

Gantry Unit Instructions







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Safety Information

Please carefully read the following information regarding safety:

-  Ensure that the voltage of your electricity supply corresponds to the serial plate details.
-  Take care when moving this unit.
-  Ensure the unit is installed on a sound, level work surface, which is heat resistant e.g. stainless steel or Formica[®]. The unit's external surfaces and base will become hot.
-  Disconnect the product from the electricity supply and ensure that it is cool to touch, before starting to clean.

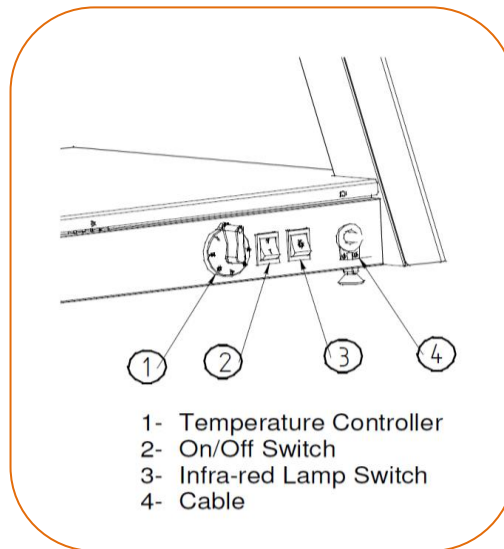
General Description

Oxford Event Hire's Gantry Unit is intended to be used on counter tops to display pre-heated food products prior to serving - perfect for any commercial catering event.

Starting up

To start using the Gantry Unit please follow the below instructions:

- Connect the unit to the electricity supply. Ensure that the cable (4) is in good condition.
- Switch the unit on (2) and turn the temperature controller (1) to the desired setting. Wait for about 20 minutes for the unit to heat up. Place the dishes/Gastronorm containers with hot food onto the aluminum hob surface.
- Switch on the Infra-red lamp (3).



Packing Down

When you have finished with your Gantry please do the following:

- Press and hold the On/Off Switch (2) until the unit turns off.
- Remove the plug from the main power supply.
- Allow the gantry to cool approximately 30 – 60 minutes before removal.

If you have any queries or problems please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.

**We hope that our *Gantry Unit* helps to make your event a success.
Please note that you can return the item to us dirty.**