

WINE CABINET



RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

PLEASE READ CAREFULLY

Following the delivery of this appliance it must be left for a minimum of 2 hours to allow the gas to settle. If the appliance has to be tilted beyond 45 degrees to make the delivery then it must be left for a minimum of 5 hours. Failure to follow these instructions may result in serious damage being caused to the compressor.

1. Place on a flat level surface.
2. Read and understand the advice label which is attached to the lead.
3. Plug into a 13 amp electricity supply.
4. The green light will illuminate (Fig 2) to show power to the unit
5. If you run this appliance off an extension lead make sure that it is fully unwound.
6. The fan will only start once the cabinet has reached the correct temperature, usually between 2-5 degrees. This will take up to 45 minutes.
7. Do not fill the fridge until the correct temperature has been reached and the fan has started.
8. Do not obstruct the fan housing when filling.
9. To turn the cabinet light on press the rocker (**FIG 1**)

SAFETY

1. This cabinet is designed for inside use only.
2. Empty and unplug before attempting to move.



FIG 1

FIG 2



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.