



Chefmaster Pie Cabinets Instruction Manual

Model

HEC823 – Small Pie Cabinet

HEC824 – Large Pie Cabinet

Thank you for purchasing your Chefmaster Pie Cabinet. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.

Safety Tips

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods
- Always position on a flat stable surface
- Repairs should always be carried out by a qualified technician.
- Do not use this appliance outside
- Always switch off or unplug the unit before cleaning
- Always open or close the doors gently to avoid damaging glass
- Move by holding the product by the base
- Always allow the Pie Cabinet to cool down before cleaning, maintaining or moving to avoid the risk of burns
- DO NOT use the appliance for anything other than its intended use
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision, this includes children.

Pack Contents

- 1 x Chefmaster Pie Cabinet
- 4 x Removable Shelf for HEC823 or
5 x Removable Shelf for HEC824
- 1 x Crumb Tray
- 1x Manual

Before Use

- Remove all packaging including all protective plastic from your Chefmaster Pie Cabinet
- Position on a flat surface, ensure the ventilation in the supporting area is good
- Wipe the product thoroughly with soft damp cloth only
- Connect the plug to a suitable mains socket
- The product will now be ready to turn on

Operation

- Set the thermostat to desired temperature from 30-90°C
- The orange indicator will be on and the unit will cycle on and off to maintain the set temperature
- Temperature can be monitored with the dial next to the temperature control
- Set the thermostat to “0” to turn off

Note: This product is for maintaining temperature only. It is NOT suitable for cooking or heating food from cold

Cleaning & Maintenance

- Before cleaning disconnect the Pie Cabinet from the electricity supply
- Allow the appliance to cool before cleaning
- DO NOT immerse the pie cabinet in water, or use jet/pressure washers to clean it
- The inner body of the appliance should be wiped down at the end of each day's operation. Additional cleaning may be required depending on frequency of use
- Warm soapy water is recommended for cleaning. Cleaning agents may cause damage or leave harmful residues when used for a prolonged period on stainless steel.

Troubleshooting

Condition	Possible Cause	Solution
The unit is plugged in but heating and indicator light is not on	1. The unit is not switched on 2. The plug or lead are damaged 3. The fuse has blown	1. Check the unit is correctly plugged in and thermostat is set above 30°C 2. Contact your Chefmaster distributor 3. Replace the fuse
The unit is heating but indicator light is not on	The indicator light may have to be replaced	Contact your Chefmaster distributor

Transportation and Storage

Please handle your pie cabinet with care to prevent any damage to the unit and internal parts. The appliance should be stored in a well ventilated area.

Do not store any flammable objects near the equipment.

Technical Information

HEC823

Voltage ~230v 50/60Hz

Power 1.0Kw

Weight 21kg

Dimensions 640 x 360 x 530

Capacity 50 pies

HEC824

Voltage ~230v 50/60Hz

Power 1.0Kw

Weight 35kg

Dimensions 865 x 360 x 625

Capacity 100 pies

- Chefmaster Pie Cabinet is supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

Disposal



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

Compliance



All Chefmaster parts and products have under gone a stringent testing process to ensure that comply with all European standards and specifications.

All Chefmaster products carry the CE approval symbol.