

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Electric Heating Unit for Chafing Dish

Product Code 501067

220v 350w 10amp

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. Making sure the electric heating element is not hot, not connected with power and there is enough space between the water pan and the jelly fuel plate, push down the retractable body to insert the unit on the jelly fuel plate of the chafer and then connect the power. Power is connected only when the body is retracted.
2. If the space between the water pan and the jelly fuel plate is not enough, take out the upper set (cover, food and water pan), place the element, put back the upper set and then connect power.
3. The top of the heating unit should be in close contact with the bottom of the water pan so that the heat can be evenly distributed.
4. When the power of the heating element is connected, the body of the unit will become hot and the indicating light will turn red. After the power is off, the unit will stop heating, but it is still very hot.
5. The maximum temperature of the water pan can be heated to 80 - 85°C. It takes about 90 minutes for cold water (25 degree) or 30 minutes for hot water (60 degree) to reach maximum temperature. To achieve a quicker time for serving, hot water is recommended.

CLEANING

- Unplug the unit and allow to cool before touching or cleaning the unit.
- Clean it with a slightly damp cloth using mild detergent.
- Never immerse the unit into water or clean it under running water as electric shock may occur and cause injury.

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.

- Do not plug in the unit if there is no water in the water pan.
- Unplug the unit when moving the chafer.
- Make sure the power is cut off when cleaning the unit.
- 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 CO2 extinguisher to hand in case of an 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.**