



4 and 6 Burner Gas Stove:

1. Make sure you have a lighter at the ready
2. Choose the stove top which you would like to use
3. Do not place pot/pan on top of chosen stove top until flame is ignited
4. Turn lighter flame on and hold just above the chosen stove tops gas release point. NEVER TURN THE GAS DIAL BEFORE IGNITING YOUR LIGHTER FLAME. THIS CAN LEAD TO AN EXPLOSION!
5. With your other hand, turn the gas dial for the selected stove top, on. You will know it is releasing gas when your dial has the largest DIAMOND facing upwards (and you will smell gas). This is the strongest flame setting.
6. Your flame should ignite IMMEDIATELY. If not, then you may have turned the wrong dial.
7. If gas has been released and NOT ignited, turn OFF dial and leave for 30 SECONDS. DANGEROUS IF NOT.
8. DO NOT UNDER ANY CIRCUMSTANCES LET GAS LEAK FOR ANY AMOUNT OF TIME
9. Always watch whatever it is that you are cooking and make sure to stir often. These flames are quite powerful.

Turbo Fan Ovens:

1. Enter any amount of time you wish into the timer, using the timer knob
2. Using the temperature knob, situated one above the timer knob, select the temperature you would like
3. Press the 'On' button and simply wait 5 minutes whilst it heats

BE CAREFUL WHEN REMOVING OVEN TRAYS. ALWAYS USE HAND TOWELS OR HEAT PROOF GLOVES, OVEN MAY STAY HOT FOR OVER AN HOUR, SO BE CAREFUL WHEN CLEANING THE INTERNALS OF THE TURBO FAN

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Skope double door fridge (Kitchen 2), Haier standing freezer (Kitchen 2), and Cool Room (Kitchen 1):

1. Open doors using the handle.
2. Place produce in fridge.
3. Clean or wipe down any stains or hand imprints left either within or on the doors of the fridge type.
4. Close the door using the handle.
5. Double check that the door is sealed tight shut.

IF THE DOOR IS LEFT OPEN IT COULD RESULT IN LOSS OF PRODUCTS FOR WHICH YOU MAY BE LIABLE.

Bratt Pan (Kitchen 1):

1. Turn knob on bottom left to the * (star button)
2. Firmly press in with force the knob on * button whilst simultaneously pressing the ignition button located directly above, in order to ignite pilot flame. Continue to hold down the * knob firmly for 10 seconds.
NOTE: DO NOT CONTINUE HOLDING IN THE * BUTTON IF IT HAS NOT IGNITED WITHIN 3 TIMES AS THIS RELEASES GAS AND MAY LEAD TO EXPLOSION.
If the ignition is not responsive you may use a long lighter to ignite manually through the eye hole.
3. Once pilot flame is ignited you may turn the gas on to either LOW or HIGH heat, depending on what you are cooking.

Sinks, benches, tabletops, tap heads and water spray:

1. Once finishing your preparations, scrub until all stains on the tables surface and underneath are visibly removed.
2. Wipe down the bench firstly using the Chux wiping cloth and then using the hand towels provided to bring the surface back to a hygienic and shiny standard.