



OWNERS' MANUAL

Models 6745 & 6750

Serve-All™ Mobile Food Stations



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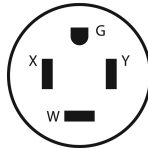


Thank you for purchasing one of Lakesides quality food service Serve-All Mobile Food Stations. In order to get the most out of the product, please read and understand this owner's manual.

The Serve-All Mobile Food Station can be configured in many different ways. This manual will cover the basic configuration.

Electrical Requirements:

The Model 6745 and the Model 6750 both require the same electrical requirements if equipped with the standard 750 watt Hatco hot wells and soup well. The carts come equipped with a NEMA 14-20P plug and require a NEMA 14-20R receptacle. The cart can operate on 208 to 240 volt AC. The cart draws 12.6 amps regardless of the voltage. Do **NOT** change the NEMA 14-20 plug to a 3-wire type plug. The internal wiring requires a 4-wire set up using two "Hots", a "Neutral", and a "Ground". Changing the plug could result in equipment failure and/or electrical shock.



Eutectic Drawers:

The standard configuration cart contains two eutectic drawers to store chilled food. These eutectic pans are removable and must be placed in a freezer prior to use in order to get cold. Clean the pans after each use.

Hot Wells and Soup Well:

The standard cart is equipped with Hatco® 750 watt heated wells (2 or 3) and a 750 watt heated 7-quart soup warmer. The heated wells are designed to fit standard 12" x 20" roasting pans up to 6" deep. The soup well comes with an insert and lid.

Please see the "Operation" instructions in the following section for instructions on the operations of the Hatco heated wells and soup well. These instructions are supplied with the wells and copied here for your convenience.

OPERATION

General

Use the following procedures to operate a Built-In Heated Well.

WARNING

Read all safety messages in the Important Safety Information section before operating this equipment.

ELECTRIC SHOCK HAZARD:

- Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit. Damage caused by condensation is not covered by warranty.
- For units without Auto-Fill, turn off unit when filling with water and avoid splashing.

NOTICE

Standard and approved manufacturing oils may smoke up to 30 minutes during initial startup. This is a temporary condition. Operate unit without food product until smoke dissipates.

Unit must be allowed to cool down to room temperature before changing from wet-to-dry or dry-to-wet operation. Allowing unit to run dry during wet operation or adding water during dry operation will damage unit.

Hatco Built-In Heated Wells are designed for WET or DRY operation. Hatco recommends wet operation for consistent food heating. If the unit is operating wet and is allowed to run dry, turn it off and allow to cool before adding water.

Startup

1. Prepare the heated well for operation.
 - If using the well for wet operation without Auto-Fill, make sure the drain valve is closed (if equipped) and manually fill the well with hot tap water until the water is a maximum of 1-1/4" (32 mm) deep.
 - If the unit is equipped with the Auto-Fill option, make sure the drain valve is closed
2. Move the ON/OFF (I/O) switch to the ON (I) position. The indicator light on the switch glows when the unit is on.
 - If the unit is equipped with the Auto-Fill option, the ON/OFF (I/O) switch will activate the Auto-Fill system when it is moved to the ON (I) position. The well will fill with water until the water reaches the water level sensor in the well. During operation, the Auto-Fill system will maintain the water level automatically using the water level sensor.
3. Turn the Temperature Control Knob to adjust the temperature of the unit to the desired safe food temperature.
4. Allow heated well to preheat for approximately 30 minutes.

WARNING

Hatco Corporation is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.

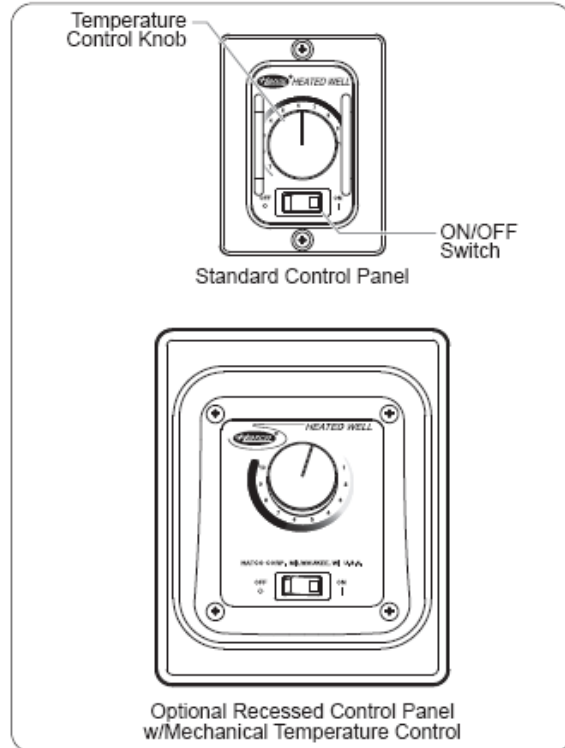


Figure 32. Control Boxes

NOTE: Refer to the **OPTIONS AND ACCESSORIES** section for units equipped with the optional digital temperature controller.

Food Warming

Place the appropriate size food pan(s) into the unit opening.

- Always use a food pan. Do not place food directly into the warmer.
- Stir thick food items frequently to keep food heated uniformly.
- Keep pans covered to maintain food quality and temperature.

Shutdown

1. Move the ON/OFF (I/O) switch to the OFF (O) position. The indicator light on the switch will shut off and the Auto-Fill system will be deactivated (if equipped).



MAINTENANCE

General

Hatco Built-In Heated Wells are designed for maximum durability and performance, with minimum maintenance.

⚠ WARNING

ELECTRIC SHOCK HAZARD:

- Turn OFF power switch, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not clean unit when it is energized or hot.
- This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this unit.

FIRE HAZARD: Do not use flammable cleaning solutions to clean this unit.

This unit has no "user-serviceable" parts. If service is required on this unit, contact an Authorized Hatco Service Agent or contact the Hatco Service Department at 800-558-0607 or 414-671-6350; fax 800-690-2966; or International fax 414-671-3976.

NOTICE

Do not use steel wool for cleaning. Steel wool will scratch the finish.

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

Cleaning

To preserve the finish of the Built-In Well, perform the following cleaning procedure daily.

1. Move the ON/OFF (I/O) switch to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Drain or remove water from the well if used for wet operation.
4. Wipe down the entire unit using a clean cloth or sponge and mild detergent.
5. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
6. Rinse the well thoroughly with water to remove all detergent residue.
7. Wipe dry the entire unit using a non-abrasive, dry cloth.

Removing Lime and Mineral Deposits

In order to dissolve water scale, lime, and rust deposits from the interior surfaces of the unit, use the following procedure:

1. Move the ON/OFF (I/O) switch to the OFF position and allow the unit to cool.
2. Remove and wash any pans and adapters.
3. Drain or remove water from the well if used for wet operation.
4. Add water to the well until water is at normal operating level (1" to 1-1/2" deep) or covers the accumulated scale.
5. Add white vinegar to the well so that the resulting solution is approximately 2-parts vinegar to 5-parts water.
6. Move the ON/OFF (I/O) switch to the ON position and heat water to the maximum temperature of 190°F (88°C).
7. Move the ON/OFF (I/O) switch to the OFF position and cover the well.
8. Allow the solution to soak for at least one hour or overnight for heavy buildup.
9. Drain the water/cleaning solution from the well.
10. Scrub the well with a plastic scouring pad.
11. Rinse the well thoroughly with water.
12. Wipe dry the entire unit using a non-abrasive, dry cloth..

NOTE: Heavy scale buildup may require additional treatments.



TROUBLESHOOTING GUIDE

⚠ WARNING

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

⚠ WARNING

ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord/turn off power at circuit breaker, and allow unit to cool before performing any maintenance or cleaning.

Symptom	Probable Cause	Corrective Action
Food well not hot enough.	Temperature Control set too low.	Adjust Temperature Control to a higher setting.
	Heating element not working.	Contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. Low supply voltage will cause improper heating.
Food well too hot.	Temperature Control set too high.	Adjust Temperature Control to a lower setting.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Voltage supplied is incorrect.	Verify correct voltage is supplied to unit. High supply voltage will cause unit to overheat and may damage the unit.
No heat.	Unit turned off.	Turn on unit.
	Circuit breaker tripped.	Reset circuit breaker. If circuit breaker continues to trip, contact Authorized Service Agent or Hatco for assistance.
	Temperature Control not working properly.	Contact Authorized Service Agent or Hatco for assistance.
	Heating element not working.	Contact Authorized Service Agent or Hatco for assistance.
Auto-Fill system not working.	Water level sensor is dirty and not "sensing" properly.	Perform the "Cleaning" procedure in the Maintenance section with special focus on the water level sensor.
	Water fill valve malfunctioning.	Contact Authorized Service Agent or Hatco for assistance.
Food product not holding hot enough.	Well being operated as a dry unit.	Allow unit to cool and fill with the appropriate amount of water for wet operation. Wet operation promotes consistent hot food holding.

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CLEANING OF STAINLESS STEEL

- DO NOT use cleaners containing chlorides (chlorine), bromides, or iodides (consult label or cleaner manufacturer).
- ALWAYS rinse thoroughly with FRESH WATER after EVERY cleaning operation.
- ALWAYS wipe dry to remove water (and possible hard water deposits) and to allow protective oxide layer to reform.
- DO NOT use steel wool, or other steel pads or brushes. They can leave iron metal particles and cause rust formation.
- ALWAYS rub in the direction of the steel grain for maximum effectiveness and to avoid marring the surface.
- Use the mildest cleaning procedure that will do the job effectively
- FREQUENT CLEANING IS RECOMMENDED

OPERATION	CLEANING AGENT	PROCESS
Routine Cleaning	Use mild soap or detergent diluted with warm water. If more aggressive cleaning is needed, add a small amount of vinegar to the solution being used.	Apply with sponge or clean cloth. Rinse with clean warm water. Wipe dry with a clean, soft cloth.
Smears and Finger Prints	Use a commercial cleaner such as 3M® Stainless Steel Cleaner and Polish.	Use this cleaner as instructed on the label.
Medium Dirt and Discoloration	Use Soft Scrub® Cleanser (WITHOUT CHLORINE BLEACH)	Follow instructions on the label. Apply and rub in the direction of the steel grain. Rinse thoroughly and wipe dry with clean, soft cloth.
Grease and Oil	Any good commercial detergent. (Consult label for presence of chlorides, bromides, or iodides).	Use this cleaner as instructed on the label.