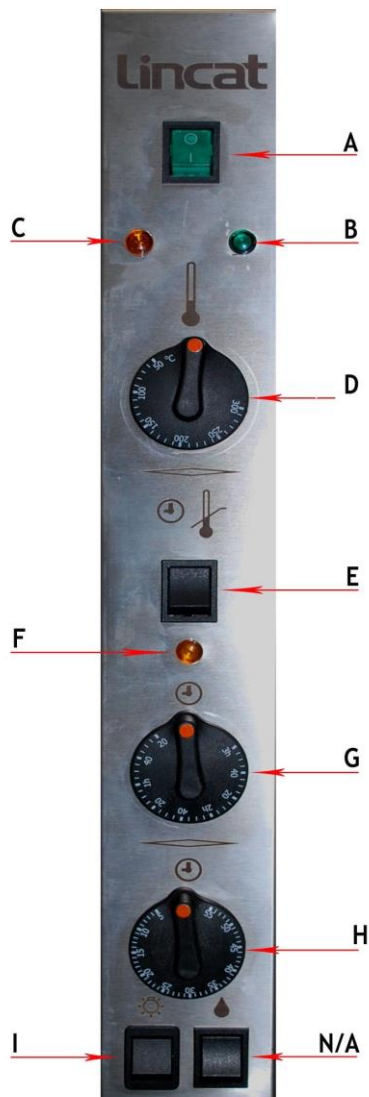


CONVECTION OVEN

GASTRONORM 1

LT52-LT53-LT54-LT55-LT56-LT57



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read instructions carefully before use

TO COOK

1. Plug into a 13 amp socket.
2. Read and understand the advice label attached to the lead.
3. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
4. The green indicator (B) will illuminate to show power is on.
5. Turn on appliance power, switch (A) will illuminate.
6. Make sure that the **HOLD** switch (E) is in the **OFF** position.
7. Turn the temperature control (D) to the required setting the amber indicator light (C) will illuminate, it will go out when the required temperature is reached.

COOK & HOLD FUNCTION

1. Switch on cook & hold (E) indicator (F) will illuminate.
2. Turn temperature control (D) to required setting.
3. Turn timer (G) to required cooking time, when the time has elapsed the oven will cool down to 80 degrees, it will maintain this temperature until the oven is turned off or the timer is reset.

60 MINUTE GENERAL TIMERS (H)

OVEN LIGHT- On/Off (I)

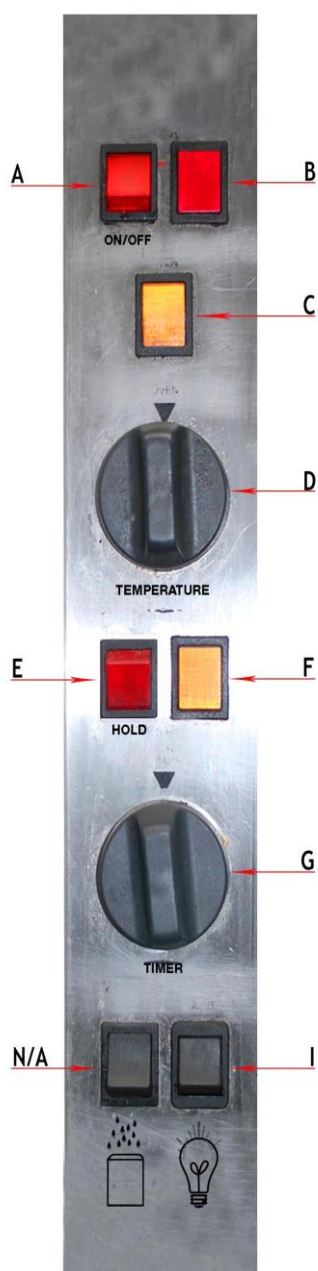
Repeatedly opening the oven door will result in rapid heat loss and may affect the cooking times.

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.

CONVECTION OVEN

GASTRONORM 2

LT21-LT22-LT23-LT24-LT25



RFH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read instructions carefully before use

TO COOK

1. Plug appliance into a 13 amp socket.
2. Read and understand the advice label attached to the lead
3. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
4. Power indicator light **(B)** will illuminate. The power is now on.
5. Turn on switch **(A)** it will illuminate and the fan will start. Make sure that **HOLD** switch **(E)** is in the **OFF** position.
6. Turn the temperature control marked **(D)** to the required setting, the light marked **(C)** will illuminate, it will go out when the required temperature is reached. **(Timer control marked (G) is a cooking aid only)**

COOK & HOLD FUNCTION

1. When cooking cycle is complete turn on switch marked **(E)** amber indicator light **(F)** will illuminate, the oven will reduce to 80 degrees where it will remain until the oven is turned off.

HOLD ONLY

1. Plug in to a 13 amp socket, the power on indicator **(B)** will illuminate.
2. Turn switch **(A)** on, the switch will illuminate and the fan will start.
3. Turn on the control switch marked **(E)** the amber indicator **(F)** will illuminate.
4. The oven will heat up until it reaches 80 degrees it will maintain this temperature until the oven is turned off.

OVEN LIGHT-On/Off (I)

Repeatedly opening the oven door will result in rapid heat loss and may affect the cooking times.

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.

CONVECTION OVEN GASTRONORM 3

LT26-28-29-30-32-35-36-37-38-41-
42-44-45-46-47-48-50-51



RH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read instructions carefully before use

TO COOK

1. Plug appliance into a 13 amp socket.
2. Read and understand the advice label attached to the lead.
3. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
4. Power indicator light (A) will illuminate. The power is now on. Make sure that HOLD switch (E) in the OFF position
5. Turn the temperature control (D) to the required setting, the temperature light (C) will illuminate, it will go out when the required temperature is reached.

COOK & HOLD FUNCTION

1. Press cook& hold switch (E) to the on position hold light (F) will illuminate.
2. Set timer (G) to required cooking time.
3. Turn cook thermostat (D) to the required setting, amber light (C) will illuminate; it will stay on until the required temperature is reached.
4. When the set time has elapsed the oven will gradually cool down to 70 degrees, it will maintain this temperature until the oven is turned off or the timer is reset.

HOLD ONLY

Turn switch (A) on it will illuminate to show power is on,

1. Press Hold switch (E) to the on position, set timer to required time. Oven will heat up to 70 degrees. It will maintain this temperature until the oven is turned off.

OVEN LIGHT- On/Off (H)

Repeatedly opening the oven door will result in rapid heat loss and may affect the cooking times.

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.