

HEATED PLATE DISPENSER

GENERAL SAFETY

For information and advice on the suitability and safety of this type of equipment please contact Jaspers Hire.

This equipment should only be used by a competent and responsible adult who has read and understood these instructions.

Keep all children, animals and bystanders away from the work area.

Ensure that the equipment is sitting level and the floor of the work area is free from trip hazards and nonslip.

Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands. Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use and report any damage to Jaspers Hire.

REMOVE ALL PACKAGING BEFORE USE.

There is a risk of injury if you do not follow the instructions printed in this guide.

ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.

If the equipment fails to operate or the power cable or plug becomes damaged, contact Jaspers Hire. Do not try to repair it yourself.

Keep the power cable out of harm's way. Extension leads should be fully unwound, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

IMPORTANT: THIS EQUIPMENT REQUIRES A CONTINUOUS SUPPLY OF 13AMPS TO OPERATE CORRECTLY.

IF THIS EQUIPMENT IS NOT REACHING TEMPERATURE YOU MAY NOT HAVE ENOUGH AMPS.

HEATED PLATE DISPENSER OPERATING GUIDE

The plate dispenser is thermostatically controlled by a pre-set thermostat, and has self adjusting springs to bring the plates to the top.

To obtain the best performance, the following procedure is suggested:

- (a) Turn the unit on.
- (b) Pre-heat empty for 15 minutes.
- (c) Load with the required amount of plates.

Be careful not to overload the mechanism, approximately 60 plates is the maximum capacity.

(d) Cover the plate stack using the lid provided.

(e) Stacked plates take a long time to heat through completely, please allow sufficient time for them to heat.

THIS EQUIPMENT IS SUITABLE FOR PLATES UP TO A 11" MAXIMUM

CLEANING

SWITCH OFF THE UNIT AT THE MAINS BEFORE CLEANING.

Stainless steel surfaces will give you many years of trouble-free use as long as you follow a few simple rules. If it appears to mark do not worry, it is usually not the steel but something deposited on it which has stained.

You should use a damp cloth and a mild detergent or soap, or similar cleaners. Always rinse well with clean water and dry the surface with a soft cloth. Clean regularly when in use. Do use soft cloths, nylon or bristle brushes. Do not use metal scrapers, wire brushes or wire wool pads as they can scratch the steel.

Do take care when handling sharp objects as they can scratch the surface of stainless steel. Any scratches on stainless steel will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

Do not use bleach for cleaning purposes (remember dishwasher powders, sterilising agents and similar products all contain chlorides).

If used, black pit marks or other such effects may appear and permanent damage may be caused. If used inadvertently rinse immediately with clean water.

Do not splash the unit with bleach when cleaning around the counter. If you do, rinse.



The surface immediately with clean water thoroughly.

Do not allow corrosive food items such as fruit juices, vinegar, mustards, pickles, mayonnaise, etc., to remain on stainless steel for long periods. Wash and rinse away.

Do not leave steel objects or utensils standing on the stainless steel surfaces for long periods. They can rust and leave marks.

After cleaning with detergent always remove residues with a wet cloth and wipe dry, if left they can have an etching effect on the surface.