



**CATERING HIRE**  
quality hire for special occasions

Tel: 01242 820100  
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## 240v Boiling Top Instructions



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## Electrical & Gas Safety Instructions



### 240v Boiling Top



#### Features

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

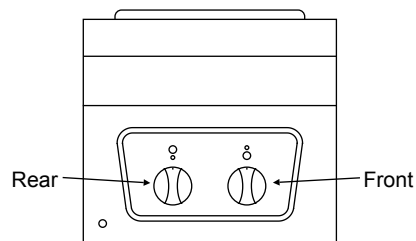
**DIMENSIONS** : 285(h) x 300(w) x 600(d)mm.

**FEATURES** : Power indicator neons.  
: 6 position rotary control switch.  
: 2 x robust hotplates.

**Weight** : 10kg

### Usage

Each hotplate is controlled by a switch which offers six individual heat settings. Always switch plate settings to OFF position when not in use.



For efficient operation, it is important that good contact be established between the plate and utensil. Ground based pots should be used and the plate surface must be clean. Spillage should never be allowed to accumulate around the edge of a plate as this will burn on and become difficult to remove.

### Siting

The hotplate unit should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

### Cleaning

- 1) Disconnect unit from electricity supply prior to cleaning, leave to cool down after use.
- 2) Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.
- 3) Never attempt to steam clean or hose down with a jet of water.

### 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 boiling top as these areas get extremely hot, and will result in burns.

Never drape cloths or gloves over the boiling top as this could result in a fire.

## 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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