

## OPERATING & SAFETY GUIDE

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



**Hot Cupboard**

Product Code J601110

220-230v 0.8kw 3.3amp

**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

The plate dispenser is thermostatically controlled by a pre-set thermostat, and has self adjusting springs to bring the plates to the top. To obtain the best performance, the following procedure is suggested:

- (a) Turn the unit on.
- (b) Pre-heat empty for 15 minutes.
- (c) Load the plate Lowerator with the required amount of plates. Be careful not to overload the mechanism, approximately 60 plates is the maximum capacity.
- (d) Cover the plate stack using the lid provided.
- (e) Stacked plates take a long time to heat through completely, please allow sufficient time for them to heat.

The plate dispenser has springs that regulate the fall of the plates into the casing, if the plates are too proud, simply remove springs from the mechanism, and this will allow the mechanism to drop further into the casing

### 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.**