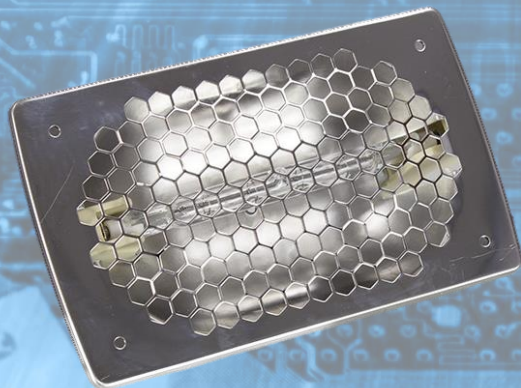


# CATERING SPARES & PARTS

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Catering Food-Safe Lamps



## Catering Laps

### *Installation & Operating Instructions*

**U.C.I** lamps have been specifically designed for the catering industry and are use in heated counters and serveries. This low-pressure design offers a long service life of 8000 hrs! that's 60% longer than others. All our lamps are CE approval and manufactured to EN60335-1:2005 & EN60335-2-30:2003, Low Voltage Directive 2006/95/EC and RoHS directive. We also supply all the associated accessories such as reflectors and holders to suit. There are three sizes available, however if these do not fit with your application needs, other sizes can be custom made upon request.

**U.C.I.** infrared halogen quartz lamps heat up instantly allowing the heat to pass through the object by radiation and conduction. This means that our halogen lamps can heat, bake and cure objects evenly with very high efficiencies. This will shorten operating times, reduce heat loss, and improve quality consistent.

At **U.C.I.** we provide various types of quartz lamps and heaters including short, medium and long wavelength, to meet our customers varied application needs.

### ***Jacketed Catering Food-Safe Lamps 118mm***

#### ***“Jacketed catering heat lamps protect the lamps against food splashes”***

Catering jacketed heat lamps are the preferred choice of lamp to heat food that also offers protection against breakages and food ingress. Available in 100w, 150w, 200w, 300w and 500w.



#### ***Reflector dishes reflect heat forward in an energy-efficient way***

Reflector dishes reflect the heat energy produced by the lamp forward and helps protects the gantry from overheating.



## Catering Laps

### *Installation & Operating Instructions*

#### ***Reflector-mesh protects against accidental knocks***

The reflector-mesh cover should always be used where possible to protect the lamps from damage. This, in turn, could result in glass fragments entering the food chain.



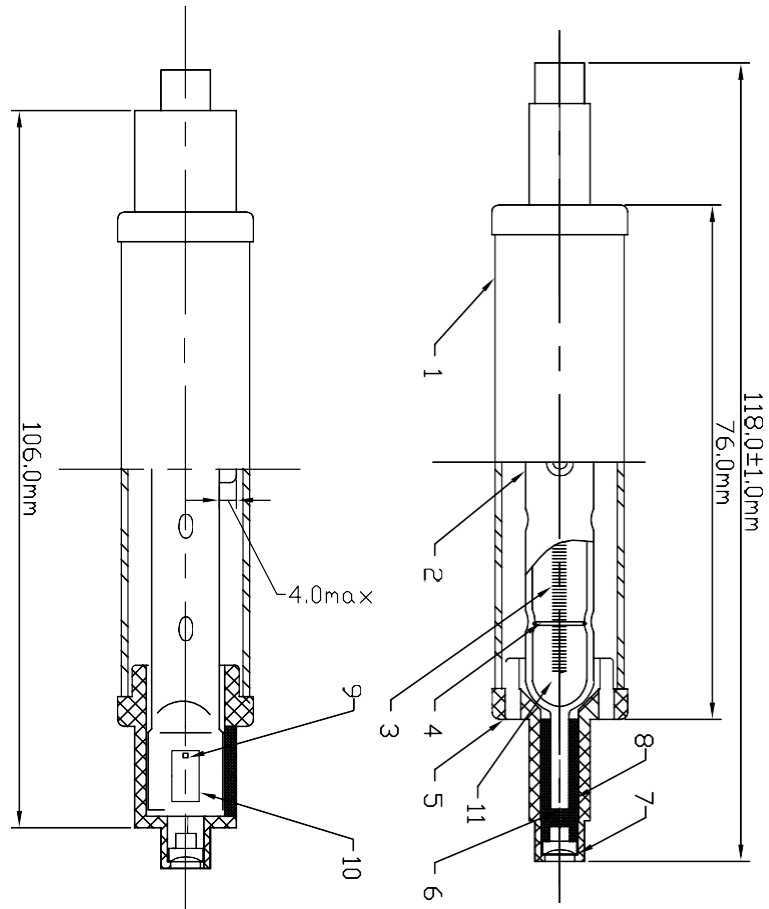
#### ***Ceramic lamp holders make it easy to replace lamps without a screwdriver***

R7S ended lamp holders make it easy to replace lamps because they are of a clip in design so no need for screwdrivers. They have 6-amp ceramic ends to handle the heat.



# Catering Laps

## Installation & Operating Instructions



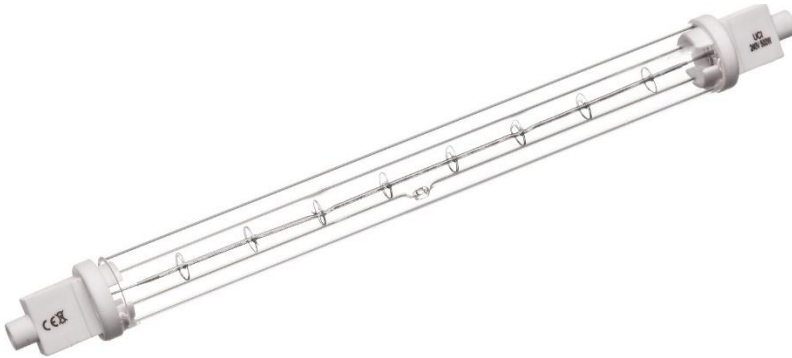
## Catering Laps

### Installation & Operating Instructions

## Jacketed Catering Food-Safe Lamps 220mm

### *Catering heat lamps offer longer life to users*

These jacketed catering heat lamps are 220mm long and are available in 300w and 500w. They offer all the benefits of the lamps on the previous page but just longer.



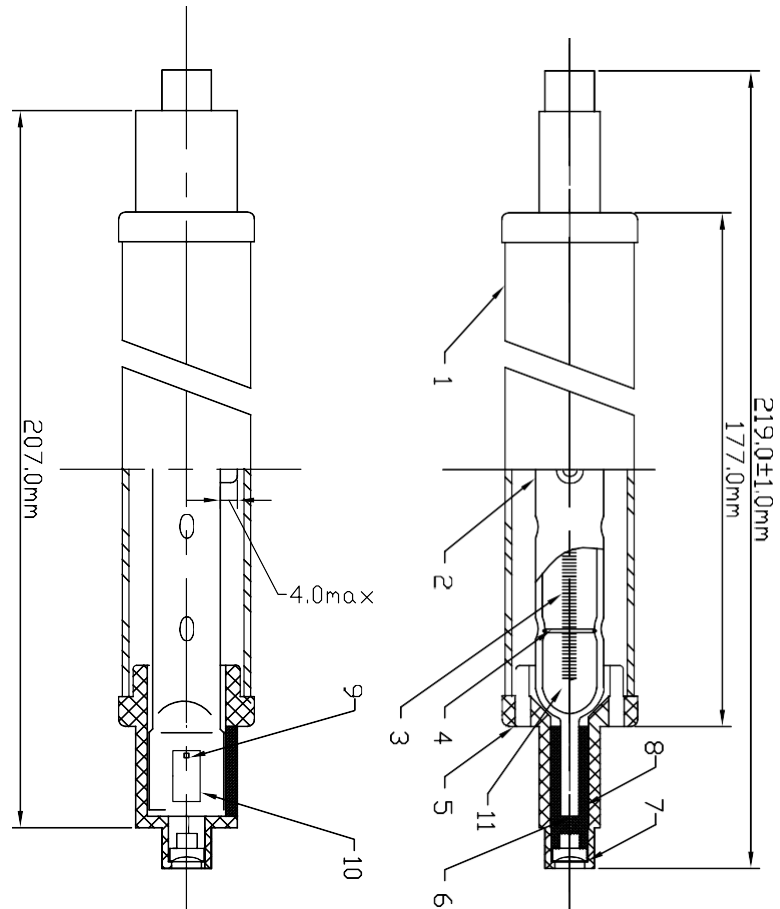
### *Polished stainless-steel reflectors project the heat forward*

These lamp holders are made from stainless steel. The reflector is made from high polished stainless steel that allows nearly all the heat to be projected forward. They are fitted with 8-amp R7S spring connectors and 250mm fibreglass leads.



# Catering Laps

## Installation & Operating Instructions



## Catering Laps

### Installation & Operating Instructions

## Materials of Construction

Part No.	Part	Qty	Description	Material
1	Jacket Tube	1	19x168mm	SiO <sub>2</sub>
2	Quartz Tube	1	10x203mm	SiO <sub>2</sub>
3	Filament	1		WA1
4	Ring	4 or 8		MO
5	Ceramic Base	2	LD46	Al <sub>2</sub> O <sub>3</sub>
6	Moly-Pole	2	0.8x20mm	MO
7	Ni-Cape	2		Ni
8	Ceramic Gel			Al <sub>2</sub> O <sub>3</sub>
9	Pt-Piece	4	1.5x1.5mm	Pt
10	Moly Foil	2	0.025x4x7.5mm	MO
11	Halogen Gas		Kr, Ar, CH <sub>3</sub> Br	

## Catering Laps

*Installation & Operating Instructions*

### ***Jacketed Catering Food-Safe Lamps 220mm***

#### ***Jacketed catering heat lamps hard wired ends***

These kinds of lamps are primarily used as replacement parts for older units as new heated gantries are usually fitted with the pushed in design for ease when replacement is required.

