



**20 Litre & 30 Litre Manual Fill Water Boiler
MB20 & MB30 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 water boiler 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:	MB20	MB30
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	2600	2600
Temp. Range (°C)	30-100	30-100
Brewing Time (mins)	20	30
Weight (Kg)	5	6
Dimensions (mm)	276φ x 549h	385φ x 486h

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. Ensure that the temperature controller is set at the 0 position.
2. Fill the boiler with cold water to at least half of the total capacity.
3. Put the lid on the boiler.
4. Plug the power cord into a suitable electric socket.
5. Turn the power switch to "ON". The switch will illuminate to indicate that the power is connected.
6. Turn the temperature control knob to the preferred temperature.
7. The indicator will illuminate and the water in the boiler will begin to heat up.
8. When the indicator goes out, the brewing process is completed. The hot water is now ready to be served.
9. When the temperature drops to approximately 5-10 °C less than the setting you have chosen, the system will re-start and will heat up automatically to maintain your required temperature.

Note: If the user sets the temperature control knob beyond, or very close to the maximum setting of 100, the machine will stay in a state of boiling and will not stop until the user turns the power switch off or turns the temperature control knob down.

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 boiler. Regularly cleaning the unit will help prolong its life.

De-Scale:

Over time, in hard water areas, lime scale will accumulate on the heating element. To keep the element in good condition and prolong the life of the boiler it is necessary to de-scale when there is a build-up of lime scale.

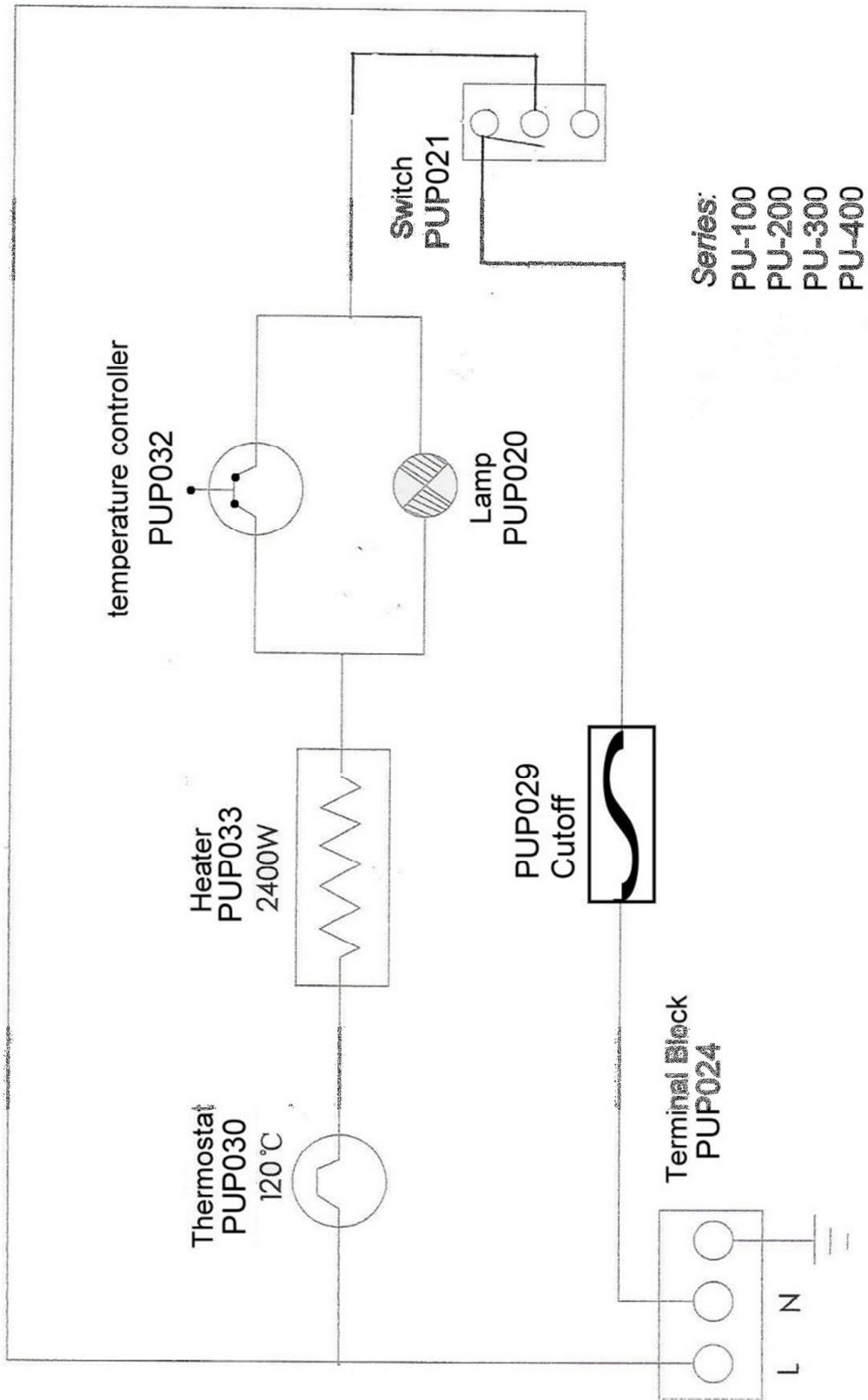
To de-scale, follow this procedure:

1. Switch the boiler off at the mains and at the power switch, ensuring it is empty of all water.
2. Pour 200ml lemon juice (fresh or condensed) on the heating element at the bottom of the boiler.
3. Wait for 5-6 minutes to allow the lemon juice to soak into the scale.
4. Gently brush the heating element with a soft-bristled brush.
5. Repeat steps 1-3 until the lime scale is removed.
6. Use a dry cloth to wipe the lemon juice away.
7. Pour some clean water into the boiler and brush the element gently until there is no remaining lemon taste or smell.
8. The machine is now ready to be used again.

Troubleshooting

Problem	Possible Cause	Solution
Boiler has turned off and will not turn back on	Boiler has been allowed to boil-dry. Overheat reset has activated.	Press the reset button located on the base of the unit.

Circuit Diagram



Parts Diagram

- 1 Cap's Shaft
- 2 Urn's Cap
- 3 Plastic handle
- 4 Fixer of Urn's Shaft (S/S)
- 5 Screw of glass graduation
- 6 Sealing of Graduation
- 7 Fixer of water graduation
- 8 Glass Graduation

- 9 Sealing of Graduation
- 10 Mount of glass graduation
- 11 Top of Mount
- 12 Support of Mount

- 14 Shaft of Faucet
- 15 Spring of Faucet
- 16 Sealing of Faucet
- 17 Main Part of Faucet
- 18 Sealing of Hydrant
- 19 Fixing Screw of Faucet
- 20 Indication Lamp
- 21 Switch with indication
- 22 Base of Urn
- 23 Bottom Heel

- 24 Terminal Block
- 25 Fixer of bottom cover
- 26 Power Cord + plug
- 27 Wire clip
- 28 Base of Urn
- 29 Thermos Cutoffs
- 30 Thermostat
- 31 Knob for temperature adjustment
- 32 Adjustable thermostat
- 33 Heating dish

- 34 Sealing of Heating dish
- 35 Base of Urn

