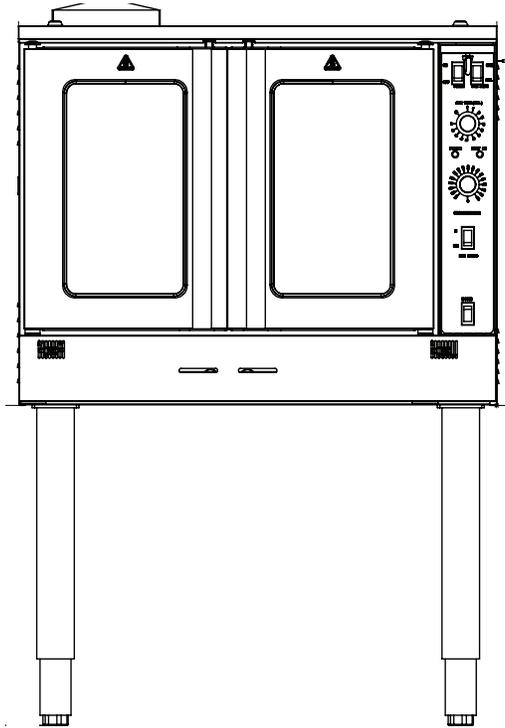


# INSTRUCTION MANUAL

## 60,000 BTU Gas Convection Oven



### WARNING

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause damage, injury or death. Read this installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

## **WARNINGS**

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes
- Do not install or use without all 4 legs
- This equipment is for use in non-combustible locations only
- Do not obstruct the flow of combustion and ventilation air
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving
- This equipment should only be used in a flat, level position
- Do not operate unattended
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

## **TO INSTALL:**

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, secure surface with at least 12" of open space around all sides.
3. Install the feet onto the unit and make sure the unit is level
4. Check to make sure the outlet of the correct voltage for this item (120V) and gas connection is near. Do not use an extension cord, this item must be plugged directly into an outlet.
5. Unit should be placed under a ventilation hood and there should be at least 2" of space between the back of the oven and the wall. This will ensure proper airflow

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

### **Clearance and positioning around the equipment:**

This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the legs installed and be placed on a non-combustible surface.

### **Air Supply and ventilation:**

The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

### **Pressure Regulator:**

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.

Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4"WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.

### **External step down pressure regulator:**

All liquid propane oven must have a pressure step-down regulator on the incoming gas line for safe and efficient operation. Prior to connect the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2PSI. If the line pressure is beyond this limit, a step down regulator will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

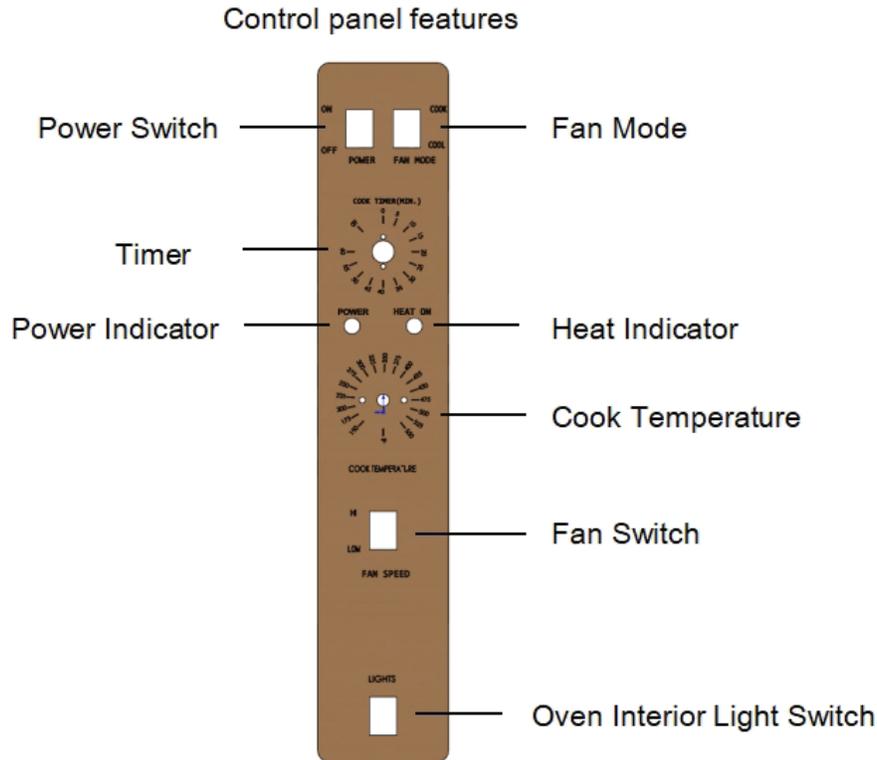
### Gas Conversion:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the tips have been provided.

Natural Gas Orifice is #48. Flash tube orifice is 0.99mm.

Liquid Propane Gas Orifice is 1.15 mm. Flash tube orifice is 0.60mm.

Orifice size is marked on the tip.



### TO USE:

1. Turn the oven ON by using the power switch at the top of the control panel.
2. Select the desired fan speed using the fan speed switch. High speed will cook the fastest and most evenly.
3. Switch the Fan Mode to Cook. In cook mode, the fan will run continuously when the oven doors are closed (The fan does not cycle on and off with the burners). If the switch is set to COOL, the fan will continue to run even with the doors open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to the desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven pre-heats.
5. The HEAT ON indicator will turn off once the oven has reached the desired cooking temperature.
6. Open the oven doors and load the product into the oven. Once product is set, close oven doors to start cooking
7. To set the Timer turn the Cook Timer until the indicator mark points to the desired cooking time. The timer goes from 0-60 minutes. A buzzer will buzz once the timer hits 0. The buzzer will shut off after turn to OFF position. The timer does not control the oven. The timer will continue to run when the oven doors are open.
8. When the food is done cooking, you can quickly cool it down by opening the oven doors and switching the fan mode to COOL with HI speed.
9. When you are done cooking, turn the oven off by turning the temperature to the lowest setting and switching the Power Switch to OFF.

**CLEANING - NOTE:** To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item always turn off, unplug and let cool.
2. Wipe the entire unit with a clean soft cloth until it is completely dry.
3. To avoid damage to the unit, do not use abrasive cleaners or scouring pads.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a professional repair service.

#### TROUBLESHOOTING

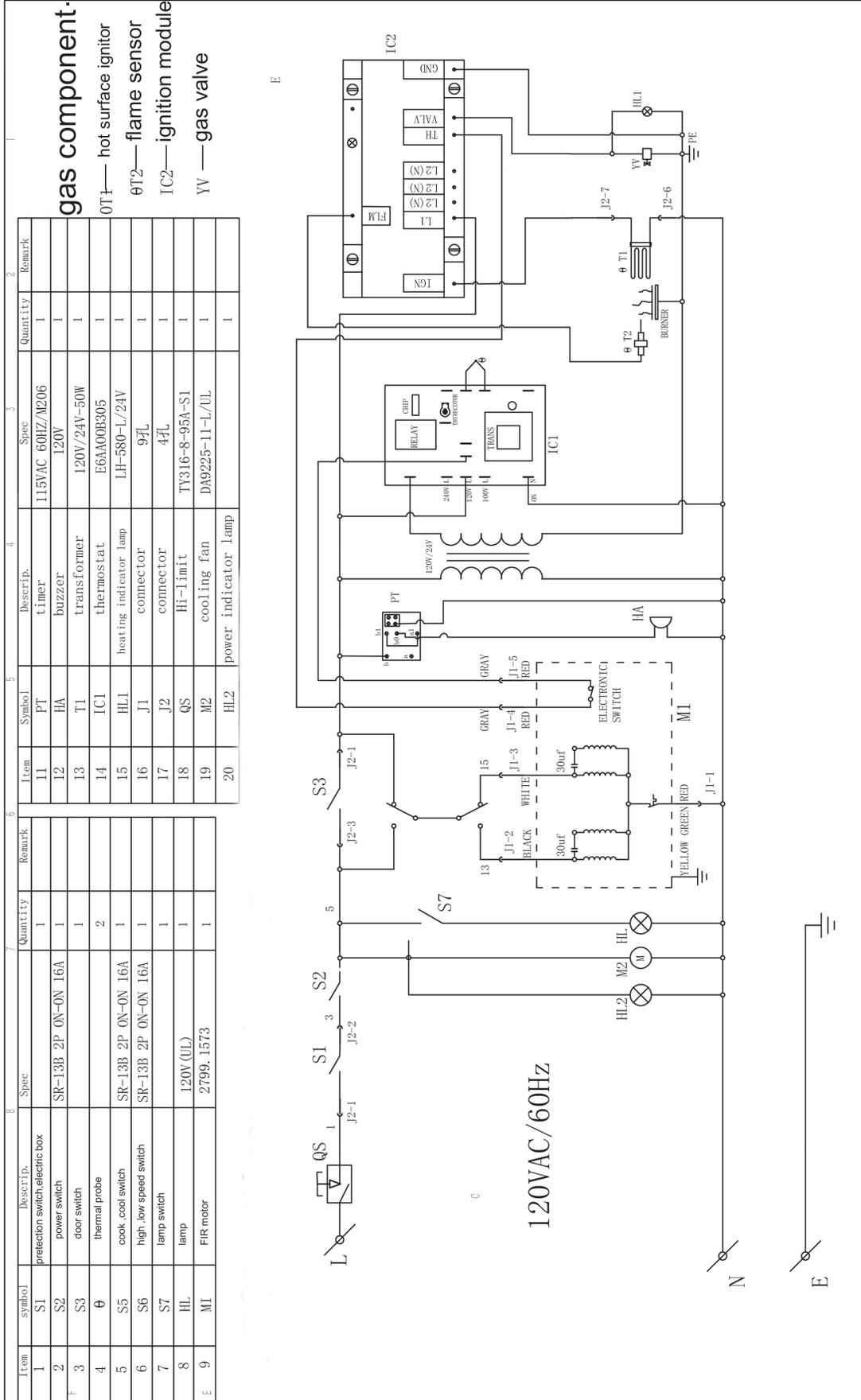
Problem	Possible Causes	Solution
No Heat	Igniter defective	Call authorized Service center
No Heat	Power switch on control panel is off	Set the control panel to COOK
No Heat	Doors are open	Close doors
No Heat	Door micro switch defective	Call authorized service center
No Heat	Gas valve to oven may be in the cleared position	Turn gas valve on
Oven has not reached proper temperature	The oven has not reached pre-heat temperature	Wait for oven to reach pre-heat temperature
Oven has not reached proper temperature	Internal problem with main temperature control	Call authorized service center
Convection fan does not run	Oven has no electrical power	Check electrical supply
Convection fan does not run	Circuit breaker tripped	Reset the breaker
Convection fan does not run	Doors are open	Close doors
Convection fan does not run	Door Micro-switch defective	Call authorized service center

#### HELPFUL HINTS

Problem	Possible Causes	Solution
Food Browns unevenly	Improper heating temperature	Pre-heat until desired temperature is reached
Food Browns unevenly	Baking pan dark or glass	Lower oven temp by 25°F
Food dries before browning	Oven temp too high	Lower oven temp
Food dries before browning	Oven door opened too much	Stop opening oven door so much
Oven cycles 3 times and locks itself out	Flame sensor defective	Call authorized service center

Admiral Craft Equipment Corp.  
[www.admiralcraft.com](http://www.admiralcraft.com)

# Wiring Diagram for the Gas Convection Oven



# Parts Diagram for the Gas Convection Oven

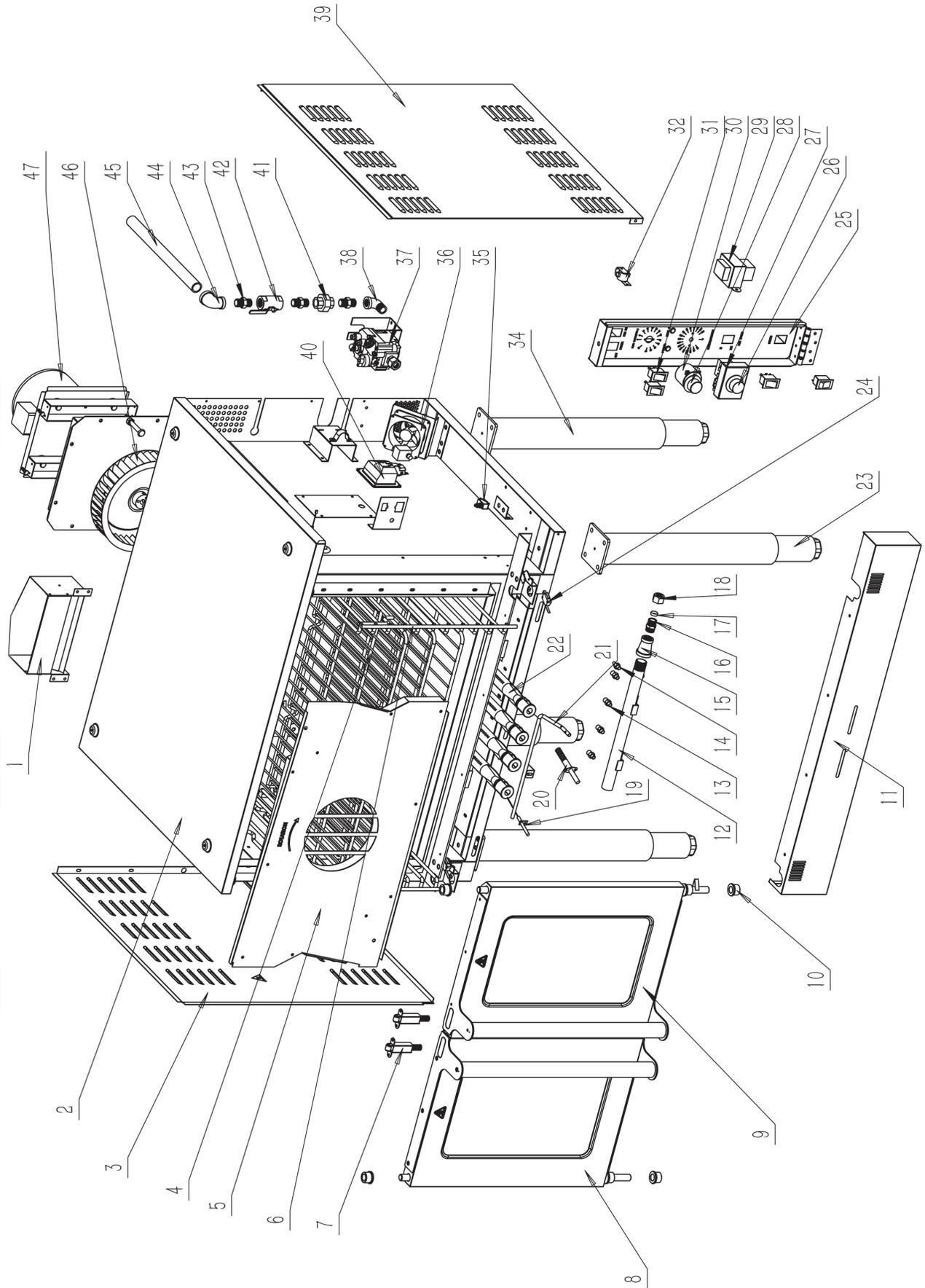


Diagram Number	Description	Quantity
1	Chimney Assembly	1
2	Top Plate Assembly	1
3	Side Panel,Right	1
4	Rack	5
5	Hot air Compartment Assembly	1
6	Rack Support	2
7	Door Stopper Assembly	2
8	Door Assembly, Left	1
9	Door Assembly,Right	1
10	Door Shaft Bush	6
11	Front Lower Panel	1
12	Manifold	1
13	Orifice,NG or LP	4
14	Flash Tube Orifice, NG or LP	1
15	Tube Connector	1
16	Brass Fitting	2
17	Hoop	2
18	Nut	2
19	Flame Sensor	1
20	Igniter	1
21	Flash Tube	1
22	Burner	4
23	Adjustable Foot	4
24	Door Micro Switch	2
25	Control Panel Assembly	1
26	Thermostat Knob	1
27	Thermostat	1
28	Knob,Timer	1
29	Transformer	1
30	Timer	1
31	Switch	4
32	Buzzer	1
34	Leg	4
35	Micro Switch,Electrical Box	1
36	Cooling Fan	1
37	Safety Valve, NG or LP	1
38	Elbow	1
39	Side Panel,Right	1
40	Oven Interior Lamp	1
41	Junction Connector	1
42	Manual Brass Valve	1
43	1/2 Straight Tube	3
44	Elbow,1/2*3/4	1
45	Inlet Gas Pipe	1
46	Turbo Fan	1
47	Motor	1



## 1-Year Limited Warranty

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

### Warranty Exclusions

#### **IMPROPER ELECTRICAL CONNECTIONS:**

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

#### **IMPROPER USAGE:**

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

#### **CONSUMABLES:**

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

#### **ADJUSTMENTS & CALIBRATIONS:**

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: [www.admiralcraft.com](http://www.admiralcraft.com)

"Service" > "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.