

HAND SINK STANDARD ELECTRIC

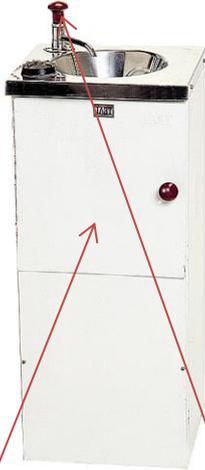


FIG 1 **FIG 2** **FIG 3** **FIG 4**



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CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure appliance is placed on a flat level surface.
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a protected 13 amp electricity supply.
4. Open the door at the front (**FIG 1**)
5. Remove the waste bucket (**FIG 2**) and fill with clean water.
6. Remove the black plug (**FIG 3**) and using a funnel pour the bucket of water into the tube. Replace the black plug and the bucket.
7. Turn the appliance on from the mains.
8. Pull the red plunger (**FIG 4**) up and down to create a vacuum; this will force water up the tube and out the tap .repeat as necessary.
9. When water is no longer available empty the waste water bucket and repeat instructions.

SAFETY

1. Lead is a tripping hazard use caution.
2. Empty and unplug before attempting to move.

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.