

USER MANUAL SOUP WELL

Place the unit in position in the counter. Ensure all cables are routed safely.

We recommend that the outer pan be sealed to the worktop of the counter with a temperature and water resistant silicone.

Ensure that the counter top material can withstand a temperature up to 90°C.

We recommend the fitment of the supplied drain kit. Connect the drain (P) to the pipe (½" BSP female thread) underneath the pan. Ensure it is water tight. Remove brass drain plug from inside pan.

Connect the unit (20) to a suitable electric supply.

USING THE UNIT

Fill the outer pan with 1 litre of fresh water, to a depth of 20 mm, at the start of each service period.

For optimum performance, the soup well and inner pan should be pre heated before use. Turn on the unit by pressing the switch (25). A green neon illuminates. Rotate the thermostat knob (30) to the maximum temperature. Use a cover during the pre heating period. The water will boil in approximately 30 minutes.

The soup should be cooked and brought to holding temperature on a hotplate or in an oven.

Always use the inner pan provided to hold the soup. Adjustment of the thermostat may be necessary, dependent on the desired holding temperature of the soup.

Check the water level in the outer pan at least every three hours. Keep the water level topped up as recommended above. Do not allow the outer pan to boil dry. Allow the unit to cool down before refilling in the event that boiling dry does occur. Remove the water from the outer pan at the end of the service period and clean and dry the unit.

Clean the inner surface of the outer pan at least once a week with white vinegar to prevent build up of potentially corrosive salts. Do not use aggressive detergents. Clean the control panel: Use only a moist cloth or sponge. Do not use a high pressure jet. Do not use aggressive detergents.

MAINTENANCE Only by qualified personnel.

Check all electric components and connections annually.
Replace only with original parts.

See www.mobilecontaining.nl/en for details.

MOBILE CONTAINING

USER MANUAL SOUP WELL



QUICK START GUIDE

For optimum performance, always use the soup well “wet”.

Fill the outer pan with 1 litre of fresh water, to a depth of 20 mm, at the start of each service period.

**The well and inner pan should be pre heated before use.
Use a cover during the pre heating period.**

The soup should be cooked and brought to serving temperature on a hotplate or in an oven, before placing in the well.

**Stir the soup every fifteen minutes.
Replace the cover after stirring and serving.**

Check the water level in the outer pan at least every three hours. Keep the water level topped up. Do not allow the outer pan to boil dry.

Drain the water from the outer pan at the end of the daily service period and clean and dry the unit.

Clean the inner surface of the outer pan at least once a week with white vinegar to prevent build up of potentially corrosive salts.

Check tightness of all mechanical fixings on hinged lid weekly.

INSTALLATION– only by qualified personnel

Prepare the counter for the outer pan (1) and the operating panel (23). See the dimensions of the flanges (A,B0, cut-outs (E,F) and build in heights (H1, H2).