

OPERATING & SAFETY GUIDE

CINDERS BARBEQUE

The logo for Blue Sky Event Hire, featuring the words "BLUE" and "SKY" in a bold, white, sans-serif font stacked vertically inside a blue rounded rectangle with a white border.

GENERAL SAFETY

Contact Blue Sky Event Hire 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 barbecue indoors or in a poorly ventilated space. Keep a bucket of water near by to treat burns, use a water spray to prevent flare ups. 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.

Barbecues get VERY hot. Allow the grill to cool fully before touching or cleaning. Do not attempt to move the barbecue while it is lit. Always turn off the gas at the cylinder, then at the barbecue control 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 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

Lay the barbecue on its side, unclip and open out the legs. Stand the barbecue upright and clip an empty ring pull drinks can onto the hook below the drip hole in the base plate of the barbecue, this will catch any drip of fat.

Position the barbecue on a flat surface with plenty of clearance from obstructions (including overhead). Ensure it is not placed near combustible materials or in a windy position. 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). Make sure the barbecue's gas control tap is 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 barbecue. Never below the barbecue.

To light: Open the cylinder valve fully and then insert a lighted taper into the brass hole on the underside of the fire tray and open the barbecue's gas control tap. Look through the spy hole on the side of the fire tray to check that the burner is lit.

If the burner fails to light, turn the barbecue's gas control tap off and wait for any gas to clear before trying again. Take care not to block the drain hole or burner air inlet.

To finish: Close the gas cylinder valve, when the burner has gone out, you can then turn off the gas control tap on the barbecue. If the flame does not go out when the switch / regulator is turned off, leave the appliance alight and call Blue Sky Event Hire. DO NOT ATTEMPT TO DISCONNECT

Leave the barbecue to cool before disconnecting the gas regulator (left hand thread). Refit the plastic protective cap. Unclip and dispose of the fat collection can before washing out the fire tray with hot soapy water.

After use, never leave the barbecue connected to the cylinder. Do not force the components when setting up or knocking down. Store the barbecue with the legs folded away, standing on its end nearest the gas taps in a dry safe area. Clean the barbecue as soon as it is cool.