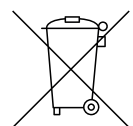
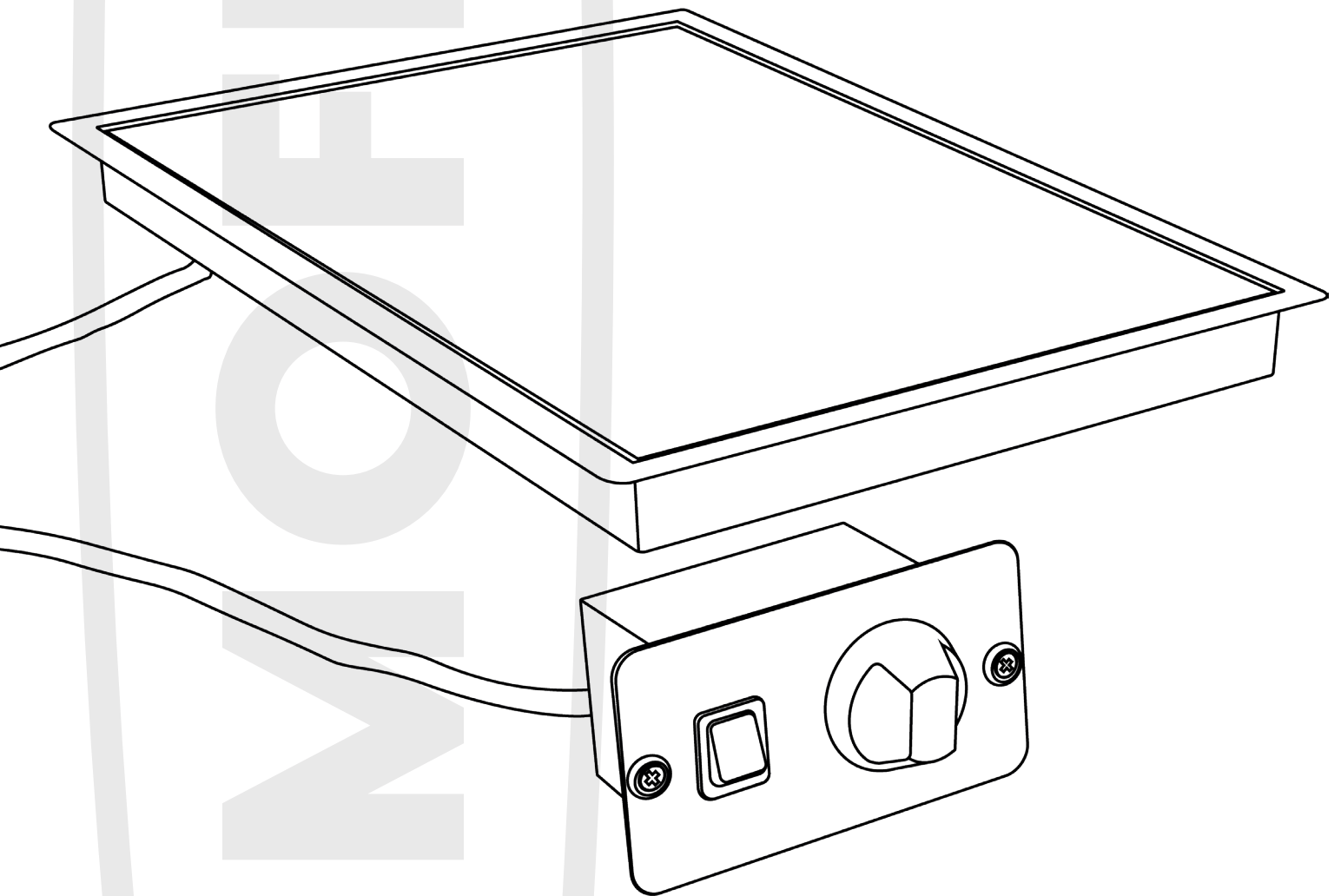


In-Counter

Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this oven is used must be dry, clean with temperatures between 3°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

Prior to ANY service calls please:

- Consult manual for basic fault-finding advice and information required to place the call
- Check warranty/maintenance terms and conditions

Contents

	page
1	Operation
2	Cleaning
3	Installation
4	Specification
4.1	Dimensions
4.2	Electrical Specification
4.3	Wiring Diagrams
5	Spare Parts List



1: Installation

1. Carefully remove all packaging & plastic coatings from the appliance. Then dispose in a responsible manner.
2. Check for damage. Please note that in compliance with warranty, any defects must be reported within 3 days of delivery.
3. Refer to pages 6 and 7 for dimensions of cut-out required for your models' installation.
4. Always ensure unit is clean before operation. For cleaning instructions see section 3 on page 5.

2: Cleaning



To maintain the life of this product, the black thermo panel should be cleaned regularly with a damp cloth.

1. Disconnect unit from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Special care should be taken around electrical parts. Excessive use of water should be avoided.

3: Operation



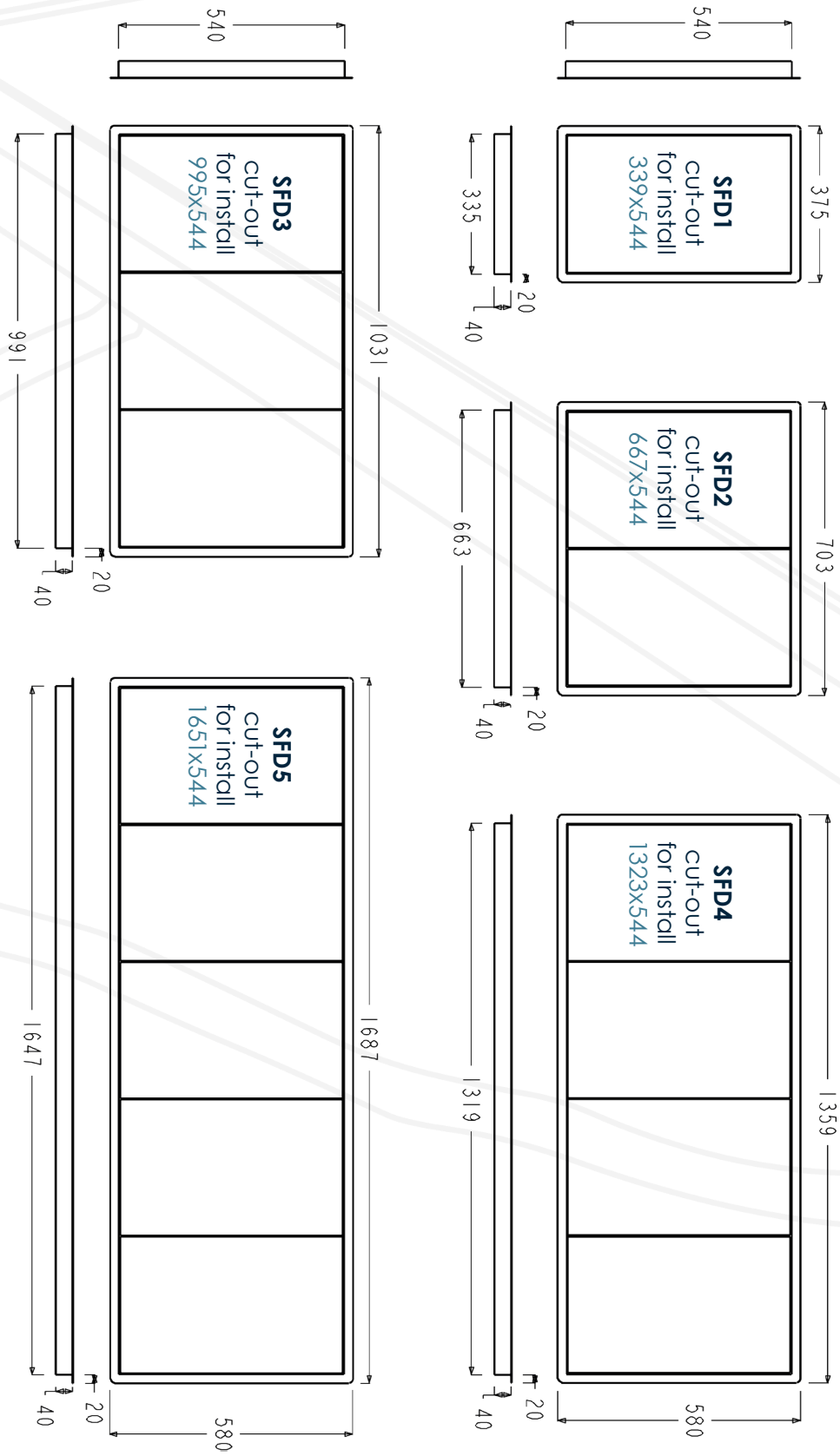
This appliance must be connected to the correct power supply, with the correct rating for the appliance. This information should be found on the data badge on the oven. If in doubt, speak to a qualified electrician.

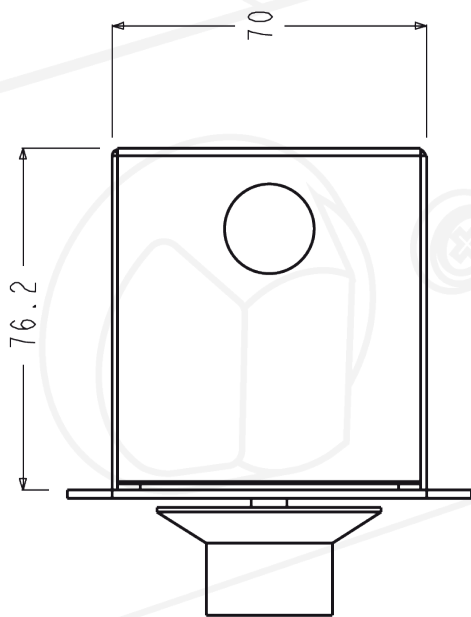
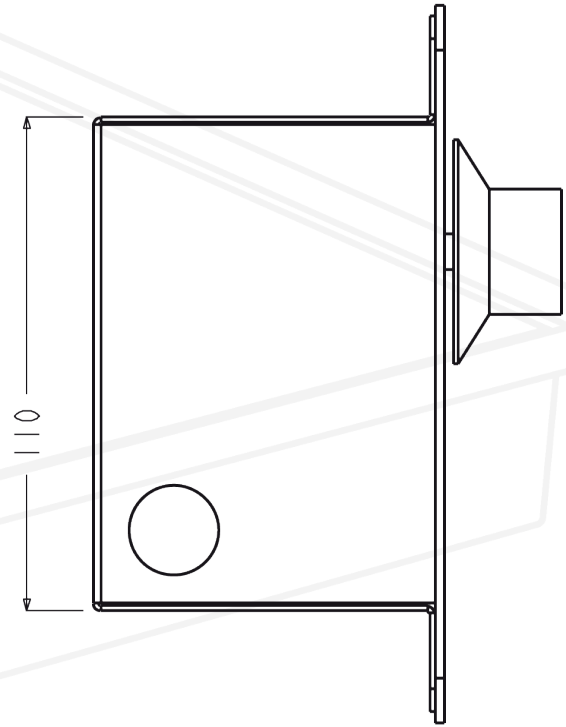
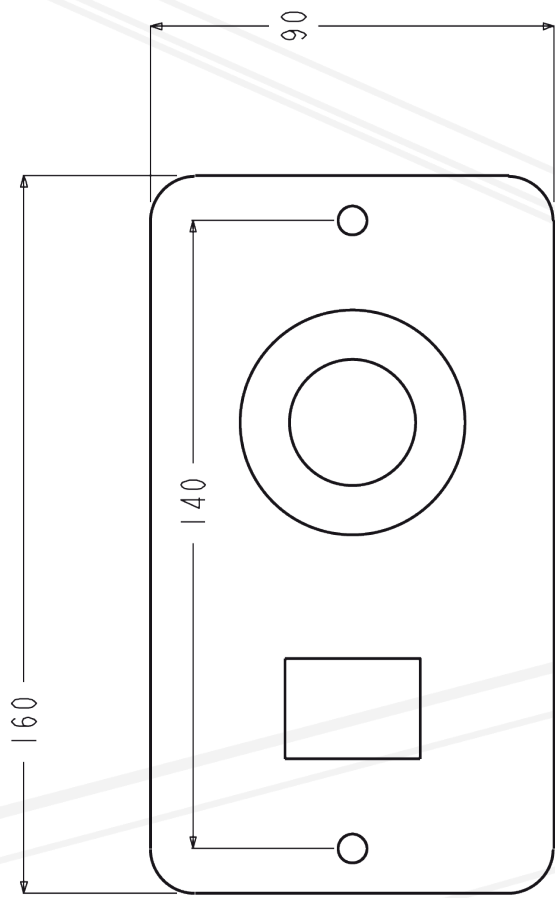
Do not attempt connection to any other power supply which differs from the data badge.

1. Connect plug to 13-Amp socket and switch on at mains socket.
2. The hotplate is activated using the green neon on/off 'mains' switch (the switch will illuminate when on).
3. Turn the Control Knob up to No. 3. The variable temperature dial markings range between 1-3 with 3 being full power.
4. Leave for 15mins to reach serving temperature.
5. Containers with 'precooked' food can now be loaded.
6. Use flat bottom pans to ensure maximum efficiency.
7. Keep food container lids on whenever possible
8. After use, switch off and allow to cool before cleaning.

4: Specification

4.1: Dimensions





4.2: Electrical Specification



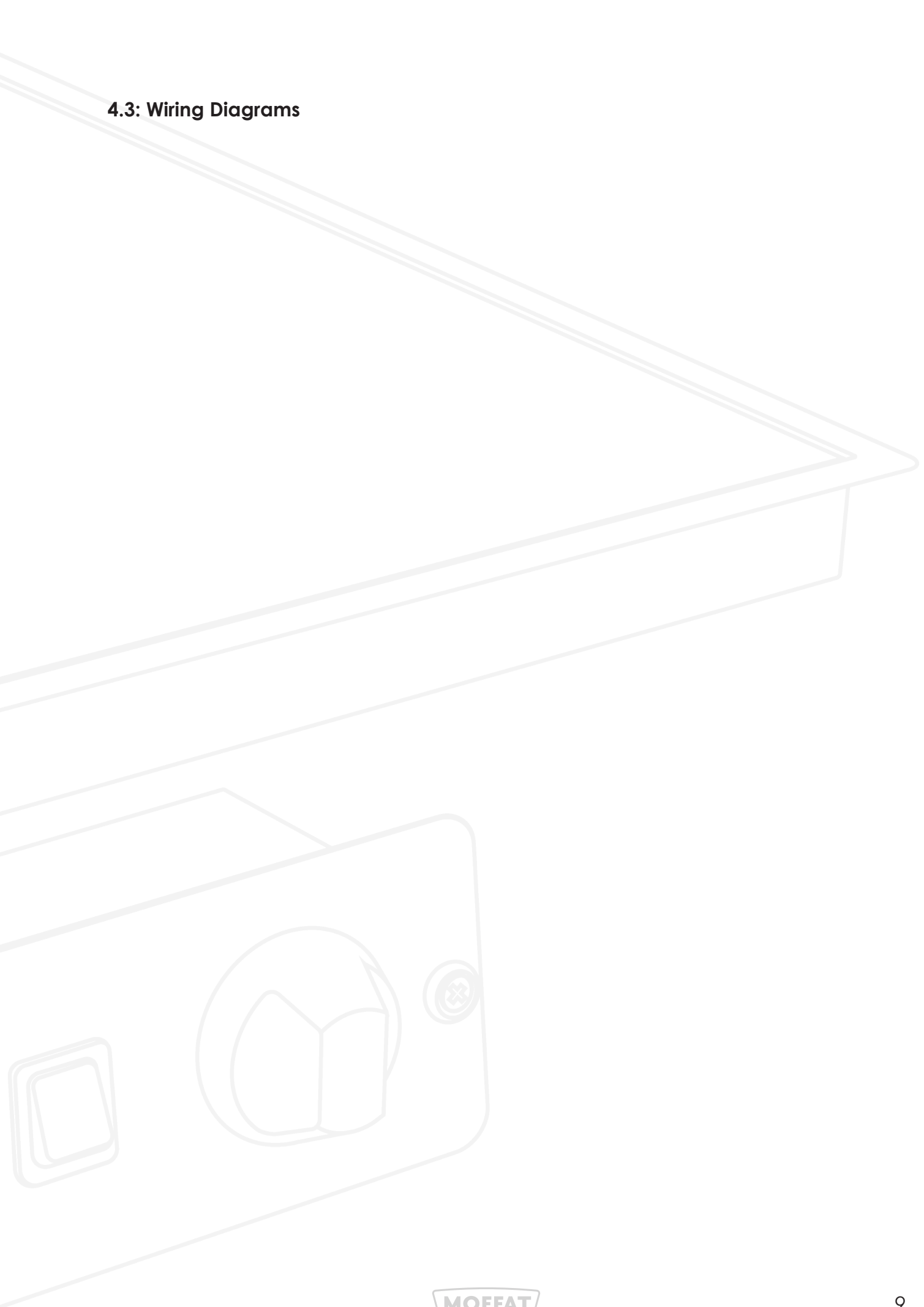
This appliance must be earthed!

**Damaged cables must be replaced
by a suitably qualified person!**

	Rating (kw)	Supply Voltage	Amps per phase
SFD1	0.2	230	13
SFD2	0.4	230	13
SFD3	0.6	230	13
SFD4	0.8	230	13
SFD5	1.0	230	13

	1 Phase Cable (1PH)	3 Phase Cable (3PH)
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)

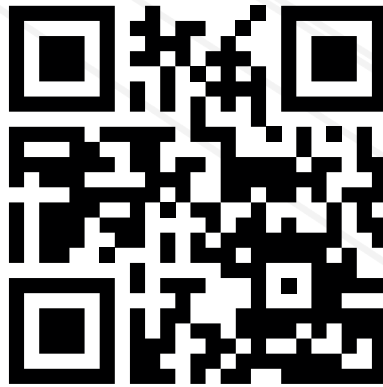
4.3: Wiring Diagrams



5: Spare Parts List

Part Number	Description
2239H	Hot Plate
1741C	Mains Cable
1107A	Energy Regulator
1106A	Knob
1003A	Switch
1194	Cable Gland

Thank you for choosing E&R Moffat!



E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland



Our blog: ermoffat.wordpress.com

www.ermoffat.co.uk
+44 (0) 1324 812272
sales@ermoffat.co.uk