

## ITEMS REQUIRED



BARBECUE



PROPANE HOSE



PROPANE TANK

## HOW TO OPERATE

- NOTICE:** These barbecues are designed for outdoor use only.
- Connect the propane tank to the barbecue, see reverse for Propane Use & Safety.
- Make sure all control knobs are in the CLOSED position.
- Turn the propane tank's valve completely open.
- Hold a lit butane gun next to burner, turn burner knob to OPEN and the burner will ignite instantly.
- For safety, we recommend lighting the furthest burner from the propane tank first and work your way closer.
- Adjust control knobs to desired temperature.
- Be sure to close all control knobs. CLOSE propane tank valve and disconnect the barbecue from the propane tank once you are finished cooking.

[WATCH TUTORIAL VIDEO HERE](#)

## TROUBLESHOOTING

PROBLEM	QUICK FIX
<i>Burner won't ignite</i>	<ul style="list-style-type: none"> <li>Check to make sure propane tank is full.</li> <li>Turn burner knob to OPEN and wait for few seconds. If it will not ignite instantly repeat a few times.</li> </ul>
<i>Uneven heating/hot spots</i>	<ul style="list-style-type: none"> <li>The burners may be clogged from drippings. Use a wire brush to remove particles from burners. Do not use oven cleaner or harsh detergents on the burners.</li> </ul>
<i>Low flame/temperature</i>	<ul style="list-style-type: none"> <li>Check to make sure propane tank is full.</li> <li>Turn off the gas at the propane tank and disconnect the hose. Turn all control valves on high for 1 minute and then turn off. Reconnect the propane tank and hose. Slowly turn on the gas and light grill normally.</li> </ul>

## PROPANE USE & SAFETY

### CONNECTING TANK

- Remove the main tank's valve plug. Thread the POL connector snugly into the main tank by turning the tank valve counter-clockwise.
- Always position the propane tank so that the connecting hose is not bent.

### GENERAL USE & DISCONNECTING

- Use soapy water to test all fittings and connections for leaks before operating the appliance.
- NEVER use propane tanks indoors.
- Propane tanks are designed to be used with the valve completely open. Never leave the valve partially open or closed.
- When not in use, turn off all temperature controls and completely close the main valve on the propane tank.

### STORAGE & TRANSPORTING

- All propane tanks must be secured in an upright position.
- To prevent the propane tank from being overturned, place in a box or crate.
- Never store propane tanks in a building or a hot vehicle. Heat may cause the relief valve to discharge propane and create a dangerous situation.

### FOOD VENUE FIRE CODE SAFETY

- All food venues must be equipped with a portable multi-purpose dry chemical fire extinguisher. Please follow provincial and municipal guidelines in regards to fire extinguishers.
- Cooking appliances must be at least 1m away from combustible material, structure or tent or separated using fire rated wall board, tile or stainless steel to reduce spatial requirements.
- All open flames and hot surfaces must be out of reach of the public (at least 1m away).

## BEFORE RETURNING

- A \$37.50 cleaning charge will apply to each griddle if units are not returned in the same condition they were received.
- To avoid cleaning charges, empty drip pans. Scrape surface free of food and charred particles with a wire brush. Wipe interior and exterior with hot soapy water including: stand, hose, drip pan, propane tank and underside of grates.