

OVEN (Standard / No Range)

Parts	1
Optional Items	2
Requirements	3
Set-Up	4
Clean-Up	5
Operation	6
Pilot Lighting Tip	7

Volume # 2013-B
Document Property of
Diamond Rental ©

PARTS

- Oven Unit
- 29"W x 21"D Interior
- Attached Propane Hose with Regulator

OPTIONAL ITEMS

- Propane Tank
- Propane Fuel
- Full Size Sheet Pans
- Chafer Pans

REQUIREMENTS

- Propane Fuel Source

SET-UP

- Level Hard Surface

CLEAN-UP

- Remove an food or pans.
- Turn the TEMPERATURE dial to the lowest setting.
- Turn the GAS dial to Off.
- Blow out the pilot light.
- Turn the propane tank valve off.
- Disconnect the propane tank.
- Wipe down with a wet towel or rag.



Sample Photo / Actual Oven Style May Vary.

OPERATION INSTRUCTIONS

1. Remove the lower rack and remove oven bottom.
2. Turn the TEMPERATURE dial to the lowest setting.
3. Open the main propane tank valve and allow 2-5 min. for propane to fill line.
4. Depress and hold down the PILOT button while lighting the pilot.
5. Continue to hold the PILOT button down for about 45 sec.
6. Release the button and the pilot light should stay lit.
7. Turn the GAS dial to the ON position.
8. Replace the oven bottom and lower rack to the oven and return the kick panel.
9. Set the oven's TEMPERATURE dial to the desired level.
10. Do not attempt to re-light without waiting 5 minutes or more.

PILOT LIGHTING TIP

- When lighting a manual pilot system, sufficient time must be allowed for the pilot flame to heat the thermocouple that will hold the safety valve open. If lighting for the first time, allow time (1-5 minutes) for air to be purged from the propane fuel line.

FUEL CONSUMPTION

- 5 Gal. tank = 12 hrs.
- 10 Gal. tank = 25 hrs.
- 25 Gal tank = 64 hrs.

TROUBLE SHOOTING

- If you have any problems or concerns, please call your local Diamond Event Party Location.

LOCATIONS

SALT LAKE CITY
4518 South 500 West
801-262-2080