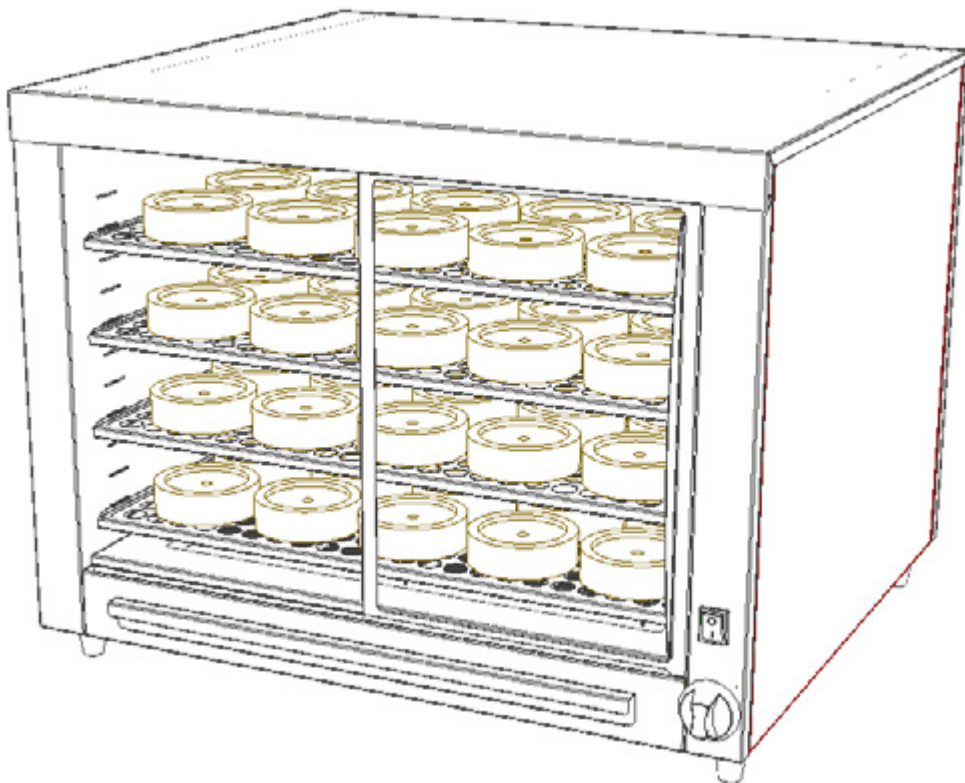




Pie Cabinet

Models: PC1, PC2,



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.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.

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 trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

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



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

2: General Installation

Before installation please read the following points:



This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, including racks etc.
4. Ensure all switches and thermostat controls are in the OFF position
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.

3: Operation

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)
PC1	22	710 x 360 x 560	13amp	0.75
PC2	40	710 x 660 x 560	13amp	1.50

Designed to hold food hot these illuminated display units maintain pre-heated food at a regulated temperature. Perfect for pie and pasties products. Thermostatically controlled with a green illuminated on /off switch. Supplied with a 2-meter-long cord set with moulded 13amp plug for easy installation. [13A 230V 50Hz] General construction from 304 and 430 grade bright polished stainless steel.



These units are not designed to cook or heat up cold food

Operation:

- Switch on the unit using the green switch. and adjust control Knob to 80
- Allow approximately 20min to warm up.
- Keep door closed for best efficiency during service.
- Load the shelves with pre- heated product ready to serve.
- Allow a small gap between all products on display for optimum performance
- Adjust control knob to preferred temperature
- Pull out crumb tray and fill humidity bath if required [see page 5]
- After service carefully remove crumb tray and clean thoroughly



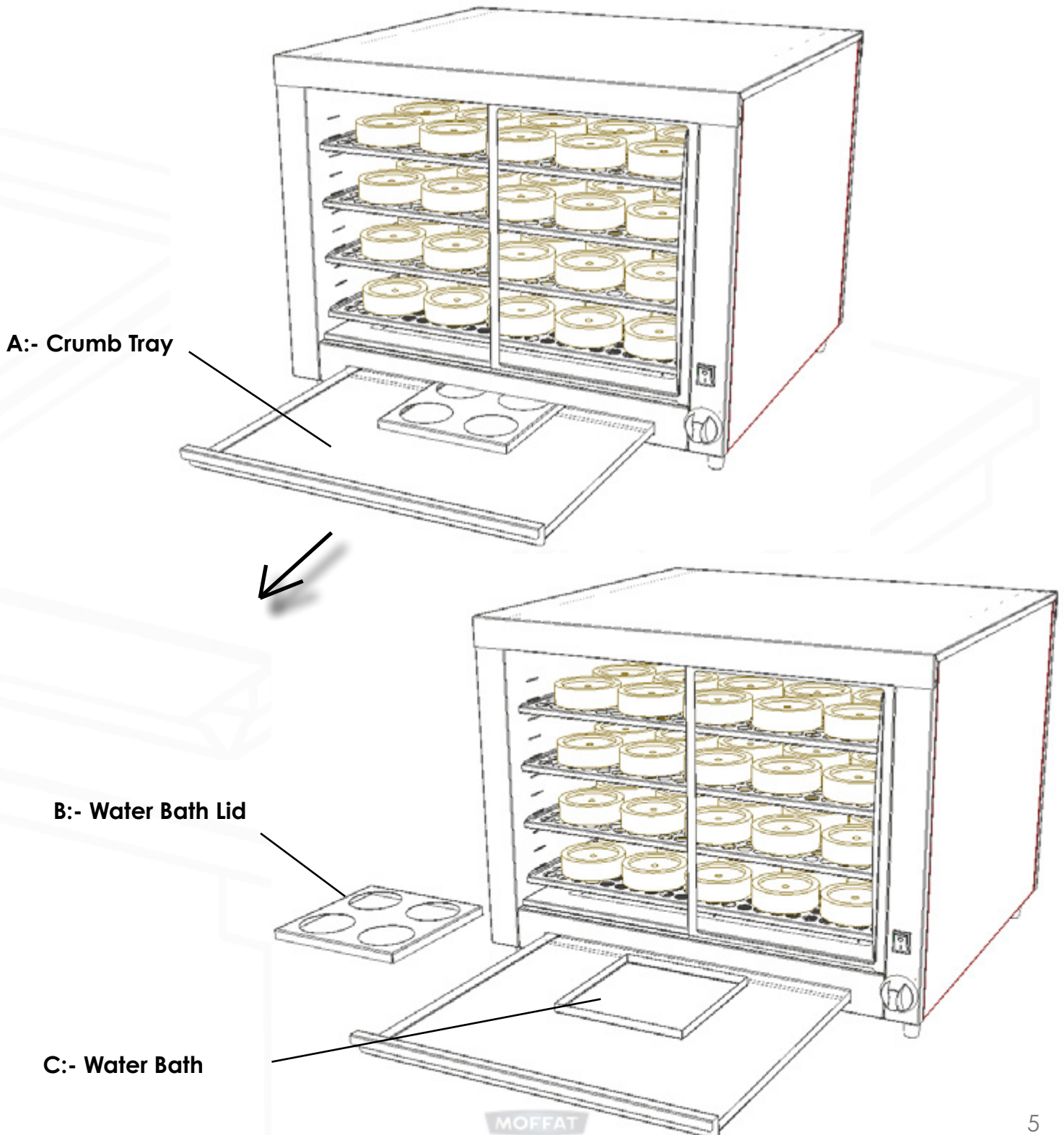
Be careful water may spill from the humidity tray when removing the crumb tray.

3: Operation

Humidity Bath

The integral water bath provides humidity to keep certain products such as pastry moist.

- Slide out the crumb tray [A].
- Lift off Humidity tray Lid [B] and fill the Humidity bath [C] with warm water.
- Slide carefully back into position
- Check the level occasionally, taking care when removing as it may become hot.
- Avoid condensation on the glass by ensuring you do not overload the cabinet.



4: Cleaning



These units will remain hot for a long period of time after use

Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect the unit from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Wipe down door screen with a damp, clean cloth.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

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