

OPERATION

GAS CONTROL SYSTEM—Models With Suffix “EI” (Equipped with electronic ignition system)

Operation

1. Turn manual valve to “ON” position.
2. Set thermostat to desired temperature.
3. Push toggle of Start/Reset switch to “UP” position and release. The electronic pilot ignition control will automatically light the pilot and burner each time the thermostat calls for heat.
4. If pilot fails to ignite within 30 seconds, a complete shut down of the ignition system will occur. To initiate a re-ignition, wait at least 30 seconds, push toggle of Start/Reset switch up, then release.

Shut Down

1. Turn manual valve to “OFF” position.
2. Turn thermostat to lowest setting.

CAUTION

DO NOT ATTEMPT TO LIGHT THE PILOT MANUALLY WITH A MATCH. THIS COULD RESULT IN THE MAIN VALVE BEING ENERGIZED IMMEDIATELY.

CONTROLS

Standard Models—Models With Suffix “AE, AG, ZE, ZG”

1. “LIGHT-OFF” switch controls the oven interior lights.
2. “FAN-OFF-COOL” switch controls the fan operation. It must be on to obtain satisfactory performance.
 - a. The center position is “OFF”
 - b. Depressing “FAN” side of switch causes the motor to run continuously when doors are closed. When doors are opened, fan will stop. This position is for cooking.
 - c. Depressing “COOL” side of switch will result in continuous blower operation even with doors open. This position is intended for cooling the oven at the end of work period or lowering oven temperature.

NOTE: When cooling oven down, the burner valve should be turned off to prevent burner operation.

3. The thermostat controls the oven temperature. The “BURNER” indicator light remains lit until desired oven temperature is reached.
4. The timer is only a time reminder. It has no control over the oven.

OPERATION

Models With Suffix "EI"

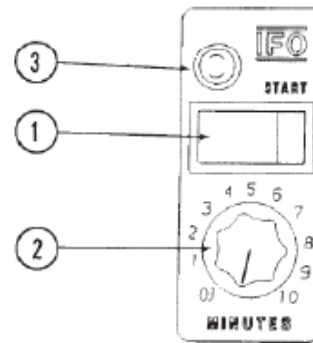
Same as "Standard Models" above except for "START/RESET" switch for the electronic ignition system. Depress switch momentarily at the start of the work period.

INTERMITTENT FAN OPERATION (IFO) CONTROLS (Optional)

The IFO fan control cycles the fan ON for 30 seconds and OFF for 30 seconds during a variable time of 0.1 to 10 minutes of the cook period.

IFO Control

1. **START SWITCH (MOMENTARY)**
Activated the IFO cycle.
2. **CYCLE TIMER (0.1 TO 10 MIN.)**
Controls the duration of the IFO cycle.
3. **INDICATOR LIGHT (AMBER)**
When lighted, indicates the oven is in the IFO cycle.



IFO Operation

To set the IFO controls, first set the "Cycle Timer" knob for the desired IFO time period. Once the oven has reached temperature, load the product to be baked and close the door. Immediately set and start the standard timer for the overall cook cycle. Next, push the "Start" switch on the IFO control. The amber indicator light will come on, the fan will stop, and then cycle on and off every 30 seconds until the set time has expired. The amber light will remain on continuously until the set time has expired.

Once the amber light is on, additional pushing of the "Start" switch will have no effect. Also the "Cycle Timer" knob does not count down during the IFO cycle, but remains at its setting for repeat cycle if desired.

To cancel the IFO cycle once started, simply rotate the "Cycle Timer" knob counterclockwise until it stops.

Once started, the IFO time period can be readjusted by simply repositioning the "Cycle Timer" knob. If the knob is turned counterclockwise to a setting that is less than the current time expired during the cycle, the cycle will be terminated. To restart a cycle, simply push the "Start" switch.

If it is necessary to open the door during the IFO cycle, the fan will shut off if it is running. The IFO timed cycle will continue uninterrupted, however, until the set time has expired. If there is a loss of power during the cycle, it will be terminated.

CAUTION
**DISCONNECT POWER BEFORE CLEANING OR SERVICING. EACH OVEN SECTION HAS
A SEPARATE ELECTRICAL SUPPLY CONNECTION.**

General Cleaning

The complete oven should be given a periodic cleaning. Lint and grease suspended in the air tend to collect in air passages.

Remove burner compartments access panel and clean any dirt and lint from burner primary air opening and all air passages and openings. Clean lint and grease accumulation from motor air openings.

Exterior

PAINTED SURFACE: Allow equipment to cool after use and wash with a mild detergent or soap solution. Dry thoroughly with a dry cloth.

STAINLESS STEEL SURFACES: Follow instructions in Stainless Steel section.

Oven Interior

STANDARD FINISH (Porcelain Enamel): Frequent cleaning is required. Spillovers should be cleaned as soon as possible to prevent carbonizing and a burnt-on condition. Wait until oven is cool for complete cleaning. Usually a soap or detergent solution is strong enough to remove any grease residue. A mild abrasive nylon cleaning pad may be used for stubborn spillovers or stains. Non-caustic commercial oven cleaners may be used, but do not allow cleaners to come in contact with the temperature probe. Wipe off all oven cleaner residue.

The racks and rack guides are readily removable for cleaning. Loosen retainer clips to disengage rack guides for removal.

Foreign matter may collect on the fan blades and reduce circulation. When this becomes apparent, remove the fan baffle plate which is secured by 4 thumb screws and pull plate up and forward. The use a stiff brush on each fan blade.

CONTINUOUS CLEAN FINISH: It is readily identified by its dark brown and white speckled finish. This coating is endowed with a unique cleaning ability that causes food and grease spatters to gradually clean away automatically when exposed to normal oven temperatures.

Each day, after baking and roasting operations have been completed, empty the oven. Then turn the temperature control up to high heat. This high heat will speed up the cleaning action and reduce the time required to clean the oven effectively. The cleaning time necessary will depend up on the "soil" condition the oven. As a general rule, allow from 45 to 60 minutes.

When the oven appears soiled due to heavy staining, we suggest preheating the empty oven each day for one or two hours for most effective results. Also, ordinary household ammonia has proved an effective method for removing baked-on build-up, and in keeping the microscopic pores of the coating open and free to perform its cleaning action. Thus, an occasional light swabbing with household ammonia while oven is at room temperature can prove to be extremely beneficial.

MAINTENANCE

Excessive spillage or crust which is allowed to build up on oven interior surfaces will seriously retard the continuous cleaning action. It should be wiped away as soon as possible with a damp cloth.

Although the oven may appear clean, we recommend operating the oven at high heat for approximately two hours once every month. This will prevent build-up of solids in hard-to-see places or in the pores of the coating. Caution: Never use abrasives, powders, harsh liquids, caustics, or dyes as they may leave a film or residue that will clog the pores of the special coating, and retard the cleaning action.

Certain types of food may leave a stain that is slow to fade. These include flour-milk mixtures, sugar, macaroni and cheese, cream sauces, and blood. It may take a slightly longer time for the continuous cleaning action to clean this type of stain. Accelerate removal by using household ammonia while oven is at room temperature.

If excessive soils or spillovers have become carbonized, remove the charred portion with a hard nylon brush. (Do not use steel or other metallic brushed or scouring pads). For any stubborn stain or "varnish" film, apply a good grade paste oven cleaner in the following manner:

- (1) With the oven at room temperature, apply paste over the spill.
- (2) Allow to stand for 10-15 minutes (read instructions on label of product); then wipe up spill.
- (3) Reapply if not entirely removed (any film remaining over top of material will prevent self-cleaning action).
- (4) Remove loosened particles with a damp cloth. Note: Steam may be used where it is available. It is not harmful to the special coating. Always be sure to wipe up any excess water.

STAINLESS STEEL: To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove grease and food splatter, or condensed vapors that have baked on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS, SCRAPER, FILE, OR OTHER STEEL TOOLS. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.