

BBQ Trailer Hire SA

bbqtrailerhiresa.com.au
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Standard operating procedures and safety.

Safety

1. Adult supervision required at all times. Main operator must be a minimum of 25 years of age.
2. Do not operate whilst intoxicated or under any influence.
3. **CAUTION** hot surfaces. Keep Children and pets away at all times.
4. Turn gas bottles off after use.
5. Do not close the BBQ lid or replace any covers until BBQ's are cool.
6. **NEVER** leave unattended whilst in operation
7. Always ensure that the supplied Fire blanket and Fire extinguisher has been supplied in good condition and are accessible at all times.
8. **NEVER** put any flammable liquid on a BBQ
9. Only use BBQ in a well ventilated area as fumes and gases emitted may be harmful.
10. If you smell gas or a gas leak does occur shut off the gas bottle **immediately** and allow any gas to dissipate.
11. Do not connect or disconnect gas bottles in the vicinity of a naked flame.
12. Shut off the gas bottle valve before disconnecting the bottle from the BBQ.
13. **NEVER** use a naked flame to detect a gas leak. Spray soapy water on a suspect connection or hose and watch for bubbles. If in doubt, turn off the gas and do not use it.
14. Wear the right clothing. Clothing can easily catch fire, so ensure avoid flammable materials, apron strings and loose fitting clothing dangling over a BBQ or fire.
15. **NEVER** put water on a grease fire. Use a fire extinguisher, fire blanket, bucket of sand or baking soda.
16. When you are finished grilling, let the coals completely cool before disposing in a metal container.
17. Charcoal chimney starters allow you to start the charcoal in a smaller batches which can be easier to manage and control.
18. Protect yourself with the use of grilling gloves and long handled utensils. This will help keep arms safe when dealing with heat and flames.

Emergency Contact(s)

000 or 112

Fire / Ambulance / Police

NON emergency

0488 777 308

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Tips n Tricks

Try not to over crowd the BBQ cooking surface

Ensure to allow sufficient time for cooking surface to heat up before attempting to cook

When using the smoker - Less is more!

Take your time, you don't want it too hot.

Try to hold back on putting too much heat beads or charcoal onto the fire.

Don't use spray oil where an open flame is nearby if you like your eyebrows. Seriously don't do it, IT'S DANGEROUS.

Continued.

19. Always start a gas grill with the lid open or removed. Lighting the grill with a closed lid can cause dangerous build up of gas that could cause a fire.
20. For charcoal, heat beads or wood grill wait for the coals to stop burning and cool completely before attempting to remove from the cooking device.

How to turn on a BBQ

1. Ensure that the Gas Bottle is properly connected.
2. Turn the Gas Bottle on at the source and wait a few minutes before ignition.
3. Turning the BBQ knob closest to the factory fitted ignition will start the flow of gas.
4. Using the BBQ's factory fitted ignition or a BBQ flame lighter wand. Press or use a flame wand to ignite JUST ONE of the gas burners.
5. When the first burner is fully lit open up / turn on the next knob to ignite the next burner and repeat for all desired burners you wish to utilise.

How to turn OFF a BBQ

1. When finished, turn the Gas bottle "OFF" at the bottle and allow the BBQ flames to extinguish.
2. Turn all the burners to the "Off" position.
3. CAUTION the top of the BBQ will remain hot for up to ONE HOUR after turning off the BBQ.
4. ONLY replace the BBQ cover if applicable one BBQ has completely cooled.

To avoid loss of BOND please ensure the following

1. Make sure that the BBQ's are thoroughly cleaned to the standard you received.
2. Ensure that all loose items remain with the trailer and are present, clean and operational condition upon collection / return of your hire period.
3. Ensure that the trailer is accessible upon collection of your hire.

Failure will result in partial or full loss of your bond and or further proceedings.

Different types of fuel

Gas BBQ - LPG gas bottle.

Pizza oven - Heat beads, Charcoal and or Wood.

Grill - Heat Beads, Charcoal or Wood

Smoker - Heat beads, Charcoal and optionable flavoured Wood pieces.