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MARK V
ELECTRIC CONVECTION OVENS
INSTALLATION – OPERATION – MAINTENANCE



BLODGETT OVEN COMPANY

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IMPORTANT

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

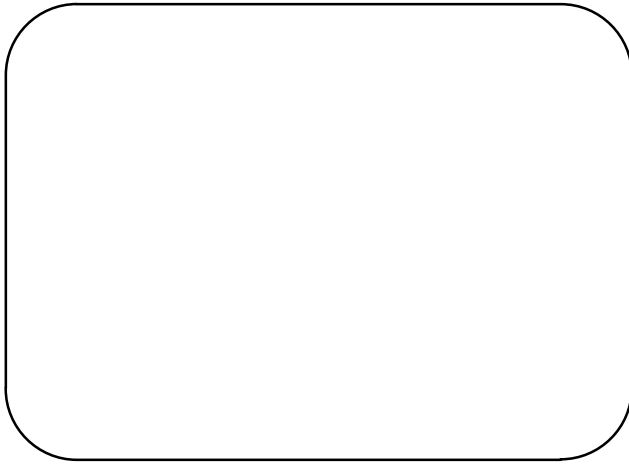
Errors: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.



THE REPUTATION YOU CAN COUNT ON

For over a century and a half, The Blodgett Oven Company has been building ovens and nothing but ovens. We've set the industry's quality standard for all kinds of ovens for every foodservice operation regardless of size, application or budget. In fact, no one offers more models, sizes, and oven applications than Blodgett; gas and electric, full-size, half-size, countertop and deck, convection, Cook'n Hold, Combi-Ovens and the industry's highest quality Pizza Oven line. For more information on the full line of Blodgett ovens contact your Blodgett representative.

Your Service Agency's Address:



Model:

Serial Number:

Your oven was installed by:

Your oven's installation was checked by:

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Introduction

Oven Description and Specifications

Cooking in a convection oven differs from cooking in a conventional deck or range oven since heated air is constantly recirculated over the product by a fan in an enclosed chamber. The moving air continually strips away the layer of cool air surrounding the product, quickly allowing the heat to penetrate. The result is a high quality product, cooked at a lower temperature in a shorter amount of time.

Blodgett convection ovens represent the latest advancement in energy efficiency, reliability, and ease of operation. Heat normally lost, is recirculated within the cooking chamber before being vented from the oven: resulting in substantial reductions in energy consumption and enhanced oven performance.

ELECTRICAL SPECIFICATIONS (per section)								
KW	Hz	Volts	Phase	Amps				Electrical Connection (minimum size)
				L1	L2	L3	N	
U.S. and Canadian installations								
11.0	60	208	1	51	–	51	–	6 AWG
11.0	60	208	3	31	29	29	–	8 AWG
11.0	60	220-240	1	44	–	44	–	6 AWG
11.0	60	220-240	3	26	24	24	–	8 AWG
11.0	60	440	3	15	14	14	–	12 AWG
11.0	60	480	3	14	13	13	–	12 AWG
General Export installations								
11.0	50	208	3	18	18	18	4	Size per local code
11.0	50	220-240	1	48	–	–	48	Size per local code
11.0	50	220/380	3	18	16	16	2	Size per local code
11.0	50	240/415	3	18	14	14	4	Size per local code
11.0	50	230/400	3	18	15	15	3	Size per local code

NOTE: Electrical connection wiring is sized for 90°C copper wire at 125% of rated input.

Delivery and Location

DELIVERY AND INSPECTION

All Blodgett ovens are shipped in containers to prevent damage. Upon delivery of your new oven:

- Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.
- Uncrate the oven and check for internal damage. Carriers will accept claims for concealed damage if notified within fifteen days of delivery and the shipping container is retained for inspection.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

OVEN LOCATION

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

The following clearances must be maintained between the oven and any combustible or non-combustible construction.

- Oven body right side – 1/2" (1.3cm)
- Oven body left side – 1/2" (1.3cm)
- Oven body back – 1/2" (1.3cm)
- Oven body bottom – 1/2" (1.3cm)

The following clearances must be available for servicing.

- Oven body sides – 12" (30cm)
- Oven body back – 12" (30cm)

It is essential that an adequate air supply to the oven be maintained to provide a sufficient flow of combustion and ventilation air.

- Place the oven in an area that is free of drafts.
- Keep the oven area free and clear of all combustibles such as paper, cardboard, and flammable liquids and solvents.
- Do not place the oven on a curb base or seal to a wall. This will restrict the flow of air and prevent proper ventilation. Tripping of the blower motor's thermal overload device is caused by an excessive ambient temperature at the back of the oven. This condition must be corrected to prevent permanent damage to the oven.
- The location must provide adequate clearance for the air opening into the combustion chamber.

Before making any utility connections to this oven, check the rating plate to be sure the oven specifications are compatible with the gas and electrical services supplied for the oven.



Installation

Utility Connections – Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70—Latest Edition* and/or *Canadian National Electric Code C22.2* as applicable.

The ventilation of this oven should be in accordance with local codes. In the absence of local codes, refer to the National ventilation code titled, “*Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*”, NFPA-96-Latest Edition.

General export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-860-3700.





Electrical Connection

Ovens are supplied for operation on several different voltages with single or three phase grounded circuits. The electric motor (single or two speed), heating elements, oven lights, indicator lights and related switches are connected by one power supply to the oven. Before making any electrical connections to this unit, check the oven rating plate located on the underside of the upper ledge above the right hand door. Be sure the proper electrical supply is connected to the oven.

All ovens, when installed, must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70—Latest Edition and/or Canadian Electrical Code CSA C22.1 as applicable.

Wiring diagrams are located on the control compartment cover and at the back of the oven.



WARNING!!

In order to prevent damage, there is no power to the heating elements unless the blower is operating.

U.S. and Canadian Installations

For Single Phase Installations:

1. Connect the supply conduit to the wire duct located in the lower left hand corner as viewed from the rear of the oven.
2. Run the supply wires through the wire duct to the front of the oven. Connect the wires to the terminal block located at the lower right front corner.

NOTE: Remove the bottom trim and control compartment covers to access the terminal block. Slide the control module forward for easy connections.

For Three Phase Installations:

These units are supplied with a power cord and a 15-50P NEMA plug (4 prong grounding 50 amp 250 volt). It is intended for use with a 15-50R NEMA receptacle.

Export Installations

Export ovens are not supplied with a power cord. Size the electrical connection in accordance with local and National installation standards.

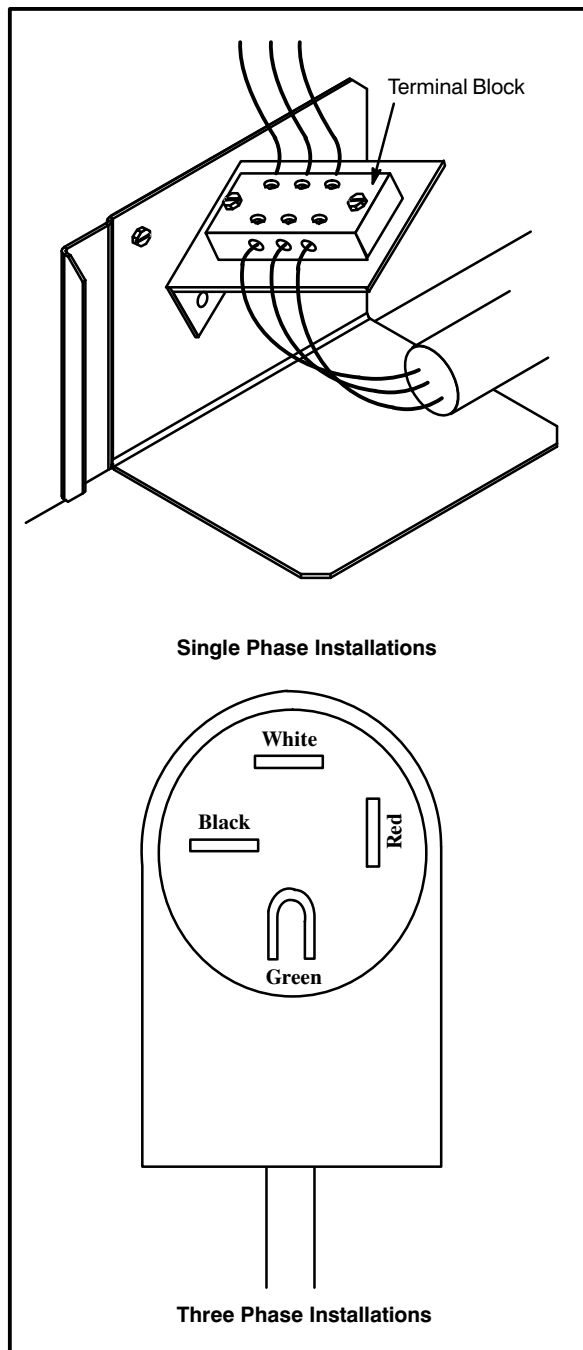


Figure 1



Installation

Oven Assembly and Startup

Check that all of the components for your oven configuration were received. In addition to the oven itself, legs or other accessories may be required.

NOTE: In MARK V series ovens the legs are packed in the oven.

LEG AND CASTERS

1. With the oven lying on it's back, align the threaded stud in each leg with the nut located inside each bottom front corner of the oven frame. Turn the legs clockwise and tighten to the nearest full turn.
2. Align the two leg plate holes in each leg with those in the oven bottom and secure the leg using two 1/2" bolts.

NOTE: For bolts on front and back edge of oven, hand tighten only. They will need to be removed for shelf installation.

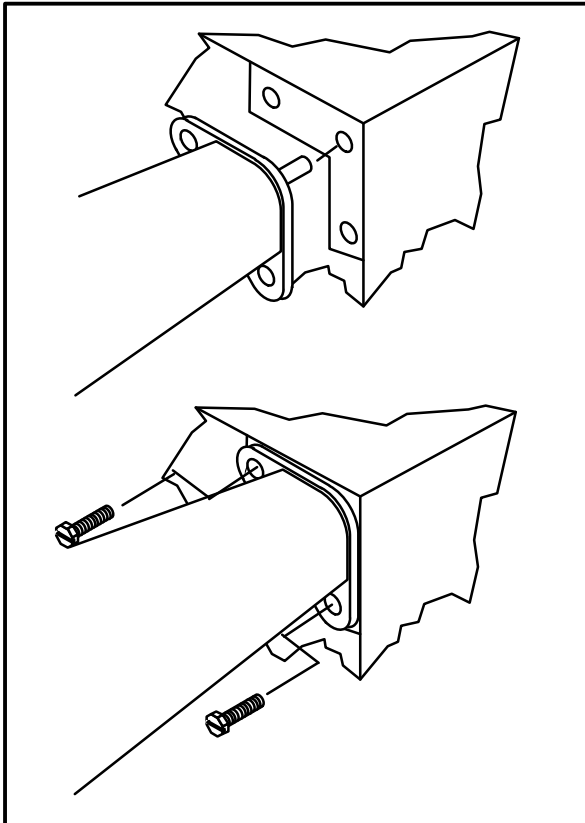


Figure 2

3. Slide the caster assemblies into the bottom of each leg. Hand tighten the two set screws on the side of each caster.

NOTE: Two casters with locking devices must be installed on the front of the oven. Casters without locking devices must be installed at the rear of the oven.

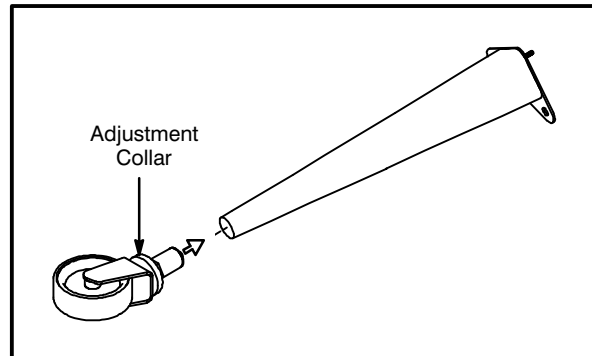


Figure 3

4. Carefully tip the oven up on the newly installed legs and casters.
5. Place a level on top of the oven. Loosen the set screws on the side of each caster. Turn the adjustment collar clockwise to raise and counter clockwise to lower the oven.
6. When the oven is level, tighten the casters by turning the two set screws on the side of each caster assembly.

NOTE: When casters are used in conjunction with a power supply cord for movable appliances, a fixed restraint should be provided. This restraint should secure the oven to a non-movable surface to eliminate stress on the connector. If the oven is moved from its regular location, the restraint must be reconnected when the oven is returned.

Oven Assembly and Startup

SHELF INSTALLATION

1. Remove the 4 leg mounting bolts from the front and back edge of the oven.
2. Line the front and back holes of the right channel assembly with the leg mounting bolt holes on the right side of the oven.
3. Secure using the leg mounting bolts.
4. Repeat steps 2-3 for the left channel assembly.
5. Slide the shelf into the track in the channel assemblies.

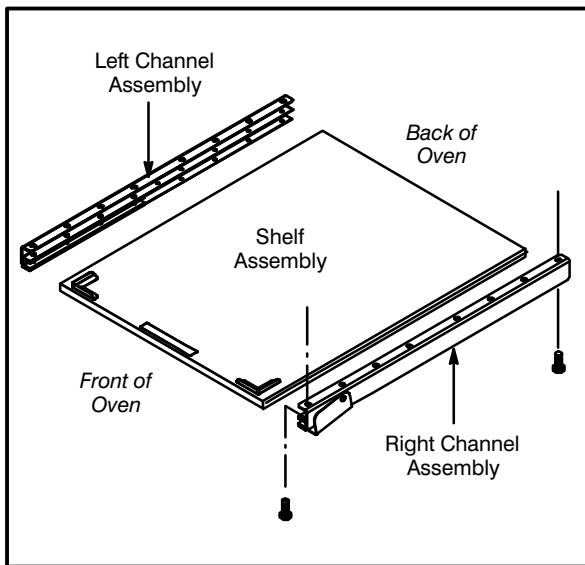


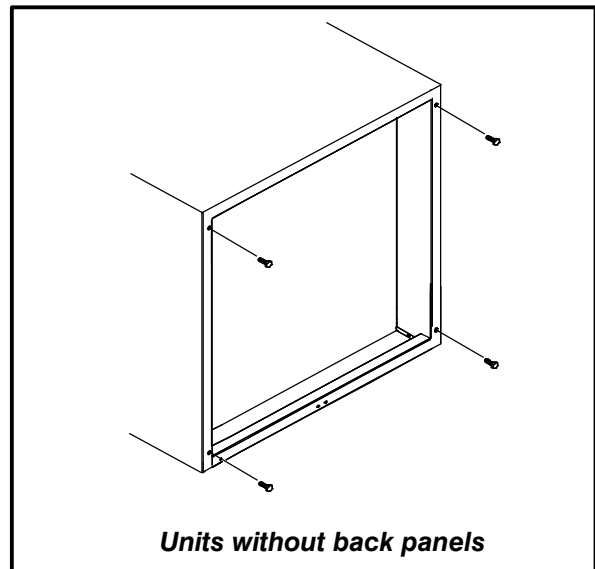
Figure 4

NSF BOLTS

These bolts are required by NSF to block any exposed hole on the back of an oven. This includes:

- any unit, single or stacked, without a back panel.
- any holes in stacked units not used for mounting stacking brackets.

1. Locate the 5/16" bolts that were shipped with the oven.
2. Install the bolts as shown in Figure 5.



Units without back panels

Figure 5

INITIAL STARTUP

Each oven, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the oven as part of a normal and proper installation. These adjustments are the responsibility of the installer, or dealer. Because these adjustments are not considered defects in material or workmanship, they are not covered by the Original Equipment Warranty. They include, but are not limited to: calibration of the thermostat, adjustment of the doors, leveling, and tightening of fasteners. No installation should be considered complete without proper inspection, and if necessary, adjustment by qualified installation or service personnel.



Operation

Safety Information

THE INFORMATION CONTAINED IN THIS SECTION IS PROVIDED FOR THE USE OF QUALIFIED OPERATING PERSONNEL. QUALIFIED OPERATING PERSONNEL ARE THOSE WHO HAVE CAREFULLY READ THE INFORMATION CONTAINED IN THIS MANUAL, ARE FAMILIAR WITH THE FUNCTIONS OF THE OVEN AND/OR HAVE HAD PREVIOUS EXPERIENCE WITH THE OPERATION OF THE EQUIPMENT DESCRIBED. ADHERENCE TO THE PROCEDURES RECOMMENDED HEREIN WILL ASSURE THE ACHIEVEMENT OF OPTIMUM PERFORMANCE AND LONG, TROUBLE-FREE SERVICE.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett conveyor oven.



SAFETY TIPS

For your safety read before operating

General safety tips:

- If the oven needs to be moved for any reason, the gas must be turned off and disconnected from the unit before removing the restraint cable. Reconnect the restraint after the oven has been returned to its original location.
- DO NOT remove the control panel cover unless the oven is unplugged.

COMPONENT DESCRIPTION

1. Indicator Lights	<ul style="list-style-type: none"> Light up when product key is activated.
2. Programming Buttons	<ul style="list-style-type: none"> Used to access programming mode and change parameters.
3. VFD (Vacuum Fluorescent Display)	<ul style="list-style-type: none"> Bright blue for easy viewing. Displays programming and cook cycle information.
4. Slide-In Menu Strips	<ul style="list-style-type: none"> Menu items are printed directly on easy-to-change menu strip.
5. Product Buttons	<ul style="list-style-type: none"> Used to activate cook cycles and for certain programming functions.
6. SCAN key	<ul style="list-style-type: none"> Used for recipe review during idle. Used to review time remaining during multiple cooks (press & hold)
7. COOL DOWN key	<ul style="list-style-type: none"> Used to enter or exit cool down mode.
8. TEMP/ TOGGLE CLEAR key	<ul style="list-style-type: none"> Used to check actual temperature; also used to clear value when in programming mode.
9. HOLD key	<ul style="list-style-type: none"> <i>Holds are not used for KFC applications.</i> Used to toggle between upper and lower case letters when programming libraries.
10. SETBACK key	<ul style="list-style-type: none"> Used to enter or exit Setback mode.
11. SCK LINK logo	<ul style="list-style-type: none"> Signifies your control is communications-capable.

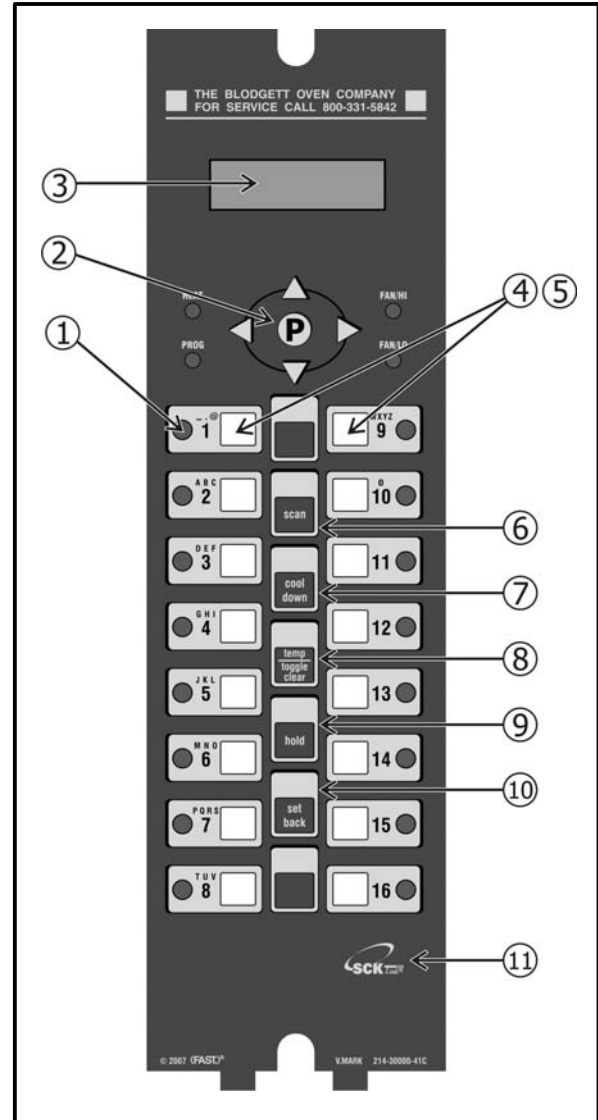


Figure 6



Operation

IQ VVC-208 Control

OPERATIONAL TEST PROCEDURE

1	Plug oven into electrical source
2	Turn the oven power switch on. <i>NOTE: AP and Mark V computer is unpowered if off. The XCEL is powered if plugged in.</i>
3	<i>NOTE: This scrolling can be bypassed by pressing SCAN.</i> The controller will scroll through the following: a.) Appliance Type b.) Software # c.) Download # d.) SCK Address e.) "PREHEAT"
4	The oven will enter "PREHEAT" mode and begin to warm up. When the set temperature (default 325°F) is reached, the Preheat timer will count down from 45 minutes to zero. When "LOAD" is displayed, the oven is ready for use.
5	Press any illuminated product key.
6	The cook cycle will count down in the display.

RECIPE REVIEW – Quickly see what is programmed for each product key.

1. Press the SCAN key.
2. Select any product key previously programmed-LED will be lit above the key.
3. Press the DOWN arrow key to scroll through the list.
4. Press SCAN to exit.

VIEW TEMPERATURE SETTING

1. Press the TEMP key 'once' to view Actual Temperature, or
2. Press the TEMP key 'twice' to view Set Temperature.
3. Press the TEMP key 'three' times to view Fan Speed
4. Press the TEMP key 'four' times to view Fan Direction

COOL DOWN

1. To enter Cool Down, press the COOL DOWN key while the oven door is closed. When the display reads "COOL," the door can then be opened.



WARNING!!

THE FAN IS STILL MOVING. DO NOT REACH INTO THE OVEN. The fan will automatically shut off when the actual temperature reaches 105°F.

2. To exit Cool Down, press the COOL DOWN key again. The oven will come back up to set temperature.



WARNING!!

ALWAYS TURN OFF MAIN POWER BEFORE REMOVING BAFFLE OR PLACING HANDS NEAR FAN.

SETBACK

1. Used to manually reduce the set temperature temporarily during times of infrequent cooking. Press the SETBACK key once to reduce the set temperature to the pre-programmed setback temperature.
2. Press the SETBACK key again to exit Setback and warm back up to the operating temperature.

PROGRAMMING

Programming Mode for the Vision Controller is entered by pressing the “P” key for three (3) seconds. The following programming mode is available on the VVC-208 as follows:

Access Level	Passcode
Employees	1724
Managers	6647

Program Area	Employee	Manager
System	n/a	X
Recipe	X	n/a
Product Name Library	X	X
Alarm Library	X	X
SCK Address	X	X

NOTE: Pressing the “P” key saves the previous parameter.

NOTE: If no key is pressed within 2 minutes while in Programming mode, the controller will automatically return to idle mode.

NOTE: All scrolling will loop back through allowed values.



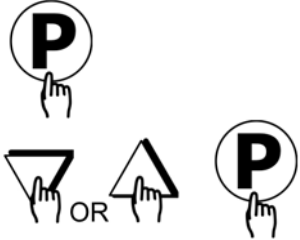
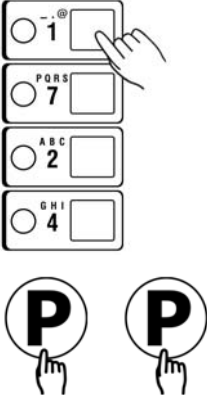
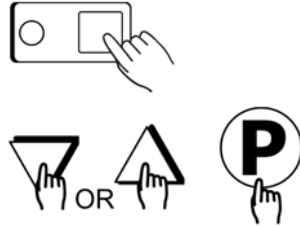
Operation

IQ VVC-208 Control

CHANGING THE MENU STRIP

1	Turn off the oven power.
2	With a Phillips screwdriver, remove the two screws that secure the bezel of the VVC-208 in place. Remove the bezel.
3	Remove the existing menu strip(s) by lifting the tab and pulling the menu strip out from the bottom of the controller.
4	Using the tab as a guide, slide the new menu strip in.
5	Replace the bezel and screws that secure it to the controller.
6	Turn on the oven power.

IQ VVC-208 Control

RECIPE PROGRAMMING (1724)			
	KEY PRESS	DISPLAY	ACTION
1	<p>Enter Program mode</p> 		<ul style="list-style-type: none"> To enter programming mode, press and hold the “P” key for 3 seconds. Scroll down to “Programming.” Press the “P” key to lock in entry. The display will prompt user to enter a pass code.
2	<p>Enter Pass Code</p> 	<p>ENTER CODE ****</p> <p>RECIPE</p>	<ul style="list-style-type: none"> Enter pass code 1 7 2 4. Press the “P” key to lock in your entry. Display will show “Recipe.” Press the “P” key.
3	<p>Choose a Product Key (Recipe)</p> 	<p>SELECT PRODUCT TO PROGRAM</p> <p>Choices are: ALL, NAME, TIME, TEMPERATURE, TIMING, SENSITIVITY, FAN SPEED FAN CYCLE, FAN PULSE ON, FAN PULSE OFF, ALARM TIME, ALARM NAME, ALARM DONE, ALARM TONE, HOLD TIME, HOLD TEMP, HOLD DONE, HOLD FAN SPEED, PRODUCTS HEADS, EXIT</p>	<ul style="list-style-type: none"> Press the product key to be programmed. That key’s LED will remain lit. Scroll to the feature you want changed and press the “P” key. <p>NOTE: Selecting “ALL” allows you to review and/or change all parameters for that key.</p> <p>To jump to a specific feature, select one from the list and follow the appropriate instructions to make the changes.</p>




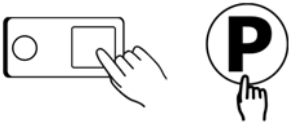
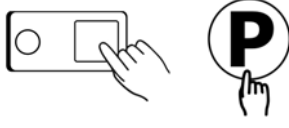
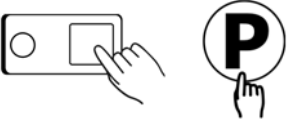
Operation

IQ VVC-208 Control

RECIPE PROGRAMMING (continued)

	KEY PRESS	DISPLAY	ACTION
4	<p>Choose a Product Name</p>	PRODUCT NAME	<ul style="list-style-type: none"> Press the UP or DOWN arrow keys to scroll through product names, OR start spelling the desired product name by using the top row of lettered product keys. Press the “P” key to lock in selection.
5	<p>Set Stage 1 Cook Time</p>	STAGE 1 TIME MM:SS	<ul style="list-style-type: none"> Type in the time for Stage 1. Range is from 00:00 to 99:59. Press the “P” key to advance to next stage or parameter.
6	<p>Set Stage 1 Temperature</p>	STAGE 1 TEMP XXX F	<ul style="list-style-type: none"> Type in the Setpoint temperature for this stage. Range is from 140 to 500F, or the equivalent of Degrees C. Press the “P” key to advance to the next stage or parameter.
7	<p>Set Stage 1 Timing</p>	STAGE 1 TIMING (STRAIGHT, FLEX or SENSITIVITY)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select the type of timing to be used for this stage. Press the “P” key to advance to next stage or parameter.
7A	<p>Set Sensitivity</p>	STAGE 1 SENS (0 – 9)	<ul style="list-style-type: none"> THIS ONLY APPEARS IF SENSITIVITY IS SELECTED ABOVE Type in Sensitivity setting of 0–9 Press the “P” key to advance to next stage or parameter.
8	<p>Set Stage 1 Fan Speed</p>	STAGE 1 FAN SPEED (HIGH, LOW)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select the fan speed. Press the “P” key to advance to next stage or parameter.

RECIPE PROGRAMMING (continued)

	KEY PRESS	DISPLAY	ACTION
9	Set Stage 1 Fan Cycle 	STAGE 1 FAN CYCLE (FULL, HEAT, PULSE)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select the fan cycle. Press the “P” key to advance to next stage or parameter.
9A	Set Stage 1 Fan ON 	STAGE 1 FAN ON	<p>NOTE: THIS SECTION ONLY APPEARS IF “PULSE” IS SELECTED FOR FAN CYCLE.</p> <ul style="list-style-type: none"> Type in desired fan ON time. Press the “P” key to advance to next stage or parameter.
9B	Set Stage 1 Fan OFF 	STAGE 1 FAN OFF	<p>NOTE: THIS SECTION ONLY APPEARS IF “PULSE” IS SELECTED FOR FAN CYCLE.</p> <ul style="list-style-type: none"> Type in desired fan OFF time. Press the “P” key to advance to next stage or parameter.
10	If applicable, repeat steps 5–9 for additional stages. A total of 9 stages can be programmed.		
11	Set Alarm 1 Time (Selectable) 	ALARM 1 TIME MM:SS	<ul style="list-style-type: none"> Type in Alarm Time for activating the Action Alarm. Skip Steps 11–14 if the Alarm Time for this stage is zero. Press the “P” key to advance to the next stage or parameter.







Operation

IQ VVC-208 Control

RECIPE PROGRAMMING (continued)

	KEY PRESS	DISPLAY	ACTION
12	<p>Set Alarm 1 Name (Selectable)</p>	ALARM 1 NAM "ACTION"	<ul style="list-style-type: none"> Press the UP or DOWN arrow keys to scroll through the Alarm Names, OR start spelling the desired action alarm name by pressing the appropriate product keys. Press "P" key to lock in the selection.
13	<p>Set Alarm #1 Done Mode (selectable)</p>	ALARM 1 DONE (AUTOMATIC, MANUAL)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select how the Action Alarm is to be canceled. Press the "P" key to advance to next stage or parameter.
14	<p>Setting Alarm 1 Tone</p>	ALARM 1 TONE SHORT, MEDIUM, LONG, DOUBLE, LONG/ SHORT, NONE	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select Alarm Tone. Press the "P" key to advance to next stage or parameter.
15	<p>If applicable, repeat Steps 10–13 for additional Action Alarms. A total of three (3) Action Alarms can be programmed.</p>		
16	<p>Select Hold Time</p>	HOLD TIME 00:00	<ul style="list-style-type: none"> Type in the length of hold time required. The value is in the range of 00:00 to 99:59. Press the "P" key to advance to the next step or parameter.
17	<p>Set Hold Temp</p>	HOLD TEMP XXXXF	<ul style="list-style-type: none"> Type in desired Hold temperature. Press the "P" key to advance to the next step or parameter.

RECIPE PROGRAMMING (continued)

	KEY PRESS	DISPLAY	ACTION
18	Set Hold Done 	HOLD DONE (AUTOMATIC, MANUAL)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select how the hold alarm is to be cancelled. Press the “P” key to advance to the next step or parameter.
19	Set Hold Fan Speed 	HOLD FAN SPEED (HIGH, LOW)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select the hold fan speed. Press the “P” key to advance to the next step or parameter.
20	Set Product Heads 	PRODUCT HEADS XX	<ul style="list-style-type: none"> Type in the proper count value. The range is 0–99 pieces. Press the “P” key to advance.
21	Select Another Product Key 	SELECT PRODUCT TO PROGRAM	<ul style="list-style-type: none"> Repeat from step #3 in this section, or press the “P” key and scroll to Exit. Press the “P” key to exit programming.





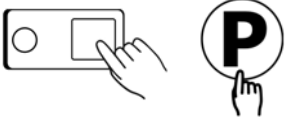
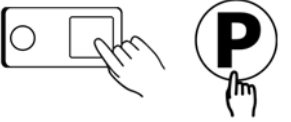
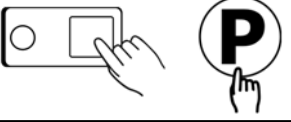
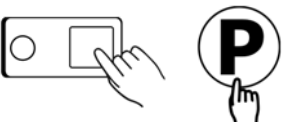
Operation

IQ VVC-208 Control

SYSTEM PROGRAMMING (6647)			
	KEY PRESS	DISPLAY	ACTION
1	<p>Enter Program mode</p>		<ul style="list-style-type: none"> To enter programming mode, press and hold the “P” key for 3 seconds. Scroll Down to Programming. Press the “P” key to lock in your entry. The display will prompt user to enter a pass code.
2	<p>Enter pass code</p>	<p>ENTER CODE ****</p>	<ul style="list-style-type: none"> Enter pass code 6 6 4 7. Press the “P” key when “System” is displayed. Press the “P” key again to enter System Programming.
3	<p>Confirm or Select Appliance Type</p>	<p>APPLIANCE TYPE (ELECTRIC HALF, ELECTRIC FULL)</p> <p>HALF = AP FULL = MARK V</p>	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select from a pre-programmed list of appliances. <p>NOTE: Changing appliance type clears all current recipe programs.</p> <ul style="list-style-type: none"> Press the “P” key to lock in your entry
4	<p>Select Language</p>	<p>SELECT LANGUAGE (English, Other)</p>	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow key to select language Press the “P” key to lock in your entry <p>NOTE: 'Other' is downloadable.</p>

IQ VVC-208 Control

SYSTEM PROGRAMMING (continued)



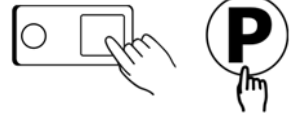
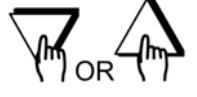

	KEY PRESS	DISPLAY	ACTION
5	Set Tone Level 	TONE LEVEL (None, 1, 2, 3, 4)	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select a tone level. At each level the controller will continuously sound the selected tone. Press the "P" key to lock in your entry
6	Set Temperature Mode 	TEMPERATURE F = FAHRENHEIT or C = CELSIUS	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select the method that all temperatures will be displayed in. Press the "P" key to lock in your entry
7	Program Setback Time 	SETBACK TIME HH:MM	<ul style="list-style-type: none"> Press the numbered product keys to select the time in HH:MM format for activating Setback mode. <i>NOTE: 0:00 is default to disable Setback.</i> Press the "P" key to lock in your entry
8	Program Setback Temperature 	SETBACK TEMP XXX	<ul style="list-style-type: none"> Press the numbered product keys to select the Setback temperature in the range of 140-300°F. Press the "P" key to lock in your entry
9	Set Hold Time 	HOLD TIME HH:MM	<ul style="list-style-type: none"> Type in the length of hold time required. The value is in the range of 00:00 to 99:59. Press the "P" key to advance to the next stage or parameter.
10	Set Hold Temperature 	HOLD TEMP XXX	<ul style="list-style-type: none"> Type in the desired Hold temperature. Hold Temperature Range is 140-210°F Press the "P" key to advance to the next stage or parameter.



Operation

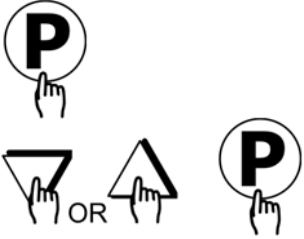
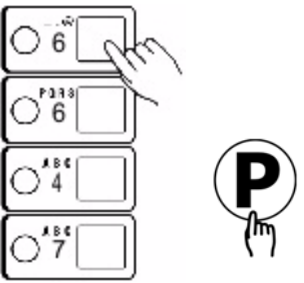


IQ VVC-208 Control

SYSTEM PROGRAMMING (continued)

	KEY PRESS	DISPLAY	ACTION
11	Set Hold Done 	HOLD DONE (AUTOMATIC, MANUAL)	<ul style="list-style-type: none">• Press the LEFT or RIGHT arrow keys to select Hold Done.• Press the “P” key to advance to the next stage or parameter.
12	Set Hold Fan Speed 	HOLD FAN SPEED (HIGH, LOW)	<ul style="list-style-type: none">• Press the LEFT or RIGHT arrow keys to select Hold Fan Speed.• Press the “P” key to advance to the next stage or parameter.
13	Set Preheat Time 	PREHEAT TIME MM:SS	<ul style="list-style-type: none">• Type in the desired Preheat Time.• Press the “P” key to advance to the next stage or parameter.
14	Exit Program Mode 	EXIT	<ul style="list-style-type: none">• Press the UP or DOWN arrow keys to scroll to “Exit.”
15			<ul style="list-style-type: none">• Press the “P” key to return to idle mode.

IQ VVC-208 Control

PRODUCT OR ALARM NAME LIBRARIES (6647)

	KEY PRESS	DISPLAY	ACTION
1	<p>Enter Program mode</p> 		<ul style="list-style-type: none"> To enter programming mode, press and hold the “P” key for 3 seconds. Scroll Down to Programming. Press the “P” key to lock in your entry.
2	<p>Enter Pass Code</p> 	<p>SYSTEM PROGRAMMING ****</p>	<ul style="list-style-type: none"> Enter pass code 6 6 4 7. Press the “P” key to lock in your entry.
3		<p>PROD NAME LIB Or ALARM LIB</p>	<ul style="list-style-type: none"> Scroll to “Prod Name Lib” or “Alarm Lib” Press the “P” key to advance.
4	<p>From this point, you can either MODIFY an Existing Name, or ADD a New Name.</p>		
4A	<p>MODIFY or ADD an Existing Product or Alarm Name</p> 	<p>Prod Name Lib xxxxxxx OR Alarm Name Lib xxxx</p>	<ul style="list-style-type: none"> Start spelling the name (pre-dictive method) using keys 1-10, OR Use the UP and DOWN arrow keys to scroll through the library (traditional method).



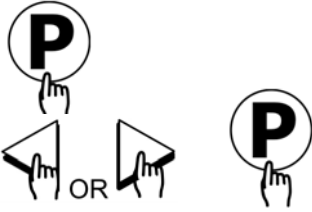
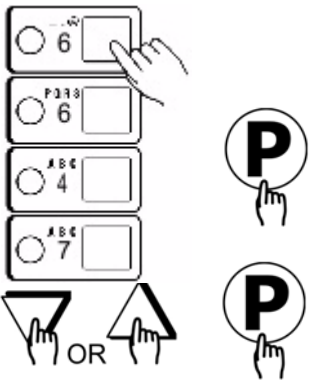



Operation

IQ VVC-208 Control

PRODUCT OR ALARM NAME LIBRARIES (continued)

	KEY PRESS	DISPLAY	ACTION
4B			<ul style="list-style-type: none"> Once name is located, press the SCAN key to toggle from predictive text input to traditional text input.
4C	 		<ul style="list-style-type: none"> Use the LEFT and RIGHT arrow keys to move the cursor. Press "HOLD" to toggle between Upper and Lower case. "TEMP/TOGGLE CLEAR" can be used to clear the existing product name. Press the "P" key to complete.
4D	 	SAVE LIBRARY MODIFY, ADD, CANCEL	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to select "Modify" or "Add." Press the "P" key. <p><i>NOTE: Selecting "Cancel" allows you to exit without making any changes.</i></p>
4E	Exit Program Mode 	EXIT	<ul style="list-style-type: none"> Press the UP or DOWN arrow keys to scroll to "Exit."

IQ VVC-208 Control

SCK ADDRESS (6647)			
	KEY PRESS	DISPLAY	ACTION
1	Enter Program Mode 		<ul style="list-style-type: none"> To enter programming mode, press and hold the “P” key for 3 seconds. Scroll to Programming. Press the “P” key. The display will prompt user to enter a pass code.
2	Enter Pass Code 	ENTER CODE ****	<ul style="list-style-type: none"> Enter pass code 6 6 4 7. Press the “P” key to lock in your entry. Scroll to SCK Address. Press “P” to advance.
3	Set SCK Address 	SCK ADDRESS XX	<ul style="list-style-type: none"> Press the LEFT or RIGHT arrow keys to scroll through the SCK address to be used for this controller. The range is from 1 to 31, or “Auto Assign.” Press the “P” key to lock in your selection.
4	Set SCK Node 	NETWORK NODES XX XX XX XX XX	<ul style="list-style-type: none"> The display will scroll in marquee-style all SCK Nodes currently in the system. Scrolling will constantly be updated. Press the “P” key to advance.
5	Exit SCK Programming 	EXIT	<ul style="list-style-type: none"> Scroll to Exit. Press the “P” key to return to idle.



Operation

Blodgett IQ™ Phase IV Control

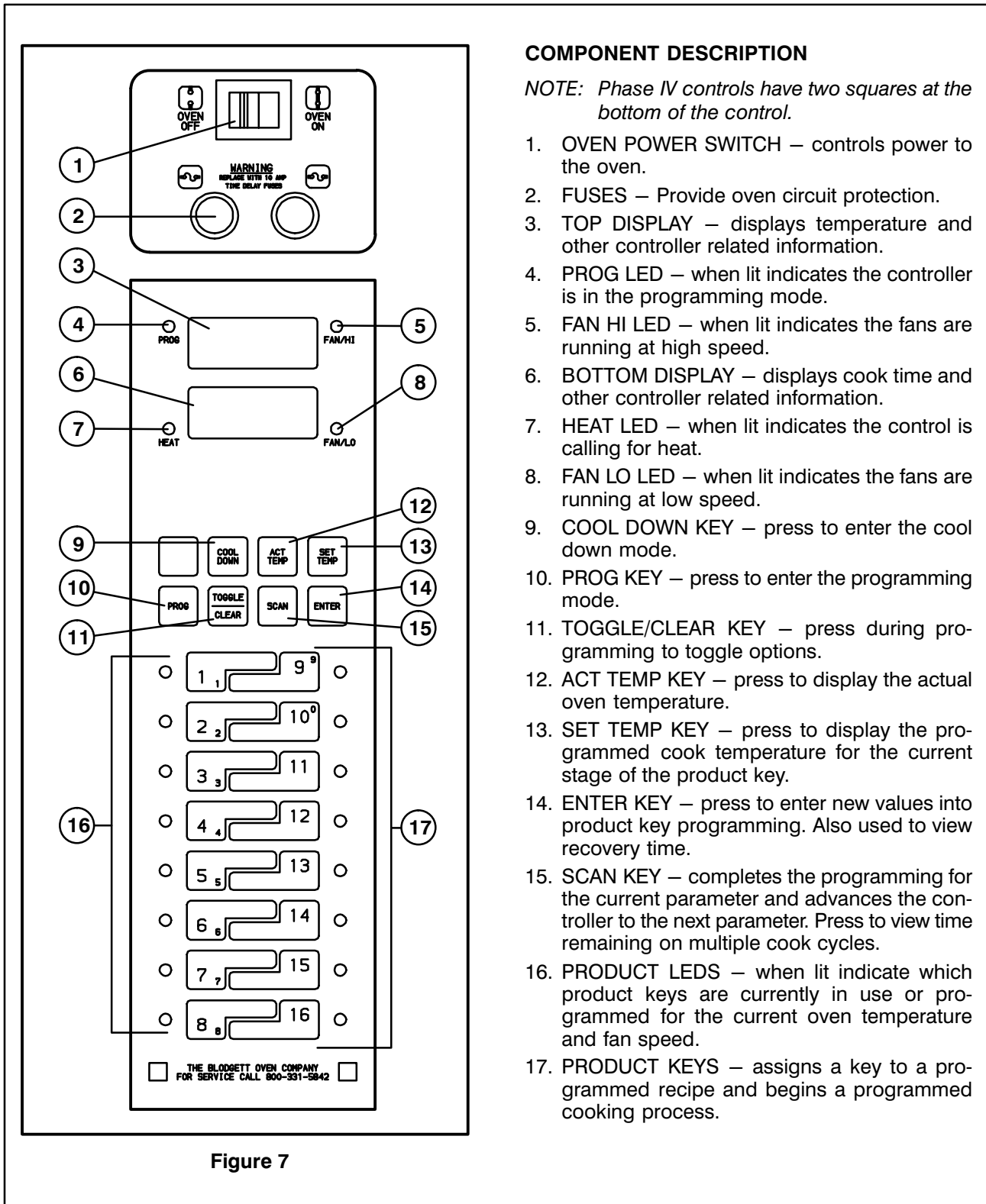


Figure 7



OVEN OPERATION

Oven Startup:

1. Toggle the POWER SWITCH (1) to *ON*. The oven preheats to the lowest programmed first stage temperature. The LEDS (16) for all products with the same first stage temperature light. While the unit preheats the TOP DISPLAY (3) gives the actual temperature. The BOTTOM DISPLAY (6) reads *Lo* if the oven is more than 10° below setpoint. When the oven reaches ±10° of the preheat temperature an alarm sounds and the bottom display reads *LoAd*.

Single Product Cooking Procedure:

NOTE: If the led next to the desired product key is lit skip step 1.

1. Press the desired PRODUCT KEY (17). The oven preheats to the first stage temperature for the selected product. When the oven reaches ±10° of the preheat temperature an alarm sounds and the bottom display reads *LoAd*.
2. Load the product into the oven. Press the selected PRODUCT KEY (17) to start the cook cycle. The LED (16) next to the selected product key flashes. The top display reads ----- . The bottom display counts down the cook time in minutes:seconds.

NOTE: If the selected product has a cook time of greater than 59:59 the top display reads Hr-- for the total number of hours. The bottom display counts down the cook time in minutes:seconds.

NOTE: If the selected product is a single stage recipe the LEDS for all single stage products with the same cook temperature and fan speed will light. If the selected product is a multiple stage recipe no other product LEDS will light.

NOTE: Press and hold the selected product key for three seconds to cancel the cook cycle.
3. When the cook time expires an alarm sounds and the top display reads *donE*.
4. Press the selected product key to silence the alarm. Remove the product.

Multiple Batch Cooking Procedure:

This procedure is for single stage recipes with the same cook temperature and fan speed only.

NOTE: If the led next to the first desired product key is lit skip step 1.

1. Press the first desired PRODUCT KEY (17). The LEDS for all recipes with the same cook temperature and fan speed will light. The oven preheats to the cook temperature for the selected product. When the oven reaches ±10° of the preheat temperature an alarm sounds and the bottom display reads *LoAd*.
2. Load the first product into the oven. Press the selected PRODUCT KEY (17) to start the cook cycle. The LED (16) next to the selected product key flashes. The top display reads ----- . The bottom display counts down the cook time in minutes:seconds.
3. Load the second product. Press the appropriate PRODUCT KEY (17).

NOTE: Only products with lighted LEDS may be selected.
4. The led for the product with the least time remaining flashes faster than the led for the other product. The TOP DISPLAY (3) reads ----- . The BOTTOM DISPLAY (6) counts down the cook time for the product with the least time remaining.

NOTE: To view the remaining cook time for the other product press and hold the SCAN KEY (15). The bottom display cycles through the remaining cook times for each product. Only the led for the product with the cook time displayed will be lit.
5. When a cook time expires an alarm sounds. The top display reads *donE*. The led for the finished product lights. All other LEDS are dark.
6. Press the PRODUCT KEY (17) for the finished product to silence the alarm. Remove the product. Close the oven door. The TOP DISPLAY (3) reads ----- . The BOTTOM DISPLAY (6) counts down the cook time for the other product.
7. When the cook time expires an alarm sounds and the top display reads *donE*.
8. Press the PRODUCT KEY (17) to silence the alarm. Remove the product.



Operation

Blodgett IQ™ Phase IV Control

Using PreAlarms:

1. The top display reads AX__.

NOTE: A indicates the alarm function. X is the prealarm number. __ is the alarm time.

The LED for the active product key flashes. All other LEDs are off. The function keys are disabled.

2. If a manual PreAlarm is activated, press the product key to silence the alarm.

If an automatic PreAlarm is activated the alarm sounds for approximately 5 seconds then stops automatically. Press the product key to silence automatic PreAlarms.

Using Head Count:

Use the following instructions to display the current head count for an individual product key.

1. Press the SCAN KEY (15) and the desired product key simultaneously. The top display reads HDXX.

NOTE: HD indicates the head count function. XX indicates product 1 to 16.

The bottom display gives the total number of heads cooked from 1 to 9999. The product key LED remains lit.

2. Press the TOGGLE/CLEAR KEY (11) to reset the counter if desired.
3. Press the SCAN KEY (15) to exit.

Use the following instructions to display the total head count.

1. Press the SCAN KEY (15) and the ENTER KEY (14) simultaneously. The top display reads HEAd. The bottom display gives the total number of heads cooked from 1 to 9999. All product LEDs remain lit

2. Press the TOGGLE/CLEAR KEY (11) to reset the counter if desired.

NOTE: Clearing the total head count also clears individual product head counts.

3. Press the SCAN KEY (15) to exit.

Oven Cool Down:

1. Close the oven door. Press the COOL DOWN KEY (9).

NOTE: Cool down cannot be activated with the oven door open. Once the cool down cycle has begun the doors may be opened to speed the cooling process.

Blodgett IQ™ Phase IV Control

PROGRAMMING SINGLE STAGE RECIPES

NOTE: Refer to the KFC Standards Library for actual recipes.

Entering the Programming Mode:

1. Press the PROG KEY (10). The top display reads *Code*.
2. Use the product keys to enter the programming access code: 3 1 2 4. Press the ENTER KEY (14). The top display reads *Prod*.
3. Press the desired product key followed by the ENTER KEY (14).

Programming the Cook Time:

NOTE: If the product has a cook time of greater than 59:59 the top display reads Px— for the product, stage and hours. The bottom display counts down the cook time in minutes:seconds.

1. The top display reads P1:__. The bottom display gives the current programmed cook time for stage 1 in minutes:seconds. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter the new cook time. Press the ENTER KEY (14) to save the new cook time.
2. The top display reads P2:__. The control is asking for the cook time for stage 2 of this recipe. Press the TOGGLE/CLEAR KEY (11) to enter a time of 0:00:00 for P2:.

NOTE: This tells the controller that there are no more stages for this recipe. Once a single stage recipe has been established the control will only allow entries for one stage on all further parameters for this product.

3. Press the ENTER KEY (14) again. The top display reads P1:. The bottom display shows the cook time.
4. Press the SCAN KEY (15) to advance the programming mode to cook temperature.

Programming the Cook Temperature:

1. The top display reads Ct—1. The bottom display gives the current cook temperature. Use the product keys to enter the desired cook temperature.
2. Press the SCAN KEY (15) to advance the programming mode to fan speed

Programming the Fan Speed:

1. The top display reads *SPd1*. The bottom display gives the current fan speed. Press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *Hi* and *Lo*.
2. Press the SCAN KEY (15) to advance the programming mode to the fan cycle time.

Programming the Fan Cycle Time:

There are 3 options for fan cycle time: Pulse, Heat and Full. Pulse allows the fan to turn on and off as programmed. Heat allows the fan to operate with heat only. Full provides continuous fan operation.

1. The top display reads *CYC1*. The bottom display gives the current fan cycle. Press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *PULS*, *HEAt* and *FULL*.
2. If heat or full are selected press the SCAN KEY (15) to save the new fan cycle and advance to timing mode.

If pulse is selected press the SCAN KEY (15) and continue with Steps 3–4 to program the pulse cycle.

3. The top display reads *on—1*. The bottom display gives the current pulse on time. Use the product keys to enter the desired pulse on time from 10 to 60 seconds. Press the SCAN KEY (15).
4. The top display reads *of—1*. The bottom display gives the current pulse off time. Use the product keys to enter the desired pulse off time from 10 to 60 seconds. Press the SCAN KEY (15) to advance the programming mode to timing mode.



Operation

Blodgett IQ™ Phase IV Control

Programming the Timing Mode:

There are 3 options for timing mode: Straight, Flex and Sensitivity.

1. The top display reads *tC-1*. The bottom display gives the current timing mode. Press the TOGGLE/CLEAR KEY (11) to toggle between *St*, *FL* and *SEns*.
2. If straight or flex are selected press the SCAN KEY (15) to advance the programming mode to PreAlarms.
3. If sensitivity is selected press the SCAN KEY (15) and continue with Steps 4–5.

NOTE: Sensitivity adjusts the cook time to compensate for any difference between the setpoint and actual temperature. The lower the sensitivity value the shorter the time adjustment.

4. The top display reads *SE-1*. Use the product keys to enter the desired sensitivity from 0-9.
5. Press the SCAN KEY (15) to advance the programming mode to PreAlarms.

Programming the PreAlarms:

A PreAlarm is an alarm that sounds during the cook cycle. PreAlarms can be used to alert the operator that the product needs to be turned or stirred, etc. Up to three PreAlarms can be programmed for each product.

1. The top display reads *A1__*. (The __ indicate the product key) The bottom display gives the alarm time. Use the product keys to enter the desired time for the first alarm. Press the ENTER KEY (14) to enter the PreAlarm time.

NOTE: PreAlarm times are measured from the end of the total cook time. For example

if the total cook time is 30:00 and a PreAlarm of 5:00 is entered, the alarm will sound 25 minutes into the cook cycle. If a PreAlarm of 0:00 is entered, no additional PreAlarms may be programmed for the selected product key.

2. Press the SCAN KEY (15).
3. The top display reads *AUTO*. The bottom display reads either *YES* or *no*. Press the TOGGLE/CLEAR KEY (11) to toggle between *YES* and *no*. Press the SCAN KEY (15) to enter the PreAlarm type.

NOTE: An auto PreAlarm sounds for approximately 5 seconds, then shuts off automatically. For manual PreAlarms the operator must press the product key to silence the alarm.

4. The top display reads *A2__*. Repeat steps 1–3 for the second and third PreAlarm. When all PreAlarms have been entered the control advances to programming the head count.

Programming the Head Count:

1. The top display reads *HEAD*. The bottom display gives the current number of heads programmed for this product key. Use the product keys to enter the desired number of heads from 1-99.
2. Press the SCAN KEY (15). The programming for this recipe is now complete.

Exiting the programming mode:

1. The top display reads *Prod*. Press the PROG KEY (10). The control returns to operating mode.

Blodgett IQ™ Phase IV Control

PROGRAMMING MULTIPLE STAGE RECIPES

NOTE: Refer to the KFC Standards Library for actual recipes.

Entering the Programming Mode:

1. Press the PROG KEY (10). The top display reads *Code*.
2. Use the product keys to enter the programming access code: 3 1 2 4. Press the ENTER KEY (14). The top display reads *Prod*.
3. Press the desired product key followed by the ENTER KEY (14).

Programming the Cook Time:

NOTE: If any stage of the product has a cook time of greater than 59:59 the top display reads Px-- for the product, stage and hours. The bottom display counts down the cook time in minutes:seconds.

1. The top display reads P1:__. The bottom display gives the current programmed cook time for stage 1 in minutes:seconds. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter the new cook time. Press the ENTER KEY (14) to save the new cook time.
2. The top display reads P2:__. The control is asking for the cook time for the second stage of this recipe. Repeat Step 1 for each additional stage.
3. When the cook times for all stages are programmed, press the TOGGLE/CLEAR KEY (11) to clear the bottom display.

NOTE: This tells the controller that there are no more stages for this recipe. Once the number of stages has been established the control will only allow entries for these stages on all further parameters for this product.

4. Press the ENTER KEY (14) again. The display reads P1:. The bottom display shows the cook time.
5. Press the SCAN KEY (15) to advance the programming mode to cook temperature.

Programming the Cook Temperature:

1. The top display reads Ct-1. The bottom display gives the current cook temperature for stage 1 of this recipe. Use the product keys to enter the desired cook temperature.
2. Press the ENTER KEY (14) to save the new cook temperature for stage 1. The top display reads Ct-2.

NOTE: Repeat Steps 1-2 to program the cook temperature for additional stages. When the cook temperature for the final stage has been entered the top display reads Ct-1.

3. Press the SCAN KEY (15) to advance the programming mode to fan speed

Programming the Fan Speed:

1. The top display reads SPd1. The bottom display gives the current fan speed for stage 1. Press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *HI* and *Lo*.
2. Press the ENTER KEY (14) to save the new fan speed for stage 1. The top display reads SPd2.

NOTE: Repeat Steps 1-2 to program the fan speed for additional stages. When the fan speed for the final stage has been entered the top display reads SPd1.

3. Press the SCAN KEY (15) to advance the programming mode to the fan cycle time.



Operation

Blodgett IQ™ Phase IV Control

Programming the Fan Cycle Time:

There are 3 options for fan cycle time: Pulse, Heat and Full. Pulse allows the fan to turn on and off as programmed. Heat allows the fan to operate with heat only. Full provides continuous fan operation.

1. The top display reads *CYC1*. The bottom display gives the current fan cycle for stage 1. Press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *PULS*, *HEAt* and *FULL*.
2. Press the ENTER KEY (14) to save the new fan cycle for stage 1. The top display reads *CYC2*.
NOTE: Repeat Steps 1–2 to program the fan cycle for additional stages.
3. When the fan cycle for the final stage has been entered press the SCAN KEY (15).
If no pulse cycles are programmed the control advances to timing mode.
If pulse is used, the control returns to the first stage programmed for the pulse fan option. Follow Steps 4–5 to program the pulse on and off time.
4. The top display reads *on–x*. The bottom display gives the current pulse on time for this stage. Use the product keys to enter the desired pulse on time from 10 to 60 seconds. Press the SCAN KEY (15).
5. The top display reads *of–x*. The bottom display gives the current pulse off time. Use the product keys to enter the desired pulse off time from 10 to 60 seconds. Press the SCAN KEY (15). The control advances to the next stage programmed for the pulse fan option.
NOTE: Repeat Steps 4–5 to program cycle times for all pulse fan stages. When the final pulse off time has been entered the control advances to timing mode.

Programming the Timing Mode:

*NOTE: It may be necessary to press the ENTER KEY (14) until the top display reads *tC–1*.*

There are 3 options for timing mode: Straight, Flex and Sensitivity.

1. The top display reads *tC–1*. The bottom display gives the current timing mode. Press the TOGGLE/CLEAR KEY (11) to toggle between *St*, *FL* and *SEns*.
2. Press the ENTER KEY (14) to save the new timing mode for stage 1. The top display reads *tC–2*.
NOTE: Repeat Steps 1–2 to program the timing mode for additional stages.
3. When the timing mode for the final stage has been entered press the SCAN KEY (15).
If no sensitivity cycles are selected the control advances to PreAlarms.
If sensitivity is used, the control returns to the first stage programmed with sensitivity. Follow Step 4 to program the sensitivity level.
4. The top display reads *SE–1*. Use the product keys to enter the desired sensitivity from 0–9. Press the SCAN KEY (15). The control advances to the next stage programmed for sensitivity.
NOTE: Repeat Step 4 to program sensitivity levels for all applicable stages. When the final sensitivity level has been entered the control advances to PreAlarms.



Programming the PreAlarms:

A PreAlarm is an alarm that sounds during the cook cycle. PreAlarms can be used to alert the operator that the product needs to be turned or stirred, etc. Up to three PreAlarms can be programmed for each product.

1. The top display reads *A1* __. (The __ indicate the product key) The bottom display gives the alarm time. Use the product keys to enter the desired time for the first alarm. Press the ENTER KEY (14) to enter the PreAlarm time.

NOTE: PreAlarm times are measured from the end of the total cook time. For example if the total cook time is 30:00 and a PreAlarm of 5:00 is entered, the alarm will sound 25 minutes into the cook cycle. If a PreAlarm of 0:00 is entered, no additional PreAlarms may be programmed for the selected product key.

2. Press the SCAN KEY (15).
3. The top display reads *AUTO*. The bottom display reads either *YES* or *no*. Press the TOGGLE/CLEAR KEY (11) to toggle between *YES* and *no*. Press the SCAN KEY (15) to enter the PreAlarm type.

NOTE: An auto PreAlarm sounds for approximately 5 seconds, then shuts off automatically. For manual PreAlarms the operator must press the product key to silence the alarm.

4. The top display reads *A2* __. Repeat steps 1–3 for the second and third PreAlarm. When all PreAlarms have been entered the control advances to programming the head count.

Programming the Head Count:

1. The top display reads *HEAD*. The bottom display gives the current number of heads programmed for this product key. Use the product keys to enter the desired number of heads from 1–99.
2. Press the SCAN KEY (15). The programming for this recipe is now complete.

Exiting the programming mode:

1. The top display reads *Prod*. Press the PROG KEY (10). The control returns to operating mode.



Operation

Blodgett IQ™ Phase IV Control

2ND LEVEL PROGRAMMING

Entering the programming mode

1. Press the PROG KEY (10). The top display reads *CodE*.
2. Use the product keys to enter the programming access code: 4 5 1 2. Press the ENTER KEY (14). The top display reads *SYS*.

Programming hold

Hold allows product to be kept warm in the oven at a programmed time and temperature. There are two hold modes available, auto and manual. If auto hold is enabled the control will automatically place the oven into the hold mode at the end of each cooking cycle. If manual hold is enabled the unit can be placed into the hold mode at any time.

1. Press the SCAN KEY (15). The top display reads *Hold*. Press the TOGGLE/CLEAR KEY (11) to toggle between *YES* and *no*. Press the SCAN KEY (15).

If no is chosen:

- a.) The controller advances to programming the setback mode.

If yes is chosen:

- a.) The top display reads *AUTO*. Press the TOGGLE/CLEAR KEY (11) to toggle between *YES* and *no*. Press the SCAN KEY (15) to enter the desired hold mode.
- b.) The top display reads *HOLD*. The bottom display gives the current hold time. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter a hold time from 0 to 9 hours. Press the SCAN KEY (15) to enter the new hold time.
- c.) The top display reads *HOLD*. The bottom display gives the current hold temperature. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter a hold temperature from 140°F–210°F. Press the SCAN KEY (15) to enter the new hold temperature.
- d.) The top display reads *FAn*. The bottom display gives the current fan mode. To change the fan mode press the TOGGLE/CLEAR KEY (11). The bottom display

toggles between *Hi* and *Lo*. Press the SCAN KEY (15) to enter the new fan mode and continue with programming the setback mode.

Programming the setback mode

The setback mode operates as a power saving feature. After a period of non-use (the setback time) the oven temperature automatically decreases to the setback temperature. The oven will maintain this temperature until a product key is pressed.

1. The top display reads *SEtb*. The bottom display gives the setback mode. To change the setback press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *YES* and *no*. Press the SCAN KEY (15).

If no is chosen:

- a.) The controller advances to programming the temperature mode.

If yes is chosen:

- a.) The bottom display gives the current setback time. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter the desired setback time. Press the SCAN KEY (15) to enter the new setback time.

*NOTE: The minimum setback time is 20:00.
The maximum setback time is 59:59.*

- b.) The bottom display gives the current setback temperature. Press the TOGGLE/CLEAR KEY (11). Use the product keys to enter a setback temperature from 140°F–300°F. Press the SCAN KEY (15) to enter the new setback and continue with programming the temperature mode.

Programming the temperature mode (°F or °C)

1. The top display reads *dEg*. The bottom display gives the units. To change the units press the TOGGLE/CLEAR KEY (11). The bottom display toggles between *F* and *C*.
2. Press the SCAN KEY (15) to enter the new temperature units and continue programming the oven size.

Blodgett IQ™ Phase IV Control

Programming the oven size

1. The top display reads *APPL*. The bottom display reads either *FULL* or *HALF*. Press the TOGGLE/CLEAR KEY (11) until the bottom display reads *FULL* for the Mark V.
2. Press the SCAN KEY (15) to enter the oven size and continue with exiting the programming mode.

Exiting the programming mode

1. The top display reads *SYS*. Press the PROG KEY (10). The control returns to the operating standby mode.

Parameter	KFC Default
Hold mode	NO
Setback	NO
Temperature Units	°F
Appliance Size	FULL

PROGRAMMING THE OFFSET

Entering the offset programming mode

1. Press the PROG KEY (10). The top display reads *CodE*.
2. Use the product keys to enter the offset programming access code: 4 5 2 3. Press the ENTER KEY (14). The top display reads *oFF*. The bottom display reads *SEt*.

Programming the temperature offset

1. Press the SCAN KEY (15). The top display reads *oFST*. The bottom display reads either *xxF* or *-xxF*.
2. Press the TOGGLE/CLEAR KEY (11) to toggle between positive and negative. Use the product keys to enter the desired temperature offset.
3. Press the SCAN KEY (15) to enter the new temperature offset.

Exiting the offset programming mode

1. Press the PROG KEY (10). The control returns to the operating standby mode.

ERROR CODES AND ALARMS

NOTE: The error codes will appear in the top display. All error codes are accompanied by an audible alarm.

Hi Oven temperature is more than 40°F above the highest setpoint.

Prob Probe failure.

HEAT ERR From a cool start (below 130°F), the oven takes more than 6 minutes to climb from 150-300°F. Press the TOGGLE/CLEAR KEY (11) to clear the prompt. This code indicates a problem with the system. Contact a service technician.

FAN ERR Indicates a fan failure during a call for heat. Press the TOGGLE/CLEAR KEY (11) to clear the alarm. The FAN ERR display remains active. Press the TOGGLE/CLEAR KEY (11) again to clear the message and return the system to normal operation. If condition persists turn off the oven and contact a service technician.

FANC ERR Indicates a contact failure has occurred in the fan control circuit. Press the TOGGLE/CLEAR KEY (11) to clear the alarm. The FANC ERR display remains active. Press the TOGGLE/CLEAR KEY (11) again to clear the message and return the system to normal operation. If condition persists turn off the oven and contact a service technician.

DOOR OPEN The controller senses the door is open. Close the door. If the door is closed contact a service technician.

REPLACING THE RECIPE CARD

1. Remove the two screws from the top and bottom of the control panel cover. Remove the cover.
2. Pull back the control decal.
3. Remove the old recipe card.
4. Insert the new recipe card.
5. Replace the control decal.
6. Replace the control cover.
7. Reinstall the screws.



Maintenance

Cleaning and Preventative Maintenance

CLEANING THE OVEN

Refer to KFC Equipment Standards Library Volume 2 – Mark V for proper cleaning procedures.

PREVENTATIVE MAINTENANCE

The best preventative maintenance measures are, the proper installation of the equipment and a program for routinely cleaning the ovens. This oven requires no lubrication, however, the venting system should be checked annually for possible deterioration resulting from moisture and corrosive flue products. If maintenance or repairs are required, they should only be performed by qualified service personnel.



WARNING!!

Always disconnect the appliance from the power supply before servicing or cleaning.

**CUSTOMER
INSERT
WIRING DIAGRAM
HERE**

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BLODGETT MARK V DOUBLE STACK

WARNING: Due to the height of the top racks of the upper unit, KFC has determined double stacked ovens to be unsafe. If a double stacked unit is desired use the following directions for leg attachment and stacking.

LEG AND CASTER ATTACHMENT

1. With the oven lying on it's back, align the threaded stud in each leg with the nut located inside each bottom front corner of the oven frame. Turn the legs clockwise and tighten to the nearest full turn.

NOTE: Short legs may be replaced by caster bracket assemblies.

2. Align the two leg plate holes in each leg with those in the oven bottom. Secure using two 1/2" bolts.

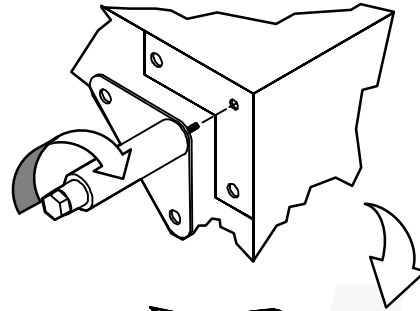
NOTE: For bolts on front and back edge of oven, hand tighten only. They will need to be removed for shelf installation.

3. Tip the oven up on the newly installed legs.
4. Level the oven by screwing the adjustable leg feet in or out as necessary.

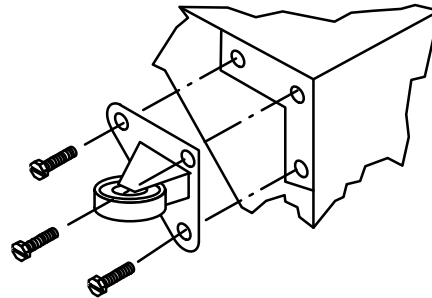
NOTE: If casters are used in conjunction with a power supply cord for movable appliances, a fixed restraint should be provided. This restraint should secure the oven to a non-movable surface to eliminate stress on the connector. If the oven is moved from its regular location, the restraint must be reconnected when the oven is returned.

STACKING INSTRUCTIONS

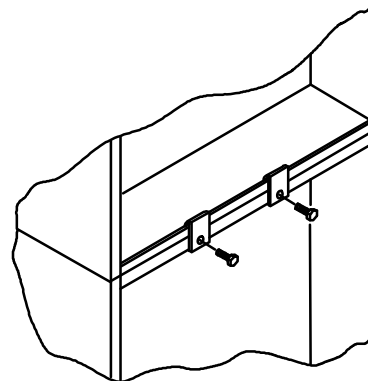
1. Secure short legs to the bottom section as described.
2. Place the upper section in position on top of the lower oven.
3. Place clips over the back edge of the oven frames. Secure the clips with the 3/8" bolts and nuts provided.
4. Attach the two-piece flue connector.



LEG ATTACHMENT



CASTER ATTACHMENT



DOUBLE SECTION ASSEMBLY

Programming for Single Stage

	Press the buttons below	Top display reads	Bottom display reads
1	PROG	CODE	—
2	3, 1, 2, 4 ENTER	PROD	—
3	Press button you want to program. “3”	PROD	3
4	ENTER	P1:	Current cook time
5	20:00 ENTER	P1:	20:00
6	SCAN	Ct-1	Current cook temp
7	325 ENTER	Ct-1	325F
8	SCAN	SPD-1	Current fan speed
9	HI ENTER	SPD-1	HI
10	SCAN	CYC-1	Current cycle time
11	TOGGLE/ CLEAR	CYC-1	FULL
12	ENTER	SHLF	Current shelf ID
13	TOGGLE/ CLEAR	SHLF	NO
14	SCAN	PROD	—

Single Stage Recipes

Biscuits – Keys 1 & 2					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	16:00	HI	FULL	FL
Pot Pie – Keys 3 & 4					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	22:00	HI	FULL	FL
Mac & Cheese – Key #5					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	60:00 froz.	HI	FULL	FL
Mac & Cheese – Key #6					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	37:00 thaw.	HI	FULL	FL

Programming for Multiple Stage Recipe

	Press the buttons below	Top display reads	Bottom display reads
1	PROG	CODE	—
2	3, 1, 2, 4 ENTER	PROD	—
3	Press button you want to program. "10"	PROD	10
4	ENTER	P1:	Current cook time
5	1:00 ENTER	P2:	Current cook time
6	9:00 ENTER	P3:	Current cook time
7	25:00 ENTER	P4:	Current cook time
8	4:00 ENTER	P5:	Current cook time
9	TOGGLE/ CLEAR	P5:	0
10	SCAN	Ct-1	Current cook temp
11	325 ENTER	Ct-2	Current cook temp
12	375 ENTER	Ct-3	Current cook temp
13	350 ENTER	Ct-4	Current cook temp
14	325 ENTER	SPD-1	Current fan speed
15	HI ENTER	SPD-2	Current fan speed
16	HI ENTER	SPD-3	Current fan speed
17	LO ENTER	SPD-4	Current fan speed

	Press the buttons below	Top display reads	Bottom display reads
18	LO ENTER	CYC-1	Current cycle time
19	TOGGLE/ CLEAR	CYC-1	FULL
20	ENTER	CYC-2	Current cycle time
21	TOGGLE/ CLEAR	CYC-2	FULL
22	ENTER	CYC-3	Current cycle time
23	TOGGLE/ CLEAR	CYC-3	FULL
24	ENTER	CYC-4	Current cycle time
25	TOGGLE/ CLEAR	CYC-4	FULL
26	ENTER	TC	Current time comp
27	TOGGLE/ CLEAR	TC	FL
28	SCAN	PROD	—

Multiple Stage Recipe

Tender Roast – Keys 9 & 10					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	1:00	HI	FULL	FL
2	375	9:00	HI	FULL	FL
3	350	25:00	LO	FULL	FL
4	325	4:00	LO	FULL	FL

Menu Card

<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>
<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>	<BISCUIT TRP>
<POT PIE	<POT PIE	<POT PIE	<POT PIE	<POT PIE
<POT PIE	<POT PIE	<POT PIE	<POT PIE	<POT PIE
<M&C (FROZEN)	<M&C (FROZEN)	<M&C (FROZEN)	<M&C (FROZEN)	<M&C (FROZEN)
<M&C (THAWED)	<M&C (THAWED)	<M&C (THAWED)	<M&C (THAWED)	<M&C (THAWED)

Programming for Single Stage

	Press the buttons below	Top display reads	Bottom display reads
1	PROG	CODE	—
2	3, 1, 2, 4 ENTER	PROD	—
3	Press button you want to program. "3"	PROD	3
4	ENTER	P1:	Current cook time
5	20:00 ENTER	P1:	20:00
6	SCAN	Ct-1	Current cook temp
7	325 ENTER	Ct-1	325F
8	SCAN	SPD-1	Current fan speed
9	HI ENTER	SPD-1	HI
10	SCAN	CYC-1	Current cycle time
11	TOGGLE/ CLEAR	CYC-1	FULL
12	ENTER	SHLF	Current shelf ID
13	TOGGLE/ CLEAR	SHLF	NO
14	SCAN	PROD	—

Single Stage Recipes

Biscuits – Keys 1 & 2					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	16:00	HI	FULL	FL
Mac & Cheese (Thawed) – Key #5					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	37:00 thaw.	HI	FULL	FL

Programming for Multiple Stage Recipe (Optimized Sprinkle)

	Press the buttons below	Top display reads	Bottom display reads
1	PROG	CODE	—
2	3, 1, 2, 4 ENTER	PROD	—
3	Press button you want to program. "10"	PROD	10
4	ENTER	P1:	Current cook time
5	5:00 ENTER	P2:	Current cook time
6	5:00 ENTER	P3:	Current cook time
7	20:00 ENTER	P4:	Current cook time
8	4:00 ENTER	P5:	Current cook time
9	TOGGLE/ CLEAR	P5:	0
10	SCAN	Ct-1	Current cook temp
11	325 ENTER	Ct-2	Current cook temp
12	350 ENTER	Ct-3	Current cook temp
13	350 ENTER	Ct-4	Current cook temp
14	325 ENTER	SPD-1	Current fan speed

	Press the buttons below	Top display reads	Bottom display reads
15	LO ENTER	SPD-2	Current fan speed
16	LO ENTER	SPD-3	Current fan speed
17	HI ENTER	SPD-4	Current fan speed
18	HI ENTER	CYC-1	Current cycle time
19	TOGGLE/ CLEAR	CYC-1	FULL
20	ENTER	CYC-2	Current cycle time
21	TOGGLE/ CLEAR	CYC-2	FULL
22	ENTER	CYC-3	Current cycle time
23	TOGGLE/ CLEAR	CYC-3	FULL
24	ENTER	CYC-4	Current cycle time
25	TOGGLE/ CLEAR	CYC-4	FULL
26	ENTER	TC	Current time comp
27	TOGGLE/ CLEAR	TC	FL
28	SCAN	PROD	—

Multiple Stage Recipes

Pot Pie – Keys 3 & 4					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	2:00	LO	FULL	FL
2	325	20:00	HI	FULL	FL
Tender Roast 2-4 head – Key #9					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	0:01	LO	FULL	FL
2	280	5:00	LO	FULL	FL
3	300	5:00	LO	FULL	FL
4	335	7:00	HI	FULL	FL
5	350	17:00	HI	FULL	FL
6	325	4:00	HI	FULL	FL

Tender Roast 6-12 head – Key #10					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	325	5:00	LO	FULL	FL
2	350	5:00	LO	FULL	FL
3	350	20:00	HI	FULL	FL
4	325	4:00	HI	FULL	FL
Test Program – Key #15					
Stage	Temp.	Time	Fan	Fan Cycle	Timing
1	326	00:20	HI	FULL	FL
2	326	00:20	LO	FULL	FL
3	365	00:20	HI	FULL	FL

Menu Card (Optimized Sprinkle)

<p><BISCUIT TRP> (2-4 HEAD)</p>	<p><BISCUIT TRP> (2-4 HEAD)</p>	<p><BISCUIT TRP> (2-4 HEAD)</p>	<p><BISCUIT TRP> (2-4 HEAD)</p>	<p><BISCUIT TRP> (2-4 HEAD)</p>
<p><BISCUIT TRP> (6-12 HEAD)</p>	<p><BISCUIT TRP> (6-12 HEAD)</p>	<p><BISCUIT TRP> (6-12 HEAD)</p>	<p><BISCUIT TRP> (6-12 HEAD)</p>	<p><BISCUIT TRP> (6-12 HEAD)</p>
<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>
<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>	<p><POT PIE</p>
<p><M&C (THAWED)</p>	<p><M&C (THAWED)</p>	<p><M&C (THAWED)</p>	<p><M&C (THAWED)</p>	<p><M&C (THAWED)</p>

SYSTEM PROGRAMMING

Function	Option	Default
Hold	Yes or No	NO
Auto Hold	Yes or No	NO
If yes, Hold Time		_____ (in minutes :01-59)
If yes, Hold Temp		_____ (in degrees F 140-210)
Fan	Hi or Lo	_____
Set Back	Yes or No	NO
If yes, Set Back Time		_____ (in minutes :01-59)
If yes, Set Back Temp		_____ (in degrees F 140-210)
Degree	F or C	F
Appliance	Full or Half	Full

PRODUCT PROGRAMMING

Function	Option	Default
Time		See Matrix
Temperature		See Matrix
Fan Speed	Hi or Lo	See Matrix
Fan Cycle Time	Heat, Full or Pulse	See Matrix
If pulse: On Time		_____ (in minutes :01-59)
If pulse: Off Time		_____ (in minutes :01-59)
Timing Mode	Straight, Flex or Sens	See Matrix
If Sens	0-9	_____



MARK V PROGRAMMING FOR CANADA

TO ENTER THE PROGRAM MODE

1. Press the PROG KEY. The top display reads *CodE*.
2. Use the product keys to enter the programming access code: 3 1 2 4. Press the ENTER KEY. The top display reads *Prod*.

PRODUCT KEY #9 (2-8 HEAD)

1. Press product key #9 followed by the ENTER KEY.

Programming the Cook Time:

1. The top display reads *Pl*:. The bottom display reads *0:00:01*. Press the ENTER KEY.
2. The top display reads *P2*:. The bottom display reads *0:05:00*. This is the current cook time for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook time of *0:01:00*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-5.

Stage	Current Time	New Time
1	0:00:01	0:00:01
2	0:05:00	0:01:00
3	0:05:00	0:09:00
4	0:15:00	0:25:00
5	0:10:00	0:04:00

4. Press the ENTER KEY. The top display reads *Pl*:. The bottom display reads *0:00:01*.
5. Press the SCAN KEY to advance the programming mode to cook temperature.

Programming the Cook Temperature:

1. The top display reads *Ct-1*. The bottom display reads *325*. Press the ENTER KEY.
2. The top display reads *Ct-2*. The bottom display reads *280*. This is the current cook temperature for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook temperature of *325*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-5.

Stage	Current Temp.	New Temp.
1	325	325
2	280	325
3	300	375
4	350	350
5	350	325

4. When the cook temperature for stage 5 has been programmed the top display reads *Ct-1*:. The bottom display reads *325*.
5. Press the SCAN KEY to advance the programming mode to fan speed.

Programming the Fan Speed:

1. The top display reads *SPd1*. The bottom display reads *HI*. Press the ENTER KEY.
2. The top display reads *SPd2*. The bottom display reads *LO*. This is the current fan speed for stage 2. Press the TOGGLE/CLEAR KEY. The bottom display toggles to *HI*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-5.

Stage	Current Fan	New Fan
1	HI	HI
2	LO	HI
3	LO	HI
4	HI	LO
5	LO	LO

4. When the fan speed for stage 5 has been programmed the top display reads *SPd1*. The bottom display reads *HI*.
5. Press the SCAN KEY to advance the control to the fan cycle time.

Programming the Fan Cycle Time:

1. The top display reads *CYCl*. The bottom display reads *FULL*. DO NOT change the current fan cycle for any of the stages. Press the SCAN KEY to advance the control to timing mode.

Programming the Timing Mode:

1. The top display reads *tC-1*. The bottom display reads *FL*. DO NOT change the current timing mode for any of the stages. Press the SCAN KEY.



PRODUCT KEY #10 (10-12 HEAD)

1. Press product key #10 followed by the ENTER KEY.

Programming the Cook Time:

1. The top display reads *P1*:. The bottom display reads *0:00:01*. Press the ENTER KEY.
2. The top display reads *P2*:. The bottom display reads *0:05:00*. This is the current cook time for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook time of *0:08:00*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-5.

Stage	Current Time	New Time
1	0:00:01	0:00:01
2	0:05:00	0:08:00
3	0:05:00	0:20:00
4	0:15:00	0:09:00
5	0:12:00	0:00:00

NOTE: When a time of 0:00:00 is entered for stage 5 the product becomes a 4 stage recipe. The control will only allow entries for 4 stages on all further parameters of this key.

4. Press the ENTER KEY. The top display reads *P1*:. The bottom display reads *0:00:01*.
5. Press the SCAN KEY to advance the programming mode to cook temperature.

Programming the Cook Temperature:

1. The top display reads *Ct-1*. The bottom display reads *325*. Press the ENTER KEY.
2. The top display reads *Ct-2*. The bottom display reads *280*. This is the current cook temperature for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook temperature of *370*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-4.

Stage	Current Temp.	New Temp.
1	325	325
2	280	370
3	300	355
4	350	325

4. When the cook temperature for stage 4 has been programmed the top display reads *Ct-1*:. The bottom display reads *325*.
5. Press the SCAN KEY to advance the programming mode to fan speed.

Programming the Fan Speed:

1. The top display reads *SPd1*. The bottom display reads *HI*. Press the ENTER KEY.
2. The top display reads *SPd2*. The bottom display reads *LO*. This is the current fan speed for stage 2. Press the TOGGLE/CLEAR KEY. The bottom display toggles to *HI*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-4.

Stage	Current Fan	New Fan
1	HI	HI
2	LO	HI
3	HI	LO
4	HI	LO

4. When the fan speed for stage 4 has been programmed the top display reads *SPd1*. The bottom display reads *HI*.
5. Press the SCAN KEY to advance the control to the fan cycle time.

Programming the Fan Cycle Time:

1. The top display reads *CYCL*. The bottom display reads *FULL*. DO NOT change the current fan cycle for any of the stages. Press the SCAN KEY to advance the control to timing mode.

Programming the Timing Mode:

1. The top display reads *tC-1*. The bottom display reads *FL*. DO NOT change the current timing mode for any of the stages. Press the SCAN KEY.



PRODUCT KEY #11 (14-16 HEAD)

1. Press product key #11 followed by the ENTER KEY.

Programming the Cook Time:

1. The top display reads *P1*:. The bottom display reads *0:00:01*. Press the ENTER KEY.
2. The top display reads *P2*:. The bottom display reads *0:05:00*. This is the current cook time for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook time of *0:08:00*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-5.

Stage	Current Time	New Time
1	0:00:01	0:00:01
2	0:05:00	0:08:00
3	0:05:00	0:20:00
4	0:05:00	0:07:00
5	0:12:00	0:00:00

NOTE: When a time of 0:00:00 is entered for stage 5, the product becomes a 4 stage recipe. The control will only allow entries for 4 stages on all further parameters of this key.

4. Press the ENTER KEY. The top display reads *P1*:. The bottom display reads *0:00:01*.
5. Press the SCAN KEY to advance the programming mode to cook temperature.

Programming the Cook Temperature:

1. The top display reads *Ct-1*. The bottom display reads *325*. Press the ENTER KEY.
2. The top display reads *Ct-2*. The bottom display reads *260*. This is the current cook temperature for stage 2. Press the TOGGLE/CLEAR KEY. Use the product keys to enter a new cook temperature of *370*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-4.

Stage	Current Temp.	New Temp.
1	325	325
2	260	370
3	300	360
4	335	325

4. When the cook temperature for stage 4 has been programmed the top display reads *Ct-1*:. The bottom display reads *325*.
5. Press the SCAN KEY to advance the programming mode to fan speed.

Programming the Fan Speed:

1. The top display reads *SPd1*. The bottom display reads *HI*. Press the ENTER KEY.
2. The top display reads *SPd2*. The bottom display reads *LO*. This is the current fan speed for stage 2. Press the TOGGLE/CLEAR KEY. The bottom display toggles to *HI*. Press the ENTER KEY.
3. Repeat step 2 using the following data for stages 3-4.

Stage	Current Fan	New Fan
1	HI	HI
2	LO	HI
3	HI	LO
4	HI	LO

4. When the fan speed for stage 4 has been programmed the top display reads *SPd1*. The bottom display reads *HI*.
5. Press the SCAN KEY to advance the control to the fan cycle time.

Programming the Fan Cycle Time:

1. The top display reads *CYCl*. The bottom display reads *FULL*. DO NOT change the current fan cycle for any of the stages. Press the SCAN KEY to advance the control to timing mode.

Programming the Timing Mode:

1. The top display reads *tC-1*. The bottom display reads *FL*. DO NOT change the current timing mode for any of the stages. Press the SCAN KEY.

TO EXIT THE PROGRAM MODE:

1. The top display reads *Prod*. Press the PROG KEY. The control returns to operating mode.