PARTY·RENTAL

## **Operating Instructions for Commercial Convection Oven**

- Moffet Dimensions 28"W x 36"D x 38"H
- Imperial Dimensions 38"W x 40"D x 42"H
- 1. Connect regulator to propane tank (counter clockwise)
- 2. Connect power cord to 110 volt outlet
- 3. Turn mode switch to cook, wait 5 minutes
- 4. Turn propane valve on & check for leaks
- 5. Set temperature knob to desired setting
- 6. You should hear a "ticking" sound for about 10 seconds, pilot should then light
- 7. It may not light on the 1<sup>st</sup> attempt!
- 8. If the red light does not come on within 60 seconds, turn oven off and repeat steps 5-7
- 9. When the red indicating light comes on, the oven is heating up
- 10. When the red indicating light goes off, the oven is at temperature
- Ovens operate on propane gas & 110 volts only
- All equipment is tested before delivery but should be rechecked at least 6 hours prior to use in case of malfunction
- Equipment must be kept dry and away from moisture
- When using multiple pieces of electrical equipment, do not overload the circuit, this may cause the equipment to fail