



CATERING HIRE
quality hire for special occasions

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

General Instructions & Safety Notes LPG

Specification

These notes are for general guidance only. Always seek specialist advice when in doubt.
Propane gas is stored in cylinders, under pressure, in liquid form. When the pressure is released, the liquid boils and a gas is produced. One cubic foot of liquid when released as a gas, provides about 250 cubic feet of vapour/air mixture.
Propane gas is one and a half times as heavy as an equivalent volume of air. Because of this, the gas will tend to fall to the lowest level and flow along the ground into drains, cellars, basements and other low lying places. In still air the gas will persist for a considerable time.
When mixed with air the gas forms an inflammable vapour/air mixture which can be highly explosive in confined areas. Any vapour/air mixture resulting from a leak, may become ignited some distance from the point of leakage, resulting in the flame travelling back to the source, with consequent serious effect to persons and property.

Safety

1. Be sure you know how to operate the equipment used.
2. ADEQUATE VENTILATION is essential when gas is used for catering units.
3. DO NOT use catering units in close proximity to combustible material i.e. curtains, drapes etc.
4. Gas cylinders must always be used and stored in an upright position. NEVER lay them on their side or store them below ground level.
5. Propane cylinders should never be stored or used indoors residentially.
6. Butane cylinders may be used with the equipment indoors.

Frosting

1. The liquid in the cylinder can cause severe frost burns if brought into contact with the skin.
2. The cooling effect on the air surrounding a connection which may be leaking can cause condensation and frosting around the connection.
3. Frost may also be caused by rapid usage and very cold weather.
4. NEVER apply external heat to a cylinder or connection that is showing signs of frosting.

Operation

Items of equipment hired from R & R Catering Hire Ltd.

1. This equipment will have the correct regulator and hoses fitted.
2. Customers MUST NOT change or interfere with these items. If in any doubt about the safety or operation of the equipment, ALWAYS consult,

R & R Catering Hire Ltd on 01242 820100

DO NOT attempt any unauthorised repair or rectification.

Cylinders/Cylinder supplied without the equipment.

1. The hire company is responsible for ensuring that the correct regulator and hoses are fitted to the equipment.
2. Regulators and hoses are NOT INTERCHANGEABLE between Propane and Butane cylinders. The customer should ensure that the correct type of cylinders are obtained. It is not possible to change from one gas to another without also changing the regulator.
3. To identify the type of gas contained in the cylinder: PROPANE cylinders are coloured RED BUTANE cylinders are coloured BLUE, but may also be coloured GREEN.

Connections (Always change cylinders outside or in a well ventilated area)

1. All cylinders should only be connected by a COMPETENT person, who should:
 - a.) Ensure that the connections are clean and undamaged.
 - b.) Use a spanner to tighten all connections, **FINGER TIGHT IS NOT SUFFICIENT.** Cylinder valves have **LEFT HANDED THREADS.**
2. After making the connections, check that there are no gas leaks. BEFORE using the equipment. These gases have a distinct smell and leaks can usually be detected by this means.
3. If a leak is suspected, extinguish ALL naked lights and ensure that the cylinder valve is CLOSED. Ventilate the area fully.
4. To track the leak, use a solution of soapy water and check each connection until the leak is found. NEVER use a naked light. DO NOT use the equipment until the leak has been found and rectified.

Ignition

1. Most items of equipment have a spark or automatic means of ignition. Where equipment has no such means and has to be ignited by a flame, ALWAYS have the means of ignition ready before turning on the gas.
2. Should the flame go out accidentally, DO NOT attempt to relight until satisfied that there is no residual gas in the Area.



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SAFETY INSTRUCTIONS - PLEASE READ

Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

IF THE EQUIPMENT DOES NOT WORK PROPERLY PLEASE **DO NOT REPAIR IT!** CONTACT US ON **01242 820100**

IN EVENT OF A FIRE

If there is a leakage of LPG and the gas has ignited, there is a possibility that combustible material in the vicinity will catch fire and lead to a more serious incident.

If the leakage is from the high pressure side of the unit, the following steps should be taken:

- a. Alert everyone in the immediate area by shouting or actuating the fire alarm if present.
- b. Call the fire brigade on 112 or 999 and state that an LPG cylinder is involved.
- c. Ensure that everyone is safely outside the building.

If the leakage of LPG is from the low pressure side of the unit the flame is unlikely to be large and it might be possible to extinguish the flames by shutting off the supply of gas by closing the cylinder valve. No attempt should be made to extinguish the flame in any other way.

If the flame cannot be extinguished immediately carry out the procedure in a, b, and c above.

Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO AN LPG GAS SUPPLY IT SHOULD NOT BE MOVED.

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.

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.

Fax: 01242 820050
www.rrhire.co.uk

R & R Catering Hire Ltd,
Unit 9, Coln Park, Andoversford,
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