

## HEATLIE GAS HOTBOX INSTRUCTIONS

### Hotbox Operating Instructions

**Combustible surfaces must be at least 300mm away from hotbox**

- 1) Burner to off position
- 2) Ensure gas is connected with no leaks, Turn on gas valve at gas cylinder
- 3) Turn on gas by pushing down knob and rotating to HIGH. (anti-clockwise). This also engages the flame failure. Continue to hold down knob.
- 4) Light immediately by pressing red igniter. If ignition does not occur release knob and wait 30 seconds before trying again.
- 5) Once the burner is alight, continue to hold down knob for further 30 seconds, then release.
- 6) Temperature is controlled between low and high
- 7) The thermostat probe only measures the temperature of the air, NOT the temperature of the food in the pans. The temperature can be checked using the TEMPERATURE GAUGE.
- 8) After use, turn off knob control and valve at the gas cylinder.

### OCCUPATIONAL HEALTH AND SAFETY

Commercial Kitchen Hire SA does not take responsibility for clients not following health and safety guidelines. It is up to the client to monitor equipment and keep food safe. It is not the responsibility of Oven hire to ensure safety by monitoring hazards while cooking. Clients are responsible for their staff and knowledge of the equipment operation.

### DISCLOSURE STATEMENT

The placement of equipment in or outside a hired venue must also comply with government regulations. Placement and installation of equipment can be done by Oven Hire but council and venue approval must be sought by the client. The movement of equipment can be dangerous when gas is involved. For clients who are installing equipment themselves, it is up to you to meet all Australian standards (AZNS5601). Therefore, all legal obligations are your responsibility. Commercial Kitchen Hire SA has to the best of their ability provided up to date information, guidelines and instruction on the use of its equipment.