

Owner's Manual

for Assembly, Operating & Maintenance of
Model Gas Steam Table



**YOU MUST READ THIS OWNER'S MANUAL
BEFORE OPERATING YOUR GAS STEAM TABLE.**

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO APPLIANCE
2. EXTINGUISH OPEN FLAMES
3. OPEN LID (IF APPLICABLE)
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

LEAKING GAS MAY CAUSE FIRE, EXPLOSION,
PERSONAL INJURY, DAMAGE TO PROPERTY, AND
DEATH.

WARNING: Follow all leak-check procedures listed in this manual carefully prior to operation of this unit. Do this even if the steam table was assembled by a professional.

WARNING: Do not ignite this steam table without reading the **LIGHTING INSTRUCTIONS** first.

WARNING: **DO NOT** store or use gasoline or other flammable liquids/ vapors in the vicinity of this steam table.

An LP Cylinder not connected for use should not be stored in the vicinity of this unit.

THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com

TABLE OF CONTENTS

1. PROPANE SAFETY - GENERAL	Page 3
2. PROPANE SAFETY - CYLINDER	Page 4 & 5
3. PROPANE SAFETY - QCC	Page 6
4. GENERAL INFORMATION	Page 7
5. ASSEMBLY INSTRUCTIONS	Page 8
6. SET-UP INSTRUCTIONS	Page 9
7. OPERATING INSTRUCTIONS	Page 10
8. CLEANING & CARE INSTRUCTIONS	Page 11
9. PARTS LIST	Page 12
10. ACCESSORY LIST	Page 13
11. TROUBLESHOOTING GUIDE	Page 14 & 15
12. WARRANTY	Page 16
13. WARNINGS	Page 17

PROPANE SAFETY - GENERAL

- Liquid propane (LP) gas is a petroleum product as are gasoline and natural gas. In normal temperatures and pressures, LP gas is a gas. When moderate pressure is applied, inside a cylinder, LP gas becomes a liquid. As the pressure is released the liquid readily vaporizes and boils off as a gas.
- LP gas has no odor, but rather an odor additive so you can smell it.
- Propane gas is denser than air, if a propane tank purges to relieve pressure build-up, the propane will collect in low lying areas. These areas can be easily ignited and are highly flammable. Use caution when dealing with a propane tank that may have recently self-purged.
- **DO NOT paint propane tanks any color other than white. Any alteration to tank color will result in tank purging, fire, personal injury, or death.**
- Big John Grills & Rotisseries uses high quality Worthington Cylinders in 30 lb. and 40 lb. sizes. These tanks are protected with a rust-resistant white powder coat finish.
- Always keep the cylinder valve closed when not in use.
- Cylinders are designed to function with the valve completely open or completely closed, there is no in-between. Never open the valve just a “crack” or “half way”.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- NEVER store or use propane cylinders indoors.
- Make sure the POL or QCC Connector is free from scratches or nicks which can cause gas leaks.
- DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of a gas appliance.
- DO NOT store extra liquid propane cylinders within the vicinity of a gas appliance.
- DO NOT store a liquid propane cylinder in/on any part of an appliance not intended for such use. Improper storage of a cylinder could lead an explosion, fire, personal injury, or death.
- DO NOT store or lean items against unit surface or fuel cylinders while operating.
- Shut off unit and all gas sources if the odor of unburned gas is detected. Make no attempt to use the unit until gas leaks are fixed and/or the odor is accounted for.
- Do NOT use a damaged, dented, or rusty LP cylinder or a cylinder with a damaged valve - replace with a new one immediately.
- Replacement LP tanks must match the regulator connection supplied with this grill and be a minimum of 30 lb. capacity.

LIQUID PROPANE TANK REQUIREMENTS

- For tanks not purchased from Big John Grills & Rotisseries: check to be sure cylinders have been tested within the past 5 years and have a D.O.T. certification. Your LP gas supplier can do this for you.
- All LP tank supply systems must have a collar to protect the cylinder valve.
- All tanks used on Big John Grills equipment must be a minimum of 30 lb. size.
- Tanks larger than 100 lbs. in size may require a POL for connection. Please call a Big John Customer Service Representative if you are using a 100 lb. propane tank.

PROPANE SAFETY - CYLINDER

DISCONNECTING AND TRANSPORTING PROPANE CYLINDERS FOR REFILLING

- Turn off all control knobs and close the main cylinder valve. Disconnect regulator with QCC.
- Place cylinder valve plug snugly in the main cylinder valve outlet. Only use the cylinder valve plug that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.
- Treat “empty” LP cylinders with the same care as full ones. Even when the tank is empty, there is still some gas pressure left in the cylinder.
- Always transport and store propane cylinders in a secure, upright position. Never store these propane tanks on their side, handle them roughly, or drop them.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat can cause the relief valve to purge propane creating a very dangerous situation.
- To fill, take the LP cylinder to a propane gas dealer **WARNING: We strongly recommend that your LP cylinder be filled by an authorized propane dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.**
- Air must be purged from a new LP cylinder before the initial filling. Your LP dealer will do this.

STORING PROPANE CYLINDERS

- Turn off all control knobs and close the main cylinder valve.
- Place cylinder valve plug or cap snugly in main cylinder valve outlet.
- Always store propane cylinders in a secure, cool/dry place in the upright position.
- Never store propane cylinders in a vehicle of any kind and or anywhere the temperatures can reach 125° F.

PROPANE SAFETY - CYLINDER

CONNECTING A FILLED 30 LB. CYLINDER

- Remove the main cylinder plug.
- Make sure that all gas valves on the grill are in the “OFF” position.
- Thread the QCC Connector or POL Connection snugly into main cylinder.
- ALWAYS check for leaks. Apply soapy water with a brush or spray bottle to areas where the QCC (or POL) screw into tank, where the QCC (or POL) attach to regulator, where the hose screws into the regulator, and where the hose screws into the appliance.
- Open the cylinder valve and watch for bubbles.
- If bubbles appear, tighten the connections further. If this does not remedy the problem, call your propane dealer.
- If the system is free of leaks, light the burners and proceed to cook.
- In the event of a QCC failure, your grill will not light or stay lit, see page 14 for troubleshooting.

If you suspect any problems, have your grill and tank serviced by a qualified professional.

Spray Soapy Water on All Propane Connections between Cylinder Valve and Unit to Test for Leaks



PROPANE SAFETY - QCC

HOW A QCC VALVE WORKS

There is a safety check valve inside our bright green QCC-1 fitting. Once the regulator is connected to the propane tank and the main cylinder is "OPEN", a minimal amount of gas is allowed to flow through the check valve. If there are no downstream leaks, the pressure on both sides of the check valve will equalize and the spring loaded stopper will open allowing maximum gas to flow. This only takes a few seconds to complete and then you can start the lighting procedure.

IF THE QCC INDICATES FAILURE

If there is a downstream leak, or if you have started with a control valve "OPEN", the pressure will not equalize on both sides of the QCC check valve and it will fail. The only gas flow you will have is a small amount that is designed to flow around the check-valve, the equivalent of 5,000 BTU's. This may allow you to light part of a burner, but not much more. When you open a control valve to light another burner, you will not get any additional flame and may experience a blow out where none of the burners will light. In case of a QCC failure, follow procedure below:

TO TROUBLESHOOT THE PROBLEM

CHECK:

1. Check that all of the control valves are in the "CLOSED" position.
 2. Check that you are using at least a 30# propane tank
 3. Check that you have lava rock in the grill
 4. Check that the QCC is lime green - black or dark green will cause lighting problems.
- If everything is correct, reset the system.

SOLUTION:

To reset: Close all of the control valves on the grill & close propane tank valve. Then start the lighting procedure from the beginning. If the problem persists, Check for Leaks:

If you experience a QCC Failure, first check your system for leaks:

1. Turn off all control valves and turn off propane tank
2. Extinguish any remaining open flames
3. Let gas dissipate until odor is no longer detected
4. Make sure all control valves are closed and gas tank valve is off
5. In a spray bottle, mix together dish soap and water
6. Spray the following with soapy water mixture
 - a. Tank Valve to QCC (part that screws into tank from regulator)
 - b. QCC to Regulator
 - c. Regulator to Hose
 - d. Entire hose
 - e. Hose to Grill
 - f. Each Control Valve where it Connects to Manifold
 - g. Manifold end cap (opposite side from hose connection)
7. Turn on propane tank
8. Inspect each connection and length of hose for any bubbles being produced
9. If bubbles are detected (bubbles indicate gas is escaping), turn off propane tank and call Big John Grills to order replacement parts. Do not go to your local hardware store.
10. If no bubbles are detected, check to see if propane tank is empty.
11. If tank is not empty, please call Big John Grills for further assistance

If you need assistance at any time please call
Big John's Customer Service at 1-800-326-9575 or 814-359-2755

GENERAL INFORMATION

Thank you for purchasing a Big John Steam Table! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new steam table is a commercial grade, outdoor piece of cooking equipment. With this unit, you will be able to maintain the temperature of a variety of foods quickly and easily without the worry of blow-outs or hot spots. Due to exceptional portability, Big John steam tables are preferred by professional chefs and caterers for cooking at offsite catering events & festivals, restaurants, hotels & resorts, golf courses, and personal homes.

- Big John products are designed for **OUTDOOR USE ONLY!** Only operate this equipment in a well-ventilated area. Do not use in garage, building, or other enclosed area. Operation of this equipment indoors or in a poorly ventilated area may cause an explosion, fire, personal injury, or death.
- **ONLY** use the hose and regulator supplied with this grill from the manufacturer. Any attempt to use parts found in a hardware store may result in the grill not functioning properly which could lead to an explosion, fire, personal injury, or death.
- **DO NOT** retrofit any equipment or accessories to the unit that are not part of the original equipment provided by Big John Grills & Rotisseries. Replacement parts must be obtained from the manufacturer. Any attempt to change or modify this unit could result in an explosion, fire, personal injury to yourself or someone else, or death and will void your warranty.
- **DO NOT** touch or allow any contact with the sides, back, or top of unit after lighting. The unit is **EXTREMELY HOT!** Allow the steam table to cool completely before touching any metal surface.
- **DO NOT** operate grill within 12" of a combustible or non-combustible surface. Provide adequate clearance and ventilation at all times.
- **WARNING!** Use of this unit in high wind conditions may result in poor burner operation (low flame, blowing out, flaring up, etc.). Avoid these conditions if possible by repositioning grill. If repositioning does not improve operation, discontinue use and turn off steam table until conditions improve.
- **DO NOT** perform any maintenance until steam table is completely cooled down.
- Liquid propane gas supply is easy to use and gives more temperature control than traditional chafers and chafer fuel.
- This unit has a spigot attached for easy filling and emptying. **USE CAUTION** when emptying unit and using the hot water to clean any chaffing dishes. **WATER WILL BE EXTREMELY HOT.**

ASSEMBLY INSTRUCTIONS

This unit ships 90% assembled and we make sure the instructions for the rest are easy to follow and perform. Please follow the instructions below to ensure your grill is properly assembled for safe operation. Please remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Remove black base unit from box and be sure to remove all packaging materials, tape, and plastic covering if present.
2. Flip base upside down so leg sockets are on top and attach legs
3. IF YOU PURCHASED WHEEL LOCKS, follow these direction for attaching them.

STEP 1:

Disassemble current casters by taking nut off bolt and pulling old bolt out. *Discard old bolt.*



STEP 2:

Put new caster brake on yoke by inserting tab on brake into the slot on the side fork of the yoke while also lining up the slotted hole with the bolt hole on yoke. The shoe of the brake will be on the inside of the yoke, near the top.



STEP 3:

Put wheel between forks of yoke and run new longer bolt with tabs facing outward, away from wheel and the "on/off" symbols facing upward



STEP 4:

Attach nylon lock nut to bolt and tighten. *Do not over tighten or wheel will not spin.*



4. Screw legs firmly into the sockets on the bottom of the firebox.
5. Flip base right-side up
6. Remove all packing materials, tape, and protective laser paper (can be white, gray or clear in color) from Stainless Steel Water Pan
7. Insert stainless steel water pan into body.

SET-UP INSTRUCTIONS

1. Place steam table on a level area clear of any combustible materials. THIS UNIT IS BUILT FOR OUTDOOR USE ONLY and should be operated in a well ventilated area.
2. Remove stainless steel pan and place close by.
3. Have water source ready to pour into pan or have hose attached to spigot so stainless steel pan can be filled after burner is lit.
4. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 of this manual.
 - A. QCC Connection: The bright green QCC connector on a regulator threads snugly and easily onto the external threads of the propane cylinder valve by turning the QCC clockwise.
 - B. POL Connection: The POL connector on a regulator is inserted into the propane cylinder valve and screws in by turning counter clockwise using the black plastic hand wheel or wrench.
6. Ensure the control valve is in the CLOSED position (parallel to the ground with knob end turned to the left).

Knobs are "Push to Turn"

ON

Position



OFF

Position

OPERATING INSTRUCTIONS

1. Ensure the control valve is in the CLOSED position (parallel to the ground with knob end turned to the left).
2. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
3. **TO LIGHT THE STEAM TABLE:** Hold a lit long handled butane lighter gun or fireplace match next to a burner and open the control valve (turn it so knob is up and down - perpendicular to the ground). The burner will ignite instantly with a *POOF* sound.
4. Replace stainless steel pan and fill with 1-2 inches of water.
5. **TO TURN OFF STEAM TABLE:** Simply turn the control knob to the CLOSED position (parallel to the ground knob end turned to the left), close main cylinder valve, and disconnect the propane cylinder.
6. Carefully drain water from stainless steel pan using spigot on side of unit. **WARNING: WATER WILL BE EXTREMELY HOT!**

CLEANING & CARE

Cleaning may be necessary to keep stainless steel pan looking new. Stainless Steel can be cleaned with cleanser, nylon scouring pads, oven cleaner, or special stainless steel cleaner found in hardware stores.

TO CLEAN STAINLESS STEEL PAN:

1. Turn off the unit and wait approximately 10-15 minutes before attempting to clean. Stainless steel pan will be hot from residual steam and will still be warm to touch so wear protective gloves if necessary.
2. Drain water from unit and wipe dry with cloth
3. Store steam table outside or inside. We recommend you invest in one of our high-quality vinyl covers.

SPIDER & INSECT ALERT

All outdoor appliances should be inspected thoroughly for spiders and insects if unit is sitting for a period of time between uses. Propane and natural gas contain an odorant that insects and spiders are attracted to. This leads them to build webs and nests in the burner and around the control valve. Nests can form very quickly and are prevalent in areas with wet and humid conditions. We recommend the regular cleaning and inspection of the burner and control valve as a form of normal maintenance.

1. Warning Signs of a nest or web:
 - a. The smell of gas
 - b. Burner is hard to light or will not light at all
2. How to clean the burner:
 - a. Turn off gas and completely disconnect grill from gas source. (let cool completely if previously lit)
 - b. Remove burner and visually inspect inside looking for a cotton-like substance that could be a web or nest.
 - c. If a mud-like substance is found, this is a sign of wasps and should be cleaned immediately
 - d. Use a pipe cleaner to remove any signs of web, nest, or other debris
 - e. Wipe off outside and each hole along burner to ensure nothing is clogging holes
 - f. Rinse with water if necessary
 - g. Dry burner thoroughly before replacing into unit.
3. How to clean the control valve orifice:
 - a. Turn off gas and completely disconnect unit from gas source.
 - b. Use small wire, needle or pipe cleaner to gently wipe away any debris from orifice.

PARTS LIST

<u>Item #</u>	<u>Description</u>
302110B	Low Pressure Regulator with Brass POL (for use with 100 lb. propane tanks)
302110LL	Low Pressure Regulator with 200K Lime Green QCC-1 (propane tanks less than 100 lbs.)
302107	Brass POL with Black Hand Wheel Connector Only
302102LL	200K Lime Green QCC-1 Connector Only
302120A	6' Low Pressure Hose
302123A	10' Low Pressure Hose
302124A	12' Low Pressure Hose
302127A	15' Low Pressure Hose
302763	Thread on Cast Iron Air Mixer
302761	Control Valve
302762	Chrome Knob
302345	Steam Table Burner
302450	Leg for Steam Table
102338	5" Swivel Caster
102336	Caster Brake for 5" Caster
102344	Caster Wrench



302761



302762



BACK

FRONT

302763

<http://www.bigjohngrills.com/categories/3and4bayparts>

ACCESSORIES

<u>Item #</u>	<u>Description</u>
301016	30# Propane Cylinder
301017	40# Propane Cylinder
102336	Caster Brake for 5" Caster
301169	VC-62; 62" Green Vinyl Cover for ST-4
301168	VC-46; 46" Green Vinyl Cover for ST-3

ST-4 Accessories: <http://www.bigjohngrills.com/products/st-4#accessories>

ST-3 Accessories: <http://www.bigjohngrills.com/products/st-3#accessories>

TROUBLESHOOTING GUIDE

PROBLEM(s): - Burner will not light completely.
- Burner will light, but then turn off shortly after.
- Burner will not light.

CHECK: 1. Check that the control valve is in the "CLOSED" position.
2. Check that you are using at least a 30# propane tank
3. Check that the QCC is lime green - black or dark green will cause lighting problems.
If everything is correct, reset the system.

SOLUTION: To reset: Close the control valve on the steam table & close propane tank valve. Then start the lighting procedure from the beginning. If the problem persists, Check for Leaks:



If you experience a QCC Failure, first check your system for leaks:

1. Turn off the control valve and turn off propane tank
2. Extinguish any remaining open flames
3. Let gas dissipate until odor is no longer detected
4. Make sure control valve is closed and gas tank valve is off
5. In a spray bottle, mix together dish soap and water
6. Spray the following with soapy water mixture
 - a. Tank Valve to QCC (part that screws into tank from regulator)
 - b. QCC to Regulator
 - c. Regulator to Hose
 - d. Entire hose
 - e. Hose to burner connection
 - f. Control Valve where it Connects to Burner
7. Turn on propane tank
8. Inspect each connection and length of hose for any bubbles being produced
9. If bubbles are detected (bubbles indicate gas is escaping), turn off propane tank and call Big John Grills to order replacement parts. Do not go to your local hardware store.
10. If no bubbles are detected, check to see if propane tank is empty.
11. If tank is not empty, please call Big John Grills for further assistance



Spray Soapy Water on All Propane Connections between Cylinder Valve and Unit to Test for Leaks

TROUBLESHOOTING GUIDE

PROBLEM: Frozen Regulator

CAUSE: Water in fuel or use of under-sized propane cylinder

SOLUTION: Make sure your propane tank is standing up vertically. Horizontal tanks cannot be used on Big John appliances. The two models of gas regulators that Big John has used over the years are the Marshall Brass model 230 and now the Gas-Flo model GR-800. Anything other than these two models of regulator is “after-market” and is not approved by Big John Corporation.

If you are using one of the two regulators listed above, please see below for possible solutions. If you are not, please call Big John Grills to purchase a replacement regulator.

1. Check that you are using at least a 30 lb. propane tank as most Big John equipment requires a minimum of a 30# propane tank due to the BTU draw. Use of 20 lb. cylinders is only acceptable for an appliance with a BTU draw of 60,000 BTU's or less. The more volume of LP fuel you are drawing from, the less likely you are to experience a freeze-up. Once a freeze-up occurs you can either switch tanks or pour warm water over the tank valve and QCC connector. Make sure the vent hole in the regulator is pointed downward so no water gets in the regulator. Freeze-ups are most likely to occur in high humidity or extremely cold situations.
2. If you continue to have freeze-up issues, there is a possibility that condensation in the fuel is the cause of the problem. Condensation can accumulate in the propane tank if it was not purged correctly when it was put into service. Take the tank to your professional filling station and ask them to purge the tank before re-filling.

WARRANTY INFORMATION

Big John Corporation provides a warranty, to the original purchaser, for all Big John finished units for a period of 1 year from the date of sale. Any unit, or part thereof returned, freight prepaid, to our Sales & Logistics facility, will be repaired or replaced to our commercial standard, free of charge, and returned to the purchaser. Labor and transportation costs are NOT covered by this warranty. Misuse, neglect, or alteration of the product is not covered by this warranty. This warranty is established automatically upon receipt of the goods. No warranty card or registration procedures are required.

Outgoing warranty shipments must be F.O.B. factory (Bellefonte, PA). All items requested for return must be received within 30 days of the return authorization being granted to the customer or no warranty credit will be considered.

WARNINGS

FAILURE TO FOLLOW THE DANGERS, WARNINGS, CAUTIONS, AND INSTRUCTIONS OUTLINED IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY OR DEATH, OR CAUSE DAMAGE TO PROPERTY BY FIRE OR EXPLOSION.

- Do not use this unit unless all parts are in place. This unit must be assembled properly according to the assembly & set-up instructions listed in this manual. Failure to do so is dangerous.
- Always check your unit for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- Do not store or use gasoline, other flammable liquids, or vapors in the vicinity of this product.
- Do not store extra liquid propane cylinders within the vicinity of this product.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- Do not operate any equipment, including this unit, if there is a gas leak present.
- Do not use a flame to check for gas leaks.
- Combustible materials should never be within 12 inches of this steam table in any direction.
- Do not put anything flammable in the area under the unit.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the steam table may be very hot. Keep children away when in use.
- Big John equipment should never be left unattended or moved while in operation.
- You should exercise reasonable care when operating your steam table and remember it will be hot during cooking and cleaning.
- Should the burner go out while in operation, turn off gas valve and turn off gas source. Let stand for 5-10 minutes before attempting to relight using the lighting instructions found in this manual.
- Clean your Big John Steam Table thoroughly on a regular basis.
- Keep any electrical cords or fuel supply hose away from heated surfaces at all times, especially when in use.
- Use heat-resistant barbecue gloves or mitts when operating steam table.
- Do not enlarge valve orifice or burner holes when cleaning.
- Do not attempt to disconnect any gas fittings while your steam table is in operation.
- Do not store or lean items against steam table or fuel cylinders while operating.
- Liquid propane is NOT natural gas. The attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty. If you wish to change your unit from LP to NG or vice versa, please call a Big John Customer Service Agent to obtain required parts.
- Only use the supplied hose and regulator for this unit. Do not use one purchased from a gas company or hardware store. Natural gas connections must be made to meet your local codes.
- Do not attempt to disconnect the gas regulator or hose assembly while unit is in operation.
- Make sure the POL or QCC Connector is free from scratches or nicks which can cause gas leaks.
- Do not paint propane tanks any color other than white. Any alteration to tank color may result in tank purging, fire, personal injury, or death.
- NEVER store or use propane cylinders indoors.
- Always keep a propane cylinder in a secure, upright position while transporting or storing. Do not lay tanks on their side.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat could cause the relief valve to purge propane creating a very dangerous situation.
- Always keep the cylinder valve closed when not in use.
- Do not store a liquid propane cylinder in/on any part of the appliance not intended for such use. Improper storage of a cylinder could lead to an explosion, fire, personal injury, or death.
- Propane gas is denser than air and will collect in low areas. Use caution when dealing with any such fuels.
- Do not use a dented or rusted liquid propane cylinder as it may be hazardous and should be checked by your propane dealer.
- Do not use a propane cylinder with a damaged valve.
- Although your propane cylinder may appear empty, there may still be gas present. The cylinder should be stored and transported accordingly.
- If you see, smell, or hear the hiss of gas escaping from the liquid propane cylinder:
 1. Move away from the cylinder
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.