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HOT CUPBOARD WITH BAIN MARIE

MODEL: HOT12BM, HOT15BM, HOT18BM

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OPERATING THE CABINET

1. Plug machine in to power supply. The red indicator light will show to indicate power to the unit.
2. Turn the cabinet dial to the required setting, the right hand side green lamp will show indicating power to the element, this will extinguish when the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature.

When loading the machine please leave some space around the shelf to give good airflow, never cover shelves with tin foil, otherwise the efficiency of the machine will be reduced.

OPERATING THE BAIN MARIES

If the unit has a bain marie it can be used either wet or dry.

Please note that if the bain marie is being used wet, please ensure the drain tap is closed before filling the bain marie tank with water.

1. For initial heat up turn bain marie dial to the high setting until the green light extinguishes (dry approx 15 mins, wet approx 60 mins)
2. The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting
3. After this period turn the control to the desired heat setting, The green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmerstat maintains a constant temperature.
4. Place the hot food into the containers and replace the cover.

Customers are asked to note that the bigger the bain marie the longer it will take to heat up. The bain marie will heat up faster if used dry. However the **HOT18BM** will provide the best performance when used wet.

On the 1800mm unit, if used wet the heat up time is expected to be around two hours. This process can be sped up by filling the bain marie with hot water.

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CLEANING

Before cleaning any electrical unit always isolate the power supply.

1. Remove the containers, empty debris and clean in hot soapy water.
2. With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
3. Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
4. To clean inside the cabinet, the doors can be removed. Simply take hold of the handle on the door and supporting the other side of the door lift the door upward until the bottom of the door clears the bottom rail of the cabinet. Then tilt the door so the bottom of the door comes forward, this allows the door to slide down and away from the unit
5. The two bottom door rails can be easily lifted out to wipe down.
6. The inner shelves and element cover can be removed when both doors have been taken out. Please note that the element cover must be replaced before attempting to use the unit.
7. The drain tap on the front of the fascia can be used to drain the bain marie tank.

Let the unit cool down before attempting to clean

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MAINTENANCE INSTRUCTIONS

Servicing

This appliance should be routinely serviced to prolong its lifetime. Parry recommends that the appliance is serviced every 12 months by a Parry authorised engineer. Failure to service your product within the initial 12 month warranty period will cause the 24 month warranty to become void.

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY A QUALIFIED ELECTRICIAN.

FAULT FINDING

The most common fault is that the unit is not connected to with 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 unit is plugged into 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

RATING

HOT12BM - 3KW, 12.5A, 240V (1 plug)
HOT15BM – 5.5KW, 18A, 240V (2 plugs)
HOT18BM – 6KW, 18A, 240V (2 plugs)

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WARRANTY INFORMATION

Warranty Policy

- The manufacturer's 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 carried out in accordance with the manufacturer's instructions. (See installation details). Also the misuse, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parry's discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guide lines.
- The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.
- Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date of the equipment.

Warranty Request

- Please ensure you have referred to the manufacturers' instructions before placing a warranty call. Or contact our warranty department on 01757 213909 for technical assistance, 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.
- It is vital that all warranty requests be submitted to Parry via email to warranty@parry.co.uk

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- It is at the discretion of PARRY whether to honour a service call which is out of the warranty period.

Not Covered Under Warranty

- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Foil should never be used on racks
- Blockages e.g., drains, condensers, pumps etc.
- Lime scale related issues
- Installed incorrectly
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment e.g., dishwasher detergents, levelling and setting up of doors on a 6 burner cooker.
- Excessive carbon build up on griddle plates.
- Over use of lava rock on the chargrills. Parry recommends maximum of 2kg.
- Faulty electrics – e.g., customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.
- Lamps, glass, door gaskets, Perspex, baskets, knobs all perishable items are not covered.

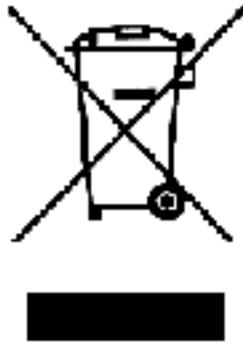
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Disposal Information

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 should 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 units 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 units manufacturer, importer or their agent; the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical size and location of the unit. 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.