



A D A M S
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SOUP KETTLE

400w power, weight 4.3kg

Operation

- Plug into mains supply.
- Fill the outer container with approximately 600ml of water.
- Carefully place the inner container into the appliance.
- If the inner container floats, even when empty, reduce the amount of water in the outer container.
- Fill the inner container with soup and close the lid. If necessary remove any excess water from outer container.
- Set the temperature control. The temperature ranges from 1 (lowest) and 12 (highest).
- The power light will come on and the kettle will begin to warm up.
- Stir the kettle contents regularly to achieve quicker heat up times.
- At full power, a full kettle can take up to 90mins to heat through from cold.
- When the kettle has reached temperature the power light will switch off.
- Reduce the temperature to maintain heat levels. To maintain temperature it is recommended to use the lowest heat setting possible.
- Use a suitable implement to remove the contents of the kettle. DO NOT tip the kettle to remove the contents.
- To turn the appliance off, set the temperature control to '0'.

Never move or carry the appliance when it is switched on or contains hot liquid.

Maintenance.

- Always turn off and disconnect the appliance from the power supply before cleaning.
- Clean any spilt food on the appliance immediately.
- Use soapy water and a damp cloth to clean the exterior of the appliance.
- The inner container and lid are machine washable.
- Dry thoroughly after cleaning.

If the unit does not work, check the unit is switched on. DO NOT use if cable is damaged.

This appliance is not to be operated by children.