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FIELD OVEN INSTRUCTIONS



PLEASE READ PRIOR TO USE

SETUP & OPERATION:

1. Place oven on a level area clear of combustible materials. Block wheels if necessary. Make sure all grates are in place on range top.
2. Securely connect regulator to propane cylinder and test for leaks according to the instructions in the **PROPANE SAFETY** section of these instructions. Do not use if there is a leak.
3. Slowly turn on valve (to prevent freezing of compressed gas) on propane tank then turn on blue valve on oven end of hose.
4. To light the surface range burners:
 1. Using a long stick lighter, hold flame over the eye of the burner being lit and turn the stove burner knob on until the flame ignites.
 2. Repeat this step on the remaining (5) burners as needed.
 3. After ignition turn knob to desired setting.
5. To light oven and boiler:
 1. Open oven door.
 2. Put long stick lighter, with flame on, into the middle hole of the bottom panel and press the button under the oven door and hold until pilot ignites. (You may remove bottom panel to light the pilot if this is easier for you.)
 3. Once pilot is lit turn oven knob to desired temperature.

CARE & CLEANING:

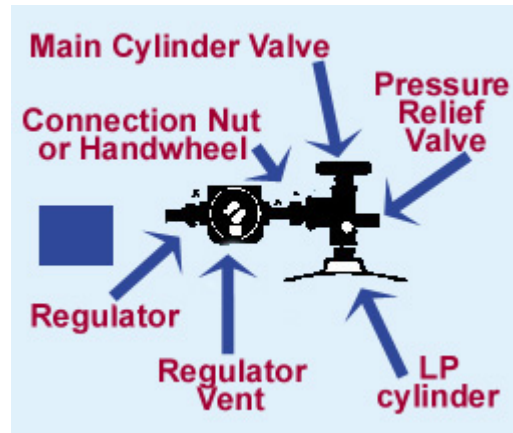
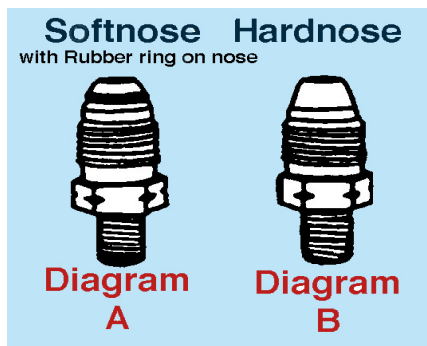
Clean stove top and inside of oven with a non-metallic pad using soap and hot water.

Ovens returned dirty are subject to a cleaning fee.

PROPANE SAFETY:

- Never use or store cylinders indoors.
- Keep cylinders away from heat. Do not smoke while handling or transporting cylinders
- Always keep cylinders upright and when transporting secure them in position.
- Keep main cylinder valve securely closed when not in use. **WARNING:** Propane tank valves are designed to work completely open and/or completely closed. Never just crack the valve.
- Always position the LP cylinder so that the connection between the valves and the regulator will not cause sharp bends in the hose.

- The POL connector on the regulator screws in to the valve outlet of a 30 lb. cylinder, by turning counterclockwise (to the left) only.
- Make sure the connector is free from scratches or nicks which can cause leaks.
- There are two (2) types of connectors (see Diagram A and Diagram B)
- **DISCONNECTING AND TRANSPORTING CYLINDERS FOR REFILLING:**
 1. Turn off all control knobs and close the main cylinder valve.
 2. Place cylinder plug snugly in the main cylinder valve outlet.
 3. Always transport and store LP cylinders in a secured, upright position.
 4. Never keep propane cylinders in a hot car or truck. Heat could cause the relief valve to discharge propane and create a dangerous situation.
- **RECONNECTING A FILLED 20 lb. CYLINDER:**
 - Remove the main cylinder valve plug.
 - Thread the POL Connector snugly into the main cylinder valve by turning counterclockwise (to the left).
 - What you do next depends on whether you have a soft nose connector with a rubber ring or a hard nose connector:
- **WITH A SOFTNOSE CONNECTOR (DIAGRAM A):**
If there is a handwheel, tighten firmly by hand, or use a wrench. **DO NOT OVERTIGHTEN.** The rubber O ring must be in place on soft nose POL connectors, otherwise it may not seat and form a good seal.
- **WITH A HARDNOSE CONNECTOR (DIAGRAM B):**
Use 8" adjustable wrench. Tighten firmly but do not use excessive force.
- Always test for leaks according to the diagram below.
- If you suspect a problem, have your grill or tank serviced by a qualified propane dealer.



IMPORTANT SAFEGUARDS

- **Keep the oven vent unobstructed.** The vent is located along the center back edge of the cooktop. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat sensitive items on or near the oven vent. These items could melt or ignite. The range requires fresh air for proper burner combustion. Do not block the flow of air around the base or beneath the lower front panel of the range.
- **Use proper flame size: Adjust flame size so it does not extend beyond the edge of the utensil.** The use of under-sized utensils will expose a portion of the burner flame, and may result in severe burns or direct contact and ignition of clothing. Also, the proper relationship of utensil to burner will improve efficiency.

- **Know which knob controls which burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan. Always turn to the full LITE position when igniting top burners and adjust the flame size so it does not extend beyond the edge of the utensil.
- **Turn utensil handles inward, but do not extend handles over other surface burners.** This will minimize the possibility of burns, ignition of flammable materials, and spillage due to accidental contact with the utensil.
- **Never leave the range unattended while the surface burners are on.** Boil overs may cause smoking, greasy spillovers may catch fire, or a pan which has boiled dry may melt.
- **Always place an oven rack in the desired location while the oven is cool.** If a rack must be moved when the oven is hot use potholders and grasp the rack with both hands to reposition. Do not let potholders contact hot oven walls.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat or grease to drain and be kept away from the high heat of the boiler. Exposed fat or grease could ignite. Do not cover the insert with foil.
- **Do not touch a hot oven light bulb with a damp cloth.** A hot oven light bulb could break if touched with a damp cloth. Disconnect the electrical service cord or shut off the power to the range before removing and replacing the bulb.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface burners and oven burners may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and windows.
- **Allow parts to cool to room temperature before touching or removing them from the range.** When a surface burner is first turned off the burner and grate are still hot enough to cause burns.
- **Clean the range regularly to keep all parts free of fat or grease which could catch fire.** Pay particular attention to the area underneath each surface burner. Exhaust fan ventilating hoods and grease filters should be kept clean. Do not allow fat or grease to accumulate. Greasy deposits in the fan could catch fire. When flaming foods under a hood, turn the fan off. The fan, if operating, could spread the flame. Refer to the hood manufacturer's instructions for cleaning.
- **Use the automatic timer (some models) to cook cured or frozen meats and most fruits and vegetables.** Foods that can spoil, such as milk, fish, poultry, or pork, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than one hour before cooking begins.
- **Do not use glass, earthenware or other ceramic-type cooking utensils for range top cooking unless recommended by the utensil manufacturer.** Utensils of this type may break with sudden heat changes; most are designed to be used only in the oven.
- **Do not place plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use.** These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the flame.
- **Do not use a wok if it is equipped with a round metal ring that extends beyond the burner grate.** Because this ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.
- **Do not attempt to operate the oven during a power failure.** If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

- **For personal safety**, this range must be properly grounded. The range power cord is equipped with a three-prong (grounding) plug which mates to a 15 amp three-prong (grounding) wall receptacle to minimize the possibility of electrical shock hazard.
- **For maximum safety**, the plug must be plugged into a 120V-60Hz outlet that is correctly polarized and properly grounded.
- **Never use the range to warm or heat the room.** Using your range without utensils or pans to absorb the burner's heat risks damaging the surface and the controls.
- **Wear proper apparel when operating the range.** Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact surface burners, areas near burners or interior surfaces of the oven until they have had sufficient time to cool.
- **Never modify or alter the construction of the range.** Do not remove leveling legs, panels, wire covers, anti-tip brackets or any other permanent part of the product.
- **When heating fat or grease, watch it closely.** It may catch fire if allowed to become too hot.
- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **Use only dry potholders.** Wet or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot heating areas. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not use aluminum foil to line the oven bottom or completely cover an oven rack with foil.** Improper use of aluminum foil may interfere with heat circulation. Foil may also result in the risk of electrical shock or fire, and damage the range.
- **Use care when opening oven door:** Stand to the side of the oven when opening the oven door. Slowly open the door to allow hot air or steam to escape before removing or replacing food.
- **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.
- **Never leave children alone or unattended in the area where an appliance is in use.** Children should never be allowed to sit or stand on any part of the appliance. Never leave the oven door open when the oven is unattended.
- **Do not allow children to climb or play around the range.** The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.