



User Instructions

Pizza Preparation Station PS950

Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

YOUR PIZZA PREPARATION STATION

Our range of appliances are manufactured in the United Kingdom by skilled craftsmen using top quality materials to ensure many years of trouble free service, provided the instructions contained within this hand book are followed.

CONNECTING TO POWER

Before connecting your appliance to the electricity supply, please ensure that the voltage of your electricity supply is the same as indicated on the serial number plate.

This appliance is supplied with a 13 amp plug to British Standard protected by a 13 amp fuse. Should it be necessary for any reason, to replace the plug on your appliance, please follow the instructions as below:

The wire, which is, coloured green and yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol or coloured green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N'. The wire, which is coloured brown, must be connected to the terminal marked with the letter 'L'.

If the supply cord becomes damaged it must only be replaced by the manufacturer, or its service agent or a similarly qualified person in order to avoid a hazard.

IMPORTANT - THIS APPLIANCE MUST BE EARTHED. The wiring in the mains lead are coloured in accordance with the above codes.

A terminal for the connection of an equipotential earth is provided inside the left hand cover alongside the control panel.

UNPACKING

Whilst every effort has been made to ensure that your appliance reaches you in perfect condition, we recommend that after unpacking the unit is thoroughly cleaned with a sanitising agent suitable for use on stainless steel.

Do not use abrasives to clean this appliance, they will scratch the stainless steel finish and detract from the appearance of the appliance.

SITING YOUR PIZZA PREPARATION STATION

Your appliance should ideally be sited in a dry atmosphere, out of direct sunlight and away from extremes of temperature.

The appliance will become heavy when fully loaded and therefore should be placed on a sound level floor surface. Limited adjustment is provided by the four adjustable feet on the base of the appliance, these can be adjusted by turning with a suitable size spanner. The lock nuts must be tightened after adjustment.

Under no circumstances should the feet be removed as the air gap provided by these is required for ventilation, and doing so will result in poor performance, or permanent damage to the appliance.

The back of the appliance must be at least 5cm (2 inches) from any wall surface.

Do not block the air inlet grille located to the right of the control panel.

Please note – To comply with safety regulations, please site your cabinet so that the plug is always accessible..

SWITCHING ON YOUR APPLIANCE

Before switching on, the appliance must be allowed to stand for at least 3 hours after being sited

Plug the appliance into a suitable supply and switch on. The green neon switch will illuminate. Turn the green neon switch on and the L.E.D display will illuminate. It will display the temperature within the appliance and a red dot to the upper left of the figures indicates that the refrigeration system is running.

Your appliance is pre set to a temperature of 4 degrees, which will suit most installations, however there is a limited adjustment on the controller to raise or lower the temperature within the appliance. This can be done by pressing and holding the thermometer button on the right of the controller whilst using the up and down buttons on the left to change the set point.

We recommend the unit be allowed to cool for 2 hours after switching on for the first time, before introducing food, this will allow time for all internal surfaces to have equalised with the internal air temperature.

Your pizza preparation station is designed to hold food at temperatures as recommended in the Department of Health's guidelines on food hygiene regulations 1990.

Your display cabinet incorporates an automatic defrost function, enabling it to operate continually. During the defrost cycle the digital temperature display will show 'dF' and the temperature within the cabinet will rise a few degrees. This will have little effect on the produce within the appliance. During this defrost period water will run down the inner back surface of the appliance. This is collected in a drip tray and transferred by a tube to the fully automatic boil off tray, which turns the water to steam and disperses it back to atmosphere.

LOADING YOUR PIZZA PREPARATION STATION

The appliance is designed to be used only with standard Gastronorm pots and lids. Dividing bars are provided to suit the standard layout of 1/6 and 1/3 pots, of which 5 of each can be placed in the top. The cupboard section accepts 1/1 size containers, runners are provided for 2 containers on each side.

The possible combinations of containers which can be used are too numerous to list and some experimentation may be required to achieve the most practical layout. The appliance will accept up to 150mm deep containers in all positions.

A standard set of containers and lids are available from Seal Display Products,

This set contains 5 x 1/6 containers and lids
5 x 1/3 containers and lids.....All 100mm deep
4 x 1/1 containers only

The part number for this pack is PS950/A.

When loading produce into the cupboard compartment we would advise that the food be covered with a suitable film to prevent drying out.

Produce stored in the top containers must be pre refrigerated and should be kept covered with a lid as much as possible to prevent deterioration and contamination.

For overnight storage, performance will be improved by lowering the hinged and slide cover.

Do not overload the cupboard compartment, this will affect the air circulation within the appliance and result in poor performance.

The appliance will only function correctly with all top containers in place; any gaps will allow warm air to enter the refrigerated compartment.

CLEANING

Before attempting to clean your appliance it must be disconnected from the electricity supply. We recommend only the use of hot water and detergents for all internal and external surfaces.

WARNING: THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET

SERVICING

Periodically clean the fins of the condenser unit using a stiff brush and/or vacuum cleaner to remove any dust or fluff restricting the airflow. This is located behind the grill to the right of the control panel, a single screw at the top of the grill, when removed, will allow it to hinge downward. Ensure the grille is closed and secured after cleaning to avoid any hazard to the user.