



Your Solutions Partner

Quick Reference Users Guide



CAUTION: Please read these instructions completely before attempting to install, operate or service this equipment.

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**P/N 986587
REV A 09/24/2018**

OPERATIONS

Baking:

- Open door and quickly load tray(s). (Slide tray all the way to the back wall, then pull forward one inch). Close the door; press the appropriate button that corresponds to the number of trays being loaded (1, 2, 3 or 4).
- The active button will illuminate, indicating baking has begun. The programmed recipe time on the display will begin to count down.
- When the bake cycle has completed counting down, the active button will flash along with an audible alarm.
- Press the flashing button to turn off the alarm.
- Remove the product and close the door.

Using the backup thermostat:

- Turn the control knob to the off position.
- Place the toggle switch located on the right hand side of the oven behind the access panel to the up position.
- Turn the control knob clockwise to the cook position. The oven will now maintain a temperature of 375° by means of the backup thermostat. You will need to manually time your bake cycle until the biscuits are baked. No display will be illuminated.



Cool Down:

- Turn knob counterclockwise to the off position.
- Open the door, turn knob counter clockwise to the cool down position. (This will allow only the blower to circulate cool air)
- When the oven cavity temperature has cooled off sufficiently turn knob clockwise to the off position.

Cleaning

⚠ CAUTION

Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or cloths. These types of cleaners can cause damage to the stainless steel and door gaskets. Never steam clean or hose down with water. Electric components will fail due to moisture.

Daily:

- Clean the porcelain interior using a degreasing agent. For heavier deposits a commercial oven cleaner such as Dow Oven Cleaner, Easy-Off or Mr. Muscle can be used.
- Clean exterior painted surfaces with warm water and a mild detergent. Moisten a cloth and wipe down the oven while it is **COLD**.
- Clean Stainless steel on the oven with a good stainless steel cleaner.
- Make sure that all parts are thoroughly rinsed before returning to use.

Weekly:

- The racks and rack supports can be removed and soaked in a solution of ammonia and water. Make certain that all parts are thoroughly rinsed before returning to use.

Monthly:

- Check Door handle screws for tightness.

3 Month:

- Check the door gasket seal for leaks.

6 Month:

- Performance Maintenance Recommended.

TROUBLE SHOOTING

Oven control does not turn on?

- Power cord is not plugged into the designated outlet.
- Breaker to designated outlet is in the off position.
- By pass thermostat switch is in the up position.
- Faulty fuse.

Control displays 9999

- Temperature probe error (Service Required)



Control displays 7777

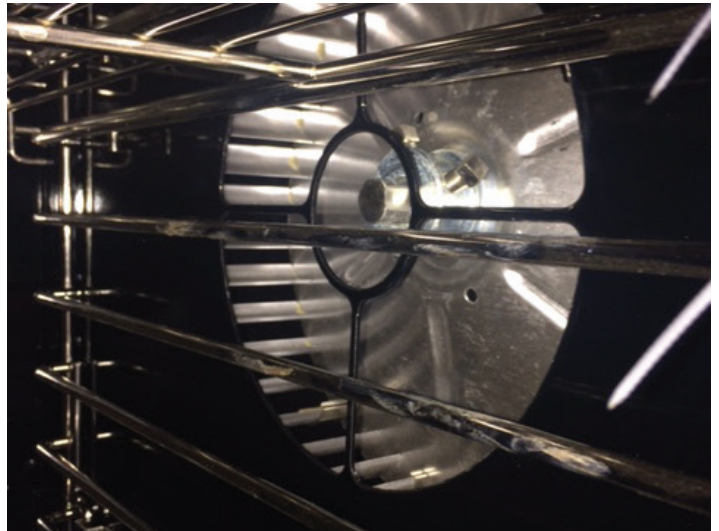
- Control error (Service Required)



Longer to pre-heat than normal?

- Set point temperature incorrect.
- Door is not fully closed.
- Top door roller is not making contact with latch.
- Door gasket seal is inadequate around perimeter of door. (Dollar Bill Test)

- Blower wheel is not turning freely.
- Blower wheel obstruction.

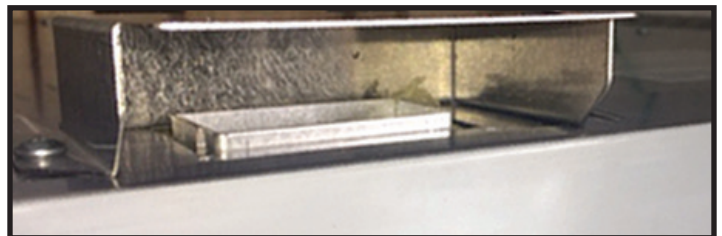


Biscuits are too light at the end of bake.

- Leaving door open too long before or after loading product.
- Duty cycle on time is incorrect in recipe.
- Incorrect shelf positioning.
- Set temperature incorrect in recipe.
- Door is not fully closed.
- Door gasket seal is inadequate around perimeter of door. (Dollar Bill Test)
- Unbaked biscuit temps are not within an acceptable range prior to baking.
- Obstructed flue.

Biscuits are too dark at the end of bake

- Duty cycle on time incorrect in recipe.
- Set temperature incorrect in recipe.
- Bake time incorrect in recipe.
- Incorrect shelf positioning.
- Obstructed flue.





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