

**CATER-COOL CK0224, CK0225 &  
CK0442**

**DROP-IN REFRIGERATED COLD PAN**

**MANUAL**

*Please read this manual carefully prior to use*



CATER KWIK, The Lakeland Catering Centre, Newlands, Ulverston, Cumbria, LA12 7QQ  
Tel: 01229 480001 | E-mail: [INFO@CATERKWIK.CO.UK](mailto:INFO@CATERKWIK.CO.UK)

**CATER-KWIK**

# Contents

Thank you for purchasing a Cater-Cool machine. In order to ensure safe operation, you are advised to read to this manual carefully to fully understand the features, operating instructions & maintenance details of this equipment.

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# Important Information

- This manual is an integral part of the machine and should be kept safe and adhered to.
- It is the users responsibility to comply with current legislation.
- These catering units are designed for the daily display and storage of food, which have been sold for immediate consumption.
- Never immerse cords or appliance in water.
- Disconnect the appliance when handling transporting or storing.
- Do not use any appliance that has a damaged cord or one which has malfunctioned or been Damaged. Contact a Cater-Pep engineer if this has occurred.
- The appliance must be grounded. Connect only to a properly grounded outlet.
- Do not leave the machine unattended, especially if there are children in the vicinity.

## Instructions

- Proper installation and regular maintenance is required to ensure the best performance and a long life of the machine.
- These machines are designed with a thermo regulator for automatic temperature control.
- The control panel is located on the base and contains an electronic thermo regulator.

## Control Panel

This is located on the base and contains a thermo regulator, this enables the machines temperature to be regulated.

1. This display shows the temperature detected by the ambient temp sensor.
2. Press the SET key to display the temperature setting.
3. To modify the settings, press the set key and use the increase/decrease value keys.  
It is suggested that this is between +2°C and +10°C,

The main switch will control the power.

The temp indicator will show the actual temperature inside the tank.

### **Do not put any water in the tank!!!!**

When unpacking & inspecting, remove the appliance from the carton & remove all plastic film and packing before connecting electrical power.

When placing the machine into the cutout the dimensions are as below:

DK-4 Width 746 Depth 620

DK-5 Width 1074 Depth 620

DK-6 Width 1400 Depth 620

# Installation

## Electrical Installation.

When installing please refer to the nameplate, verify the service power, voltage and phase must match the nameplate specifications.

Available electrical service ampere must be met or exceeded.

## Operation

Upon being switched on the light will be lit. Adjust the temperature to the desired temp. This display shows the tank temp detected by the ambient temperature sensor. When the temp reaches the desired value, put the GN pans into the tank.

## Food Hygiene and Cleaning

Before cleaning, turn the mains switch off and disconnect the unit from the socket.

Clean all the machine parts using a cloth soaked in warm water and neutral detergent, never use abrasive powder or detergents that could damage the system internally or externally.

Rinse and dry with a soft cloth.

To ensure the equipment works properly and heat is transmitted efficiently, the tray has to be kept clean. In the event of prolonged inactivity:

- Turn the mains switch off.
- Disconnect the unit.
- Take all food out.
- Clean the machine thoroughly with natural disinfectant, so to protect it against oxidation.
- Cover the system to protect against dust.

## TROUBLE SHOOTING

SYMPTOM	CAUSE	SUGGESTED REMEDY
No power	Circuit breaker off or tripped	Reset circuit breaker
	Unit not plugged in	Make sure unit is plugged in to power receptacle
The temperature of the water is too warm.	The thermo-regulator is not set to the correct position.	Adjust the thermo-regulator as indicated in this manual.
Machine trips circuit breaker	Tank leaking or other internal damage	Contact us or Service Agency for repairs
	Internal damage	Contact us or Service Agency for repairs



