

Servery Range

Operating Manual Heated Collection

HC1, HC2, HD1, HDC1, HDC2, HDC3, HDL2, PL1, PW1, PW2

A collage of three images showing different pieces of catering equipment: a large industrial mixer, a stainless steel sink with a drain, and a large industrial grill.

PANTHEON
Catering Equipment

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Featured Devices

Heated Collection

This Manual covers the following Devices from the Servery Range:

- HC1, HC2 – Heated Cupboards
(Pictured below Middle Images)
- HD1 – Heated Display
(Pictured Upper Right)
- HDC1, HDC2, HDC3 – Heated Display Cabinets
(Pictured Bottom Left)
- HDL2 – Heated Lamp Display
(Pictured Lower Right)
- PL1 – Plate Lowerator
(Pictured Bottom Right)
- PW1, PW2 – Pie Warmer
(Pictured Top Right)



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Introduction

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

Warnings and Precautions

General

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

- Ensure voltage and frequency power requirements for the product 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.

Heated Display

- Do not touch the ceramic cooking areas, when in use or shortly after use, they will be hot!
- Avoid concentrated loads on the ceramic cooking surface to prevent cracking or fracturing.
- If the ceramic cooking surface becomes cracked, switch the machine off immediately and contact your dealer or the manufacturer.
- Ensure no products which will deform and melt are placed on the heated display, this include plastics.

Heated lamp Display

- Do not touch the ceramic cooking areas, when in use or shortly after use, they will be hot!
- Avoid concentrated loads on the ceramic cooking surface to prevent cracking or fracturing.
- If the ceramic cooking surface becomes cracked, switch the machine off immediately and contact your dealer or the manufacturer.
- Ensure no products which will deform and melt are placed on the heated display, this include plastics.

Plate lowerator

- When the plate warmer is switched on and in operation, be careful of hot components.

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:

Heated Cabinets

Model	HC1	HC2
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	750	1200
Temperature Range (°C)	20-65	20-65
Weight (Kg)	32	46
Dimensions (mm)	450w x 485d x 850h	900w x 485d x 850h

Heated Displays

Model	HD1	HLD2
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (w)	260	800
Temperature Range (°C)	0-85	0-85
Weight (Kg)	6	14
Dimensions (mm)	540w x 380d x 85h	730w x 580d x 550h

Heated Display Cabinets

Model	HDC1	HDC2	HDC3
Voltage(V)	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (W)	1840	1840	2200
Temp Range (°C)	30-90	30-90	30-90
Weight (Kg)	37	50	72
Dimensions (mm)	660w x 437d x 635h	900w x 480d x 590h	1200w x 480d x 810h

Plate lowerator

Model	PL1
Voltage	220-240V 50Hz
Power (W)	400
Capacity of Plates	75
Plate Diameter (mm)	230-310
Weight (Kg)	19
Dimensions (mm)	405Φ x 725h

Pie Warmers

Model	PW1	PW2
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	1000	2 x 2900
Temperature Range (°C)	4	2
Weight (Kg)	21	15
Dimensions (mm)	640w x 335d x 530h	482w x 365d x 355h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

The following Devices come with the following accessories as standard:

HDC1, HDC2, HDC3:

- 4 x Stainless Steel Shelves

PW1

- 4 x Wire shelves

PW2

- 2 x Wire shelves

Extra shelves may be added as an optional extra, these can be purchased online

Installation

General

- 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.
- 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

Heated Cabinets

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

Heated Display Cabinets

- When you receive the product, the glass sliding doors are packed separately inside the chamber. Be sure to remove these first and following the instructions below to fit them correctly:

Glass sliding Doors

- The unit has front and rear sliding doors. When unpacking, note that the longer doors fit at the front sloped section.
- The doors are fitted by placing the door into the channel in the top section of the unit first; pushing the glass upwards, just enough to enable the bottom of the door to clear the bottom channel and drop down into position.
- There are two channels which allow the glass doors to slide past one another. Ensure that the handles are towards the outside of the unit.
- Fit the rear doors in the same manner. There are two plastic blocks supplied, which if placed in the bottom channels in front of the glass, this will prevent the doors from opening.

Shelving system

- There are four upright channels which locate into slots provided inside the unit.
- The channels have a flat tab at each end; the top side is slightly longer.
- Place the channel vertically into the slot provided in the top of the unit and then drop down to fit through the corresponding slot in the bottom.
- Ensure that flat sides are facing inside the unit.
- The shelf support angles fit into the slots in the upright channel. They can be positioned level or sloping forward according to preference.
- The wire shelf is positioned on top of the support angle and fits against the securing tab at the rear of the support angle which prevents the shelf from sliding forward.

Plate Lowerator

- Each plate warmer is equipped with 24 springs. This is the required amount to balance 75 plates. All the springs are furnished in this equipment when the unit leaves the factory. You may reduce the quantity of springs to meet your requirements, however, please ensure there are still enough present to support the amount of plates you wish to store. If you wish to release any springs, please release them from the bottom end.

Operating Instructions

Heated Cabinets

Please follow the instructions below to ensure the Heated Cabinet is used correctly:

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

Heated Display

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

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

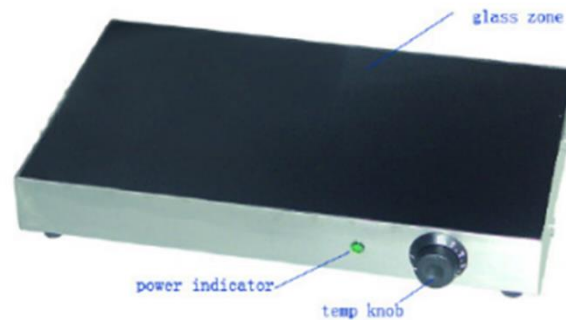


Figure 1

Heated Display Cabinets

Please follow the instructions below to ensure the Heated Display Cabinet is used correctly:

- Before first use, clean the inside chamber and the tray grids with a damp cloth.
- After cleaning, dry the unit thoroughly before use.
- Take out the water pan inside the chamber and fill it sufficiently. The water pan is in place to produce moisture to keep the inside environment warm throughout.
- Connect the unit to a suitable power supply.
- Rotate the thermostat clockwise to your required temperature, the yellow heating light will illuminate.
- The inside temperature of the unit is clearly displayed on the temperature display on the front of the unit.
- There is also a light switch, which is optional, to illuminate the content of the heated display cabinet.

It is advised that the water level in the water pan is checked on a daily basis, to ensure the unit continues to function correctly

Heated lamp Display

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

- Before use always ensure the cooking surface is clean, free of dust and food.
- Plug the machine into the mains.
- Turn the power switch/switches on for the required side (left/right) or sides.
- The power light will illuminate.
- Turn the temperature control knob to the desired temperature.
- The unit will take 4-5 minutes to heat up.
- After use, turn the temperature control knob to the off position, turn the power switches off and also turn the power off at the mains.



Figure 1

Plate Lowerator

Be sure to follow the instructions below to correctly operate the Plate Dispenser:

- Connect the unit to a suitable power supply and turn the main switch on.
- The plate warmer should begin to heat the crockery immediately, once turned on.
- The plate warmer has a spring system which is variable to accommodate different weights of plates. Please refer to the 'installation' section of this instruction manual to find out more.
- After you have finished with the plate warmer, turn off the main switch and turn it off at the mains.

Pie Warmers

Please follow the instructions below and use to ensure the Pie Warmer is used correctly:

- Before first use, clean the inside chamber and the tray grids with a damp cloth.
- After cleaning, dry the unit thoroughly before use.
- Connect the unit to a suitable power supply and turn the power switch on.
- Rotate the thermostat clockwise to your required temperature, the yellow heating light will illuminate.
- The inside temperature of the unit is clearly displayed on the temperature display on the front of the unit.
- After use ensure unit is turned off both at the power switch and at the mains.

Maintenance

Cleaning

- At least once every week, it is best to clean the machine.
- Only when the unit has dried out, will it be safe to plug the machine back in and continue use.

Heated Cabinets

- Always turn the hot cupboard off and unplug from the mains prior to cleaning.
- Using a damp cloth, be sure not to use and corrosive solutions, to clean the inside boards and surfaces.

Heated Display & Heated lamp Display

- 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 however 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.
- Always ensure the unit is free of any spilled over cooked after every use.

Heated Display Cabinets

- Also, allow sufficient time for the unit to cool if cleaning the cabinet shortly after use. A
- Damp cloth can be used to wipe down the control panel, surface of the device and power cord.
- Be careful not to let water into the components of the unit, as it may cause the unit to malfunction.
- All parts must be dried thoroughly before reusing the unit.

Pie Warmers

- Allow sufficient time for the unit to cool if cleaning the cabinet shortly after use.
- A damp cloth can be used to wipe down the control panel, surface of the device and power cord.
- Be careful not to let water into the components of the unit, as it may cause the unit to malfunction.
- All parts must be dried thoroughly before reusing the unit.

Troubleshooting

Heated Cabinets

Problem	Possible Cause	Solution
The Power Light is on, however the temperature doesn't rise.	The Temperature Control is broken	Change the Temperature Control
	The Element is broken	Change the Element
The temperature isn't correct as to what i is on the Temperature Control	The Temperature Controller is broken	Replace the Temperature Controller
The unit is functioning but the power light doesn't illuminate	The Power Indicator is broken	Replace the Power Indicator

Please Note: If none of these are the case please cease use of the product and contact the manufacturer

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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