



**Gas Oven/Range – “PM” Checklist**

- \_\_\_\_\_ Check gas pressure (*if possible*)
- \_\_\_\_\_ Check oven calibration
- \_\_\_\_\_ Clean burners, pilots and orifices
- \_\_\_\_\_ Check burner ignition and efficiency
- \_\_\_\_\_ Check flame spreader and burner box for deterioration
- \_\_\_\_\_ Lubricate gas valves (*if needed*)
- \_\_\_\_\_ Check flue for restrictions
- \_\_\_\_\_ Check safeties for proper operation
- \_\_\_\_\_ Check door springs, quadrants and hooks for wear
- \_\_\_\_\_ Check for gas leaks
- \_\_\_\_\_ Lubricate door hinges
- \_\_\_\_\_ Adjust door
- \_\_\_\_\_ Check spreaders under oven bottom plate
- \_\_\_\_\_ Check bypass flame
- \_\_\_\_\_ Adjust turnbuckle

Make \_\_\_\_\_ Model \_\_\_\_\_  
S/N \_\_\_\_\_

Voltage \_\_\_\_\_ Phase \_\_\_\_\_ Gas \_\_\_\_\_

Comments

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