



PETE'S
Party & Tent
RENTAL

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PROPANE BBQ

OPERATING/ SHUT DOWN **INSTRUCTIONS**

OPERATING:

Minimum operational temperature of this appliance is 0° C or 32°F)

Main burner valves are adjustable over a full range from completely ON to completely OFF. Note: burner valves lock when shut off. To open burner valves, you must push in and turn counter clockwise. Do not force the controls, damage to the valves or knobs may result.

Note: If the heat output from the barbeque seems abnormally low; it may be caused by the regulator flow-limiting device being activated by (1) improper lighting procedures, or (2) a substantial leak in the gas system. If the former is suspected; shut off the cylinder valve and **all** burner valves, then carefully follow lighting procedures step by step, ensuring **all** valves (including pilot) are OFF before beginning. If the latter is suspected; perform the leak test procedure to determine if a leak has caused the flow-limiting device to activate.

***If the burner flames go out when your barbeque is in operation; immediately turn off all control valves. Wait 5 minutes to clear the gas before attempting to re-light the barbeque.**

LIGHTING INSTRUCTIONS:

1. Open all lids on the barbeque.
2. Ensure that all valve handles are in the OFF position (clockwise).
3. Turn on the gas supply valve. WAIT 15 SECONDS.
4. Turn the lighter tube (pilot) valve to the ON position. (Note: two lighter tubes are provided on larger models – one for the left side and one for the right side.)
5. Insert a barbecue lighter into the hole(s) provided on the end of the barbeque.
6. Visually check to ensure the lighter tube is burning.
7. Once the lighter tube has been lit, any other main burners can be lit. (Push in and turn to “high”) The unlit burner will then light automatically.
8. Visually check to ensure that all burners that are intended to be ON are lit.
9. Adjust individual burners as desired

SHUT DOWN INSTRUCTIONS:

1. Turn all burner and pilot valve knobs to the OFF position.
2. Turn the propane cylinder valve to the OFF position.
3. Ensure all burners are extinguished.
4. Disconnect propane cylinders from the barbeque when not in use.
5. Take care; the barbeque is still hot.