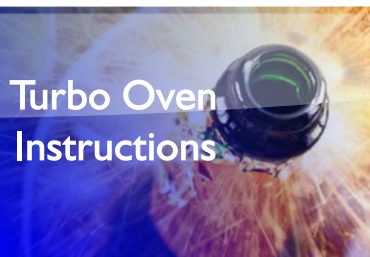




CATERING HIRE
quality hire for special occasions

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

Turbo Oven Instructions



240v Turbo Oven



All Turbo ovens come with stands.

The Turbo oven will cook a greater quantity of food faster, at a lower temperature and more evenly than a domestic oven.

A high powered top element is fitted for toasting or grilling.

1-To Bake

- ✓ Place food in the oven.
- ✓ Select desired temperature.
- ✓ Select desired cooking time.
- ✓ Select "HOLD" if you want to keep food hot after cooking is complete.
- ✓ Switch to "START".

The TURBOFAN oven will not operate until "START" is selected.

The "START" switch will illuminate to indicate that the oven is operating.

Unless "HOLD" is selected, upon completion of cooking the buzzer will sound until cancelled by switching to "STOP".

When the door is opened the fan will switch off but the elements will remain on to provide quick heat recovery.

Cooking times should be set on the timer.

The oven will not cook unless the timer is set.

Important Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY ONCE CONNECTED TO 240V ELECTRIC SUPPLY IT SHOULD NOT BE MOVED.

Roasting Guide

Temperature of 150°C-170°C (300°F - 340°F)

meat	Pre-heated oven/time per kg	Auto/time per kg
Beef - RARE	30 - 40 min	35 - 45 min
Beef - MEDIUM	40 - 50 min	45 - 55 min
Beef - WELL DONE	50 - 60 min	55 - 60 min
Veal	50 - 70 min	55 - 70 min
Lamb	30 - 40 min	35 - 45 min
Duck	50 min	55 min
Goose	50 min	55 min
Turkey	30 - 40 min	35 - 45 min
Chicken		
- under 1 kg	50 - 60 min	55 - 60 min
- over 1 kg	40 min	45 min

2-To Grill

- ✓ Place food in the top of the oven.
- ✓ Select "GRILL" with the temperature dial.
- ✓ Select desired cooking time.
- ✓ Switch to "START".

3-Cook & Hold

MANUAL HOLD - to thaw, reheat or maintain food at serving temperature.

- ✓ Set timer to "0".
- ✓ Switch "HOLD SET" on.
- ✓ Switch to "START".
- ✓ The "HOLD" light will illuminate to indicate "HOLD" is operating at 90°C.

AUTO HOLD - to keep oven at HOLD temperature of 90°C after cooking is completed.

- ✓ Switch "HOLD SET" on during setting sequence.
- ✓ The switch will illuminate to indicate "HOLD" has been set.
- ✓ Upon completion of cooking the oven will not switch off, but will remain at "HOLD" temperature as indicated by the "HOLD" light.



CATERING HIRE
quality hire for special occasions

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

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.

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.

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.

IF THE EQUIPMENT DOES NOT WORK PROPERLY 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.

Fax: 01242 820050
www.rrhire.co.uk

R & R Catering Hire Ltd,
Unit 9, Coln Park, Andoversford,
Cheltenham, GL54 4HJ

Fax: 01242 820050
www.rrhire.co.uk

R & R Catering Hire Ltd,
Unit 9, Coln Park, Andoversford,
Cheltenham, GL54 4HJ