



Virtus®
THE PURSUIT OF EXCELLENCE

SERVICE

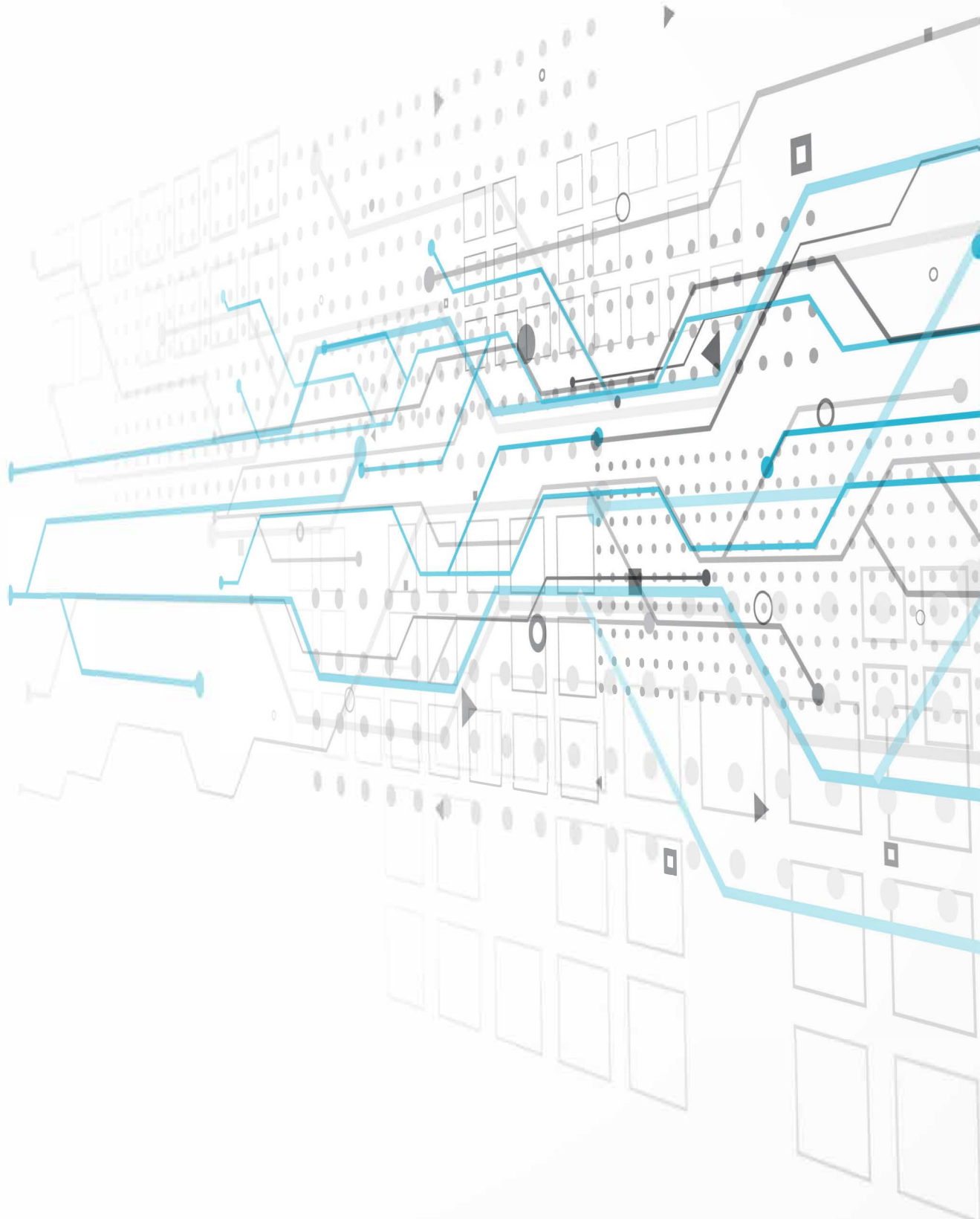


PLATE DISPENSERS

CONTENTS

A	GENERAL INFORMATION.....	Page 2
A1	PRODUCT DESCRIPTION.....	Page 3
A2	TECHNICAL INFORMATION.....	Page 3
A3	TRANSPORTATION.....	Page 4
A4	UNPACKING	Page 4
B	INSTALLATION	Page 4
C	SAFETY INSTRUCTIONS	Page 5
D	OPERATION.....	Page 6
E	CLEANING & MAINTENANCE.....	Page 7
F	TROUBLESHOOTING	Page 8

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

PLATE DISPENSERS

A1 PRODUCT DESCRIPTION

*The Professional Work table with hot cabinet, that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Capacity (plate)	Packaging Dimensions (mm)
5000E	480X550X900	24/32	480X550X900
5001E	480X1000X900	24/32	480X1000X900

A2 TECHNICAL INFORMATION

CODE		5000E		5001E
POWER (KW)		0,75		1,5
CABLE (mm²)		3x1,5		3x1,5
FUSE (A)		16		16
OPERATING VOLTAGE (V)		220		220

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standard.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

PLATE DISPENSERS

C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not place heavy objects on to the appliance.

D OPERATION

*Control Panel:



*Operating;

- Clean the inner and outer surface of the appliance with warm cloth before first use. Then clean with wet cloth and dry.
- Plug in the appliance.
- Switch to (ON) position.
- Adjust the thermostat heat to desired temperature.
- Place the plate into the showcase.
- In order to keep the temperature of the plate, do not open the lids often.
- After the operation is completed, switch to (0) position and unplug the appliance.

PLATE DISPENSERS

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Clean the inside of the appliance with moist soapy cloth. Then clean with wet cloth and dry. Clean the showcase shelves after every use.
- Pay attention the cleaning materials to be hygienic.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly ,otherwise electric material may get damaged.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the resistances in periodic times and make their maintenance.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check if the fuse is on or off.

THE APPLIANCE STOPPED

1. The appliance can stop due to low voltage. In this situation check the voltage.
2. If there is any leakage current at electric connections, the appliance stops. In this situation call the authorized service.

INNER TEMPERATURE IS TOO LOW

1. Check the resistances.
2. If the door of the showcase is left opened, close it.

- If the plates are not kept at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**