

ON –LINE INFORMATION – COURTESY BBQ

BOOKING INFORMATION:

Call 403-329-4444 to book the BBQ, provide your name, company name and email address. We will send you a return email and information package outlining what you will need to pick up the BBQ.

GENERAL INFORMATION:

- BBQ's do **not** contain supplies, utensils, cups, scrapers, first aid kit etc.
- Only for use for charitable events at no cost.
- Pick up and drop off times given must be followed because the BBQ is very busy.
- Any damage to the BBQ is the responsibility of the client.
- Any tickets (parking, speeding) are the responsibility of the client.
- Davis Pontiac Buick GMC is not responsible for loss or damages to the BBQ while it's in the possession of the client.
- Fire extinguisher provided.
- Pancake griddle available for BBQ # 2, refundable deposit required.

HOOK UP PROCEDURE:

- ½ ton truck or heavier recommended to haul BBQ's.
- Your vehicle needs a hitch.
- Ball and receiver are provided with the BBQ.
- Back up close to the BBQ being sure to be aligned properly.
- Once close enough, insert ball and receiver in to hitch and insert pin to hold in place.
- Back up further to align ball under tongue of trailer.
- Pull back pin on the tongue of the trailer.
- Lower BBQ to ball by cranking the jack counter-clockwise.
- Push the pin forward again.
- When lowered on to the ball, continue to crank the jack all the way up.
- Pull the pin on the extension of the jack and raise it all the way up and secure with a pin.
- Hook up safety chains.
- Hook up plug.
- Check signal lights and brake lights.
- Ready to go!

DISCONNECT PROCEDURES:

When disconnecting, be sure to lower the extension on the jack all the way before cranking the BBQ off the ball. Once the BBQ is lifted off the ball, disconnect plug, safety chains, receiver and remove from your vehicle.

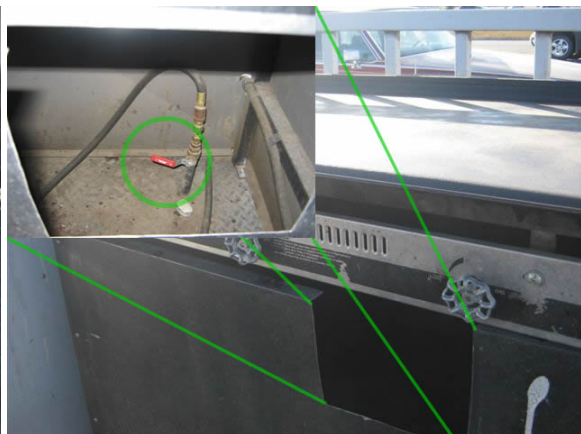
START UP / SHUT DOWN PROCEDURES:

BBQ # 1

1. Open main valve on the tank by turning counter clockwise.



2. Open secondary valves to the burners, handle run same direction as the gas line.



3. Turn on small valves and be ready to light with BBQ lighter.



4. When finished with BBQ, close all valves.

BBQ # 2

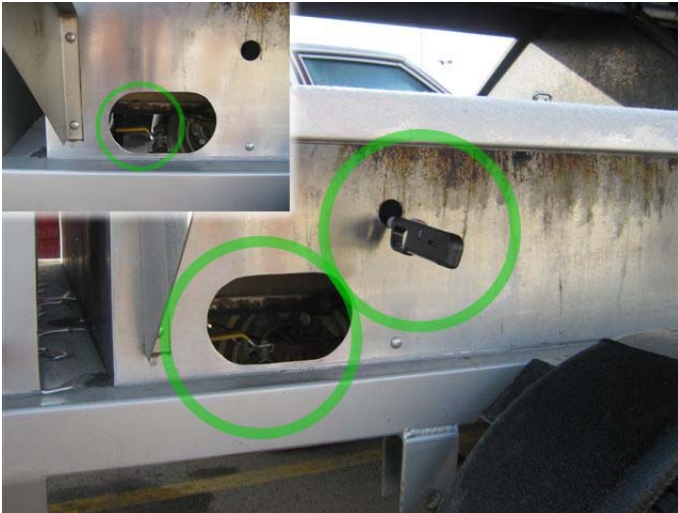
1. Be sure all 4 lids on the BBQ are open before lighting.



2. Open main valve on tank by turning counter clockwise.



3. Open valves to burner and be ready to light with a BBQ lighter.



4. When finished with BBQ close all valves.

PLEASE RETURN BBQ IN A CONDITION READY FOR THE NEXT CLIENT.