

COCKTAIL BLENDER ELECTRIC MODEL DB3 DB4



FIG 1 FIG 2 FIG 3 FIG 4



RH
SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Place appliance on a flat level surface.
2. Read and understand the safety label which is attached to the lead.
3. Plug into a 13 amp protected electricity supply.
4. Make sure that the blender control switch is in the off position (**FIG 1**)
5. Holding the handle (**FIG 3**) twist anti-clockwise to remove.
6. Remove lid and fill beaker (**FIG 2**) with required amount of liquid/solids. (**Do not overfill**) There is a contents marker on the side of the beaker.
7. Replace beaker by putting it back on the motor head and holding handle in the 12 o'clock position turn clockwise until beaker is fixed. Make sure lid is secure.
8. Using the speed control switch (**FIG 4**) select slow speed.
9. Put your hand on the lid and turn the blender on (**FIG 1**) to use the pulse feature on the blender turn and hold the control switch in the pulse position.
10. Do not blend for more than 2 minutes continuously.
11. The blender should never be left unattended while blending.

SAFETY

1. Under no circumstance should any objects other than those which are to be blended placed into the beaker while it is switched on. This includes but not limited to hands and foreign objects such as spoons or forks.
2. If you need to stir or free anything inside the beaker unplug from the mains electric supply first.
3. Lead is a tripping hazard.

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.