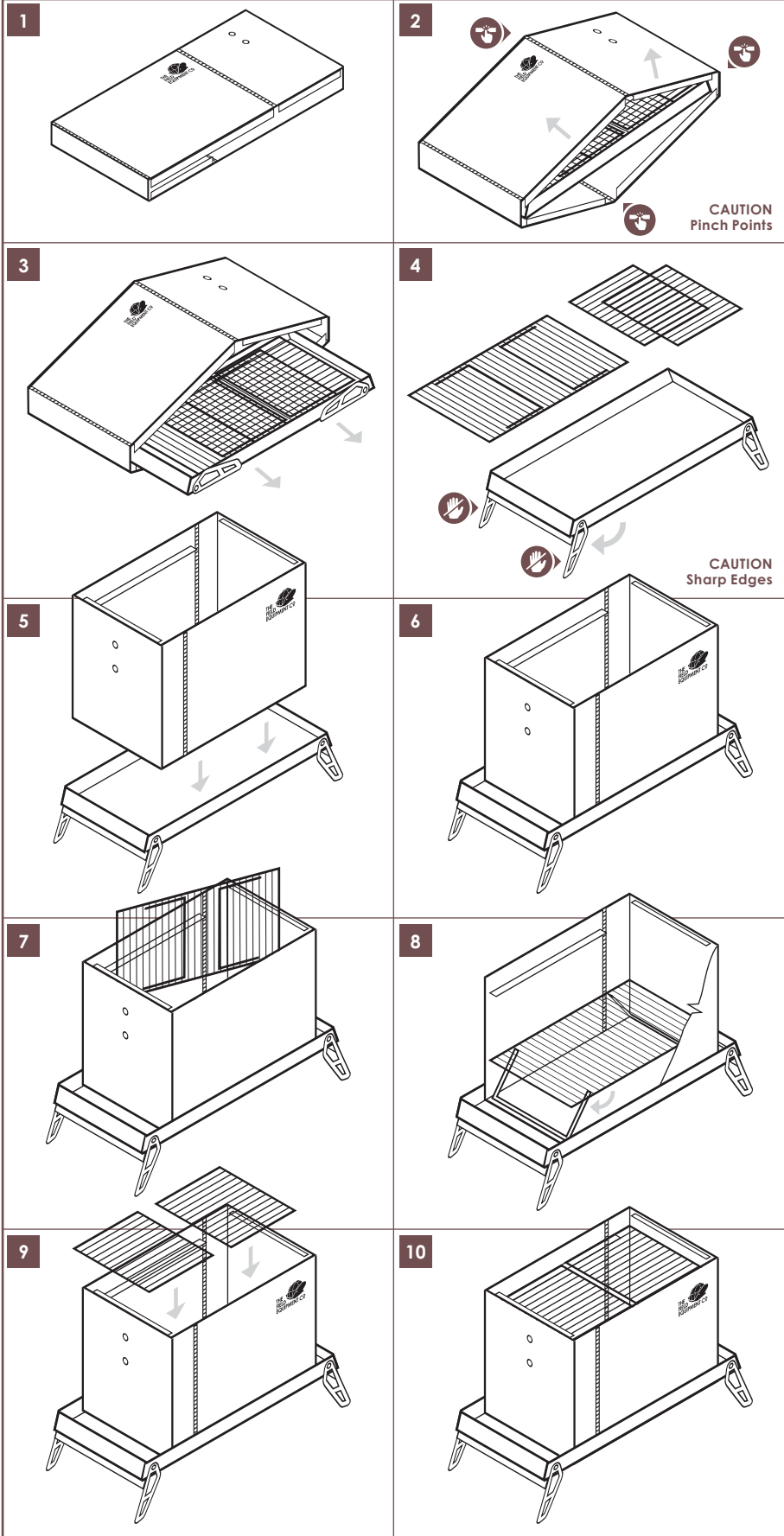


ASSEMBLING THE SACHIN FIELD KITCHEN





USING THE SACHIN FIELD KITCHEN

GENERAL

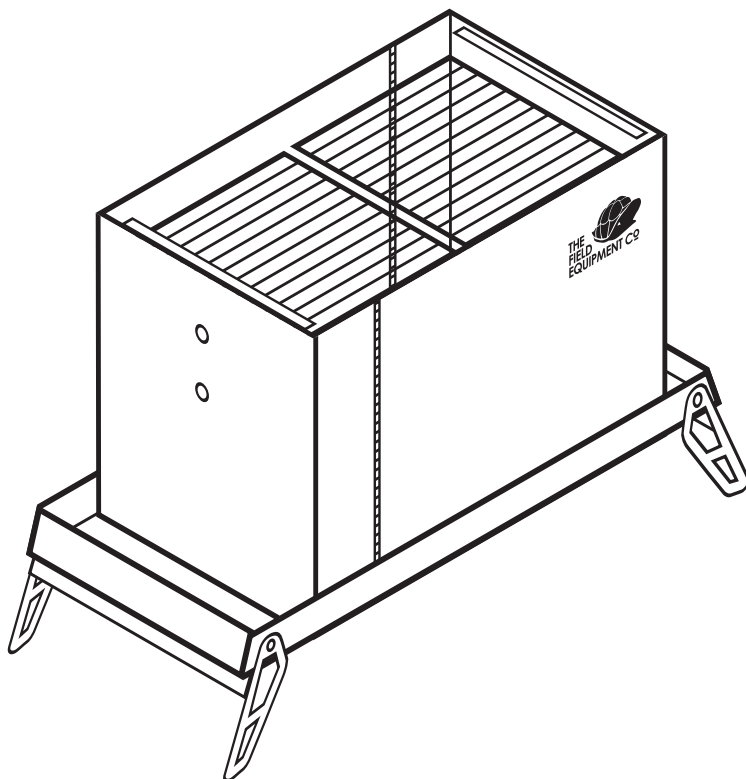
- ▶ Assembly and disassembly should be done with care. Avoid placing hands near hinging when folding and unfolding as they can become pinch points.
- ▶ Keep children supervised at all times when BBQ is in use.
- ▶ Spit kits contain sharp points and should be handled with care.
- ▶ All surfaces of the Field Kitchen unit become hot when in use. To prevent burns please use non-flammable/heat proof material if handling any part of the unit while in use (eg. Oven mit or welding glove).
- ▶ Leave time for your Field Kitchen unit to cool completely prior to pack down. **DO NOT** use water or ice to speed up the cooling process as this may cause irreversible panel movement.
- ▶ **DO NOT** use this product indoors. Ensure it is used in a well ventilated area.
- ▶ Please adhere to your local fire restrictions while using the BBQ.

FUEL

- ▶ Recommended fuel source is Heat Beads BBQ Briquettes or charcoal. These fuels keep panel discolouration and movement to a minimum.
- ▶ Using hardwoods as a fuel source for cooking or using your Field Kitchen as a camp fire will most likely cause discolouration and panel movement when the unit has cooled. This, however, will in no way effect the intended functionality of the product and panel movement will typically reverse once heated.
- ▶ Ensure all fuel sources are removed prior to packing down your Sachin Field Kitchen.

CLEANING

- ▶ Warm soapy water is the recommended cleaning product. A high pressure gurney can also be used. Note that one hinge pin is removable (pin can be located by looking at the bottom of the "skin", one pin will not have a nodule of weld), allowing for the skin to be unfolded flat for cleaning purposes.



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