

OPERATING & SAFETY GUIDE

HOT CUPBOARD LIGHTING GANTRY

GENERAL SAFETY

Contact us 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.

Ensure the gantry is secured on the hot cupboard using the screw brackets on either stantion.

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 us. 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

Ensure that the hot cupboard is level with castor brakes applied, before positioning the gantry.

The gantry lights are controlled by a dimmer switch.

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.