



INSTRUCTION REF: IN192  
ISSUE No. 2  
DATE 12/06/2014  
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TELEPHONE: SERVICE (44) 01332 875665  
FAX: SERVICE (44) 01332 875536

## **INSTRUCTIONS**

### **MODEL: BT1** **MOBILE BANQUETING TROLLEY**

**SAFETY INSTRUCTIONS**

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### **Customer Information**

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
PURCHASE DATE: \_\_\_\_\_  
DISTRIBUTOR: \_\_\_\_\_



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### **SAFETY INSTRUCTIONS**

#### **IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE**

This appliance has been designed to keeping food warm by means of heated fan assembly and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient supervision and training in the safe use of this appliance.

Caution should be taken when using this appliance due boiling water being present.

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Health and Safety at Work Act.

To prevent shocks, all appliances whether gas or electric, must be earthed.

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.

**ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING, CLEANING OR MAINTAINING THE APPLIANCE**

#### **TECHNICAL DATA**

Nominal Voltage: 240 V ~ 50 Hz

Nominal Current: 6.25 Amps

Nominal Wattage: 1.5 kW

Dimensions External(mm): 690 w X 830 d X 1655 h

(Include +30mm for front door handle and +10mm for rear handle on depth size)

Internal Dimensions(mm): 536 w X 670 d X 1200 h

Runners Adjustable in increments of 60mm

Standard Configuration: 20 x 1/1 x 100mm Depth Gastronorm (*Not Supplied*)



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## **INSTALLATION INSTRUCTIONS**

### **ELECTRICAL INSTALLATION**

Plug the appliance in to a 13amp socket.

### **OPERATING INSTRUCTIONS**

#### ***DO NOT USE THESE MACHINES FOR COOKING PURPOSES***

1. Turn on the power supply, the red lamp will illuminate to indicate the power is on
2. Turn the thermostat dial to the required setting, the green lamp will show indicating that there is power to the element
3. When the desired temperature is reached the green lamp will extinguish, this procedure will be repeated automatically as the thermostat maintains a constant temperature.
4. Place the gastronorm containers / plated meals with hot food, and close the lids / cover.

### **WATER TRAY**

A water tray is fitted to the base of the unit to allow water to be added to give moisture if required.



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## CLEANING

### How to remove the heated box for cleaning and maintenance.

The heated box can be removed to allow inner base to be cleaned.  
Any maintenance work must be carried out by a qualified service engineer.

### **Important Notice**

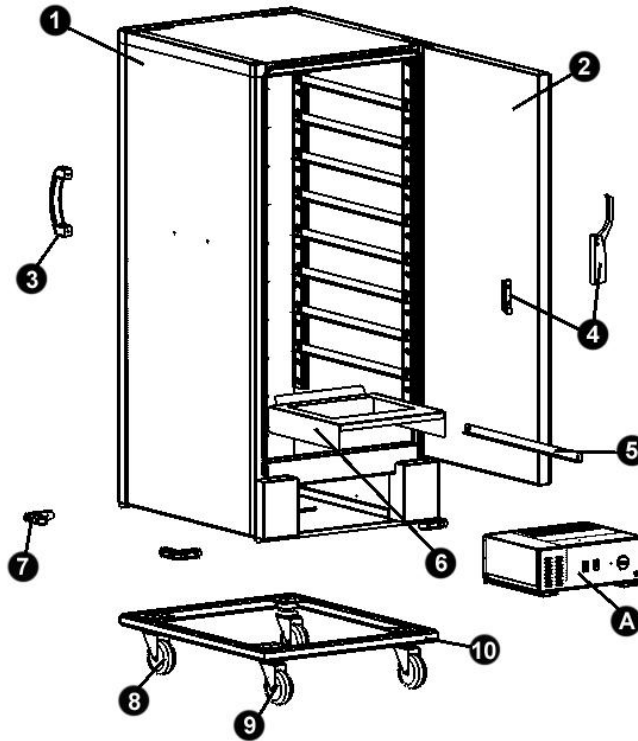
**Ensure that the unit is unplugged from the mains and cold before removal**

1. Open the cabinet door.
2. Unscrew slightly the thumbscrew located above the heated box.
3. Pull the heated box from the front of the cabinet.
4. Remove water reservoir tray and ducting plate.
5. Remove gastronorm / shelf runners from the sides of the unit.
6. Clean the sides, back and base of the cabinet using warm soapy water.
7. Ensure all surfaces are dry.
8. To re fit follow steps 1 –5 in reverse order.



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**EXPLODED VIEW**  
**Cabinet View**



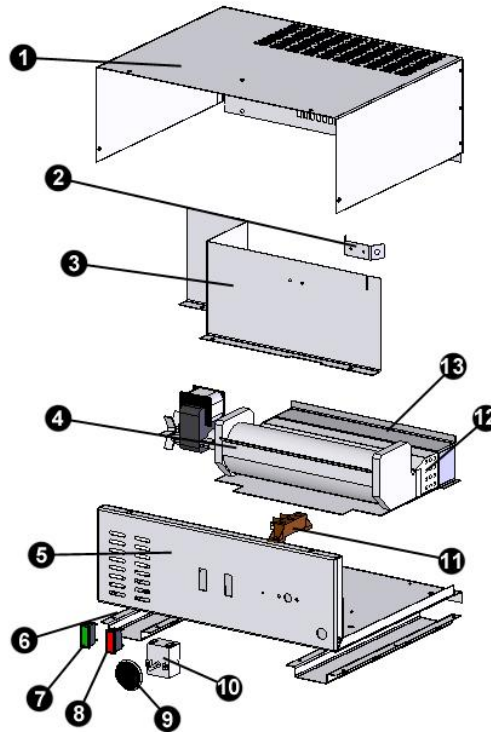
ID	Description	Part Code
1	*Cabinet	No Code
2	*Door Assembly	No Code
3	Handle	BT1HANDLE
4	Side Mount Latch & Striker	BT1LATCH
5	*Gastronorm Runner	No Code
6	*Ducting Plate	No Code
7	Corner Bumper	CORNBUMPER
8	Braked Castor	CASTB100
9	Castor	GREY100C
10	*Base Frame	No Code
	*Water Reservoir Tray	No Code
A	Heated Box Assembly	BTHEATBOX

\*All metalwork components.



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Heated Box Assembly (A)



ID	Description	Part Code
1	*Lid	No Code
2	*Inner Shield	No Code
3	*Probe Clip	No Code
4	Fan Motor	BTHEATFAN
5	*Base	No Code
6	*Runner	No Code
7	Green Neon	LNRE06178
8	Red Neon	LNGN06378
9	Control Knob	KNOBTYPB
10	Thermostat	TMST5513015
11	Terminal Block	TB3POLLET
12	Heating Element	<i>(Part of Motor Assembly No.4)</i>
13	*Ducting	No Code
	Mains Cable	MLEAD25
	Cable Bush	BUSR06003

\*All metalwork components



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### FAULT FINDING

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

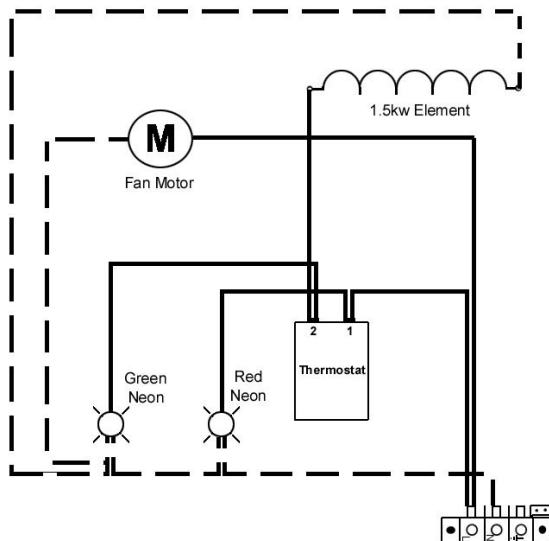
1. Check the unit is plugged into the mains supply and the socket is switched on.
2. Check the fuse in the plug
3. Try a different socket
4. If the unit has been permanently connected to a fused switch ask a qualified electrician or competent person to check the connections.

**ONE OF THE ABOVE MAY CURE YOUR FAULT, IF NOT CONTACT YOUR DISTRIBUTOR.**

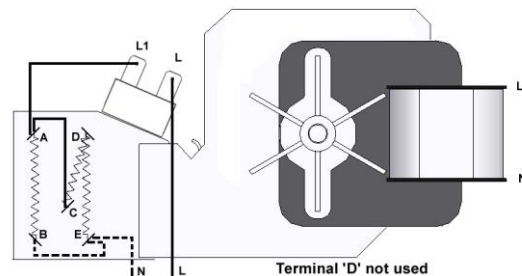
Your machine is fitted with a built in thermal cut-out, this will stop the element from operating for a short time, if your machine has little or no water in it.

If both lamps are illuminated but it is not heating check that there is sufficient water in the tank and try again, if it still does not heat up contact your distributor.

### WIRING DIAGRAM



### HEATER MATRIX WIRING





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## **WARRANTY INFORMATION**

### **WARRANTY POLICY**

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufacturers' instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parrings Group Ltd discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufacturers' instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only we are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

### **WARRANTY REQUEST**

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call with your distributor.
- Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine can not be resolved please contact the company that supplied you the machine.

**(SERVICE CALLS CANNOT BE PLACED DIRECT WITH PARRY GROUP LTD)**





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**NOT COVERED UNDER WARRANTY**

- Installed incorrectly
- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Blockages eg, drains,
- Lime scale related issues
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.

All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been put on hold until the bill has been settled.

Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.



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### **DISPOSAL INFORMATION**

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.



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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.

Contact the Parry Group Ltd on the Sales number 01332 875544 for further information on disposal.

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.