

SOUP KETTLE 15Ltr ELECTRIC

RAYNERS
CATERING
EQUIPMENT
HIRE

020 8870 6000

OPERATING INSTRUCTIONS



FIG 1 **FIG 2** **FIG 3** **FIG 4**



1. Make sure the appliance is placed on a flat level surface.
2. Read and understand the advice label which is attached to the lead.
3. Plug into a protected 13 amp electricity supply.
4. If you are using an extension lead with this appliance, make sure that it is fully unwound.
5. Turn on the power supply.
6. The red power light will illuminate (**FIG 1**)
7. Lift lid (**FIG 2**) and remove liner fill with required amount of hot soup, replace liner and close lid.
8. Turn the temperature control knob (**FIG 3**) to the required setting.
9. The thermostat will cut in and out to maintain required temperature.
10. The Orange neon (**FIG 4**) will extinguish when the correct temperature is reached
11. Please note that this kettle will not heat soup from cold.

SAFETY

1. Lead is a tripping hazard use caution.
2. Empty, unplug and allow to cool before attempting to move.

In the event of a breakdown or unsatisfactory working of hired equipment Rayners Catering Hirer Ltd should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Rayners Catering Hire to do so. No responsibility will be accepted by Rayners Catering Hire for any accident or damage resulting from the use of equipment hired whatever the cause.