



INSTRUCTION REF: IN112  
ISSUE No. 1  
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TELEPHONE: SERVICE (44) 01332 875665  
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- INSTALLATION INSTRUCTIONS
  - SAFETY INSTRUCTIONS
  - USER INSTRUCTIONS

## AUTO-SNACKS

MODEL: CAS / CAS2 / CPG

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**IMPORTANT**



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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.**

### **WARNING**

1. All electrical appliances/parts must be earthed.
2. No user-serviceable parts.
3. Isolate power supply before carrying out any installation work.

### **INSTALLATION**

1. Choose a suitable site for your machine taking into consideration its, use, and any heat that may be generated whilst in service.
2. Remove all protect film and packing material, and inspect for any damage which may effect the machine's electrical safety.
3. All appliances with an electrical loading above 3 kilowatts must be connected to a suitable supply by qualified electrician, who should ensure that
  - a) Precaution is taken during installation regarding leakage current,
  - b) The means of isolation has a contact separation of at least 3mm on all poles, and
  - c) It is installed in accordance with Health and Safety at Work Act, BS Codes of Practice, IEE Wiring Regulations and Building and Local Authority Standards.

### **IMPORTANT**

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Where these appliances are to be placed in close proximity to walls, partitions, kitchen furniture, decorative finishes etc., it is recommended that they be made of non-combustible material, if not they should be clad with a suitable non-combustible material, and the closet attention be paid to fire prevention regulations.

### **OPERATING**

The 15-minute timer is an overall on/off switch to all bars. It emits an audible click when operating and automatically switches off all bars when the pre-set time has elapsed. To ensure



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that the timer is working correctly, first turn the timer to the full position, then return to the required setting. It has a "hold" position for continuous heating.

1. Switch on power supply, the red lamp will indicate the power is ON
2. Turn the temperature dial to the required setting (1-2½ can be used for simmering and 3 for maximum continuous heat)

- N.B.
- a) All tubes are operated by two ON/OFF switches, on CPG models.
  - b) The top tubes are controlled by a simmerstat and bottom tubes by an ON/OFF switch on CAS models
  - c) The top and bottom tubes are controlled independently of each other by two simmerstat controls on CAS2 models

### Cooking Options

#### **Toasted Sandwiches:**

Use wire toasting grid provided. Then set the timer to 3mins. With controls for top and bottom bars fully on.

Sandwiches should always be toasted in the special INFRA-RED bags, and meat fillings always pre-cooked.

#### **3-min fillings:**

Cheese and Tomato  
Cheese and boiled ham  
Cheese and Onions  
Cheese and Sweet Pickle  
Cheese and Luncheon Meat  
Ham and Pineapple  
Cooked Bacon and Tomato  
Tongue and Sweet Pickle  
Hamburger and Onions  
Luncheon Meat and Onions  
Luncheon Meat, Cheese and Onions  
Turkey and Chicken  
Various Cooked Meats  
Corned Beef and Onions

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#### **Open Toasted Sandwiches**

**3-Mins at above bar setting.**

Bags are not needed for these.



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Savouries should be placed on a thick slice of bread with butter, unless Cheese or Luncheon Meat is used.

|           |             |               |
|-----------|-------------|---------------|
| Asparagus | Chicken     | Anchovies     |
| Eggs      | Baked Beans | Sardines etc. |

### Grills

**Steaks** – pre heat the grill pan for 3-4 minutes and wipe with cooking oil. Place steak on hot grill pan, and turn over to seal in the surfaces. Time setting 6 minutes depending on the thickness of the steak (medium). Both bars need to be fully on. Always pour fat from grill pan after each item has been cooked.

**Chicken Portions** – pre heat as above. Wipe chicken with oil, then place on grill pan. Time setting 10-15mins according to the depth. Both bars to be fully on. Deeper portions should be cooked at a lower simmerstat setting to avoid burning.

**Pies** – frozen pies should be cooked after the grill is pre-heated for 4 minutes with the bars on full. From room temperature the pies should be placed in their foil containers on the grill pan. Time setting 12-15 minutes according to depth.

Top simmerstat 3. Bottom bars full on.  
Re heating cooked pies, sausage rolls & pastries.  
Time setting 6 minutes.  
Top simmerstat 1½-2. Bottom bars full on.

**Jacket Potato** – use wire grid. Set simmerstat to 3 with bottom bars full on, cook for approximately 25 minutes

**Pizza** – Re-heated in 6-9 minutes. Pre-heat grill for 3-4 minutes. These may be cooked in infra-red bags with both bars full on. Infra red tubes are guaranteed for a period of 3 months excluding accidental breakage of the glass sheath.

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### Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:



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- 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.

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.



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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.