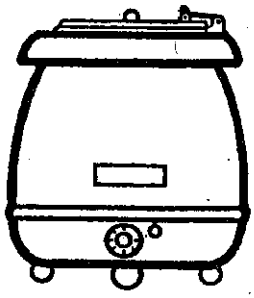
Operation instruction

SOUP KETTLE

INSTRUCTIONS FOR THE WET HEAT SOUP KETTLE

Specification: **Capacity : 10L**
Voltage : 220V/50HZ or 110V/60HZ 400-475W
Weight : 4.8Kgs
Dimension : 39cm High 34.5cm Dia



Operating and Maintenance:

* Plug unit into correct electrical socket.
* Use with WET HEAT ONLY. Add 0.6L of water between the stainless steel liner and internal Aluminum container. Never overfill with water and under no circumstances should the stainless steel liner float up, even when empty. Remove any excess water immediately.
* The temperature control should be set between 1 and 8 and always operate the kettle at the lowest setting to maintain correct serving temperature. Hold at high temperature when setting between 8 and 12.
* A neon light will glow when the unit is turned on. Turn the dial to 0 to switch off. Unplug from the wall socket to isolate kettle from the electrical supply.
* Always keep the removable hinged lid attached and in the closed position when not serving.
* Never move or carry the kettle when unit is switched on, or containing hot food.
* Spilled food should be removed immediately from all exterior surfaces. The stainless steel bain marie and lid are machine washable. The painted exterior and top collar should be wiped over with a damp soapy cloth.
* Ensure unit is unplugged when not in use, when filling and when being cleaned.
* The kettle must not be cleaned with a high pressure jet.

IMPORTANT------NEVER IMMERSE KETTLE WATER AS DAMAGE TO THE UNIT WILL RESULT AND THE GUARANTEE WILL BE VOIDED.

WARNING THIS APPLIANCE MUST BE EARTHED.

DO NOT OPERATE KETTLE EMPTY.

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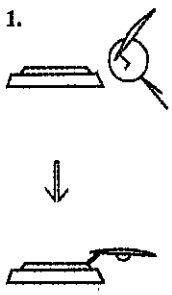

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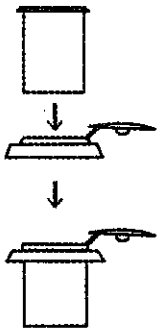

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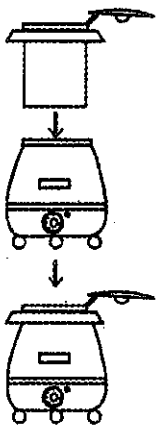

Babak Food Equipment

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