



CATERING HIRE
quality hire for special occasions

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LPG Boiling Ring Instructions



LPG Boiling Ring



Features

- POWER** : LPG Propane gas, 37mbar
Btu/hr: 30,030 - 8.8kW.
- CONSUMPTION** : 19kg bottle minimum
- 1kg / hour
- DIMENSIONS** : 180(h) x 350(w)
x 350(d)mm.
- FEATURES** : Burner size 7" (177mm)

WARNING

This appliance gets very hot. Take special care when children or elderly people are present. Take care NOT to touch the top or sides of the boiling ring as these areas get extremely hot, and will result in burns.

Usage

- 1) The boiling ring and gas cylinder must be positioned on a flat surface. (the surface must be able to withstand heats of 80°C)
- 2) The boiling ring must be sheltered from sources of wind and positioned away from combustible materials.
- 3) Ensure the gas tap on the front of the unit is turned full anti-clockwise to the OFF position.
- 4) Connect the boiling ring to the gas cylinder and turn ON the gas cylinder.
- 5) Turn on the boiling ring gas valve clockwise and hold a lit taper close to the burner until it lights.
- 6) Adjust to the lowest setting needed to save energy and accomplish the cooking requirements.
- 7) To extinguish the boiling ring, turn the gas tap on the boiling ring anti clockwise to the OFF position, then turn off the gas cylinder.

Caution

- ✓ DO NOT move the boiling ring when it is still hot, attached to the gas cylinder or working.
- ✓ The flame must never extend beyond the base of the pan.
- ✓ Use a lid where possible: this will allow some energy savings.

Cleaning

- 1) Ensure the boiling ring is turned off by turning the gas tap on the boiling ring anti clockwise to the OFF position, then turn off the gas cylinder.
- 2) Disconnect the gas cylinder.
- 3) Wait for the boiling ring to cool down.
- 4) Wipe down the outer surfaces and top with a damp cloth, using a mild detergent.

PLEASE DO NOT USE ABRASIVE CLEANING MATERIALS OR FORM OF BLEACH

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Electrical & Gas Safety Instructions



SAFETY INSTRUCTIONS - PLEASE READ

Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE PLUG / REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ KEEP ELECTRICAL EQUIPMENT AWAY FROM RAIN, WATER AND GAS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO ELECTRICITY AND OR LPG GAS SUPPLY IT SHOULD NOT BE MOVED. SOME GENERATORS SUPPLY 240V, 415V AND 110V. PLEASE CHECK FOR CORRECT VOLTAGE BEFORE USE.

LPG Safety

- ✓ CONNECT PROPANE REGULATORS WITH THE SPANNER PROVIDED. DO NOT USE TOOLS WHICH MAY DAMAGE THE REGULATOR.
- ✓ ALWAYS TREAT REGULATORS AND HOSES WITH CARE.
- ✓ ALWAYS KEEP GAS CYLINDERS UPRIGHT AND TURN OFF AT GAS VALVE ON CYLINDER BEFORE DISCONNECTING FROM THE MACHINE.
- ✓ USE ONLY THE GAS INDICATED ON THE MACHINE OR BY R & R CATERING HIRE LTD.
- ✓ DIRECT MACHINE AWAY FROM FLAMMABLE MATERIALS.
- ✓ SHOULD A GAS LEAK BE SUSPECTED, CLOSE THE CYLINDER VALVE AND EXTINGUISH ALL NAKED FLAMES. TURN THE CYLINDER BACK ON IN ORDER TO LOCATE THE LEAK BY APPLYING SOAPY WATER AND CHECK FOR BUBBLES OF ESCAPING GAS. NEVER USE A NAKED FLAME.

General Safety

- ✓ READ AND COMPLY WITH THE INSTRUCTION LEAFLET OR LABEL BEFORE USING THE EQUIPMENT.
- ✓ TAKE ALL SAFETY PRECAUTIONS REQUIRED AND RECOMMENDED.
- ✓ DO NOT REMOVE OR BYPASS GUARDS OR SAFETY DEVICES FITTED TO THE EQUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EQUIPMENT.
- ✓ KEEP EQUIPMENT CLEAN. PLACE AWAY FROM WORK AREA IF POSSIBLE.
- ✓ WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AT ALL TIMES.
- ✓ REMEMBER SOME CATERING EQUIPMENT MAY GET HOT IN USE.
- ✓ ALLOW TO COOL BEFORE HANDLING.
- ✓ TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT.
- ✓ TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF ANY HOT EQUIPMENT, AS THIS WILL RESULT IN BURNS.

**IF THE EQUIPMENT IS FAULTY
PLEASE DO NOT REPAIR IT !
CONTACT US ON
01242 820100**

240v Electrical Safety

- ✓ ELECTRICITY IS DANGEROUS AND MUST ALWAYS BE USED WITH GREAT CARE.
- ✓ WATER AND ELECTRICITY MAKE A VERY DANGEROUS COMBINATION, TAKE GREAT CARE IN KEEPING THEM APART.
- ✓ USE THE EQUIPMENT ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED.
- ✓ CARELESSNESS OR MISUSE COULD CAUSE ELECTRIC SHOCK OR FIRE.
- ✓ IT IS ADVISED TO USE A RESIDUAL CURRENT DEVICE WITH ALL 240V APPLIANCES.
- ✓ CHECK YOUR SUPPLY FOR SUFFICIENT AMPAGE BEFORE USING EQUIPMENT WITH A HEATING ELEMENT.

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