

# CONVECTION OVEN

BLODGETT STYLE



## INSTRUCTIONS



EVENT SOURCE  
PANACHE EVENTS

consistently delivering™

**EVENT SOURCE**  
EventSource.com  
877.901.0000

**PANACHE EVENTS**  
PanacheEvents.com  
800.30.PARTY (72789)

### AFTER HOURS

Call above toll free numbers and press Option 2. Please leave a message and we will respond shortly.

**SKU 302-500 INCLUDES**  
4 Shelves



### VIDEO LINK

See how to use this rental item(s):  
<http://vimeo.com/234911863>  
<http://vimeo.com/234912393>  
<http://vimeo.com/234912553>



### WARNING

A complete 5 minute shutdown must be observed before the oven can be re-lit.

### PROPANE USE



Tank = 40lb



40lb @ 14hrs

pg 1

### TYPE 1



### TYPE 2



### TYPE 3



Identify the type of oven you have rented by matching to the pictures. Follow the instructions below for the control panel for that type.

### STEP 1

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

### STEP 2

Make sure oven is plugged in to a grounded outlet.

### STEP 3

Type 1 - Turn the mode switch to **COOK**. Type 2 & 3 - Turn the blower switch to **ON**.

### STEP 4

Type 1 & 2 - Set temperature knob to the desired setting. Type 3 - Make sure the black gas switch at the bottom of the panel is **ON**.

### STEP 5

Before the oven pilot burner lights, all air must be purged from pilot burner gas line.

### STEP 6

Burner may not light on first attempt. If oven will not light, open and close oven door to cycle.

### STEP 7

You will hear a sparking sound; then oven is attempting to light the pilot burner.

### STEP 8

**It may be necessary to repeat up to 15 times to properly purge.**

### STEP 9

When the **Red Indicating Light** comes on, the oven is calling for heat and burner is on.

### STEP 10

When the **Red Indicating Light** goes off, the oven is at temperature and burner is off.

### STEP 11

The **Red Indicating Light** will cycle on and off as the thermostat calls for heat.