

VICTOR HOTCUPBOARD 3 SECTION BAIN-MARIE



FIG 5

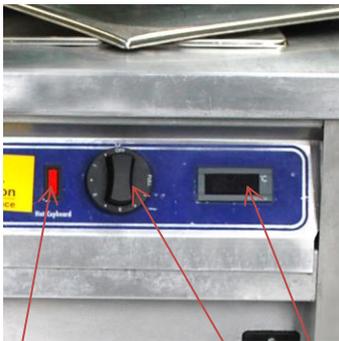


FIG 1

FIG 4

FIG 3

FIG 2



RH
SINCE 1922
RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

WARNING: THIS IS A DRY WELL UNIT. PUTTING WATER IN WILL CAUSE SERIOUS DAMAGE TO THE UNIT AND MAY CAUSE SERIOUS INJURY TO THE USER.

1. Place appliance on a flat level surface.
2. Apply brakes located on the front 2 wheels (**FIG 5**) use foot to push down the grey tabs.
3. Plug into a 13 amp electricity supply.
4. **If you are using this appliance with an extension lead make sure that it is fully unwound.**
5. Both red neon's will illuminate.(**FIG 1**)
6. The LED (**FIG 2**) will display the current temperature reading.
7. For the oven turn the right hand control knob adjacent to the LED (**FIG 3**) clockwise to the required heat setting; the LED will rise in temperature until the required setting is reached.
8. For the Baines Marie turn the left hand control knob (**FIG 4**) clockwise to the required setting.1-4.
9. Please note that neither the Baines Marie nor the oven will heat food from cold. It will maintain the temperature of the food placed inside to the required temperature.

SAFETY

1. The Baines Marie lids are not attached to the appliance, and will get very hot, caution should be taken when handling.
2. Unplug 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.