

Hot Cupboard with Bain-Marie 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 with Bain-Marie 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.

The top service counter is a dry well (it should at no point require water) that can hold three standard sized Gastronorm service trays or six half trays. It runs on a separate heater so that you can fully control how and what is being heated.

Starting up

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.

Bain-Marie:

- To heat, switch the machine on and turn the heat to max 30 minutes before usage.
- Once heated, place in containers and/or lids to cover any spare space to avoid heat loss.
- Heat can be adjusted by the control knob - keep it at a steady temperature.

Hot Cupboard:

- Pre-heat the Hot Cupboard empty for 30 minutes, with the control knob turned on full.
- Load the Hot Cupboard as required. Please be aware that the amount and temperature of the food loaded and opening/shutting of the doors will determine what temperature you will need to set.
- 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. Oxford Event Hire cannot take responsibility for the misuse of this unit.

Packing Down

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

- Please remove all the Hot Cupboard and Bain-Marie 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 or phone **01865 760158**.**

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

