



OXFORD
EVENT HIRE
TABLES CHAIRS & CATERING EQUIPMENT

Hot Holding Banqueting Cart Instructions



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Web: www.oxfordeventhire.co.uk

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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 food. It is for maintaining a steady temperature and warming food 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 Holding Banqueting Cart is designed to hold and transport food and give the operator maximum control over the temperature at which the food inside the cupboard is being held.

Starting up

Connect the cabinet to the main power supply.

The empty cupboard will take approximately 30 minutes to reach the set operating temperature. Before placing any food inside the cupboard make sure the display is showing the desired air temperature of the cupboard.

Please note: Foods with high moisture content (i.e. Mashed Potato) it is advisable to use lids on containers to avoid excessive evaporation. A removable water tray is provided in the base of the cupboard, which may be filled as required with hot water, in order to increase the humidity inside the cupboard (capacity 4 pints /2.2 litres). The water tray should be emptied and cleaned after each use.

Temperature setting

The temperature is set as follows:

- Press and hold the left hand side button **i** . The display will change to the set point temperature.
- Keep the **i** button pressed.
Use the centre up down **^** and **v** buttons to select the desired temperature between 65 and 95 degrees.
- Once the desired set point is reached, release all buttons and the display will revert to measured temperature.

Packing Down

When you have finished with your Hot Holding Banqueting Cart, please do the following:

- Please remove all contents, for example, all foodstuffs and trays.
- Switch off, unplug and allow the display to cool down.

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

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

