

Parts	1
Optional Items	2
Requirements	3
Set-Up	4
Clean-Up	5
Operation	6
Helpful Hints	7

RANGE 6-BURNER w/OVEN

Volume # 2013-B
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PARTS

- 36" Oven Unit
- 26"W x 22"D Interior
- Six (6) Burners
- Two (2) Oven Racks
- Back Splash w/Shelf

OPTIONAL ITEMS

- Propane Tank
- Propane Fuel
- Sheet Pans
- Chafer Pans
- Spatula
- Tongs
- Candle Lighter

REQUIREMENTS

- Propane Fuel Source

SET-UP

- Level Hard Surface
- Non-Flammable Site

CLEAN-UP

- Turn off the and disconnect propane tank.
- Remove any food.
- Wipe down burners.
- Wipe out oven.



Burner Pilot - Use a long neck candle lighter to light as needed.

Pilot Flame Access - Insert Candle Lighter Here



A - Pilot Button Style



B - Pilot Dial Style

Sample Photo / Actual Oven Style May Vary.

OPERATION INSTRUCTIONS

1. Connect propane tank per the tank instructions.
2. Open the main cylinder valve and allow 2-5 minutes for the propane to fill the fuel lines.
3. Open the kick plate and locate the valve assembly (photos).
4. Either (A) press the Pilot BUTTON or (B) turn the pilot DIAL to the PILOT position and press inward.
5. While pressing the button or dial, light the pilot with a long neck candle lighter.
6. After the pilot lights, continue pressing the button/dial for 1 min.
7. Release the button or dial. If dial, turn it to the ON position.
8. If the pilot goes out, wait 5 minutes and repeat steps 2-5.
9. Adjust the thermostat dial as needed.
10. Close the kick plate.
11. Use a candle lighter to light the 6 burners as needed.

HELPFUL HINTS

- 32,000 BTU Range Top Burners (Each)
 - 35,000 BTU Oven
 - 12"x12" Top Grates
 - 150F - 500F Oven
- Fuel Estimates
- 10 Gal. Tank = 4-8 hrs.
 - 25 Gal. Tank = 10-20 hrs.
(Based Upon 6 Burners + Oven)

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