



## Installation & Operations Manual

### IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

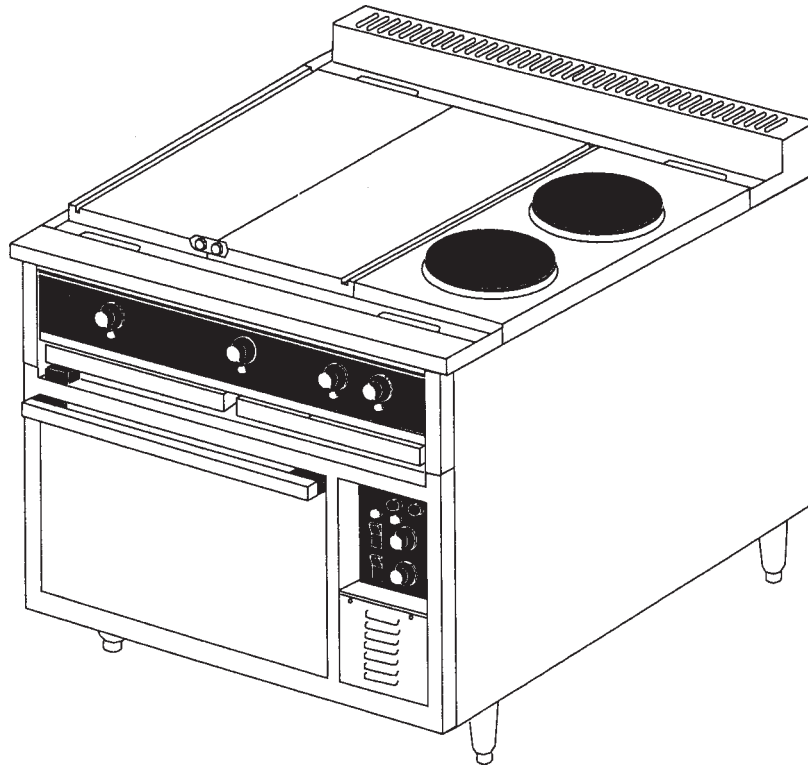
Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

# Oven Range

Model RH36, MH36



**WARNING**

FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**WARNING**

In case of fire, de-energize the Oven Range at its main disconnect switch/circuit breaker. Switching OFF the power to the Oven Range allows it to cool, making it easier to extinguish a fire.

**WARNING**

ONLY use a CO<sub>2</sub> or other fire extinguisher suitable for grease, oil, and electrical equipment fires. Do NOT try to stop a grease fire by pointing the fire extinguisher nozzle directly on the burning grease. Direct the nozzle to the outside of the flames to prevent them from spreading. Gradually, spray closer to the center of the flames, to cool and smother them.

**CAUTION**

DO NOT move the Oven Range while cooking.  
Pots of liquid could spill, causing injury.

**NOTICE**

Contact your local authorized Service Agency to perform maintenance and repairs. A Service Agency directory is supplied with your oven.

**NOTICE**

Using any parts other than genuine Toastmaster factory-supplied parts relieves the manufacturer of all liability.

**NOTICE**

Toastmaster (Manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



## PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized Toastmaster service agent directory  
or  
Call the Technical Service & Parts Department at 1-800-807-9054.

### Table of Contents

|                                                        |       |
|--------------------------------------------------------|-------|
| SECTION 1                                              |       |
| DESCRIPTION .....                                      | 1     |
| A. Oven Base .....                                     | 1     |
| B. Range. ....                                         | 2     |
| C. Specifications. ....                                | 7     |
| SECTION 2                                              |       |
| INSTALLATION .....                                     | 9     |
| A. Inspection For Shipping Damage .....                | 9     |
| B. Installation of Oven Range .....                    | 10    |
| C. Assembling of Oven Range. ....                      | 11    |
| D. Electrical Connection. ....                         | 11    |
| E. Initially Cleaning the Griddle and/or Hot Plates. . | 11    |
| F. Testing the Installation. ....                      | 12    |
| G. Marine Oven Range Installation On Curb .....        | 12    |
| H. Dimension Drawings .....                            | 13-14 |
| SECTION 3                                              |       |
| OPERATION .....                                        | 15    |
| I. Component Function and Location .....               | 15    |
| II. Control Functions and Location. ....               | 16    |
| III. Operation. ....                                   | 19    |
| IV. Time and Temperature Charts. ....                  | 24    |
| SECTION 4                                              |       |
| PARTS LIST .....                                       | 29    |
| Overall Drawing Parts List .....                       | 30    |
| Convection Oven .....                                  | 34    |
| Deck Oven .....                                        | 36    |
| Vents and Marine Rails. ....                           | 38    |
| SECTION 5                                              |       |
| SCHEMATICS .....                                       | 40    |
| Electrical Schematics & Wiring. ....                   | 41-83 |

This page intentionally left blank

# SECTION 1

## DESCRIPTION

### I. Description

Toastmaster Model RH36 and MH36 electric oven ranges are rated heavy duty for commercial use. The oven range consists of a range top fastened to an oven base. There is a marine kit available which qualify it for shipboard use. The marine features are an oven door latch, grease tray latch, bolt-down legs, range top adjustable sea rails and a grab bar across the front.

#### A. OVEN BASE

the oven base can be either a deck oven or convection oven.

##### 1. Deck Oven ("D" in Model #, example RH36D1)

The deck oven base has an aluminized steel inner lining, removable deck of rigidized steel, vent with damper and fully gasketed landing shelf type stainless steel lined door. The oven is insulated on all sides and is equipped with one slide-in rack. Heating is accomplished with top and bottom formed tubular heating elements which are each controlled by a 3-heat (low, medium, high) switch. The deck oven has a thermostatic control with a temperature range of 200°F to 550°F (93°C to 287°C). The oven will preheat to 450°F (232°C) in 20 minutes.

##### 2. Convection Oven ("A" in Model #, example RH36C1)

The convection oven has removable stainless steel oven liners, vent damper and fully gasketed landing shelf type stainless steel lined door. The oven is insulated on all sides. Removable rack supports can accommodate six racks. The heating element is enclosed in the side of the oven cavity and encircles the oven blower fan. The convection oven has a thermostatic control with a temperature range of 150°F to 450°F (65°C to 232°C). The oven will preheat to 450°F (232°C) in 15 minutes.

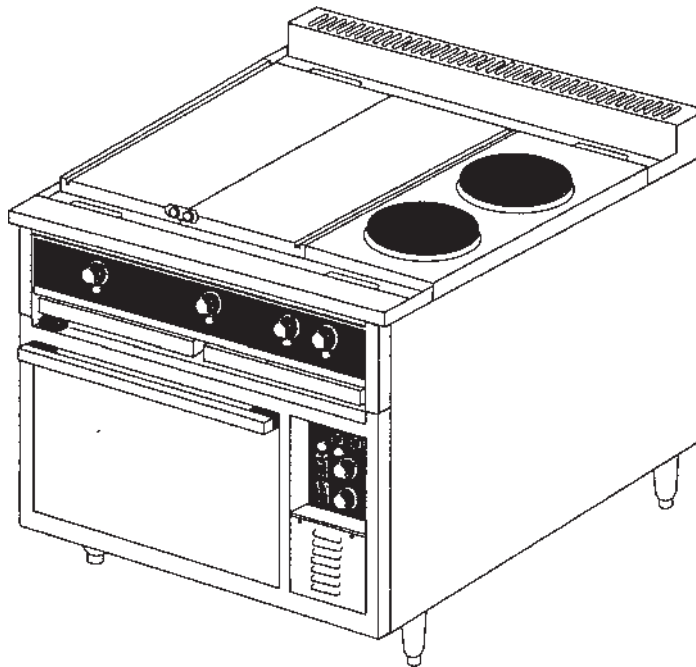


Figure 1-1

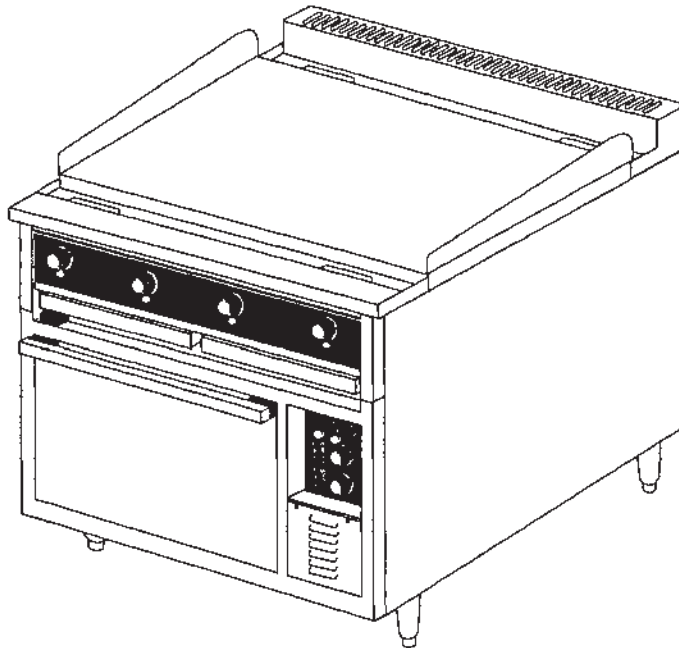
## Section 1 - Description

### B. RANGE

The range can consist of up to 3 different components and the components can be configured in six ways. Troughs with drip chutes are located at the front and rear for draining into two wide drawer type receptacles

#### 1. Range Components Descriptions

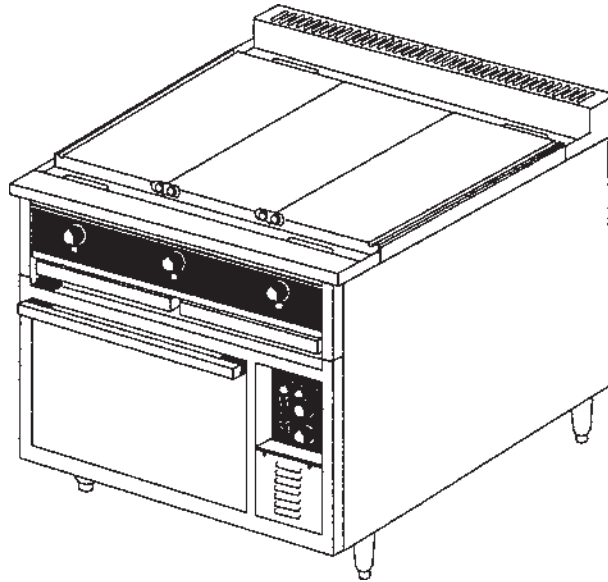
**a. Griddle** for griddling. The griddle can be either 24"x24" or 24" x 36". The griddles are controlled by thermostats. The 24"x24" griddle has a thermostat control for each of two 12"x24" zones and the 24"x 36" griddle has a thermostat for each of four 9"x24" zones. The griddle zones have a temperature range of 150°F to 450°F (65°C to 232°C) and will preheat to 400°F (204°C) in 12 minutes.



**Figure 1-2**  
**Griddle**

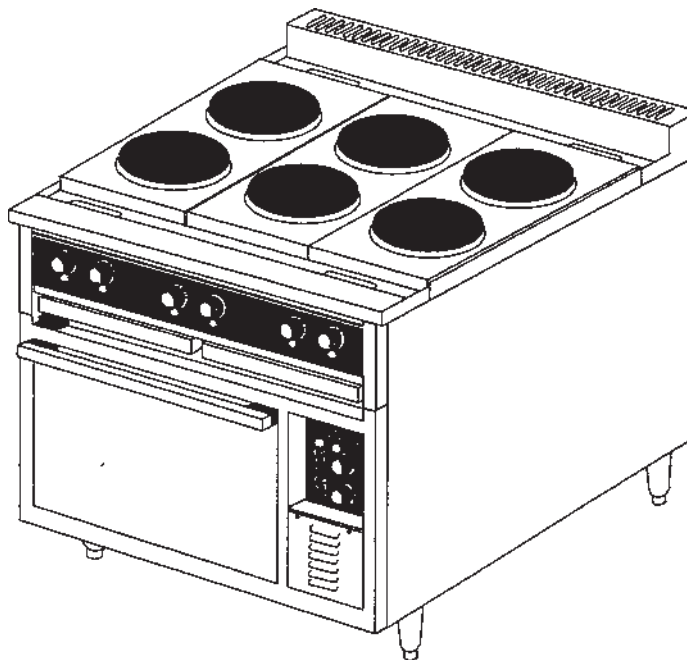
## Section 1 - Description

**b. 12"x24" Hot Plate** for stock pot cooking (Not recommended for griddling). The hot plates are thermostatically controlled and have a temperature range of 250°F to 850°F (121°C to 454°C) and will preheat to 400°F (204°C) in 12 minutes



**Figure 1-3**  
**Hot Plate**

**c. Round Hot Plate** for stock pot cooking. The twin hot plates have a 9" diameter and are controlled by 3-heat (low, medium, high) switches.



**Figure 1-4**  
**Round Hot Plate**

## Section 1 - Description

### 2. Range Top Configurations

a. **All purpose TOP RH36C1, RH36D1.** The all purpose top consists of three 12"x 24" hot plates. The all purpose top is not recommended for griddling

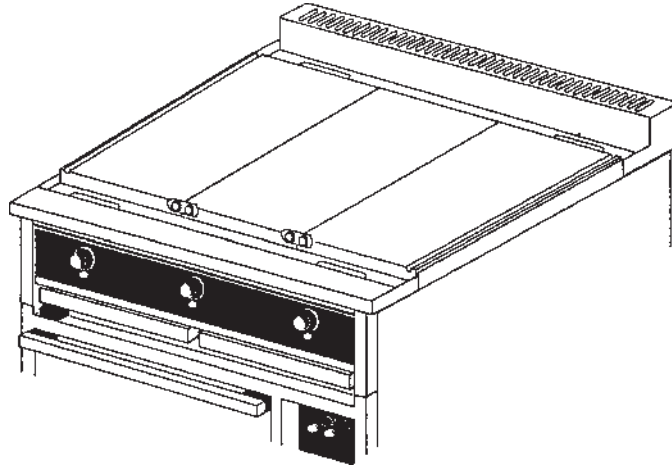


Figure 1-5  
All Purpose Plate

b. **Multi-Purpose Top RH36C2, RH36D2** The multi purpose top consists of two 12"x 24" hot plates and two 9" round hot plates. The multipurpose top is not recommended for griddling.

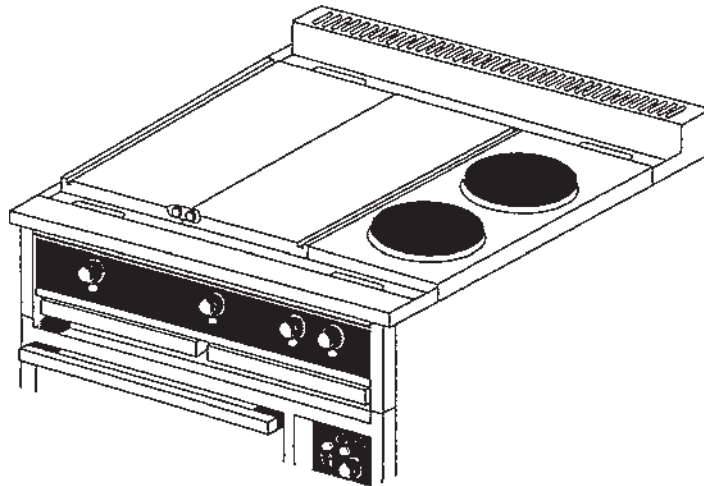
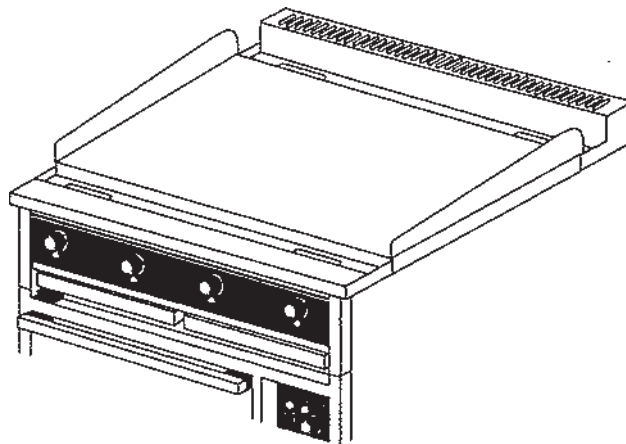


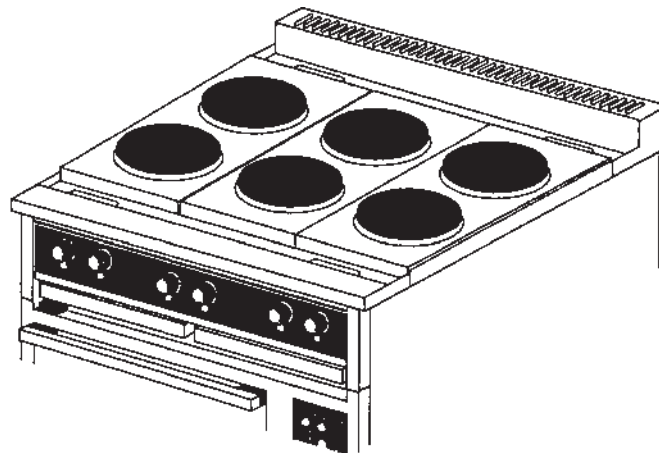
Figure 1-6  
Multi-Purpose Top

c. **Griddling Top RH36C3, RH36D3.** the griddle top consists of one 36"x24" griddle plate.



**Figure 1-7**  
**Griddle Top**

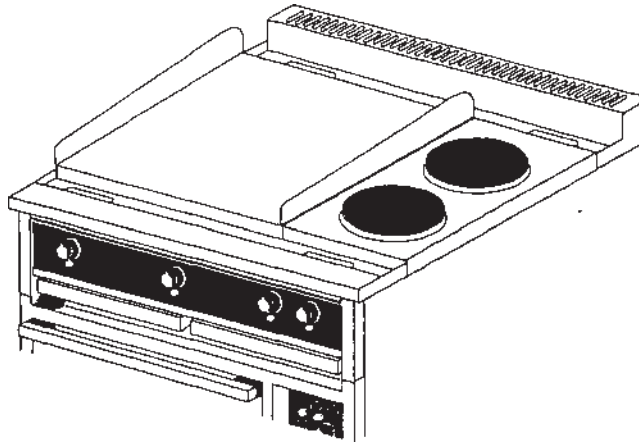
d. **Round Hot Plate Top RH36C4, RH36D4.** The round hot plate top consists of six 9" hot plates.



**Figure 1-8**  
**Round Hot Plate**

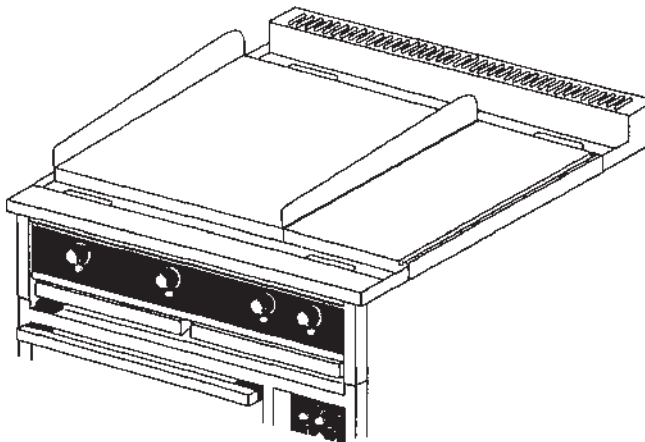
## Section 1 - Description

e. **Griddle/Round Hot Plate Top RH36C6, RH36D6.** The griddle/round hot plate top consists of one 24"x24" griddle and two 9" round hot plates.



**Figure 1-9**  
**Griddle/Round Hot Plate**

f. **Griddle 12"x24" Hot Plate Top RH36C7, RH36D7.** The griddle 12" x 24" hot plate top consists of one 24" x 24" griddle and one 12"x24" hot plate.



**Figure 1-10**  
**Griddle/Hot Plate**

## C. Specifications

| OVEN RANGE MODELS         |                       | SE36                                            |
|---------------------------|-----------------------|-------------------------------------------------|
| Overall Dimensions        |                       |                                                 |
|                           | Width                 | 36" (91.5cm)                                    |
|                           | Depth                 | 38-3/4" (96.4cm)                                |
|                           | Height                | 38-1/4" (97cm)                                  |
| Net Weight                |                       |                                                 |
|                           | Model RH36C1 & MH36C1 | 569 lb (258 kg)                                 |
|                           | Model RH36C2 & MH36C2 | 515 lb (234 kg)                                 |
|                           | Model RH36C3 & MH36C3 | 588 lb (267 kg)                                 |
|                           | Model RH36C4 & MH36C4 | 455 lb (207 kg)                                 |
|                           | Model RH36C6 & MH36C6 | 515 lb (234 kg)                                 |
|                           | Model RH36C7 & MH36C7 | 545 lb (247 kg)                                 |
|                           | Model RH36D1 & MH36D1 | 569 lb (258 kg)                                 |
|                           | Model RH36D2 & MH36D2 | 515 lb (234 kg)                                 |
|                           | Model RH36D3 & MH36D3 | 588 lb (267 kg)                                 |
|                           | Model RH36D4 & MH36D4 | 497 lb (226 kg)                                 |
|                           | Model RH36D6 & MH36D6 | 515 lb (234 kg)                                 |
|                           | Model RH36D7 & MH36D7 | 545 lb (247 kg)                                 |
| Shipping Weight           |                       |                                                 |
|                           | Model RH36C1 & MH36C1 | 610 lb (277 kg)                                 |
|                           | Model RH36C2 & MH36C2 | 570 lb (259 kg)                                 |
|                           | Model RH36C3 & MH36C3 | 610 lb (277 kg)                                 |
|                           | Model RH36C4 & MH36C4 | 485 lb (220 kg)                                 |
|                           | Model RH36C6 & MH36C6 | 570 lb (259 kg)                                 |
|                           | Model RH36C7 & MH36C7 | 545 lb (247 kg)                                 |
|                           | Model RH36D1 & MH36D1 | 569 lb (258 kg)                                 |
|                           | Model RH36D2 & MH36D2 | 515 lb (234 kg)                                 |
|                           | Model RH36D3 & MH36D3 | 588 lb (267 kg)                                 |
|                           | Model RH36D4 & MH36D4 | 497 lb (226 kg)                                 |
|                           | Model RH36D6 & MH36D6 | 515 lb (234 kg)                                 |
|                           | Model RH36D7 & MH36D7 | 545 lb (247 kg)                                 |
| Construction              |                       | ----- Welded Angle Iron -----                   |
| Finish:                   |                       | ----- Stainless Steel Front Sides and Top ----- |
|                           |                       | ----- Aluminized Steel Back -----               |
| Electrical Specifications |                       | Refer to Section 5                              |

### NOTICE

Toastmaster (Manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

## Section 1 - Description

### NOTES

## SECTION 2

# INSTALLATION

---

### A. Inspect for Shipping Damage

All shipping containers should be examined for damage before and during unloading. This equipment was carefully inspected and packaged at the factory. the freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

1. Apparent Damage or Loss - If damage or loss is apparent it must be noted on the freight bill or express receipt at the time of delivery, and must be signed by the carrier's agent (driver). If this is not done , the carrier may refuse the claim. The carrier will supply the necessary claim forms.

2. Concealed Damage or Loss - If damage or loss is NOT apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with the carrier within 15 days. The carrier will make an inspection and will supply necessary claim forms. Be certain to retain all contents plus external and internal packaging materials for inspection.

## Section 2 - INSTALLATION

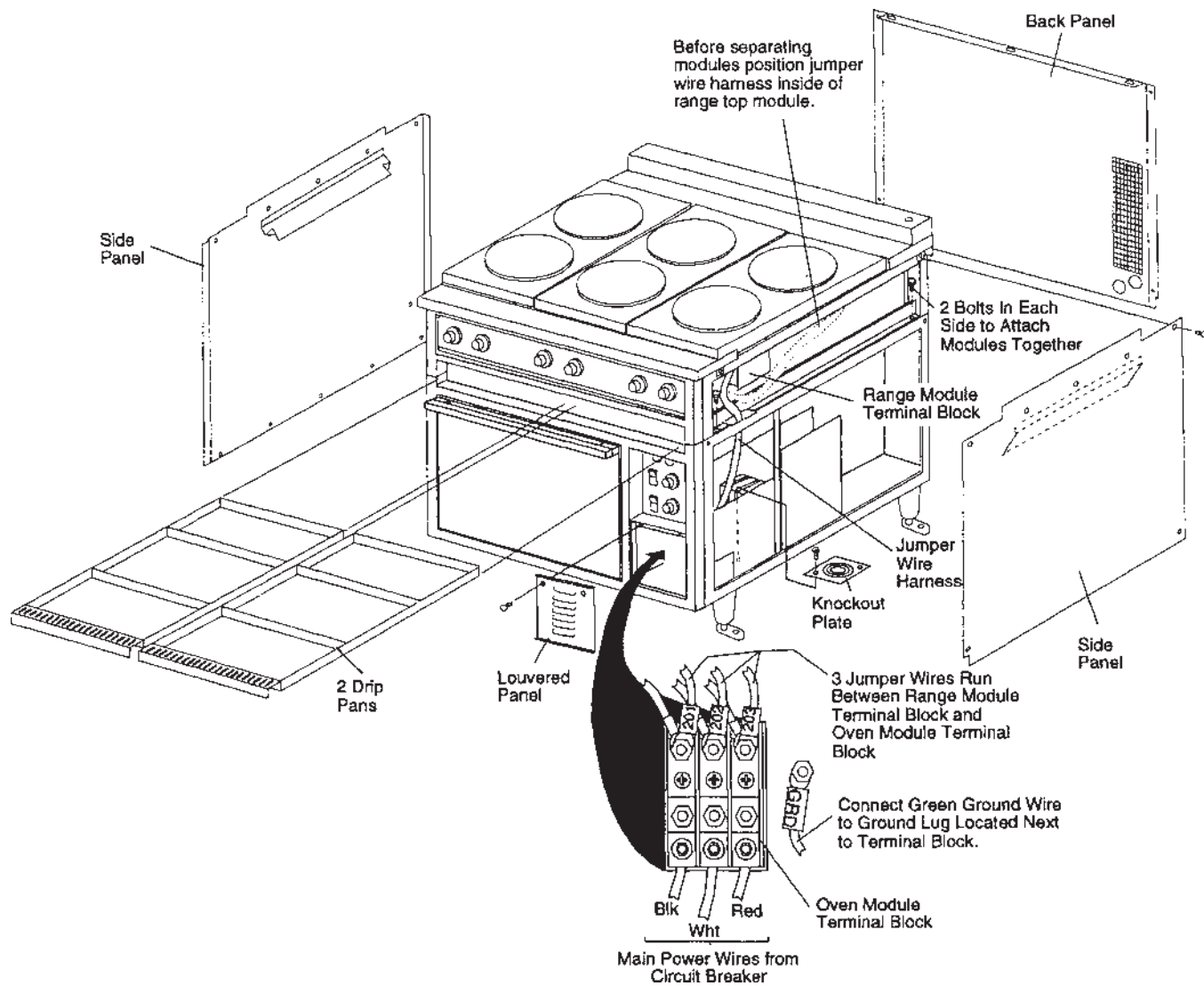


Figure 2-1

### B. Inspect of Oven Range

The oven range can be shipped assembled or the range top module and the oven can be packed in separate cartons. If the oven range is shipped assembled simply remove the metal banding straps and packing materials and move it to the permanent location.

If the oven range is packed in two separate cartons and must be moved through a narrow passage follow the Pre-Installation instructions located on the outside of the carton. If the oven range does not have to be moved through a narrow doorway then simply remove the metal banding straps and packing materials and move each carton to the permanent location. Use the following procedure to assemble the range top and oven modules.

### C. Assembling (Stacking) the Oven Module and Range Module

1. Move the range top module and the oven module to the area of their permanent location as directed in the previous Paragraph "B" or the Pre-installation Instructions on the outside of the shipping carton.
2. Remove the following (refer to Figure 2-1):
  - Two drip pans
  - Two side panels
  - Back cover
  - Front louvered panel located below control panel
3. Place range top module in position on oven module.
4. Attach range top to oven using two 5/16" hex bolts on each side of the oven (4 bolts total, furnished). Refer to Figure 2-1
5. Thread jumper wire harness from range top through oven base frame opening and connect wires marked 201, 202 and 203 to terminal block as shown in Figure 2-1.
6. Remove all remaining packing materials.
7. On Marine Oven Ranges bolt the oven range to the floor/deck using the leg brackets.

### D. Electrical Connection

1. Remove the right side panel and the front louvered panel located below the control panel if they have not already been removed.
2. Remove knockout plate located below terminal block on oven floor as shown in Figure 2-1. Knockout desired hole in knockout plate. Reassembled knockout plate to floor of oven.
3. Connect main power wires from circuit breaker to terminal block as shown in Figure 2-1.
4. Reinstall all panels and drip pans that were removed.

### E. Initially Clean the Griddle and/or 12" x 24" Hot Plate(s)

1. Remove the rust preventative material from the surface with a nonflammable grease solvent.
2. Wash the surface with warm water and a mild detergent.
3. Rinse with a damp cloth and wipe dry.
4. Griddle must then be seasoned immediately. Refer to Section 3, Operation, for procedure to follow.

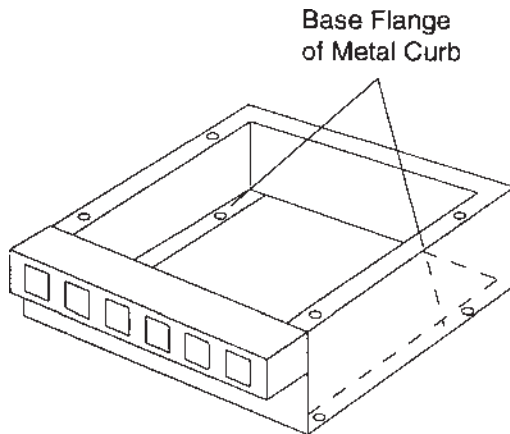
## Section 2 - INSTALLATION

### F. Testing the Installation

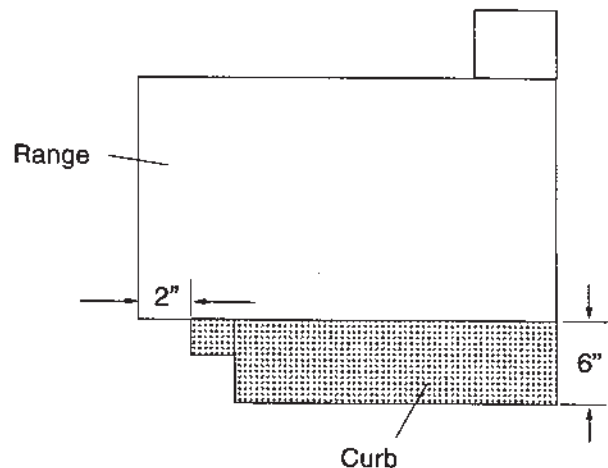
1. Turn all range and oven controls to the OFF position.
2. Turn main power disconnect switch to ON
3. Check range top components by turning on one control at a time starting at the left side of the control panel. Check that the component is starting to heat and then turn it off.
4. Check the oven controls.
  - a. Deck oven - Set thermostat control at 300°F (149°C). turn both the upper and lower heating element switches to LOW. Check that both the upper and lower elements are starting to heat and then turn them to OFF.
  - b. Convection oven - Set thermostat control to 300°F(149°C). Push fan switch LOW position. Turn oven power switch ON. After a few minutes open oven door and check for heat. If oven is heating turn all controls to OFF

### G. Marine Oven Range Installation on Curb

1. Installation of Oven Range on metal curb (shipped separately)
  - a. Bolt or weld base flange of metal curb (P/N33669) to floor of ship. See figure 2-2.
  - b. Position oven range on curb as shown in figure 2-3.
  - c. Remove oven side covers and use existing mounting holes to bolt oven range to top flange of curb.
2. Installation of Oven Range on existing curb.
  - a. Existing curb must be ventilated as shown on metal curb in Figure 2-3. The opening for circulation must equal 8 square ft. (0.74 square meters).
  - b. Remove oven side covers and use existing mounting holes to bolt oven range to top of curb.



**Fig. 2-2**  
**Metal curb**



**Fig. 2-3**  
**Oven range on curb**

## H. Dimension Drawings

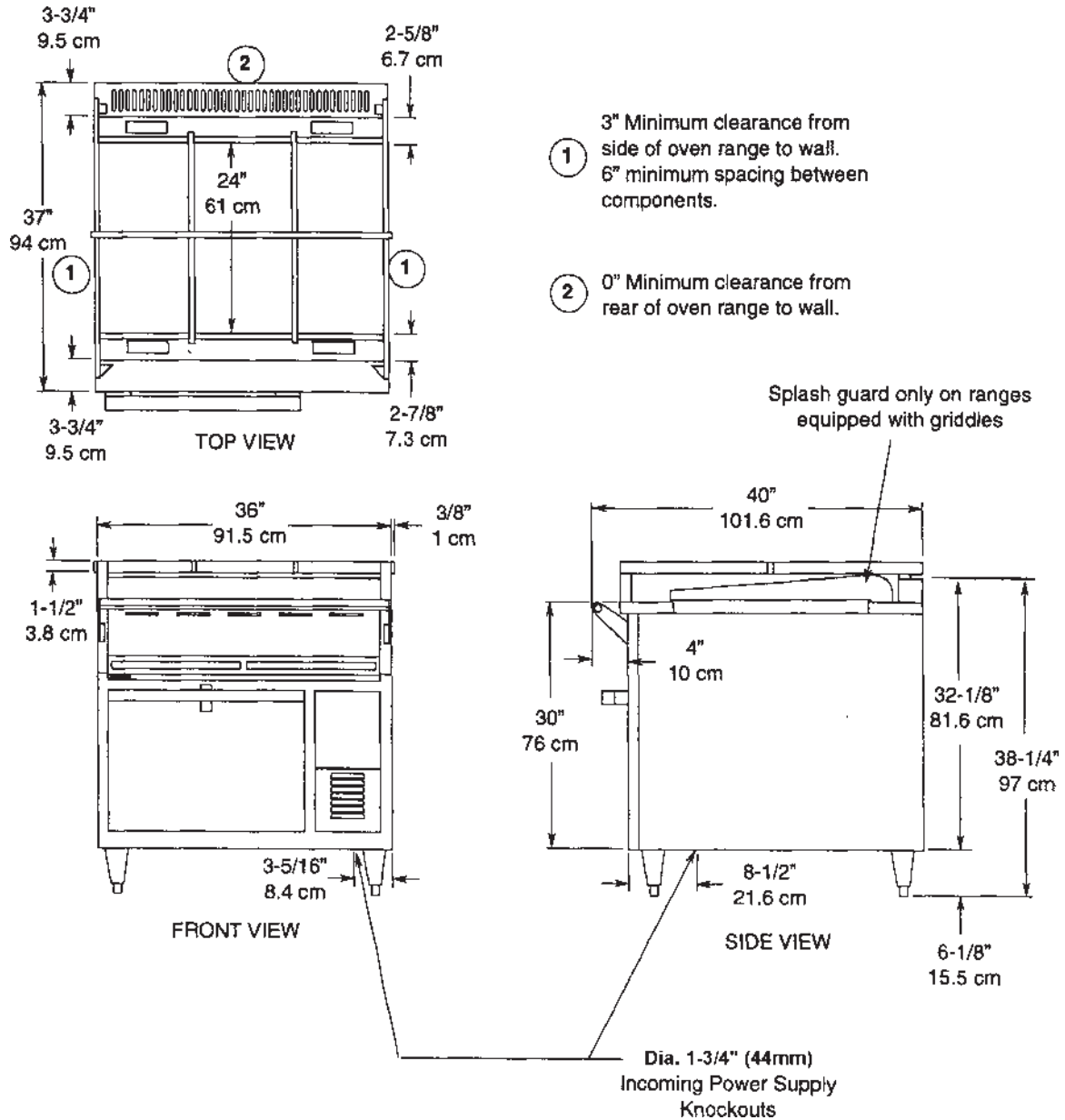


Figure 2-4

## Section 2 - INSTALLATION

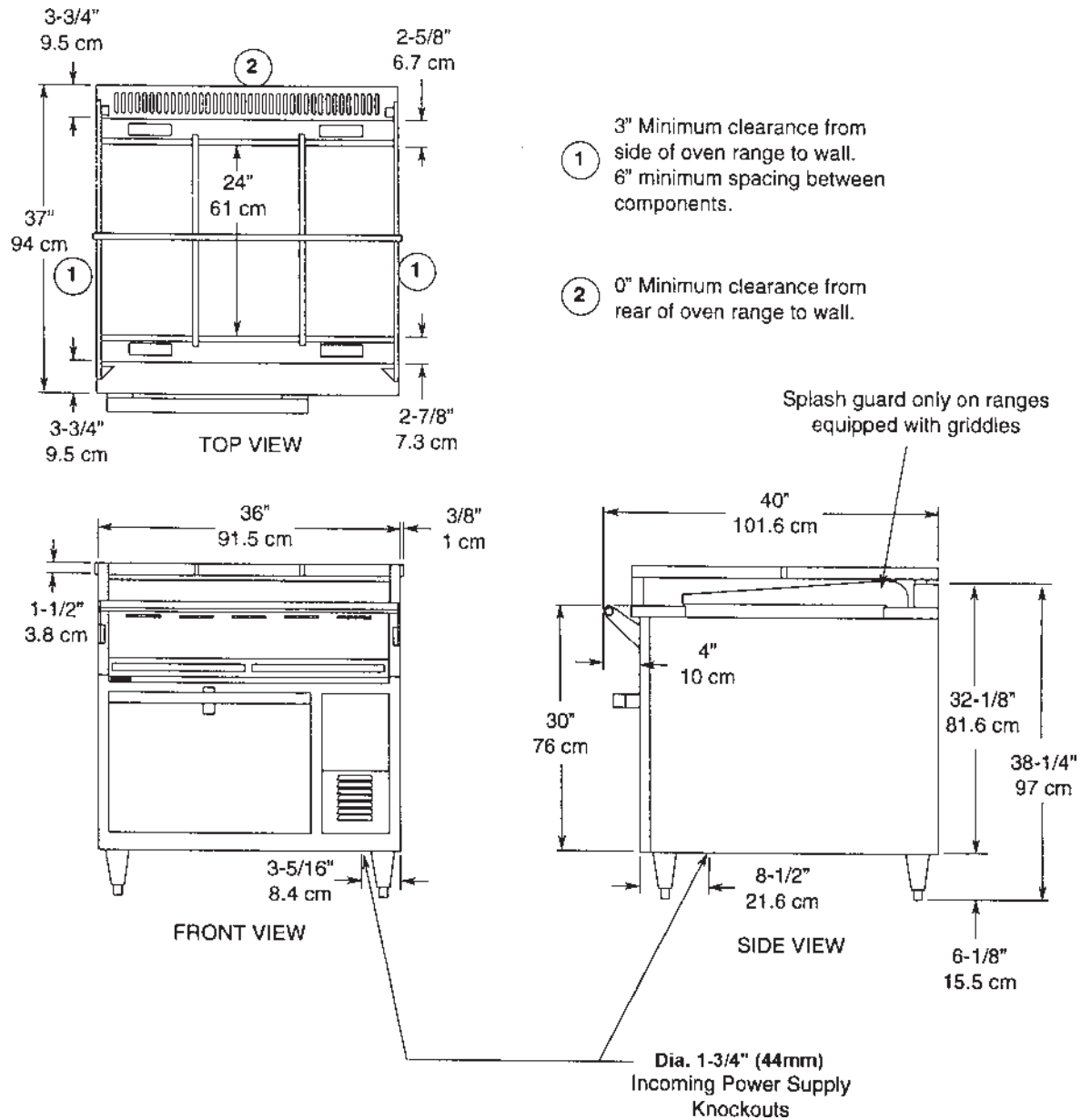
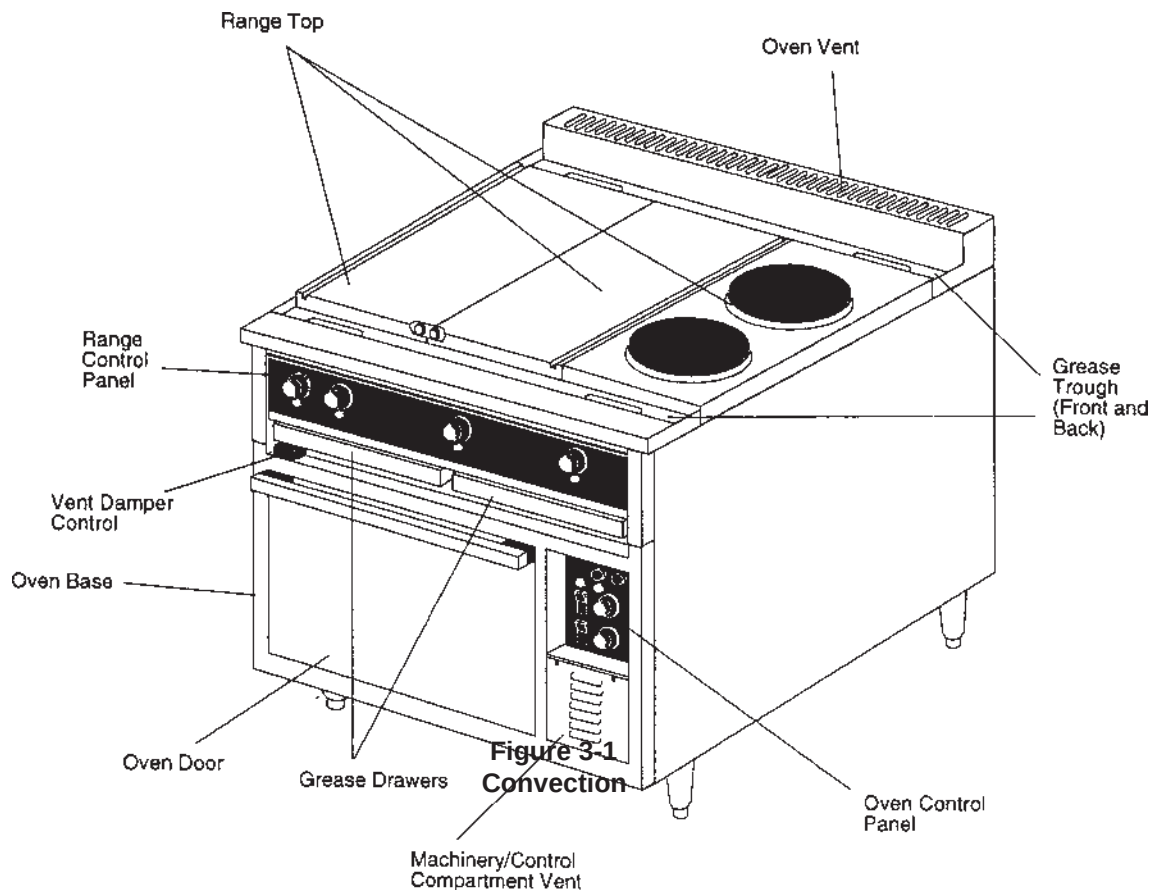


Figure 2-5

## SECTION 3 OPERATION

### I. COMPONENT FUNCTION AND LOCATION

- A. OVEN BASE Module** - either a convection oven or deck oven base.  
Convection Oven heating element located on side of oven cavity with the blower fan.  
Deck Oven has a heating element at both the top and bottom of the oven cavity.
- B. OVEN CONTROL PANEL** - All Oven operating controls and indicators.
- C. RANGE TOP** - Configured six different ways which consist of griddle, round hot plate, and/or 12" x 24" hot plate.
- D. RANGE TOP CONTROL PANEL** - Contains all operator controls for range top operation
- E. GREASE TROUGHS** - In front and behind the Range Top cooking surfaces. (Grease chutes provide drainage into the grease drawers)
- F. GREASE DRAWERS** - Containers for grease draining through the grease chutes from grease troughs.
- G. VENT DAMPER CONTROL** - Controls the amount of moisture that can be vented from the oven.



## Section 3 - OPERATION

### II. Control Functions and Locations

#### A. Convection Oven Control Panel

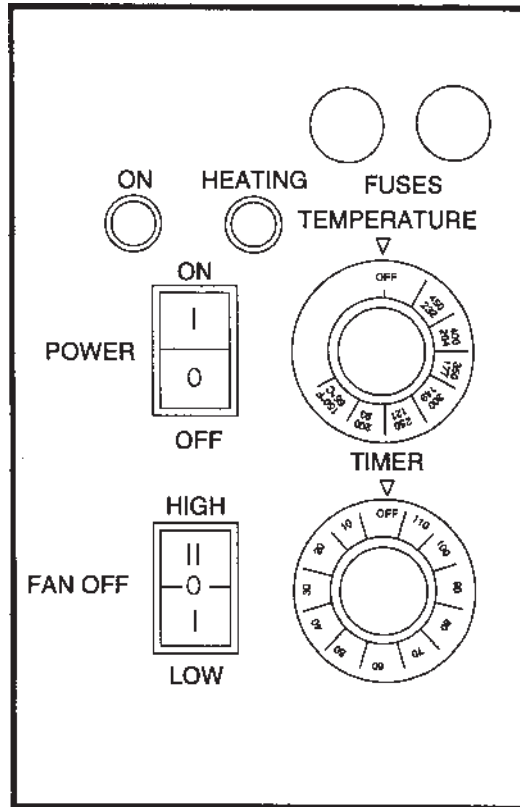
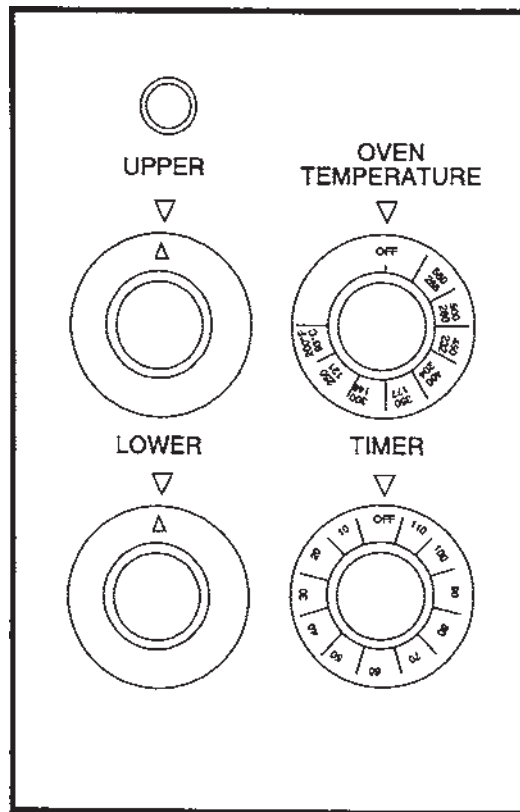


Figure 3-2  
Convection Control Panel

1. **Temperature Thermostat Control** - adjustable from 150°F to 450°F (65°C to 232°C). The thermostat is also provided with ON/OFF position. The oven will preheat to 450°F (232°C) in 15 minutes.
2. **Heating Light** - Amber light signals when oven is coming up to set temperature and heating element is energized.
3. **Power Switch** - turns ON or OFF.
4. **On Light** - Green light signals when power is on.
5. **Timer** - Adjustable from 6 to 120 minutes.
6. **Fan Switch** - turns fan to LOW or HIGH speed and turns fan OFF. If fan switch is turned OFF the heating element will not heat. Fan switch must be positioned in LOW or HIGH for oven to function.
7. **Fuse Holders** - Contains fuses.

B. Deck Oven Control Panel



**Figure 3-3**  
**Deck Control Panel**

1. **Temperature Thermostat Control** - adjustable from 200°F to 500°F (93°C to 287°C). The thermostat is also provided with ON/OFF position. The oven will preheat to 450°F (232°C) in 20 minutes.
2. **Upper and Lower Heating Element Switches** - are 3 position switches which adjust the heating elements at low, medium or high. The heating element switches also have an OFF position.
3. **Heating Light** - Amber light signals when oven is coming up to set temperature and heating element(s) is energized.
4. **Timer** - Adjustable from 6 to 120 minutes.

## Section 3 - OPERATION

### C. Range Top Controls

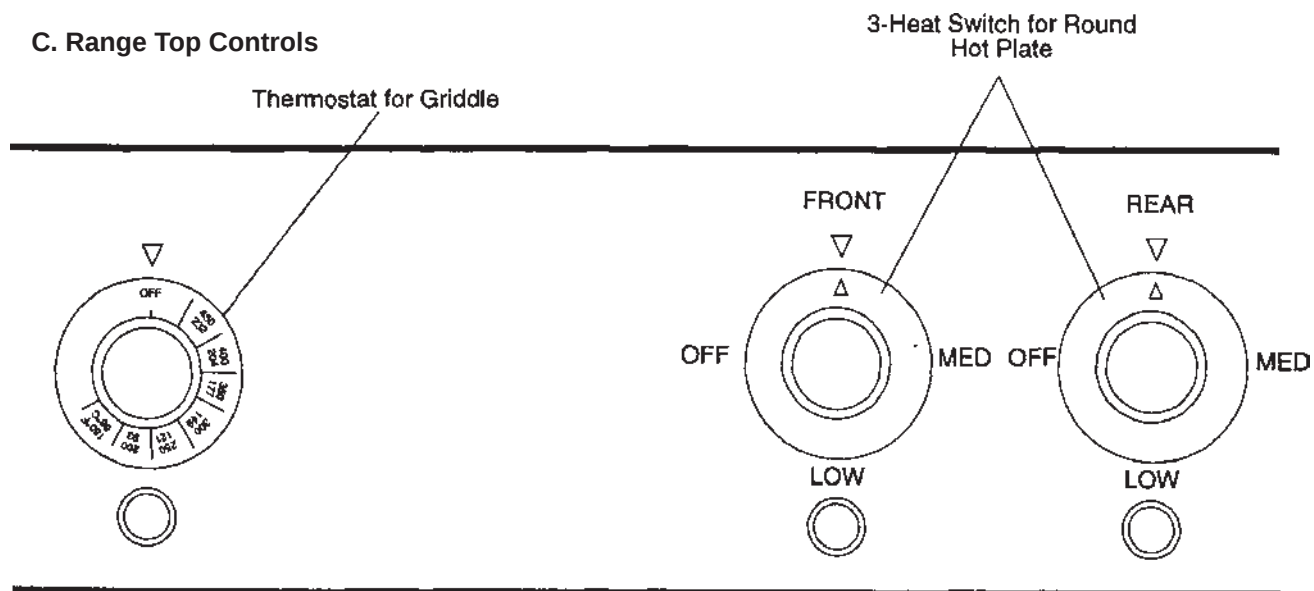


Figure 3-4

#### Range Top with Griddle Control

1. Griddle is controller by a Temperature Thermostat Control (see Figure 3-4) adjustable from 150°F to 450°F (65°C to 232°C). The griddle will preheat to 400°F (204°C) in 12 minutes. Adjacent green light remains on while heating elements are energized and griddle is coming up to set temperature.

Griddles have independent heat zones each with its own heating element and temperature control. The 24" x 24" griddle has two 12" heat zones and the 24" x 36" griddle has four 9" heat zones.

2. 12" x 24" Hot Plate is controlled by a Temperature Thermostat Control (see Figure 3-5) adjustable from 250°F to 850°F (121°C to 455°C). The 12" x 24" hot plate will preheat to 400°F (204°C) in 12 minutes. Adjacent green light remains on while heating elements are energized and griddle is coming up to set temperature.
3. Round Hot Plate is controlled by a 3-heat switch. The switch positions are LOW, MEDIUM, HIGH and OFF. Adjacent green light is always on while hot plate is on.

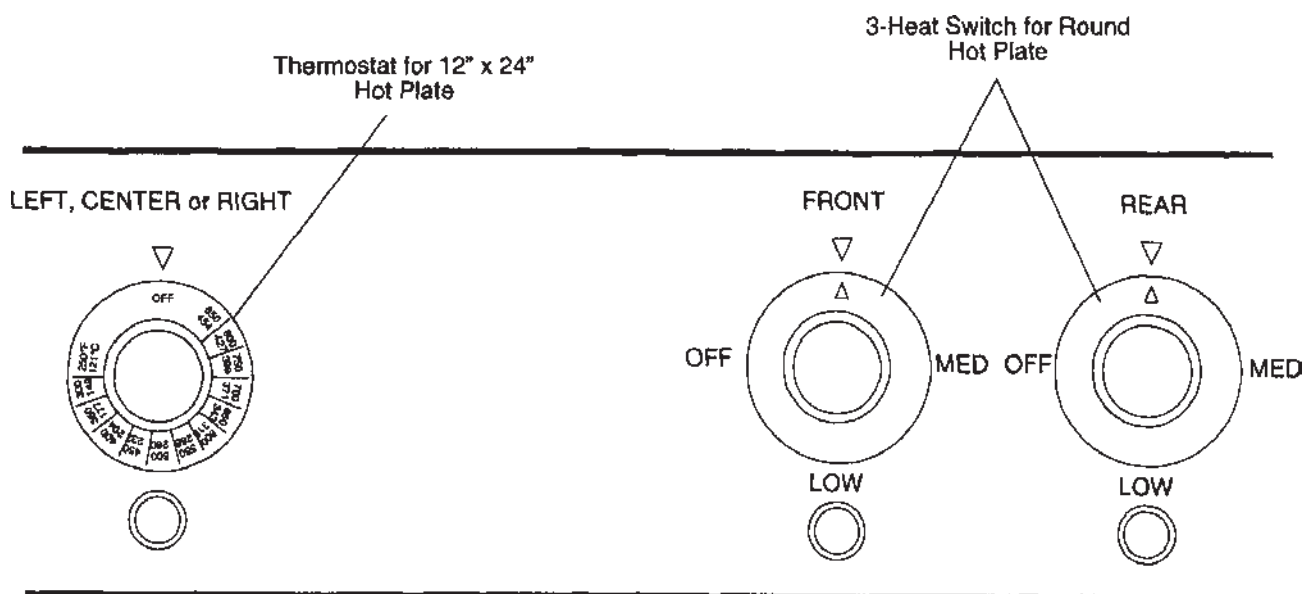


Figure 3-5

#### Range Top with Hot Plate Control

### III. Operation

#### A. Convection Oven Operation

1. Set temperature control knob to the desired temperature.
  2. Push the oven power switch to the ON position.
  3. Push the fan switch to the HIGH or LOW position. The LOW fan speed should be used for delicate products or products with loose toppings such as pepperoni on a pizza. Use HIGH fan speed for all other products that will not be affected by a fast air movement.
  4. Allow oven to preheat to the set temperature. The amber signal light will remain on until the temperature has been reached.
  5. Place pans containing food products in oven and set timer for desired cook time. Refer to the Time and Temperature Charts on the following pages for suggested cook times and temperatures. When placing pans in oven do not block air flow on sides or in back of oven cavity. Blocking the air flow can cause uneven cooking.
- Opening the oven door too often will also cause uneven cooking. Keep oven door closed except for necessary checking of food products.
6. Flue vent damper should be opened when cooking high moisture content foods. Pull the flue vent handle to open the vent damper.
  7. When timer signal that cooking time has elapsed remove food product and turn power switch, temperature control and fan switch to OFF.

#### 8. CONVECTION OVEN CLEANING

- a. At the end of the day's operation be sure the oven is turned off.
- b. Open the oven door and allow it to cool down.
- c. Remove the oven racks.
- d. Remove the oven rack hangers by lifting up and off the screw studs holding them in place.
- e. Remove the baffle surrounding the fan by removing the three screws on the front and pulling the baffle forward.
- f. All racks, rack hangers and fan baffle can be washed in warm soapy water, rinsed and wiped dry.
- g. Wash the blower wheel.
- h. Using a stiff brush (not wire), clean the interior of baked on food particles. Using a mild detergent and damp sponge wipe down the inside of the oven and door. Rinse and wipe dry. If these procedures are followed daily, it will prevent food particles from building up and creating hard to remove stains. Do not use strong abrasives as they will scratch the finish.

## Section 3 - OPERATION

### B. Deck Oven Operation

1. Set temperature control knob to the desired temperature.
2. Turn both Upper and Lower element switches to HIGH.
3. Allow oven to preheat to the set temperature. The amber signal light will remain on until the set temperature has been reached.
4. After oven is preheated set Upper and Lower element switches to desired setting (LOW, MEDIUM or HIGH).

When roasting, the best results are obtained by using balanced heat with both the Upper and Lower element switches on HIGH. A measured top heat provides excellent coloring and a caramelized finish to the meats, but where a seared or browned appearance is not desired, as in roasting fowl, the upper oven element switch should be set on MEDIUM, LOW or OFF.

5. Place pans containing food products into oven. For baking and roasting, pans should be placed on the intermediate rack. When roasting and baking pans are on both the deck and the rack the pans should be rotated halfway through the cooking cycle.

When placing pans in oven do not block air flow on sides or in back of oven cavity. Blocking the air flow can cause uneven cooking.

Opening the oven door too often will also cause uneven cooking. Keep oven door closed except for necessary checking of food products.

6. Set timer for desired cook time. Refer to the Time and Temperature charts on the following pages for suggested cook times and temperatures.
7. Flue vent damper should be opened when cooking high moisture content foods. Pull the flue vent handle to open the vent damper.
8. When the timer signals that cooking time has elapsed remove food product and turn temperature control and Upper and Lower element switches to OFF.

#### 9. DECK OVEN CLEANING

- a. At the end of the day's operation be sure the oven is turned OFF.
- b. Open the oven door and allow it to cool down.
- c. Remove the oven rack and the oven deck at the bottom of the oven.
- d. Oven rack and deck can be washed in warm soapy water, rinsed and wiped dry.
- e. Using a stiff brush (not wire), clean the interior of baked on food particles. Using a mild detergent and damp sponge wipe down the inside of the oven and the oven door. Rinse and wipe dry. If these procedures are followed daily, it will prevent food particles from building up and creating hard to remove stains. Do not use strong abrasives as they will scratch the finish.

### C. Griddle Operation

**IMPORTANT:** Do not turn griddle on before seasoning procedure has been completed.

**IMPORTANT:** If your griddle is new you must remove the rust preventative material before turning the griddle on. Refer to Section 2, Installation, Paragraph E.

#### 1. Griddle Seasoning Procedure.

- a. Preheat the griddle to 300°F(149°C) and spread a light film of unsalted cooking oil or fat over the surface with a soft cloth.
- b. Allow griddle to stand this way for two minutes to give the oil an opportunity to work into the pores of the metal and to form a smooth coating over the outside.
- c. Wipe off excess oil and repeat Steps 1 and 2 at 350°F(175°C).
- d. After the second step is complete wipe off excess cooking oil, set thermostat control knob for desired temperature. The griddle is now ready for use.

#### 2. Operating Hints and Safety

Although the finest materials, engineering and manufacturing facilities have provided for safety and trouble -free operation, only proper use and maintenance will assure personnel safety and long life of the equipment. The following are a few precautions and operating suggestions for use of the griddle.

- a. Disconnect power to the griddle at the disconnect switch at the end of each day of operation.
- b. Do not leave the griddle in operation without an attendant.
- c. Turn thermostat dials down to 200°F(93°C) during idle periods. It takes only a few minutes to regain operating temperatures.
- d. Do not heat the entire griddle for cooking small amounts of food.
- e. Various kinds of foods can be cooked at the same time by setting each section of the griddle at different temperatures.
- f. Use a spatula to push excess grease into troughs after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.
- g. Do not leave griddle at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

#### 3. Daily Griddle Operation and Maintenance.

##### Daily Pre-Operation

- a. Season the griddle before operation daily, as described in Step 1 above.
- b. Turn the temperature controls to the desired temperature and allow 15 minutes or preheat time before loading griddle with food. Green signal light will remain on while heating elements are energized and griddle is coming up to set temperature. This will allow time for the griddle surface to be saturated with heat. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load. The following chart indicates cooking time and temperature for various type of food.
- c. If a portion of the griddle is to be used for holding, then set the temperature controls for different temperatures.

## Section 3 - OPERATION

### Daily Post Operations:

#### a. Cleaning the Griddle Surface

AA. Good cooking requires clean equipment. To provide evenly cooked and perfectly browned foods, keep the griddle surface free of carbonized grease. Carbonized grease on the griddle surface hinders the transfer of heat from the griddle surface to the food. This also results in spotty browning, decreased cooking efficiency, and worst of all, carbonized grease tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance.

BB. At the end of each day of operation or at the end of each shift, thoroughly clean the front and rear grease troughs and the chutes into grease drawers.

CC. Clean the griddle surface with a pumice or griddle stone by rubbing with the grain of the metal while the griddle surface is still warm. Wipe griddle clean of residue from the griddle stone.

#### b. Cleaning - Wipe down sides of griddle and all areas around griddle to keep them free of splashed grease.

AA. Clean all surrounding surfaces of the griddle with warm water and a mild detergent daily.

BB. Rinse and wipe off excess water.

CC. Polish with a dry soft cloth.

NOTE: This simple treatment not only keeps the equipment dirt free and sparkling, it also eliminates the danger of grease accumulation forming hard to remove stains.

#### c. Cleaning the grease drawer - Empty each grease drawer as often as necessary, but they must be emptied at the end of each day of operation or the end of each shift. Also wash out grease drawers with hot water and a mild detergent. Wipe dry and replace in range. NOTE: Marine ranges are equipped with a grease drawer latch which must be held depressed as the grease drawers are removed.

### D. 12" x 24" Hot Plate Operation

IMPORTANT: If your hot plate is new you must remove the rust preventative material before turning the griddle on. Refer to Section 2, Instalaltion, Paragraph E.

1. Turn the temperature controls to the desired temperature and allow 15 minutes of preheat timer before using the hot plate. the green signal light will remain on while the heating elements are eneergized and the hit plate is coming up to set temperature.
2. When hot plate is preheated place pots or vessels onto hot plate for cooking.
3. HOT PLATE CLEANING.
  - a. Wash range with warm soapy water, rinse and wipe dry.
  - b. Be sure to clean all surfaces around and on the hot plates.
  - c. Polish with a soft cloth.

### E. Round Hot Plate Operation

1. Turn the 3-heat switch to LOW, MEDIUM or HIGH. Allow the hot plate to preheat for 10 minutes and then place pots or vessels onto hot plate for cooking.
2. Green signal light will remian on until 3-heat switch is turned to the OFF position.
3. ROUND HOT PLATE CLEANING
  - a. Wash range with warm soapy water, rinse and wipe dry.
  - b. Be sure to clean all surfaces around and on the hot plates.
  - c. Polish with a soft dry cloth.

### F. Marine Ranges

Marine ranges are provided with a full width grab bar, 6" marine bolt down legs, and oven door latch and sea rails to prevent movement of pots on range top.

The range top sea rails may have to be repositioned when various size pots or vessels are used.

## Section 3 - OPERATION

### IV. Time and Temperature Charts

#### DECK OVEN BAKING TIME AND TEMPERATURE

| PRODUCT              | TEMPERATURE                  | TOP SWITCH | BOTTOM SWITCH | TIME IN MINUTES |
|----------------------|------------------------------|------------|---------------|-----------------|
| Two Crust Pies       | 400°F - 425°F(204°C - 218°C) | Medium     | High          | 40-60           |
| Open Face Pies       | 400°F - 425°F(204°C - 218°C) | Medium     | High          | 35-50           |
| Pumpkin Pies         | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 35-50           |
| Custard Pies         | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 35-50           |
| Meringue Pie (Brown) | 425°F - 450°F(218°C - 232°C) | High       | Off           | 5-6             |
| Pie Shells           | 400°F - 425°F(204°C - 218°C) | Medium     | Medium        | 20-30           |
| Parker House Rolls   | 400°F - 425°F(204°C - 218°C) | Medium     | Medium        | 20-30           |
| Whole Wheat Rolls    | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 20-30           |
| Danish Rolls         | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 20-30           |
| Sweet Rolls          | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 20-30           |
| Kolacky              | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 10-15           |
| Tea Biscuits         | 375°F - 400°F(190°C - 204°C) | Medium     | Medium        | 20-25           |
| Corn Bread           | 400°F - 425°F(204°C - 218°C) | Medium     | Medium        | 25-35           |
| Cup Cakes            | 400°F - 425°F(204°C - 218°C) | Medium     | Medium        | 15-20           |
| Layer Cakes          | 350°F - 375°F(176°C - 190°C) | Medium     | Medium        | 20-30           |
| Loaf Cakes           | 350°F - 375°F(176°C - 190°C) | Off        | Medium        | 45-60           |
| Angel Food Cakes     | 300°F - 325°F(149°C - 163°C) | Medium     | Medium        | 40-50           |
| Puddings             | 325°F - 375°F(163°C - 190°C) | Medium     | Medium        | 35-60           |
| Baked Apples         | 300°F - 325°F(149°C - 163°C) | Low        | Low           | 60-70           |

\* Used when the crust and filling are baked as a unit. When the crust is pre-baked most bakers use a temperature of approximately 300°F - 350°F(149°C - 176°C).

**NOTE:** The data in this chart is of a general nature and is suggested for use as a guide only. Experience will, of course, dictate variations that best fit your baking requirement.

## DECK OVEN ROASTING TIME AND TEMPERATURE

| PRODUCT                           | CONTROL SETTING              | INTERNAL MEAT TEMPERATURE  | MINUTES PER POUND |
|-----------------------------------|------------------------------|----------------------------|-------------------|
| <b>Beef</b>                       |                              |                            |                   |
| Standing Rib. 3 Rib. 6-8 Pounds   | 300°F(149°C)                 | Rare 140°F(60°C)           | 20                |
|                                   |                              | Med. 160°F(71°C)           | 25                |
|                                   |                              | Well 170°F(77°C)           | 30                |
| Standing Rib. 7 Rib. 20-25 pounds | 300°F(149°C)                 | Rare 125°F(52°C)           | 13                |
|                                   |                              | Med. 140°F(60°C)           | 15                |
|                                   |                              | Well 150°F(65°C)           | 17                |
| Rolled Rib. 7 Rib. 16-18 pounds   | 250°F(121°C)                 | Well 150°F(65°C)           | 25                |
| Rump or Chuck. 8-23 pounds        | 300°F(149°C)                 | 140°F - 170°F(60°C - 77°C) | 20 - 30           |
| Round Rump. shank off. 50 pounds  | 300°F(149°C)                 | 140°F - 170°F(60°C - 77°C) | 12 - 16           |
| <b>Lamb</b>                       |                              |                            |                   |
| Leg. 7-8 pounds                   | 300°F(149°C)                 | 180°F(82°C)                | 30 - 35           |
| Leg. 15-20 pounds                 | 300°F(149°C)                 | 160°F(71°C)                | 20 - 30           |
| Shoulder                          | 300°F(149°C)                 | 180°F(82°C)                | 40 - 45           |
| Breast, Stuffed                   | 300°F(149°C)                 | 175°F - 180°F(79°C - 82°C) | 30 - 35           |
| <b>Pork</b>                       |                              |                            |                   |
| Ham Leg, 15 pounds                | 350°F(176°C)                 | 185°F(85°C)                | 30 - 35           |
| Ham Leg, 25 pounds                | 350°F(176°C)                 | 185°F(85°C)                | 30 - 35           |
| Ham Boned, 15 pounds              | 350°F(176°C)                 | 185°F(85°C)                | 30 - 35           |
| Loin                              | 350°F(176°C)                 | 185°F(85°C)                |                   |
| Boston Butt                       | 350°F(176°C)                 | 185°F(85°C)                | 45 - 50           |
| Ham. Cured. 20 pounds             | 300°F(149°C)                 | 160°F(71°C)                | 15 - 18           |
| <b>Veal</b>                       |                              |                            |                   |
| Leg. 16 pounds                    | 300°F(149°C)                 | 170°F(77°C)                | 22                |
| Leg. 25 pounds                    | 300°F(149°C)                 | 170°F(77°C)                | 18 - 20           |
| Shoulder. 15 pounds               | 300°F(149°C)                 | 170°F(77°C)                | 25                |
| Shoulder. Rolled. 15 pounds       | 300°F(149°C)                 | 170°F(77°C)                | 35 - 40           |
| Loin. 10 pounds                   | 300°F(149°C)                 | 170°F(77°C)                | 25 - 30           |
| <b>Fowl</b>                       |                              |                            |                   |
| Chicken. Dressed. 4-6 pounds      | 250°F - 300°F(121°C - 149°C) | 190°F(88°C)                | 35 - 40           |
| Duck. Dressed. 5-8 pounds         | 300°F(149°C)                 | 190°F(88°C)                | 25 - 30           |
| Turkey. Dressed. 14-19 pounds     | 300°F(149°C)                 | 190°F(88°C)                | 20 - 25           |
| Turkey. Dressed. 27-33 pounds     | 300°F(149°C)                 | 190°F(88°C)                | 15 - 20           |

**NOTE:** The above data is of general nature. Many factors such as size of bone, thickness of meat, temperature at time of roasting, individual taste as to degree of doneness, seasoning, etc., must be taken into consideration. Pan selection and cooking times will also be governed by total weight, number of pieces in load. Preheating for roasting is unnecessary.

## Section 3 - OPERATION

### CONVECTION OVEN BAKING TIME & TEMPERATURE

This chart provides recommended temperature and time settings plus a number of racks per oven for specific food products. The times and temperature may, however, vary considerably due to weight of load, type of utensils and recipe.

| PRODUCT                       | SIZE OF PAN    | NO. OF RACKS | YIELD | TEMP SETTING           | TIME SETTING |
|-------------------------------|----------------|--------------|-------|------------------------|--------------|
| Frozen Berry Pies, 22 oz,     | 9" dia         | 3            | 18    | 350°F(176°C)           | 34min        |
| Frozen Fruit Pies, 46 oz      | 9" dia         | 3            | 12    | 350°F(176°C)           | 45-50min     |
| Frozen Apple Pies, 22 oz      | 9" dia         | 3            | 18    | 350°-375°F(176°-190°C) | 25-30min     |
| Sheet Cake                    | 18" x 26"      | 3            | 3     | 335°F(168°C)           | 16-18min     |
| Corn Bread                    | 18" x 26"      | 3            | 3     | 335°F(168°C)           | 25min        |
| Bread, 1lb Loaves             |                | 2            | 16    | 340°F(171°C)           | 30min        |
| Sugar Cookies, 3" dia         | 18" x 26"      | 3            | 144   | 300°F(149°C)           | 15min        |
| Brownies                      | 12" x 20" x 2" | 3            | 6     | 350°F(176°C)           | 15min        |
| Beef Pot Pies, 5" dia         | 5" dia         | 3            | 60    | 400°F(204°C)           | 30-35min     |
| Turkey or Chicken Pot Pies    | 5" dia         | 3            | 60    | 400°F(176°C)           | 30-35min     |
| Stuffed Peppers               |                | 2            |       | 350°F(176°C)           | 15-20min     |
| Toasted Cheese Sandwiches     | 12" x 20"      | 3            | 90    | 400°F(204°C)           | 8min         |
| Hamburger Patties, 5 per lb.  | 18" x 26"      | 5            | 144   | 400°F(204°C)           | 8-10min      |
| Chicken, Qtrs. (2-1/2lb avg)  | 18" x 26"      | 3            | 75    | 350°F(176°C)           | 30min        |
| Chicken Breast - Thigh        | 18" x 26"      | 3            |       | 350°F(176°C)           | 40min        |
| Individual Pizza (Frozen)     | 5" dia         | 3            | 60    | 450°F(232°C)           | 5min         |
| Halibut Steaks (5oz Frozen)   | 18" x 26"      | 3            | 90    | 350°F(176°C)           | 20min        |
| Rolled Roast Beef (20lb. Avg) |                | 2            | 80    | 300°F(149°C)           | 4 hours      |
| Meat Loaf                     |                | 2            |       | 325°F(163°C)           | 40-45min     |
| Idaho Potatoes (8oz Avg)      | 20 per rack    | 3            | 60    | 400°F(204°C)           | 50min        |

### GRIDDLE TIME AND TEMPERATURE

**NOTE: All cooking times are approximate**

| PRODUCT                 | CONTROL TIME SETTING | ADVANCE IN MINUTES | PREPARATIONS                                                                         |
|-------------------------|----------------------|--------------------|--------------------------------------------------------------------------------------|
| Canadian Bacon          | 350°F(176°C)         | 3 - 4              | Slice (not too far in advance as meat will darken) - Split edges to prevent curling. |
| Hamburgers              | 350°F(176°C)         | 3 - 4              | Prepare recipe - Form patties - Separate with waxed paper - Refrigerate.             |
| Cheeseburgers           | 350°F(176°C)         | 3 - 4              | A hamburger patty plus melt a slice of cheese on top just before serving.            |
| Corned Beef Patties     | 375°F(190°)          | 3 - 4              | Open both ends of can - Slide out contents of can - Cut into 3/8" slices.            |
| Sausage Patties         | 350°F(176°C)         | 3 - 4              | Form patties - Separate with waxed paper - Refrigerate.                              |
| Sausage Links           | 350°F(176°C)         | 3                  | Refrigerate for best results.                                                        |
| Potato Patties          | 375°F(190°)          | 3 - 4              | Cook-Mash-Season-Form patties using 1/4 cup measure.                                 |
| American Fries Potatoes | 375°F(190°)          | 3 - 4              | Cook - Slice - Season.                                                               |
| French Toast            | 400°F(204°C)         | 4 - 5              | Prepare egg batter.                                                                  |
| Scrambled Eggs          | 300°F(149°C)         | 3 - 4              | Prepare recipe                                                                       |
| Pancakes                | 375°F(190°)          | 2                  | Prepare recipe.                                                                      |
| Frankfurters            | 375°F(190°)          | 2 - 5              |                                                                                      |
| Minute Steaks           | 400°F(204°C)         | 3 - 4              |                                                                                      |
| Club Steaks             | 400°F(204°C)         | 3 - 5              |                                                                                      |
| Ham Steaks              | 400°F(204°C)         | 10                 |                                                                                      |
| Beef Tenderloin         | 400°F(204°C)         | 5 - 7              |                                                                                      |
| Boiled Ham              | 375°F(190°)          | 2                  |                                                                                      |
| Bacon                   | 350°F(176°C)         | 6                  |                                                                                      |
| Hard Fried Eggs         | 300°F(149°C)         | 3                  |                                                                                      |
| Soft Fried Eggs         | 300°F(149°C)         | 2                  |                                                                                      |
| Sunny-Side Up Eggs      | 300°F(149°C)         | 3                  |                                                                                      |

## Section 3 - OPERATION

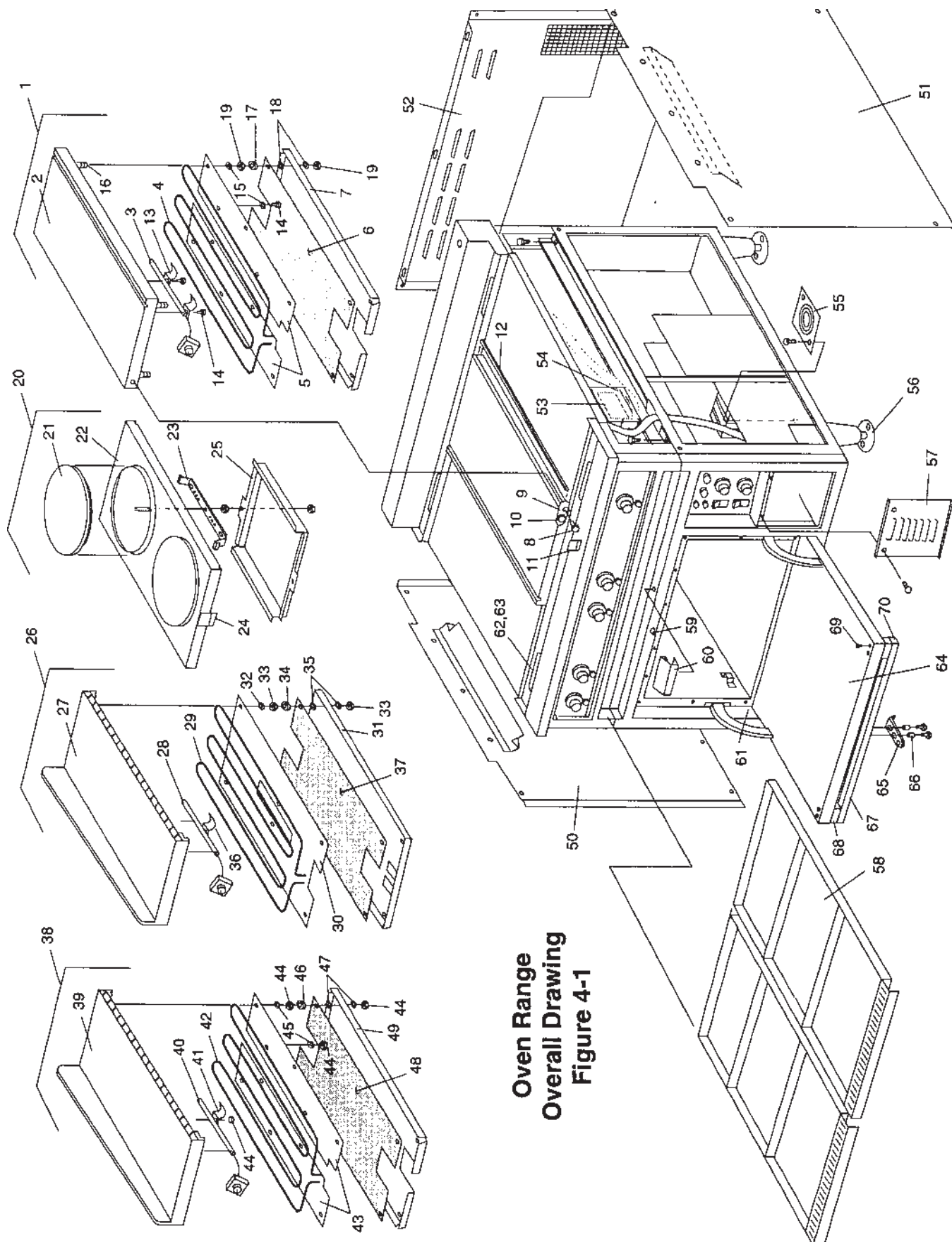
### NOTES

## SECTION 4 PARTS LIST

---

**Order parts by calling your  
authorized Toastmaster Parts  
Distributor, who has a complete  
inventory of parts for all Toastmaster  
equipment.**

## Section 4 - PARTS LIST



Oven Range  
Overall Drawing  
Figure 4-1

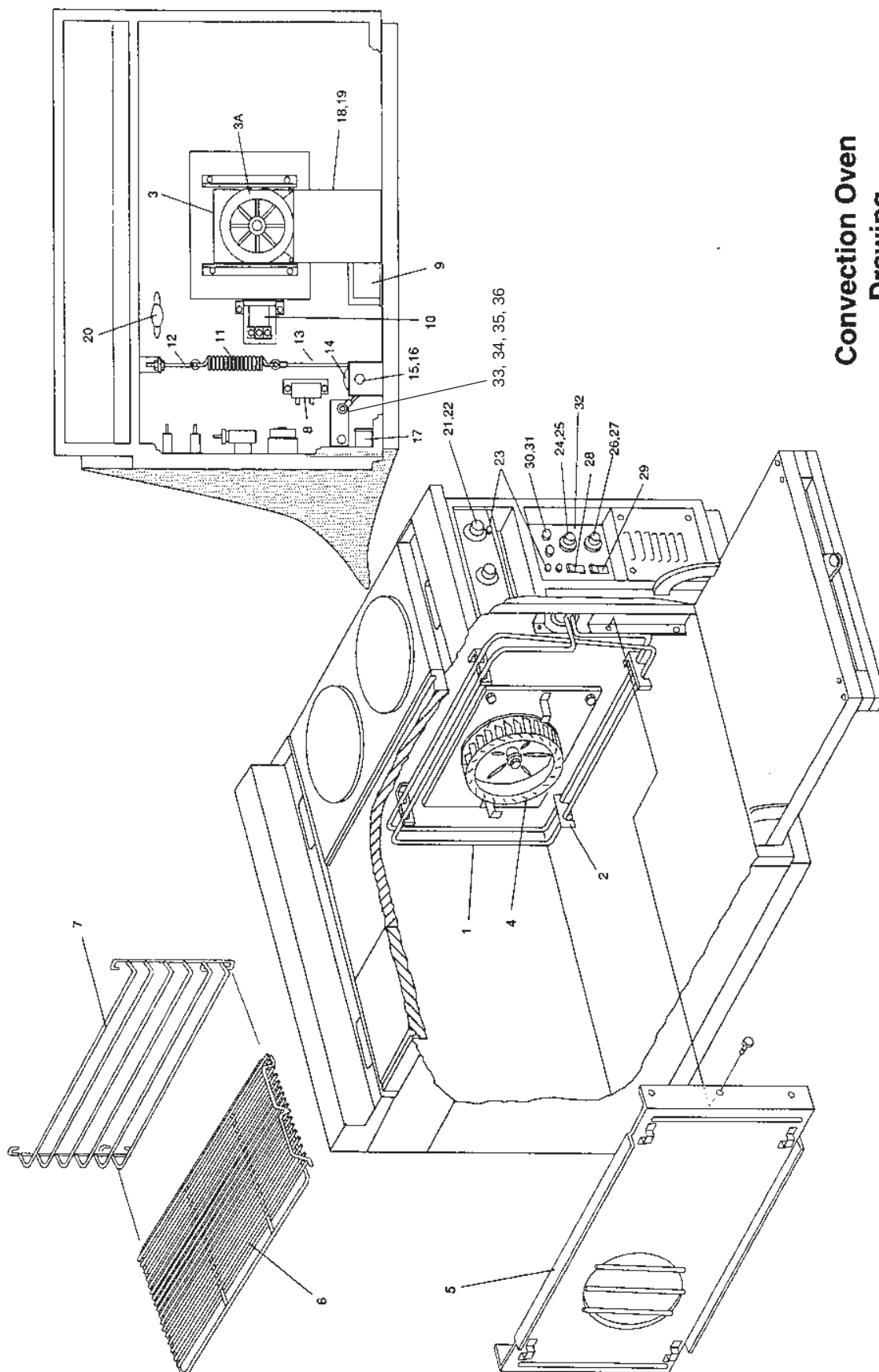
## Section 4 - PARTS LIST

| RH36 & MH36        |     |              |                                                                            |
|--------------------|-----|--------------|----------------------------------------------------------------------------|
| OVERALL PARTS LIST |     |              |                                                                            |
| Item No            | Qty | Part No      | Description                                                                |
| 1                  | 1   | N2-7600083   | 12X24 PLATE CMPLT - RIGHT DRAIN 208V                                       |
|                    |     | N2-7600084   | 12X24 PLATE CMPLT - RIGHT DRAIN 240V                                       |
|                    |     | N2-7600086   | 12X24 PLATE CMPLT - RIGHT DRAIN 480V                                       |
|                    |     | N2-7600087   | 12X24 PLATE CMPLT - LEFT DRAIN 208V                                        |
|                    |     | N2-7600088   | 12X24 PLATE CMPLT - LEFT DRAIN 240V                                        |
|                    |     | N2-7600090   | 12X24 PLATE CMPLT - LEFT DRAIN 480V                                        |
|                    |     | N2-7600074   | 12X24 PLATE CMPLT - CENTER 208V                                            |
|                    |     | N2-7600075   | 12X24 PLATE CMPLT - CENTER 240V                                            |
|                    |     | N2-7600077   | 12X24 PLATE CMPLT - RIGHT DRAIN 480V                                       |
|                    |     | N2-7601872   | 12X24 PLATE CMPLT - DRAIN BOTH SIDES 208V (USED ON MODELS RH3607 & RH36D7) |
|                    |     | N2-7601873   | 12X24 PLATE CMPLT - DRAIN BOTH SIDES 240V (USED ON MODELS RH3607 & RH36D7) |
|                    |     | N2-7601875   | 12X24 PLATE CMPLT - DRAIN BOTH SIDES 480V (USED ON MODELS RH3607 & RH36D7) |
|                    |     |              |                                                                            |
| 2                  | 1   | N2-20XA1G1   | 12X24 PLATE ONLY DRAIN BOTH SIDES                                          |
|                    | 2   | N2-20A2G8    | 12X24 PLATE ONLY RIGHT OR LEFT                                             |
|                    | 1   | N2-20A2G9    | 12X24 PLATE ONLY CENTER                                                    |
| 3                  | 3   | 2T-3004281   | THERMOSTAT                                                                 |
|                    |     | 2R-2100094   | T-STAT KNOB 250°F (121°C) - 850°F (454°C)                                  |
| 4                  | 3   | 2N-F706A8703 | ELEMENT 208V                                                               |
|                    |     | 2N-F706A8731 | ELEMENT 240V                                                               |
|                    |     | 2N-F706A8729 | ELEMENT 480V                                                               |
| 5                  | 6   | N2-20A2G1    | ELEMENT CLAMP PLATE                                                        |
| 6                  | 3   | 1O-8500079   | INSULATION                                                                 |
| 7                  | 3   | N2-F706A107  | BAFFLE                                                                     |
| 8                  | 4   | 2C-20A2G7    | LATCH SCREW                                                                |
| 9                  | 4   | N2-20A2G6    | LATCH PLATE                                                                |
| 10                 | 4   | 2A-20A1G7    | LATCH PIN                                                                  |
| 11                 | 4   | N2-34284     | CLIP, RETAINING 12X24 HOTPLATE                                             |
| 12                 | 2   | N2-20A1G8    | KEY STRIP                                                                  |
| 13                 | 6   | N2-F706A1013 | BULB CLAMP                                                                 |
| 14                 | 27  | 2C-F716A8803 | CAP SCREW 1/4-20 X 3/8                                                     |
| 15                 | 30  | 2C-F706A8809 | WASHER 1-1/4"                                                              |
| 16                 | 12  | 2C-2001184   | STUD 1/4-20 X 1-5/8                                                        |
| 17                 | 12  | 2A-F706A8811 | SPACER                                                                     |
| 18                 | 30  | 2C-F706A8805 | WASHER 1/4"                                                                |
| 19                 | 24  | 2C-F706A8807 | HEX NUT 1/4-20, BRASS                                                      |
| 20                 | 1/3 | N2-34797     | TWIN PLATE ASSEMBLY 208V, 2600W                                            |
|                    |     | N2-33850     | TWIN PLATE ASSEMBLY 240V, 2600W                                            |
|                    |     | N2-34278     | TWIN PLATE ASSEMBLY 480V                                                   |
| 21                 | 2/6 | 2N-1132B8701 | SOLID RND HEATING UNIT 208V ECO-2600W                                      |
|                    |     | 2N-1132B8703 | SOLID RND HEATING UNIT 240V ECO-2600W                                      |
|                    |     | 2N-34127     | SOLID RND HEATING UNIT 480V ECO-2600W                                      |
| 22                 | 1/3 | N2-7610114   | TWIN PLATE PANEL                                                           |
| 23                 | 1/3 | N2-1132B8901 | RETAINER BAR MOUNTING BRACKET                                              |
| 24                 | 2/6 | N2-34285     | RETAINING CLIP                                                             |
| 25                 | 1/3 | N2-30999     | BOTTOM. PLATE                                                              |

| Item No | Qty | Part No      | Description                              |
|---------|-----|--------------|------------------------------------------|
| 26      | 1   | N2-20G1A32   | 36X24 GRIDDLE PLATE CMPLT 208V           |
|         |     | N2-20G1A302  | 36X24 GRIDDLE PLATE CMPLT 240V           |
|         |     | N2-20G1A306  | 36X24 GRIDDLE PLATE CMPLT 480V           |
| 27      | 1   | N2-20G1A36   | 36X24 GRIDDLE PLATE ONLY                 |
| 28      | 4   | 2T-3004257   | THERMOSTAT                               |
|         |     | 2R-2100059   | T-STAT KNOB 150°F (66°C) - 450°F (232°C) |
| 29      | 4   | 2N-7D1E1     | ELEMENT 208V                             |
|         |     | 2N-7D1E29    | ELEMENT 240V                             |
|         |     | 2N-7D1E28    | ELEMENT 480V                             |
| 30      | 4   | N2-20G1A37   | ELEMENT CLAMP PLATE                      |
| 31      | 4   | N2-20G1A38   | ELEMENT BAFFLE                           |
| 32      | 24  | 2C-F706A8802 | WASHER 11/32 X 1-1/4                     |
| 33      | 48  | 2C-F706A8807 | HEX NUT, BRASS 1/4-20                    |
| 34      | 24  | 2A-F706A8811 | SPACER                                   |
| 35      | 28  | 2C-F706A8805 | WASHER 1/4"                              |
| 36      | 4   | N2-7002270   | THERMOSTAT BULB CLAMP                    |
| 37      | 4   | 1O-8500079   | INSULATION                               |
| 38      | 1   | N2-7603538   | 24X24 GRIDDLE PLATE CMPLT 208V           |
|         |     | N2-7603539   | 24X24 GRIDDLE PLATE CMPLT 240V           |
|         |     | N2-7603541   | 24X24 GRIDDLE PLATE CMPLT 480V           |
| 39      | 1   | N2-7603536   | 24X24 GRIDDLE PLATE ONLY                 |
| 40      | 2   | 2T-3004257   | THERMOSTAT                               |
|         |     | 2R-2100059   | T-STAT KNOB 150°F (66°C) - 450°F (232°C) |
| 41      | 4   | N2-F706A1013 | THERMOSTAT BULB CLAMP                    |
| 42      | 2   | 2N-F706A8703 | ELEMENT 208V                             |
|         |     | 2N-F706A8731 | ELEMENT 240V                             |
|         |     | 2N-F706A8729 | ELEMENT 480V                             |
| 43      | 4   | N2-20A2G1    | ELEMENT CLAMP PLATE                      |
| 44      | 26  | 2C-B301A8817 | HEX NUT 1/4-20                           |
| 45      | 20  | 2C-F706A8809 | WASHER 1-1/4" OD                         |
| 46      | 8   | 2A-F706A8811 | SPACER                                   |
| 47      | 16  | 2C-F706A8805 | WASHER 1/4"                              |
| 48      | 2   | 1O-8500079   | INSULATION                               |
| 49      | 2   | N2-F706A1017 | BAFFLE                                   |
| 50      | 1   | N2-33617     | WELDMENT, EXT. PANEL LEFT HAND           |
| 51      | 1   | N2-33618     | WELDMENT, EXT. PANEL RIGHT HAND          |
| 52      | 1   | N2-32849     | REAR PANEL                               |
| 53      | 1   | 2E-30905     | TERMINAL BLOCK, 3-POLE                   |
| 54      | 1   | N2-33616     | PLATE COVER                              |
| 55      | 1   | N2-7007442   | KNOCKOUT PLATE                           |
| 56      | 1   | N2-MALG06F   | KIT, MARINE LEG 6" SS ADJ.               |
| 57      | 1   | N2-7007992   | ACCESS PANEL                             |
| 58      | 2   | N2-7601840   | GREASE DRAWER, HANDLE & ASSEMBLY         |
| 59      | 1   | N2-32691     | LATCH, MARINE                            |
| 60      | 2   | N2-34743     | LATCH, GREASE DRAWER                     |
|         |     | N2-34741     | RECIEVER FOR LATCH                       |
| 61      | 2   | 2A-33621     | DOOR BUSHING                             |
| 62      | 4   | N2-7610657   | WELDMENT, SPOUT GREASE                   |

| RH36 & MH36 CONTINUED |     |            |                                          |
|-----------------------|-----|------------|------------------------------------------|
| Item No               | Qty | Part No    | Description                              |
| 63                    | 4   | 2I-2700090 | GASKET, SPOUT GREASE                     |
| 64                    | 1   | N2-33693   | ASSEMBLY, DOOR                           |
| 65                    | 1   | N2-32692   | PLATE, LATCH                             |
| 66                    | 2   | 2A-34081   | SPACER, STEPPED - MARINE LATCH           |
| 67                    | 1   | N2-32572   | ASSEMBLY, HANDLE DOOR                    |
| 68                    | 2   | 2A-3103164 | SPACER, DOOR & DRAWER HANDLE             |
| 69                    | 4   | 2V-2000320 | HANDLE SCREWS 10/32 X 3-12               |
| 70                    | 2   | 2V-3000058 | BLACK HANDLE PLUG                        |
| NI                    | --  | 2M-31795   | DECAL RH36C3, RH36D3 CONTROL PANEL       |
|                       |     | 2M-31796   | DECAL RH36C4, RH36D4 CONTROL PANEL       |
|                       |     | 2M-31794   | DECAL RH36C2&C6, RH36D2&D6 CONTROL PANEL |
|                       |     | 2M-31793   | DECAL RH36C1&C7, RH36D1&D7 CONTROL PANEL |
|                       |     | N2-30926   | CONTROL PANEL RH36D4                     |
|                       |     | N2-31623   | CONTROL PANEL RH36C3                     |

**NOTES**

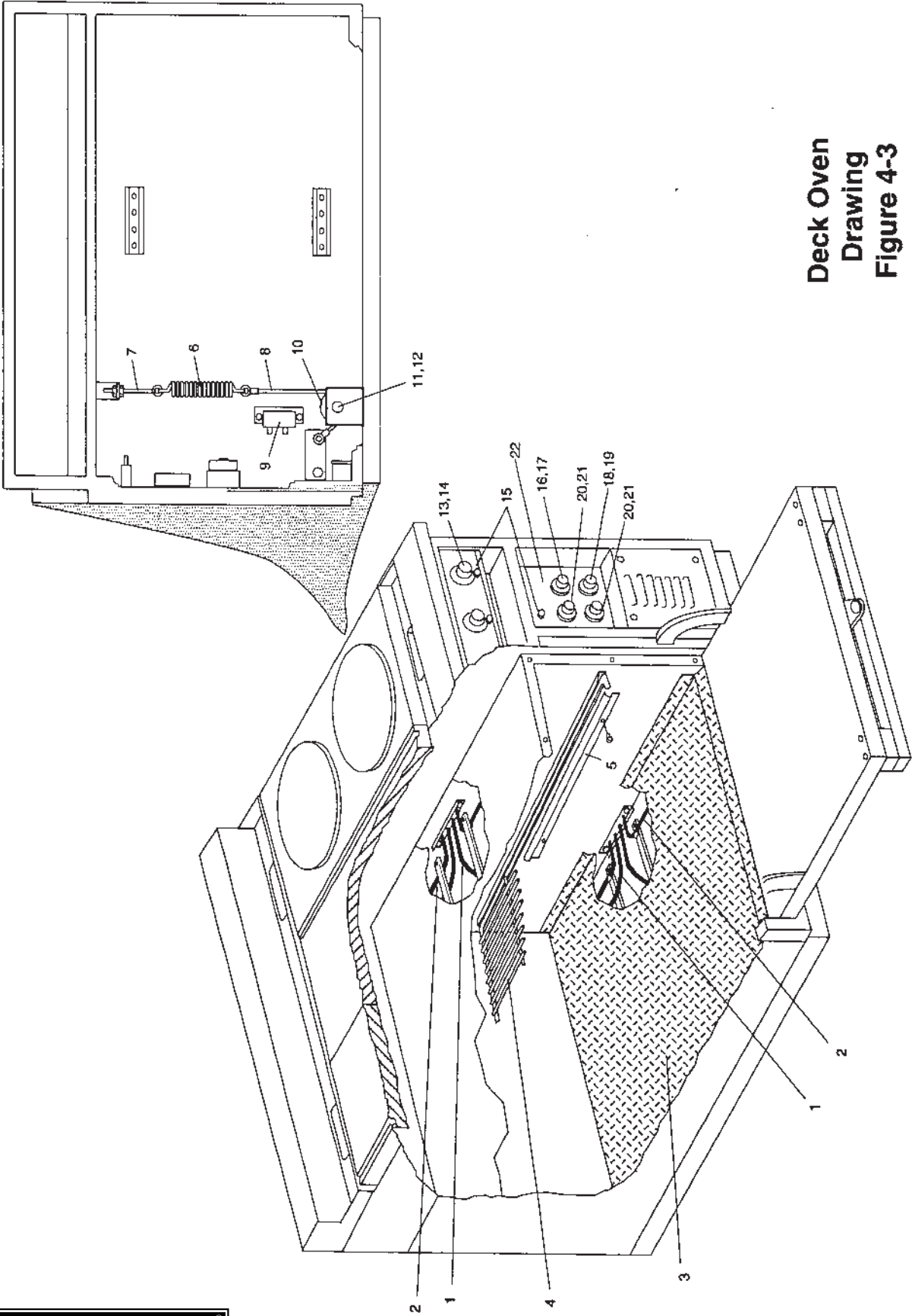


Convection Oven  
Drawing  
Figure 4-2  
IL2012

## Section 4 - PARTS LIST

| RH36 & MH36                |     |               |                                                         |
|----------------------------|-----|---------------|---------------------------------------------------------|
| CONVECTION OVEN PARTS LIST |     |               |                                                         |
| Item No                    | Qty | Part No       | Description                                             |
| 1                          | 1   | 2N-3027A8701  | ELEMENT 6000W-208V                                      |
|                            |     | 2N-3027A8711  | ELEMENT 6000W-240V                                      |
|                            |     | 2N-3027A8709  | ELEMENT 6000W-480V                                      |
| 2                          | 4   | N2-3027A3083  | ELEMENT SUPPORT                                         |
| 3                          | 1   | N2-30919      | MOTOR BLOWER & ASSEMBLY 240V-480V                       |
| 3A                         | 1   | 2U-3002761    | BLOWER MOTOR ONLY 208V-240V                             |
| 4                          | 1   | 2R-3103902    | BLOWER WHEEL                                            |
| 5                          | 1   | N2-7610513    | ELEMENT COVER, BLOWER BAFFLE                            |
| 6                          | 3   | N2-3102541    | SHELF ASSEMBLY                                          |
| 7                          | 2   | 2B-3102540    | SIDE RACK                                               |
| 8                          | 1   | 2E-30905      | TERMINAL BLOCK, 3-POLE                                  |
| 9                          | 1   | 2E-28082-0010 | TRANSFORMER 480V ONLY                                   |
| 10                         | 1   | 2E-34401      | CONTACTOR 208V-240V COIL                                |
| 11                         | 1   | 2P-30368      | DOOR SPRING                                             |
| 12                         | 1   | 2C-43685      | EYE BOLT                                                |
| 13                         | 1   | N2-30369      | CABLE ASSEMBLY                                          |
| 14                         | 1   | 2R-7007809    | PULLEY                                                  |
| 15                         | 1   | 2A-30359      | AXLE                                                    |
| 16                         | 2   | 2C-3102937    | RETAINER RING                                           |
| 17                         | 1   | 2E-3003770    | MICRO SWITCH                                            |
| 18                         | 1   | N2-32762      | MOTOR DUCT                                              |
| 19                         | 1   | 2I-34404      | MOTOR DUCT SEAL                                         |
| 20                         | 1   | 2E-30519      | HIGH LIMIT SENSOR                                       |
| 21                         | AR  | 2E-32941      | SWITCH 3HT                                              |
| 22                         | AR  | 2R-33365      | KNOB SWITCH                                             |
| 23                         | AR  | 2E-33413      | SIGNAL LIGHT, GREEN 250V                                |
|                            |     | 2E-33414      | SIGNAL LIGHT, AMBER 250V                                |
|                            |     | 2E-33415      | SIGNAL LIGHT, WHITE 250V                                |
|                            |     | 2E-33417      | SIGNAL LIGHT, GREEN 480V                                |
|                            |     | 2E-33418      | SIGNAL LIGHT, AMBER 480V                                |
|                            |     | 2E-33419      | SIGNAL LIGHT, WHITE 480V                                |
| 24                         | 1   | 2T-2662A8701  | THERMOSTAT, C.O. OVEN 150F (66C)-450F (232C)            |
| 25                         | 1   | 2R-A710E8771  | THERMOSTAT KNOB, C.O. OVEN 150°F (66°C) - 450°F (232°C) |
| 26                         | 1   | 2P-3004536    | TIMER                                                   |
| 27                         | 1   | 2R-2100088    | OVEN TIMER KNOB                                         |
| 28                         | 1   | 2E-33436      | SWITCH, ROCKER, DP/ST                                   |
| 29                         | 1   | 2E-33437      | SWITCH, ROCKER DP/DT                                    |
| 30                         | 2   | 2E-1455A0341  | FUSE HOLDER ASSEMBLY 480V                               |
|                            |     | 2E-1455A0339  | FUSE HOLDER ASSEMBLY 240V                               |
| 31                         | 2   | 2E-1455A8793  | FUSE 240V-10A                                           |
|                            |     | 2E-1455A8794  | FUSE 480V-10A                                           |
| 32                         | 1   | 2M-91783      | DECAL CONTROL PANEL (not shown)                         |
| 33                         | AR  | 34700         | BOLT                                                    |
| 34                         | AR  | 3024A3141     | BUSHING                                                 |
| 35                         | AR  | 18A1S-2       | COTTER PIN                                              |
| 36                         | AR  | 21176-0001    | LOCK NUT                                                |
| SUPPORTED BY SOUTHBEND     |     |               |                                                         |

Section 4 - PARTS LIST

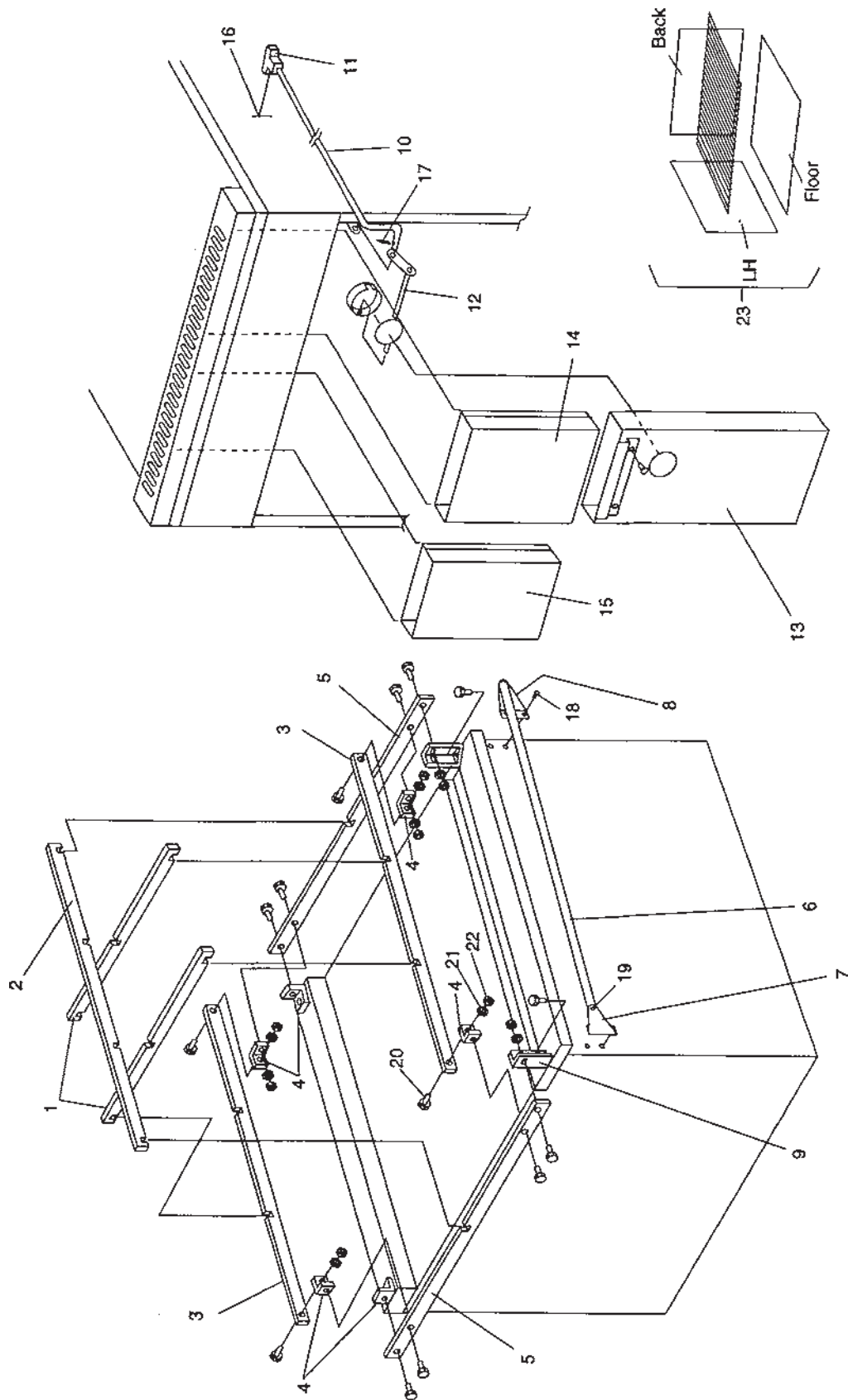


Deck Oven  
Drawing  
Figure 4-3

## Section 4 - PARTS LIST

| RH36 & MH36          |     |              |                                       |
|----------------------|-----|--------------|---------------------------------------|
| DECK OVEN PARTS LIST |     |              |                                       |
| Item No              | Qty | Part No      | Description                           |
| 1                    | 2   | 2N-3001761   | INNER ELEMENT 1500W-208V              |
|                      |     | 2N-3001762   | INNER ELEMENT 1500W-240V              |
|                      |     | 2N-3001764   | INNER ELEMENT 1500W-480V              |
| 2                    | 2   | 2N-3001765   | OUTER ELEMENT 1500W-208V              |
|                      |     | 2N-3001766   | OUTER ELEMENT 1500W-240V              |
|                      |     | 2N-3001768   | OUTER ELEMENT 1500W-480V              |
| 3                    | 1   | N2-30692     | OVEN DECK                             |
| 4                    | 1   | N2-30372     | OVEN SHELF                            |
| 5                    | 1   | N2-3024A3217 | GUARD THERMOSTAT BULB                 |
| 6                    | 1   | 2P-30368     | SPRING, DOOR                          |
| 7                    | 1   | 2C-43685     | EYEBOLT                               |
| 8                    | 1   | N2-30369     | CABLE ASSEMBLY                        |
| 9                    | 1   | 2E-30905     | TERMINAL BLOCK, 3POLE                 |
| 10                   | 1   | 2ER-7007809  | SHEAVE, 3/16 DIA. CABLE (PULLEY)      |
| 11                   | 1   | 2A-30359     | AXLE                                  |
| 12                   | 2   | 2C-3102937   | RETAINER RING                         |
| 13                   | 2/6 | 2E-32941     | SWITCH 3HT                            |
| 14                   | 2/6 | 2R-33365     | KNOB SWITCH                           |
| 15                   | AR  | 2E-33413     | SIGNAL LIGHT, GREEN 250V              |
|                      |     | 2E-33414     | SIGNAL LIGHT, AMBER 250V              |
|                      |     | 2E-33417     | SIGNAL LIGHT, GREEN 480V              |
|                      |     | 2E-33418     | SIGNAL LIGHT, AMBER 480V              |
| 16                   | 1   | 2T-3004238   | THERMOSTAT DECK OVEN                  |
| 17                   | 1   | 2R-A710E8739 | THERMOSTAT KNOB DECK OVEN 200°F-550°F |
| 18                   | 1   | 2P-3004536   | TIMER                                 |
| 19                   | 1   | 2R-210088    | KNOB, TIMER                           |
| 20                   | 2   | 2E-32941     | SWITCH 3HT                            |
| 21                   | 2   | 2R-33365     | KNOB SWITCH                           |
| 22                   | 1   | 2M-31784     | DECAL CONTROL PANEL DECK OVEN         |

Section 4 - PARTS LIST



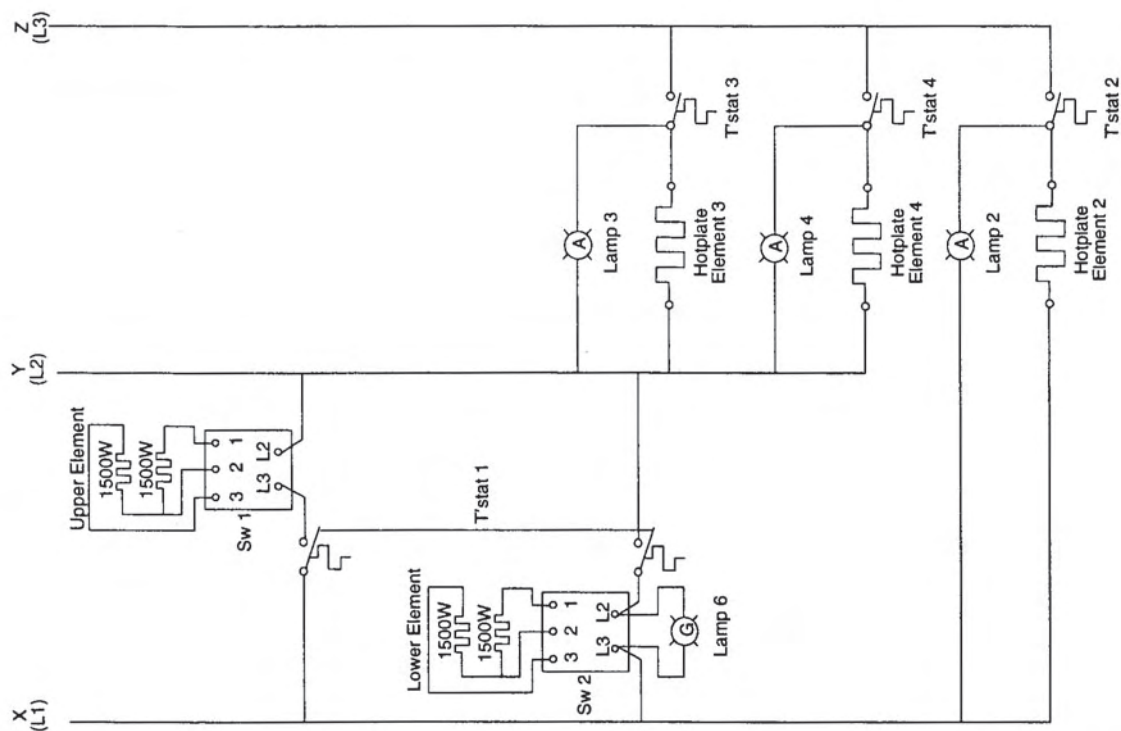
Vents & Marine Rails  
Drawing  
Figure 4-4

| RH36 & MH36                     |     |              |                               |
|---------------------------------|-----|--------------|-------------------------------|
| VENTS & MARINE RAILS PARTS LIST |     |              |                               |
| Item No                         | Qty | Part No      | Description                   |
| 1                               | 2   | N2-33194     | RAIL, SEA FRONT TO BACK LOOSE |
| 2                               | 1   | N2-33195     | RAIL, SEA LEFT TO RIGHT LOOSE |
| 3                               | 2   | N2-20A2C77   | RAIL, SEA FIXED RIGHT LEFT    |
| 4                               | 6   | N2-20A2C76   | ANLE, SEA RAIL SECURITY       |
| 5                               | 2   | N2-20A2C75   | RAIL, SEA FIXED FRONT BACK    |
| 6                               | 1   | N2-20A2C82   | RAIL, HAND                    |
| 7                               | 1   | N2-7001408   | BRACKET, RAIL LIT MARINE      |
| 8                               | 1   | N2-7001409   | BRACKET, RAIL RT MARINE       |
| 9                               | 2   | N2-7004267   | POST, SEEA RACKS              |
| 10                              | 1   | 2V-7000071   | ROD, VENT RA                  |
| 11                              | 1   | 2R-2100053   | KNOB, VENT "T" PULL/OPEN      |
| 12                              | 1   | N2-7610705   | WELDMENT, FLAP VENT           |
| 13                              | 1   | N2-30412     | WELDMENT, FLUE - OVEN SECTION |
| 14                              | 1   | N2-30415     | WELDMENT, FLUE - TOP SECTION  |
| 15                              | 1   | N2-32792     | WELDMENT, FLUE - TOP SECTION  |
| 16                              | 1   | 2A-2002305   | VENT KNOB PIN                 |
| 17                              | 1   | 2C-18A12     | COTTER PIN                    |
| 18                              | 4   | 2C-2000552   | SCREW 5/16-18 X 3/4           |
| 19                              | 2   | 2C-4113A8801 | SCREW FHM 1/4-20 X 1/2        |
| 20                              | 16  | 2C-2281      | SCREW 5/16-18 X 7/16          |
| 21                              | 16  | 2C-4039A8803 | LOCKWASHER 5/16               |
| 22                              | 12  | 2C-1411D8815 | HEX NUT 5/16-18               |
| 23                              | 1   | N2-34518     | STAINLESS STEEL LINER KIT     |

## SECTION 5

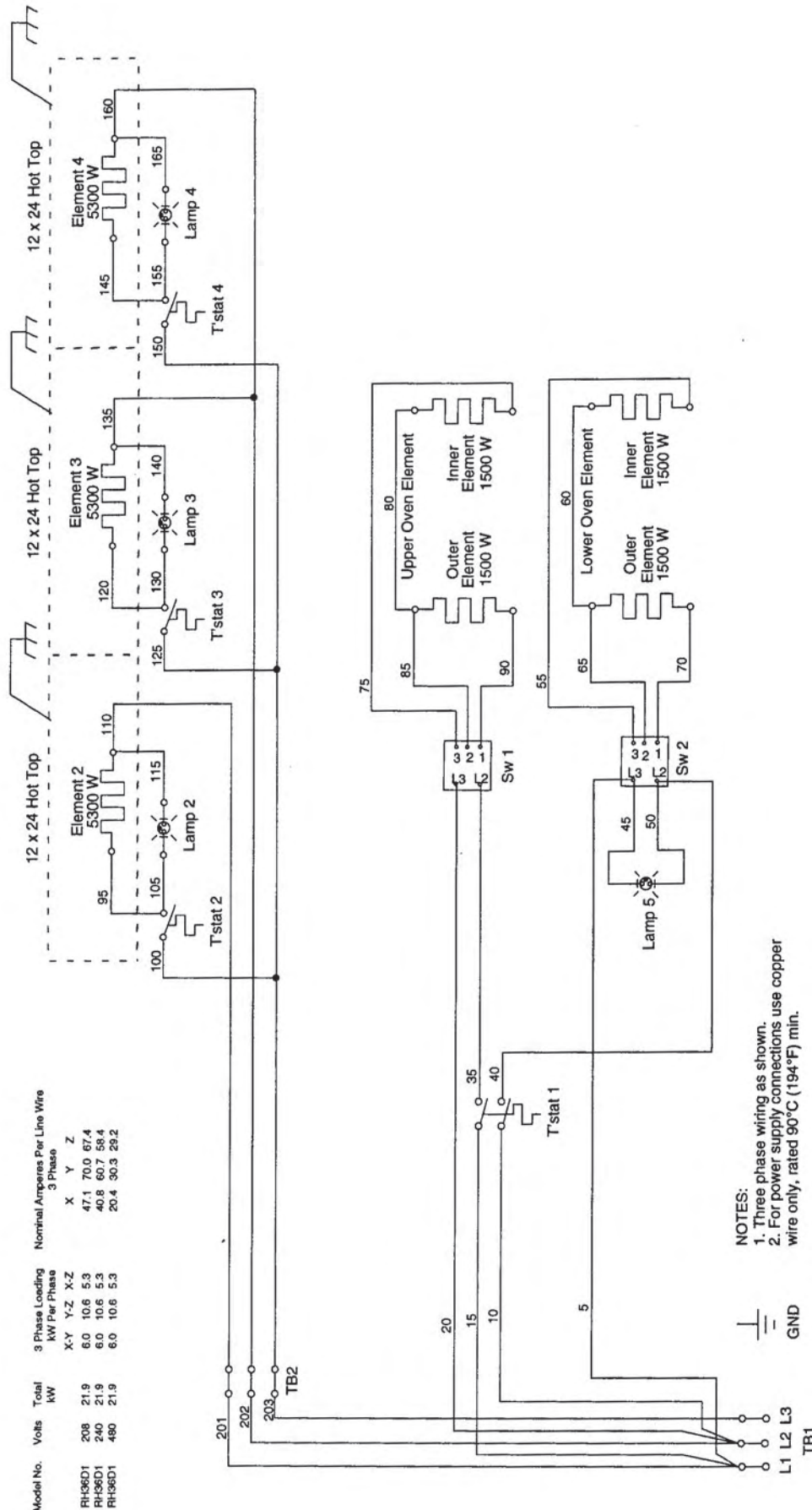
# SCHEMATICS

---



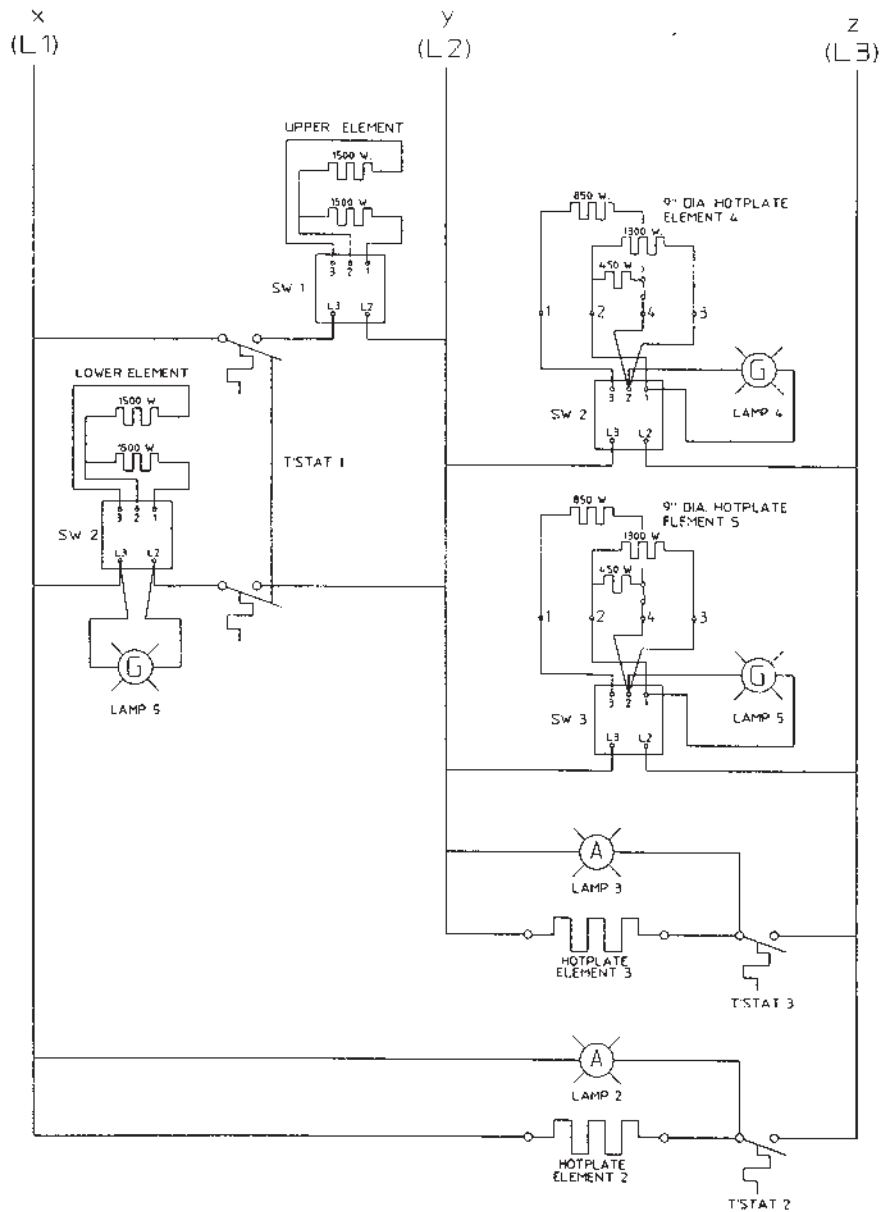
**RH36D1 SCHEMATIC**  
**208/240V**



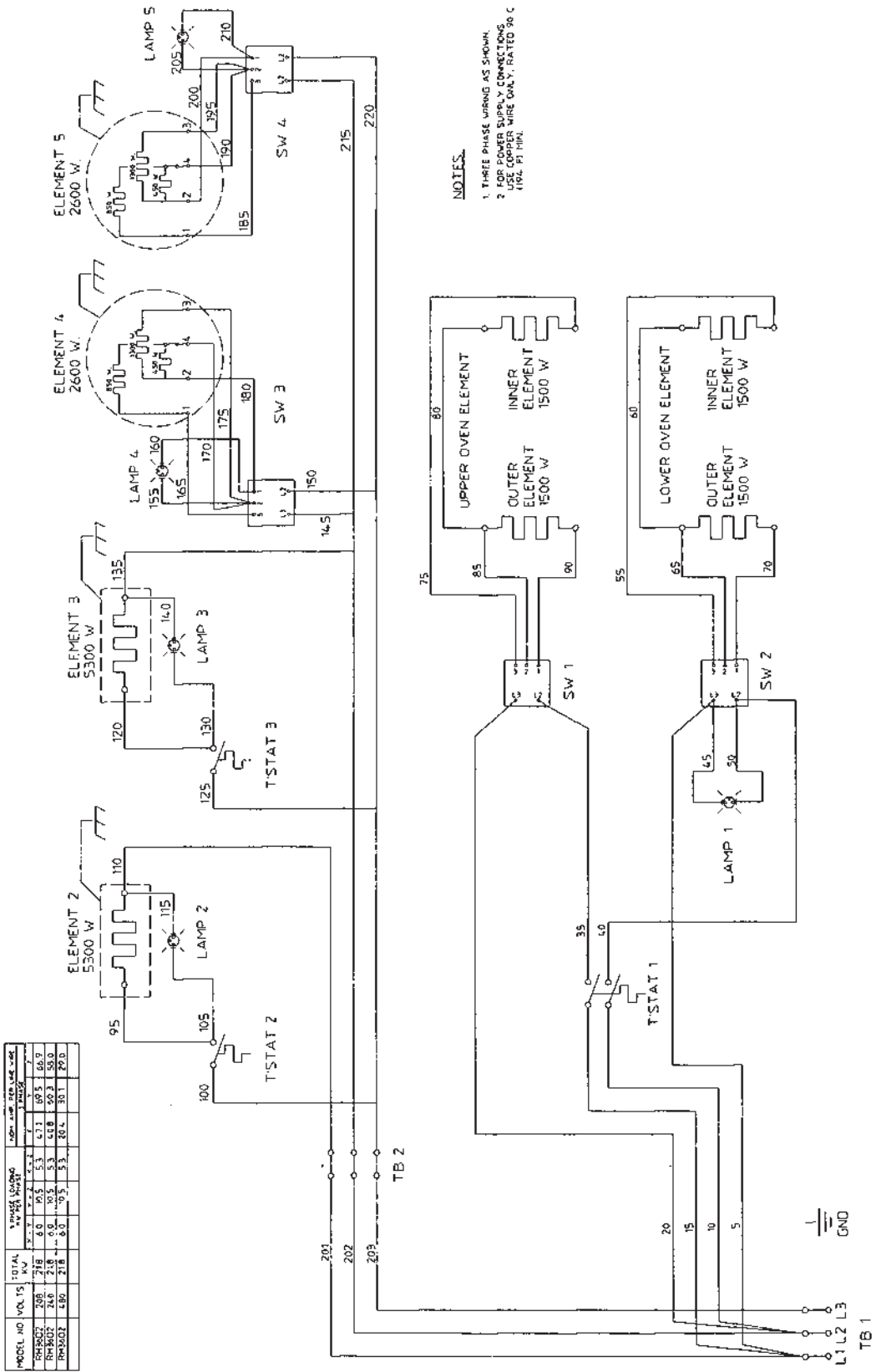


**RH36D1 WIRING DIAGRAM**  
208/240V

Section 5 - SCHEMATICS

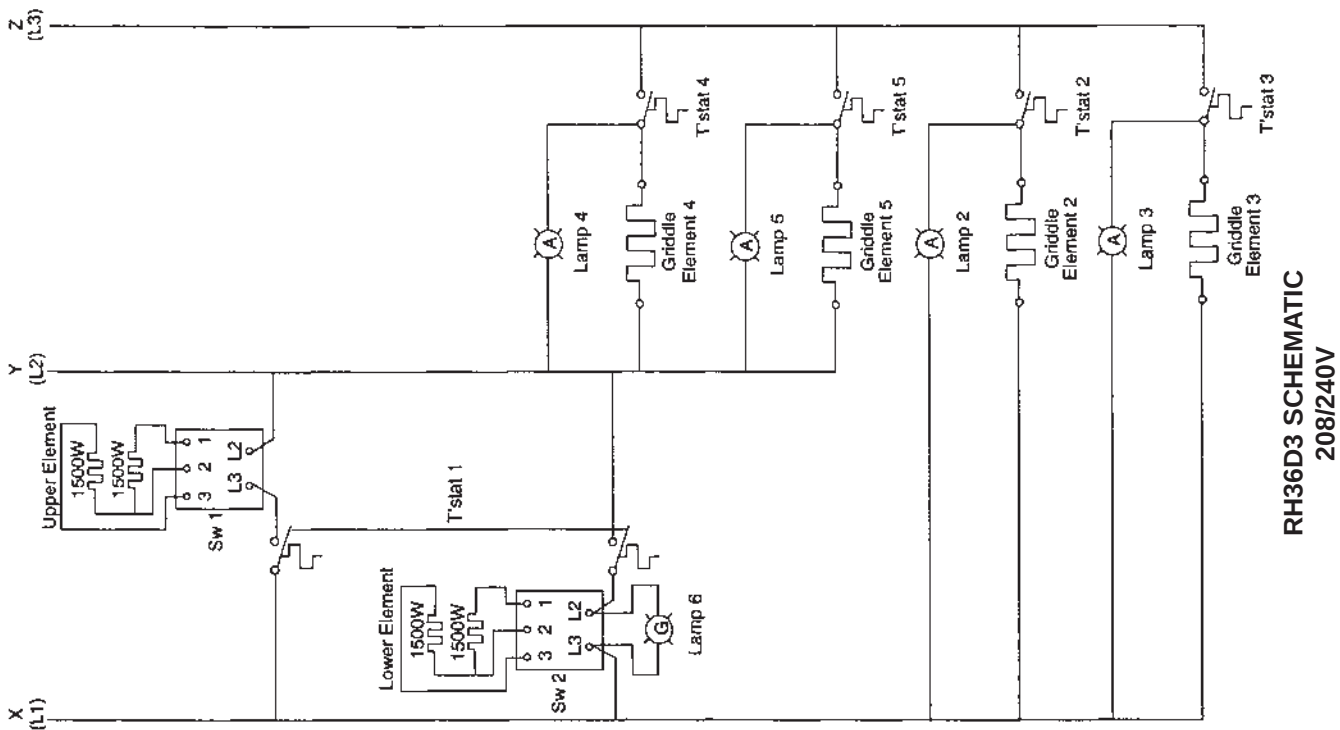


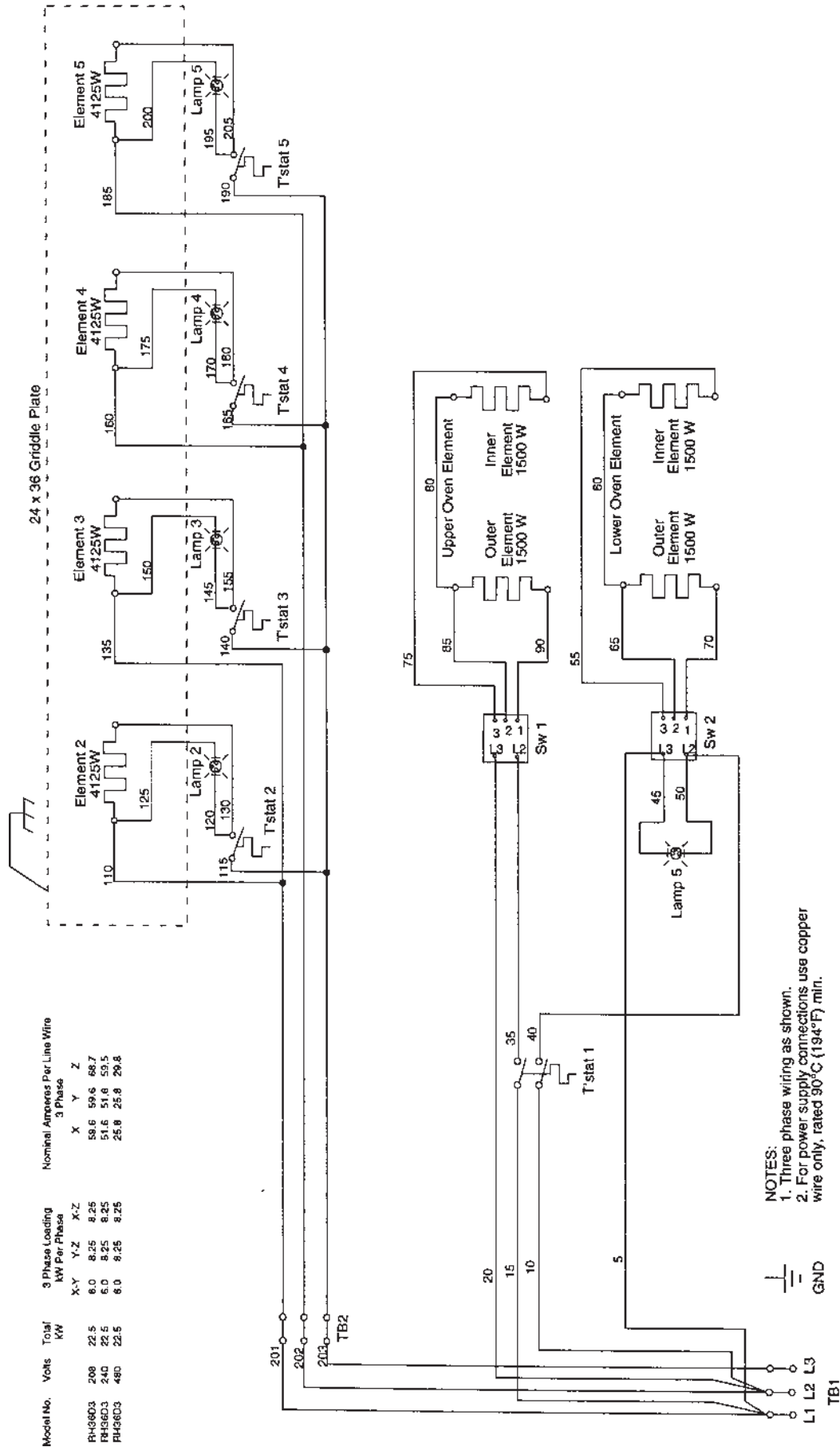
RH36D2 SCHEMATIC  
208/240V



RH36D2 WIRING DIAGRAM  
208/240V

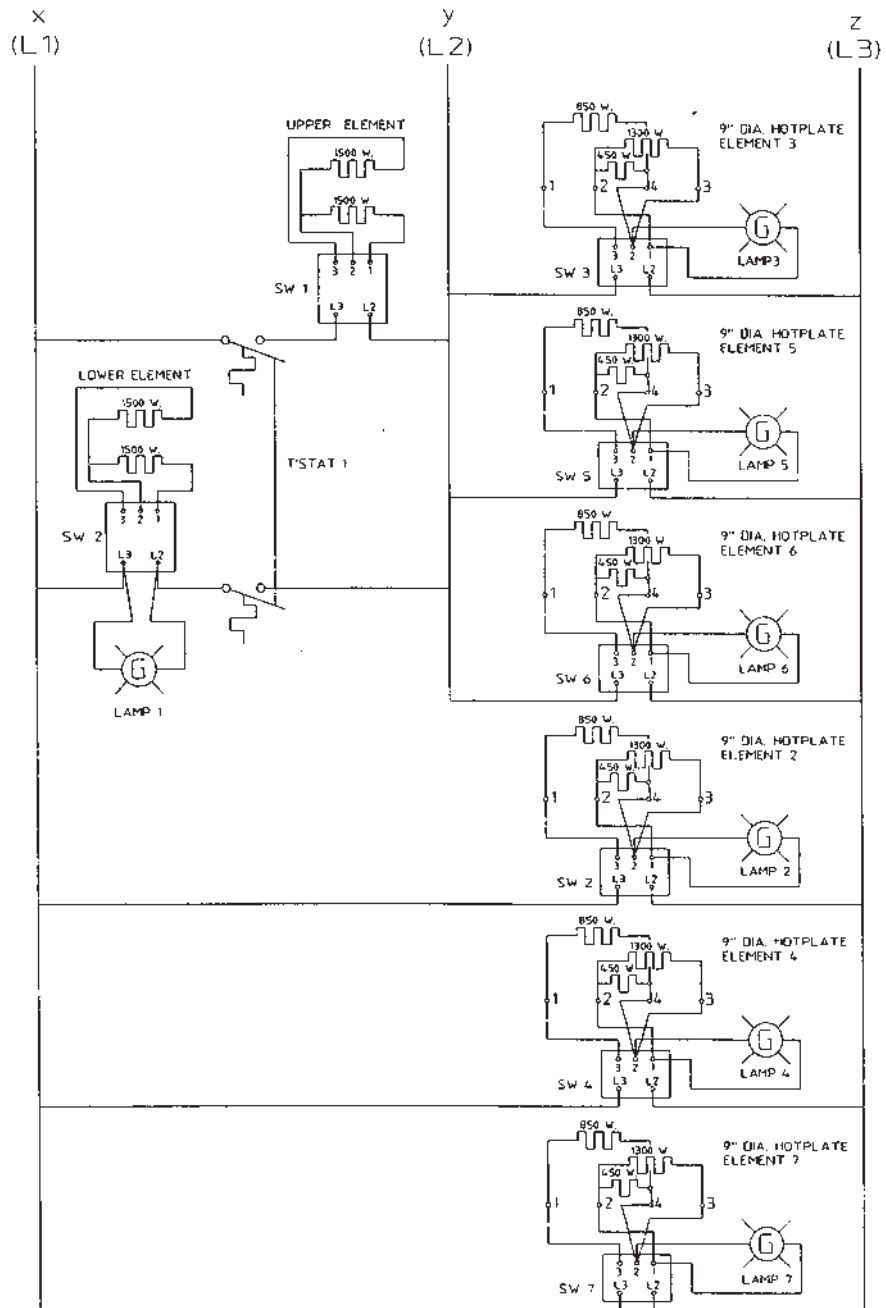




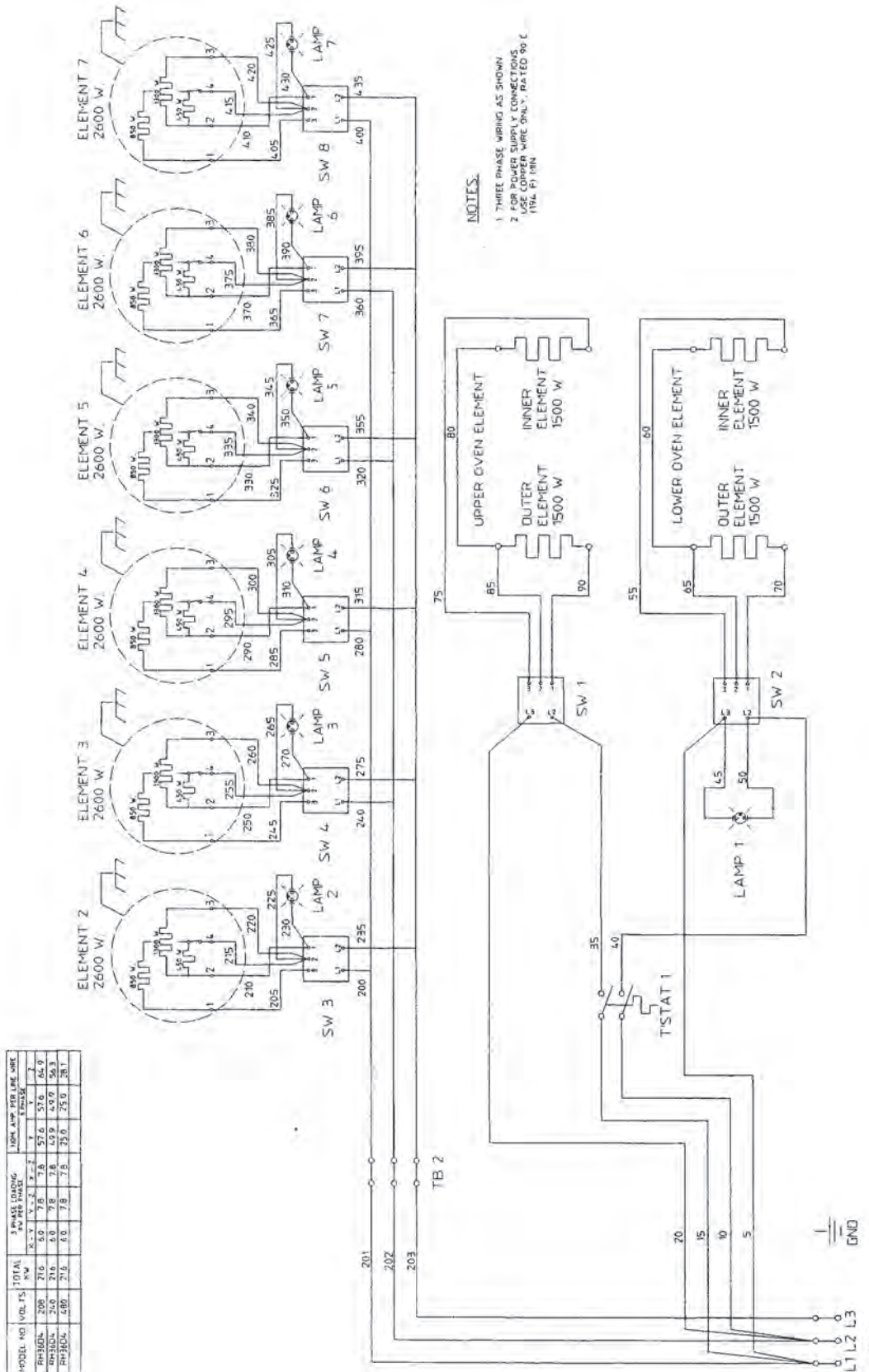


**RH36D3 WIRING DIAGRAM**  
208/240V

## Section 5 - SCHEMATICS

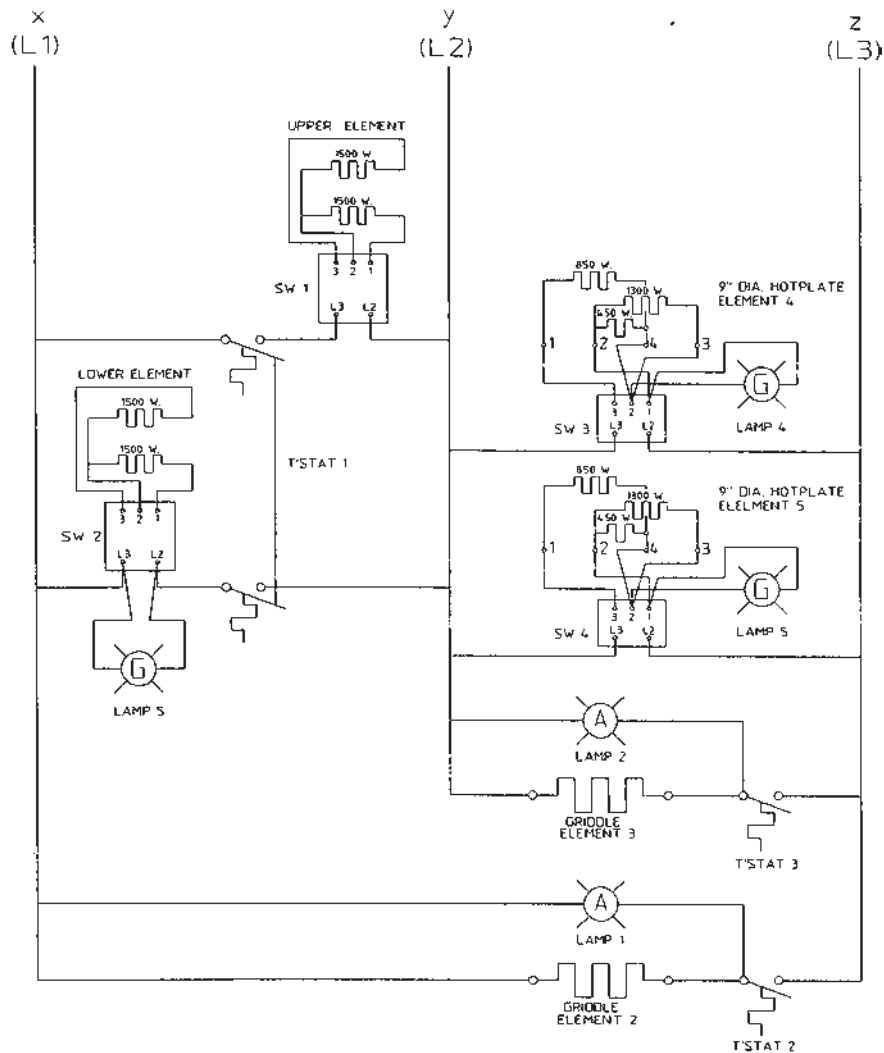


**RH36D4 SCHEMATIC**  
**208/240V**

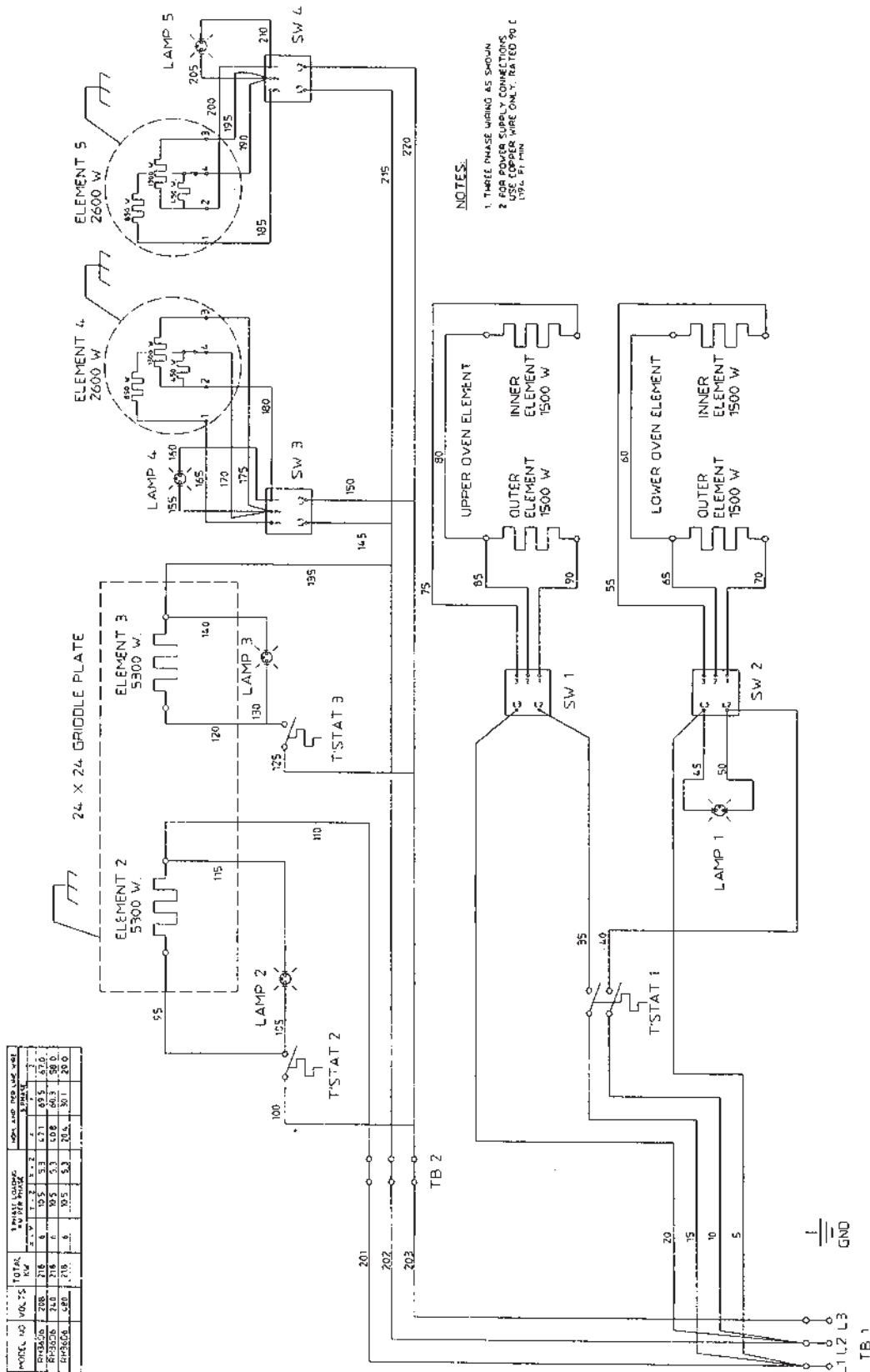


**RH36D4 WIRING DIAGRAM  
208/240V**

Section 5 - SCHEMATICS

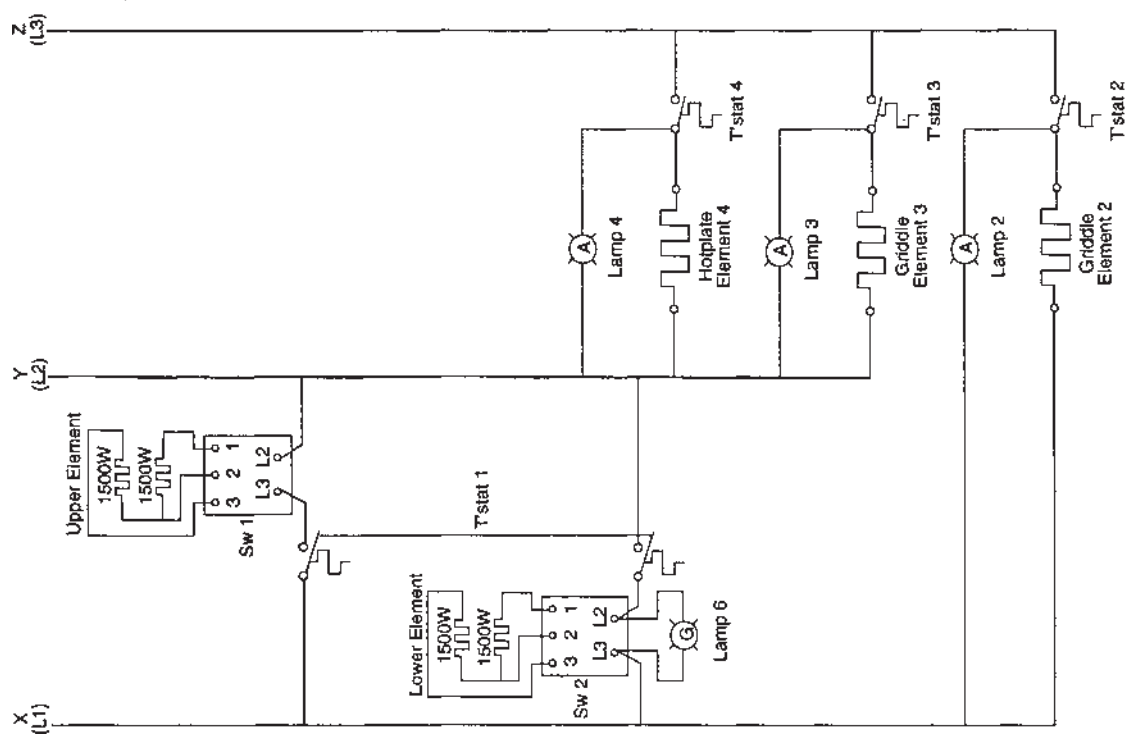


RH36D6 SCHEMATIC  
208/240V



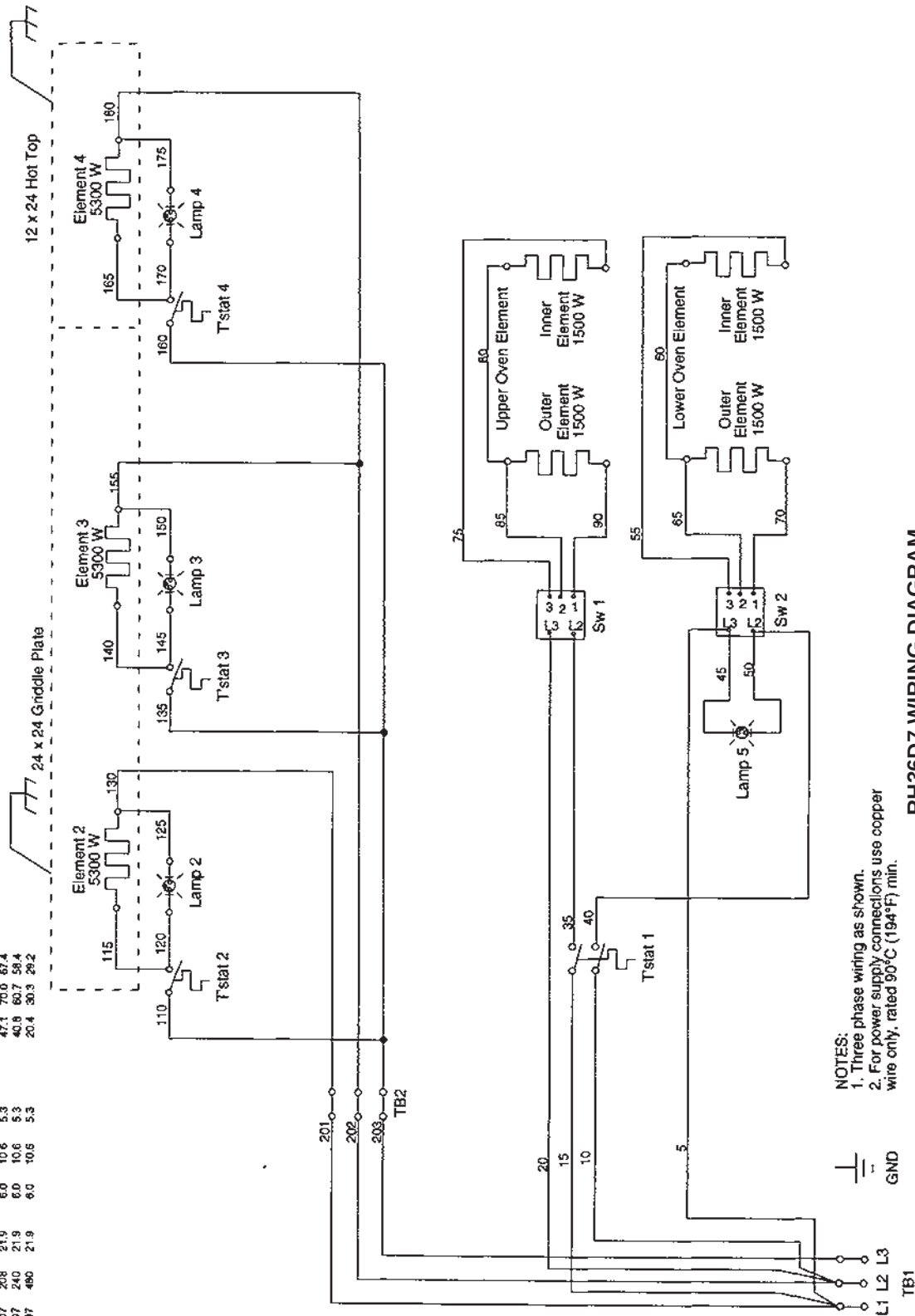
NOTES:  
1. THREE PHASE WIRING AS SHOWN  
2. FOR POWER SUPPLY CONNECTIONS  
USE COPPER WIRE ONLY, RATED 90 C  
179 A, 75 MIN.

RH36D6 WIRING DIAGRAM  
208/240V

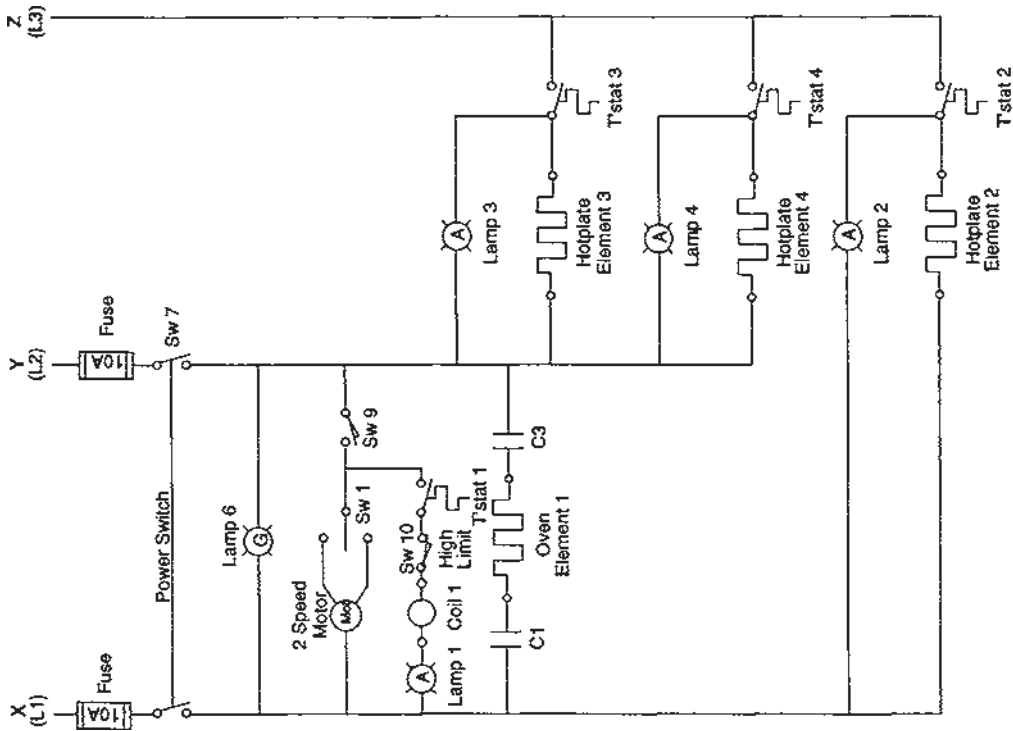


**RH36D7 SCHEMATIC**  
**208/240V**

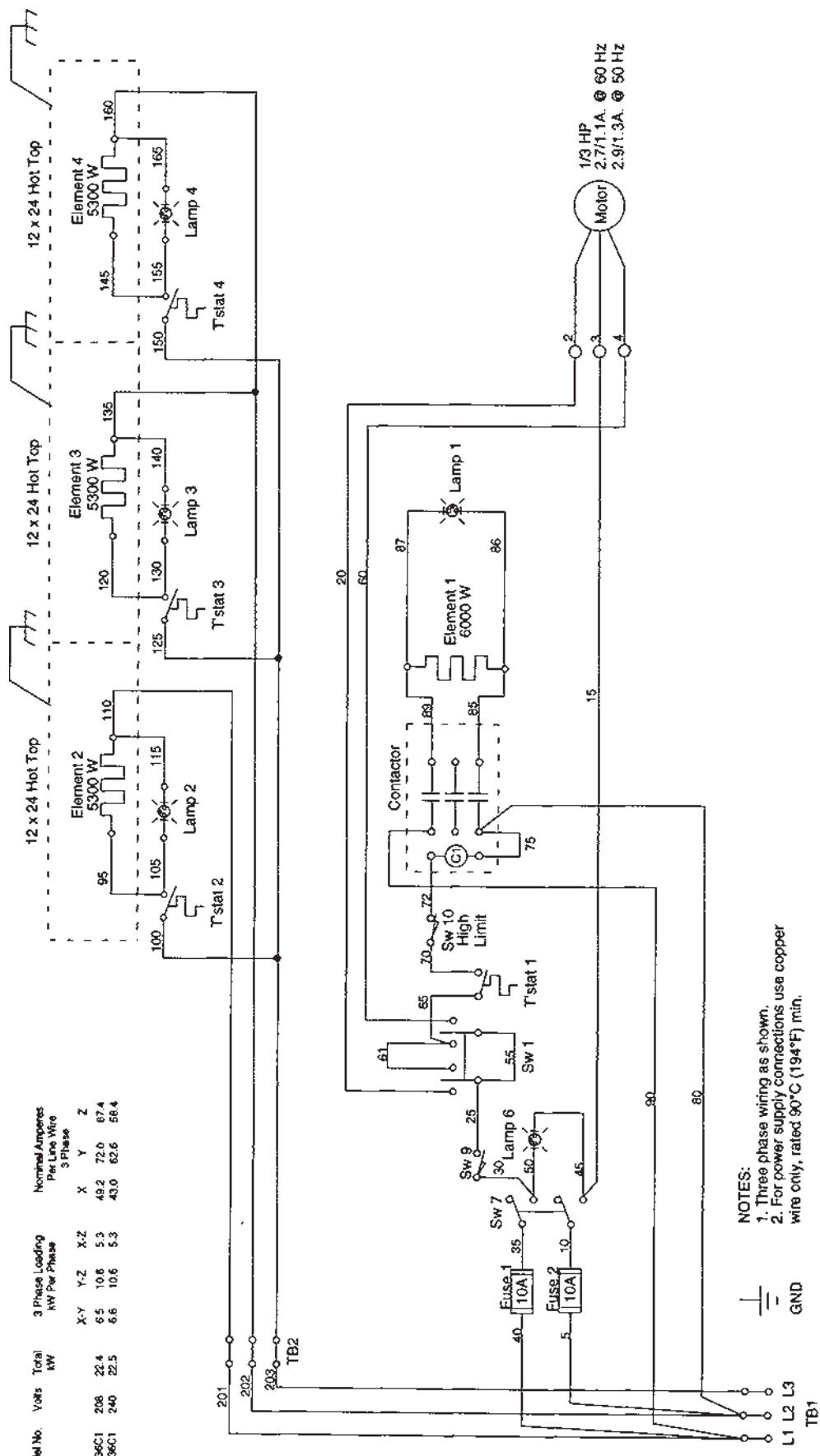
| Model No. | Volts | Total<br>kW | 3 Phase Loading<br>kW Per Phase |      |     | 3 Phase<br>Nominal Amperes Per Line Wire |      |      |
|-----------|-------|-------------|---------------------------------|------|-----|------------------------------------------|------|------|
|           |       |             | X-Y                             | Y-Z  | X-Z | X                                        | Y    | Z    |
| RH36D7    | 208   | 21.9        | 6.0                             | 10.6 | 5.3 | 47.1                                     | 70.0 | 67.4 |
| RH36D7    | 240   | 21.9        | 6.0                             | 10.6 | 5.3 | 40.8                                     | 60.7 | 58.4 |
| RH36D7    | 480   | 21.9        | 6.0                             | 10.6 | 5.3 | 20.4                                     | 30.3 | 29.2 |



## RH36D7 WIRING DIAGRAM

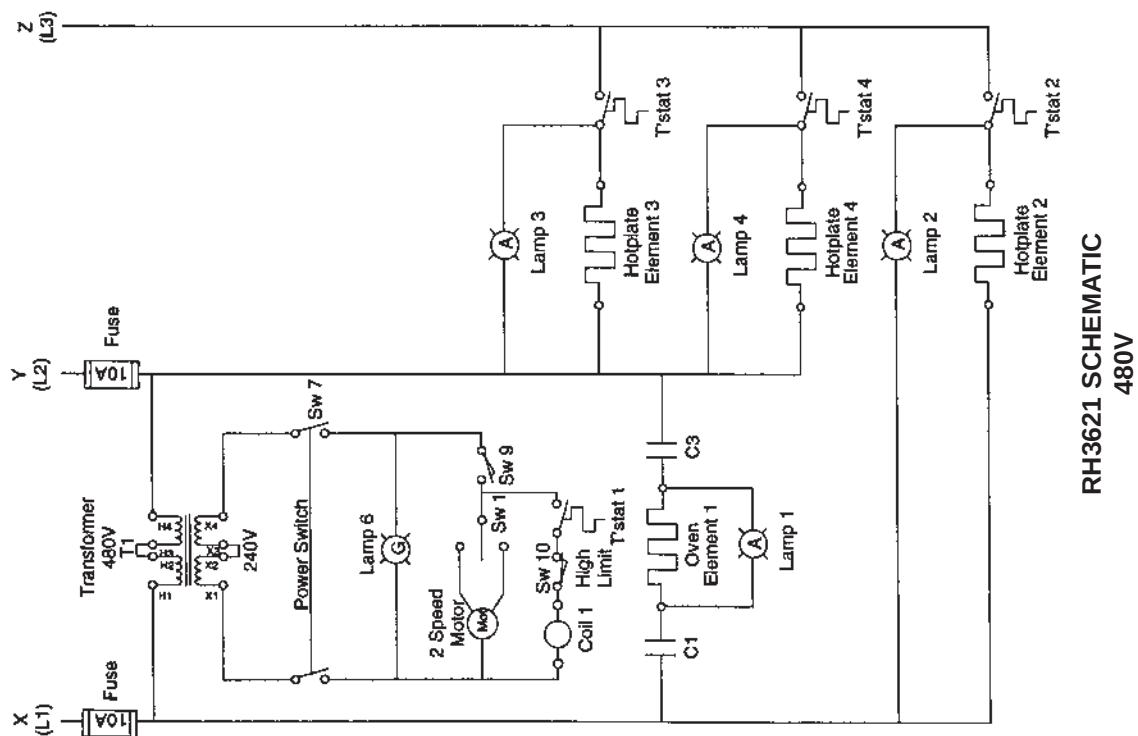


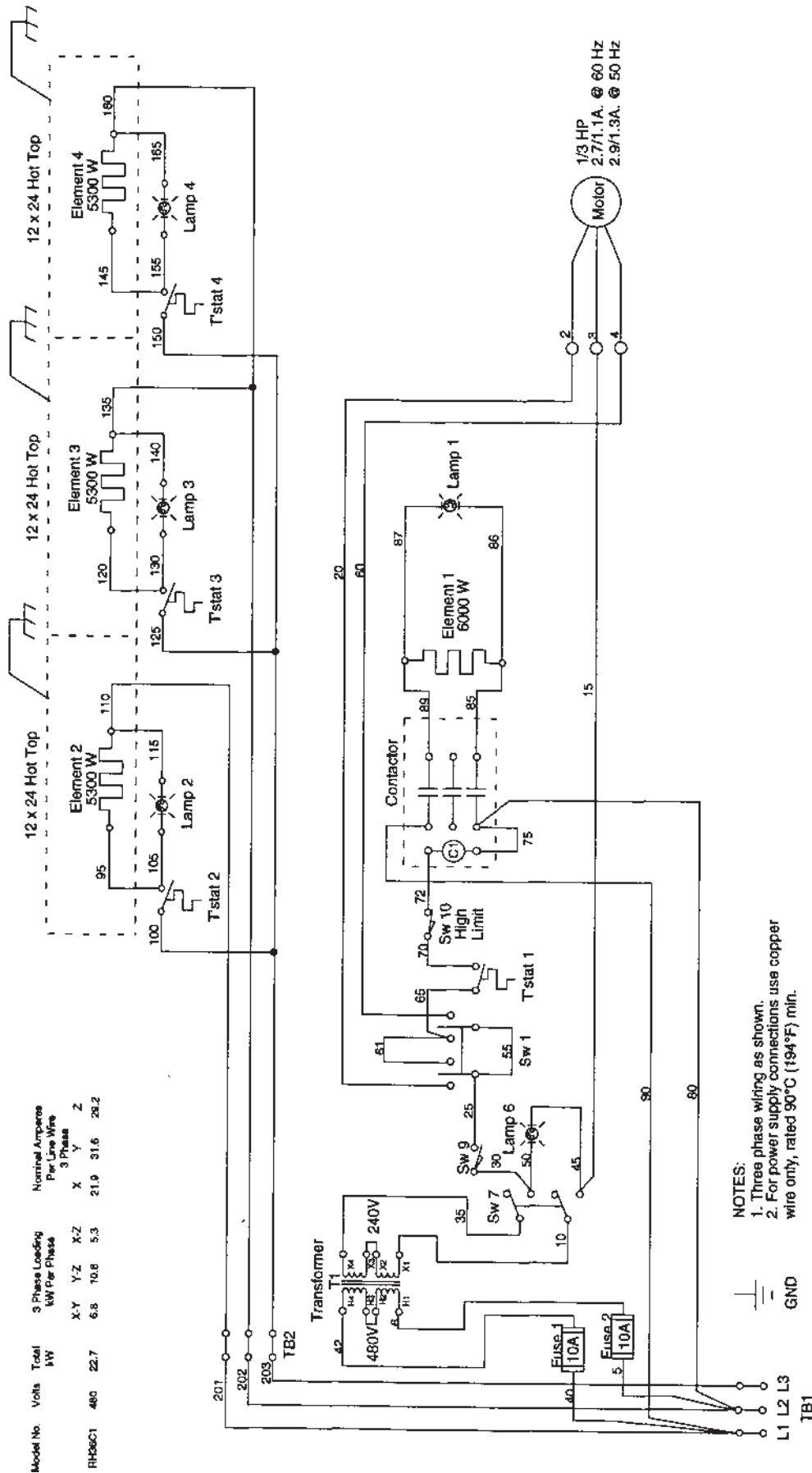
RH36C1 SCHEMATIC  
208/240V

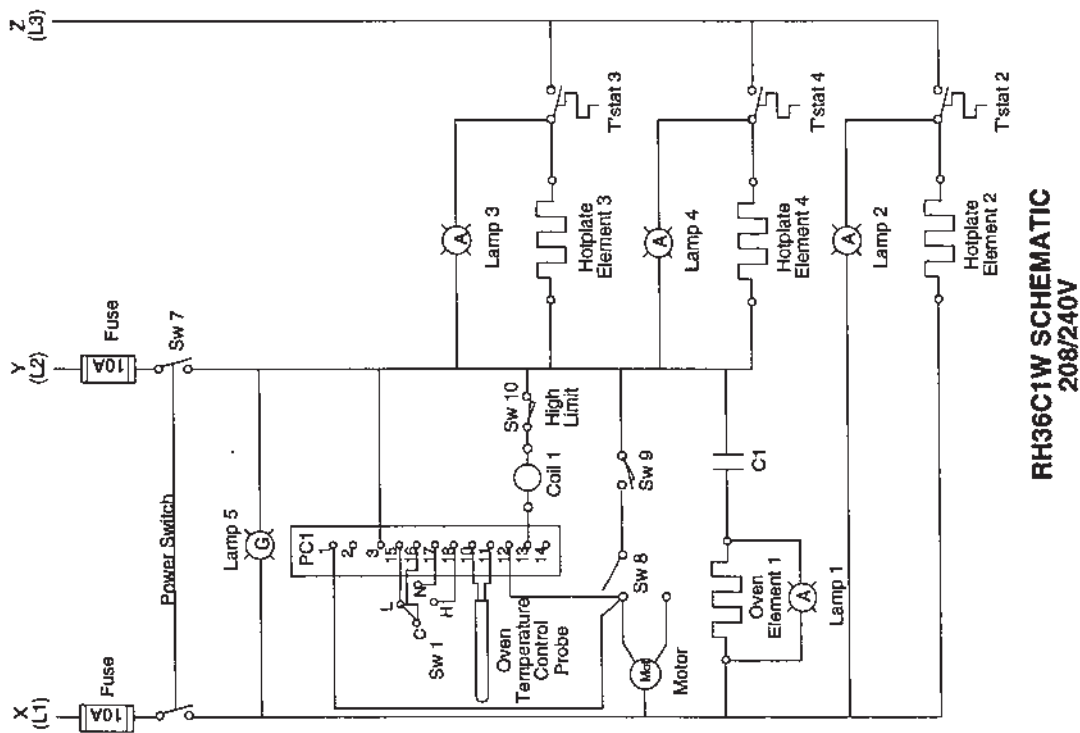


NOTES:  
1. Three phase wiring as shown.  
2. For power supply connections use copper wire only, rated 90°C (194°F) min.

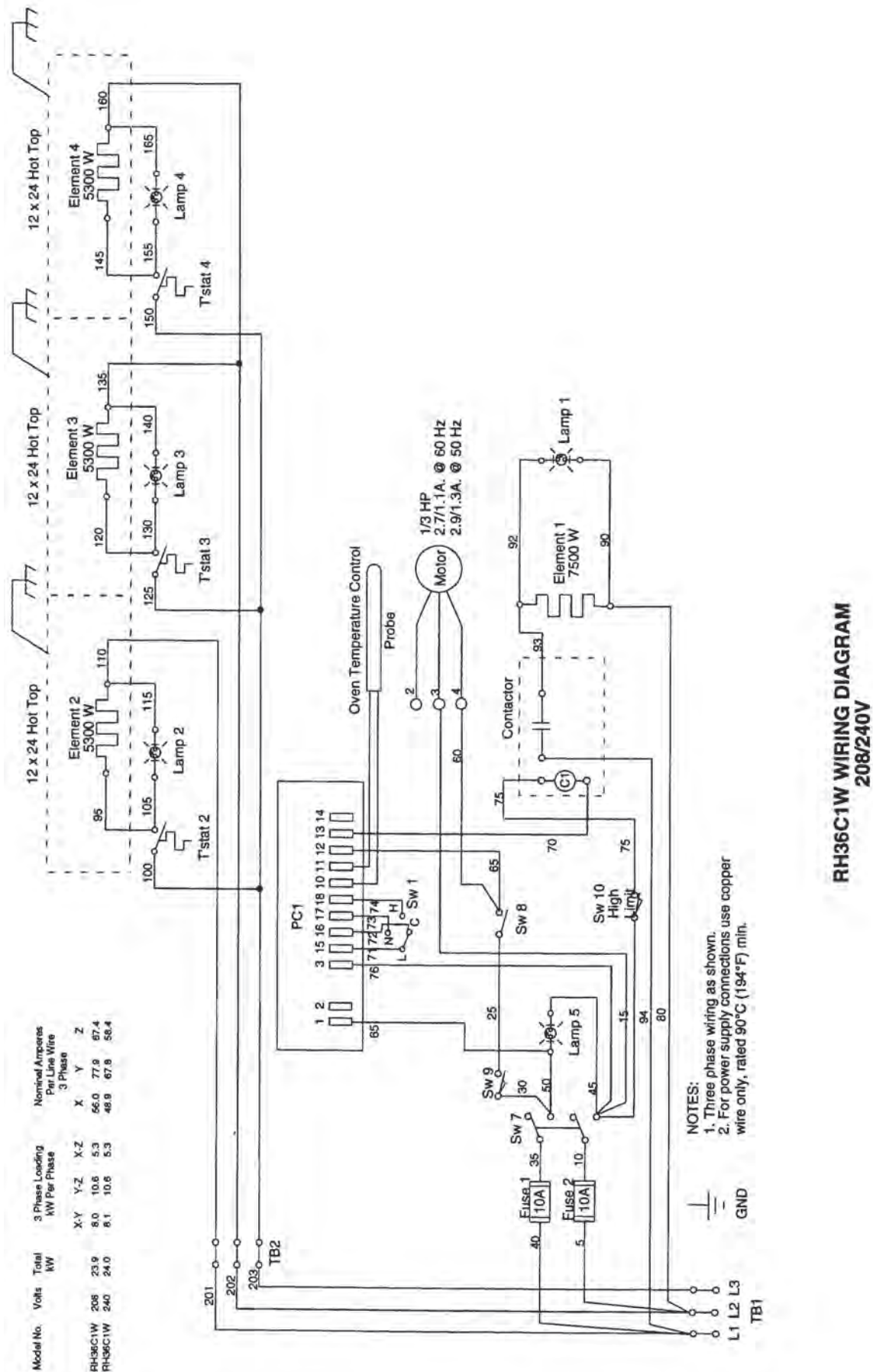
RH36C1 WIRING DIAGRAM  
208/240V



RH36C2 WIRING DIAGRAM  
480V

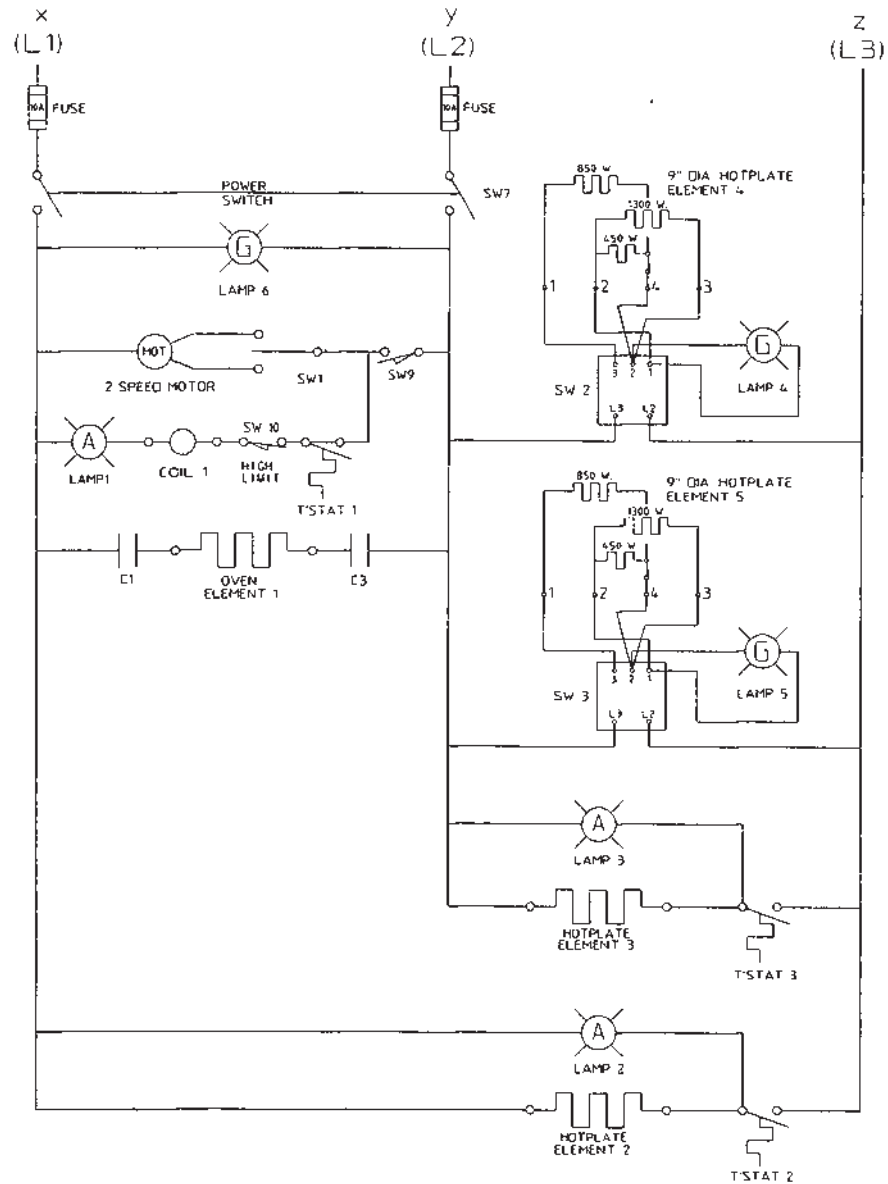


**RH36C1W SCHEMATIC  
208/240V**

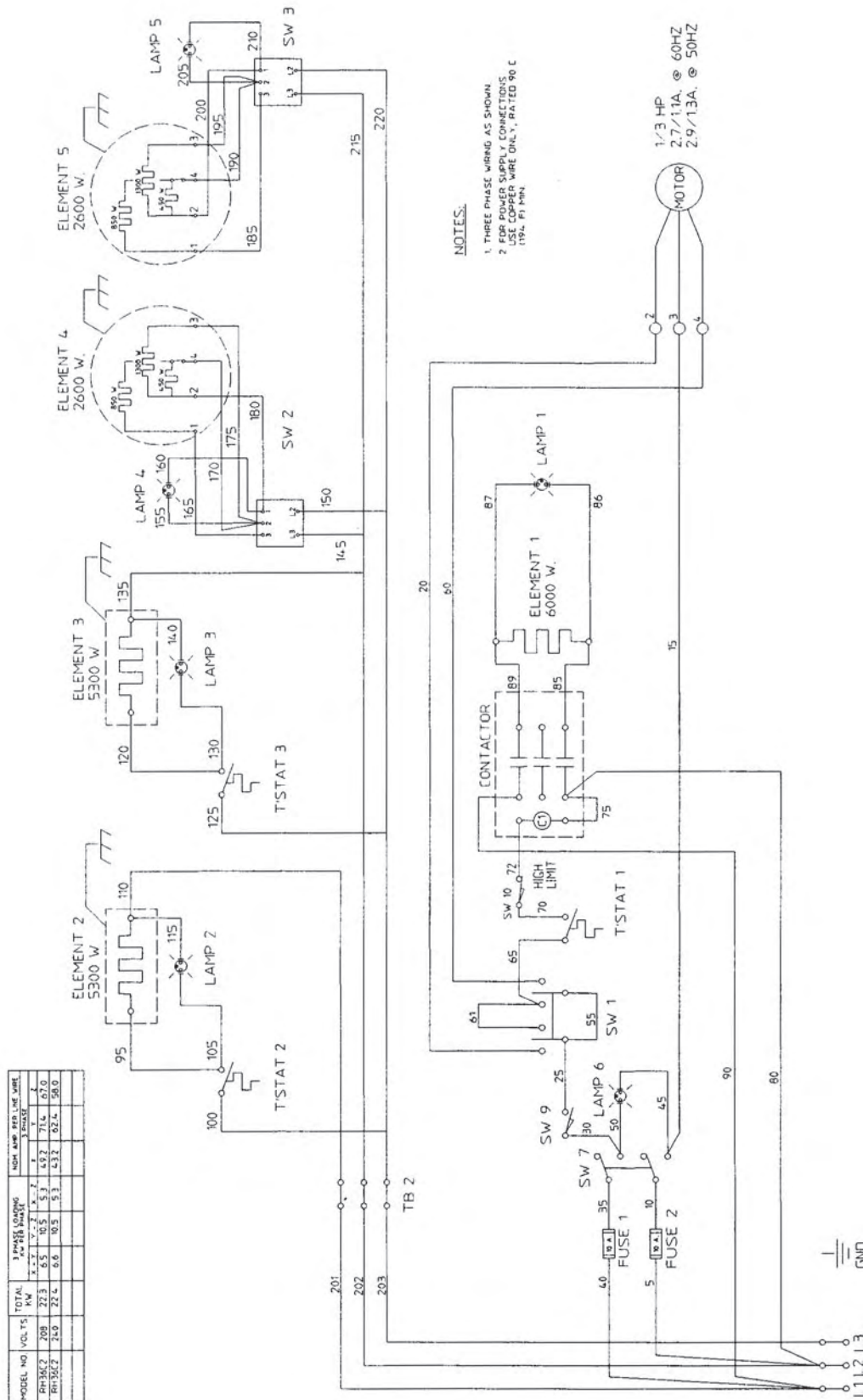


**RH36C1W WIRING DIAGRAM**  
**208/240V**

## Section 5 - SCHEMATICS

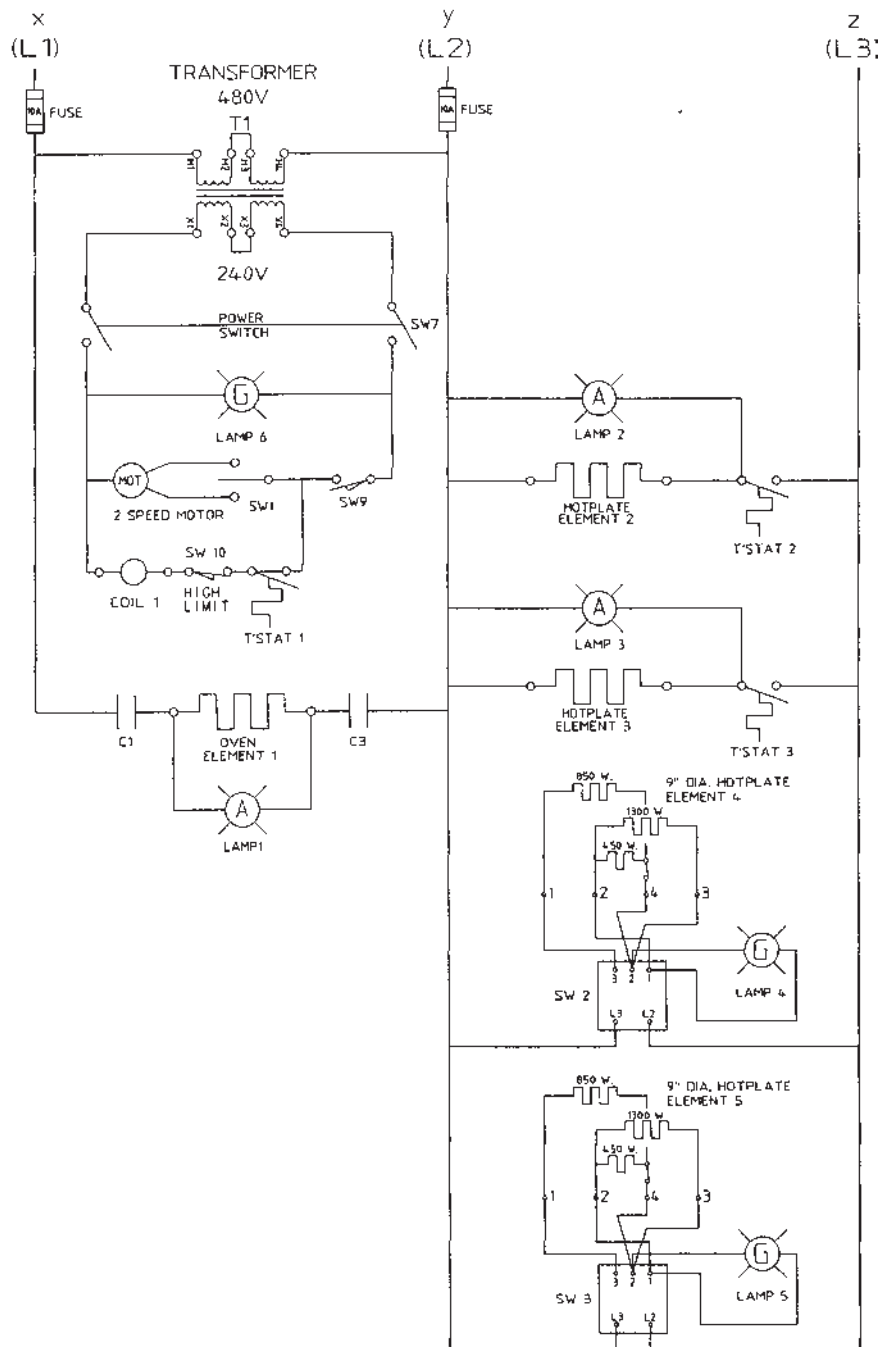


**RH36C2 SCHEMATIC**  
**208/240V**

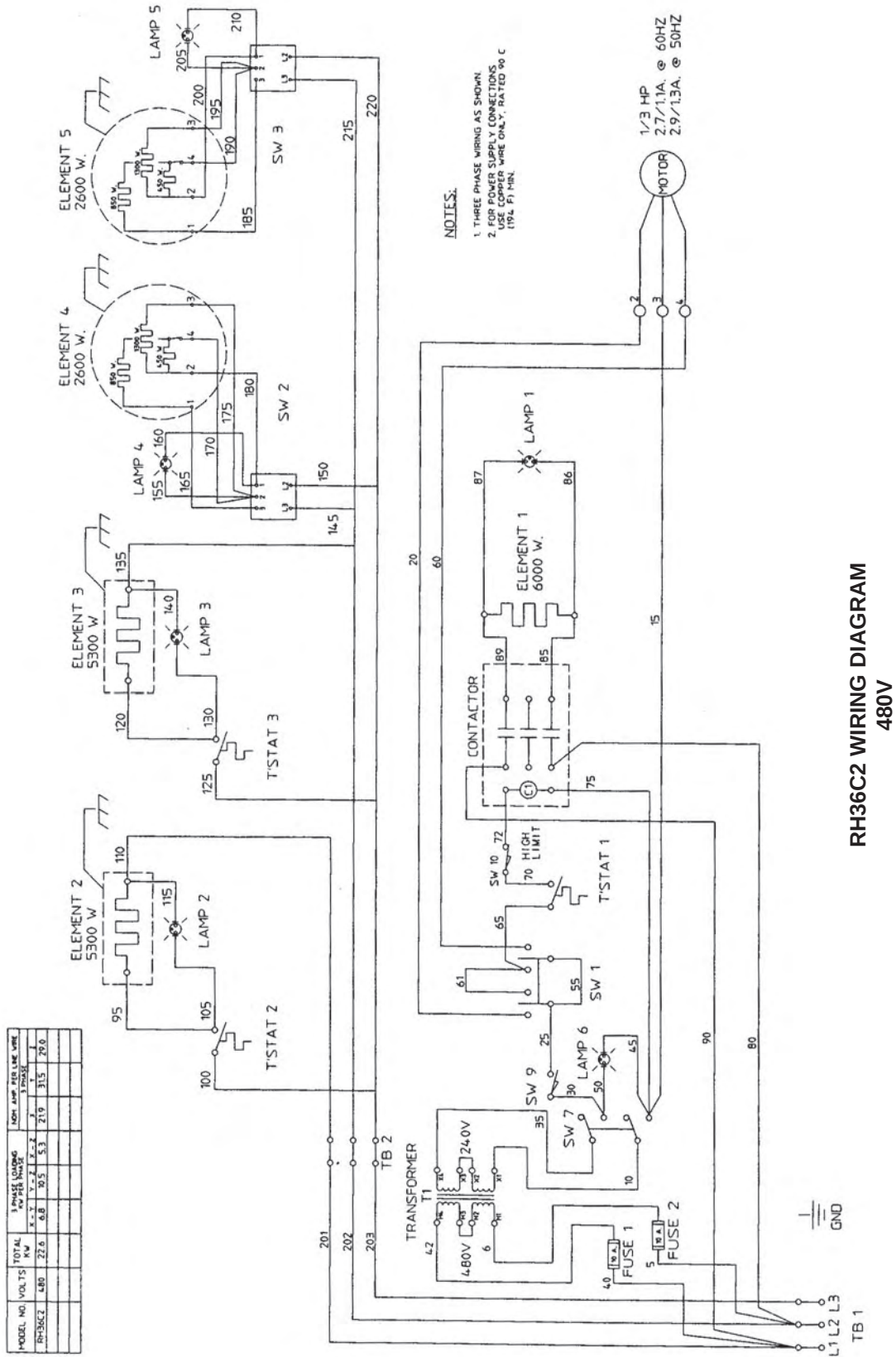


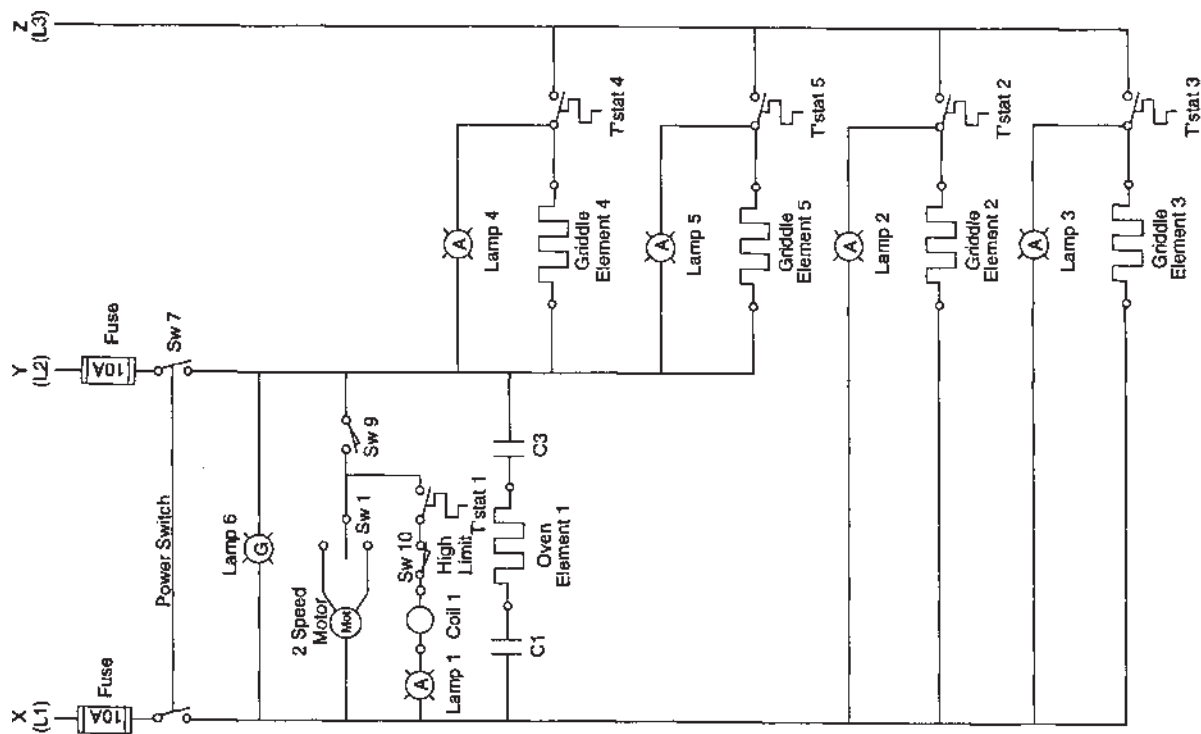
**RH36C2 WIRING DIAGRAM  
208/240V**

## Section 5 - SCHEMATICS



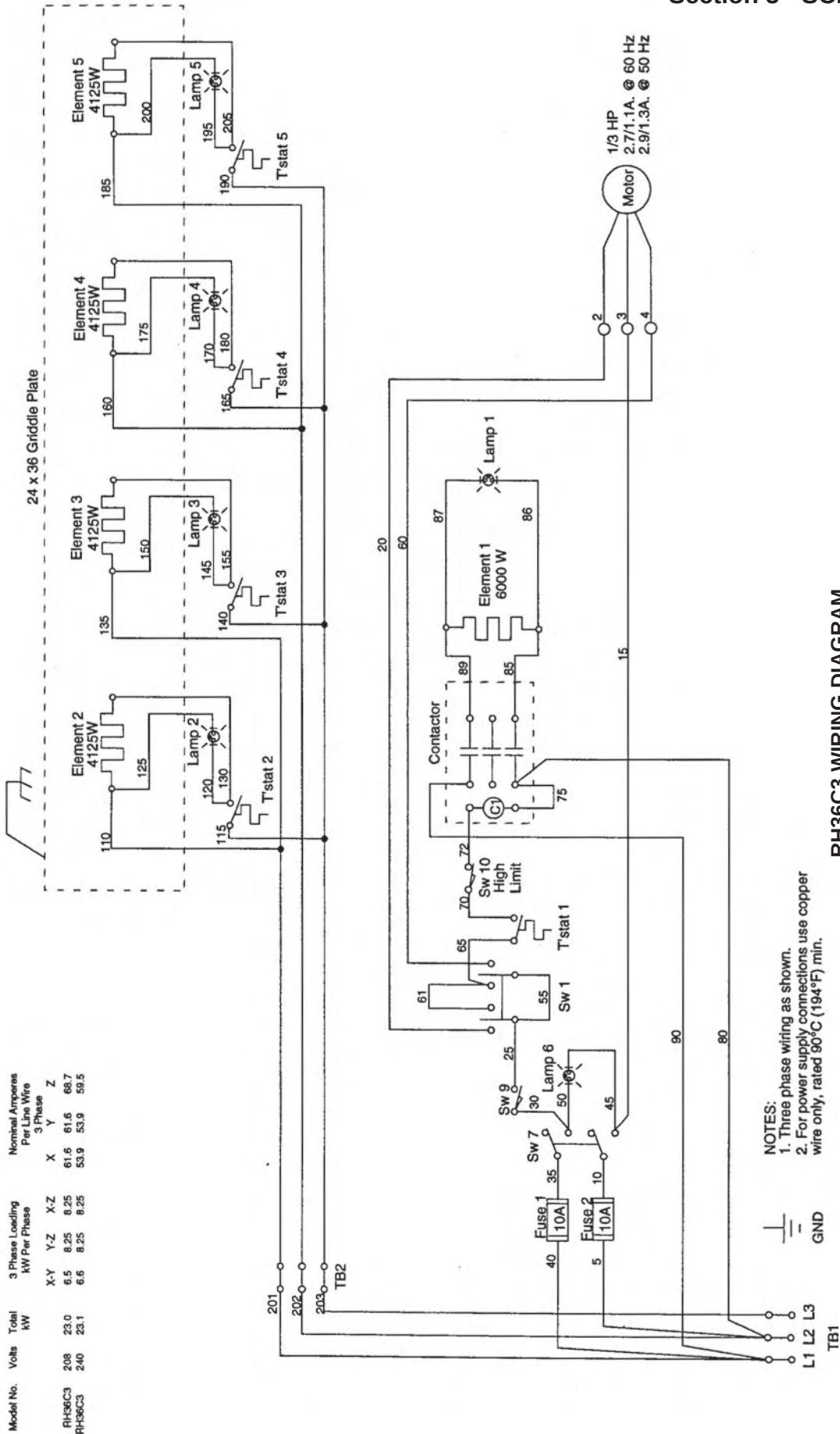
**RH36C2 SCHEMATIC  
480V**





RH36C3 SCHEMATIC  
208/240V

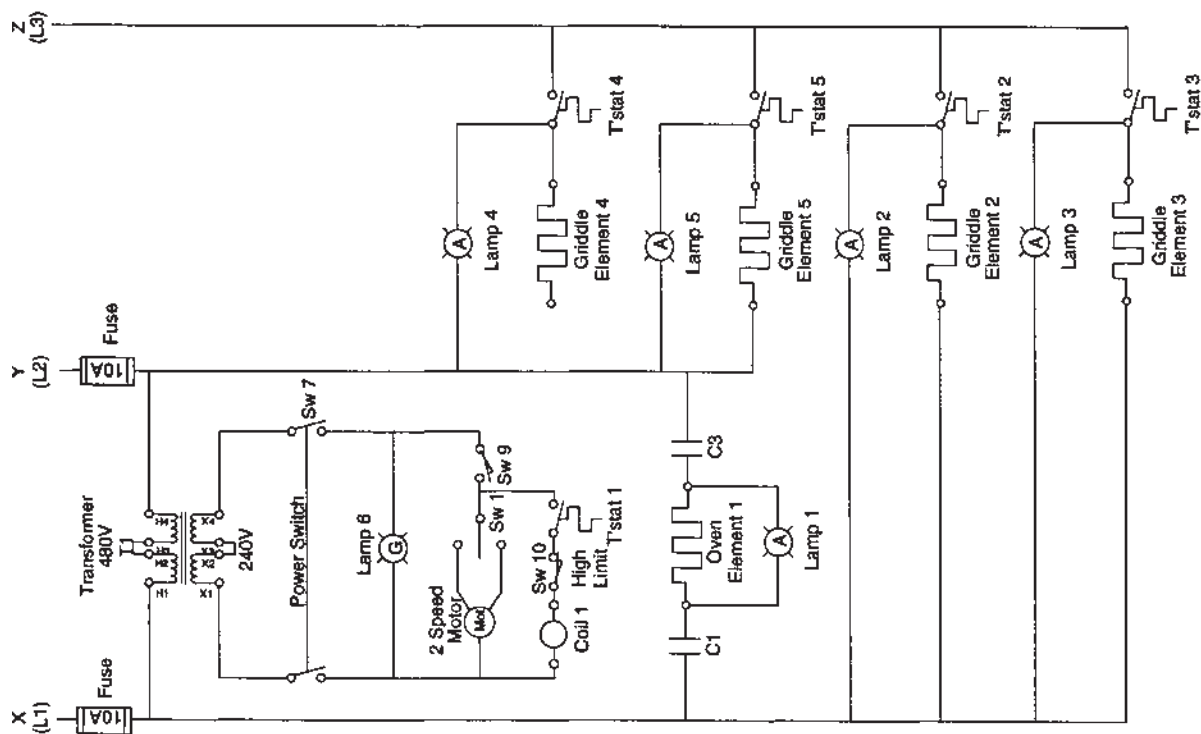




RH36C3 WIRING DIAGRAM  
208/240V

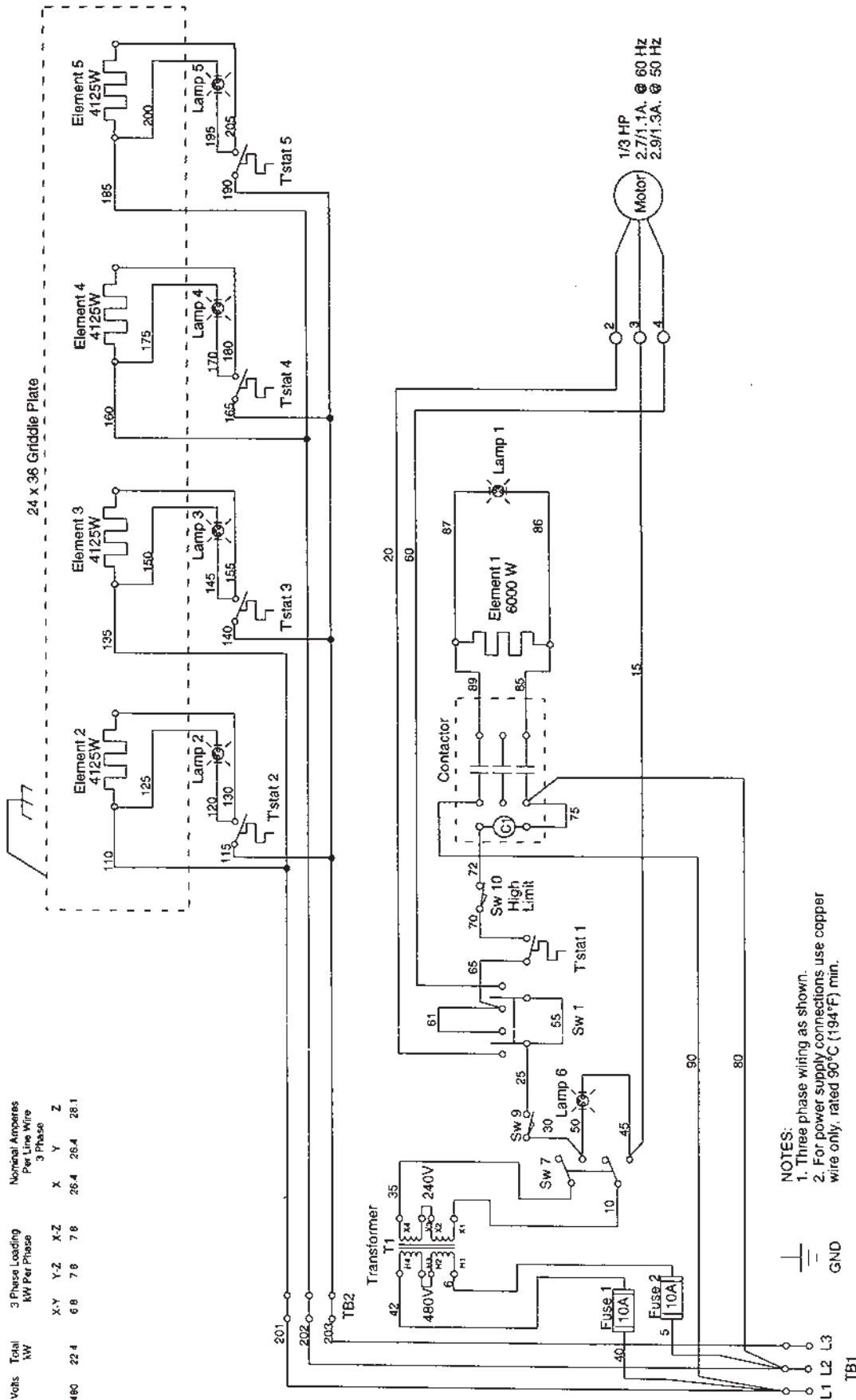
- NOTES:
1. Three phase wiring as shown.
  2. For power supply connections use copper wire only, rated 90°C (194°F) min.

GND



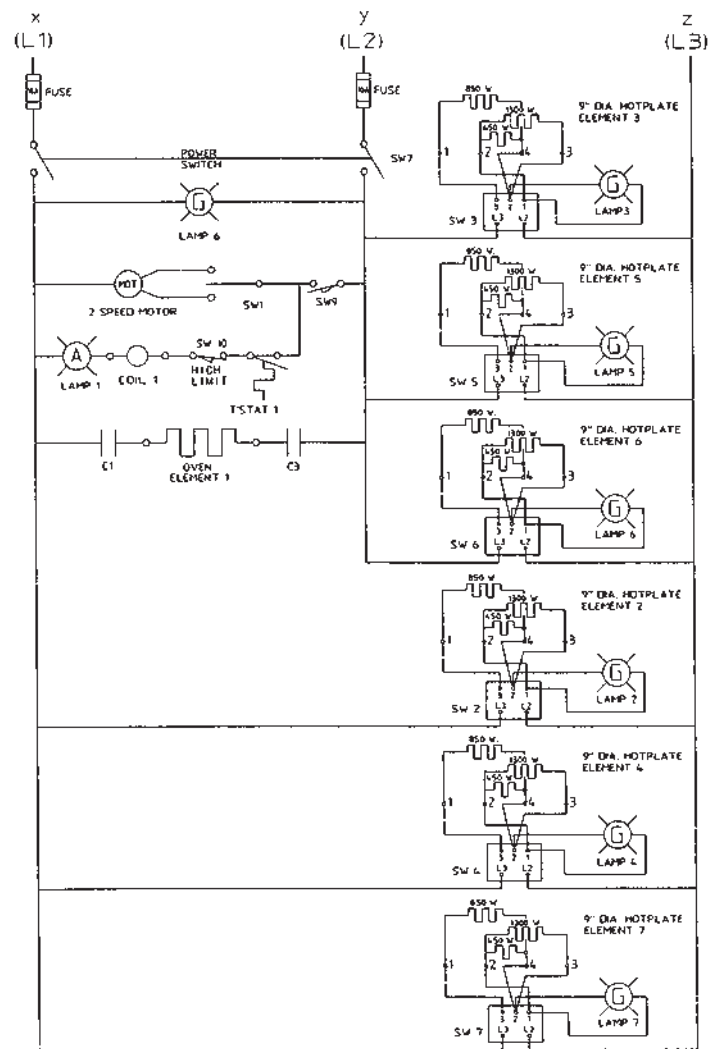
RH36C3 SCHEMATIC  
480V

| Model No. | Volts | Total kW | 3 Phase Loading kW Per Phase |     |     | Nominal Amperes Per Line Wire 3 Phase |      |      |
|-----------|-------|----------|------------------------------|-----|-----|---------------------------------------|------|------|
|           |       |          | X-Y                          | Y-Z | X-Z | X                                     | Y    | Z    |
| RH36C3    | 480   | 22.4     | 6.8                          | 7.6 | 7.6 | 26.4                                  | 26.4 | 26.1 |



**RH36C3 WIRING DIAGRAM  
480V**

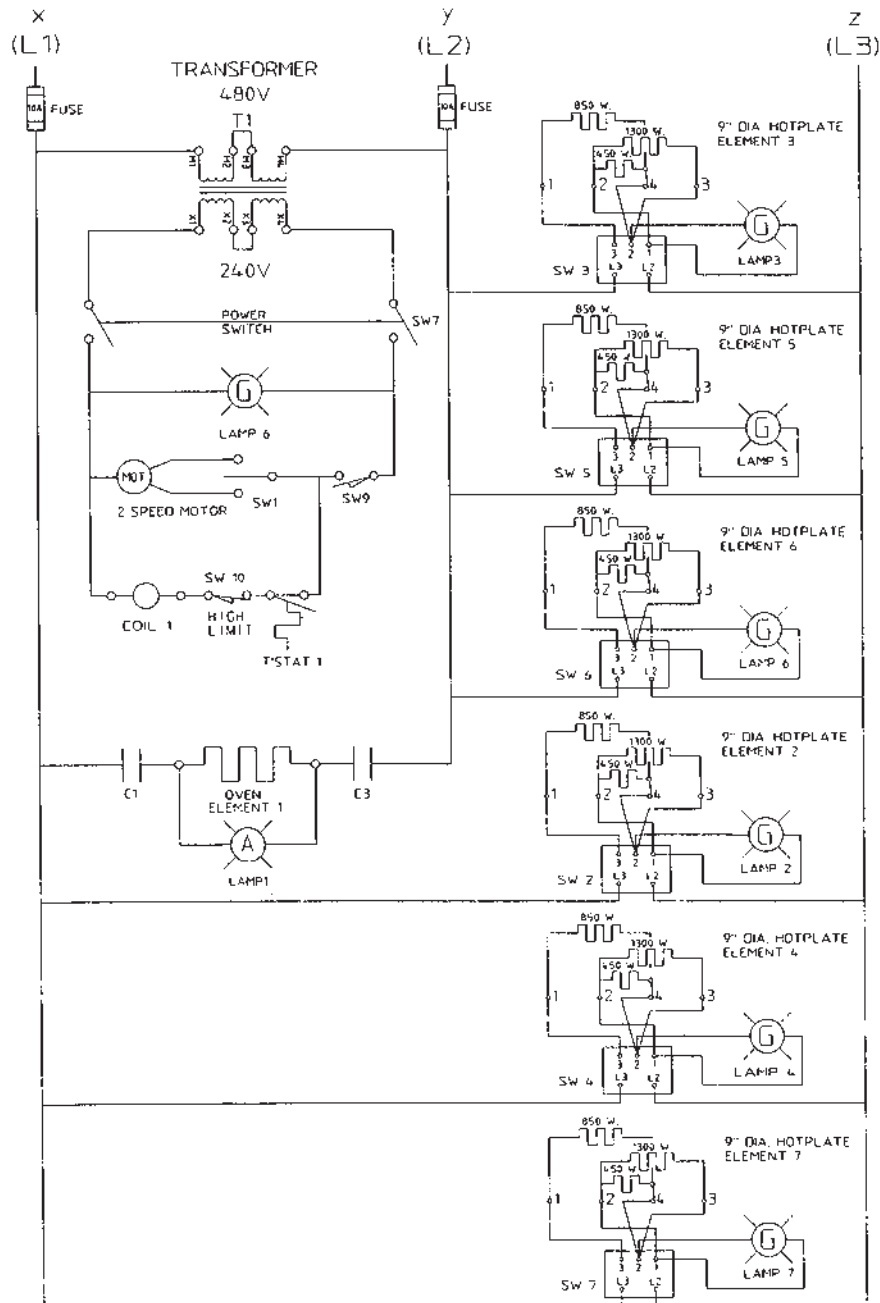
Section 5 - SCHEMATICS



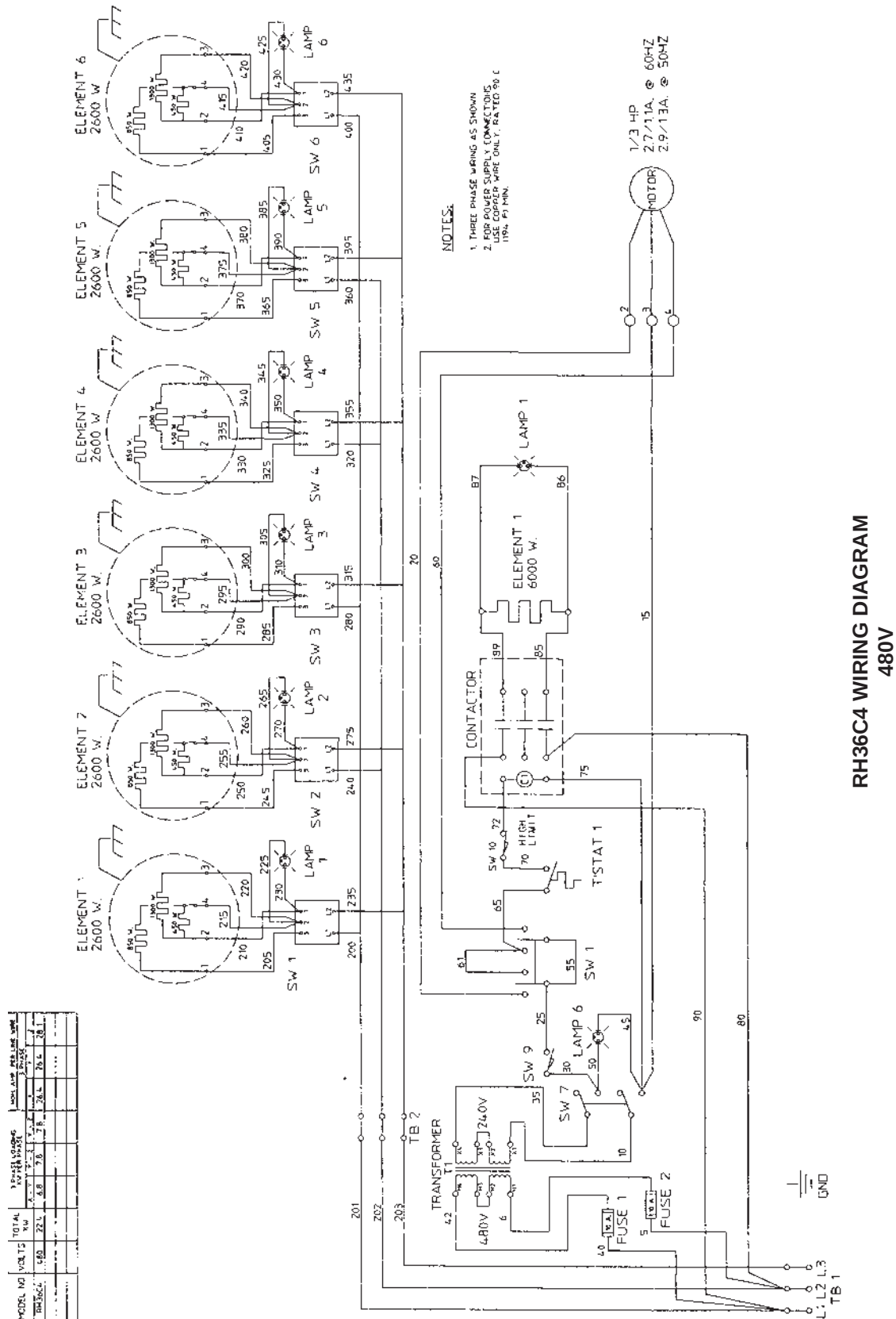
RH36C4 SCHEMATIC  
208/240V



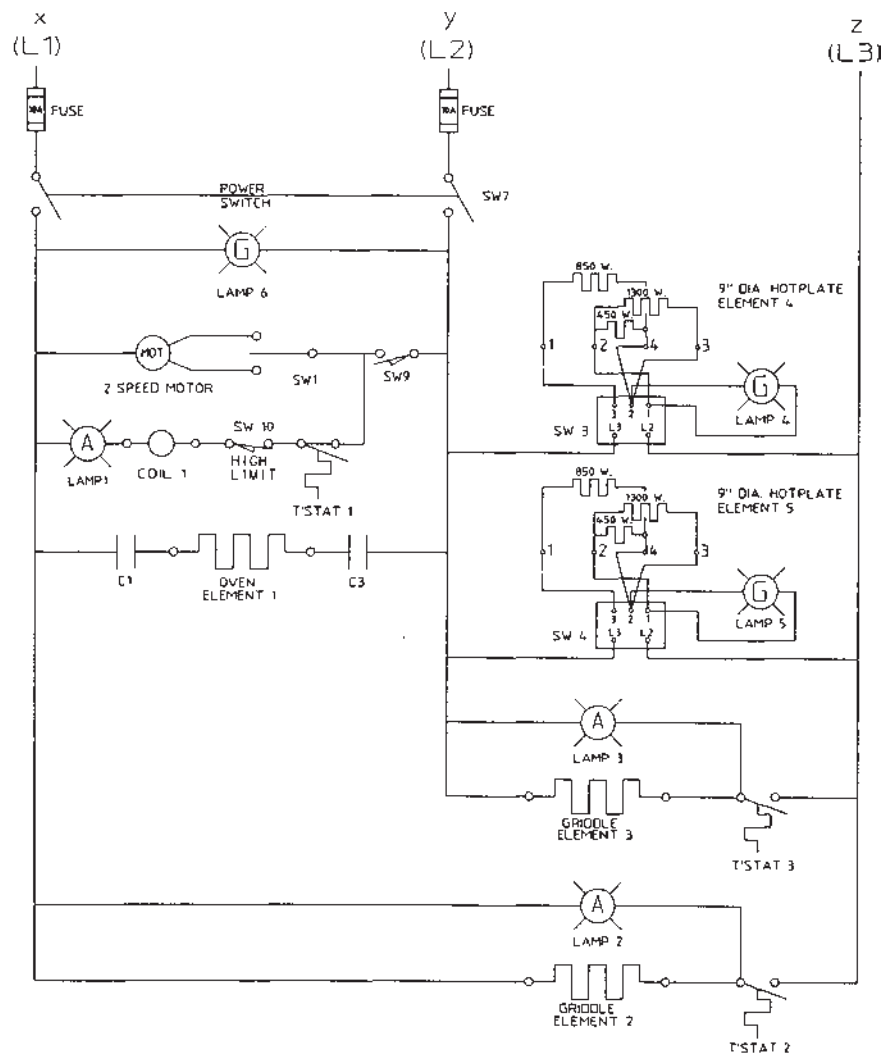
## Section 5 - SCHEMATICS



**RH36C4 SCHEMATIC**  
480V

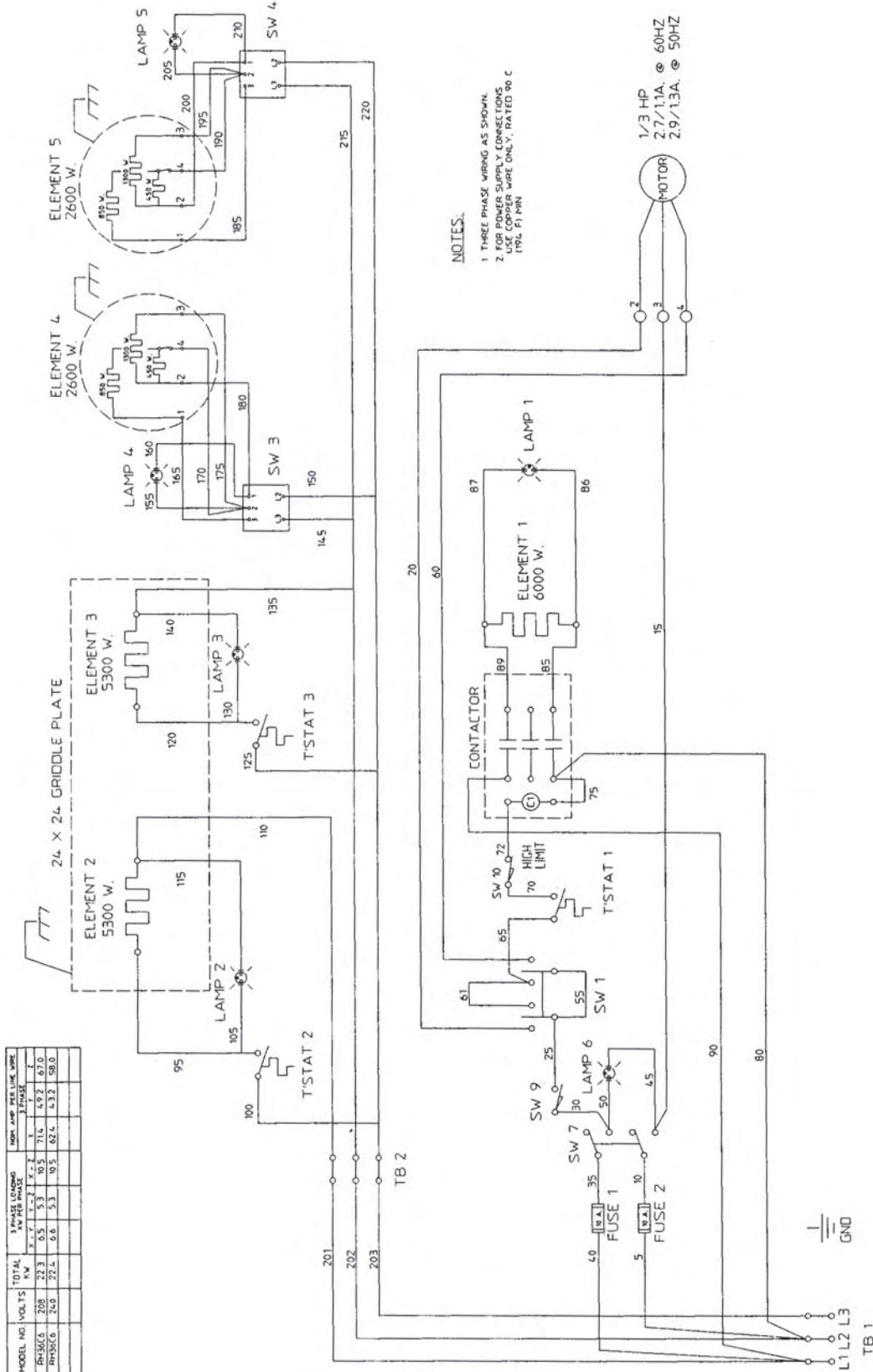


Section 5 - SCHEMATICS



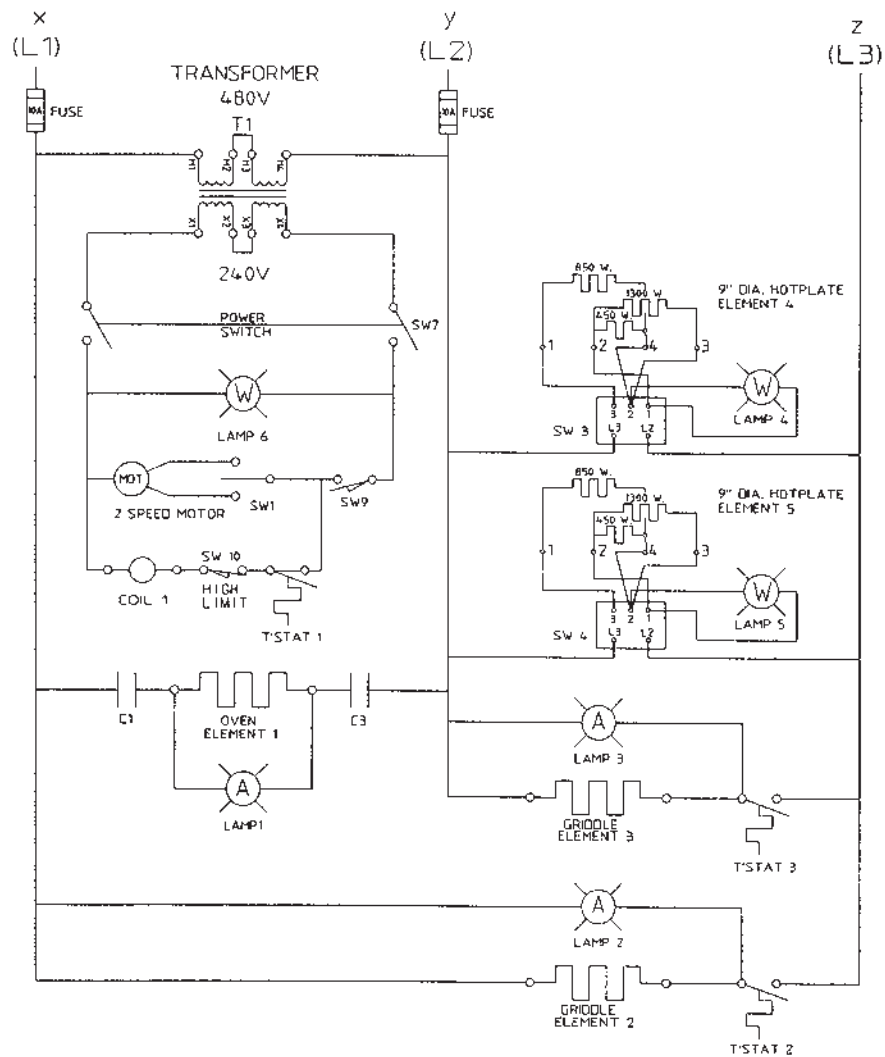
RH36C6 SCHEMATIC  
208/240V



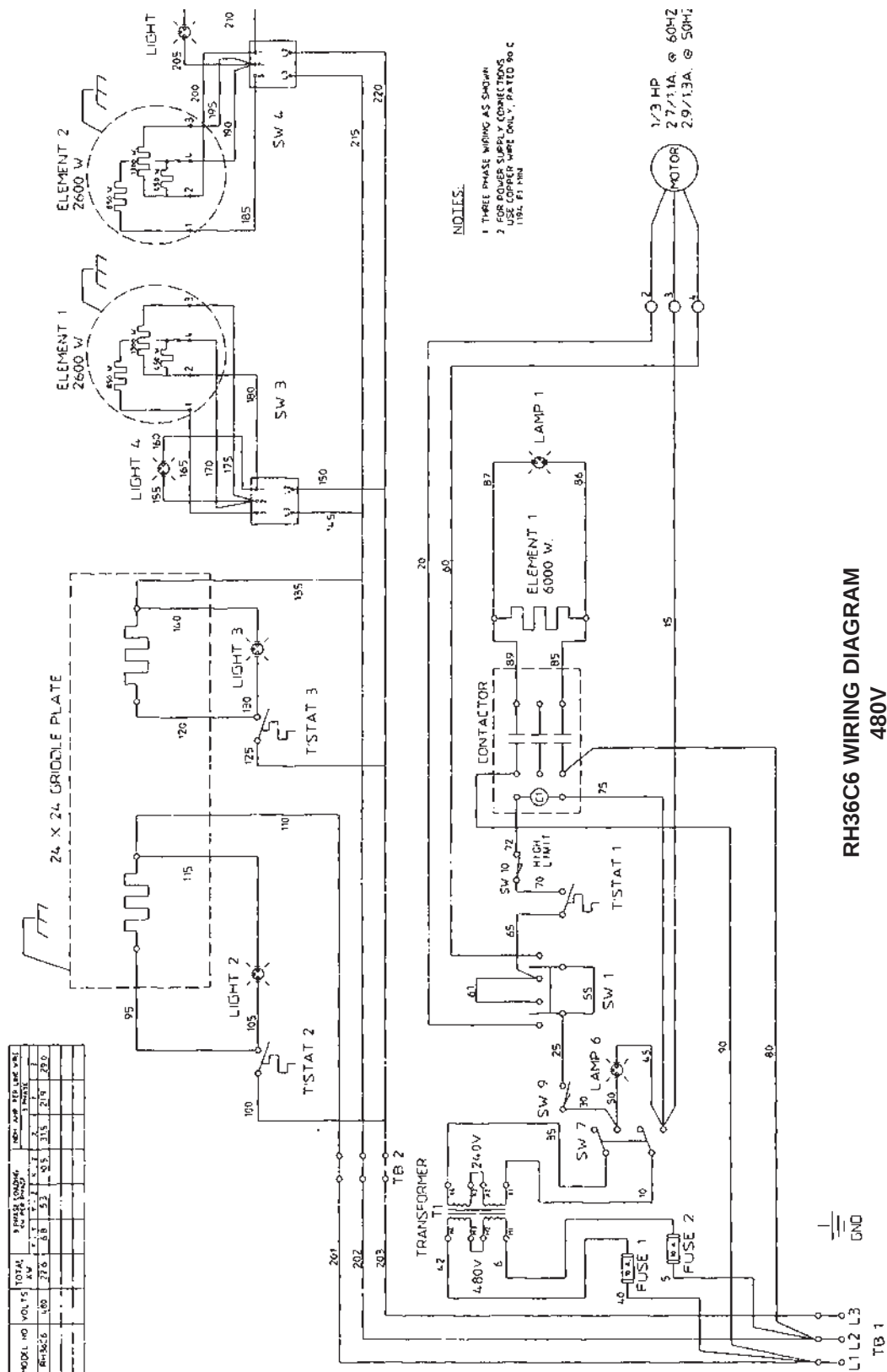


RH36C6 WIRING DIAGRAM  
208/240V

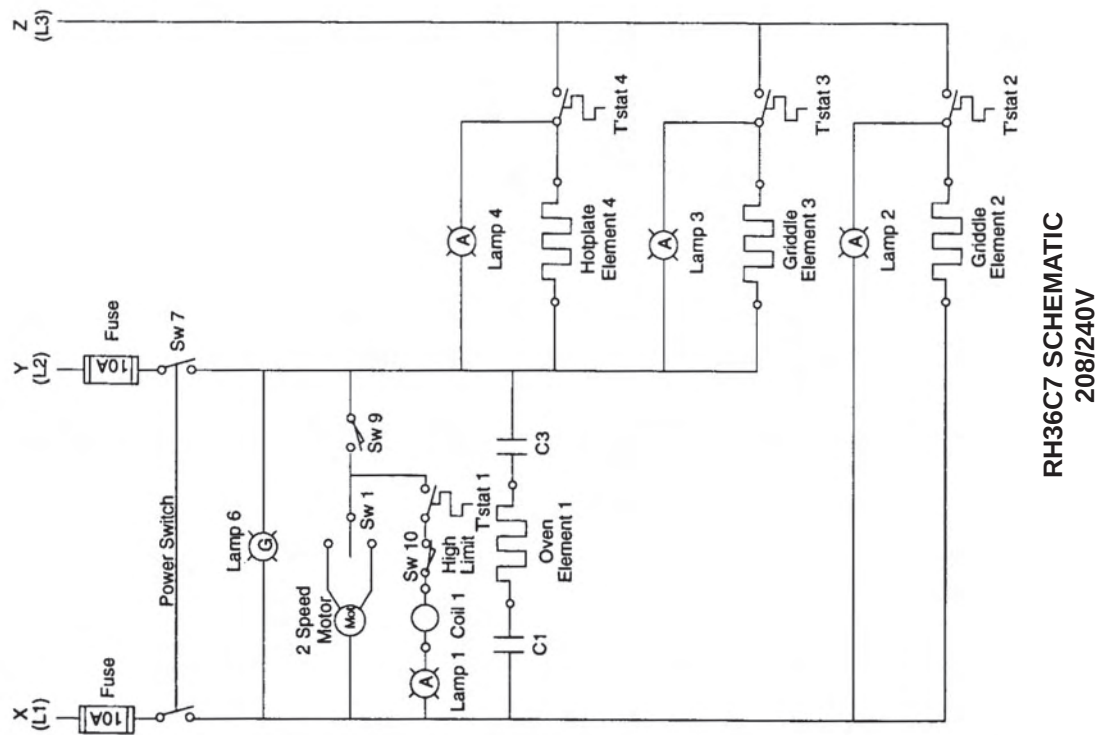
## Section 5 - SCHEMATICS



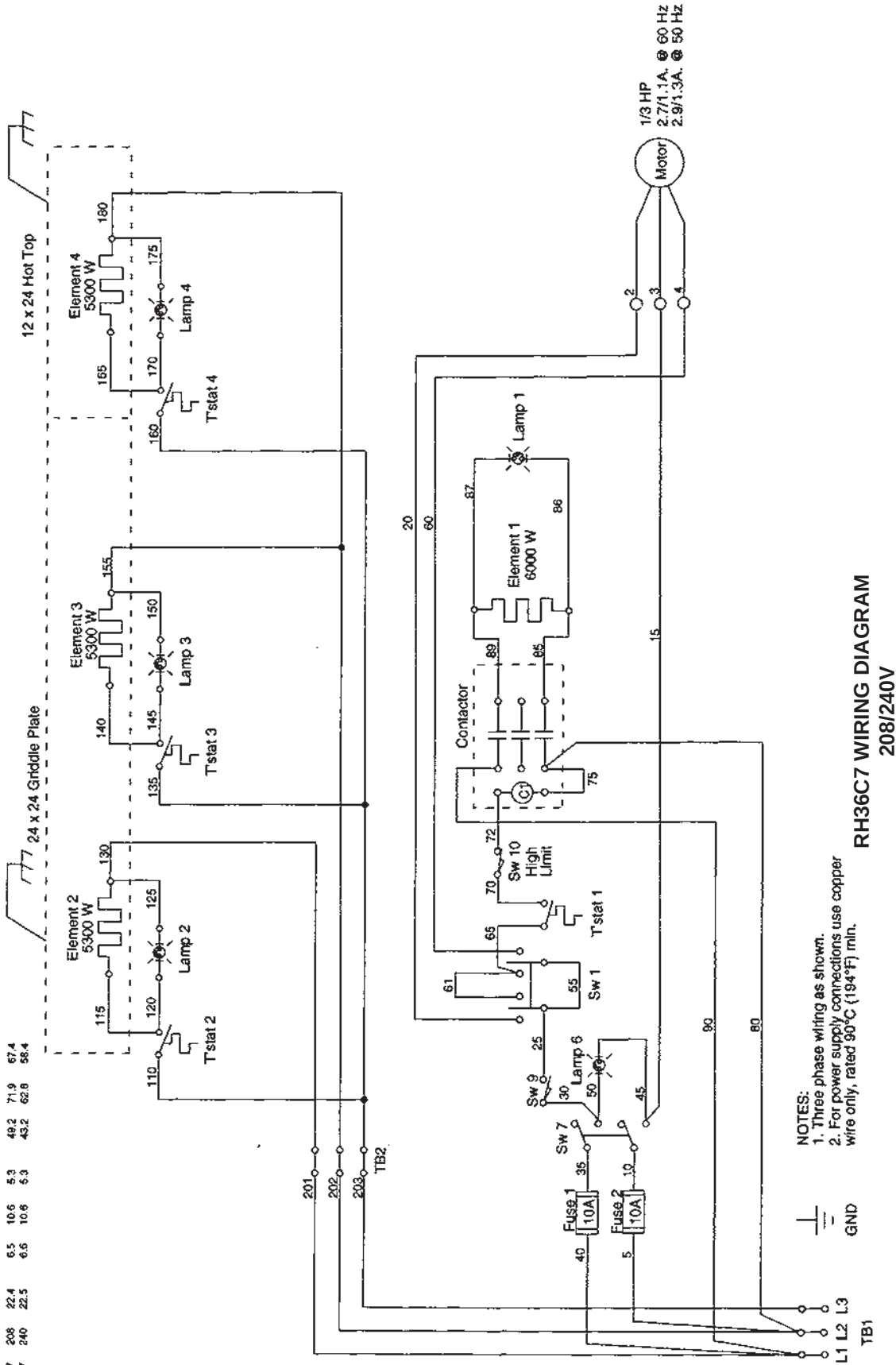
**RH36C6 SCHEMATIC  
480V**



## Section 5 - SCHEMATICS



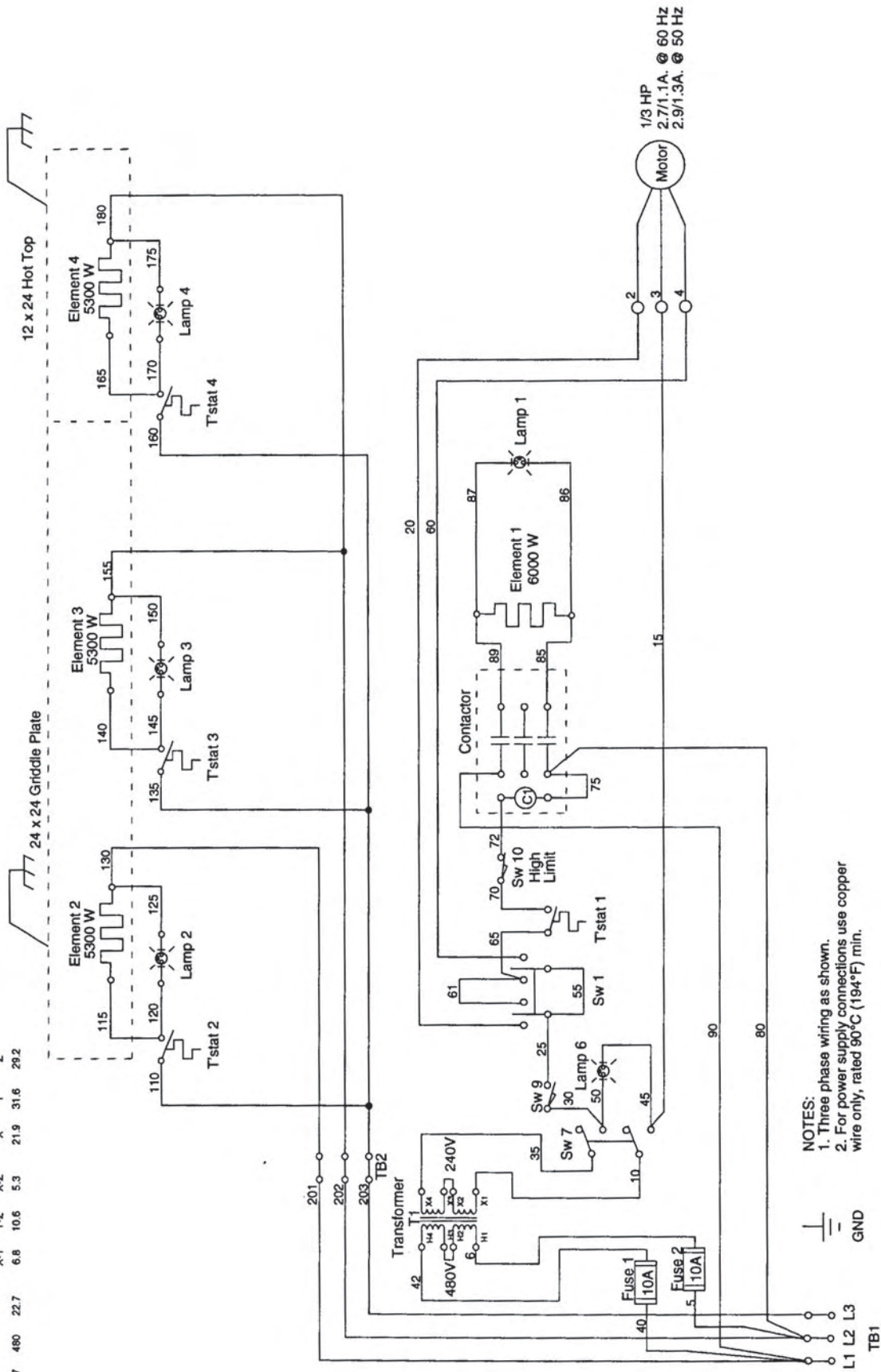
| Model No. | Volts | Total<br>kW | 3 Phase Loading<br>kW Per Phase |      |     | Nominal Amperes<br>Per Line Wire<br>3 Phase |      |      |
|-----------|-------|-------------|---------------------------------|------|-----|---------------------------------------------|------|------|
|           |       |             | X-Y                             | Y-Z  | X-Z | X                                           | Y    | Z    |
| RH36C7    | 208   | 22.4        | 6.5                             | 10.6 | 5.3 | 49.2                                        | 71.9 | 67.4 |
| RH36C7    | 240   | 22.5        | 6.5                             | 10.6 | 5.3 | 43.2                                        | 62.8 | 58.4 |



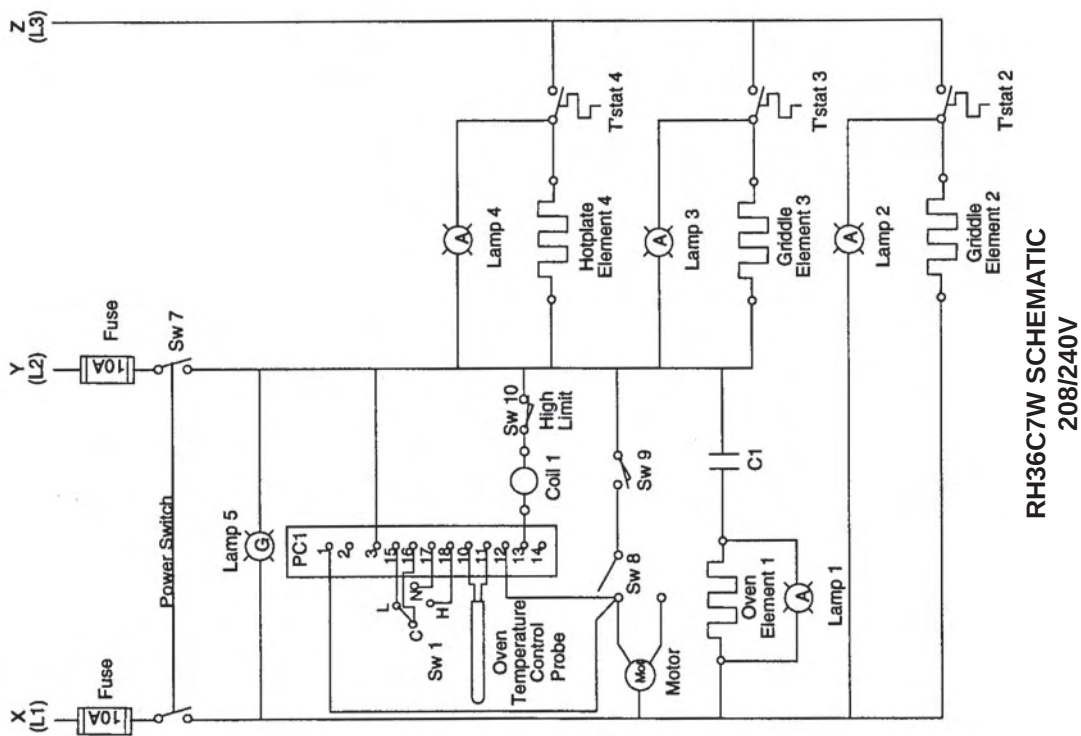
## 77



| Model No. | Volts | Total<br>kW | 3 Phase Loading<br>kW Per Phase |      |     | Nominal Amperes<br>Per Line Wire |      |      |
|-----------|-------|-------------|---------------------------------|------|-----|----------------------------------|------|------|
|           |       |             |                                 |      |     | 3 Phase                          |      |      |
|           |       |             | X-Y                             | Y-Z  | X-Z | X                                | Y    | Z    |
| RH36C7    | 480   | 22.7        | 6.8                             | 10.6 | 5.3 | 21.9                             | 31.6 | 29.2 |

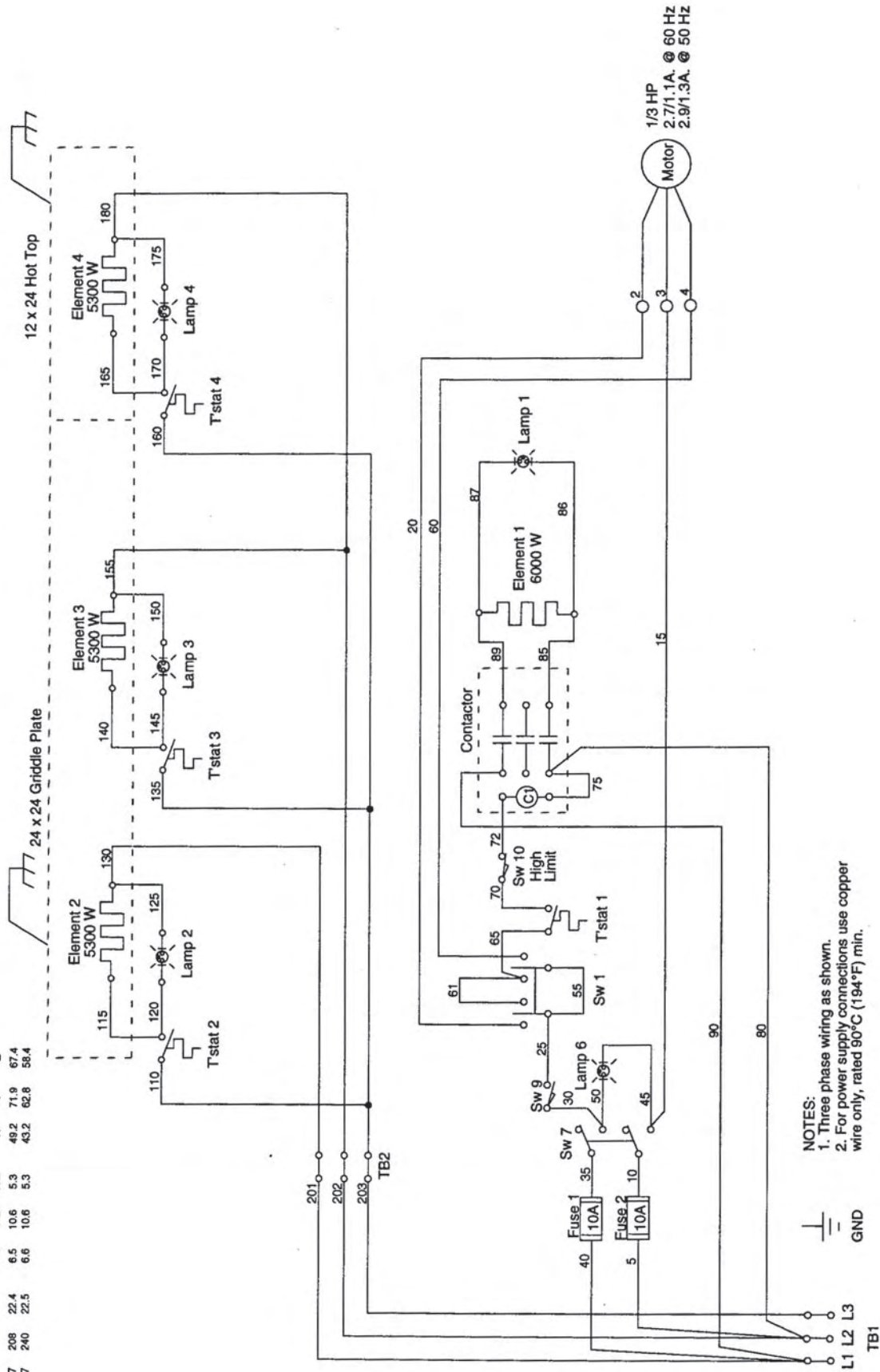


**RH36C7 WIRING DIAGRAM**  
480V



RH36C7W SCHEMATIC  
208/240V

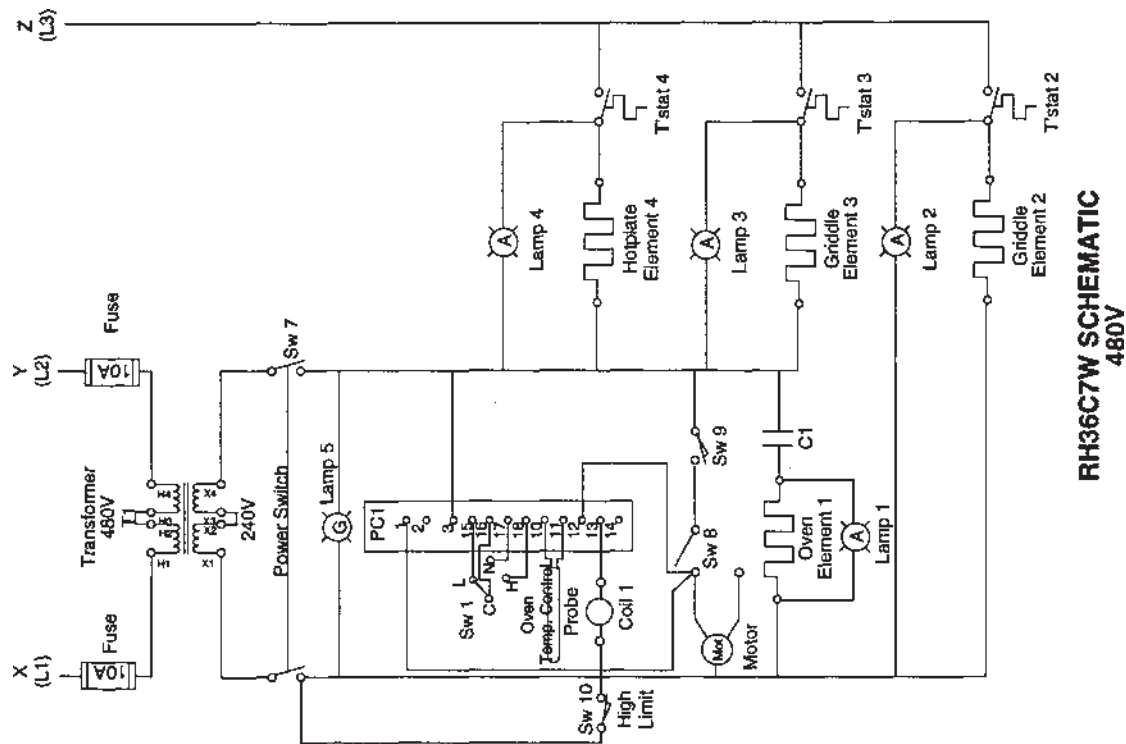
| Model No. | Volts | Total kW | 3 Phase Loading kW Per Phase |      |     | Nominal Amperes Per Line Wire 3 Phase |      |      |
|-----------|-------|----------|------------------------------|------|-----|---------------------------------------|------|------|
|           |       |          | X-Y                          | Y-Z  | X-Z | X                                     | Y    | Z    |
| RH36C7    | 208   | 22.4     | 6.5                          | 10.6 | 5.3 | 49.2                                  | 71.9 | 67.4 |
| RH36C7    | 240   | 22.5     | 6.6                          | 10.6 | 5.3 | 43.2                                  | 62.8 | 58.4 |



- NOTES:
1. Three phase wiring as shown.
  2. For power supply connections use copper wire only, rated 90°C (194°F) min.

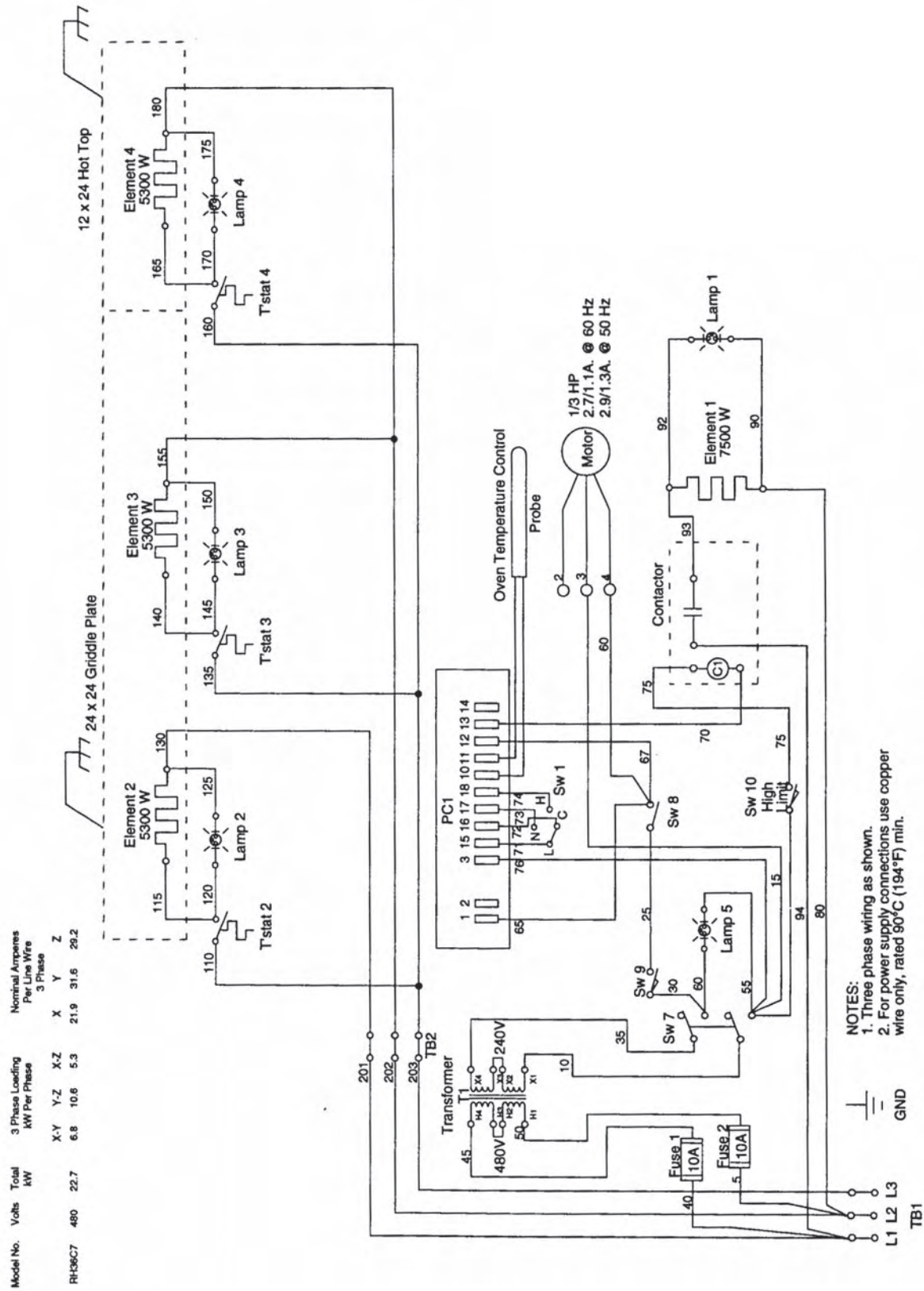
GND

**RH36C7W WIRING DIAGRAM  
208/240V**



**RH36C7W SCHEMATIC**  
**480V**





RH36C7W WIRING DIAGRAM  
480V

This page intentionally left blank

STAR INTERNATIONAL HOLDINGS INC. COMPANY  
Star - Holman - Lang - Wells - Bloomfield - Toastmaster  
10 Sunnen Drive, St. Louis, MO 63143 U.S.A.  
(800) 807-9054    (314) 781-2777  
Parts & Service (800) 807-9054  
[www.star-mfg.com](http://www.star-mfg.com)