

CREPE MAKER ELECTRIC



FIG 1

FIG 2



RH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Place the appliance on a flat level surface.
2. Read and understand the advice label attached to the lead.
3. Plug into a 13 amp electricity supply.
4. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
5. Turn on the power supply.
6. The red neon light (FIG 1) will illuminate to show power to the unit.
7. Turn heat control knob (FIG 2) to the required setting.
8. Allow 2-3 minutes for the hot plate to heat.
9. The red neon will go on and off while the thermostat maintains the required temperature.

SAFETY

1. Surface plate gets very hot very quickly do not touch.
2. Power cable is a tripping hazard, use caution.
3. Keep vulnerable people at a distance.

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.