

Masterchef Griddle
Instructions

Tel: 01242 820100 Email: enquiries@rrhire.co.uk

The Masterchef Griddle



All Masterchef griddles have the folding leg facility. To set up the griddle for use, first hold the unit on its end then put leg struts into the hooks at either end of the griddle.

Stand the griddle upright and level.

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 griddle as these areas get extremely hot, and will result in burns. Protective gloves are recommended whilst using the griddle.

USE OUTDOOR ONLY!

Cleaning

- 1) Allow the griddle to cool.
- 2) Use a scraper to remove fatty deposits, and use wire wool with hot soapy water to clean.
- The rest of the griddle can be cleaned with a soft cloth and hot soapy water.

STORAGE - When not in use the barbecue should be stored in a vertical orientation with the gas hose to the top, and the regulator taped to the handle for protection. Do not move the barbecue whilst alight or in the hot condition.

Positioning

This is often a compromise between visual effect and access.

- Where at all practical, make every effort to make access to the griddle as easy for both you and the people you are serving, with no trip hazards.
- The griddle is designed to be free standing. Ensure that the griddle is placed on a flat surface with the clearances between any side, rear or overhead obstruction.
- When selecting a location ensure the griddle is not placed near combustible materials or in a windy environment.
- 4) Ensure that the gas cylinder is not placed in contact with the griddle. We recommend that the cylinder is placed as far away from the griddle as possible without placing undue strain on the hose.
- Ensure that the gas cylinder is placed on a flat, level surface and that the hose is neither stretched or twisted.
- 6) The gas cylinder must be located to give good access to connect and disconnect the regulator to the gas cylinder.

Lighting

- With the control knobs in the OFF position, connect the gas regulator to the gas cylinder, turn the gas cylinder valve ON.
- Push and turn the left hand control knob to high and immediately insert a lighted taper into the hole above the knob into the burner behind.
- Continue onto the next two control knobs and repeat the steps above.
- If any burner fails to light, turn all the control knobs to OFF, wait 5 minutes for the gas to disperse and try again

Extinguishing

- Turn off the griddle by first turning the gas cylinder valve clockwise to the off position.
- Turn the control knobs on the griddle to the OFF position.
- 3) Disconnect the gas cylinder from the griddle.

 DO NOT ATTEMPT TO RE-LIGHT THE

 GRIDDLE FOR FIVE MINUTES

Should a gas leak be suspected close the gas cylinder valve and extinguish all naked lights, locate the leak by smell, or with soapy water solution -

NEVER USE A NAKED FLAME

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Electrical & Gas
Safety Instructions

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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 EOUIPMENT.
- ✓ 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. Major servicing, refinishing and internal cleaning is only to be performed by R & R Catering Hire approved staff only.

LPG Safety

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- 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 EOUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EOUIPMENT.
- 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 DOES NOT WORK PROPERLY 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.