

Catering Guidelines Electrical Circuits

Our kitchen electrical circuits are adequate for normal event usage, but where caterers are using our kitchen for providing hot meals for a large number of people, certain guidelines must be followed.

Failure to follow these guidelines WILL blow a fuse and result in a partial loss of electrical circuits, which we cannot guarantee to rectify at the time. This will almost certainly include the total failure of the cooker circuit.

Introducing additional catering equipment in addition to that provided could result in the loss of a main supply fuse, in which case this would require replacement by the electricity supplier.

In all cases of overloading the Village Hall reserve the right to charge the hirer for the repair costs involved.

Please follow these simple rules to prevent any problems:

Kitchen Water Heaters

Please turn these on as soon as possible at the start of the event.
THEN TURN THESE OFF WHILST USING THE COOKER AT FULL CAPACITY.
Turn back on when cooking is completed.

Dishwasher

Please do not use whilst the Cooker is being used at full capacity.

Kettles and Tea Urn

If required to boil water whilst the Cooker is being used at full capacity, please use the sockets in the Wash-up / Dishwasher area, NOT the sockets in the Cooker / Food Prep area.

Additional Equipment

No additional catering equipment should be plugged into the Kitchen sockets, and any equipment drawing appreciable load should be run on an external generator.
Warming trays may be plugged into the sockets in the Lobby, Hall or Lounge.