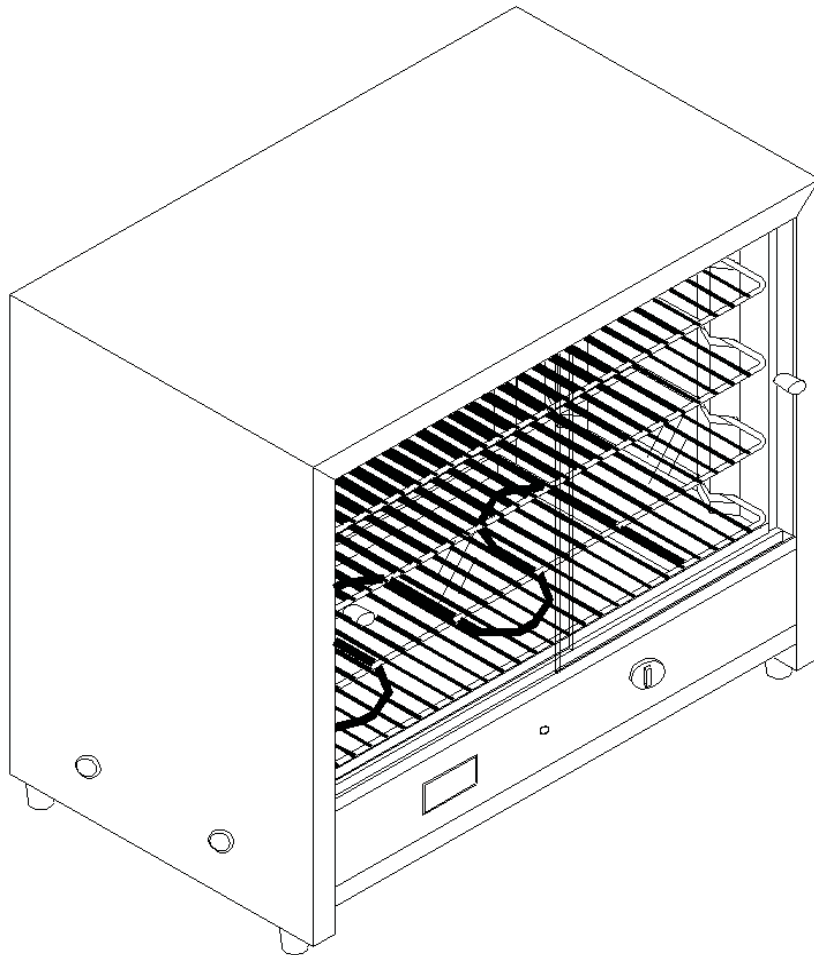




## Pie Warmer



### OPERATION MANUAL

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## **Introduction**

Congratulations on the purchase of your Birko Pie Warmer. Please take a few moments to carefully read through this manual to ensure the machine is correctly operated and maintained. This will offer the best possible performance from this product.

Birko will not accept liability for the following if:

- \*The instructions in this manual have not been followed correctly.
- \*Non-authorized personnel have tampered with the machine.
- \*Non-original spare parts are used.
- \*The machine has not been handled and cleaned correctly.

## **Packaging**

Birko prides itself on quality and service, ensuring that at the time of packaging all products is supplied fully functional and free of damage.

Provided in this package are the following:

- \*Pie Warmer
- \*2 x Sliding Doors
- \*Rear Glass Pane (glass models only)
- \*4 x wire racks
- \*crumb tray
- \*Manual

Should you find any damage as a result of freight, please contact your Birko dealer immediately.

## **Installation**

A Qualified Service Technician / Engineer should carry out the installation and any repairs if required. Do not remove any components or service panels on this product.

Before installing this product ensure that all Health & Safety regulations concerning safe positioning, spacing, ventilation, electrical installation, and fire risk, are complied with.

Local and National Standards must also be consulted in order to comply with the following:

#### Health and Safety at Work Legislation

- AS/NZS Codes of Practice
- Fire Precautions
- Wiring Regulations
- Building Regulations

Remove the Pie Warmer from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from its surfaces. Please consult the Specification table on page 8 for important information before installing.

#### Location

- Before locating please check the weights table shown below, then use this information to make sure that the location chosen can support the weight of the Pie Warmer. Ensure the table/bench is stable.
- Appliances placed on the table when use, it is forbidden to put to the floor.

#### Electrical Connection

- Supply the appropriate power—(See specifications on page 5). Pie Warmers are supplied with a 3 pin, molded, with a 10amp plug and lead as standard. The plug is to be connected to a suitable mains socket.

#### Assembly / Commissioning

- Ensure all packing pieces and protective plastic are removed from the Pie Warmer.
- Rear Glass Pane (glass model only 1040091\1040092). With assistance take the glass pane from the rear outside of the unit. Angle the glass and slide the glass up and into the top track. One the glass is high enough, level the glass evenly into the unit and slowly and carefully slides down into the bottom track.
- Wire Racks – Slide the wire racks into the bracket on the inner side of the pie warmer
- Doors. Angle the door and slide the glass up and into the top track. One the glass is high enough, level the glass evenly into the unit and slowly and carefully slides down into the bottom track. Repeat for the second door.

## **Operation**

Connect and switch on the power supply, then switch the Pie Warmer on. The Pie Warmer is thermostatically controlled and is fitted with an indicator light and thermostat for best results. Once the thermostat is set to the desired temperature the thermostat will cycle on and off to maintain the set temperature. The indicator light is designed to cycle on and off to indicate when the thermostat is heating or alternatively reached the setting. The thermostats will display the current temperature within the cabinet.

## **Cleaning, Care and Maintenance**

Switch off the power, and disconnect the Pie Warmer from the power supply. Ensure that the unit is always switched off and disconnected from the power supply, when cleaning, maintaining or moving.

## **Safety**

The body of the warmer should be wiped down after each day's operation; however, additional cleaning may be required depending on frequency of use. The drip tray, wire racks, and glass doors can be removed and washed if necessary. Care must be taken to allow the Pie Warmer to cool down before cleaning, maintaining or moving, remember stainless steel and glass can burn.

**Do not** immerse the Pie Warmer in water, or use jet/pressure washers to clean it.

Warm soapy water is recommended for cleaning. Cleaning agents may cause damage, and leave harmful residues, when used for a prolonged period on stainless steel.

This appliance is not intended for use by persons (Including Children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance.

A Birko dealer or a Recommended Qualified Service Technician should carry out repairs if required.

If the power cord is damaged, it must be replaced by Birko Service Agent or Recommended Qualified Technician in order to avoid a hazard.

## **Trouble Shooting**

If your Birko Pie Warmer does not operate, please check the following before placing a service call.

<b>Fault</b>	<b>Probable Cause</b>	<b>Remedial Action</b>
The unit is not working the indicator light is not on	1. Unit is not switched on	Check the unit is plugged correctly and switched on; be sure to read the operation guide on pages 4 of the instruction manual.
	2. Plug and lead is damaged	Call service agent or qualified electrician
	3. Power supply	Check power supply
	4. Internal wiring fault	Call service agent or qualified electrician
The unit is heating but the indicator lights are not on.	The indicator light is faulty	Call service agent or qualified electrician

Before calling a service agent or qualified technician:

- Check there is correct power supply.
- The machine is plugged in correctly and power is switched on.

## **Technical Specifications**

### **Dimensions**

<b>Model</b>	<b>Height (mm)</b>	<b>Width (mm)</b>	<b>Depth (mm)</b>
1040090	501	593	359
1040091	501	593	359
1040092	581	753	359
1040093	581	753	359

## Electrical

Model	Volts	Amps	Watts
1040090	230-240V ~	5.43-5.63A	1250-1350W
1040091		5.43-5.63A	1250-1350W
1040092		8.04-8.33A	1850-2000W
1040093		8.04-8.33A	1850-2000W

## Weight

Model	Net Weight
1040090	20.2 Kg
1040091	20.3 Kg
1040092	25.8 Kg
1040093	26.1 Kg

## Capacities

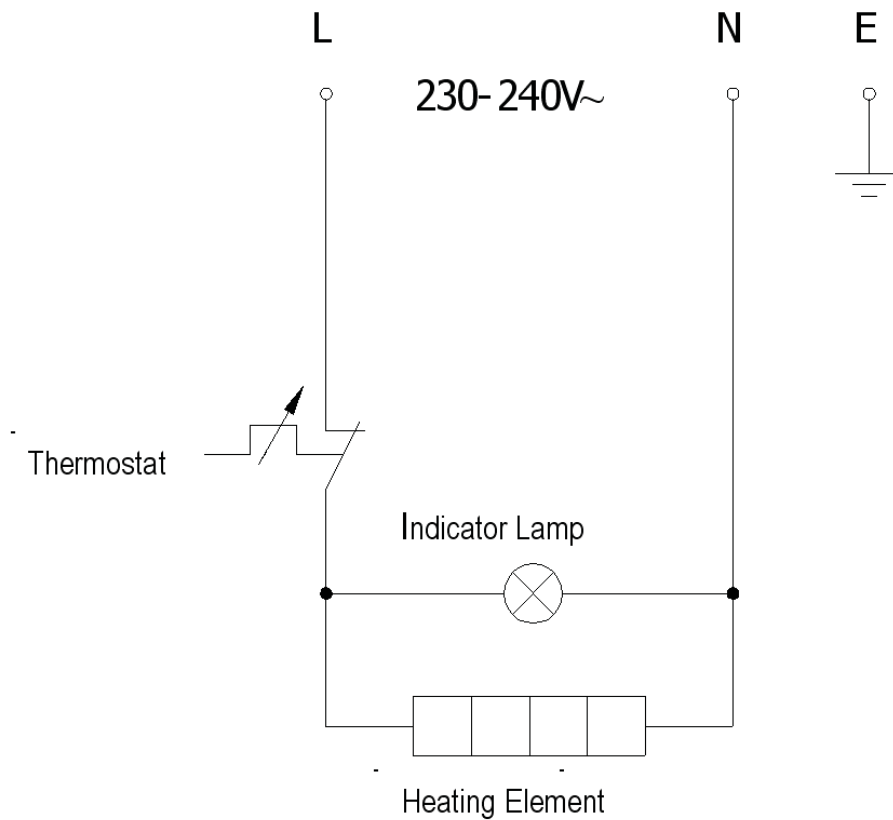
Model	Approximate Pie Capacity
1040090	50
1040091	50
1040092	100
1040093	100

## Drain Drown

Model	Heat Up Times	
	90 degrees	160 degrees
1040090	5 mins	11 mins
1040091	5 mins	11 mins
1040092	4 mins	11 mins
1040093	3 mins	9 mins

**Electrical Diagrams**  
**Circuit Diagram**

Model: 1040090 /1040091/1040092 / 1040093

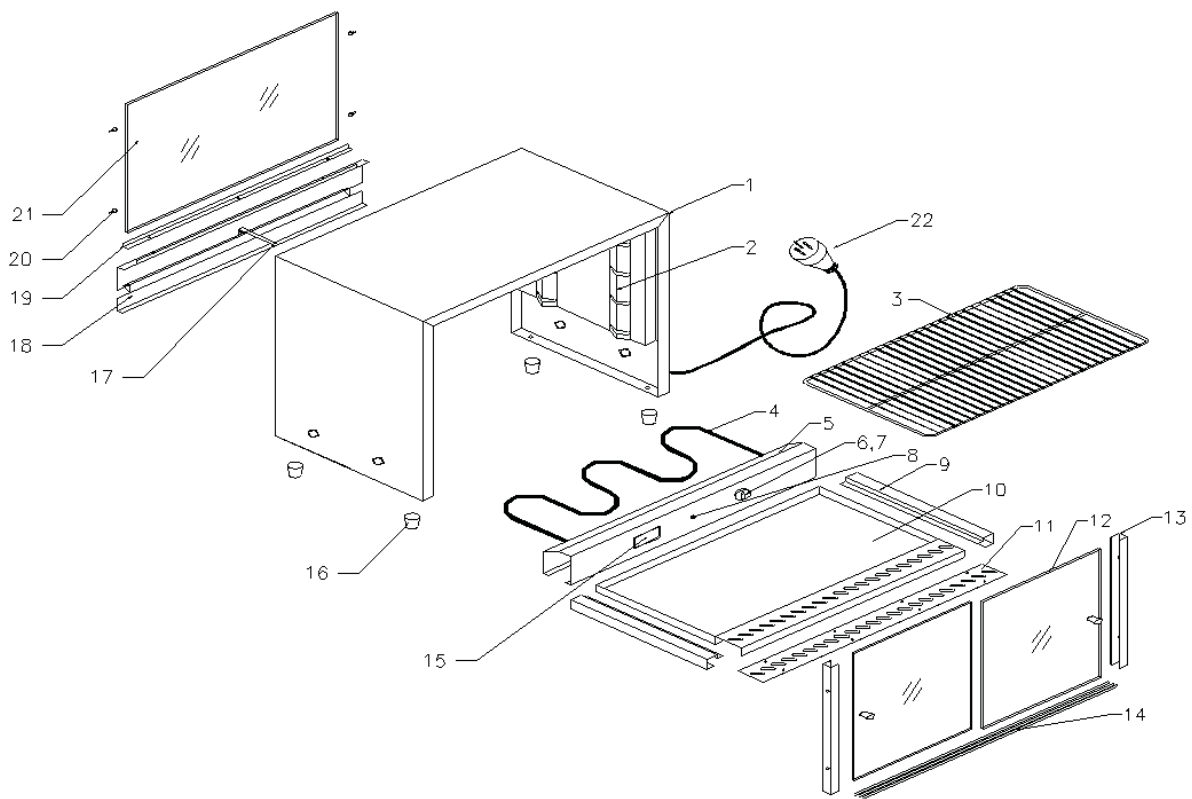


The above circuit diagram and principle diagram have been provided to assist qualified technicians. A Recommended Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.



## Explosion View

Models: 1040090 /1040091 /1040092 /1040093



## **Spare Parts List**

No.	Description	Model 1040090	Model 1040091	Model 1040092	Model 1040093
1	Compartment Panel				
2	Side Tray				
3	Rack	1315071	1315071	1315067	1315067
4	Element	1315075	1315075	1315077	1315077
5	Electrical box				
6	Thermostat	1315018	1315018	1315018	1315018
7	Dial	1315070	1315070	1315070	1315070
8	Indicator Light	1315005	1315005	1315005	1315005
9	Tray Recess				
10	Tray				
11	Heat Exposure Board				
12	Front Glass	1315073	1315082	1310611	1315310
13	Vertical Door Recess				
14	Door Recess				
15	Temperature Meter				
16	Feet	1315074	1315074	1315074	1315074
17	Support Bar	1315062	1315062	1315062	1315062
18	Back Baffle	1315177	1315177	1315177	1315177
19	Baffle Recess				
20	Rubber Coil				
21	Back Panel	1310612	1315064	1310613	1315311
22	Plug & Lead	1315011	1315011	1315011	1315011

## **Compliance**

Birko products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance, Birko products carry the following marks/symbols:



## **Contact Details**

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The logo for Birko features the word "birko" in a bold, blue, lowercase sans-serif font. The letter "o" is stylized with a white center and a blue outline. Below the "o" is a small horizontal bar divided into two segments: a light blue segment on the left and a red segment on the right.