

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Hot Cupboard
Product Code 601003

220-240v 1.5kw 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

This Hot Cupboard is thermostatically controlled by a control knob, located on the control panel. To obtain the best performance, the following procedure is suggested:

- (a) Pre-heat the Hot cupboard empty for 30 minutes, with the control knob turned on full.
- (b) Load the Hot cupboard as required. Many factors will determine the best control knob position, such as the amount and temperature of the food loaded, and the frequency of the opening and shutting of the doors. Experience from using the hot cupboard will soon show the best setting for any given occasion.
- (c) Set the control knob at the required setting. No further adjustment is necessary.

Stacked plates take a long time to heat through completely.

This Hot cupboard is fan assisted. The fan is fitted below the cabinet and is connected to the main power supply by a dedicated lead. This must be connected to ensure the hot cupboard heats up efficiently.

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.**