OPERATING & SAFETY GUIDE

GAS OVEN 6 BURNER

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 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 Hire 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 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.

GAS SAFETY cont'd

Always position the gas cylinder outside the marquee, as far away from the oven 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).

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.

Hob-Open Top Burners:

Flame failure protection is incorporated by way of a thermo-electric system for each burner which will shut off the gas supply to that burner in that the burner goes out, so that raw gas is not expelled.

1. Select the burner, depress & turn the corresponding knob anti-clockwise to the FULL FLAME symbol position.
2. With control knob depressed, light burner.
3. Release knob after approximately 10-20 seconds after lighting the burner.
4. Burner should stay alight – if not, repeat steps 2-3.
5. The burner can now be operated. At this position it is on FULL
6. To achieve simmer control, depress knob and rotate fully anti-clockwise. Or operate between the FULL FLAME symbol & LOW FLAME symbol positions.
7. When main burner is not required, turn knob clockwise back to OFF position.

OPERATING GUIDE cont'd

Oven:

1. Open oven doors. Push in thermostat knob & rotate anti-clockwise to PILOT position (star symbol)
2. Hold in thermostat knob.
3. With the thermostat knob held in, press the Piezo button to ignite pilot burner. Repeat until lit. View the lit burner through the inspection hole.
4. Release knob approximately 10 seconds after lighting pilot.
5. Pilot should remain alight – if not, repeat steps 2-4.
6. The oven temperature can now be set by rotating the control knob anti-clockwise to any position from the 1 – 7 markings. The control knob requires to be slightly depressed when starting from the PILOT position (star symbol) , however once out of the PILOT position it can be turned freely up or down.

The following chart indicates approximate oven centre temperatures that will be maintained at the knob markings.

GAS MARK						
1	2	3	4	5	6	7
100	130	160	190	225	260	290
TEMPERATURE deg. C						

7. To preheat the oven, set thermostat to position 4 & allow 20mins before cooking.
8. To turn the oven off to pilot only, rotate the knob clockwise until the PILOT position (star symbol) is reached. In this position, only the pilot will remain on.
9. To turn the oven completely OFF, slightly depress the control knob from the pilot position and rotate clockwise until the off position is reached. The pilot burner will be shut down & the gas valve closed.

To finish:

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