

HOT CUPBOARD ELECTRIC



FIG 1



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure the appliance is placed on flat level ground and apply the brakes (**FIG 1**)
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a protected 13 amp electricity supply.
4. The hot cabinet will take approximately 30 minutes to reach maximum temperature. (80 Degrees).
5. The temperature is pre-set and cannot be changed.
6. Please note that this appliance will not heat food from cold, it will only maintain the temperature of hot food which is placed inside.

SAFETY

1. Surface gets hot use caution.
2. 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.