



A D A M S

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6 Burner Range Oven For use with Propane gas.

Installation

- Ensure that the floor is level and capable to support the weight of the oven. To compensate for some of the unevenness of the floor, the oven feet are adjustable.
- The floor must be fire-proof.
- The minimum distance between the hotplate and any over-shelf or ceiling must be 60inches (1525mm).

Safety note.

This appliance gets extremely hot so ensure that users wear protective clothing whilst operating

IF YOU THINK ANY GAS IS ESCAPING, ACT IMMEDIATELY AND SHUT OFF THE GAS SUPPLY.

Lighting instructions.

- To turn on an individual open hotplate burner, push in the appropriate gas tap knob and turn it anti-clockwise to the 'full-on' position. At the same time apply a lighted taper to light the burner head.
- Keep the knob depressed for a further 20 seconds until a flame is established.
- If the flame is extinguished on releasing knob, wait 3 minutes then repeat the first two steps.
- To turn down or lower the heat, turn the gas knob anti-clockwise from the full-on position until the desired flame height is reached.

Oven lighting instructions-

- Open the oven door.
- Turn the thermostat knob anti-clockwise to the ignition position, and at the same time press the spark ignition button on the front of the oven base to generate a spark.
- Keep the thermostat knob depressed for a further 20 seconds until a flame is established.
- If the flame is extinguished on releasing the knob, wait 3 minutes and repeat steps 2 and 3.
- When flame is established, turn the thermostat knob to the required setting and close the oven door securely.

When setting the thermostat knob to the required temperature, turn the knob to gas mark 9 (maximum) AND THEN back to the required setting.

THIS APPLIANCE IS NOT FOR USE BY CHILDREN.