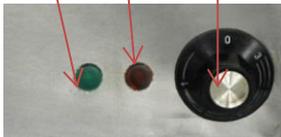


BAIN-MARIE 3 SECTION TABLE TOP



FIG 1 FIG 2 FIG 3



RFH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

WARNING: THIS IS A DRY WELL UNIT. PUTTING WATER IN WILL CAUSE SERIOUS DAMAGE TO THE UNIT AND MAY CAUSE SERIOUS INJURY TO THE USER.

1. Make sure appliance is placed on a flat level surface
2. Read and understand the safety advice label attached to the lead.
3. Plug into a 13amp protected electricity supply.
4. Turn the power on from the socket.
5. The green neon (**FIG 1**) will illuminate.
6. Turn the temperature control knob (**FIG 3**) to the required setting.
7. The red neon (**FIG 2**) will illuminate, when the appliance reaches the required temperature the red neon will go out.
8. The red neon will continue to go on and off as the unit maintains the required temperature.

SAFETY

1. Lead is a tripping hazard use caution.
2. This unit gets hot on the outside and caution should be taken when removing the lids
3. 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.