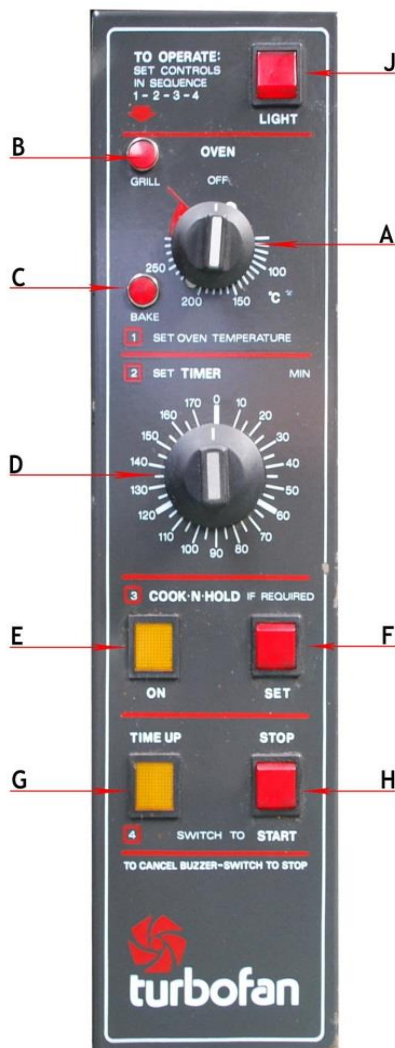


CONVECTION OVEN

STANDARD 1

T2-T4-T8-T9-T13-T14-T17-
T18-T34



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. **If you are using an extension lead make sure it is fully unwound**
3. Turn temperature switch (A) to required setting.
4. Turn timer (D) to required setting.
5. Turn power switch (H) to the on position.
6. The fan will start and bake light (C) will illuminate. The bake light will go out when the required temperature is reached.
7. When the time has elapsed the amber light (G) will illuminate and a buzzer will sound.
8. To stop the cooking process you must turn off the power switch (H).

TO GRILL

1. Follow the above instructions but turn temperature control (A) clockwise to its maximum. The grill indicator light (B) will illuminate.

COOK & HOLD FUNCTION

1. Turn temperature control (A) to required setting.
2. Turn timer (D) to required setting.
3. Turn on cook & hold switch (F) to set, it will illuminate.
4. Turn power switch (H) on, the switch will illuminate and the fan will start.
5. When the set time has elapsed the amber indicator light (E) will illuminate. The oven is now in hold mode.
6. The oven will cool down gradually until it reaches 80 degrees, it will continue to maintain this temperature until turned off.

HOLD ONLY

1. Make sure temperature control (A) and timer (D) are in the off position. Set hold switch (F) to the on position. Turn power switch (H) on, the switch will illuminate and the fan will start. The oven will heat up to 80 degrees and will maintain this temperature until turned off.

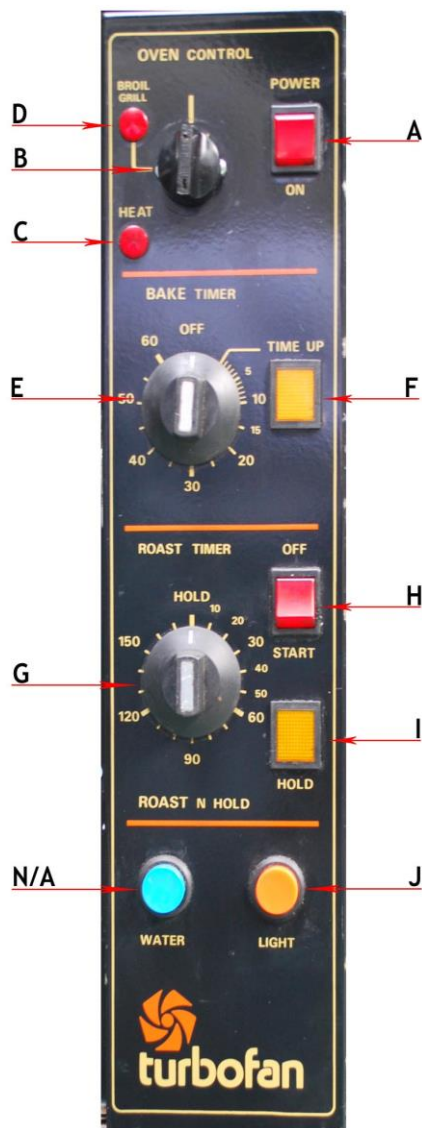
OVEN LIGHT – On /Off (J)

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

STANDARD 2

T10-T11



RFH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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TO COOK

1. Plug appliance into a 13 amp socket and turn on power switch **(A)** the switch will illuminate and the fan will start. **If you are using an extension lead make sure it is fully unwound**
2. Turn temperature switch **(B)** to required setting, indicator light **(C)** will illuminate. It will go out when the required temperature is reached.
3. Turn bake timer **(E)** to required setting, when the time has elapsed the amber light **(F)** will illuminate and a buzzer will sound. Please note you must turn of the power switch **(A)** to stop the cooking process.

TO GRILL

1. Follow the above instructions **(1 & 2)** then turn temperature control **(B)** clockwise to its maximum. The grill indicator light **(D)** will illuminate.

COOK & HOLD FUNCTION

1. Turn power switch **(A)** on, the switch will illuminate and the fan will start.
2. Turn temperature control **(B)** to the required setting.
3. Turn roast timer **(G)** to the required setting.
4. Turn on cook & hold switch **(H)** it will illuminate, when the time has elapsed the amber indicator light **(I)** will illuminate. The oven is now in hold mode.
5. The oven will cool down gradually until it reaches 80 degrees, it will maintain this temperature until the it is turned off.

HOLD ONLY

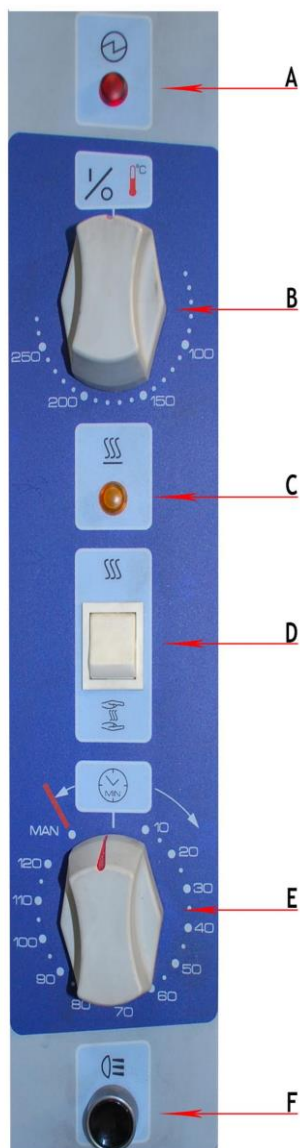
1. Make sure temperature control **(B)** and timer **(E)** are in the off position.
2. Turn hold timer **(G)** to the required setting, set hold switch **(H)** to the on position.
3. Turn power switch **(A)** on the switch will illuminate and the fan will start, the amber hold light **(I)** will also illuminate. The oven will heat up to 80 degrees and maintain this temperature until it is turned off. **OVEN LIGHT-On/off (J)**

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CONVECTION OVEN

STANDARD 4

CO1



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. The power indicator light **(A)** will illuminate, power is now on. Make sure Hold switch **(D)** is in the OFF position.
2. **If you are using an extension lead make sure it is fully unwound.**
3. Turn the temperature control **(B)** to the required setting, the temperature light **(C)** will illuminate. When the required temperature is reached the light will go out.

COOK AND HOLD FUNCTION

1. Press the cook & hold switch **(D)** to the on position.
2. Set timer **(E)** to the required cooking time.
3. Turn cook thermostat **(B)** to the required setting, the amber light **(C)** will illuminate.
4. When the set time has elapsed the oven will gradually reduce in heat until it reaches 80 degrees. It will maintain this temperature until the oven is turned off, or the timer is reset.

HOLD ONLY

1. Set cook mode switch **(D)** to the on position.
2. Set timer control **(E)** the upright position
3. The oven will reach 80 degrees and maintain this position until the oven is turned off.

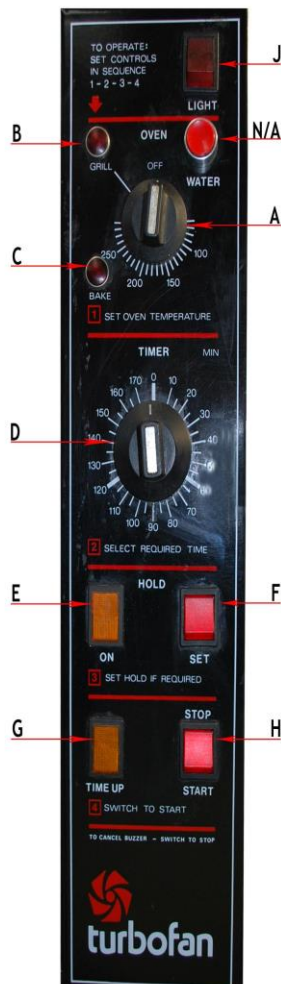
OVEN LIGHT- On/Off (F)

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

STANDARD 3

T6-T3-T19



FRH

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 13amp plug socket.
2. **If you are using an extension lead make sure it is fully unwound.**
3. Turn temperature switch (A) to required setting.
4. Turn timer (D) to required setting
5. Turn power switch (H) to the on position.
6. Fan will start and bake light (C) will illuminate and go out when the required temperature is reached
7. When the time has elapsed the amber light (G) will illuminate and a buzzer will sound.
8. Please note you must turn off power switch (H) to stop cooking.

TO GRILL

1. Follow the above instructions but turn temperature control (A) clockwise to its maximum. The grill indicator light (B) will illuminate.

COOK & HOLD FUNCTION

1. Plug appliance into a 13amp plug socket
2. Turn temperature control (A) to required setting.
3. Turn timer (D) to required setting.
4. Turn on cook & hold switch (F) to set it will illuminate.
5. Turn power switch (H) on. The switch will illuminate and the fan will start
6. When the time set has elapsed the amber indicator light (E) will illuminate. The oven is now in hold mode
7. The oven cools down gradually to approximately 80 degrees and will maintain this temperature until turned off.

HOLD ONLY

1. Plug appliance into a 13amp plug socket.
2. Make sure temperature control (A) & timer (D) are in the off position
3. Set hold switch (F) to the on position.
4. Turn power switch (H) on. The switch will illuminate and the fan will start, Amber light (E) will illuminate. Oven will heat gradually to approximately 80 degrees and will maintain this temperature until turned off.

OVEN LIGHT - On/Off (J)

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.