



Operating & Safety Guidelines Hot Cupboard

Never operate electrical switches with wet hands.

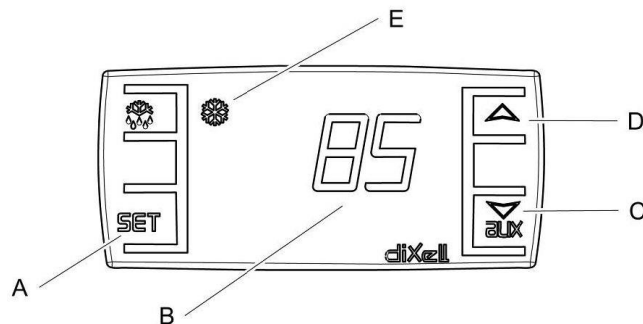
Always switch off and unplug the equipment from the power supply before moving or cleaning.

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 INSTRUCTIONS

Ensuring doors are closed, switch on the power at the mains supply. The green neon illuminates to indicate power to the appliance.



The electronic controller for the cupboard has a range of 20 Deg C to 99 Deg C, and is factory set at 85 Deg C. On switching the unit on, the digital readout (B) displays the current temperature within the cupboard. Pressing the 'Set' button (A) once displays the temperature the cupboard is currently set to reach. To adjust this temperature, hold down the 'Set' button for 3 seconds and then set the required temperature by using the adjust buttons (C and D) on the controller. The digital readout then returns to show the current temperature.

Pre-heat the cupboard - the element symbol (E) is extinguished when the required temperature is reached.

Load the cupboard with heated food as required. The desired heat settings will be found with practice, and will depend on the amount and temperature of the food in the unit and the frequency of opening of the doors. Check food temperature regularly.

Do not disconnect the cupboard from the supply until it is ready to be moved to the distribution point. Re-connect as soon as the distribution point is reached.

To turn the unit off, switch off at the mains socket and ensure the green light has gone out.

A small bowl of water placed on the bottom shelf once the appliance is stationary will help prevent food drying out.

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

CLEANING

- 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. Rinse thoroughly and finally wipe the exterior with a damp cloth.

Any problems please call 01789 491133

