

Heatlie Roaster Instructions

CONNECTION

1. Connect to the gas supply;
2. If you suspect a gas leak, check connections with soapy water only. 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 fine.
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 viewing hole. Hold pilot light button down for a further ten seconds then release and it will stay one third depressed.
7. Once pilot light is lit, depress pilot light button again and then release and this time it should extend fully.
8. Burner flame will automatically be on HIGH. The pilot light viewing window will show flame.
9. To change flame from HIGH to LOW, depress flame button fully then release and the button will be one third depressed.
10. Repeat the process in step 9. to return to HIGH. The viewing window on the right of the button will show HIGH or LOW flame.
11. To switch the burner off, fully depress pilot light, then release.
12. Viewing window will show a star as on the pilot light button.
13. After use, turn off control valves on gas cylinder.

ABOUT THE ROASTER

- 80kg capacity with 1360mm x 560mm cooking surface
- Gastronorm pans can sit 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



If you do have any queries please call 9377 3325 seven days a week.