



Please go to our safety information and equipment operating instructions catalogue page to download available on our website [www.angelseventhire.com](http://www.angelseventhire.com)

These appliances are only for professional use by a qualified person

## OPERATING & SAFETY GUIDE

### Induction Hobs



#### GENERAL SAFETY ADVICE

We would have prepared/tested and checked these items prior to you receiving them to ensure safe and full working condition.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as records for future inspection.

#### OPERATING INSTRUCTIONS

##### PREPARATION

- Use Pans made from cast iron, enamelled steel or stainless steel with a magnetic base. Unsuitable pans are glass, earthenware, aluminium, copper and non-magnetic stainless steel.

Do not use pans oversized to the hob hired

Do not allow any other objects to be placed on the hob surface.

Turn on via controls or knob (depending on model) fans must be heard running.

Set to desired heat setting.

After use switch the hob zone off by its controls

##### WARNING

1. Parts of the appliance become hot during normal use—take care to avoid accidental burns.
2. If the ceramic glass surface is cracked, immediately disconnect the appliance from the supply.
3. Do not use if supply cord damaged.
4. Users with heart pacemakers should consult with their doctor.
5. If plastic, aluminium foil, sugar or sugary food has dropped onto hot ceramic glass, scrape it off immediately. If these substances melt they can damage the surface.
6. Before working on or cleaning the equipment, isolate it from the power supply and allow it to cool to a safe working temperature. Use washing up liquid on a paper towel or rough side of a sponge to clean. Wipe with a damp cloth and dry with a clean cloth or smooth side of the sponge.

SEE FULL OPERATING INSTRUCTIONS FOR FURTHER INSTRUCTIONS.

#### SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Angelo's staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an **call us** for advice

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO2 extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**