



## SPECIALTY CASE FACILITY



## RHR2 HEXAGONAL HOT FOOD CABINET

### INSTALLATION AND MAINTENANCE INSTRUCTIONS



Manual 107

July 2014

Rev B

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# Pre Installation

## Cabinet Dimensions

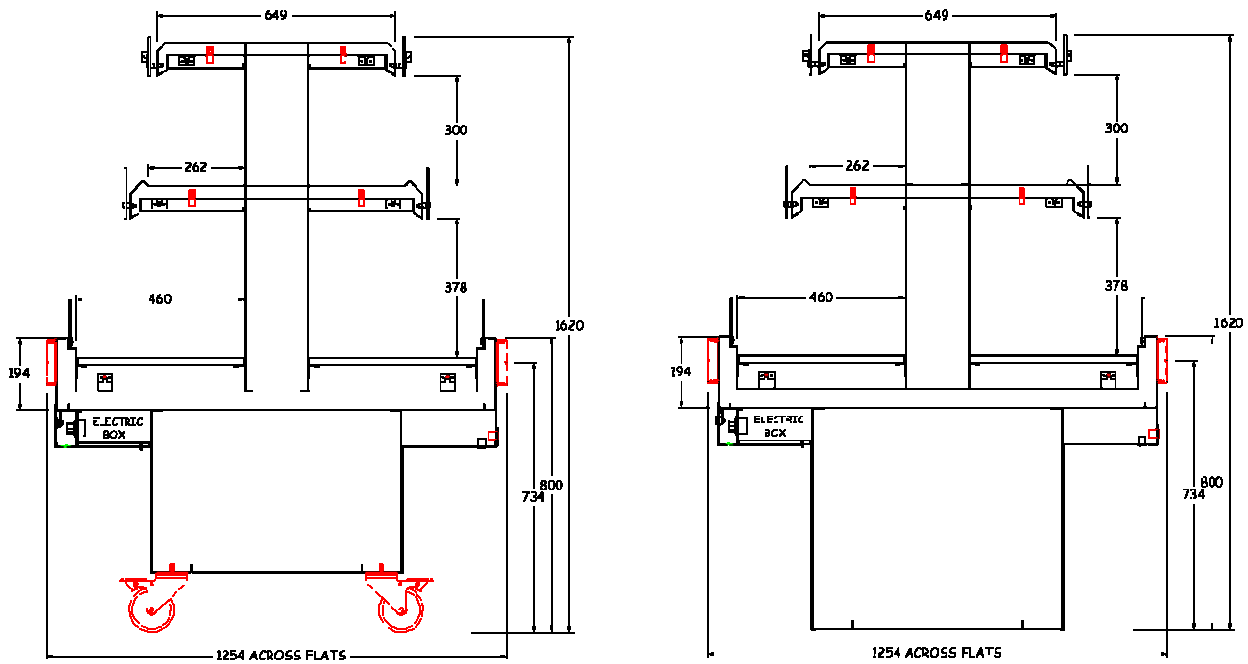


Figure 1 Mobile and fixed position cabinet cross sections.

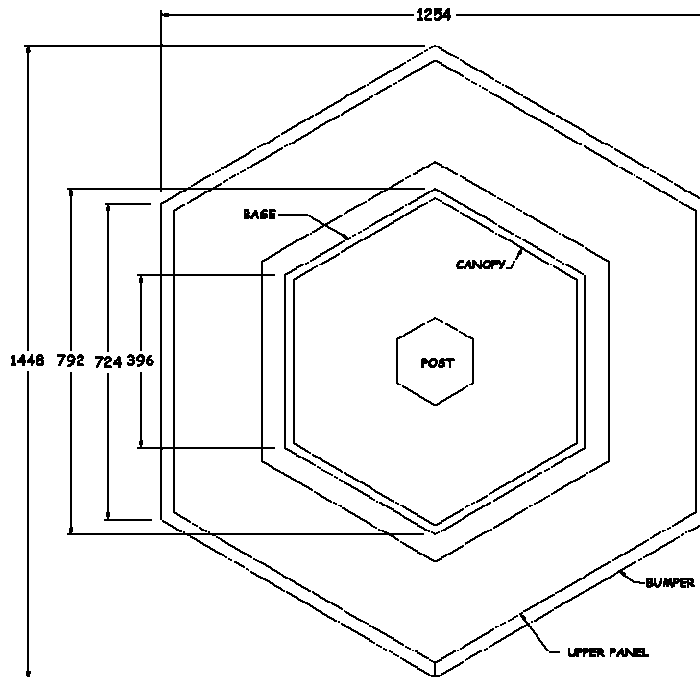


Figure 2 Mobile and fixed position cabinet footprint.

**Product code & length**

Product code & length	Product Data					
	Product temp. °C	Number of Phase circuits		Safety Indicator Lights	Self Service	
RHR2 Hex	+65C	3		Yes	Yes	
	ELECTRICAL LOAD (240 Volts)					
	Phase 1		Phase 2		Phase 3	
	Watts	Amps	Watts	Amps	Watts	Amps
RHR2 Hex	1034	4.31	2423	10.10	1034	4.31
	RECOMMENDED SET POINT PARAMETERS					
	Number of Control Thermostats	Canopy Thermostat	Deck Thermostat	Red Light Thermostat	Green Light Thermostat	
RHR2 Hex	4	60C	45C	40C	30C	

The RHR-2 Hex is an island case with a hexagonal footprint. It can merchandise up to 48 packaged chickens presented in single layers. The RHR can be supplied in half-island version, as well as a wall model having the same profile as the island case. The controls include an indicator for when the case is ready for loading, and another indicator for when it is cool enough to clean. Full OSH labelling and heat guards are fitted as standard on the cabinet. A promotional light box which fits on top of the canopy is also available as an option.

**Standard Features and Options**

	Standard	Optional
Stainless Steel Construction	✓	
Heat Controls Behind Lockable Panel	✓	
Electric Box Front Lower Access	✓	
Halogen Lighting on Both Levels	✓	
Polycarbonate & Acrylic Heat Guards	✓	
Lockable 125mm Castors	✓	
Temperature Indicators	✓	
Bumper Type and Colour		✓
Lower Painted Panels		✓
Fixed Base (Variable Height)		✓
Power Supply through Canopy or Base		✓



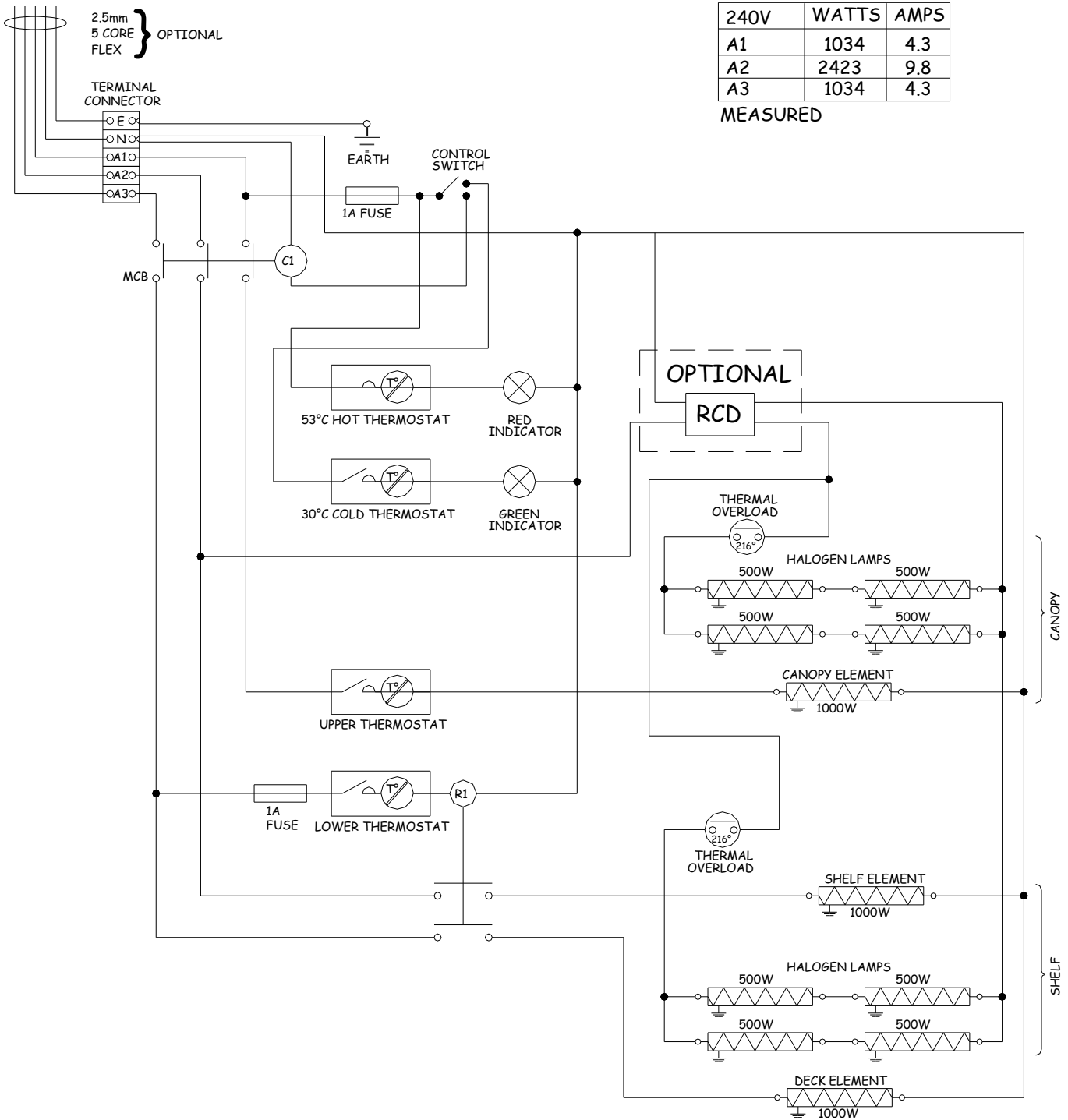
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# Wiring Diagram



240V	WATTS	AMPS
A1	1034	4.3
A2	2423	9.8
A3	1034	4.3

MEASURED

## Receiving Cabinets

Cabinets will always be dispatched in good condition. Always inspect the cabinet and packaged accessories for damage. Note any damage on the carrier's consignment note prior to signing.

For concealed damage that is found later, notify Hussmann in the relevant country within 3 working days. Any issues will be addressed and rectified as applicable.

Australia: Hussmann Ltd  
Email: [mhl\\_helpdesk\\_au@hussmann.com](mailto:mhl_helpdesk_au@hussmann.com)  
Ph. 1300 36 38 40

New Zealand: McAlpine Hussmann Ltd  
Tauranga  
Ph. +64 7 578 0965



### NOTE

**Please provide a photographic record of any damage found along with the cabinet serial number and a brief description of the damage.**

A check should also be made to ensure that all loose parts listed on the outside packaging are present and undamaged.



### NOTE

**Any shortages will follow the same procedure as concealed damage.**

## Operating Environment

The RHR2 is a mobile Hexagonal Island Hot Food Cabinet with a heated shelf that has been designed to operate to the following conditions:

### Class Hot Food

Product temperature	65°C to 80°C
Ambient temperature	18°C to 28°C
Max cross drafts	0.2 metres per second

Product temperatures that fall outside the stated range will result in product being unsuitable for sale or product drying out due to overheating.

## Installed Position

RHR2 cabinets should be sited so that external influences, such as air drafts, are minimized. Situations to avoid are:

- Air conditioning outlets
- Ventilation fixtures
- Entranceways

**Positioning should also take into account the effect this cabinet will have on its surrounding environment.**

- Avoid positioning next to refrigerated cabinets.
- Keep away from products that may be affected by a rise in ambient temperatures.



### CAUTION

**Ensure that all castors have been locked when the cabinet is in its desired location**

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## Mechanical Protection

RHR2 cabinets may be subject to damage from:

- Shopping trolleys,
- Forklift trucks,
- Pallet jacks,
- Cleaning machines,



### NOTE

**It may be advisable to offer extra protection against such damage.**

## Handling Cabinets

Always ensure that any moving device is of a suitable type, and has sufficient lifting capacity. Always lift cabinets from the underside.

Refer to and follow the manual handling policies of your company when moving cabinets.



### CAUTION

**Do Not lift the cabinet from under the display deck surround, as damage may occur**

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# Installation



## NOTE

Information in this manual is to be followed in conjunction with specifications, work practices and regulations of the customer, installing company and relevant industry

## Positioning

- Ensure the cabinet is on level flooring and the cabinet does not rock.
- Lock all wheel brakes on mobile cabinets

Mobile RHR cabinets can be positioned throughout the store.

A 3 phase electrical connection rated at 20 Amps is required (cabinet current draw 18A). The connection can be from the floor or ceiling depending on the cabinet option ordered.



## NOTE

This cabinet does not require a drain connection.

## Electrical Installations

The electrical installation shall:

- Meet existing regulations and safety codes,
- Have an electrical supply to the cabinet that is independent of other supplies,
- Be individually isolated.

A 2 metre flex is supplied exiting the canopy. This should be connected to an appropriate power supply by a qualified electrician.

This cabinet has an approximate current draw of 18A at 240V

There is a wiring diagram in the electric box.



## NOTE

Factory Settings, as tested, are shown on the inside of the electric box door

# Cabinet Operation



## NOTE

This cabinet is designed to maintain pre-heated products above +65°C, it is **NOT** designed to heat product

## Start-up

- To preheat the cabinet, it should be turned on 1 hour before loading.
- Ensure all fittings and guards are in place

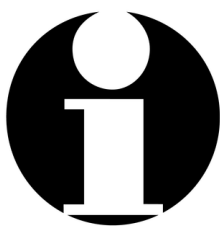


## NOTE

There is a Red indicator light on the base of the cabinet that is lit when the cabinet has pre-heated for loading. Product should only be loaded when the Red light is on.

## Loading

- Food products must be warmer than +75°C when stocking the cabinet.
- Ensure that rotation of product is carried out to avoid deterioration of older product.
- This cabinet is designed to hold a single layer of product on each level. If product is stacked it may not be held within the correct temperature range.
- The total product load of this cabinet is approximately 50 chickens, the exact number will depend on chicken size and packaging.



## NOTE

if a liquid spill should occur, the spill should be cleaned as soon as practicable. This will prevent the spill from baking onto any surfaces

## Temperature Adjustment

Factory settings are shown beside the simmerstats.

The simmerstats for adjusting the temperature of the product are located behind the locked side cover.

Before making adjustments to settings during commissioning, check:

- That the simmerstats are set to the factory settings.
- That all elements and lights are working
- That actual product temperature is being measured. The thermometer only reads air temperature

Changes should be made as follows:

- To adjust the temperature of product on any level adjust the simmerstat setting of the level above. Therefore, for the top shelf adjust the setting on the canopy simmerstat.
- Adjusting a shelf setting will mainly effect the level below, but will have a small impact on product temperature on that shelf
- Adjust the deck simmerstat if product at the front of the lowest level is not correct



### NOTE

**Thermometers on this cabinet only read air temperature, they are only used as a guide to indicate the cabinet is operating. Always check product temperature before adjusting cabinet settings.**

## Temperature Checking

- Product temperatures, as a minimum, should be checked daily.
- Checking should be done systematically and the temperature recorded
- Legislation requires product to be above 60°C. If product is below this temperature, the cabinet settings will need to be adjusted. Follow “Temperature Adjustment” guidelines above or seek help from Hussmann or a qualified technician.

## Fittings and Accessories

Only fittings and accessories supplied with the cabinet should be used. Any other additions may cause a reduction in performance.

# Maintenance



## CAUTION

Do not operate this cabinet if the RED loading light does not come on. This will mean there has been a failure of a heating component. Seek immediate assistance from Hussmann or a qualified technician.

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## Cleaning



## NOTE

There is a Green indicator light on the on the base of the cabinet that shows when the cabinet temperature is less than 40°C and cool enough to clean.

- When the Green indicator light has come on, isolate the cabinet from the mains supply



## CAUTION

Always isolate the cabinet before any cleaning or maintenance work is carried out

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To maximize efficiency and durability, It is suggested that your cleaning program include a deep clean daily.

- Deep interior cleaning should include:
  - Removal of all food products.
  - Removal of deck trays.
  - Remove all food scraps.
  - Sanitizing wash with a warm (55°C maximum) water/detergent solution.
  - Rinsing with clean warm water.
  - Do not pour more than 1 litre of liquid into the cabinet (there is no drain, any water added to the case will have to be removed).**
  - Refit all removed parts
  - Allow the cabinet to dry before connecting to the power supply



## CAUTION

Do not touch the halogen lamps when cleaning the cabinet

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- Exterior cleaning should include:
  - Sanitizing wash with a warm (55°C maximum) water/detergent solution.
  - Use a soft non-abrasive cloth
  - Rinse with clean warm water.
  - Do Not spray water at any electrical components**
  - Allow the cabinet to dry before connecting to the power supply.

**NOTE**

**When cleaning this cabinet do not use abrasive or corrosive products**

Stainless steel is used inside the cabinet to give a strong corrosion resistant finish that maximizes the cabinets service life.

**It is not rustproof**, particularly in the harsh environment of Food Display cabinets.

Chlorine and bromine, commonly used for sanitisation are highly caustic chemicals for stainless steel and heat and humidity enhance the corrosiveness of these chemicals.

Regular cleaning is the best way to prevent corrosion and add to the service life for your stainless steel product. The goal of your cleaning and maintenance program should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion

**Regular Inspection**

To ensure reliability of the cabinet and food safety is maintained, it is advisable that trained personnel carry out periodic maintenance.

It is recommended that a check be made every 3 months

The maintenance check should include:

Check all simmerstats are working correctly. The accuracy of these may deteriorate over time.

Check all halogen lights are working

Check all bar elements are working

Check operation of Red and Green light thermostats. Red light should turn on above 60°C, Green light should turn on below 40°C. Thermostat settings are marked next to each thermostat in the electrical enclosure

Ensure no damage has occurred to any electrical components or wiring.

Check all panels and guards are not damaged. Replacements are available from Hussmann.

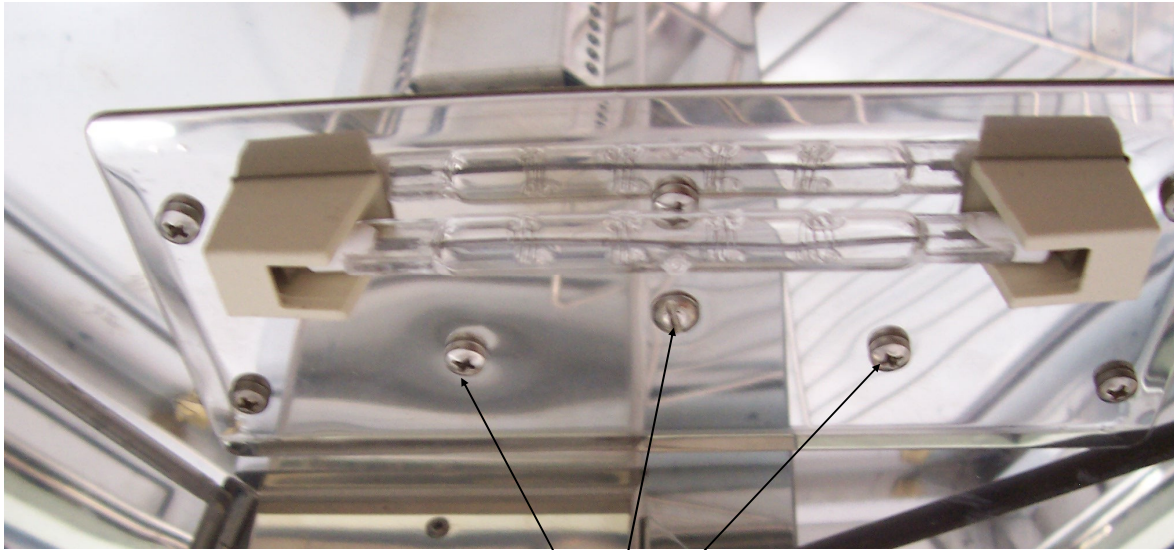
These checks will ensure the best possible performance of the cabinet over its service life.

**CAUTION**

**Particular attention should be given to the operation of any safety devices.**

## Replacement of Thermal Cut-outs

On one lighting plate under both the canopy and shelf there are three screws beside the light tube instead of the normal two. The thermal cut-out is behind this plate.



3 screws indicate position of thermal cut-out

## Replacement Parts

All parts are available from McAlpine Hussmann.



### NOTE

**When ordering replacement parts please quote the serial number of the cabinet to ensure correct parts are provided**

## Disposal of the Cabinet

It is encouraged that the cabinet be refurbished if practical.

If disposal is necessary, please be aware that the foam-insulated panels incorporate cyclo-pentane as the blowing agent and will require the cabinet to be disposed of in accordance with local authority guidelines.



### NOTE

**Components could have high value as scrap, please recycle as many parts as possible**

## Risk Analysis

Hazard	Person at Risk	Potential Consequences	How Likely	Risk	Control Measures
Chicken juice/fat - fire hazard	Operating Staff Customers	Death, Burns, Electric shock, Fire	Unlikely	Low	Clean all surfaces regularly. Pay special attention to elements under deck pans
Spillage of hot liquids from chickens	Operating Staff Customers	Burns, Slipping on greasy floors	Likely	Moderate	Ensure product containers are correctly sealed. Clean up any spills immediately
Manual Handling while installing cabinets	Installation Technician	Strains and sprains; Bruised or crushed fingers/limbs	Likely	Moderate	Utilise correct Manual Handling techniques. Lifting equipment should be used where possible. PPE - Gloves, Safety Boots
Installing services under cabinets	Installation Technician Service Technicians	Lacerations, Bruises	Likely	Moderate	PPE - Overalls
Electrical installation	Qualified Service Technician	Death, Burns, Electric shock	Likely	High	Electrically isolate cabinet before works
Electrical Maintenance	Qualified Service Technician	Death, Burns, Electric shock	Likely	Moderate	Electrically isolate cabinet before works
Manual Handling whilst loading and unloading stock	Operating Staff	Back injuries	Likely	Moderate	Training of employees in correct Manual Handling practices.
Manual Handling while moving Cabinet to a new location	Operating Staff	Electric shock, Strains and sprains, Back injury, Foot injuries,	Unlikely	Low	Ensure Cabinet is turned off and power connections have been removed, Use the correct number of people and good manual handling practices, be aware of castors