

GENERAL SAFETY

Contact Event Hire for information and advice on the suitability and safety of this type of equipment.

There is a risk of injury if you do not follow the instructions printed in this guide. This equipment should only be used by a competent adult who has read and understood the instructions in this leaflet. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands. Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use, if it shows signs of damage request a replacement.

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.

If the equipment fails to operate or the power cable or plug become damaged, contact Event Hire, **do not try to repair it yourself.**

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.

OPERATING GUIDE

At least 2 people should be used to manoeuvre the unit into position

Position the unit where it is to be used, well away from any heat source and with sufficient clearance all round for air circulation.

Ensure that it is on a level surface and adjust the feet to ensure the unit is level.

It is important that after the unit has been positioned, it is allowed to settle for at least 20 minutes before it is switched on. Failure to do so can damage the unit. Do not move or tilt the unit during use.

The temperature should be pre-set but if not, turn the thermostat to a midway setting. Switch the unit on and leave the unit for 2-3 hours before placing food/drinks inside.

OPERATING GUIDE cont'd

Once ready, load the unit as required. If both raw and cooked meats are to be placed in the unit, they should be on separate shelves with the raw placed below the cooked.

EQUIPMENT CARE

When not in use, switch off and unplug the unit, then empty the contents.

DO NOT move or tilt the unit for a minimum of 20 minutes after switching off, to allow the unit to settle.

Allow to thaw before thoroughly cleaning the interior, ready for return to Event Hire.

DO NOT use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the surface.

DO NOT use bleach or any corrosive detergent as they will damage the surface of the unit.

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