

6 Burner Commercial Gas Top Stove with Underneath Oven

Instructions

BURNERS

- 1) Make sure gas bottle is connected and there are no leaks, turn gas bottle on.
- 2) To use gas burners the pilot lights must be lit first.

To light gas burner pilot lights, turn the gas burner knob to the pilot and press in the gas burner knob to allow gas through the pipe line, ignite the pilot with a stick lighter that corresponds with the control you are holding in, wait 5 seconds and release gas burner knob, pilot should stay lit, if not repeat the above process.

- 3) Turn gas burner to desired flame
- 4) It is recommended to light all 6 pilot lights before using the stove top.

In any emergency turn gas off at gas bottle to cut the gas supply.

Oven

- 1) To find instructions on lighting of the oven lift stainless steel panel located at the front bottom of the oven, read carefully.
- 2) Commercial Kitchen Hire SA Instructions.
- 3) Open Oven doors so you can see when the pilot will be ignited.
- 4) Turn oven switch to pilot, hold for 10-20 seconds to allow gas through pipes, press red ignition button located at the front bottom of the oven 3-5 times or till lit. If pilot has not lit repeat above this step.
- 5) Turn oven switch desired temperature.

In any emergency turn gas off at gas bottle to cut the gas supply.

OCCUPATIONAL HEALTH AND SAFETY

Commercial Kitchen Hire SA does not take responsibility for clients not following health and safety guidelines. It is up to the client to monitor equipment and keep food safe. It is not the responsibility of Oven hire to ensure safety by monitoring hazards while cooking. Clients are responsible for their staff and knowledge of the equipment operation.

DISCLOSURE STATEMENT

The placement of equipment in or outside a hired venue must also comply with government regulations. Placement and installation of equipment can be done by Oven Hire but council and venue approval must be sought by the client. The movement of equipment can be dangerous when gas is involved. For clients who are installing equipment themselves, it is up to you to meet all Australian standards (AZNS5601). Therefore, all legal obligations are your responsibility. Commercial Kitchen Hire SA has to the best of their ability provided up to date information, guidelines and instruction on the use of its equipment.