CHEST FREEZER ELECTRIC





CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK 020 8870 6000

Read instructions carefully before use

PLEASE READ CAREFULLY

Following the delivery of this appliance it must be left for a minimum of 2hours 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. Make sure appliance is on a flat level surface.
- 2. Read and understand the safety advice label which is attached to the lead.
- 3. Plug into a 13 amp protected electricity supply and turn on.
- 4. The motor will start and the freezer will begin to cool.
- 5. Allow the unit to fully cool before filling, this will take approximately 45 minutes.

SAFETY

1. Lead is a tripping hazard use caution.

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.