

Electric Deck Oven With underbuilt Proofer

Instruction Manual Installation, Operation, & Maintenance

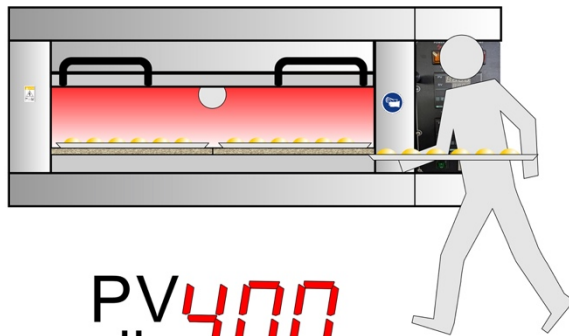


For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Quick Start Guide

Preheat the baking Chamber

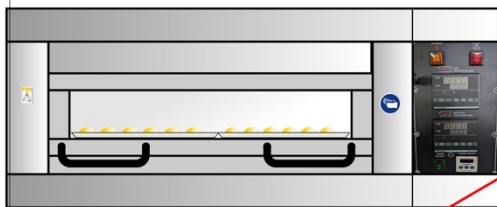
1. Press the power on.
2. Set both top and bottom temperature into 400°F (200°C).
3. Press both top and bottom controller power to start heating.



Loading dough

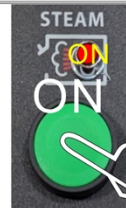
1. After PV reaches to 400°F (200 °C), open the door and load the dough into the oven.

PV 400
SV 400

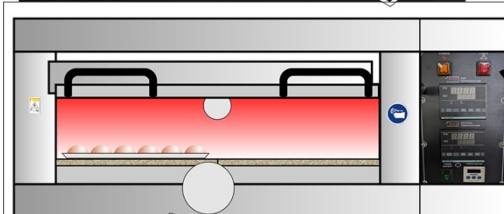
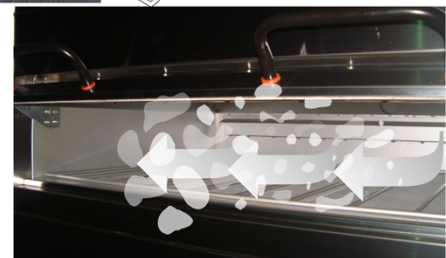


Set baking time

1. Close the door.
2. Press-on the timer power.
3. Set the time 60 minutes and press R/S to start

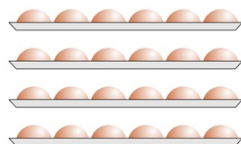


Push steam button if the products need steaming



Finish baking

1. When timer is sounding, check if the breads are done.
2. Press off the timer to stop sounding.
3. Take out the finished breads.



Quick Start Guide

1

POWER FAN

Press both "ON"

TEMPERATURE

Set 104°F

HUMIDITY

Set 140°F in Summer
Set 212°F in Winter

OFF

TEMPERATURE

OFF

HUMIDITY

1. When both temperature and humidity indicators are off.
2. When the glass is blur or a little bit of dripping.
3. It is ready to load products.
4. Slider the proofer doors and insert the

2



OFF

TEMPERATURE

OFF

HUMIDITY

Close the door and leave the products inside until they are proofed desirably or ready to bake.



Open the door and take out of the finished products. When the proofer is not in operation, open the doors to let out the humidity and then prevent mold.

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A. IMPORTANT READ FIRST IMPORTANT

!READ FIRST!

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

DANGER!

DANGER POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.



WARNING POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.



CAUTION POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.



NOTICE Helpful operation and installation instructions and tips are present.

DANGER!

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

DANGER!

THIS OVEN MUST BE GROUNDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



WARNING SHOCK HAZARD DE-ENERGIZE AND LOCK-OUT ALL POWER TO EQUIPMENT BEFORE PERFORMING ANY MAINTENANCE, SERVICING OR CLEANING OF THE EQUIPMENT.



WARNING

SERIOUS INJURY CAN OCCUR BY BEING CAUGHT IN THE HEATING PARTS.



WARNING

SHOCK HAZARD- NEVER CLEAN ANY ELECTRICAL UNIT BY IMMERSING IT IN WATER.



WARNING

SHOCK HAZARD - OPERATORS SHOULD NOT OPEN ANY PANELS THAT REQUIRE THE USE OF TOOLS.



WARNING

COVER YOUR HAIR AND DO NOT WEAR LOOSE CLOTHING OR JEWELRY TO AVOID BECOMING TANGLED OR CAUGHT IN THE EQUIPMENT.



WARNING

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



WARNING

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



WARNING

NEVER LET THE STEAM ELEMENT RUN WITHOUT WATER, IT CAN BE DAMAGED. CLEANING THE WATER AND STEAM TANK IN THE PROOPER PERIODICALLY CAN PREVENT MINERAL PROBLEMS.



WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



WARNING

INSTALL THE EQUIPMENT SO THAT THE DOORS OR COVERS OF THE EQUIPMENT CAN BE OPENED WITHOUT INTERFERENCE.

**WARNING**

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS EQUIPMENT WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY. NEVER TOUCH ANY SWITCH WITH WET HANDS.

**CAUTION**

THE OVEN WEIGHS OVER HUNDRED LBS/KILOGRAM. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

**CAUTION**

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.

**CAUTION**

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

**CAUTION**

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

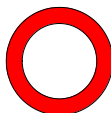
**CAUTION**

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

**CAUTION**

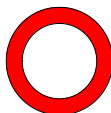
USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY JENDAH OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL

VOID ALL WARRANTIES.



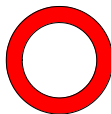
NOTICE

The data label is located on the right side of the oven. The oven voltage, wattage, serial number, specifications are on the label. This information should be carefully read and understood before proceeding with the installation.



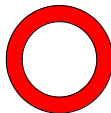
NOTICE

The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



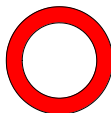
NOTICE

During the first few hours of operation you may notice a small amount of smoke coming from the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.



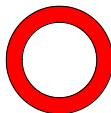
NOTICE

Service on this, or any other, appliances must be performed by qualified personnel only. Consult your authorized service station for the service station nearest you.



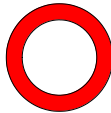
CAUTION

This oven is intended for commercial use only. Not for household use



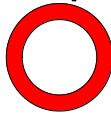
CAUTION

This oven cannot be used in the potential explosive environment.



CAUTION

Make sure that the floor strong enough to support the oven. Do not put anything on the floor around the oven. Keep the floor dry. If coolant or lubricating oil is spilled, wipe it up immediately. Do not put anything on the floor around the oven. The oven must not be subject to direct sunlight, chips, coolant, and oil must not be splashed on the oven.

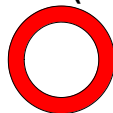


CAUTION

The oven must not be subject to any excessive vibrations. Never use oven over the environment requirements

Ambient temperature: 0°C~40°C

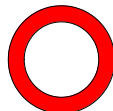
Relative humidity: 20%~95% (without condensation)



CAUTION

No electrical noise generating sources, such as electric welder or electric discharge, can be near the oven.

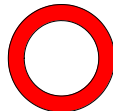
Take care to isolate the oven from any adverse effects that might be caused by nearby equipment. An excessive voltage drop due to an insufficient power capacity will cause a malfunction of the oven.



CAUTION

To move the oven by forklift or crane, be sure to follow the precautions below:

- (1) Only an authorized technician (forklift or crane operator) should perform work with the oven hoisting.
- (2) Before hoisting the oven, make sure that each of the unit is fixed securely.
- (3) Before hoisting the oven, make sure that nothing unnecessary is left on the oven.
- (4) Be sure that the oven is well balanced both lengthwise and crosswise which hoisting the oven slightly above the floor.
- (5) When a plurality of workers are in operation, be sure to call attention each other as necessary.
- (6) Use the forklift or crane with sufficient strength capacity (Refer to the weight of the oven/1500lbs/680kg)



CAUTION

After completing the oven installation, check the following items before turning on the power.

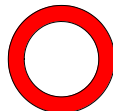
Make sure that all bolts are tightened securely.

Make sure that all related hoses are connected securely.

Check the input voltage.

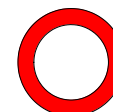
Never put any tools or instruments on the oven operation panel or on any oven part.

Do not lean on the oven while the oven is operating.



CAUTION

If the oven stops due to a power failure, turn the main disconnect switch off immediately.



CAUTION

If the oven that is not leveled, it could cause uneven baking.

B. SAFETY PROCEDURES

1. Lockout Procedure

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Clear unit of all personnel.
4. Test lockout by turning power switch on and observing if power indicator comes on. Check heater circuit with voltmeter.
5. Perform necessary repairs or tests.
6. Clear unit of personnel before restarting.
7. Turn power on at main panel.
8. Announce unit is "on" to other personnel.

2. Safety Precautions

The Manufacturer hereby disclaims all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, fuel, operator motor or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

3. Safety Considerations

The oven is manufactured to rigid standards. The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well-trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The responsibility of the manufacturer is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained qualified and factory-authorized personnel must perform all operation, maintenance and repair of these appliances. It is the responsibility of the owner / operator to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established, and comprehensive maintenance records maintained. It is the sole responsibility of the user to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D. The appliance must be operated within the limits, which will not exceed the working limits of any component within the appliance.

C. EQUIPMENT DESCRIPTION

Model: T-series

Transparent-type Deck Oven

1. Large Supervising Window

Its door is equipped with a large window of tempered glass. This not only makes it easy to supervise the baking, but also let operators or even customers see the baking food in the oven.

2. Exterior and Interior

Front covers are made of heavy-gauge, 1.2mm(1/8") type 430 stainless steel with HL finish. The brushed finish creates a strong contrast look for the oven and prevents scratches caused by working or clearing. The left, right, back stainless steel enclosures are to further enhance appearance and protect the oven. The chamber is manufactured of 1.2mm(1/8") high-heat resistant steel.

3. Top and Bottom Heating Elements

Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. The resulting optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.

4. Heat Isolation and Retention

Rock wool of low thermal conductivity is fully insulated between the chamber and enclosure. This makes for cooler outer temperatures and consistent interior temperatures.

5. Digital Temperature Control

The temperature control device is composed of a digital controller with LED temperature display and a stainless k-type sensor. Both the controller with 1 resolution capacity and the swiftly detecting sensor give operators precise temperature control competence.

6. Comprehensive Control Functions

The moisture control damper, oven chamber light, and digital timer with continuous-ring, audible alarm and manual shut-off are standard to offer comprehensive control functions

7. Energy Saving

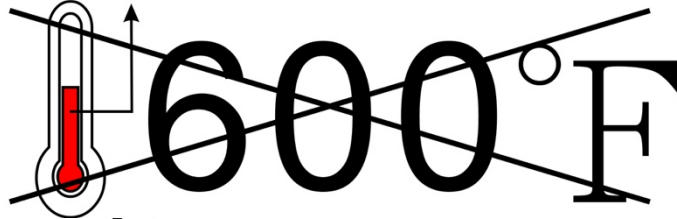
Because of low-thermal-conductivity insulation and precise digital temperature control, heat retention of the oven is excellent and over-heating is eliminated. The heaters do not have to work all the time, and high heat retention makes the oven to reach desired temperature in the short time. These features greatly reduce unnecessary energy wasting, saving money for the owner.

8. Oven Control Panel

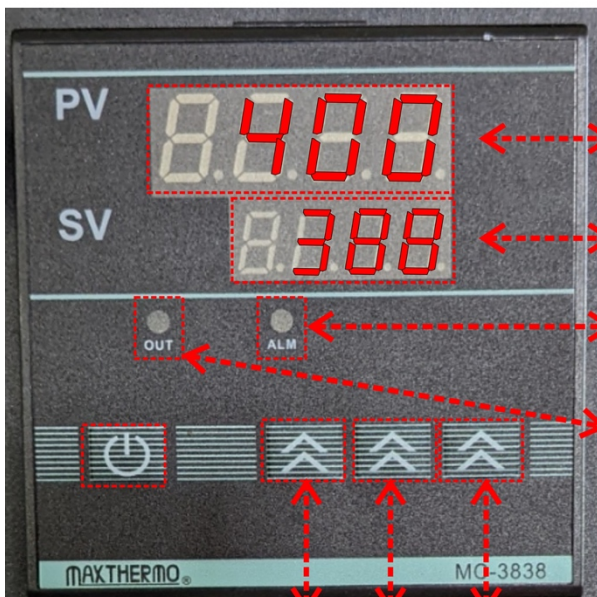


1. Power Switch: Turn off/on the power of the deck.
(Chamber Light still can be turn off/on even if the power switch is off)
2. Chamber light switch: Turn off/on the chamber light.
(the oven lamp has limited life. Please turn off it if not necessary)
3. Top temperature controller: setup the desired ceiling side temperature of the chamber.

DO NOT set temperature over 600°F



Fahrenheit



Actual Temperature

Set Temperature

Alarm Indicator


Heating Indicator

Turn Off/On Heating

Set Hundreds digit

Set Tens digit

Set Units digit

 If the top controller power is ON, the set temperature display will be ON for setting. The automatic temperature controlling will be working. The top heater will be

working to keep the set/desired temperature.

=If the power is off, the controller will only show the actual temperature and the heater will NOT be heating and will NOT keep the set/desired temperature.

PV=the actual temperature of baking chamber

SV=the set/desired temperature for baking chamber

ALM: If the ALM indicator/LED is on, STOP! using the oven and check the oven.

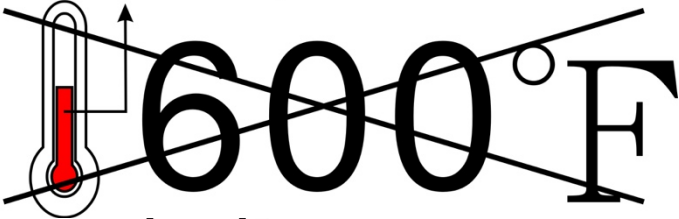
OUT: If the OUT indicator/LED is on, the top heating element is heating because the actual temperature has NOT reached to the set temperature.

If the indicator/LED is off, the top heating element stops heating because the actual temperature has reached to the set temperature.

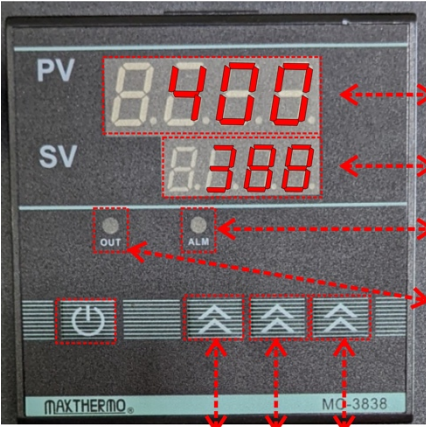
⤴⤴⤴ : Set the desired temperature for the top controller/chamber temperature.

4. Bottom temperature controller: setup the desired floor/stone temperature of the chamber.

DO NOT set temperature over 600°F



Fahrenheit



Actual Temperature

Set Temperature

Alarm Indicator


Heating Indicator

Turn Off/On Heating

Set Hundreds digit

Set Tens digit

Set Units digit

 =If the bottom controller power is ON, the set temperature display will be ON for setting. The automatic temperature controlling will be working. The bottom heater will be working to keep the set/desired temperature.

= If the power is off, the controller will only show the actual temperature and the heater will NOT be heating and will NOT keep the set/desired temperature.

PV=the actual temperature of floor/stone.

SV=the set/desired temperature for floor/stone.

ALM: If the ALM indicator/LED is on, STOP! using the oven and check the oven.

OUT: If the OUT indicator/LED is on, the bottom heating element is heating because the actual temperature has NOT reached to set temperature.

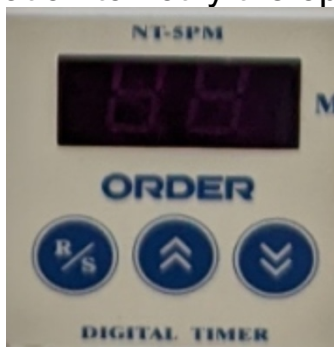
If the indicator/LED is off, the bottom heating element stops heating because the actual temperature has reached to set temperature.

⤴⤴⤴ : Set the desired temperature for the bottom controller/baking/floor /stone temperature.

5. Timer switch: Turn off/on the Timer.

The timer is only for notification! There is no control function to oven baking.

6. Digital timer: setup desired duration to notify the operator.



Range: 1~99 minutes

⤴ Increase minute ⤵ decrease minute R/S Reset/Start

1. Use ⤴⤵ to set the desired baking during like 30 minutes.
2. Press R/S to start counting.
3. If the LED of the timer is blinking, the timer is counting.
4. If the timer is up, the buzzer will be sounding.
5. Turn off the timer by turn off the timer switch or press **R/S**.



Steam function/button only can be used only if Steam Ready Indicator is ON. It means that top temperature is over 300°F(150°C)

7. Steam Ready Indicator: Indicate if steam push button is working while the chamber temperature has reached to steam generating high temperature that is controlled by the thermostat inside the control cabinet at left side of the oven. Suggested parameters (temperature>150C duration: 3 seconds)
 ON>the chamber temperature is ready and Steam push button is working.
 OFF>the chamber temperature has not reach to required temperature. To press steam push button will be not working.

Steam push button: press to generate steam when the steam ready indicator is "ON"

9. Underbuilt Proofer Control Panel



1. Power Switch: Turn off/on the power of the Proofer.
2. Fan: Circulate air, temperature, and steam inside the proofing cabinet.
3. Temperature heater working indicator: "ON">heater is working. "OFF">heater is not working.
4. Temperature Thermostat: setup the desired temperature of the proofing cabinet.
5. Humidity heater working indicator: "ON">heater is working. "OFF">heater is not working.
6. Humidity volume regulator/Water tank temperature: setup the desired steam volume of the proofer cabinet =(proper steam tank temperature to generate required steam)

Operation procedures

1. Press "ON" the power switch. The power switch should illuminate.
2. Press "ON" the fan switch. The fan switch should illuminate.
(Some products are not suitable for stronger air flow. Simply turn off the fan switch to stop circulation)
3. Set the thermostat control at 90-104 Fahrenheit (30~40 Celsius) degree for proofer.
100 Fahrenheit (38 Celsius) is general temperature for proofing dough.
4. Set the humidity control (water tank temperature) by following the suggested temperatures
(General suggestions. The adjustment should be based on desired product results)

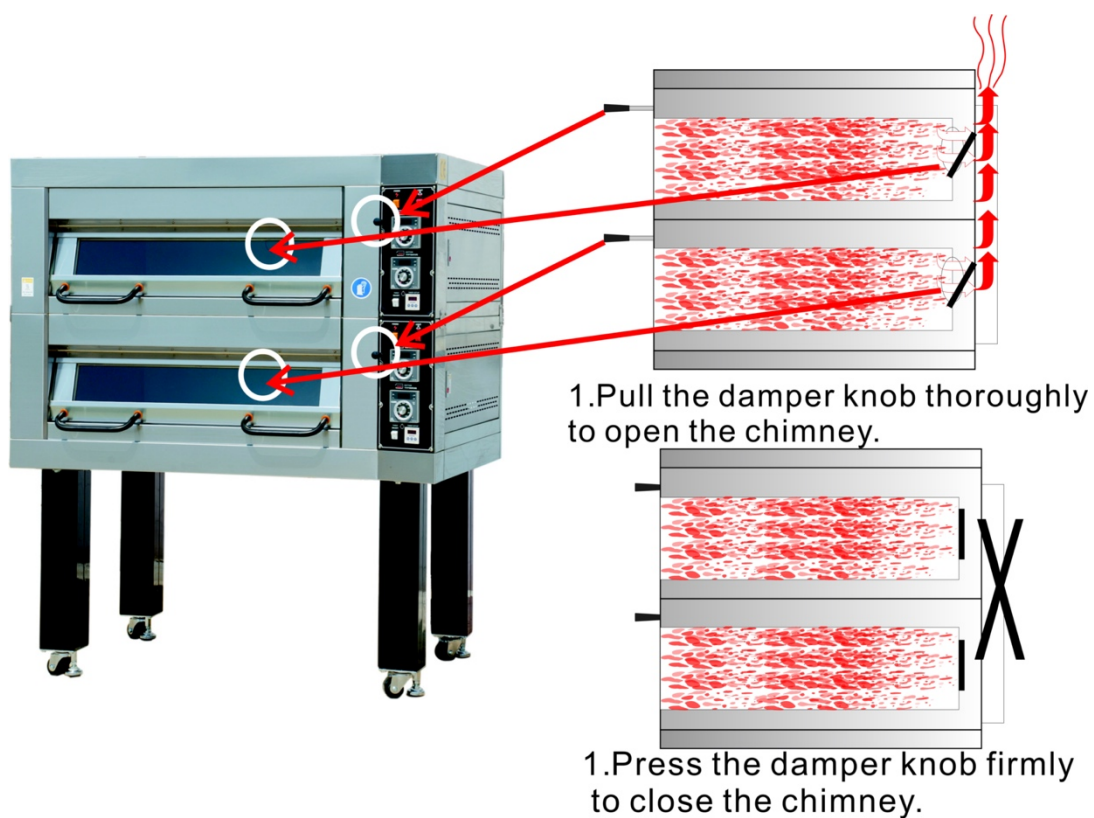
Proofer Ambient Temperature		Suggested Water Tank Temperature	
Fahrenheit	Celsius	Fahrenheit	Celsius
Above 77°F(Summer) Indoor	Above 25°C(Summer) Indoor	140°F	60°C
Below 176°F(Winter) In door	Below 25°C(Winter) Indoor	212°F	100°C
Not enough humidity (Extra cold condition) In door	Not enough humidity (Extra cold condition) In door	230°F	110°C °F

5. It takes approximately 30-60 minutes for preheat and to circulate the moisture.
6. If there is too much fog and water drips from the glass doors, adjust humidity control to a lower number.
7. When the temperature is stabilized.
8. Both temperature and humidity indicators are off. It means both desired temperature and humidity have reached. (It may appear that the glass is blur or a little dripping)
9. Open the door and load the products into the cabinet.
10. Close the door and leave the products inside until they are proofed desirably or ready to bake.
11. Open the door and take out of the finished products
12. When proofing cycle is completed, turn the power switch "OFF".
13. When the proofer is not in operation, open the doors to let out the humidity and then prevent mold.

Proofer operating tips

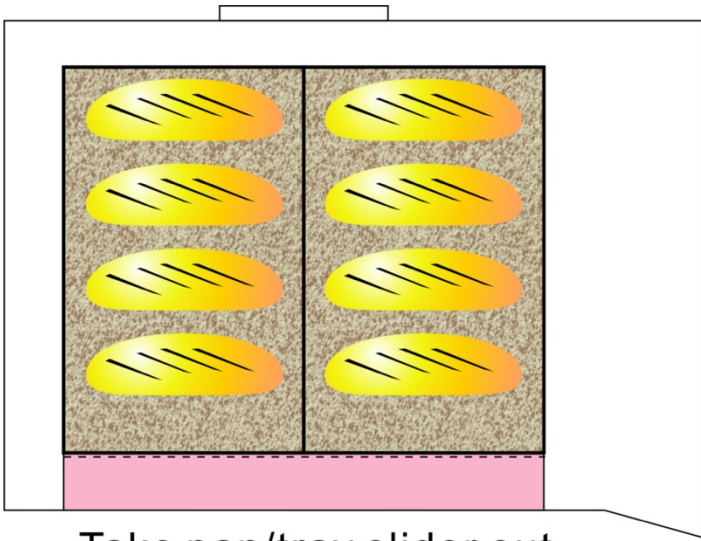
1. If the proofer ambient temperature is cold/below 50°F/10°C/cold, it can set the humidity control to 230°F/110°C setting for 10 to 15 minutes to accelerate the humidification. It must reset the humidity volume regulator back to the desired setting before beginning the proofing process.
2. The door should not be opened until proofing has been finished if the products have been loaded and proofing has started.

10. The moisture control damper

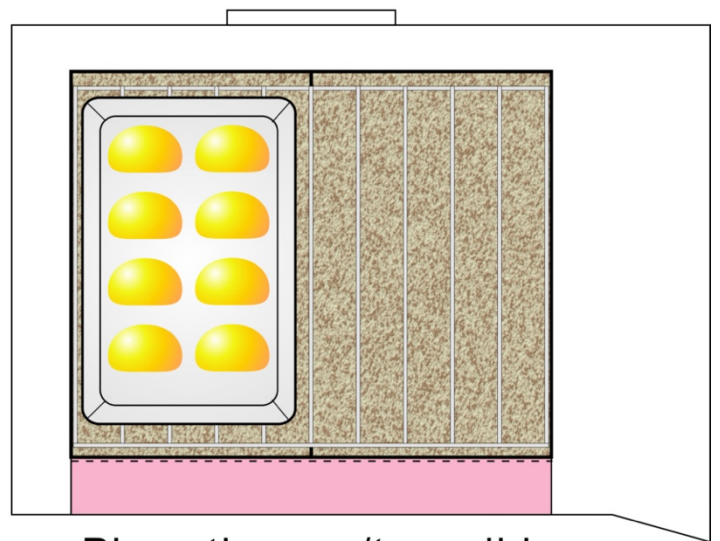


1. Pull the damper knob thoroughly to open the chimney.
2. Press the damper knob firmly to close the chimney.

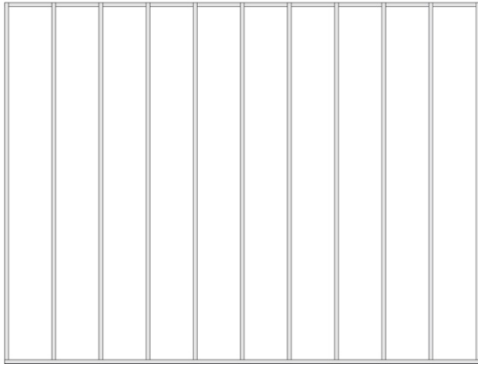
11. Pan Slider



Take pan/tray slider out to bake breads directly on stones



Place the pan/tray slider into the baking chamber to bake products on the pans/trays



Pan/tray Slider can

1. Protect baking stones and chamber floor
2. Make easier to insert and slide out the baking pans/trays.
3. If to bake foods directly on the stone, take the pan slider out.

D. UNPACKING

1. Receiving the Oven

All ovens should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. Upon receipt, check for freight damage, both visible and concealed.

- A. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent (Driver).
- B. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing

material should be kept for inspection and file your claim with the carrier.

2. Location

Prior to un-crating, move the oven as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

3. Un-crating

The oven will arrive completely assembled inside a wood frame covered by plastic bag and strapped to a skid.

1. To remove the wood frames of front, back, left, and right.
2. The oven may now be removed from the skid.
3. Remove the plastic bag



CAUTION

THE OVEN WEIGHS OVER HUNDREDS LBS/KILOGRAM. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



CAUTION

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.



CAUTION

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

The oven may now be removed from the skid.

E. INSTALLATION

DANGER!

THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

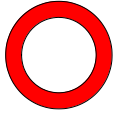
This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, latest edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSAC22.2, as applicable.

The oven must be earthed independently of other machines.



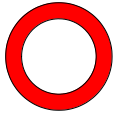
WARNING

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



NOTICE

The data label is located on right side of the oven and in the control panel. The oven voltage, wattage, serial number, specifications are on the label. This information should be carefully read and understood before proceeding with the installation.



NOTICE

The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.

1. Electrical connection

Please install 60A 3-pole-Main Circuit Breakers



It must follow the local regulations and technical requirements to connect the power cable per the oven maximum power consumption.

It must follow the local regulations and technical requirements to connect the power cable per the oven maximum power consumption.

1. Install a three 60Amp 3-pole-Main Circuit Breaker.

2. Connect the cable to the Circuit Breaker
3. Connect the yellow/green wire to the ground.

This oven must be earthed/grounded.

2. Connect to water



- A. Use a Drain Pan B. Connect a tube/hose to the drainage

3. Ventilation and clearances

1. Standard minimum clearance from non-combustible construction is as follows:
4"/10cm from sides(left and right) 4"/15cm from back
2. Do not install the oven closer than 14"/10cm from another oven on the right-hand side (control panel side).
3. Do not install the oven closer than 78"/100cm from an uncontrolled heat source (charbroiler etc.) on the right side.
4. Keep the appliance area free and clear of combustible material and do not obstruct the flow of combustion or ventilation air.
5. The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the applicable nationally recognized installation standards.

4. Level the oven

!Ovens that are not leveled will cause uneven baking!

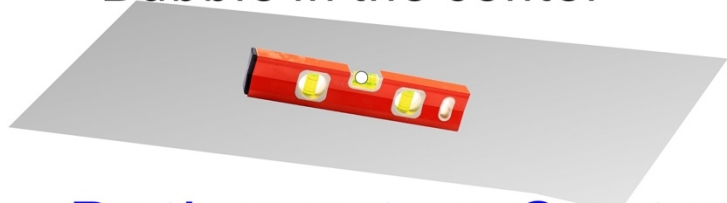
1. Place the water leveler on the oven top center in horizontal and also vertical positions to adjust four levels on the four castors.



Bubble in the center



Bubble in the center



Both must on Center



25/32 inch or 19mm wrench

Adjust the wheel levels to level oven



Insert two wrenches into top and bottom nuts. Pull two wrenches outward to loosen the nuts.



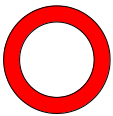
Adjust bottom nut to higher or lower to adjust the level.



Fasten the top nut upward to fix the levels.

1. Place the water leveler on the oven top center in horizontal position to adjust four levels on the four castors.
2. Prepare two 25/32 inch or 19mm wrenches.
3. Insert two wrenches into top and bottom nuts.
4. Pull the two wrenches outward to loosen the nuts.
5. Adjust bottom nut higher or lower to adjust the level.
6. Fasten the top nut upward to fix the levels.
7. Place the water leveler on the oven top center in vertical position to adjust four levels on the four castors.

1. INITIAL START UP



NOTICE

During the first few hours of operation you may notice a small amount of smoke coming from the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.

Each oven is preheated, tested, and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the oven can absorb moisture and should be dried out before attempting to bake. Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces, in the insulation and even inside the heating elements can cause future trouble if not properly treated. Before the initial use of the oven, the element must be thoroughly allowed to dry out. This is done by setting the top and bottom oven switches to the "low" position and setting the thermostat to 200°C (400°F) Allow the oven/ovens to saturate until all vapor and condensation has been eliminated. For best operating results allow the ovens to thoroughly dry out. Allow 8 to 12 hours for this process. If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

F. OPERATION



CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

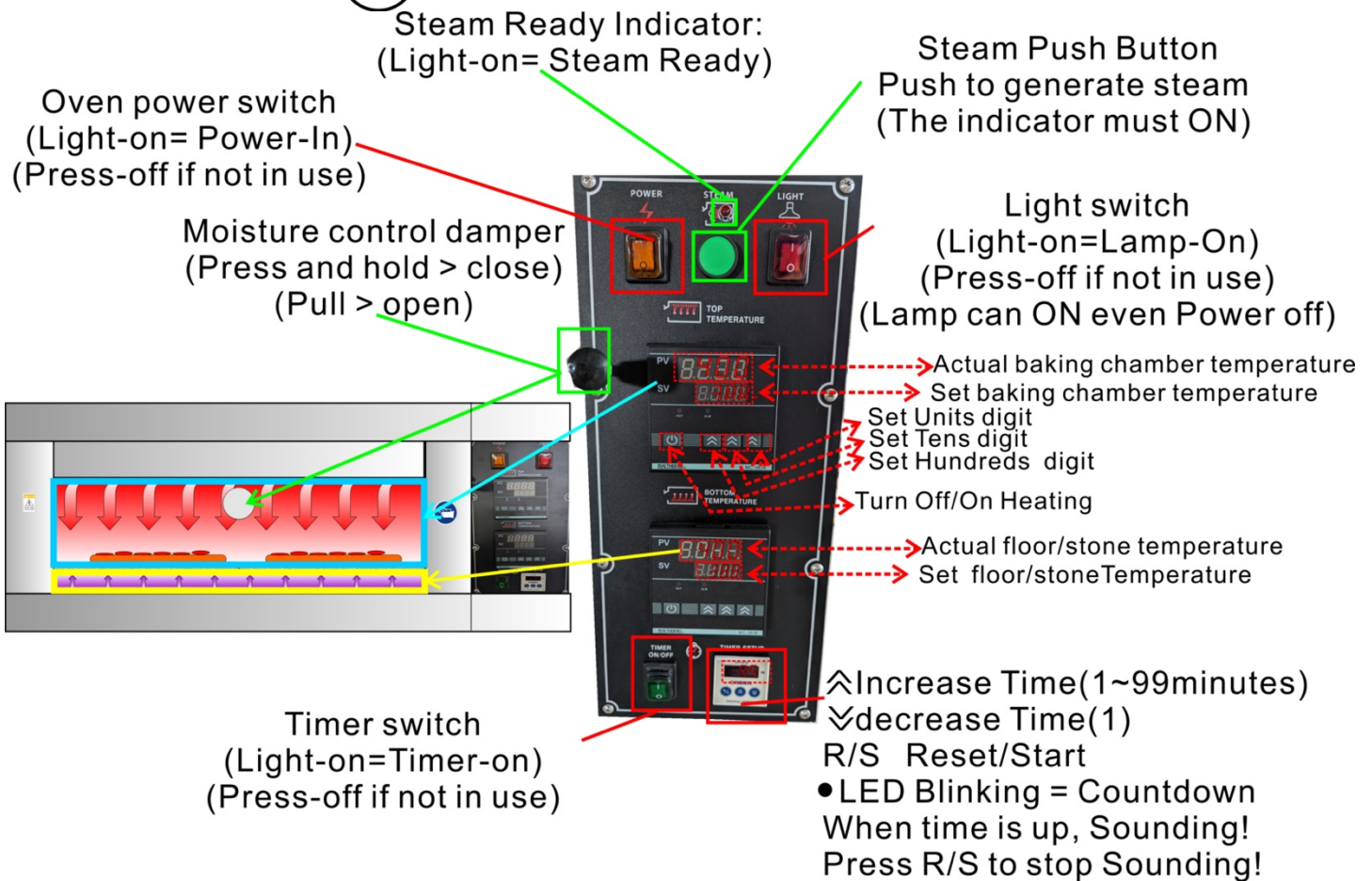
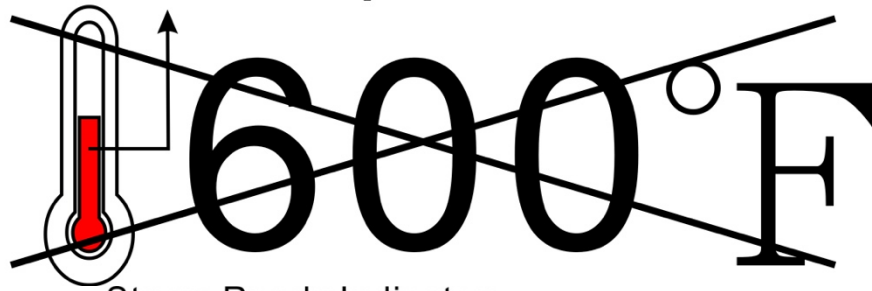


CAUTION

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

1. General

DO NOT set temperature over 600°F



This oven is designed to give well regulated, even heat. It should be thoroughly preheated before being used. It is advantageous from the operating cost standpoint, to operate with the thermostat set at the lowest possible position that will satisfactorily perform the baking and with the door shut during preheat and slack business periods. The ovens may, of course, be preheated with the lower desired temperature, but the time required will be proportionally longer. After preheating, set the top and bottom temperature controllers for proper ratio of "top" and "bottom" heat to suit the product to be baked or roasted.

2. Baking tips

Even heat in the oven is important for proper baking results. It is best to allow the oven to preheat about fifty minutes to 400°F 200°C before baking. Set the top and bottom heat controller to obtain the proper ratio of top and bottom heat to suit your product. Equal baking results will be obtained with the door open or closed. The door is provided to conserve energy during preheat or slow periods.

To select the balance of top and bottom heat follow these directions:

1. If product is overdone on the bottom, turn the bottom controller down or the top controller up.
2. If product is over done on the top, turn top controller down or bottom controller up.

To select the correct temperature, follow these procedures.

1. If a product is taking too long to bake, increase temperature.
2. If a product is not done inside, decrease temperature and increases baking time.

Normally, baking ingredients will not have to be moved or rotated during baking. However, various dough mixes, excessive draft conditions, the quantity and type of toppings, and other variables may require the baking ingredients to be shifted or rotated for a more even bake. Also, during very busy periods, repeatedly placing a baking ingredient in the same spot would cause the deck temperature to drop somewhat while the heat remains constant. This results in an under done crust or a burnt top. To remedy this condition, try not to load baking ingredients after baking ingredients in the same location. Allow a two-minute rest for each section of the oven at least once every half hour.

G. MAINTENANCE & CLEANING



WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

1. Daily Cleaning

1. Remove, empty and clean the crumb tray located on the bottom of the oven. Clean the area under the crumb tray with a vacuum cleaner. The crumb trays must be installed in the oven when in use.
2. The oven should be thoroughly cleaned once a day to insure against accumulation of foreign material.
 - Always start with a cold oven.
 - The stainless exterior can be cleaned using stainless steel cleaner.
 - Always follow the cleaner manufacturer's instructions when using any cleaner.
 - Care should be taken to prevent caustic cleaning compounds from in contact with the heating elements and temperature sensors.
 - Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

2. Weekly cleaning

Any foreign material such as corn meal, flour, crust, and topping should be vacuumed from beneath the crumb catchers weekly.

3. Cleaning the deck

The deck may be cleaned during usage with a brush and scraper.

4. Changing the lamp

(the oven Lamp has limited life. Please turn off it if not necessary)

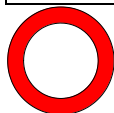
1. Turn circuit breakers off.
2. Open the hinged door attached to the right side of oven.
3. Two screws hold the light guards in place.
4. Remove these screws and pull lamp guard out of the oven.
5. The oven lamp may now be unscrewed for replacement.

H. TROUBLESHOOTING

1. Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the oven. Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked. On the following pages is a chart with the possible causes and the test to properly identify the problem.

SYMPTOM	POSSIBLE CAUSE
Oven will not heat • No power to Oven	<ul style="list-style-type: none">• Defective power switch• Defective thermostat• Defective contactor• Defective oven element
Product is burning • Product is cooked too long	<ul style="list-style-type: none">• Defective Thermostat• Failed Thermostat• Defective contactor
Product under done • Product is not cooking long enough	<ul style="list-style-type: none">• Thermostat out of calibration• Failed thermostat• Defective contactor



NOTICE

Service on this, or any other, the appliance must be performed by qualified personnel only. Consult your authorized service station directory.



WARNING

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

CAUTION USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY JENDAH OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

2. Tests

Possible Cause	TEST
Failed thermostat	• Replace if necessary*
Failed Contactor	• Verify that coil has correct voltage* • Verify that coil has continuity* • Verify that contactor points move
Failed element	Remove the wires and check for continuity across the element*
Product is not baking properly •	Verify thermostat*

*** A factory authorized service representative should perform this work.**