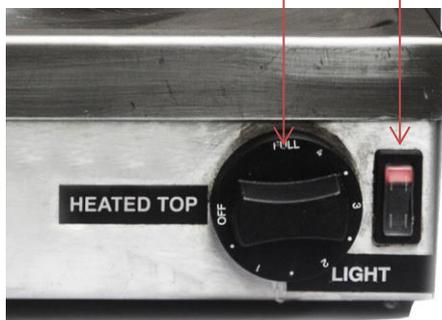


# SPIKED CARVING PAD ELECTRIC



FIG 2    FIG 1



# 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 on the lead.
3. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
4. Ensure that power switch (**FIG1**) is in the OFF position.
5. Plug into 13 amp socket.
6. Place meat to be carved on the pad securing firmly to the spikes.
7. Press power switch (**FIG 1**) to the on position, the switch will illuminate and the gantry light will come on.
8. Turn thermostat control knob (**FIG 2**) to the required temperature setting.

## SAFETY

1. This pad will become very hot very quickly keep away from vulnerable people.
2. The pad spikes are very sharp and stand above the plate care should be taken when placing and removing meat on the unit.

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.