

GENERAL SAFETY

Contact Event Furniture Limited for information and advice on the suitability and safety of this type of equipment.

There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Check the equipment before use, if it shows signs of damage request a replacement. Never use the equipment in a poorly ventilated space. Keep a bucket of water near by to treat burns. Wear suitable clothing such as an apron or overall and hat, loose clothing may catch fire. Wear insulated kitchen/barbecue gloves to handle any utensils. Tie back long hair.

Burners & ovens get VERY hot. Allow to cool fully before touching or cleaning. Do not attempt to move the unit while it is lit. Always turn off the gas at the cylinder, then at the control knob and allow it to cool.

It is the hire's responsibility to ensure all necessary precautions are taken to safeguard against the risk of fire and injury.

HEALTH & SAFETY REGULATIONS

The use and storage of LPG cylinders is governed by specific regulations/legislation. Make sure you know and understand the regulations that apply and follow them. If in any doubt, contact an Event Furniture representative for advice.

GAS SAFETY

Read the "LPG Safe Use & Set Up" instructions.

Propane is highly flammable and heavier than air, this increases the risk of explosion. Keep gas cylinders upright at all times, do not drop or knock them. Damaged cylinders can be dangerous.

Store gas cylinders in the open air, in a secure, cool area; away from heat, possible ignition source and clear of drains or depressions where any leaked gas may collect.

Do not smoke or permit naked flames in the area when changing gas cylinders. Always position the gas cylinder as far away from the barbecue as possible. Handle gas cylinders and connectors with care.

Carefully check the connections for leaks (the use of a proprietary leak detector fluid is recommended).

NEVER test for leaks with a naked flame.

GAS LEAKS

If a gas leak is suspected...Inform everyone in the area, asking them to extinguish or turn off everything that may ignite the gas. DO NOT OPERATE ELECTRICAL SWITCHES, THEY MAY GENERATE SPARKS.

If safe to do so, open any doors or windows, close cylinder valves and take cylinders into the open. If a large amount of gas has escaped, evacuate the area and call the Fire Brigade, informing them that gas cylinders are involved and how many there are.

OPERATING GUIDE

This appliance is only for professional use & to be used by qualified people.

Check that the connections are in good condition and free from dirt, oil and grease. Before fitting the cylinder, make sure it is fully closed, then remove the screw-in plastic plug (left hand thread). Always position the cylinder outside the marquee, as far as possible from the appliance.

Make sure the appliance's gas control taps are in the off position, screw the regulator to the gas cylinder (left hand thread) and tighten with the spanner provided.

Check for leaks (see GAS SAFETY) and then site the cylinder in a safe position away from the appliance. Position the unit where it is to be used and ensure that it is level. Apply the brakes to the castors. The area under the unit must be free of any obstruction, particularly near the air inlet & the full depth of the of the unit below the control panel. Ensure the unit is located away from draughts.

Pilot Lighting:

Warning: Should the pilot flame go out for any reason, you will need to wait for at least 3 minutes before attempting to re-light.

1. Turn on the gas at the regulator.
2. Turn the control knob anti-clockwise to the ignition position (star symbol) and depress fully. While keeping the control knob fully depressed, press the black ignition button several times until the pilot burner is lit. The pilot flame is visible by opening the right hand door & looking through the 1st hole in the skirt of the base. Keep the control knob depressed for a further 15 seconds & then release it, checking that the pilot remains lit.
3. If the pilot burner has extinguished, turn the control knob fully clockwise to the OFF position, push in fully & release. Wait 3 minutes before repeating 2.

Burner Lighting:

1. To increase the temperature, turn the control knob fully anti-clockwise from the ignition position (star symbol) to the number 7 to achieve maximum temperature. Do not turn the control knob whilst it is depressed.
2. To decrease the temperature, turn the control knob clockwise from the number 7 to the number 1 to achieve minimum temperature.

OPERATING & SAFETY GUIDE

HOT CUPBOARD LPG

OPERATING GUIDE cont'd

Turning Off:

Short Term (during working day)

Turn the control knob to the ignition position (star symbol). The pilot burner will remain lit and the main burner can be re-lit. See "Burner Lighting"

Long Term(overnight or longer)

Turn the control knob fully clockwise to the OFF position, push in fully & release. This will extinguish both the main burner & the pilot burner. See "Pilot Lighting" & "Burner Lighting" to re-ignite.

Use & Performance:

Pre-heat the unit empty for 30 minutes on number 7 or full. Experience of use will soon show the best setting for any given occasion.

Stacked plates take a long time to heat through completely. A Hot Cupboard is not designed to heat up or cook food but to maintain it at a steady temperature prior to serving.

To finish...Close the gas cylinder valve

Leave the appliance to cool before disconnecting the gas regulator (left hand thread). Refit the plastic protective cap.

If the flame does not go out when the switch / regulator is turned off, leave the appliance alight and call Event Hire. DO NOT ATTEMPT TO DISCONNECT