



CATERING HIRE
quality hire for special occasions

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LPG XL Hot Cupboard Instructions



LPG XL Hot Cupboard



Features

- ✓ Extra Large capacity for 450 plates.
- ✓ Pilot light standby feature.
- ✓ Heat up time of 30 minutes.
- ✓ LPG Propane gas, 37mbar.
- ✓ 11kg bottle minimum - 1 kg / hour.
- ✓ 3 fixed position shelves.

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 oven as these areas get extremely hot, and will result in burns.

Lighting

Pilot Lighting

- 1) Turn on the gas at the regulator.
- 2) Turn the control knob anti-clockwise to the ignition position (star symbol) and depress fully. While keeping the control knob fully depressed, press the black ignition button several times until the pilot burner is lit. The pilot flame is visible by opening the right hand door & looking through the 1st hole in the skirt of the base. Keep the control knob depressed for a further 15 seconds & then release it, checking that the pilot remains lit.
- 3) If the pilot burner has extinguished, turn the control knob fully clockwise to the OFF position, push in fully & release.

Wait 3 minutes before repeating 2.

Lighting

Burner Lighting

- 4) To increase the temperature, turn the control knob fully anti-clockwise from the ignition position (star symbol) to the number 7 to achieve maximum temperature. **Do not turn the control knob whilst it is depressed.**
- 5) To decrease the temperature, turn the control knob clockwise from the number 7 to the number 1 to achieve minimum temperature.

Extinguishing

Turning Off Short Term (during working day)

- 6) Turn the control knob to the ignition position (star symbol). The pilot burner will remain lit and the main burner can be re-lit. See "Burner Lighting"

Turning Off Long Term (overnight or longer)

- 7) Turn the control knob fully clockwise to the OFF position, push in fully & release. This will extinguish both the main burner & the pilot burner. See "Pilot Lighting" & "Burner Lighting" to re-ignite.
- 8) To finish...Close the gas cylinder valve Leave the hot cupboard to cool before disconnecting the gas regulator (left hand thread).

Use & Performance

- 9) Pre-heat the unit empty for 30 minutes on number 7 or full.
- 10) Stacked plates take a long time to heat through completely usually 1-2 hours depending on the quantity.
- 11) A Hot Cupboard is not designed to heat up or cook food but to maintain it at a steady temperature prior to serving.

Cleaning

- 12) Allow the hot cupboard to cool.
- 13) The rest of the hot cupboard can be cleaned with a cloth and hot soapy water



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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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