



**STORER REFRIGERATION & CATERING  
MANUFACTURERS LTD**

Servery Counter User Manual

USER MANUAL

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[www.storersltd.com](http://www.storersltd.com)

## USE OF GRANITE DECKS AND CARVERY PADS

### SIMMER STAT CONTROL

Approximately 30 minutes before a serving session all hot decks in use should be switched on using the round red push button ON/OFF switch. The switch will be lit up when it is on. Next, set all simmer stats to full and run the decks up to temperature. When the decks are at operating temperature turn the simmer stats back down to setting number 2. (See note 1)

### HALOGEN LAMP HEAT LIGHTS

Halogen lamps are fitted above heated surfaces on gantries to heat food from above. All lamps are controlled by dimmers, which control from off to full seamlessly. Turning a dimmer control knob clockwise will increase the brightness of the lights (see note 2)

Depending on original specification and height of gantry, 200 watt, 300 watt or 500 watt lamps are fitted into clip in ceramic holders. Lamps should be changed only after the counter has been isolated from the mains supply. Please note that the surface of halogen lamps should never be touched with bare fingers, they come wrapped in tissue paper or foam, which should only be removed after the lamps are fitted.

Note 1: Some decks made from darker granite e.g., balmoral red, which will absorb heat radiation from halogen lamps and carry on heating up even with the simmer stat turned completely off. Care should therefore be taken in how high dimmers are turned up.

Note 2: Hot lamps are designed to give heat from above to a food server. The wavelength of the light is such that if it is turned up too high it will continue to cook or burn food and heat up decks. It should, therefore, be noted that they should not be used as display lighting for food, as to supply sufficient lighting for this will almost certainly burn the food items.

### HOT CUPBOARDS

Storer Hot Cupboards come in two specifications, either convection or fan blown. The method of control is the same in both specifications.

Each cupboard has a round red push button ON/OFF switch and a thermostat with a range of 30°C to 110°C.

To use the cupboard, simply switch on using the push button switch (it will light up when on). Then, set the thermostat control knob to the required temperature setting.

The sliding doors must be kept closed when not serving from it to maintain temperature. The doors are removed by tilting the door outwards and the spring-loaded guider pin must be depressed to release the door from the base so it can be tilted. The door is then unhooked from the overhead track.

The Hot Cupboard is not designed to heat food. All food placed in containers for service must be already at or above the desired service temperature.

The Hot Cupboard should be cleaned with a damp (but not wet) Scotch Brite pad and a little detergent. Care must be taken not to bend the elements.

### BAIN MARIES

Storer Bain Marie's are controlled on simmer stats, dry well Bain Marie's should be switched on using the push button on/off switch which will be lit up when on. The simmer stat should then be set to full until the Bain Marie reaches temperature then set the control back to 2.

Wet well Bain Marie's wherever possible should be filled with pre-heated water, as this will reduce the time required to reach operating temperature. All controls operate as per dry well Bain Marie.

Storer use dry heat Bain Marie's which should never be filled with water, and wet heat Bain Marie's which have a stainless tank. The water level should be filled no higher than 40mm. All Storer wet heated Bain Marie's have a drain off tap located under the Bain Marie, where the Bain Marie water can be drained off into a bucket.

The Bain Marie's are not designed to heat food; all food placed in containers for service must be already at or above the desired service temperature.

Some Bain Marie's are supplied with a stainless element cover. Care must be taken when cleaning the elements. A damp cloth should be used, the area being kept as dry as possible. Care must be taken not to bend the elements.

### HEATED PLATE INCOUNTER PLATE DISPENSER

Plate dispensers are self-controlling and only need switching on at the push button on/off switch, once on, the switch will be lit up. They must be switched on well in advance of any session (approx. 1 hour)

Adjustment to accommodate different weights of plate is affected by adding or removing springs. Springs must be placed symmetrically, otherwise the carrier will not slide freely. The unit should be adjusted so that about four or five plates are above the rim at a time. Allow 1 hour for heat up.

Care must be taken when cleaning not to let water reach electrical components.

## BLOWN AIR DOLE WELLS

Blown Air Dole Wells are designed to maintain 5°C or below. The air blows across the deck out of vertical grilles: it is essential that neither grille is obstructed in any way as the airflow efficiency of the refrigeration system will be restricted. This system is very effective in a draught free environment with an ambient temperature of no more than 32°C. Where ambient temperatures above 32°C or draughty conditions exist, the display will not maintain food temperatures at required levels.

In all cases direct sunlight or bright spotlights must never be allowed to shine directly onto the display area, nor should any blown air e.g., air conditioning units be blown directly at the unit.

The system is controlled by an electronic digital stat. with fan delay and automatic defrost. Displays with refrigerated storage underneath work off the same system.

## CLEANING

The top section has lift out panels for easy cleaning. Cleaning should only be done when the system is switched off. A damp cloth must be used to wipe surfaces.

### Deli Glass Cleaning

The front deli glass screens can be tilted forward. The bottom hinge track has a built in stop position, but it is strongly recommended that the weight of the deli glass is supported whilst in the open position by a second person during any cleaning operation. When the glass is in the fully open position it can be released from the bottom hinge track.

## MULTI-TIER COLD DISPLAYS

This system offers chilled food display at countertop level and on two or three shelves above. The food temperature is maintained at or below 5°C, by a stream of re-circulated cold air. The air normally blows down from a grille at the top front edge of the cabinet, returning to the fans and cooling coil through a horizontal grille or slot at the customer's side of the countertop. Some air is directed across each of the shelves from small grilles or holes at the back of each shelf. It is essential that none of these grilles are obstructed in any way, as the airflow and refrigeration efficiency will be restricted. This system is very effective in a draught free environment with an ambient temperature of no more than 32°C as it does not cause drying of the displayed food. Where ambient temperature is above 32°C or draughty conditions exist, the display will not maintain food temperatures at required levels. In all cases direct sunlight or bright spotlights must never be allowed to shine directly onto the display area, nor should any blown air e.g. air conditioning units be blown directly at the unit.

The temperature of the display is controlled by a digital indicator/thermostat (DIT). The DIT is mounted on the control panel above the compressor housing or close by. It will indicate the temperature of the circulating air at all times. The same auto defrost system is used.

Some Multi-Tier display units are built onto countertops and may have hinged doors to provide access from the rear for product replenishment. The doors, which incorporate magnetic gaskets, must be kept closed at all times except when access is required.

Other Multi-Tier display units are built into or up against walls so that they integrate totally into the room and are not seen as separate servery units. This system also saves space but since no rear access for loading is provided, they must always be replenished from the front.

### REFRIGERATION CONDENSING UNITS

At weekly intervals clean the condensing unit finned coils with a soft brush and commercial vacuum cleaner; take care not to push dust and dirt into the spaces between the fins.

Failure to carry out this instruction may reduce the efficiency of the refrigeration system to the end that safe storage temperatures may not be achieved and will invalidate the compressor warranty.

If you are in any doubt about this instruction, telephone us for further information. New compressors are expensive.

### Refrigerant Gas

The refrigerant gas used in our serveries is R290

### GENERAL ELECTRICAL

The main electrical circuits on the servery counter will normally be protected by miniature circuit breakers (MCB's). The main supply will be controlled by an on/off switch mounted next to the MCB's at the bottom of the control panel. Depending on the size of the counter it may have more than one electrical supply and consequently more than one main switch and set of MCB's.

If a fault develops the MCB will trip and act like a fuse by disconnecting the faulty circuit from the main supply. All other circuits should still function normally.

On mobile units, you should ensure that trailing power connection cables are kept as short as possible and are not a hazard to others. When moving mobile units, it is also important to prevent cables becoming trapped around the castors.

Damage to sockets or switches could be a hazard to the operator. If this has occurred report the fault and do not operate, Professional help should be sought to access the safe use of the equipment or repair needed.

### CLEANING INSTRUCTIONS

#### Brass and Copper

The brass and copper on your counter is not lacquered and should be polished regularly using an appropriate brass and copper polish. The frequency of cleaning will be determined by the conditions of your installation. Should serious discoloration of the brass or copper occur, this can be removed using car polish which is available from any car accessory shop. After using car polish the brass or copper should

be cleaned again using appropriate brass and copper polish. Wire wool must never be used, and care must be taken to avoid acids such as vinegar and lemon juice from contacting brass or copper as rapid deterioration will occur.

### Glass

Glass should be cleaned daily or as required using a proprietary glass cleaner. Care should be taken to select a cleaner with minimum odour to avoid food tainting.

### Hardwood

Hardwood mouldings should be cleaned daily with a good quality spray on polish and treated properly once a week using a good quality, solid wax polish. All hardwood should be treated with the care that you would give to a piece of furniture in your own home.

### Laminates

Clean daily with spray on furniture polish.

### Ceramic Tiles (Worktops)

Wipe down daily a mild abrasive cleaner. Do not use wire wool or harsh abrasives.

Pay particular attention to cleaning grout lines between tiles. If necessary, use a medium stiff brush to clean grout lines. Work tops should be wiped down using an odourless disinfectant.

After cleaning, the Worktops may be polished using proprietary odourless furniture cleaner.

### Ceramic Tiles (Fascia's)

Wipe down daily using a damp cloth and a mild detergent. Once a week these should be cleaned with a good quality spray or polish.

### Granite

Granite worktops should be cleaned after every meal service period using a damp cloth and a mild detergent. Care must be taken to ensure that the hot plates have been allowed to cool to a safe temperature before cleaning. Particular attention should be paid to the joint lines between the sections of granite. Worktops should be wiped down using an odourless disinfectant.

After cleaning, the worktops may be polished using a proprietary, odourless furniture cleaner.

### Stainless Steel

Stainless steel should be cleaned daily using a stainless-steel polish which should be applied in accordance with the manufacturer's instructions.

### Solid Surface

Any general cleaner on a damp cloth maybe used.

### Please Note

One of the most important pieces of maintenance on your servery counter is the cleaning of the condenser, this should be brushed down and hoovered out every few weeks to ensure damage does not occur to the compressor. Failure to clean the condenser may invalidate your warranty and may cost you the price of a call out and parts if required, if any breakdown is deemed to be caused by a blocked condenser.