



# HOT PLATE

## MODEL NO.: \*508.050 - \*508.100



Telefoon (0317) 619 108

[www.serviceteam.nl](http://www.serviceteam.nl)

**SERVICE TEAM NEDERLAND**



bedrijfskoeling



grootkeukens



witech catering equipment

# INSTRUCTION MANUAL

## FOR INSTALLATION AND USE

## GENERAL INSTRUCTIONS

Read carefully the instructions given in this booklet. Before connecting the appliance make sure that the data shown on the technical plate (fig.2), corresponds with that of the mains power supply. Before carrying out any operation, insulate the appliance from the mains power supply. The installation must be carried out by professionally trained personnel in accordance with the instructions of the manufacturer and current regulations. The Manufacturer declines all responsibility for:

- Any damage resulting from ignoring the instructions for installation and use or from irregular use of the appliance
- Any inaccuracies contained in this booklet due to copying or printing errors.

The Manufacturer reserves the right to make alterations thought useful to the product, without changing its basic characteristics.

## TECHNICAL DATA

	*508.050	*508.100
Dimensions in cm	50 x 50 x 7(H)	100 x 50 x 7(H)
Power	600 W	1200 W
Voltage	230 V 1N	230 V 1N

## INSTALLATION INSTRUCTIONS

1. The identifying and technical plate is fixed to the back of the appliance (fig.2).

2. Remove the protective film.

3. ELECTRICAL SAFETY RULES:

Please observe these essential rules:

- the mains voltage and that on the technical plate must be the same;
- connection must be to a REGULATION earthed socket;
- connection must be to an equipotential system;

The electrical connection must be carried out by trained personnel in accordance with electrical norms.

The power cable must be positioned so that no part of it reaches a temperature by 50°C. Before installation make sure that the socket or switch used can be easily reached when the appliance is in place.

**CAUTION: PRODUCER DECLINE ALL RESPONSIBILITY IF THESE SAFETY RULES ARE NOT OBSERVED.**

## INSTRUCTION FOR USE

The appliance is intended for collective use and must be used by properly trained personnel.

Before switching on the machine for the first time, thoroughly clean off the industrial oils.

## STARTING UP

1. Put the plug into the power socket and turn on the main switch (A fig.1).

2. Turn the thermostat (B fig.1) until the temperature setting required is reached. The heating light (C fig.1) will come on and will go off when the set temperature is reached.

3. Now the appliance is ready to be used.

## TURNING OFF

1. Put the thermostat (B fig.1) into position «0», and check that the thermostat light (C fig.1) is extinguished.

2. Turn off the main switch (A fig.1).

3. NOTE: if the plug remains inserted the appliance is still live.

## MAINTENANCE AND CLEANING

Disconnect the appliance and wait until it has cooled down before cleaning it.

Clean using a damp cloth with a non-abrasive cleaning product or a product made specifically for cleaning stainless steel.

## SAFETY INSTRUCTIONS

- If the cable is damaged it must be replaced at once by qualified personnel.
- Do not touch the appliance with wet hands.
- Protect the appliance from harsh weather conditions (rain or strong sunlight).
- Disconnect the appliance after each time it is used or when it is cleaned.
- Keep it out of the reach of children.

## ELECTRICAL STANDARDS

This product is in accordance, as far as applicable, to the following directives and regulations: 2006/95/CE; 93/68/CEE; 92/31/CEE; 2004/108/CE; 2002/95/CE; 2002/96/CE

EN 55014-1; EN 55014-2; EN 61000-3-2; EN 61000-3-3; EN 50366;  
EN 60335-1; EN 60335-2; EN60335-2-12; EN60335-2-36.

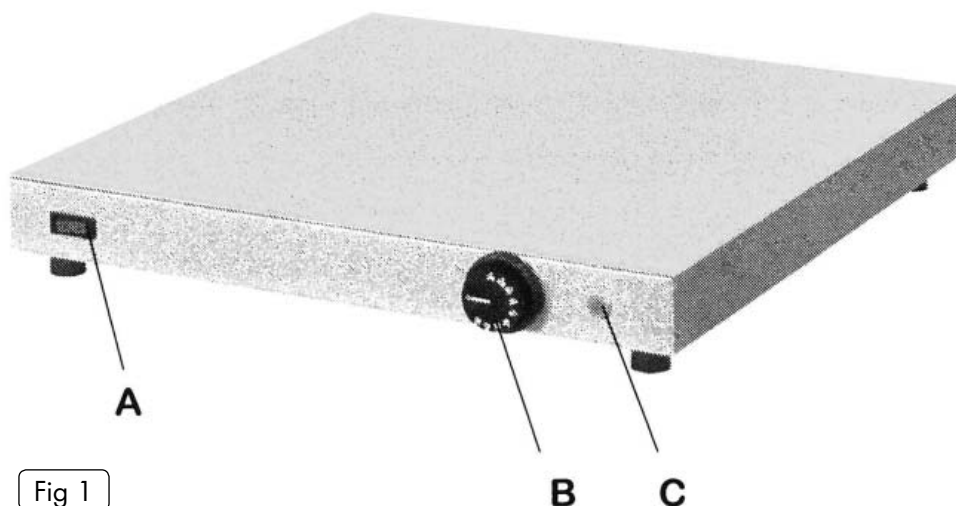
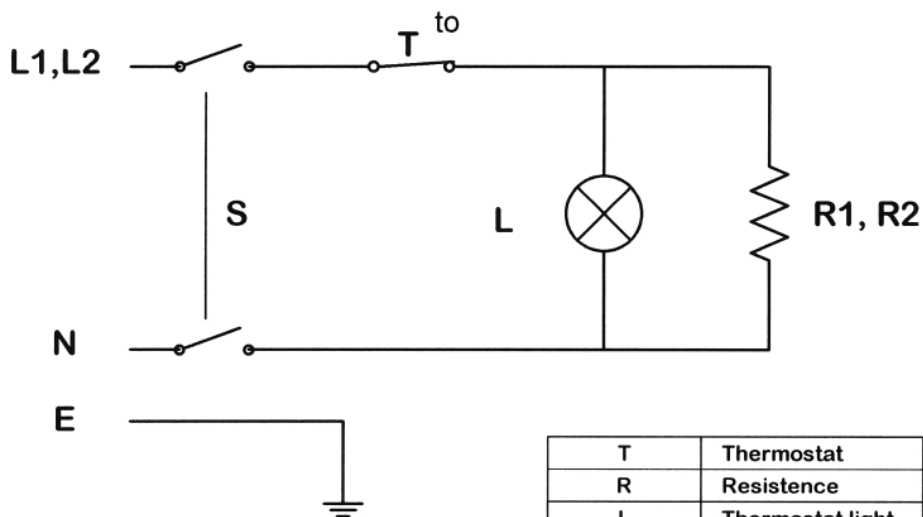


Fig 1



CE

Model: VR500  
Voltage: 230 V 1N~  
Tension: 50/60 Hz.  
Power: 600 W  
Serial Nr:

MADE IN ITALY

CE

Model: VR1000  
Voltage: 230 V 1N~  
Tension: 50/60 Hz.  
Power: 1200 W  
Serial Nr:

MADE IN ITALY

Fig 2

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