



CATERING HIRE
quality hire for special occasions

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240v Table Hotplate Instructions



240v Table Hotplate



Features

POWER : 3 kW, 220-240V, 13 Amp single phase. Mains power - plug supplied.

DIMENSIONS : 700(W) x 380(D)mm.

FEATURES : Gold anodised frame.
: Temperature control with hot spot.

Caution

- ✓ DO NOT use on wood/glass surfaces that may be affected by even modest heat e.g. Wax finished, French polished, Lacquered or antique and reproduction furniture.
- ✓ If using a protective heat resistant cover, do ensure that the air gap under the tray is not reduced and that the cover is completely dry and free of moisture before use.
- ✓ DO NOT position the unit under or near combustible materials, or leave cloths draped over the unit.
- ✓ NEVER defrost food on the hotplate.
- ✓ Most foods will keep hot for up to one hour.

Usage

- 1) Plug the hotplate into electrical supply.
- 2) A neon light will glow to show the power is on.
- 3) Turn the temperature dial to full and leave the hotplate to heat up for 10-15 minutes to reach operating temperature.
- 4) When the hot plate is at maximum temperature reduce the temperature dial to the lowest setting to maintain correct serving temperature.
- 5) Pre heat food together with serving dishes 15 minutes before serving.
- 6) The hotplate is designed to keep cooked food warm, but should not be used to re-heat foods or to cook food.
- 7) Always use an ovenproof dish.
- 8) Dishes should be covered when they contain cooked food which is moist. Covering will maintain a moist heat preventing the food the dry out.
- 9) When using dishes ensure the lids fit securely or cover the dish with tin foil.
- 10) Foods which should be kept crisp and dry should not be covered. Covering hot food will produce condensation which will spoil some dry dishes.

WARNING

This appliance gets very hot. Take special care when children or elderly people are present. Take care NOT to touch the top or sides of the hotplate as these areas get extremely hot, and will result in burns.

Cleaning

- 1) Spilled food should be carefully removed from the outer surface with a kitchen towel.
- 2) Unplug the hotplate and allow to cool down before cleaning.
- 3) The hot plate can only be washed with a moist soapy cloth.
- 4) DO NOT wash the hot plate with a high pressure jet

Fax: 01242 820050
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Electrical & Gas Safety Instructions



SAFETY INSTRUCTIONS - PLEASE READ

Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE PLUG / REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ KEEP ELECTRICAL EQUIPMENT AWAY FROM RAIN, WATER AND GAS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO ELECTRICITY AND OR LPG GAS SUPPLY IT SHOULD NOT BE MOVED. SOME GENERATORS SUPPLY 240V, 415V AND 110V. PLEASE CHECK FOR CORRECT VOLTAGE BEFORE USE.

LPG Safety

- ✓ CONNECT PROPANE REGULATORS WITH THE SPANNER PROVIDED. DO NOT USE TOOLS WHICH MAY DAMAGE THE REGULATOR.
- ✓ ALWAYS TREAT REGULATORS AND HOSES WITH CARE.
- ✓ ALWAYS KEEP GAS CYLINDERS UPRIGHT AND TURN OFF AT GAS VALVE ON CYLINDER BEFORE DISCONNECTING FROM THE MACHINE.
- ✓ USE ONLY THE GAS INDICATED ON THE MACHINE OR BY R & R CATERING HIRE LTD.
- ✓ DIRECT MACHINE AWAY FROM FLAMMABLE MATERIALS.
- ✓ SHOULD A GAS LEAK BE SUSPECTED, CLOSE THE CYLINDER VALVE AND EXTINGUISH ALL NAKED FLAMES. TURN THE CYLINDER BACK ON IN ORDER TO LOCATE THE LEAK BY APPLYING SOAPY WATER AND CHECK FOR BUBBLES OF ESCAPING GAS. NEVER USE A NAKED FLAME.

General Safety

- ✓ READ AND COMPLY WITH THE INSTRUCTION LEAFLET OR LABEL BEFORE USING THE EQUIPMENT.
- ✓ TAKE ALL SAFETY PRECAUTIONS REQUIRED AND RECOMMENDED.
- ✓ DO NOT REMOVE OR BYPASS GUARDS OR SAFETY DEVICES FITTED TO THE EQUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EQUIPMENT.
- ✓ KEEP EQUIPMENT CLEAN. PLACE AWAY FROM WORK AREA IF POSSIBLE.
- ✓ WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AT ALL TIMES.
- ✓ REMEMBER SOME CATERING EQUIPMENT MAY GET HOT IN USE.
- ✓ ALLOW TO COOL BEFORE HANDLING.
- ✓ TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT.
- ✓ TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF ANY HOT EQUIPMENT, AS THIS WILL RESULT IN BURNS.

**IF THE EQUIPMENT IS FAULTY
PLEASE DO NOT REPAIR IT!
CONTACT US ON
01242 820100**

240v Electrical Safety

- ✓ ELECTRICITY IS DANGEROUS AND MUST ALWAYS BE USED WITH GREAT CARE.
- ✓ WATER AND ELECTRICITY MAKE A VERY DANGEROUS COMBINATION, TAKE GREAT CARE IN KEEPING THEM APART.
- ✓ USE THE EQUIPMENT ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED.
- ✓ CARELESSNESS OR MISUSE COULD CAUSE ELECTRIC SHOCK OR FIRE.
- ✓ IT IS ADVISED TO USE A RESIDUAL CURRENT DEVICE WITH ALL 240V APPLIANCES.
- ✓ CHECK YOUR SUPPLY FOR SUFFICIENT AMPAGE BEFORE USING EQUIPMENT WITH A HEATING ELEMENT.

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