

OPERATING & SAFETY GUIDE

TABLETOP SERVERY & GANTRY

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 these instructions. 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

Position the unit where it is to be used and ensure that it is level. Plug into a 13 amp socket and ensure the lead is not a trip hazard. The simmer-stat controls the heating element in the base of the unit. The setting for this is best determined by experience and depends on the quantity of food on the unit and the surrounding environment.

The unit can be used with or without the lamps, which are controlled by a separate switch.

Switch on the power supply, the red lamp will indicate power is on. Turn the dial on the simmer-stat to the required setting, (1-2 can be used for simmering and 3 for maximum continuous heat) the green lamp will show indicating power to the element and will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmer-stat maintains a constant temperature.

If the overhead quartz lamp is required, switch on the red rocker switch and the lights will come on and heat up.

CLEANING

Switch off and unplug the unit.

The control panel or body containing the electrical fittings must not be immersed in water and the appliance must not be cleaned using water jets. All units give best service if kept clean.

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.