ELECTRIC PURR-FECT HEIGHT STEAM SHELL GRIDDLE CONVECTION OVEN COMBO

OWNER'S MANUAL

WARNING:
NEVER MAKE ANY REPAIRS OR ADJUSTMENTS TO THE GRIDDLE/OVEN WHEN HOT OR IN OPERATION. THIS CAN RESULT IN SERIOUS INJURY.

STEAM PRESSURE MUST BE REDUCED TO 0 PSI BEFORE ATTEMPTING REPAIRS!

MODELS:

- **2624** (*without Steam*)
- **2624S** (*with Steam*)
- **2636** (*without Steam*)
- **2636S** (*with Steam*)

Form Number: S-6040 **12/06**

Printed in U.S.A.

AutoQuotes

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INTRODUCTION

The high performance Market Forge Purr-fect Height Steam Shell Griddle Convection Oven Combo creates a new class of steam cooking equipment. More heat is delivered per square inch than any other griddle and assures food safety. Additionally, steam is injected into the cooking compartments. This technology allows the food to be cooked from both sides, dramatically decreasing cooking times and allowing for broader menu items. These items include seafood, stir-fry, vegetables and pork. With the glass window in the cooking lids, food can be observed while cooking.

INSTALLATION

GENERAL: Once the unit is installed it must be electrically grounded and comply with local codes, or in the absence of codes with the National Electrical Code ANSI NFPA 70-1999. Installation in Canada must comply with CSA Standard C22. NO. 109-M1987.

CLEARANCES: Allow at least a three in clearance between the back of the unit and any wall obstruction for proper ventilation, room for plumbing and electrical connections. The ventilation opening on the back of the griddle must have access to cool air. Griddle needs to be placed on a level surface to provided ultimate performance. A non-level unit could lead to heating element damage.

THIS PROCEDURES SHOULD BE FOLLOWED BY QUALIFIED PERSONNEL ONLY. DAMAGE WILL VOID WARRANTY!

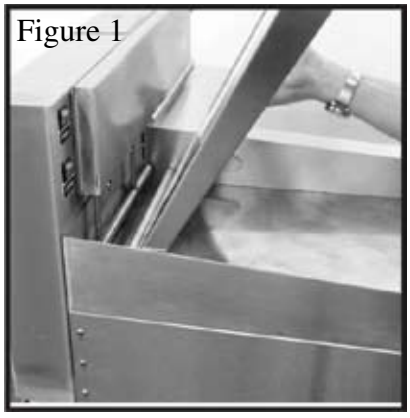
All griddles are shipped with a de-scaling filter. Installing the de-scaling filter according to the manufacturers instructions. See manual included with de-scaler. If de-scaler filter is not included with the griddle when shipped, contact the factory. Failure to use approved de-scaler system may void warranty.

TO INSTALL:

1. Unpack carefully. Remember to report any damage to the freight company immediately.
2. Do not remove any tags or labels until the unit is installed and working properly.
3. Set the unit on a level floor.
4. Install lids as shown in figures 1 through 3.

CAUTION:
Glass Doors!
Use extra caution when unpacking.

Figure 1

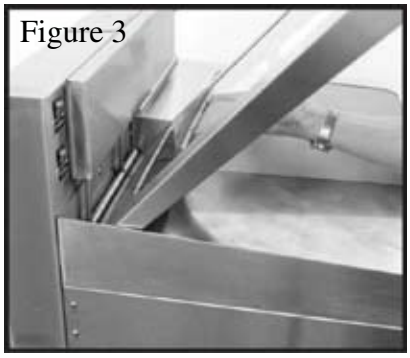


Slide lid until lift flange on lid is under counterweight bar.

Figure 2

Lift lid with both hands and set parallel to back of unit.

Figure 3



Once lid is securely seated under counterweight bar, lower lid slowly parallel to surface of griddle.

WATER CONNECTION:
Connect to cold waterline, 1/4" tubing. DO NOT CONNECT TO HOT WATER SOURCE! Waterline pressure should be 30 PSI minimum. Recommended 1/4" stainless steel braided hose for water supply line. Dp not use transparent water tubing. Connect 1/4" tubing to drain fitting and run to drain location.

A water de-scaling filter system must be installed to comply with warranty. If you do not have your own water de-scaling and filter system contact our factory immediately.

2624, 2624S, 2636, 2636S Griddle

INSTALLATION

ELECTRICAL CONNECTIONS:

Electrical supply to unit must conform to the National Electrical Codes. See appliance nameplate for service requirements. For proper connection of field wiring to junction box, see the wiring diagram on page 4-53. Make sure the input voltage and phase match the requirements shown on the serial plate. (The serial plate is located on the rear of the grill cabinet.) NOTE: Depending on the model of the griddle it may require two power sources. DO NOT ALLOW ANY TAMPERING OR ADJUSTMENT OF ANY CONTROL OR WIRING. THE UNIT IS FACTORY SET AND ADJUSTMENT OF ANY INTERNAL COMPONENT OTHER THAN THE JUNCTION BOX CAN VOID WARRANTY.

ELECTRICAL SPECIFICATION AND PLUG TYPES

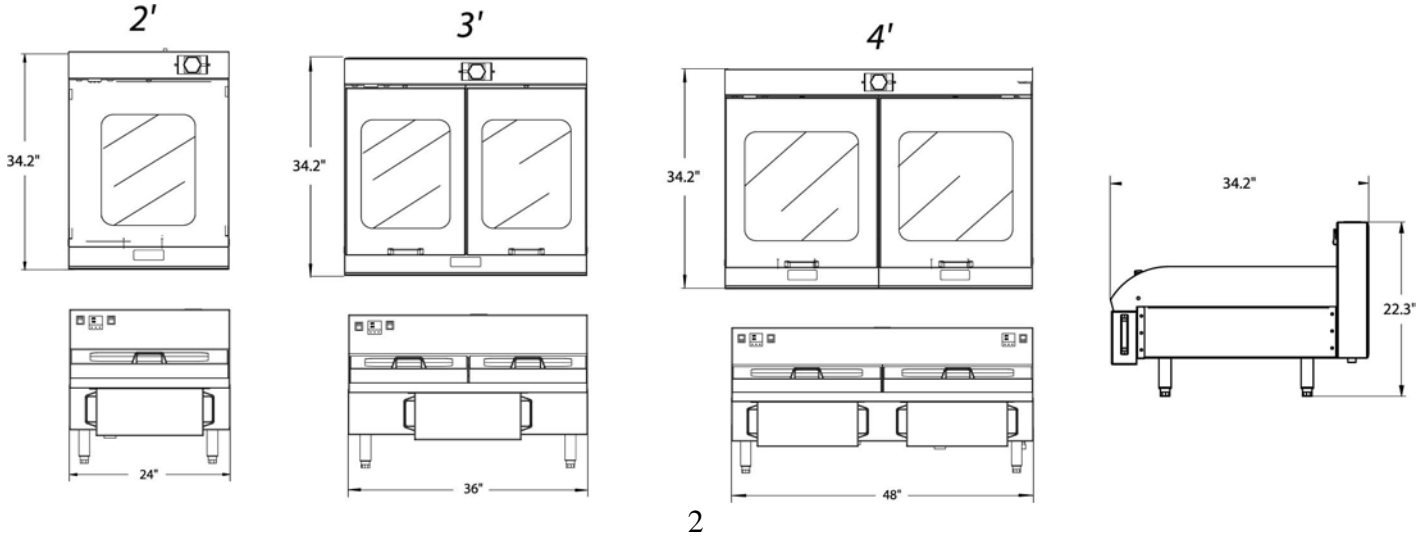
MODEL	VOLTS	PH	TOTAL AMP	HZ	STEAMER HEATERS @ 16.8 AMPS	BOILER & SURFACE HEATERS @ 29 AMPS
2’	208/240	3	45	60	(3) 2500WATT	(3) 3500 WATT-BOILER HEATERS (3) 1500 WATT-SURFACE HEATERS

					STEAMER HEATERS @ 18 AMPS	BOILER & SURFACE HEATERS @ 40 AMPS
3’	208/240	3	58	60	(3) 3500 WATT	(3) 3500 WATT-BOILER HEATERS (3) 1500 WATT-SURFACE HEATERS

					STEAMER HEATERS @ 18 AMPS	BOILER & SURFACE HEATERS @ 40 AMPS
4’	208/240	3	85	60	(3) 4500 WATT	(3) 3500 WATT-BOILER HEATERS (3) 1500 WATT-SURFACE HEATERS

GRIDDLE SPECIFICATIONS

	2’	2’	4’
Griddle Surface	23.8” Wide x 26.5” Deep	35.8” Wide x 26.5” Deep	47.8” Wide x 26.5” Deep
Cooking Compartments	1	1	2
Temperature Zone	1	1	2
Exterior Dimensions	24” W x 34.2” D x 22.3” H	36” W x 34.2” D x 22.3” H	48” W x 34.2” D x 22.3” H
Max Operating Temperature	390°F	390°F	390°F



2624, 2624S, 2636, 2636S Griddle

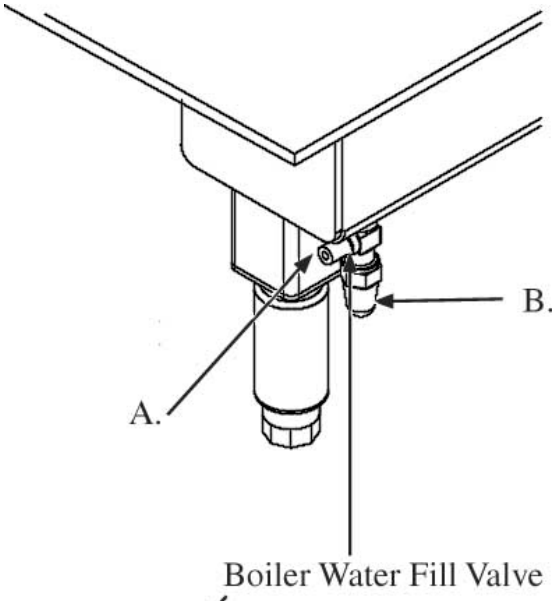
INSTALLATION

FILLING BOILER WITH WATER:

CAUTION: MAKE SURE POWER IS OFF AND GRIDDLE IS COOL.

TURN OFF WATER SUPPLY:

Locate boiler water fill valve located front right of the griddle and remove caps (A & B). Locate purge valve left back of griddle inside power head and remove caps (C & D). Detach existing water fill hose rear of unit (F) and attach to boiler water fill located front right of griddle (A). Open valve; allow water to run until water exits purge valve then close purge valve. Close fill valve. Turn water line at its source and disconnect. Replace caps on all fittings.



See Appendix A.
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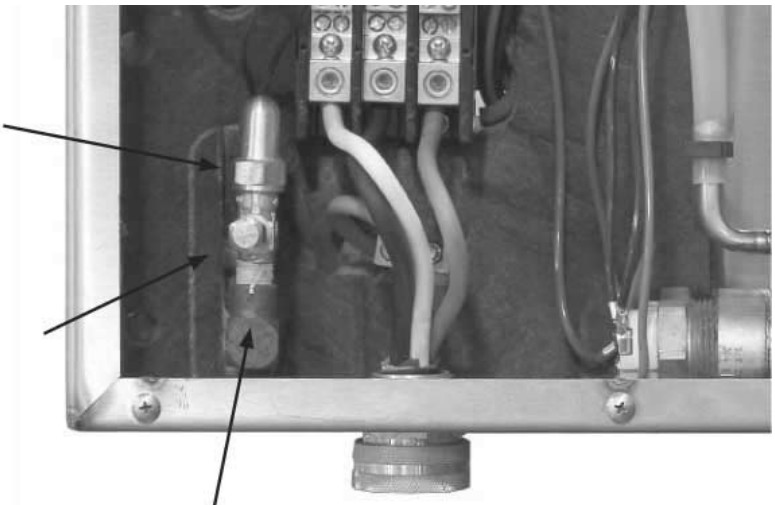
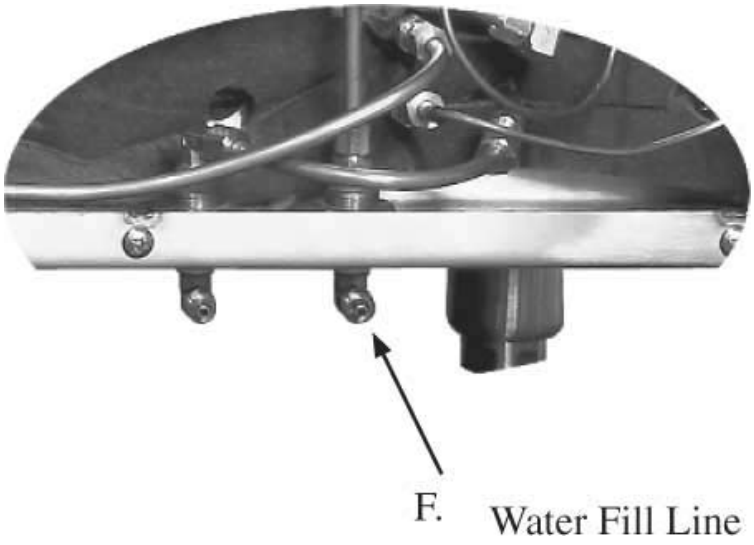
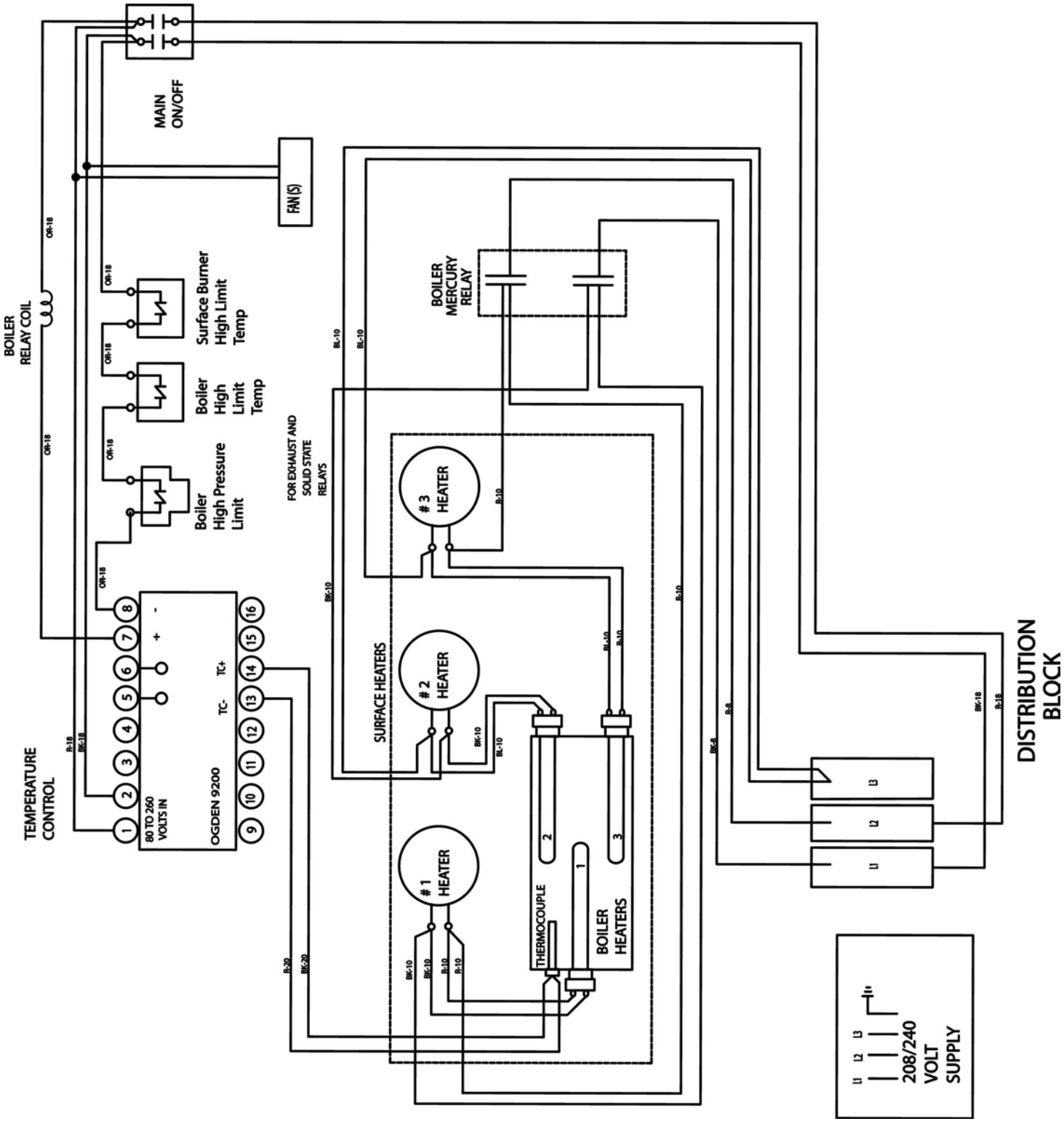




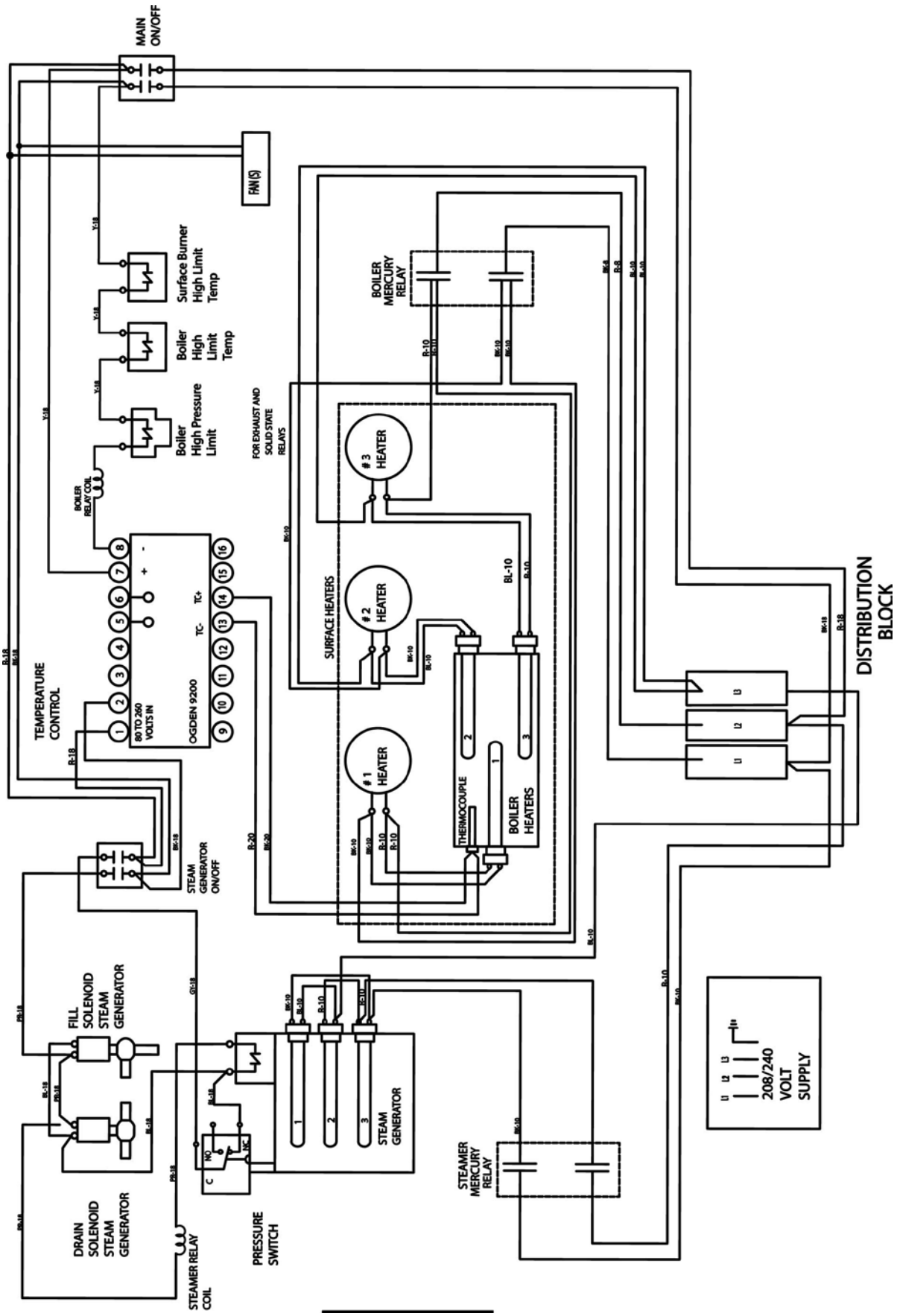
2624, 2624S, 2636, 2636S Griddle

INSTALLATION



2624, 2624S, 2636, 2636S Griddle

INSTALLATION



2624, 2624S, 2636, 2636S Griddle

OPERATION

STARTING THE GRIDDLE:

1. Turn on the main power switch for the griddle.

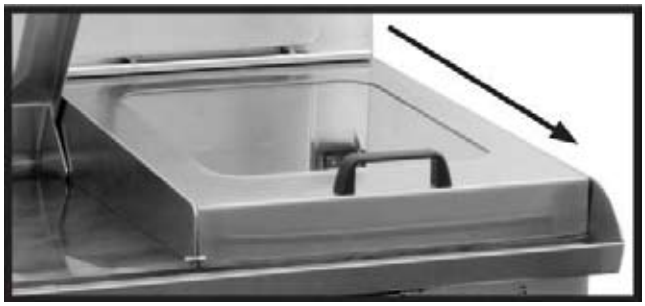
    a. Main power switch.
    b. Power switch on the steam generator.

2. Set control to the desired temperature. (265°F minimum to cook, heating period is 20 mins.)
3. Allow griddle to reach set point temperature before beginning to cook. Heating period is 20 mins.

STARTING AUTOMATIC STEAM INJECTION LIDS WHEN COOKING:

NOTE: Steam injection will not turn on unless lid is lowered to closed position and pushed towards back of griddle.

Slightly lifting lid and pulling forward will turn off steam.



Pushing lid back will turn steam back on.

GRIDDLE SHUT DOWN PROCEDURE FOR UNHEATED STORAGE:

1. Disconnect water and electrical supply.

2. Water will need to be drained and blown out with compressed air from all components. It is recommended that a qualified service agent do this.

HOW TO SET TEMPERATURE:

A. Actual temperature reading.

B. Desired set temperature.

C. Factory set program function.

1. Increase desired set temperature.
2. Decrease desired set temperature.

OGDEN CONTROLLER 9200

- Tap button 1 or 2 (up or down key) for less than 1 second.
- All four temperature digits on the lower display will light with the first digit being brighter.
- Advance to the digit you want to change by pressing button 1 or 2 (up or down key) for less than 1 second.
- To change the value of the digit hold in the up or down key. After 10 seconds the new value will be entered and the display will read normally.
- Tap either arrow button once to highlight all digits.
- Once desired digit is highlighted hold the proper button in to increase or decrease digits.

Refer to page 6 for illustrated help.

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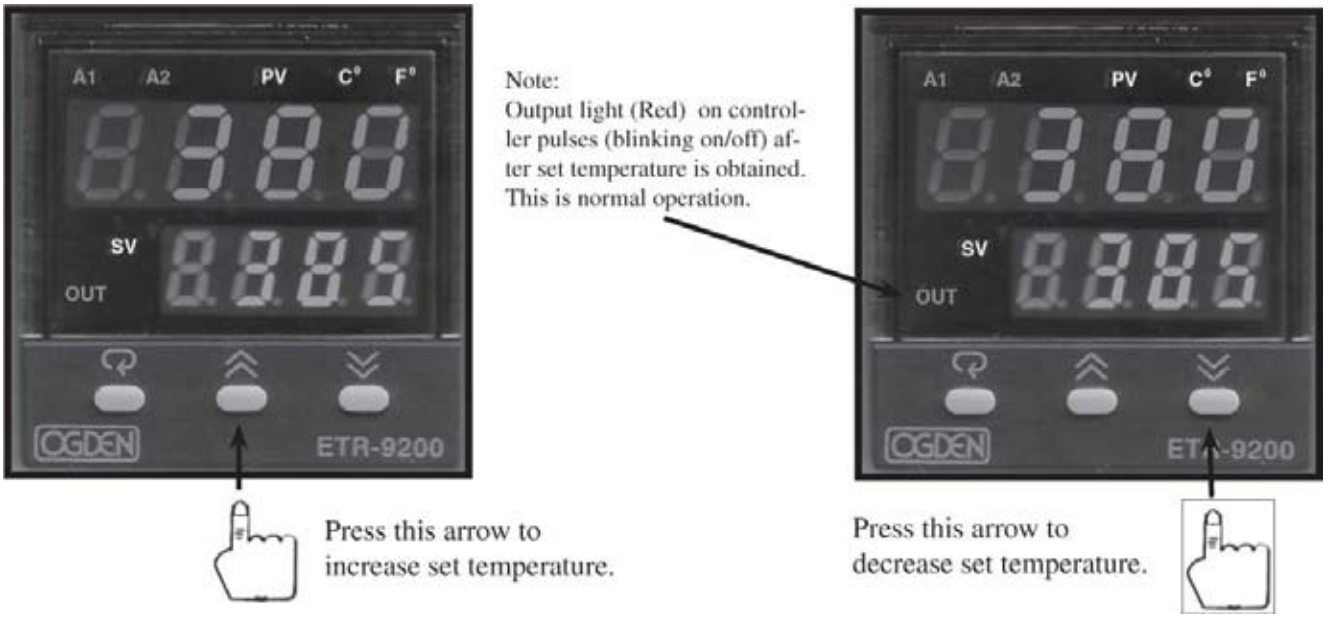
OPERATION



GRIDDLE CLEANING AND SEASONING:

1. Seasoning is a process to protect the griddle from rusting and prevent foods from sticking to the surface during cooking.

2. Use only a small amount of vegetable oil, such as Wesson. Spread is around evenly (avoiding Corners) while heating.

3. Pour salt over griddle surface and rub in circular motions over entire griddle surface with a handle and grill screen.

4. When the oil begins to smoke, turn off griddle and squeegee off salt and oil. Let griddle cool for a 30 minute period.

5. Repeat the process one of two more times.

6. Re-season as needed.

7. Do not use water, soaps or griddle cleaners to clean griddle surface. If you do, you must re-season griddle surface. In between normal cooking operation scrape griddle with a plastic scraper to keep clean. DO NOT THROW COLD WATER ON A HOT GRIDDLE! it may cause the griddle surface to warp.

GRIDDLE COOKING GUIDE AND TIMES

TYPE	PRODUCT	PORTIONS	MINUTES
Beef	Hamburger	4 oz.	3-4
Beef	Hamburger	6 oz.	5-6
Beef	Hamburger	8 oz.	6-8
Beef	Hamburger	12 oz.	9
Poultry	Chicken Breast	4 oz.	4
Poultry	Chicken Breast	5 oz.	5
Poultry	Chicken Breast	6 oz.	6
Poultry	Thighs	6 oz.	6
Poultry	Quarters	10 oz.	20
Poultry	Quarters Marinated	10 oz.	16-18
Seafood	Crab Legs	1 lb.	12
Seafood	Lobster	6 oz	6
Seafood	Shrimp 16/20	1 oz	1 1/2
Seafood	Snow Crab	1 lb.	8-9
Seafood	Scallops - Cape	4 oz	3
Seafood	Crab Cakes	4 oz	4
Seafood	Crab Stuffed Mushrooms	6 oz	6
Fish	Haddock	4-5 oz.	3-4
Fish	Yellow Fin Tuna	5 oz.	4
Fish	Salmon	8 oz.	4-5
Fish	Cod	4 oz.	4
Eggs	Fried	2 Each	Under 1
Eggs	Omelet	3 Eggs	Under 1
Eggs	Scrambled	2 Each	Under 1
Breads	Grilled BLT	7-8 oz.	5
Breads	Grilled Cheese	4.5 oz.	2
Breads	Reuben Sandwich	7-8 oz.	4
Breads	Tortilla	20”	20
Breads	Potato Pancakes	4 oz.	4
Breads	French Toast	2-3 oz.	3
Breads	Pattie Melt	4 oz.	4
Breads	Quesadillas	12”	Under 1
Sausages	Patties / Thick	2 oz.	5
Sausages	Patties / Thin 1/4”	2 oz.	3
Sausages	Links	1 oz.	6-8
Sausages	Brats	4 oz.	7
Sausages	Hot Dog	5/1	6
Sausages	Polish	4 oz.	6
Sausages	Italian Rope	16 oz.	7 1/2
Vegetables	Broccoli Florets	16 oz.	6-7
Vegetables	Asparagus	11 oz.	5-6
Vegetables	Mushrooms, Large Whole	16 oz.	6-7
Vegetables	Mushrooms, Sliced	16 oz.	3
Vegetables	Peppers & Onions 1/2” Cut	24 oz.	3
Vegetables	Carrots	16 oz.	6-7
Vegetables	Corn	16 oz.	5
Pork	Chop Center Cut	6 oz.	6
Pork	BBQ Rib	Slab	6 or less
Pork	Cutlet	4 oz.	4
Lamb	Chops / Thick 3/4”	1 1/2-2 oz.	4

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TROUBLE-SHOOTING

The griddle is designed to operate smoothly and efficently is properly maintained. However, the following is a list of checks to make in the event of a problem.

Wiring diagrams are furnished inside the service panel as well as in this manual.

IF AN ITEM ON THE LIST IS FOLLOWED BY AN (*), THE WORK SHOULD BE DONE BY A QUALIFIED SERVICE AGENT.

PROBLEM	PROBABLE CAUSE	REMEDY
LOW WATER IN BOILER	1. Steam system leak.	1. Repair leak.*
HEATER(S) NOT WORKING	1. Unit not wired properly. 2. Heater(s) bad. 3. Contactor or solid state relays not working. 4. Failed temperature controller.	1. Check wiring.* 2. Replace heater(s).* 3. Repair or replace.* 4. Replace temperature controller.*
GRIDDLE HOTTER THEN SET POINT	1. Temperature controller out of calibration. 2. Thermocouple sensor defective. 3. Solid stare relay(s) stuck on. 4. Failed temperature controller.	1. Recalibrate temperature controller.* 2. Replace thermocouple.* 3. Replace solid state relay(s).* 4. Replace temperature controller.*
GRIDDLE HEATS UP TOO SLOWLY	1. Heater(s) not working. 2. Too much water in boiler.	1. Purge air per instruction. 2. Remove excess water.
GRIDDLE NOT HEATING UP	1. Temperature control not set high enough. 2. Low water in boiler. 3. Failed temperature controller. 4. Heater(s) not working.	1. Adjust to desired temperature. 2. See ”low water in boiler”. 3. Replace temperature controller.* 4. See “heater(s) not working”.
UNEVEN SURFACE TEMPERATURE	1. Air in system. 2. Low water in boiler.	1. Check water level and purge air from system. Check for leaks. 2. Check water level in boiler. Add water if needed.
NO POWER	1. Power switch off. 2. Not plugged in. 3. Breaker off or tripped.	1. Turn on power switch. 2. Check plug. 3. Check breaker. 4. Check for shorts.*
NO STEAM COMES OUT OF NOZZLE	1. Start up procedure not done. 2. Steam generator low on water. 3. Lid not closed. 4. Heater(s) not working. 5. Steam solenoid defective.	1. Perform “start up procedure”. 2. See “steam generator water low”/ 3. Lid must be closed to activate steam. 4. See “heater(s) not working”. 5. Replace.
STEAM GENERATOR WATER LOW	1. Water supply to steam generator off. 2. Water solenoid plugged or defective.	1. Check water supply. 2. Repair or replace.*
NOT ENOUGH STEAM PRESSURE	1. Heater(s) not working. 2. Pressure switch out of adjustment or defective. 3. Pressure switch waterlogged.	1. See “heater(s) not working”. 2. Repair or replace.* 3. Restore air trap for pressure switch and repair air leak.
HEATER(S) NOT WORKING	1. Wired incorrectly. 2. Heater(s) bad. 3. Pressure switch out of adjustment or defective. 4. Pressure switch waterlogged.	1. Check wiring.* 2. Replace heater(s).* 3. Repair or replace.* 4. Restore air trap for pressure switch and repair air leak.

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CLEANING / PREVENTIVE MAINTENANCE

Cleaning procedures for griddle and stainless steel surfaces:

1. Suggested tools: Rubber Squeegee, rubber or plastic scrapers, plastic wool, cloth, griddle cleaner and sanitizer.

2. Precautions: Before any cleaning, reduce temperature to 325°F.

3. Remove glass lids and divider. CAUTION: LIDS AND DIVIDER MAY BE HOT!

4. Clean all food contact surfaces as soon as possible after use, preferably while the griddle is still hot. Scrape griddle with a spatula to remove loose food debris. BE CAREFUL NOT TO SCRAPE THE GRIDDLE SURFACE WITH METAL UTENSILS.

5. Prepare a solution of griddle cleaner as instructed by the supplier, clean the griddle surface thoroughly.

6. To remove materials stuck to the surface use a brush, sponge, cloth, rubber scraper, plastic scraper or plastic wool along with the detergent solution. To minimize the effort required in washing let the detergent solution sit on the unit and soak into the residue or heat the detergent briefly. DO NOT use any abrasive materials or metal implements that might scratch the surface. Scratches make the surface hard to clean and provide places for bacteria to grow. DO NOT use steel wool which may leave particles imbedded in the surface, causing corrosion and pitting.

7. Rinse the griddle thoroughly with clean water.

8. When the equipment needs to be sanitized, use a sanitizing solution. Contact our factory to ask which sanitizing solution is best. Follow the instructions on the sanitation solution bottle and apply to the unit after it has been cleaned and drained. Rinse off the sanitizing solution thoroughly with clean water.

9. Turn the griddle on and allow surface to heat up enough to dry thoroughly. Once dry, coat the griddle surface with a thin layer of liquid shortening.

Cleaning the glass lids:

A. During daily cooking, the glass lid window can be cleaned using a rubber squeegee and a wet towel.

B. The lids can be removed and placed into the dishwasher for easily cleaning.

WARNING:
KEEP WATER AND SOLUTIONS AWAY FROM CONTROL PANEL! NEVER HOSE OR SPRAY CONTROL PANEL OR OUTSIDE OF UNIT!

DE-SCALING STEAM GENERATOR:

CAUTION: DO NOT USE “LIME AWAY” OR OTHER HIGH ACID DELIMING SOLUTIONS (if they cause excessive foaming).

USE WHITE VINEGAR OR CITRUS BASE DE-SCALING CHEMICALS. Use a minimum of 32 oz. of citrus de-scaler solution.

De-scaling os steam generator: (Every 60 days, more if you have hard water) This procedure must be done while steam generator is off and all lids are pulled forward and in the closed position.

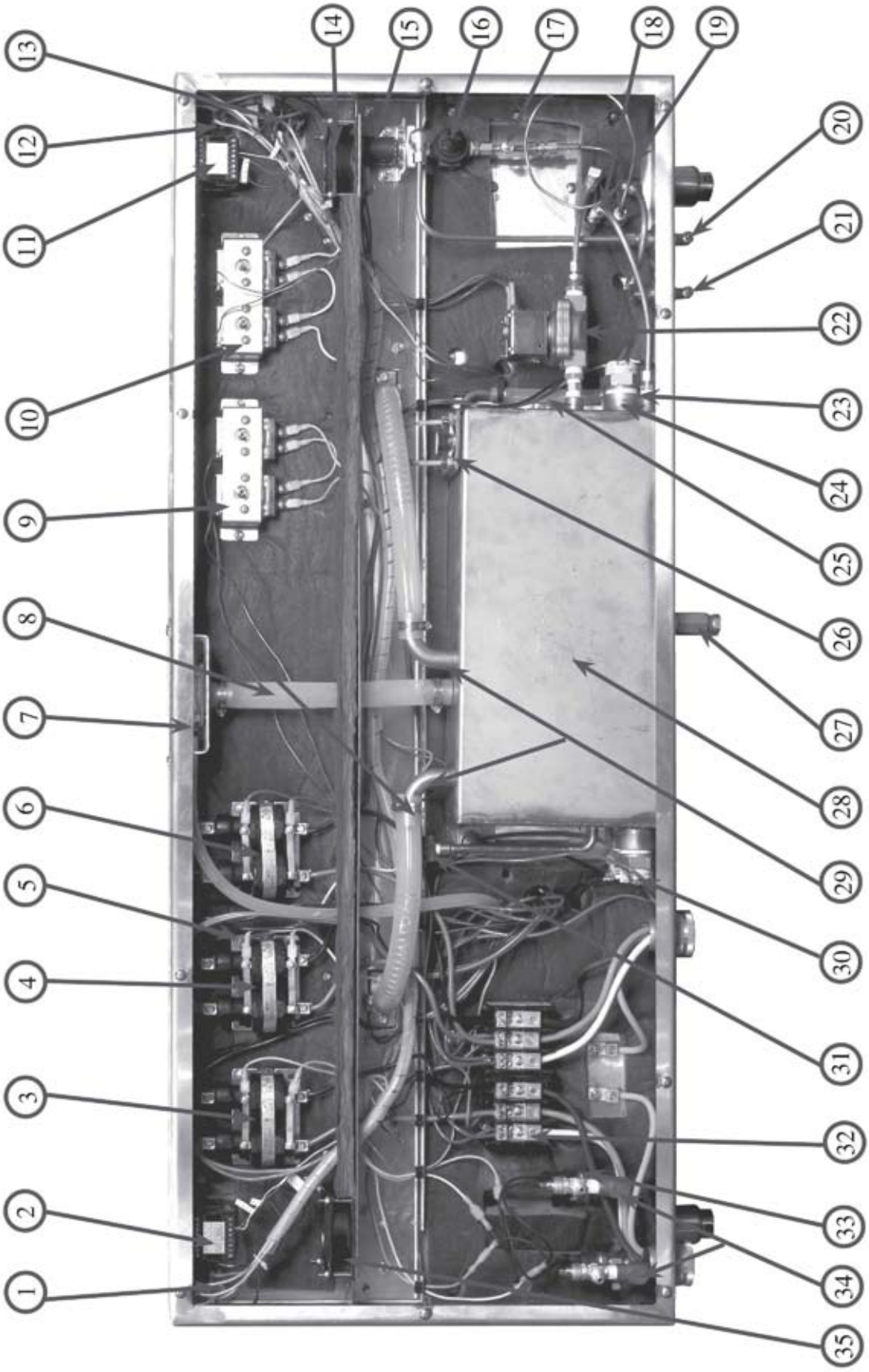
1. Power off steam generator.
2. Remove steam cap inspection plate located on topside of power head.
3. Ensure release of pressure by rotating 1/4 turn. Remove cap.
4. Drain water from steam generator using valve located at the bottom center of griddles backside.
5. Close drain valve after draining is complete.
6. Add 32 oz. of de-scaling solution & 3 qts. of clean water through fill opening.
7. Replace cap by tightening fully.
8. Power on steam generator.
9. Allow generator to reach operating temperature.
10. Close lids and pull forward slightly to deactivate steam injection. Allow steam generator to cycle for 15-20 minutes.
11. Push lids forward to allow steam injection to operate for 10 minutes to allow de-scaling of steam nozzle lines.
12. Power steam generator off and allow 5 minutes for pressure relief.
13. Repeat steps 3-6.
14. Add 1 gallon clean water through fill opening.
15. Repeat steps 5-6 to flush de-scaling solution.
16. Again add 1 gallon of clean water through fill opening.
17. Replace cab by tightening fully.
18. Power on steam generator as normal for continued operation.

Alternate method:
1. turn power off to steam generator.
2. Let solution set overnight.
3. Follow steps 2-18 above.

2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

4' Griddle Power Head



2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

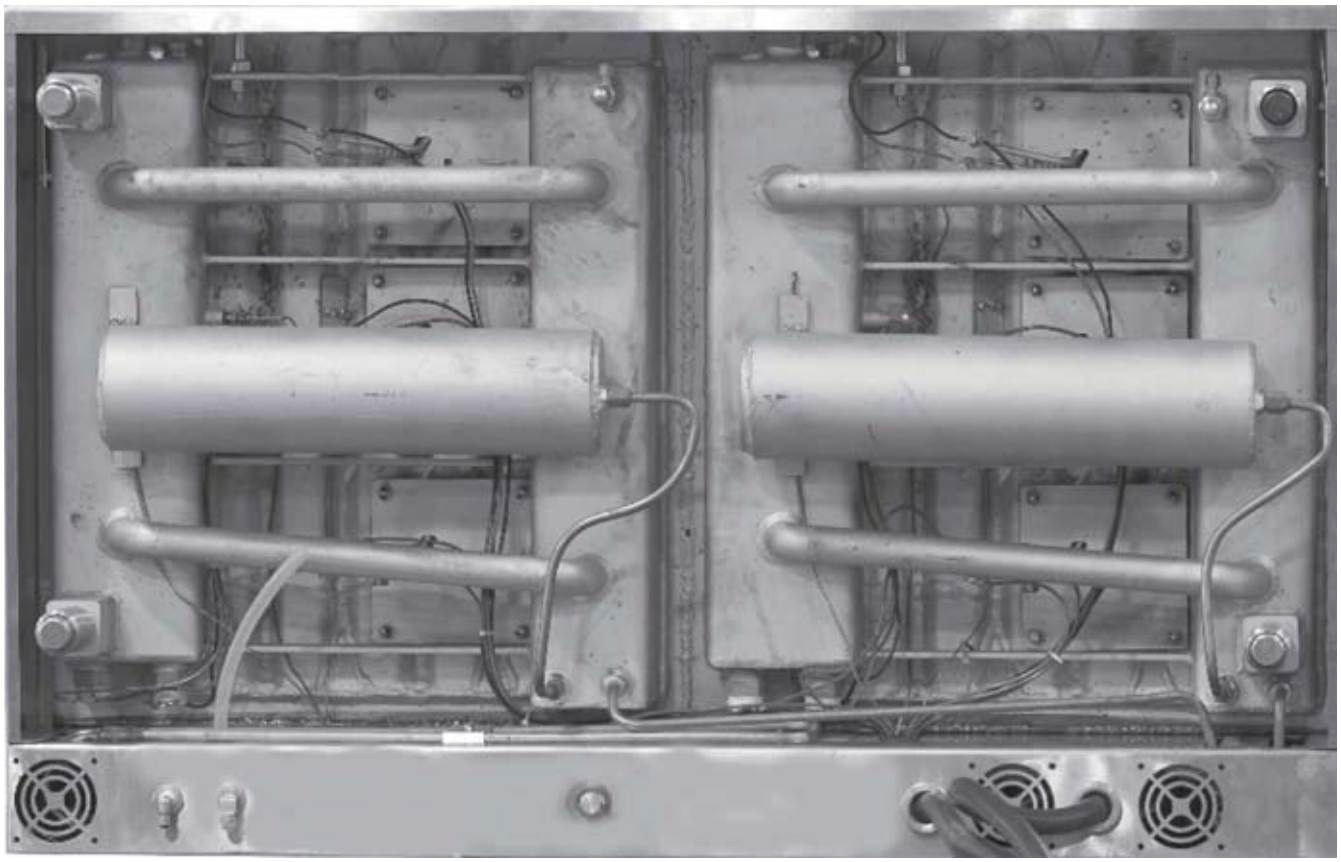
4' Griddle Power Head

ITEM NO.	AG PART NO.	PART NO.	DESCRIPTION
1	90485		POWER SWITCH - RIGHT SIDE
2	90520		OGDEN 9200 CONTROLLER 240 VOLT - RIGHT SIDE
3	90645		MERCURY SWITCH BOILER & CONDENSATION HEATERS - RIGHT
4	09645		MERCURY SWITCH BOILER & CONDENSATION HEATERS - LEFT
5	91155		SIPHON HOSE FROM STEAM GENERATOR
6	90645		MERCURY SWITCH STEAM GENERATOR HEATERS
7	90760		STEAM GENERATOR PRESSURE CAP
8	91158		STEAM GENERATOR FILL TUBE
9	90600		BOILER HIGH LIMIT THERMOSTAT @ 450°F - RIGHT SIDE
10	90600		BOILER HIGH LIMIT THERMOSTAT @ 450°F - LEFT
11	90520		ORDEN 9200 CONTROLLER 240 VOLT - RIGHT SIDE
12	90485		POWER SWITCH - RIGHT SIDE
13	90485		STEAM POWER SWITCH
14	90303		COOLING FAN
15	90115		WATER FILL SOLENOID @ 240 VOLT
16	90650		PRESSURE REGULATOR
17	91445		SHRADER VALVE
18	~NPN~	-----	----------
19	~NPN~	-----	WATER FILL CAPILARY TUBE
20	90845		WATER FILL CONNECTION 1/4"
21	90845		WATER DRAIN SOLENOID
22	909850-90855		STEAM GENERATOR HEATER(S)
23 / 24	90570		2' - HEATER
	90575		3' - HEATER
	90489		4' - HEATER
25	91155		STEAM GENERATOR SIGHT GLASS
26	90595		SNAP DISK
	90596		O-ring
27	90657		DRAIN
28	~NPN~	-----	STEAM GENERATOR
29	~NPN~	-----	STEAM INJECTOR TUBES
30	91158		HEATERS (2) LEFT - (refer to 23 / 34)
31	91150		LOW PRESSURE SWITCH
32	90330		POWER TERMINAL BLOCK
33	90780		HIGH PRESSURE SAFETY SWITCH 250 PSI FOR BOILER
34	90695		PURGE VALVE - RIGHT & LEFT SIDE
35	90303		COOLING FAN

2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

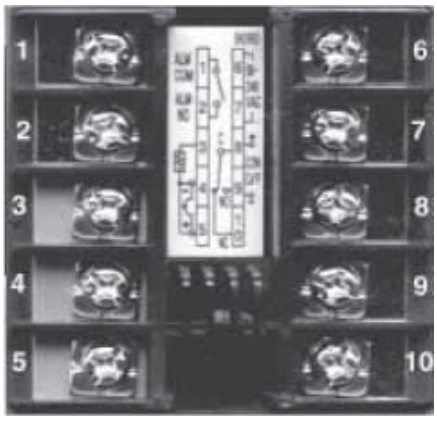
4’ Griddle Bottom View



Controller Wiring Chart

1. N/A
2. N/A
3. N/A
4. To Thermo Probe - Red Wire (-)
5. To Thermo Probe - White Wire (+)
6. To Power Source
7. To Power Terminal Strip
8. To Solid State Relay
9. To Solid State Relay
10. N/A

Controller Rear View



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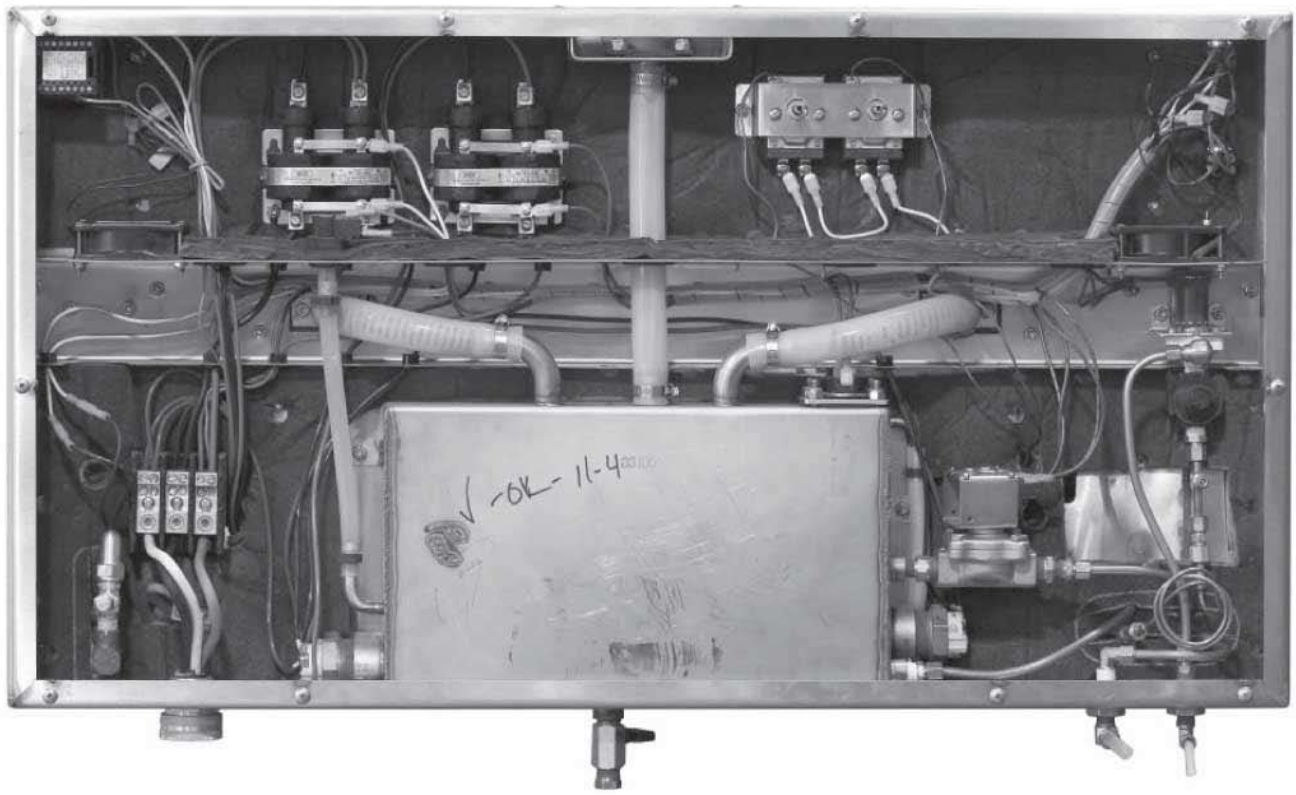
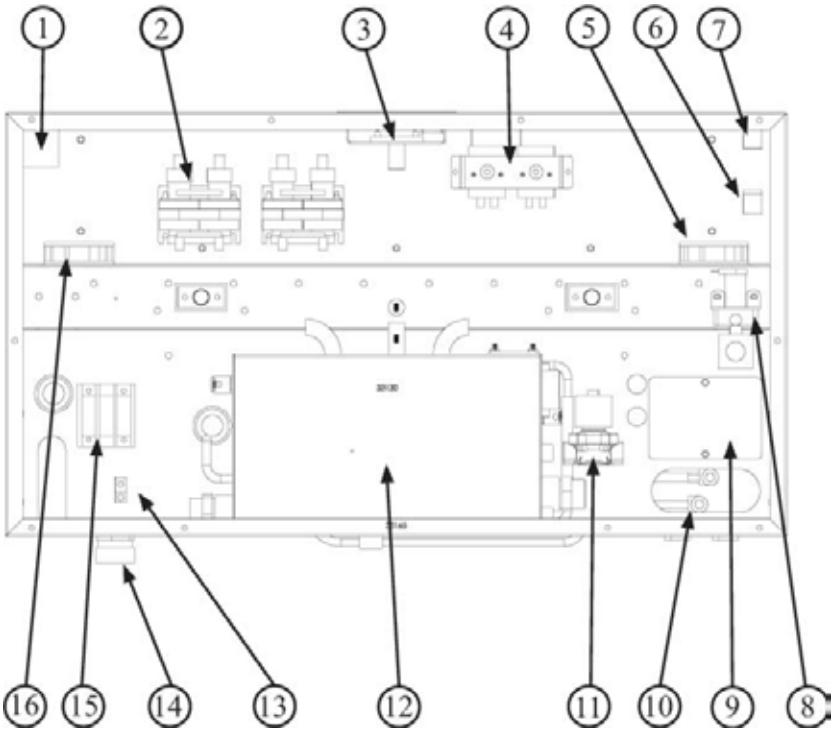
ILLUSTRATIONS

3' Griddle Power Head



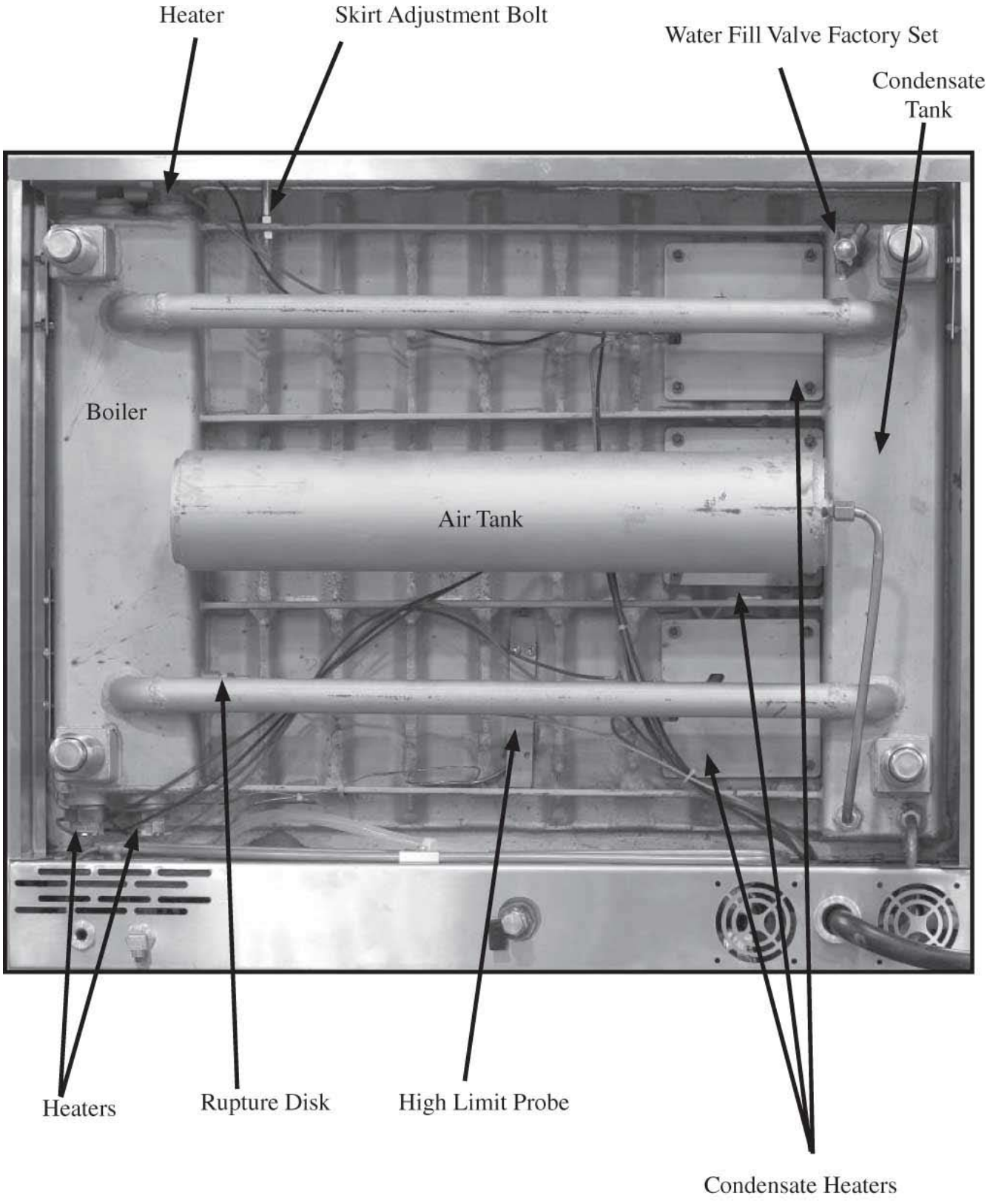


1. Controller
2. Mercury Switch
3. Steam Generator Fill Assy
4. High Limit Thermostat
5. Fan
6. Steam Generator Power Switch
7. Power Switch
8. Water Fill Solenoid
9. Boiler Access Panel (Heaters)
10. Heater Exchange
11. Steam Generator Solenoid
12. Steam Generator
13. Ground Block
14. Power Cord Grip
15. Power Terminal
16. Fan

2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

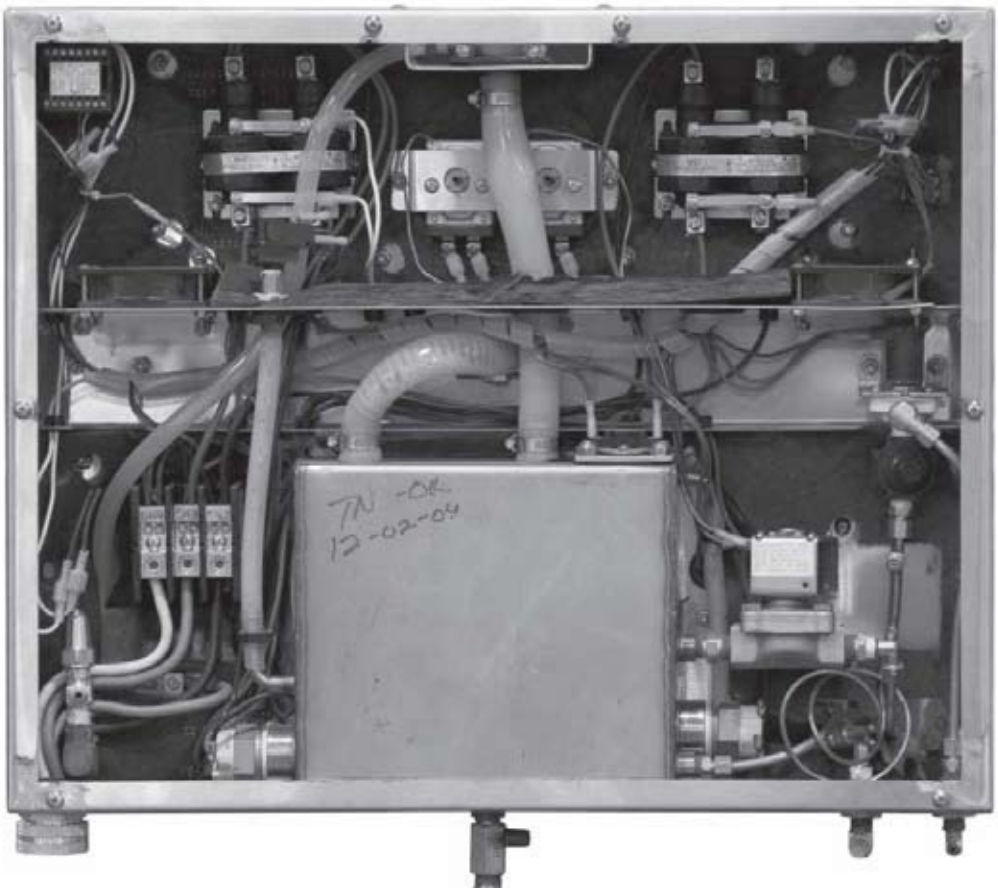
3' Griddle Bottom View

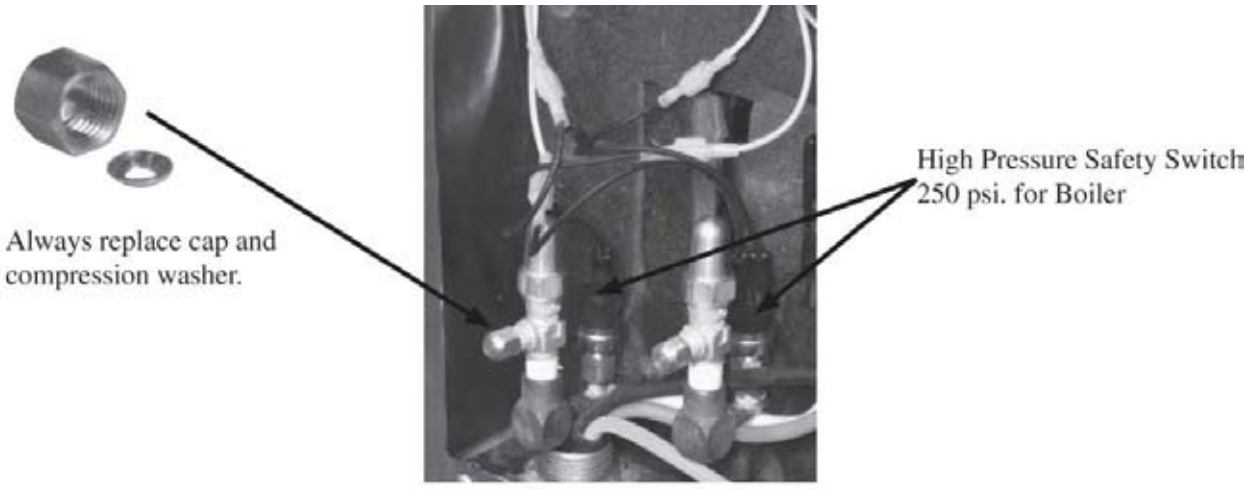


2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

2' Griddle Power Head



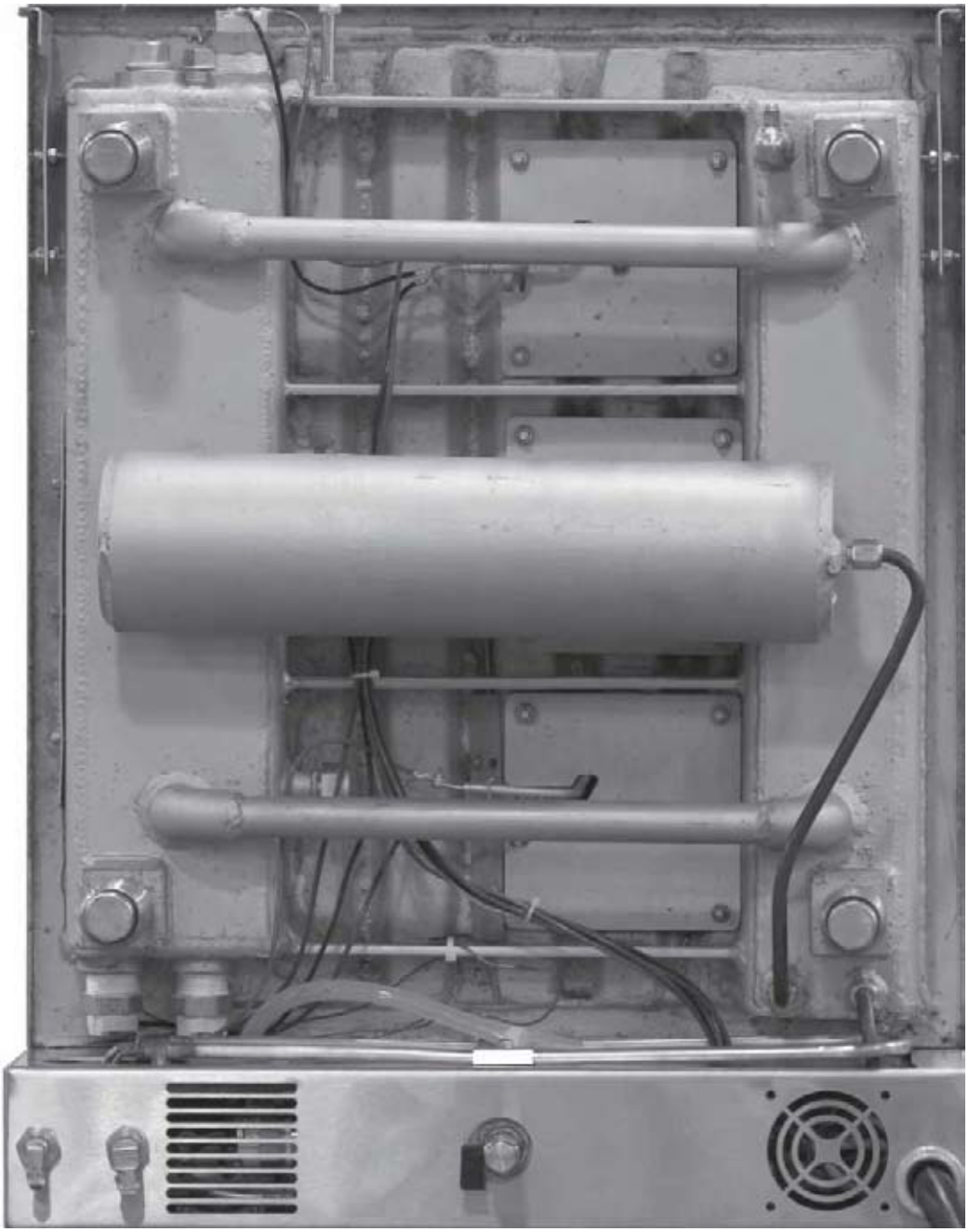


Close view of Purge Valves.

2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

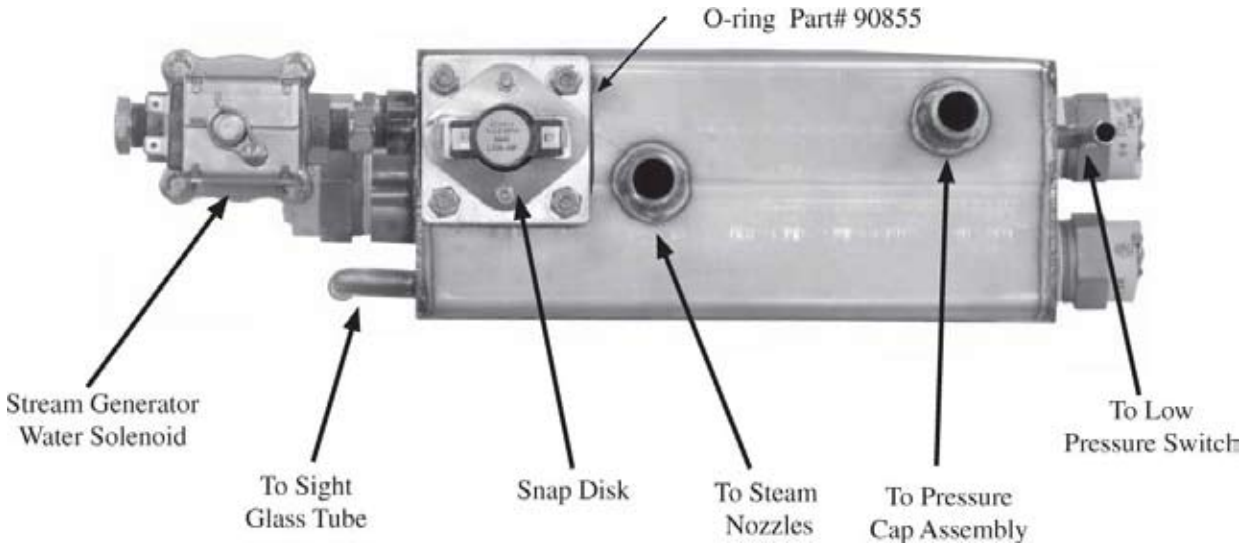
2' Griddle Bottom View

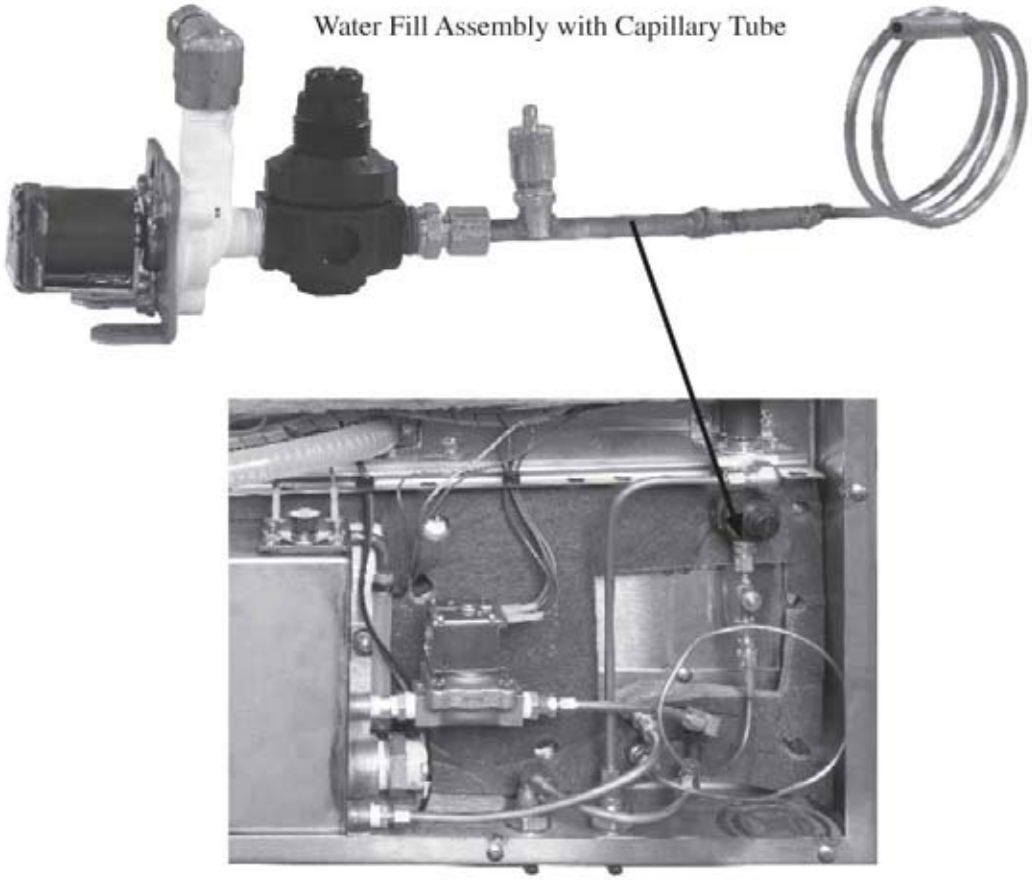


2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

Steam Generator Assy

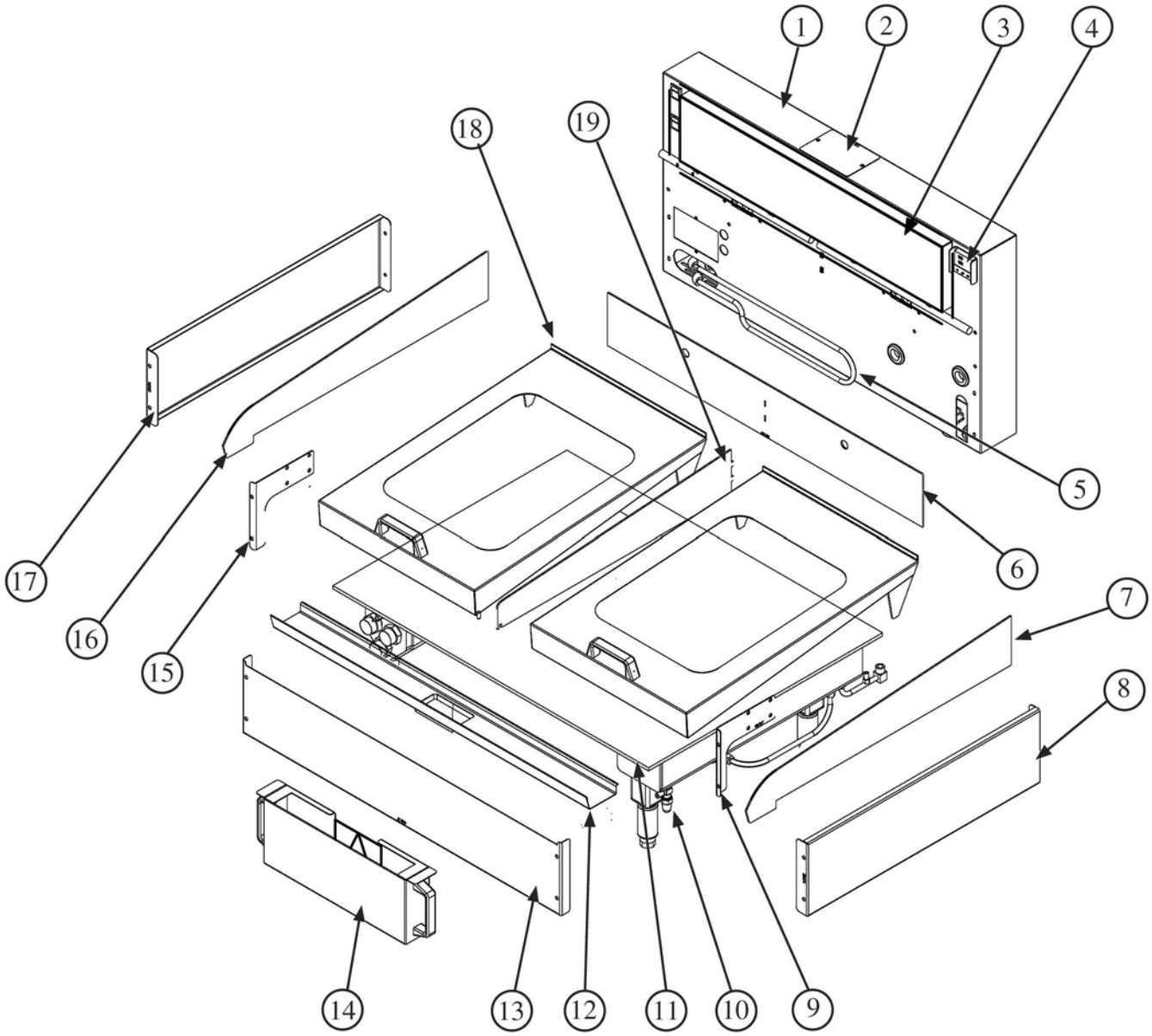




2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

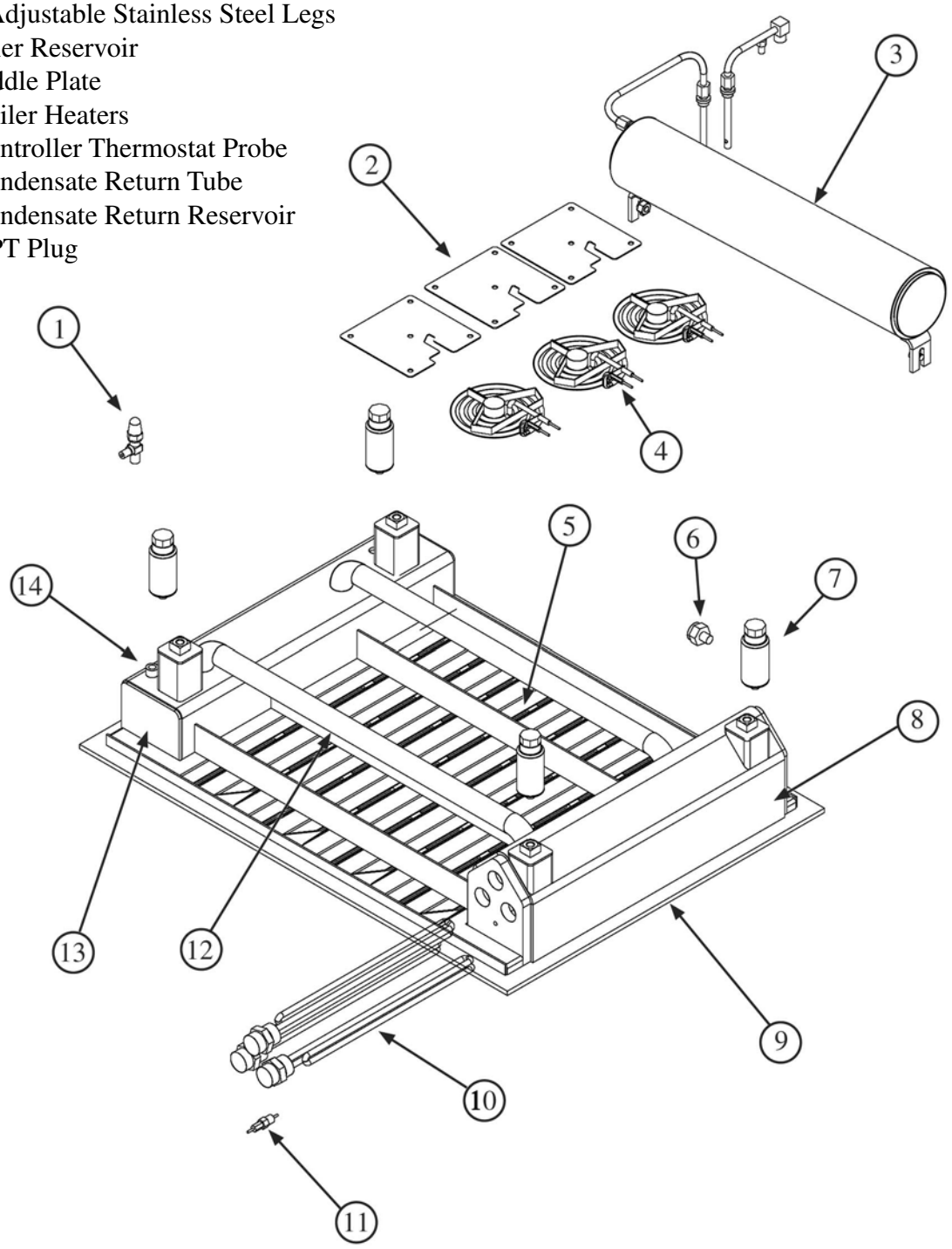
1. Power Head
2. Steam Generator Fill Cap Plate
3. Lid Counter Weight Assy
4. Conttroller
5. Heat Exchanger - Steam Generator
6. Back Plate
7. Right Splash Plate
8. Right Skirt
9. Right Skit Bracket
10. Water Fill Valve - Boiler
11. Griddle Plate
12. Front Waste Trap Channel
13. Front Skirt
14. Waste Trap
15. Left Skirt Plate Bracket
16. Left Splash Plate
17. Left Skirt
18. Lid Divider Rail
19. Lid Assy



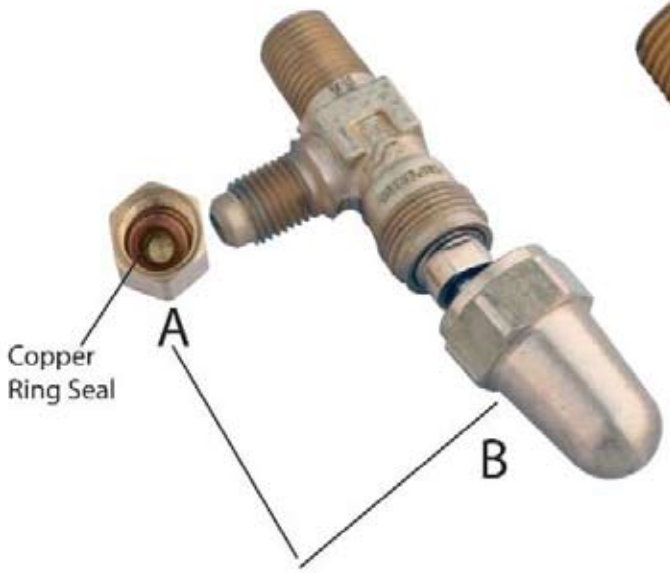
2624, 2624S, 2636, 2636S Griddle

ILLUSTRATIONS

1. Water Fill Valve
2. Surface Plate Retaining Plate
3. Air Tank Assy
4. Surface Heaters - 1500 Watts
5. Serpentine Steam Channel
6. Rupture Disk
7. 5” Adjustable Stainless Steel Legs
8. Boiler Reservoir
9. Griddle Plate
10. Boiler Heaters
11. Controller Thermostat Probe
12. Condensate Return Tube
13. Condensate Return Reservoir
14. NPT Plug



APPENDIX



Remove compression nuts from assembly.
Cap "A' has a copper seal ring. Always replace ring when servicing griddle.

This assembly fills water to boiler.

Turn impact ring nut one quarter turn counter clock wise.

WHEN FINISHED
Close Schrader valve completely.
Close impact nut last.
Replace all caps.

Attach water line here.

With impact ring nut loosened Schrader valve stem can be opened to fill water to griddle boiler.

2600 PHE OVEN

YOUR ENERGY EFFICIENT CONVECTION OVEN

The Purr-fect Height Convection Oven is electrically powered, high capacity ovens featuring high energy efficiency. These ovens are designed to radically cut power consumption, delivering the cooking power of a 16 KW oven from only 11 KW's of energy input. Improvement of energy use is made possible by a carefully designed insulating system which keeps heat inside the oven longer.

A convector fan distributes heat uniformly throughout the oven interior, for fast even roasting and baking.

Like all Market Forge products, our ovens are built to the highest standards of workmanship, employing only the finest materials and components Of course, Power Saver II ovens are fully approved by UL, UL Sanitation, and other official testing authorities.

HOW THE OVEN OPERATES

The Purr-fect Height Convection Oven operates by use of two simple controls-a power switch for turning on the fan motor and control circuit, and a thermostat for setting the oven temperature. The oven is otherwise automatic. A thermostat maintains oven temperature by cycling heating elements on and off, with temperature fluctuating no more than 20°F from the setting. Uniform distribution of heat within the oven is assured by continuous operation of a convector fan.

A 60-minute and Constant Heat timer serves as an aid in using the oven, when the timer expires the heating elements shut off. To prevent unnecessary loss of heat when the doors are opened, a interlock switch stops fan operation whenever the right-side door is opened. Should the operator wish to cool the oven, opening just the left- side door will quickly ventilate the oven interior.

2600PHE OVEN

OPERATING CONTROLS & INDICATORS

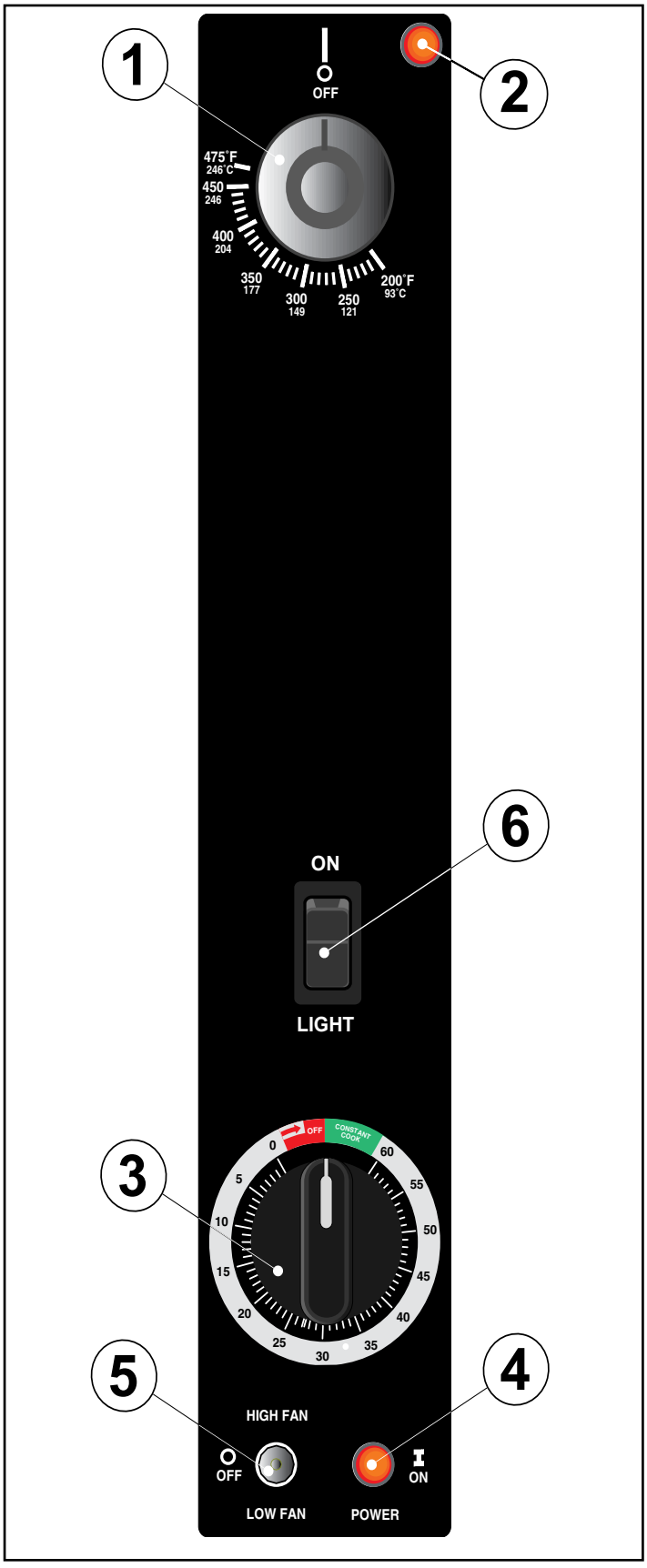


FIG. 1 Operating Controls & Indicators

The controls required to operate the oven are listed in the following table. together with a short functional description of each. The physical location of each control is shown in FIG.1.

ITEM	DESCRIPTION	FUCTION
1	Thermostat Control	Regulates oven temperature. controls heating element operation.
2	Thermostat Light	Indicates when the thermostat is calling for heat and the elements are ON.
3	Timer/Constant Heat	Electrical timer to aid in time ccoking cycles. Controls oven and constant heat mode.
4	Power Light	Indicates power is ON.
5	Fan Switch	Three position fan switch. Controls fan speed either HIGH/ LOW or in the middle position the oven is OFF.
6	Light	Momentary Switch

1. Check that power is available to the oven
2. Arrange shelf positions according to the item to be cooked.
3. Close doors. Move fan switch to HIGH or LOW. Fan should come on.
4. Set thermostat dial to desired cooking temperature. Element indicator light should come on
5. Allow oven to preheat for about 5-10 minutes. Preheating is complete when indicator light goes out and the buzzer sounds. Do not waste energy by turning the oven on too early.
6. Load oven. The load should be adjacent to the oven, so the doors will be open as short a time as possible.
7. Close doors. Set timer for desired cooking time.
8. Buzzer will sound at end of preset interval. Oven is ready to unload.
9. If oven temperature is to be lowered, set the thermostat to the desired temperature to cool interior. Fan will continue to run with left door open and right door closed. Where indicator light comes on, oven is at lower temperature. Close left door. When light goes off, oven is ready for use.
10. For daily shutdown, place oven thermostat and power switch in OFF position. For extended shut- down, leave doors ajar as well.

2600PHE OVEN

CLEANING/PREVENTIVE MAINTENANCE

A good preventive maintenance program in the form of daily cleaning procedures is outlined in the following steps:

1. Remove oven shelves and wash in mild detergent and water. Rinse and dry.
2. Remove left and right hand shelf supports by lifting up and out toward center of oven. Wash, rinse and dry.
3. Remove fan baffle by lifting up and out. Wash, rinse and dry.
4. Wash interior sides, bottom, and top with mild detergent and water. A stainless steel cleaner (not polish) should be used for the interior. Rinse and dry.
5. Replace fan baffle, shelf supports and shelves.
6. Wash both sides of doors, top & bottom trim using a stainless steel cleaner. Rinse and dry.

TROUBLE-SHOOTING GUIDE

PROBLEM Probable Cause	**REMEDY**
CONVECTOR FAN FAILS TO OPERATE.	
a. Power to oven is off.	Locates external circuit breaker for power and place in ON position.
b. Power switch off.	Place in ON position.
c. Right oven door open.	Close Door.
d. Control circuit breaker off.	Place in ON position.
e. Faulty circuit breaker, door interlock switch, fan motor, or wiring.	Refer to wiring diagram or obtain outside service.
INDICATOR LIGHT FAILS TO LIGHT WITH FAN OPERATING, THERMOSTAT SET.	
a. Indicator light burned out.	Replace light. See service and parts manual for procedure.
b. Electrical failure.	Refer to wiring diagram or obtain outside service.
FAN OPERATION - NO HEAT.	
a. Thermostat not set.	Set thermostat.
b. Faulty contactor, wiring, electrical failure.	Refer to wiring diagram or obtain outside service.
LIGHT INSIDE COOKING COMPARTMENT	
a. Light fails to turn on.	Replace bulb.

2600PHE OVEN

TROUBLE-SHOOTING GUIDE

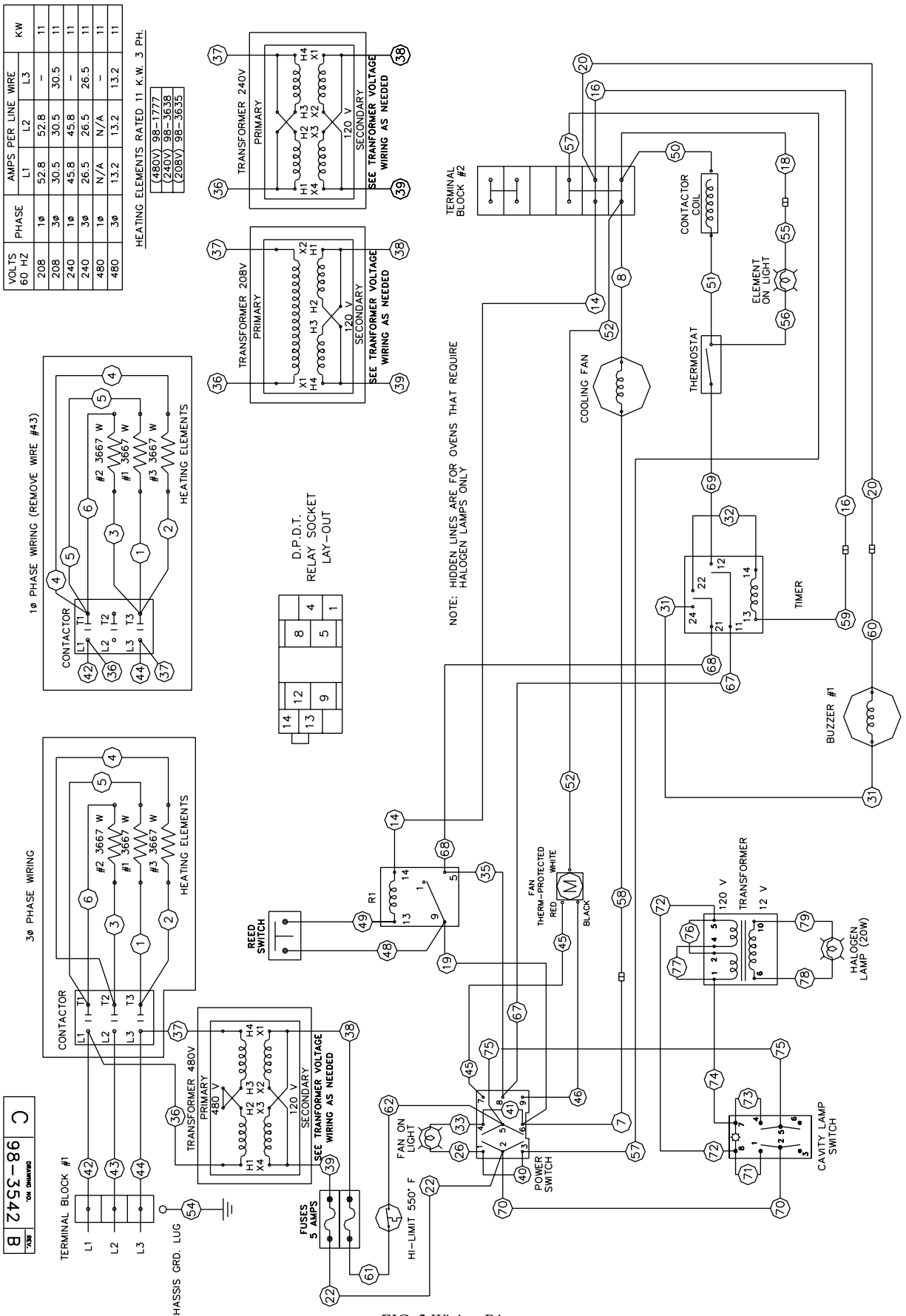


FIG. 2 Wiring Diagram

2600PHE OVEN

ILLUSTRATED PARTS LIST

RECOMMENDED SPARE PARTS LIST (P/N 98-3623)		
PART NO.	**DESCRIPTION**	**QTY.**
10-7371	Power Switch	1
10-5052	Light, Fan Power	1
10-5052	Light, Heating Element	1
08-6308	Reed Switch	1
08-6472	Relay, 120V	1
08-6475	Relay, Socket	1
10-4714	Thermostat, 475^{O}F	1
09-5259	Thermostat, Knob	1
08-6464	Timer	1
08-3826	Timer, Knob	1
10-5944	Contactor	1
09-7248	Motor, 2 Speed	1
08-6351	Hi-Limit, Thermostat	1
08-6468	Fuse, 5Amp	2
09-6475	Transformer, 500VA	1
10-7395	Buzzer, 120 Volt	1
08-7978	Fan, Cooling	1
98-1717	Element, Heating	1
08-6469	Fuse, Holder	1

2600PHE OVEN

ILLUSTRATED PARTS LIST

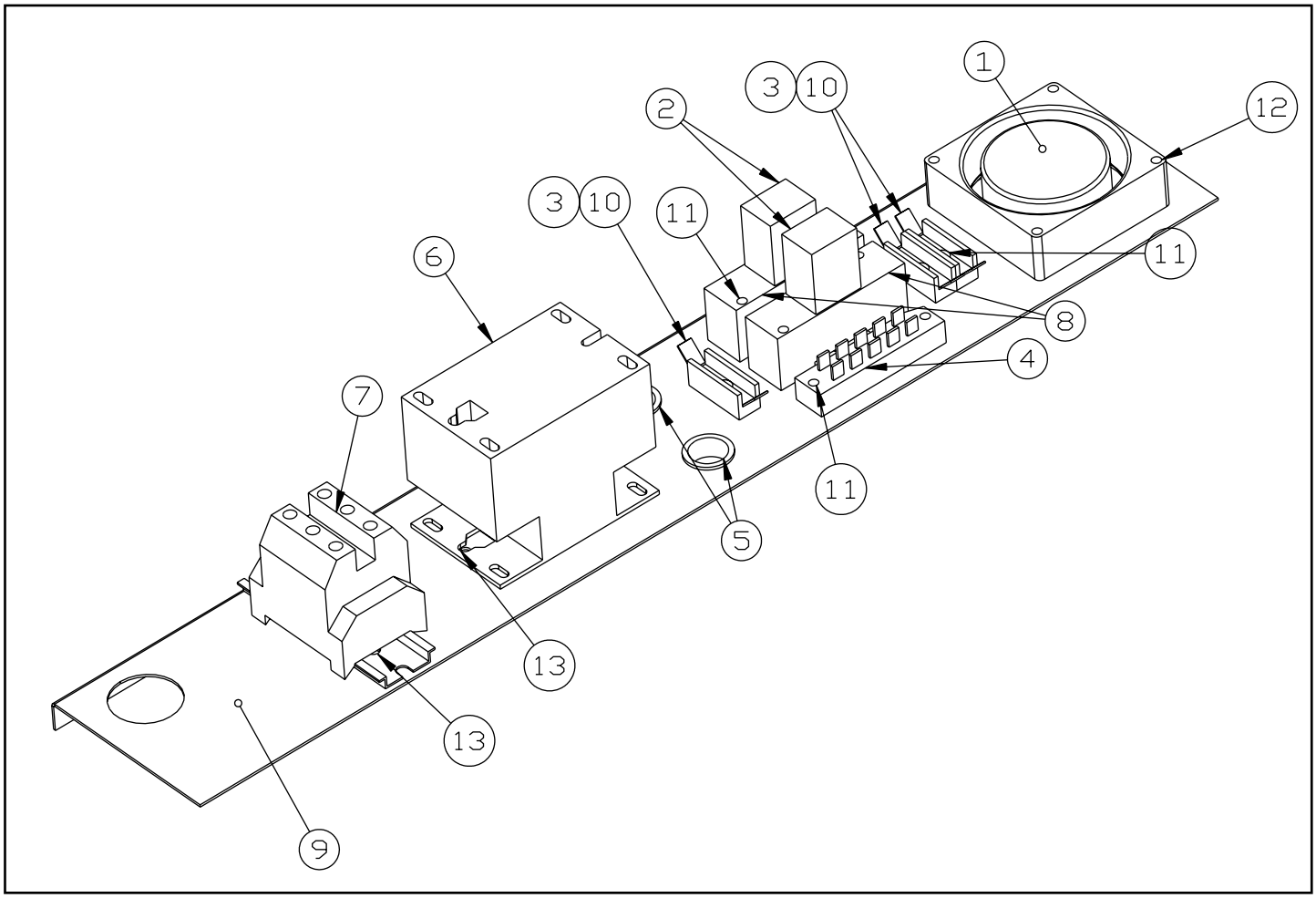


FIG. 3 Electric Control Panel with Probe Option

ITEM NO.	PART NO.	DESCRIPTION
1	08-7978	Fan, Cooling
2	08-6472	Relay, 120 Volts
3	08-6469	Fuse, Holder
4	08-6552	Terminal Strip
5	09-6575	Plug, Hole
6	10-5944	Contactor
7	98-1720	Terminal Block
8	08-6475	Base, Relay
9	98-3562	Panel, Electric Controls
10	08-6468	Fuse, 5 Amps
11	10-1720	Screw, #6-32 Thread x 1/2” Long, Stainless Steel
12	08-7993	Screw, #6-32 Thread x 1 1/2” Long, Stainless Steel
13	10-1761	Screw, #8-32 Thread x 3/8” Long, Stainless Steel

2600PHE OVEN

ILLUSTRATED PARTS LIST

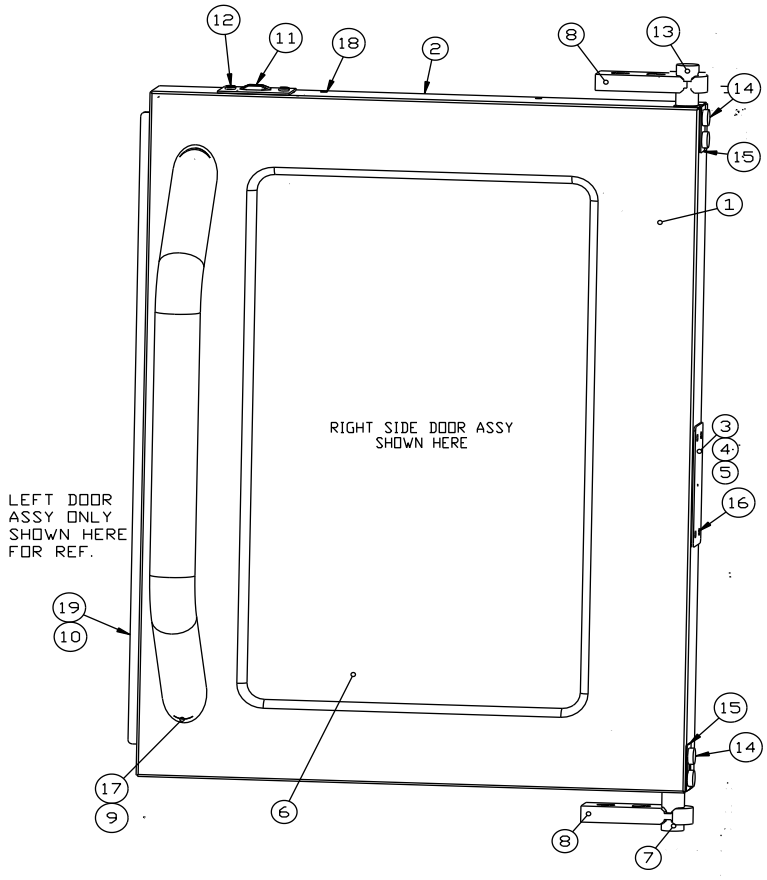


FIG. 4 Glass Door Assembly

ITEM NO.	PART NO.	DESCRIPTION
1	98-3683	Weld Assy, Outer Door, 2600 PHE
2	98-3652	Door, Inner with Window
3	98-3672	Bracket, Magnet Mounting
4	98-3671	Cover, Mounting Plate, Reed Switch
5	08-5027	Magnet, Reed Switch
6	09-1154	Assy, Glass Window
7	99-5602	Pin, Door Bottom, No Pin
8	98-3552	Bearing, Block, Door, Brass
9	93-0135	Handle, Door, Stainless Steel
10	98-3669	Door Stop, Left Side
11	99-5950	Embossed Door Latch
12	10-1737	Screw, #6-32, Stainless Steel, 1/2” Long
13	98-3551	Pin, Door Top, with Dowel Pin
14	09-3427	Hex Head Bolt, 1/4-20 Thd.
15	99-6154	Support, Bracket Pin Support
16	10-1761	Screw, #8-32, Stainless Steel, 3/8” Long
17	98-3680	Plate, Handle Support, Door
18	10-2928	Pop Rivet
19	10-2045	Screw, #10-32 Hex Head, Stainless Steel, 5/8”

2600PHE OVEN

ILLUSTRATED PARTS LIST

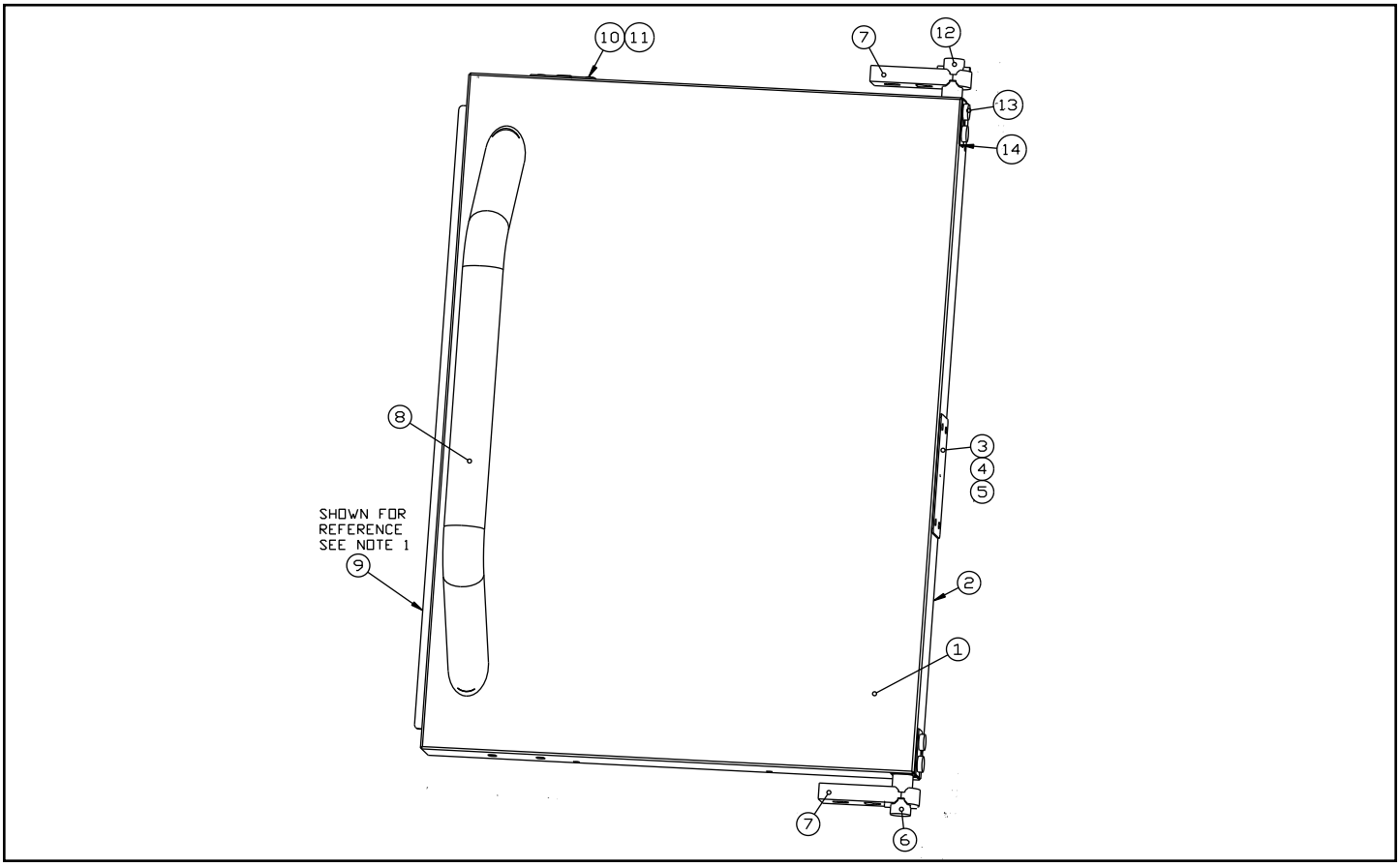


FIG. 5 Solid Door Assembly

ITEM NO.	PART NO.	DESCRIPTION
1	98-3684	Outer Door, Solid 2600PHE
2	98-3686	Weld Assy, Door, Inner Solid, 2600 PHE
3	98-3672	Bracket, Magnet Mounting
4	98-3671	Cover, Mounting Plate, Reed Switch
5	08-5027	Magnet, Reed Switch
6	99-5602	Pin, Door Bottom, No Pin
7	98-3552	Bearing, Block, Door, Brass
8	93-0135	Handle, Door, Stainless Steel
9	98-3669	Door Stop, Left Side
10	99-5950	Embossed Door Latch
11	10-1737	Screw, #6-32, Stainless Steel, 1/2” Long
12	98-3551	Pin, Door Top, with Dowel Pin
13	09-3427	Hex Head Bolt, 1/4-20 Thd.
14	99-6154	Support, Bracket Pin Support
15	10-1761	Screw, #8-32, Stainless Steel, 3/8” Long
16	98-3680	Plate, Handle Support, Door
17	10-2948	Pop Rivet
18	10-2045	Screw, #10-32 Hex Head, Stainless Steel, 5/8”

2600PHE OVEN

ILLUSTRATED PARTS LIST

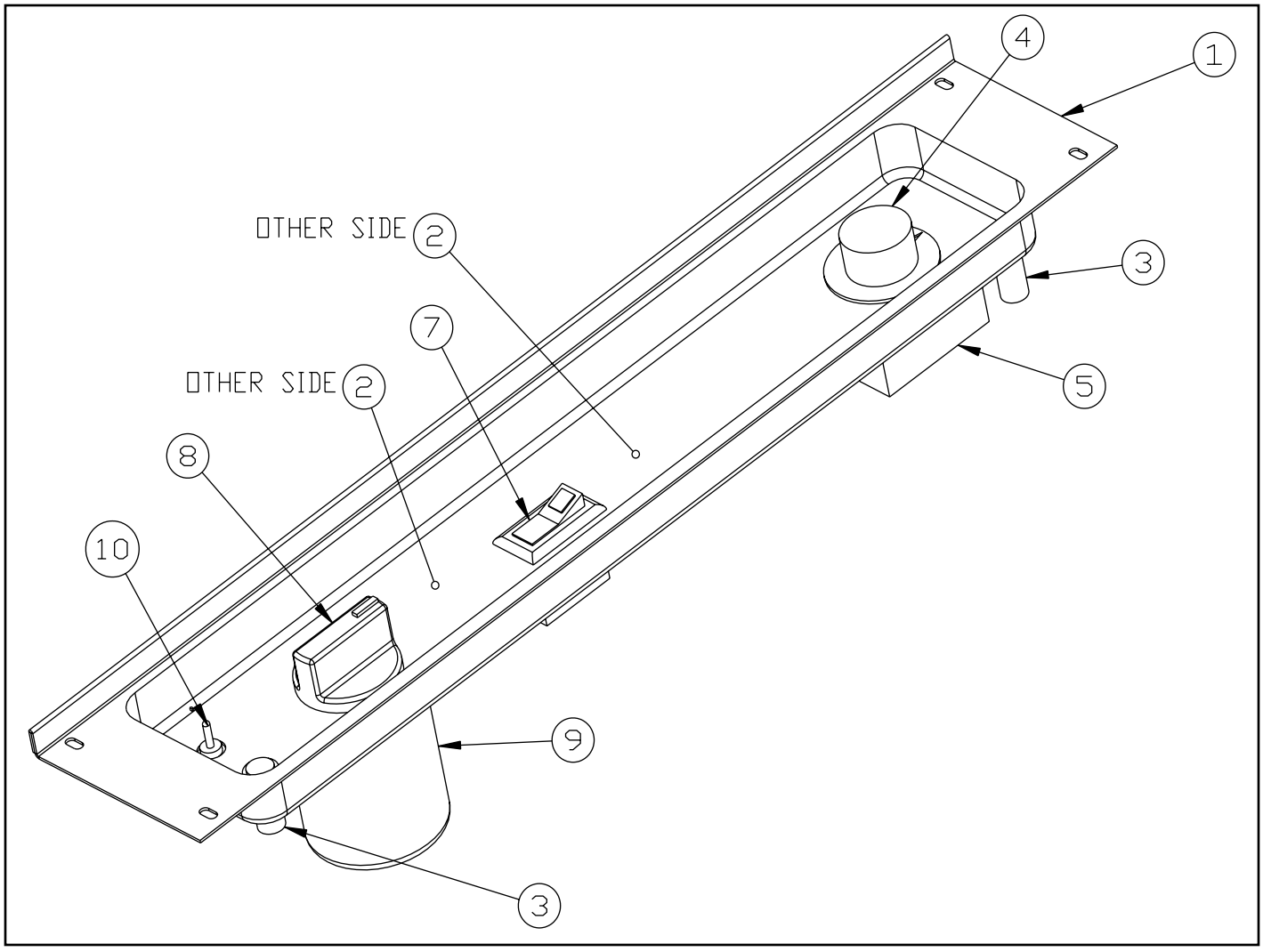


FIG. 6 Control Panel

ITEM NO.	PART NO.	FIG. 5 DESCRIPTION
1	98-1717	Control Panel, Embossed
2	10-7395	Buzzer
3	10-5052	Light, Power & Fan
4	09-5259	Knob, Thermostat
5	10-4717	Thermostat
7	08-6597	Switch, Mode
8	08-3826	Knob, Timer
9	08-6464	Timer
10	10-7371	Switch, Power

2600PHE OVEN

ILLUSTRATED PARTS LIST

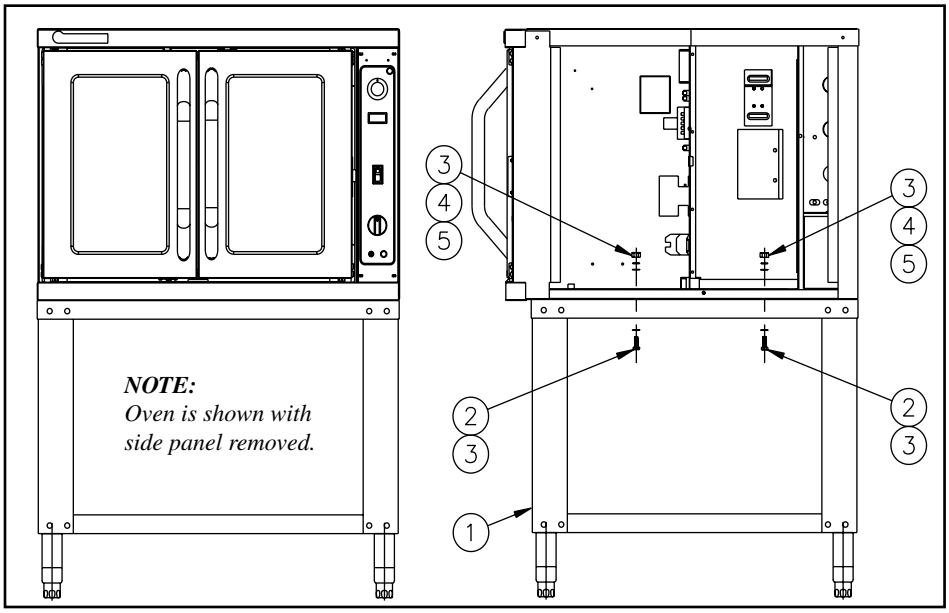


FIG. 7 2600PHE Mounting Assembly

2600PHE Mounting Instructions:

1. Assemble stand (#1) per instructions provided with stand.
2. Remove the side panels from oven.
3. Set the oven in place on top of the stand. Align the holes in the bottom of the oven with the sloted holes in the stand.
4. Fasten the oven to the stand with four (#2) screws, eight (#3) washers, four (#4) lock washers and four (#5) nuts, as shown in figure 7.
5. Replace the side panels to the oven.

ITEM	PART NO.	DESCRIPTION	QTY.
1	99-4480	Open Stand with Shelf	REF.
2	10-2002	Hex Hd. Cap Screw 3/8-16 x 1-1/4 Lg.	4
3	10-2401	Plain Washer 3/8”	8
4	10-2503	Lock Washer 3/8”	4
5	10-2302	Hex Nut 3/8-16	4

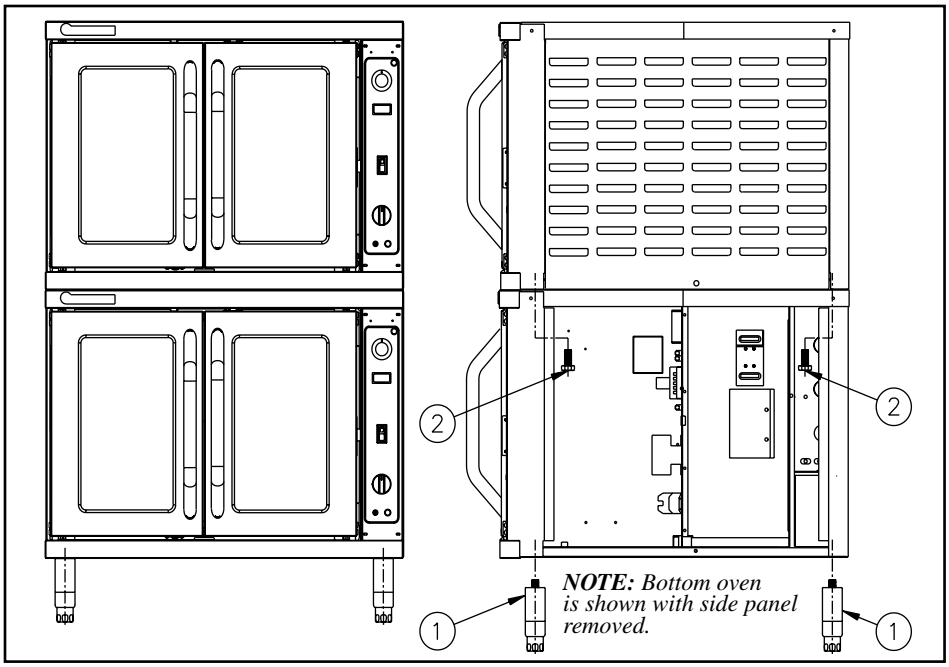


FIG. 8 2692PHE Mounting Assembly

2692PHE Mounting Instructions:

1. Attach four (#1) feet to bottom of the oven. Remove both side panels and remove knock-outs in the top panels from the bottom oven.
2. Set top oven in place on the bottom oven. Align the holes in the top of the bottom oven with the weld nhuts in the bottom of the top oven.
3. Fasten the two ovens together with the four (#2) screwa as shown.
4. Replace the side panels to bottom oven.

ITEM	PART NO.	DESCRIPTION	QTY.
1	10-0631	6” Adjustable Leg	4
2	10-2564	Hex Hd. Cap Screw 3/4-10 x 1-1/2 Lg.	4

2600PHE OVEN

APPENDIX

SERVICE CONNECTIONS - Electrically Operated

EC Electrical Connection - Connection for incoming power supply wire on terminal block.

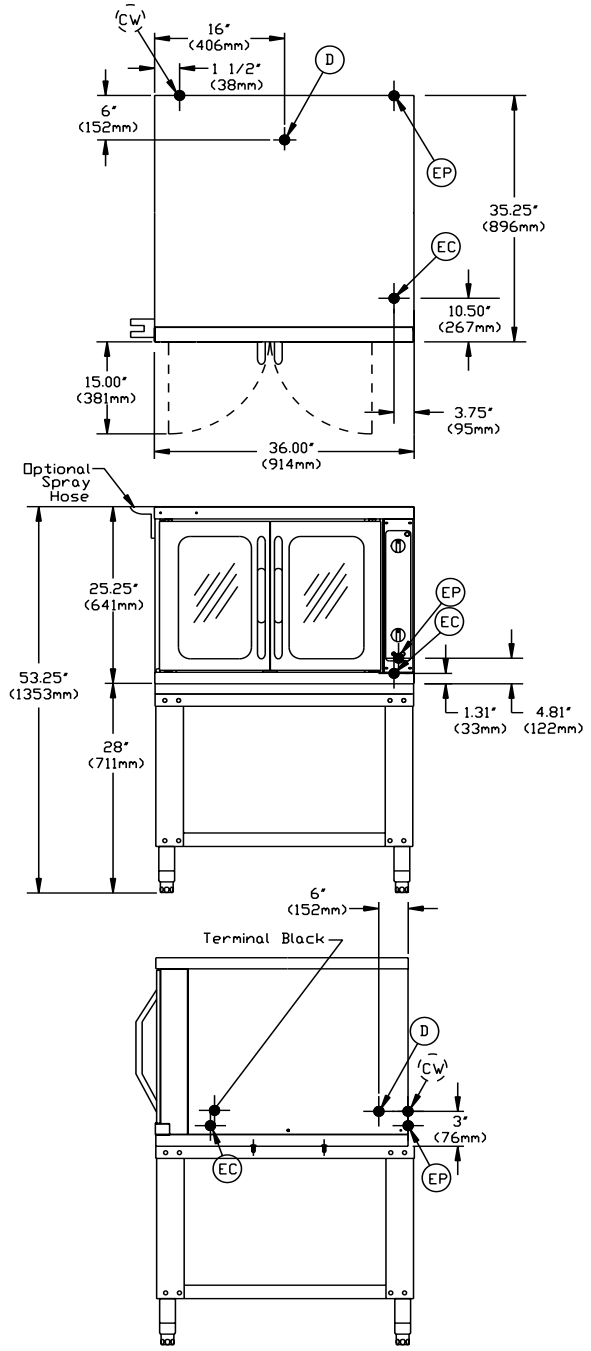
EP Power supply - 1 3/8 (*44mm*) E access holes for power supply wires. Use wire suitable for at least 90°C. Nominal amp per line wire per oven: 11 kW

VOLTS	**1pH**	**3pH**
208V	53	31
240V	46	27
480V	---	15

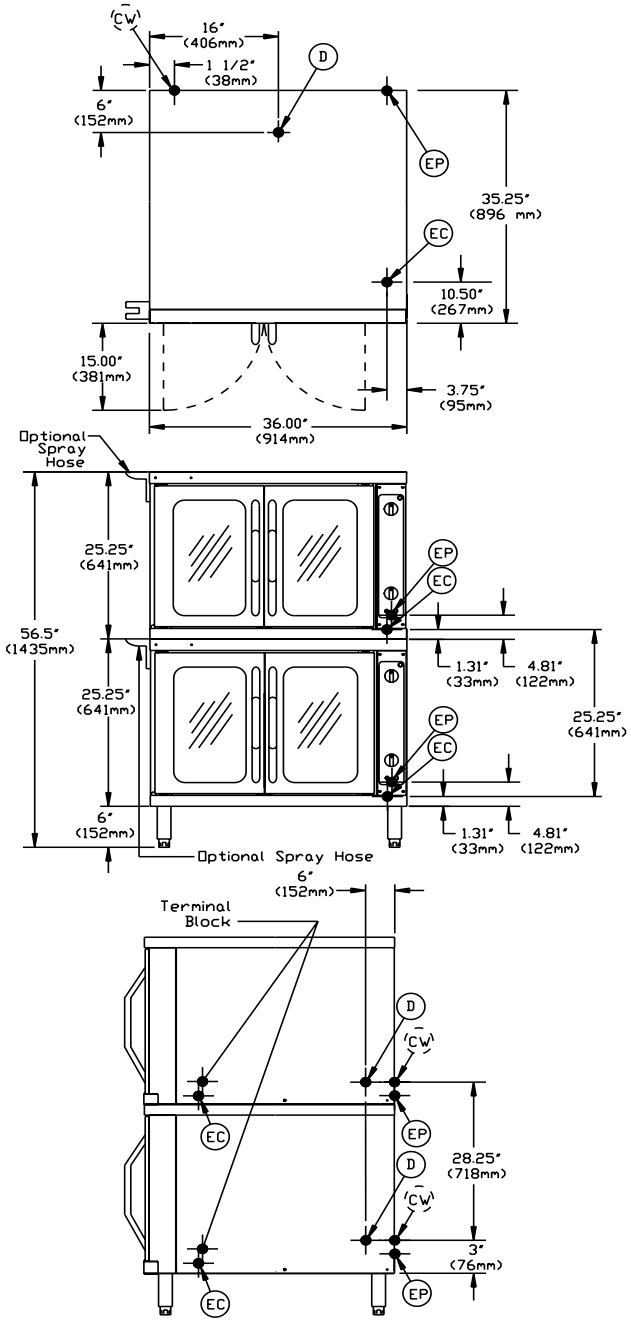
D Interior Drain Connection - 3/4" E (*19mm*) NPT to open floor drain.

CW Cold Water Connection for optional spray hose 1/2" NPT.

***NOTE:** Details of other electrical systems available upon request.*



MODEL 2600PHE



MODEL 2692PHE

2600PHE OVEN

APPENDIX

A. OVEN PERFORMANCE

A.1 Verification Check List
1. Verify that the doors are properly aligned and that there is no interference occuring at room temperature and 400^{O}F.
2. Verify that all screws and bolts are tight.
3. Verify that the blower fan can operate at high and low speeds.
4. Clean oven with a rag and run oven for 2 hours to burn off oil, clean interior prior to use.
5. Verify that the racks do not bind at 400^{O}F.

Verify the accuracy of the oven's thermostat at 350^{O}F by comparing the temperature control setting to the temperature at the center of the over (*one thermocouple*). The maximum difference is to be no more than +/- 5^{O}F.

PART NO.	SPARE PARTS LIST DESCRIPTION	QTY.
10-7371	Power Switch	1
10-5052	Light, Fan Power	1
10-5052	Light Heating Element	1
08-6308	Reed, Switch	1
08-6472	Relay, 120 Volt	1
10-4714	Thermostat, 475^{O}F	1
09-5259	Thermostat, Knob	1
08-6464	Timer	1
08-3826	Timer, knob	1
10-5944	Contactor	1
09-7248	Motor, 2 Speed	1
08-6351	Hi-Limit, Thermostat	1
08-6468	Fuse, 5 Amp	2
09-6475	Transformer, 500 VA	1
10-7395	Buzzer, 120 Volt	1
08-7978	Fan, Cooling	1
98-4066	Element, Heating, 208 Volt (Nest of three)	1
98-4067	Element, Heating, 240 Volt (Nest of three)	1
98-4065	Element, Heating, 480 Volt (Nest of three)	1
08-8004	Loctite 268	1
08-8003	RTV 106 Silicone Sealant	1
08-7999	* Hardware Kit (Fasteners)	1
98-3623	Complete Spare Parts Kit	1
08-8032	Replacement Bulb	1
08-8033	Replacement Lens	1
08-8034	Replacement Lens Gasket	1
**** NOTE:** For individual fasteners refer below for specific part numbers.*		

2600PHE OVEN

APPENDIX

PART NO.	PARTS LIST OF FASTENERS DESCRIPTION	LENGTH (inches)	THREAD SIZE	QTY.
10-1864	SCREW CAP HEX HEAD	0.5	1/4”-20	77
10-1814	SCREW CAP HEX HEAD	0.75	1/4”-20	7
08-7840	NUT, SERRATED FLANGE		1/4”-20	73
08-7995	BOLT, HEX HEAD	3	5/16”-18	4
08-7956	NUT, SERRATED FLANGE		5/16”-18	8
10-2045	SCREW CAP HEX HEAD	0.5	#10-32	2
08-7996	TEK SCREW PHILLIPS PAN HEAD #2	0.5	#10-16	10
10-2146	SCREW, SLOTTED PAN HEAD	0.25	#6-32	26
10-1728	SCREW, PHILLIPS FLAT HEAD C-SUNK		#8-32	8
08-7994	SCREW, PHILLIPS FLAT HEAD C-SUNK	1	#10-32	8
10-1749	SCREW, MACHINE ROUND HEAD	0.25	#8-32	6
10-1761	SCREW, MACHINE TRUSS HEAD		#8-32	41
10-2571	NUT, KEPS		#8-32	20
08-8005	NUT, SERRATED FLANGE		#10-32	8
08-7992	SOCKET SET SCREW	1	#8-32	4
10-1790	SCREW, CAP HEX HEAD		1/4”-20	8
10-1939	BOLT, SHOULDER	0.5	1/4”-20	4
08-7991	SCREW, SLOTTED FLAT HEAD C-SUNK	0.5	#8-32	2
08-7990	SCRW, SLOTTED TRUSS HEAD	0.5	1/4”-20	3
08-3822	WASHER, STAINLESS STEEL TYPE B		1/4”	4