

INDUCTION HOB ELECTRIC



FIG 2

FIG 1

RH
SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

SUITABLE COOKWARE

- All magnetic/non-stick pans
- Mild/Plain steel pans
- Enamelled or non-enamelled cast iron or iron pans

UNSUITABLE COOKWARE

- Cookware with a diameter of less than 12cm.
- Ceramic/glass cookware
- Stainless steel, aluminium, bronze or copper unless marked as suitable for induction cooking.
- Cookware with feet or a rounded bottom (e.g. Wok)

1. Place on a firm level surface.
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a 13amp protected electricity supply.
4. Place suitable cookware on the centre of the glass plate.
(Never place empty cookware on the appliance)
5. Turn the temperature control knob (**FIG 1**) to the desired heat setting as indicated by the red display (**FIG 2**)
6. If the pan is removed or the wrong type of cookware is used the appliance will make a beeping sound and switch off after 60 seconds.
7. Please note that there is no heat from this appliance so it will not get hot.

SAFETY

1. 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.