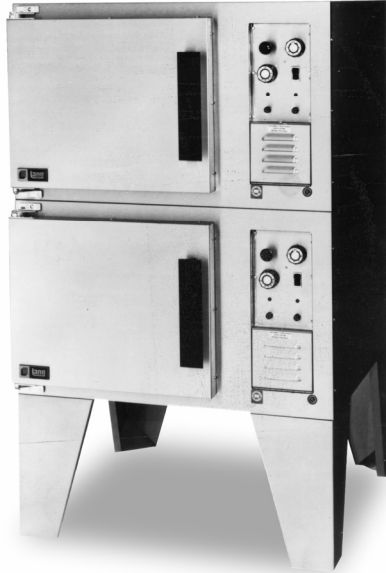




A Division of Star Mfg. Int'l, Inc.



**Installation,
Operation, and
Maintenance Instructions
with Troubleshooting**

Electric Full Size Economy Convection Oven

Models:

FCOFL-AT (Lower)

FCOF-AT (Upper)

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY

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

POST IN A PROMINENT LOCATION

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

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.

Model #:	Purchased From:
Serial #:	Location:
Date Purchased:	Date Installed:
Purchase Order #:	For Service, Call:

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IMPORTANT**READ FIRST****IMPORTANT**

CAUTION: EACH UNIT WEIGHS 275 LBS. 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.



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



WARNING: INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. 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 plate is located behind circuit breaker door on oven. The oven voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. 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.



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.



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.



NOTICE: Service on this, or any other, LANG appliance must be performed by qualified personnel only. Consult your LANG authorized service agent directory or call the factory at 1-800-807-9054, or WWW.STAR-MFG.COM for the service agent nearest you.



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 LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



EQUIPMENT DESCRIPTION

Model: FCOFL-AT/FCOF-AT

Exterior Construction

The oven exterior dimensions are 36" (91.44cm) Wide, 22" (55.88cm) High, 34" (86.36cm) Deep. The Front, Back, and Sides are constructed of stainless steel with an aluminized top and bottom.

The door handle is constructed of Polycarbonate.

The oven cavity is insulated with high temperature insulation for efficiency and reduced heat loss.

Interior Construction

The oven cavity dimensions are 20" (50.8cm) Wide, 17" (43.18cm) High, 29" (73.66cm) Deep.

The oven is designed for three shelves and comes with three Chrome Plated Racks.

The interior of the oven is constructed of aluminized steel.

Operation

The oven is a forced air convection oven with a vented oven cavity.

The air is driven by a 1/3 HP fan motor.

Controls

Easy to use manual control knobs.

Mechanical temperature sensing and controls.

Technical

Oven operates as shipped on 208, 240, or 480-Volt Single, or Three Phase.

Floor space required is 42" (106.68cm) Wide, 37" (94cm) Deep.

The oven weighs 275 lb.

The ovens are stackable and can include stacking kit if requested.

UNPACKING

Receiving the Oven

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. 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. Do not return damaged merchandise to Lang Manufacturing Company. File your claim with the carrier.

Location

Prior to un-crating, move the oven as near to 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.

Un-crating

The oven will arrive completely assembled inside a wood frame and strapped to a skid. **Cut the straps and remove the wood frame.**

CAUTION: THE OVEN WEIGHS 225 LBS. 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 THE 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.



Remove Oven from skid and place in intended location.

INSTALLATION

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

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 plate is located behind circuit breaker door on oven. The oven voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. 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.



Leg Installation

Legs are available for single, double, and triple, installations. Single deck installations require a 27-inch leg, double deck installations require a 16-inch leg, and triple deck installations require a 6-inch leg.

To install the 27-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten two legs to the oven's front. Lift the oven onto its front legs and block the back up using one of the 27-inch legs set upside down in the center rear of the oven body. Install the last 27-inch leg onto the oven body on the control side rear. Gently lift the oven rear, remove the leg set to support the oven center and install it on the last rear corner.

To install the 16-inch legs follow the same instructions as the 27-inch legs and then proceed to "Stacking the Ovens" for the second deck installation.

To install the 6-inch legs, place some cardboard on the floor and gently tip the oven onto its back. Fasten the four 6-inch legs onto the bottom of the oven. Gently lift the oven onto the legs and proceed to the "Stacking the Ovens" for the second and third deck installation.

INSTALLATION

Stacking the Ovens

Stacking kits must be requested upon purchase.

Remove all the plug buttons from the top of the lower oven.

Remove the stacking kit from the oven compartment of one oven and install the 1 1/4-inch plastic bushing into the top of the lower oven.

Tip the top oven backwards and install two pins into the front leg holes of the top oven.

Route the wires 1 and 2 from the upper deck through the 1 1/4-inch knockout in the bottom of the oven through the 1 1/4-inch knockout in the top of the bottom oven to the main terminal block in the bottom oven. Refer to wiring diagram for proper phasing.

Lift the top oven and gently set on top of the lower oven so that the studs nest into the holes of the lower oven.

If placing a range top onto the oven, see the installation section of the range top for installation directions.

Electrical Connection

The electrical connection must be made in accordance with local codes or in the absence of local codes with **NFPA No. 70** latest edition (in Canada use: **CSA STD. C22.1**).

The electrical service entrance is provided by a 1 1/4-inch knockout on the oven bottom. A three pole terminal block is provided for connection.

INITIAL START-UP

INITIAL PREHEAT

Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly 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.

To “dry out” the oven, set the thermostat to 250°F and turn on the power switch. Allow the unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350°F allow the same time. Reset the thermostat to 450°F and allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit has to operate in moist environment.

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.

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 range and will disappear after the first few hours of use.

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.



General Operation

The convection oven roasts and bakes in shorter time and at lower temperatures with less shrinkage than conventional commercial ovens.

A blower in the Lang convection oven circulates air within the chamber to heat the entire space evenly and transfer heat efficiently to the product, even with stacked loading.

The airflow continuously removes the thick layer of moist, cool air that otherwise would surround the product. When properly loaded and operated, it maintains this airflow throughout the chamber to eliminate hot spots and roasts or bakes with minimum power consumption at twice the output capacity of a conventional oven.

The power switch on the lower portion of the control panel energizes the fan motor and activates the thermostatically controlled circuit for the oven heating elements. When this switch is in the on position, the red indicator light will illuminate.

Rotating the thermostat control knob from "off" position to selected temperature causes the indicator light to illuminate and closes the contactor that feeds power to the heating elements. This light will cycle "on and off" as the thermostat calls for heat in the oven. The blower, however, operates continuously while the power switch is in the "on" position.

The black control knob operates a damper in the oven vent stack. Damper is open when knob is pulled outward.

Circuit breakers behind the control panel protect the electrical components from overload.

Typical Operation

ACTION	RESULT
Turn power switch to ON.	Control panel heat call light comes on.
Adjust proper temperature, between 140°F & 450°F and allow preheating for 20 minutes.	Oven begins heating.
Open oven doors and insert product. Set timer for up to 60 minutes.	Timer begins counting down.
Timer rings when done.	Product should now be done.

MAINTENANCE & CLEANING

Cleaning

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



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The oven should be thoroughly cleaned at least once a week in addition to the normal daily cleaning to insure against the accumulation of foreign material.

- Always start with a cold oven.
- The stainless exterior can easily 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 coming in contact with the blower wheel.
- The oven racks, rack slides, and interior may be cleaned using oven cleaner.
- Discoloration or heat tint may be removed using a Carbon Release oven cleaner.
- The oven interior should be cleaned using a mild soap and a non metal scouring pad. **DO NOT use caustic cleaners.**

Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

Electric equipment is inherently clean and sanitary, but may become unsanitary if grease is allowed to accumulate on it. Take advantage of the clean, sanitary features of electric equipment, give it the regular attention that it deserves the same as any other highly perfected machinery, to insure best results and continued high operating efficiency.

MAINTENANCE & CLEANING

TROUBLE SHOOTING

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 and the Remedy to column for possible solutions.

SYMPTOM	POSSIBLE CAUSE
Oven will not heat	Oven circuit breaker not on Incorrect wiring Defective transformer Defective fuses Defective contactor Defective thermostat Defective element
Oven motor will not run	Incorrect wiring Defective transformer Defective fuses Defective contactor Defective motor
Product burning	Product cooked too long Oven out of calibration Defective transformer
Product under cooked	Product not cooked long enough Oven out of calibration Defective thermostat

MAINTENANCE & CLEANING

TESTS

NOTICE:

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WARNING:

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If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

Possible Cause	TEST
Oven circuit breaker not on	Cycle breaker to the "ON" position.
Incorrect wiring	Confirm that oven is getting proper voltage* Confirm that oven is phased correctly*
Defective transformer	Confirm that primary coil has the correct voltage* Confirm that secondary coil has the correct voltage*
Defective fuses	Replace fuses
Defective contactor	Confirm that contactor coil has correct voltage* Confirm that contactor points move freely
Defective thermostat	Confirm that thermostat has correct voltage* Confirm that thermostat is operating properly
Defective element	Confirm that elements has correct voltage* Confirm that elements are pulling correct amps*
Defective motor	Confirm that motor has correct voltage* Confirm that motor is pulling correct amps*

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MAINTENANCE & CLEANING

CALIBRATION

Calibration Check

Place thermometer or thermocouple in the center of oven cavity.

Set thermostat to 350°F.

Allow the oven to Preheat for at least half an hour.

Note cycle on temperatures and cycle off temperatures for 3 cycles. (Red indicator light indicates when oven is calling for heat)

After 3 cycles average the temperature. (Add all six temperatures and divide by 6)

Calibration Adjustment

A 1/16" flat blade screwdriver with a 2" shaft is required to make adjustments on the thermostat.

Maintain the oven temperature at 350°F.

Without turning the thermostat, remove the knob.

Locate the adjustment screw at the base of the shaft and insert the screwdriver.

Grasp the shaft and turn the screw. Counter clockwise to increase and clockwise to decrease (1/8 of a turn will move the temperature 5-7 ° in either direction).

Reinstall the oven knob and recheck the oven temperature.

REMOVAL INSTRUCTIONS

Thermostat, Contactor, Transformer, and Switch

These parts are located behind the control panel assembly on the right hand side of the oven. To access control panel secure unit from power, remove the vent knob and the seven screws around the outside of the control panel assembly. Slowly pull the control panel toward you until the component is accessible.

Thermostat

Secure oven from power. Inside the oven, remove the fan baffle and the retaining clips holding the thermostat capillary tube to the inside of the oven. Feed the bulb through the oven wall into the control panel area. Pull out control panel as previously outlined.

Remove the wires from the old thermostat and attach to the corresponding terminal of the new thermostat. Remove knob and two screws that hold the thermostat to the oven control panel. Discard old thermostat. Reinstall the thermostat and capillary tube into oven and the control panel and restore power to the oven. Test for proper operation.

Contactor and Switch

Pull out control panel as previously outlined. Remove the wires from the contactor or switch being changed. Place those wires on the corresponding terminal of the new contactor or switch. Remove old contactor or switch and mount new contactor or switch with wires attached. Discard old contactor or switch. Reinstall the control panel and restore power to the oven. Test for proper operation.

Transformer

Pull out control panel as previously outlined. Remove the wires from the old transformer. Place the wires on the corresponding terminal of the new transformer. Remove old transformer and mount new transformer with wires attached. Discard old transformer. Reinstall the control panel and restore power to the oven. Test for proper operation.

MAINTENANCE & CLEANING

Blower Wheel

Secure oven from power. Inside the oven, remove the racks and right hand rack slide. Remove wing nut holding oven baffle. Remove oven baffle exposing the blower wheel. Loosen the two 1/4-20-set screws holding the blower wheel to the motor shaft. Using a three-fingered wheel puller, grasp the puller ring with all three fingers and tighten the puller until the blower wheel hub clears the motor shaft. Place new blower-wheel on the motor shaft and position the new blower wheel so that it is flush with front inlet ring. Tighten the set-screw over the flat spot on the motor shaft and spin the blower wheel to confirm that blower wheel is strait. Adjust if necessary and tighten second set screw. Test for proper operation.

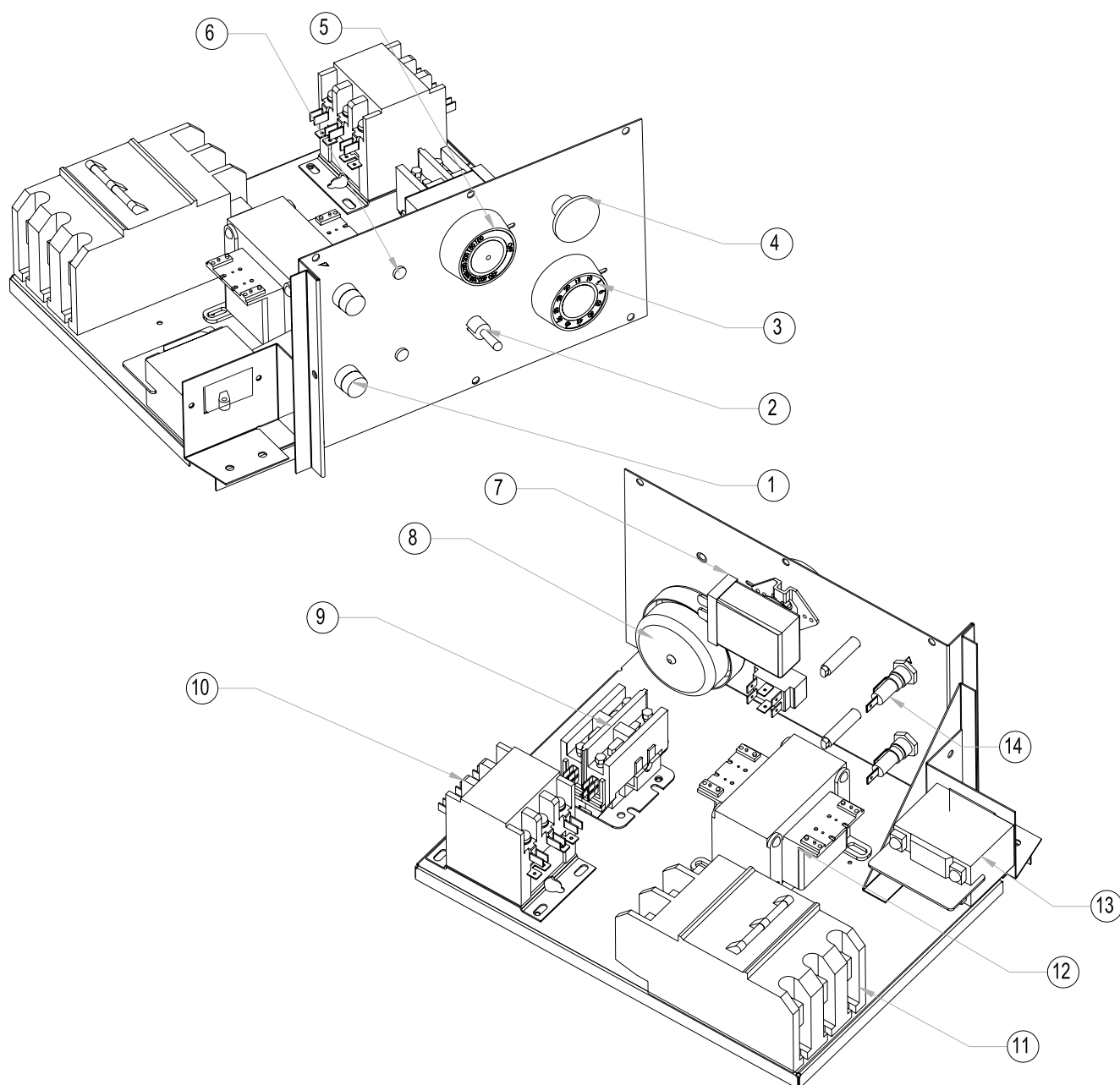
Motor

Remove the blower wheel as outlined above. Once blower wheel is removed, remove the six bolts holding the motor plate to the side wall of the oven. Gently pull the motor out and lay on the bottom of the oven cavity. Note each wire location on the motor and remove the wires. Remove motor from cavity and remove old motor from motor mounting plate. Attach new motor to motor mounting plate. Reverse removal instructions to assemble. Discard old motor and test for proper operation.

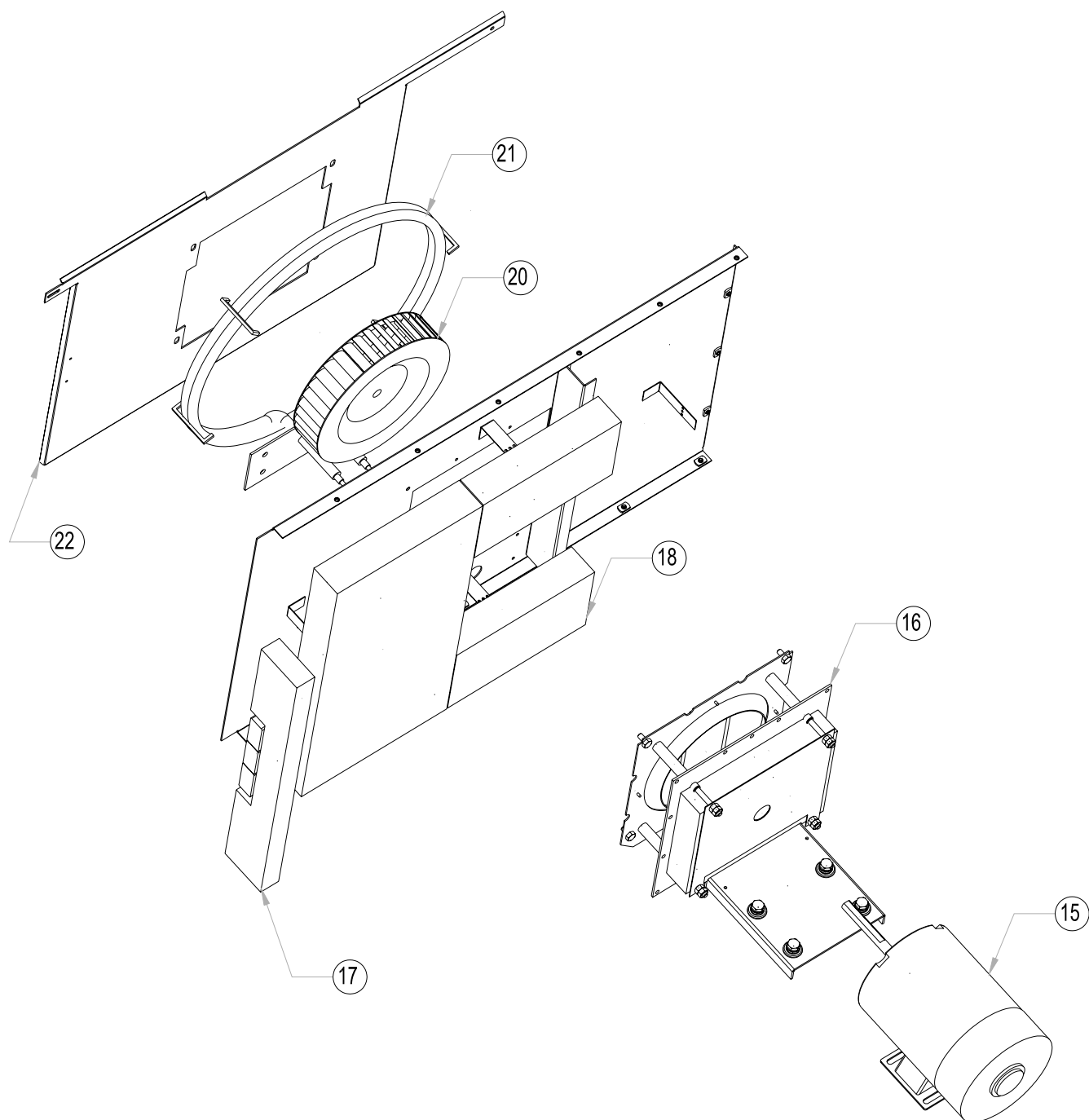
Elements

Remove oven racks and right hand rack slide from oven. Remove the wing nuts holding oven baffle to right hand of oven. Remove oven baffle from oven. Remove 4 screws holding oven elements to right hand of oven. Gently pull elements away from right hand of oven. Noting wire locations disconnect wires from element. Discard old element. Reverse removal instructions to assemble.

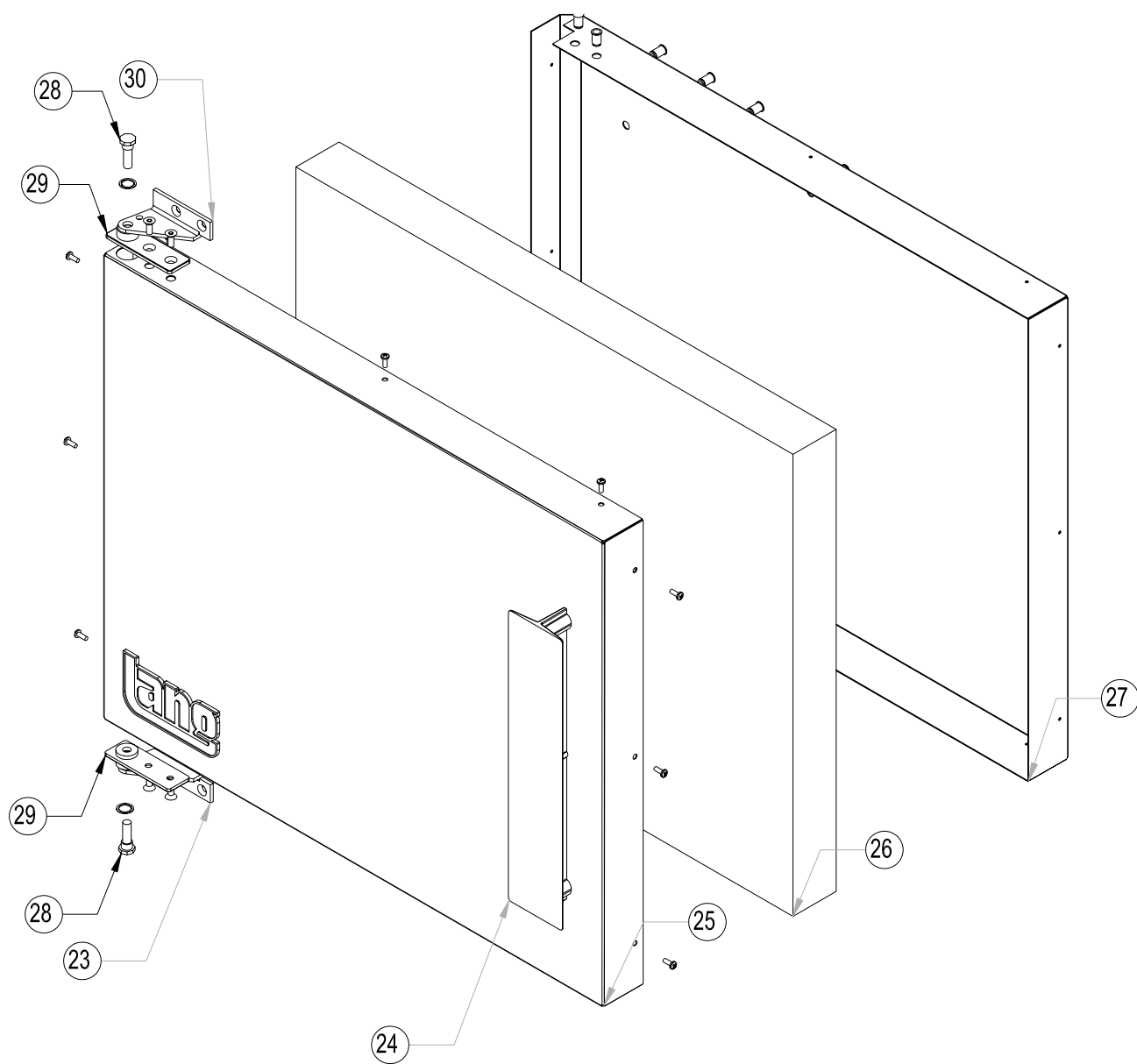
ILLUSTRATED PARTS BREAKDOWN



ILLUSTRATED PARTS BREAKDOWN



ILLUSTRATED PARTS BREAKDOWN



PARTS LIST

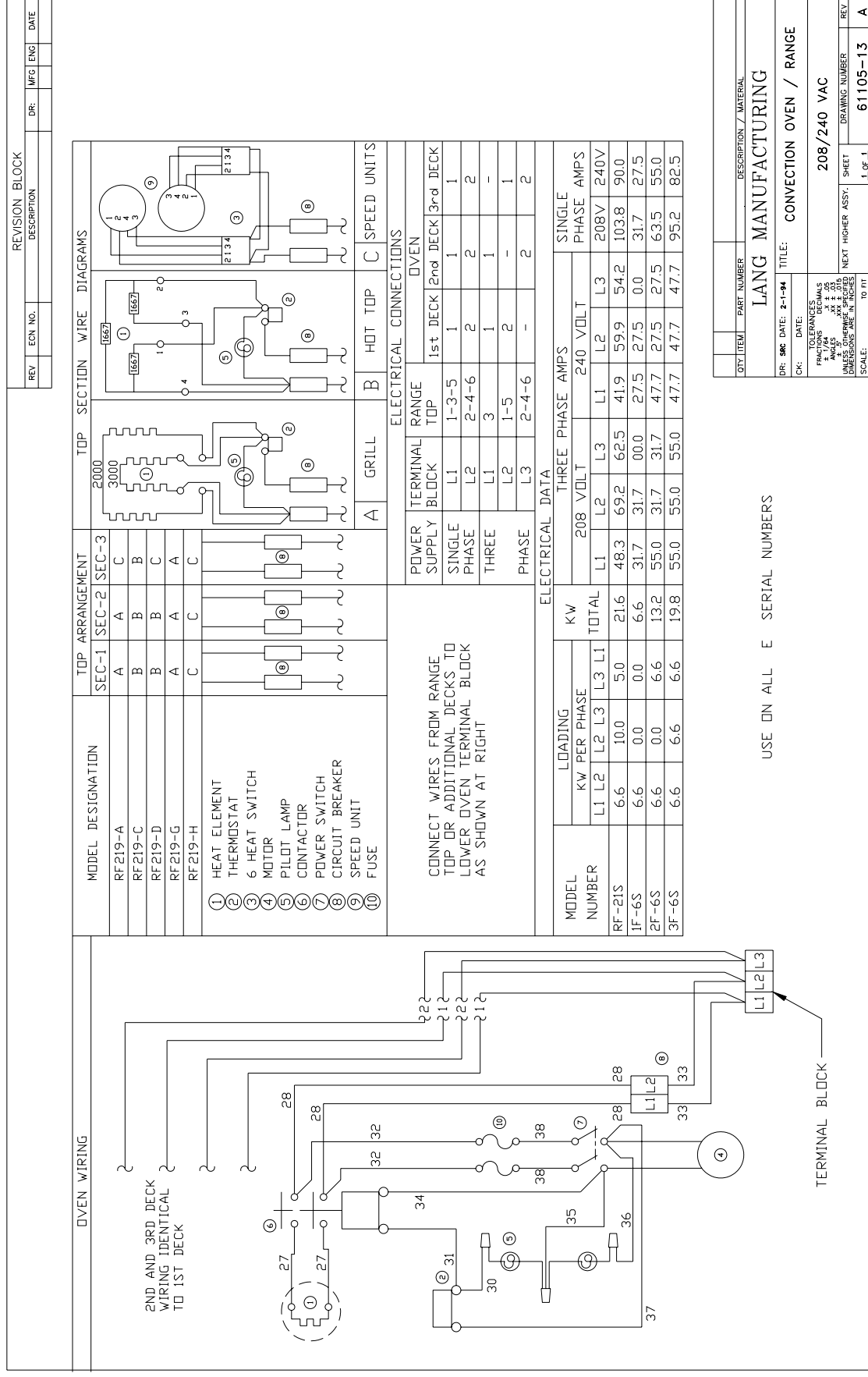
May 16, 2007, Rev A

Model: FCOFL-AT/FCOF-AT Electric Full Size Economy Convection Oven

Item No.	Part No.	Description	QTY	Application
1	2E-30901-02	FUS HLDR FOR 15AMP FUSE	2	ALL
2	2E-30303-06	SWT TOG ON-ON DPDT BLK	1	ALL
3	Q9-70701-09-1	KNOB MANUAL TIMER PHANTOM	1	ALL
4	2R-70701-25	KNOB DAMPER BLACK PLAIN	1	ALL
5	Y9-70701-19-1	KNOB 450o D PHANTOM	1	ALL
6	2J-31601-01	PILOT LT 250V 6LEAD BLK	2	ALL
7	2T-30402-27	STAT ADJ 450 DEG 48 PILOT	1	ALL
8	2J-30801-01	TIMER MECHANICAL LONG	1	ALL
9	2E-30701-03	CONTC2POL35A208-240V50/60	1	ALL
11	2E-31800-01	CB 250V50A 1 POLE CRLNGSW	2	FCOF-AT-208M & 208V & 240M & 240V, FCOFL-AT-208 & 240, FCOFL-AT2208M & 240M
11	2E-31800-04	CB 480V 50A 3 POLE	1	ALL
12	2E-31400-04	XFRMR 480/240VAC 100VA	1	FCOF-AT-440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT440G & 440M & 480G & 480M
13	2E-31800-07	CB 2/10 AMP 2 POLE	1	FCOF-AT-440G & 440M & 480M, R36C-ATEL480, FCOFL-AT440G & 480G
14	2E-30900-01	FUSE 15AMP (ABC-15)	2	ALL
15	2U-30200-03	MTR 1/3HP 480V 3PH 60HZ	1	FCOF-AT-440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-480, FCOFL-AT440G & 440M & 480G & 480M
15	2U-30200-12	MTR 1/3HP 115/208-240 1PH	1	FCOF-AT-208M & 208V & 240M & 240V, FCOFL-AT-208 & 240, FCOFL-AT2208M & 240M
16	Q9-F6-189	MOTOR MOUNT ASSEMBLY NO	1	ALL
17	2H-F6-158	CAN SIDE INSULATION	1	ALL
18	2H-F6-251	INSULATION-SIDE R/H FRONT	1	ALL
20	2U-71500-03	BLOWER WHEEL F-6	1	ALL
21	2N-11090-09	ELMNT F6OVEN 208V 6KW	1	FCOF-AT-208M & 208V, FCOFL-AT208M
21	2N-11090-10	ELMNT F6OVEN 240V 6KW	1	FCOF-AT-240M & 240V, FCOFL-AT-240, FCOFL-AT240M
21	2N-11090-11	ELMNT F6OVEN 480V 6KW	1	FCOF-AT-440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT440G & 440M & 480G & 480M
21	2N-11120-14	ELMNT TK 480V 2600W	6	R36C-ATEL480
22	Q9-60102-45	BAFFLE SPOTWELD F6S	1	ALL
23	2F-70601-28	HINGE BRAKET LOWER LEFT	1	ALL
24	2R-50800-12	DOOR T HANDLE 11 1/2 LNG	1	ALL
25	Q9-F6-145	OUTSIDE DOOR PANEL	1	ALL
26	2H-F6-144-1	DOOR INSULATION	1	ALL
27	Q9-F6-144	INSIDE DOOR PANEL A/L	1	ALL
28	2F-70601-06	HINGE PIN, HALF HINGE	1	ALL
29	2F-70601-06	HINGE PIN, HALF HINGE	1	ALL
30	2F-70601-27	HINGE BRAKET UPPER LEFT	1	ALL
NI	2A-72500-03	LEG 6 SS ADJ WITH 3/4-10	4	R36C-ATEL480
NI	2A-72500-06	LEG 5 1/2W/BOLT DOWN ADJ	4	FCOF-AT-440G, FCOFL-AT440G & 480G

NI	2B-50200-07	RACK SLIDE F6 OVEN	2	FCOF-AT-208M & 208V & 240M & 240V & 440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-208 & 240 & 480, FCOFL-AT208M & 240M, FCOFL-AT440G & 440M & 480G & 480M
NI	2B-50200-07	RACK SLIDE F6 OVEN	1	FCOF-AT-440M, FCOFL-AT208M, FCOFL-AT240M, FCOFL-AT440M & 480G & 480M
NI	2B-50200-38	OVEN RACK F6 S/S	3	FCOF-AT-440G, FCOFL-AT440G
NI	2B-50200-39	OVEN RACK SLIDE F6 S/S	2	FCOF-AT-440G, FCOFL-AT-440G
NI	2B-50200-64	OVEN RACK F6 STD &	3	FCOF-AT-208M & 208V & 240M & 240V & 440G & 440M & 480V, R36C-ATEL480, FCOFL-AT-208 & 240 & 480, FCOFL-AT208M & 240M, FCOFL-AT440G & 480G & 480M
NI	2B-50200-64	OVEN RACK F6 STD &	6	FCOFL-AT480G
NI	2B-50200-65	RACK SLIDE F6 MAR LATCH	1	FCOF-AT-440M, FCOFL-AT208M, FCOFL-AT240M, FCOFL-AT440M & 480G & 480M
NI	2E-30301-02	SWT MICRO #2HLT-5 UNIMAX	1	FCOFL-AT480G
NI	2E-30304-09	SWTROT 6 HEAT+OFF208/240V	6	R36C-ATEL480
NI	2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	1	FCOF-AT-208M & 208V & 240M & 240V & 440M, FCOFL-AT-208 & 240, FCOFL-AT208M & 240M, FCOFL-AT440G & 440M & 480G & 480M
NI	2E-30500-07	TRM BLOCK 3PLELRGE 125AMP	2	FCOF-AT-440M & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-480, FCOFL-AT440G & 480M
NI	2E-30700-03	CONTC 3POLE 40A208-240VAC	1	FCOF-AT-440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-480, FCOFL-AT440G & 440M & 480G & 480M
NI	2E-31200-02	LUG GROUNDING UL APPROVED	2	FCOF-AT-208M & 208V & 240M & 240V & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-208 & 240 & 480, FCOFL-AT208M & 240M, FCOFL-AT440G & 480G & 480M
NI	2E-31200-02	LUG GROUNDING UL APPROVED	1	FCOF-AT-440G, FCOFL-AT440G & 480G
NI	2H-60106-20	INSULATION KIT F6	1	ALL
NI	2P-51001-23	SPRING DOOR STOP-ECO	1	FCOF-AT-440G, FCOFL-AT208M & 240M, FCOFL-AP440G & 440M & 480G & 480M
NI	2R-70602-03	CATCH DOOR MAGNET 3 PC	1	FCOF-AT-208M & 208V & 240M & 240V & 440G & 440M & 480M & 480V, R36C-ATEL480, FCOFL-AT-208 & 240 & 480, FCOFL-AT208M & 240M & 480G & 480M
NI	2R-70700-01	KNOB BLNK UNIVERSAL BLACK	8	R36C-ATEL480
NI	Q9-F6-137	SWITCH DOOR	1	ALL
NI	Q9-F6-423	ASSEMBLY DOOR A/L	1	ALL
NI	Q9-F6NM-423	DOOR ASSY - F6NM	1	FCOF-AT-440G

WIRING DIAGRAM 208/ 240



WIRING DIAGRAM 480

