



**Pie Warmer
PW1 & PW2 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 pie warmer 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:	PW1	PW2
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	1000	2X 2900
Shelf Capacity	4	2
Weight (Kg)	21	15
Dimensions (mm)	640w x 335d x 530h	482w x 365d x 355h

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

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

Maintenance

Cleaning:

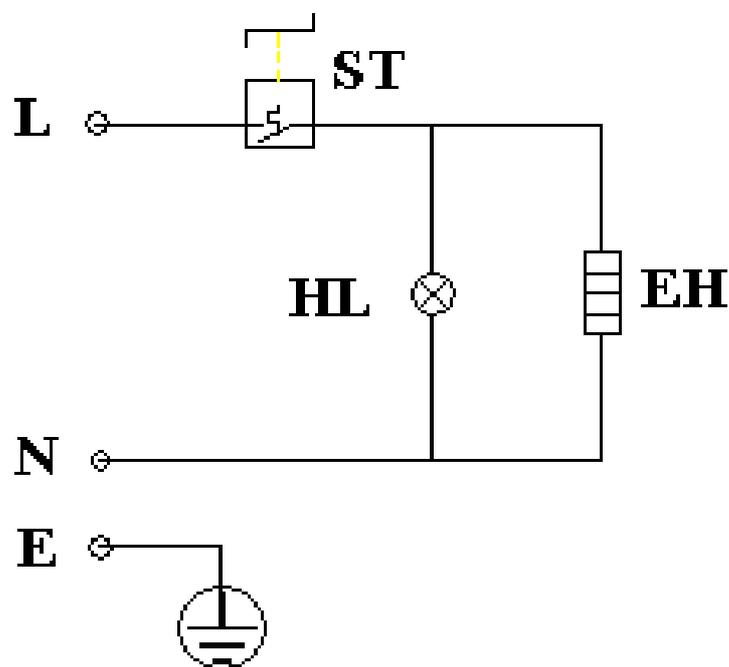
It is advised that the unit should be cleaned on a weekly basis to prolong its life and ensure it continues to run correctly. Prior to cleaning ensure the device is switched off and unplugged from the mains. Also, allow sufficient time for the unit to cool if cleaning the cabinet shortly after use.

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.

Circuit Diagram

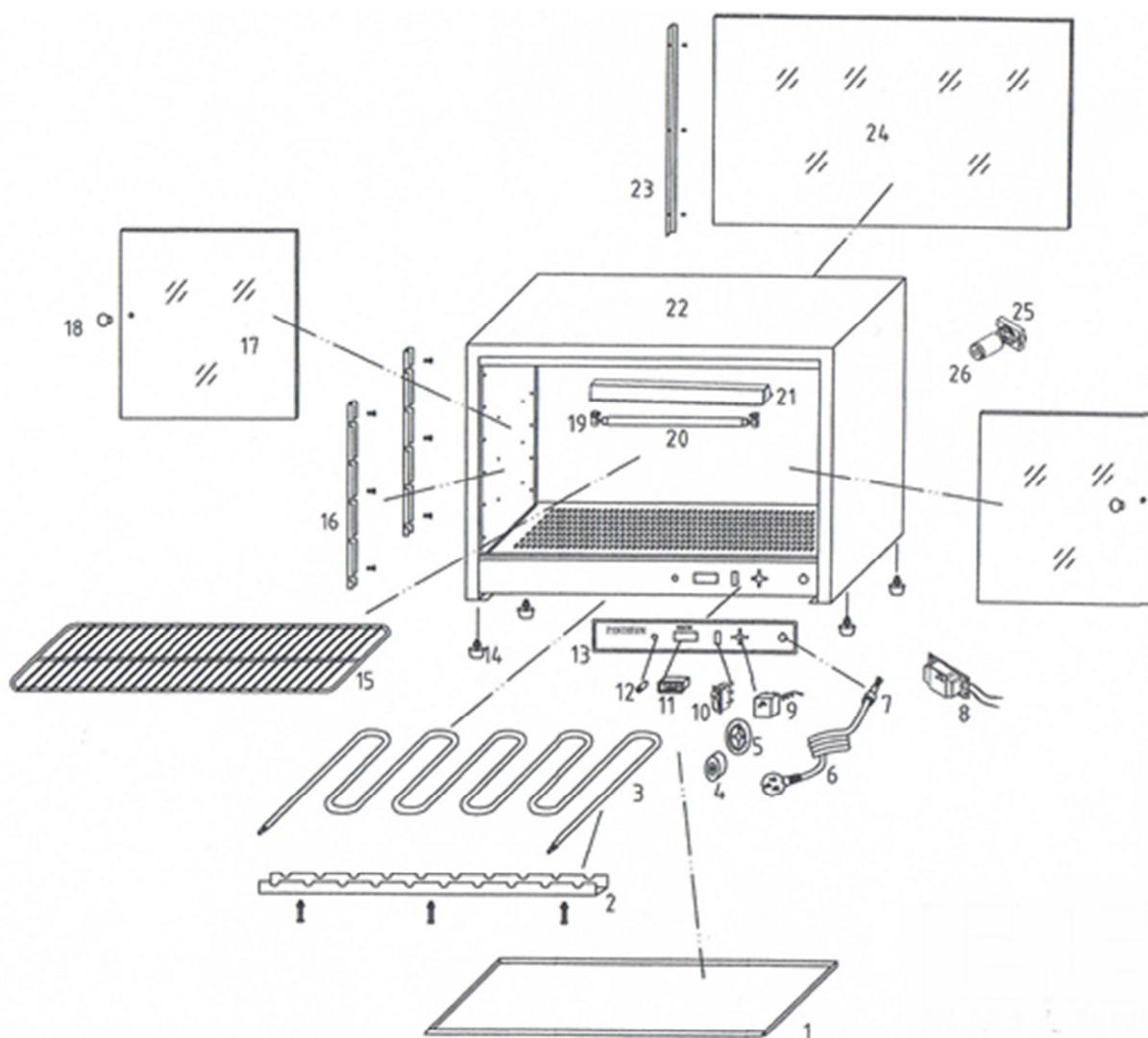


ST: THERMOSTAT

HL: INDICATOR LIGHT

EH: ELECTRIC HEATING ELEMENT

Parts Diagram



No.	Part No.	Description
1	20201011014	Base
2	20201011012	Element Holder
3	301040035	Element
4	301110046	Temp. Knob
5	301110010	Temp. Knob Bezel
6	301050008	Mains Cable
7	301070078	Ground-to-Mains Cable
8	301100015	Transformer
9	301030002	Thermostat
10	301080008	Green Switch
11	301020006	Temp. Display
12	301130005	Orange Light

13	303120401	Decal
14	302090027	Foot
15	302110021	Shelf
16	20201011010	Shelf Holder
17	302100199	Door Glass
18	302070006	Knob
19	301130052	Bulb Holder
20	301130041	Bulb
21	20201011017	Bulb Cover
22	20101011002	Body
23	20201011013	Glass Holder
24	302100025	Back Glass
25	301130056	Starter Holder
26	301130055	Starter