## **Heatlie Roaster Instructions**

## CONNECTION

- 1) Connect to the gas supply;
- 2) If you suspect a gas leak check connections only with soapy water.

Bubbles will appear at the leak point if apparent.



## **OPERATION**

- 1) Open the lid before lighting;
- 2) Turn on gas at gas cylinder;
- 3) When first lighting the pilot please be patient. Bleeding the gas through the pilot can take up 3 to 4 minutes as the jet in the pilot is very tiny;
- 4) Ensure both the pilot light and flame buttons are fully extended (do this by depressing and releasing both buttons);
- 5) Depress pilot light button and hold down;
- 6) Whilst still holding down the pilot light button, push ignition button until pilot light ignites. The pilot light can be viewed through the pilot light viewing hole. Hold pilot light button down for a further ten seconds then release (it will stay one third depressed);
- 7) Once pilot light is on, depress pilot light button again and then release (this time it should extend fully);
- 8) Burner flame will automatically be on HIGH (pilot light viewing window will show flame);
- 9) To change flame from HIGH to LOW, depress flame button fully then release (the button will be one third depressed);
- 10) Repeat the process (from No. 8) to return to HIGH;
- 11) Viewing window (on right on button) will show HIGH or LOW flame;
- 12) To switch burner off, fully depress pilot light, then release;
- 13) Viewing window will show star (as on pilot light button);
- 14) After use, turn off control valves on gas cylinder.



## **ABOUT THE ROASTER**

- 80kg capacity with 1360mm x 560mm cooking surface;
- Can sit gastronorm pans on the racks to cook vegetables if required;
- Utilizes the unique Heatlie Circular Cooking System for more efficient and effective roasting, and a controlled cooking environment;
- Instant heat with 0-200 degrees celsius in only 3 minutes;
- 10 hours cooking from a 9kg gas bottle.

Territory Events Hire trusts you will have an enjoyable and safe function with the use of our Heatlie Roaster. If you do have any queries please call 08 8947 2198 during working hours.