

FAT FRYER 4.5ltr

MODEL (3) - 4.5 Ltrs



**MODEL (3) HAS NO
RESET BUTTON
So in the event of
Failure Contact
Rayners**

RFH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read instructions carefully before use

WARNING: This fat fryer must not be turned on when empty.

If you use an extension lead with this appliance make sure that it is fully unwound.

1. Fill to required level keeping between the minimum and maximum levels as indicated on the inside of the tank.
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a 13 amp protected socket and turn on.
4. The green neon will illuminate to indicate power to the unit.
5. Turn the temperature control knob to the required heat setting.
6. The red neon will illuminate and extinguish when the oil/fat has reached the required temperature.
7. Please note that the red neon will continue to go on and off during the frying process, as the appliance maintains the temperature.
8. Depending on the amount of frying, you may need to top up the level of oil, allow to heat fully before using.
9. We supply this appliance empty, please make sure it is empty after use as our delivery crew will not take it if it has any liquid inside,

SAFETY:

1. Extreme caution should be taken when using this appliance, hot oil can cause serious burn injuries. Any spillages must be cleaned up immediately.
2. Use Personal protective Equipment.
3. Never leave unattended.
4. Use away from vulnerable people.
5. Lead is a tripping hazard use caution.

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.