

BAIN-MARIE 3 SECTION TROLLEY

RAYNERS
CATERING
EQUIPMENT
HIRE

020 8870 6000

OPERATING INSTRUCTIONS

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.

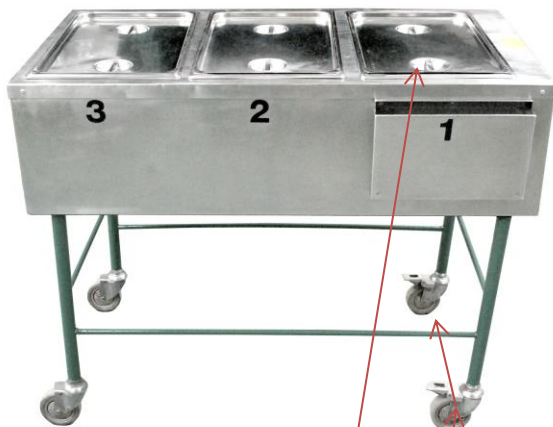


FIG 1 FIG 2 FIG 3 FIG 4



1. Make sure appliance is placed on a flat level surface and apply brakes (**FIG 4**)
2. Plug into a 13 amp protected electricity supply.
3. Read and understand the safety advice label attached to the lead.
4. Turn the power on from the socket.
5. Each pot can be used independently of the other, simply turn on one of the temperature control knobs (**FIG1**) to the required heat setting, the green neon (**FIG2**) will illuminate and the corresponding pot (**FIG 3**) will start to warm.
6. When it has reached the desired temperature the green neon will extinguish.
7. Repeat for the other two pots.
8. Please note that this unit will not heat from cold it is designed to keep hot food hot.

SAFETY

1. The Bain-Marie lids are not attached to the appliance, and will get very hot, caution should be taken when handling.
2. The unit will get very hot on the outside use away from vulnerable people.
3. Unplug an 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.