



**HC1 & HC2
Heated Cabinet Operating Manual**

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the hot cupboard match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- Do not store any flammable products near or inside the machine.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	HC1	HC2
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	750	1200
Temp. Range (°C)	20 - 110	20-110
Weight (Kg)	32	46
Dimensions (mm)	450w x 485d x 850h	900w x 485d x 850h

Installation

The installation of the unit must be performed by a qualified technician only.

Ensure the unit is installed on a stable and level surface.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Ensure sufficient clearance so the unit can be opened and shut without affecting any surrounding products

Operating Instructions

1. Plug the machine in and turn on the power switch. The green indicator will illuminate to demonstrate that the unit is on.
2. There are two levels inside the hot cupboard, plates can be stacked according to the users requirements.
3. Turn the temperature controller clockwise to set the required temperature
4. The temperature can be adjusted according to different dishes. The hot cupboard should take about 35 minutes to warm from 0 to 80°C.
5. When the desired temperature is reached, the hot cupboard will continue to maintain this temperature.
6. After working, turn the temperature controller to the off position, turn the power switch off, and then turn the machine off at the mains.

General Maintenance

Cleaning:

At least once every two weeks, it is best to clean the machine. Always turn the hot cupboard off and unplug from the mains prior to cleaning.

Using a damp cloth, be sure not to use any corrosive solutions, to clean the inside boards and surfaces.

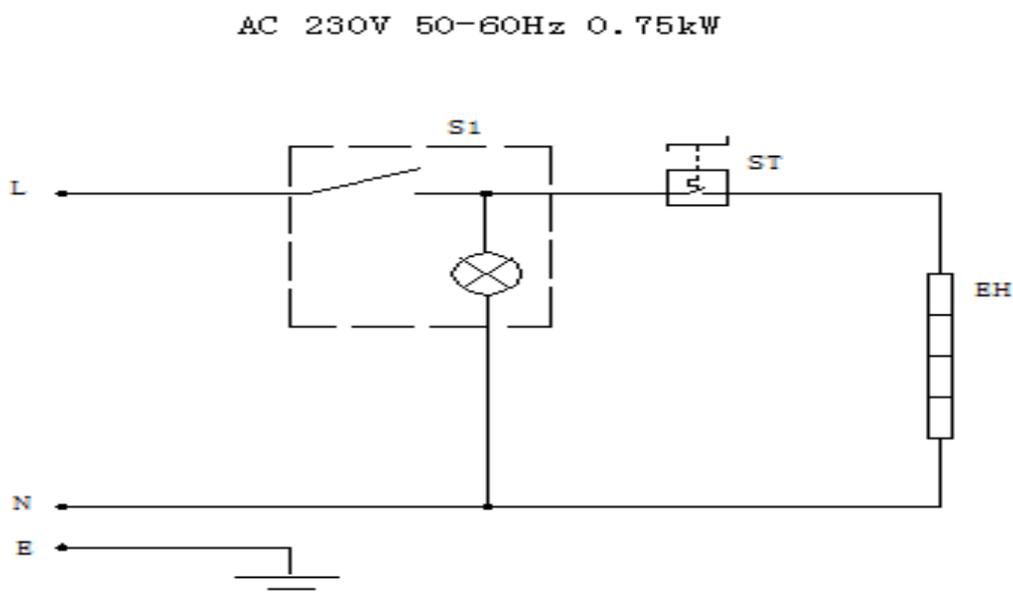
Only when the unit has dried out, will it be safe to plug the machine back in and continue use.

Troubleshooting

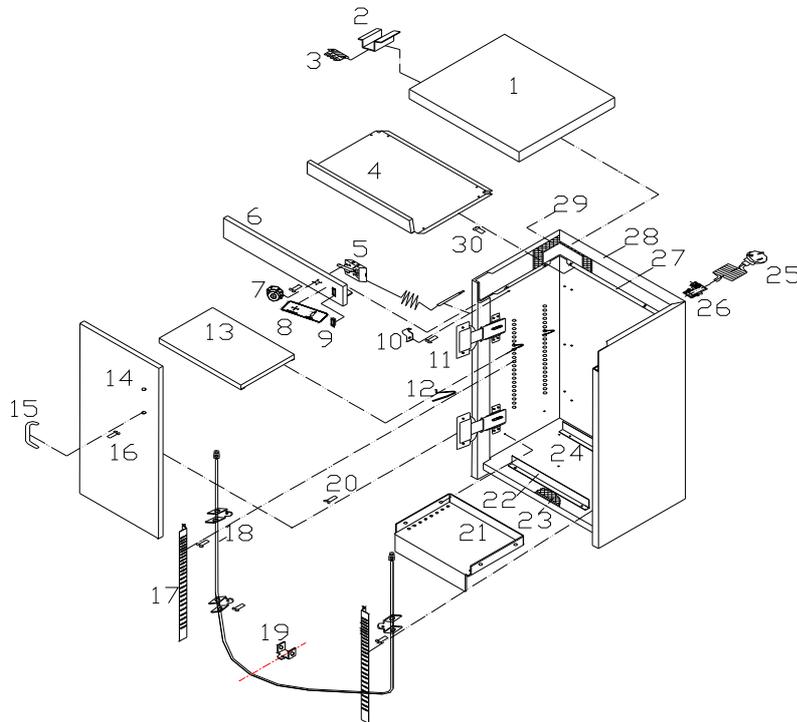
Please check the table below if you are experiencing any problems with the hot cupboard:

Problem	Cause	Solution
Power light is on, however temperature doesn't rise.	1. Temperature control is broken 2. Element is broken	Change the temperature control Change the element
Temperature isn't correct as to what is set on the temperature control.	Temperature controller is broken	Replace the temperature controller.
Unit is functioning but the power light doesn't illuminate	The power indicator is broken	Replace the power indicator

Circuit Diagram



Parts Diagram



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|---|---------------------------|
| 1. UPPER BOARD | 19. HEATING ELEMENT |
| 2. BRACKET | 20. SCREW M4×8 |
| 3. CERAMIC ROW | 21. NIP OF HEATING TUBE |
| 4. UPPER INSIDE BOARD | 22. LOWER INSIDE BOARD |
| 5. TEMPERATURE CONTROLLER | 23. SUPORT BAR |
| 6. CONTROL PANEL | 24. THERMAL PROTECTIVE |
| 7. KNOB OF TEMPERTURE CONTROLLER | 25. BOTTOM BOARD |
| 8. DECORATIVE PANEL | 26. BLOCK BOARD |
| 9. SWITCH | 27. TIE-IN OF POWER CABLE |
| 10. HEAD TIP | 28. INNER BOARDING |
| 11. HINGE | 29. OUTER BOARDING |
| 12. SUPPORT THREAD | 30. THERMAL PROTECTIVE |
| 13. INSULATION BOARD | 31. EMPTY RIVET |
| 14. DOOR | |
| 15. HANDLE | |
| 16. SCREW M8×20 | |
| 17. SCREW M4×10 | |
| 18. PROTECTION BOARD OF HEATING ELEMENT | |