



GAS OVEN INSTRUCTIONS



Our Gas Ovens are perfect for any event or occasion where you may need to cook food on site or need additional oven or hob space. They are on castors and are fully mobile. It requires a propane gas bottle that is included in the hire. Extra gas bottles are available to order and are priced per cylinder bottle at an additional cost.

Please follow the instructions below to use this unit safely and accordingly.

SAFETY:

- This unit will become very hot in normal use; therefore, suitable precautions must be taken to avoid accidental burns.
- Use extreme caution when opening the oven doors and use heat proof protective gloves to remove anything hot from the oven.
- Ensure the gas bottle is connected properly.
- Do not move the unit whilst it is alight or in the hot condition.
- Disconnect the gas supply to this unit before any cleaning.

SETTING UP:

To start using the 6 Top Burners follow the instructions below:

- Safely connect the gas cylinder. (See our propane gas bottle instructions).
- Turn the gas supply on, turning the cylinder valve on in an anticlockwise direction.
- Press and turn knob (of the required burner) to full flame position.
- Light the burner using a taper or match and continue to hold knob in for a further 20 seconds before release.
- Burner should remain lit. If burner goes out return to step 1 and repeat the ignition procedure.
- When burner remains lit, turn knob to the required position.

To start using the gas Oven, follow the instructions below:

- Ensure that the gas cylinder is safely connected as above.
- Open the oven doors.
- Turn the oven thermostat knob to minimum setting and push in.

- Continue to press knob in and at the same time, (where there is an ignitor button situated on bottom front interior of oven) press at 1 second intervals – 8 times only.
- Where there is no ignitor button, lighting the oven needs to be manually. Using a taper or long reach lighter, light the rear burner situated inside the oven bottom rear, whilst holding the oven thermostat knob in, as above.
- Should the oven fail to light turn gas control knob off, wait for 3 minutes and repeat the lighting process.
- Having established a flame, maintain pressure on knob for a further 20 seconds before release.
- When burner remains lit, turn the thermostat to required temperature setting.

PACKING DOWN:

When you've finished with the Gas Oven please follow instructions below:

- Turn all knobs to the off position, and the oven is no longer lit.
- Disconnect the gas bottle and ensure the gas bottle is closed off.
- Allow the unit to cool
- Remove all food contents and trays (leaving shelves in place).

Please note this unit is included in our 'Free Return Dirty' Service, however, we do expect that all foodstuffs have been removed and a light wipe over of any spillages.

In the event of any issues please call us on: 01949 844568 or email us at hello@inspireeventhire.com