



CATERING HIRE
quality hire for special occasions

240v Upright Refrigerator Instructions

Tel: 01242 820100
Email: enquiries@rrhire.co.uk



240v Upright Refrigerator

Features

- POWER** : 3.1kW, 220-240V, 13 Amp single phase. Mains power - plug supplied.
- CAPACITY** : 14 cu.ft. - 90 wine bottles or 350 cans
- DIMENSIONS** : W505 x D462 x H1555 mm
- FEATURES** : 6 Shelves
: Adjustable thermostat
: Fan assisted evaporator & condenser
- Temp. Range** : +2 / +5°C
: Clear glass door

Cleaning

- ✓ Only use a soft moist cloth with non odour antibacterial spray to clean the inside of the fridge. External surfaces can be cleaned with a mild detergent and a soft cloth.
- ✓ The refrigerator requires no defrosting, since the ice at the rear wall melts automatically when the compressor is off and water slides downwards through the hole in the rear wall. This is collected in a receptacle placed at the bottom of the appliance.
- ✓ Regularly check the outlet and channel for food deposits which could clog the drain hole. If the hole is blocked, use a plastic straw to clean it out.

Usage

Before you start using the refrigerator, check that:

- 1) It is thoroughly dry inside
 - 2) Air can circulate freely
 - 3) The feet have been adjusted, i.e. the feet are firmly on the ground and ensure the refrigerator is level.
- ✓ Insert the plug into the wall socket and switch on the electricity supply.
 - ✓ The shelves are adjustable and can be pulled out and used on any of the guide slots.
 - ✓ The interior of the refrigerator is cooled with a cooling plate incorporated in the rear wall.
 - ✓ Under the plate there is a channel and an outlet for the defrosted water.
 - ✓ The light can be switched on and off at the top of the fridge.
 - ✓ There is a control dial on the top, left hand side of refrigerator interior.
 - ✓ Turning the temperature selector dial from 'O' (off) towards '7' to the medium setting '4'. You will hear a noise as the compressor starts.
 - ✓ When the ambient temperature is normal, we recommend the medium setting (4).
 - ✓ Higher settings on the knob (towards 7) mean lower temperatures. temperature in the interior of the appliance may even drop below 0°C.
 - ✓ The temperature in the refrigerator is affected by how often the door is opened and the amount of fresh food recently stored.

Warning

NEVER USE ANY HOUSEHOLD CLEANER OR DETERGENT, ABRASIVE POWDERS OR WAX POLISH. THESE NOT ONLY DAMAGE THE SURFACES, THEY ALSO LEAVE A SMELL IN THE REFRIGERATOR.



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Electrical & Gas Safety Instructions

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Email: enquiries@rrhire.co.uk

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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