

Eventioneers Event Rental and Supplies

11171 Perry Highway

Wexford, PA 15090

(724) 766-6531

Six Burner Convection Oven

NOTE: Always use in a well-ventilated area- OUTDOORS IS PREFERRED! A complete 5 minute shutdown must be observed before the oven can be re-lit.

- 1. Be sure that all knobs on the stove are in the OFF position.**
- 2. Connect the hose to the propane tank.**
- 3. Tighten counter-clockwise and open valve.**
- 4. Open oven door and remove the bottom panel to light the pilot.**
- 5. Push the red button near the bottom front and hold while lighting the pilot (inside the oven). Release the button, if the pilot did not light, repeat steps 4 and 5.**
- 6. To light the stove turn the desired knobs to the ON position. With the pilot lit, replace the bottom panel and close the oven door.**
- 7. Proceed to light the center of each burner. Stove will then be ready to use.**
- 8. Adjust flames to desired heat for cooking**