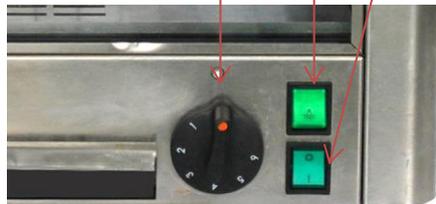


# HEATED PIE CABINET

## 2 LAMP ELECTRIC



FIG 1    FIG 2    FIG 3



# RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

### 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. Press power switch to the on position (**FIG 1**) the switch will illuminate (**GREEN**).
5. Press light switch (**FIG 2**) the switch will illuminate (**GREEN**) and the lights will come on inside the unit.
6. The unit will start to heat immediately.
7. Turn the temperature control knob (**FIG 3**) to the required setting.
8. To reduce the temperature turns the control knob (**FIG 3**) anti clockwise.
9. To stop the unit heating completely the unit must be turned off from the power switch (**FIG 1**).

### SAFETY

1. Make sure the appliance is fully cooled and unplugged before attempting to move.
2. Power cord is a trip hazard use caution.
3. This appliance gets very hot very quickly use away from vulnerable people.

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.