

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



6 Burner Gas Range
Product Code J602001

A Full EHA Code of Practice for the "Safe Use of LPG" is available on our website www.allenshire.co.uk. Please go to our Gas Appliances and BBQs catalogue page to download

Instructions for Lighting

1. Ensure the hob burner caps are in the correct OFF position.
2. Use the separate instructions provided for connecting the LPG cylinder to the Oven.
3. To light the hob burners, depress the relevant knob and rotate anti-clockwise through to the MAX position (indicated by a large stylised flame).
4. Manually light the burner using a match or taper keeping the knob depressed for 20 seconds and then release. The burner should remain lit.
5. Adjusting the knob between the MIN and MAX position (small and large flame) will vary the heat input.
6. To light the oven, depress and rotate the oven knob anti-clockwise to the ignition position and hold in this position whilst operating the Piezo igniter. The oven burner should light.

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Code of Practice entitled "Safe Use of LPG: Portable and Transportable Equipment in the Hire Industry" (LPG Code) launched in October 2013 by the Event Hire Association (EHA).

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

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.

The safe use of hired gas equipment is the sole responsibility of the hirer once the items are collected or arrive on site. Allens staff are not allowed to install equipment on site and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a gas safe engineer conversant with the LPG Code.

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.

7. Keep the knob depressed for a further 20-30 seconds after the burner is lit and then release. The burner should remain lit.

8. After selecting the desired cooking temperature, allow approximately 15 - 20 minutes for the appliance to reach the desired set point.

9. At the minimum temperature setting the thermostat has a stop position on the valve. This stop position can be used to place the appliance in a stand by mode.

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.