

ALTO-SHAAM®

Convection Oven

Gas



PLATINUM SERIES

Model:

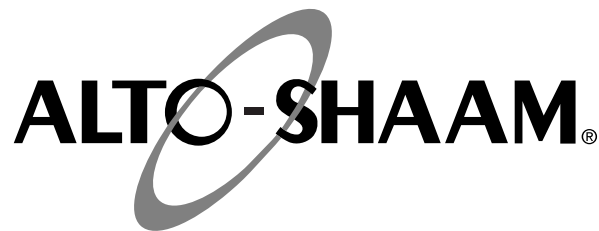
ASC-4G

**Manual
Control**

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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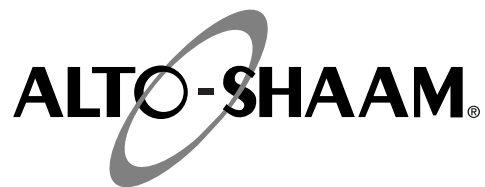
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Warranty

Transportation Damage and Claims	Back Cover
Limited Warranty	Back Cover



DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to ensure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER



Used to indicate the presence of a hazard that **WILL** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING



Used to indicate the presence of a hazard that **CAN** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

INSTALLATION

DANGER



IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH, OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.



DANGER



DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

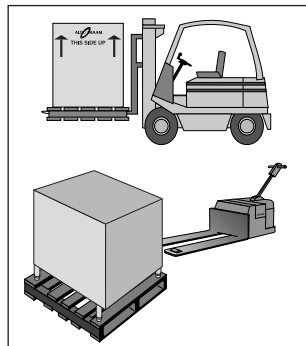
CAUTION



DO NOT LIFT OR MOVE THE OVEN BY USING THE DOORS OR THE DOOR HANDLES.

SITE INSTALLATION

The Alto-Shaam convection oven must be installed in a location that will permit the oven to function for its intended purpose and to allow adequate clearance for ventilation, proper cleaning, and maintenance.



1. Hood installation is required. (CHECK LOCAL CODES.)
2. The oven must be installed on a stable and level surface. A non-combustible, heat resistant, and fireproof surface is highly recommended. If the oven is to be installed on a combustible surface, factory supplied legs or oven stand **MUST** be used.
3. **DO NOT** install this oven in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc.
4. This appliance must be kept free and clear of any combustible materials.
5. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.

WEIGHT

NET	393 lb	(178 kg)
SHIPPING	438 lb	(199 kg)
CRATE DIMENSIONS:	40" H x 44" W x 53" D (1016mm x 1118mm x 1346mm)	
MINIMUM ENTRY CLEARANCE	31-1/2" (800mm) UNCRATED	

DIMENSIONS H x W x D:

EXTERIOR:	58-1/2" x 38" x 44-1/2" (1486mm x 964mm x 1130mm)	
INTERIOR:	24" x 29-1/8" x 25" (610mm x 740mm x 635mm)	

MINIMUM CLEARANCE REQUIREMENTS

	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
ENTRY CLEARANCE: 31-1/2" (800mm) UNCRATED		
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT CONTROL SIDE		

INSTALLATION

INSTALLATION REQUIREMENTS

The oven must be mounted on the factory equipped oven legs or on an optional oven stand. Installation on a solid or concrete base that in any way restricts air flow may void the warranty.

All clearances for a proper ventilation air supply must be maintained to minimize fire hazard. Do not locate the oven immediately adjacent to any other heat-generating appliance.

WARNING



Inadequate ventilation, or failure to ensure an adequate supply of fresh air will result in a high ambient temperature at the rear of the appliance. An excessive ambient temperature can cause the thermal-overload protection device on the blower motor to trip resulting in severe damage to the blower motor.

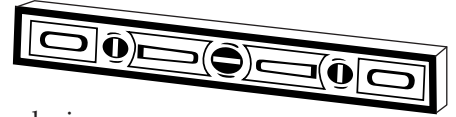
A number of adjustments are associated with initial installation and start-up. Adjustments must be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, and gas pressure verification. The Platinum series oven burners are factory-adjusted with fixed air openings and require no field adjustment.

CAUTION



TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

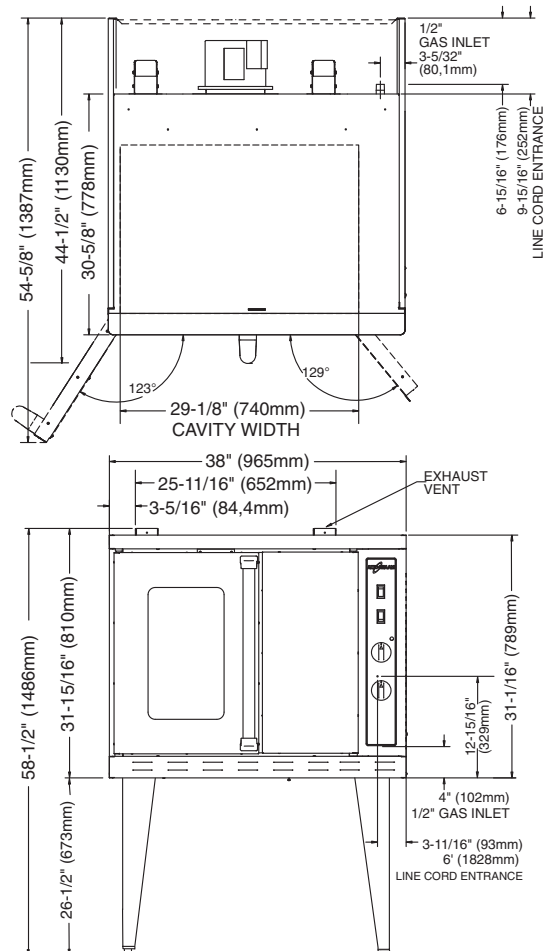
LEVELING



The oven should be leveled before the gas supply is connected. Level the oven from side-to-side and front-to-back with the use of a spirit level. For ovens installed on a mobile stand, it is important that the floor surface be level due to the probability of frequent oven repositioning.

We recommend checking the level of the oven periodically to make certain the floor has not shifted nor the oven moved.

NOTE: Failure to properly level this oven can cause improper function as a result of erratic burner combustion and will result in the uneven baking of products consisting of semi-liquid batter.



MODEL ASC-4G



GAS SUPPLY & INSTALLATION

GAS SPECIFICATIONS



DANGER



CONNECTING TO THE WRONG GAS SUPPLY COULD RESULT IN FIRE OR AN EXPLOSION CAUSING SEVERE INJURY AND PROPERTY DAMAGE.

GAS PRESSURE CHART

The gas valve and burner have been fitted according to the gas type specified on the identification name plate.

TECHNICAL SPECIFICATIONS

Natural Gas



Min. connected pressure	7.0" W.C.	1.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	1/8	
Manifold pressure	5.0" W.C.	1.25 kPa
Gross thermal output	50,000 Btu/hr	

Propane Gas



Min. connected pressure	11.0" W.C.	2.74 kPa
Max. connected pressure	14.0" W.C.	3.48 kPa
Orifice Size	#43	
Manifold pressure	10.0" W.C.	2.49 kPa
Gross thermal output	50,000 Btu/hr	

INSTALLATION REQUIREMENTS

GAS CONNECTION: 3/4" NPT

CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN BURNER MANIFOLD

NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1" I.D.

WARNING



TO AVOID SERIOUS PERSONAL INJURY, installation of this appliance must conform to local, state, and national codes; the current edition of the American National Standard Z223.1, National Fuel Gas Code, and all local municipal building codes. In Canada, installation must be in accordance with Standard CAN/CSA B 149.1 and Installation Codes - Gas Burning Appliances, and local codes.

FIELD CONVERSION OF FUEL TYPE

To convert from either fuel type, replace the orifice located at the burner inlet with the desired orifice. Replace the spring kit located on the front left side of the valve. Remove the cap and nylon screw, replace spring and nylon screw with desired kit. Set the manifold pressure to the corresponding values located under technical specifications.

FUEL TYPE	ORIFICE SIZE	ORIFICE P/N	MANIFOLD PRESSURE
Natural	1/8	OR-29172	5.0 IN/WC
Propane	# 43	OR-29054	10.0 IN/WC
CONVERSION SPRING KITS			
Natural	VA-28821	Propane	VA-28444

GAS SUPPLY & INSTALLATION

DANGER



Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

GAS REQUIREMENTS

The gas inlet is located at the back of the oven. Code requires the installation of a manual gas shutoff valve to be installed in the gas line ahead of the oven. This oven is also equipped with fixed burner orifices determined by the elevation specified as the initial installation location.

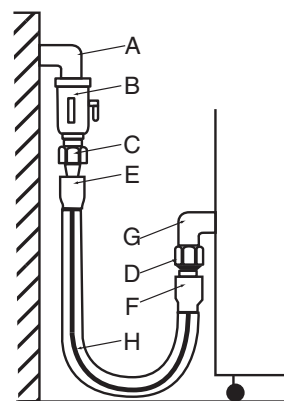
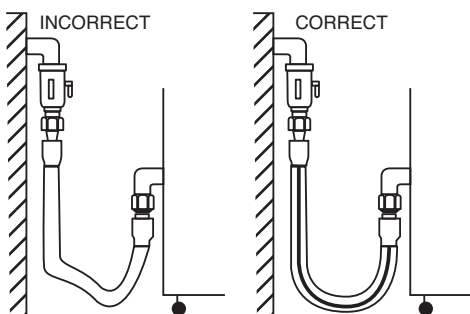
The oven is furnished with a regulator integral to the operation of the gas solenoid valve and may not require an additional external regulator. To ensure safe and proper operation, the gas pressure regulator installed in the oven is required for use with both natural gas and propane. If the connected pressure exceeds 14.0" W.C. (3.48 kPa), a step-down regulator is required. A step-down regulator is not the responsibility of the manufacturer.

Use an approved pipe sealant at all connections. Do not use Teflon® tape. Gas supply connections and pipe joint compound must be resistant to the action of propane gases. Pipes must be clean, free of obstructions and pipe joint compound.

GAS CONNECTION

In the U.S.A., installation must conform to local codes or, in the absence of local codes, with the current edition of the *National Fuel Gas Code*, NFPA-54 and ANSI Z223.1-1980 (latest edition). In Canada, installation must be in accordance with local codes, CAN/CGA-B149.1, *Installation for Natural Gas Burning Appliances and Equipment* (latest edition) or CAN/CGA-B149.2 *Installation for Propane Burning Appliances and Equipment* (latest edition).

The inlet supply line must be properly sized to accommodate all individual appliances simultaneously used on the same line but must never be smaller than 3/4" NPT.



GAS INTAKE

- A-G Installation elbow
- B Wall Valve
- C-D Three-piece union fitting (minimum 1 per installation)
- E-F End connector for the flexible tube
- H Marking line

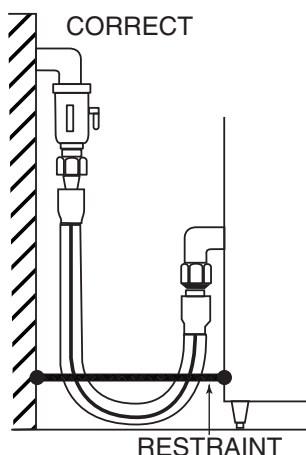
GAS SUPPLY & INSTALLATION

GAS CONNECTION

➔ FOR OVENS ON CASTERS

The oven must be supplied with a flexible connector that complies with *The Standard for Connectors for Movable Gas Appliances*, ANSI Z21.69, CGA 6.16 and addenda Z21.69a (latest editions). A quick disconnect device must be installed to comply with *The Standard for Quick Disconnect Devices for Use with Gas Fuel*, ANSI Z21.41 and CAN1-6.9 (latest editions). A flexible connector is not supplied by the factory.

Adequate means must be provided to limit the movement of the appliance. Limitation of movement must be made without depending on the connector, the quick disconnect device, or the associated piping designed to limit oven movement. Mounting holes for a restraining device are located on the lower back flange of the oven chassis.



Shut the gas supply off if it becomes necessary to disconnect the restraint. Reconnect the restraint immediately following the return of the oven to its original position. Turn the gas supply on after the restraint has been reconnected.

LEAK TESTING

Use a soap and water solution on all gas supply line connections.



INSTALLATION

ELECTRICAL CONNECTION

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

Plug the unit into a properly grounded receptacle ONLY, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the “OFF” position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.



DANGER




**ENSURE POWER SOURCE
MATCHES VOLTAGE STAMPED
ON APPLIANCE NAMEPLATE.**

DANGER



To avoid electrical shock, this appliance MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS
120	1	60	12.5
6' (1828mm) cord with plug included: NEMA 5-15P 			

VENTILATION

DANGER



FAILURE TO VENT THIS APPLIANCE PROPERLY MAY BE HAZARDOUS TO THE HEALTH OF THE OPERATOR. Equipment damage, operational problems and unsatisfactory baking performance may also be the consequence of improper venting. Any damage sustained by a failure to properly vent this oven are not covered under warranty.

VENTILATION HOODS

Proper venting along with a sufficient quantity of make-up air is essential for proper oven operation. A mechanically driven, canopy exhaust hood is the preferred method of ventilation and must conform to local codes along with the current version of NFPA-96 *Vapor Removal from Cooking Equipment* (latest edition). The oven hood must extend 6" (152mm) beyond all sides of the oven. The distance from the floor to the bottom edge of the hood should be between 6'6" (1981mm) and 7' (2134mm).

A ventilation hood that supplies make-up air down the back vertical wall should be avoided since air currents can interfere with the oven flue exits. If such installation is unavoidable, an additional draft hood, specifically designed to deflect downdrafts, must be installed.

Ventilating hoods and exhaust systems shall be permitted to be used to vent appliances installed in commercial applications.

Where automatically operated appliances are vented through a ventilating hood or exhaust system equipped with a damper or with a power means of exhaust, provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the appliance and when the power means of exhaust is in operation. IN ACCORDANCE WITH NFPA 54 COMMONWEALTH OF MASSACHUSETTS ONLY.

DIRECT VENTING

When necessary, direct venting can be used in situations where space is limited or to help offset the high cost of ventilation hoods.

DANGER



Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

Direct venting should be installed in compliance with local codes by a certified professional. In the absence of local codes, refer to National Fuel Code NFPA 54, ANSI Z223.1 (latest revision).

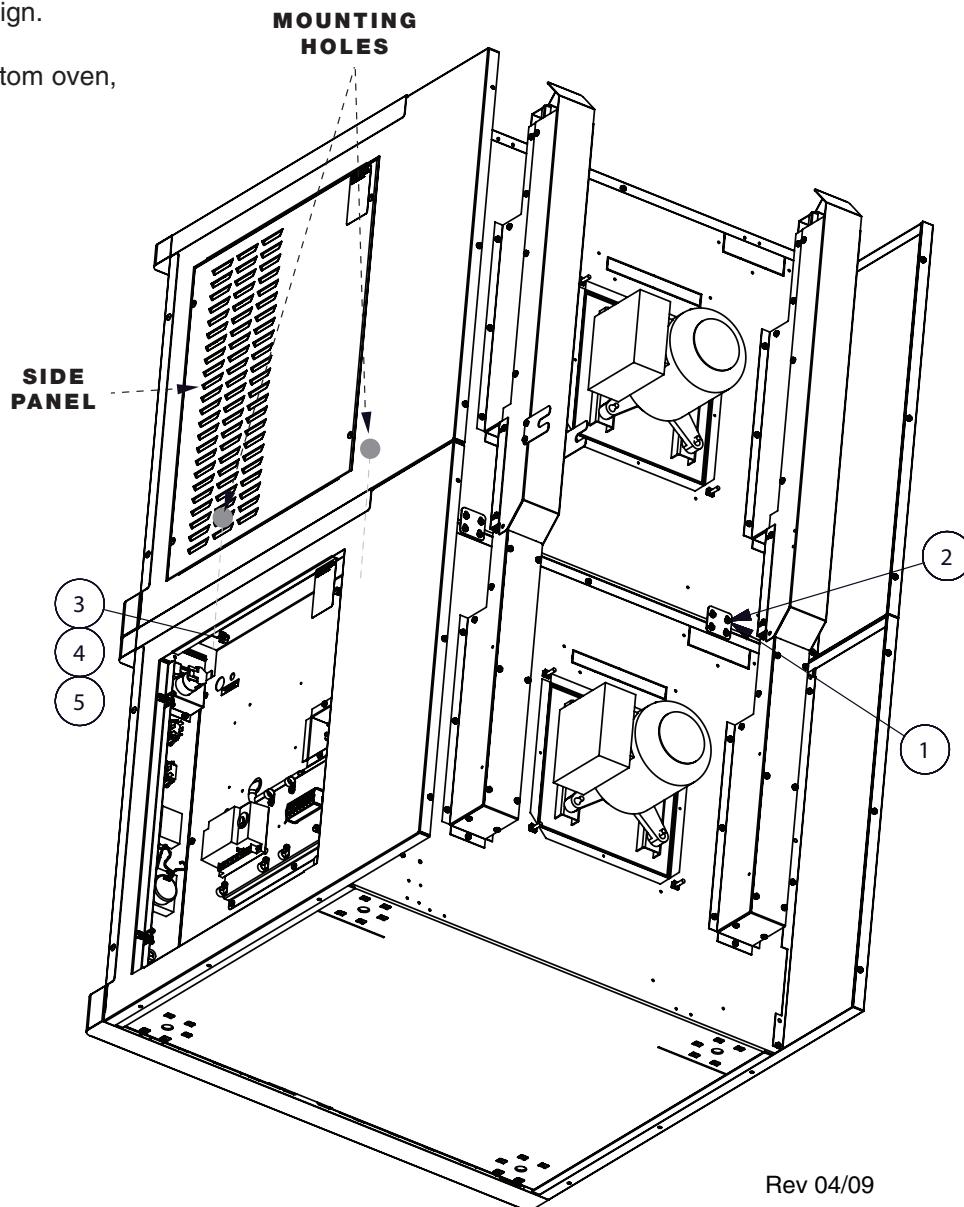
INSTALLATION

STACKING KIT (5005783)

STACKING INSTRUCTIONS

- A) Remove side panels.
- B) Knock out the mounting holes on top of the intended bottom oven.
- C) After legs or casters have been installed on the bottom oven, place the upper oven on top of lower unit. Align.
- D) Bolt at 1 and 2.
- E) Using mounting holes on bottom oven, bolt at 4.

ITEM	DESCRIPTION	PART NO.	QTY
1	BRACKET, ATTACHMENT, FSCO	1004369	2
2	SCREW, #10 SMS .5LG	SC-26520	20
3	SCREW, HEX HEAD, 5/16-18X 1"LG	SC-2191	2
4	5/16 FLAT WASHER	WS-23725	2
5	WASHER, LOCK, 5/16 DIA.	WS-2867	2



Rev 04/09

CAUTION



TO PREVENT PERSONAL INJURY,
USE CAUTION WHEN MOVING OR
LEVELING THIS APPLIANCE.

INSTALLATION

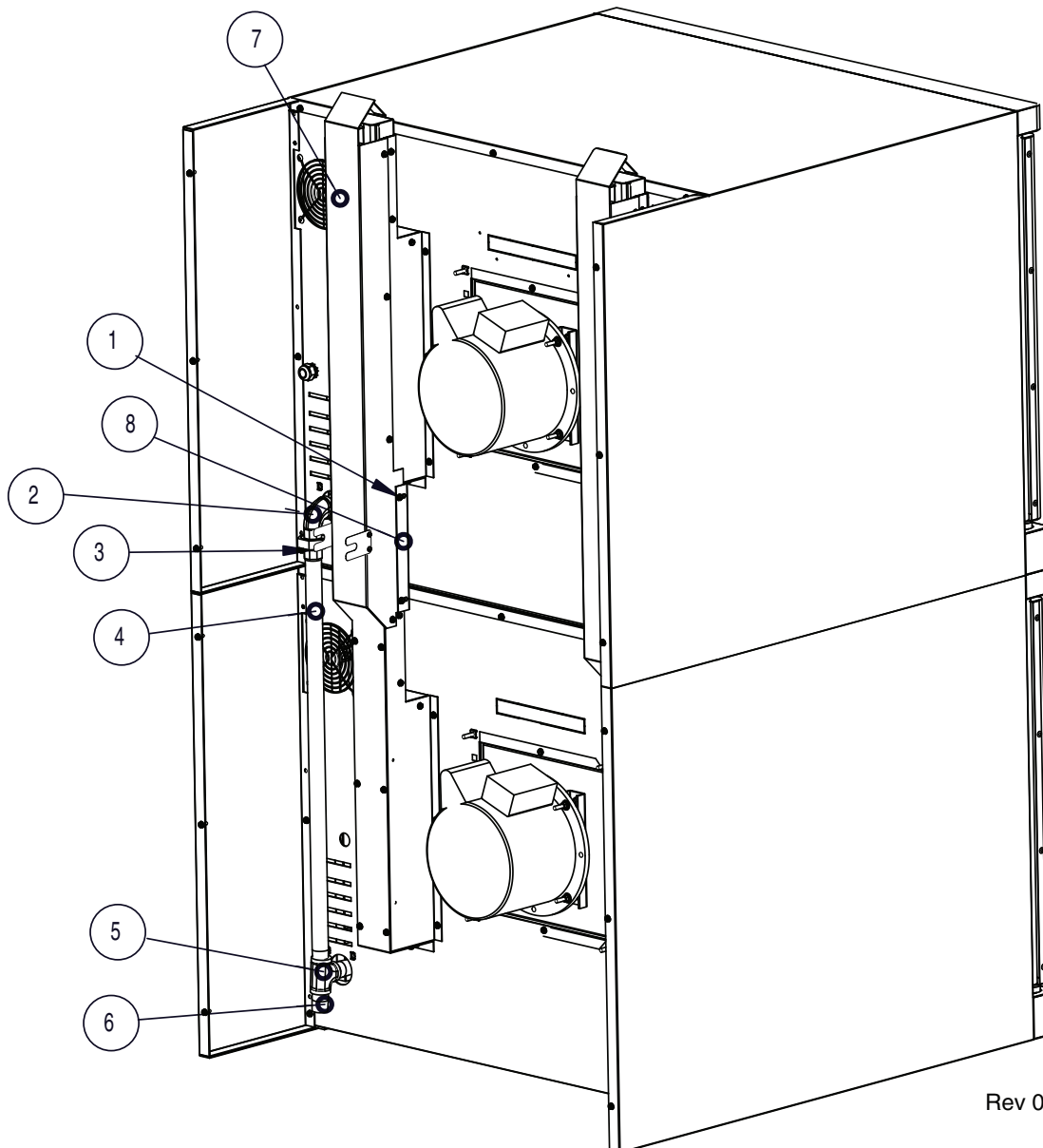
STACKING, GAS PLUMBING & FLUE INTERCONNECT (5003788)

ASSEMBLY INSTRUCTIONS

FIRST: Assemble plumbing items 2 thru 6 as shown

NEXT: Assemble items 7, 8, & 1 as shown

ITEM	DESCRIPTION	PART NO.	QTY
1	SCREW, #10 SMS .5LG	SC-26520	24
2	ELBOW 90 DEG STREET 1/2" NPT	EB-26489	1
3	FITTING, UNION 1/2" NPT	FT-26488	1
4	1/2" MANIFOLD PIPE	PP-26529	1
5	FITTING, TEE 1/2" NPT	FT-26487	1
6	1/2" MANIFOLD PIPE	PP-26528	1
7	OUTER FLUE BOX, DBL STACK	1004372	2
8	CAP, FLUE BOX, DBL STACK	1004373	2

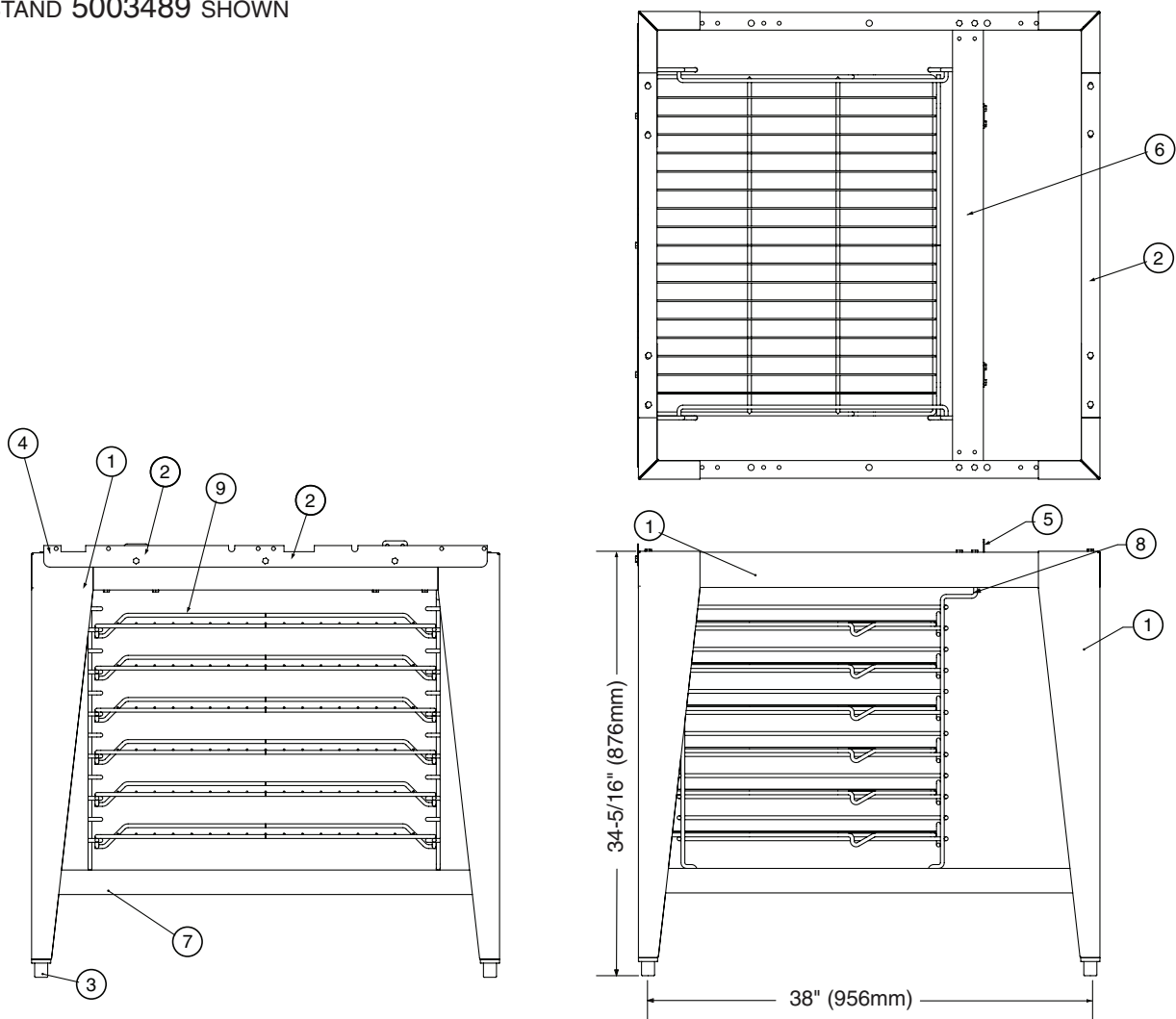


Rev 04/09

INSTALLATION

OVEN STAND ASSEMBLY

OVEN STAND 5003489 SHOWN



ITEM	DESCRIPTION	PART NO.	QTY
1	LEG SUPPORT ASSEMBLY	5003488	2
2	CHANNEL, SUPPORT	1004459	2
3	LEG	LG-22185	4
	*CASTERS, RIGID	CS-25674	2
	*CASTERS, SWIVEL W/BRAKE	CS-25675	2
4	BRACKET, STAND	1004461	1
5	BRACKET, ATTACHMENT	1004369	2
6	CHANNEL, BACK	1004460	1
7	SHELF, STAND	1004466	1
8	RACK, OVEN SUPPORT	SR-26551	2
9	OVEN RACK	SH-26395	6
10	SCREWS, 1/4-20 X 1/2 HEX HEAD	SC-22729	27
11	NUT, 1/4-20 NYLON INSERT, 18-8 S/S	NU-23984	27
12	LOCK WASHER, 1/4" STAINLESS STEEL	WS-2294	27

*NOT SHOWN

OPERATING INSTRUCTIONS

USER SAFETY INFORMATION

CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

The Platinum Series gas convection oven is intended for use in commercial establishments by qualified operating personnel where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

DANGER



BEFORE STARTING THE APPLIANCE, MAKE CERTAIN YOU DO NOT DETECT THE ODOR OF GAS.

IF THE ODOR OF GAS IS DETECTED:

- **DO NOT** attempt to light any appliance.
- **DO NOT** touch any electrical switches.
- Extinguish any open flame.
- Use a telephone **OUTSIDE THE PROPERTY & IMMEDIATELY** contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.

Instructions to be followed in the event the odor of gas is detected should be posted in a prominent location. Specific instructions are available from your local gas supplier.

PRODUCT \ PAN CAPACITY

	72 lb (33 kg) MAXIMUM 45 qts (43 liters)
12 (twelve):	18" x 26" x 1" FULL-SIZE SHEET PANS

OPTIONS & ACCESSORIES

<input type="checkbox"/> CASTER SET, 6" (152mm) FOR MOBILE STACK APPLICATIONS	5003790
<input type="checkbox"/> COOLING RACK (ONLY) FOR OVEN STAND	5003791
LEG SET (4)	
<input type="checkbox"/> 6" (152mm), with Bullet Feet	5003794
<input type="checkbox"/> 6" (152mm), with Seismic Feet	5003795
<input type="checkbox"/> 25" (635mm), with Seismic Feet	5003785
<input type="checkbox"/> PANEL FOR BACK , Stainless Steel	5005876
SHELF, OVEN RACK	
<input type="checkbox"/> INTERCHANGEABLE WITH COOLING RACK	SH-26795
STACKING HARDWARE	
SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.	
STAND, STAINLESS STEEL	
<input type="checkbox"/> Mobile with Cooling Racks & Casters	5003786
<input type="checkbox"/> Stationary with Cooling Racks & Bullet Feet	5003489
<input type="checkbox"/> Stationary with Cooling Racks & Seismic Feet	5003787
<input type="checkbox"/> VENTING KIT (TO VENT DIRECTLY TO OUTSIDE)	5003797

IN THE EVENT OF A POWER FAILURE:

- TURN ALL SWITCHES OFF.
- WAIT UNTIL POWER IS RESTORED BEFORE ATTEMPTING TO OPERATE THE OVEN.

NOTE: If such an event has occurred, it is strongly recommended that you ensure the food in the oven is safe for consumption according to local health regulations.

OPERATING INSTRUCTIONS

START-UP OPERATION

BEFORE INITIAL USE:

Interior oven surfaces must be heated to remove surface oils and the accompanying odors produced during the first use of the oven.

1. Wipe all wire shelves, side racks and the full oven interior with a clean, damp cloth.
2. Close the oven doors, press the power switch to the "ON" position, and set the thermostat to 300°F (149°C).
3. Allow the oven to cycle for approximately 2 hours or until no odor is detected.

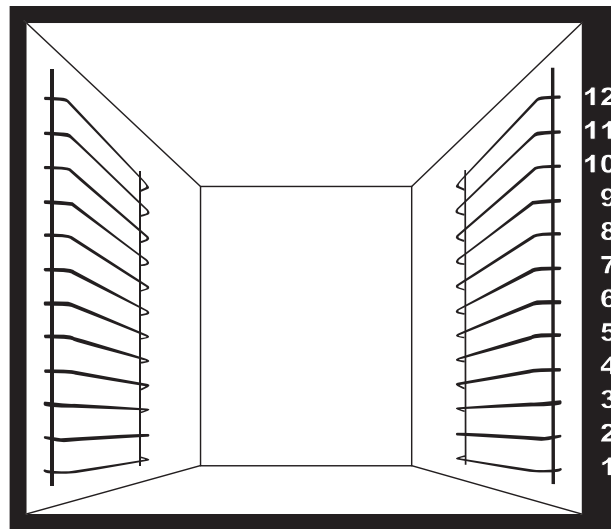
PREHEATING:

Always preheat the oven for a minimum of 20 minutes before cooking product. Follow the operating instructions indicated on the next page of this manual.

PAN/SHELF POSITIONS:

The oven includes 6 chrome plated wire shelves with two removable side racks and 12 shelf positions spaced at 1-3/4" (43mm).

1. **POSITION** The best arrangement for broiling, baking cookies and for other baked goods under 2-1/2" (65mm) in height. This arrangement can also be used as the maximum capacity for reconstituting frozen entrées.
2
4
6
8
12
2. **POSITION** General baking with the use of sheet pans for products under 3-1/2" (89mm) in height. Products include cakes, pies, muffins, or extended dishes in 12" x 20" x 2-1/2" deep pans (530mm x 325mm x 65mm GN 1/1).
1
4
7
10
3. **POSITION** Ideal positions for baking bread, meringue, or extended dishes and roasts in pans not to exceed 5-1/2" (140mm) in height.
1
5
9
4. **POSITION** Arrangement necessary for roasting whole turkey or roasts up to 7" (178mm) in height.
1
6



CAUTION



METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

NOTE: Under normal operating conditions, the burner will ignite within four (4) seconds. If the burner does not ignite within fifteen (15) seconds, usually as a result of insufficient gas flow or air trapped in the gas line, the ignition system will lock out and must be reset.

1. Press POWER SWITCH **1** to the *ON* position.

2. Press FAN SWITCH **3** to *high* or *low* fan speed.

3. Set THERMOSTAT **5** to the temperature desired.

The LIGHT OFF\OVEN READY indicator light **4** will illuminate and the oven will begin to heat to the set temperature. When the set temperature is reached, LIGHT OFF\OVEN READY indicator light **4** will go out.

4. When the oven is preheated, load product into the oven. For best results, always load the oven from the bottom to the top position and load as quickly as possible to retain maximum oven compartment heat.

ALLOW A MINIMUM OF 20 MINUTES TO PREHEAT THE OVEN.

5. Set TIMER **6** by rotating the knob clockwise. The timer will begin to count down. When the timer reaches zero, the oven will produce an audible alert signal that will continue for three (3) minutes or until the timer knob is turned counterclockwise to the *OFF* position.

SHUTDOWN PROCEDURE

1. Rotate THERMOSTAT **5** to the *OFF* position.

2. Set the FAN SWITCH **3** to FULL SPEED.

3. Open the oven doors.

4. Press POWER SWITCH to the COOL DOWN **2** position. To help protect the motor, allow the fan to operate until the oven is cool.

5. When the oven is cool, press the POWER SWITCH **1** to the *OFF* position.

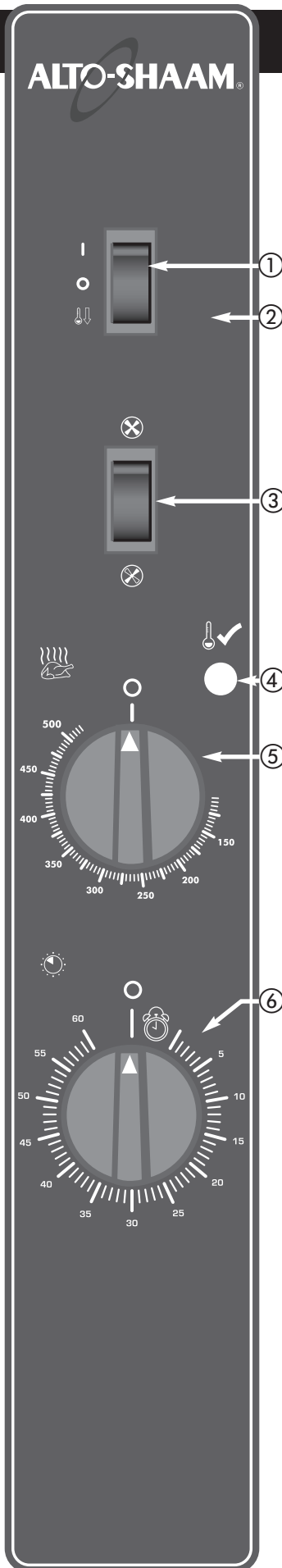
GAS IGNITION LOCKOUT RESET

1. Rotate THERMOSTAT **5** to the *OFF* position.

2. Set the FAN SWITCH **3** to FULL SPEED to exhaust any residual gas.

3. Wait for a period of five (5) minutes before attempting a restart.

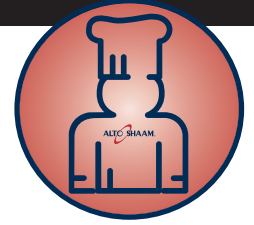
NOTE: Turn the main circuit breaker for this appliance *OFF* if the oven will not be in operation for an extended period of time.



CHEF OPERATING TIPS

The Alto-Shaam convection oven will provide the best results and longest possible service with the utilization of the following suggestions and guidelines.

NOTE: Moisture will escape around the doors when baking products with a heavy moisture content such as chicken, potatoes, etc. This is a normal operating condition.



1. Thoroughly preheat the oven for approximately 20 minutes before use.
2. As a general rule, the cooking temperature can be set lower than the temperature used in a conventional oven. Cooking time may also be shorter. It is suggested the first batch of each product prepared be monitored closely to check for variances.
3. Maintain a record of the temperatures, times, and load capacities established for products cooked on a regular basis since they will be the same or similar for succeeding loads.
4. When practical, start cooking the lowest temperature products first and gradually work up to products with a higher cooking temperature.
5. If the cooking temperature setting for the previous product is more than 10°F (5°C to 6°C) higher than the temperature needed for the next load, use the FAN COOL-DOWN feature to decrease the oven temperature before setting the oven to a lower temperature.
6. Work as quickly as possible when loading the oven to prevent heat loss.
7. When the audible signal indicates the time has expired, remove the food product from the oven as quickly as possible to avoid overcooking.
8. Pans should be centered between side racks and each shelf should be loaded evenly to allow proper air circulation within the oven compartment.
9. To assure even cooking when baking, weigh or measure the product in each pan.
10. When cooking six pans of product, start from the top of the oven and use side rack positions 2, 4, 6, 8, 10, and 12.
11. Do not overload the oven. A maximum 6 sheet pan capacity is suggested for most items such as cakes, cookies, rolls, etc. A maximum of 12 sheet pans may be used for items such as fish sticks, chicken nuggets, and hamburgers. It will be necessary to adjust cooking times accordingly. Refer to product/pan capacities indicated in this manual.
12. To obtain an evenly baked product, muffin pans should be placed in the oven with the short side of each pan facing the front of the oven.
13. When rethermalizing frozen casseroles, preheat the oven 100°F (38°C) over the suggested temperature to compensate for the introduction of a large quantity of frozen product into the oven compartment. Reset the thermostat to the correct cooking temperature after the oven is loaded.
14. Use a pan extender or two inch (51mm) deep, 18" x 26" pans for batter-type products that weigh more than 8 pounds (3 to 4 kg), i.e.; pineapple upside-down cake.
15. To avoid obstructing airflow that would result in uneven cooking results, never place anything directly on the bottom of the oven cavity.

Cooking Guidelines

Food	Temperature		Time (Minutes)	Food	Temperature		Time (Minutes)
Cakes, Sheet	325°F	163°C	25	Macaroni & Cheese (frozen, full oven)	350°F	177°C	90
Chicken pieces (30 breasts & thighs, 25 legs & wings)	400°F	204°C	25	Macaroni & Cheese (refrigerated)	350°F	177°C	30
Chicken halves	400°F	204°C	40	Muffins	325°F	163°C	13-15
Beef patties	400°F	204°C	8	Pies, Frozen	325°F	163°C	40
Bacon	350°F	177°C	16	Pizzas, Individual	325°F	163°C	15
Fish, frozen (5 oz.)	350°F	177°C	15	Potatoes, Baked	350°F	177°C	50
Macaroni & Cheese (frozen, 1 pan)	350°F	177°C	50	Sandwiches, Grilled Cheese	400°F	204°C	4-6
				Tater tots	450°F	232°C	10

**AT THE END OF THE DAY,
UTILIZE THE COOL-DOWN MODE
AND OPEN THE OVEN DOORS.**

**Do not place anything directly
on the bottom of the oven cavity.**

CARE AND CLEANING

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 CAUTION	
 NO SCRAPERS	TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.
 NO WIRE BRUSHES	
 NO STEEL PADS	


CARE AND CLEANING



The oven is fabricated with an easy to clean porcelain enamel interior or an optional stainless steel interior.

NOTE: Always allow the oven to cool before cleaning. If the oven is hot, allow the interior surfaces to become cool to the touch by opening the oven doors and engaging the cool-down function.

DO NOT USE ABRASIVE CLEANING COMPOUNDS.

Completely avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. To protect metal finish on stainless steel, never use hydrochloric acid (muriatic acid).

⚠ DANGER	
	DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

DANGER	
	AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.
	SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.
	WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

CLEAN THE OVEN ON A DAILY BASIS

1. After the oven has cooled, remove all detachable items such as wire shelves, side racks, and drip pan. Clean these items separately.
2. Remove any food scraps from shelves, shelf supports, and blower fan wheel. Convection baffle openings must be kept clear of food scraps and grease.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove any remaining food debris.
4. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
5. For baked-on food deposits, use a non-caustic and non-toxic commercial oven cleaner appropriate for the interior oven surface of your oven. Follow the product manufacturer's instructions carefully for the use of this product. Any commercial oven cleaner must be approved for use on food contact areas. Remove soil with the use of a plastic scouring pad.

6. Wipe door gaskets thoroughly since these areas harbor food debris and grease.
7. Rinse surfaces by wiping with a clean cloth or sponge and clean warm water.
8. Remove excess water with a sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.



Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for food service equipment.

**AT THE END OF THE DAY,
UTILIZE THE COOL-DOWN MODE
AND OPEN THE OVEN DOORS.**

CARE AND CLEANING

EXTERIOR:

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Wipe control panel, door vents and door handles thoroughly since these areas harbor food debris.

Clean exterior glass surfaces with a commercial window cleaner.

DO NOT USE ABRASIVE CLEANING COMPOUNDS.

MOTOR CARE

The convection oven motor contains self-lubricating, sealed ball bearings and is generally maintenance-free. During operation, the interior of the motor is cooled by air flowing into the rear of the motor case. This is a general operating feature when proper clearances have been allowed.

**AT THE END OF THE DAY,
UTILIZE THE COOL-DOWN MODE
AND OPEN THE OVEN DOORS.**

SERVICE

TROUBLESHOOTING GUIDE

Oven has no power.

Check to ensure oven is connected to proper power source.

Oven has power
but will not turn **ON**.

Ensure power switch is turned **ON**.
Ensure doors are closed.
Door switch is bad or out of adjustment.

Oven fan turns **ON**,
but there is no heat.

Ensure thermostat is turned **ON**.
Ensure hi-limit is not tripped.
Ensure that gas supply hose is connected.

Oven heats, fan runs, but doesn't
shut **OFF** when door is opened.

Door switch is bad or out of adjustment.



SERVICE

DANGER



Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a certified service technician qualified to work on gas appliances.

DOOR ASSEMBLY, LH
DR-27850

SIDE RACK (2 PCS)
SR-26396

OVEN RACK (6 PCS)
SH-26795

GASKETS
TOP/BOTTOM 1006606
SIDES 1006605

STAND, STATIONARY
5003489

OVEN RACK (6 PCS)
SH-26795

PANEL OVERLAY
PE-26729

SWITCH,
ON/OFF COOL-DOWN
SW-34112

SWITCH,
FAN, HI/LO
SW-34101

INDICATOR LIGHT
LI-3027

THERMOSTAT
TT-34092

KNOB, THERMOSTAT
KN-34297

TIMER
TR-34723

KNOB, TIMER
KN-34103

DOOR ASSEMBLY, RH
DR-27849

SIDE RACK SUPPORT
(2 PCS)
SR-26551



DANGER



**DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.**

INTERIOR OVEN COMPARTMENT

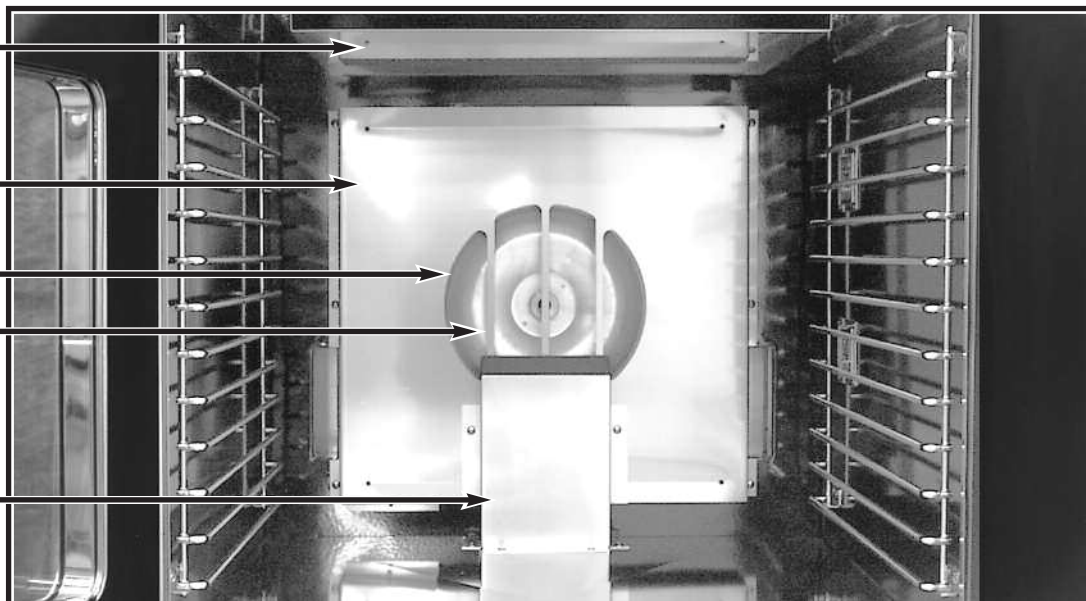
BAFFLE, INNER,
TOP 1004129

BAFFLE, REAR
1004114

FAN MOTOR
MO-34214

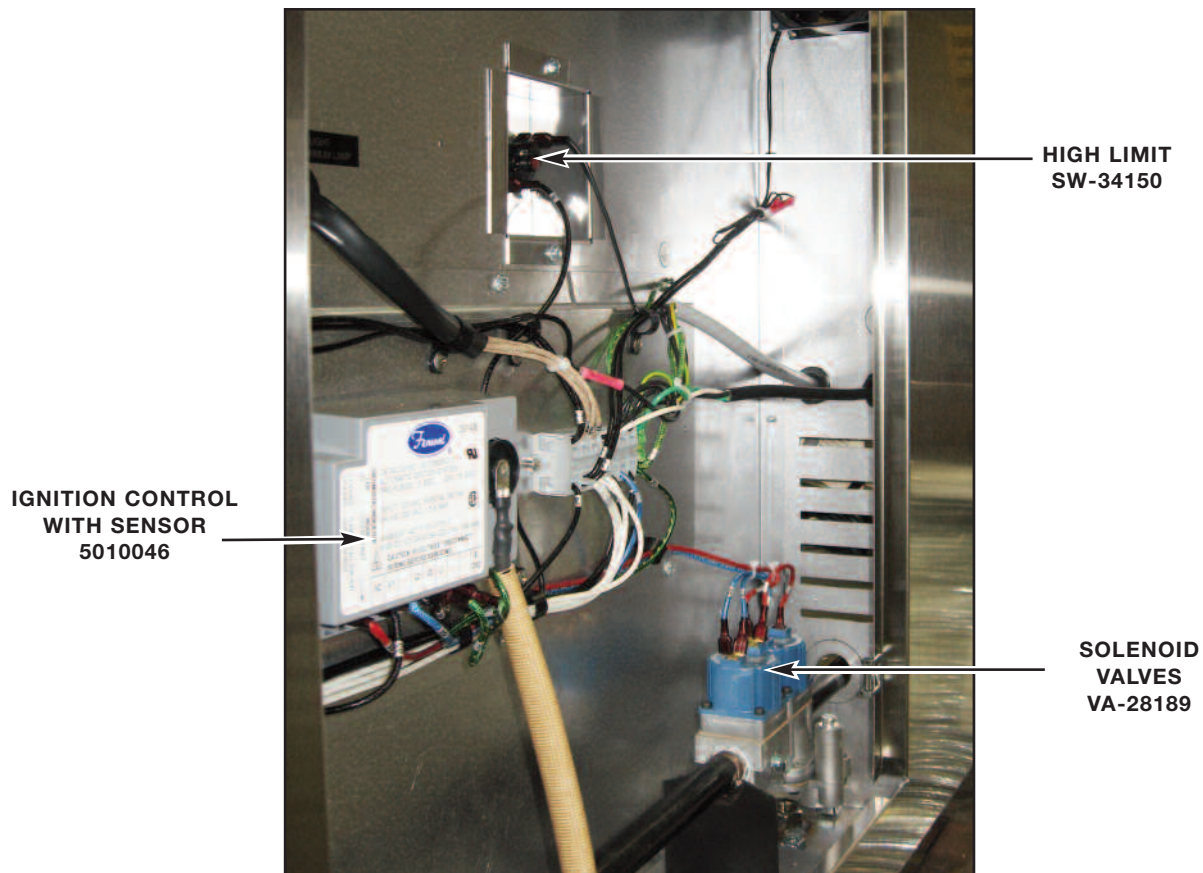
BLOWER WHEEL
(NOT SHOWN)
WH-26397

HEAT BOX
5003197

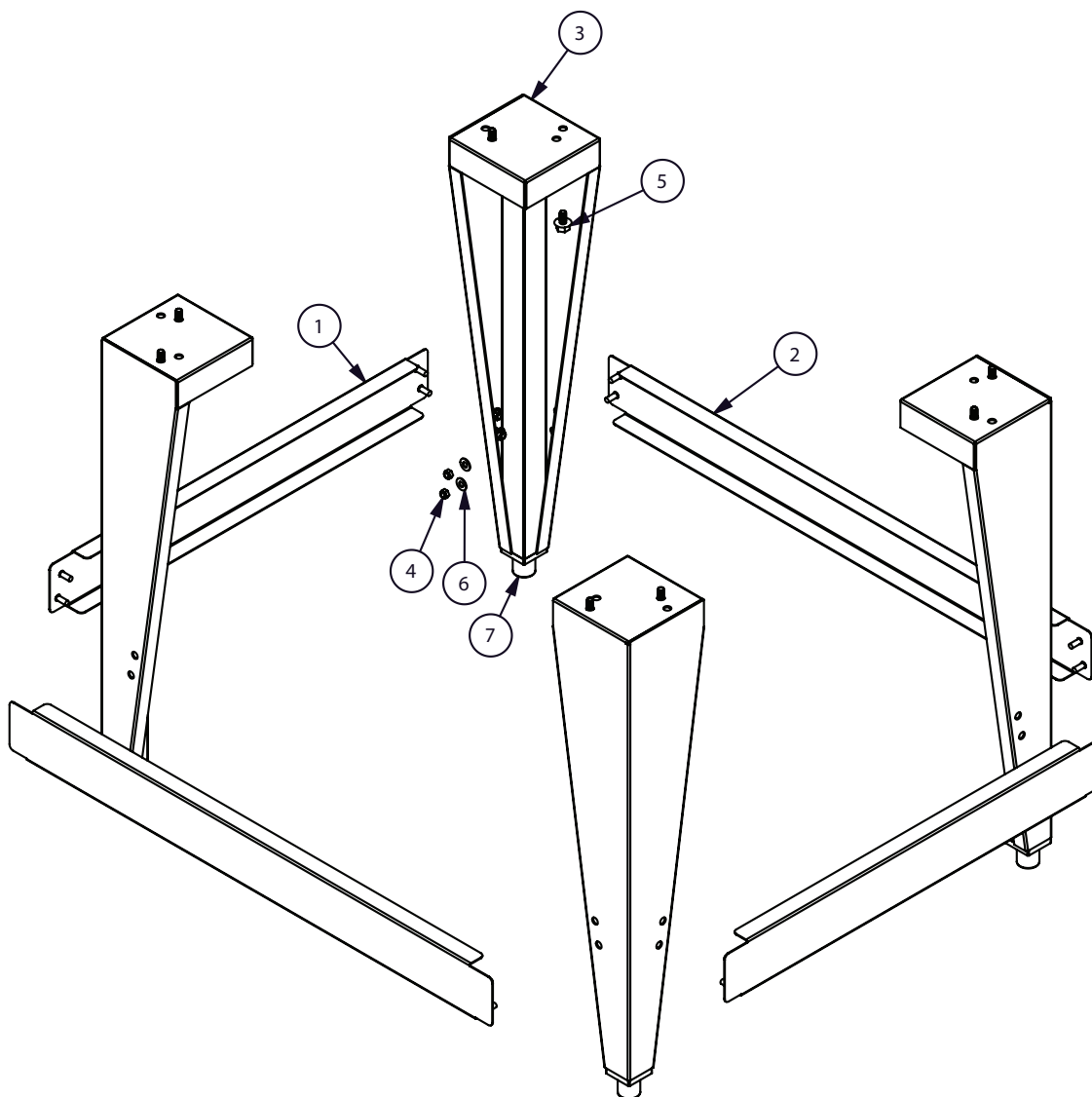


SERVICE

RIGHT SIDE SERVICE PANEL - REMOVED



LEG ASSEMBLY (5003784)



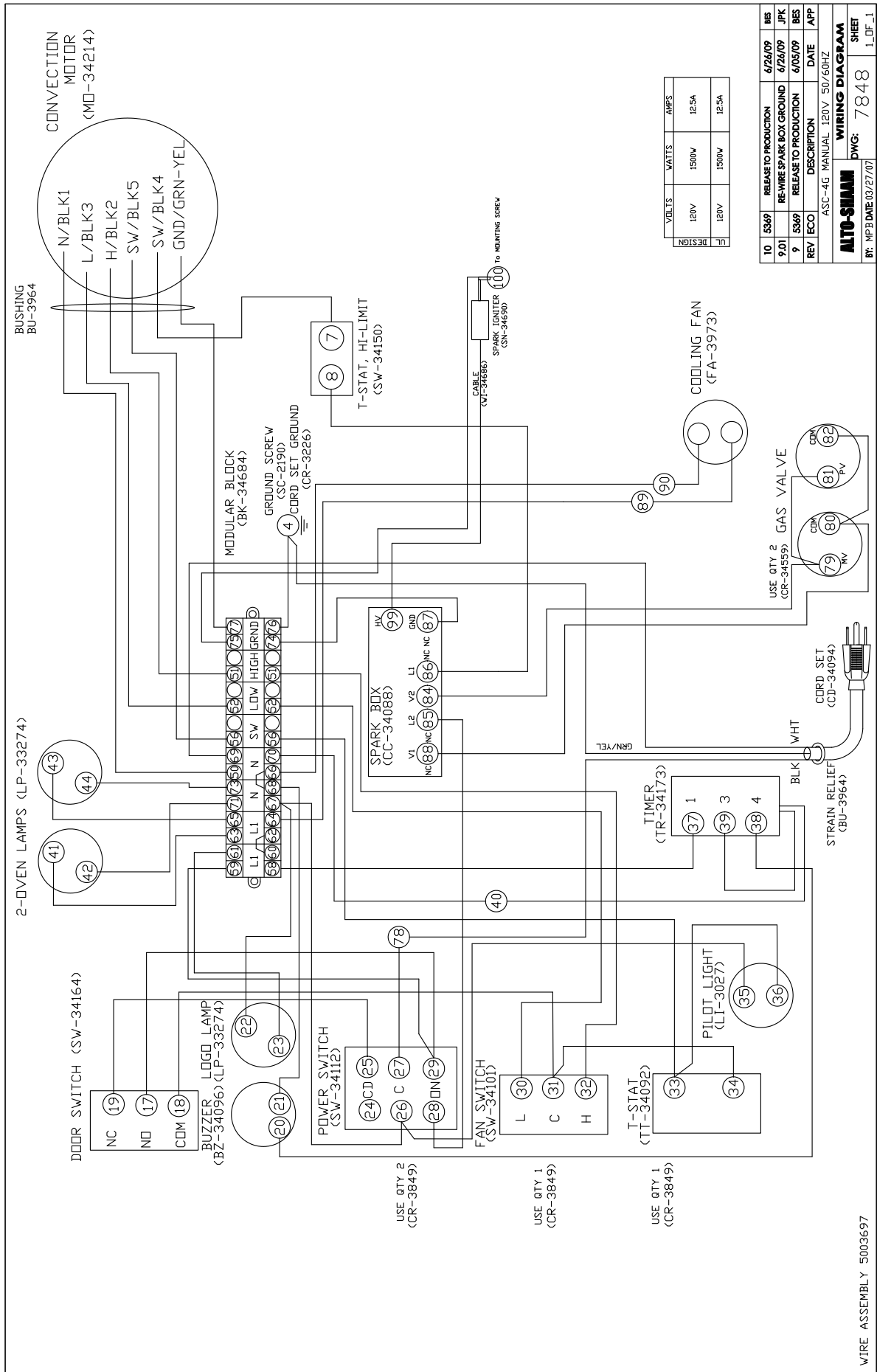
ITEM	DESCRIPTION	PART NO.	QTY
1	SUPPORT, LEG, SIDE, ASSEMBLY	5009564	2
2	SUPPORT, LEG, REAR, ASSEMBLY	5009565	2
3	LEG ASSEMBLY, 25"	LG-27829	4
4	NUT, 1/4-20 NYLON INSERT 18-8 S/S	NU-23984	16
5	5/16-18 X 5/8 SERR. HEX HD SCREW	SC-2351	8
6	WASHER, 1/4", FLAT, 5/8 OD 18-8 S/S	WS-22094	16
7	LEGS, CT, ADJUST, LEVELING	LG-22185	4

SERVICE

PARTS LIST

P/N	DESCRIPTION	QTY
EXTERIOR		
1006623	PANEL, OUTER, SIDE/TOP	1
1006671	PANEL, OUTER, RH	1
1006672	PANEL, LOUVERED ACCESS	1
1006678	COVER, BOTTOM	1
CD-34094	CORD, 6' (1829mm)	1
1006606	GASKET, TOP & BOTTOM	1
1006605	GASKET, RIGHT & LEFT	1
DR-27849	DOOR ASSEMBLY, LH	1
DR-27850	DOOR ASSEMBLY, RH	1
OVEN LAMP COMPONENTS		
LP-34161	LAMP, *CT, SNAP-IN, OVEN LIGHT	2
LP-34206	LAMP, 25 WATT	2
GS-26630	GASKET, OVEN LAMP, STANDARD	2
GL-26608	GLASS, *CT, OVEN LIGHT	2
RP-3986	SOCKETS, *CT, FOR OVEN LAMP	2
CV-26607	COVER FOR OVEN LIGHT	2
SHELVES & SIDE RACKS		
SH-26795	RACK, OVEN	6
SR-26396	RACK, SIDE	2
MOTOR/BLOWER WHEEL		
MO-34214	MOTOR, 3/4HP, 1725/1140,125V	1
WH-26397	WHEEL, BLOWER	1

P/N	DESCRIPTION	QTY
GAS PARTS		
VA-28189	SOLENOID VALVE	1
WI-34686	WIRE, IGNITION	1
SN-34690	SENSOR, FLAME	1
OR-29172	ORIFICE, BURNER 1/8, NATURAL GAS	1
OR-29054	ORIFICE, BURNER, #43, LP GAS	1
5010046	CONTROL MODULE, IGNITION, RAM	1
5009365	BURNER ASSY, ASC-CONVECTION	1
VA-28821	CONVERSION SPRING KIT - NATURAL GAS	1
VA-28444	CONVERSION SPRING KIT - LP GAS	1
FRONT CONTROLS/CONTROL COMPARTMENT — SWITCHES/THERMOSTATS/TIMERS		
TR-34173	TIMER	1
TT-34092	THERMOSTAT, 140-500°F., 250V, 25AMP	1
SW-34101	FAN SWITCH, ON/OFF	1
SW-34112	POWER SWITCH	1
SW-34164	SWITCH, DOOR	1
SW-34150	HI-LIMIT T-STAT	1
PE-26729	PANEL OVERLAY	1
FA-3973	FAN, BOX, 34CFM, 125V, 50-60HZ	1
FA-3599	FAN, BOX, 70CFM, 125V, 50-60HZ	1
BZ-34096	BUZZER	1
LI-3027	PILOT LIGHT	1
ELECTRICAL		
RL-33558	MOTOR RELAY	2
RL-33930	LIGHT RELAY	2
BA-33554	POWER SUPPLY	1
BU-3964	STRAIN RELIEF	1
SN-33541	TEMPERATURE SENSOR	1
BK-34684	MODULAR BLOCK	1
SC-2190	GROUND SCREW	1



TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

Effective 02/09



RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

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