

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Heated Servery Unit
Product Code 601009

220-240v 1.75kw 13amp

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. Connect the unit to the electricity supply.
2. Ensure that the cable is in good condition.
3. Switch the unit on and turn the temperature controller to the desired setting.
4. Wait for about 20 minutes for the unit to heat up.
5. Place the dishes / Gastronome containers with hot food onto the aluminium hob surface.

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 CO₂ 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.**