

HOT CABINET BAIN- MARIE



Fig 1

RFH

SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

WARNING: THIS IS A DRY WELL UNIT. PUTTING WATER IN WILL CAUSE SERIOUS DAMAGE TO THE UNIT AND MAY CAUSE SERIOUS INJURY TO THE USER.

1. Make sure appliance is placed on a flat level surface.
2. Read and understand the safety advice label attached to the lead.
3. Plug into a protected 13 amp electricity supply and turn on.
4. The red neon (FIG 1) will illuminate to indicate that the unit is heating, this neon will remain on until the appliance reaches the fixed temperature of (90c)
5. When the unit reaches the set temperature the red neon will extinguish, it is now ready to use.
6. There is an external socket (FIG 2) attached to the side of this appliance. To use press the socket outlet switch (FIG 3) a red neon (FIG 4) will illuminate to indicate power to the socket.
7. Please note that this appliance will not heat food from cold, it will only maintain the temperature of food which is already hot to 90c.
8. To turn off the appliance unplug from the main power supply.

SAFETY

1. This appliance will get very hot on the outside use away from vulnerable people.
2. Lids are loose and will get hot use caution when removing.
3. 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.