

CONVECTION OVEN

BLODGETT STYLE



INSTRUCTIONS



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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

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.