supply of water for up to 12 hours.

NOTE

Only use drinking water for filling the water tank. The water tray and water tank must be emptied and cleaned daily.

3.4.8. Replacing the water filter (units with heating climate)

For units with a water filter, it must be replaced at regular intervals. The controller display shows when the filter needs changing. When in the OFF state, the message “CHANGE WATER FILTER” is displayed. Proceed as follows:



1. Switch the unit off at least 45 minutes before starting to replace the filter. The unit must have cooled down.
2. Hold the filter by means of the fins at the bottom and turn it anti-clockwise until it can be removed.
3. Insert the new water filter and turn it clockwise until it is hand-tight.
4. Turn the water supply back on.
5. Press the buttons **2** and **4** simultaneously for 5 seconds while the unit is turned off to acknowledge the message on the display (see Chapter 3.2.2).
6. After replacing the filter, check the filter head for leaks when the unit is started up for the first time.

⚠ CAUTION

Adjusting the water filter with the water quality.

Check that the water filter installed in the unit by default is suitable for the water quality on-site. This will prevent damage to the installed components. If you have any questions, please contact your sales partner or the manufacturer (see Chapter 1.5).

NOTE

Irrespective of the remaining capacity, the filter must be replaced no later than after 10 months of operation, or after not being used for 4 weeks.

3.4.9. Visual and functional check

The following visual and functional checks are recommended in addition to cleaning:

Visual and functional check	Interval		
	Daily	Weekly	Monthly
Black glass plates (shelves depending on the model)	x		
Heat bridge	x		
Lighting	x		
Mechanical damage on all components listed in Chapter 2.1	x		
Controller/display	x		
Collecting tray / bottom tray (wastewater tap)	x		
Water and hose connections (depending on the model)		x	
Gas damper (depending on the model)			x
Steering and fixed-position casters (depending on the model)			x

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3.4.10. *Checking the gas damper*

DANGER

Danger from defective gas damper

Check the gas damper of the primary hotplate monthly to ensure it is functioning properly. Replace it if it is defective. Observe the service life and maintenance intervals indicated by the manufacturer.

4. Service/Maintenance

4.1. Maintenance information

For perfect functioning and optimum product presentation, the unit must be checked and maintained. The units are subjected to individual testing at the factory in accordance with EN 60335-1 Annex 7 (Recommendation: annual follow-up inspection in accordance with VDE 0701-0702 by the operator).

DANGER

Danger from electrical voltage on live components

Das Gerät muss vom Hauptschalter getrennt werden, bis die Wartung, Kontrolle und Reparatur abgeschlossen ist. Ein unbeabsichtigtes Einschalten muss verhindert werden.

NOTE

The unit must be switched off by the main switch until the maintenance, inspection and repair work is completed. Switching on inadvertently must be prevented.

NOTE

Technical changes to the unit may only be carried out by authorised specialists. This applies in particular to work on the electrical installation and mechanics.

Any change must be authorised by the manufacturer.

Service and maintenance guides can be found under the following QR code:



If you do not have a QR code reader, visit the download area on our website, or please contact your supplier or specialist dealer.

4.2. *Purchasing spare parts*

To purchase spare parts, contact your supplier or specialist dealer. Each unit is equipped with a rating plate (see Chapter 1.7). Please inform the authorised specialist of the unit data shown here. The information on the type and serial number, and the date of construction, are required for allocating the unit. Spare parts lists for your unit can be found in the Downloads menu at www.ideal-ake.at.

5. Declaration of conformity



EU – Declaration of Conformity

in accordance with EU Directive 2014/35/EU

Manufacturer	AKE Ausseer Kälte- und Edelstahltechnik GmbH Pichl 66, 8984 Bad Mitterndorf, AUSTRIA
Product	Self-service display case - WARM
Type	Caleo Hot (60; 80; 120; 142) Caleo Basic (60; 80; 120)
Year of manufacture	from 2021

It is hereby confirmed that the products stated above comply with the Low Voltage Directive 2014/35/EU. The fundamental requirements of EMC Directive 2014/30/EU have been complied with. The required technical documents have been prepared and archived. The following harmonised standards for Low Voltage Directive 2014/35/EU have been applied in their currently valid version:

EN 60335-1:2012

Household and similar electrical appliances – Safety – Part 1: General Requirements
EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017+A1:2019 + A2:2019 + A14:2019
(IEC 60335-1:2010, modified + A1:2013, modified + A1:2013/COR1:2014 + A2:2016 + A2:2016/COR1:2016)

EN 60335-2-49:2003

Household and similar electrical appliances – Safety – Part 2-49: Particular requirements for commercial electric appliances for keeping food and crockery warm
EN 60335-2-49:2003/AC:2007 + EN 60335-2-49:2003/A11:2012 + A2:2019
(IEC 60335-2-49:2002 + A1:2008+ A2:2017)

EN ISO 12100:2010-11

Safety of machinery - General principles for design - Risk assessment and risk

In the event of technical changes to the product stated above which have not been agreed with the manufacturer, this EC declaration of conformity loses its validity.

Bad Mitterndorf, 2021



Andreas Pilz (CTO)

Authorized representative
for technical documentation

NOTE

Please observe possible supplementary sheets to these operating instructions and the associated Declaration of Conformity!
For further information contact the manufacturer!



This image shows a full page of blank graph paper. The grid consists of thin, light gray horizontal and vertical lines that intersect to form small squares across the entire surface. There are no margins, text, or other markings on the paper.