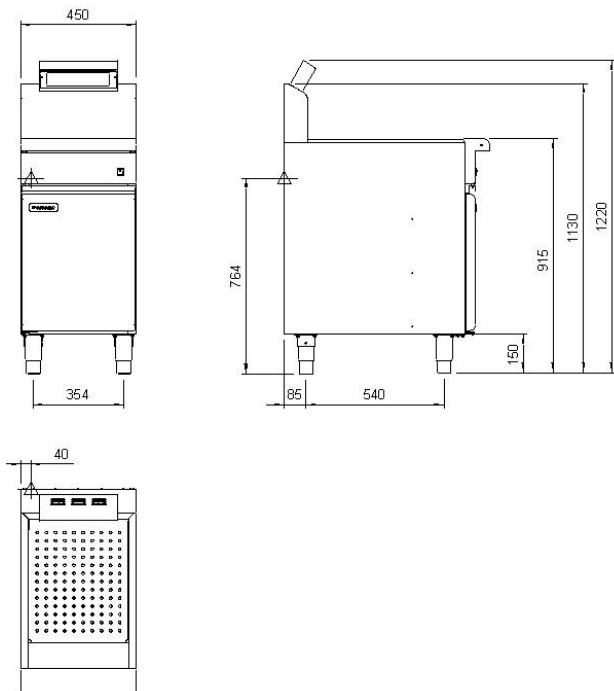


Chip Scuttle

Installation and Operation Sheet

Model: CS45E

Specifications:



Electrical Supply Requirements

220-240 Volt, 50/60 Hz, Single phase, 1.0kW @ 230V, 10A.

Installation:

NOTE: It is most important that this Chip Scuttle is installed correctly and that operation is correct before use. Installation shall comply with local electrical, health and safety requirements.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering electrical and fire safety.

Ensure that the Chip Scuttle is fitted with the appropriate power cord and plug.

Unpacking

1. Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
2. Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
4. Report any deficiencies to the distributor who supplied the unit.
5. Check that available electrical supply is correct to that shown on rating plate located on the inside of the Chip Scuttle door.

Location

1. Correctly locate the chip scuttle into its final operating position and using a spirit level, adjust the legs so that the unit is level.

Installation and Operation Sheet

Operation:

This unit is designed to retain cooked product at a constant temperature once the product has been cooked. A ceramic heater is used to maintain the product at an even temperature.

To Operate the Chip Scuttle:

1. Turn 'On' the power at the mains power supply.
2. Turn 'On' the appliance power switch, the LED on the power switch will illuminate when power is 'On'. The ceramic heater will commence heating the product.

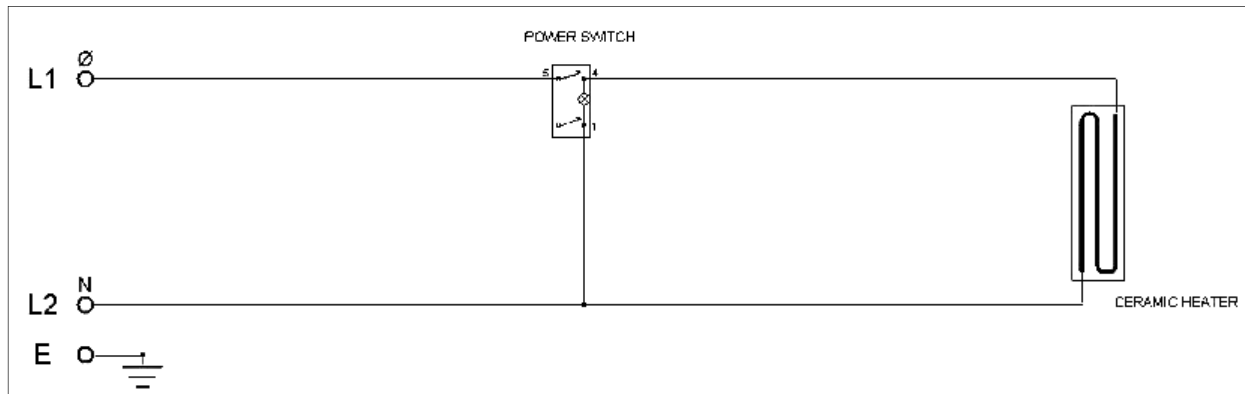
Cleaning and Maintenance:

To achieve the best results cleaning must be regular and thorough. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. Clean the chip scuttle regularly.

NOTE:

- **DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the chip scuttle.**
 - **Ensure that any detergent or cleaning material has been completely removed after each cleaning.**
1. At the end of each day or at the end of each shift, wipe all exterior surfaces with a cloth dampened with detergent and rinse off any residue with clean warm water.
 2. Clean the Control Panel with a damp cloth lightly moistened with a solution of water and a commercial quality food-service approved detergent.
 3. Remove the drain screen from the chip scuttle and wash in a solution of water and a commercial quality foodservice approved detergent.
 4. Clean the tank and remove all solid material and drained oil and wash the tank with a solution of water and a commercial quality foodservice approved detergent.
 5. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth and refit drain screen into the tank.

Wiring Schematic:



Replacement Parts List:

When ordering spare parts, please quote the part number and the description as listed below. If the part required is not listed, request the part by description and quote model number and serial number which is shown on the rating plate.

Part No.	Item.
022449	'On/Off' Rocker Switch.
235157	Ceramic Heater 254 x 60 1K, 230V.
026160	Terminal Block FV110B.
235164F	Chip Scuttle Drain Screen.
227856	Door Magnetic Catch.
229674	Rear Roller Assy.
227850	Leg Adjustable 150 mm (Flush Stud).
