

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Caterer Gas Barbeque
Product Code 408001

A Full EHA Code of Practice for the "Safe Use of LPG" is available on our website www.allenshire.co.uk Please go to our Gas Appliances and BBQs catalogue page to download

Never use the equipment in a poorly ventilated space. Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip.

Keep a bucket of water nearby to treat burns. Use a CO₂ extinguisher in case of fire. Wear suitable clothing, such as an apron, overall and hat. Use kitchen/BBQ gloves to handle utensils. Tie back long hair.

Allow the appliance to cool fully before touching or cleaning.

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Code of Practice entitled "Safe Use of LPG: Portable and Transportable Equipment in the Hire Industry" (LPG Code) launched in October 2013 by the Event Hire Association (EHA).

PLEASE READ THESE INSTRUCTIONS CAREFULLY. THERE IS A RISK OF INJURY IF YOU DO NOT FOLLOW THE INSTRUCTIONS IN THIS GUIDE.

These instructions are provided so you can familiarise yourself with proper and safe operation of this appliance but are not a substitute for being conversant with duties as hirer under the LPG Code.

The safe use of hired gas equipment is the sole responsibility of the hirer once the items are collected or arrive on site. Allens staff are not allowed to install equipment on site and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a gas safe engineer conversant with the LPG Code.

Care of the Gas BBQ

- Ensure the gas cylinder is positioned away from the BBQ when in use.

Instructions for Lighting

1. Ensure BOTH control valves on the barbecue are OFF, by turning them clockwise to a firm 'stop'.
2. Turn the supply from the cylinder ON by turning the cylinder valve anticlockwise.
3. Choose either of the two fireboxes and insert a lighted taper into the brass lighting hole (located centrally underneath the barbecue) and turn ON the control valve at that end of the barbecue by turning anticlockwise. The burner can be checked by looking through the sighting hole in the side of the firebox.
4. If the burner doesn't light immediately, turn OFF the control valve at the barbecue by turning clockwise to a firm 'stop' and try again after 5 minutes.

Regulators and valves should make a metal-to-metal gas tight seal or be fitted with a rubber seal. On no account should PTFE tape, thread tape or any other sealant be used to try to secure a gas-tight seal in a leaking connection.