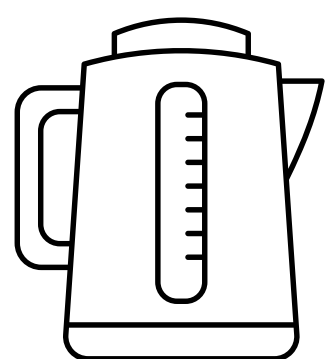
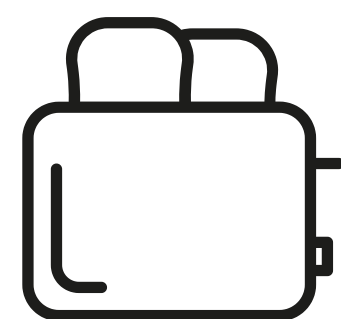


# KITCHEN

You must ensure all your electrical items are safe and in good working order. This is particularly important if the equipment does not originate from the UK. The maintenance team will offer free electrical safety testing of all your equipment during semester one.

## Toaster

Use the knob or dial on your toaster to adjust how dark you want your bread. Start with a medium setting between 2-3 at first. Pull down the lever and wait for the toast to pop up. Remove the toast with your fingers or wooden tongs.

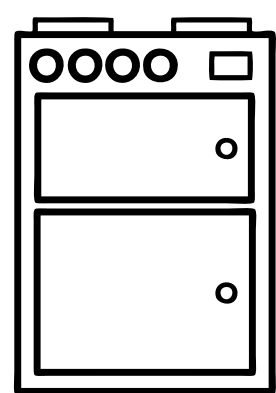
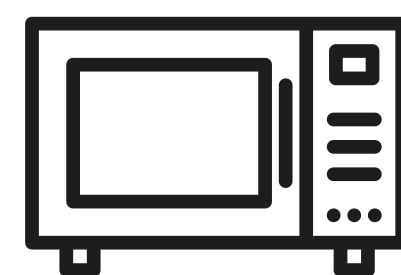


## Kettle

Open your kettle by pressing the release button. Fill your kettle to the desired fill level (between the minimum and maximum level). Close the lid and place on the kettle base. Press the switch and your kettle will boil. The switch will automatically power off when the water has boiled.

## Microwave

Use glass or toughened plastic (marked suitable for the microwave). Select cook setting, set the timer, and then press Start. There are defrost and cook settings on the cooking dial. Never use metal containers, utensils or tins in the microwave. Use protective glove to remove your dish.

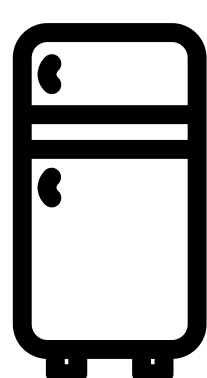
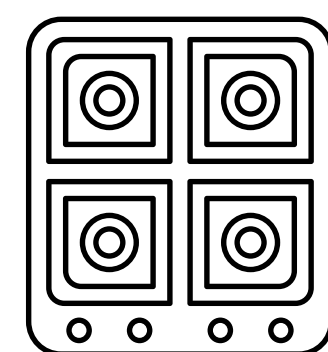


## Oven

Select the top / main oven. Turn the dial to the required temperature, preheat ahead of cooking. Light will illuminate when the temperature has been reached. Place items on the rack in a suitable dish, follow cooking instructions using a timer if required. Ensure the oven is turned off after use and cleaned when cool.

## Cooker

Cookers and hob temperatures are operated by the corresponding dial located for each hot plate. The temperature of each hot plate can be increased/decreased via the numbered settings on the dial. After use, please ensure all dials are at the off position.



## Fridge freezer

Your fridge freezer should remain switched on at the plug. Keep the contents tidy and covered to create space for cold air to circulate and limit electricity consumption. Let food cool completely before putting in the fridge or freezer.