

CONDITIONS OF INSTALLATION: **IMPORTANT**

This manual is part of the product and should be read thoroughly prior to use.

WARNING: THIS APPLIANCE MUST BE EARTHED.

WARNING:

- All plastic coatings must be removed prior to first use.
- Airflow vents must NOT be blocked.
- Disconnect the mains power supply before removing any panels.

ELECTRICAL SUPPLY:

Electrical ratings are shown on the unit data plate. All appliances with an electrical loading of up to 3kw are supplied with two metres long mains lead type y, and moulded fused 13-amp plug (BS 1363). The wires are coloured with the following codes. In accordance with (BS 7671)

If the supplied plug is damaged or is removed, a 3-pin replacement plug must be installed in the following procedure:

1. Connect the green and yellow wire to the terminal (in the plug) marked 'E' (EARTH), marked with the earth symbol or coloured green or green & yellow.
2. Connect the blue wire to the terminal marked 'N' (NEUTRAL) or coloured black.
3. Connect the brown wire to the terminal marked 'L' (LIVE) or coloured red.
4. The 3-pin plug must be fitted with a 5 Amp fuse.

Never use the plug without the fuse cover fitted and never insert a cut off plug into a 13Amp socket. Alternative plugs must be protected with a fuse of the appropriate rating (see specification). When replacing a fuse always use a BS1362 approved type of the appropriate rating (see specification).

A qualified electrician must install all appliances with an electrical loading of over 3kw. In accordance with Health and Safety at Work Act, BS codes of practice, IEE regulations, building standards, fire precautions act, and local authority and building regulations etc.

USER INSTRUCTIONS

- Ensure all parts are correctly positioned.
- Fill bowl with breading and process the chicken as required.
- When Breading process is complete, remove bowl cap.
- Press green button to start the brush rotation (Amber light illuminates).
- Push breading mixture down the bowl hole.
- The Collecting bowl will collect mixture for re-use and the collecting pot will collect unwanted dough balls.
- Brush will stop rotating after 60 seconds. To restart press Green start button again.

Note: If Red stop button is pressed, it will shut down the power (red light will switch off). To re-start, release the red button by turning it clockwise.

The red light will be lit and the green button can be pressed again to start motor.

Caution: Moving parts inside, care must be taken to avoid any injury to operator or others.

CLEANING INSTRUCTIONS

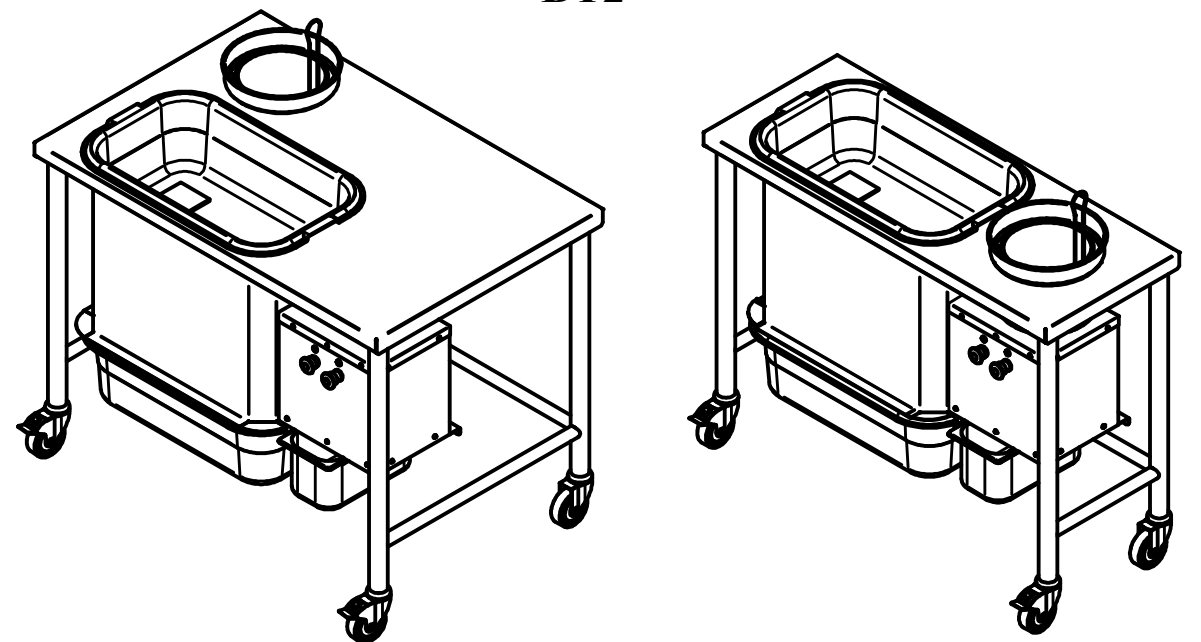
- Before commencing cleaning, disconnect unit from electrical supply.
- Remove all bowls, brush cover, brush and sifting panels for cleaning.
- Clean with a soap or detergent solution and thoroughly wipe dry after cleaning.
- Do not use a water jet or steam hose, solvents, bleach, caustic cleaners, biological powders or coarse abrasives to clean any part of this unit.
- Ensure water does not touch the electrical components.

For Technical information, spare parts or any other enquiry, please call
Archway Sheet Metal Works Ltd on 020 8365 0760

ARCHWAY

BREADING TABLE

**BT1
BT2**



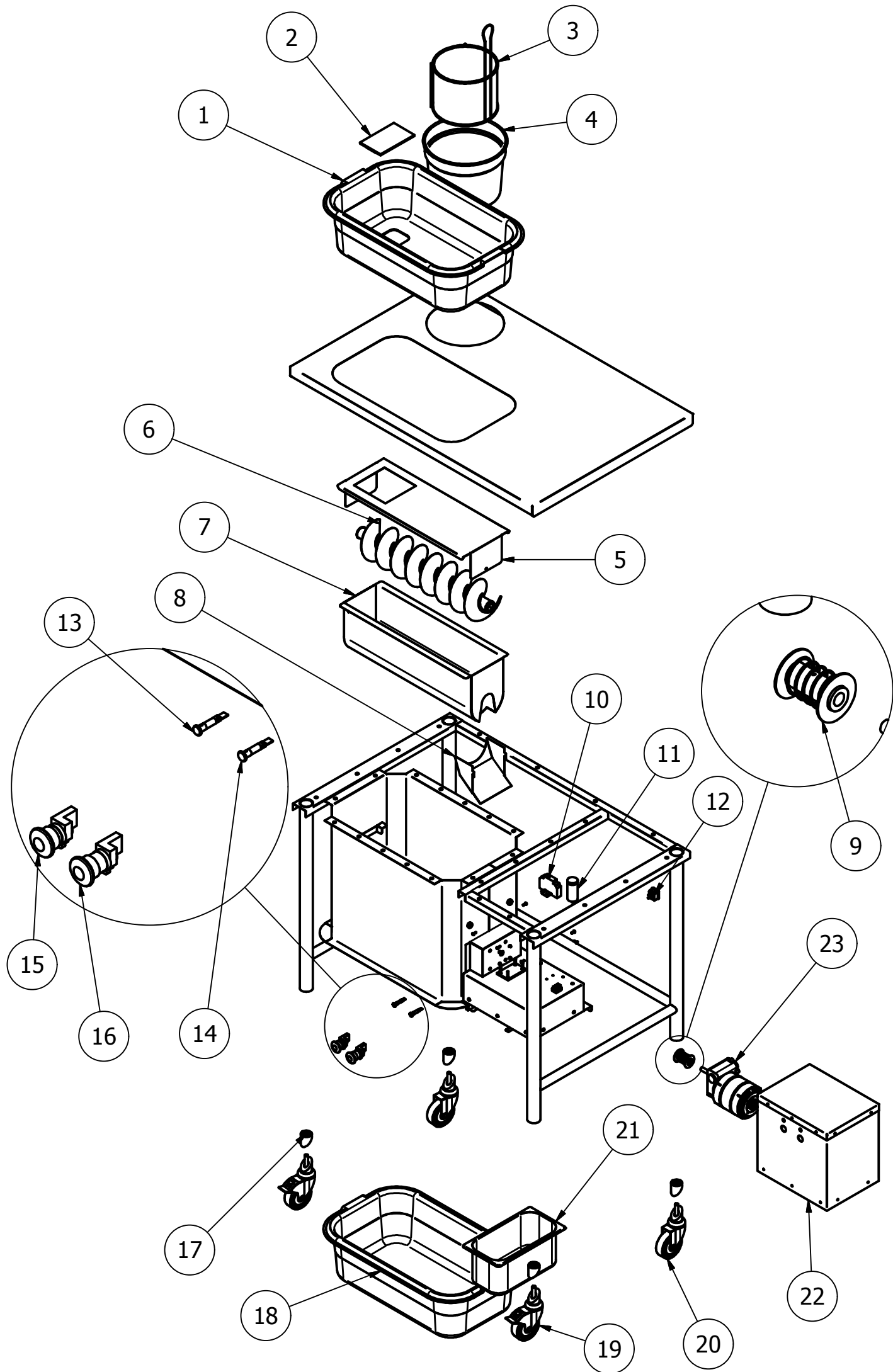
INSTALLATION

AND

USER INSTRUCTIONS

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ARCHWAY BREEDING TABLE

PARTS LIST			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	B302G	Bowl with hole
2	1	B101	Bowl cap
3	1	B122	Dipping Basket
4	1	BT115	Dipping bowl
5	1	BT050	Brush Cover
6	1	BT060	Brush
7	1	BT070	Sifting Panel
8	1	BT080	Sifting Cover
9	1	BT090	Spring Housing
10	1	BT100	Timer
11	1	B012	Capacitor
12	1	5ASKT	Inlet Socket
13	1	AN23	Amber Neon
14	1	BM004	Red Neon
15	1	B120	Start Button (Green)
16	1	B130	Stop Button (Red)
17	4	B140	Castor Tube Insert (Pairs)
18	1	B303G	Collecting Bowl
19	2	B160	Castor with Brake
20	2	B170	Castor
21	1	1/3GASTRO	1/3 Collection Pot
22	1	B180	Electric Cover
23	1	BT010	Motor 30RPM
24	1	CABLEPLUG5A	Mains Cable & Plug (Not shown)

SPECIFICATION

MODEL	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	WEIGHT (Kg)	LOAD (W)	AMPS (A)	SUPPLY (V)	SPEED (RPM)
BT1	1152	764	900	60	276	1.2	240	30
BT2	1152	450	900	52	276	1.2	240	30