



PROPANE OVEN (WITH TOP BURNERS)

OPERATION

NOTE: When 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.

TO LIGHT TOP BURNER PILOTS:

1. Attach propane tank.
2. Make sure all oven controls are set to OFF.
3. When ready to use oven, turn propane ON.
4. Turn burner control to ON and hold match close to the pilot head. The pilot and burner will light.
5. Repeat until all burners are lit (as needed).
6. Adjust controls to required heat.

NOTE: Pilot lights cannot be shut off unless the main gas supply to the appliance is shut off.

TO LIGHT THE OVEN PILOT:

1. Open oven door and remove the oven shelf on bottom to expose pilot light.
2. Depress and hold down the red safety button on the outside below the oven door, while lighting the pilot on the inside. Hold the red safety button down for at least 45 seconds.
3. Release the red safety button. The pilot should stay lit. If not, repeat the process.
4. Replace oven shelf on bottom of oven.
5. Set the thermostat to the desired temperature. The main burners inside the oven will light.

TURN OFF AND SHUT DOWN

1. Turn the main oven control (RED DIAL) and thermostats to the OFF position.
2. Turn off the propane tank.
3. Disconnect propane tank.



CAUTION



Keep area around appliance clear of combustibles.
Exterior surfaces may become hot enough to cause serious burns.
DO NOT TOUCH without proper protection.

WARNING: IF YOU SMELL GAS NEAR ANY PART OF THE SYSTEM, TURN OFF PROPANE AND LEAVE AREA IMMEDIATELY.

DO NOT use or store propane indoors or under tents.
ALWAYS have a fire extinguisher readily available.