

# NEMCO OVEN Model Series: 6200 WARMING & BAKING OVEN

## **OPERATING INSTRUCTIONS**

#### INTRODUCTION

- 1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
- 2. Nemco Ovens are heavy duty and are designed for commercial use.
- 3. Trained personnel should operate this equipment only.

## **SAFETY INSTRUCTIONS**

- 1. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
- 2. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
- 3. CAUTION: This Oven's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a Matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
- 4. CAUTION: Always disconnect Power before servicing.
- 5. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
- 6. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.

## **ELECTRICAL REQUIREMENTS**

- 1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
- 2. Model: 6200 is rated 120 Volts, 1500 Watts, and 12.5 Amps and has a NEMA 5-20P plug and grounded cord.
- 3. This equipment must be properly GROUNDED.

# **PREPARATION**

- 1. Cut banding and lift top carton off.
- 2. Lift unit out of bottom tray and set unit on a flat surface.
- 3. Open door & Remove racks/unwrap & reinstall in desired position.
- 4. Remove any white plastic coating that may be affixed to stainless steel surfaces.
- 5. Position unit near the power outlet. Do not use extension cords. Arrange cord where it will not be tripped over.
- 6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
- 7. This model <u>must be operated with legs</u> at all times.
- 8. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

## **OPERATION**

- 1. Plug the unit into the power supply. See Above.
- 2. Turn power switch on. The top and bottom element can be operated independently of each other.
- 3. Set thermostat to desired temperature to preheat. Note: A preheat temperature of 500 degrees Fahrenheit will take approximately 15 minutes to reach. A preheat temperature of 600 degrees Fahrenheit will take approximately 30 minutes to reach.
- 4. Adjust the thermostat to the desired temperature. The red light will cycle with the thermostats operation of the heating elements.
- 5. The bell timer is manual and will ring once when it shuts off. Note: dial must be turned past 10 before setting time.
- 6. After use, turn thermostat knob to off position.
- 7. To disconnect appliance, turn controls to off and remove plug from outlet.

# WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT.

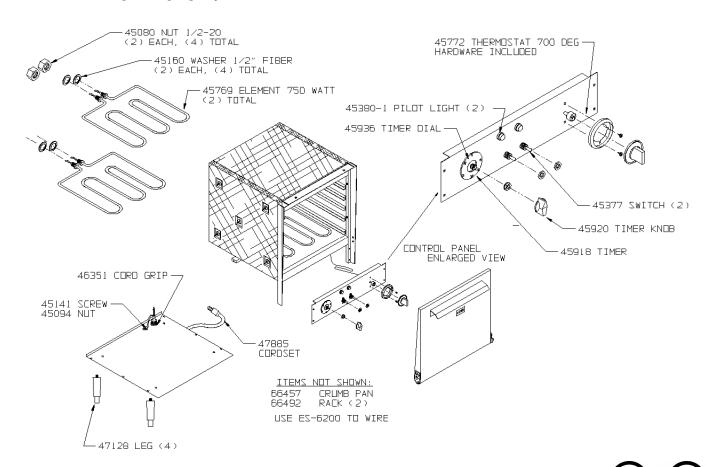
## **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

- 1. Turn the temperature control to the OFF position. Unplug the power cord.
- 2. Allow the unit to cool 30 minutes.
- 3. Clean excess food debris from the interior of the unit.
- 4. The racks and crumb pan are removable and can be washed separately in the sink.
- 5. Clean exterior of unit with a stainless steel cleaner.
- 6. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water.

## **SERVICE INSTRUCTIONS**

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.





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