



M.T.D. 1-2-3 Professional Melting Tray

OPERATING INSTRUCTIONS

1. Important Warnings and Safeguards

Read all instructions thoroughly before operating this unit to avoid injury to self or property and avoid damage to the unit. Keep instructions handy for reference during use.

Electrical Hazards

- Do not submerge unit or electrical cord in liquid.
- Do not fill the unit with water (air system). Chocolate should be put in the catering pan supplied (not directly on the aluminum contact plate).
- Do not operate if the cord has frayed and wires are exposed or the power plug has no ground.
- Do not let cord hang over the edge of a table or counter.
- Never move the unit by pulling on the power cord.

Personal Safety

- Do not touch the aluminum contact plate during or after operating. It may remain hot for several minutes after use.
- Do not move the unit during operation.
- Only qualified experts may perform repair and maintenance work on the unit.

2. Parts Identification



3. Operating Instructions

Do not fill the melting tray with water. It is an air system.

This unit is designed to operate on 110/120V and will require 5 Amps. NEVER HEAT AN EMPTY PAN. This may cause overheating and damage the unit.

Place the unit on a dry, stable and level surface.

Plug the power cord into a 120V electrical socket.

Fill the catering pan with chocolate, praline or icing. (!Do not switch on empty!)

Then press the on/off switch to turn the unit on.

Select the desired temperature. The thermostat is in degree Celsius and is blocked at a max. temperature of 60C (140F).

Conversion Table:

Celsius	Fahrenheit
10	50
20	68
30	86
40	104
50	122
60	140

Press on/off switch to turn the unit off.

4. Care & Maintenance

Do not immerse cord or unit in water or other liquids.

Remove the catering pan to wash with hot water and detergent

Unplug and let cool before cleaning. Use a mild liquid detergent with a moist cloth to wipe off grease and stains. Let dry. Cover the unit to protect it from dust when being stored.

5. Cleaning Instructions

1. Remove the tray from the housing. Empty the contents of the tray. If the chocolate is still melted, it can easily be removed using a napkin. If the chocolate has solidified, use a **a** to scrap off chocolate stuck to the tray.
2. Once the chocolate has been removed, run the tray under hot water. Use soap and disinfectant as necessary.
3. Wipe the tray clean and ensure it is dry before housing it. The melting tray should be free of any water since it is an air system.

6. Commonly Asked Questions

Should I fill the unit with water?

No. The unit is operating by contact. It is not designed to be filled with water (see Warnings – risk of electrical hazard).

Why is the thermostat not going past 60C?

The unit is designed to be used with chocolate primarily. Quality chocolate will be damaged when melted at higher temperatures.

7. Specifications

Power Source	120V/60Hz 5 Amp
Output	450 Watts
Temperature range	0C to 60C (32F to 140F)
Weight	30lb.
Dimensions	(L x W x H) 23 ½ in. x 13 ¾ in. x 5 ½ in

8. Parts List

- | | |
|-------------------------------------|----------------|
| a. On/off Switch | A040115K234 |
| b. Thermostat complete with Probe | A053GTLU3020 |
| c. Full size catering Pan | 9222049-F |
| d. Cover for full size catering Pan | 92277250 |
| e. Power cord | A0410370355K84 |
| f. 450W Heating Element | A051412150 |
| g. Rubber legs (4) | A209540K35 |

**DO NOT FILL
WITH
WATER!**

**¡NO LLENE
CON AGUA!**