



PECO
SERVICES

Electrim Heating Trays

...improve the quality of your wine

Model:

TE1 **10w - 1 Demijohn** (155 x 155mm)

TE2 **20w - 2 Demijohns** (185 x 370mm)

TE4 **35w - 4 Demijohns** (370 x 370mm)

TE25 **25w – 25 litre Containers** (310 x 310mm)

- **Low Wattage/Economical**
- **Controlled Heat**
- **Thermally Insulated Base**
- **Safe for Glass or Plastic Containers**
- **Easy to Clean**
- **Heater On/Off Light**

Other Home brew Products available from Peco Services:

Mashing/Sparging Bin for Beer Makers

Immersion Heater for Accurate & Adjustable temperature control

General Instructions for use

Thank you for purchasing the Electrim Heating Tray. Here are a few suggestions to help you get the best results from it.

Before standing any containers on the tray, ensure that it is placed on a level surface and is close enough to a power supply socket.

Place your fermentation container/s on the tray, plug the power lead firmly into the figure of 8 socket, connect to a power supply and switch on. The heater light should illuminate.

The tray is fitted with a self-resetting thermal cut out to prevent the surface temperature rising too high. Therefore in certain ambient temperatures it will cut in and out from time to time switching the light on and off.

The tray is designed to give a liquid temperature of 24°C to 27°C when used in normal domestic household ambient temperatures (typically 15-18°C). If the ambient temperature is in excess of 20°C (during the day for example) the heater should be switched off, as the wine/beer will ferment without assistance. Regular checks should always be made to ensure that the correct temperature is being maintained, and it should be noted that the use of a heater could greatly reduce fermentation time.

The tray can also be operated through a plug in timer if temperatures are too high, during the day for example.

Some Lager style beers need to ferment at quite low temperatures. Please check your kit instructions or recipe to see what the recommended fermentation temperature is.

The tray is suitable for use with glass or plastic containers.

Specific Model Instructions

TE1 – For use with one 5 litre demijohn/similar fermenting vessel

TE2 – For use with two 5 litre demijohns/fermenting vessels

TE4 – For use with four 5 litre demijohns/fermenting vessels, or one 33 litre fermenting bucket

TE25 – For use with **one 25 litre fermenting container only**

Important – The TE2 & TE4 models should always be used with the full number of fermenting vessels in place to ensure even heat dissipation across the tray surface. If you are not fermenting in all vessels, fill the excess ones with water.

Cleaning

Always switch off and disconnect from the power supply before cleaning. Wipe with a damp cloth using normal household detergent. **The tray should not be cleaned with solvents, or immersed in water.**

Wiring instructions (UK use)

The appliance is supplied with a fig 8 lead and moulded 13amp plug with a 3amp fuse. If it is damaged in any way the lead should be discarded. If the plug needs to be replaced proceed as follows:

The wire coloured **BLUE** must be connected to the terminal marked with the letter **N** or coloured **BLACK**.

The wire coloured **BROWN** must be connected to the terminal marked with the letter **L** or coloured **RED**.

NEVER connect either wire to the terminal marked with the letter **E** or coloured **GREEN** or **GREEN AND YELLOW**.

Guarantee

Your heater is guaranteed for 1 year from date of purchase. If the tray develops a fault, please return to your supplier with proof of purchase. Alternatively, contact Peco Services Ltd. We reserve the right to repair or replace components at our discretion. This does not affect your statutory rights.