
5/9 Series Ovens

with
“ZP” CONTROL PANEL



OWNER'S MANUAL



“Your Solutions Partner”

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Please supply the Model Number and the Serial Number when ordering replacement parts or requesting service.

We recommend service by Duke Authorized Service Agencies during and after the warranty period.

FOR YOUR SAFETY

Do not store gasoline or other flammable liquids in the vicinity of this appliance.

WARNING

Improper installation, adjustment, service or maintenance can cause property damage, injury or death. Read all installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

ELECTRICAL SPECIFICATIONS

Total KW	VOLTS	1 PHASE	3 PHASE
8.0	208	41 amps	24 amps/ph
8.0	240	36 amps	21 amps/ph

INSTALLATION INSTRUCTIONS

A. Qualified Personnel

These installation instructions are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the oven and/or injury to the operator.

Qualified installation personnel are those individuals, firms, companies or corporations which either in person or through an agent are engaged in and responsible for:

- The installation of electrical wiring from the electric meter, main control box or service outlet to the electrical appliance. Qualified installation personnel must be familiar with all precautions required and have complied with all requirements of state and local authorities having jurisdiction. See: National Electrical code, ANSI/ NFPA 70-1990.

B. Delivery and Inspection

Duke Manufacturing Co., does everything within its power to insure you receive your oven in good condition. They are strapped down on heavy wooden skids and surrounded by heavy “tri-wall” cartons to prevent shipping damage. They have all been carefully inspected before they were packaged and consigned to the carrier.

Upon Delivery of your Duke oven:

- Look over the shipping container carefully noting any exterior damage on the delivery receipt which must also be signed by the driver/delivery person.
- Uncrate and check for any damage which was not evident on the outside of the shipping container. This is called concealed damage. The carrier must be notified within fifteen (15) days of the delivery of the oven and the carton, skid and all packaging materials must be retained for inspection.

Duke Manufacturing Co. cannot assume liability for loss or damage suffered in transit. The carrier assumes full responsibility for delivery in good order when the shipment was accepted. However, we are prepared to assist you in filing any freight claim.

C. Location of the Oven

Proper planning and placement of the oven will give you the best results in terms of long term user convenience and satisfactory performance. We urge you to give adequate thought in the placement of your oven prior to its arrival.

- The oven should be placed in an area which is free from drafts and accessible for proper operation and servicing.
- The area around the oven must be kept clear of combustible materials. A minimum of one (1) inch from the left or right side, three (3) inches from the rear and eight (8) inches from the floor must be maintained between the oven and any combustible or non-combustible surface.

It is also important not to obstruct the natural flow of ventilation air if the oven is to operate properly. This oven should not be installed on a curb base or sealed to the wall. Either condition can prevent proper ventilation of the blower motor. The blower motor has a thermal protection device which will trip because of excessive ambient temperatures at the side of the oven. If the device trips continually, this condition should be corrected immediately to avoid damaging the oven permanently.

Before making any connections to the oven, check the rating plate to be sure the oven specifications concur with the voltage and phase to be supplied to the oven. The rating plate and serial number data are located behind the motor access cover on the right side panel.

D. Electrical Connections

Each Duke 5/9 Half-Size Convection Oven is rated at 8.0 KW.

Your oven is supplied for connection to a 208, or 240 volt grounded circuit. The electric motor and control circuits are powered internally and do not have a separate power supply.

Before making any connections to these units, check the rating plate to assure that the voltage and phase rating of the oven is compatible with the electrical supply. When installing, all ovens must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990 (in Canada - CSA Std. C22.1).

Wiring diagrams are located on the inside of the motor access panel on the right side of the oven.

E. Oven Assembly

Before assembling and installing the oven, please check to make sure that all necessary parts are present. In addition to the oven itself, there will also be legs, feet or casters. (For double sections, retaining clips, flue connector and miscellaneous hardware.) Please check the interior of all oven sections for the parts needed to assemble and install your oven(s).

F. Leg Attachment

- **Once the oven has been removed from the carton, lay it on its left side (the side without the controls).**
- **Hold the leg and align with the matching holes in base and leg flange. Carefully start the 5/16-18 bolts, (avoid cross-threading), by turning clockwise and tighten to the nearest full turn. A total of (12) 5/ 16-18 x 3/4 bolts, flat washers and lock washers are required to secure all legs.**
- **Once legs are secured, add two (2) storage shelves between the four (4) legs. Secure these by using the 1/4-20 x 3/4 self-threading screws. After completion carefully lift the oven to an upright position.**

To level the unit, raise or lower the adjustable feet as required.

G. Caster Installation

- **Casters are available as an option for double oven sections. They are packed inside the oven for shipment.**
- **To install follow same procedures as for leg attachment. Position and secure the casters to the four (4) insert nuts in the base bottom.**

NOTE: They have 1/2-13 threads and will only fit the large insert nuts in the bottom. The two locking casters should be installed on the front legs for easy access and better stability.

H. Double Sections

The necessary short legs, storage shelves and hardware are shipped with these sections. Follow same procedures for leg attachment as described above.

Once legs and shelves are in place and the oven is placed in an upright position install the stacking brackets that secure the top oven to the bottom oven. The stacking brackets mount at the rear corners of each

section. Remove the screws from the corner of the oven that matches the holes in the stacking brackets.

Install the brackets with the new screws provided.

I. Adjustments Associated with Installation

Each oven section and all its component parts have been tested thoroughly and inspected before your oven was shipped from the factory. However, it is sometimes necessary to further test or adjust the oven once it has been installed. Such adjustments are the responsibility of the Dealer or Installer. These types of adjustments are not considered defects, rather a normal and routine part of the proper installation of the equipment.

These adjustments include but are not limited to:

- **adjustments and recalibration of the thermostat**
- **adjustment to the doors, leveling**
- **and tightening of fasteners.**

Note: No installation should be considered complete without proper inspection and, if necessary, any adjustments by qualified service or installation personnel.

MAINTENANCE INSTRUCTIONS

These maintenance instructions are for the use of qualified service personnel only. Service by other than qualified personnel may result in damage to the oven and/or injury to the operator.

Qualified service personnel are those individuals, firms, companies or corporations which either in person or through an agent are engaged in and responsible for repair or servicing of commercial food preparation equipment, who are experienced in such work, familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction.

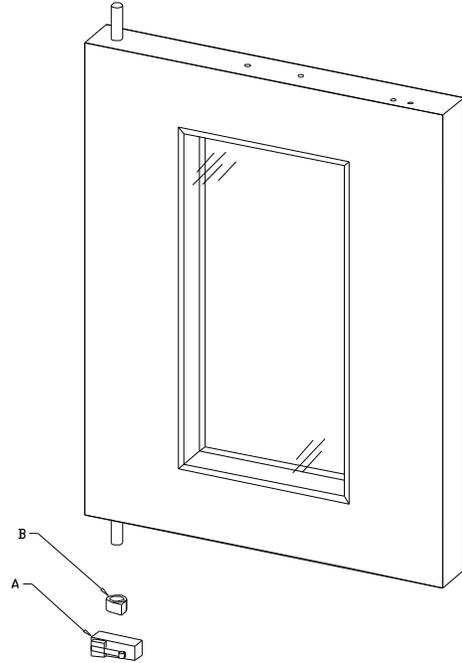
If you should require assistance in the selection of a qualified service agency, please contact Duke Manufacturing Co.'s Service Department at 800-735-3853.

A. Adjustments

Quite often malfunctions which are attributed to defects may be repaired by adjusting certain parts rather than replacing them.

B. Door Adjustment

The door switch is located behind the lower front cover, on the right or left side. (Fig. 1) The door switch (A) is activated by a cam (B) which is mounted to the door's hinge pin with a set screw. Position the door so it is nearly closed but not latched. To adjust the cam:



- Loosen the set screw and rotate the cam until you hear the switch click.
- Tighten the set screw in the cam.
- Test the door to make certain the switch will make contact with the doors closed.
- Replace the compartment cover.

Cleaning of the Oven

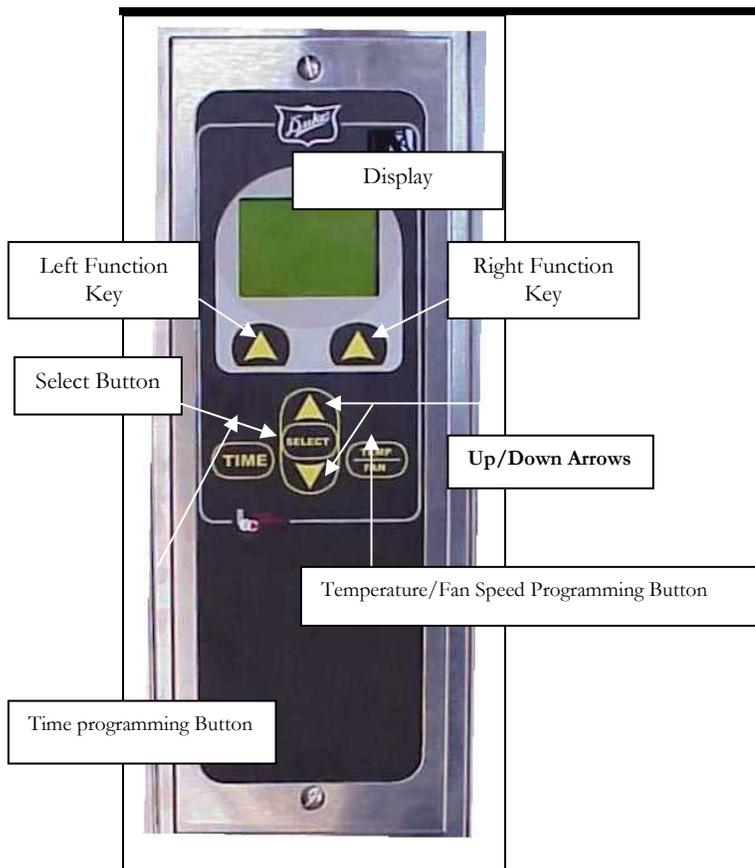
The stainless steel on your oven can be kept clean with a good stainless steel cleaner, many of which are on the market. The painted surfaces should be wiped clean regularly with a MILD detergent. Moisten a cloth and wipe down the oven while it is COLD. Wiping down an oven while it is hot will cause streaking and otherwise unsatisfactory results. Once the oven is clean, it can be wiped down with light oil.

Porcelain oven interiors should be cleaned regularly using a degreasing agent. For heavier deposits a commercial oven cleaner such as Dow Oven Cleaner, Easy-Off, or Mr. Muscle can be used. Care must be taken to prevent these alkaline-type cleaners from coming in contact with any aluminized steel surfaces in the oven, including the blower wheel.

The racks and rack supports can be removed and soaked in a solution of ammonia and water.

Make certain that all parts are thoroughly rinsed before returning to use.

NOTE: Never steam clean or hose down with water. Electric component will fail due to moisture.



NOTE: You may add simultaneous or subsequent trays of the same or different products to the oven if they bake at the same temperature and fan setting. Products which are set up for event baking will not have shelf timer baking available.

EVENT BAKING

The ZP Convection Oven Controller provides one-touch control of the entire baking process by allowing you to divide each product bake cycle into six distinct stages or “events”. Each stage can be programmed for time, temperature, fan speed, controller-compensated time, or straight time countdown mode.

Using event baking with muffins, for example, yields excellent results. Here is an example of a typical controller bake cycle for an oven load of muffins, half corn and half blueberry:

- Event 1: Begin at 400°F for 5 minutes with fan on.
- Event 2: After 5 minutes, when the muffin batter has risen to the top of the cups, we’ll program the fan off for the next 10 minutes to allow the muffins to rise high and evenly.
- Event 3: We’ll now turn the fan back on and set oven temperature to 375°F for the next 5 minutes, permitting an even bake through the center of the product.
- Event 4: During the last 5 minutes of the bake cycle, we want to set the muffin peaks and finish them off to a golden color, so we’ll increase the temperature to 400°F.

NOTE: When event baking is to be used, the countdown time displayed is the sum of all the stages.

CONTROLLER RESET

In rare situations such as a lightning strike near the facility, the controller may lose its program or become “locked”. To reset the controller simply turn the power switch off, wait several seconds and turn the unit back on.

OPERATION OF CONTROL

The ZP Convection Oven Controller is designed to simplify your cooking process and allow your foodservice operators to spend more time with the customers and other important responsibilities. Quality control of your food product is assured through the various features, notification displays and alarms designed into the controller.

There are two methods of baking with the ZP control:

- Shelf Timer Baking
- Event Baking

SHELF TIMER BAKING

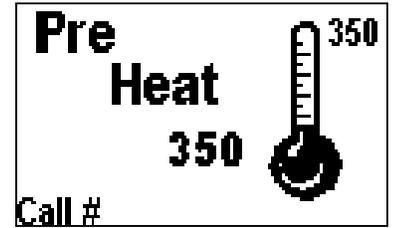
The ZP Convection Oven Controller provide five individual shelf timers. Shelf timer baking allows the user to add product to the oven as needed and set individual timers for each new item.

A. PRE HEAT AND OVEN READY MODE OF OPERATION

Pre Heat

1

- Displayed after power up.
- The Pre Heat Set temperature is displayed to the right of the thermometer.
- Current oven temperature is displayed under Pre Heat.
- **To adjust Pre Heat temperature:**
 - Press the **TEMP/FAN** key while preheating to highlight the Pre Heat temperature.
 - Use the **UP-and-DOWN** arrow keys to change the temperature.
 - Press the **SELECT** or **SAVE** key to set the Pre Heat temperature for the next power up.



Oven Ready

2

- Preheat temperature has been reached and there are no recipes cooking.
- Oven keeps temperature at displayed temperature.
- **Change Preheat temperature** by pressing the **TEMP/FAN** key.
- Press **SELECT** to display the **MANUAL RECIPE** (Screen B1)

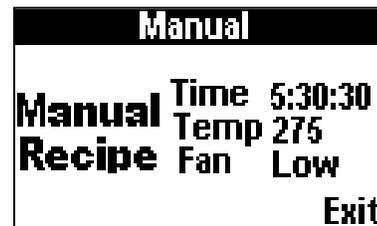


B. RECIPE SELECT SCREENS

Manual Cooking

1

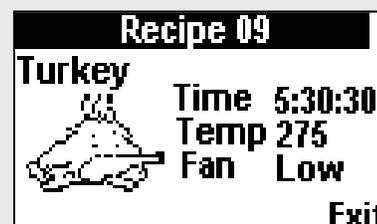
- From the OVEN READY display (Screen A2), press **SELECT** or one of the **UP-and-DOWN** arrow keys to display the MANUAL RECIPE.
- **Set Cook Time** by pressing the **TIME** key. Adjust with the **UP-and-DOWN** arrow keys.
- **Set Cook Temperature** by pressing the **TEMP/FAN** key ONCE and adjusting with the arrow keys.
- **Set Fan Speed** by pressing the **TEMP/FAN** key TWICE and adjusting with the arrow keys.



Recipe Select

2

- Press one of the **UP** or **DOWN** arrow keys to display RECIPE selections.
- Scroll through the recipes using the **UP-and-DOWN** arrow keys.
- Edit the **TIME** by pressing the **TIME** key. Adjust with the **UP-and-DOWN** arrow keys.
- Edit the **TEMP** by pressing **TEMP/FAN**. Adjust with the **UP-and-DOWN** arrow keys.
- **Begin Cooking** by pressing **SELECT** to advance to the SHELF display (See Screen B3) or pressing both the **SELECT** and **TIME** keys for **EVENT COOKING** that involves a time sequence of temperature, fan speeds, and steam (See Screen E1).



Shelf Select

3

- Shelf timers are used to cook items that have the same cook temperature and fan speed.
- Use the **UP-and-DOWN** arrow keys to select one of five shelf timers.
- Use **SELECT** to start cooking using the SHELF TIMER shown.
- Shelf timers are not used when cooking recipes with events.



C. RECIPE EDITING SCREENS

Edit Recipe Time

1

- The recipe may be changed when it is being selected. (See Screen B2 – RECIPE SELECT.)
- **Set Cook Time**
 - Press the **TIME** key to highlight unit of time. Each successive press of the **TIME** key will highlight HOURS, MINUTES or SECONDS.
 - Press the **UP-and-DOWN** arrow keys to adjust the time.
 - Press **SELECT** to set the time.
- **Cook Compensation** – Automatically compensates when opening the door to add other products to the oven. Press the COOK COMP key (**LEFT FUNCTION KEY**) to enable the Cook Compensation feature.



Edit Recipe Temperature

2

- The recipe may be changed when it is being selected. (See Screen B2 – RECIPE SELECT.)
- **Set Cook Temperature**
 - Press **TEMP/FAN** to highlight the temperature.
 - Press the **UP-and-DOWN** arrow keys to adjust the temperature.
 - Press **SELECT** to set the temperature.



Edit Recipe Fan Setting

3

- The recipe may be changed when it is being selected. (See Screen B2 – RECIPE SELECT.)
- **Set Fan Speed** by pressing **TEMP/FAN** TWICE to highlight the fan setting which can be set as follows:
 - High or Low – Fan runs continuously at high or low speeds.
 - High H or Low H – Fan runs at speed shown only when heating elements are on.
 - High P or Low P – Fan is pulsed at the pulse setting. (See Screen C4 for setting fan pulsing.)

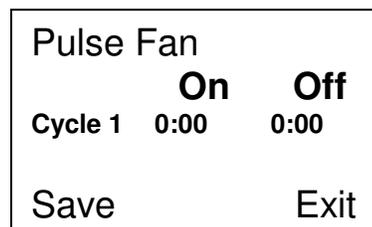


C. RECIPE EDITING SCREENS (CONTINUED)

Set Fan Pulse Time

4

- When the Low P or High P fan speed is selected, the screen to the right is shown. The ON TIME is the time that the fan will run. The OFF TIME is the time the fan will stop. Whenever the heating elements turn on the fan turns on to the set speed.
- **Set Fan ON TIME** using the **UP-and-DOWN** arrow keys.
- **Set Fan OFF TIME** using the **UP-and-DOWN** arrow keys.
- Press **TEMP/FAN** to exit the screen.



Edit Recipe Name

5

- The recipe may be changed when it is being selected. (See Screen B2 – RECIPE SELECT.)
- **Set Recipe Name** – Press both **TEMP/FAN** and the **TIME** keys together to highlight the recipe name.
- Use the **UP-and-DOWN** arrow keys to change the character.
- Press **SELECT** to move the cursor to the left.
- Press both **TEMP/FAN** and **TIME** keys together TWICE to exit the RECIPE NAME screen.



Select Recipe Picture Display

6

- Enter this display from EDIT RECIPE NAME display (Screen C5 above) by pressing both **TIME/FAN** and **TEMP** keys.
- Use the **UP-and-DOWN** arrow keys to change the picture.
- To use default settings, **SELECT** the “X” picture.



B. COOKING DISPLAYS

Cooking in Progress

1

- While cooking is in progress the screen to the right is shown on the display. If several shelf timers are running, the next product to be removed is shown.
- **Cancel Cook** – Press the CANCEL key (**LEFT FUNCTION KEY**).
- **Other Products Cooking Display** – The REVIEW key (**RIGHT FUNCTION KEY**) scrolls through the status of the other shelf timers.

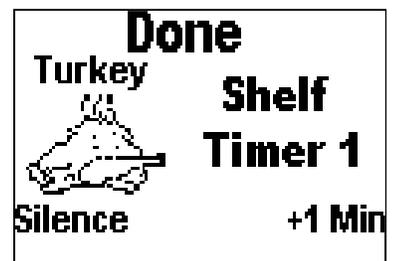
- If no products are cooking on the shelf the screen will show NOT RUNNING.



Cooking Done

2

- When SHELF COOKING is completed, the screen to the right is displayed. The sounder indicates the product is done.
- Press the SILENCE (**LEFT FUNCTION KEY**) to stop the sound.
- Press the +1 MIN (**RIGHT FUNCTION KEY**) or the UP arrow key to add cooking time.
- Press **SELECT** to restart the cooking.
- The display shows the screen to the right when cooking is done.
- Add Cooking Time – Press the **RIGHT FUNCTION KEY** labeled +1 min to increase the time to cook.
- The **UP-and-DOWN** arrow keys can also be used to adjust the add cook time.



E. EVENTS

Editing Events

1

- Events are a time sequence of temperature, fan speeds and steam.
- Enter the **EVENT SCREEN** from the **RECIPE SELECT SCREEN** (Screen B2) by pressing both **SELECT** and **TIME** keys.
- Use the **UP-and-DOWN** arrow keys to change highlighted number.
- Press **SELECT** to save the highlighted number and advance to the next number.
- When events are running an “e” is displayed in the picture.

EVENTS				
EV	TIME	TMP	FAN	STM
1	0:00	350	Hi	0
2	0:00	350	Hi	0
3	0:00	350	Hi	0
4	0:00	350	Hi	0
5	0:00	350	Hi	0
Save				Exit



Events – Cooking Complete

2

- When **EVENT COOKING** is completed, the screen to the right is displayed. The sounder indicates the product is done.
- Press the **SILENCE (LEFT FUNCTION KEY)** to stop the sound.
- Press the **+1 MIN (RIGHT FUNCTION KEY)** or the **UP** arrow key to add cooking time.
- Press **SELECT** to restart the cooking.



F. OTHER SCREENS

Door Open

1

- The display at right appears any time the door is open.
- **Cool Down** – Press the COOL DOWN key (**RIGHT FUNCTION KEY**) to turn the fan to high, cooling down the oven.
- Temperature is displayed during cool down.



Call for Service

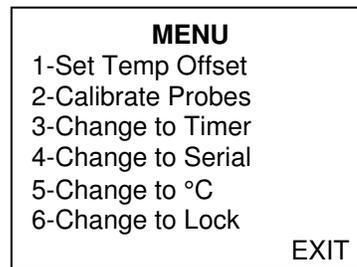
2

When the OVEN READY display is shown (Screen A2), press CALL NUMBER (**LEFT FUNCTION KEY**) to display the number to call for service help.



Change Temperature Units

- Enter the MENU screen by pressing both the TIME and Right Function Keys.
- Use the UP and Down Arrows to select Item 5 (Change to °C).
- Press the SELECT key to change temperature units to degrees Celsius. Subsequent presses of the SELECT key will toggle between degrees Celsius and degrees Fahrenheit.
- Press the EXIT Function Key to save the setting and exit the MENU screen.

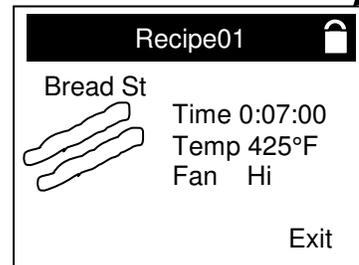


Lock Mode
Symbol

Changing to Lock Mode

(Note: This function is useful to keep employees from accidentally changing settings).

- Simultaneously press TEMP/FAN + TIME + Left Functions keys to enter the "Lock" mode.
- When the "Lock" mode is active, a "Locked" icon is displayed on the right side of the Recipe Screen title bar and recipe values cannot be changed.
- To exit the "Lock" mode, simultaneously press the Temp/Fan + Time + Left Function keys. This will result in an "Unlocked Lock" icon displayed on the right side of the Recipe Screen title bar and the ability to edit recipes will now be provided.
- Simultaneously pressing Temp/Fan + Time + Left Function keys will return the control to the "Locked" condition.
- Note: The Lock Mode can also be changed from the MENU Screen.



COOK & HOLD/ROAST & HOLD RECOMMENDED TIMES & TEMPERATURES

PRODUCT	QTY	COOK TEMP	HOLD TEMP	COOK TIME	HOLD TIME MINIMUM	TOTAL TIME
PRIME RIB BONE IN CAP OFF 14 - 18 LBS. (6.4 - 8.1 KG)	1 3	200°F 93°C	140°F 60°C	3 HRS. 3-1/4 HRS.	1 HR. 1-1/2 HRS.	4 HRS. 4-3/4 HRS.
PRIME RIB BONE IN CAP ON 18 - 22 LBS. (8.1 - 10 KG)	1 3	200°F 93°C	140°F 60°C	3-1/2 HRS. 4 HRS.	1 HR. 1-1/2 HRS.	4-1/2 HRS. 5-1/2 HRS.
TOP OR BOTTOM ROUNDS 10 - 12 LBS. (4.5 - 5.4 KG)	1 3	200°F 93°C	140°F 60°C	3-1/2 HRS. 4 HRS.	1 HR. 1-1/2 HRS.	4-1/2 HRS. 5-1/2 HRS.
PORK ROAST OR HAM 10 - 12 LBS. (4.5 - 5.4 KG)	2 4	250°F 121°C	170°F 76°C	4 HRS. 4-1/4 HRS.	1 HR. 1-1/2 HRS.	5 HRS. 5-3/4 HRS.
TURKEY 20 - 22 LBS. (9.1 - 10 KG)	1	250°F 121°C	170°F 76°C	3-3/4 HRS.	1 HR.	4-3/4 HRS.
LEG OF LAMB BONE IN 8 - 10 LBS.	2 4	225°F 107°C	160°F 71°C	2-1/2 HRS. 2-3/4 HRS.	1 HRS. 1-1/2 HRS.	3-1/2 HRS. 4-1/4 HRS.

COOK & HOLD/ROAST & HOLD RECOMMENDED TIMES & TEMPERATURES

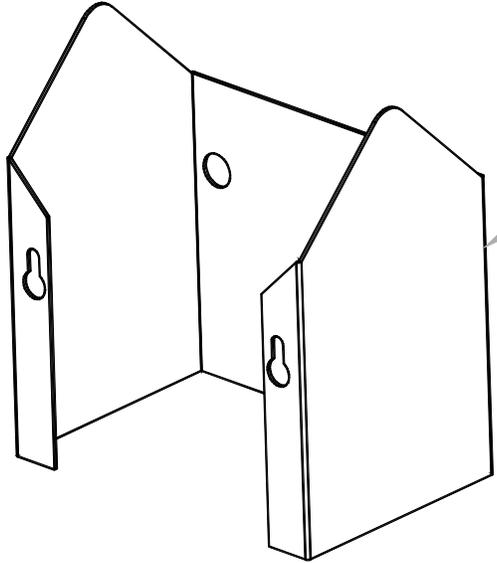
PRODUCT		°F	°C	COOK TIME	RACKS	YOUR TEMP	YOUR TIME
BEEF	HAMBURGER PATTIES (3.3 OZ.)	400	205	8 - 10 MIN.	5		
	MEATLOAF	325	165	40 - 45 MIN.	2 OR 3		
	STEAMSHIP ROUND (80 LBS. QUART)	275	135	2-3/4 HR.	1		
	ROLLED BEEF ROAST (12 - 15 LBS.)	275	135	2-1/2 HR.	2 OR 3		
	STANDING RIB ROAST (20 LBS. RARE)	235	115	2-3/4 HR.	1		
	SHELL STEAKS (10 OZ.)	450	234	7 - 8 MIN.	4 OR 5		
	POT PIES	400	205	30 - 35 MIN.	4 OR 5		
	STUFFED PEPPERS	350	175	15 - 20 MIN.	2 OR 3		
	LASAGNA	260	125	90 MIN.	2 OR 3		
	HOT DOGS	325	165	10 - 15 MIN.	5		
PORK	BAKED, STUFFED PORK CHOPS	375	190	25-30 MIN.	5		
VEAL	BONED VEAL ROAST (15 LBS.)	300	150	3 HRS. 10 MIN.	1 OR 2		
LAMB	LAMB CHOPS	400	205	7-8 MIN.	4 OR 5		
	BACON	400	205	5-7 MIN.	5		
POULTRY	CHICKEN BREASTS & THIGHS	350	175	40 MIN.	4 OR 5		
	CHICKEN BACKS & WINGS	350	175	35 MIN.	4 OR 5		
	CHICKEN, QUARTERED	350	175	30 MIN.	4 OR 5		
	TURKEY ROLL (18 LB.)	310	155	3-3/4 HRS.	2		
	POT PIES	400	205	30-35 MIN.	5		
FISH	FISH STICKS	335	170	16-18 MIN.	5		
SEAFOOD	COD, HALIBUT (FROZEN)	350	175	20 MIN.	5		
	SHRIMP, BAKED STUFFED	400	205	6-7 MIN.	5		
	LOBSTER, BAKED STUFFED	400	205	10 MIN.	2 OR 3		
	LOBSTER TAILS (FROZEN)	425	220	9 MIN.	5		
CHEESE	MACARONI & CHEESE CASSEROLE	350	175	30 MIN.	5		
	CHEESE SANDWICHES, GRILLED	400	205	8 MIN.	5		
POTATOES	POTATOES, BAKED (120 COUNT)	400	205	50 MIN.	5		
	POTATOES, SLICED OR DICED	325	165	10 MIN.	5		
	FRENCH FRIES (FROZEN)	TIMES & TEMPS WILL VARY AS TO CUT					
PIES	FROZEN BERRY PIES (36 - 22 OZ. EA.)	325	150	35 MIN.	5		
	FROZEN FRUIT PIES (24 - 46 OZ. EA.)	325	150	45-50 MIN.	5		
	FRESH APPLE PIE (36 - 20 OZ. EA.)	350	175	25-30 MIN.	5		
	PUMPKIN PIE	300	150	30-50 MIN.	5		
	FRUIT CRISP	300	150	25 MIN.	5		
	FRUIT COBBLER	300	150	30 MIN.	5		
	APPLE TURNOVERS	350	175	15 MIN.	5		
BREADS	BREAD (32 - 1 LB. LOAVES)	325	160	30 MIN.	2 OR 3		
	CORN BREAD (NORTHERN)	325	160	25 MIN.	3 TO 5		
	CORN BREAD (SOUTHERN)	375	190	15-20 MIN.	3 TO 5		
	HAMBURGER ROLLS	275	125	15 MIN.	5		
	YEAST ROLLS	300	140	25 MIN.	5		
	BISCUITS	400	205	6 MIN.	5		
	ROLLS, BROWN & SERVE	350	175	15 MIN.	5		
CAKES	SHEET CAKES (5 LBS. BATTER PER PAN)	325	160	16-18 MIN.	5		
COOKIES	CHOCOLATE CAKE	325	160	20 MIN.	5		
	BROWNIES	325	150	15 MIN.	5		
	DANISH PASTRY	325	160	12 MIN.	5		
	CINNAMON BUNS	325	160	20 MIN.	5		
	SUGAR COOKIES	275	125	15 MIN.	5		
	CREAM PUFFS	325	160	20-25 MIN.	5		
	CHOCOLATE CHIP COOKIES	325	160	10 MIN.	5		
	PEANUT BUTTER COOKIES	300	150	10 MIN.	5		

NOTE: Your times and temperatures may vary from those shown on this chart. Your results depend on weight per pan, temperature of the product before loading, the recipe, type of pan, and calibration of the thermostat. If your recipes vary from these, write in your proven times and temperatures for your future use.

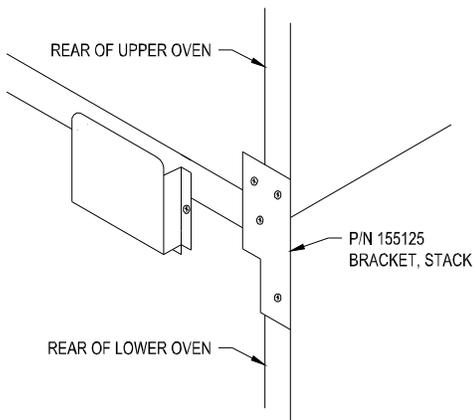
Repair Parts List

Part #	Description
153036	Motor, 208/240v, 2-speed, 1/2 HP
153210	Terminal block
153156	Contactator, 208/240v, 3-pole, 50 amp
155077	Element, inner, 240v, 2.667 KW
155078	Element, center, 240v, 2.667 KW
155079	Element, outer, 240v, 2.667 KW
155074	Element, inner, 208v, 2.667 KW
155075	Element, center, 208v, 2.667 KW
155076	Element, outer, 208v, 2.667 KW
153093	Blower wheel
155132	Door glass
153056	Bearing, door
155404	Door handle
148077	Door micro switch
153200	Fuse holder
153201	Fuse, 10 amp, time delay
155006	Gasket, door bottom
155007	Gasket, door top
155008	Gasket, door side (2 required)
155197	Baffle, fan
155115	Screws, thumb
155113	Support rack, oven
155114	Rack, oven
155107	Actuator, door
155406	Door, with glass hinged right
155454	Door, with glass hinged left
153416	Catch, door
153801	Latch, roller assembly
154379	Probe, temperature
156841	Control, Oven , ZP
156949	Board, Relay, Z
512289	Switch, ON/OFF
153368	Blower assembly, electric, 2-speed
153156	Contactator, 3 pole, 50 amp, 208/240 volt
155749	Transformer, 208/240 volt
600100	Kit, Flue Guard (Optional)
155125	Bracket, Stacking

FLUE GUARD

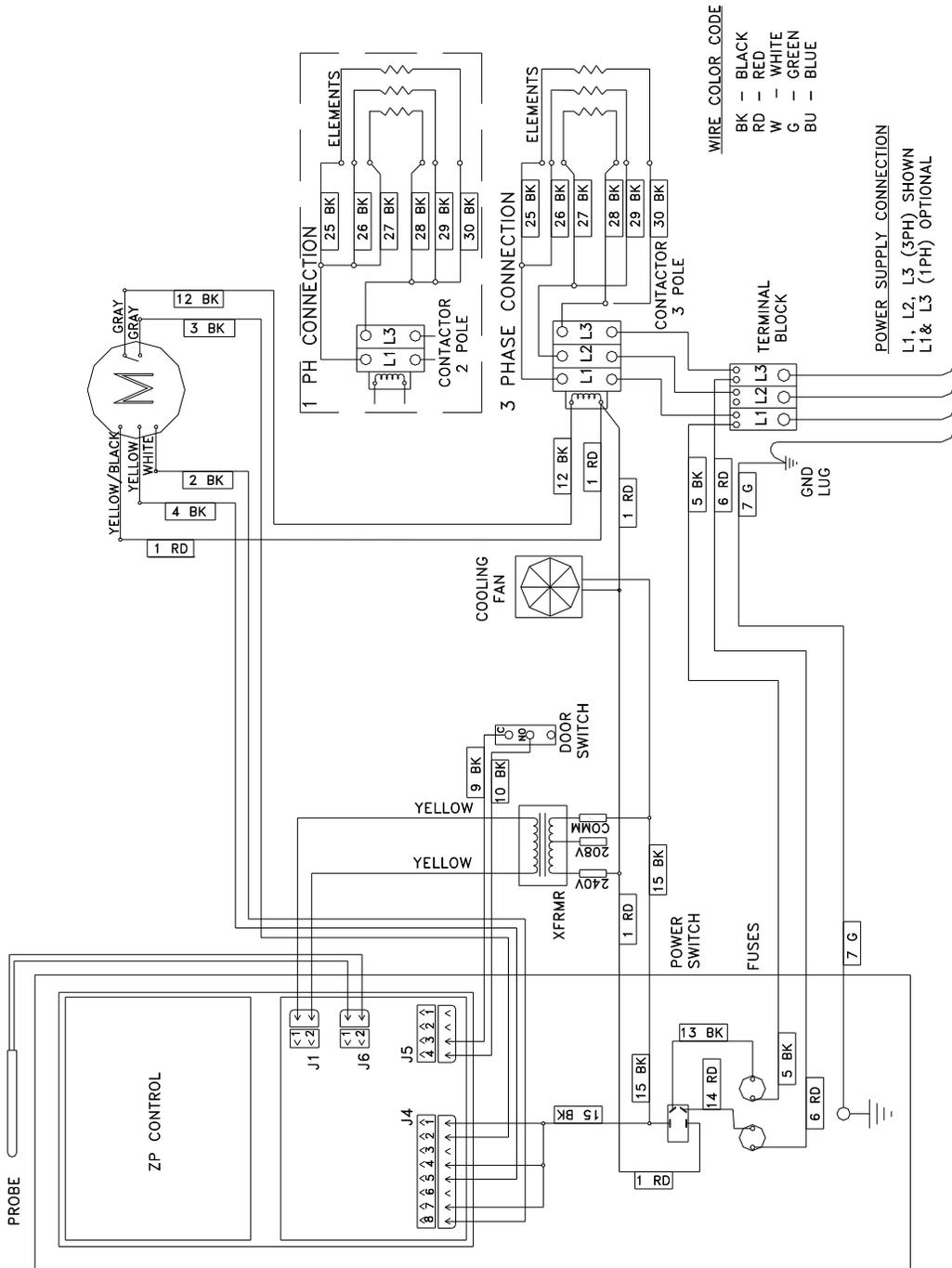


Securing Double Stacked Ovens



SECURING 5/9
DOUBLE STACKED OVENS

- 1.) On rear of top oven remove two existing screws that are located at the lower right hand corner.
- 2.) On rear of bottom oven remove two existing screws that are located at the upper right hand corner.
- 3.) Install stacking bracket using the existing screws as shown in figure.
- 4.) Repeat steps to install 2nd stacking bracket on left hand side.



5/9 "ZP" Wiring Schematic 208/240 VAC

