



Commercial 6-Burner Oven Instructions

****Requires a 100 lb. Propane Tank****

1. Make sure all knobs are in the off position.
2. Turn open the propane supply valve. On some ovens, you need to open the safety line also.
3. Remove burner tops from the top of the stove. Light the pilot light for each burner.
4. Open oven door. Open or remove kick panel. Hold the reset button down while lighting the 1 pilot light. Continue to hold the reset button for 1 minute. Release the button and the pilot should remain lit.
NOTE: If pilot light fails to light, turn main gas supply OFF and wait 5 minutes before trying again.
5. After the pilot is lit, turn the thermostat to the desired setting.

Important Reminders

Make sure all knobs are in the off position before lighting!!!

This oven has hot surfaces.

Use pot holders when removing items from the oven.