CONVECTION OVEN JUNIOR ELECTRIC







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. Press green rocker switch on **(FIG 1)** neon will illuminate to indicate power to the unit.
- 5. Turn temperature control knob (FIG 2) to the required heat setting.
- 6. The Orange neon **(FIG 3)** will illuminate, when the required temperature is reached
- 7. The Orange neon will continue to go on and off as it maintains the temperature.

SAFETY

- 1. This appliance will get hot and caution should be shown when used around infirm or young people.
- 2. The lead is a tripping hazard caution should be used.
- 3. Allow to fully cool and unplug from he mains 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.