

PLATE WARMER 3

SECTION ELECTRIC



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure the appliance is on flat level ground and apply the brake (**FIG 3**).
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a 13amp protected supply and switch on.
4. The green rocker switch (**FIG1**) will illuminate to show power to the unit.
5. Press the green rocker switch (**FIG1**) to the on position, the light will glow brighter and the unit will begin to heat.
6. When the unit reaches temperature the green neon will return to a dim light.
7. The green neon will continue to get brighter and dimmer as the thermostat maintains temperature.
8. Place the plates on the springboard (**FIG 2**) a few at a time until compartment is full. Repeat for each one.
9. Please keep in mind that the more plates in each compartment the longer they will take to heat.
10. This unit will take approximately 1 hour to heat the plates when all the compartments are full.

SAFETY

1. Do not try to move when the unit is plugged in or full of plates.
2. Under no circumstances should water be put into the compartments.
3. Do not put hands inside the compartments, the elements are extremely hot and may cause serious burns.
4. The inside of the compartments contain sharp edges.

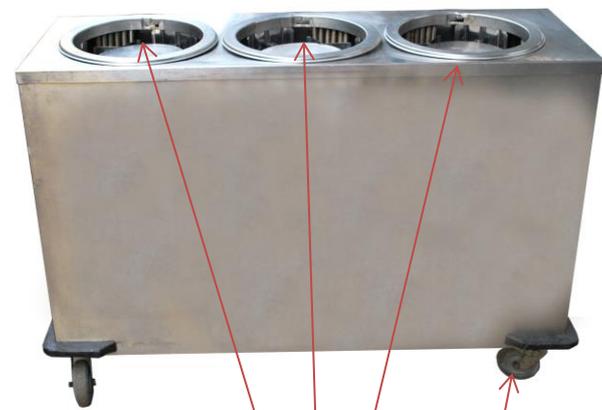


FIG 1

FIG 2

FIG 3



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.