

6 BURNER RANGE LPG

GENERAL SAFETY

For information and advice on the suitability and safety of this type of equipment please contact Jaspers Hire.

There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent and responsible adult who has read and understood these instructions.

Keep all children, animals and bystanders away from the work area.

Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Check the equipment before use and report any damage to Jaspers Hire.

Never use the equipment in a poorly ventilated space.

Remove all packaging before use.

It is the hire's responsibility to ensure all necessary precautions are taken to safeguard against the risk of fire and injury.

We suggest that you:

- Keep a bucket of water nearby to treat burns
- Wear suitable clothing such as an apron or overall and hat, loose clothing may catch fire
- Use insulated kitchen/barbecue gloves to handle any utensils.
- Tie back long hair.
- Allow equipment to cool fully before touching or cleaning as they get VERY hot.

Do not attempt to move the unit while it is lit. Always turn off the gas at the cylinder, then at the control knob and allow it to cool.

GAS SAFETY

Propane is highly flammable and heavier than air, this increases the risk of explosion.

Keep gas cylinders upright at all times, do not drop or knock them. Damaged cylinders can be dangerous.

Store gas cylinders in a secure, cool area, away from heat, possible ignition source and clear of drains or depressions where any leaked gas may collect.

Do not smoke or permit naked flames in the area when changing gas cylinders.

Handle gas cylinders and connectors with care.

Carefully check the connections for leaks (the use of a proprietary leak detector fluid is recommended).

NEVER test for leaks with a naked flame.

The use and storage of LPG cylinders is governed by specific regulations/legislation available from www.hse.gov.uk.

GAS LEAKS

If a gas leak is suspected inform everyone in the area, asking them to extinguish or turn off everything that may ignite the gas.

DO NOT OPERATE ELECTRICAL SWITCHES, THEY MAY GENERATE SPARKS.

If safe to do so, open any doors or windows, close cylinder valves and take cylinders into the open.

If a large amount of gas has escaped, evacuate the area and call the Fire Brigade, informing them that gas cylinders are involved and how many there are.

6 BURNER RANGE OPERATING GUIDE

Before connecting the oven to the gas ensure that the equipment is sitting level, the floor of the work area is free from trip hazards and non-slip.

We also recommend that the cylinder should be placed as far from the oven as possible without placing the hose under strain.



CONNECTING THE REGULATOR

1. Turn 'OFF' gas tap(s) situated at the front of the 6 Burner.
2. Connect the regulator into the cylinder valve and tighten with the spanner supplied Clockwise.
3. Turn regulator valve to required gas flow level.

LIGHTING THE OVEN AND INDIVIDUAL BURNERS

1. Turn 'ON' the gas cylinder by turning the cylinder valve anticlockwise.
2. Open the oven doors, depress and hold the oven gas knob and turn anticlockwise to an 'ON' position. At the same time press the ignite button at the front bottom of the oven and this should light the oven. Keep the oven gas knob depressed for roughly 10 seconds and then release, the oven will then remain on.
3. If the flame in the oven turns off please repeat step 2.
4. To light the burners on top of the oven please depress and turn the relevant gas knob anticlockwise and using a match or lighter light the gas on the relevant burner. Keep the gas knob depressed for roughly 10 seconds and then release, the burner will then remain on.
5. If the flame on the burner turns off please repeat step 4.
6. To reduce the flame turn the relevant gas flow knob clockwise until the required gas flow is reached.

TURNING THE OVEN AND BURNERS OFF

1. To turn 'OFF' an individual burner or the oven turn the relevant gas knob clockwise until it is in a horizontal position. This will stop the gas flow to the specific burner and the flame will turn off.
2. To turn 'OFF' the whole oven turn the gas off at the cylinder, then turn all gas knobs at the front of the oven in a clockwise position until they are horizontal.

Leave the appliance to cool before disconnecting the gas regulator (left hand thread). Refit the plastic protective cap.