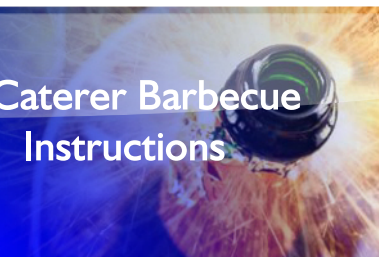




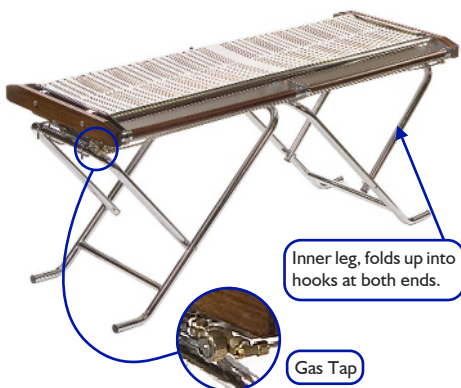
CATERING HIRE
quality hire for special occasions

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

6' Caterer Barbecue Instructions



The Caterer



Inner leg, folds up into hooks at both ends.

Gas Tap

Positioning

This is often a compromise between visual effect and access. Where at all practical, make every effort to make access to the barbecue as easy for both you and the people you are serving, with no trip hazards.

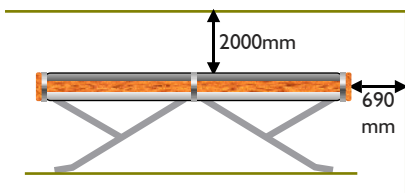
The barbecue is designed to be free standing. Ensure that the barbecue is placed on a flat surface with the clearances shown below between any side, rear or overhead obstruction.

When selecting a location ensure the barbecue is not placed near combustible materials or in a windy environment.

Ensure that the gas cylinder is not placed in contact with the barbecue. We recommend that the cylinder is placed as far away from the barbecue as possible without placing undue strain on the hose.

Ensure that the cylinder is placed on a flat, level surface and that the hose is neither stretched or twisted.

The cylinder must be located to give good access to connect and disconnect the regulator to the cylinder.



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 barbecue as these areas get extremely hot, and will result in burns.

Protective gloves are recommended whilst using the barbecue. USE OUTDOOR ONLY!

Assembly

All Caterer barbecues have the folding leg facility. To set up the barbecue for use, first hold the unit on its side and swing the legs fully away from the base, the inner leg struts then clip into the hooks at either end of the barbecue. Stand the barbecue upright and level.

Lighting

Turn off clockwise both taps to the ends of the barbecue. Fit the regulator as instructed above.

Turn on the gas cylinder by turning the valve anti-clockwise. Insert a lighted taper into the brass lighting hole under the barbecue and turn on the gas tap for the same end, to light the other burner repeat this operation.

Ensure the burner has lit, or turn off immediately and try again after 5 minutes.

Extinguishing

Turn off the barbecue unit by first turning the cylinder valve clockwise to the off position.

Turn clockwise both gas taps situated at the ends of the barbecue.

DO NOT ATTEMPT TO RE-LIGHT THE BARBECUE FOR FIVE MINUTES.

Should a gas leak be suspected close the cylinder valve and extinguish all naked lights, locate the leak by smell, or with soapy water solution - NEVER USE A NAKED FLAME.

Cleaning

Allow the barbecue to cool. The grill tops should be cleaned in place with a wire brush and finished off with wire wool. The rest of the barbecue can be cleaned with a cloth and hot soapy water

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

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.



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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 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.

Fax: 01242 820050
www.rrhire.co.uk

R & R Catering Hire Ltd,
Unit 9, Coln Park, Andoversford,
Cheltenham, GL54 4HJ

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