



**Heated Display
HD1 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 heated display 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.

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:	HD1
Voltage (V)	220-240V 50Hz
Power (W)	260
Weight (Kg)	5
Dimensions (mm)	540w x 380d x 85h

Installation

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

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

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.

Operating Instructions

Please follow the instructions below and use *'figure 1'* to operate the heated display correctly.

1. Ensure the unit is placed on a flat stable surface
2. Plug the unit into the mains and switch it on. The green power light will illuminate.
3. Select the desired temperature by rotating the temperature control knob.
4. The unit will take about 5 minutes to warm up
5. Different size gastronoom pans can be placed on top of the unit to keep cooked food at the correct temperature.
6. When you have finished with the unit, turn the temperature control knob to the off position and switch the unit off at the mains.

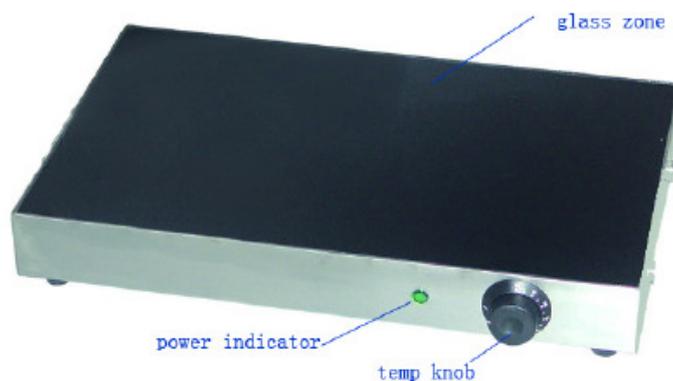


Figure 1

Maintenance

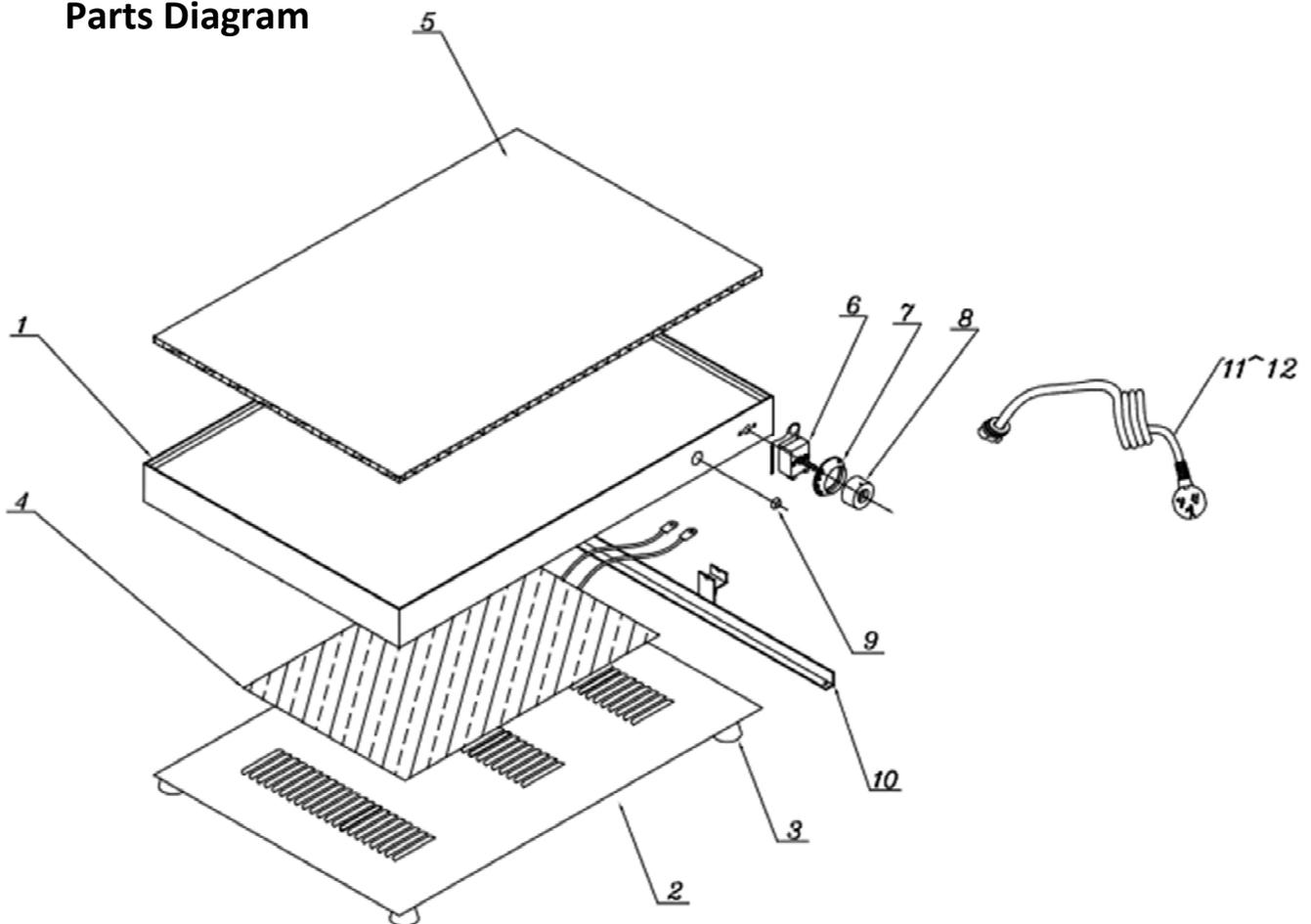
Cleaning:

Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

To clean the ceramic cooking surface, use the provided cleaning scraper to remove all spilled over cooked food. Then use a damp cloth or a sponge to remove any remaining food residue or grease. A small amount of detergent can be used, but be sure to rinse and dry the unit thoroughly before the next use.

To clean the front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the heated display. Regularly cleaning the unit will help prolong its life. Always ensure the unit is free of any spilled over cooked after every use.

Parts Diagram



Parts List

NO.	Name	Spec.	pcs
1	body	SUS 430	1
2	bottom cover	Al-coating	1
3	feet	rubbur	4
4	heater	260W	1
5	glass	5mm	1
6	thermostat	85 °C	1
7	knob base		1
8	knob		1
9	power indicator		
10	support of thermostat	Al-coating	1
11	power cord		1
12	plug		1