

# HAND SINK S/S WITH FOOT PUMP ELECTRIC



FIG 3    FIG 4    FIG 5



FIG 1    FIG 2



SINCE 1922

# RAYNERS

CATERING EQUIPMENT HIRE

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## Read instructions carefully before use

1. Place on a flat level surface.
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a 13amp protected socket.
4. Remove the bucket (**FIG 1**) and fill with water.
5. Lift water tank lid (**FIG 3**) and pour in the water, replace the bucket in its original position.
6. Turn on the power switch (**FIG 2**) the switch will illuminate to indicate the unit is on.
7. Allow 10 minutes for the unit to heat the water.
8. Place the end of your foot on the pump (**FIG 4**) and depress slowly.
9. Warm water will be pushed through the tap. (**FIG 5**)
10. The waste water will be collected in the bucket (**FIG 1**)
11. This hand sink has a low water cut out switch inside the tank. When the water reaches this level it will stop working.
12. To continue using empty waste water, rinse the bucket, and repeat instructions.

## SAFETY

1. To avoid water overflowing from the waste bucket make sure you always use it to fill the hand sink tank.
2. Lead is a tripping hazard use caution
3. Always unplug from the mains before trying to move.
4. Do not lift by the tap, use the handle.

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