



INSTRUCTIONS REF :IN168

ISSUE NUMBER : 1

DATE 26/06/09

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TELEPHONE: SERVICE (44) 01332 875665

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- **INSTALLATION INSTRUCTIONS**
- **SAFETY INSTRUCTIONS**
- **USER INSTRUCTIONS**

SALAMANDER

MODEL: 1872



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IMPORTANT

Please read these instructions before you attempt to use the equipment. Keep these instructions for future reference.

WARNING

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

IMPORTANT

Where these appliances are to be placed in close proximity to a wall, partitions, kitchen furniture, decorative finishes etc., it is recommended that they be made of non combustible heat insulating material, and that close attention is paid to fire prevention regulations.

CONTROL SIMMERSTAT

The simmerstat controls the element. The setting for this is best determined by experience and depends on the quantity of food in the unit and the environment.

OPERATING

1. Switch on power supply, the red lamp will indicate the power is **ON**
2. Turn the temperature dial to the required setting (1-2 ½ can be used for simmering and 3 for maximum continuous heat) The green lamp will show, indicating power to the element, and will extinguish when the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature.

Note:

Cast alloy Branding Plates (1876) and stainless steel wall mounting brackets (1875) can be supplied as optional extras for this machine.



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Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive "Gas" 90/396;
 - safety requirements of EEC Directive "Low voltage" 73/23;
 - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE), Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's manufacturer, importer or their agent the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.