

HOLDING CABINET ALTO-SHAM

FIG 1

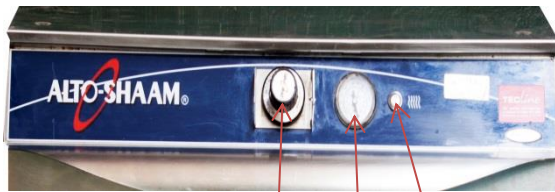


FIG 2

FIG 4

FIG 3



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure appliance is on a flat level surface.
2. Read and understand the safety advice label attached to the lead.
3. Plug into a protected 13 amp electricity supply.
4. Turn the on/off rocker switch (**FIG1 located on the rear top of the appliance**) to the on position.
5. Turn the temperature control knob (**FIG2**) to the required heat setting, the amber neon (**FIG 3**) will illuminate.
6. When the temperature gauge (**FIG 4**) reaches the required setting the amber neon will go out.
7. The amber neon will go on and off as it maintains the temperature setting.
8. Open the required draw and place hot food tray inside. **(Please note that this appliance will not heat food from cold)**

SAFETY

1. Outer casing gets very hot caution should be taken.
2. Disconnect from the electric supply and allow to fully cool before trying to move.
3. Empty and unplug 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.