



INSTRUCTION REF: IN247

ISSUE No. 1

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TELEPHONE:

SERVICE (44) 01332 875665

FAX:

SERVICE (44) 01332 875536

- INSTALLATION INSTRUCTIONS
- SAFETY INSTRUCTIONS
- USER INSTRUCTIONS

BESPOKE HEATED CABINET



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WARNING

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used

OPERATING THE CABINET

1. Plug machine in to power supply. The red indicator light will show to indicate power to the unit.
2. Turn the cabinet dial to the required setting, the right hand side green lamp will show indicating power to the element, this will extinguish when the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature. The cabinet temperature is shown on the digital display on the fascia

Please note that the digital display is sensing the air temperature at the top of the oven around the sensing probe. This is intended to act as a guide to cabinet temperature and may be different to the numbers around the stat dial.

The temperature of the food is likely to be lower than the digital display. Food temperature should be checked using a food temperature probe. The food temperature will be influenced by a number of factors including; how hot it was when put into the cabinet, how often the cabinet doors are opened, the type of food, the container it is stored in, its position within the cabinet and how full the cabinet is.

When loading the machine please leave some space around the rack to give good airflow, never cover racks with tin foil, otherwise the efficiency of the machine will be reduced.



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CLEANING

Before cleaning any electrical unit always isolate the power supply.
Let the unit cool down before attempting to clean

1. Remove the containers, empty debris and clean using hot soapy water.
2. With the containers removed, wipe down the machine with a soft cloth, do not use abrasive materials.
3. Stainless steel cleaners maybe used, however cleaning instructions on the product must be adhered to.

FAULT FINDING

The most common fault is that the unit is not connected to with the mains supply, and so the mains lamp will not illuminate, in this circumstance please try the following before calling for service assistance.

1. Check unit is plugged into mains supply and the socket is switched on.
2. Check the fuse in the plug.
3. Try a different socket
4. If the unit has been permanently connected to a fused switch, ask a qualified electrician or competent person to check the connections.

One of the above may cure your fault, if not contact your distributor



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Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE), Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's manufacturer, importer or their agent the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.