



INSTRUCTION REF: IN115

ISSUE No. 2

DATE 23.02.06

Page 1 of 5

TELEPHONE:

SERVICE (44) 01332 875665

FAX:

SERVICE (44) 01332 875536

- INSTALLATION INSTRUCTIONS
- SAFETY INSTRUCTIONS
- USER INSTRUCTIONS

MOBILE TROLLEYS

MODEL: 1894

MODEL: 1887



TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

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 right hand side dial marked 30 - 80°C to the desired 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

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.

OPERATING THE BAIN MARIES

1. For initial heat up turn the simmerstat dial to the number 3 setting (continuous heat) for 15-20 minutes.
2. The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting
3. After this period turn the simmerstat dial on to the desired heat setting, The green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmerstat maintains a constant temperature.
4. If the unit has two sets of controls, each side of the Bain Marie can be controls, independently.
5. Place the hot food into the containers and replace the cover.

CLEANING

Before cleaning any electrical unit always isolate the power supply.

1. Remove the containers, empty debris and clean in 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 and cleaning instructions on the product must be adhered to.



INSTRUCTION REF: IN115

ISSUE No. 2

DATE 23.02.06

Page 3 of 5

TELEPHONE: SERVICE (44) 01332 875665

FAX: SERVICE (44) 01332 875536

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

RATING

1894 – 1.6KW 7A 240V

1887 – 2.2KW 10A 240V



TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive “Gas” 90/396;
 - safety requirements of EEC Directive “Low voltage” 73/23;
 - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



INSTRUCTION REF: IN115

ISSUE No. 2

DATE 23.02.06

Page 5 of 5

TELEPHONE: SERVICE (44) 01332 875665

FAX: SERVICE (44) 01332 875536

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.