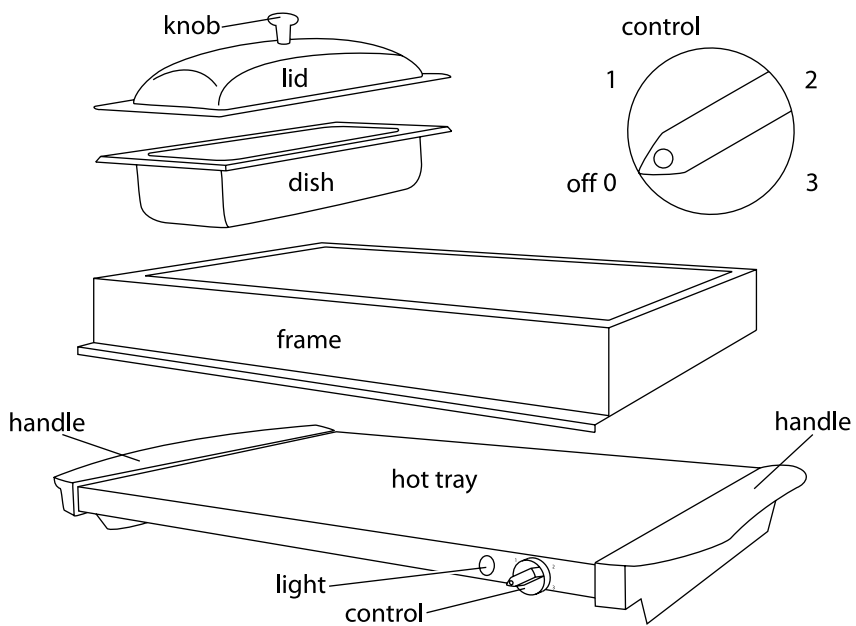




Russell Hobbs




instructions



Read the instructions and keep them safe. Pass them on if you pass the hot tray on. Remove all packaging, but keep it till you know the hot tray works.

important safeguards

Follow basic safety precautions, including:

- 1 The hot tray must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 This is a hot tray, not a cooker. Don't use it to cook or reheat food. Food must be fully cooked and piping hot before putting it on the tray.
- 3 Don't put the hot tray in liquid, don't use it in a bathroom, near a source of water, or outdoors. 
- 4 It gets very hot, so keep it away from curtains or other combustible materials.
- 5 All the surfaces get hot – don't touch. Use the handles and knobs, wear oven gloves.
- 6 If you spill something, wipe it up with a thick cloth and a lot of care.
- 7 Sit the hot tray on a stable, level, heatproof (not just heat-resistant) surface.
- 8 It gets hot underneath as well, so don't put it on polished woodwork, carpet, anything that can't stand heat, or anything that might burn or char, and put table mats underneath it – just in case.
- 9 It'll stay hot for a while after unplugging, don't leave it unattended while it's still hot, and let it cool down before cleaning and storing away
- 10 Don't connect the hot tray to an external timer or remote control system.
- 11 Route the cable so it doesn't overhang and can't be caught or tripped over.
- 12 Unplug the hot tray when not in use, before moving or cleaning. Let it cool down before cleaning and storing away.
- 13 Don't use the hot tray for any purpose other than those described in these instructions.
- 14 Keep the hot tray and cable away from hotplates, hobs, and burners.
- 15 Don't put cold dishes on to a hot surface, or hot dishes on to a cold surface. Thermal shock might crack or shatter the dishes.
- 16 Don't use accessories unless we supply them.
- 17 Don't use the hot tray if it's damaged or malfunctions.
- 18 If the cable or plug is damaged, return the hot tray, to avoid hazard.

household use only

before using for the first time

Turn to “care and maintenance” on page 4, and clean the hot tray and accessories thoroughly, to remove manufacturing dust, etc.

positioning

- 1 Sit the hot tray on a stable, level, heatproof (not just heat-resistant) surface.
 - 2 Put table mats underneath it to protect the surface it's sitting on.
 - 3 Route the cable so it doesn't overhang, and can't be tripped over or caught.
 - 4 If you're using the frame and dishes supplied, sit the frame on the hot tray, put the dishes into the frame, and put the lids on, so everything warms up with the hot tray.
- ★ The dishes supplied hold a bit more than 2 litres.
- 5 If you're using any other serving dishes, put them on the hot tray when it's cold, so they warm up with the hot tray.

warming up

- 6 Plug the hot tray into the power socket (switch the socket on, if it's switchable).
- 7 Turn the control to 3 (maximum) – the light will glow.
- 8 Leave it to warm up for 10 minutes.
- 9 When it has warmed up, turn the control to the setting you want. The range is about 68°C to 93°C, depending on local conditions.
- 10 To switch the hot tray off, turn the control to 0 – the light will go out.
- ★ Take care – the hot tray will remain hot for some time after it's switched off.

in use

- 11 You may put dishes of hot food straight from the oven on the hot tray.
- 12 Transfer hot food from pots on the stove to preheated dishes, and put the dishes on the hot tray.
- 13 Don't put cold dishes on a hot surface, or hot dishes on a cold surface. Thermal shock might crack or shatter the dishes.
- 14 Take care when using metal dishes or unglazed stoneware on the hot tray. They might scratch the surface of the hot tray.
- 15 Use dishes with lids, to retain moisture, and prevent food from drying out (or cover with aluminium foil).
- 16 Use open dishes for food that needs to be kept crisp – but watch that the food doesn't dry out.
- 17 Flat bottomed dishes will have a greater area in contact with the hot tray.
- 18 Don't pile food in layers in closed dishes. Condensation will soften it.
- 19 Take care when keeping coffee warm on the hot tray. After about an hour, chemical changes will occur in the coffee liquor which will affect its taste.

caution take care handling dishes of hot liquids – take extra care with hot oil.

spillages

- 20 If you spill something on the hot tray, use a thick cloth to protect your fingers when wiping it up, and take care that you don't touch the hot tray.

care and maintenance

- 21 Unplug the hot tray and let it cool down fully.
- 22 Wipe the surfaces of the hot tray with a soft, damp cloth. If necessary, use a little washing-up liquid, but remove all trace before using the hot tray, or it'll smell.
- 23 Wash the frame, dishes, and lids in warm soapy water, rinse, and dry.
- 24 Don't wash any part in a dishwasher.
- 25 Don't put the hot tray in any liquid.
- 26 Don't use harsh or abrasive cleaners or solvents, soap pads, or scourers.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Salton Europe Ltd, Failsworth, Manchester M35 0HS

email: service@saltoneurope.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products

