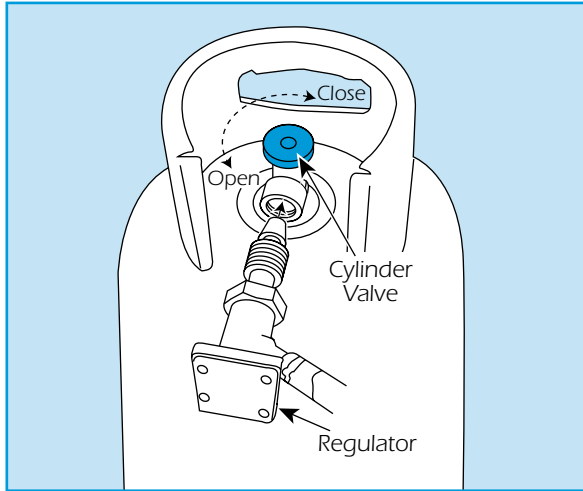


To fit a propane cylinder, check that the cylinder valve is fully closed, then remove the screw-in plastic plug (left hand thread – turn clockwise) from the cylinder's valve. Make sure that the Barbecue's gas tap is OFF then screw the gas regulator to the gas cylinder (left-handed thread – turn anti-clockwise) and tighten up



**Check for leaks** (see GAS SAFETY) before moving the cylinder to a safe place beside the barbecue; never underneath it.

To light up, fully open the cylinder valve then, insert a **lighted spill into the brass hole on the underside of the fire tray and open the barbecue's gas tap.**

Carefully **look through the spy hole** on the side of the fire tray to **check that it's alight.**

**If the burner fails to light, turn the barbecue's gas tap OFF and wait for the gas to clear before trying again.**

## EQUIPMENT CARE

**Handle the gas bottle and gas regulator with care.** Take care not to block the drain hole or the burners aeration port.

**Never leave/store the Barbecue connected to the gas cylinder.**

**Always store the barbecue with its legs folded and on its side. Lean it against a wall, standing it on the end nearest the gas taps.**

**Handle the equipment with care,** avoid dropping or knocking it and don't force components when setting up or packing the barbecue away.

**Keep the equipment clean.** You will find this less of a chore if you clean up as soon as the barbecue is cool.

When not in use, **store the barbecue somewhere clean, dry and safe** from thieves.

## FINISHING OFF

**Close the gas cylinder's valve, wait for the burner to go out then turn OFF the gas tap on the barbecue.**

Now, **leave the barbecue to cool before disconnecting the gas regulator-** remember, turn it clockwise to unscrew - **then refit its protective plastic cap.**

**Dispose of the fat collector and wash out the tray with hot soapy water**

**Finally, turn the barbecue on its edge and fold up the legs ready for storage and/or return,** to your local HSS Hire Shop.



## ...any comments?

If you have any suggestions to enable us to improve the information within this guide please fax your comments or write to the Product Manager at the address below

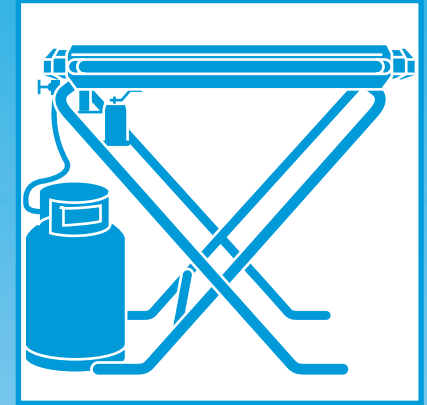
**Fax: 0181-687 5001**

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Group Office: 25 Willow Lane, Mitcham, Surrey CR4 4TS

Web Site: <http://www.hss.co.uk>

## Operating & Safety Guide 789

# HSS Hire Shops



# Gas Barbecue Grill

A no fuss, propane fired Gas Fired Barbecue.

Code 90148



## GENERAL SAFETY

**For advice** on the safety and suitability of this equipment **contact your local HSS Hire Shop.**

**There is a serious risk of personal injury if you do not follow all instructions laid down in this guide.**

**This equipment should be used by an able bodied, competent adult** who has read and understood these instructions. Anyone with either a temporary or permanent disability, should seek expert advice before using it.

**Keep children, animals and bystanders away from the Barbecue and cooking area.**

  **Never use this equipment if you are ill, feeling tired, or under the influence of drugs.**

## Rules And Regulations

**Please note that the use of and storage of gas cylinders is governed by specific regulations and/or legislation. Make sure you are fully acquainted with any rules that may apply and abide by them. If in doubt, ask our shop staff for advice.**

**Never use the barbecue indoors or in a poorly ventilated environment.**

**Don't use any barbecue in strong, gusty winds.** The flame could get out of control.

**Keep a bucket of water handy to treat burns and to douse any food which may catch fire if it gets out of control.** To prevent flare-ups, use a water spray to damp down fire.

**Wear suitable, hygienic clothing while cooking and serving,** an apron or overall and hat. Tie back long hair and avoid loose garments that could catch fire.

Remember that **barbecues get very hot. Allow** plenty of time for the grill top **to cool before touching** or cleaning it.

**Wear thick, insulated gloves to handle any utensils** during cooking.

**Take extra care when basting or cooking fatty meats.** Juices and fat will spit as they drip onto the fire and could cause it to flare up.

**Never attempt to move the barbecue while it is alight.** First, turn OFF the gas at the cylinder, then at the barbecue and leave everything to cool.

With gas-burning equipment, **keep the gas cylinder as far from the flame as possible.**

## Gas Safety

**Propane is highly flammable. It is also heavier than air, increasing the risk of explosion the event of leak. So...**

**ALWAYS** double check the gas supply connections for leaks (smear them with washing up liquid and look for bubbles).

**ALWAYS** handle gas bottles and connectors with care.

**ALWAYS** store gas bottles in a cool, safe place; away from heat and ignition sources and away from drains and other places where leaked gas could collect.

**NEVER** smoke or allow naked lights into the area while changing gas bottles.

**NEVER** test for leaks with naked light.

**Keep gas cylinders upright at ALL times, during use, transporting and when stored.** Don't drop or knock them as damaged cylinders can be dangerous.

**Always check the condition of the equipment before use.** If it shows signs of damage or excessive wear, return it to your local HSS Hire Shop.

COSHH information sheets are available from your local HSS Hire Shop.

## Gas Leaks

**IF YOU SUSPECT A GAS LEAK....**

**Tell everyone in the vicinity to turn off or put out anything that could ignite the gas, unless this involves operating electrical switches (most generate a tiny spark).**

**NEXT. Open doors and windows, and take all gas cylinders outside check that the cylinder valves are closed and test for leaks, before replacing the plastic cap on Butane cylinders or screwing in the plastic plug (left-hand thread) on Propane cylinders.**

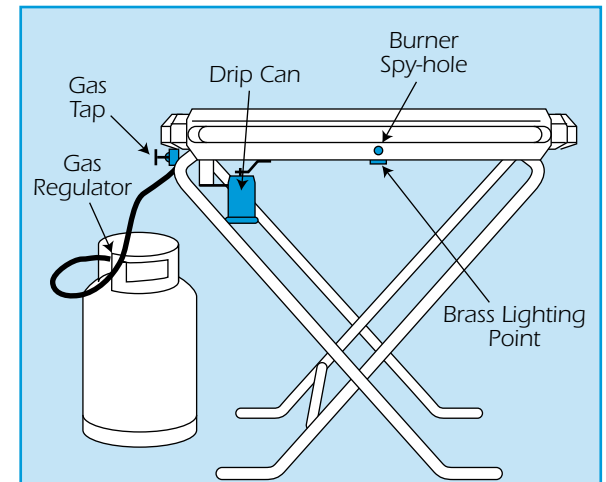
**Then contact you local HSS Hire Shop for advice.**

**IF A LOT OF GAS HAS ESCAPED....**

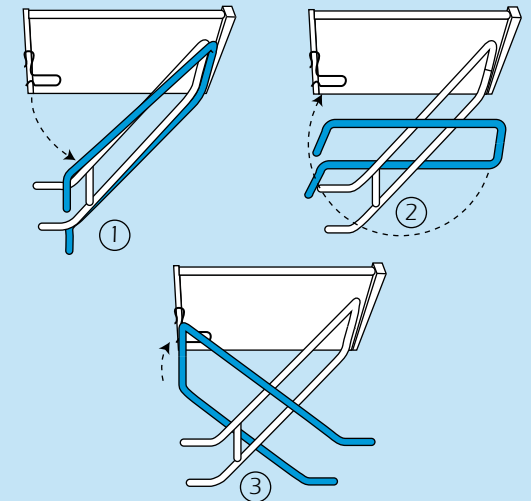
**Evacuate the area and call the Fire Brigade.**

## QUICK TEST

**NEVER TEST FOR LEAKS WITH A NAKED FLAME!** instead, decide roughly where the gas is coming from by smell, then smear the area with washing - up liquid and look for bubbles to pin-point the leak.



FOLDING LEG SEQUENCE



## GETTING STARTED

**Lay the barbecue on its side, unclip and open out the legs, rotating the free leg until it locates in its retaining clips on the fire tray's side.**

Now **stand the barbecue up** and **fit an empty ring pull drinks can onto the hook below drip hole** in the barbecue's underside **to catch any drips of fat.**

Make sure all connections are in good condition and free from dirt and grease.