

REFRIGERATOR S/S 343Litres ELECTRIC



FIG 1

FIG 2



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

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Read instructions carefully before use

PLEASE READ CAREFULLY

Following the delivery of this appliance it must be left for a minimum of 2 hours to allow the gas to settle. If the appliance has to be tilted beyond 45 degrees to make the delivery then it must be left for a minimum of 5 hours. Failure to follow these instructions may result in serious damage being caused to the compressor.

1. Make sure appliance is on flat level ground.
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 green neon (**FIG 1**) will illuminate.
5. A number will appear on the led display (**FIG 2**).
6. This number will change as the fridge cools down.
7. The fridge will operate at a temperature between 1-5 degrees.
8. Allow the fridge to cool before placing any items inside, this will take around 30 minutes.

SAFETY

1. Unplug from the mains before attempting to move.
2. Any damage caused by removing from the caddie (Other than by Rayners staff) will be charged.
3. This unit may leak a small amount of water due to condensation. Do not place where damage is likely to occur.

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.