

OXFORD  
**EVENT HIRE**  
TABLES CHAIRS & CATERING EQUIPMENT

# Hot Cupboard Instructions












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## Safety Information

**Please carefully read the following information regarding safety:**

-  The cupboard is fit with a 13 amp fuse and will require a socket outlet that is suitable for this. This model is suitable for 230-240V A.C. only.
-  Please ensure that all criteria are met before switching on to avoid damage to the product and danger to yourself and those around you.
-  This unit should not be used for cooking or heating up food. It is for maintaining a steady temperature and warming crockery only. Oxford Event Hire cannot take responsibility for misuse of the unit.
-  This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.
-  If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.
-  Ensure that the plug/socket is accessible at all times.
-  Strip plastic coating and clean the appliance before use.
-  During operation parts may become hot - avoid accidental contact.
-  Disconnect this appliance before servicing, maintenance or cleaning.

## General Description

Oxford Event Hire's Hot Cupboard is perfect for keeping your food warm and ready for service. It can hold 320 10" plates inside for keeping warm or Gastronorm food trays that we can also provide.

## Starting up

This section is thermostatically controlled by a control knob, located on the control panel. To obtain the best performance, the following procedure is suggested:

- Connect the cabinet to the main power supply, the green light will show when connected and on.
- Pre-heat the Hot Cupboard empty for 30 minutes, with the control knob turned on full.
- Load the Hot Cupboard as required. Many factors will determine the best control knob position, such as the amount and temperature of the food loaded, and the frequency of the opening and shutting of the doors. Experience from using the hot cupboard will soon show the best setting for any given occasion.
- Set the control knob at the required setting, No further adjustment is necessary.

## Temperature Settings

Heat can then be adjusted by the Hot Cupboard control knob. Specific temperature depends on what you are heating and quantity.

## Packing Down

When you have finished with your Hot Cupboard, please do the following:

- Please remove all the hot cupboard contents, for example, all foodstuffs and trays – leaving the shelves in place.
- To turn the unit off, switch off at the mains socket and ensure the green light has gone out.

**If you have any queries or problems please email  
[sales@oxfordeventhire.co.uk](mailto:sales@oxfordeventhire.co.uk) or phone **01865 760158**.**

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

