

**Includes:**  
4 shelves  
1 rolling base

**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](http://www.EVENTSOURCE.net)

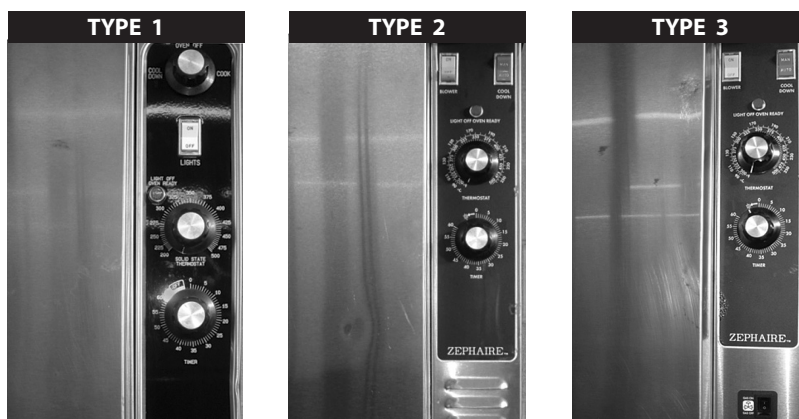
# Instructions

## convection oven



**NOTE: Always use in a well-ventilated area – OUTDOORS IS PREFERRED!**

- 1 Identify the type of oven you have rented by matching to the pictures below. Follow the instructions below for the control panel for that type.



- 2 Make sure oven gas hose is attached to propane tank securely.
- 3 Make sure propane is turned on.
- 4 Make sure oven is plugged in.
- 5 For oven Type 1 - Turn the mode switch to COOK.  
For oven Types 2 and 3 - Turn the blower switch to HIGH.
- 6 Set temperature knob to the desired setting. For type 3, be sure the black gas switch at the bottom of the panel is ON.
- 7 Before the oven pilot burner will light, all air must be purged from the pilot burner gas line.
- 8 You will hear a sparking sound; the oven is attempting to light the pilot burner.
- 9 **Burner may not light on the first attempt!** If oven will not light, open and close oven door to cycle.

*Continues next page >*

*Instructions continued*

# convection oven



- 10 If the “Red Indicating Light” does not come on during the first 60 seconds or when the sparking sound stops, turn “Mode Switch” to OFF, wait 10 seconds, and then repeat process from step 4.
- 11 It may be necessary to repeat several times to purge pilot burner gas line.
- 12 When the “Red Indicating Light” comes on, the oven is calling for heat and the burner is on.
- 13 When the “Red Indicating Light” goes off, the oven is at temperature and the burner is off.
- 14 The “Red Indicating Light” will cycle on and off as the thermostat calls for heat.
- 15 When cooking is complete, turn the “Mode Switch” to OFF.  
For types 2 or 3, turn the red “Cool Down” switch to “Auto.”

**WARNING: A complete 5-minute shutdown must be observed before the oven can be re-lit.**

## propane use

	20 LB TANK	100 LB TANK
Convection oven	--	12–14 hours