GARLAND®

INSTALLATION & OPERATING INSTRUCTIONS FOR THE GARLAND 1/2-SIZE ELECTRIC MOISTURE PLUS, MODEL MPOE5L

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FOR YOUR SAFETY

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

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

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PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

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

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NSF.

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the Garland web site at http://www.garland-group.com. The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

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

Part # 4518084 Rev. 1 (09/04) © 2004 Garland Commercial Industries, Inc.

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DIMENSIONS AND SPECIFICATIONS
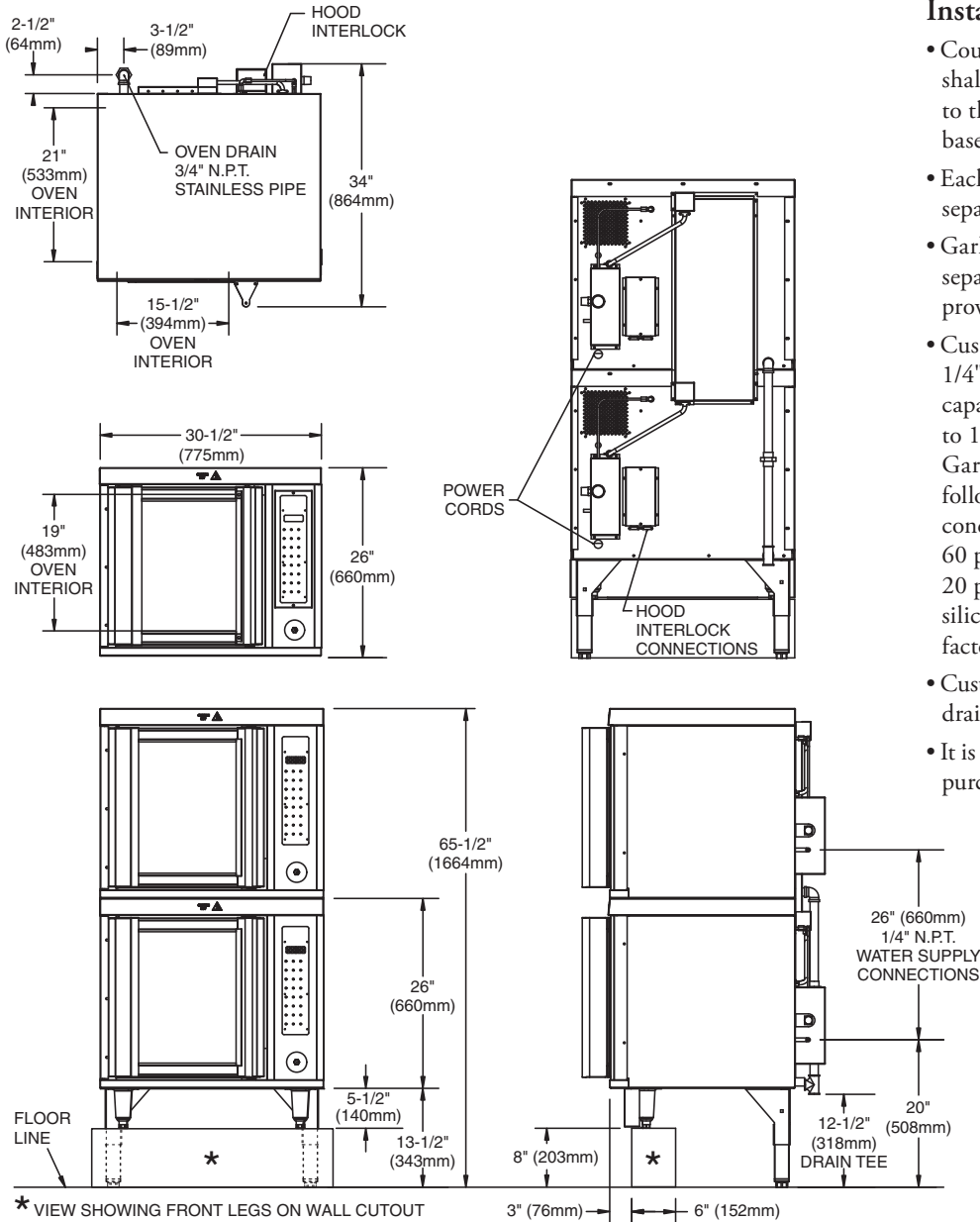
Installation Notes:

- Counter-mounted equipment shall be designed to be sealed to the counter, table, raised base, or shelf.

- Each oven deck requires a separate electrical connection.

- Garland recommends a separate 30 amp circuit be provided for each oven.

- Customer must provide a 1/4" NPT water connection capable of 20 psig (minimum), to 100 psig (maximum).• Garland recommends the following minimum water conditions: 60 ppm coral dissolved solids, 20 ppm alkalinity, 13 ppm silica, 30 ppm chloride, pH factor greater than 7.5.

- Customer must provide a floor drain or similar device.

- It is the responsibility of the purchaser to install and maintain the water supply to the moisture+ oven. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void the warranty.

This oven must be installed to comply with applicable federal, state, or local plumbing codes.

Total kW	Total kW Per Line						Nominal Amperes Per Line					
208/240	208V 3 Ph			240V 3 Ph			208V 3 Ph			240V 3 Ph		
8.0	X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	L1	L2	L3	L1	L2	L3
	2.6	2.6	2.6	2.6	2.6	2.6	22.2	22.2	22.2	19.3	19.3	19.3

Electrical specifications are per-oven, and include motor requirements.

Clearances						Shipping Weight
Entry		Installation		Service		
Crated	Uncrated	Sides	Rear	Right Side	Rear	
36" (914mm)	31" (787mm)	1" (25mm)	1" (25mm)	20" (508mm)	20" (508mm)	380lbs. (173kg)

Part # 4518084 Rev. 1 (09/04)

INSTALLATION

Proper placement of the oven will ensure operator convenience and satisfactory performance. Adequate clearance must be provided for cleaning, servicing, and proper operation. (Refer to chart on page 4. for minimum clearances.)

Electrical Connection

Before attempting the electrical connection, the rating plate should be checked to confirm that the oven's electrical characteristics and the electrical supply are compatible. The plate is located on the inside surface of the control panel/body side.

- Attach the appropriate plug to the end of the cord supplied with the oven.

- Visually inspect all electrical connections. A wiring diagram is affixed to the inside surface of the control panel/body side section.

Installation of the wiring must be made in accordance with local codes, and the National Electrical Code, ASNI/NFPA 70-1990, or in Canada, the Canadian Electrical Code in regards to:

1. Switch panel size
2. Overload protection
3. Wire type
4. Wire size
5. Temperature limitations of wires
6. Method of connection, (conduit, cable, etc.)

WATER CONNECTION

It is the responsibility of the purchaser to install and maintain the water supply to the moisture+ oven. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void your warranty. This oven must be installed to comply with the applicable federal, state, or local plumbing codes.

Water supply connection to the moisture+ is made via a 1/4" NPTF fitting at the rear of the oven. The ability to move the oven for service and cleaning may be a consideration when choosing the type of connection and supply line to be attached at this fitting.

The moisture+ water delivery system includes a water pressure regulator that has been pre-set to operate at 10 psi. The water supply must maintain at least 20 psi and a flow rate of three gallons per minute for proper operation of the oven's moisture injection system.

Water Quality

Garland recommends that the supply water be filtered before it enters the oven's water delivery system. This will extend the life of the oven and its water delivery system components by minimizing particles in typical tap water sources that cause scaling and buildup of mineral deposits.

It is recommended that your supply water not exceed any of the following parameters: 60 PPM total dissolved solids; 20 ppm alkalinity; 13 ppm silica; 30 ppm chloride; PH factor of 7.5.

Consult a local water treatment specialist for recommendations regarding your water supply system and its use with this oven. The use of highly mineralized, ('hard'), water could negatively affect the quality of products prepared using the oven. The potability of supply water does not guarantee its suitability for use with the moisture+.

Drain

Your moisture+ oven has a gravity drain in the left rear corner of the oven cavity. The drain pipe that exits the rear of the oven must be directed downward toward the floor, and should run directly to an open floor drain. Avoid using flexible hose that could sag or kink, allowing water to accumulate. The drain must be vented. This connection must be at least 3/4" NPT, and configured in accordance with local codes.
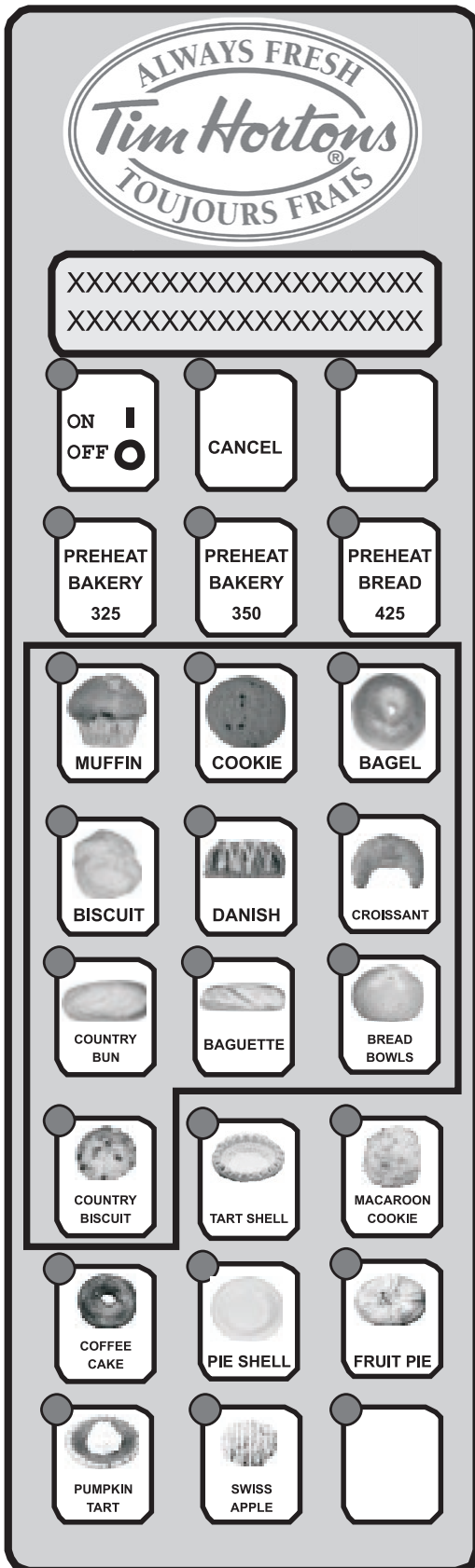
Description of Controls

Display

The display shows information about the control and its current operation mode i.e.: product name, time, program mode, etc.

On/Off Button

The On/Off Button is used to toggle the oven on/off.

Upper Right Blank/Temp Button

This button has several functions:

1. Pressing the temp button will display the actual and set temperatures of the oven. The temperatures will be displayed for three, (3) seconds.

2. Holding the temp button for three, (3) seconds will toggle the control between °F and °C or °C and °F. The control will beep three, (3), times when the temperature units have changed.

3. In Programming, this Blank Button functions as the YES button and is used to toggle values, i.e. fan high/low.

4. In Diagnostics Mode, this Blank Button is used to scroll through the different tests.

Lower Right Blank/Program Button

This button has two functions:

1. Press and hold the PROG button to enter the programming features of the control. Press and hold for three, (3), seconds.

   Enter the required code:

   4-2-7-5: To enter Recipe Programming

   4-2-7-6: To enter System Programming

   3-4-2-4: To enter Diagnostics Mode

2. While in programming, this Blank Button will function as the Enter Button.
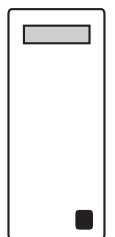
Product Buttons (1 – 17)

The product buttons are used to select pre-programmed recipes for each product. (Programming is available for all product buttons.)

Number Buttons 1 – 0:

The first ten Product Buttons, outlined on the previous page, are used to enter programming values, i.e. code, set temperature, etc. They correspond to the numbers 1 – 0 as show to the right.
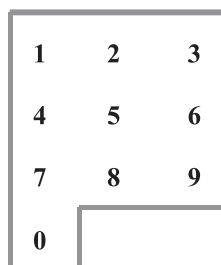
1	2	3
4	5	6
7	8	9
0		

Cancel Button

The Cancel Button has several functions:

1. Press the Cancel Button to cancel the current menu selection (if multiple cook cycles are in progress, the last cycle started will be the first one canceled.)

2. In idle mode, press the Cancel Button to turn the oven light on/off.

3. Press the Cancel Button to stop the alarm from beeping and the display from flashing when a cook cycle ends.

4. Press the Cancel Button to exit Recipe Programming, System Programming, and Diagnostics Mode.

Preheat Buttons

Preheat Bakery 325, Preheat Bakery 350, and Preheat Bread 425 are used to preheat the oven to the different temperatures required for the various items:

- · Preheat Bakery 325: 325°F, high fan speed
- · Preheat Bakery 350: 350°F, high fan speed
- · Preheat Bread 425: 425°F, high fan speed

*NOTE: Preheat Bread has additional functions:

1. In Programming, Preheat Bread 425 scrolls through available values (i.e. high/low fan speed) and is used as the NO button.

2. In Diagnostics Mode, the Preheat Bread 425 button is used to scroll through the list of tests.

LED's

- When the desired Preheat Button is pressed the corresponding LED will illuminate. The LED's of the menu items that match the chosen preheat temperature will also light.

- While cooking, the LED of the selected item will blink to show the user which item is being cooked. If multiple cook cycles are started, the LED of the product that will finish first will flash faster than the LED's of the other products. The LED's of other items with the same recipes other than time, i.e. same temperature, fan speed, and moisture, will also light to show the user which items can be additionally cooked in the oven.

- When a product cooking times out, the corresponding LED will flash rapidly to alert the user of which item to remove. Opening and closing the door will begin the counter of the next product to be removed.
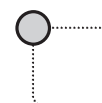
Control Operation

Startup and Normal Operation

- Pressing the On/Off button will power up the control and the oven will begin heating to Preheat

  The user can select Preheat Bakery 350 or Preheat Bread 425 to heat the oven to the respective settings. The display will show "Preheat Bakery 1", "Preheat Bakery 2", or "Preheat Bread".

  • **NOTE:** *No other buttons are active at this point.*

- When the oven temperature is within the ready band (+/-50°F), the oven will display "Heat Soak" and begin a ten-minute countdown timer to stabilize the oven (Provided the oven temperature was at or below 100°F at startup).

- After the ten minute heat soak, the oven will display "Select Bakery 1" (Preheat Bakery 325), "Select Bakery 2" (Preheat Bakery 350), or "Select Bread" (Preheat Bread 425).

- LED's will light for items that can be selected for cooking.

- Pressing a product button (provided the LED is illuminated) once will begin the countdown cycle for the programmed time.

  • **NOTE**: *Any item that can also be cooked will have its LED illuminated*

During the Cooking Cycle:

1. The display will show the product and the count down time remaining.

2. The LED of the selected item will flash and the oven light will turn on.

3. Up to three, (3), more product buttons can be selected for cooking as long as their LED's are lit. The count down time of the product that will be done first will be displayed and the corresponding LED will flash rapidly. The LED's of the other products cooking will flash slowly.

4. The external display will show the count down time of the item to be done first, then will switch to the next item to be done and so on.

   • **NOTE**: *To cancel a cook cycle, Press the Cancel button. If more than one cook cycle is active, pressing Cancel will end the last cycle started.*

5. When the cooking time expires, the name of the product that finished along with "DONE" will show on the display. Also, the corresponding LED will flash and the alarm will sound. Open and close the door, or press Cancel to clear the prompt. (If more than one cook cycle is active, the finished product's LED will flash faster than the other LED's.)

Shutdown (Auto Cool Down)

- With the oven on, pressing the On/Off button will initiate a shutdown of the oven.

- If the oven temperature is less than 150°F, "OFF" will be displayed for 30 seconds and then the control will go blank.

- If the oven temperature is more than 150°F, auto cool down mode will begin. Open the door slightly, only the fan will run at high speed to cool the oven. "Auto Cool Down" will show on the display.

- If the door is open too much, "Close Door Slightly" will be displayed. Close the door until "Auto Cool Down" is displayed.

- If the door is not open enough, "Open Door Slightly" will be displayed. Open the door until "Auto Cool Down" is displayed.

- Once the oven temperature falls below 150°F, the fan will stop and the oven will display "OFF" for 30 seconds and then turn blank.

Control Programming

Recipe Programming

- **NOTE**: *In programming product buttons (1-17), each button can have different steps called Profiles. Each profile can change the fan speed, cook temperature, cook time, alarm, time mode, and moisture for a product. If more than one profile is programmed for a product, the product cannot be combined with other products.*
- *In order to start additional cook cycles; the recipes of the products must be exactly the same except for cook time.*

1. To program recipes for the product buttons (1-17), press and hold the Program button for three, (3) seconds. When prompted, enter the code: *4-2-7-5* using buttons 1 – 0. Press the "ENTER" (lower right blank) button.

```
      ENTER CODE
        ★★★★
```

2. The display will prompt for a programmable button, 1-17. Press the desired button. The LED for the selected button will light. Press "ENTER" (lower right blank).

```
    PRESS KEY TO
      PROGRAM
```

3. The display will show the message "Profile 1" in the lower left corner and prompt for the Fan Speed on the top line. Use the "YES" (upper right blank) and "NO" (Preheat Bread 425) buttons to toggle fan high and low. After selecting a fan speed, press the "ENTER" (lower right blank).

```
 HIGH            PROGRAM
 PROF1         FAN SPEED
```

4. The display will then prompt for the Cook Temperature. Enter the temperature using buttons 1 – 0 and press the "ENTER" (lower right blank) button.

```
 350SET          PROGRAM
 PROF1         COOK TEMP
```

5. Next, the display will prompt for the Cook Time. Enter the cooking time using buttons 1 – 0 and press the "ENTER" (lower right blank) button.

```
 00:02:30        PROGRAM
 PROF1          COOK TIME
```

6. Next, the display will ask for Alarm Time (to rotate items). Enter the time using buttons 1 – 0 and press "ENTER" (lower right blank). (Enter the time at which the rotation needs to be done NOT how long into the cook it needs to be done, i.e. 2:00 cook time, alarm time 1:30. Alarm will sound when timer reaches 1:30 on the display (not 0:30).)

```
 00:00:00        PROGRAM
 PROF1             ALARM
```

7. The display will ask for the Time Mode. Use "YES" (upper right blank) and "NO" (Preheat Bread 425) to toggle time mode between flex and straight time. Press the "ENTER" (lower right blank) button.

```
 FLEX            PROGRAM
 PROF1         TIME MODE
```

8. The display will ask if Moisture is desired. Press the "YES" (upper right blank) and "NO" (Preheat Bread 425) buttons to set moisture from NONE-LEVEL 9. Press the "ENTER" (lower right blank).

```
 NONE            PROGRAM
 PROF1           MOISTURE
```

Moisture Level	Duration
NONE	0 PULSES
LEVEL 1	1 PULSE EVERY 5 SECONDS
LEVEL 2	1 PULSE EVERY 10 SECONDS
LEVEL 3	1 PULSE EVERY 15 SECONDS
LEVEL 4	1 PULSE EVERY 20 SECONDS
LEVEL 5	1 PULSE EVERY 25 SECONDS
LEVEL 6	1 PULSE EVERY 30 SECONDS
LEVEL 7	1 PULSE EVERY 35 SECONDS
LEVEL 8	1 PULSE EVERY 40 SECONDS
LEVEL 9	1 PULSE EVERY 45 SECONDS

9. The display will then ask if you would like to continue programming for this product. Press the "YES" (upper right blank) button to program additional profiles (profile 2-6). Press the "NO" (Preheat Bread 425) button to exit programming for this product.

> CONTINUE Y/N

> • **NOTE**: *If programming additional profiles, repeat steps 3-9 for each profile (Prof2 - Prof6).*

10. The Display will ask for the **Product Name** (selectable from a library of 40 names). Press the "YES" (upper right blank) and "NO" (Preheat Bread 425) buttons to scroll through the available names and press "ENTER" (lower right blank) to accept the desired name. The product LED will go out.

> • **NOTE**: *Upon pressing "ENTER" (lower right blank) to accept the product name, you will return to recipe programming*

> PRESS KEY TO
> PROGRAM

System Programming

> • **NOTE**: *System Programming can only be entered when the control is in the idle or off state (System Programming cannot be entered when the timer is counting down)*

1. To enter System Programming, press and hold the Program (lower-right blank) button for three, (3), seconds. When prompted, enter the code: *4-2-7-6* using the buttons 1 – 0. Press "ENTER" (lower right blank).

> ENTER CODE
> ****

2. After entering the code and pressing "ENTER," the control **Flash Number** will be displayed. Press "ENTER" (lower right blank) to continue.

> FLASH NUMBER
> XXX-XXXXX-XX-X

3. Next, the **Software Number** will be displayed. Press "ENTER" (lower right blank) to continue.

> SOFTWARE NUMBER
> XXX-XXXXX-XX-X

4. Next, the control Download Number will be displayed. Press "ENTER" (lower right blank) to continue.

> SOFTWARE NUMBER
> XXX-XXXXX-XX-X

5. The display will now show the SCK Address. Use the buttons 1 – 0 to enter the desired address. When finished, press "ENTER" (lower right blank) to continue.

> SCK ADDRESS
> XX

6. The display will now show Ignition Test. This is primarily used in manufacturing only. Press "ENTER" (lower right blank) to continue.

7. Lastly, the control will perform a Display Test. The entire display and all of the control LED's will flash. If any part of the display or any of the LED's do not light, there is a problem with the control board. Press "ENTER" (lower right blank) to continue.

> DISPLAY TEST

8. You will now return to the control Flash Number. Press "CANCEL" to exit System Programming.

> FLASH NUMBER
> XXX-XXXXX-XX-X

Diagnostics Mode

- To enter Diagnostics Mode, press and hold the Program (lower right blank) button for three, (3), seconds. When prompted, enter the code: *3-4-2-4* using the buttons 1 – 0. Press "ENTER" (lower right blank).

```
ENTER CODE
   ****
```

- After entering the code and pressing "ENTER," the Moisture Plus Part Number will be displayed briefly and then the display will change to Diagnostics Test – Buttonpad Test. Use the "YES" (upper right blank) and "NO" (Preheat Bread 425) buttons to scroll through the available diagnostic tests. Press "ENTER" to begin the desired test.

```
MOISTURE  PLUS
P/NXXXXXXX   REV X
```

Buttonpad Test

```
DIAGNOSITC TESTS
  KEYPAD TEST
```

1. The display will show "Press the On/Off Button". Upon pressing the On/Off button, the LED for the ON/OFF button will light briefly and then go out to show that the button works.

```
PRESS THE
ON/OFF KEY
```

2. The display will then prompt the user to press the "TEMP" button (upper right blank). After the user presses the "TEMP" (upper right blank) button, the corresponding LED will light to show the button works. The control will then continue to prompt the user to press the remaining control buttons. If the LED of the button pressed does not

light, a buttonpad problem exists. After completing the Buttonpad Test, you will return to Diagnostics Mode. (Press "CANCEL" at any time during the test to return to Diagnostics Mode.)

Door Switch Test

```
DIAGNOSTIC TESTS
DOOR SWITCH TEST
```

1. After selecting Door Switch Test and pressing the "ENTER" (lower right blank) button, the display will show the position of each of the two switches. Open and close the door slowly to verify the operation of the door switches.

```
DOOR SW1          OPEN
DOOR SW2          OPEN
```

Proper Door Switch Activation:

- Starting with the door closed, the switches should read:

```
DOOR SW1          OPEN
DOOR SW2          OPEN
```

- Slowly begin to open the door. Door switch 1 should be the first to change states:

```
DOOR SW1        CLOSED
DOOR SW2          OPEN
```

- Next, door switch 2 should change state to:

```
DOOR SW1        CLOSED
DOOR SW2        CLOSED
```

- If the switches do not operate as stated above, there is a problem with the door switches.

- Press "CANCEL" to exit the Door Switch Test and return to Diagnostic Mode.

Fan Speed Test

```
   DIAGNOSTIC TESTS
    FAN SPEED TEST
```

1. After selecting Fan Speed Test and pressing "ENTER" (lower right blank), the control will turn the oven fan on LOW speed for ten seconds. Verify that the fan is indeed running on low speed. The control will show:

```
      FAN SPEED
        LOW
```

2. After a short while, the control will turn the fan on HIGH speed for ten seconds. Verify that the fan is indeed on high.

```
      FAN SPEED
        HIGH
```

3. After a few seconds, the test will complete. Press "CANCEL" to return to Diagnostics Mode.

```
      FAN TEST
      COMPLETE
```

Heat Test

```
   DIAGNOSTIC TESTS
      HEAT TEST
```

1. After selecting Heat Test and pressing "ENTER" (lower right blank), the control will show the actual temperature of the oven and will turn the heaters on. Verify that the actual temperature increases during the test.

```
      HEAT TEST
    ACT TEMP XXXF
```

2. After a short while, the test will complete. Press "CANCEL" to return to Diagnostics Mode.

```
   DIAGNOSTIC TESTS
      HEAT TEST
```

Moisture Test

```
   DIAGNOSTIC TESTS
    MOISTURE TEST
```

1. After selecting Moisture Test and pressing "ENTER", the control will show the moisture status as OFF for ten seconds.

```
     MOISTURE IS
        OFF
```

2. The control will then turn moisture on for ten seconds, verify that the moisture has actually turned on within the oven by looking through the glass door.

```
     MOISTURE IS
        ON
```

3. After a few seconds, the Moisture Test will complete. Press "CANCEL" to return to Diagnostics Mode.

Temperature Calibration

```
   DIAGNOSTIC TESTS
      TEMP CAL
```

1. After selecting Temperature Calibration and pressing "ENTER", the display will show the Actual Temperature inside the oven. Verify the cavity temperature using a pyrometer.

```
      TEMP CAL
    ACT TEMP XXXF
```

• **NOTE**: *If the oven temperature is below 200°F, Temperature Calibration will not be active and the display will show Low Temp.*

```
      TEMP CAL
      LOW TEMP
```

2. Press and hold the "TEMP" (upper right blank) button for three, (3), seconds. The display will show the Actual Temperature on the first line and Set Temperature on the second line. If the Actual

Temperature does not correspond to the pyrometer, enter the value on the pyrometer using buttons 1 – 0. The value will be input as Set Temp.

```
     ACT TEMP XXXF
     SET TEMP XXXF
```

3. Press "ENTER" (lower right blank) to accept the changes. The Actual Temperature will change to equal the value input for Set Temperature. Press Cancel to exit Temperature Calibration.

• After the desired Tests are complete, press "CANCEL" to exit Diagnostics Mode.

Control Safety Features

The control has several built in safety features to protect both the user and the oven itself.

• If the actual temperature inside the oven exceeds the set temperature by 50°F, the display will show "HI TEMP" and the alarm will sound. The fan will continue to run, however, **power to the heaters will be cut.**

```
        HI TEMP
```

• **If the actual temperature sensed inside the oven exceeds 575°F, the control will change to "HELP" and the alarm will sound continuously. All control operations will shut down except the alarm.**

```
         HELP
```

• **NOTE:** *The control will need a complete power down and restart (unplug/plug in oven) before any control functions will become operational. If the problem persists, contact a service technician.*

• **In the event of a temperature probe failure, the control will become inoperative and the display will show "PROBE ERROR". Once the problem is corrected, the control must be cycled On/Off (using the ON/OFF button) in order to become operative again.**

```
       PROBE ERROR
```

Installing a New Pecipe Program

Using the CARD Reader

1. Remove the two screws securing the controller button pad to the front panel using a Phillips head screw driver, and drop the button pad to access the CARD reader.

2. Press and hold the programming button (bottom right button), until the controller display reads "enter code".

3. Insert the CARD into the reader with gold side up.

4. The LED on the reader will illuminate yellow for five seconds then red during the coding.

5. When the LED changes color to green, remove the card.

6. Program is complete. Close the panel and exit the program mode by hitting the cancel button.

7. Power down the oven and re-start.
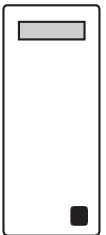
CLEANING AND MAINTENANCE

Check Calibration

Tools: *Digital thermometer with probe; oven mitt.*

See also, Temperature Calibration on page 12.

1. Clamp the probe in the center of the middle rack.

2. Pass the probe wire out of the oven between the door and the door seal and close the door.

3. Plug the probe wire into the thermometer.

4. Press the oven On/Off button.

5. Press the "Preheat Bakery 350" button to heat the oven to 350°F. Allow the oven to preheat for approximately 30 minutes before calibrating.

Break in Period

When the oven is new, heat the oven to "Preheat Bread 425), and leave the oven idle for one hour before beginning normal operation.

Oven Cleaning

Exterior

• **NOTE***: Disconnect the oven from the power supply before cleaning or servicing.*

• Establish a regular cleaning schedule. Any spills should be wiped off immediately.

Tools: *Mild detergent; hot and warm water; sponge or soft cloth; clean, dry cloth; possible non-metallic scour pad; possible scouring powder.*

1. The oven should be allowed to cool sufficiently before beginning the cleaning procedure.

2. Wipe exposed cleanable surfaces when cool with a mild detergent and hot water. Stubborn residue spots may be removed with a lightweight non-metallic scouring pad. Dry thoroughly with a clean cloth.

3. Painted surfaces should be cleaned using a mild soap and warm water solution on a sponge or soft cloth. Dry thoroughly.

4. Stainless Steel surfaces may also be cleaned using a mild soap and warm water solution on a sponge or soft cloth. Stubborn stains may be removed using a non-metallic abrasive pad, rubbing in the direction of the metal's grain. If necessary, for particularly heavy spots, you may mix a thin paste of water and scouring powder, and apply it with a sponge. Be careful to apply light pressure and remember to rub only in the direction of the metal's grain.

5. The control panel surface is easily cleaned with hot water, soap, and a soft cloth. Do not use hard abrasives, solvent type materials, or metallic scouring pads since these will scratch and cloud the surface.

6. Never spray the perforated areas or control panel with steam or water as this will allow moisture to enter the control cavity, which could damage electrical components.

CLEANING AND MAINTENANCE

Oven Cleaning

Interior

> • **NOTE***: Disconnect the oven from the power supply before cleaning or servicing.*

> • Establish a regular cleaning schedule. Any spills should be wiped off immediately.

> **Tools:** *Supplied spray hose; brush; cloth*

> • **NOTE***: The spray hose connection is located behind the front control panel. When cleaning the oven interior, attach the supplied hose to the water connector behind the control panel.*

1. The oven should be allowed to cool sufficiently before beginning the cleaning procedure.

2. Remove the racks, rack guides, and the baffle. Wipe each with a clean, damp cloth.

3. Using the supplied spray hose, spray the inside of the oven lightly to remove any deposits.

4. Wipe the interior with a clean damp cloth to remove any remaining deposits and spots.

5. Brush the wheel as needed to remove any grease and/or particles.

6. Carefully wipe the blower wheel and temperature probe with a clean damp cloth.

7. Replace the baffle, rack guides, and racks. Return the spray hose to its storage compartment.

Motor Care

- The motor in this 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. There are a few suggestions to follow on the care of the 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 the life of the motor.

- It is recommended that at the end of a bake or roasting period, when the oven will be idle for any period of time or before shutting down completely, the door be left open slightly and the "ON/OFF" button pressed to put the oven into Auto Cool Down. Once the internal temperature of the oven falls below 150°F (66°C), the fan will stop running and the display will show "OFF". This feature protects the oven motor from pre-mature failure. Optimal cool down will be achieved with the door open slightly.

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