



## Operating & Safety Guidelines

### Hot Servery

Never operate electrical switches with wet hands.

Always switch off and unplug the equipment from the power supply before moving or cleaning.

#### ELECTRICAL SAFETY

- The equipment is designed to plug directly into a standard 240volt, 13 amp socket.
- Make sure the equipment and power socket are switched off before plugging into the power supply.
- Keep the power cable out of harm's way.
- Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.
- Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.
- Ensure the water boiler and power socket are switched off before plugging in.

#### OPERATING GUIDE

Position the unit where it is to be used and ensure that it is level. Apply the brakes on the two braked castors.

### Hot Cupboard

The unit is thermostatically controlled by a control knob, located on the front control panel.

For best results, the following procedure is suggested:

Pre-heat the empty Hot Cupboard for 30 minutes, with the control knob turned on full. Load the Hot Cupboard as required. Many factors will determine the best control knob position, such as the amount and temperature of the food loaded and the frequency of the opening and closing of the doors. Experience of use will soon show the best setting for any given occasion.

Set the thermostat at the required temperature, no further adjustment is necessary.

Stacked plates take a long time to heat through completely.

A Hot Cupboard is not designed to heat up or cook food, but to maintain it at a satisfactory temperature prior to serving.

#### Removing and replacing top-hung doors

Remove the door bar from the bottom of the doors by lifting one end up and removing.

Grip the sides of the outer door and hinge out until the door can be lifted off the track and removed from the cupboard. Repeat for the second door.

Reverse the process to re-attach the doors ensuring that the correct door is re-fitted first. Ensure that the doors are fitted correctly by sliding them left to right.

## Bain Marie

The temperature of the Bain Marie section is adjusted by a control knob located on the control panel. To obtain the best performance, the following procedure is suggested.

Heating is by hot air. The element which heats the air is adjusted by a control knob located on the control panel, which may be varied to meet individual requirements.

Pre-heat the well on full for approximately 15 minutes before putting gastronorm containers and their contents into position. Place containers in any unused sections to prevent heat loss.

Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the bain marie will soon show the best setting for any given occasion.

A Bain Marie is not designed to heat up or cook food, but to maintain it at a satisfactory temperature prior to serving.

## Gantry

The quartz lamps located in the gantry are controlled by an on/off switch located on the gantry.

### CLEANING

Switch off and unplug the unit.

Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel.

Do not use bleach or any corrosive detergent as they will damage the surface of the unit.

Do not allow corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, etc., to remain on stainless steel for long periods.

Wash and rinse away. After cleaning with a mild detergent, always remove any residue with a damp cloth and wipe dry.

Any problems please call 01789 491133

