

# *User Instruction Manual*

## *Mulled Wine Heater*



Please read and  
keep these  
instructions

***You will need:***

***-13 amp plug socket***

***-Temperature  
thermometer***

These instructions cover the Mulled Wine Heater

# Mulled Wine Heater

- Please read this instruction booklet carefully, and follow all instructions.
- Use temperature probe to monitor heat increase carefully
- Make sure any cloves/ spices are contained in a muslin bag to prevent blockage of the tap.

## USER GUIDE

DURING USE THE URN BECOMES HOT. BE CAREFUL NOT TO TOUCH HOT SURFACES WHEN OPENING THE LID OR FILLING.

TO AVOID BEING SCALDED, KEEP HANDS AWAY FROM ANY STEAM FROM THE LID WHEN THE URN IS OPERATING OR HAS JUST BEEN SWITCHED OFF. TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG WHEN NOT IN USE, BEFORE CLEANING, AND BEFORE REPLACING ANY PARTS. MAKE SURE ANY LOOSE SPICES ARE CONTAINED IN A MUSLIN BAG WITHIN THE MULLED WINE HEATER.

### Filling:

**IMPORTANT:** always put liquid in the urn before switching on.

Lift the lid and fill the urn with the desired amount of liquid. Do not fill above the 'MAX' capacity mark.

**WARNING:** if the urn is overfilled there is a risk that boiling liquid will be ejected from around the lid.

Underfilling may cause the thermal cut-out to operate (and may shorten the element life).

### Controls:

The green power indicator will be illuminated whenever power is connected to the urn. Turn the thermostat to the desired setting:

## INSTALLATION

It is essential that this appliance is installed correctly. Installation should comply with all local electrical, and health and safety requirements.

### **Before Connection to Power Supply:**

Any liquid in the urn is due to testing and is normal.

Check the available power supply corresponds to that shown on the appliance rating label.

### **Location:**

This catering urn is for indoor use only.

Allow at least 100mm clearance from any wall.

Only use on a flat level surface, that is adequate to support the weight when full. Do not lift or move the urn when it contains hot liquid or when the mains lead is plugged in. The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.

The mains lead should reach from the mains socket without straining the connections. Do not let the mains lead hang over the edge of the table or counter, and keep it away from any hot surfaces.

Do not let the mains lead run across an open space.

Do not place the appliance where the mains lead could fall into a sink.

Do not place the appliance near a hot gas or electric burner.

## SPECIFICATIONS

Model		C10STHF	C20STHF	C30STHF
SKU Number		444448528	444448529	444448530
Dimensions	Height	380mm	380mm	480mm
	Diameter	305mm	390mm	390mm
Water volume		10 litre	16.5 litre	25.5 litre
Maximum draw off		8.5 litre	13 litre	22.5 litre
Weight		3kg	4kg	5kg
Voltage		220-240V ~50/60Hz		
Power rating		2520-3000W		

### Electrical Connection:

Fitting a plug:

The mains lead of this appliance will already be fitted with a BS1363 13A plug. If the fuse has to be replaced, use a 13 amp fuse complying with BS 1362.

If the plug is not suitable for your socket then the plug must be cut off and disposed of safely.

An appropriate plug should be fitted as follows:

**IMPORTANT:** The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth

Blue - Neutral

Brown - Live

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or the earth symbol or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black or blue.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red or brown.

Make sure that the connections are tight and that there are no loose strands of wire and no insulation trapped under the terminals. Tighten the clamp in the plug making sure that it grips the outer covering of the cord. If fitting a BS 1363 13A fused plug then fit a 13A fuse. Tighten the plug cover securely. If you are in any doubt, consult a qualified electrician.

**IMPORTANT:** if the supply cord is damaged, it must be replaced by the manufacturer, service agent or similar qualified person in order to avoid a hazard. The supply cord may become warm when the appliance is in use.

### WARNING - THIS APPLIANCE MUST BE EARTHED

Electrical connection: 220-240V ~50/60Hz, 11.5-12.5A, 2520-3000W

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**TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG WHEN NOT IN USE,**

## **Filling:**

**IMPORTANT:** always put liquid in the urn before switching on.

Lift the lid and fill the urn with the desired amount of liquid. Do not fill above the 'MAX' capacity mark.

**WARNING:** if the urn is overfilled there is a risk that boiling liquid will be ejected from around the lid.

Underfilling may cause the thermal cut-out to operate (and may shorten the element life).

## **Controls:**

The green power indicator will be illuminated whenever power is connected to the urn. Turn the thermostat to the desired setting:

Knob setting	Approximate temp
1	37°C (99°F)
2	55°C (131°F)
3	68°C (155°F)
4	82°C (180°F)
5-6	97°C (207°F)

THIS URN IS NOT INTENDED TO CONTINUOUSLY BOIL LIQUID, DUE TO THE HAZARDS OF STEAM AND LIQUID ESCAPING FROM UNDER THE LID.

If it is necessary to keep the liquid at an exact temperature, use a thermometer to check. Stir the liquid before taking the temperature and when the desired temperature has been reached, turn the control knob slowly to the left until a click from the thermostat is heard. The thermostat will then cycle on and off to maintain the temperature.

## **Safety tap:**

The tap is locked or unlocked by turning the tap lever so that either the closed or opened padlock symbol is lined up with the white dot at the front of the tap body.

There are two open positions, one self-holding so that the tap remains open, and the other self-closing so that the tap closes as soon as the lever is released. To change the tap position, turn the tap lever through 180°.

Open the tap by depressing the lever tap to the horizontal position.

Close the tap by returning the lever to the vertical position.

## **After use:**

Turn the control knob to 0 and disconnect from the mains supply.

liquid may be left in the urn when not in use for short periods, but to maintain a supply of fresh liquid, it should be emptied periodically and cleaned out.

**WARNING:** only move the urn when it is disconnected and cool.

**Protective cut-out:**

The heating element is fitted with a thermal cut-out which protects the urn from damage if allowed to boil dry or switched on without liquid. It is essential to keep the heating element free from scale to ensure correct operation of this cut-out. Scale can cause the cut-out to operate when liquid is heating up normally.

If the cut-out operates, allow the urn to cool down, drain out any liquid then press the red reset button situated under the base.

**Cleaning:**

**ALWAYS TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG BEFORE CLEANING, ALLOW THE URN TO COOL**

**THIS URN IS NOT WATERPROOF**

**DO NOT USE A WATER JET SPRAY TO CLEAN THE INTERIOR OR EXTERIOR OF THE APPLIANCE, OR USE A WATER JET IN THE VICINITY OF THE APPLIANCE**

**Exterior**

Clean with water and detergent. Do not use harsh abrasive cleaners as this could damage the surface finish.

**Interior**

Brush any scale or sediment from the element and rinse thoroughly with clean water.

**Trouble-shooting:**

<b>Fault</b>	<b>Possible Cause</b>	<b>Remedy</b>
The appliance does not operate.	No power to the appliance.	Check supply socket is switched on. Check fuse and circuit breaker. Check green power indicator is illuminated.
	Thermostat or element faulty.	Replace thermostat or element.

# WIRING DIAGRAM ELECTRIC CATERING URN

