INSTALLATION/OPERATION MANUAL

GARLAND

TRENDSETTER Gas Convection Oven

MODELS: TG3/4, TTG3/4
TG3/4-CH: TTG3/4-CH;
TG3/4-X: TTG3/4-X
TG3/4V; TTG3/4V;
TG3/4EC-CH; TTG3/4EC-CH

PLEASE READ ALL SECTIONS OF THIS MANUAL

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL AUTHORIZED GARLAND SERVICE AGENCY LISTED IN YOUR INFORMATION MANUAL PAMPHLET.

In the event you have any questions concerning the installation, use, care or service of the product, write our Customer Service Department.

NOTE: Unit must be installed with no less than 6" clearance from Combustible construction at rear and sides.

RETAIN FOR FUTURE REFERENCE.

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

GARLAND
A WELBILT Company

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Freeland, Pennsylvania 18224

Phone (717) 636-1000
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Printed in U.S.A.

P/N 1009063R-4

CONGRATULATIONS! You have purchased the finest commercial cooking equipment available anywhere.

Like any other fine, precision built piece of equipment, it should be given regular care and maintenance. Periodical inspections by your dealer or a qualified service agency are recommended. When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE.

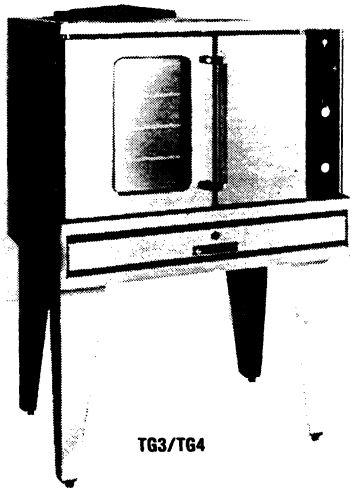
TABLE OF CONTENTS:

FOR YOUR SAFETY: Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

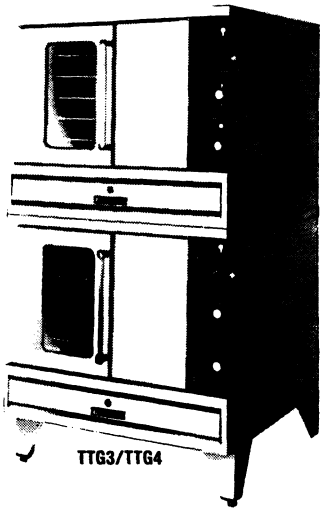
SPECIFICATIONS

MODEL NO.	DIMENSIONS W	D	H	NAT. GAS INPUT BTU/HR	GAS INLET N.P.T.	MOTOR	ELECT. CHAR @ 115 VAC. SINGLE PHASE	GAS SUPPLY PRESSURE REQUIRED NATURAL	PROPANE
TG3	40"	36"	60"	80,000	(1) 3/4"	(1) 3/4 HP	13.5 AMPS Each Oven Section	7"WC All Models	11" WC All Models
TG4	40"	42"	60"	80,000	(1) 3/4"	(1) 3/4 HP			
TTG3	40"	36"	72"	160,000	(1) 1"	(2) 3/4 HP ea.			
TTG4	40"	42"	72"	160,000	(1) 1"	(2) 3/4 HP ea.			
TG3-X/TG4-X	See Appropriate Model Above			100,000	(1) 3/4 "	(1) 3/4 HP			
TTG3-X/TTG4-X				200,000	(1) 1"	(2) 3/4 HP ea			

NOTE: 6' LINE CORD SUPPLIED ON EACH OVEN SECTION.

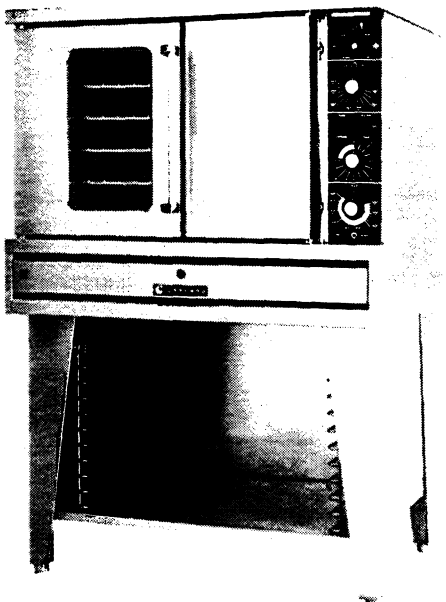


TG3/TG4

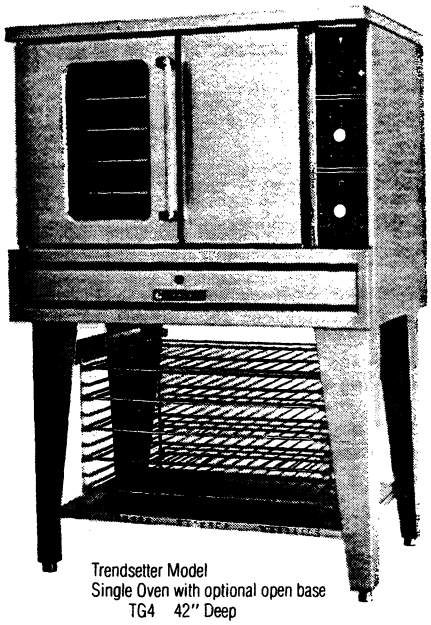


TTG3/TTG4

SPECIFICATIONS



Trendsetter "Cook 'N Hold" Model
Single Oven with cabinet base
TG3CH 36" Deep

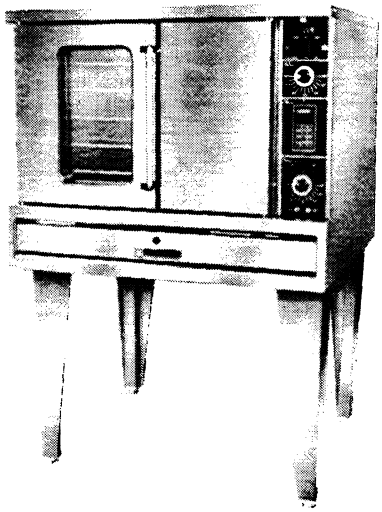


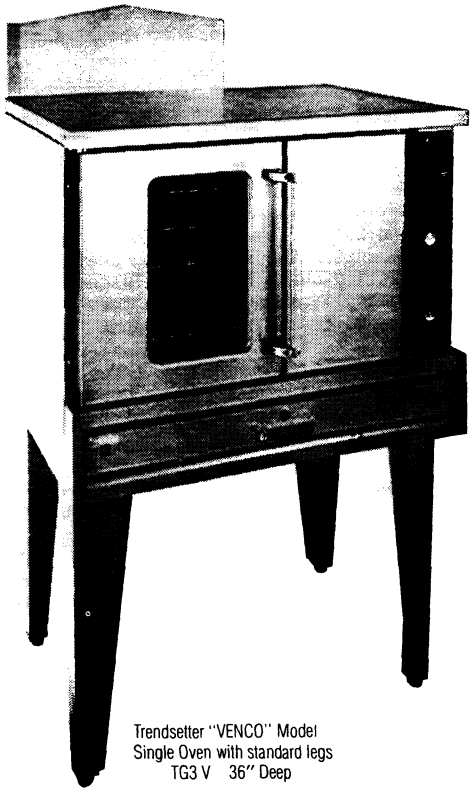
Trendsetter Model
Single Oven with optional open base
TG4 42" Deep

MODEL NO.	DIMENSIONS W	D	H	NAT. GAS INPUT BTU/HR	GAS INLET N.P.T.	MOTOR	ELECT. CHAR. @ 115 VAC. SINGLE PHASE	GAS SUPPLY PRESSURE REQUIRED NATURAL	PROPANE
TG3CH, TG3V, TG3EC-CH	40"	36"	60"	80, 000	(1) 3/4"	(1) 3/4 HP	13.5 AMPS Each Oven Section	7" WC ALL Models	11" WC ALL Models
TG4CH, TG4V, TG4EC-CH	40"	42"	60"	80,000	(1) 3/4"	(1) 3/4 HP			
TTG3CH, TTG3V, TTG3EC-CH	40"	36"	72"	160,000	(1) 1"	(2) 3/4 HP ea.			
TTG4CH, TTG4V, TTG4EC-CH	40"	42"	72"	160,000	(1) 1"	(2) 3/4 HP ea.			

COOK 'N HOLD MODEL

ELECTRONIC CONTROL





Trendsetter "VENCO" Model
Single Oven with standard legs
TG3 V 36" Deep

INSTALLATION

Before assembly and connection check gas supply.

A. The type of gas for which the unit is equipped is stamped on the data plate located behind lower front panel. Connect a unit stamped "NAT" only to natural gas; connect those stamped "LP" only to propane gas.

B. If it is a new installation: have the gas authorities check meter size and piping to assure that the unit is supplied with sufficient amount of gas pressure required to operate the UNIT.

C. If it is additional or replacement equipment: have gas authorities check pressure to make certain that existing meter and piping will supply fuel at the unit with not more than 1/2" water column pressure drop.

NOTE: WHEN CHECKING PRESSURE BE SURE THAT ALL OTHER EQUIPMENT ON THE SAME GAS LINE IS ON. A pressure regulator is supplied with GARLAND Convection Ovens. SET REGULATOR TO DELIVER GAS AT PRESSURE SHOWN ON RATING PLATE.

Installation must conform with the National Fuel Gas Code ANSI-Z 223.1-1984 NFPA No. 54-1984 and/or local code to assure safe and efficient operation.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSIG (3.45 KP2).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45 KP2).

NOTE: Adequate clearance must be provided for servicing and proper operation.

INSTALLATION FOR OVENS EQUIPPED WITH CASTERS

A. The installation shall be made with a connector that complies with the standard for connectors for movable gas appliances, ANSI 221.69-1979.

B. The front casters of the unit are equipped with brakes to limit the movement of the oven without depending on the connector and any quick-disconnect device or its associated piping to limit the appliance movement.

C. Please be aware, there is a restraint on the unit and if disconnection of the restraint is necessary, be sure to reconnect the restraint after the oven has been returned to its originally installed position.

LEGS:

A. Position insert in bottom leg opening and tap insert up into leg till it seats at collar flange.

B. Raise oven. Do not lay unit on its back or sides. Place the front legs on the oven so as to line up with four attaching bolt holes. Secure leg to oven frame using (4) 1/4 X 20 bolts and washers provided. Repeat at rear of unit.

C. Attach flue box over flue opening at the rear of unit with screws provided.

D. Maintain minimum wall clearance at the back and sides of the unit as noted on the unit rating plate.

E. Single and double deck ovens have a leveling adjustment at the bottom of each leg.

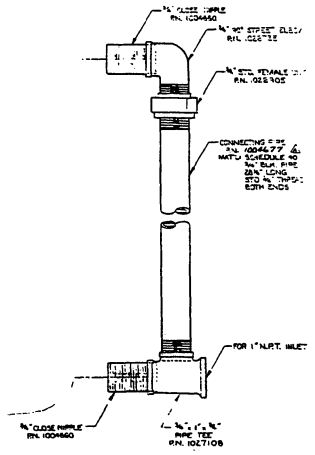
DOUBLE DECK UNITS.

A. Attach 8" legs to lower section. Follow same procedure as above for mounting legs.

B. Remove combustion chamber front of top deck (located under oven doors). Raise top deck into place and line up body sides and back of the unit. Position mounting angle to line up with four attaching holes located in center of the unit. Secure mounting angle with 4 metal screws provided. Replace combustion chamber front. Fasten the rear of the 2 units together. with mounting angle to line up with four attaching holes located in the base of the top deck and the lower deck flue box.

C. The flue for the TTG3/4 consist of three pieces. A lower flue box and an upper flue box and a riser which connects the two flue boxes. Secure bottom deck flue box. Attach flue riser to bottom flue box and secure. Attach top deck flue box.

D. Assemble stacking pipes according to illustration. Level unit four (4) ways and hook up gas feed line. Plug in the cord set of each unit.



CLEARANCES: FROM COMBUSTIBLE MATERIAL 6" REAR AND 6" SIDES.

Each gas appliance shall be located with respect to building construction and other equipment so as to permit access to the appliance. Such access and clearance may be necessary for servicing and cleaning.

INSTALLATION

GAS CONNECTIONS

The 1" NPT inlet of the tee must be considered in piping the gas supply for double stack units. Undersize gas supply line(s) may restrict the gas supply and affect performance. If other gas appliances are supplied by the same supply line, the supply line must be sized to carry the combined volume without causing more than 1/2" pressure drop at the manifold of each appliance on the line at full rate.

ELECTRICAL CONNECTIONS

A seperate 15 AMP service must be provided for each oven section. For 115V usage, a cord and plug is provided but connection to the electrical service must comply with local codes; or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 54-1984.

Each oven is electrically equipped with a cord set with a three prong plug which fits any standard 115V three prong grounded receptacle.

Wiring diagram is attached to the rear of the unit.

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptable. Do not cut or remove the grounding prong from this plug.

VENTILATION AND AIR SUPPLY

Proper ventilation is highly important for good operation. The ideal method of ventilating a GAS Convection Oven is the use of a properly designed canopy which should extend 6" beyond all sides of the appliance and 6'6" from the floor.

A strong exhaust fan will create a vacuum in the room, for an exhaust system vent to work properly, replacement air must enter the room in which the vent is located. The amount of air which enters must equal the amount exhausted.

All gas burners and pilots need sufficient air to operate and large objects should not be placed in front of this oven which would obstruct the air flow through the front.

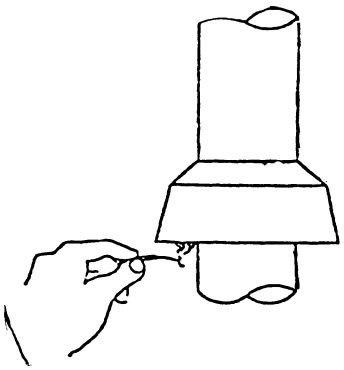
If the unit is to be connected directly to a direct flue, it is recommended that a flue hood assembly and 8" draft diverter (for double deck units) or a flue hood assembly and 6" draft diverter (for single units) be installed to insure proper ventilation. All parts described above are available from GARLAND.

NOTE: DO NOT DIRECT VENT THE V-SERIES. THIS UNIT SHOULD BE INSTALLED UNDER A POWER VENT HOOD ONLY.

DRAFT HOOD

If your oven(s) are connected to a direct flue vent it will require periodical examination and cleaning. Commercial cooking equipment requires an adequate ventilation system. For additional information refer to the National Fire Protection Association Standard No. 96. If you experience pilot outage or eratic bake results you can make an easy check on the direct flue system.

After the appliance has been on for approximately 15 minutes, strike a wooden kitchen match. Blow it out and while still smoking hold it near the draft hood relief opening (see sketch). If the smoke is not easily drawn into the opening the vent is not functioning properly. Consult your vent installer or factory service agent for further action.



NOTE: Each oven has been factory tested and adjusted prior to shipment. It may be necessary to further adjust the oven as part of a proper installation. Such adjustments are the responsibility of the installer Adjustments are not considered defects in material and workmanship, and they are not covered under the original equipment warranty.

TESTING AND LIGHTING INSTRUCTIONS

1. Turn on main gas valve. Leak test all fittings and connections ahead of the service valve located upstream from the gas solenoid. (Open combustion chamber door to expose). Correct any leaks and recheck.

2. Open service valve and gas will be flowing to the inlet side of the oven safety valve, including the inlet pilot fitting. Check all fittings and pipe connections to the inlet side of the oven safety valve.

3. Depress and hold the red reset button located on the oven safety valve.

4. With a lighted taper, ignite pilot which is located to the right of the burner package about 9" inward from the manifold, air should be puraged from the line to achieve pilot ignition.

5. After the pilot is lit, leak test the rest of the system.

OPERATION

OPERATION CHECK: ALL MODELS

1. When all gas connections have been checked out, proceed as follows to put the unit into operation.

   A. Activate power switch located on top of control panel. Lamp will light indicating power on.

   B. Activate fan switch.

   C. Set thermostat to desired temperature. The burner indicator lamp will be on only while the thermostat is supplying gas to the main burners. When the lamp is out, the oven temperature is at the temperature indicated by the thermostat dial.

2. COOL DOWN INSTRUCTIONS

   A. Turn thermostat off.

   B. Power switch must remain on.

3. SHUT DOWN INSTRUCTIONS

   A. Turn all controls off.

   B. Return all switches to the off position.

   C. If the unit is to shut down for an extended period of time, close the manual service valve located behind the combustion chamber door.

STANDARD CONVECTION OVEN WITH COOK 'N HOLD OPTION.

PROCEDURE FOR CHECKING AS STANDARD CONVECTION OVEN

A. Activate "COOK" switch. Activate "HIGH" speed on two (2) speed fan switch.

B. Set low temperature with "COOK" thermostat.

C. Activate "TIMED" switch. Set timer at a low time setting.

D. Activate "BUZZER" switch. For shut down, reverse above steps.

PROCEDURE FOR CHECKING COOK 'N HOLD

A. Activate "COOK" switch. Activate "LOW" speed on two (2) speed fan switch.

B. Set desired cook temperature with "COOK" thermostat.

C. Activate "TIMED" switch. Activate "HOLD" switch.

D. Set "TIMER" at a low time setting.

E. Set "HOLD" thermostat for desired holding temperature. At the end of timed "COOK" cycle, unit automatically switches to the hold control.

"PRODUCT READY" lamp will not illuminate until oven temperature coast down to the holding temperature. For shut down, reverse above steps.

COOL DOWN INSTRUCTIONS

A. Return all switches and control to the "OFF" position. Open door.

B. Activate cool down switch and desired speed on fan switch.

BUZZER AND TIMER

When using the timer, and buzzer, switch must be activated. Buzzer will sound when set time has passed. Buzzer continues sounding until unit timer is manually moved to "OFF" or untimed position or buzzer switch returned to "OFF" position.

OPERATION CHECK: V SERIES

1. Turn on main gas valve which is installed in main supply line.

2. V Series ovens are supplied with 2 gas valves. One is located upstream from the combination gas valve and one is part of the combination gas valve. (Open combustion chamber door to expose both valves).

3. Open the gas shutoff valve upstream of the combination valve and leak test all joints and fittings.

LIGHTING INSTRUCTIONS: V Series

1. Activate power 'ON" switch.

2. Activate "COOK" switch.

3. Turn thermostat on full.

4. At this time the damper operator is energized and the damper will be fully open in 15 seconds.

5. Once the damper has opened fully, pilot valve and spark transformer are energized.

6. Spark will continue until pilot gas is present and pilot has lit.

7. Once the pilot flame has been established the main burner gas valve will open and ignition to the burners will take place.

NOTE: When the oven temperature reaches the dial setting, the ignition system is de-energized and the damper operator is energized. Damper closes in 15 seconds.

NOTE: The V-Series is supplied with a redundant gas valve, with a built in pressure regulator. Therefore the unit is not supplied with an external pressure regulator.

OPERATION CHECK COOK 'N HOLD EQUIPPED WITH ELECTRONIC CONTROL PANEL:

Procedure for using as standard convection oven.

A. All switches and controls in 'OFF" position. Timed/Untimed switch in "UNTIMED" position.

B. Activate "COOK" switch. Activate "HIGH" speed on fan switch.

C. Set desired temperature with "COOK" thermostat.

NOTE: "HEAT ON" pilot lamp will remain on until the preset temperature is reached. This lamp will cycle on and off with the thermostat.

After preheat insert product.

TIMER OPERATION

FEATURES

1. Minute minder operation.
2. Timed cook operation.
3. Cook 'n Hold operation.

MINUTE MINDER OPERATION

A. Press clear pad on timer.

B. Enter time in hours and minutes by pressing appropriate keypads.

C. Press start pad.

Timer will count down as indicated by flashing lower colon in display. When display reaches 00:00 a beep tone will sound for 30 seconds, to alert operator. Timer will then count up as indicated by flashing upper colon and will indicate elapsed time on the display. Pressing clear pad will return timer to standby mode 00:00.

TIMED COOK OPERATION:

A. All switches and controls in "OFF" position timed/untimed switch in untimed position.

B. Activate "COOK" switch, activate "HIGH" speed on fan switch.

C. Set cook thermostat to desired temperature. When preset temperature is reached "HEAT ON" lamp will go off. After preheat - insert product.

D. Activate "TIMED" switch.

Enter desired cooking time in hours and minutes.

E. Press start pad on timer. At the end of the cooking time, the oven will switch off and a beeping tone will sound for 30 seconds to alert operator. Timer will now count up to indicate elapsed time. Pressing "CLEAR" will return timer to standby mode.

OPERATION

COOK 'N HOLD OPERATION

A. All switches and controls must be in 'OFF" position. Timer in standby mode (press clear pad).

B. Activate "COOK" switch. Activate "LOW" speed on fan switch. Set desired temperature with "COOK" thermostat.

NOTE: Preheat until "HEAT ON" lamp goes off.

C. Activate "TIMED" switch. Activate "HOLD" switch set timer for desired cooking period.

D. Set hold thermostat for desired holding temperature.

E. Press start pad on timer. At end of cook cycle unit automatically switches to the hold control. "PRODUCT READY" lamp will illuminate after coast down to holding temperature. At this time product may be removed or held in the hold mode. Timer will indicate elapsed time since end of cook cycle.

POWER FAILURE: In the event of a power failure, no attempt should be made to operate this oven. This unit is gas operated but also has electrical features, motor, thermostat and solenoid.

TO CONSERVE ENERGY: Do not waste energy by leaving controls at high temperature settings during idle periods. Lower settings will keep oven warm and ready for next use period. Reset controls as required for heavy load period.

IMPORTANT: All gas burners and pilots need sufficient air to operate and large objects should not be placed in front of this unit which would obstruct the air flow through the front.

Objects should not be placed on main top rear of unit while in use. This could obstruct the venting system of the units flue products.

FOR YOUR SAFETY: KEEP YOUR APPLIANCE AREA FREE FROM COMBUSTIBLES.

USE GUIDE

USE GUIDE TRENDSETTER CONVECTION OVEN

PRODUCT	TEMPERATURES	TIME
Sheet cake (5 lbs. each)	325°	18 min.
Soda biscuits	400°	6 min
Yeast rolls	325°	20 min
Corn bread	350°	20 min
Gingerbread	300°	18 min
Chocolate cake	325°	20 min
Chocolate chip cookies	375°	8 min
Sugar cookies	325°	12 min
Yellow cake	325°	15 min
Angel Food cake	275°	25 min
Brownies	350°	15 min
Apple Turnovers	350°	25 min
Cream Puffs	300°	30 min
Apple Pie (Fresh)	375°	30 min
Pumpkin Pie	275°	35 min
Berry pie (frozen)	350°	35 min
Fruit pie (frozen)	350°	45 min
Pizza (individual frozen)	450°	5 min
Macaroni and Cheese	350°	30 min
Cheese sandwiches (toasted)	400°	7 min
Hamburger patties	400°	8 min
Baked potatoes (120 count)	400°	55 min
Fish sticks	350°	16 min
Stuffed peppers	350°	15 min
Chicken parts	350°	35-40 min
Meatloaf	325°	40 min
Rolled beef (20 lbs)	300°	4 hrs
Prime Rib	275°	6 hrs
Stuffed Pork Chops	375°	25 min
Lamb Chops (loin)	375°	12 min
Veal Roast (Boned)	300°	3 hrs

USE GUIDE - TRENDSETTER CONVECTION OVEN WITH COOK 'N HOLD FEATURES

SET TIME (THE TIMER SETTING) FOR ROLLED BEEF ROASTS (REFRIGERATED - NOT FROZEN)

OVEN TEMP						
DONENESS	RARE	MED	RARE	MED	RARE	MED
ROAST WT. LBS.	HOURS					
8	2 1/2	3 1/2	1 1/2	2	1 1/4	1 1/2
9	2 3/4	3 3/4	1 3/4	2 1/4	1 1/4	1 3/4
10	3	4 1/4	2	2 1/2	1 1/2	1 3/4
11	3 1/4	4 1/2	2	2 3/4	1 1/2	2
12	3 1/2	5	2 1/4	3	1 1/2	2 1/4
13	3 3/4	5 1/4	2 1/2	3 1/4	1 3/4	2 1/4
14	4	5 3/4	2 1/2	3 1/2	1 3/4	2 1/2
15	4 1/4	6	2 3/4	3 1/2	2	2 1/2
16	4 1/2	6 1/4	2 3/4	3 3/4	2	2 3/4
17	4 3/4	6 1/2	3	4	2 1/4	2 3/4
18	4 3/4	6 3/4	3 1/4	4 1/4	2 1/4	3
19	5	7 1/4	3 1/4	4 1/4	2 1/4	3
20	5 1/4	7 1/2	3 1/2	4 1/2	2 1/2	3 1/4
21	5 1/2	7 3/4	3 1/2	4 3/4	2 3/4	3 1/2
22	5 3/4	7 3/4	3 1/2	4 3/4	2 3/4	3 1/2
23	6	8 1/4	3 3/4	5	2 3/4	3 3/4
24	6	8 3/4	3 3/4	5	2 3/4	3 3/4
25	6 1/4	9	4 1/4	5 1/2	3	4
26	6 1/2	9 1/4	4 1/4	5 1/2	3 1/4	4 1/4
27	6 3/4	9 1/2	4 1/4	5 3/4	3 1/4	4 1/4
28	7	9 3/4	4 1/2	6	3 1/4	4 1/4
29	7 1/4	10	4 3/4	6 1/4	3 1/2	4 1/2
30	7 1/4	10 1/4	4 3/4	6 1/4	3 1/2	4 1/2

ALLOW TO THE ABOVE SET TIMES: (FLYWHEEL CYCLE)

1 HOUR 1 1/2 HOURS 2 HOURS

NOTE: THE SUGGESTED TIMES AND TEMPERATURES MAY VARY CONSIDERABLY FROM THOSE SHOWN ABOVE. THEY ARE AFFECTED BY WEIGHT OF LOAD, TEMPERATURE OF THE PRODUCT, RECIPE, TYPE OF PAN AND CALIBRATION OF THERMOSTATS, ETC.

USE GUIDE

HELPFUL SUGGESTIONS:

1. Preheat oven thoroughly before use. It is best to preheat 50° higher than the cooking temperature. Then turn thermostat back to desired temperatures after oven is loaded. This will compensate for heat lost during loading procedure.

2. In loading, center pans on rack. Always load each shelf evenly, to allow for proper heat circulation around the sides.

3. When baking a variation of products, start with the product calling for the lowest temperature and work your way up.

4. If the edges of the product are done but the center is undone or if there is much color variation (some is normal) reduce the thermostat setting 25° and continue reducing until desired results are achieved. High temperature will not speed up cooking time. It will cause uneven baking results.

NOTE: Moisture will escape around the doors when baking products with heavy mositure content such as: chicken, potatoes and etc. TO PREVENT EXCESSIVE PRESSURE BUILDUP INSIDE THE OVEN crack open the doors throughout the baking cycle.

All units will have a controllable vent. The vent control is located at the inner front top of the oven cavity. Movement to the left will close the vent and movement to the right will open the vent. (Keep vent closed during preheat).

The desired dryness or moistness of the finished product will dictate the setting of the vent.

MAINTENANCE

OVEN INTERIOR - OPTIONAL CONTINUOUS CLEAN

A. "Break-in Period" - When the oven is new, operate the oven for at least two hours at high heat, with the oven empty, before any normal cooking operation. Continue preheating the oven for two hours prior to use during the first week or two. During this break-in period, it is important that the oven surfaces be kept clean of any excessive soiling due to spillage.

B. How to put "continuous cleaning" action to work - Each day, after baking and roasting operations have ceased, empty the oven, turn the temperature control up to high heat. This high heat will accelerate the cleaning action and reduce the time required to effectively clean the oven. Usually the cleaning operation will take about 45 to 60 minutes.

C. Heavy Staining - When the oven appears soiled, due to heavy staining, we suggest pre-heating the empty oven each day for 1 or 2 hours (depending on the condition of the oven) for effective results. Also, ordinary household ammonia has proven to be effective in removing baked-on "soil" build-up, and has the beneficial effect of keeping the microscopic "pores" of the coating open and free to perform its cleaning action. An occasional light swabbing with household ammonia while the oven is at room temperature will prove extremely beneficial.

   Abrasives should not be used - In order to maintain continuous cleaning action, it is very important to avoid the use of abrasive materials such as steel wool scouring pads, abrasives or sharp implements which can cause permanent damage to the surface coating. In addition, oven cleaners such as Easy Off or Dow Oven Cleaners will clog the "PORES" of the special coating and will retard the cleaning action.

D. Period "Tune-Up" - Although the oven appears clean, we recommend operating the oven at high heat for 2 hours approximately once each month. This will insure against build-up of solids in hard to see places and in the pores of the coating.

EXTERIOR FINISHES

Painted and stainless surface may be cleaned and kept in good condition by applying a light oil such as Shiela Shine. Saturate a soft cloth and wipe oven exterior when cold. Wipe excess with a clean cloth.

OVEN INTERIOR

Before cleaning oven interior, remove oven racks and rack guides. Oven racks and rack guides can be cleaned with a mild soap and warm water.

The porcelain interior can be easily cleaned with oven cleaners such as Easy-Off, or Dow Oven Cleaner. Apply only when oven is cold.

MAINTENANCE - MOTOR CARE

The motor on your GARLAND convection oven is maintenance free since it is constructed with self-lubricating sealed ball bearings. It is designed to provide durable service when treated with ordinary care. We have a few suggestions to follow on the care of your motor. When the motor is operating, it cools itself internally by air entering at the rear of the motor case, provided proper clearance has been allowed.

Since the blower wheel is in the oven cavity it is at the same temperature as the oven. If the motor is stopped while the oven is hot, the heat from the blower wheel is conducted down the shaft and into the armature of the motor. This action could shorten motor life.

We recommend, at the end of the bake or roasting period, when the oven will be idle for any period of time or before shutting down completely, that the doors be left open, and by use of the cool-down position of the fan switch, the fan continues to run at least 5 minutes. The "FAN" should never be turned "OFF" when the oven is "HOT".

ADJUSTMENTS

CALIBRATION, COOK THERMOSTAT, AND COOK 'N HOLD THERMOSTAT

Field recalibration is seldom necessary and should not be resorted to unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set. To check oven temperature when calibrating use only a reliable mercury thermometer or preferably an oven pyrometer. To check calibration proceed as follows:

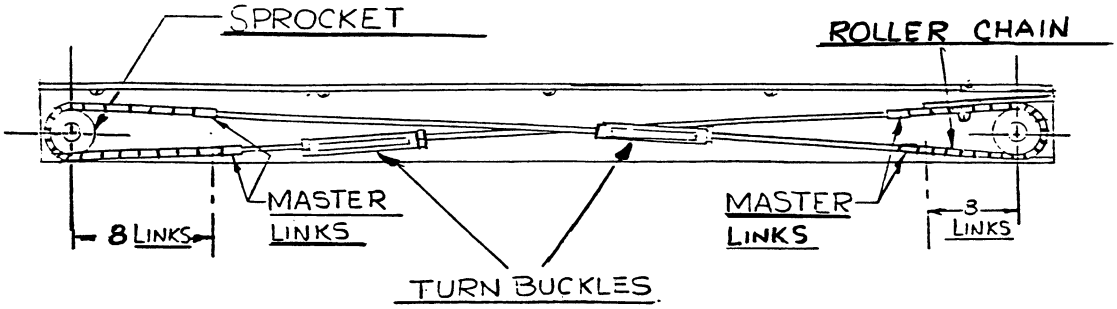
1. Place the weighted thermocouple of the test instrument or reliable mercury thermometer in the center of the oven.
2. Activate cook or power switch and high fan switch.
3. Turn oven temperature control dial to 400°F. In order to allow the oven temperature to stabilize the oven control must be allowed to cycle twice before taking a test reading.
4. Check temperature reading when control just cycles "OFF" and again when control just cycles "ON" as indicated by the cycling pilot lamp above control.
5. If the AVERAGE of the two temperature readings do not read within 15° of the dial setting, recalibrate as follows:
6. Carefully remove the thermostat dial, not disturbing dial setting.
7. Hold dial shaft steady and with a thin bladed screwdriver turn calibration screw, located inside the dial shaft clockwise to decrease and counter-clockwise to increase the temperature. e.g.: 1/4 turn = 35°F
8. Replace thermostat dial and repeat step 3 through 5 to verify correct adjustment has been made.

HOLD THERMOSTAT CALIBRATION ON OVENS WITH COOK 'N HOLD OPTION

Calibration check of the HOLD thermostat is very important.

1. Place the weighted thermocouple of the test instrument or reliable mercury thermometer in center of oven. Calibration should be checked with dial setting at 150°F.
2. Activate cook or power switch; low fan switch, timed and hold switches.
3. Set "HOLD" thermostat at 150°F and set timer at hold position. Allow thermostat to cycle on and off indicated by pilot lamp over control at least twice to allow oven temperature to stabilize.
4. Check temperature reading when control cycles 'OFF" and again when control cycles "ON" as indicated by cycling pilot lamp.
5. If the average of the 2 temperature readings are not within plus or minus 10° of the dial setting, recalibrate as follows:
6. Carefully remove the thermostat dial, not disturbing the dial setting.
7. Hold dial shaft steady and with a thin bladed screw-driver, turn calibration screw, located inside the dial shaft, clockwise to decrease and counter-clockwise to increase the temperature. e/g/: 1/4 turn = 12°
8. Replace thermostat dial and repeat steps 3 through 5 to verify correct adjustment has been made.

INSTALLING AND ADJUSTING DOOR MECHANISM



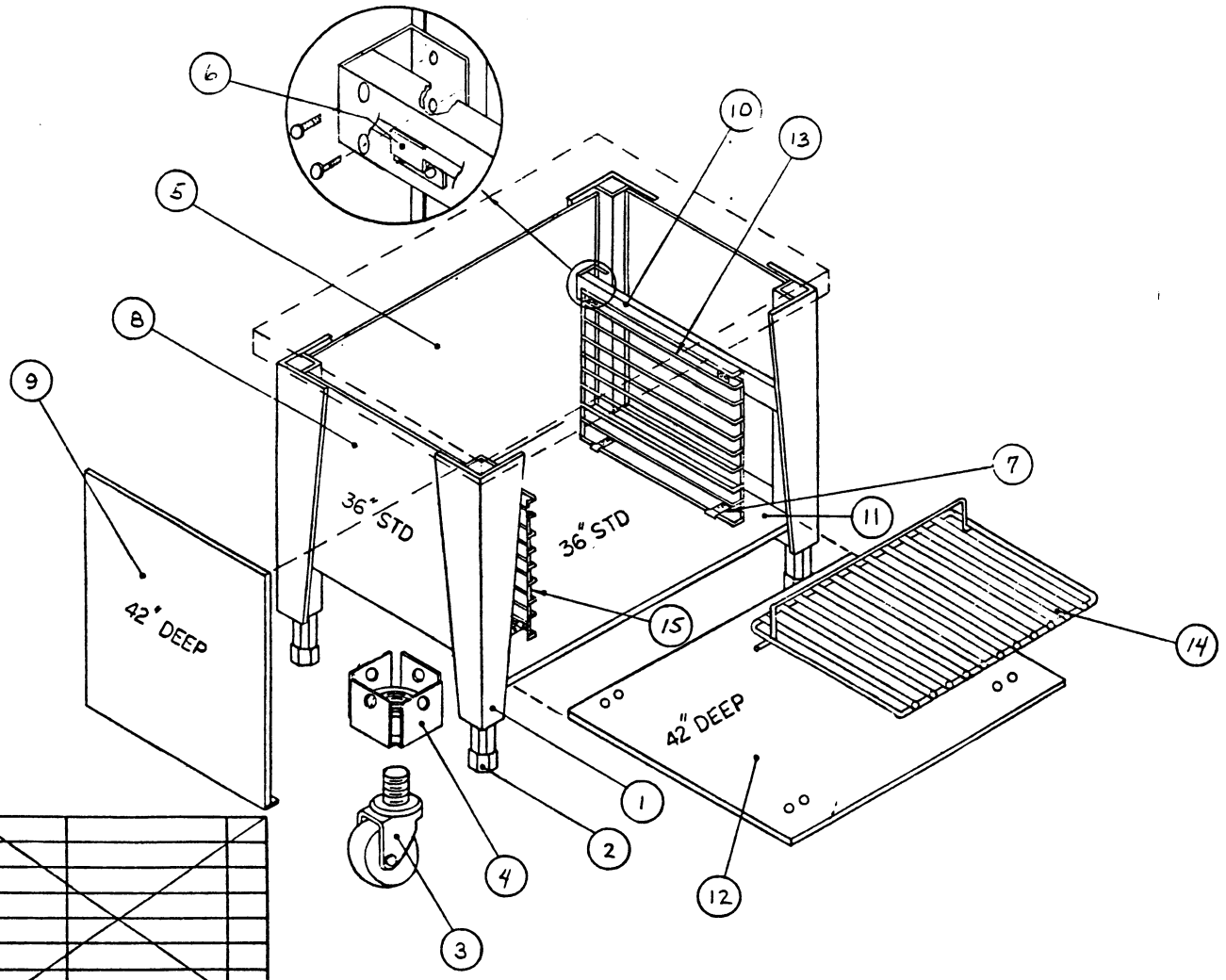
1. Remove combustion chamber front (located under oven doors). This will expose the door mechanism.
2. Close both doors.
3. Adjust both turnbuckles by "opening equally" so the mechanism and chains can be installed over the sprockets.
4. Place the chains around the sprockets, so there are 8 regular links plus one master link on the forward side of each chain.
5. Adjust the turnbuckles so the right door closes about 1/4 to 1/2 inch ahead of the left door. The left turnbuckle adjust the right door and right turnbuckle adjust the left door.
6. Secure the turnbuckles by tightening lock nuts.

PARTS LIST

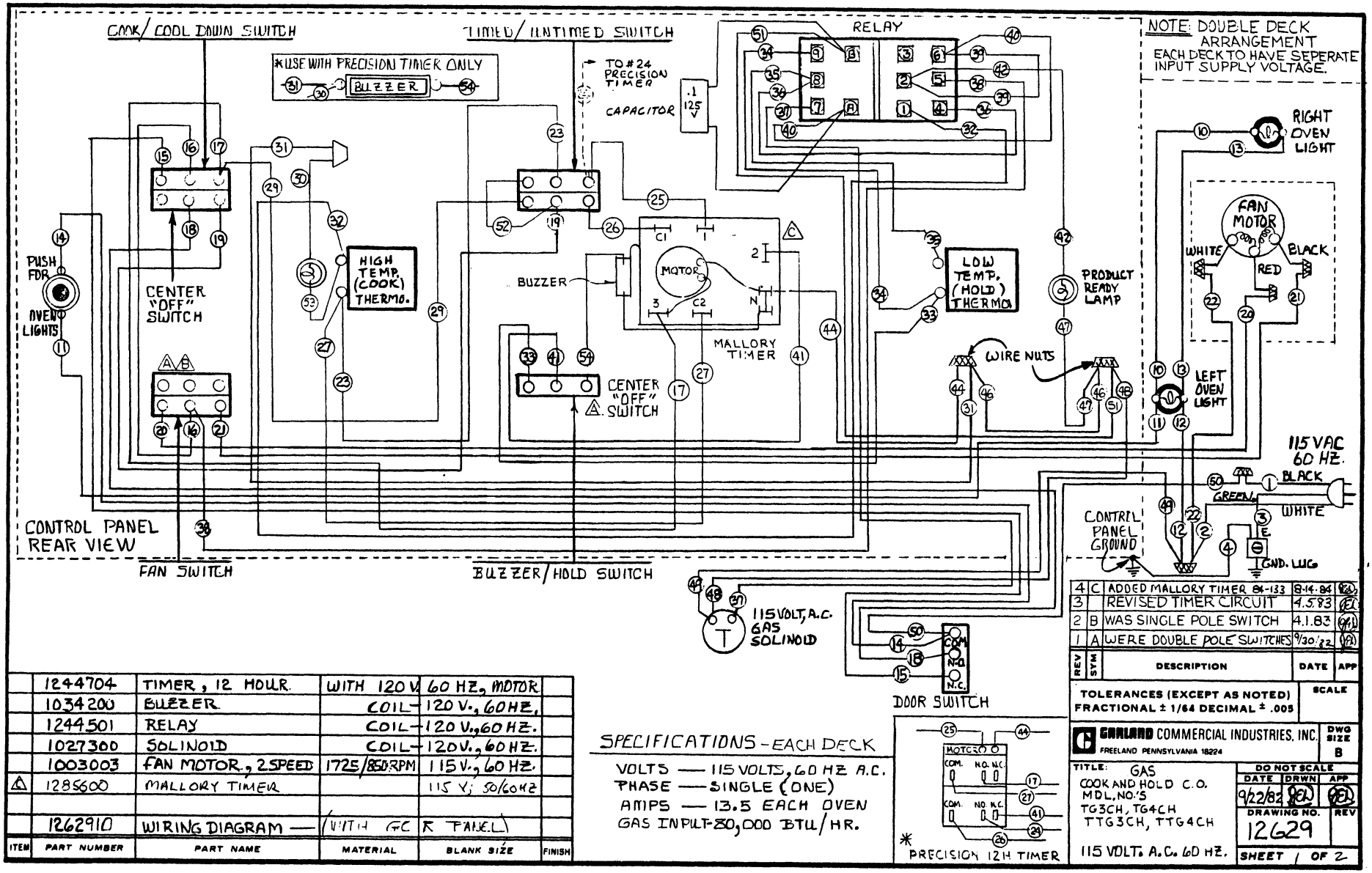
PART NO.	DESCRIPTION	TG3	TG4
1003099	Motor Assembly - With Blower Wheel	1	1
1003000	Motor 3/4 HP 115V	1	1
1003003	Motor 3/4 HP 115V - CH Models Only	1	1
1003010	Capacitor (Replacement on Motor)		
1021904	Door Catch - Spring Type 1 3/4" Wide	1	1
1021903	Door Catch - Spring Type 1 3/4" Wide	1	1
1304201	Side Seal - Stainless Steel	2	2
1304210	Gasket Seal - Fiberglass	2	2
1304202	Top Seal Only - Bottom not required - Stainless Steel	1	1
1304211	Top and Bottom Seal Gasket Seal	2	2
1029279	Left Door Assembly (With Window)	1	1
1011605	Door Panel - Left Hand (With Window)	1	1
1010999	Oven Door Window	1	1
1120002	1/4 - 20 X 3" Allen Head Screw	2	2
1016701	Oven Door Handle End - Bottom	1	1
1016703	Oven Handle Spacer	2	2
1016700	Oven Door Handle	1	1
1016702	Oven Door Handle End - Top	1	1
1013400	Fireplate	1	-
1013401	Fireplate - Deep	-	1
1297199	Fireplate Support	2	2
1019418	Thermocouple 18"	1	1
1269701	Pilot Sensing Probe Y75 (Venco Only)	1	1
1269703	Pilot Sencing Probe Y75 (Venco Only)	1	1
1330201	Ceramic Rod (Venco Only)	1	1
1028720	1/4" Tubing (TS11 to Pilot)	1	1
1028289	Pilot Assembly - Natural	1	1
1269700	Pilot Burner (Venco Only)	1	1
1028288	Pilot Assembly - Propane	1	1
1021299	Connecting Link Assembly	4	4
1021100	Roller Chain No. 40	2	2
1014201	Left Door Rod - Long	2	2
1014200	Right Door Rod - Short	2	2
1015000	Turnbuckle	2	2
1012600	Oven Rack Assembly	5	-
1012700	Oven Rack Assembly - Deep	-	5
1315700	Rack Guide Assembly Right or Left Hand	2	-
1315701	Rack Guide Assembly Right or Left Hand - Deep	-	2
1317600	Clip Rack Guide - New Style	6	6
1029278	Right Door Assembly Complete	1	1
1301507	Micro Switch Bracket	1	1
1019600	Micro Switch	1	1
1301302	Micro Switch Activator Assembly	1	1

PARTS LIST (CONTINUED)

PART NO.	DESCRIPTION	TG3	TG4
1027300	Solenoid Valve (120V Coil)±	1	1
1027001	TS11J Safety Valve	1	1
1019010	Regulator (Natural)	1	1
1019011	Regulator (Propane)	1	1
1032400	Oven Thermostat - 200°F to 500°F	1	1
1230601	Oven Thermostat - 100°F to 250°F (For CH Models Only)	1	1
1314001	Dial	2	2
1314121	Dial Insert	2	2
1285700	60 Minute Timer (115V, 50/60 HZ)	1	1
1285600	12 Hour Timer - CH Models Only (115V , 50/60 HZ)	1	1
	ROCKER SWITCH TG MODELS		
1019203	Power (On-Off S.P.S.T.)	1	1
1019209	Fan - Cook/Cool Down (On-On D.P.D.T.)	1	1
	COOK 'N HOLD MODELS		
1019207	Cook/Cool Down (On-Off-On D.P.D.T.)	1	1
1019209	Hi/Lo Fan (On-On D.P.D.T.)	1	1
1019209	Timer/Untimed (On-On D.P.D.T.)	1	1
1019204	Buzzer/Hold (On-Off-On S.P.D.T.)	1	1
	TG MODELS WITH 2 SPEED MOTOR		
1019207	Cook/Cool Down (On-Off-On D.P.D.T.)	1	1
1019209	Hi/Lo Fan (On-On D.P.D.T.)	1	1
1006489	Pilot Lamp Assembly - Green	1	1
1006496	Pilot Lamp Assembly - Amber	1	1
1006490	Pilot Lamp Assembly - White - CH Models Only	1	1
1270000	Amber Pilot Lamp (Venco Only)	1	1
1181000	Momentary Push Button - Switch	1	1
1252400	Relay Mounting Spring - CH Models Only	1	1
1244501	Relay (120V Coil) - CH Models Only	1	1
1244600	Relay Socket - CH Models Only	1	1
1252100	Capacitor - CH Models Only	1	1
1265548	Burner Orifice #48 DMS - Natural	5	5
1265556	Burner Orifice #56 DMS - Propane	5	5
1265544	Burner Orifice #44 DMS - Natural - X Model	5	5
1265555	Burner Orifice #55 DMS - Propane - X Models	5	5
	VENCO		
1302700	Vent Damper	1	1
1302701	Damper Cable	1	1
1269600	Spark Ignition Control Natural	1	1
1269601	Spark Ignition Control LP	1	1
1369800	Transformer 24V	1	1
1302400	Redundant Combination Gas Valve Natural	1	1
1270299	Propane Conversion Kit	1	1



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
	1012700	OVEN RACK DEEP	SS		
14	1012600	OVEN RACK STD.	SS		
13	1315701	SIDE RACK GUIDE DEEP	SS		
15	1315700	SIDE RACK GUIDE STD.	SS		
12	1303707	LOWER RACK SUPPORT DEEP	#4		
12	1303705	LOWER RACK SUPPORT DEEP	GG		
11	1303706	LOWER RACK SUPPORT STD	#4		
11	1303704	LOWER RACK SUPPORT STD.	GG		
	1303607	UPPER RACK SUPPORT SIDE DEEP	#4		
	1303606	UPPER RACK SUPPORT SIDE DEEP	GG		
10	1303605	UPPER RACK SUPPORT SIDE STD.	#4		
10	1303604	UPPER RACK SUPPORT SIDE STD.	GG		
9	1303811	CABINET BASE SIDE DEEP	GG		
9	1303810	CABINET BASE SIDE DEEP	#4		
8	1303813	CABINET BASE SIDE STD	GG		
8	1303812	CABINET BASE SIDE STD.	#4		
7	1016800	LOWER RACK CLIP GUIDE	SS		
6	1317600	UPPER RACK CLIP GUIDE	SS		
5	1303809	CABINET BASE BACK	#4		
5	1303808	CABINET BASE BACK	GG		
4	1302596	CASTER PAD ASSEMBLY	#4		
4	1302597	CASTER PAD ASSEMBLY	GG		
	1300789	LEG ASSEMBLY W/ CASTER	#4		
	1300792	LEG ASSEMBLY W/CASTER	GG		
3	1027500	HEAVY DUTY SWIVEL CASTER	SS		
	1027501	HEAVY DUTY SWIVEL PLATE W/BRAKE	SS		
2	1236100	1½" NOM SQUARE FOOT INSERT	S/S		
1	1300788	LEG ASSEMBLY W/FOOT INSERT	#4		
1	1300791	LEG ASSEMBLY W/FOOT INSERT	GG		



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
	1244704	TIMER, 12 HOUR	WITH 120 V.	60 HZ, MOTOR	
	1034200	BUZZER	COIL	120 V., 60HZ,	
	1244501	RELAY	COIL	120 V., 60 HZ.	
	1027300	SOLINOID	COIL	120V., 60HZ.	
	1003003	FAN MOTOR, 2 SPEED	1725/850 RPM	115 V., 60 HZ.	
⚠	1285600	MALLORY TIMER		115 V; 50/60 HZ	
	1262910	WIRING DIAGRAM —	(WITH GC	R PANEL)	

SPECIFICATIONS - EACH DECK

VOLTS — 115 VOLTS, 60 HZ A.C.
PHASE — SINGLE (ONE)
AMPS — 13.5 EACH OVEN
GAS INPUT-80,000 BTU/HR.

REV	SYM	DESCRIPTION	DATE	APP
4	C	ADDED MALLORY TIMER 84-133	8-14-84	
3		REVISED TIMER CIRCUIT	4.5.83	
2	B	WAS SINGLE POLE SWITCH	4.1.83	
1	A	WERE DOUBLE POLE SWITCHES	9/30/82	

TOLERANCES (EXCEPT AS NOTED)
FRACTIONAL ± 1/64 DECIMAL ± .005

SCALE

GARLAND COMMERCIAL INDUSTRIES, INC.
FREELAND PENNSYLVANIA 18224

DWG SIZE B

TITLE: GAS
COOK AND HOLD C.O.
MDL. NO.'S
TG3CH, TG4CH
TTG3CH, TTG4CH
115 VOLTS A.C. 60 HZ.

DO NOT SCALE

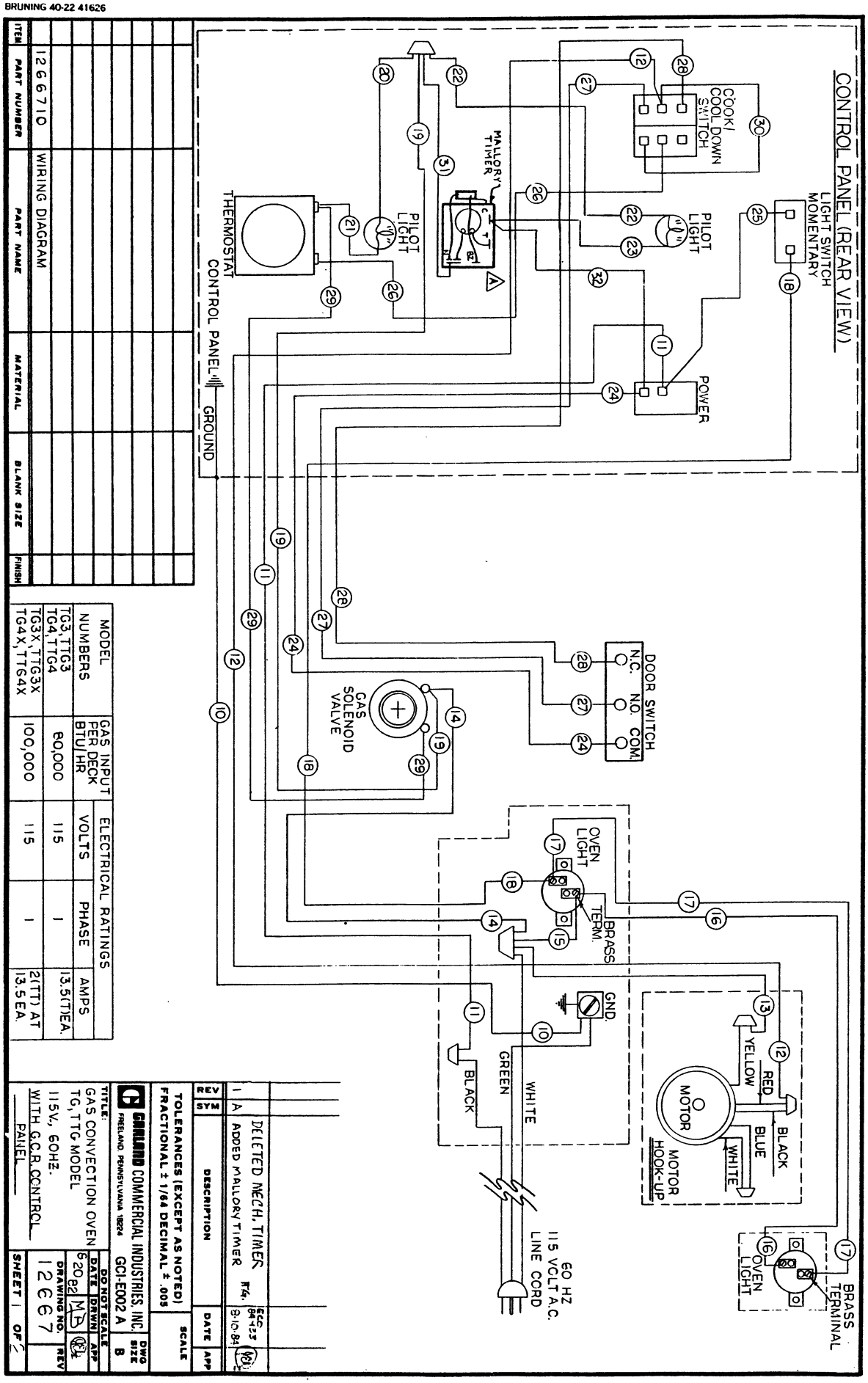
	DATE	DRWN	APP
	9/22/82		

DRAWING NO. 12629

REV

SHEET 1 OF 2

GCI-E002A



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
	126710	WIRING DIAGRAM			

MODEL NUMBERS	GAS INPUT PER DECK BTU/HR	ELECTRICAL RATINGS VOLTS	PHASE	AMPS
TG3, TTG3 TG4, TTG4	80,000	115	1	13.5(TTEA.
TG3X, TTG3X TG4X, TTG4X	100,000	115	1	2(TT) AT 13.5 EA.

REV	BY	DESCRIPTION	DATE	APP
1	A	DELETED MECH. TIMER		
		ADDED MALLORY TIMER	8-10-84	

TOLERANCES (EXCEPT AS NOTED)
FRACTIONAL ± 1/64 DECIMAL ± .005

SCALE

GARLAND COMMERCIAL INDUSTRIES, INC.
FREELAND, PENNSYLVANIA 18224

DO NOT SCALE

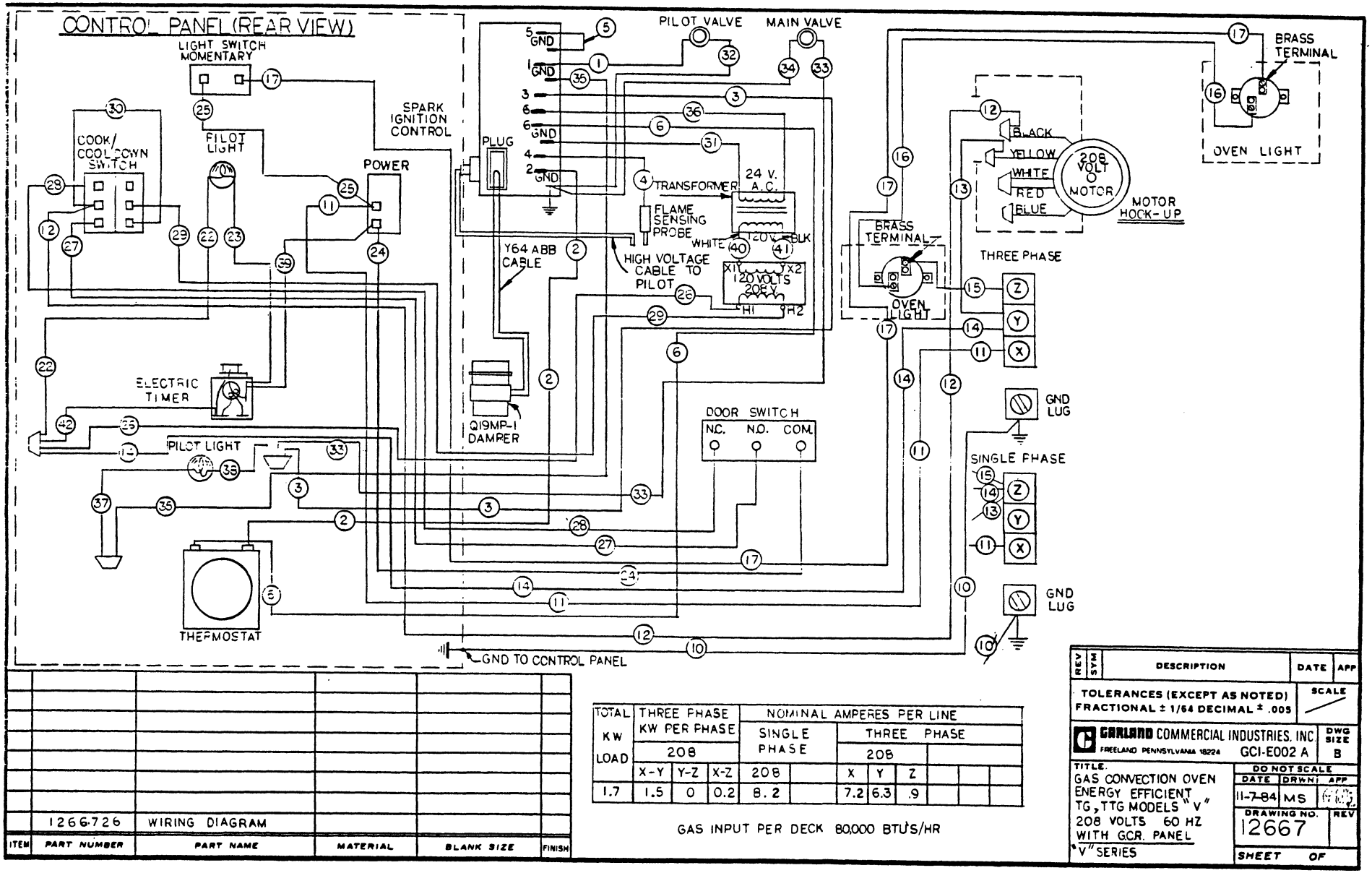
DWG SIZE B

TITLE: GAS CONVECTION OVEN TG, TTG MODEL 115V., 60HZ. WITH G.C.R. CONTROL PANEL

DATE 8/20/84 DRWN MB APP

DRAWING NO. 12667 REV

SHEET 1 OF 2



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
	1266726	WIRING DIAGRAM			

TOTAL KW LOAD	THREE PHASE KW PER PHASE 208 X-Y	Y-Z	X-Z	NOMINAL AMPERES PER LINE SINGLE PHASE 208	THREE PHASE 208 X	Y	Z
1.7	1.5	0	0.2	8.2	7.2	6.3	.9

GAS INPUT PER DECK 80,000 BTUS/HR

REV	SYM	DESCRIPTION	DATE	APP

TOLERANCES (EXCEPT AS NOTED) FRACTIONAL ± 1/64 DECIMAL ± .005 — SCALE

GARLAND COMMERCIAL INDUSTRIES, INC. FREELAND PENNSYLVANIA 18224 — DWG SIZE B — GCI-E002 A

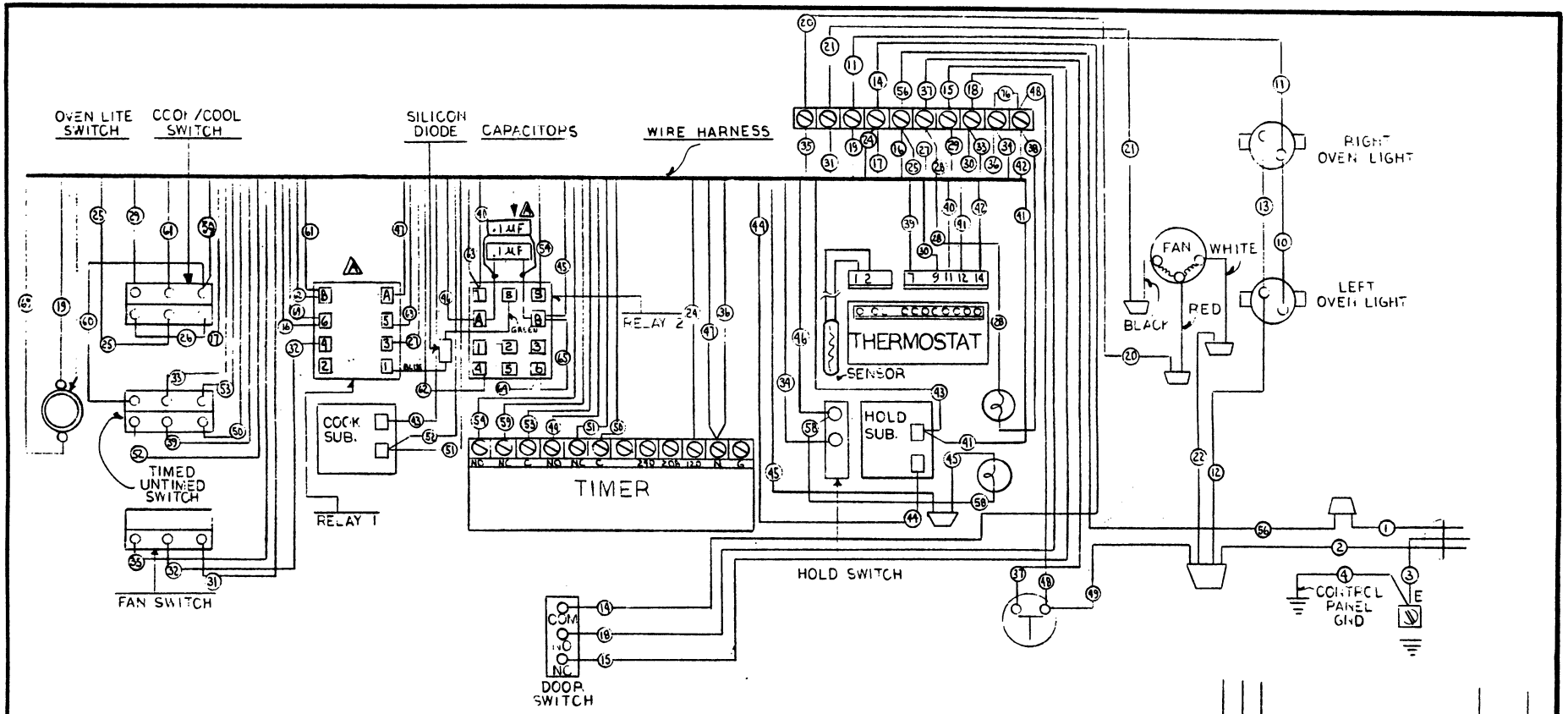
TITLE: GAS CONVECTION OVEN ENERGY EFFICIENT TG, TTG MODELS "V" 208 VOLTS 60 HZ WITH GCR. PANEL "V" SERIES

DO NOT SCALE

DATE	DRWN	APP
11-7-84	MS	

DRAWING NO. 12667 — REV

SHEET OF



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
	1262903	WIRING DIAGRAM			

MODEL	VOLTS	PHASE	AMPS	GAS INPUT
TG3-CH TG4EC-CH	115 VOLTS 60 HZ. AC	SINGLE (ONE)	13.5 EACH OVEN	80,000 BTU/HR

REV	SYM	DESCRIPTION	DATE	APP
1	A	ADDED CAPACITOR ECO 85-116 DELETED RESISTOR	9-19-85	

TOLERANCES (EXCEPT AS NOTED)
FRACTIONAL ± 1/64 DECIMAL ± .005

SCALE

GARLAND COMMERCIAL INDUSTRIES, INC.
FREELAND, PENNSYLVANIA 18224

DWG SIZE B

GCI-E002 A

TITLE:
CONVECTION OVEN
COOK AND HOLD
TG3EC-CH, TG4EC-CH
115 VOLT 60 HZ

DO NOT SCALE

DATE	DRWN	APP
7-18-85	FM	

DRAWING NO. 12629

REV

SHEET 1 OF 2

–NOTES–

–NOTES–

TRENDSETTER Gas Convection Oven

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

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Printed in U.S.A.

P/N 1009063R-4