

Loynds

LOYNDS INTERNATIONAL

MAN-??????

Standard Hot Table



OPERATION MANUAL



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www.Loynds.com

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Blackpool and Fylde Ind Est

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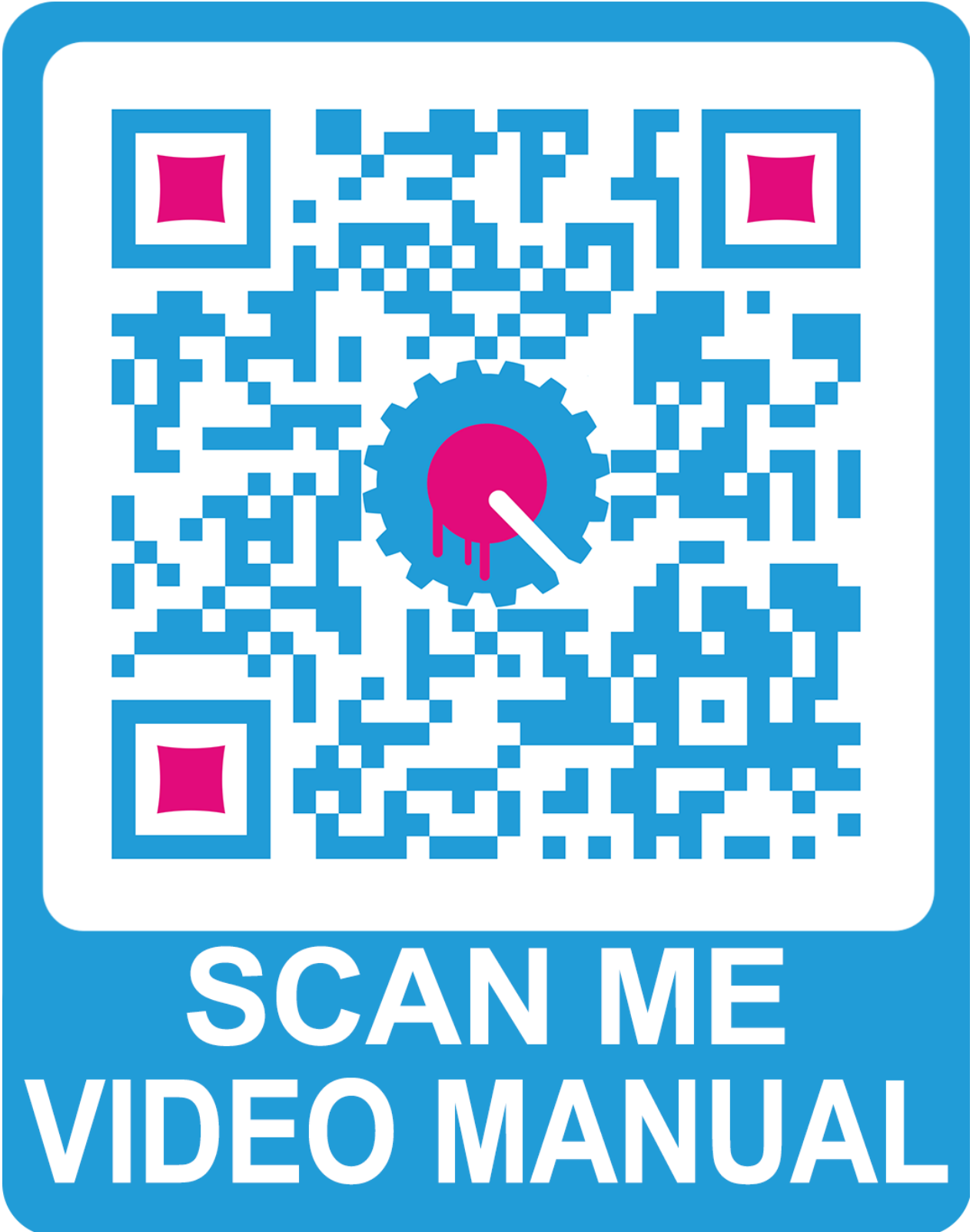
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Video Manual QR Code





Introduction

Our Candy Hot Table is manufactured from a stainless-steel box section with a sheet steel top. The inside of the tabletop contains two heating elements that are controlled by a simmer-stat unit, providing total heat control from warm to very hot.

As standard, the table is fitted with a total 1kW of electrical heating elements, which can raise the surface temperature to 75°C. Extra heating elements can be fitted if required.

The tabletop is covered with a special non-stick, food-grade vinyl coating—this makes your candy easier to work with and prevents any of the product from sticking to the table.





Health & Safety Requirements

Ensure full personal protective equipment is used whilst operating this machine.

This includes but not limited to.

- **Suitable Gloves**
- **Eye Protection**
- **Ear Defenders**



Machine surface is hot during operation '**Do Not Touch**'



External areas of the machine are marked with '**Warning: High Voltage**'

Where there is risk of electric shock.

Ensure that no loose fitting or baggy clothing is worn during the operation of this machine.

Ensure that all operatives comply with their company's Health & Safety policy.

Ensure that the machine is switched off at the power supply before carrying out any maintenance or cleaning work.

Do not attempt to remove or defeat any guarding on the machine.

This product is defined as a portable appliance in that it can be randomly connected and disconnected from the electrical power supply by other than qualified electrical personnel. In this respect the customer is responsible for ensuring that the equipment meets Portable Appliance Testing (PAT) requirements for use in the UK and, where the equipment is to be used outside the UK, any safety regulations that apply to the testing of portable electrical appliances in the country of use.



Safety Systems

**UK
CA**

Hopper guarding to meet UKCA - 12mm diam. Max / 150mm min length limits. These should not be removed.



Installation & Commissioning Instructions

The Machine should be connected to a 220V single phase electrical supply.

All electrical work to connect to a mains power supply should be carried out by a qualified electrician.

The machine weighs:

90 Kg

Ensure that the floor on which the machine is mounted is capable of safely bearing the load of the machine and all loads associated with the operation of the machine.

Ensure your machine is mounted on a level surface in a dry environment with adequate space around the machine to allow safe access and operation.

Ensure that all of the necessary electrical connections are installed by a qualified electrician.



Detailed Operation and Use

To use the machine,

Turn on the power switch (1) and adjust the temperature control (2) until you achieve the heat setting required. It normally takes around 30 minutes for the heat to stabilize so you should set the table temperature prior to using it.

Ideally you should set the stat to the highest setting for approx. 20 to 30 minutes to pre-heat

Then turn down the stat to halfway just below.

The green indicator (3) lets you know when the heating elements are activated. When it goes out, the table has reached the correct temperature.



Table Temperatures

IMPORTANT

The surface material and adhesive are rated for use at 90°C, exceeding this temperature for long periods of time will cause permanent damage and is highly discouraged.

Temperature control setting:

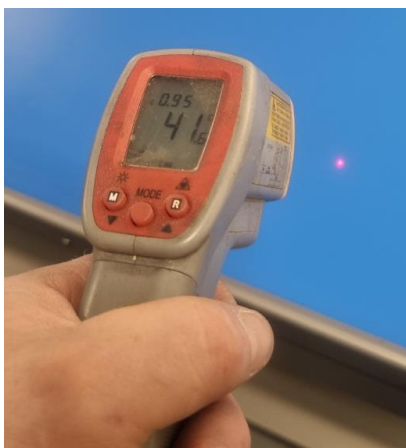
Temperature Setting number 3 – Will hold the table at approx. 65 degrees +



Temperature Setting number 2 - Will hold the table at approx. 50 degrees +



Temperature Setting number 1 – Will hold the table at approx. 40 degrees +



Once the candy comes off the cooling surface it can be placed onto the hot table to remain warm.

WARNING



DO NOT



**POUR LIQUID CANDY
DIRECTLY ONTO THE HOT
TABLE**

Although the surface has excellent nonstick properties, it may be necessary to occasionally apply a thin layer of vegetable oil to act as a lubricant.

The hot table will keep the batch warm and pliable allowing you more time to work with the batch before it starts to go hard. Special care should be taken when using scissors or shears to cut the candy directly on the hot table as sharp edges will cut into the table. It is suggested that if using shears on this table you round the point off on a grindstone to prevent piercing the cloth.



Spare Parts

The machine is not currently supplied with any spare parts.

For any Spare Parts or Support, please contact:

Call: +44 (0) 1253 882 961
E-Mail: sales@loynds.co.uk
for more information.



Maintenance & Cleaning Instructions

Before undertaking any maintenance or cleaning work, ensure you have read and fully understood the operations manual.

Before undertaking any maintenance or cleaning work, ensure that the machine is switched off at the power source.



Maintenance

Other than regular cleaning as detailed above, the Hot Table is designed to be maintenance free and should give many years trouble free service.

Heating Issues

In the unfortunate event that the hot table fails to heat up or the heating has been significantly reduced, one or more of the heating elements may have failed.

If you require any heating elements, they can be purchased direct from Loynds by contacting:

Email: Sales@Loynds.co.uk or Tel: +44 (0)1253 882 961

And quoting the Model Number, Serial Number and Voltage all located on the Serial plate fitted to the Hot Table.

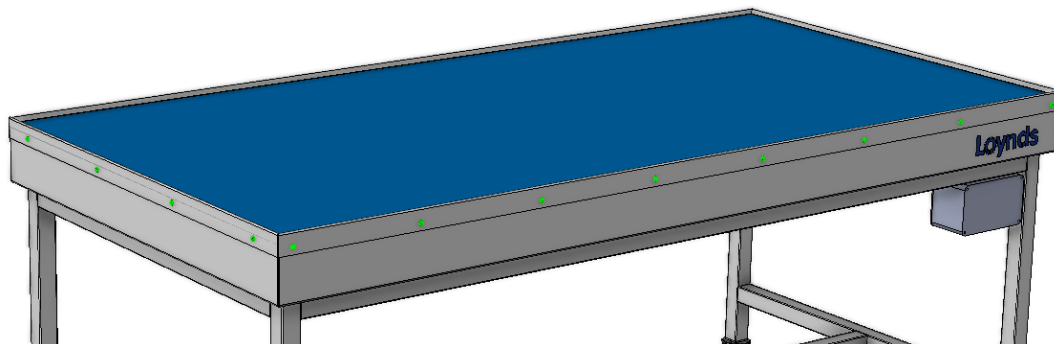
Element Replacement Guide



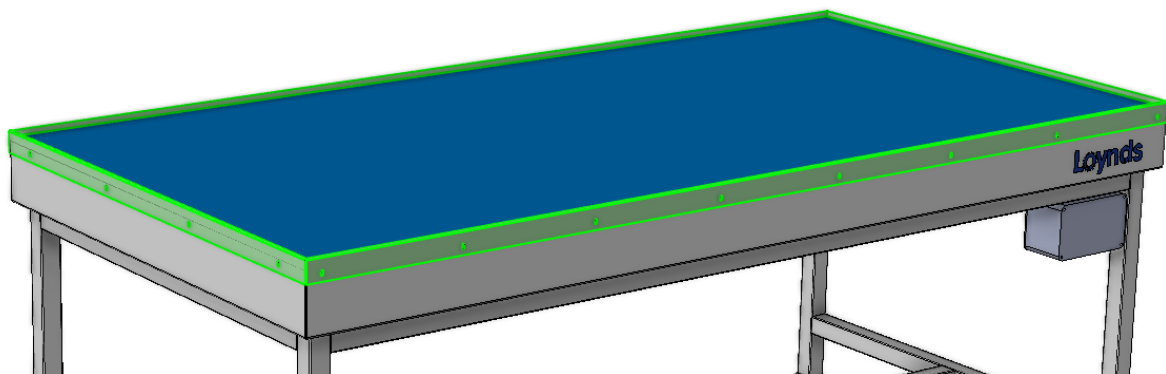
THIS SHOULD ONLY BE COMPLETED BY A QUALIFIED ELECTRICIAN.

BEFORE ATTEMPTING TO REPLACE THE INTERNAL ELEMENTS ENSURE THE MACHINE HAS BEEN UNPLUGGED FROM THE MAINS POWER SUPPLY.

1. Remove all the fixing bolts located around the perimeter of the table, highlighted in the image below in green and store the bolts in a safe place.

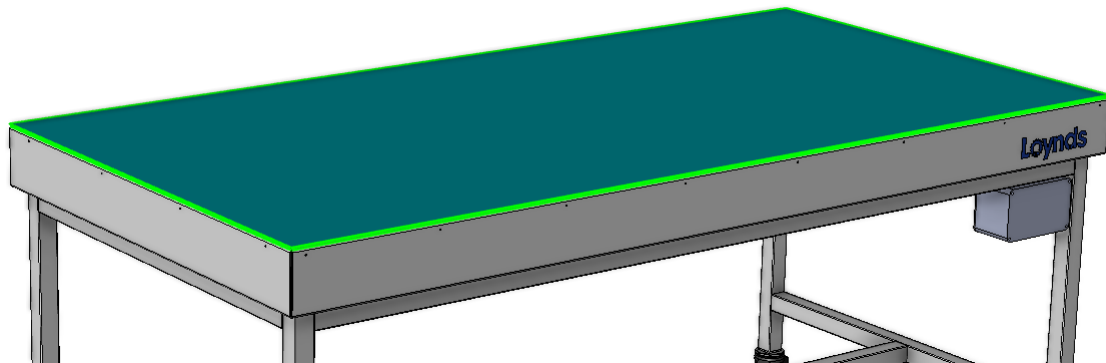


2. Now lift straight upwards the outer frame and remove from the table.

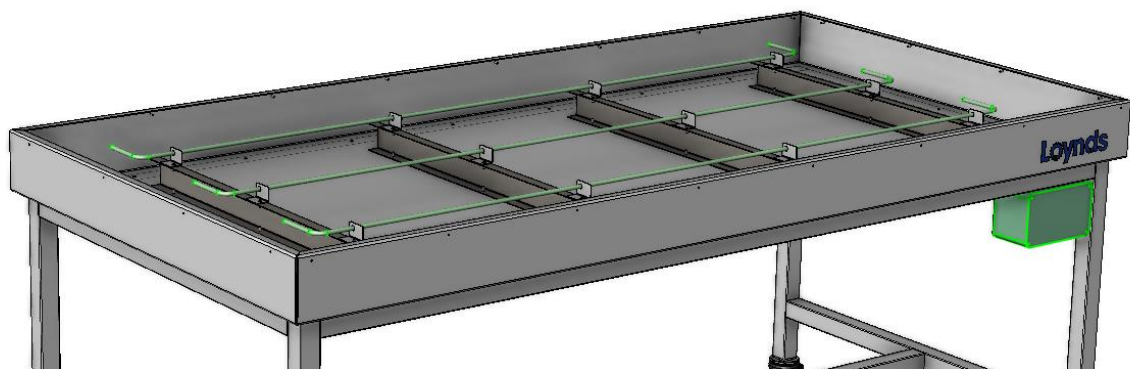


- The next step will require up to four people to remove the top plate.
Please observe your company's Manual Handling and Health & Safety Guidance.
PPE must be worn before attempting to remove the tabletop.

Lift the top upwards and off the table, care must be taken not to damage the Blue Cloth.

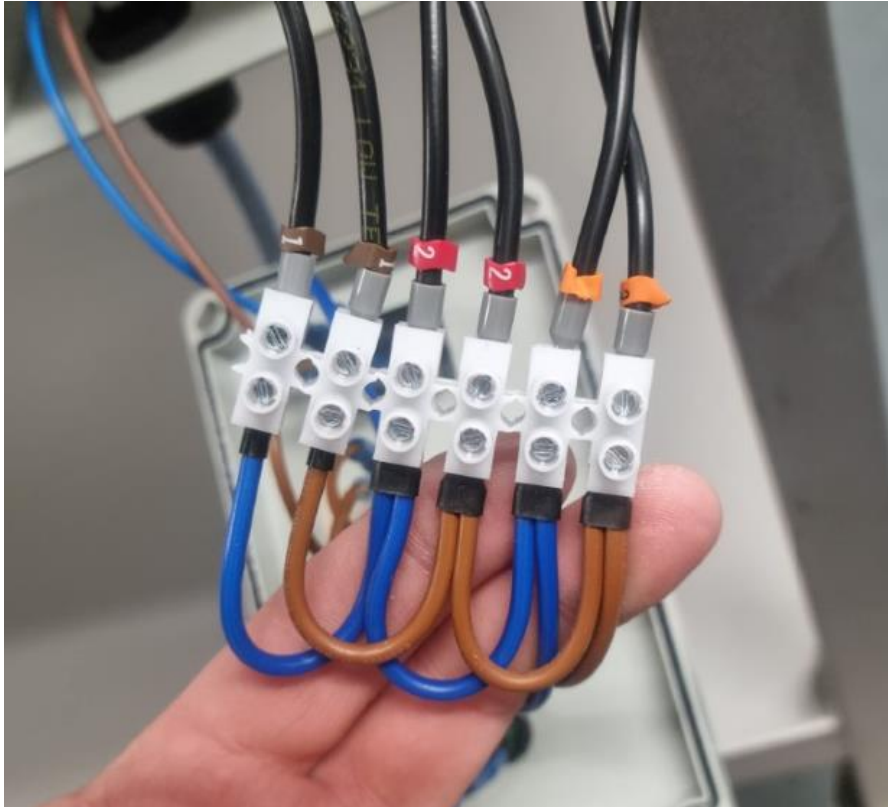


- The Heating Elements are now exposed.



5. The electrician can now remove the control panel front and disconnect the faulty elements.

The elements will be marked 1,2,3



Once the elements have been replaced and tested then you can replace the top plate and refit the outer frame and replace the screws.

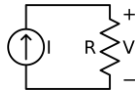
 **Cleaning**

The most effective way to clean your machine is with warm soapy water. Do not put excessive amounts of water onto the table surface.

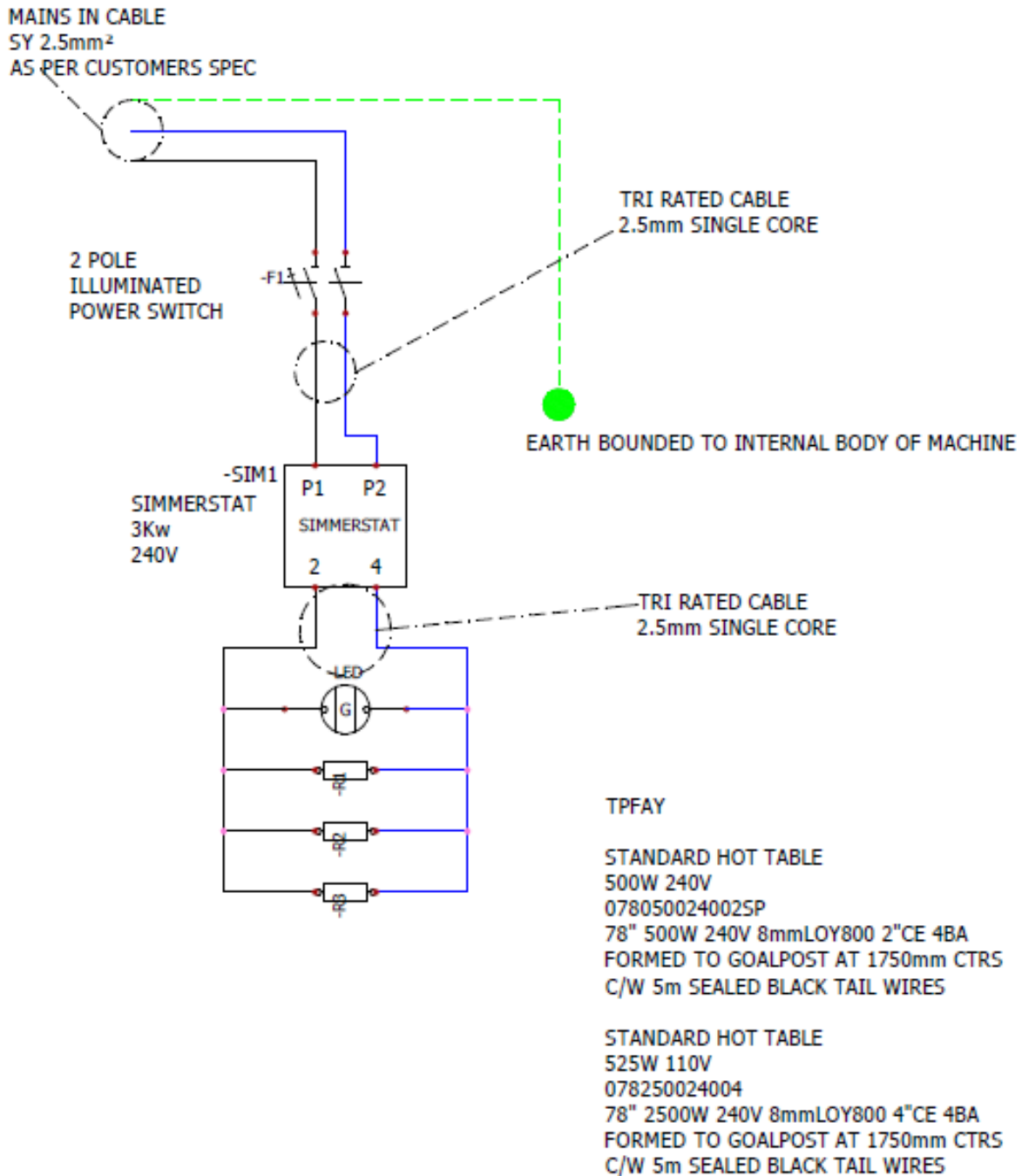
This should be done with the power supply switched off. Ensure that the machine is fully dried before using it for candy.

Dampness will make the candy go sticky.

Once the table has been towel dried you can switch the heating on to ensure there is no damp left.



Electrical Wiring Diagrams



Specification

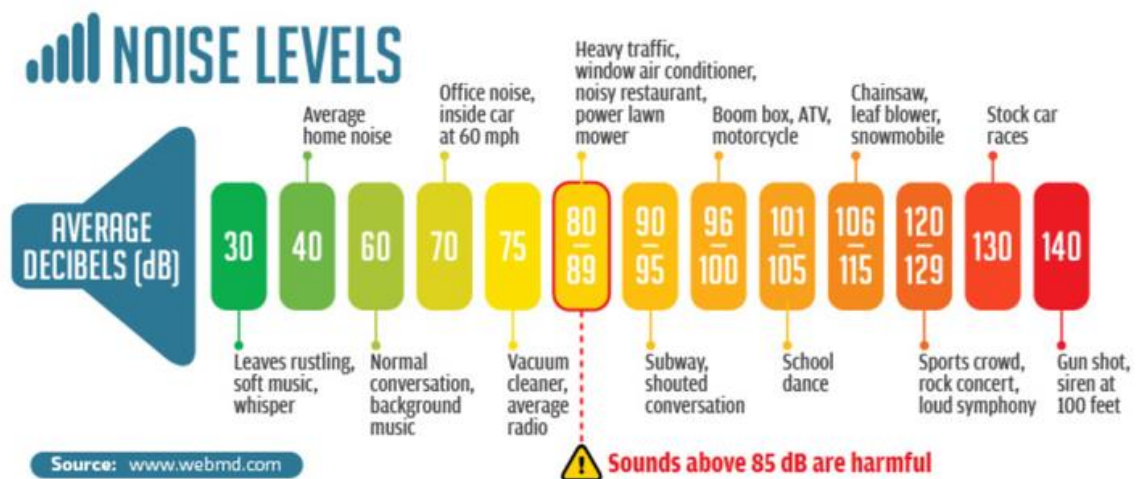
Voltage - 240v 1Phase

Current - 50Hz

Power - 1.5Kw

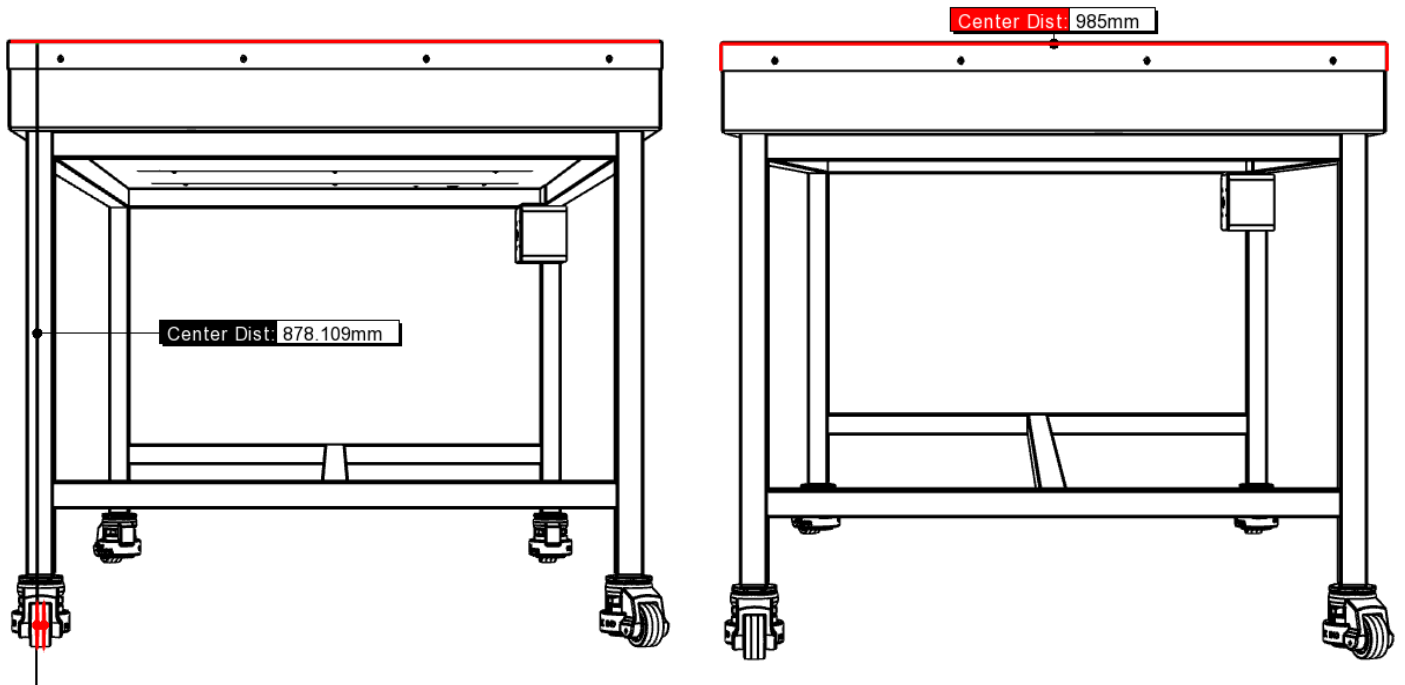
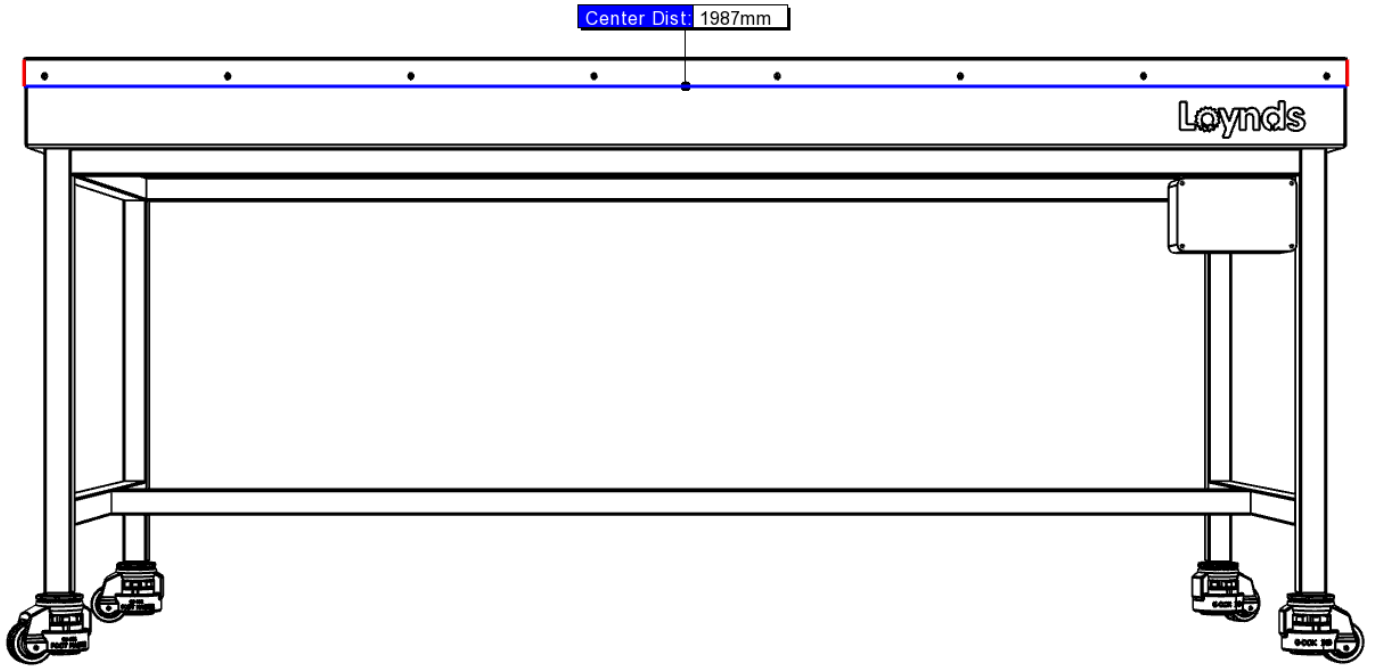
Noise Levels – Not in excess of 40DB

Weight of the machine – 90Kg





Machine Dimensions





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E: SALES@LOYNDS.CO.UK

UK CA EC Declaration of Conformity

Product Type: - Standard Hot table

Voltage: - 220v 1Phase

Country of Manufacture: - England

We declare that the product described above is in conformity with the relevant provisions of the following directives as amended.

The Machinery Directive 2006/42/EG
The Low Voltage Directive 2014/35/EU

General Description: -

A Heated Table for keeping batches of candy warm.

Signature: - *Jloynds*

Signatory: Mr. J Loynds

Position: Director

Dated: - September 2022.

Our Terms & Conditions can be found at www.loynds.com alternatively we can send them to you by e-mail on request.