

CONVECTION OVEN INSTRUCTIONS

Half Size - 3 Shelves - 120 Volts



OVEN LOCATION:

- Place oven on a sturdy flat and level surface, like a counter made of non-combustible material.
- Leave a **minimum** distance of 4" between the back and sides of the oven and the wall (or another oven) to allow for the escape of moisture and air circulation.
- Never use the oven directly on the floor.
- Do not place the oven near walls, dividers, kitchen cabinets, decorated edges or drapes that are made of combustible material.
- Ovens cannot be stacked.

OVEN ELECTRICAL:

Oven requires a 120-volt/15 amp 3-prong grounded outlet (within reach). Do not use an extension cord. If using more than one oven (or a coffee pot, popcorn machine or other device with a heating element) **each oven** (or other device) **must be on a separate circuit**.

EXHAUST CHIMNEY:

On the back of the oven is an exhaust chimney (vent). During each cooking cycle hot air and/or humidity will come out of this chimney (temperature and humidity of the exhaust depend on the cooking settings on the oven and on the type and quantity of food put inside the oven).

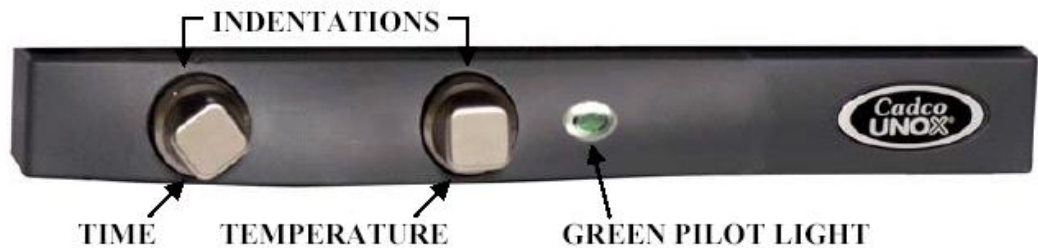
NOTES FOR USE:

This oven was designed to cook *food* and must be used only for that purpose. Any other use is not allowed. The oven's heat range is between 175°F and 500°F. It is suggested you allow about 2" between trays for proper air circulation during the cooking process.

Use this convection oven for:

- Baking all types of bread and pastry, both fresh and frozen.
- Cooking any meat, fish, or fowl.
- Heating any cooled or frozen cooked foods.
- Cooking (not steaming) any kinds of vegetables.
- Please avoid salting your food products while they are inside the cooking cavity. Salt is very corrosive and may damage the interior of the oven.


OVEN CONTROL PANEL



TIME CONTROL:

To operate oven for a set time, turn the *time dial* **clockwise** to the time you want, from 0 to 60 minutes (if you're facing the oven, it is the dial on the left side of the control panel). Line up your desired time (on the dial) with the indentation in the control panel above the *time dial*.

When set cooking time is over, the dial turns to "0" position, the oven turns off, and a buzzer sounds.

To operate the oven continuously (NOT for a set time), turn the time dial **counterclockwise** until the hand icon () on the dial lines up with the indentation in the control panel above the time dial. The oven will operate continuously until you manually turn the dial back to "0". Whether you have chosen to set an actual time, or have set the *time dial* for continuous "on", the oven's fan will turn on.

TEMPERATURE CONTROL:

- Set the oven temperature with the *temperature dial* (if you're facing the oven, it is the dial on the right side of the control panel).
- Turn the dial clockwise to set your desired temperature. The green pilot light, located just to the right of the *temperature dial*, will turn on. This indicates that the oven is preheating.
- **Please note:** the green pilot light will go on and off throughout the cooking cycle. This indicates that the heating element is turning on and off to keep the actual temperature within 5-10 degrees of the set temperature.
- **Always preheat oven before placing food into it.**



CLEANING THE *INSIDE* OF THE OVEN:

- Make sure to wipe up any and all spills as they occur.
- At the end of the day (or as needed), clean the oven using only warm water and dishwashing detergent.
- Never clean the stainless steel with acids, caustic detergents, abrasives or any products containing chlorine.
- Never spray water into the oven from a hose. Never use anything more powerful than a spritz bottle to clean the oven to avoid damaging the electrical components.

CLEANING THE *OUTSIDE* OF THE OVEN:

- Wipe up spills, as they occur, with a damp cloth.
- Never use a hose to spray water on the outside of the oven. This may damage the electrical components.

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