

INSTRUCTIONS

DGC1, HGC40, HGC60, HGC40D & HGC60D GAS CONVECTION OVENS

MODELS

<i>DGC1</i>	<i>ML-43853</i>
<i>HGC40</i>	<i>ML-43856</i>
<i>HGC40D</i>	<i>ML-43859</i>
<i>HGC60</i>	<i>ML-114731</i>
<i>HGC60D</i>	<i>ML-114732</i>



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TROY, OHIO 45374-0001

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

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

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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Installation, Operation and Care of DGC1, HGC40 & HGC40D GAS CONVECTION OVENS

SAVE THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

The Model DGC1 Oven is equipped with a mechanical thermostat and 1-hour dial timer; the Model HGC40 and HGC60 Ovens are equipped with a solid state thermostat with probe and 1-hour dial timer; and the Model HGC40D and HGC60D Ovens feature an electronic thermostat, electronic timer, a cook-and-hold function and a pulse control. Each oven is equipped with five racks, a two-speed $\frac{1}{2}$ H.P. blower motor and a 40,000 BTU/hr. burner as standard equipment, and requires a 120 volt single phase electrical service. The doors open independently.

Models HGC60 and HGC60D have a deeper oven cavity.

A single oven is furnished with a set of four 25 $\frac{3}{4}$ " (654mm) adjustable painted or stainless steel legs.

Stacked ovens are furnished with a set of four 8" (203mm) adjustable painted or stainless steel legs, and a stacking kit for mounting one oven on top of the other.

A single oven installed on a storage stand is furnished with four 6" (152mm) adjustable painted or stainless steel legs.

Additional racks are available as accessories. The porcelain interior is standard. A stainless steel interior is available as an option.

INSTALLATION

UNPACKING

Immediately after unpacking the oven, check for possible shipping damage. If this oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service and type of gas (natural or propane) agree with the specifications on the oven data plate, located on the **inside of the bottom front cover**.

Do not use the doors or their handle to lift the oven.

LOCATION

The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible or non-combustible construction for at least 6" (152mm) from the side and 6" (152mm) from the back of the oven. The installation location must allow adequate clearances for servicing and proper operation.

The oven must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for that required for combustion of gas at the oven burners.

LEVELING

Ensure that the oven racks are level in the final installed position.

INSTALLATION CODES AND STANDARDS

Hobart ovens must be installed in accordance with:

In the United States

1. State and local codes.
2. National Fuel Gas Code ANSI-Z223.1 (latest edition), available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209.
3. ANSI/NFPA 96, "Vapor Removal from Cooking Equipment" (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
4. National Electrical Code, ANSI/NFPA-70 (latest edition).

In Canada

1. Local codes.
2. CAN/CGA-B149.1, "Natural Gas Installation Code" (latest edition).
3. CAN/CGA-B149.2, "Propane Installation Code" (latest edition) available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.
4. Canadian Electrical Code, CSA Standard C22.2 No. 3 (latest edition).

INSTALLING BASIC OVEN

The basic oven must be installed on legs or be mounted on a modular stand. Installations on concrete bases or other supports restricting air circulation underneath the oven is not advisable and may void the warranty.

NOTICE: When the oven is mounted on casters, it must be installed with the casters supplied, a connector (not supplied by Vulcan-Hart) complying with either ANSI Z21.69 (latest edition) or CAN/CGA-6.16 (latest edition), and a quick-disconnect device complying with either ANSI Z21.41 (latest edition) or CAN1-6.9 (latest edition). It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions. Attach the restraining device at the rear of the oven (Fig. 1).

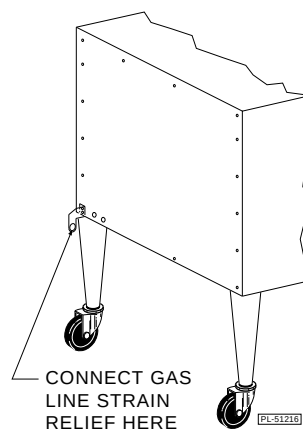


Fig. 1

ASSEMBLING THE LEGS TO THE OVEN

Unpack the oven and leg set.

Position oven on its back, taking care not to scratch or damage it. The gas pipe connection protrudes beyond the back; provide for this when oven is tipped back by resting it on suitable spacers (2 x 4's etc.).

Attach each of the four leg assemblies to the bottom of the oven with the 24 bolts and lockwashers (6 per leg).

Carefully raise the oven to its normal position. Turn the adjustable feet in or out to level the oven front-to-back and side-to-side.

ASSEMBLING THE CHIMNEY AND FLUE EXTENSION

Remove the oven chimney and flue extension from the rear of the oven (motor compartment) and use the screws provided to fasten the chimney to the top rear of the oven. The flanges on the chimney are to be positioned under the top cover. Also attach the flue extension.

ASSEMBLING STACKED OVENS

Unpack the ovens and stack kit. Position one oven on its back for access to the oven bottom, taking care not to scratch or damage it. The gas pipe protrudes beyond the back; provide for this when the oven is tipped back by resting it on suitable spacers (2 x 4's, etc.). Attach the four leg assemblies with the 24 bolts and lockwashers (6 per leg).

Place the lower oven (with legs) on the floor and remove the two $\frac{7}{16}$ " (11.1mm) diameter knockouts on each side of the top cover.

Install the two locating studs (included in the leg stack set) into the screw plates on the underside of the upper oven (Fig. 2).

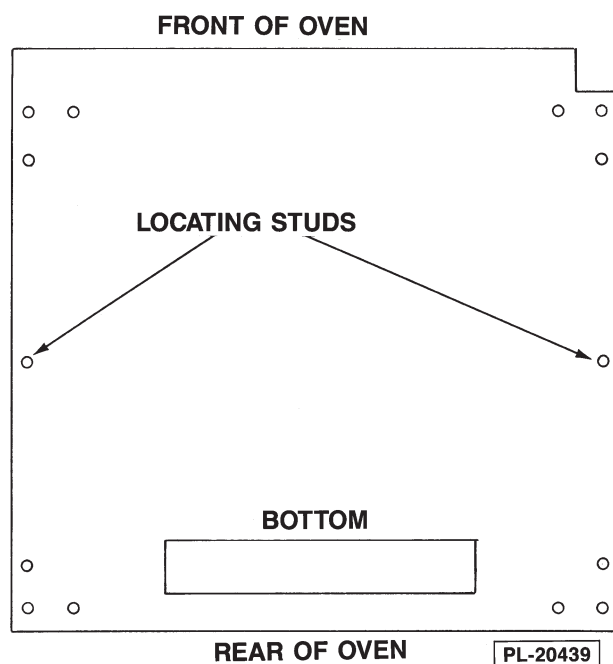


Fig. 2

Move the oven with legs to the installed position and place the upper oven on top of the lower oven using the locating studs.

Remove the rear panels from both ovens. Remove the right angle flue extension (Fig. 3) from the top oven.

Insert the right angle short flue extension into the top oven. Install the long flue extension (Fig. 3) from the stack kit over the right angle flue extension on the top oven. Insert the right angle of the long flue extension into the bottom oven. Secure the flue extensions with the screws provided.

Install rear panels on both ovens. Install chimney (Fig. 3) on upper oven. Connect the piping between the top oven and bottom oven. Pipe compound must be suitable for the type of gas being used (natural or propane).

The manual gas valve at the bottom of the control panel should remain off until all electrical connections are made and the ovens are checked or used.

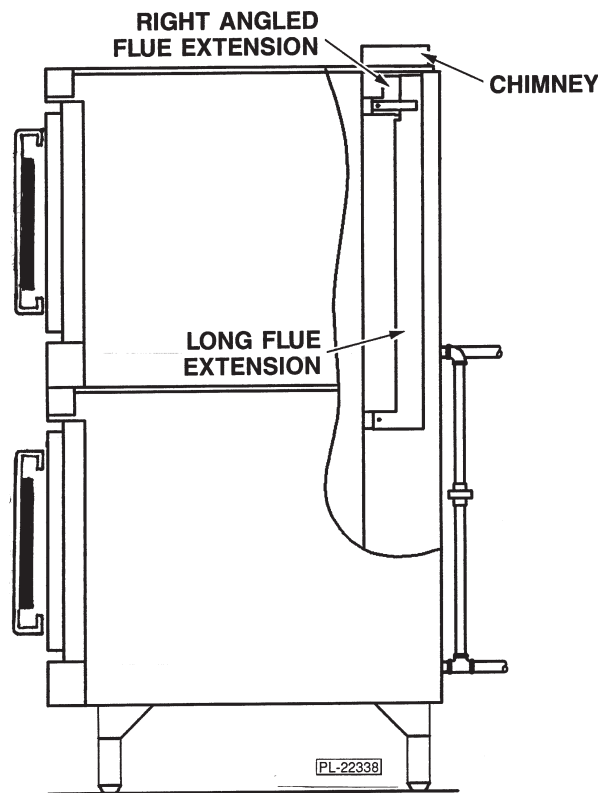


Fig. 3

ASSEMBLING THE OVEN TO THE STAND

Unpack the oven and stand. Position oven on its back, taking care not to scratch or damage it. The gas pipe connection protrudes beyond the back; provide for this when the oven is tipped back by resting it on suitable spacers (2 x 4's, etc.).

Install the two locating studs (included in the stand carton) into the screw plates on the underside of the oven (see Fig. 2).

Attach each of the four leg assemblies to the bottom of the stand with the 24 bolts and lockwashers (6 per leg).

Mount the oven on top of the stand.

ELECTRICAL CONNECTIONS

WARNING: THE POWER CORD IS PROVIDED WITH A GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

Your gas convection oven is equipped with a 120 volt / 60 Hz. / 1 phase cord and plug and requires only that it be plugged into a properly grounded 120 volt receptacle.

A wiring diagram is located on the inside of the right side panel.

GAS AND ELECTRICAL DATA

MODEL	GAS DATA				ELECTRICAL DATA
	INPUT BTU/HR		MANIFOLD PRESSURE		AMP/LINE
	Natural	Propane	Natural	Propane	120 Volts
DGC1	40,000	40,000	3.5" W.C. (0.8 kPa)	10" W.C. (2.5 kPa)	10 Amps
HGC40/HGC60	40,000	40,000	3.5" W.C. (0.8 kPa)	10" W.C. (2.5 kPa)	10 Amps
HGC40D/HGC60D	40,000	40,000	3.5" W.C. (0.8 kPa)	10" W.C. (2.5 kPa)	10 Amps

Stacked ovens require double BTU/Hr and double amperage.

GAS CONNECTIONS

Gas supply connections and pipe joint compound must be suitable for sealing piping for propane or natural gases.

The oven is provided with a regulator integral to the gas solenoid valve and requires no external regulator.

The manual gas shutoff valve is located at the bottom of the front control panel.

The oven should be connected to the gas line after leveling. The gas supply line must be at least the equivalent of $\frac{3}{4}$ " (19mm) iron pipe. Make sure piping is clean and free of obstructions, dirt or pipe joint compound.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

TESTING THE GAS SUPPLY SYSTEM

The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than $\frac{1}{2}$ psig (3.45 kPa).

The oven must be isolated from the gas supply piping system by closing the manual shutoff valve during pressure testing of the gas supply piping system at test pressures equal to or less than $\frac{1}{2}$ psig (3.45 kPa).

Gas Pressures and Orifices

Natural Gas

The burner orifices are sized to deliver the nameplate input rating (40,000 Btu/hr) at a gas manifold pressure of 3.5" W.C (0.8 kPa). The gas pressure regulator is integral to the gas solenoid valve and is factory set to supply 3.5" W.C. (0.8 kPa) as required for natural gas.

Propane Gas

The burner orifices are sized to deliver the nameplate input rating (40,000 Btu/hr) at a gas manifold pressure of 10" W.C (2.5 kPa). The gas pressure regulator is integral to the gas solenoid valve and is factory set to supply 10" W.C. (2.5 kPa) as required for propane gas.

BURNER AIR SHUTTER ADJUSTMENTS

The HGC40D oven burner has fixed, factory-adjusted air openings and requires no field adjustment.

FLUE CONNECTIONS

Ventilation requirements will vary with each installation and must comply with applicable portions of NFPA Standard #96, "Vapor Removal from Cooking Equipment," and with local codes. Keep in mind that:

The oven should be located under a hood which has an adequate connection to an exhaust duct and extends 6" (152.4mm) beyond the oven sides.

Clearance above the oven flue should be adequate for the flue products to escape so that there is no interference with the heat circulation in the ovens.

Ovens may use an optional down draft diverter flue method. This optional down draft diverter must be purchased from the oven manufacturer and vented to the outside; otherwise, the installation of any such device will void all oven certifications and warranties. When the diverter is supplied, it may be connected to a Type "B" vent.

BEFORE FIRST USE

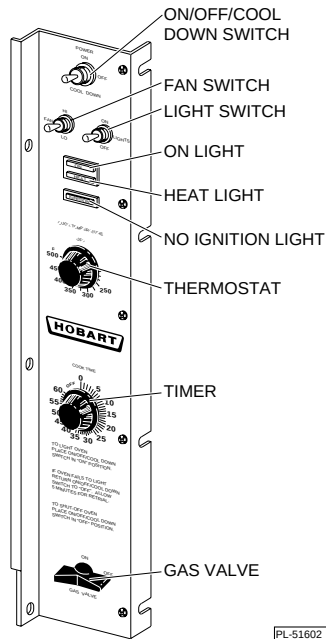
Before using the oven for the first time, it must be "burned in" to release any odors that might result from heating the new surfaces in the chamber.

Using a clean damp cloth, wipe the inside of the oven, including the racks.

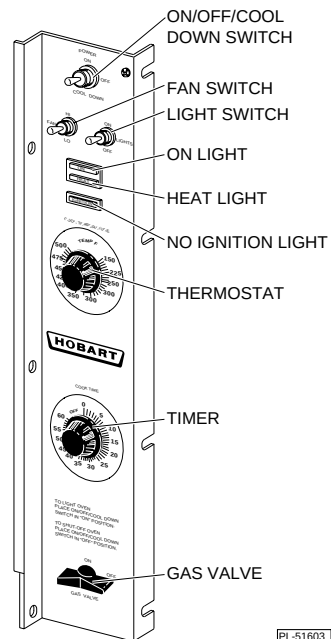
Close the oven doors, turn the ON/OFF/COOLDOWN switch ON, turn the thermostat to 300°F (149°C) and allow the oven to cycle for 6 to 8 hours before turning the switch OFF.

OPERATION

CONTROLS — MODELS DGC1 & HGC40/HGC60 (Fig. 4)



MODEL DGC1



MODEL HGC40/HGC60

Fig. 4

ON / OFF / COOLDOWN SWITCH	— ON — turns oven control circuits on. — OFF — turns oven control circuits off. — COOLDOWN — allows the fan motor to run with the doors ajar to speed oven cooling.
2-SPEED FAN SWITCH — HI / LO	— Adjusts air velocity in the oven.
LIGHT SWITCH — ON / OFF	— Turns lights in the oven on or off.
THERMOSTAT	— Controls oven temperature during cooking operation.
TIMER	— Use to set cooking cycle time. Alarm sounds continuously when elapsed time counts down to 0; oven does not turn off. Turn timer to OFF position to stop alarm. When oven is not in use, keep timer at OFF position.
ON LIGHT (Amber)	— Lit when the ON/OFF/COOLDOWN switch is positioned at ON or COOLDOWN.
HEAT LIGHT (White)	— Comes on and goes off when the burner cycles on and off.
NO IGNITION LIGHT (Red)	— Comes on if burner fails to ignite after the third try. When lighting oven, the NO IGNITION LIGHT cycles ON during the 5-second purge and OFF during 7-second ignition trial.
GAS VALVE	— When ON, allows gas to flow to the ignition system.

LIGHTING THE DGC1 AND HGC40/HGC60 OVENS

Turn manual gas valve ON. Turn ON/OFF/COOLDOWN switch ON and turn thermostat to its maximum setting. Both the ON and HEAT lights should come on. If HEAT light is not on, make sure door is closed.

After 5 seconds, the spark ignition system will start and the solenoid valve will open, allowing gas to flow to the burner for 7 seconds. This 5-second purge and 7-second ignition trial will repeat up to two more times if the burner does not light within the first 7-second ignition trial. During this 5-second prepurge, the red NO IGNITION light will be lit.

When the burner gas ignites, a slight "roar" will be heard. This "roar" is a normal condition of the power burner and will become almost undetectable in the normal operating mode after warm-up. The NO IGNITION light will go off when ignition occurs.

If the burner fails to light after three trials, the red NO IGNITION light will be lit and remain on. Turn ON/OFF/COOLDOWN switch OFF for five minutes before repeating lighting sequence previously described.

If the burner does not light after three trials, turn off the manual gas valve and call a qualified servicer.

USING THE DGC1 AND HGC40/HGC60 OVENS

Preheating

1. Turn ON/OFF/COOLDOWN switch ON. The amber ON light will come on, indicating that power to the oven is on.
2. Set THERMOSTAT as desired. Refer to COOKING GUIDELINES for suggested temperatures and times for various products.
3. Prepare product and place in suitable pans. When the white HEAT light goes off, the oven has reached desired preheat temperature.

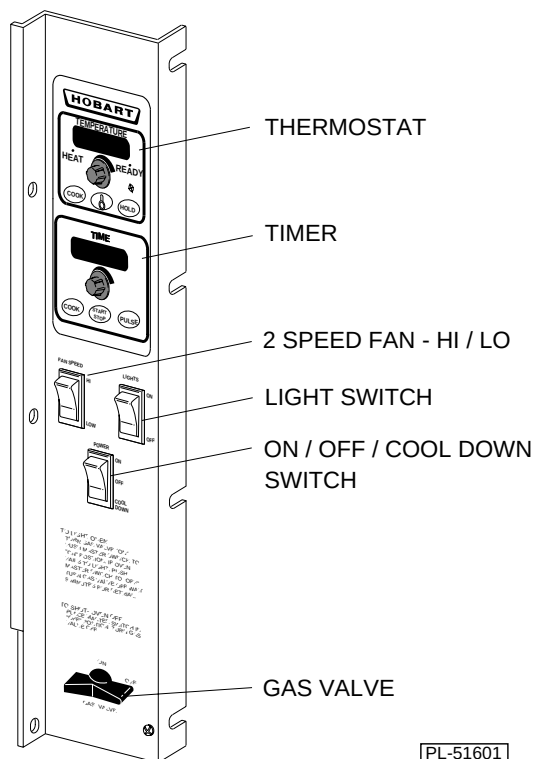
Cooking

1. Open doors and load the product into the oven. Place pans in the center of the racks. Close doors.
2. Set the TIMER. After the preset time lapses, turn timer to OFF position to stop the buzzer.
4. When product is done, open doors and carefully remove cooked product from the oven. Wipe up any spills.

End of Day

- Turn THERMOSTAT to OFF.
- Turn ON/OFF/COOLDOWN switch to COOLDOWN.
- Leave door ajar while the fan is on to cool the oven.
- When oven has cooled sufficiently, turn ON/OFF/COOLDOWN switch to OFF and clean oven.

CONTROLS — MODEL HGC40D/HGC60D (Fig. 5)



THERMOSTAT CONTROL

MODEL HGC40D/HGC60D

Fig. 5

Temperature Display (When Not Timing Product)

Displays set cook temperature while the light in the Cook Button is lit. Will be overridden to display actual cavity temperature for 8 seconds when Thermometer Button is pushed.

1. The light in the Thermometer Button will be lit while the actual temperature is being displayed.
2. The light in the Thermometer Button will extinguish when the display returns to set temperature display.

Temperature Display (When Timing Product)

Displays set hold temperature while the light in the Hold button is lit. Displays the cook temperature when the Cook button is lit. Will be overridden to display actual cavity temperature for 8 seconds when the Thermometer Button is pushed.

1. The light in the Thermometer Button will be lit while actual temperature is being displayed.
2. The light in the Thermometer Button will extinguish when the display returns to set temperature display.

Temperature Knob (When Not Timing Product)

1. Sets the cook temperature when the Cook Button light is lit. The Cook Button light can be turned on by pressing the Cook Button.
2. Sets the hold temperature when the Hold Button light is lit. The Hold Button light can be turned on by pressing the Hold Button.

Temperature Knob (When Timing Product)

1. Sets the cook temperature when the Cook Button light is lit. The Cook Button light cannot be changed by pressing the Cook Button.
2. Sets the hold temperature when the Hold Button light is lit. The Hold Button light cannot be changed by pressing the Hold Button.

Cook Button Light (If On) - (While Not Timing Product)

Indicates the cook mode is selected. This means:

1. The displayed temperature settings will be for the cook temperature except for the time that the light in the Thermometer Button is lit.
2. Rotating the Thermostat Knob will change the cook set temperature.
3. Cook time can be adjusted using the Timer Knob.
4. The time displayed is the initial set cook time.
5. It is possible to select the Hold mode using the Hold Button.

Cook Button Light (If On) - (While Timing Product)

Indicates the cook mode is selected. This means:

1. The displayed temperature settings will be for the cook temperature except for the time that the light in the Thermometer Button is lit.
2. Rotating the Temperature Knob will change the cook set temperature.
3. It is not possible to select the Hold mode using the Hold Button.
4. The time displayed is the time counted down from the initial cook time set.

Cook Button

1. Lights the Cook Button light. See Cook Button Light above.
2. Selects the Cook mode.
3. Has no effect if timing in the Hold mode.

Thermometer Button

When pressed, causes actual cavity temperature to display for about 8 seconds, then display returns to set temperature.

Heat Light

When lit, indicates that power is being supplied to the burner.

Ready Light

Will be lit any time the actual temperature is within +/- 5°F (+/- 2.7°C) of the set temperature for the current mode.

TIMER CONTROL

Time Display (While Not Timing Product)

Displays the set cook time if the light in the Cook Button is lit.

Time Display (While Timing Product)

1. Displays the counted down cook time if the Cook Button light is lit and in the Cook mode.
2. Displays the counted up hold time if the Hold Button light is lit and in the Hold mode. Count-up of hold time does not begin until cavity temperature reaches the hold temperature.

Time Display Semicolon

1. Flashing if product is timing.
2. Not flashing if not timing product.

Time Button

Press to set cooking cycle time.

Time Button Light

Illuminates when the Time Button is pressed.

Timer Knob

Sets the cook time when not already timing and the Cook Time indicator is lit.

Pulse Button

Selects the pulse time setting. A cook time must be set first. The pulse time can then be set equal to or less than the cook time. The pulse time will be the portion of cook time to operate in the pulse mode. Pulse mode will start first. When pulse time elapses, the remainder of the cook time will be in the non-pulse mode.

Use when cooking delicate product, such as strudel, muffins, cupcakes, meringue pies, etc., to keep product from forming "waves" on the top.

Use the Pulse Button to switch between the selection of pulse mode and no pulse mode time setting. A pulse mode time of zero means no pulse mode will occur.

The light in the Pulse Button will be lit when in the pulse mode.

In Pulse Mode:

1. The fan cycles (45 seconds ON and 45 seconds OFF) for the duration of the pulse cycle time.
2. The fan stays on while the heat cycles in hold mode.
3. The fan stays on while heat cycles at 100% power when not timing.
4. Can be switched at any time.

Stop/Start Button

1. Initiates timing a product in the mode selected if a cook time has been set.
2. Stops timing of a product if a timing sequence has already started.

Hold Button

Selects Hold mode.

1. Allows selection of hold temperature.
2. Temperature indication of ---°F (---°C) indicates no hold mode.

Hold Button Light

Is lit when in the Hold mode.

1. When not timing, allows setting/enabling a hold mode setting of ---°F (---°C), meaning no hold will take effect.
2. Any other temperature means that when the actual cook time has ended, the oven will enter the Hold mode and use the hold temperature.

TWO-SPEED FAN SWITCH

Adjusts air velocity in the oven.

LIGHT SWITCH

Turns lights in the oven on or off.

ON / OFF / COOLDOWN SWITCH

1. ON turns oven control circuits on.
2. OFF turns oven control circuits off.
3. OVEN COOL allows the fan motor to run with the doors ajar to speed oven cooling.

GAS VALVE

When ON, allows gas to flow to the ignition system.

LIGHTING THE HGC40D/HGC60D OVEN

1. Turn manual Gas Valve ON.
2. Push ON/OFF/COOLDOWN Switch to the ON position and set THERMOSTAT to its maximum setting. The HEAT light should come on. If HEAT light is not on, make sure the door is closed.
3. If the oven fails to light, push ON/OFF/COOLDOWN Switch to the OFF position. Wait 5 minutes before trying to relight the oven.

USING THE HGC40D/HGC60D OVEN

Preheating

1. Push ON/OFF/COOLDOWN Switch to ON position. The HEAT light will come on, indicating that power to the oven is on.
2. Set THERMOSTAT as desired. Refer to COOKING GUIDELINES for suggested temperatures and times for various products.
3. Prepare product and place in suitable pans. When READY light comes on, oven has reached desired preheat temperature.

Cooking

1. Open doors and load the product into the oven. Place pans in the center of the racks. Close doors.
2. Set COOK temperature and TIME. Set HOLD temperature and PULSE time, if desired. PULSE time may not be more than COOK time. PULSE will cycle the fan during the set time at the beginning of the cook cycle.
3. Press the START/STOP Button to start the cooking cycle.
4. At the end of the cooking cycle, the buzzer will sound continuously if the HOLD mode is OFF. If the HOLD mode is ON, there will be a short beep at the beginning of Second Stage Cooking (oven temperature will begin to decline to the HOLD temperature), and a long beep (20 seconds) at the end of the cooking cycle. (See COOK AND HOLD OPERATION.)
5. When product is done, open doors and carefully remove cooked product from the oven. Wipe up any spills.

End of Day

1. Push ON/OFF/COOLDOWN Switch to COOLDOWN. Leave door ajar while the fan is on to cool the oven.
2. When the oven has cooled sufficiently, push the ON/OFF/COOLDOWN Switch to the OFF position and clean the oven.

ERROR MESSAGES — HGC40D/HGC60D OVEN

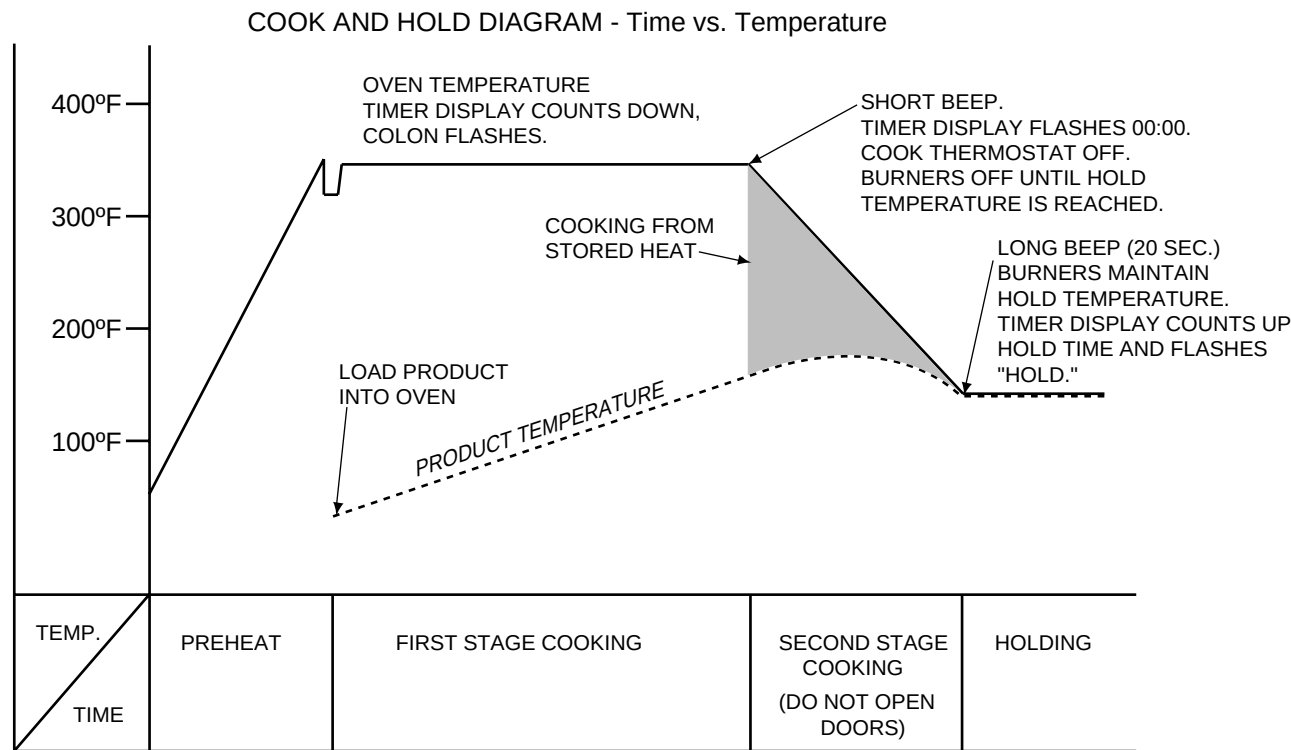
- E-01 High limit error. Contact your local Hobart Service Office.
- E-02 Low limit error. Contact your local Hobart Service Office.
- E-03 High ambient temperature (215°F/101.7°C). Contact your local Hobart Service Office.
- E-04 Low ambient temperature (32°F/0°C). Let control warm up after cold storage.
- E-05 Ignition failure. After trying ignition three times, contact your local Hobart Service Office.
- E-06 Thermocouple probe open. Contact your local Hobart Service Office.

When calling for service, please advise what error code was displayed.

COOK AND HOLD OPERATION

Cook and Hold cooks the product in two stages. During First Stage Cooking, the oven temperature is regulated by the Cook thermostat for the amount of time set on the Cook Timer. After the lapsed time counts down to 00:00, Second Stage Cooking begins. During Second Stage Cooking, the burners are off as the temperature in the oven declines to the Hold Temperature. The doors should remain closed during Second Stage Cooking.

When the Hold temperature is reached, cooking is done. The Time Display counts up the Hold time and flashes "Hold." Temperature in the oven will be maintained at the Hold temperature until the oven is turned off.



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PROPER UTENSILS

The use of proper utensils can enhance oven operation. Medium and light weight pans allow the product to warm faster. Roast meats in shallow pans deep enough to hold all juices yet allow free air circulation.

CONSERVING ENERGY

- Turn off unused equipment.
- Adjust menu patterns and cooking/baking schedules for optimum equipment use.
- Reduce thermostat settings in slack periods since gas equipment heats up and recovers quickly.
- Preheat only to required cooking temperature for specific food — not higher.
- Do not open the oven door unless absolutely necessary.
- Keep area around the oven door clean and free of food particles.
- Any obstruction that prevents the door from closing completely will adversely affect oven efficiency.

OPERATING HINTS

When using the convection oven for the first time with a particular food, check the degree of doneness periodically before the suggested time has elapsed, to make sure the desired doneness is achieved.

Record your temperature and time settings for various products. The convection oven can provide consistent, repeatable results.

The convection oven is a bit faster than conventional deck-type ovens; temperature settings are lower and cook times are shorter. Since recipes and foods are subject to many variations and tastes, the guidelines regarding Times and Temperatures in this manual are SUGGESTIONS ONLY. Experiment with your food products to determine the cooking temperatures and times that give you the best results.

CLEANING

WARNING: TURN OVEN OFF AND UNPLUG ELECTRICAL CORD BEFORE CLEANING.

Clean outside of the oven daily by wiping with a clean damp cloth.

Clean porcelain oven interior daily with soap or detergent and water. Rinse thoroughly and wipe dry with a soft clean cloth.

Optional Stainless Steel Oven Interior

Soap or detergent and water usually handle routine cleaning. Rinse thoroughly, dry with a soft clean cloth.

For burned-on foods and grease which resist simple soap and water cleaning, an abrasive cleanser (scouring powder) mixed into a paste may be used. Apply with stainless steel wool or sponge, always rubbing with the "grain."

This treatment is equally effective for "heat tint" (slightly darkened areas caused by oxidation). Again, remember to rub in the direction of the polish lines. Rinse with clear water and dry with a soft cloth.

COOKING CHARTS

Models DGC1, HGC40/HGC40D and HGC60/HGC60D

BAKED PRODUCTS

Product	Temps.		Time (Min.)	No. Shelves	Fan Speed
	(°F)	(°C)			
Sheet Cakes (5 lb. [2.3 kg] each)	300	(149)	30	5	Low
Soda Biscuits	325	(163)	12	5	Low
Yeast Rolls	325	(163)	15-20	5	Low
Corn Bread	300	(149)	15	5	Low
Gingerbread	300	(149)	18	3	Low
Chocolate Cake	325	(163)	20	5	Low
Chocolate Chip Cookies	325	(163)	10	5	Low
Sugar Cookies	325	(163)	12	5	Low
Yellow Cake	300	(149)	25	5	Low
Angel Food Cake	275	(135)	25	5	Low
Brownies	350	(177)	15-20	5	Low
Apple Turnovers	350	(177)	20-25	5	Low
Cream Puffs	300	(149)	25-30	5	Low
Apple Pie (Fresh)	350	(177)	30	5	High
Pumpkin Pie	275	(135)	40	5	High
Berry Pies (Frozen)	325	(163)	40	5	High
Fruit Pie (Frozen)	325	(163)	45	5	High
Pizza (Individual), Frozen Precooked Crust)	310-325	(154-163)	8-13	5	Low/High*
Bread (1 lb. loaf) (454 gr.)	340	(171)	30	3	High/Low**
Brown and Serve Rolls	350	(177)	15	5	Low
Coffee Cake	300	(149)	45	3	High
Pineapple Upside Down Cake	325	(163)	30	5	High
Fruit Cobbler	375	(190)	25	5	High
Danish Pastry	325	(163)	12-15	5	Low
Pie Shells	350	(177)	12	5	Low
Cinnamon Buns	325	(163)	15-20	5	Low

* Some people prefer high speed for darker cheese.

** Low speed will give you a more uniform color.

MEAT & FISH PRODUCTS

Product	Temps.		Time (Min.)	No. Shelves	Fan Speed
	(°F)	(°C)			
Prime Rib (20 lb. rare) (9.1 kg)	250	(121)	2¾ Hr.	2	High
Rolled Roast Beef	275	(135)	2½ Hr.	2	High
Veal Roast Boned (15 lb.) (6.8 kg)	275	(135)	2½ Hr.	2	High
Stuffed Pork Chops	300	(149)	25-30	3	High
Lamb Chops	375	(190)	12	5	High
Steamship Round (80 lb.) (36.3 kg)	275	(135)	2¾ Hr.	1	High
Meatloaf	325	(163)	40	3	High
Hamburger Patties (4 oz.) (113 gr.)	400	(204)	8-10	5	High
Meat Pot Pies	375	(190)	40	5	High
Chicken Parts	300-325	(149-163)	30-40	5	High
Fish Sticks	350	(177)	18	5	High

MISCELLANEOUS PRODUCTS

Product	Temps.		Time (Min.)	No. Shelves	Fan Speed
	(°F)	(°C)			
Macaroni & Cheese	350	(177)	30	3	High
Cheese Sandwiches	375	(190)	10	5	Low
Baked Potatoes (6-8 oz.)(170-227 gr.)	450	(232)	45	5	High
Baked Potatoes (10 oz.) (283 gr.)	450	(232)	55	5	High
Stuffed Peppers	350	(177)	20	5	High
Scalloped Potatoes	325	(163)	35	5	High
Lasagna	250	(121)	90	3	High

FOR BEST RESULTS

Product to be cooked should be centered on the oven rack, and the racks should be spaced evenly within the oven cavity.

It is best not to rotate the product or open the doors during the cooking cycle.

Preheat oven to 50°F (10°C) higher than desired cooking temperature. After the oven is loaded, close the door and set thermostat to desired cooking temperature.

Make adjustments in the time, temperature and fan speed settings until the desired results are obtained. Adjust only one setting at a time. For example, if the product is too dark on the outside and not done on the inside, it is cooking too fast. Try reducing the temperature by 25°F (-3.9°C).

These cooking charts will be helpful in arriving at time, temperature and fan speed settings for products commonly cooked in convection ovens, but since each user's perception of how a particular product should be finished will be different, it may be necessary to make adjustments in the settings until the desired results are obtained.

When the desired results are obtained, make a note of the settings used for a particular recipe and product load. For example, if the user typically bakes four 18" x 26" (45.7cm x 66cm) sheet cakes using 5 lb. (2.26 kg) of batter for each cake, that would constitute a typical product load for that recipe. If the size of the load is changed, it may affect the final results. If the user changes either the weight of the cakes being baked, or the number of cakes being baked at a time, it may be necessary to make further adjustments in the time or temperature settings to achieve the desired results.

MAINTENANCE

WARNING: TURN OVEN OFF AND UNPLUG ELECTRICAL CORD BEFORE PERFORMING ANY MAINTENANCE.

The fan motor comes with sealed bearings and requires no lubrication.

The door mechanism requires occasional lubrication with mineral oil.

If this oven is placed on casters, it should be connected to the supply piping with the proper disconnect device and restraint. If it is necessary to disconnect the restraint, first turn off the gas supply. Reconnect the restraint before turning the gas supply on and returning the oven to its original installation position.

Annually check the flue, when cool, to be sure it is free of obstructions.

REPLACING LAMPS

- Remove all racks by pulling forward, lifting up and out.
- Remove the right rack support by lifting up.
- Unscrew glass dome(s) from light body.
- Replace the bulb(s).
- Reassemble glass dome(s), rack support and racks by reversing the disassembly procedure.

TROUBLESHOOTING

If NO IGNITION LIGHT remains lit for more than 20 seconds after three trials (Models DGC1 and HGC40), or E-05 displays after three trials (Model HGC40D):

- Turn oven off for 5 minutes before attempting to relight.
- Check gas supply valves to be sure they are open.
- Check electrical power source and connections.

Contact personnel qualified to install and repair gas equipment for any other service problems.

NOTES