

# Marianne's Rentals for SPECIAL EVENTS

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## Product Instructions: Catering Oven

Oven operates on propane gas and 110 volts AC only.

### **TO TURN OVEN ON:**

1. Make sure oven gas hose is attached to the LP gas tank securely.
2. Make sure gas is turned on.
3. Make sure oven is plugged in.
4. Make sure the red cool down switch on the front of the oven is on auto position.
5. Set the temperature knob to desired setting.
6. Turn the black blower switch on the on position.
7. Before the oven pilot burner will light, all air must be purged from the pilot burner gas line.
8. You will hear a sparking sound. The oven is attempting to light the pilot burner.
9. It may not light on the first attempt.
10. If the red indicating light does not come on in the first 45 seconds or when the sparking sound stops, turn the black blower switch to off. Wait ten seconds. Repeat step 6.
11. It may be necessary to repeat several times to purge pilot burner gas line.
12. When red indicating light comes on, the oven is calling for heat and the burner is on.
13. When red indicating light goes off, the oven is at temperature and the burner is off.
14. The red indicating light will cycle on and off as the oven thermostat calls for heat.
15. When cooking is done, leave the black blower switch in the on position. Turn the red cool down switch to manual and open door to cool down the oven.
16. When oven is cooled down (approx. 10 minutes), turn the black blower switch to the off position and the red cool down switch to the auto position.

### **SUGGESTIONS:**

Regulator – LV 2302 (a regulator must be used)

3/8 MPT X 3/8H

POL Soft Nose

½" FL X 3/8H

Hose ½"

60,000 BTU