



Instructions for Use and Warranty BIG PAN (BP-50)

1. INTRODUCTION

Thank you for choosing BIG PAN (BP-50). The product is designed for intensive and professional use in catering, hospitality, street-food environments and other commercial applications. Please read all instructions and warranty conditions carefully before first use.

2. SAFETY WARNINGS

- The device is intended for **outdoor use only**.
- Surfaces become extremely hot — constant supervision required.
- Do not move the device while operating or while still hot.
- Always close the gas cylinder valve after use.
- If gas odor is detected, shut off supply immediately and ventilate the area.
- Use only original replacement parts and approved accessories.

3. INSTALLATION

- Place the device on a stable, flat and non-flammable surface.
- Keep a minimum distance of **80 cm** from combustible materials.
- Ensure unobstructed airflow around the burners.
- Do not use near flammable liquids or vapors.
- Store the device in a dry and protected area after use.

4. GAS CYLINDERS AND REGULATORS

The unit operates with:

- **BUTANE:** 28–30 mbar
- **PROPANE:** 30–37 mbar

Use only certified pressure regulators. Gas cylinder replacement must be carried out outdoors, away from open flames or sparks. After replacement, check all connections using soapy water.



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5. GAS LEAK TESTING

- Examine the cylinder valve, regulator connection, gas hose and burner fitting.
- If bubbles appear after applying soapy water, gas is leaking.
- Do not use the device until the leak has been eliminated.

6. IGNITION

1. Close all valves.
2. Open the gas cylinder valve.
3. Prepare a lighter or ignition device.
4. Slowly open the burner valve and ignite.

If the burner does not ignite:

- close valves,
- wait 2 minutes,
- try again.

7. SHUTDOWN

1. Close the cylinder valve.
2. Close burner valves.
3. Allow the device to cool completely before moving or cleaning.



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8. MAINTENANCE

Weekly:

- inspect gas hose, screws and overall structure,
- check pan support cables.

Annually:

- replace the gas hose,
- replace the regulator,
- replace pan support cables.

Clean with mild detergents only. Do not use high-pressure cleaning equipment.

9. COMMERCIAL WARRANTY

The commercial warranty is valid for **12 months** from the date of purchase and covers manufacturing defects arising during normal professional use.

9.1 What the warranty covers

- factory defects in metal components,
- burner defects due to manufacturing faults,
- structural defects not caused by wear or mechanical damage.

The manufacturer will repair or replace the defective part as deemed appropriate.



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9.2 What the warranty does NOT cover

A) Professional overuse:

- extended operation at maximum heat,
- use of oversized pots or pans,
- intensive continuous operation during events.

B) Mechanical damage:

- drops, impacts, incorrect transport.

C) Incorrect gas equipment:

- wrong regulator, damaged hose, unsuitable adapters.

D) Weather-related damage:

- rust, corrosion, UV exposure, snow, rain, salt, frost.

E) Improper cleaning:

- aggressive cleaning agents, high-pressure cleaners.

F) Modifications:

- any alteration of the burner or construction, use of non-original parts.

9.3 Liability exclusion

The manufacturer is **not liable** for:

Lost income:

- cancelled or delayed events,
- loss of profit,
- spoiled or unserved food.

Indirect or consequential damage:

- damage to tents, tables, flooring, equipment,
- damage to other appliances,
- personal injury caused by improper operation,
- fire damage resulting from ignoring instructions.

Costs:

- transport, diagnostics, replacement equipment, assembly/disassembly.



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10. Warranty claims

The customer must provide:

- a description of the defect,
- photos or video,
- proof of purchase.

Shipping the product for inspection is at the customer's expense.

MANUFACTURER

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