



## Instruction for use and installation WD 100 / WD 200 / WDL 100 / WDL 200

### Description of the appliance

These heated displays are special designed for snacks, bars and bakeries...

They will allow you to display and keep the temperature all sorts of products, pies, pizza, pastries, croissants...

Your display comes from a range of two models: one or two levels, and two versions: with or without light.

Completely panoramic for a better display of the products provided with a front and rear opening on each level for a fast and practical service. The inside dimensions are designed to fit 1/1 GN container. You can set the humidity with the water to put in the small drawer located in the bottom center.

These appliances are for a professional use and must therefore be operated by qualified staff.

### Technical data

Product	Dimensions (mm)	Dimension of the inside area (mm)	Weight (kg)
WD 100	590 X 350 X 285	560 x 330	8,5
WD 200	590 X 350 X 390	560 x 330	12
WDL 100	590 X 350 X 375	560 x 330	11,5
WDL 200	590 X 350 X 480	560 x 330	15

Product	Power (W)	Supply (volt)	Minimum current of the network		
			Ph 1	Ph 2	Ph 3
WD 100	650	230	2,8 A	-	-
WD 200	650	230	2,8 A	-	-
WDL 100	650	230	2,8 A	-	-
WDL 200	650	230	2,8 A	-	-

### Operation

To turn the display on, push on the on/off switch.

The temperature setting of the display is done through the thermostat. To preheat it, set the thermostat on the wanted position until the pilot light switches off.

Put delicately water inside the tray in order to regulate humidity inside the display.

The quantity inside the tray is enough for one day of use.

### Installation

The electrical wiring has to be done by a qualified technician. Wire your appliance to a plug with an earth connection. Please check whether the current doesn't exceed the maximum capacity of the appliance (6 Amps).

Explanation of the wire colors :

Phase : Brown  
Neutral: Blue  
Earth : Yellow-Green

### Cleaning

Before starting to clean, make sure that your display is completely cool.

Your appliance must be cleaned every day with a non-abrasive sponge and some washing-up liquid.

Clean all the outside regularly with warm water, dishwashing liquid and a soft sponge.

Rinse your appliance with a damp sponge.

Do not clean your appliance under running water as the water entering the system could damage your appliance.

Should the appliance break down, please have it checked by a qualified technician.