



**Plate Lowerator
PL1 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 plate lowerator 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.
- When the plate warmer is switched on and in operation, be careful of hot components.

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:	PL1
Voltage (V)	220-240V 50Hz
Power (W)	400
Capacity (plates)	75
Plate Diameter (mm)	230-310
Weight (Kg)	19
Dimensions (mm)	ϕ405 x 725h

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 plate warmer.

Position the device appropriately so that the plug is always accessible.

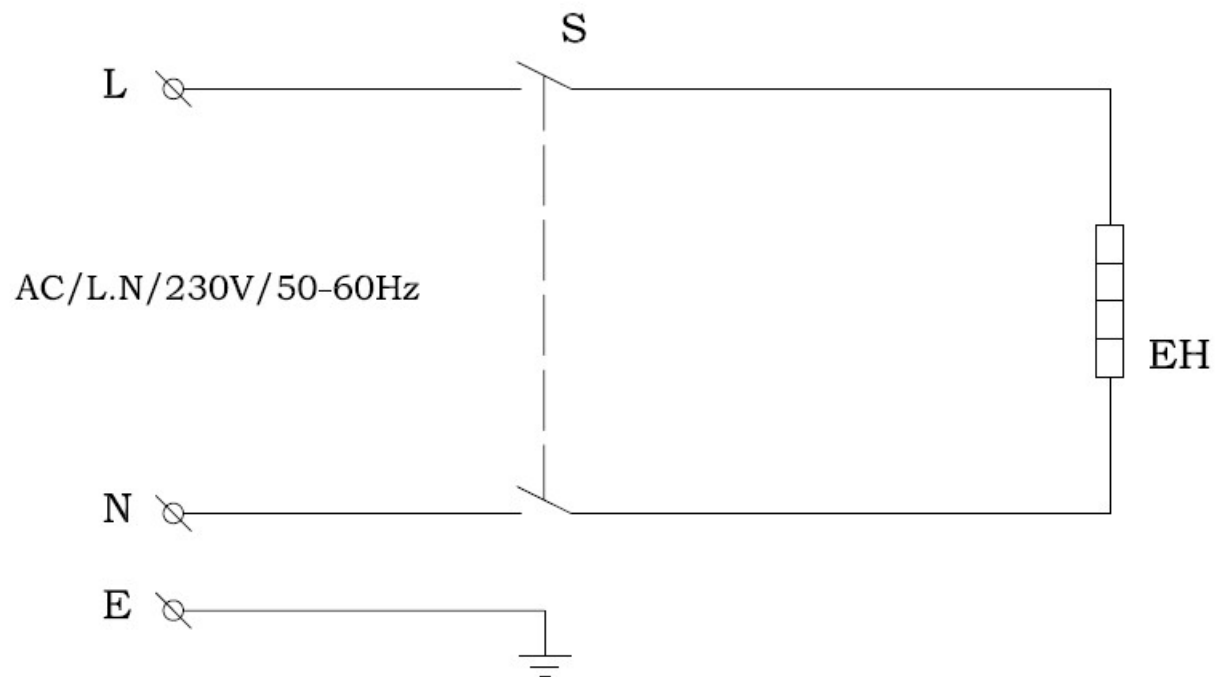
Ensure the electrical components of the warmer are well away from water.

Each plate warmer is equipped with 24 springs. This is the required amount to balance 75 plates. All the springs are furnished in this equipment when the unit leaves the factory. You may reduce the quantity of springs to meet your requirements, however, please ensure there are still enough present to support the amount of plates you wish to store. If you wish to release any springs, please release them from the bottom end.

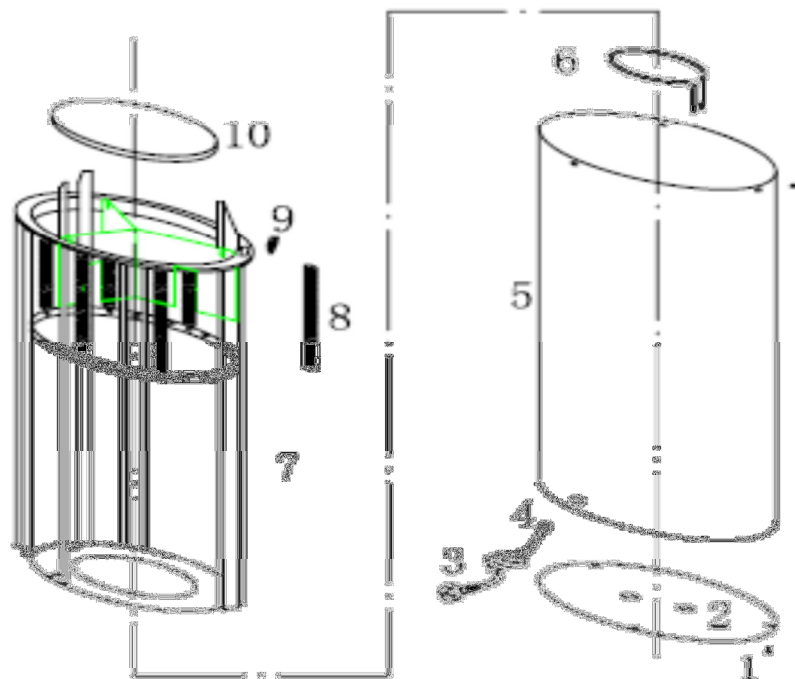
Operating Instructions

1. Connect the unit to a suitable power supply and turn the main switch on.
2. The plate warmer should begin to heat the crockery immediately, once turned on.
3. The plate warmer has a spring system which is variable to accommodate different weights of plates. Please refer to the 'installation' section of this instruction manual to find out more.
4. After you have finished with the plate warmer, turn off the main switch and turn it off at the mains.

Circuit Diagram



Parts Diagram



Parts List

Serial No.	Name	Material	Quantity
1	Screw	Steel M4×8	10
2	Bottom plate	Aluminium plating sheet $\delta=0.6$	1
3	Power cord	$3\times 1\text{mm}^2$	1
4	Fixed head for cable	ABS	1
5	Shell	SUS304	1
6	Heating element	230V 400W	1
7	Shelf	SUS304	
8	Spring	GB4358 G2	24
9	Switch	250V/25A	1
10	Plate for holding plates	SUS430 $\delta=1.2$	1