

GAS BARBEQUE

180cm & 90cm

RAYNERS
CATERING
EQUIPMENT
HIRE

020 8870 6000

OPERATING INSTRUCTIONS

BBQ unit



Pic 1



Pic 2



ON/Off
Valve

Pic 3

PLEASE NOTE THAT THIS BBQ IS FOR OUTSIDE USE ONLY!!

1. Make sure the BBQ is placed on a flat surface in a well ventilated area.
2. Read and understand the safety label attached to the hose.
3. Under no circumstances should the regulator be changed or removed.
4. The BBQ will get very hot very quickly, please keep children and vulnerable people at a safe distance.
5. Protective clothing should always be worn when operating the BBQ.
6. Using the spanner provided connect the regulator to the gas bottle (**PIC 2**) tighten anti clockwise.
7. Make sure that the thread is not crossed as this will cause the regulator to leak.
8. Turn off the gas valves (**PIC 3**) which are situated on each end of the 120cm unit and on one end on the 90cm unit
9. Turn on the gas bottle fully
10. Hold a lit taper over the hole situated on the underside of the unit; turn the gas valve (**PIC 3**) on slowly until the burner lights. Repeat this for the other side.
11. In the case of the 3` there will be only 1 hole.
12. Please note that the holes on the side of the BBQ are for inspection only and must never be used to light the appliance.
13. The BBQ is now ready to use.

SAFETY

1. Never attempt to move the BBQ while it is attached to the gas bottle or while it is hot. Allow to fully cool before attempting to move.
2. Use away from vulnerable people.
3. Never leave unattended.

In the event of a breakdown or unsatisfactory working of hired equipment Rayners Catering Hirer Ltd should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Rayners Catering Hire to do so. No responsibility will be accepted by Rayners Catering Hire for any accident or damage resulting from the use of equipment hired whatever the cause.