

Servery Range

Operating Manual Plate Dispenser Collection

MPD1, MPD2, PL1



PANTHEON
Catering Equipment



0800 0461570
www.pantheonco.co.uk

Featured Devices

Plate Dispenser Collection



This Manual covers the following Devices from the Servery Range:

- MPD1 – Singular Mobile Plate Dispenser
(Pictured bottom left)
- MPD2 – Double Mobile Plate Dispenser
(Pictured Top Right)
- PL1 – Plate Lowerator
(Pictured Bottom Right)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure the voltage and frequency power requirements for the Appliance 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 in use, please be careful not to touch outer components of the Appliance, they will be hot.

Mobile Plate Dispensers

- Do not sway or Tilt the appliance when it is being operated
- Do not open the housing of the machine, the housing contains high voltage circuits and dismantlement could cause electric shock
- Do not Pat the product or put heavy objects onto it. Abnormal operation could result in damage and danger
- Do not destroy the control panel with hard or sharp objects

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:

Mobile Plate Dispensers

Model	DRN1	DRN2
Voltage (V)	220 - 230V 50Hz	220 - 230V 50Hz
Power (w)	1300	2000
Plate Capacity	75	72 x 2
Weight (Kg)	30	43
Dimensions (mm)	420w x 460d x 930h	420w x 800d x 930h

Plate lowerator

Model	PL1
Voltage	220-240V 50Hz
Power (W)	400
Capacity of Plates	75
Plate Diameter (mm)	230-310
Weight (Kg)	19
Dimensions (mm)	405Φ x 725h

Specifications are subject to change. Please check the rating label on the back of the machine.

Installation

General

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water.

Please Note: The Installation instructions applies to all appliances covered in his manual

Mobile Plate Dispensers

Unpacking and Configuration

- Unpack the appliance and take out the plate holder
- Adjusting the springs
 - Take out the plate holder
 - This machine should arrive with 24 springs installed
 - Adjust he quantity of springs depending on the plate size
 - If you require loosening the springs please loosen from the lower end
 - The looseness and fixation of the springs should comply with the principle of symmetry and balance meaning both sides should be equal
- Regulating the lever for plate size
 - Lift up the limited post and rotate it to the desired position
 - Lay down the post and insert it into the locating hole below
 - Put the plates on the holder to check whether the size is suitable
- Turn the off switch Before connecting to the power supply
- It is normal that there is a sort of odour produced by heating element for initial use.

Positioning

- The appliance should be positioned at a stable area 10cm from non-combustible objects (e.g. Walls) on both sides and 20cm at its back
- The vicinity of the mounting position shouldn't store flammable or explosive substances

Plate Lowerator

- 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

Mobile Plate Dispensers

Follow these instructions to correctly operate the machine:

- Before switching the machine on ensure the supply voltage conforms to the working voltage of the appliance
- Switch the appliance on
- Rotate the thermostat knob clockwise and the heating element should start to heat up
- Turn the knob to the desired temperature
- An ideal arming effect depends on the temperature and warming time
- When moving the cart please use the cart handles
- When taking plates out of the machine or when positioning lock the castors to prevent damage occurring to the machine
- After use please make sure to switch the machine off

Note: This appliance is for commercial use and should be used only by a trained chef

Note: This machine can get hot as such the machine should NOT be touched directly

Plate Lowerator

Be sure to follow the instructions below to correctly operate the Plate Dispenser:

- Connect the unit to a suitable power supply and turn the main switch on.
- The plate warmer should begin to heat the crockery immediately, once turned on.
- 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.
- After you have finished with the plate warmer, turn off the main switch and turn it off at the mains.

Maintenance

General

Cleaning

- At least once every week, it is best to clean the machine.
- Only when the unit has dried out, will it be safe to plug the machine back in and continue use.

Mobile Plate Dispensers

Cleaning

- After use every day clean the tank, body surfaces and power cord with a wet towel containing non-corrosive detergent.
- If the appliance is no being used turn off he thermostats and he power switch
- If the appliance is unused for a long period of time then clean it completely and store it in a well ventilated warehouse free from corrosive gas.

Note: Please do NOT spray the appliance with water directly as water infiltration may damage the appliance and cause an electrical safety accident

Troubleshooting

Mobile Plate Dispenser

Problem	Possible Cause	Solution
Rotating the Thermostat Knob, but the Heating Element doesn't heat up	The Thermostat is defective	Replace the Thermostat
	At least one of the Heating Elements has burned out	Replace the burnt-out Heating Element
The temperature keeps rising without control	The Thermostat is malfunctioning	Replace the Thermostat
The indicator won't turn on but everything else is fine	The Indicator is defective	Replace the Indicator
The Indicator isn't on and the appliance doesn't heat up	The Power Supply is abnormal or disconnected	Check the Power Supply and connection to make sure it is supplied normally
	The Fuse has blown	Replace the Fuse

Please Note: If none of these rectify the problem, please cease use of the product and contact the manufacturer

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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