



**A to Z**  
**PARTY RENTAL**

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## COMMERCIAL DELUXE SOUP KETTLE



*Please read and keep  
the instruction*



*in door use only.*



*Don't discard*

**Model No :** SK-600 / SK-800  
**Specification:** Capacity : 10 Quart  
Voltage : 110V ~  
Wattage : 400 W  
Weight : 4.5 Kg



**SK-600**



**SK-800**

**Dimension: 36cm High 34.5cm Dia**

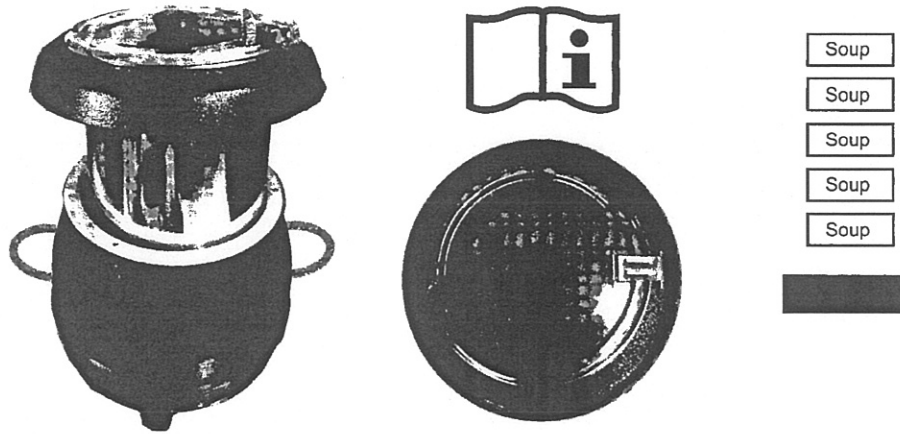


**CAUTION: Read the instructions before using the appliance.**

1. This appliance is only suitable for commercial use with the aluminium container provided. Do not use any alternative container.
2. The soup kettle should be placed on a stable flat surface.
3. The soup kettle is intended for indoor use only.
4. Do not disconnect the appliance with wet hands and do not pull the supply cord.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. The soup kettle is intended to warm soup and other hot liquids only.
7. Do not fill kettle over 9 liters or beyond the limit marked "Max".
8. If foam or liquid overflows from the appliance, switch off immediately.
9. Do not put the appliance or s/s container in the refrigerator or freezer.
10. **DO NOT OPERATE KETTLE WHILE IT IS EMPTY.**

Please check the following items are enclosed before use:

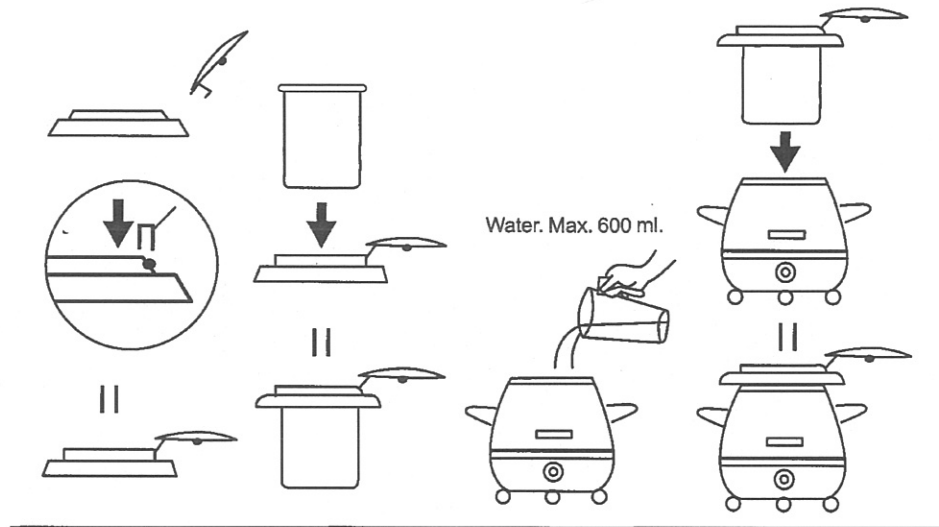
Instruction Manual, Stewpot, Aluminium Container, Lid, Collar and Soup Labels with Magnet holder.



### **OPERATE:**

- Plug unit into correct electrical socket.
- Add 0.6L of water between the stainless steel liner and internal aluminium container. Never over-fill 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 care should be taken to always operate the kettle at the lowest setting possible to maintain correct serving temperature. Settings between 8 and 12 are for initial heat up and the unit should be returned to 8 or below when the correct temperature has been achieved.
- 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 aluminium container, stainless steel liner and lid are machine washable. The 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 appliance must not be cleaned by a water jet.


**IMPORTANT----NEVER IMMERSE KETTLE IN WATER AS DAMAGE TO THE UNIT WILL RESULT AND THE GUARANTEE WILL BE VOIDED.  
THIS APPLIANCE MUST BE GROUNDED.  
DO NOT OPERATE KETTLE WHILE IT IS EMPTY.  
WHEN OPERATING THE SOUP KETTLE, PLEASE BE SURE THAT THERE IS ALWAYS ENOUGH WATER BETWEEN THE LINER AND THE CONTAINER.**




**MAINTENANCE:**

- *Spilled food must be cleaned up immediately from external surfaces.*
- *The Stainless Steel liner and aluminium container are machine washable.*
- *The external surface and top collar should be wiped over with a damp soapy cloth only.*
- *Ensure unit is unplugged when not in use, during filling and when being cleaned.*
- *The unit should be emptied and cleared on a daily basis.*
- *Never wash it by water jet.*
- *Never immerse kettle in water.*
- *Never operate with an empty unit.*

Use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces of unit.

 The kettle must not be cleaned by a water jet.

 Caution; Hot Surface.