

E2849 CHIP SCUTTLE

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

BS7671 IEE Wiring Regulations
Electricity at Work Regulations
Health And Safety At Work Act
Fire Precautions Act

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.

Preventive Maintenance Contract

In order to obtain maximum performance from the equipment, we would recommend that a maintenance contract be arranged with AFE Serviceline. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be provided on request to the contact number below.

Falcon Foodservice Equipment

HEAD OFFICE and WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

AFE SERVICELINE CONTACT

Tel: 01438 363 000 Fax: 01438 369 900

T100449 Ref. 2



FOODSERVICE EQUIPMENT

SECTION 1 - INSTALLATION

The E2849 Chip Scuttle is a member of the Infinity series of appliances. Units which comprise this series are of modular dimensions, enabling suites of equipment to be installed in a matching line.

SECTION 2 - CONTROLS & OPERATION

The appliance is controlled by a single switch which operates two 0.5kW overhead gantry elements.

An amber neon on control panel indicates that elements are on.

SECTION 3 - OPERATING HINTS

The purpose of a chip scuttle is to store hot food prior to serving, maintaining a proper serving temperature.

Successful achievement of this is dependent upon a number of factors such as food type and amount of food in the container.

To achieve best results, it is recommended that unit is switched on approximately 10 minutes prior to use. This will allow the storage container to warm up.

The food should be transferred from cooking appliance to chip scuttle as quickly as possible to prevent temperature drop.

SECTION 4 - CLEANING & MAINTENANCE

Warning

Switch OFF, disconnect appliance from mains supply and allow to cool down before commencing with cleaning.

The appliance must not be cleaned with a jet of water or steam cleaner. Do not use acid or halogen based (e.g. chlorine) rescaling liquids or cleaning powders.

Clean container as soon after use as possible using hot water and detergent. Soap filled steel wool pads may be used for removing stubborn deposits.

Avoid leaving dirty, empty containers and drip trays in the chip scuttle. This could lead to "baking-on" of food deposits.

Stainless steel surfaces

It should be noted that certain scouring pads including nylon types, could easily mark stainless steel. Care should be exercised during the cleaning process.

When rubbing stainless steel with a cloth always rub along the grain direction.

External panels should be cleaned with hot soapy water.