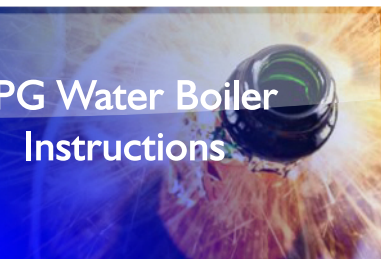




CATERING HIRE
quality hire for special occasions

Tel: 01242 820100
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LPG Water Boiler Instructions



LPG Boiler



20 litre,
Standard LPG
safety water
boiler.

Features

- ✓ 20 litre / 5 gallon capacity - ideal for most commercial environments.
- ✓ Burner rated at 3.5 kW - gives high performance heat up.
- ✓ Heat up time of 50 minutes.
- ✓ Robust double wall construction for maximum durability.
- ✓ Safety flame supervision device for enhanced safety and peace of mind.
- ✓ Dual function non-drip dispensing tap .

Warning

- 1) Please ensure the boiler does not boil dry.
- 2) Always use the boiler on a sturdy, level surface, that is adequate to support the weight when full of water.
- 3) Never attempt to remove any of the covers or try to repair the boiler, this is to be performed by R & R Catering Hire approved staff only.
- 4) This appliance gets very hot. Take special care when children or elderly people are present.
- 5) Take care NOT to touch the top or sides of the boiler as these areas get extremely hot, and will result in burns.
- 6) Failure to observe these cautionary notes can result in serious injury.

Lighting

- 1) Connect the gas regulator to the gas bottle and tighten fully.
- 2) Turn on the gas supply at the bottle. *If you smell gas, try to tighten the nut more. Do not over tighten.*
- 3) Apply lighted match or taper to the flash tube 'light here'. Depress the button on the flame failure device.
- 4) If the burner fails to remain alight, wait 3 minutes before attempting to re-light.
- 5) After the burner has lit continue to depress the flame failure device for up to 1 minute until the flame is established.

Extinguishing

- 1) Turn off the gas supply at the bottle.
- 2) Disconnect the gas regulator from the gas bottle.
- 3) Allow the boiler to cool before emptying the water inside safely.
- 4) When not in use the boiler should be stored with the gas tap protected, and the regulator wrapped around the body of the boiler for protection.
- 5) Do not move the boiler whilst alight or in the hot condition.

Cleaning

Allow the boiler to cool. The rest of the boiler can be cleaned with a cloth and hot soapy water

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



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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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