

# MICROWAVE GASTRONORM NE1540



FIG 5    FIG 2    FIG 3    FIG 4



FIG 1



SINCE 1922

# RAYNERS

CATERING EQUIPMENT HIRE

## Read instructions carefully before use

1. Read and understand the safety advice label attached to the lead.
2. Place the appliance on flat level ground.
3. Apply the brakes (**FIG 5**).
4. **If an extension lead is being used with this appliance make sure that it is fully unwound.**
5. Plug the appliance into a 13 amp electricity supply.
6. Open the door the light will automatically illuminate, and a "0" will appear on the LED screen (**FIG 1**).
7. Place the required product into the oven compartment, and close the door. The light will go out.
8. Select the required power level required using the temperature control knob (**FIG 2**)
9. Select the required heating time, using the keypad for example: For 1 minute 20 seconds push 1-2-0 on the keypad. The set time will appear on the **LED** screen (**FIG 3**).
10. Press the start button(**FIG 4**)
11. The light will come on and the fan will start.
12. The power indicator will flash and the **LED** display will count down from your selection to "0".
13. When "0" is displayed the oven will beep and the heating will stop, you can now open the door, the fan will continue for a further 60 seconds.
14. The "0" will continue to flash until the door is opened.

## SAFETY

1. Under no circumstances should metal objects be placed inside the oven compartment.
2. You must check that any containers used are suitable for microwave ovens.
3. The product should be left to stand for approximately 2 minutes before consumption.

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.