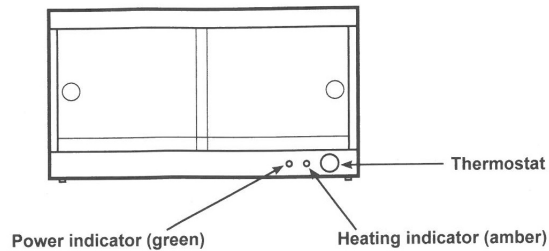


Operating Instructions

Product : Wk1114 Pie Cabinet 240v 13amps 2kw



USER GUIDE

DO NOT COVER THE ELEMENT OR SHELVES WITH METAL FOIL. DURING USE THE APPLIANCE BECOMES HOT. BE CAREFUL NOT TO TOUCH HOT SURFACES.

TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG WHEN NOT IN USE, BEFORE CLEANING, AND BEFORE REPLACING ANY PARTS.

Controls:

- The green power indicator and the interior light will be illuminated whenever power is connected to the appliance.
- Turn the thermostat to the desired setting.
- The amber heating indicator will be illuminated whenever the element is on.
- Once the appliance is up to temperature, shown by the amber heating indicator cycling on and off, open the door(s) and add the food.
- Close the door(s) between each serving to reduce heat losses.

Cooking Guide:

THIS APPLIANCE WILL NOT COOK PIES, IT IS DESIGNED TO KEEP PRECOOKED PIES WARM.

PREHEAT THE CABINET BEFORE ADDING FOOD.

Do not cover the shelves, for example with foil, as this will prevent circulation of hot air around the unit.

Full guidelines on displaying hot food are issued by the Food Standards Agency. In general, hot food should be kept at a temperature above 63°C. It is important that hot food is only displayed at a temperature below 63°C for a maximum of 2 hours, after this time the food should be discarded or rapidly cooled for storage.

The temperature inside the pie cabinet can vary with the amount of food being warmed. The actual food temperature should be checked with a food thermometer, do not rely on the thermostat knob markings.

Adding water to the humidity tray will help keep the food moist.

Cleaning:

ALWAYS TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG BEFORE CLEANING

THIS APPLIANCE IS NOT WATERPROOF

DO NOT USE A WATER JET SPRAY TO CLEAN THE INTERIOR OR EXTERIOR OF THE APPLIANCE, OR USE A WATER JET IN THE VICINITY OF THE APPLIANCE

Exterior

Clean with a good quality stainless steel cleaning compound. Do not use harsh abrasive cleaners as this could damage the surface finish.

In the event of a breakdown or unsatisfactory working of hired equipment Well Dressed Tables should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Well Dressed Tables to do so. No responsibility will be accepted by Well Dressed Tables for any accident or damage resulting from the use of equipment hired whatever the cause.