



OXFORD
EVENT HIRE
TABLES CHAIRS & CATERING EQUIPMENT

Gas Oven

Instructions



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Safety Information

Please carefully read the following information regarding safety:



Caution must be used when opening the oven door when cooking chamber it hot



Caution must be used when near open flame



Ensure gas bottle is connected properly

General Description

Oxford Event Gas Oven is perfect for any commercial occasion, enabling you to provide a professional, effective customer service for a smooth, stress-free event

Starting up

To start using the Gas Oven Burners (x6) follow the below instructions:

- Ensure the mains gas is turned on.
- Press and turn knob to full flame position.
- Light burner using 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 ignition procedure.
- When burner remains lit; turn knob to required position.

To start using the Gas Oven follow the below instructions:

- Ensure the mains gas is turned on & connected bearing in mind it is an OPPOSITE THREAD.
- Open oven doors
- Turn thermostat knob to minimum setting and push in.
- Continue to press knob in and at the same time push the ignitor button situated on bottom front interior of oven (press at 1 second intervals – 8 times only).
- Should the burner fail to light turn gas control knob off, wait 3 minutes and return to step 2 and repeat ignition.
- Having established burner flame, maintain pressure on knob for further 20 seconds before release.
- When burner remains lit, turn thermostat to required temperature setting.

Usage

When using the Gas Oven Burners (x6) follow the below instructions:

- Allow at least 45 minutes from lighting a cold oven before a full load of food may be cooked.

Packing Down

When you have finished with your Gas Oven & Hobs please do the following:

- Turn knob(s) to off position until burner is no longer lit
- Disconnect gas bottle and ensure gas bottle is closed off.

**If you have any queries or problems please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.**

**We hope that our *Gas Oven* helps to make your event a success.
Please note that you can return the item to us dirty.**