

Includes:
4 grates

Options:
100 lb propane tank

Cleveland 216.901.0000
Columbus 614.431.3000
Toll Free 866.901.6001
After hours Call any of the numbers above and press Option 2; leave a message and we will respond shortly.
www.EVENTSOURCE.net

Instructions

double oven



NOTE: While lighting a manual pilot system, sufficient time must be allowed for the proper pilot flame to heat the thermocouple that will hold the safety valve open.

If lighting for the first time, allow some time for air to be purged from the gas distribution system. The gas control valve should be closed (OFF) for at least 5 minutes to allow any accumulated gas to escape the combustion chamber.

- 1 Open the oven door. Remove the oven racks, components, and the oven bottom to gain access to the pilot.
- 2 Turn the thermostat to the lowest possible setting.
- 3 Depress and hold down the red button while lighting the pilot. Hold the button down for about 45 seconds.
- 4 Release the reset button. The pilot light should stay lit, if not repeat steps 1-3.
- 5 Turn the gas control dial to the ON position.
- 6 Set the thermostat to the desired temperature. The main burners should be lit.

propane use

	20 LB TANK	100 LB TANK
Double Oven	--	40 hours