



OPERATING & SAFETY GUIDE



This Appliance is only for professional use by a qualified person

Never use the equipment in a poorly ventilated space. 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.

Keep a bucket of water nearby to treat burns. Use a CO₂ extinguisher in case of fire. Wear suitable clothing, such as an apron, overall and hat. Use kitchen/BBQ gloves to handle utensils. Tie back long hair.

Allow the appliance to cool fully before touching or cleaning.

Regulators and valves should make a metal-to-metal gas tight seal or be fitted with a rubber seal. On no account should PTFE tape, thread tape or any other sealant be used to try to secure a gas-tight seal in a leaking connection.

Please go to our safety
information and equipment
operating instructions catalogue
page to download
available on our website
www.angelseventhire.com

We would have prepared/tested and checked these items prior to you receiving them to ensure safe and full working condition.

GENERAL SAFETY ADVICE

PLEASE READ THESE INSTRUCTIONS CAREFULLY. THERE IS A RISK OF INJURY IF YOU DO NOT FOLLOW THE INSTRUCTIONS IN THIS GUIDE.

The safe use of any hired gas equipment becomes the sole responsibility of the hirer once the items are either collected or arrive on site. Angelo's staff are not permitted to install equipment on site and you are not permitted to make any alterations/modifications to the appliance or connectors in any way.

These instructions are provided so you can familiarise yourself with proper and safe operation of this appliance but are not a substitute for being conversant with duties as hirer under the LPG Code.

If in any doubt please call us for advice or contact a gas engineer conversant with the LPG code

Care of the Gas BBQ

- Ensure the gas cylinder is positioned away from the BBQ when in use.
See our information sheet 'LPG safety advice cylinders' for instructions on connecting cylinder to equipment

Instructions for Lighting

1. Ensure BOTH control valves on the barbecue are OFF, by turning them clockwise to a firm 'stop'.
2. Turn the supply from the cylinder ON by turning the cylinder valve anticlockwise.
3. Choose either of the two fireboxes and insert a lighted taper into the brass lighting hole (located centrally underneath the barbecue) and turn ON the control valve at that end of the barbecue by turning anticlockwise. The burner can be checked by looking through the sighting hole in the side of the firebox.
4. If the burner doesn't light immediately, turn OFF the control valve at the barbecue by turning clockwise to a firm 'stop' and try again after 5 minutes.