

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



6 Lamp Heated GantryProduct Codes 601010

220-240v 1.8kw 13amp

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

OPERATING INSTRUCTIONS

- 1. Connect the legs and secure.
- 2. Position on two hot cupboards or above a heat resistant surface.
- 3. Connect the unit to the electricity supply.
- 4. Ensure that the cable is in good condition.
- 5. Place the dishes/Gastronome containers with hot food beneath as appropriate.

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.

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.