

CONVECTION OVEN BLODGETT STYLE

Includes: 4 Shelves



INSTRUCTIONS

STEP 1

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

STEP 2

Make sure the oven is plugged into a grounded outlet.

STEP 3

For Type 1, turn the mode switch to **COOK**. For types 2 and 3, turn the blower switch to **ON**.

STEP 4

For Types 1 and 2, set the temperature knob to the desired setting. For Type 3, make sure the black gas switch at the bottom of the panel is **ON**.

STEP 5

Before the oven pilot burner lights, purge all air from the pilot burner gas line.

STEP 6

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

STEP 7

You will hear a sparking sound; the 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 the burner is on.

STEP 10

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

STEP 11

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

AFTER HOURS:

Contact your local branch.



WARNING

Observe a 5 minute shutdown before the oven can be re-lit.

NOTE

Identify the oven type you rented by matching your unit to the pictures. Follow the instructions below for your unit's control panel type.

PROPANE USE

A 40lb propane tank will last for approximately 14 hours.

TYPE 1



TYPE 2



TYPE 3

