



# PLATE WARMER MACHINE

Modelnr.: \*688.050 - \*688.050 - \*688.050



**CaterChef 120**



**CaterChef 60**



**CaterChef 30**

## USER'S MANUAL

Please read these instructions carefully before using and operating this appliance.

Thank you for purchasing and using this DISH WARMER MACHINE. In order to making full use of all the functions of this machine and to minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

### **WARNING!**

- ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND PERSONAL INJURIES.
- PLEASE CONTACT THE SUPPLIER IF YOU NEED TO ADJUST OR SERVICE THE MACHINE AND ALL THESE MUST BE DONE BY AUTHORIZED PROFESSIONALS.

### **WARNING!**

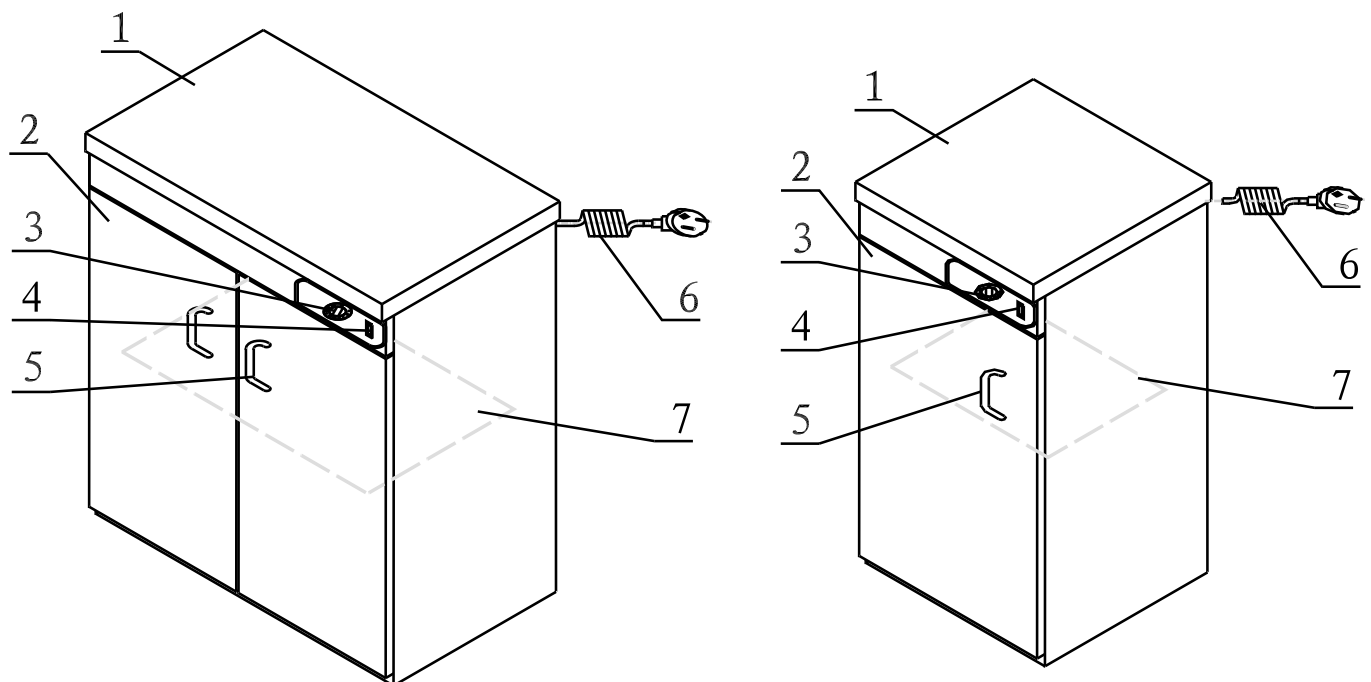
- DO NOT PUT FLAMMABLE LIQUIDS, GASES OR OTHER OBJECTS NEAR THE MACHINE FOR YOUR SAFETY.

### **WARNING!**

- THE MACHINE MUST BE GROUNDED FOR SAFETY.

This Dish Warmer Machine is developed and designed by our company. It has the advantages of the same kind of overseas machine. It has features of new style, good structure, easy operation, and durability and it is easy to be maintained and cleaned. The body of the machine is stainless steel and its constant temperature control can adjust the temperature of the dishes to your desired level. The machine is designed for drying the dishes by increasing the hot air temperature inside. It is an ideal machine for hotels, restaurants, western style restaurants, and fast food restaurants.

### **STRUCTURE**



- 1 - Body
- 2 - Door
- 3 - Temperature Control Knob
- 4 - Power Switch
- 5 - Handle
- 6 - Power cable
- 7 - Side

## FUNCTIONS

The side of the machine can be adjusted to pile up dishes. There is a mirror inside the chamber.

The chamber is easy to clean.

The temperature inside the machine can be adjusted easily using the temperature control knob and will be kept constant.

## BASIC PARAMETERS

	<b>SINGLE DOOR PLATE WARMER</b>	<b>SINGLE DOOR PLATE WARMER</b>	<b>DOUBLE DOOR PLATE WARMER</b>
MODEL	688.050 SuperCaterChef 30	688.051 SuperCaterChef 60	688.052 SuperCaterChef 120
VOLTAGE	230V	230V	230V
POWER	400W	750W	1250W
TEMP RANGE	30C° - 85C°	30C° - 85C°	Room Temp - 85C°
DIMENSIONS	380x410x520 mm	380x410x850mm	750x410x850 mm
WEIGHT	21.5KG	32KG	45.5KG

## TRANSPORTATION AND STORAGE

During transportation, the machine should be handled carefully and prevented from shaking. Do not store the machine outside, in open air. Put the machine in a well ventilated warehouse away from any corrosive gases or flammable objects. Do not put the machine upside down. If it needs to be stored outside temporary, protect it from rain and dirt.

## INSTALLATION

The power supply voltage must be the same as indicated on the machine.

This machine must be grounded. Do not put any objects between the body of the machine and the ground. Place the machine on stable, flat surface.

Before use, check that every connection is formed, voltage is normal and it corresponds with the machine. Do not open the door to put in or take out any dishes while the machine is working to prevent accidents. Before cleaning the machine unplug the machine from the power supply. Do not clean the machine with water directly. Use a damp cloth or towel with neutral cleaner to wipe away any dirt. Do not clean the machine with a water jet.

The temperature range is 20 C° to 110C°. The recommended temperature is 60C° to 80 C°.

Do not store any flammable objects near the machine.

Installation and maintenance of this machine must be done by an authorized service technician.

Do not try to install or service the machine by yourself. This could result in property damage, personal injuries or death.

## **SAFETY REQUIREMENTS**

### **WARNING!**

1. This machine is designed for commercial use only. It must be operated by professionals only.
2. Do not install or take apart the machine.  
That may cause property damage and/or personal injuries.
3. Do not clean the machine with a water jet or soak the electric box into water while cleaning.  
Before cleaning, turn off the power switch and unplug the machine from the power supply.  
If safety instructions are not followed there is a serious risk of electroshock or other injuries.
4. Do not use power supply of different voltage from the machine.
5. Do not use the main switch that is not installed under safety regulations
6. Do not hit the machine or put heavy objects inside.  
Any abnormal operations may cause property damage and/or personal injuries.
7. High temperature of the body of the machine may cause burning.  
Do not touch the body or the inside while it is in use or after.
8. If there is risk of a lightning strike, turn off the machine and unplug it from the power supply.
9. Do not use hard or sharp objects to destroy the body and the panel of the machine.
10. After use, turn off the main switch and unplug the machine.
11. Installation and maintenance of the electric circuit must always be done by an authorized service technician.
12. If the power cord is damaged, contact the manufacturer to replace it immediately, do not try doing it yourself and do not use the machine with a damaged power cord.  
Not following these instructions may lead to property loss and/or serious injuries.

## **OPERATING INSTRUCTIONS**

- Check if the power supply is normal, and make sure it is the same as the machine voltage.
- Plug the machine and turn on the power switch. The green indicator will turn on indicating that the machine is working.
- Turn the temperature control knob clockwise to set the temperature as required.
- There are two dish trays inside the chamber.
- Temperature can be adjusted according to different dishes.  
The machine should take about 35 minutes to warm up to 80C°.
- When the required temperature is reached, the power will be cut off automatically. When temperature lowers the power will turn on again automatically to reheat the dishes to the desired temperature.  
The machine will keep doing that to keep the temperature constant and to save energy.
- After use, turn the temperature control knob off, switch off the power and unplug the machine.

## **CLEANING AND MAINTENANCE**

- Cut off the power supply before cleaning.
- Clean the machine at least once a week. Do not wash the machine with water directly.  
Use a damp cloth or towel with neutral cleaner to wipe off the dirt. Do not wash the machine with a water jet. Not following these instructions may lead to property damage and/or serious injuries.
- If the machine is not in use always turn off the temperature control knob and the main power switch.
- If the machine is not in use for some time, store it in a well ventilated warehouse away from any corrosive gases or flammable objects.

## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Machine is plugged in, indicator light is on but machine does not heat up	<ol style="list-style-type: none"> <li>1. Temperature control knob is broken.</li> <li>2. Heating tube is burned.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change temperature control knob.</li> <li>2. Change the heating tube.</li> </ol>
Machine is plugged in, temperature control knob is working but the temperature cannot be controlled	Temperature control knob is broken or damaged.	Change the temperature control knob.
Machine is plugged in, electricity is getting through but the indicator light does not turn on	Indicator light is broken.	Change the indicator light
The machine is plugged in properly, indicator light does not turn on and the machine is not working	<ol style="list-style-type: none"> <li>1. Power supply is abnormal or it does not get through.</li> <li>2. Fuse is burned.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the power cord and connection wires to make sure the power supply is normal and working.</li> <li>2. Change a new fuse.</li> </ol>

The above problem solving guide is for reference only. If any problem occurs, stop using the machine immediately and contact the manufacturer or an authorized trained technician.

## DAILY CHECK

Every day check the condition of the machine to make sure it is in a working order. Look closely for any faults, unusual smells or noises.

<b>Before use</b>	Whether the machine is tilted?
	Whether the power cord is old, broken or damaged?
	Whether the control panel is damaged?
<b>After use</b>	Whether there is strange smell?
	Whether the upper and lower module plate cannot be heated at the same time?
	Is there any strange noise or is the machine out of control if it is lifted?

## WARNING!

Check the machine everyday.

Everyday checks can prolong the life of the machine and prevent accidents.

Stop using the machine immediately if any faults or malfunctions are suspected with the circuit or machine.

Contact the manufacturer or an authorized service technician to check and service the machine immediately.