Warming Tray

Model: TS-2/TS-2F

Manual

Read all instructions before using. Safety instructions

- 1. The appliance may only be installed and connected to the power supply, maintained, and repaired by a qualified electrician in accordance with safety regulations. Do not repair or replace any part of the appliance unless specifically recommended in this manual.
- 2. Work performed incorrectly puts your safety at risk.
- 3. This appliance is for commercial use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer can't be held responsible for damage caused by improper use of this appliance.
- 4. CAUTION: Keep children away from this appliance.
- 5. Do not leave children alone children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 6. Do not touch the cooking surface or areas near it.
- 7. The SS surface is very tough and can easily withstand light to medium impacts and loads distributed over large areas.
- 8. The connecting cable must not come in contact with the hot cooking surface.
- 9. Don't switch the cooker on unless you're using it.
- 10. **Do not put kitchen foil or plastic on the cooking surface.** Things that can melt (i.e. plastics, foils or sugar), must be kept away from the cooking surface. Be sure to **immediately remove or lift off any melted item from the hot cooking surface**.
- 11. Lime deposits are harmful to the cooking surface.

Before using the first time

- Before using the appliance the first time, be sure to clean the cooking surface with a mixture of water and mild detergent on a clean cloth. Then wipe the surface dry with a non-fluffy cloth.

Using the cooker

Selecting a temperature level

Temp. levels are marked on the knob.

- Turn knob to the desired cooking level.

Switching the cooking zone off

- Turn the knob to the "OFF" position.

Power indicators

The Power Indicator Light is lit up when the cooker is connected to the power supply.

Switching the INFRARED LAMP on/off

- Set the lamp switch to ON or OFF position.

Selecting pans

CAUTION! The appliance is designed for keeping food warm, do not use to cook or heat food.

Use pots and pans with flat, smooth bottoms.

GN 1/1 and GN1/2 pan are recommended to use.

Cleaning and care

Sugar and food containing sugar (i.e. marmalade) and melted plastic must immediately be removed from the hot cooking surface with the cleaning scraper. If not, the cooking surface can be ruined while it's cooling down.

Steam and/or pressure cleaning machines can't be used to clean the appliance! This can damage the unit, resulting in the risk of **personal injury**.

Clean the cooking surface after every use. Dirt that hasn't been removed will burn into the surface the next time it's turned on and then these incrustations may be permanent.

Cleanser residues can cause discoloration the next time you turn on the cook top. Cloths and sponges that have been used to clean other surfaces can cause discoloring, too.

Do not use any

- aggressive or bleaching cleaning agents that contain active oxygen, chlorine or corrosive components.
- abrasive or aggressive cleaning or scouring agents like steel wool, soap-filled steel wool, metal or plastic sponges or similar agents with an abrasive surface.

Cleaning the cooking surface

- Use the cleaning scraper to remove all food residue and fat splashes from the hot cooking surface.
- Wipe off the surface with clear water. Dry it thoroughly.

Remove caking

Heavy dirt should be soaked first. Use a wet cloth for best results. It will be easier to remove the dirt.