

USER MANUAL _____

ENI



Model: SWHA

SWHB

SLIGHTWIND

SWHC

SWHD

Thank you for choosing Slightwind's products.

CONTENTS

INTRODUCTION	3
PRODUCTION PURPOSE:	3
STANDARD FEATURES:	3
CONTACT INFORMATION:	3
IMPORTANT SAFETY INFORMATION:	4
SPECIFICATIONS	5
OPERATING MANUAL	6
INSTALLATION:	6
OPERATION:	6
CLEANING AND MAINTENANCE:	7
TROUBLESHOOTING:	8
PARTS DIAGRAM AND LIST	9

INTRODUCTION

PRODUCTION PURPOSE:

Food safety and preserving food is the purpose, The Nguyen Phuong company with Slightwind® brand developed and manufactured Food Warmer Display with advanced features and utilities in use.

Food Warmer Display is the solutions for cafeterias, clubs & bars, concessions, convenience stores, restaurants and supermarkets & delis.

STANDARD FEATURES:

- Temperature can adjust 37°C 75°C with commercial resisting heating system.
- The heating element is located upper accordance with the standards of the commercial food warmer and keep the product temperature always stable.
- Your food product will be displayed better than to the light bulb.
- The temperature of each compartment can adjusted independently to suitable for various food.
- Some accessories can disassemble easily to cleaning or transportation conveniently.
- Super clear tempered glass with high durability and safety.
- Material surface in direct contact with food is made of SUS304.
- The product is specifically designed for commercial equipment.
- All models are shipping included with adjustable legs, cord plug, trays and grid trays.

CONTACT INFORMATION:

> For service, purchase: 0919.120.068

> For technical issues:

• Ho Chi Minh City: 0919.120.068

Ha Noi City: 0936.104.698Hue City: 0933.524.133

• Email: nguyenphuong@slightwind.com.vn

Additional information can be found by visiting our website at www.slightwind.com.vn

IMPORTANT SAFETY INFORMATION:

The instructions in this manual cannot cover all possible conditions and situations that may occur. Read carefully and understand all USER MANUALs before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- Use only grounded electrical outlets matching the nameplate rated voltage: 220V
- Use equipment in a flat, level position.
- Unit is not weatherproof. Locate unit sheltered place and exposure to rain water.
- Unplug unit, turn off and allow unit to cool before cleaning, maintenance or moving.
- Discontinue use if power cord is frayed or worn.
- Keep unit and power cord away from open flames, electric burners or excessive heat.
- **DO NOT** touch or put anything on the unit roof when it is operating to avoid burn.
- **DO NOT** plug this unit into multi-outlet power cord.
- **DO NOT** spray controls or outside of unit with liquids or cleaning agents.
- **DO NOT** spray the heating element or outside of unit with liquids or cleaning agents.
- **DO NOT** allow children to come into touch unit while it is operating.
- DO NOT operate if unit has been wet.
- DO NOT operate if unit has been damaged or is malfunctioning in any way.
- It is essential to use genuine Replacement Parts when repairing equipment. Failure to use genuine Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

SPECIFICATIONS

	SWHA	SWHB
Model		Town called
Dimension (W x D x H)	800 x 395/600 x760mm	900 x 560 x 700mm
Material	Stainless steel Tempered glass Polycarbonate	Stainless steel
Temperature	From 37°C to 80°C	From 37°C to75°C
Voltage	220-240V-50Hz-1Ph	220-240V-50Hz-1Ph
Wattage	1320W	1320W

Model	SWHC	SWHD
Dimension (W x D x H)	900 x 450/750 x 860mm	800 x 350/500 x 550mm
Material	Stainless steel Polycarbonate	Stainless steel Tempered glass
Temperature	From 37°C to 80°C	From 37°C to 75°C
Voltage	220-240V-50Hz-1Ph	220-240V-50Hz-1Ph
Wattage	1320W	1310W

OPERATING MANUAL

INSTALLATION:

- 1. Remove unit from box
- 2. Remove tape and protective iron frame from all (Model SWHA and SWHD)
- 3. Assemble adjustable legs of the equipment.



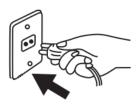
4. Locate unit on a table or flat position.

Note:

- Locate the uint at the proper counter height, in an area that is convenient for use.
- Keep uint and power cord away from open flames, electric burners or excessive heat.
- Unit is not weatherproof. Locate unit indoors.

OPERATION:

1. Connect unit to the power supply.



2. Turn on the lighting switch from "OFF" to "ON"



3. Adjust temperature to the value to be set.

- 4. Put the food in the food tray.
- 5. Place the food tray in the equipment.



Note:

- DO NOT put the food directly on the surface of the equipment.
- Food needs to be put in a box or in a food tray.
- **DO NOT** store food with plastic materials or are prone to deformation when encountering high temperatures.
- **Do NOT** keep food continuously for more than 2 hours in the device with high temperature.
- It is advisable to keep the cooked food warm only.
- There is an appropriate heating temperature with another food to keep warm.
 However, to ensure food safety and preserving food, the recommended temperature should be 40°C or more.
- Use tongs or wear gloves to move food and avoid burns when the unit is operating.

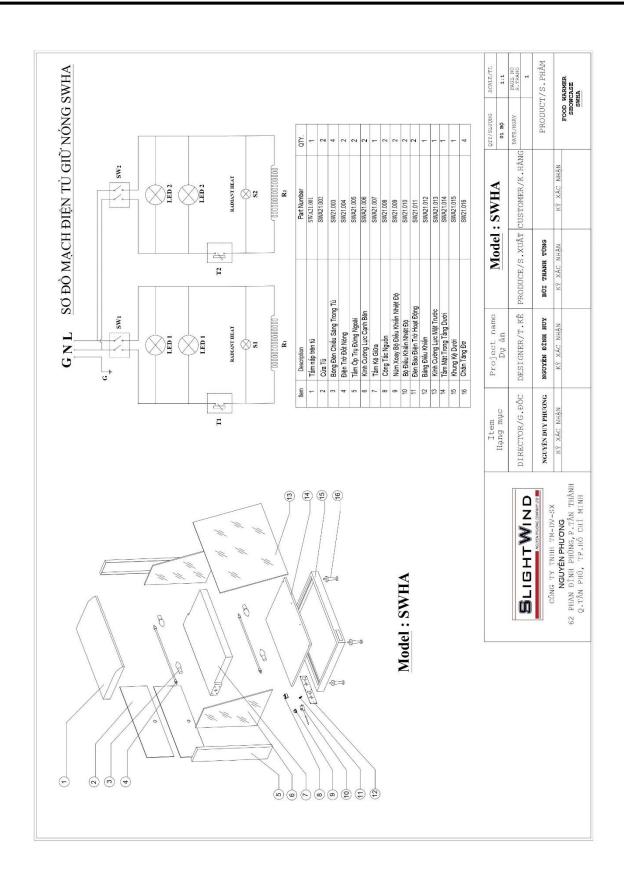
CLEANING AND MAINTENANCE:

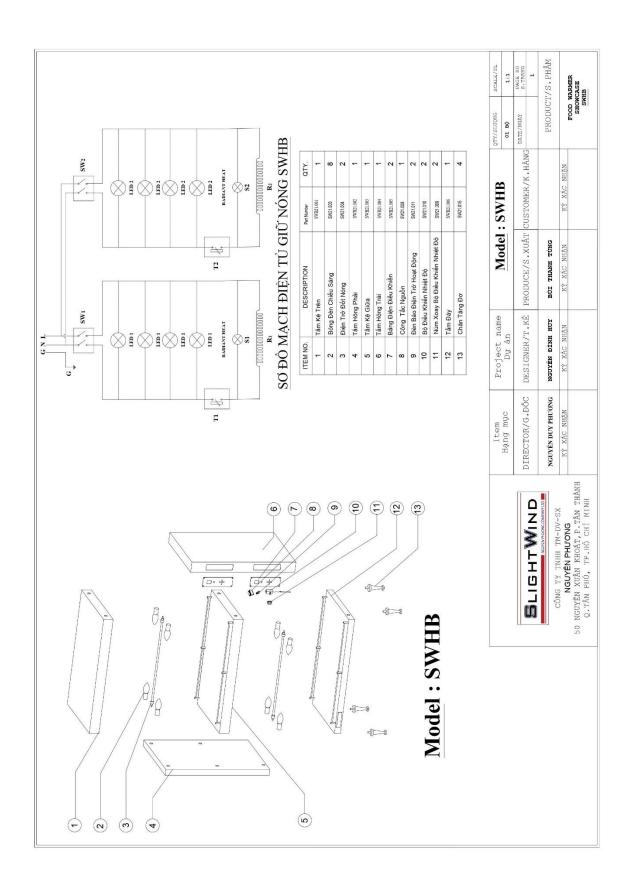
- Turn off, unplug unit and allow unit to cool before cleaning, maintenance or moving.
- **DO NOT** spray unit with liquids or cleaning agents.
- **DO NOT** submerge in water. Unit is not waterproof. **DO NOT** operate if unit has been wet.
- **DO NOT** clean the unit with steel wool.
- Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation.
- Only soft cleaning cloths, mild soap and water or specialized cleaners should be used to clean surfaces the unit.
- Clean glass surfaces with a common glass cleaner.
- Regularly clean the unit so that it is ventilated and works efficiently.
- After using: turn off and unplug unit; cleaning outside and inside the unit.

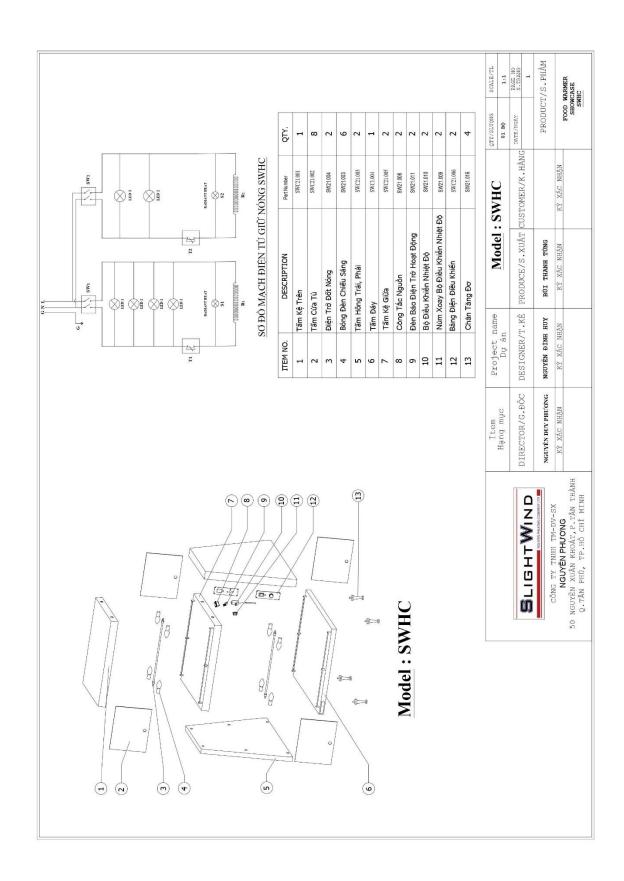
TROUBLESHOOTING:

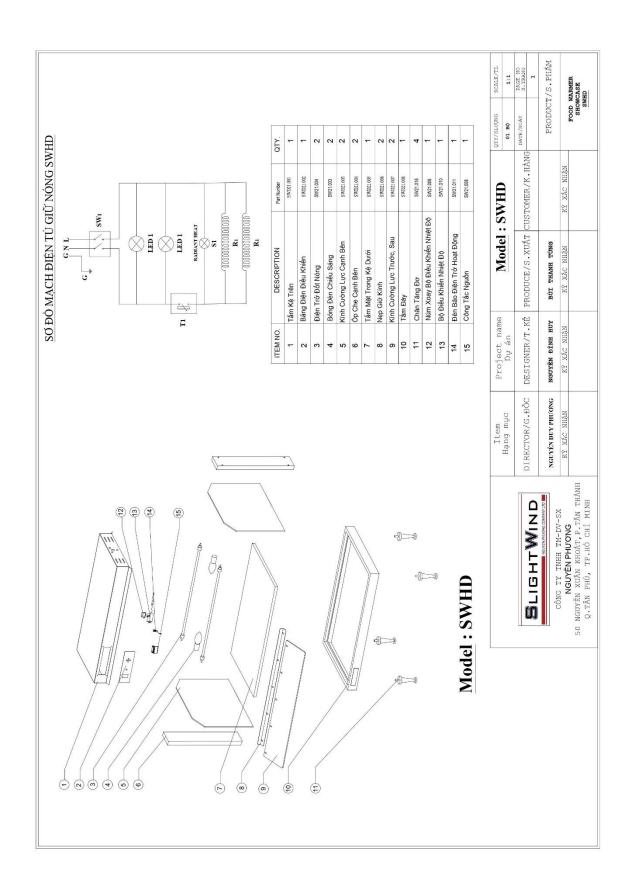
Problem	Probable cause	Remedy
Food povity in too hot	Heat controls are set too hot	Adjust heat controls to a lower setting
Food cavity is too hot	Heat controls are not working	Contact company service for assistance.
Food cavity is not hot enought	Heat controls are set too cool	Adjust heat controls to a higher setting
	Heat controls are not working	Contact company service for assistance.
	Heating elements are not working	Contact company service for assistance.
Unit is not hot	Heating elements are defectived	Contact company service for assistance.
	Heat controls is defectived	Contact company service for assistance.
	Units is not connnected to power supply	Check the power supply
No heating and no lighting	The switch ON/OFF is in OFF position.	Turn switch to ON position.
	There is no power to units	Check the power supply
	Heating elements and lights are defectived	Check the heating element and lights

PARTS DIAGRAM AND LIST

















Food Warmer Display SWHA Series





NGUYEN PHUONG SERVICES TRADING PRODUCTION COMPANY LIMITED

Office: 62A Phan Dinh Phung Str, Tan Thanh Ward, Tan Phu Dist, HCMC Ha Noi Branch: 39 Lo Duc Str, Pham Dinh Ho Ward, Hai Ba Trung Dist, Ha Noi City Hue Branch: 22/2 Phu Mong Str, Kim Long Ward, Hue City, Thua Thien Hue Province Factory: 79/2D Thoi Tam Thon 18 Str, Thoi Tam Thon Commune, Hoc Mon Dist, HCMC