

Operating Manual

Steam Display Cabinet

CAT 6625



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1. Introduction

Thank you for purchasing this Food Display Steam Cabinet.

This manual contains important information regarding the safe installation, operation, cleaning, and maintenance of the appliance. Please read this manual carefully before using the unit and retain it for future reference.

Failure to follow the instructions provided in this manual may result in injury, equipment damage, or reduced appliance performance.

The manufacturer reserves the right to make design improvements and technical modifications without prior notice.

If you require assistance or additional information, please contact your authorised supplier or service technician.

2. Safety Information

General Safety Warnings:

WARNING: Failure to follow these safety instructions may result in injury, electric shock, fire, equipment damage, or death.

Installation:

- Installation must be carried out by qualified personnel.
- The appliance must be installed in accordance with local electrical regulations.
- Ensure the supply voltage matches the rating shown on the appliance data plate.
- The appliance must be properly earthed (grounded) before use.
- Do not install the appliance outdoors or in areas exposed to rain, snow, or excessive moisture.
- Position the appliance on a stable, level surface.
- Maintain a minimum clearance of 100 mm from combustible materials on the sides and 200 mm at the rear.

Electrical Safety

- Connect only to a dedicated power outlet of the correct voltage and current rating.
- Do not use extension cords, adaptors, or multi-outlet power boards.
- Never operate the appliance with a damaged power cord or plug.
- Do not pull the cord when unplugging the appliance.
- Keep the power cord away from heat sources and sharp edges.
- Do not touch electrical components, plugs, or switches with wet hands.

Operational Safety

- This appliance is designed for commercial use only.
- The appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities without appropriate supervision.
- Children must be kept away from the appliance at all times.

- Do not modify, dismantle, or repair the appliance yourself.
- Do not use the appliance for purposes other than displaying and holding steamed food products.
- Do not operate the appliance if it has been dropped, damaged, or exposed to water.

Burn and Steam Hazards

- Surfaces may become hot during operation.
- Hot steam is released when the door is opened.
- Open the door slowly and stand clear of escaping steam.
- Allow the appliance to cool before draining water or performing maintenance.
- Use suitable gloves or heat-resistant protection when handling hot trays or food products.

Fire Safety

- Do not store flammable liquids, gases, or combustible materials near the appliance.
- Do not block ventilation openings.
- Disconnect the appliance immediately if smoke, unusual odours, or abnormal operation occur.

3. Product Description

The Food Display Steam Cabinet is designed to display and maintain steamed food products at serving temperature.

Features include:

- Stainless steel construction
- Four-sided glass display cabinet
- Adjustable temperature control
- Water level protection system
- Rapid heating performance
- Energy-efficient insulation
- Easy-clean design
- Suitable for commercial food service environments

Applications include:

- Restaurants
- Cafés
- Supermarkets
- Convenience stores
- Fast food outlets
- Catering facilities

4. Technical Specifications

Model	Dimensions (mm)	Power (kW)	Voltage (V)	New Weight (kg)
CAT 6625	465 x 360 x 750	1.2	220	16

5. Installation

Transportation and Storage

- Handle the appliance carefully during transport.
- Do not invert, drop, or subject the appliance to impact.
- Store in a clean, dry, well-ventilated location.
- Protect from moisture and corrosive environments.
- Do not stack more than three units.

Installation Requirements

1. Place the appliance on a stable, level surface.
2. Ensure adequate ventilation clearances are maintained.
3. Confirm the power supply matches the appliance rating.
4. Connect the appliance to a dedicated and properly earthed electrical outlet.
5. Check all electrical connections before operation.
6. Ensure the unit is located indoors and protected from weather exposure.

6. Operating Instructions

Before First Use

1. Remove all packaging materials.
2. Clean all interior surfaces with a damp cloth.
3. Clean and install all trays and brackets.
4. Connect the cabinet lighting plug (if fitted).
5. Fill the water reservoir to the correct level.
6. Connect the appliance to the power supply.

Starting the Appliance

1. Switch the appliance ON.
2. Set the desired temperature using the thermostat.
3. Ensure the door is fully closed.
4. Allow the cabinet to preheat.

The heating indicator will illuminate while heating and turn off once the set temperature is reached.

Loading Food

1. Place food evenly on the trays.
2. Do not overcrowd the trays.
3. Do not allow products to touch each other if steam circulation may be restricted.
4. Use appropriate utensils when loading or removing food.

Opening the Door

WARNING: Hot steam will escape when opening the door.

1. Open the door approximately 50 mm.
2. Allow steam to vent safely.
3. Wait several seconds before opening fully.
4. Stand to the side and avoid direct exposure to steam.

Water Level Monitoring

1. Maintain the water level above the minimum mark.
2. Do not exceed the maximum water level.
3. If the water level falls below minimum, heating may stop automatically.
4. Refill only through the designated water filling tube

7. Cleaning and Maintenance

WARNING: Disconnect the appliance from the power supply before cleaning or maintenance.

Daily Cleaning

7. Switch off the appliance.
8. Disconnect the power supply.
9. Allow the unit to cool.
10. Remove trays and brackets.
11. Drain the water reservoir.
12. Wipe all internal surfaces with a damp cloth.
13. Dry thoroughly before reuse.

Water Replacement

The water reservoir should be emptied and refilled at least every 8 hours of operation.

Failure to replace water regularly may result in:

- Unpleasant odours
- Mineral build-up
- Reduced performance
- Premature component failure

Long-Term Storage

If the appliance will not be used for an extended period:

1. Clean and dry the unit thoroughly.
2. Drain all remaining water.
3. Leave the door slightly open until fully dry.
4. Store in a clean, dry, ventilated location.

8. Routine Inspection

Inspect the appliance before each use.

Check for:

- Damaged power cords
- Loose electrical connections
- Physical damage
- Unusual smells
- Excessive vibration
- Water leakage
- Temperature control problems
- Damaged control switches

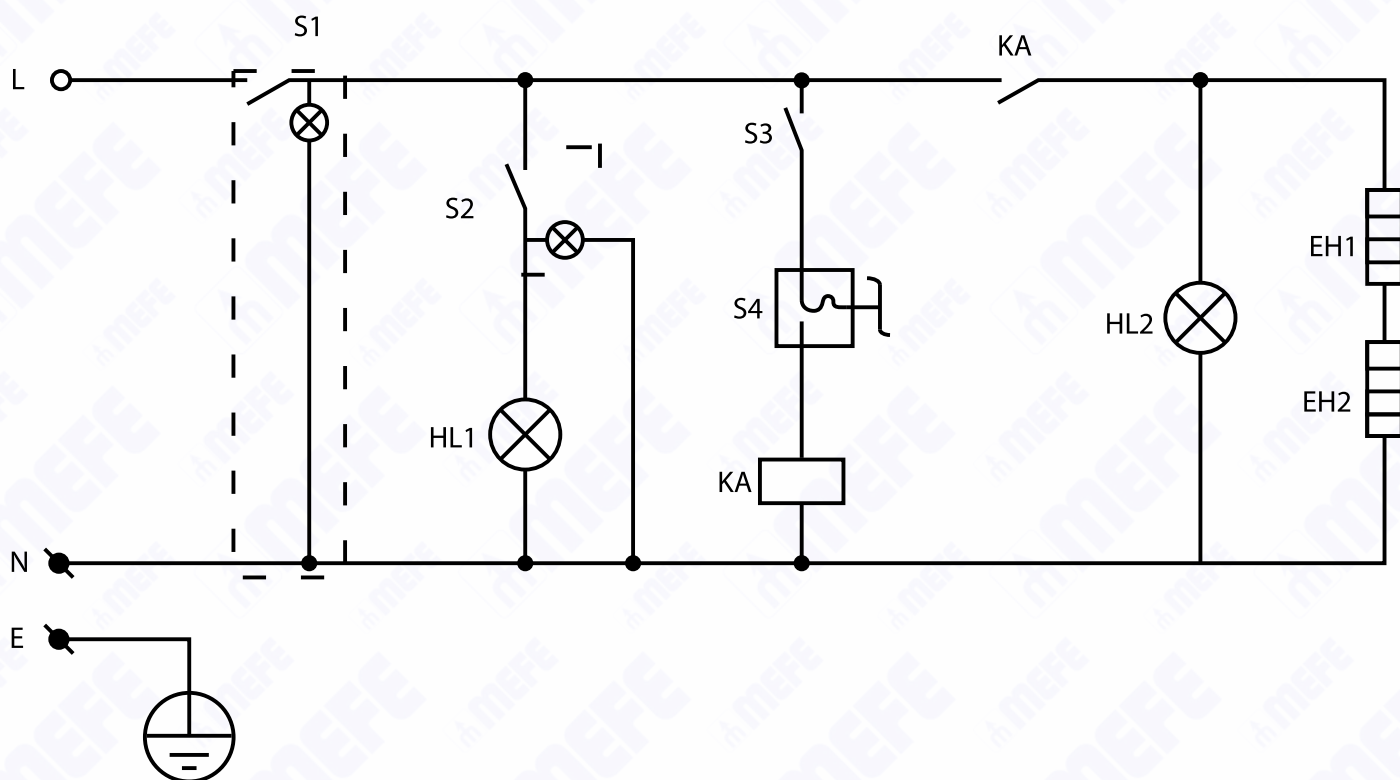
Discontinue use immediately if any fault is found.

9. Troubleshooting

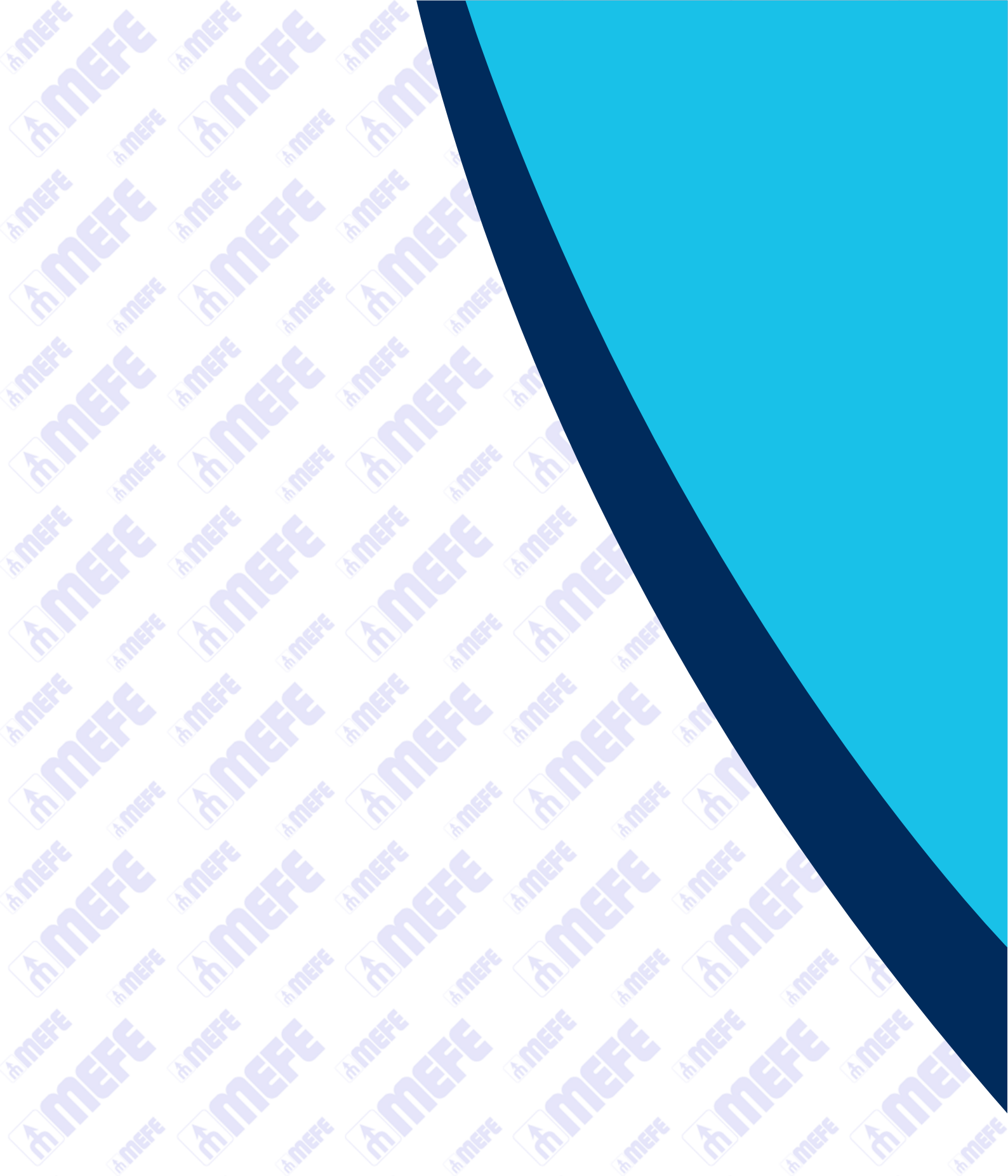
Symptom	Possible Cause	Corrective Action
Heating indicator ON but cabinet does not heat	Faulty thermostat	Replace thermostat
	Faulty heating element	Replace heating element
Temperature continues to rise about setting	Faulty thermostat	Replace thermostat
Cabinet heats normally but indicator is OFF	Faulty indicator lamp	Replace indicator lamp
No heating and no indicators operate	No power supply	Check power source and connections
	Blown fuse	Replace fuse

If the fault cannot be rectified using the information above, disconnect the appliance and contact an authorised service technician.

10. Wiring Diagram



Label	Name	Label	Name
S1	Power Switch	HL1	Illumination Light
S2	Illumination Switch	HL2	Heating Indicator
S3	Water Level Switch	EH1	Heating Plate
S4	Thermostat	Eh2	Heating Tube
KA	Relay		



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