

GAS BARBECUE LPG (SINGLE OR DOUBLE)

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.



ASSEMBLY INSTRUCTION

Hold the BBQ on its side and release the legs from the retaining clips.

Swing the leg assemblies out so that the inner struts can be unfolded into the erected position and press firmly into the same retaining clips.

Stand BBQ upright and as level as possible.

Gas barbecues are available as single or double units. Single units have only one gas tap at the one end.

Before connecting the BBQ 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 recommend that the cylinder should be placed as far from the oven as possible without placing the hose under strain.

LIGHTING THE BARBECUE

1. Turn 'OFF' clockwise both gas taps situated at the ends of the BBQ. Single units have only one gas tap at one end.

2. Connect the regulator connector to the gas cylinder by screwing it in anticlockwise with the use of the spanner provided.

3. Turn 'ON' the gas cylinder by turning the cylinder valve / tap anticlockwise.

4. Insert a lighted taper or gas match into the appropriate brass lighting hole (located centrally underneath) for the side to be lit and turn 'ON' the appropriate gas tap situated at either end of the barbecue by turning anticlockwise. The burner should now light.

5. If the burner does not light immediately turn 'OFF' the gas tap(s) situated at either end of the barbecue by turning clockwise and try again after a period of 5 minutes.

6. Allow barbecue to warm up for 10 minutes, the barbecue will then be ready to cook on.

ADJUSTING HEAT & GAS FLOW

Adjust the gas hose regulator to your preferred flow level. Clockwise (higher number) for more pressure and more heat. Anticlockwise (lower number) for less pressure and less heat.

Turn the gas taps at the end of the BBQ anticlockwise for more gas flow and clockwise for less gas flow. Please be aware you will hear a slight whistling noise as the gas flows through the pipes which is normal.

THE UNIVERSAL GRIDDLE PLATE (OPTIONAL EXTRA)

The Universal Griddle is a 6mm thick, cooking grade aluminium plate with lipped edges. It is placed over the gas barbecue and completely covers the cooking surface of a single unit.

The Griddle is perfect for cooking pancakes, eggs, bacon, tomatoes, mushrooms or onions and greatly increases the versatility of the barbecue.

TURNING OFF THE BARBECUE

1. To turn 'OFF' one side of the barbecue turn the appropriate gas tap clockwise.

2. To turn 'OFF' the whole barbecue first turn the gas bottle cylinder valve in a clockwise direction.

3. Turn the gas tap(s) situated at the end(s) of the barbecue to the off position.

CLEANING THE BARBECUE

1. Burn off all fatty debris inside the body of the barbecue after cooking by leaving on heat for 15 minutes. The grill top may be cleaned in place with a wire brush and then finished off with steel wool. Please only use 'WATER' to clean the cooking appliances.

2. The rest of the appliance can be cleaned with hot soapy water.

TO FINISH... CLOSE THE GAS CYLINDER VALVE

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