



**Soup Kettle**  
**PSK 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 soup kettle 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:

<b>Model:</b>	PSK
<b>Voltage (V)</b>	220-240V 50Hz
<b>Power (W)</b>	475
<b>Capacity (Litres)</b>	10
<b>Weight (Kg)</b>	4.5
<b>Dimensions (mm)</b>	345 $\phi$ x 360h

## 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 use figure 1 and the instructions below to operate the soup kettle correctly:



1. Lid
2. Soup Kettle Body
3. Power Indicator Lamp
4. Temperature Controller
5. Temperature Indicator Lamp

*Figure 1*

1. Open the lid and pour 0.6 litres of water between the stainless steel liner and the internal aluminium container. Take care not to over-fill with water. Under no circumstances should the stainless steel liner be filled to the top. Remove any excess water before use.
2. Plug the soup kettle into the electrical socket. Switch the unit on and the indicator lamp (3) will illuminate.
3. Set the temperature controller between 1 and 8 as desired. Care should be taken to operate the soup kettle at the lowest possible setting to maintain

correct serving temperature. The temperature indicator (5) will illuminate when the desired temperature is reached.

4. Settings between 8 and 12 should be used after the initial heat up and the unit should be returned to 8 or below when the correct temperature has been achieved.
5. When you have finished using the unit, return the temperature dial to 0, switch off and unplug from the electrical socket.
6. Always keep the lid attached and in the closed position when not serving from the kettle.
7. Never move or carry the kettle when it is switched on or containing hot food
8. Ensure the unit is unplugged when not in use, when filing and when being cleaned.

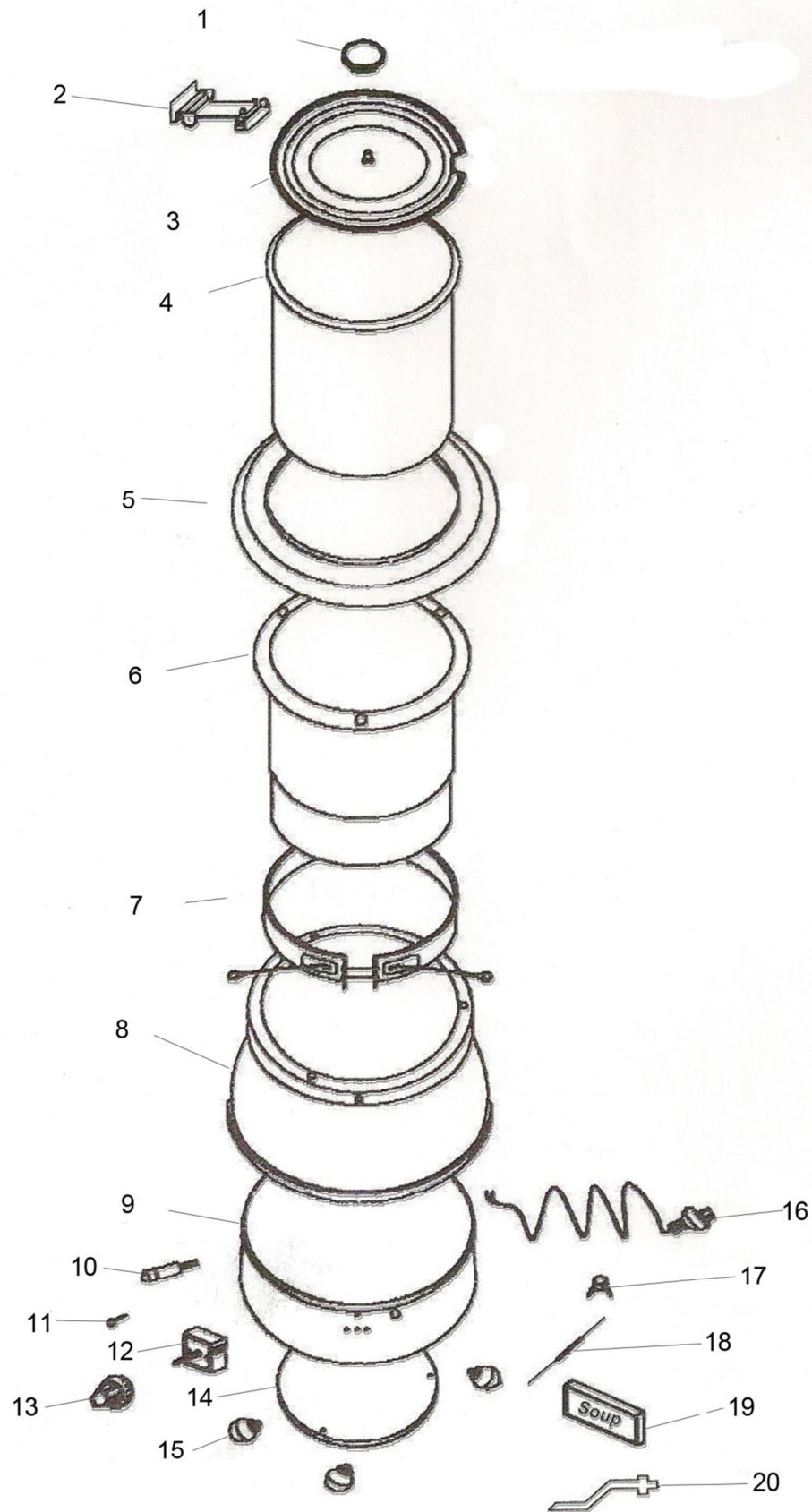
## **Maintenance**

### **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.

Then simply use a damp cloth to wipe all grease or spilled food from the external surfaces on the soup kettle. Regularly cleaning the unit will help prolong its life.

# Parts Diagram



<b>Drawing No.</b>	<b>Item No.</b>	<b>Description</b>
1	SKP001	Shaft
2	SKP002	Connect Clip of Lid
3	SKP003	Lid
4	SKP004	Inner Pot
5	SKP005	Tray Ring
6	SKP006	Outer Aluminum Pot
7	SKP007	Heating Element
8	SKP008	
9	SKP009	
10	SKP010	Indication Lamp
11	SKP011	Indication Point
12	SKP012	EGO Switch
13	SKP013	Adjuster Ring
14	SKP014	Bottom Cover
15	SKP015	Braces Heel
16	SKP016	Power Cable & Plug
17	SKP017	Thermostat
18	SKP018	Thermal Cutoffs
19	SKP019	Magnetic Label
20	SKP020	Thermostats Fixer