

Fagor 10 Tray Combi (ACG-101) LIGHTING INSTRUCTIONS

1. Make sure gas and electrical plug are connected and turned on
2. Turn oven on by pressing the main ON/OFF switch
3. Select cooking mode using the “play” triangle button to move through selections – light will indicate which mode is selected. Set cooking mode to heat (four wavy lines)
4. Use the temperature control mode to set to desired temperature
5. Use the timer knob to set timer. Three dashes mean the timer is set to infinity.

STEAM

1. Press the START/STOP button to turn oven on STEAM INSTRUCTIONS:
2. Press the “play” triangle button to move through and select steam (cloud symbol)
3. Temperature will automatically set to a maximum of 99 degrees
4. Set timer using the timer knob.
5. Press the START/STOP button to turn oven on

OCCUPATIONAL HEALTH AND SAFETY

Commercial Kitchen Hire SA does not take responsibility for clients not following health and safety guidelines. It is up to the client to monitor equipment and keep food safe. It is not the responsibility of Oven hire to ensure safety by monitoring hazards while cooking. Clients are responsible for their staff and knowledge of the equipment operation.

DISCLOSURE STATEMENT

The placement of equipment in or outside a hired venue must also comply with government regulations. Placement and installation of equipment can be done by Oven Hire but council and venue approval must be sought by the client. The movement of equipment can be dangerous when gas is involved. For clients who are installing equipment themselves, it is up to you to meet all Australian standards (AZNS5601). Therefore, all legal obligations are your responsibility. Commercial Kitchen Hire SA has to the best of their ability provided up to date information, guidelines and instruction on the use of its equipment.