

GRIDDLE ELECTRIC



FIG 1 FIG 2



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Place appliance on a flat level surface.
2. Read and understand the safety label which is attached to the lead.
3. Plug into a 13 amp electricity supply.
4. The red neon (**FIG 1**) will illuminate to indicate power to the unit.
5. Turn the temperature control knob (**FIG 2**) to the desired heat setting.
6. When the desired temperature is reached the red neon will extinguish.
7. The red neon will continue to go on and off while the thermostat maintains the required temperature.

SAFETY:

1. The power cord is a tripping hazard use caution.
2. The grill plate gets very hot very quickly do not touch.
3. Use away from vulnerable people.
4. Do not leave unattended.

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.