

1. INITIAL LIGHTING - CONVECTION OVEN

All Imperial units are adjusted and tested before leaving the factory matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary upon installation to meet local conditions such as low gas characteristics or to correct possible problems caused by rough handling or vibration during shipment. These adjustments and calibrations are to be performed **ONLY** by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by the Imperial warranty.

- A. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.** Putting an open flame beside a gas connection is extremely dangerous.
- B. Do **NOT** stand with your face close to the combustion area when lighting
 - 1. Remove the lower kick plate.
 - 2. Check for leaks. Make sure any accumulated gas has dispersed. Since propane gas is heavier than air, check near the floor for the odor of propane gas before attempting to light pilot.
 - 3. Turn the thermostat dial to the "off" position. Place the power switch to the "off" position.
 - 4. Wait 5 minutes.
 - 5. Place power switch to the "on" position.
 - 6. Turn the oven thermostat to the desired temperature.

2. FINAL PREPARATION – CONVECTION OVEN

- A. Remove oven racks.
- B. Wash oven cavity thoroughly with hot, soapy water before use.

 Never use ammonia in an oven that is warmer than room temperature.

 Always have direct ventilation.
- C. Turn the oven to 250 degrees F. and operate for 1 hour.
- D. Reset the thermostat to its maximum temperature and operate for another hour. (This will burn off any solvents remaining in the oven cavity.)
- E. Place oven switch in "cool down" and open the door to allow oven to cool.

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