

TABLE HOT PLATE ELECTRIC

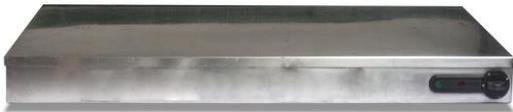
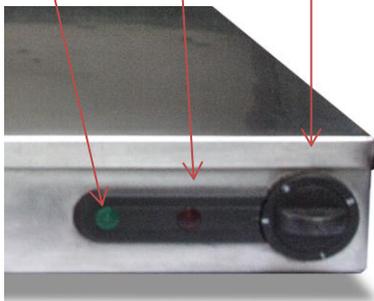


FIG 3 **FIG 1** **FIG 2**



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Place the 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. If you are using an extension lead with this appliance make sure that it is fully unwound.
5. Turn on power at the electric supply
6. The red neon (FIG 1) will illuminate to indicate power to the unit.
7. Turn the temperature control knob (FIG 2) to the required setting.
8. Setting 1(60 DEGREES) and 2 (90 DEGREES) are for simmering setting 3 (180 DEGREES) is for continuous heat.
9. The green neon (FIG 3) will illuminate to show power to the element and will extinguish when the desired temperature is reached.
10. The neon will continue to go on and off as the thermostat maintains the temperature.

SAFETY

1. The power cord is a tripping hazard use caution.
2. Clean up any spillages immediately.

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.