

## **HOTBOX INSTRUCTIONS**

### **Vertical Hot Cupboard - Operation**

- 1) The unit can be switched ON or OFF with the POWER button on the front of the unit.
- 2) The POWER button is a protection switch. No other switch can operate if the POWER button is OFF.
- 3) The elements can be switch ON or OFF and the temperature can be adjusted with the THERMOSTAT KNOB. The THERMOSTAT KNOB is located on the front of the unit.
- 4) The thermostat temperature can be set between 30°C to 110°C. Twist the knob around reaching the desired temperature
- 5) The thermostat probe only measures the temperature of the air, NOT the temperature of the food in the pans. The temperature can be checked using the TEMPERATURE GAUGE.

## **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.