

GASTRONORM COMMERCIAL FRIDGE



FIG 3

FIG 1

FIG 2



RAYNERS

CATERING
EQUIPMENT
HIRE

020 8870 6000

OPERATING INSTRUCTIONS

PLEASE READ CAREFULLY

Following the delivery of this appliance it must be left for a minimum of 2 hours to allow the gas to settle. If the appliance has to be tilted beyond 45 degrees to make the delivery then it must be left for a minimum of 5 hours. Failure to follow these instructions may result in serious damage being caused to the compressor.

1. Make sure appliance is sited on flat level ground and apply the brakes (**FIG 1**)
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a protected 13amp electricity supply.
4. Turn the red rocker switch (**FIG 2**) to the on position, it will illuminate and the fan will start.
5. The LED display panel (**FIG 3**) will illuminate and indicate the current temperature
6. A green snowflake appears on the LED screen to indicate that the fridge cooling down.
7. The display will drop in temperature until it reaches around 2 degrees and the snowflake will go out.
8. The fridge will go up and down in temperature as the thermostat cuts in and out, and the green snowflake will also go on and off as temperature fluctuates.
9. The light inside will automatically come on when the door is opened and the fan will stop.

SAFETY

1. Lead is a tripping hazard use caution.
2. Heavy equipment use caution when moving.

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.