

BOILING URN

ELECTRIC



FIG 2 FIG 3 FIG 1



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure appliance is placed on a flat level surface.
2. Plug into a protected 13 electricity supply
3. An extension lead should not be used with this appliance.
4. Fill with cold water to the desired amount taking care not to fill past the **MAX** marker.
5. Turn on the power supply.
6. The green neon (**FIG 1**) will illuminate to indicate power to the unit.
7. Turn the thermostat control knob (**FIG 2**) to full(**3**)
8. The red neon (**FIG 3**) will illuminate when ready for use.
9. Turn the boiler down to Medium (2) or Low (1)
10. The red neon will go on and off as the thermostat cuts in and out to maintain temperature.
11. Please note that the water will continue to boil if left on full power, and will not stop until dry, this will cause serious damage to the unit.

SAFETY

1. Lead is a tripping hazard use caution.
2. Boiling water use caution.
3. The outside of this appliance will get very hot use caution.
4. Empty and allow to cool, 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.