OWNER'S MANUAL

High Efficiency Electric Convection Oven

MODELS:

- **2600 HE**
- **2800 HE**
- **2692 HE**
- **2892 HE**

MARKET FORGE INDUSTRIES INC.
An Employee Owned Company

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Form No. S-5198 • 03/07

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INSTALLATION

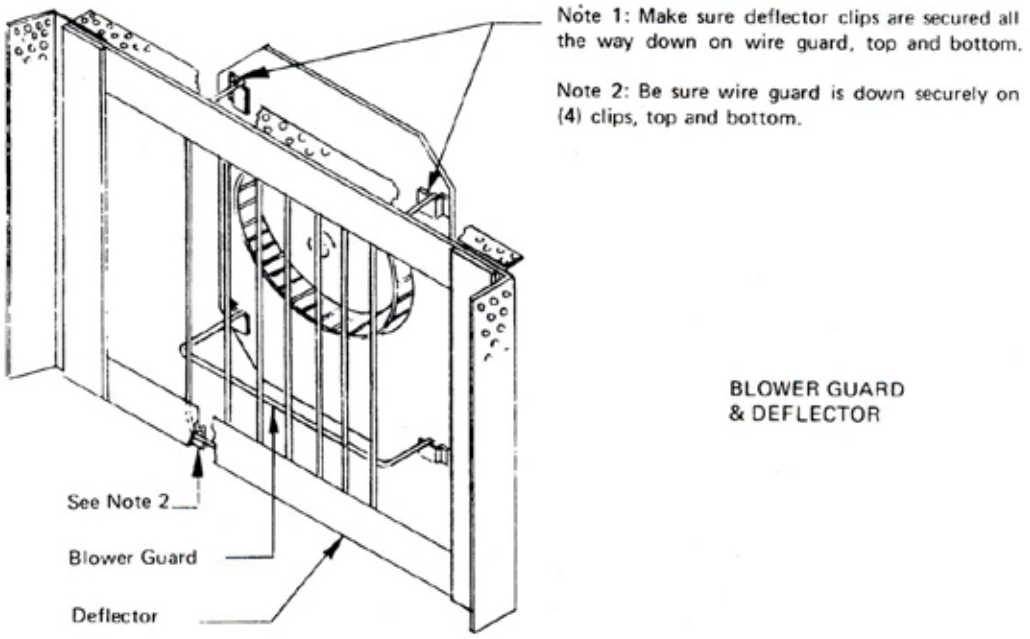
1. For single oven installation on 28” stand use figure 1 for stand assembly. For stacked ovens installed on a 7” stand see figure 2 for stacking instructions and figure 3 for stand assembly.
2. Mount oven on stand. Secure to stand using 3/8” - 16 x 3/4” hex. hd. screws (P/N 10-2034) and four 3/8” plain washers (P/N 10-2401) as provided.
3. Be sure that both the blower guard and deflectors are properly installed (refer to blower guarde image below)
4. With a level on the oven shelves, be sure that the oven is level front to back, left to right and diagonally. To adjust oven turn feet in stand legs.
5. The electrical supply connection to the 208-230V oven is made to the circuit breaker located behind the access panel just below the control panel. The electrical supply connection to the 440-480V is made to the terminal strip at the same location. Check that supply voltage is the same as the voltage stamped on the oven rating plate (refer to figure 2). If it is necessary to convert from three phase to single phase power or vice-versa, change internal connections at the terminal block as indicated on the wiring diagrams (refer to figure 2W and 4W).

   NOTE: Always make sure that a goo ground connection is made to the oven frame. Never use a neutral leg for oven grounding.

   On 440V, 460V and 480V installation, check that the blower rotates in a clockwise direction. If it does not, simply switch positions of any two of the three power input wires at the circuit breaker or terminal block.
6. After installation is complete a final check of the controls and wiring should be made by turning the oven on and heating it up to 350°F, for five minutes (refer to “operating instructions”). During this period check the current draw (refer to chart below). After this check is complete, turn thermostat and main power switch off.

Amp Values for Standard Ovens

	Single Phase		Three Phase				
Volts:	208	230	208	230	440	460	480
Amps:	63	57	36	33	17	16	15



BLOWER GUARD & DEFLECTOR

INSTALLATION

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

Electrically Operated

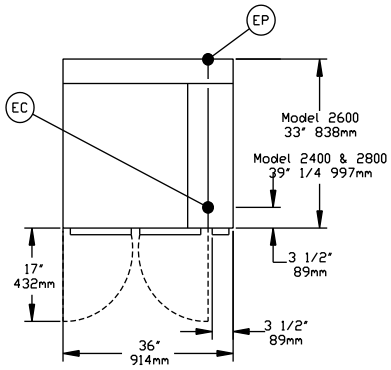
EC	Electrical Connection- for incoming power supply wires on terminal block.
EP	Power Supply- 1 3/4" (44mm) DIA. access holes for power supply wires. Use wire suitable far at least 90°C. Nominal amp per line wire per oven 10.4KW

Volts	1pH	3pH
208 (197-219)	50	30
230 (220-240)	44	25
480 (460-500)	--	12.5

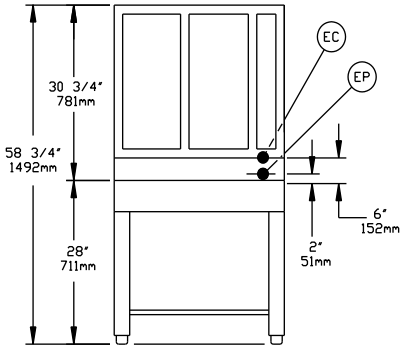
Details of other electrical systems available upon request.

NOTES: Allow 2" space from side wall and 2" space from rear wall if adjoining wall is combustible.

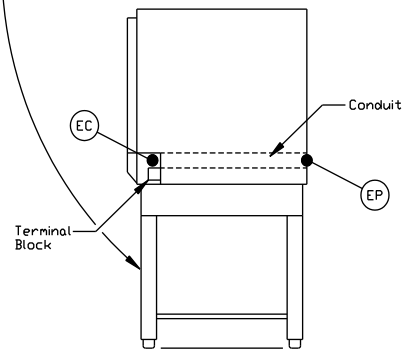
All stands are 32" front to back. When used with deep oven overhang may either front or back as desired (recommended overhang is in back). Allow 3 3/4" on front for door handles and controls.



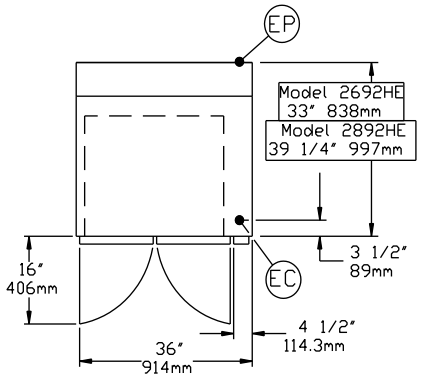
SINGLE OVEN
TOP VIEW



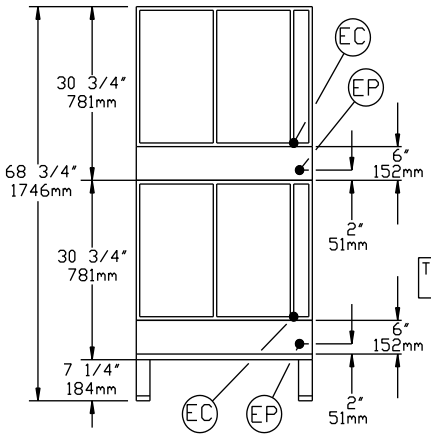
SINGLE OVEN
FRONT VIEW



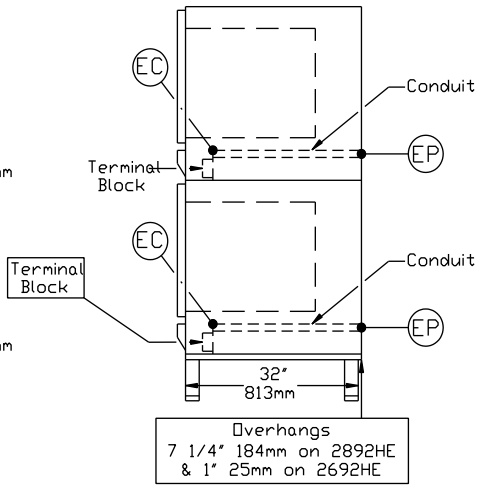
SINGLE OVEN
SIDE VIEW



STACKED OVEN
TOP VIEW



STACKED OVEN
FRONT VIEW



STACKED OVEN
SIDE VIEW

INSTALLATION

ASSEMBLY INSTRUCTIONS FOR 28" MODULAR (SINGLE OR MULTIPLE) OVENS STAND: (Figure 1)

1. Insert adjustable foot (#5) to leg assembly (#4).
2. Assemble leg assembly (#4) to top frame assembly (#1) using hardware (#6 & #7).
3. Place into position front and rear channel assembly (#2) and side channel (#3).
4. Use hardware (Item #7) plain washer and (Item #6) 3/18-16 hx. hd. cap screw to mount stand to oven.
5. When joining stands, do not attach side channel skirt, two legs may be discarded joining stands together.

ITEM #	"OBSOLETE" *PAINTED PART #	STAINLESS STEEL PART #	DESCRIPTION
1	99-0838	99-0838	TOP FRAME ASSEMBLY - PAINTED*
2		99-0840	FRONT & REAR CHANNEL ASSEMBLY
3		99-0841	SIDE CHANNEL
4	90-9131	90-9114	LEG ASSEMBLY
5	10-0644	10-0644	FOOT
6	10-2034	10-2034	3/18-16 HX. HD. CAP SCREW
7	10-2401	10-2401	3/8 PLAIN WASHER
8	10-3035	10-3035	3/8-16 HX. NUT

** PAINTED PARTS ARE NO LONGER AVAILABLE (OBSOLETE).*
ITEMS 2 & 3 ARE LOOSE PARTS AND THEY ARE TIED TOGETHER WITH MOUNTING OF OVEN TO STAND.

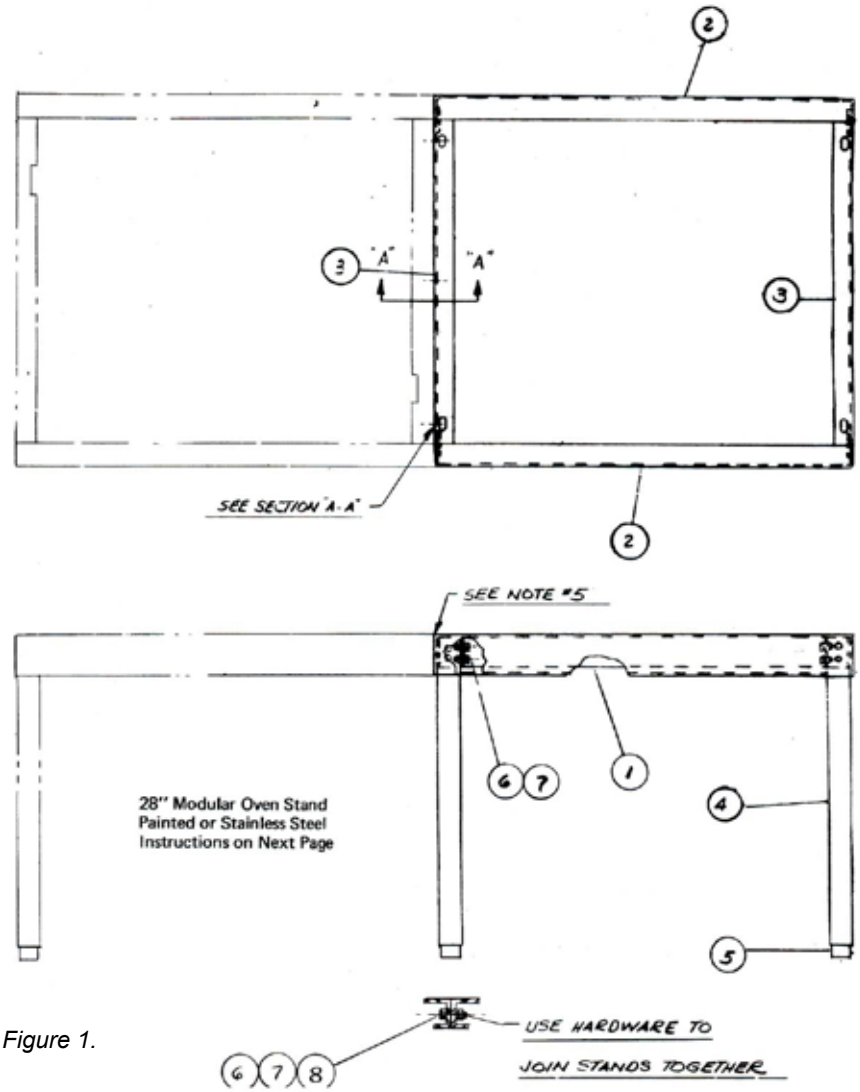
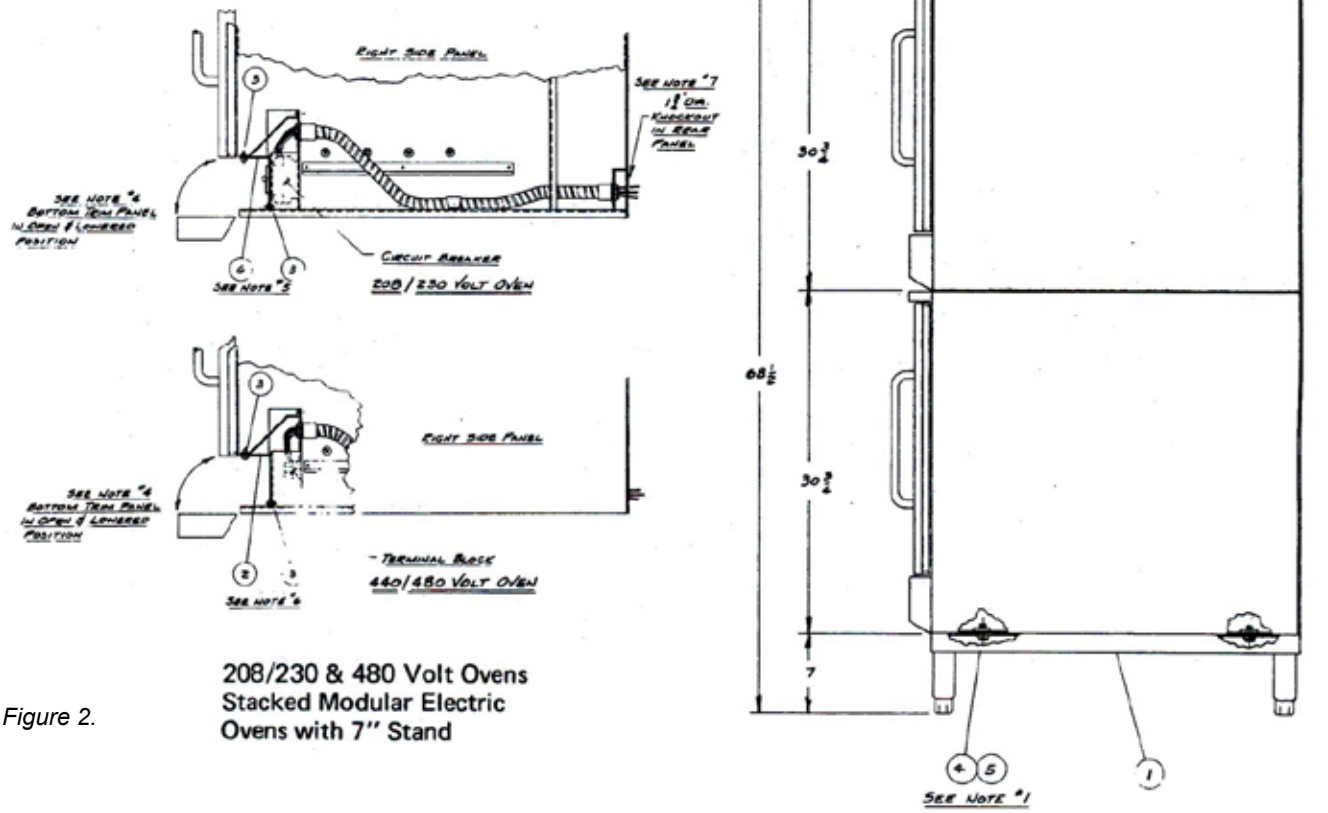


Figure 1.

INSTALLATION

IMPORTANT NOTE: *If stacked ovens are adjacent to moisture producing equipment (i.e. kettles or steam cookers) it is necessary to seal the seam between the stacked ovens and the moisture producing equipment to prevent condensation from entering control section of the bottom oven. Silicone synthetic rubber is recommended for a sealant.*



208/230 & 480 Volt Ovens
Stacked Modular Electric
Ovens with 7" Stand

Figure 2.

ASSEMBLY INSTRUCTIONS (208/230V & 440/480V) STACKED OVENS WITH 7" STAND: (Figure 2)

1. Mount bottom oven on stand using hardware (#4 & #5). Either oven may serve as bottom oven.
2. Stack top oven on bottom oven. Be sure ovens in position are level front to back, side to side and diagonally. Place lower oven in position, level it and make necessary adjustments prior to placing second oven. This includes all adjustments to doors. The screws that hold the front trim at the top of the oven on the lower oven should be removed prior to placing the top oven in position. This will permit removal of the cover or front trim so that door adjustments may be made at a later time.
3. Pull bottom trim panel forward to release from spring catches and lower to full open position as shown in figure 2 above.
4. Remove screws and circuit breaker cover (#3 & #6) from 208/230V oven to make power supply connection. Remove screws and circuit breaker cover (#3 & #2) from 440/480V oven to make power supply connection. Bring power supply line in through 1 3/4" diameter knockout in rear panel.
5. If space is available, right side panels can be removed from ovens to increase accessibility in making power connections.

ITEM #	"OBSOLETE" *PAINTED PART #	STAINLESS STEEL PART #	DESCRIPTION
1	99-0851	99-0853	SUPPORT STAND 7" HIGH
2	99-3335	99-3335	TERMINAL BLOCK COVER
3	10-2352	10-2352	BINDING HD. SCREW TYPE A #8 x 1/2" LG.
4	10-2401	10-2401	PLAIN WASHER 3/8
5	10-2034	10-2034	HX. HD. CAP SCREW 3/8-16 x 3/4 LG.
6	99-3293	99-3293	CIRCUIT BREAKER COVER

** PAINTED PARTS ARE NO LONGER AVAILABLE (OBSOLETE).*

INSTALLATION

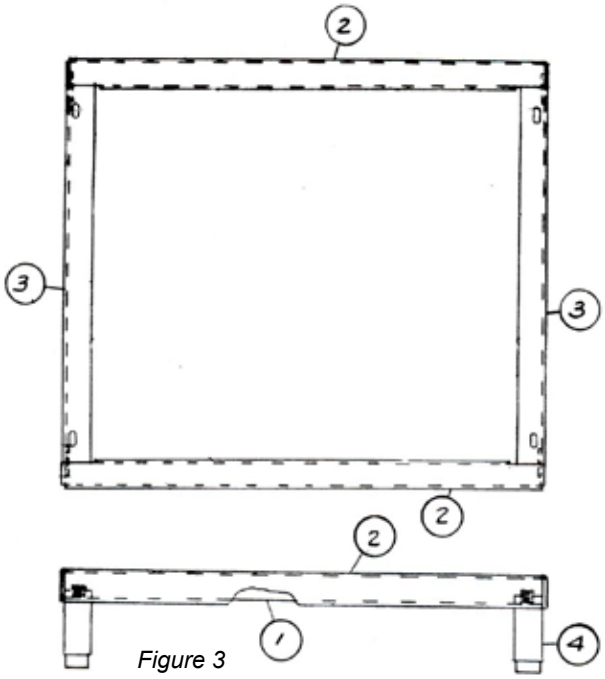


Figure 3

ASSEMBLY INSTRUCTIONS 7" STAND FOR MODULAR STACKED OVENS: (Figure 3)

1. Screw legs (#4) into top frame assembly (#1).
2. Drop front and rear angle assembly (#2) and side angle (#3) over top frame assembly (#1).

ITEM #	"OBSOLETE" *PAINTED PART #	STAINLESS STEEL PART #	DESCRIPTION
1	99-0845	99-0845	TOP FRAME ASSEMBLY - PAINTED*
2		99-0857	FRONT & REAR ANGLE ASSEMBLY
3		99-0854	SIDE ANGLE
4	10-0631	10-0631	LEG

** PAINTED PARTS ARE NO LONGER AVAILABLE (OBSOLETE).*
ITEMS 2 & 3 ARE LOOSE PARTS AND THEY ARE TIED TOGETHER WITH MOUNTING OF OVEN TO STAND.

INSTALLATION

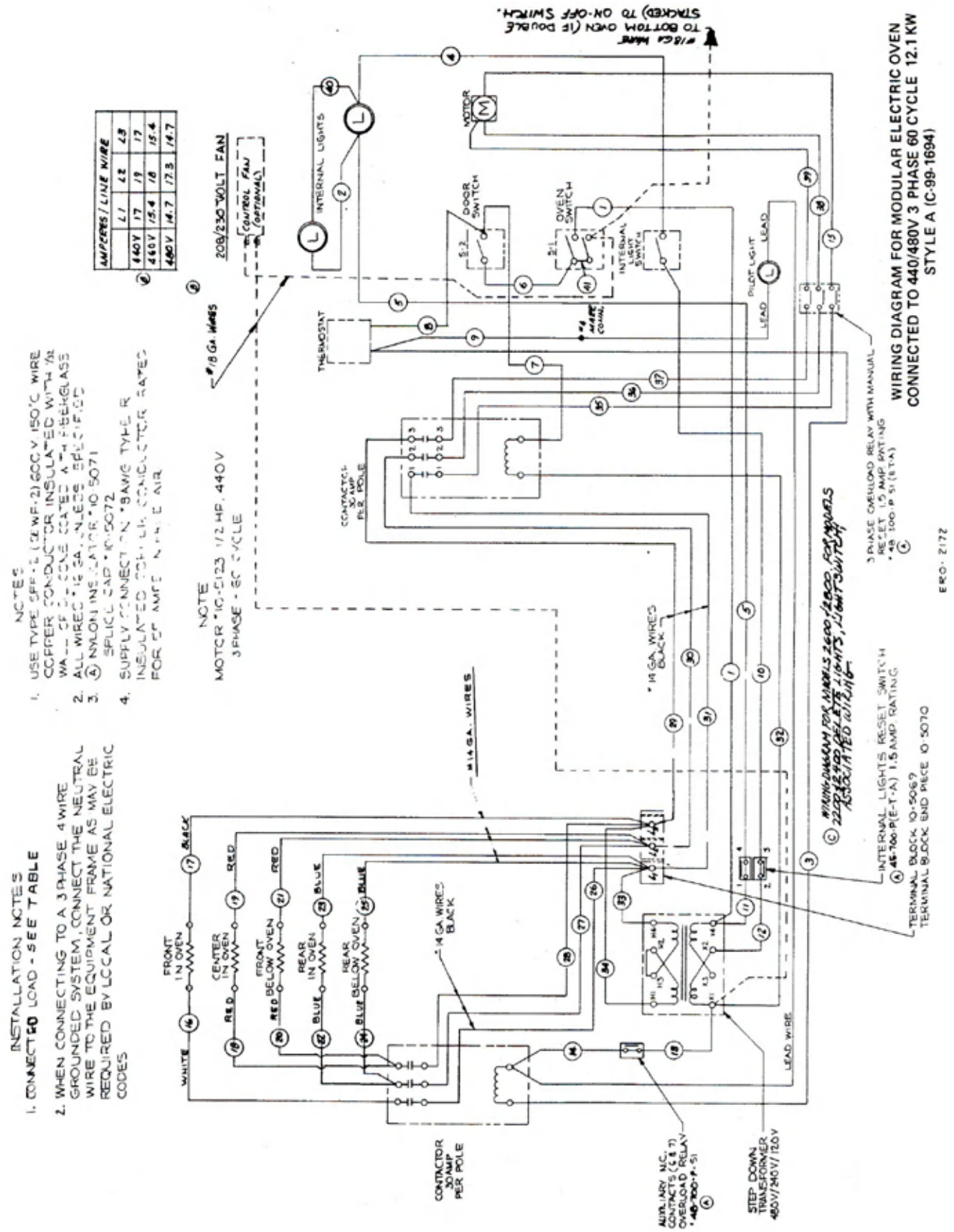


Figure 1W

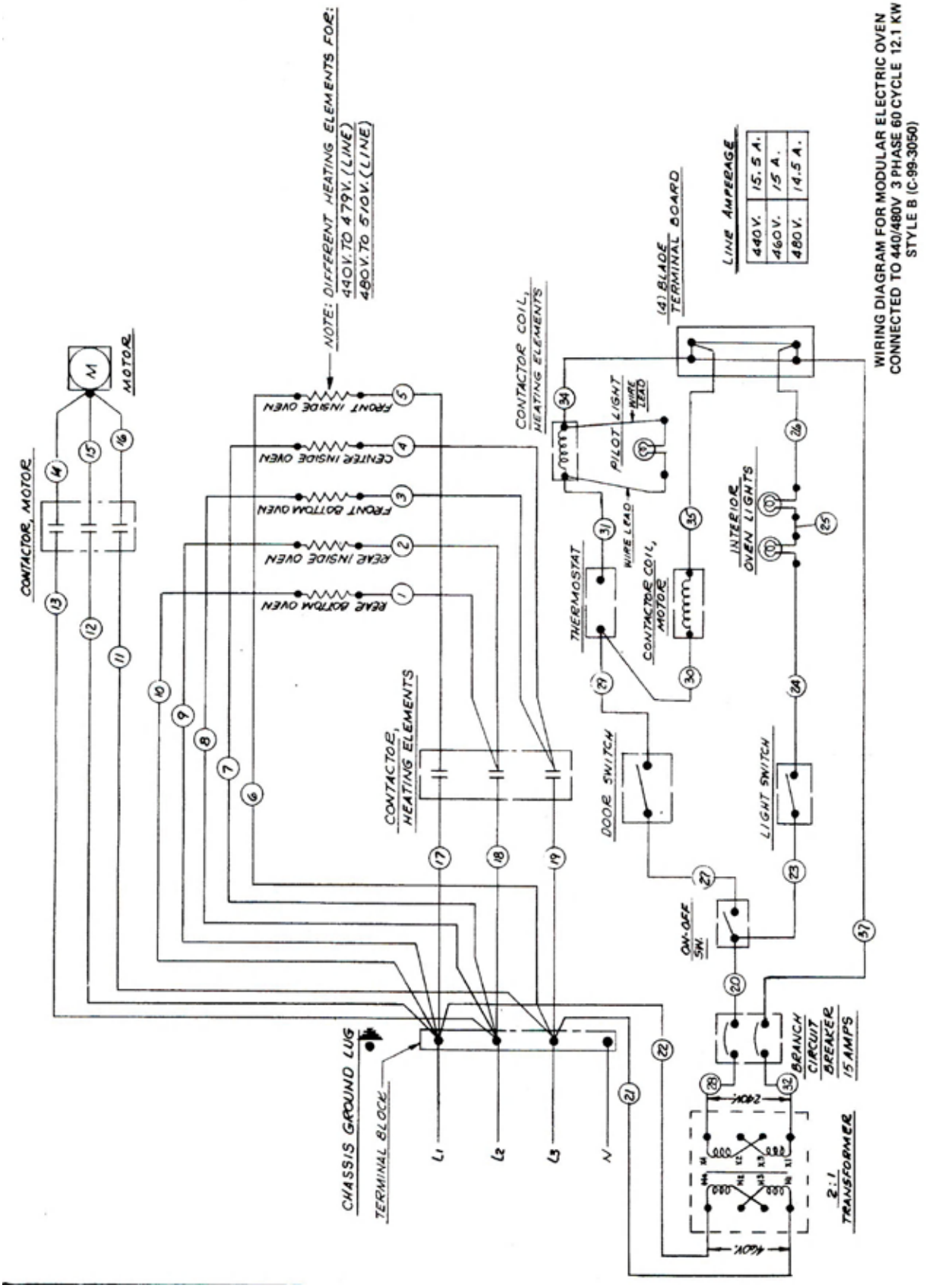

WIRING DIAGRAM FOR MODULAR ELECTRIC OVEN
CONNECTED TO 440/480V 3 PHASE 60 CYCLE 12.1 KW
STYLE B (C-99-3050)
NOTE: DIFFERENT HEATING ELEMENTS FOR:
440V. TO 479V. (LINE)
480V. TO 510V. (LINE)
LINE AMPERAGE
440V. 15.5 A.
460V. 15 A.
480V. 14.5 A.
(4) BLADE TERMINAL BOARD
CONTACTOR COIL, HEATING ELEMENTS
MOTOR
CONTACTOR, MOTOR
FRONT INSIDE OVEN
CENTER INSIDE OVEN
FRONT BOTTOM OVEN
REAR INSIDE OVEN
REAR BOTTOM OVEN
PILOT LIGHT
WIRE LEAD
THERMOSTAT
CONTACTOR COIL, MOTOR
INTERIOR OVEN LIGHTS
CONTACTOR, HEATING ELEMENTS
DOOR SWITCH
LIGHT SWITCH
ON-OFF SW.
BRANCH CIRCUIT BREAKER 15 AMPS
2:1 TRANSFORMER
CHASSIS GROUND LUG
TERMINAL BLOCK
L1
L2
L3
N

Figure 2W

INSTALLATION

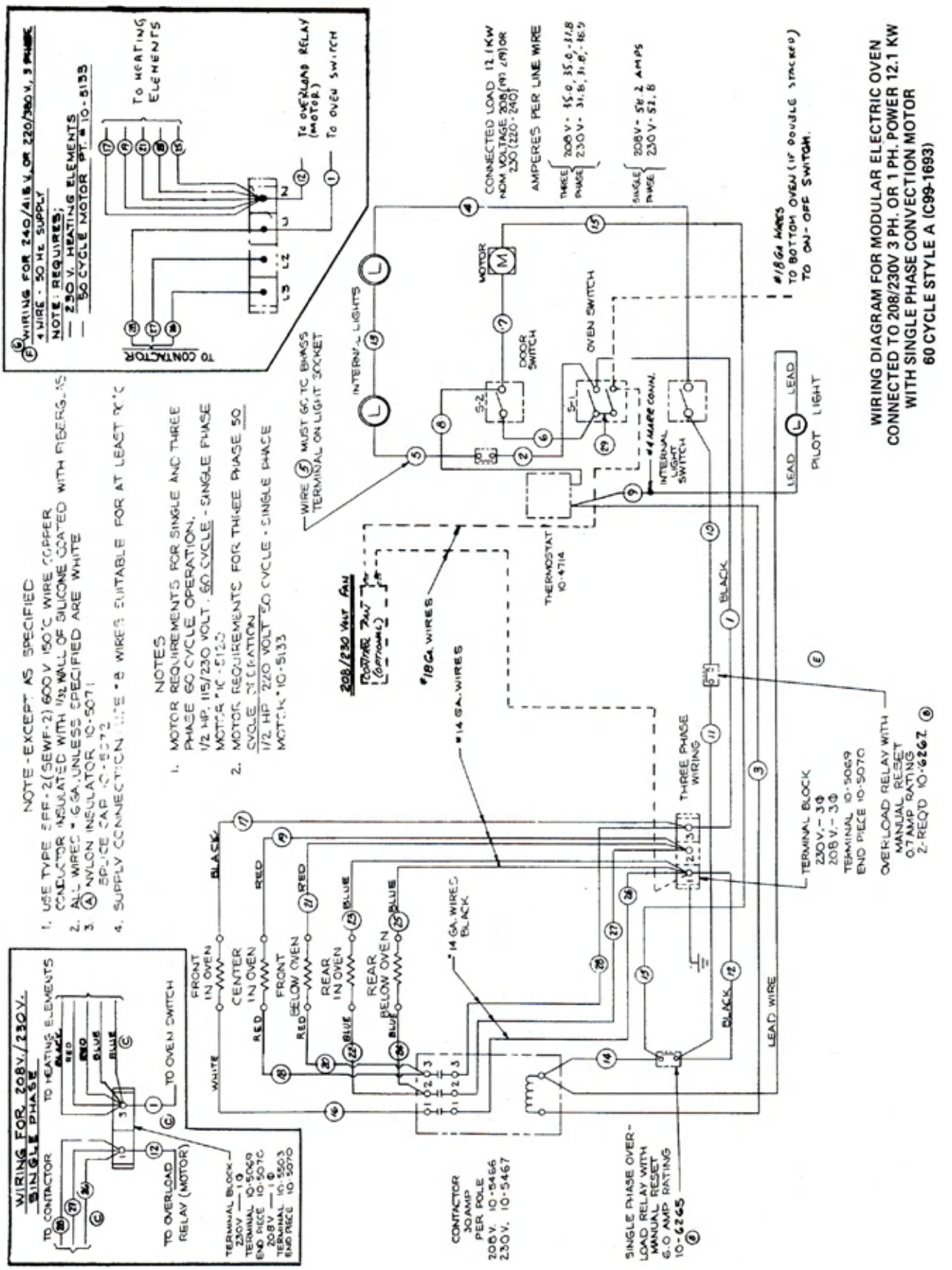


Figure 3W

INSTALLATION

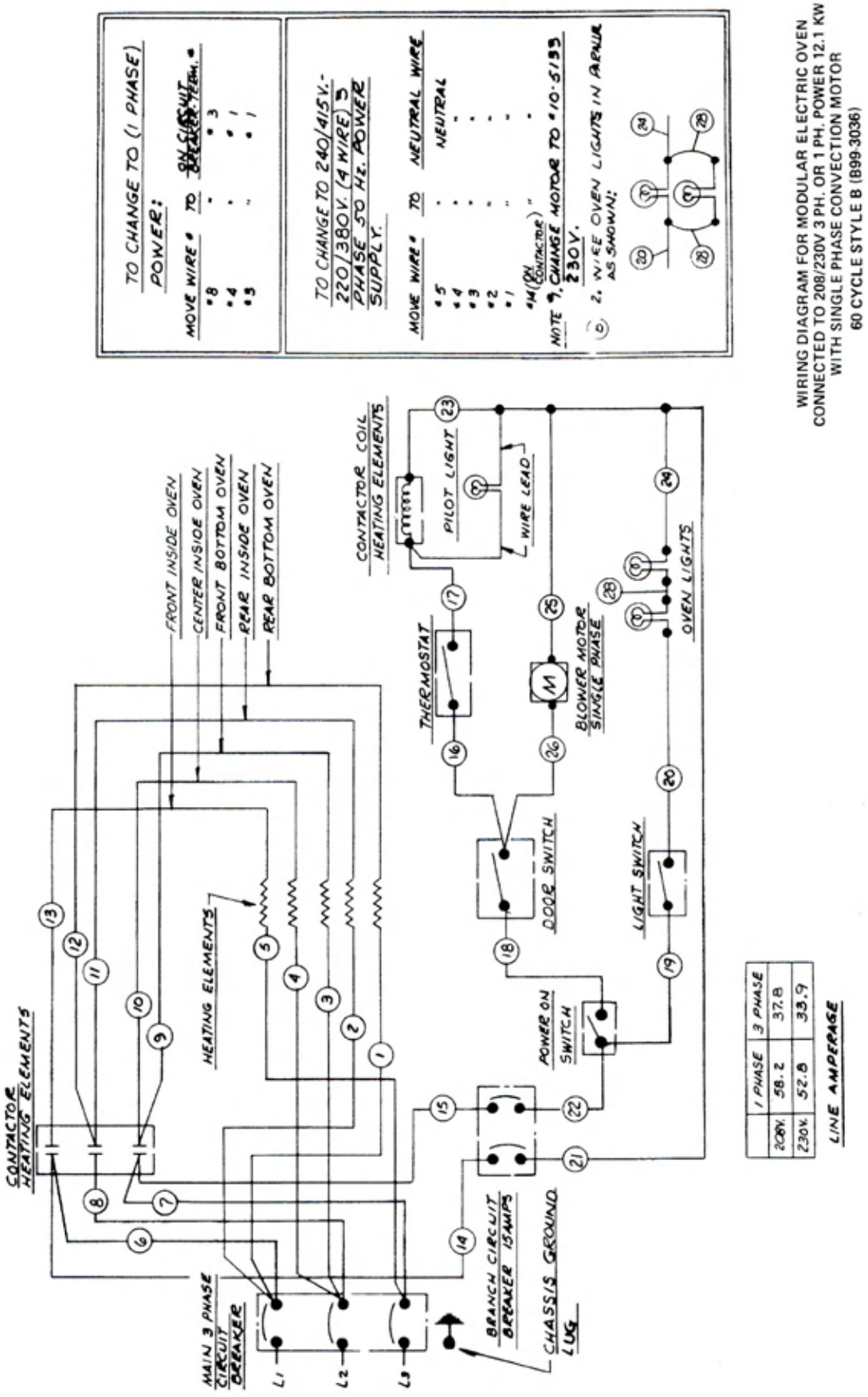


Figure 4W

INSTALLATION

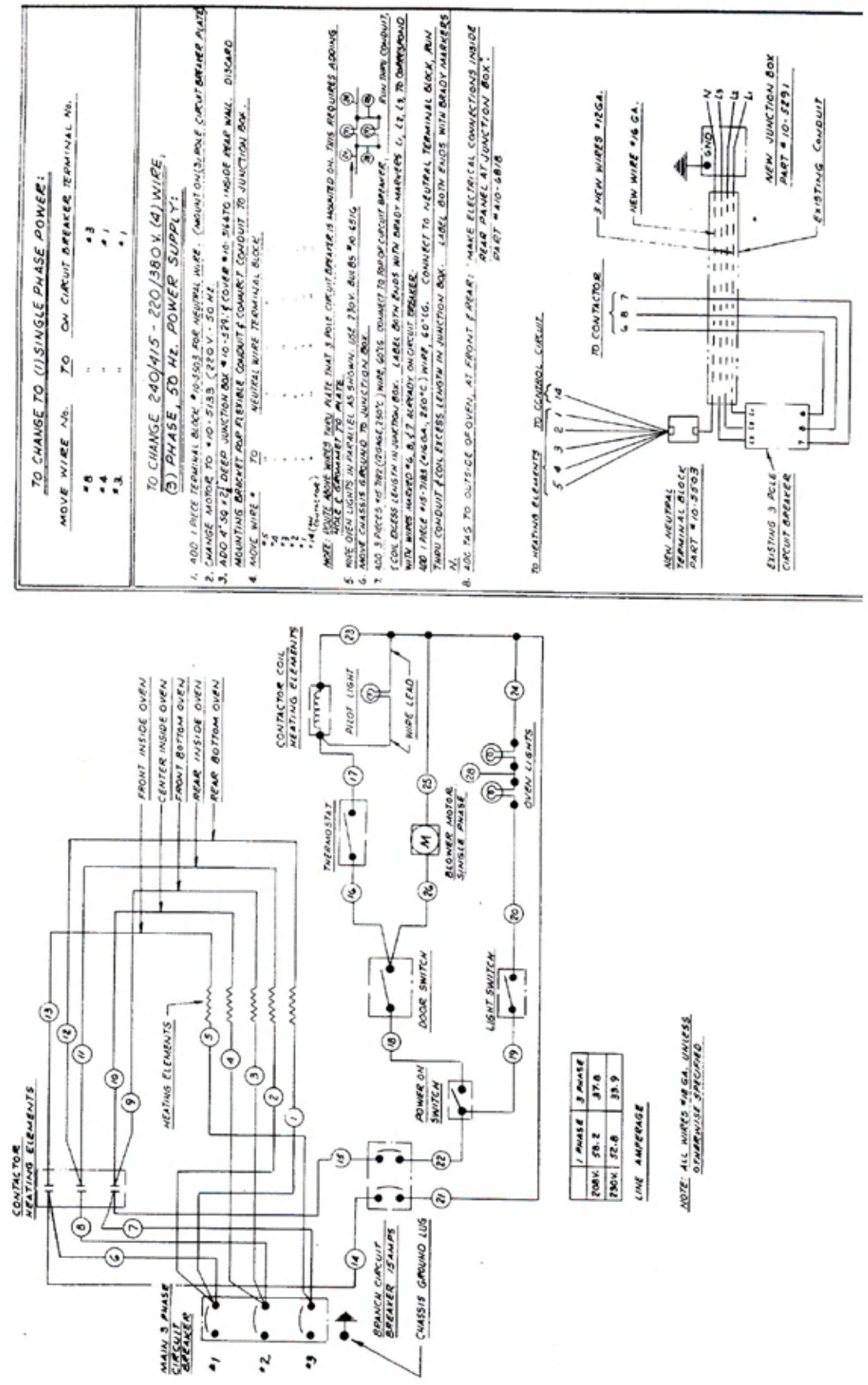


Figure 5W

INSTALLATION

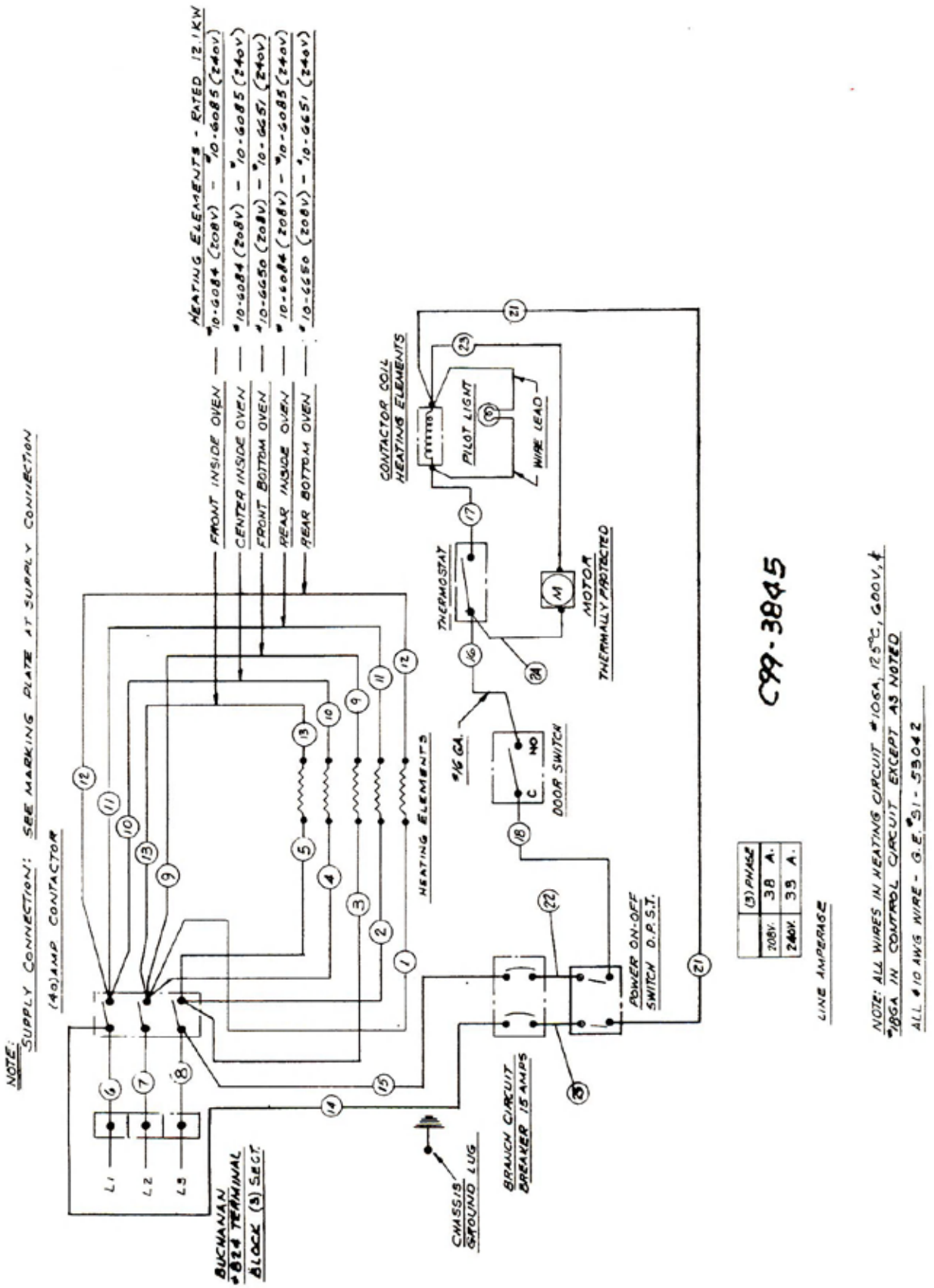


Figure 6W

INSTALLATION

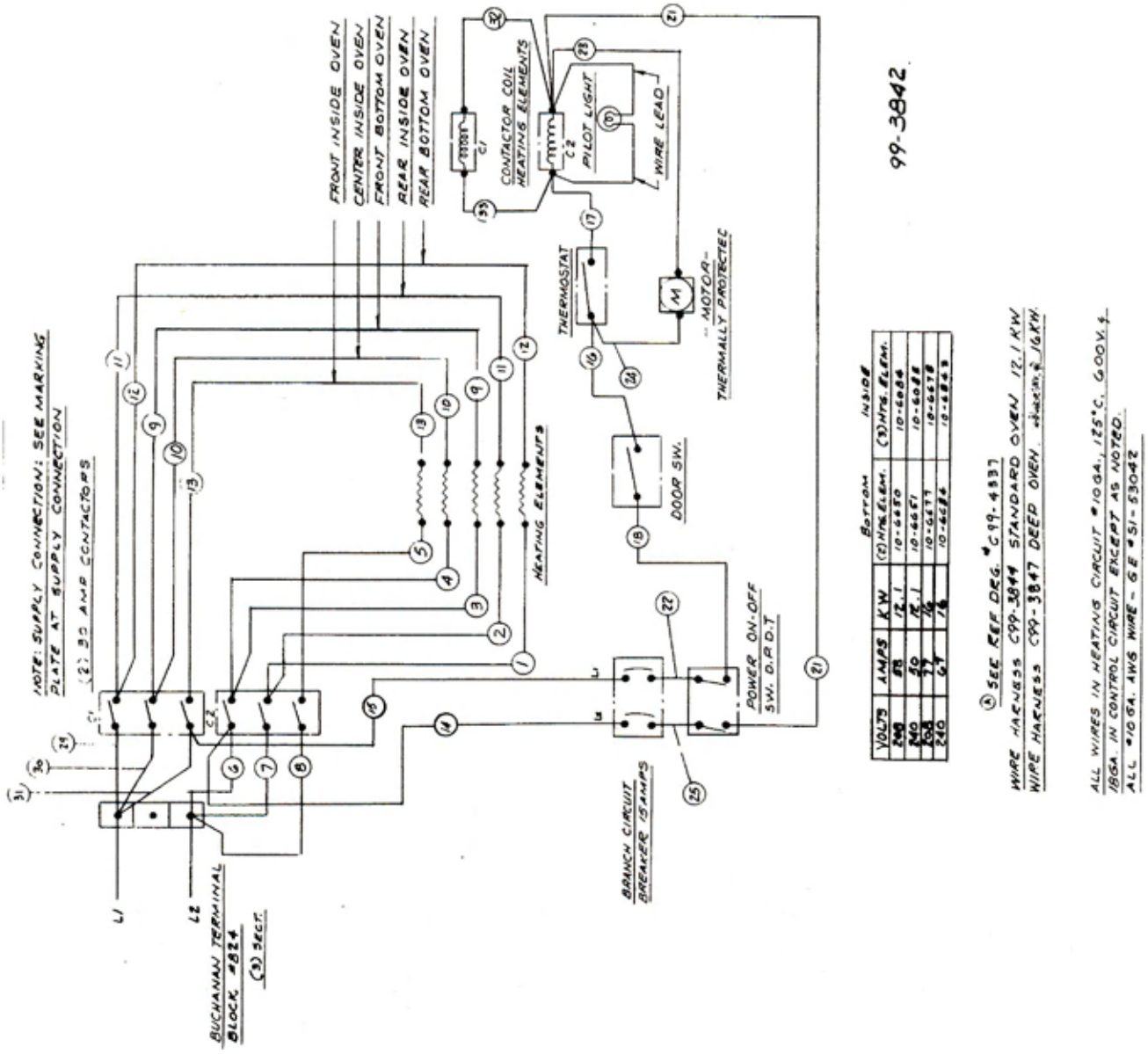


Figure 7W

INSTALLATION

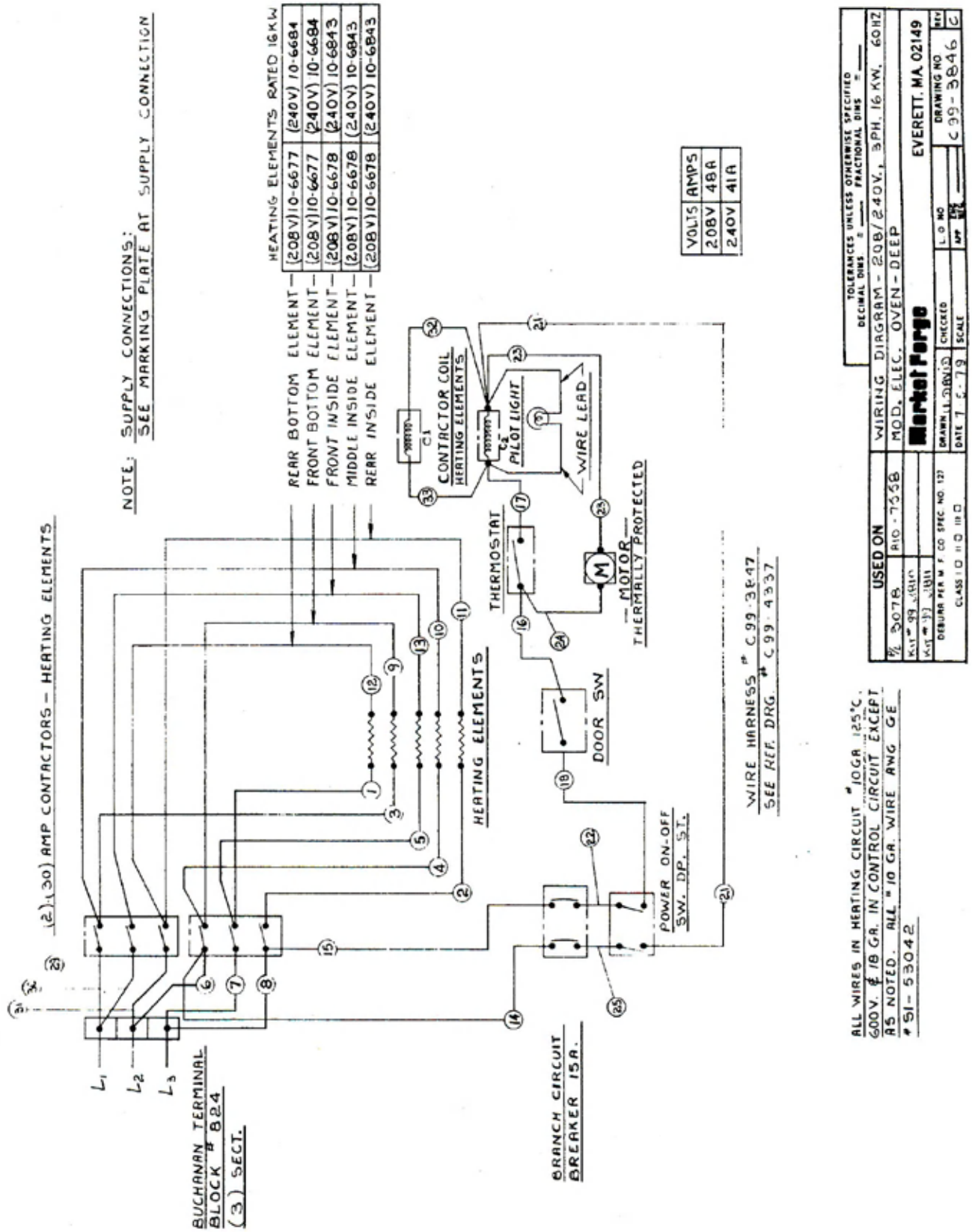


Figure 8W

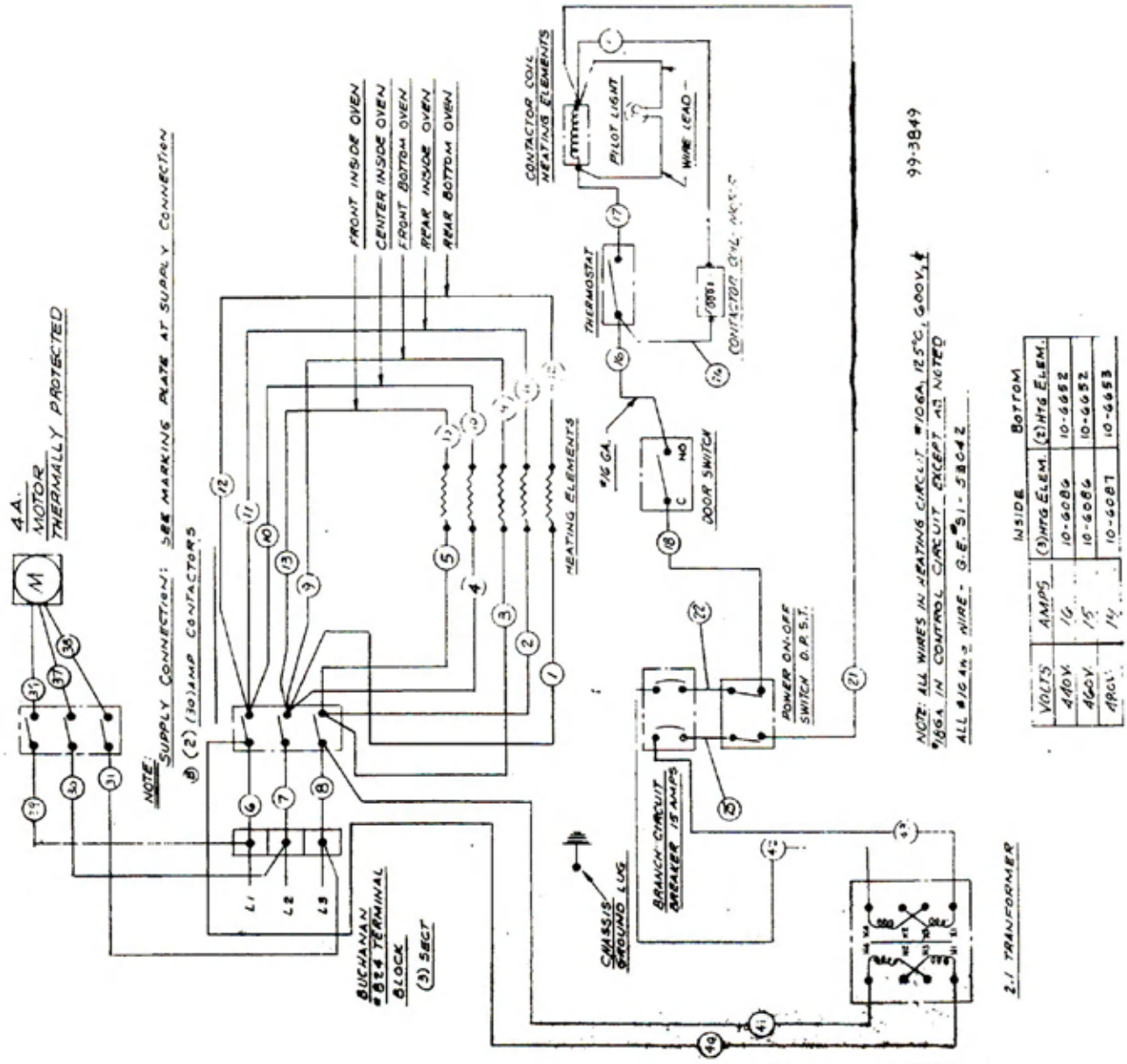

4A. MOTOR THERMALLY PROTECTED
NOTE: SUPPLY CONNECTIONS: SEE MARKING PLATE AT SUPPLY CONNECTION
(2) (30) AMP CONTACTORS
BUCHANAN #824 TERMINAL BLOCK (3) SECT
L1
L2
L3
FRONT INSIDE OVEN
CENTER INSIDE OVEN
FRONT BOTTOM OVEN
REAR INSIDE OVEN
REAR BOTTOM OVEN
HEATING ELEMENTS
CONTACTOR COIL HEATING ELEMENTS
PILOT LIGHT
WIRE LEAD
THERMOSTAT
CONTACTOR COIL HEAT
#16 GA.
DOOR SWITCH
POWER ON-OFF SWITCH D.P.S.T.
BRANCH CIRCUIT BREAKER 15 AMPS
CHASSIS GROUND LUG
2-1 TRANSFORMER
99-3849
NOTE: ALL WIRES IN HEATING CIRCUIT #10GA, 125°C, 600V, & #16GA IN CONTROL CIRCUIT EXCEPT AS NOTED
ALL #16 GA WIRE - G.E. SI - 5BG42
INSIDE BOTTOM
VOLTS | AMPS | (3) HTG ELEM. | (2) HTG ELEM.
440V. | 16 | 10-6086 | 10-6652
460V. | 15 | 10-6086 | 10-6652
480V. | 14 | 10-6087 | 10-6653

Figure 9W

INSTALLATION

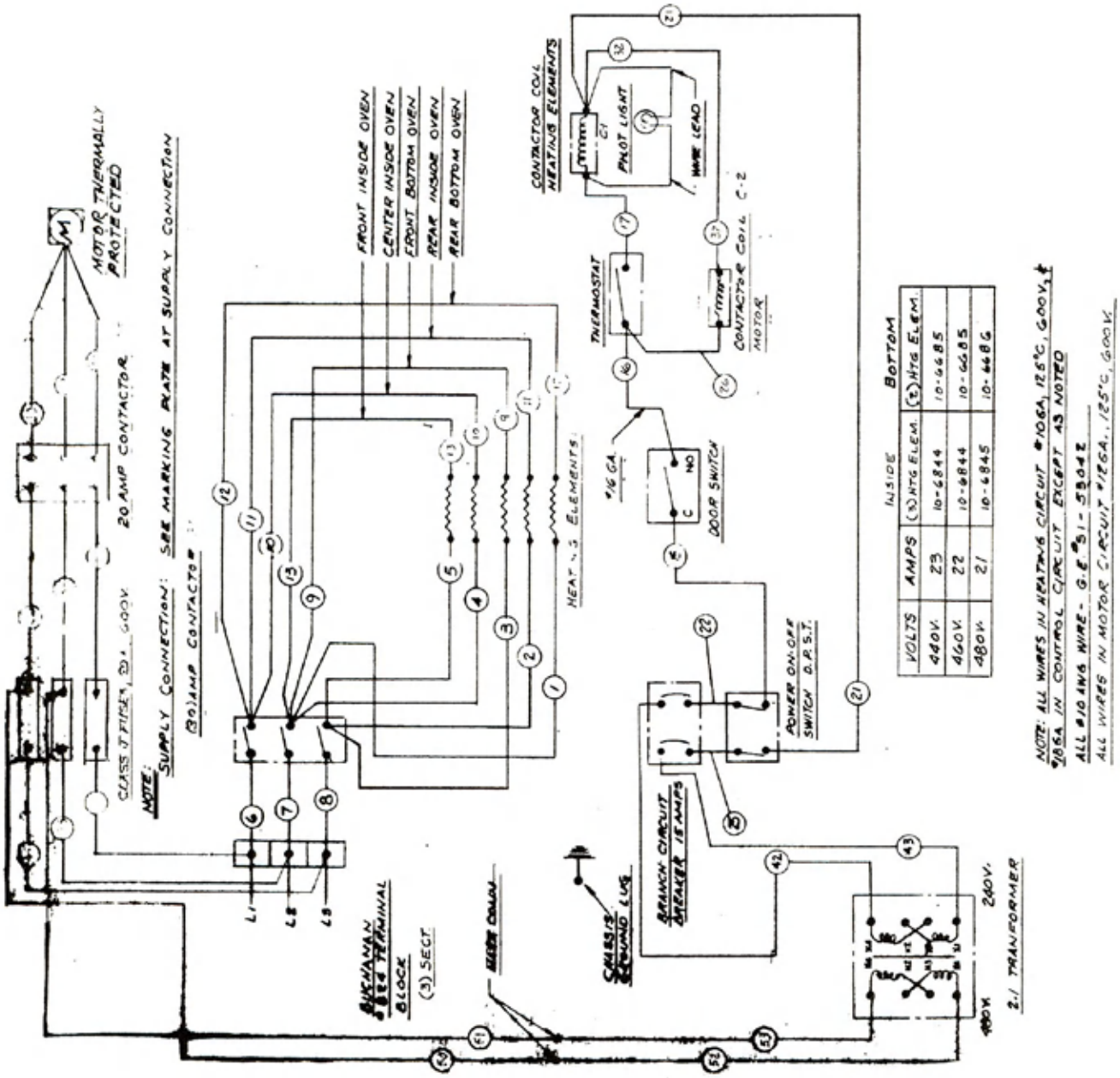


Figure 10W

INSTALLATION

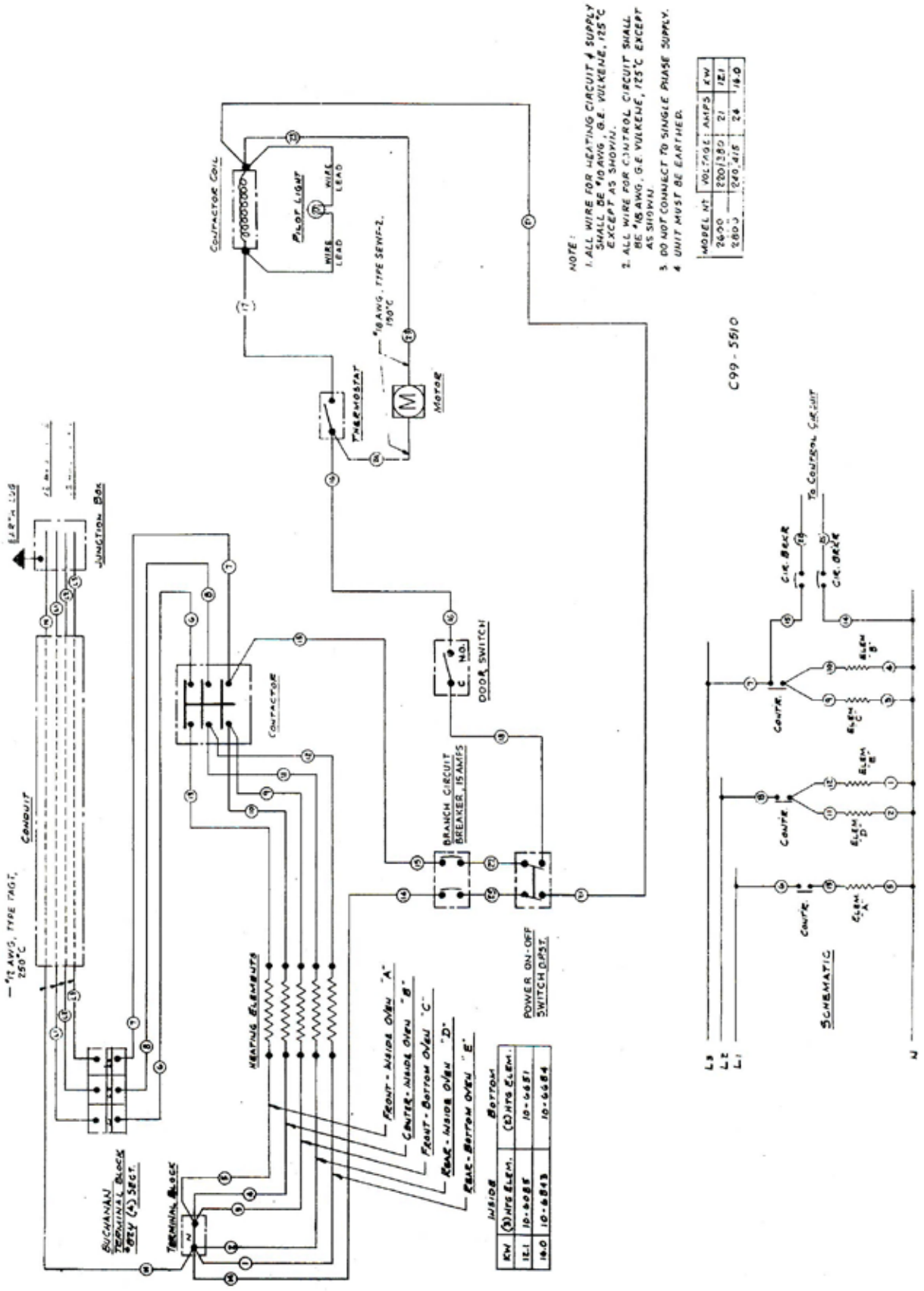


Figure 11W

OPERATION

Do not attempt to operate oven without first reading the following instructions thoroughly.

1. Be sure that power is available to unit.
2. Be sure that both the blower guard and deflector are properly mounted.
3. Turn on power with doors open.
4. Arrange shelf positions dependent upon item to be baked or roasted.
5. Close doors. Blower should come on and rotate clockwise, otherwise unit is not operating correctly. If blow does not start or starts and immediately stops, this may indicate an electrical overload. Reset circuit breakers on control panel. If blower still does not operate, this is an indication of incorrect wiring or other electrical problems. Have your electrician check the wiring if this is an initial operation, otherwise contact your local service agency. For a Service Agency Listing Go To: http://www.mfii.com/ and click on Service or call our factory at 866-698-3188 and ask for Service Department.
6. Preheat to desired temperature and allow to cycle once for 15 minutes to obtain even temperature throughout oven.
7. Oven is ready to cook and may be loaded when indicator light goes off. The load should be adjacent to the oven to facilitate rapid loading so that doors will be open as short a time as possible.
8. If using the convection oven for long term roasting of meats, fish or poultry, place about a quart of water in a suitable container in the oven under a trivet in the same pan as the product.
9. Close doors and set to desired cooking time.
10. Interior lights nay be turned on or off as desired. If light fail to operate reset circuit breaker on control panel. If lights still fail to operate this indicates faulty bulbs. If light still fail to operate this indicates an internal electrical fault and an electrician should be notified.
11. Bell will sound when cooking is complete. Oven is ready to unload.
12. If oven temperature is to be lowered, set thermostat to the desired temperature. Keep the blower operating by leaving the right door closed and left door open. When indicator light comes on, oven is at lower temperature. Close both doors. When indicator light goes off the oven is ready to use.
13. When oven is to be turned off, turn oven thermostat off, turn power switch off and leave doors ajar.

NOTE:
Fan should always operate in a clockwise rotation.

CONTROL PANEL COMPONENTS:

Interior Light Switch: This switch controls the interior oven lights. These are special heat resistant 120 volt lamps. Proper replacements are available through the factory. It is not advisable to use inferior hardware store bulbs as replacements.

Power On Switch: This switch is located on the bottom of the control panel. This switch must be flipped to the right before any current can flow to either the thermostat of the fan motor. It is a single pole, single throw toggle switch and its purpose is to insure that the convector fan motor is on when the oven is on. With the switch in the left (off) position the oven will not operate.

Light Reset Switch: This switch is located on the control panel above the Power On switch. it serves as a circuit breaker for the oven lights.

Circuit Breaker: This switch controls the power to the control panel and fan motor of the oven. If an overload should occur the switch will flip down (off) automatically. In doing so, it breaks the circuit to the contactors, shutting down the entire oven. Power to the oven is restored by flipping the external circuit breaker switch up (on) provided the cause of the overload has been remedied.

NOTE:
When working on the heating elements the internal circuit breaker of the oven should be shut down.

Thermostat Control: With the Power On switch in the fight hand (on) position, the thermostat control may be dialed to a desired temperature. Heating elements will turn on and off to maintain constant temperature at the thermostat setting.

Indicator Light: the red light glows when the heating elements are on. It will go on and off as the oven cycles.

Motor Reset Button: This serves as an automatic circuit breaker on the convector motor circuit to protect the motor from sudden overloads. Pressing the motor rest button will re-establish the circuit provided the cause of the overload has been remedied.

60 Minute Timer: For timing cooking cycles of less than 60 minute durations. Upon completion of timing cycle a bell will sound to signify that the present time has elapsed and foods may be removed.

5 Hour Timer: For timing cooking cycles of more then one hour and upon completion of timing cycle a bell will sound to signify that the present time has elapsed and foods may be removed.

MAINTEANCE

PREVENTIVE MAINTENANCE

A good preventive maintenance program in the form of daily cleaning procedures is outlined in the following steps.

1. Remove oven shelves and wash in mild detergent and water. Rinse and dry.
2. Remove left and right hand shelf supports by lifting up and out toward center of oven. Wash, rinse and dry.
3. Remove fan guard by lifting up and out. Wash, rinse and dry.
4. Wash interior sides, bottom and top with mild detergent and water. A stainless steel cleaner, not polish, should be used for the interior. Rinse and dry.
5. Replace fan guard shelf supports and shelves.
6. Wash both sides of doors using a stainless steel cleaner. Rinse and dry.

REMOVAL & REPLACEMENT OF DOOR STYLE A:

Refer to figure 4 on page 19:

1. Remove screw (#1) from hinge plate (#2) at top and bottom and remove door from oven.
2. Remove side channel (#3) and slide out glass insert (#4) from door trim (#5).
3. Assemble new glass insert in reverse order.

REPLACE &/OR ADJUST CATCH:

Refer to figure 4 on page 19:

1. Follow above instructions first.
2. Remove glass insert (#4) from door trim (#5).
3. Take off retaining clip (#6) remove old catch (#7) and install new catch.

REPLACE DOOR FILLER STRIP:

Refer to figure 4 on page 19:

1. Remove five drive screws (#9) and remove filler strip (#8). Add new filler strip (#8) and secure drive screws (#9). If filler strip is secured with pop rivets, drill out.
2. For door filler strip addition (#8) see view A. Drill five 1/8" diameter holes using door filler strip as a template and secure with five drive screws (#8 & #9).

REMOVAL & REPLACEMENT OF DOOR STYLE B:

Refer to figure 5 on page 19:

1. Remove screw (#1) from hinge plate (#2) at top and bottom and remove door from oven.
2. Remove side channel (#3) and slide out glass insert (#4) from door trim (#5).
3. Assemble new glass insert in reverse order.

Thermostat Calibration

If the oven components are operating but the unit is not cooking properly, the thermostat may need calibration. To calibrate, proceed as follows:

1. Attach a thermocouple lead to the bulb of the thermostat and close oven doors.
2. Place power switch in the ON position.
3. Set thermostat dial at 400°F and carefully remove the switch control knob.
4. Allow the unit to heat until the indicator light has gone out twice.
5. Note the temperature reading on the thermocouple.
   a) If the temperature reading is off 500 or more, the thermostat must be replaced.
   b) If the reading is off less than 50°F, adjust the thermostat setting using a fine blade screw-driver in the stem of the thermostat.
6. With the oven temperature set at 400°F, the cycling should retain a peak of 420°F and a low of 380°F after two stabilizing cycles. A good indication of proper calibration is the temperature at which the burners ignite and shut off. It should be:
   Cut off 400-405°F
   Cut in 380-385°F
7. After completing calibration, apply Duco cement or equivalent to the adjusting screw of the thermostat and replace the knob.

Fan Motor Removal

Motor removal is completed from inside the oven. With external circuit breaker shut off, proceed as follows:

1. Remove fan guard.
2. Remove four nuts and clips from motor assembly.
3. Pull motor forward, carefully disconnect electrical wiring, and slide motor off screws.
4. Install replacement motor assembly as required.

Thermostat Removal

1. Remove six screws from top panel on right side of oven.
2. Remove four screws from rear panel.
3. Remove four screws from control panel.
4. Remove right side panel.
5. Remove five screws that secure perforated capillary tube guard to oven liner.
6. Slide thermostat bulb out from clips and through hole in side of oven.
7. Slide entire assembly out front of oven through the control area.
8. Install replacement thermostat as required.

Figure 4

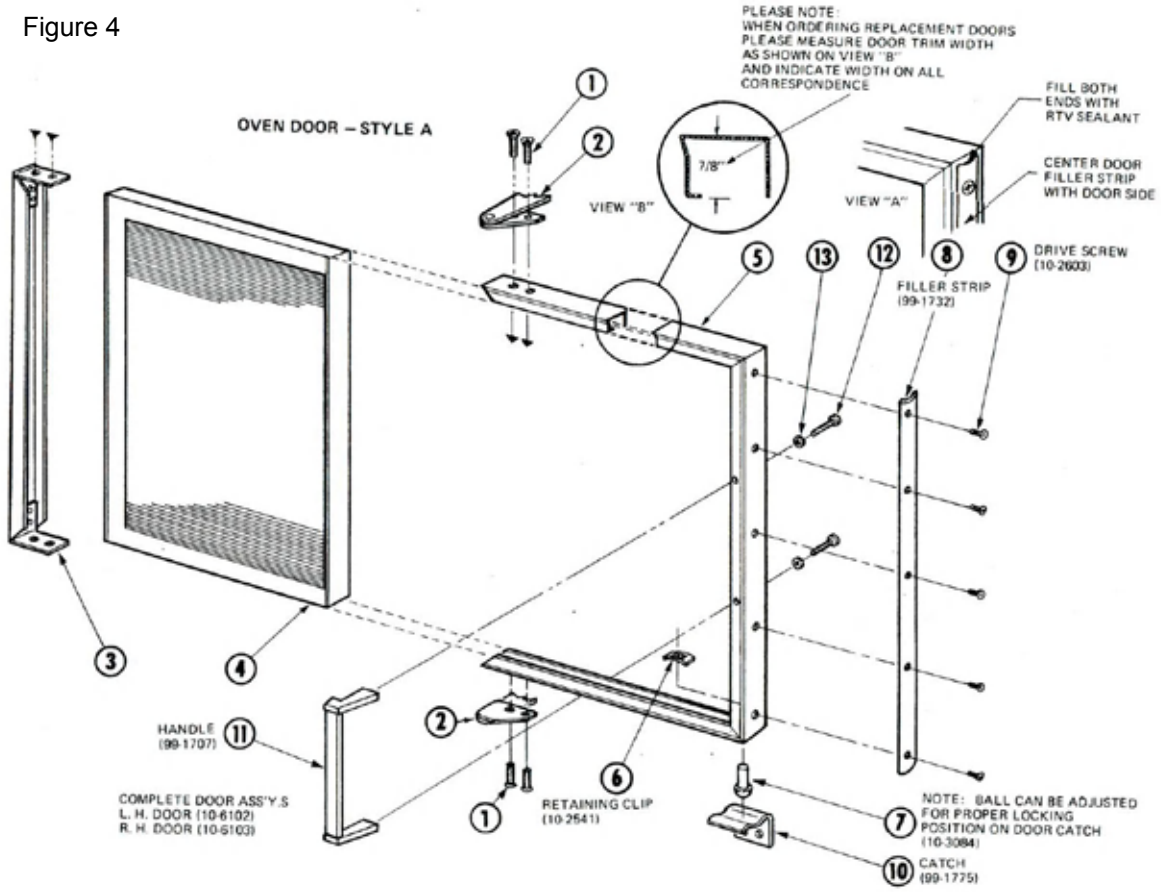
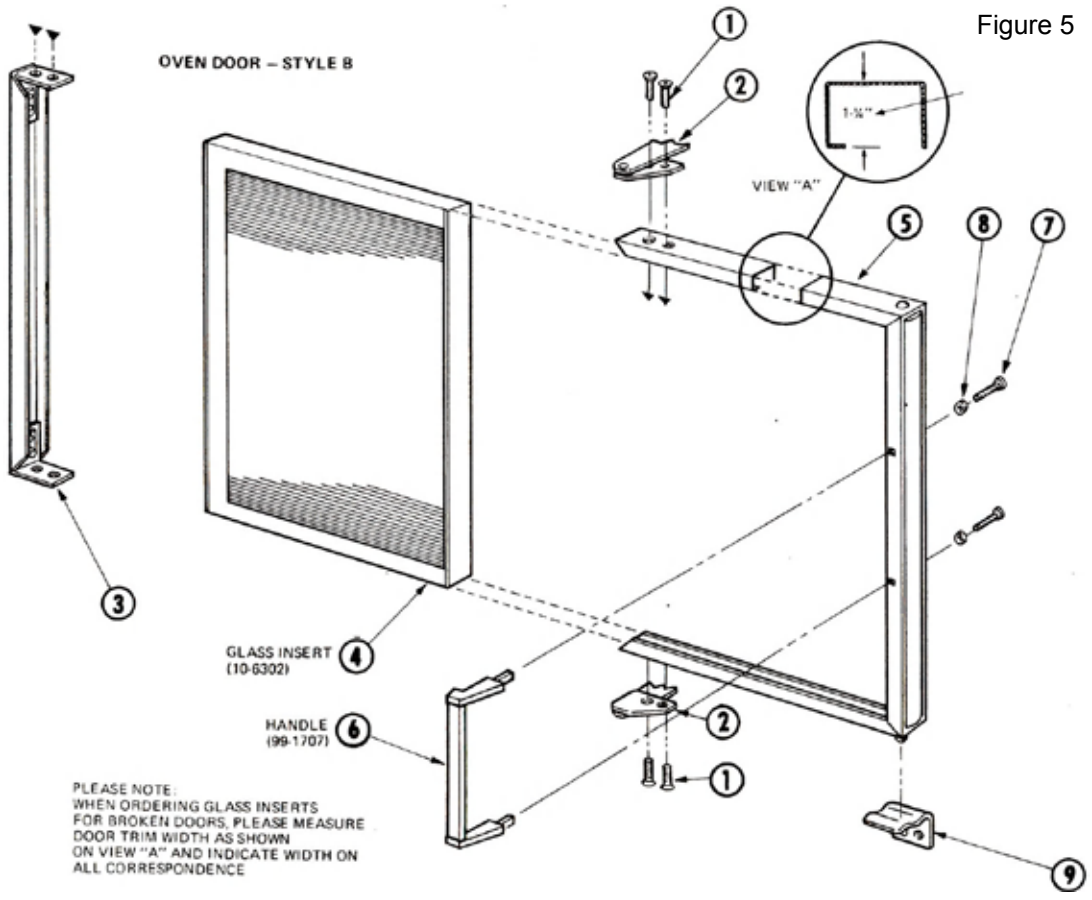


Figure 5



ILLUSTRATED PARTS

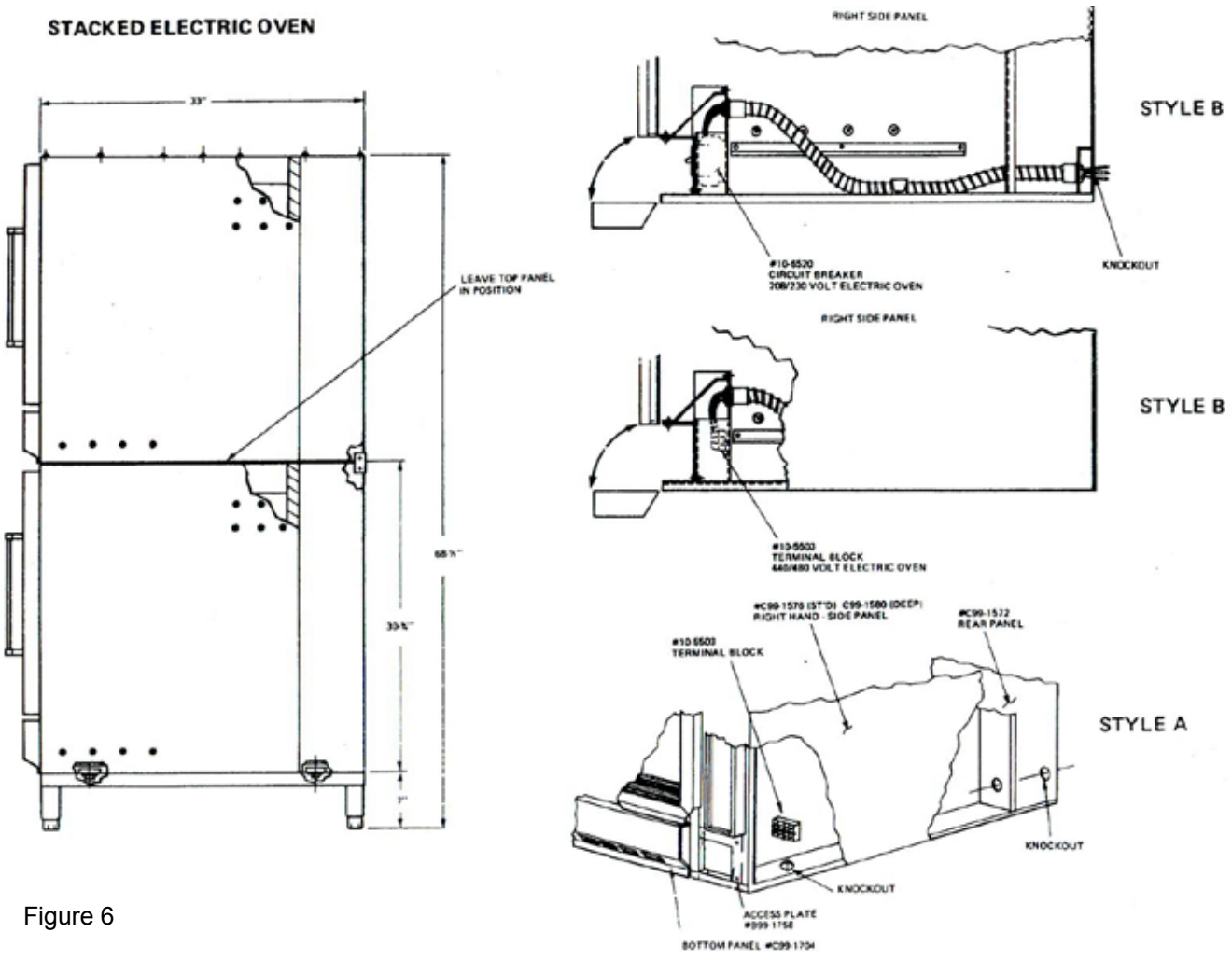


Figure 6

ILLUSTRATED PARTS

Figure 7

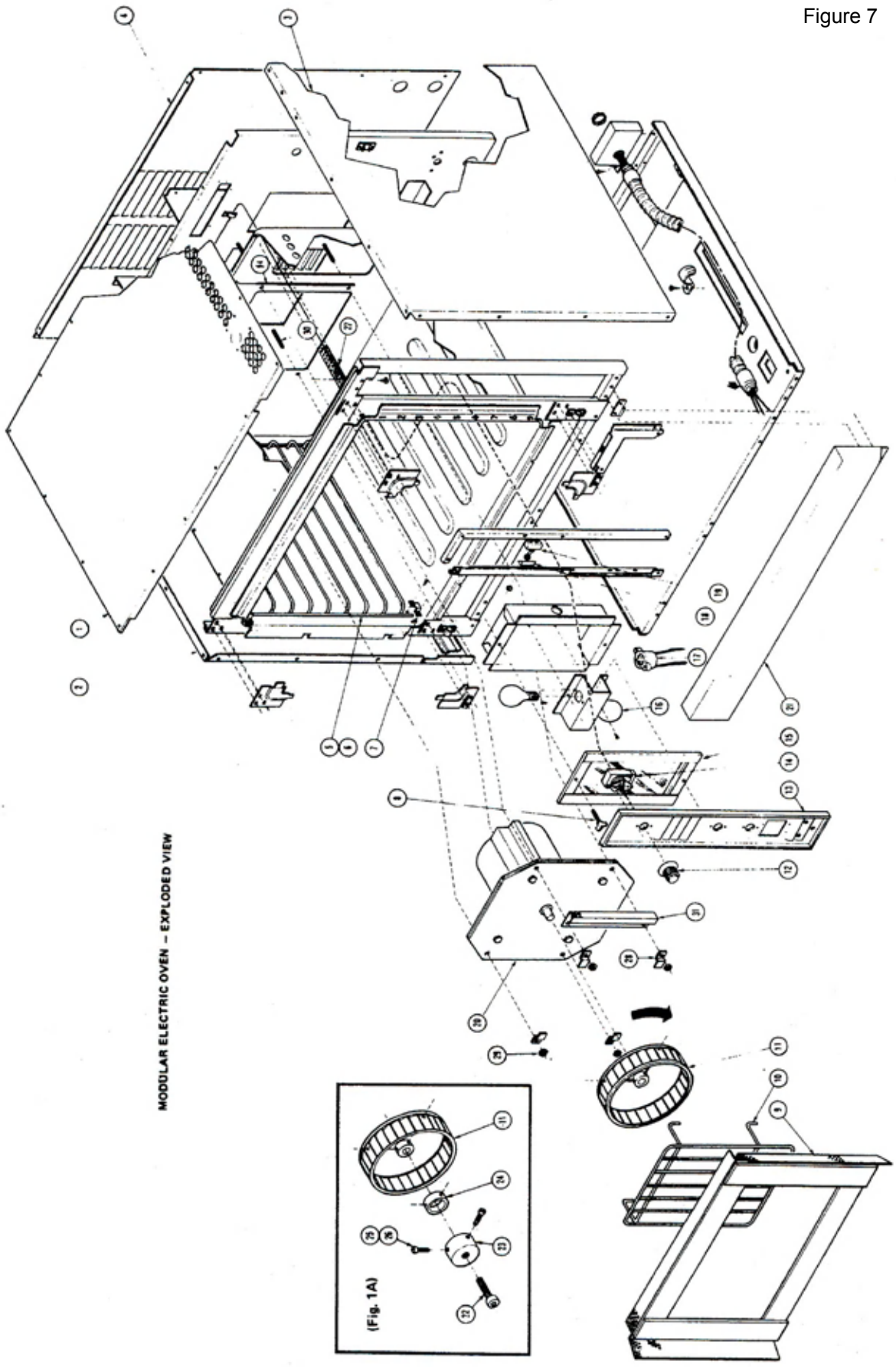


Figure 7 (see page 21)

ITEM #	STANDARD PART #	DEEP PART #	DESCRIPTION
1	99-1570	99-1569	TOP PANEL
2	99-1574	99-1578	L.H. PANEL ASSY
3	99-1576	99-1580	R.H. PANEL ASSY
4	99-1572	99-1572	REAR PANEL
5	10-1295	10-1296	L.H. RACK SUPPORT
6	10-1295	10-1296	R.H. RACK SUPPORT
7	99-1625	99-1625	CLIP
8	10-1988	10-1988	WING SCREW
9	99-0959	99-0959	DEFLECTOR ASSY
10	10-5957	10-5957	FAN GUARD
11	10-5453	10-5453	BLOWER WHEEL
12	10-4472	10-4472	KNOB
13	99-3049	99-3049	CONTROL PANEL ASSY
14	10-4714	10-4714	THERMOSTAT
15	99-3026	99-3026	GLASS ASSY
16	10-5148	10-5148	LIGHT BULB
17	10-5149	10-5149	SOCKET ASSY
18	99-3052	99-3052	INSULATION
19	10-6209	10-6209	DOOR SIWTCH
20	99-0665	99-0665	MOTOR ASSY - 60 Hz, 115/230V
	99-0675	99-0675	MOTOR ASSY - 50 Hz, 110/220V
	99-0676	99-0676	MOTOR ASSY - 60 Hz, 460V
21	99-3035	99-3035	BOTTOM PANEL ASSY
22	10-1984	10-1984	1/2”-13 ALLEN SOC. HD. CAP SCREW
23	99-3333	99-3333	WHEEL PULLER
24	99-3332	99-3332	COLLAR (USE WITH SMALL HUB)
25	10-1985	10-1985	5/16”-18 ALLEN SOC. HD. CAP SCREW
26	10-1986	10-1986	5/16”-24 ALLEN SOC. HD. CAP SCREW
27	99-3040	99-3040	CAPILLARY TUBE GUARD
28	99-0951	99-0951	CLIP
29	10-2335	10-2335	HEX NUT 5/16”-18
30	10-2117	10-2117	5/16”-18 HEX HD. CAP SCREW 2-1/4” LG.
31	99-3039	99-3039	THERMOSTAT GUARD

Figure 8

MODULAR ELECTRIC OVEN
– HEATING ELEMENTS

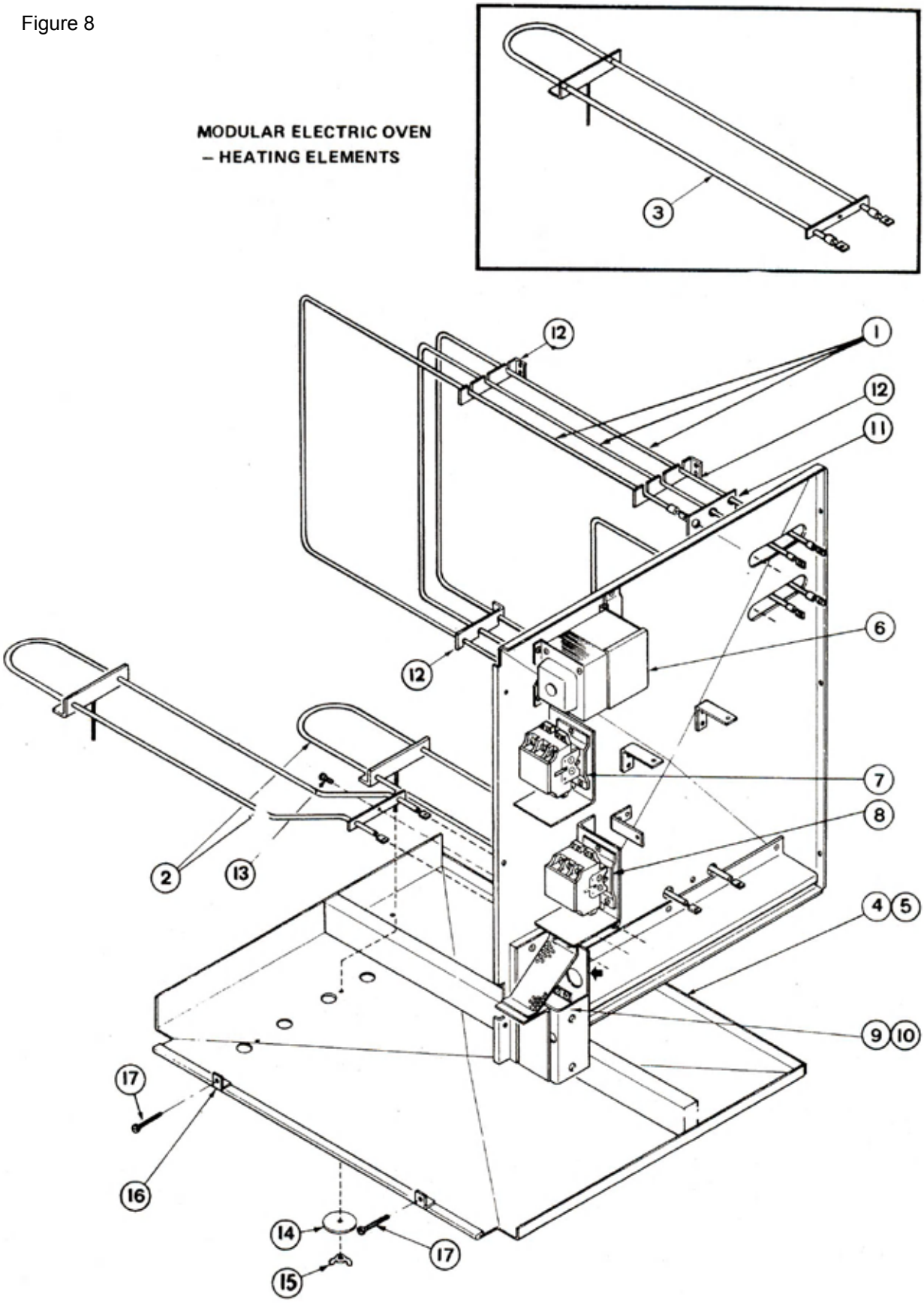


Figure 8 (see page 23)

ITEM #	PART #	DESCRIPTION
INSIDE OVEN LINER (STYLE B):		
1	10-6084	HEATING ELEMENTS, STANDARD, 3100 WATTS, 208V
	10-6085	HEATING ELEMENTS, STANDARD, 3100 WATTS, 230V
	10-6086	HEATING ELEMENTS, STANDARD, 3100 WATTS, 440/479V
	10-6087	HEATING ELEMENTS, STANDARD, 3100 WATTS, 480V
	10-6678	HEATING ELEMENTS, DEEP, 4000 WATTS, 208V
	10-6843	HEATING ELEMENTS, DEEP, 4000 WATTS, 230V
	10-6844	HEATING ELEMENTS, DEEP, 4000 WATTS, 440/479V
	10-6845	HEATING ELEMENTS, DEEP, 4000 WATTS, 480V
BELOW OVEN LINER (STYLE B):		
2	10-6650	HEATING ELEMENTS, STANDARD , 1400 WATTS, 208V
	10-6651	HEATING ELEMENTS, STANDARD , 1400 WATTS, 230V
	10-6652	HEATING ELEMENTS, STANDARD , 1400 WATTS, 440/479V
	10-6653	HEATING ELEMENTS, STANDARD , 1400 WATTS, 480V
	10-6677	HEATING ELEMENTS, DEEP , 1800 WATTS, 208V
	10-6684	HEATING ELEMENTS, DEEP , 1800 WATTS, 230V
	10-6685	HEATING ELEMENTS, DEEP , 1800 WATTS, 440/479V
	10-6686	HEATING ELEMENTS, DEEP , 1800 WATTS, 480V
BOTTOM ELEMENTS (STYLE A):		
3	10-6527	HEATING ELEMENTS, STANDARD + DEEP , 1400 WATTS, 208V
	10-6528	HEATING ELEMENTS, STANDARD + DEEP , 1400 WATTS, 230V
	10-6529	HEATING ELEMENTS, STANDARD + DEEP , 1400 WATTS, 440/479V
	10-6530	HEATING ELEMENTS, STANDARD + DEEP , 1400 WATTS, 480V
4	99-3055	RETAINING SHIELD ASSY, STANDARD
5	99-3043	RETAINING SHIELD ASSY, DEEP
6	10-5396	TRANSFORMER, 440-480V
7	10-5466	CONTACTOR, 208V
8	10-5467	CONTACTOR, 230V, 440-480V
9	10-5503	TERMINAL BLOCK, 440-480V UNITS ONLY
10	10-6520	CIRCUIT BREAKER, 208/230V, 70 AMPS
11	99-1882	INSULATION
12	99-1653	BRACKET, 208/230V
	99-1820	BRACKET, 440/480V
13	10-1735	#8 SHEET METAL SCREW
14	99-1789	WASHER
15	10-2382	WING NUT #8-32
16	10-2356	WELD BRACKET #8-32
17	10-1954	PAN HD. SLOTTED MACHINE SCREW #8-32 x 1-5/8” LG.

ILLUSTRATED PARTS

Figure 9

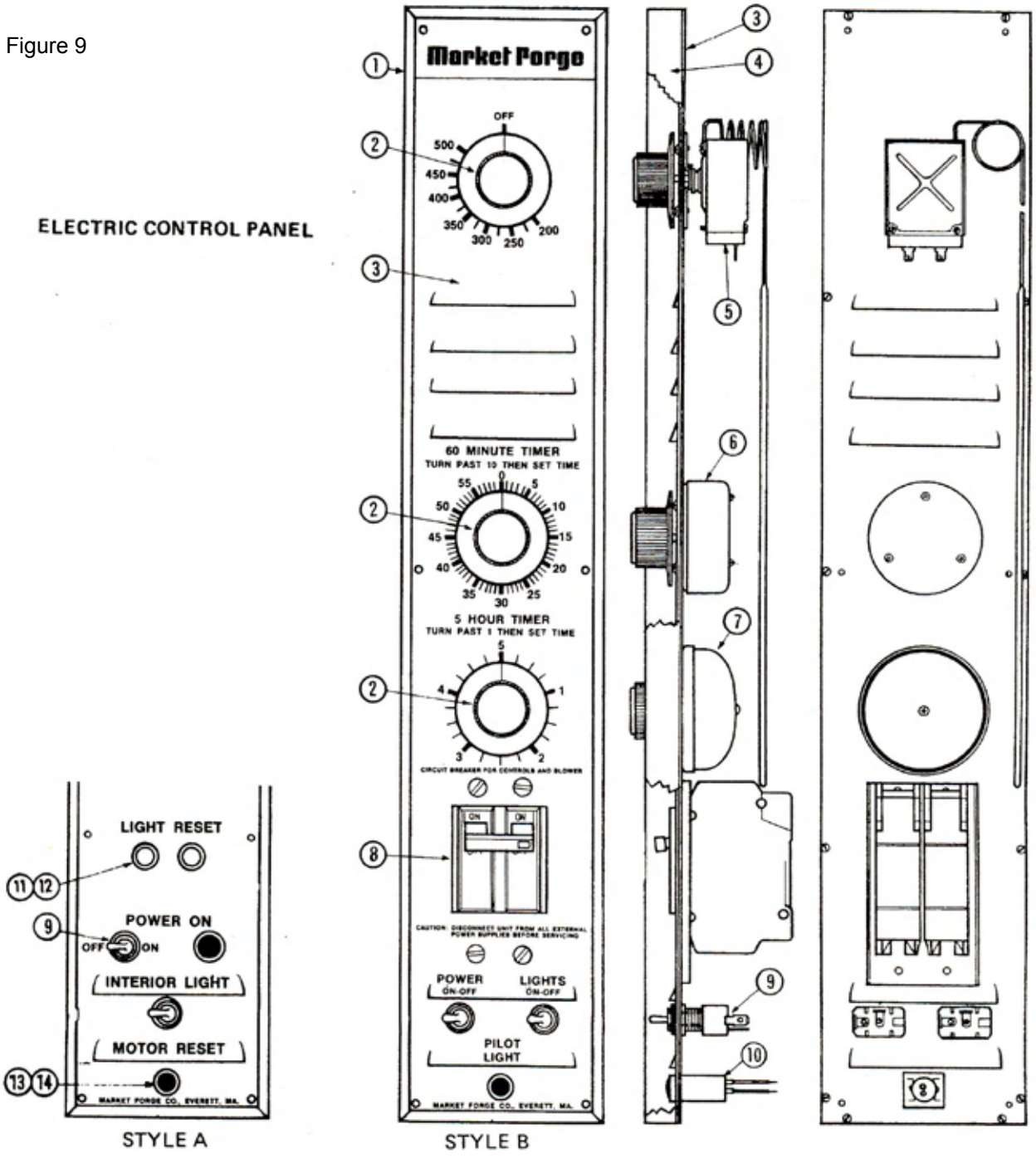


Figure 9

ITEM #	PART #	DESCRIPTION	ITEM #	PART #	DESCRIPTION
*1	99-3049	CONTROL PANEL ASSY "COMPLETE"	8	10-6280	CIRCUIT BREAKER
2	10-4472	CONTROL KNOB	9	10-6264	ON-OFF TOGGLE SWITCH
3	99-3027	NAMEPLATE PANEL	10	10-5016	PILOT LIGHT
4	10-6415	NAMEPLATE BEZEL	11	10-6267	LIGHT RESET, 208/230V
5	10-4714	THERMOSTAT	12	10-6270	LIGHT RESET, 440/480V
6	10-5520	60 MINUTE TIMER	13	10-6265	MOTOR REST, 208/230V
7	10-5553	5 HOUR TIMER	14	10-6269	MOTOR RESET, 440/480V

**DOES NOT INCLUDE THERMOSTAT.*