

## **RAL RecSoc Barbecue Grill Instructions**

### **Lighting the Barbecue.**

- Open the lid BEFORE lighting the barbecue as a leaking or open valve may cause the accumulation of gas under the lid or in the basin. This could cause an explosion when lit.
- The barbecue has an electronic ignition button for lighting. If this doesn't work, change the battery according to the manufacturer's instructions (refer to the User's Manual).
- If the electronic ignition switch doesn't work with a new battery you may use a match or barbecue lighter. Have the match or barbecue lighter ready before the gas is turned on. If the barbecue does not ignite, turn the control valves off, then wait five minutes before trying again. **KEEP THE LIGHTER AND MATCHES OUT OF THE REACH OF CHILDREN!**

### **Using the Barbecue.**

- Never leave a lit barbecue unattended.
- Never move a lit barbecue.
- Use long-handled utensils and fire-resistant oven mitts.
- Wear short sleeves or tight-fitting clothing as loose clothing could catch fire. Never barbecue with a tie.
- The barbecue should rest on a solid surface and be located away from shrubbery, foot traffic and overhangs. Remember, the barbecue stays hot even after being turned off and can burn someone if they bump into it. Stay by the barbecue until it is cool completely.
- The area surrounding the barbecue needs to be free of any obstructions that could block airflow for ventilation and combustion.
- Never use the barbecue indoors or in a shed.
- Only open the gas bottle a quarter to a one-half turn--the necessary gas required to operate the barbecue. This also makes it much easier to shut off should a problem arise. This doesn't apply when using a clip on regulator.
- A certain amount of fat does drip onto the heat source while cooking, causing flaring. Some flaring is fine as it adds to the barbecue flavour. Excessive flaring, however, is not acceptable. Food should be moved to another spot on the grill and/or the heat turned off. Trim fat from meat cuts to avoid excessive flaring and, every so often clean the fat tray and sear plates, fat fires are dangerous and can ruin the appliance. The RecSoc cannot be held responsible for a fat fire that ruins equipment, it will be deemed as user recklessness.
- DO NOT operate the barbecue's rotisserie in damp or wet weather as it is connected to an electrical outlet.
- When finished with the barbecue, turn the knob valves off first, then the bottle. This allows the gas in the lines to burn off.
- After the barbecue has cooled off, cover it to protect it from the weather.
- Keep a fire extinguisher close by. Never use water on a grease or fat fire as it only causes the flames to spread. If fire surrounds the gas bottle, leave the area immediately (to a distance of at least 200 meters from the tank) and call Security, requesting the Fire Brigade.
- In case of a grease fire, leave the barbecue lid open and turn off the burners if you are able. If not, turn off the gas supply at quick connect or the shut-off valve.

### **Transporting and Storing.**

- Store gas bottle standing upright in a well-ventilated area outside or in a well-ventilated shed. A leaking gas bottle creates a potential fire hazard. Never store a gas bottle in the house. An explosion can be easily set off by a spark of static electricity, the flip of a light switch or a pilot light.
- NEVER smoke near a gas bottle.
- Make sure the gas bottle is stored out of the reach of children.

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- DO NOT refill a gas bottle that is leaking, is corroded or has any other signs of damage. Ask the gas distributor to inspect the gas bottle for signs of deterioration before it is refilled.
- When transporting a gas bottle, make sure it remains in an upright position.
- When transporting a gas bottle, use a plastic plug in the gas outlet for greater safety.
- Have the gas bottle filled only by qualified personnel.

### **Grill Preparation and Safe Cooking.**

- Use hot, soapy water to clean all surfaces and utensils before and after preparing meats or poultry products. Rinse well after washing.
- To prevent food from sticking to the grill, brush the barbecue lightly with oil or spray with a nonstick product.
- Always use the proper utensils--long-handled--and oven mitts, if required.
- If the weather is cool or damp or if it is windy, cooking time on the barbecue may be longer.
- To reduce cooking time for meats and poultry, marinate them first. Marinating tenderizes the meat, too. Try low-fat Italian dressing and soy sauces. These work well for indoor cooked meals, too.
- The barbecue should be preheated before starting to cook.
- Turn meat or poultry with tongs or a spatula rather than stabbing with a fork in order to keep the natural juices inside and prevent excessive flare-ups.
- Use glazes or barbecue sauce during the last 15-20 minutes of cooking only. This will help prevent burning.
- When juices run clear from the meat and poultry, it can be removed from the grill.

Refer to the manufacturers User Manual for further operating instructions.