OPERATING & SAFETY GUIDE

HOT CUPBOARD & BAIN MARIE

GENERAL SAFETY

Contact Blue Sky Event Hire for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands. Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use, if it shows signs of damage request a replacement.

ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.

If the equipment fails to operate or the power cable or plug become damaged, contact Blue Sky Event Hire. **Do not try to repair it yourself.**

Keep the power cable out of harm's way. Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

OPERATING GUIDE

Position the unit where it is to be used and ensure that it is level. Apply the brakes on the two braked castors.

The Event Hot Servery comprise 3 sections and is specifically designed to display and keep food hot in a buffet type situation.

Lower Section - Hot Cupboard Unit
The unit is thermostatically controlled by a control knob, located on the front control panel. For best results, the following procedure is suggested:

Pre-heat the empty Hot Cupboard 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 closing of the doors. Experience of use will soon show the best setting for any given occasion.

OPERATING GUIDE cont'd

Set the thermostat at the required temperature, no further adjustment is necessary.

Stacked plates take a long time to heat through completely.

The Hot Cupboard is not designed to heat up or cook food, but to maintain it at a satisfactory temperature prior to serving.
If you need to remove the hot cupboard doors for cleaning, follow the following instructions:

- The doors are top-hung doors on sliders.
- Remove the door retention bar from the bottom of the doors by lifting one end up and removing.
- Grip the sides of the outer door and hinge out until the door can be lifted off the track and removed from the cupboard.
- Repeat for the second door.
- Reverse the process to re-attach the doors ensuring that the correct door is re-fitted first. Ensure that the doors are fitted correctly by sliding them left to right.
- Finally, re-fit the door retention bar

CounterTop Section - Bain Marie Unit
The temperature of the Bain Marie section is adjusted by a control knob located on the control panel. To obtain the best performance, the following procedure is suggested.

Heating is by hot air. The element which heats the air is adjusted by a control knob located on the control panel, which may be varied to meet individual requirements.

Pre-heat the well on full for approximately 15 minutes before placing gastronorm containers and their contents into position on top of the hot cupboard section.

Place gastronorm containers in any unused sections of the bains marie to prevent heat loss.

Many factors will determine the best control knob position, such as the amount and temperature of the food loaded. Experience from using the bain marie will soon show the best setting for any given occasion.

A Bain Marie is not designed to heat up or cook food, but to maintain it at a satisfactory temperature prior to serving.

CLEANING

Switch off and unplug the unit.

- Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel.
- Do not use bleach or any corrosive detergent as they will damage the surface of the unit.
- Do not allow corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, etc., to remain on stainless steel for long periods. Wash and rinse away.

After cleaning with a mild detergent, always remove any residue with a damp cloth and wipe dry.