

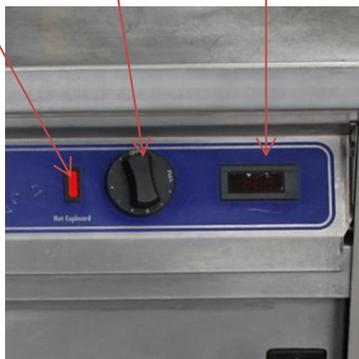
VICTOR HOT CABINET ELECTRIC



FIG 1

FIG 3

FIG 2



SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Make sure appliance is on flat level ground.
2. Read and understand the advice label which is attached to the lead.
3. Plug into a protected 13 amp electricity supply.
4. If you are using an extension lead with this appliance, make sure that it is fully unwound.
5. Red neon (**FIG 1**) will illuminate to indicate power to the appliance.
6. The LED display (**FIG 2**) will also illuminate showing the temperature of the oven.
7. Turn the temperature control knob (**FIG 3**) to the required setting.
8. The thermostat will maintain the chosen temperature.
9. Constant opening of the cabinet doors will result in rapid heat loss, try to minimise the amount and the time the doors are opened.

SAFETY

1. The outside of the cabinet gets very hot, use away from vulnerable people.
2. Unplug from the electricity supply, and allow to fully 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.