



Operating & Safety Guidelines Gas Ovens

Plato Catering Hire are members of the Event Hire Association and we have SafeHire Certification. SafeHire was developed and written with the assistance of BSI - The British Standards Institution; HSE - Health and Safety Executive and CHAS - Contractors Health and Safety Assessment Scheme.

Please read thoroughly before using gas cylinders and appliances

YOUR [The Hirer's] RESPONSIBILITY

The safe use of hire gas equipment is the sole responsibility of the hirer once the items are collected or arrive onsite. Plato staff are not allowed to install equipment on site. It is entirely the responsibility of the Hirer to connect and operate gas appliances. The Hirer therefore needs to be competent and experienced. Alteration to any appliance in any manner whatsoever is not permitted. The user of the LPG (ie the person operating the site) does have responsibilities in relation to the following:

1. Siting of the LPG cylinders and equipment
2. Ventilation and conditions around the cylinders and equipment
3. Security of equipment, cylinders and associated pipework
4. Impact protection – other on site traffic both vehicular and pedestrian
5. Emergency arrangements - Appliances must NOT be located to endanger emergency escape routes from the unit.
6. Have adequate ventilation for the type of appliance

CARBON MONOXIDE

Carbon monoxide (CO) is a highly poisonous gas which can be produced if an appliance is not working correctly. It is difficult to recognise as it has no colour, smell or taste. Symptoms of CO poisoning are similar to that of a viral infection. It affects the mental ability causing a person to become incapable without realising it.

Symptoms of exposure to Carbon Monoxide

- Tightness across the forehead
- Headache
- Severe headache, weakness, dizziness, nausea, vomiting.
- Coma, intermittent convulsions
- Depressed heart action, slowed respiration.

If the exposure has been severe it may cause death.

If you suspect you are suffering from the symptoms above, turn off all appliances, open doors and windows and get out into fresh air immediately. Obtain medical advice/assistance

PERMANENT VENTILATION

If appliances are **not** in the open air you must ensure that you have permanent ventilation in the cooking area. e.g. in tents, marquees, huts prior to starting cooking. You need at least two vents ideally four opposite each other (two low level and two high level) to allow for good permanent air circulation to avoid Carbon Monoxide poisoning.

The front opening of a marquee is not deemed to be adequate ventilation. Separate fixed grills must be provided to the walls of the tent/marquee or structure to provide air flow and circulation. You need at least 6sq cm per 1 kilowatt. A typical 6 burner commercial gas oven produces 40 kilowatts of power.

For your own safety purchase a carbon monoxide and carbon dioxide alarm and site 1 metre away from appliances and in prep areas

OPERATING GUIDE

This appliance is only for professional use & to be used by qualified people. Check that the connections are in good condition and free from dirt and grease.

Before fitting the cylinder, make sure it is fully closed, then remove the screw-in plastic plug (left hand thread). Make sure the appliance's gas control taps are in the off position, screw the regulator to the gas cylinder (left hand thread) and tighten.

Turn the gas supply ON. Turn the valve handwheel anti-clockwise.

Check for gas soundness using proprietary leak detection solution

SITING

The appliance should be installed on a level, fireproof surface, in a well lit and draught free position.

If the floor is constructed of combustible material, then local fire requirements should be checked to ensure compliance. A clear space of 150mm should be left between rear and side of unit and any combustible wall.

Adequate ventilation must be provided to supply sufficient fresh air for combustion and allow easy removal of combustion products which may be harmful to health.

GAS LEAKS

If a gas leak is suspected...Inform everyone in the area, asking them to extinguish or turn off everything that may ignite the gas.

DO NOT OPERATE ELECTRICAL SWITCHES, THEY MAY GENERATE SPARKS.

Open any doors or windows, close cylinder valves and take cylinders into the open. If a large amount of gas has escaped, evacuate the area and call the Fire Brigade.

LIGHTING SEQUENCE

Hob- Open Top Burners

Flame failure protection is incorporated by way of a thermo-electric system for each burner which will shut off the gas supply to that burner in that the burner goes out, so that raw gas is not expelled.

1. Ensure mains gas is turned on.
2. To light hob burners, press knob and turn to full flame position. Ignite burners using taper or match. Hold in knob for 20 seconds and then release. Burner will remain lit. Turn knob to required position.

Oven

1. Ensure mains gas is turned on.
2. Open oven doors.
3. Turn thermostat knob to maximum setting and push in. This will establish a flow of gas to oven burner.
4. Continue to press knob in and at the same time, push piezo spark ignitor button situated on control panel to provide a spark at oven burner. Press at 1 sec intervals for 8 times only.
5. Having established burner flame, maintain pressure on knob for a further 20 seconds before release.
6. Burner should remain lit. Should burner fail to remain lit, wait 3 minutes then return to Step 2 and repeat ignition procedure.
7. When burner remains lit, turn thermostat to required temperature setting.

To Shut Oven OFF

To extinguish oven flame, turn thermostat to OFF position

CLOSING DOWN

Turn off the gas to all your appliances

Disconnect the gas cylinders to all your appliances?

CLEANING – Only when appliance is cool to touch

Wipe down the top of the oven and oven with a warm soapy water. Do not wipe the rings

Any problems please call 01789 491133