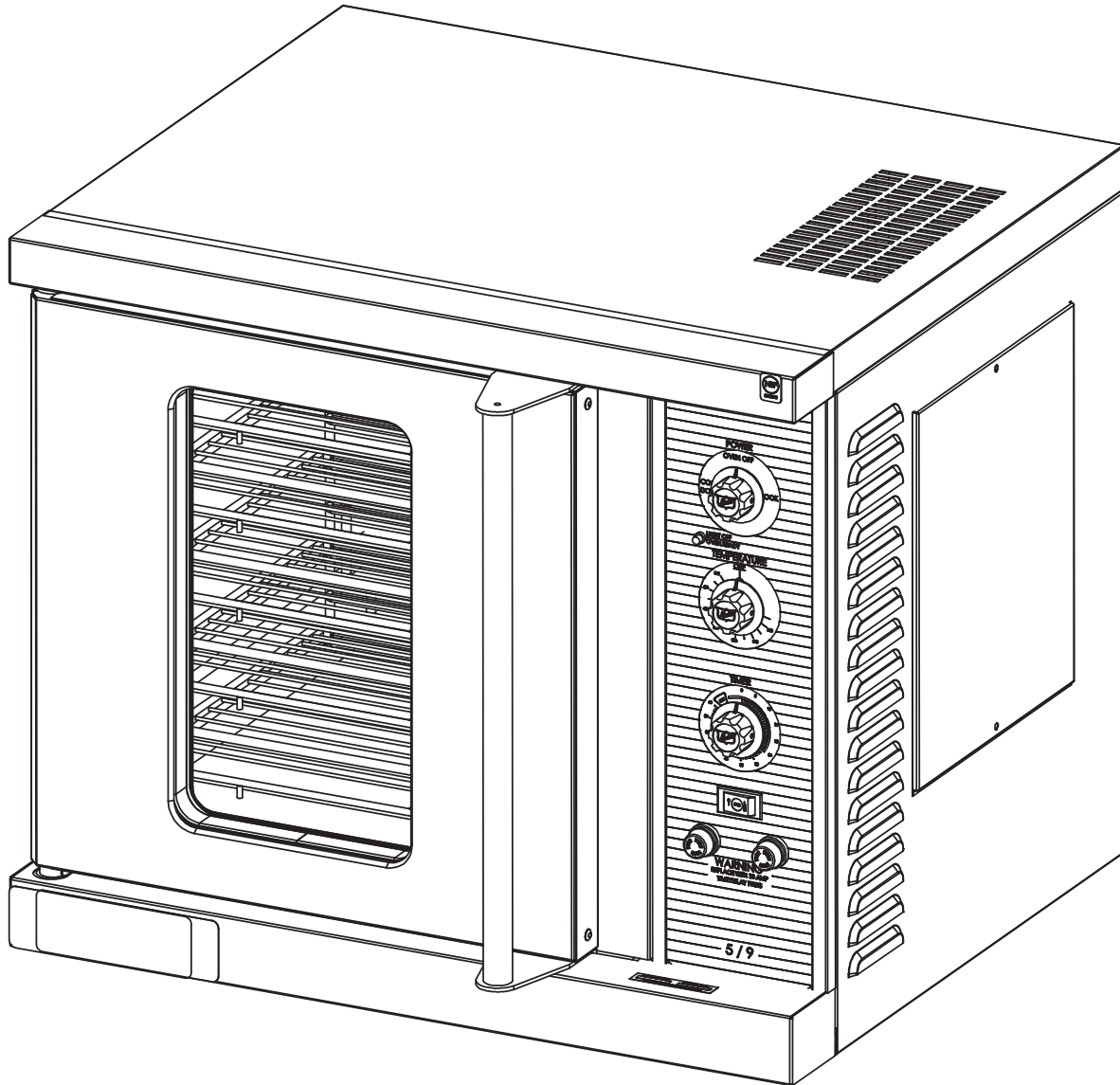




Your Solutions Partner

Installation and Operation Manual

5/9 ELECTRIC HALF-SIZE CONVECTION OVEN



CAUTION: Please read this manual completely before attempting to install, operate or service this equipment

 **WARNING for CA residents:** go to www.dukemfg.com/prop65 for prop 65 warning

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IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety risks with regards to operating or maintaining the equipment.



Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



Indicates Important Information



Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.



Indicates hot surface which, if not avoided, could result in minor or moderate injury.

IMPORTANT SAFETY INSTRUCTIONS

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to remove or disconnect the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals on this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with dedicated electrical lines, protected by fuses or circuit breaker of the proper rating, in accordance with all applicable regulations.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

INSTALLATION INSTRUCTIONS

A. QUALIFIED PERSONNEL

These installation instructions 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 those individuals, firms, companies or corporations which either in person or through an agent is engaged in and responsible for:

- The installation of electrical wiring from the electric meter, main control box or service outlet to the electrical appliance. Qualified installation personnel must be familiar with all precautions required and have complied with all requirements of state and local authorities having jurisdiction. See: National Electrical Code, ANSI/NFPA70.

B. DELIVERY AND INSPECTION

Duke Manufacturing Co. does everything within its power to insure you received your oven in good condition. They are strapped down on heavy wooden skids and surrounded by heavy "tri-wall" cartons to prevent shipping damage. They have all been carefully inspected before they were packaged and consigned to the carrier.

Upon delivery of your Duke oven:

- Look over the shipping container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver/ delivery person.
- Un-crate and check for any damage, which was not evident on the outside of the shipping container. This is called concealed damage. The carrier must be notified within fifteen (15) days of the delivery of the oven and the carton, skid and all packaging materials must be retained for inspection.

Duke Manufacturing Co. cannot assume liability for loss or damage suffered in transit. The carrier assumes full responsibility for delivery in good order when the shipment was accepted. However, we are prepared to assist you in filing your claim.

C. LOCATION OF THE OVEN

Proper planning and placement of the oven will give you the best results in terms of long-term user convenience and satisfactory performance. We urge you to give adequate thought in the placement of your oven prior to its arrival.

- The oven should be placed in an area that is free from drafts and accessible for proper operation and servicing.
- The area around the oven must be kept clear of combustible materials. Refer to the Oven Placement Clearances Chart before installing the oven.

OVEN PLACEMENT CLEARANCES CHART

| | COMBUSTIBLE | NON-COMBUSTIBLE |
|------------|-------------|-----------------|
| Right Side | 1" | 0" |
| Left Side | 1" | 0" |
| Rear | 3" | 3" |
| Floor | 8" | 8" |

It is also important not to obstruct the natural flow of ventilation air if the oven is to operate properly. This oven should not be installed on a curb base or sealed to the wall. Either condition can restrict the flow of air to or prevent proper ventilation of the blower motor. The blower motor has a thermal protection device, which will trip, because of excessive ambient temperatures at the back of the oven. This condition should be corrected immediately to avoid damaging the oven permanently.

The flue located near the top at the rear of the oven must not be obstructed. Proper ventilation is important to avoid high temperatures at the rear of the oven. High temperatures can cause premature blower motor failure.

Before making any connections to the oven, check the specification plate to be sure the oven specifications concur with the voltage and phase to be supplied to the oven.

The specification plate is located behind the lower front panel. To access the specification plate, loosen the four screws below the doors, and pull the panel outward.

The specification plate bearing the oven's serial number is attached to the underside of the upper ledge above the control panel.

INSTALLATION INSTRUCTIONS - continued

D. ELECTRICAL CONNECTIONS

The oven is supplied for connection to a 208 or 240 volt grounded circuit. The electric motor, indicator lights and control circuits are connected internally and require no secondary power supply.

Before making any connections to these units, check the specification plate to assure that the voltage and phase of the oven is compatible with the electrical supply. When installing, all ovens must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (in Canada – CSA Std. C22.1). Wiring diagrams are located in the control compartment area. Standard wiring schematics are also included at the back of this manual.

The proper method of connecting the power source to the terminal block is shown below.



Note to Electrical Inspector:

Inspection of electrical connection should be accomplished by the removal of the Control Panel. This is done by loosening the three screws located at the bottom of the door opening and remove lower trim piece. Then remove the screw at the top of the control panel and then the control panel will hinge forward.

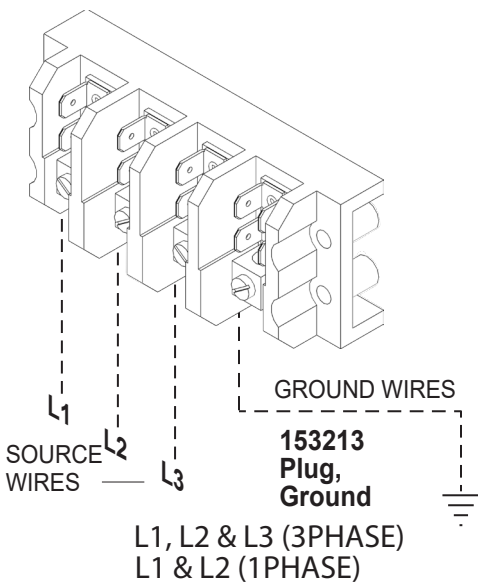
SPECIFICATIONS

| TOTAL KW | VOLTAGE | AMPS-1PHASE | AMPS-3PHASE |
|----------|---------|-------------|-------------|
| 8.0 KW | 208 | 41 | 24 |
| 8.0 KW | 240 | 36 | 21 |

POWER SUPPLY CONNECTION

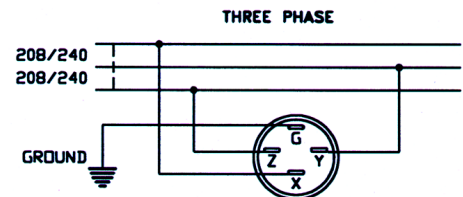
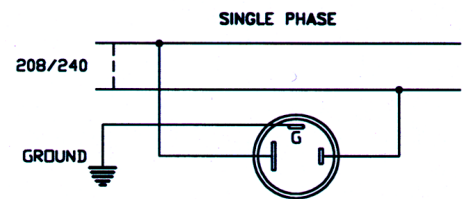
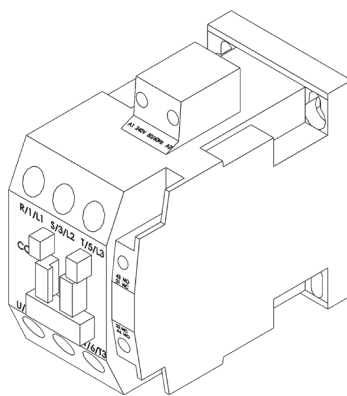
120001

Block, Terminal 4 Pole



222790

Contactors, 240V 50/60Hz



INSTALLATION INSTRUCTIONS - continued

E. OVEN ASSEMBLY

Before assembling and installing the oven, please check to make sure that all necessary parts are present. In addition to the oven itself, there will also be four legs, four feet or four casters, the vent guard, (for double sections: retaining clips & vent riser) and miscellaneous hardware. Please check the interior of all oven sections for the parts needed to assemble and install the oven(s).

Leg Attachment

1. Once the oven has been removed from the carton, lay it on its left side (the side without the controls). This will require 2 people.

WARNING Failure to use 2 people could result in personal harm and damage to unit.

2. Hold the leg and align with the matching holes in base and leg flange. Carefully start the 5/16X18 bolts, (avoid cross-threading), by turning clockwise and tighten to the nearest full turn. A total of (8) 15/16-18 X 3/4 bolts, flat washers and lock washers are required to secure all legs.

Note: Legs may have casters or bullet feet.

Caster Installation

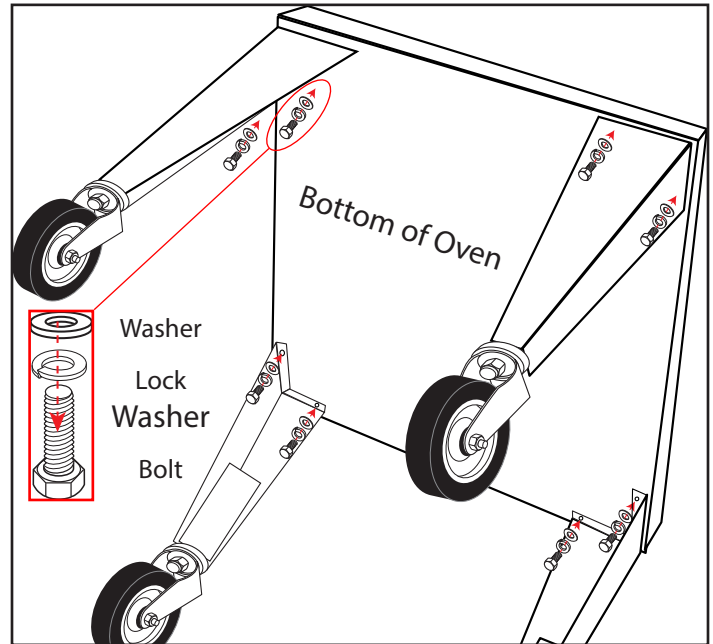
- Casters are available as an option for both the single and double oven sections.
- The installation of casters requires the removal of the adjustable feet from the legs. This is done by placing the bit of a large screwdriver against the lip of the foot and rapping the screwdriver to drive the foot out of the leg. The caster is then inserted fully into the opening where the foot came out and the locking nut tightened to expand the compression sleeve of the caster.



NOTE: The casters with locking brakes are best mounted on the front side of the oven for easier access.



NOTE: If you plan to use casters, a fixed restraint of the proper length must be incorporated to secure the oven to a non-movable surface to eliminate strain on the power cord. If the oven is removed from its normal position, the restraint must then be reattached when returned.



3. If needed install the storage shelves between the four (4) legs and secure with the four self tapping bolts provided.



Level the oven by turning the adjustable feet in or out as needed.

Double Sections

- Secure the short legs to the bottom of the lower section as described in previous section.
- Casters are installed by the method described for single section ovens in the previous section.
- Place the oven in the upright position and mount the top oven and secure to lower oven as shown on page 8.
- Install flue guard (if required) as shown on page 8.

INSTALLATION INSTRUCTIONS - continued

F. ADJUSTMENTS ASSOCIATED WITH INSTALLATION

Each oven section and all its component parts have been tested thoroughly and inspected before the oven was shipped from the factory. However, it is sometimes necessary to further test or adjust the oven once it has been installed. Such adjustments are the responsibility of the Dealer or Installer. These types of adjustments are not considered defects, rather a normal and routine part of the proper installation of the equipment.

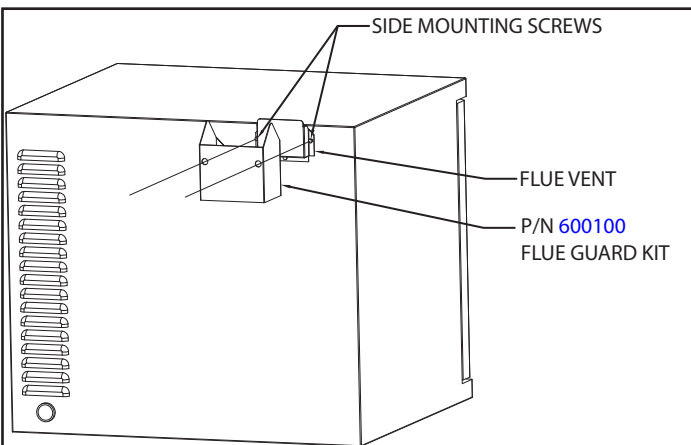
These adjustments include but are not limited to:

- Adjustments and recalibration of the thermostat
- Adjustment to the doors.
- Leveling.
- Tightening of fasteners.

⚠ WARNING No installation should be considered complete without proper inspection and, if necessary, any adjustments by qualified service or installation personnel.

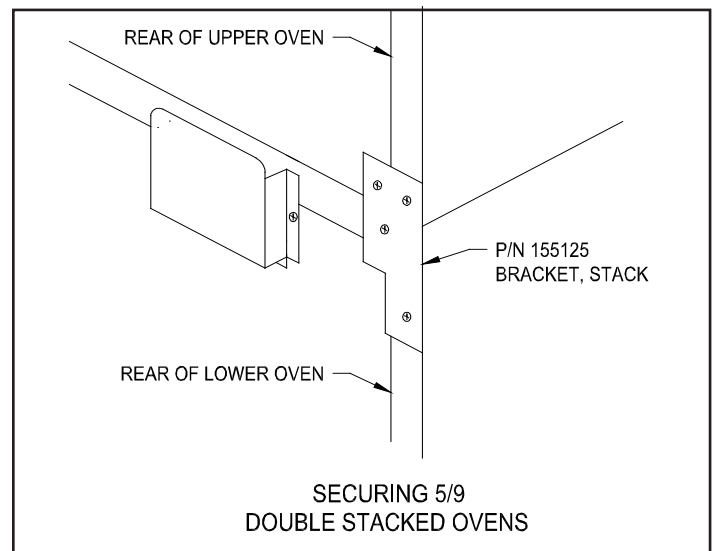
G. FLUE GUARD INSTALLATION

- 1.) Partially back-out the two side mounting screws of the flue vent.
- 2.) Slide the keyhole slots of the flue guard over the partially backed-out screws and then down.
- 3.) Tighten the two screws.



H. SECURING DOUBLE STACKED OVENS

- 1.) On rear of the top oven remove two existing screws that are located at the lower right hand corner.
- 2.) On rear of bottom oven remove two existing screws that are located at the upper right hand corner.
- 3.) Install stacking bracket using the existing screws as shown in figure.
- 4.) Repeat steps to install 2nd stacking bracket on left hand side.



OPERATION INSTRUCTIONS

The information in this section is intended for the use of qualified operating personnel. Qualified Operating Personnel are those individuals who have carefully read the information contained in this manual, are familiar with the function of the oven and/or have had experience with operating the equipment described. We recommend following these instructions to insure optimum performance, long life and trouble-free service from your oven.

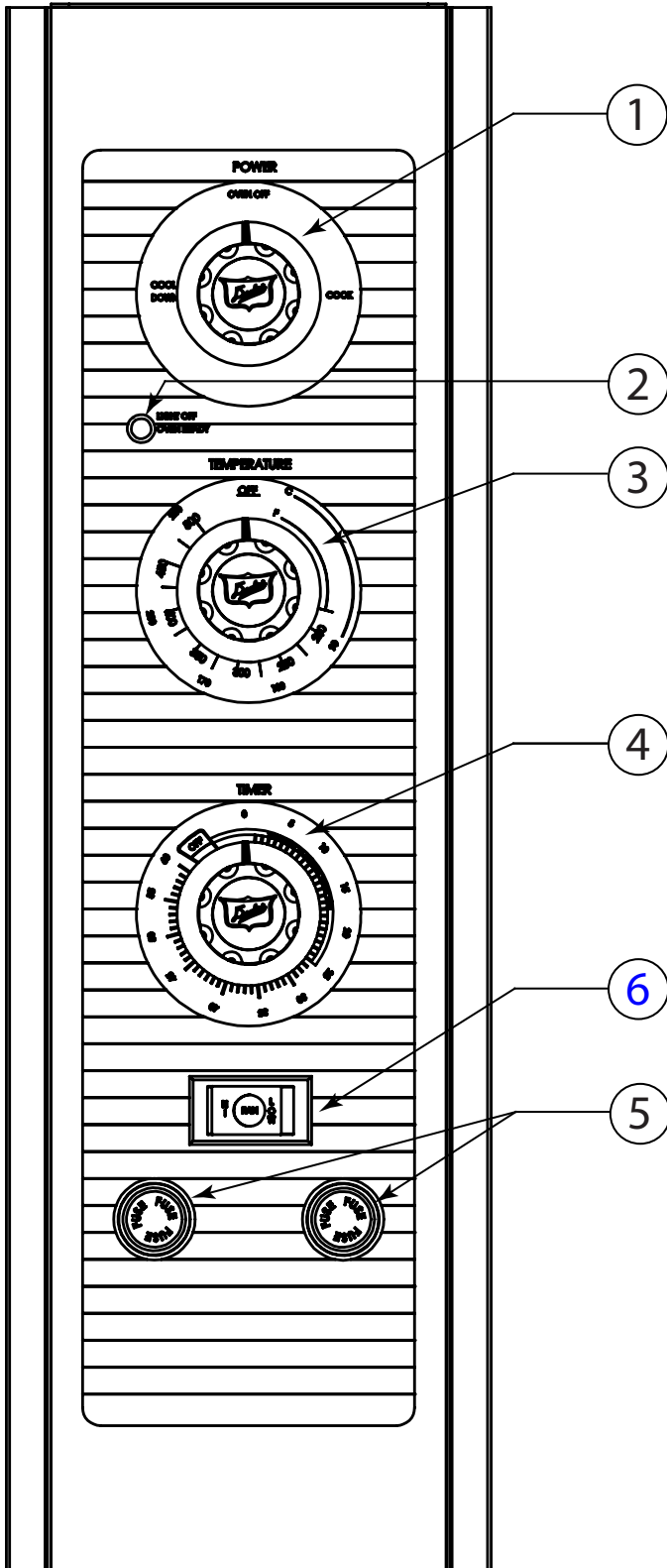
THE 5/9 ELECTRIC CONVECTION OVENS

Convection cooking has been around from the 1960s. Its advantages are well known. It differs from conventional cooking by the movement of heated air within the cooking cavity by means of a fan. This moving, heated air helps to strip the cool air from around the product being cooked, allowing the heat to penetrate more rapidly. The results are that your product is cooked quicker and at a lower temperature with the comparable product quality found in conventional ovens.

Please take the time to carefully read the operating instructions. They are important in the successful use of your oven.

OPERATION INSTRUCTIONS - continued

A. OVEN CONTROLS



"V" CONTROLLER

Electro-Mechanical

1. **The Power Switch** - Controls power to ON or Cool Down Function.
2. **The Indicator Light** - When lit indicates burners are operating. When the light goes out, the oven has reached its cooking temperature.
3. **The Cooking Thermostat** - Controls the oven temperature.
4. **The Cooking Timer** - Sounds an electric buzzer on expiration of operator set time as a reminder to remove product at end of cooking cycle.



NOTE: To set times of less than 25 minutes, turn timer knob past 25 minutes and then back to the desired time.

5. **The Fuse Holders** - Contain circuit protecting fuses.
6. **The Fan Speed Switch** (Optional) - Sets fan speed to high or low.

OPERATION INSTRUCTIONS - continued

"V" Controller Operating Instructions

Timer Resolution

The Timer displays time from 0 to 60 minutes, in one-minute increments.

Temperature Scale

The Temperature Control displays the temperature in °F. The temperature range is from 150°F - 500°F, in 25°F increments.

Cool Down

This feature enables the oven to be cooled rapidly by allowing the fan to operate with the burners turned off. To activate, turn the Power Switch to the COOL position and open the oven door. When the door is opened enough to disengage the door switch, the fan will turn on. Closing the door will turn the fan off.

Fan Speed Switch

The fan speed can be set to high or low speed by placing the FAN HI/LOW button to the desired setting.

Cooking

A cooking cycle can be initiated as follows:

- Turn the Power Switch to COOK position.
- Set the Cooking Temperature by turning the TEMPERATURE dial to the desired temperature. The OVEN READY indicator light will turn on.
- When the OVEN READY indicator light turns off, place the product to be cooked in the oven.
- Set the cooking Time by turning the COOK TIMER dial to the desired time.



NOTE: To set times of less than 25 minutes, turn timer knob past 25 minutes and then back to the desired time.

During the Cook Cycle, the OVEN READY Indicator light will cycle on and off with the heating elements.

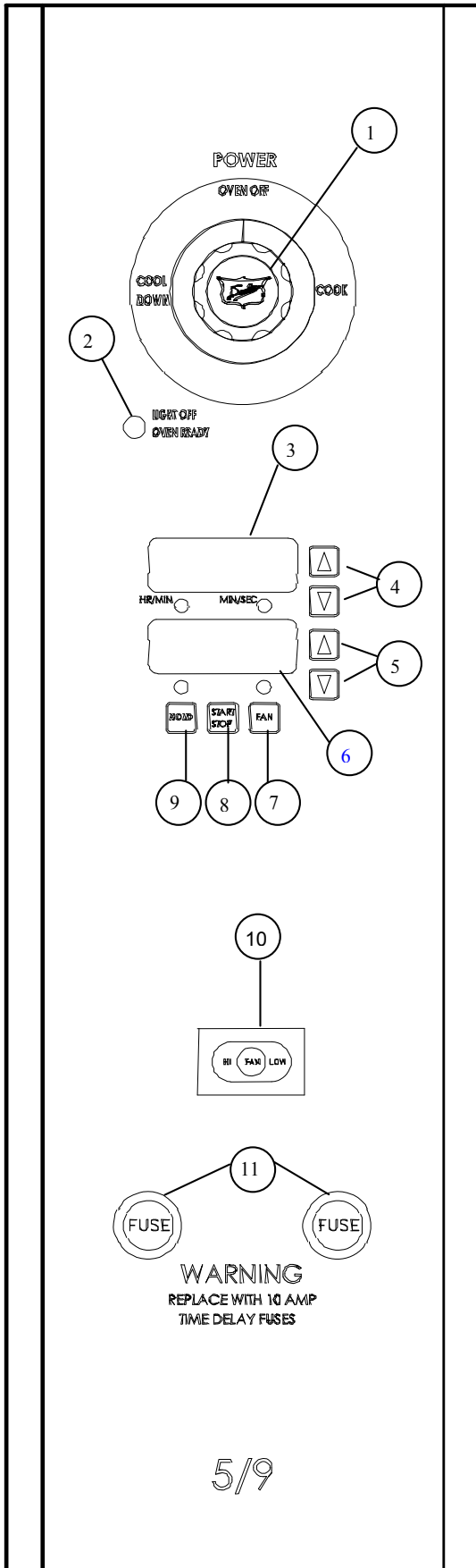
- When the COOK TIMER reaches "zero", the alarm will sound.
- To cancel the alarm, turn the COOK TIMER dial to the OFF position.

OPERATION INSTRUCTIONS - continued

"XX" CONTROLLER

Oven Controls – Solid State Digital

1. **The Power Switch** – Controls power to Cook or Cool Down functions.
2. **The Indicator Light** – When lit indicates burners or elements are operating. When the light goes out, the oven has reached the desired temperature.
3. **The Time Digital Display** – Displays time remaining in the chosen cycle.
4. **The Time Adjustment Buttons** – Sets/Adjusts countdown timer for cook cycle.
5. **The Temperature Adjustment Buttons** – Sets/Adjusts cooking temperature.
6. **The Temperature Digital Display** – Displays the temperature inside the oven
7. **The Pulse Fan Button** – Enables/Disables the Pulse Fan Cycle.
8. **The Start/Stop Button** – Starts/Stops the cooking cycle.
9. **The Hold Button** – Enable/Disables the Hold Function.
10. **The Fan Speed Switch** (Optional) – Sets fan speed to high or low.
11. **The Fuse Holders** – Contains circuit Protecting fuses.



OPERATION INSTRUCTIONS - continued

“XX” CONTROLLER PROGRAMMING & OPERATING INSTRUCTIONS

Models with the XX controller enable the oven to cook food at a specified temperature for a specified time period, then enter an optional hold mode. The hold mode holds food at a specified temperature for a specified period of time. When the power switch is in the ON position the oven will be in one of two modes:

- **Cook Mode:** In this mode the oven operates at a specified temperature and the fan runs continuously, unless the cycle option is selected. In cycle mode the fan runs for 30 seconds and is off for 30 seconds. This cycle continues during the specified cook time.
- **Hold Mode:** In this mode the oven operates at a specified hold temperature; however the fan only runs when the burners are on. If the fan mode switch is in the COOL position the fan will run continuously in the Hold mode.

To Program Cook Mode do the following:

1. Turn the power switch ON. The power switch is located at the top of the Control Panel.
2. Set the desired cook temperature (150° to 500°F). Use the arrow keys located next to the temperature display. Up raises the temperature, down lowers the temperature.
3. Set the Fan Mode Switch to the Cook position. In the Cook position the fan will not run when the doors are open. If the Fan Mode Switch is set in the COOL position the fan WILL run when the doors are open.
4. If pulse fan cycling is desired press the FAN button. In this mode the fan runs for 30 seconds and is off for 30 seconds. The fan indicator light will blink when the fan is in cycle mode. It stays on steady when the fan is in continuous run mode.
5. Select the correct fan speed for the item being cooked. The Fan Speed switch has two speeds, HI, or LOW.
6. Set the desired cook time by using the up and down arrows next to the cook time display. Up increases time, down decreases time.
7. If the Hold Mode is going to be used for the product being cooked, press the HOLD button. The temperature display now displays the Hold temperature. Use the up and down arrows to set the desired holding temperature.
8. Wait until the temperature display stops flashing, when it stops flashing the oven has reached the set temperature. The oven also beeps once to alert the user that it is ready.
9. Place product to be cooked into the oven and press the START/STOP button. The time display begins counting down the remaining cook time. If the oven doors are opened during the cook cycle, the timer will pause, the fan will shut off and the burners will shut off. Cook cycle will resume when the doors are closed. For ovens equipped with an interior light, the light may be turned on by pressing and holding the LIGHTS button at the bottom of the Control Panel. The cook time, oven temperature and fan cycle mode can be changed during the cook cycle as needed. To cancel a cook cycle, press the START/STOP button.
10. If the HOLD mode is NOT enabled the oven begins beeping and the display will flash “00” indicating the cook cycle is complete. Press the START/STOP button to silence the alarm and immediately remove the product from the oven. If the oven doors are shut the oven will maintain the set cook temperature even though the timer has run out. To cool down the product, open the doors, with the Fan Mode to COOL and change the FAN SPEED to HI. If the HOLD mode IS enabled the oven will beep three times when the cool time has completed. The timer will begin an upward count, indicating how long the product has been holding. The temperature display now displays the holding temperature. The oven will remain in HOLD mode until the START/STOP button is pressed. Pressing the START/STOP button returns the oven to the COOK mode.
11. When cooking is completed press the Power ON/OFF button to turn the oven off.

OPERATION INSTRUCTIONS - continued

B. GENERAL GUIDELINES FOR OPERATION

These guidelines are to assist you in obtaining the best performance from your oven:

- Always pre-heat your oven before cooking by placing the temperature setting at the desired temperature. The oven is pre-heated when the Indicator Light goes out.
- Always use a lower temperature setting than that recommended for a standard conventional oven or range oven. The general rule of thumb is to subtract 50- 100°F from the standard oven recipe. Some experimentation on your part may be necessary to achieve the optimum results with your food products.

NOTE: Cooking at higher temperatures will not reduce your cooking time! It will produce unsatisfactory baking and roasting results.

- You should begin checking the doneness of your food product in about half the time recommended for the same recipe cooked in a standard oven. There is a Suggested Time and Temperature Chart on the next page, which can serve as a guide. Keep in mind that your times may vary depending on the amount of product being cooked in your oven. The best results are always achieved when a systematic record of times and temperatures is kept for reference.

- The oven will hold up to thirteen 18" x 26" (457mm x 660mm) sheet pans. Your product and pan height will determine how many racks can be loaded.

NOTE: Do not place an empty sheet pan or aluminum foil on the bottom of the oven. This will disrupt the airflow and cause uneven cooking results.

- To minimize the shrinkage of roasted meats, place the meat directly on the racks and place a sheet pan one half full of water in the bottom rack position. The water will keep the oven compartment more humid and the meat juices will evaporate less.
- Maintain equal loads when cooking more than one pan of product at a time. You may wish to weigh the product to assure that the pan loads are equal. Smaller loads in one pan will cook at a different rate than larger ones in another.
- You may wish to experiment with leaving the oven OFF after pre-heating the oven and loading when baking light products such as light cake batter or custard so the product will have time to set. Normally, 7-10 minutes with the oven OFF, then finishing with the oven ON, will keep the product from rippling or being pushed by the fan.
- When starting off with frozen product, you may wish to pre-heat your oven up to 100°F above the temperature you are going to cook. Load the product and reset the temperature for the normal time.
- For longer bulb life, do not leave the oven lights on when not viewing the product.

OPERATION INSTRUCTIONS - continued

C. SUGGESTED TIMES & TEMPERATURES

| | PRODUCT | °F | °C | COOK TIME | RACKS | TEMP | TIME |
|----------------------|------------------------------------|--------------------------------------|-----|--------------|--------|------|------|
| BEEF | HAMBURGER PATTIES (3.3 OZ) | 400 | 205 | 8 – 10 MIN | 13 | | |
| | MEAT LOAF | 325 | 165 | 40 -45 MINE | 4 | | |
| | STEAMSHIP ROUND (80 LBS QUART) | 275 | 135 | 2 ¾ HOURS | 2 | | |
| | ROLLED BEEF ROAST (12 – 15 LBS) | 275 | 135 | 2 ½ HOURS | 4 | | |
| | STANDING RIB ROAST (20 LBS RARE) | 235 | 115 | 2 ¾ HOURS | 2 | | |
| | SHELL STEAKS (10 OZ) | 450 | 230 | 7 – 8 MIN. | 6 | | |
| | POT PIES | 400 | 205 | 30 – 35 MIN. | 6 | | |
| | STUFFED PEPPERS | 350 | 175 | 15 – 20 MIN. | 4 | | |
| | LASAGNA | 260 | 175 | 90 MIN | 4 | | |
| | HOT DOGS | 325 | 165 | 10 – 15 MIN | 6 | | |
| PORK | BAKED STUFFED PORK CHOPS | 375 | 190 | 25 – 30 MIN | 6 | | |
| | BACON | 400 | 205 | 5 – 7 MIN | 13 | | |
| VEAL | BONED VEAL ROAST (15 LBS) | 300 | 150 | 3 HRS 10 MIN | 3 | | |
| LAMB | LAMB CHOPS | 400 | 205 | 7 – 8 MIN | 6 | | |
| POULTRY | CHICKEN BREASTS AND THIGHS | 350 | 175 | 40 MIN | 6 | | |
| | CHICKEN BACKS AND WINGS | 350 | 175 | 35 MIN | 6 | | |
| | CHICKEN QUARTERED | 350 | 175 | 30 MIN | 6 | | |
| | TURKEY ROLL (18 LBS) | 310 | 155 | 30 – 35 MIN | 6 | | |
| FISH | FISH STICKS | 335 | 170 | 16 – 18 MIN | 13 | | |
| SEAFOOD | COD, HALIBUT (FROZEN) | 350 | 175 | 20 MIN | 6 | | |
| | SHRIMP, BAKED STUFFED | 400 | 205 | 6 – 7 MIN | 6 | | |
| | LOBSTER, BAKED STUFFED | 400 | 205 | 10 MIN | 4 | | |
| | LOBSTER TAILS (FROZEN) | 425 | 220 | 9 MIN | 6 | | |
| CHEESE | MACARONI & CHEESE CASSEROLE | 350 | 175 | 30 MIN | 6 | | |
| | GRILLED CHEESE SANDWICHES | 400 | 205 | 8 MIN | 13 | | |
| POTATOES | BAKED POTATOES | 400 | 205 | 50 MIN | 6 | | |
| | SLICED OR DICED POTATOES | 325 | 165 | 10 MIN | 6 | | |
| | FRENCH FRIES (FROZEN) | TIMES AND TEMPS WILL VARY AS TO CUT. | | | | | |
| PIES | FROZEN BERRY PIES (22 TO 36 OZ EA) | 325 | 165 | 35 MIN | 6 | | |
| | FROZEN FRUIT PIES (24 TO 46 OZ EA) | 325 | 165 | 45 – 50 MIN | 6 | | |
| | FRESH APPLE PIE (20 TO 36 OZ EA) | 350 | 175 | 25 – 30 MIN | 6 | | |
| | PUMPKIN PIE | 300 | 150 | 30 – 50 MIN | 6 | | |
| | FRUIT CRISP | 300 | 150 | 25 MIN | 6 | | |
| | FRUIT COBBLER | 300 | 150 | 30 MIN | 6 | | |
| | APPLE TURNOVERS | 350 | 175 | 15 MIN | 6 | | |
| | BREADS | BREAD (32 – 1 LB LOAVES) | 325 | 165 | 30 MIN | 4 | |
| NORTHERN CORN BREAD | | 325 | 165 | 25 MIN | 6 | | |
| SOUTHERN CORN BREAD | | 375 | 190 | 15 – 20 MIN | 6 | | |
| HAMBURGER ROLLS | | 275 | 125 | 15 MIN | 6 | | |
| YEAST ROLLS | | 300 | 150 | 25 MIN | 6 | | |
| BISCUITS | | 400 | 205 | 6 MIN | 6 | | |
| ROLLS, BROWN & SERVE | | 350 | 175 | 15 MIN | 6 | | |
| CAKES | SHEET CAKE (5 LBS BATTER PER PAN) | 325 | 165 | 16 – 18 MIN | 6 | | |
| COOKIES | CHOCOLATE CAKE | 325 | 165 | 29 MIN | 6 | | |
| | BROWNIES | 325 | 165 | 15 MIN | 6 | | |
| | DANISH PASTRY | 325 | 165 | 12 MIN | 6 | | |
| | CINNAMON BUNS | 325 | 165 | 20 MIN | 6 | | |
| | SUGAR COOKIES | 275 | 125 | 15 MIN | 13 | | |
| | CREAM PUFFS | 325 | 165 | 20 – 25 MIN | 6 | | |
| | CHOCOLATE CHIP COOKIES | 325 | 165 | 10 MIN | 13 | | |
| | PEANUT BUTTER COOKIES | 300 | 150 | 10 MIN | 13 | | |



NOTE: Your times and temperatures may vary from those shown on this chart. Your results depend on weight per pan, temperature of the product before loading, the recipe, type of pan, and calibration of the thermostat. If your recipes vary from these, write in your proven times and temperatures for your future use.

OPERATION INSTRUCTIONS - continued

D. COOK & HOLD/ROAST & HOLD RECOMMENDED TIME & TEMPERATURE

| PRODUCT | QTY | COOK TEMP | HOLD TEMP | COOK TIME | HOLD TIME MINIMUM | TOTAL TIME |
|--|-------------|----------------|---------------|---------------------------------|----------------------------|-------------------------------------|
| PRIME RIB BONE IN CAP OFF 14 – 18 LBS (6.4 – 8.1 KG) | 1 3 6 | 200°F 93°C | 140°F 60°C | 3 HRS 3-1/4 HRS 3-1/2 HRS | 1 HR 1-1/2 HRS 2 HRS | 4 HR 4-3/4 HRS 5-1/2 HRS |
| PRIME RIB BONE IN CAP ON 18 – 22 LBS (8.1 – 10 KG) | 1 3 6 | 200°F 93°C | 140°F 60°C | 3-1/2 HRS 4 HRS 4-1/2 HRS | 1 HR 1-1/2 HRS 2 HRS | 4-1/2 HRS 5-1/2 HRS 6-1/2 HRS |
| TOP OR BOTTOM ROUNDS 10 – 12 LBS (4.5 – 5.4 KG) | 1 3 6 | 200°F 93°C | 140°F 60°C | 3-1/2 HRS 4 HRS 4-1/2 HRS | 1 HR 1-1/2 HRS 2 HRS | 4-1/2 HRS 5-1/2 HRS 6-1/2 HRS |
| PORK ROAST OR HAM CAP OFF 10 – 12 LBS (4.5 – 5.4 KG) | 1 3 6 | 250°F 121°C | 170°F 76°C | 4 HRS 4-1/4 HRS 4-1/2 HRS | 1 HR 1-1/2 HRS 2 HRS | 5 HR 5-3/4 HRS 6-1/2 HRS |
| TURKEY 20 - 22 LBS (6.4 – 8.1 KG) | 1 2 | 250°F 121°C | 170°F 76°C | 3-3/4 HRS 4 HRS | 1 HR 1-1/2 HRS | 4-3/4 HR 5-1/2 HRS |
| LEG OF LAMB BONE IN 8 - 10 LBS | 2 4 6 | 225°F 107°C | 160°F 71°C | 2-1/2 HRS 2-3/4 HRS 3 HRS | 1 HR 1-1/2 HRS 2 HRS | 3-1/2 HR 4-1/4 HRS 5 HRS |

OPERATION INSTRUCTIONS - continued

COOK & HOLD - ROAST & HOLD

Control Options with COOK & HOLD - ROAST & HOLD feature include conveniences not found in standard control ovens. This feature is particularly valuable when roasting meats. By using the slower speed "Roast - Lo Fan" for the primary cooking cycle and setting a lower temperature (140°F or higher is recommended) for the hold cycle, your meats can be cooked and then held for up to 16 hours. The lower temperatures used and the slower fan speeds reduce shrinkage, thus increasing yields. Also, meats roasted in this manner over longer periods tend to be more tender and juicy.

An added benefit of using your 5/9 to Roast & Hold is lower energy costs.

COOK & HOLD - ROAST & HOLD cooking is a three step process.

- **COOK or ROAST** - This step is controlled by the count down timer and the temperature controller. Meat is roasted at a lower temperature for a longer period of time. Meats are generally cooked until about 2/3 done in this cycle. At the end of the roasting cycle, the controls automatically shift to the "HOLD" mode.
- **STORED HEAT COOKING** - This is a natural change in temperature and is not a controlled function; i.e., there are no times or temperatures to set. It is a portion of the "HOLD" cycle as far as timing. In this step the oven temperature slowly drops down to the "HOLD" temperature setting. This step may take 1 -2 hours. It is important that meats being cooked by this method be left in the "HOLD" cycle for at least two hours as they continue to cook.
- **HOLD** - Once the meat reaches the holding temperature, it can be held up to sixteen hours prior to serving. The blower at low speed will cycle on and off to maintain the "HOLD" temperature you set into the temperature controller.



NOTE: The "COOK - HI-FAN" cycle can be substituted for the "ROAST-LO-FAN" cycle with the only change being the velocity of the fan being higher.

E. GENERAL GUIDELINES FOR COOK & HOLD - ROAST & HOLD

- Always allow the meat to remain in the "HOLD" cycle for a minimum of two hours. This will assure that the stored heat of the "COOK - ROAST" cycle has brought it to the desired degree of doneness.
- Always thaw meats in a refrigerator and temper the meat 30-45 minutes at room temperature before cooking. Cooking frozen food products is not recommended, as it will increase the "COOK -ROAST" cycle and increase shrinkage.
- Aged meat cooks more rapidly and this should be taken into consideration when establishing cooking times

MAINTENANCE INSTRUCTIONS

These maintenance instructions are for the use of qualified service personnel only. Service by other than qualified personnel may result in damage to the oven and/or injury to the operator.

Qualified service personnel are those individuals, firms, companies or corporations which either in person or through an agent are engaged in and responsible for repair or servicing of commercial food preparation equipment, who are experienced in such work, familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction.

If you should require assistance in the selection of a qualified service agency, please contact Duke Manufacturing Co.'s Service Department at 800-735-3853.

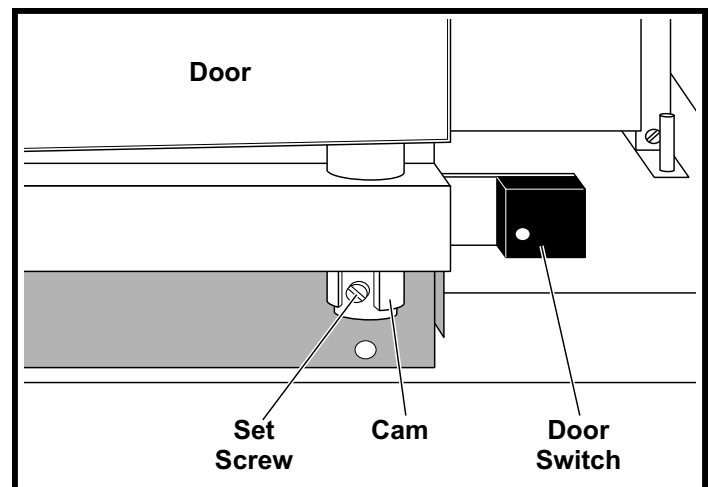
A. ADJUSTMENTS

Quite often malfunctions, which are attributed to defects, may be repaired by adjusting certain parts rather than replacing them.

B. DOOR SWITCH ADJUSTMENT

You may also wish to adjust the door switch. The door switch is located behind the combustion compartment cover, on the right side. The door switch is activated by a cam, which is mounted to the door's hinge pin with a setscrew.

1. Open the door fully.
2. Remove the lower cover by loosening the three screws located inside the door opening.
3. Position the door so it is nearly closed but not latched.
4. To adjust the cam loosen the setscrew and rotate the cam until you hear the switch click.
5. Tighten the setscrew in the cam. Test the door to make certain the switch will make contact with the doors closed.
6. Torque setscrew to 60 in-lbs.
7. Replace the cover.



⚠ WARNING

The door switch is located in a heated zone. Care should be taken to avoid burns.

MAINTENANCE INSTRUCTIONS - continued

C. THERMOSTAT CALIBRATION

Electro-Mechanical Controls Only ("Q" & "V"). Not applicable to Ovens with Solid State Controls.

In many convection ovens thermostats have been the cause of more operating problems than any other component part. Thermostats, being mechanical devices, do sometimes fail, in which case only replacing the part will correct the problem. However, the great majority of thermostat related problems could be attributed to their being out of adjustment (calibration). A thermostat that is out of calibration may cause unsatisfactory cooking results such as uneven baking, prolonged cooking times, etc. If you are experiencing uneven cooking, it may be a result of excessive cooking temperatures. Refer to the cooking chart provided in Operating Instructions Section C.

To Check Calibration:

- Turn the oven on by turning the Power Switch to the ON position.
- Open the doors and place a thermocouple in the center of the middle oven rack. A reliable mercury-type thermometer can be substituted if a pyrometer is not available.
- Turn the thermostat dial to 350°F (177°C). Allow the oven to preheat 1/2 hour.
- When the indicator light goes out, the thermostat has been satisfied. Check the pyrometer or thermometer to determine the internal oven temperature.
- If the reading on the pyrometer (or thermometer) is less than 10°F different from the setting of the thermostat, no adjustment is needed. If this reading is more than 10°F, proceed with calibration procedure.

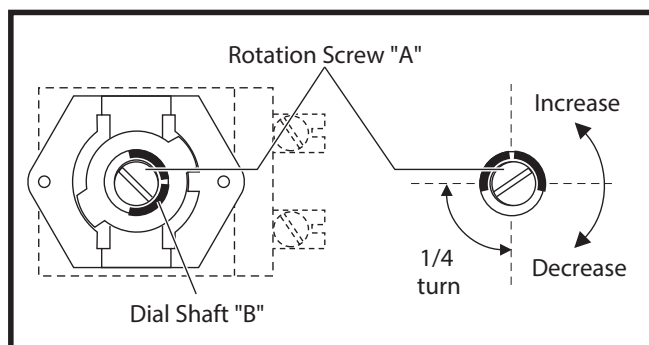
To Calibrate the Ovens

- Remove the thermostat knob by loosening the setscrew and pull the knob forward. Take care not to rotate the thermostat stem, which will change the setting.
- With a very small screwdriver, turn the screw located in the bottom of the hollow of the stem clockwise to lower the temperature or counterclockwise to raise the temperature. DO NOT allow the stem of the thermostat to rotate as you turn the screw.
- Open the door and turn the POWER SWITCH to the COOL DOWN position. This will allow the oven fan to come on without the burners and cool off the oven. Allow the oven to cool to about 250°F (120°C).
- Return the POWER SWITCH to the ON position and repeat the previous steps until the oven thermostat and the pyrometer (thermometer) reading agree.
- Replace the knob and tighten the setscrews.



NOTE: Maximum turn of screw "A" is 1-1/2 turns – clockwise or counterclockwise.

This thermostat is a direct-acting (opens on temperature rise) device.



MAINTENANCE INSTRUCTIONS - continued

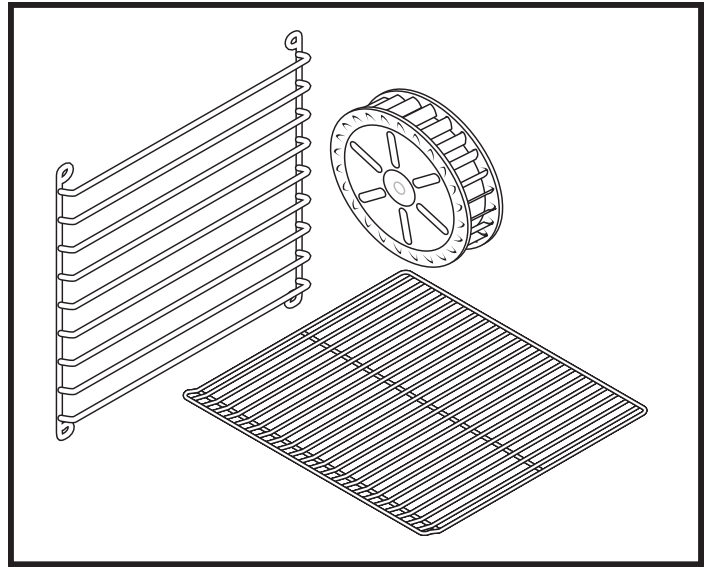
D. CLEANING OF THE OVENS

The stainless steel on your oven can be kept clean with a good stainless steel cleaner, many of which are on the market. The painted surfaces should be wiped clean regularly with a MILD detergent. Moisten a cloth and wipe down the oven while it is COLD. Wiping down an oven while it is hot will cause streaking and otherwise unsatisfactory results. Once the oven is clean it can be wiped down with light oil.

Porcelain oven interiors should be cleaned regularly using a degreasing agent. For heavier deposits a commercial oven cleaner such as Dow Oven Cleaner, Easy-Off, or Mr. Muscle can be used. Care must be taken to prevent these alkaline-type cleaners from coming in contact with any aluminized steel surfaces in the oven, including the blower wheel.

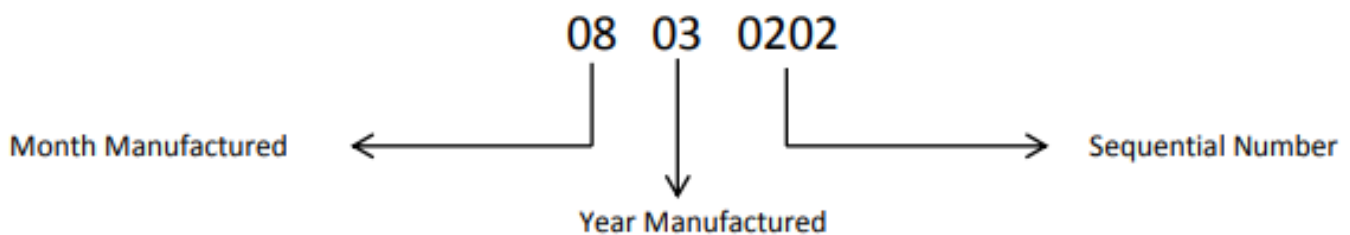
The blower wheel, racks and rack supports can be removed and soaked in a solution of ammonia and water.

Make certain that all parts are thoroughly rinsed before returning to use.



READING THE SERIAL NUMBER

All units currently manufactured in St. Louis and Sedalia, Missouri (After 2/1/2013):



(Example: 08030202 = Indicates the unit was manufactured in August of 2003)



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