# ALLENS Catering equipment & furniture hire

## **OPERATING & SAFETY GUIDE**

#### This appliance is only for professional use by a qualified operator



Atosa Gastro Upright Fridge Product Code 601053

240v 220 watt 3amp Net Vol 670 Ltr / 23.6 cu Ft

A full copy of the EHA Code of Practice regarding the safe hire of Electrical Equipment is available on request

#### **GENERAL SAFETY ADVICE**

Allens will have prepared, checked and delivered this appliance to you in accordance with the Event Hire Association (EHA) Code of Practice for Electrical Testing.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as records for future inspection.

### **OPERATING INSTRUCTIONS**

- 1. Keep the cooler away from strong heat sources, and ensure it is adequately ventilated.
- 2. Rest the cooler for an hour before turning on, and allow it to cool before use.
- 3. Ensure the power switch is set to [O] and turn on at the socket.
- 4. Switch on the Power [I]. The current temperature within the appliance is displayed.
- 5. Set the temperature
  - a. Press the "Set" button. The display will flash.
  - b. Press the "Up" and "Down" buttons to display the required temperature.
  - c. Press the "Set" button to store the temperature.
- 6. Do not clean with harsh chemical cleaners, and dry thoroughly.

Manual Defrost The appliance will automatically run a defrost cycle every six hours. To manually defrost the appliance: 1. Press and hold the DEFROST button for 5 seconds. 2. The defrost cycle will start immediately and the Defrost LED illuminates. The defrost will last a maximum of 30 minutes. 3. Waste water is collected in the waste water tray.

#### SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

#### Allens staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a qualified electrician.

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO<sub>2</sub> extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- Allow the appliance to cool fully before touching or cleaning.