

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Hog Roast - Gas
Product Code 602044

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

Care of Hog Roast

Burners can be powered by bottled propane (19kg recommended), motor-mains 240v or can be run from a battery via an inverter (not supplied). 13 amp plug required.

Instructions for Use

1. Open the hood of the oven before attempting to light the burners and remove the 4 stainless steel trays.
2. Turn all the control knobs clockwise to the OFF position.
3. Use separate instructions provided for connecting the LPG cylinder to this appliance.
4. Once the cylinder is turned on, on one of the two burners, push in the control knob and turn it anti-clockwise to the "full rate" position, at the same time hold the ignition button (a clicking sound will be heard) this will light the pilot and the burner. Keep pressing the ignition for a further 15 seconds and observe whether the burner has lit.
5. Then repeat for the second burner if required.
6. If the burner has not lit after retrying, turn the control knob off, wait 5 minutes and repeat step 4.
7. Adjust the heat by turning the knob to high/low positions.

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.

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.

8. If the burner does not light with the ignition spark, it can be lit manually with a long reach lighter from the inside.
9. To turn the burner OFF, turn the cylinder valve or regulator switch to the OFF position and then turn the control knob on the appliance clockwise to the OFF position on both burners.

Warning: If the burner still fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

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.

Rotisserie and Motor Warning:

Rotisserie and motor must not be exposed to water or damp conditions or used when raining. The plug of the AC Motor is required to be plugged using an extension lead from indoors. However it should not be used in wet conditions as it may result in electrocution.