



Maine's Tent & Party Specialists

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. Make sure oven is plugged in
4. Make sure the "Red Cool Down Switch" on front of the oven is in "Auto" position
5. Set temperature knob to desired setting,
6. Turn the "Black Blower Switch" to the "On" position.
7. Before the oven pilot burner will light, all air must be purged from the pilot burner gas line!
8. You will hear a sparking sound, the oven is attempting to light the pilot burner

PLEASE NOTE: IT MAY NOT LIGHT ON THE FIRST ATTEMPT

9. If the red indicating light does not come on in the first 45 seconds or when the sparking sound stops, turn "Blower Switch" to "Off" wait 10 seconds and the repeat Step 6
10. It may be necessary to repeat several times to purge pilot burner gas line
11. When "Red Indicating Light" comes on, the oven is calling for heat and the burner is on
12. When "Red Indicating Light" goes off, the oven is at temperature and the burner is off
13. The "Red Indicating Light" will cycle on and off as the oven calls for heat
14. When cooking is done, leave the "Blower Switch" in the "On" position, turn the "Red Cool Down Switch" to manual and open door to cool down the oven
15. When oven is cooled down, approximately 10 minutes, turn the "Black Blower Switch" to "Off" and the "Red Cool Down Switch" to "Auto"