

Commercial Oven



Your Premier Party Rental Company

1155 Route 9, Wappingers Falls, NY (845) 298-0011
1 Precision Road, Danbury, CT (203) 744-2295

Operating Instructions

Note: Always follow all safety instructions affixed to this unit. Always follow local codes when using this oven.

This appliance is not intended for indoor use. It requires ample ventilation.

1. Turn the propane valve at the tank on **very** slowly. (This step is where most problems are caused!)
2. DO NOT use an open flame to check for gas leaks. Try soapy water on all lines once the pressure to the line has been added. This oven is set up for propane only.
3. There is an open flame in several places on this oven. This oven can get hot enough to set nearby materials on fire. Keep the area around the unit free from combustible materials.
4. Light all six pilots on the stovetop while the burner valves remain in the off position. You may turn on any individual stove burner at this point.
5. Turn the oven thermostat to the lowest possible setting.
6. Depress and hold the red button (found at the bottom of the oven) while lighting the pilot. (It is sometimes easier to remove the bottom tray covering the pilot light and oven burner). Hold the button down for **at least** 45 seconds.
7. Release the red button, and the pilot should remain lit.
8. Set the thermostat to the desired temperature, and the oven burner should light.

For any questions or concerns, be sure to contact us immediately.
845-298-0011 or 203-744-2295
Thank you for your business!
www.durantsparty.com