

JOHN HUNT /BOLTON/ LTD

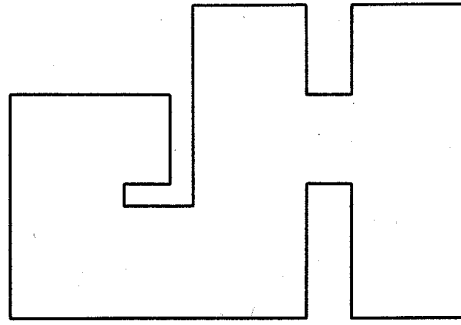
Rasbottom Street

BOLTON ENGLAND

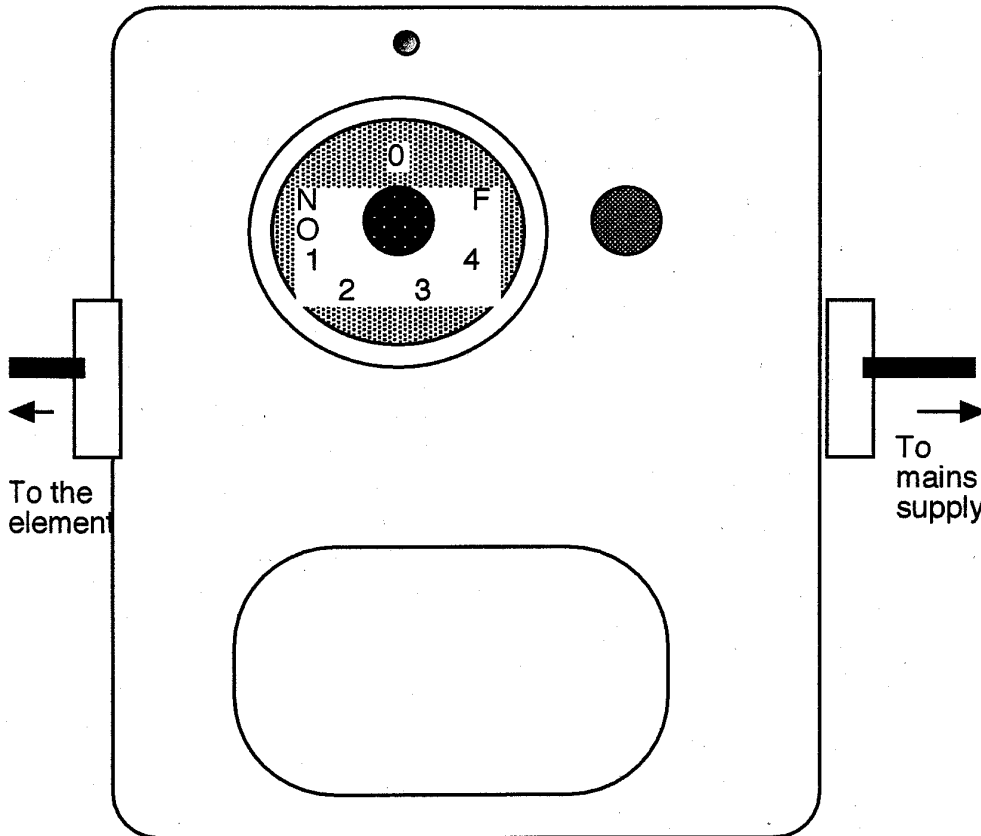
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SIMMERSTAT



A Simmerstat is a heat control mechanism that can be used in conjunction with either a Little Champion or Medium Champion Pie Machine. Please remember it is not a thermostat. That is to say it does not maintain the die at any specific temperature. The numbers on the dial give an indication of the length of time that current is supplied to the electric element and hence heating the die.

When the zero is in the 12 o'clock position the simmerstat is off. Turn the dial clockwise to the on position and initially the red light will show. After a period of time it will automatically go out.

The further you turn the knob clockwise and the higher the number - the longer the element remains on and the hotter the die gets. When you reach Full the light remains on all the time and the die continues to heat up. Custom and practice will establish the correct setting for the individual sizes of die and type of pastry being used. **If for any reason you stop production for any length of time it is essential to switch the simmerstat to the "off" position. If this is not done the die may well overheat causing possible damage and inconvenience.** The simmerstat is supplied wired and ready for use.

When using Die Equipment with an electric heating element and not using a **Simmerstat** great care must be taken to ensure that the die does not overheat. First plug in the die to the supply and switch on. Heat the die until it is just too hot to touch. Then switch off the supply. Once the die cools down through use - switch on again, and follow above instructions.