



Convection Oven

Please review these instructions before operating the equipment.

BEFORE YOU BEGIN Oven • Appropriate power / fuel source • Clear cooking area

1 SETUP

- Place the oven on a stable, level surface in an appropriate cooking/service area.
- Maintain appropriate clearance from combustible materials.
- Confirm the electrical or fuel requirements for your specific unit before your event.

2 USE

- Commercial ovens should be operated only by an adult familiar with commercial cooking equipment.
- Exterior surfaces become extremely hot.
- Never modify electrical, gas or safety components.

3 AFTER USE & RETURN

- Turn the oven off.
- Allow the oven to cool completely.
- Remove all food and excessive grease or debris before pickup.

HAVING A PROBLEM? CALL US RIGHT AWAY: 305-969-1025

Stop using the equipment and contact Christina's Party Rentals as soon as an issue is discovered.

We can assist by phone or, when appropriate and available, dispatch a technician to your event.

Service calls are subject to availability, location and timing. If a technician is dispatched and the equipment is found to be operating properly and the issue is determined to be user error, additional service fees may apply.