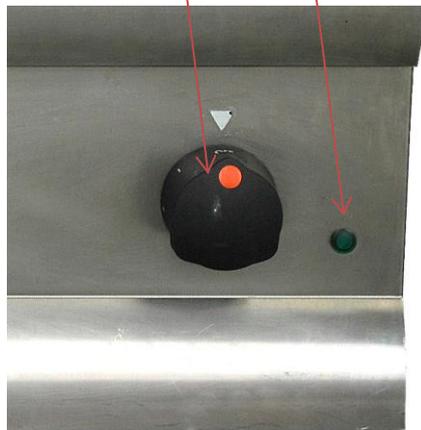


BAIN-MARIE 2 SECTION TABLE TOP ELECTRIC



FIG 1 **FIG 2**



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

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 protected 13 amp electricity supply.
4. Green neon (**FIG 2**) will illuminate to indicate power to the unit.
5. Turn temperature control knob (**FIG1**) to required heat setting.
6. Place food trays into the compartments and put on lids. The lids are loose and care should be taken when removing.
7. Please note that this unit will not heat food from cold.

SAFETY

1. This unit gets very hot caution should be taken when using around young and vulnerable people.
2. Lids are loose caution should be used when removing.
3. Empty and unplug from the mains 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.