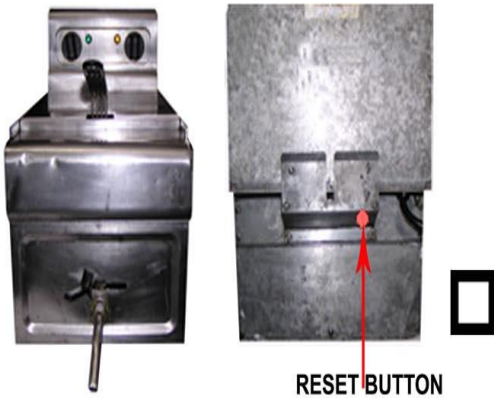


DEEP FAT FRYERS ELECTRIC

MODEL (1) - 7.5 Ltrs



MODEL (2) - 7.5 Ltrs



MODEL (3) - 4.5 Ltrs



RAYNERS

CATERING EQUIPMENT HIRE

WWW.RAYNERS.CO.UK

020 8870 6000

Read instructions carefully before use

**WARNING: THESE FRYERS MUST NEVER BE TURNED ON
WHEN THEY ARE EMPTY**

1. Fill to required level keeping between the minimum and maximum levels marked on the inside of the tank.
2. Read and understand the safety advice label which is attached to the lead.
3. Plug into a 13 amp socket and turn on.
4. If you use an extension lead with this appliance make sure that it is fully unwound.
5. Turn the temperature knob to the required heat setting. The red light will illuminate.
6. If your appliance is fitted with a timer then select required period.
7. When the light goes out the oil is hot enough to begin frying.
8. Please note the light will go on and off intermittently as you continue to use the fryer.
9. Allow a short period of time between each fry to allow the machine to maintain its temperature.
10. Please note that in the event the **CUT OUT** should activate models 1 & 2 are fitted with reset buttons as per the pictures opposite, however model 3 has no reset button, in the unlikely event of a breakdown you will need to contact Rayners for a replacement. Make sure that the appliance is switched off at the mains before resetting.
11. We supply this fryer empty so please make sure it is empty and ready for collection. Our driver will not collect if it contains any oil.
12. Extreme care must be taken when using this appliance hot oil can cause serious injuries, make sure any spillages are cleaned up immediately. Personal protective equipment should be worn when using this appliance.

SAFETY

1. Contains hot oil never leave unattended.
2. Use away from vulnerable people.
3. 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