

OXFORD
EVENT HIRE
TABLES CHAIRS & CATERING EQUIPMENT

Gas BBQ

Instructions








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Safety Information

Please carefully read the following information regarding safety:

-  Handle the bbq gently.
-  Never put the bbq in water or in a damp place.
-  Do not place the gas cylinder underneath the barbecue or around the legs.
-  Avoid erecting it near combustible materials and make sure not to leave items in/around the legs.
-  All gas cylinder changes must be made in a flame free environment.

General Description

Oxford Event Hire's Gas BBQ is the perfect fit for any private party or commercial event. It is specifically designed for maximum customization, with legs for both patio and grass usage. Both grills are independently controlled so that you can cook a mixed grill with ease. As well as this, it only takes 5 minutes to reach cooking temperature.

Starting up

The following paragraphs must be followed in the precise order. Failure to do may cause damage to the unit or harm to your person.

Assembly:

- Place the barbecue on its side and release the legs from the clips at either end. Swing the legs out so that the inner struts can be fully extended and placed into the same retaining clips.
- Do not use the space underneath the barbecue or near the fat drain container.
- Any standard ring pull can be used for the fat drain. Just thread the stainless steel clips at either end of the barbecue through the ring pull holes. These can be found on the underpan of the barbecue.

Connecting the regulator:

- Check that the hose is completely over the nose on the regulator and barbecue and that it is sealed firmly in place with hose clips. This hose degrades rapidly if used with anything other than propane. Do not use any other type of gas.

Placing the gas cylinder:

- Ideally, place the gas cylinder as far from the barbecue as possible without placing strain on the hose.
- Make sure that the cylinder is on a flat surface and that the hose is neither strained nor stretched.
- The cylinder should also be accessible, should you need to change it if it runs out of gas.

Positioning the barbecue:

- The barbecue is designed to be free standing.
- It can stand well on both patio and grass surfaces.
- Avoid erecting it near combustible materials and make sure not to leave items in/ around the legs. Try to place in a wind-free environment.

To light the Gas BBQ please follow the below instructions:

- Turn the gas taps at either end of the barbecue off by turning clockwise.
- Fit the regulator as instructed above.
- Turn the gas cylinder 'ON' by turning the cylinder valve anti-clockwise.
- Insert a match into the brass lighting hole (located centrally underneath) and turn on the desired side of the barbecue by turning the switch anti-clockwise at that end.
- If the burner does not light immediately, switch off the gas cylinder and wait 5 seconds before trying again.
- To switch on the other end, repeat stage 4 with the opposite end (same brass lighting hole).

Gas Leakages

Should a gas leak be suspected, close the cylinder valve and quench all naked flames. Identify the source of the leak by smell.

Do not use a naked flame to identify gas leaks. If you confirm a gas leak, contact the Oxford Events Hire office and do not attempt to re-light the barbecue.

Packing Down

When you have finished with your Gas BBQ please do the following:

- Turn the gas tap at that end, clockwise.
- To turn off the whole barbecue, turn off the gas cylinder by turning the valve clockwise.
- Then turn off both gas taps on the barbecue by turning them clockwise.
- **DO NOT ATTEMPT TO RE-LIGHT THE BARBECUE FOR 5 MINUTES.**

If you have any queries or problems please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.

We hope that our *Gas BBQ* helps to make your event a success.
Please note that you can return the item to us dirty.

