



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Food Display Warmer

CAT 6631A

Revision 1

Introduction:

This food warmer has been thoughtfully designed with both functionality and aesthetics in mind. Featuring a modern arc-shaped structure, adjustable three-tier display, and full glass panelling for enhanced visibility, it offers a clean and efficient solution for showcasing and warming food items.

Some models also include a built-in thermostat with a digital temperature display, ensuring uniform heating. Additionally, a humidity compensation system helps maintain moisture in food, keeping it fresh and appealing for longer periods.

To ensure optimal performance, safety, and product longevity, please read this instruction manual thoroughly before using the unit and retain it for future reference.

Major Specifications:

Model	Voltage	Frequency	Power (kW)	Temperature	Weight	Size
CAT 6631A	220-240W	50Hz	1.2kW	30°C– 85°C	21kg	35 x 45.5 x 58cm

Safety and Operating Instructions:

- Ensure the operating voltage matches the required specifications.
- This product must be properly grounded before use.
- Do not rinse or spray the unit with water.
- Always operate the product in accordance with the instructions provided.

Transport and Storage Guidelines

To maintain the integrity and performance of the unit, please observe the following precautions during transport and storage:

Transport Handling:

- Avoid vibration, shock, or impact during handling and shipping.
- Do not place the unit upside down or subject it to heavy pressure or squeezing.
- Ensure the unit is properly secured and cushioned to prevent damage.

Storage Conditions:

- Store the unit in a dry, well-ventilated area.
- Keep away from water, humidity, and environments with corrosive gases or chemicals.
- Avoid exposure to extreme temperatures and direct sunlight.

These precautions help preserve the lifespan and functionality of the food warmer until it is ready for use.

Operating Instructions:

To ensure safe and efficient use of your food warmer, please follow the operating procedures and safety precautions outlined below:

Before Use:

- Grounding Requirement: Ensure the unit is properly grounded before connecting it to a power source.
- Voltage Compatibility: Verify that the unit's power supply matches the rated voltage specifications indicated on the label.
- Water Reservoir: Before each use, add approximately 0.6 litres of clean water to the designated water basin to support humidity control. **Do not connect the unit to power before filling the water basin.**

During Operation:

- Powering On: Once the unit is plugged in and powered on, the power indicator light will illuminate. Use the rotary heat switch to select the desired food-holding temperature. The internal temperature will gradually rise via natural convection and stabilize at the selected setting.
- Lighting (if applicable): To enhance the unit's display and visibility, you may turn on the interior lighting using the lighting switch. This will also activate the top decorative lights for an improved presentation.

After Use:

- Power Off: Always disconnect the unit from the power supply before cleaning or performing any maintenance to avoid risk of electric shock or damage.
- Cleaning & Maintenance: Wipe down the unit using a soft, damp cloth. Never spray water directly onto the unit or immerse it in water. The use of high-pressure water jets is strictly prohibited.
- Troubleshooting: If any unusual behaviour or malfunction occurs during operation, stop using the unit immediately and consult a qualified technician before resuming use.

Cleaning and Maintenance:

Proper cleaning and maintenance will extend the life of your food warmer and ensure safe, hygienic operation. Please follow the steps below:

After Use:

- Clean the interior and exterior surfaces using a non-corrosive cleaning agent and a soft cloth.
- Ensure that all food residues and spills are removed promptly to prevent buildup.

Important Warnings:

- Do not use paint thinners, abrasive scrubbers, or any solvent-based or corrosive liquids on the unit, especially on the insulated cabinet surface.
- Harsh chemicals may damage the finish and compromise the unit's performance and safety.

Additional Tips:

- Always disconnect the power supply before cleaning.
- Allow the unit to cool down completely before beginning any cleaning procedures.
- Regularly inspect for signs of wear or damage and contact a professional technician if maintenance or repairs are needed.