



Oven Operation For Blodgett Catering Oven

Oven operates on Propane Gas Only
Oven operates on 110 Volts AC Only

To turn on oven:

1. Make sure oven gas hose is attached to LP gas tank securely.
2. Make sure gas is turned on.
3. For your convenience there is a gas "on/off" switch located below the thermostat. This should be left on when the oven is in use.
4. Make sure oven is plugged in.
5. Make sure the "Red Cool Down Switch" on the front of the oven is on "Auto" position.
6. Set Temperature knob to desired setting.
7. Turn the "Black Blower Switch" to the "On" position.
8. Before the oven pilot burner will light, all air must be purged from the pilot burner gas line!
9. You will hear a sparking sound...the oven is attempting to light the pilot burner.
10. It may not light on the first attempt!!!
11. If the red indicating light does not come on in the first 45 seconds or when the sparking sound stops, turn "Black Blower Switch" to "Off", wait 10 seconds, and then repeat Step 6.
12. It may be necessary to repeat several times to purge pilot burner gas line.
13. When "Red Indicating Light" comes on, the oven is calling for heat and the burner is on
14. When "Red Indicating Light" goes off, the oven is at temperature and the burner is off.
15. The "Red Indicating Light" will cycle on and off as the oven thermostat calls for heat.
16. When cooking is done, leave the "Black Blower Switch" in the "On" position, turn the "Red Cool Down Switch" to Manual and open door to cool down the oven.
17. When oven is cooled down (approx. 10 minutes) turn the "Black Blower Switch" to "Off" and the "Red Cool Down Switch" to "Auto".