

## **SAFETY INSTRUCTIONS**

### **IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE**

This appliance has been designed to keep food warm and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient supervision and training in the safe use of this appliance.

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Health and Safety at Work Act.

To prevent shocks, all appliances whether gas or electric, must be earthed.

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.

**ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING, CLEANING OR MAINTAINING THE APPLIANCE**

### **ALL MODELS**

This product has been designed, constructed and marketed in compliance with safety requirements of :

**EEC Directive “Low voltage” 73/23;**

**EEC Directive 93/68.**

This product is suitable for contact with foodstuffs, and complies with **EEC Directive 89/109.**

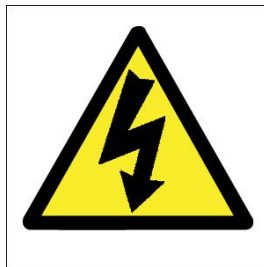
The product(s) stated above are designed and built to comply with the following standards:

**BS EN 60335-1**

## TECHNICAL DATA

	<b>NPWB2</b>	<b>NPWB4</b>	<b>NPWB6</b>
Nominal Voltage	240 v ~ 50 hz	240 v ~ 50 hz	240 v ~ 50 hz
Nominal Current	12.5 Amps	12.5 Amps	12.5 Amps
Nominal Wattage	3000 W	3000 W	3000 W
Dimensions (mm)	300 x 600 x 310	450 x 600 x 310	750 x 600 x 310
Weight (kg)	14	20	25

## INSTALLATION INSTRUCTIONS



### **ELECTRICAL INSTALLATION**

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

## OPERATING INSTRUCTIONS

### **DO NOT USE THESE MACHINES FOR COOKING PURPOSES**

1. Ensure the drain tap is in the closed position where fitted
2. Fill the tank with water until it reaches just below the bottom of the pots
3. Turn on the power supply, the red lamp will illuminate to indicate the power is on
4. Turn the thermostat dial to the required setting, the green lamp will show indicating that there is power to the element.
5. When the desired temperature is reached the green lamp will extinguish, this procedure will be repeated automatically as the thermostat maintains a constant temperature.
6. Fill the containers with hot food, and replace the covers.
7. The water content inside the tank must be monitored and topped up as required, never let the water drop below the level of the element.

## **WATER CHANGING ON MACHINES FITTED WITH A DRAIN**

**ALWAYS SWITCH OFF THE MACHINE AND ISOLATE FROM THE MAINS SUPPLY BEFORE CHANGING THE WATER.**

1. Unscrew the bung fitted to the drain tap and connect the drain spout provided.
2. Place a suitable receptacle underneath the spout
3. Lift up the locking device and slide the drain tap across
4. After draining slide the tap back across and replace the bung

## **CLEANING AND MAINTENANCE**

**ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING, CLEANING OR MAINTAINING THE APPLIANCE**

Ensure that the appliance has cooled sufficiently.

1. Remove containers and clean in hot soapy water
2. With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
3. Clean the tank on a regular basis to avoid scale build up, which could reduce the life of the element.
4. If scale has built up, use a suitable descaling fluid or powder, and follow product instructions.

## **MAINTENANCE INSTRUCTIONS**

**MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY A QUALIFIED ELECTRICIAN / ENGINEER**

**IF THE SUPPLY CORD BECOMES DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, ITS SERVICE AGENT OR SIMILARLY QUALIFIED PERSONS IN ORDER TO AVOID A HAZARD**