



THE CELEBRATION EXPERTS

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Propane Commercial Convection Oven Operating Instructions

1. Ensure that the propane tank is properly connected
2. Turn the propane tank on at the source **SLOWLY** and wait 5 minutes before ignition. Failure to wait may cause the safety device in the cylinder valve to activate which will reduce the flow of gas from the cylinder
3. Connect the oven to an electric source (single phase - 15 amps) so the convection fans can blow
4. Turn the RED switch to "COOK" or "MODE"
5. Turn the BLUE Blower Switch to the "ON" position
6. Turn the Temperature Dial to the desired temperature. When the pilot is lit the light above the temperature dial will go on. When the oven reaches the desired temperature the light will shut off and the oven is ready for use

IF the pilot does not light (the light does not go on), wait 2 minutes and then repeat steps 4 and 5

To turn OFF the Oven

1. When finished, turn propane "OFF" at the tank
2. Turn temperature dial to "0" and unplug the unit from the wall