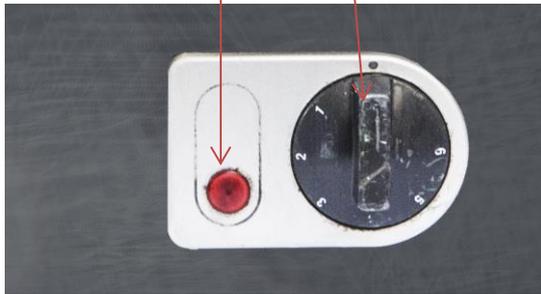


# BANE-MARIE 4 POT TABLE TOP



FIG 2      FIG 1



SINCE 1922

# RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read 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. Turn the temperature control knob (**FIG 1**) to required setting.
6. The red neon (**FIG2**) will illuminate, it will continue to go on and off as the appliance 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 down 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.