



ASSEMBLY AND OPERATING INSTRUCTIONS
CATERER PROPANE BARBECUE

THIS IS YOUR INSTRUCTION BOOKLET
DO NOT THROW IT AWAY

THIS BOOKLET MUST BE READ THOROUGHLY
BEFORE THE BARBECUE IS OPERATED

FOR USE IN GREAT BRITAIN AND IRELAND

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USE OUTDOORS ONLY

**CONTROL FLARES BY AVOIDING
VERY FATTY FOODS**

DIMENSIONS

HEIGHT: 790mm LENGTH: 1700mm DEPTH: 660mm WEIGHT: 44.5 Kgs

GAS

***NOTE** This barbecue is designed for use on 'PROPANE ONLY' (G31) at a supply pressure of 1.0 bar (1000 mbar) (14.5 psi).

HEAT INPUT

Heat input = 20.0 kW 1450 g/hr

INJECTOR SIZE

AMAL 60cc

APPLIANCE CATEGORY

Appliance Category: 1_{3P}

“USE OUTDOORS ONLY”. (BS and EN)

“READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE”.

“WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY” (BS EN 498)

“WARNING: THIS APPLIANCE GETS VERY HOT. TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT”.

CYLINDER SIZE

This barbecue is designed for use with gas cylinders of 19 kg.

ASSEMBLY INSTRUCTIONS

Hold the barbecue on its side and release the legs from their respective retaining clips at each end of the appliance. Swing the leg assemblies fully out so that the inner struts can be unfolded into the erected position and press firmly into the same retaining clips. Do not use the space between the body and the drain can retaining hoop. Stand the barbecue upright and as level as possible. Use any standard ring-pull drinks can as a fat drain container. Thread them through their ring-pull holes onto the stainless steel clips, which emerge from the underpan within the area of the chromed hoop at either end of the barbecue.

CHANGING CYLINDERS

This barbecue is designed for use with propane cylinders of 19 kg in weight. WHEN CHANGING cylinders follow the instructions in order as noted below.

- a) Turn 'OFF' the barbecue by first turning the cylinder valve on the gas bottle in a clockwise direction.
- b) Turn 'OFF' clockwise both gas taps situated at the ends of the barbecue.
- c) Extinguish all naked lights, cigarettes and other sources of ignition in the vicinity of the barbecue.
- d) The regulator can now be disconnected from the gas cylinder valve by turning clockwise with the aid of the cylinder spanner provided.
- e) Screw the black cylinder sealing plug into cylinder valve on the empty cylinder by turning anticlockwise with a screwdriver.
- f) Ensure that the cylinder valve on the full cylinder is turned 'OFF' by turning in a clockwise direction. Remove the black sealing plug from the cylinder valve by turning clockwise with a screwdriver.

WARNING: THE CHANGING OF CYLINDERS MUST BE CARRIED OUT IN A FLAME FREE ENVIRONMENT.

The following paragraphs headed CONNECTING THE REGULATOR, POSITIONING THE GAS CYLINDER, and LIGHTING THE BARBECUE must be carried out in strict sequence.

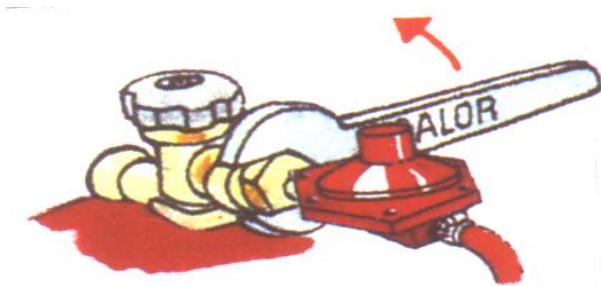
CONNECTING THE REGULATOR

Check that the hose is completely over the nozzles on the regulator and on the barbecue and that it is secured firmly in place with a hose clip at each end. Examine the flexible hose regularly and get your dealer to fit new hose if perished, worn or damaged in any way.

LPG ATTACKS NATURAL RUBBER – ONLY USE HOSE TO BS:3212 TYPE 2 SUPPLIED BY YOUR DEALER.

When connecting the regulator to the cylinder avoid undue twisting of the flexible hose. The approved regulator supplied with this barbecue is preset at 1.0 bar and is for use on 'PROPANE ONLY'. **THE LEAFLET IS ATTACHED TO THE REGULATOR. THIS MUST BE READ THOROUGHLY AND THE CONNECTING INSTRUCTIONS FOLLOWED EXACTLY. THE CYLINDER**

SPANNER SUPPLIED WITH THIS GAS BARBECUE MUST BE USED TO TIGHTEN THE REGULATOR CONNECTOR INTO THE CYLINDER VALVE. A LEAKAGE CHECK SHOULD BE CARRIED OUT WITH A SOAPY WATER SOLUTION ON THE REGULATOR TO CYLINDER VALVE CONNECTION AT THIS STAGE.



POSITIONING OF THE GAS CYLINDER

Ensure that the gas cylinder is not placed in contact or underneath the barbecue. We recommend that the cylinder should be placed as far from the barbecue as possible without placing undue strain on the hose.

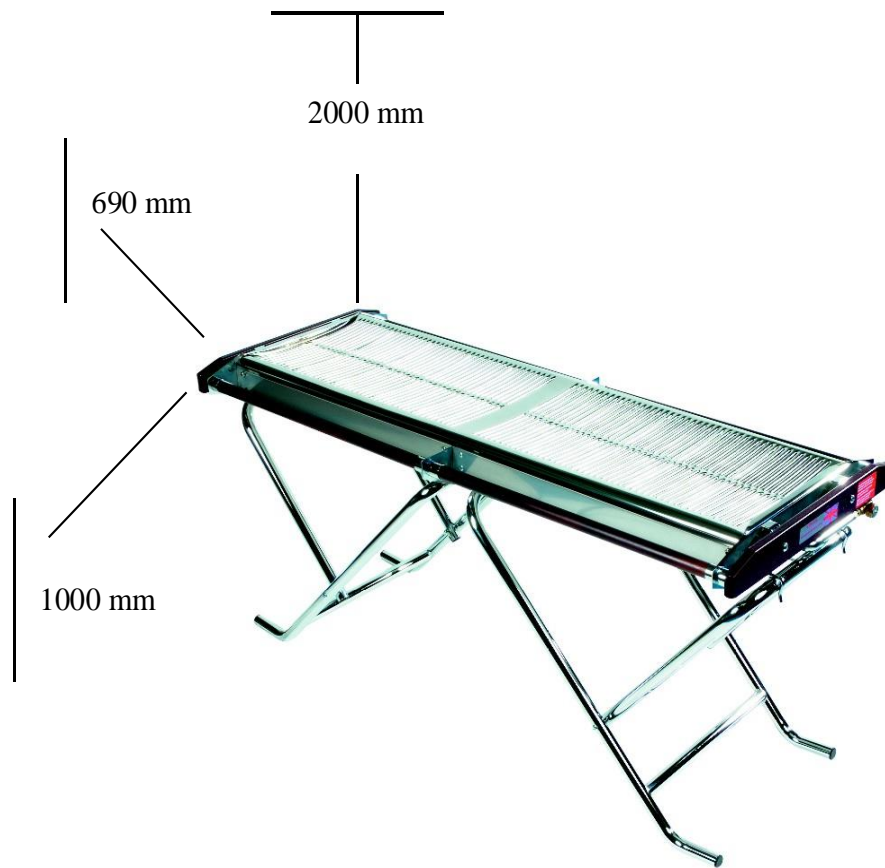
Ensure that the cylinder is placed on a flat, level surface and that the hose is neither stretched nor twisted.

The cylinder must be located to give good access to connect and disconnect the regulator to or from the cylinder.

POSITIONING THE BARBECUE

The barbecue is designed to be freestanding.

Ensure that the barbecue is placed on a flat surface with the clearances specified in the figure below between any side, rear or overhead obstructions. When selecting the location ensure the barbecue is not placed near combustible materials or in a windy environment.



LIGHTING THE BARBECUE

- a) Turn 'OFF' clockwise the gas taps at either end of the barbecue.
- b) Fit the regulator as instructed on page 4 of this instruction document.
- c) Turn 'ON' the gas cylinder by turning the cylinder valve anticlockwise.
- d) Insert a lighted taper or gas match into the appropriate brass lighting hole (located centrally underneath) for the side to be lit and turn 'ON' the appropriate gas tap by again turning anticlockwise. The burner should light.
- e) If the burner does not light immediately, turn 'OFF' the gas tap by turning clockwise and try again after a period of 5 minutes has elapsed.
- f) To light the other burner repeat operations (d) and (e) noted above.



TURNING OFF THE BARBECUE

To turn 'OFF' one side of the barbecue turn the appropriate gas tap clockwise.

To turn 'OFF' the whole barbecue first turn the cylinder valve in a clockwise direction.

Turn the gas taps situated at the ends of the barbecue clockwise to the 'OFF' position.

DO NOT ATTEMPT TO RE-LIGHT THE BARBECUE FOR FIVE MINUTES.

WARNING – GAS LEAKAGE.

Should a gas leak be suspected, close the cylinder valve and extinguish all naked lights. LOCATE THE LEAK BY SMELL, OR WITH A SOAPY SOLUTION BRUSHED ONTO JOINTS. A LEAK WILL SHOW UP AS BUBBLES. NEVER USE A MATCH OR NAKED LIGHT TO SEARCH FOR LEAKS.

STORING THE BARBECUE

It is important that the barbecue is stored in dirt free, damp free conditions indoors when not in use for any period of time. The barbecue should always be disconnected from the cylinder during storage.

The cylinder must always be stored outdoors when not in use.

The barbecue should be stored in an upright position and be secured if necessary.

CLEANING THE BARBECUE

Burn off all fatty debris inside the body of the barbecue after cooking. Allow the barbecue to cool before moving. The grill top may be cleaned in place with a wire brush and then finished off with steel wool. The rest of the appliance can be cleaned with hot soapy water. TAKE CARE NOT TO BLOCK ANY PORTION OF THE BURNER AERATION PORT, LOCATED NEXT TO EITHER GAS CONTROL VALVE.

Ensure the grease drain holes under the ends of the appliance are clear and will allow the fat to flow away into the drain cans. The drain cans must be removed before the barbecue is folded for storage. Any variety of drinks ring-pull can may be used, and later discarded.

Fold and stand the barbecue on end with one control valve below. An ejection chute is provided to allow any loose debris to fall out. Repeat this operation on the other end of the appliance to clear the remaining burner chamber.

WARNINGS

THIS APPLIANCE GETS VERY HOT. TAKE CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT. (BS:5258:Pt14)

ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY. (BS EN 498)

USE OUTDOORS ONLY (BS AND EN)

TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF THE BARBECUE AS THESE AREAS GET EXTREMELY HOT AND WILL RESULT IN BURNS.

PROTECTIVE GLOVES MUST BE USED WHEN USING THIS BARBECUE.

DO NOT MOVE THE APPLIANCE WHILST IT IS ALIGHT OR IN THE HOT CONDITION.

ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.

THIS APPLIANCE SHALL BE KEPT AWAY FROM FLAMMABLE MATERIALS.

CATERING TIPS

Portions should be kept as thin, or as lean, or as pre-cooked as presentable. It is important to try a wide range of food products.

SMOKE AND FLAME IS DIRECTLY RELATED TO THE AMOUNT OF FAT IN THE FOOD.

Choose staff with outgoing personalities.

Rosemary is a herb which gives an attractive aroma when scattered on occasionally.

Always be sure to have a spare full cylinder on hand and contact 'CINDERS' on any point of difficulty or interest.

MAINTENANCE

ALL THE SERVICING AND MAINTENANCE OF THIS APPLIANCE MUST NOT BE CARRIED OUT BY THE OWNER. ALWAYS USE A COMPETENT DEALER, OR CONTACT THE MANUFACTURER.

The burners may be withdrawn from the appliance after removing the wooden end guards.

- a) To do this, remove both screws with heads protruding through the wooden guards and remove guards from both ends of the appliance.

- b) Undo compression fittings connected to the stainless steel pipe that runs the length of the appliance.
- c) Remove burner at hose end of the appliance. Ensure the burner is free from dust and foreign matter and then replace and reconnect the compression coupling joint.
- d) Remove burner from other end of appliance and again ensure the burner is free from dust and foreign matter. Replace and reconnect the compression coupling joint.
- e) After this operation has been carried out a leakage check must be carried out on the compression joints, including the joint for the hose connection. *NOTE do NOT carry out leakage checks in an enclosed area, or in an area which is not well ventilated. Propane is heavier than air.

Major servicing, refinishing and internal cleaning is recommended at least once per season, according to usage. 'CINDERS' provide this service and should be contacted in good time.

When not in use the barbecue should be covered and stored in a dust free place in the vertical, folded position.

High phosphate foods (bacon, cured sausage etc) may increase the risk of corrosion of this unit if not cleaned correctly:

1. After foods with a high phosphate content have been cooked ensure that the unit is thoroughly cleaned.
2. Remove gas burner from unit and wash fire box out with lots of clean water to dissolve nitrate salts. (More water means more dilution).
3. Wash burners and replace, check at all compression joints for leakage with soapy water, if in doubt consult a qualified gas engineer.

SPARE PARTS LIST

Part No	Description	Qty
Cat-Center-Bodies	Caterer body double and center	1
CPCatUKBurnerL/H	Caterer Burner L/H complete	1
CPCatUKBurnerR/H	Caterer Burner R/H Complete	1
Cav/CatUK –Hose Kit	Cav/Cat Hose/Reg/Spanner kit	1
UKCat-Tap/tee	Gok valve tee/Jet complete	1
UKCat/Tap/elbow	Gok valve elbow/Jet Complete	1
CatUK Manual	Instruction Manual Caterer Uk	1
UkCavCat-Spanner Kit	Regulator cap/spanner	1
Jets 60	Size 60cc Jets (1bar)UK	2
Cat-Link Tube	Caterer Link tube	1
CatHot-Grill Top	Cat/Hot Grill top	1
CavCatEnd-CP	Cav/Cat End plate	2
Cat-Handrail	Caterer Dowel Complete	2
Cav/Cat-WoodEnd	Cav/Cat Wood End stained	2
CP-Pin Leg	Pin leg	2
Cat/Hot Short Leg	Caterer Inner leg	2
CP-Leg Lug	Leg lugs	4
Leg Bung	Leg bungs	8

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