



DO NOT use this equipment unless you are authorised to use it and, have been instructed in its safe use and operation



Close fitting/protective clothing to cover arms and legs must be worn



Long and loose hair must be contained

POTENTIAL HAZARDS:

- Includes explosions, burns, toxic fumes and manual handling, fire

PRE-OPERATIONAL SAFETY CHECKS

- Ensure BBQ is located in a well-ventilated area at least 4 meters away from flammable substances
- Check that the hoses are in good condition and fittings are tight with soapy water
- Make sure all gas taps are turned off
- Operate on a level surface
- Make sure all guards are in place
- Familiarise yourself with equipment controls
- Do not operate if any part of the unit is deemed to be faulty
- Clean the BBQ prior to use

OPERATIONAL SAFETY

- Turn the gas cylinder on and then burners individually, for ignition
- Be aware of explosive hazard - smell
- Do not lean on the BBQ or gas cylinder
- Make others aware of the hazards
- Never leave the BBQ unattended whilst in operation
- Do not allow grease to drip on to floor
- Regular inspections must be continually carried out on unit
- Whilst in operation, never place any items on the BBQ for which the BBQ was not designed for (e.g. beer bottles)

POST-Operation:

- Ensure the gas mains are turned off
- Report any faults with BBQ, gas cylinder and/or hose
- Clean the BBQ after use



ALWAYS

- ✓ Check the gas connector with soapy water prior to use
- ✓ Keep a suitable fire extinguisher nearby
- ✓ Update yourself on the types of fire extinguishers
- ✓ Only suitably trained staff are permitted to use the BBQ

NEVER

- ✗ Never use water based fire extinguishers on oil and grease based fires
- ✗ Forget to turn off the gas mains after using the BBQ
- ✗ Horseplay around
- ✗ Use the BBQ for anything other than its intended use