

DOUBLE STACK OVEN



INSTRUCTIONS

STEP 1

Connect hose to propane tank. Tighten counter-clockwise and open valve.

STEP 2

Open the oven door. Remove the oven racks, components and the oven bottom to gain access to the pilot.

STEP 3

Turn the thermostat to the lowest possible setting.

STEP 4

Depress and hold down the red button while lighting the pilot. Hold the button down for about 45 seconds.

STEP 5

Release the reset button. The pilot should stay lit, if not repeat steps 2-4.

STEP 6

With the pilot lit, replace the bottom panel and close the oven door.

STEP 7

Turn the gas control dial to the **ON** position.

STEP 8

Set the thermostat to the desired temperature. The main burners should be lit.



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SKU 302-300 INCLUDES
4 Grates



VIDEO LINK

See how to use this rental item:
<http://vimeo.com/234856583>



NOTE

While lighting a manual pilot system, sufficient time must be allowed for the proper pilot flame to heat the thermocouple that will hold the safety valve open.

If lighting for the first time, allow some time for air to be purged from the gas distribution system. The gas control valve should be closed (OFF) for at least 5 minutes to allow any accumulated gas to escape the combustion chamber.

PROPANE USE



Tank = 40lb



40lb @ 14hrs
