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**ELECTRIC HOT HOLDING CUPBOARD
NOT TO BE USED OR OPERATED BY CHILDREN**

The Banquetline cupboard has been designed to hold and transport food and give the operator maximum control over the temperature at which the food inside the cupboard is being held. It is important to realize that the temperature of the air inside the cupboard does not indicate the temperature of the food itself. The temperature of some foods may be at least 100 to 150°C below the temperature of the air inside the cupboard.

The empty cupboard will take approximately 30 minutes to reach the set operating temperature. Before placing any food inside the cupboard make sure the display is showing the desired air temperature of the cupboard.

The Banquetline cupboard is fitted with a microprocessor controller and has been preset in the factory at 85°C. Should your application require a higher or lower setting, the operating temperature can be changed to any temperature between 65°C and 95°C, you can not set the temperature outside of this range.

To adjust the set temperature, follow the procedure below:

- (a) Press and hold the left hand side button (i). The display will change to the set point temperature.
- (b) Keep the i button pressed Use the centre up down (^/v) buttons to select the desired temperature between 65 °C and 95 °C.
- (c) Once the desired set point is reached, release all buttons and the display will revert to measured temperature.

Foods with high moisture content (i.e. Mashed Potato) it is advisable to use lids on containers to avoid excessive evaporation. A removable water tray is provided in the base of the cupboard, which may be filled as required with hot water, in order to increase the humidity inside the cupboard (capacity 4 pints / 2.2 Ltrs). The water tray should be emptied and cleaned after each use.