

Grange Dyvours LTC Tennis Gas BBQ

The BBQ was purchased in August 2019 and is available for use by all members of the tennis section on a first come first serve basis where it is not being used for club events. Being a gas BBQ, it is much more straight-forward to set up and maintain, so hopefully will get some good use! With considerate usage it will last the club for the next 10 years, so please treat it as if it were your own and be considerate of the next user!



Storage: The BBQ is to be stored with the cover on in the shed behind the tennis hut. It cools down quickly so you should not need to leave it overnight. There is a code-lock on this door. Please check with the Committee for the latest code. Please ensure all lights are off after leaving it in the shed.



Igniting the BBQ: ensure that the gas cylinder is connected. If it's disconnected, place the cylinder to the right hand side of the BBQ and push down on the orange regulator until you hear a 'click'. To remove the cylinder, simply push on the black on/off toggle and it will come off. To turn on the gas, twist the black toggle to switch the 'on' position (there is a red flame for 'on', green for 'off').



Next turn the left-hand controller to the ignition setting (pointing left) and simply press and hold the ignition switch until you see a flame appear. Once the left-hand burner is lit you can consecutively light the middle and right-hand burners.

Remember to turn off the gas when you finish using the BBQ.

Pre-Heat BBQ before usage: Always pre-heat the BBQ before putting on food to avoid food sticking. Put all the burners on the high setting, ensure the lid is closed and leave for 10mins or until the lid thermometer reads 260C. It is recommended to keep the heat on the high setting for cooking simple items such as hamburgers, sausages, steaks, chicken, vegetables etc. Larger items such as whole chickens should be cooked on a medium heat.

Cleaning: You are expected to leave the BBQ in the same condition that you found it. There is a stainless steel brush in the tennis hut which can be used to clean the grates. The food residue will come off more readily if the grates are pre-heated. There is a disposal silver foil grease drip tray underneath the main body of the BBQ. When full this can be disposed of and there are new drip trays available in the shed.

Tongs/Cooking Implements: these are available from the Club kitchen in the Pavilion.

Gas Cylinder: the gas cylinder has a gauge on it. Let the club know (info@grangedyyourstennis.org) when it is reaching 'lo' so that it can be refilled.



Issues: if there are any issues/breakages, please let the tennis committee know via the above email.