

RICE COOKER ELECTRIC



FIG 1

FIG 2

FIG 3



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Place appliance on a flat level surface.
2. Read and understand the advice label which is attached to the lead.
3. Plug into a 13 amp protected electricity supply.
4. Remove lid and place required amount of rice and water into the bowl. (**Refer to product guide for quantities, generally on the reverse of the product container**)
5. Turn the power on at the socket.
6. Press the cooking control switch (**FIG 1**) down.
7. The red neon (**FIG 2**) will illuminate to indicate that the rice is cooking.
8. When the cooking process is complete the cooker will automatically switch over to warming mode, this is indicated by the amber neon (**FIG 3**) illuminating and the red cook neon extinguishing.
9. Keep in the warming mode for 10-15 minutes for best results.
10. The rice will dry out if used in the warming mode for longer periods.

SAFETY

1. Caution should be used when removing the lid, hot steam will escape.
2. The lid and outside of the cooker will be hot use caution.
3. Disconnect from the socket and allow to cool before attempting to move.

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.