

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator





Product Code 601035

Product Code 601036

Single and Double Door Hot Holding Cupboards

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

WARNINGS

 Where the appliance is to be positioned in close proximity to a wall, partition, kitchen furniture, decorative finishes, etc., it is recommended they are of a non combustible material or clad in a suitable non-combustible heat insulating material and that closest attention be paid to fire prevention regulations.

USER INSTRUCTIONS

- These Hot Cupboards are designed to hold and transport food and give the operator maximum control over the temperature at which the food inside the cupboard is being held.
- It is important to realize that the temperature of the air inside the cupboard does not indicate the temperature of the food itself. The temperature of some foods may be at least 10°C to 15° below the temperature of the air inside the cupboard. The empty cupboard will take approximately 30 minutes to reach the set operating temperature—the cupboard has a microprocessor controller which has been preset at 85°c. Before placing food inside make sure the display is showing the desired air temperature. The operating temperature can be changed to any temperature between 65°C and 95°C—you cannot set the temperature outside of this range.
- To adjust the set temperature, follow the procedure below:

 a) Press and hold the left hand side button (i)— the display will change to the set point temperature.
 b) keep the i button pressed. Use the centre up down(^/v) buttons to select the desired temperature between 65°C and 95°C.
 c) Once the desired set point is reached, release all buttons and the display will revert to the measured temperature.
- 4. Foods with high moisture content (ie, mashed potato) it is advisable to use lids on containers to avoid excessive evaporation. A removable water tray is provided in the base of the cupboard, which may be filled as required with hot water, in order to increase the humidity inside the cupboard (capacity 4 pints /2.2 litres). The water tray should be emptied and cleaned after each use.

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.