

Stove Operation

Please read the following instructions carefully as it will help you understand the Stove operation and cleaning.

Please Note:

Before operating the stove, please ensure that the propane is turned on at the white tank outside the kitchen, and that the two red leavers on the gas pipes that feed the stove are inline with the pipes. When the red leavers are at right angles, the gas to the stove is switched off.

Lighting the Gas Burners

To light the individual gas rings, turn on the gas taps on the front of the stove. The left tap controls the rear ring. Use the 'clicker' lighter or a tapered match to light the gas.

Lighting the Stove Top

Beneath the top surface of the stove top are several holes where you can insert the 'clicker' lighter or tapered match. Turn on each gas control and light individually to prevent gas build-up.

Lighting the Ovens

Turn on the silver Oven control to open the gas to the oven. Open the oven door and slide out the bottom plate to reveal the pilot. Press and hold the red button next to the door. Light the pilot using the 'clicker' lighter or tapered match and hold the button for 20 seconds for the pilot to heat up. Slowly release the pilot red button. If the pilot goes out, repeat this process. Once lit, carefully slide the bottom panel back into place and close the door gently to avoid blowing out the pilot. Control the temperature using the large black dial.

When finished, turn off the stove and oven controls, and close the red levers on the main gas pipes in the kitchen. This isolates the stove and ovens from the supply.



Cleaning the Grill

Please make sure that the grill is properly cleaned after use. the following instructions show how to clean the grill - please pay careful attention to the direction of scrubbing when cleaning to prevent damage to the equipment.

1. Make sure the grill is turned off
2. Scrape any excess food from the grill
3. Apply a small amount of oil to the grill surface
4. Place the grill cleaning stone on the grill and apply gentle pressure
5. Using a back and forth motion, rub the grill stone over the surface

DO NOT USE A CIRCULAR MOTION OR SIDE TO SIDE MOTION AS IT WILL SCORE THE SURFACE

6. Apply more oil as needed
7. Scrape soiled material into the front channel
8. Using paper towel wipe off all soiled material from the grill and waste channels
9. Slide out the grease tray in the centre of the stove and clean while the grill is warm
10. When completely clean apply a thin layer of oil to the grill top to prevent rusting
11. Cover with plywood top when completely cooled

