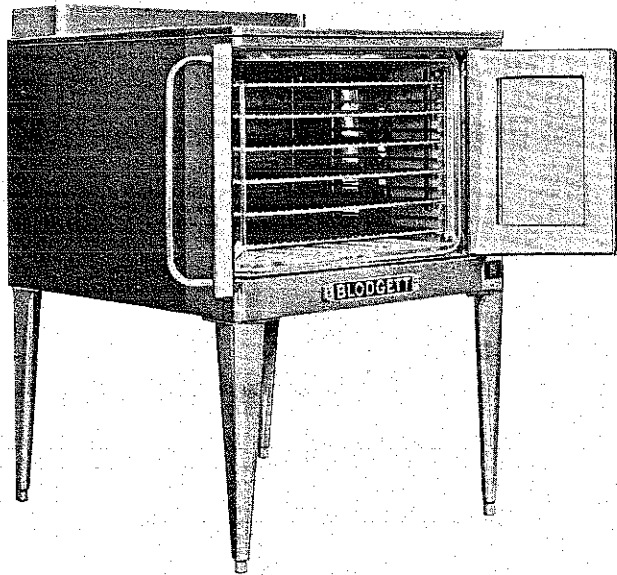




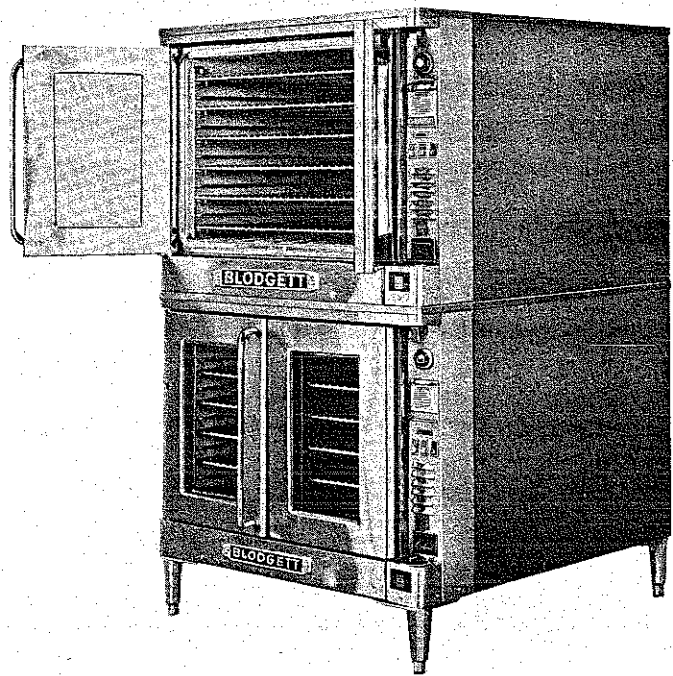
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2	Adjustment	Doors—Thermostat.
3	Operation	Oven—Pre-Heating.
4	Maintenance.	Adjustment, Cleaning.
5	Maintenance.	Removal and Replacement of Parts.
6	Maintenance.	Removal and Replacement of Parts.
7	Operation	General Notes.
8	Operation	Times and Temperatures.

Back Cover—Electric Data for *YOUR* Oven.



ZEPHAIRE MODEL EF-111 & EZE-1



ZEPHAIRE MODEL EF-112 & EZE-2



Underwriters' Laboratories, Inc.



National Sanitation Foundation

With a spirit level first placed on top front of the oven, check level from side to side. Next place the spirit level on the top right or left side, check oven level from front to back.

C. ELECTRICAL CONNECTION

1. Before making any electrical connections to this unit, check the rating plate which is located on the timer panel just below the control cover to make sure that the oven is being connected to the proper electrical supply. The supply conduit is connected to the conduit connecting plate located in the right lower rear corner of the oven, (Figure 3, No. 1). The supply wires are then run through the wireway to the front of the oven and connected to the appropriate electrical unit at the lower right front corner. The supply connecting terminals for the various ovens, (Figure 4, No. 1) are reached by removing the timer panel on the right lower front corner of the oven. The electrical connections for the standard oven are made to the circuit breaker. When the circuit breaker switch is in the ON position, power is supplied to all electrical components of the unit. The electrical connections for the High Voltage oven are made to the terminals located on the bottom of the lower contactor. Electrical connections on ovens supplied to Canada are made to the terminal block located in the right lower front corner of the oven.

NOTE: The thermostat, the blower switch and the heater elements are all interconnected so that there is no power to the heating elements without the blower operating. This is to prevent damage to the heating elements.



FIG. 2

ADJUSTMENT

A. DOOR OPERATION AND ADJUSTMENT

1. The EF-111 and EZE-1 features side-mounted doors which operate simultaneously. The doors are properly adjusted when the appliance leaves the factory. However, should field adjustment be necessary, two adjustable turnbuckles are located immediately behind the name plate panel, (Figure 5, No. 1). When the doors are in proper adjustment, the door without the handle should be fully closed when the door with the handle has 1/2" to 1" of travel left before being fully closed. Proper adjustment is made by turning first one turnbuckle, then the other, until the doors are adjusted as described above. Turnbuckles should be tight, but not over-tight. CAUTION: If one turnbuckle is adjusted, the other must also be adjusted to prevent undue strain on the door operating mechanism. When the proper adjustment has been made, be sure to tighten the turnbuckle lock nuts, (Figure 5, No. 2). To preclude excess play in the doors, be sure to tighten the two lower hinge pin bolts located on the inside lower edge of each door, (Figure 5, No. 3). **TO ADJUST THE BALL PLUNGER CATCH, REFER TO INSIDE BACK COVER.**
2. The door-activated blower switch should be adjusted so the doors are about one and one-half inches out from the liner when the switch shuts off the blower. If field adjustment is necessary, the two switches can be reached by removing the timer panel on lower right hand corner. Open right hand oven door so it is about two inches from the liner. Place arm of cam assembly (Figure 9, No. 2) located on door sprocket, against both push buttons then tighten set screw. When the doors are fully closed the cam arm depresses the push buttons enough to allow blower operation. An audible click can be heard to determine if switches are operating in adjustment. Both switches must be adjusted to operate together as the other switch controls power to the heating elements. These switches may be moved forward or backward in mounting bracket as necessary for alignment.

B. THERMOSTAT CALIBRATION

Robertshaw Model EA-17 Electric Thermostat

1. Thermostats are very carefully set and checked at the factory. However, vibration in transit can change calibration which should be rechecked at time of installation. The thermostat may be calibrated as follows:
 1. Apply power to the unit by placing the circuit breaker handle to the ON position.
 2. Turn blower switch to the ON position.
 3. Place reliable mercury thermometer on the middle shelf 6" from the front edge and in the center of the shelf or place a pyrometer thermocouple at the thermostat bulb.
 4. Turn thermostat dial to 350°.
 5. When the red indicator light on the control panel goes out, check the thermometer or pyrometer for the proper temperature.
 6. If these readings are within 10° of the thermostat setting, do not change the thermostat.
 7. If the readings are more than 10° different from the thermostat setting, proceed as follows:
 - a. Remove the thermostat dial by pulling forward.
 - b. With a very small screwdriver, turn the small screw located in the center of the thermostat stem either clockwise or counterclockwise to either raise or lower the temperatures set on the thermostat dial.
 8. Let the temperature of the oven decrease 100° to 150° then repeat the above steps until the oven temperature is within 10° of the thermostat setting.

OVEN OPERATION

A. CONTROLS

1. Located on the control panel is the thermostat which controls the oven temperature. Three switches marked BLOWER, LIGHTS and COOL DOWN operate related equipment with power connected to appliance. Located above the three switches is an indicator light that shows oven ready. On standard manufacture ovens a circuit breaker switch is located at the lower portion of control panel and must be in ON position for operation. The circuit breaker is replaced by a contactor on the High Voltage oven and by a terminal block on ovens for shipment to Canada.

B. OPERATION

1. The blower is directly connected to a 3/4 H.P. motor which is operated by the On-Off switch on the control panel marked BLOWER. (Figure 8, No. 2)
2. When the oven doors are opened the blower is automatically shut off by a door interlock switch and regenerative braking rapidly stops blower rotation. Closing the door will again start the blower.
3. The Man-Auto switch on the control panel marked COOL DOWN (Figure 8, No. 4) should normally be in the Auto position to allow proper automatic operation of the blower. However, with the doors open the blower may be operated by placing COOL DOWN switch to Man position. This feature allows rapid lowering of temperature in the oven.

NOTE: When blower is not operating with COOL DOWN in Auto or blower is operating with door open and COOL DOWN in Man position, no power is being supplied to the heating elements.

C. PRE-HEATING

1. The Blodgett ZEPHAIRE oven will pre-heat to 350° in approximately 12 minutes. Any substantial increase or decrease in this pre-heat time is an indication of either connection to the wrong voltage or a failure of one of the heating elements.

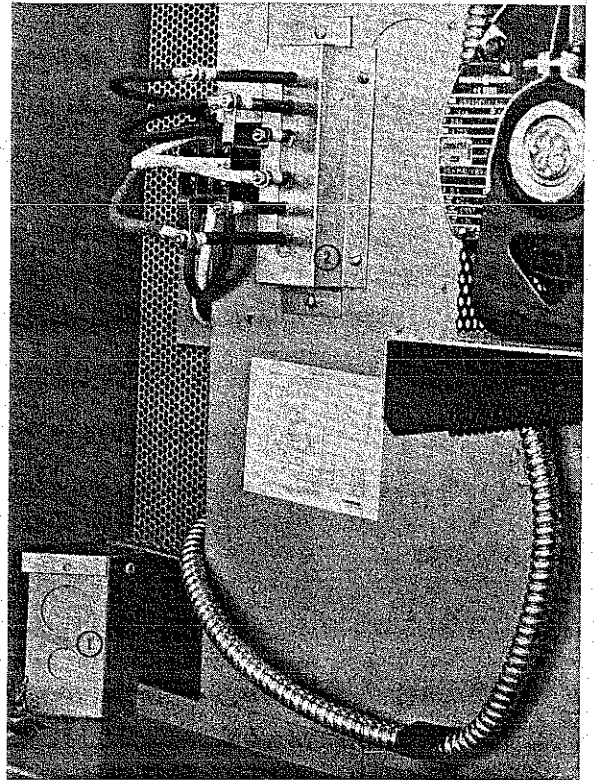


FIG. 3

MAINTENANCE OF OVENS

With porcelain enamel interiors, Blodgett ZEPHAIRE ovens are designed to be as maintenance-free as possible. However, for best operating results the oven should be cleaned regularly, and the controls should be periodically adjusted.

CLEANING OF OVENS

1. Black finish and stainless steel ovens may be cleaned and kept in good condition with a light oil, such as SHEILA-SHINE. Saturate a cloth and wipe oven when cold. Wipe dry with a clean cloth. On the stainless front or interiors, deposits of baked on splatter, oil, grease, or light discoloration may be removed with any of the following elements: Grade FFF Italian Pumice, Liquid Nu Steel, or Permapass, Samea or Cameo paste, Nu Steel or DuBois Temp. Heat tint or heavy discolorations may be removed with any of the following: Penny-Brite, Copper-Brite, DuBois Temp, paste Nu Steel, 5 to 15% nitric acid, or 5 to 15% phosphoric acid. Apply cleaners when the oven is cold. Always rub with the grain of the metal. When necessary, use stainless steel wool. Apply only light pressure.
2. The porcelain enamel, or stainless steel interiors of the Blodgett ZEPHAIRE oven can be easily cleaned with oven cleaners, such as JIFOAM, DOW Oven Cleaner, or EASY-OFF Spray Oven Cleaner. CAUTION should be taken to prevent these cleaners coming in contact with the aluminized panel directly in back of the blower or with the oven seal. The racks, rack supports and blower may be cleaned by removing from the oven and soaking in a solution of ammonia and water.

REMOVAL AND REPLACEMENT OF PARTS

CAUTION: Before performing any maintenance on this unit, disconnect from main power supply!

a. Door Removal:

1. Remove the name plate panel, timer panel and the control compartment cover.
2. Mark and remove the door operating mechanism, (Figure 5, No. 4). It is suggested that the chain and sprockets be marked by prick punching, scribing, or a dab of paint, to facilitate the reinstallation of chain and sprockets in their proper position.
3. Remove the door operating mechanism by loosening the lock nuts, adjacent to the turnbuckles, then loosening the turnbuckles enough to slide the chain off the sprockets.
4. Remove the spiro pins from both sprockets and loosen the Allen set screws.
5. Drive the sprockets from the door pins.
6. Remove the two lower socket head hinge pin bolts from each door.
7. Slide the lower door pins out of the doors, then grasp each door and pull out and down from the oven body.

(b) Door Replacement:

1. Follow above procedure replacing parts in reverse order. Be sure to place the same number of washers under both doors as were removed during disassembly.

(c) Door Gasket Removal:

On ovens manufactured prior to April 12, 1965, the doors must be removed in order to change the door gaskets. On ovens manufactured subsequent to April 12, 1965, it is not necessary to remove the doors in order to change the door gaskets.

1. Remove all door gasket screws.
2. Top and bottom door gaskets will drop off when screws are removed. (All ovens prior to March, 1967.)
3. Right hand and left hand door gaskets will fall off when screws are removed on ovens manufactured prior to April 12, 1965. On ovens manufactured subsequent to April 12, 1965 and prior to March 1967, the right hand and left hand door gaskets must be moved to the right and left respectively

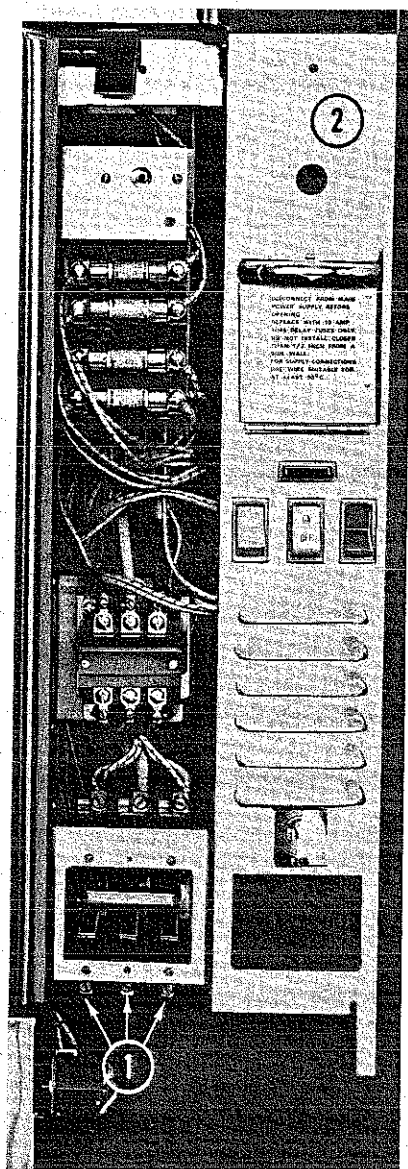


FIG. 4

4

until the gasket flange is disengaged from the oven liner flange. On ovens manufactured subsequent to March 1967, the perimeter type gasket and four trim pieces readily come off when all screws are removed.

(d) Door Gasket Replacement:

1. Replacement of gaskets on ovens manufactured prior to March 1967 will be as follows:
 - a. Slide right hand and left hand gaskets into place (gasket flange goes behind oven liner flange).
 - b. Place upper and lower gaskets into position and replace screws.
2. Replacement of gaskets on ovens manufactured subsequent to March 1967 will be as follows:
 - a. Put right hand and left hand trim pieces in place with notched sides under flange of oven liner.
 - b. Place upper and lower trim pieces in place and replace screws.
 - c. Line up gasket assembly on a flat surface. Make sure holes in flat wire, which is inserted in fiber glass gasket align with holes in U shaped gasket holders.
 - d. Place entire perimeter type gasket assembly over front of oven with loose gasket ends positioned on the bottom. Replace screws.
 - e. Place curved part of joint cover clip over exposed ends of gasket and flat part under flange of gasket holder. Tighten screws on either side of clip.

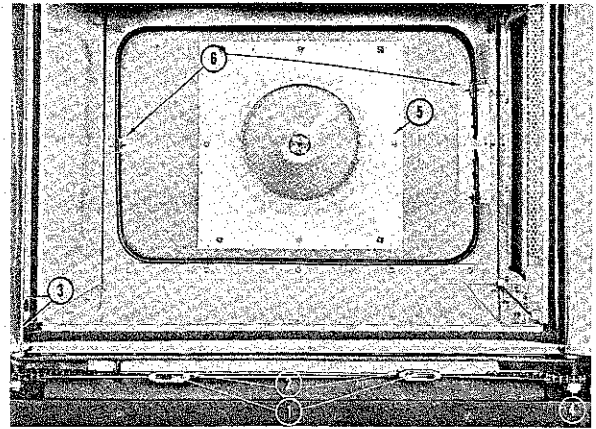


FIG. 5

(e) Blower Wheel Removal: (It is not necessary to remove motor from oven).

1. Shut off main power supply.
2. Remove the baffle in the oven compartment.
3. Loosen the two socket head set screws on the wheel hub. (Figure 6, No. 1)
4. Screw 3/8-16 bolt into threaded disc on front of blower wheel hub. (Figure 6, No. 2)
5. Screw bolt in until blower comes off motor shaft.

(f) Blower Wheel Replacement:

1. With crocus cloth or sandpaper, remove metal burrs from motor shaft.
2. Lubricate blower wheel hub with a high temperature, anti-seizing compound or graphite grease. (To insure ease of removal, the blower should be removed and lubricated in the above manner at least every six months.)
3. Make sure one set screw in blower hub engages keyway of motor shaft. **PUSH ALL THE WAY BACK.**
4. Tighten both Allen set screws (Figure 6, No. 1).
5. Replace baffle.

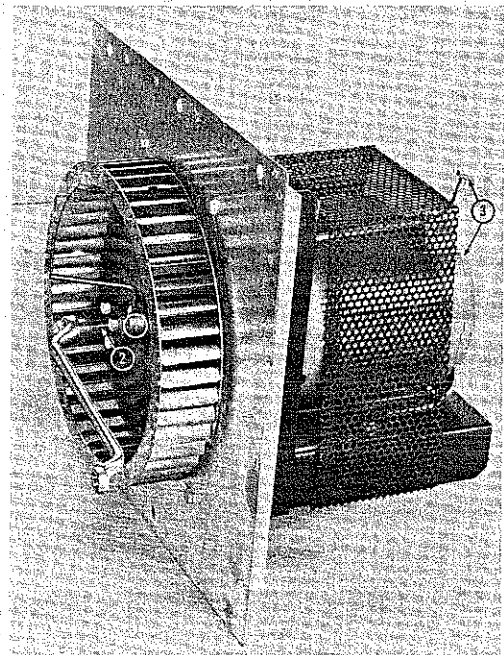


FIG. 6

(g) Motor Removal:

1. Shut off main power supply.
2. Remove the baffle in the oven compartment.
3. Remove the eight nuts from the motor mount panel (Figure 5, No. 5).
4. Grasp blower and tip forward into oven compartment.
5. With motor and panel inside oven, remove wiring plate on rear of motor and disconnect wiring.

(h) Motor Lubrication:

On oven installations which are accessible from the back, oil motor yearly at oil caps, (Figure 6, No. 3). On installations which are not accessible from the back, remove motor as in (g) and oil. **CAUTION: Do not over oil.**

(i) Motor Replacement:

1. If motor is in need of service, see the Motor Manufacturer's Service Information pamphlet enclosed with these instructions.
2. To remount motor follow steps in (g) replacing parts in reverse order.

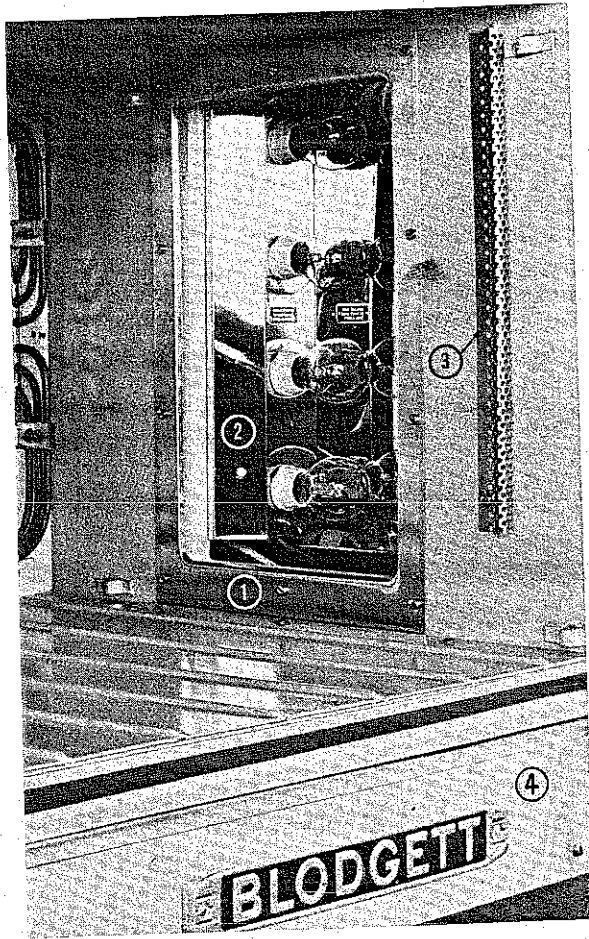


FIG. 7

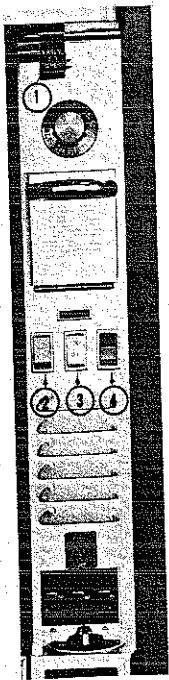


FIG. 8

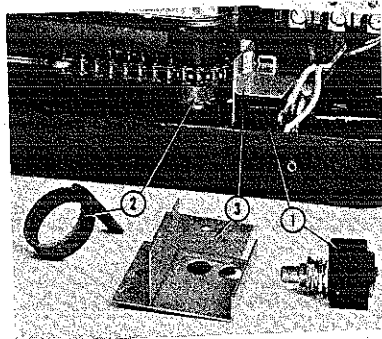
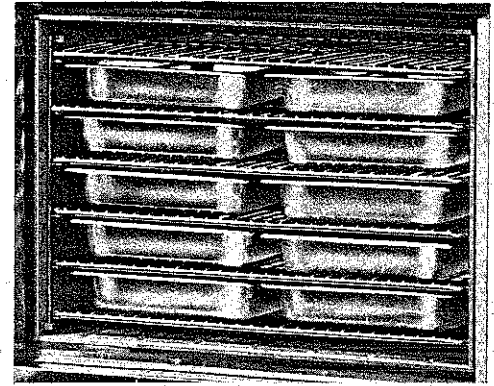


FIG. 9

REMOVAL AND REPLACEMENT OF PARTS

- (j) Lamp Socket Removal:
1. Shut off main power supply.
 2. Remove stainless trim piece and lighting window together. (Figure 7, No. 1)
 3. Remove screws in lamp socket support and pull support into oven interior. (Figure 7, No. 2)
 4. Depress the spring clips on the side of the lamp socket to be removed and push out of socket support.
- (k) Lamp Socket Replacement:
1. Place socket in socket support and push until spring clips engage the edges of the socket support.
 2. Reconnect the wire leads.
 3. Replace socket support panel and attach with two screws.
 4. Replace window and stainless trim piece together.
- (l) Light Switch, Blower Switch, Cool Down Switch and Indicator Lamp Removal:
1. Shut off main power supply.
 2. Remove control compartment cover (Figure 4, No. 2).
 3. Disconnect wires to the switch or lamp to be replaced.
 4. Depress spring clips on switch or lamp and push forward.
- (m) Light Switch, Blower Switch, Cool Down Switch and Indicator Lamp Replacement:
1. Push switch or lamp into proper opening in control cover until spring clips engage edges of hold.
 2. Reconnect wires.
 3. Replace control cover.
- (n) Circuit Breaker, Contactor and Fuse Holder Removal:
1. Shut off main power supply.
 2. Remove control compartment cover.
 3. Disconnect wires from component to be replaced.
 4. Unscrew bracket of related component and remove from oven.
 5. Remove component from mounting bracket.
- (o) Circuit Breaker, Contactor, Fuse Holder Replacement:
1. Attach component to be replaced to mounting bracket.
 2. Replace mounting bracket in oven.
 3. Reconnect wires.
- (p) Thermostat Removal:
1. Shut off main power supply.
 2. Remove control compartment cover.
 3. Remove racks and rack supports.
 4. Remove thermostat bulb guard. (Figure 7, No. 3)
 5. Push thermostat bulb and capillary through the oven liner and into the control compartment.
 6. Disconnect wires from thermostat.
 7. Remove thermostat bracket from oven.
 8. Remove thermostat from bracket.
- (q) Thermostat Replacement:
1. Follow the related steps in (p) above in reverse order.
- (r) Heater Element Removal:
1. Disconnect unit from main power supply.
 2. At rear of oven remove the element terminal cover as shown in (Figure 2, No. 4) and disconnect wires.
 3. Remove element insulation box as shown in (Figure 3, No. 2).
 4. Remove the element box insulation retainer.
 5. Remove racks and rack supports from oven.
 6. Remove baffle, (blower wheel cover).
 7. Remove the eight screws holding the element assembly to rear wall of the oven. (Figure 5, No. 6)
 8. Remove elements from the oven.
- (s) Heater Element Replacement:
1. Follow related steps in (r) above in reverse order.

- (t) Door Interlock Switch Removal:
 1. Shut off main power supply.
 2. Remove name plate panel (Figure 7, No. 4).
 3. Remove control compartment cover (Figure 4, No. 2) and timer panel.
 4. Remove wire to microswitch (Figure 9, No. 1).
 5. Cam assembly (Figure 9, No. 2) and interlock switch bracket (Figure 9, No. 3) are accessible for parts replacement.
- (u) Door Interlock Switch Replacement:
 1. Loosen cam assembly set screw on bottom of right hand door sprocket.
 2. Insert microswitch in bracket. Make sure bracket is centered on threaded barrel of switch and tighten retaining nuts.
 3. Open right hand door about two inches from the liner.
 4. Rotate arm of cam assembly against push button then tighten set screw. When doors are fully closed the cam arm depresses the microswitch enough to allow blower operation. The switch should be adjusted so that when the doors are opened one and one-half inch from liner the switch shuts off the blower. With no power on oven the switch is adjusted by the sound of the switch clicking.
 5. Carefully replace wires according to wiring diagram.
 6. Replace control compartment cover and timer panel.
 7. Replace name plate panel.



For most baking operations use five racks starting with bottom rack.

OPERATION

In forced convection ovens heated air is constantly circulated inside a closed chamber by means of a fan or blower.

The moving air continually strips away a thin layer of moisture and cool air from the top of the goods allowing the heat to penetrate more quickly, thus shortening the cooking time and permitting the use of lower temperatures.

For example, in a conventional oven sheet cake is baked at 375° for 25-30 minutes. In a Blodgett Zephair Convection Oven, with the temperature reduced to 335°, the baking time is cut to 16-18 minutes.

A general rule of reducing temperature settings 50° from recipe temperatures used on conventional deck ovens is a good starting point. However, on some products the user may find the best results are obtained from even lower or slightly higher temperatures.

Check the product for doneness in about half the time it would take to bake in a conventional oven. Depending on the item and the type of pan used, time savings may run from 15% to as high as 50%.

If products brown on the outside and are not done inside, it means that too high a temperature is being used. On the next batch try dropping an additional 15°-25°.

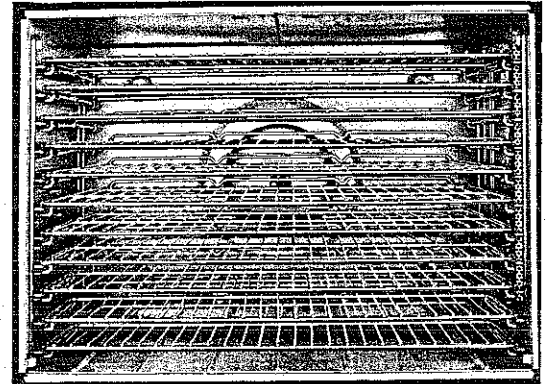
Venting tab (Figure 8, No. 1) on control panel keeps steam in when you want moist heat . . . but permits you to let it out for dry heat.

In loading, keep pans toward the front of the racks. If pans are pushed to the rear, some light batters might be ingested into the blower wheel. Always load each shelf evenly, spacing pans away from each other and the sides or back of the oven.

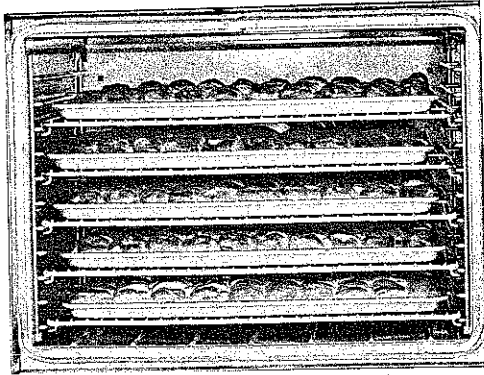
It is unnecessary to frequently open the doors of the Blodgett ZEPHAIRE oven because of the large tempered glass windows and the interior lighting. Shifting of the product is generally unnecessary.

If a blower wheel should become dirty, remove and immerse 15-20 minutes in ammoniated water. Then scrub off with small stiff brush.

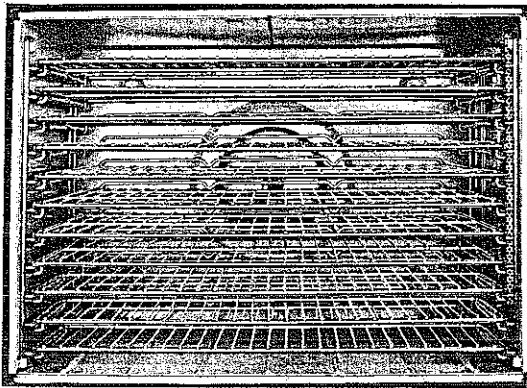
DISCONNECT OVEN FROM POWER SOURCE BEFORE DOING ANY SERVICE WORK.



Eleven rack arrangement, an extra-cost option, speeds production of such popular items as hamburgers and frozen dinners.



For most baking operations use five racks starting with bottom rack.



Eleven rack arrangement, an extra-cost option, speeds production of such popular items as hamburgers and frozen dinners.

- (q) Thermostat Replacement:
1. Follow the related steps in (p) above in reverse order.
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 5. Remove racks and rack supports from oven.
 6. Remove baffle, (blower wheel cover).
 7. Remove the eight screws holding the element assembly to rear wall of the oven. (Figure 5, No. 6)
 8. Remove elements from the oven.
- (s) Heater Element Replacement:
1. Follow related steps in (r) above in reverse order.
- (t) Door Interlock Switch Removal:
1. Shut off main power supply.
 2. Remove name plate panel (Figure 7, No. 4).
 3. Remove control compartment cover (Figure 4, No. 2) and timer panel.
 4. Remove wire to microswitch (Figure 9, No. 1).
 5. Cam assembly (Figure 9, No. 2) and interlock switch bracket (Figure 9, No. 3) are accessible for parts replacement.
- (u) Door Interlock Switch Replacement:
1. Loosen cam assembly set screw on bottom of right hand door sprocket.
 2. Insert microswitch in bracket. Make sure bracket is centered on threaded barrel of switch and tighten retaining nuts.
 3. Open right hand door about two inches from the liner.
 4. Rotate arm of cam assembly against push button then tighten set screw. When doors are fully closed the cam arm depresses the microswitch enough to allow blower operation. The switch should be adjusted so that when the doors are opened one and one-half inch from liner the switch shuts off the blower. With no power on oven the switch is adjusted by the sound of the switch clicking.
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 6. Replace control compartment cover and timer panel.
 7. Replace name plate panel.

OPERATION

In forced convection ovens heated air is constantly circulated inside a closed chamber by means of a fan or blower.

The moving air continually strips away a thin layer of moisture and cool air from the top of the goods allowing the heat to penetrate more quickly, thus shortening the cooking time and permitting the use of lower temperatures.

For example, in a conventional oven sheet cake is baked at 375° for 25-30 minutes. In a Blodgett Zephair Convection Oven, with the temperature reduced to 335°, the baking time is cut to 16-18 minutes.

A general rule of reducing temperature settings 50° from recipe temperatures used on conventional deck ovens is a good starting point. However, on some products the user may find the best results are obtained from even lower or slightly higher temperatures.

Check the product for doneness in about half the time it would take to bake in a conventional oven. Depending on the item and the type of pan used, time savings may run from 15% to as high as 50%.

If products brown on the outside and are not done inside, it means that too high a temperature is being used. On the next batch try dropping an additional 15°-25°.

When loading oven with transport cart, be sure cart is securely locked to the oven before transferring load. To move load into oven push down on upper foot pedal (Fig. 10, No. 1) and push load into oven. The roll-in basket dolly should be all the way into the oven before removing transport cart. This prevents load spillage and allows proper door closing. To remove transport cart from oven push down on lower foot pedal (Fig. 10, No. 2) and pull cart away from oven. Close doors.

When unloading oven, transport cart must be securely locked to front before transferring load. Load is pulled from oven onto cart. **CAUTION:** Be sure basket carrier is locked securely on transport cart before releasing transport cart from oven.

Venting tab (Figure 8, No. 1) on control panel keeps steam in when you want moist heat . . . but permits you to let it out for dry heat.

In loading, keep pans toward the front of the racks. If pans are pushed to the rear, some light batters might be ingested into the blower wheel. Always load each shelf evenly, spacing pans away from each other and the sides or back of the oven.

It is unnecessary to frequently open the doors of the Blodgett ZEPHAIRE oven because of the large tempered glass windows and the interior lighting. Shifting of the product is generally unnecessary.

If a blower wheel should become dirty, remove and immerse 15-20 minutes in ammoniated water. Then scrub off with small stiff brush.

DISCONNECT OVEN FROM POWER SOURCE BEFORE DOING ANY SERVICE WORK.

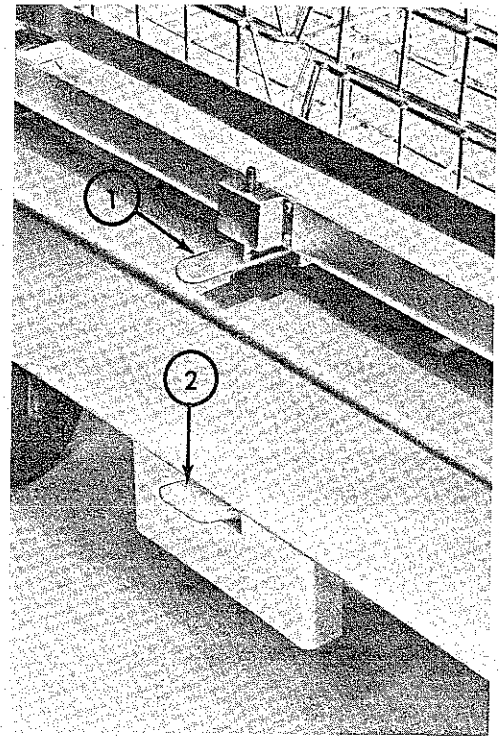


FIG. 10

INSTALLATION INSTRUCTIONS
FOR EF-111-RI, EF-112-RI, EZE-1-RI, EZE-2-RI

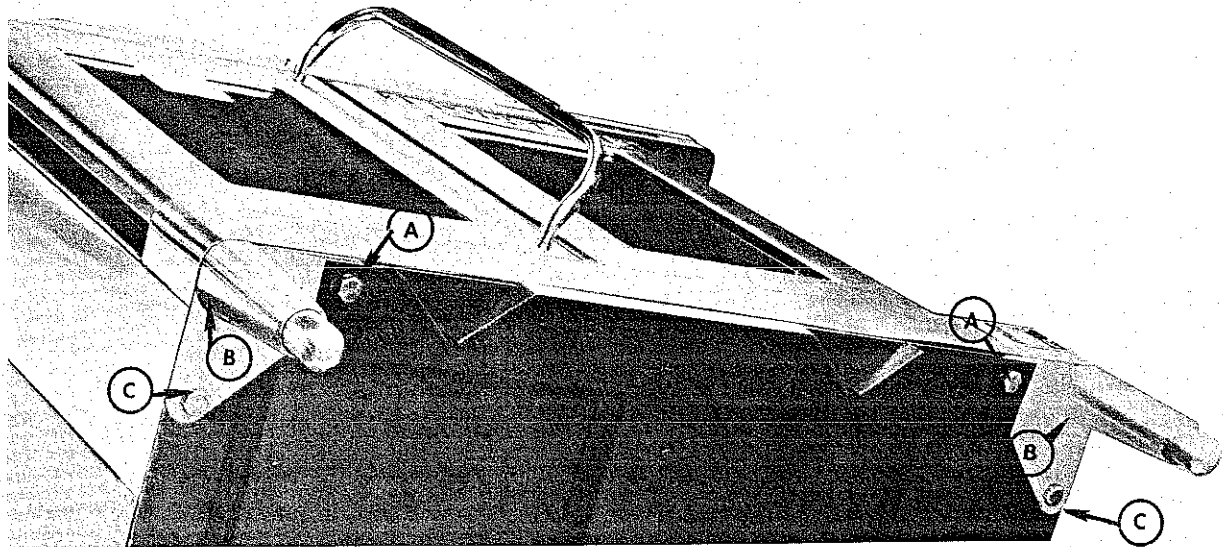


FIG. 11

LEG ASSEMBLY ATTACHMENT.

1. The four legs are held in place by three (3) 1/2" bolts in each leg. Two of the 1/2" bolts go through the leg attaching plate and are threaded into the oven frame. The third 1/2" bolt (B) goes through the corner of the oven frame, and is threaded into the leg attaching plate. Lift rear of oven and attach two legs using six (6) 1/2" bolts. Tighten all six (6) bolts.
2. The two front leg assemblies are attached in the same manner.

NOTE: Before installing the two "A" bolts (see FIG. 11 above) the docking assembly must be put in place as shown in FIG. 9. The docking assembly has an offset to allow it to fit over the two front leg attaching plates. There are two (2) offset clips that lock over the bottom frame of oven to keep center portion against frame. The two "A" bolts will be used to secure both the docking assembly and legs. Tighten bolts "B" and "C", DO NOT TIGHTEN "A" BOLTS. (Docking Assembly will require a final adjustment later.)

CAUTION: BE SURE TO ATTACH EACH LEG WITH THREE BOLTS.

**LEVELING EF-111-RI, EF-112-RI,
EZE-1-RI, EZE-2-RI**

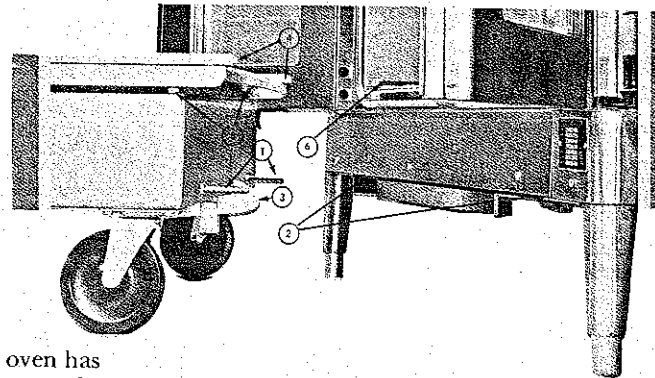


FIG. 12

1. The -RI ovens require special 7" legs, make sure that your oven has them. If they don't, replace them (see instructions on leg attachment). Your oven has a leveling adjustment at the bottom of each leg. Start with this adjustment screwed all the way in. With a spirit level first placed on top front of the oven, check level from side to side. Next place the spirit level on the top right or left side, check oven level from front to back.
2. After leveling, note that distance from bottom side of oven to floor underneath should be as close to 7" as possible to facilitate docking alignment of transport cart. (See figure 12.)

To Align Docking Mechanism

NOTE: Steps 1 through 4 are for a single cart and the lower platform of a double cart. Refer to step 5 for the upper platform adjustment for double carts.

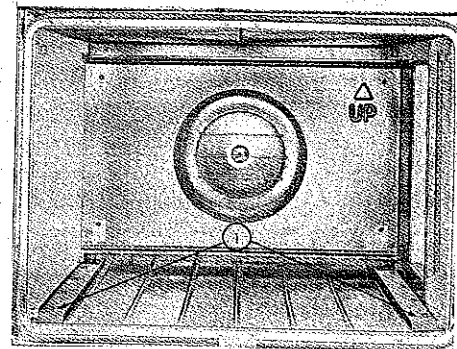


FIG. 13

1. Open oven doors fully.
2. Move and latch transport cart into place at front of oven. The two alignment pins on front of cart (FIG. 12, NO. 1) should line up with channeled openings in docking assembly (FIG. 12, NO. 2). The locking bar (FIG. 12, NO. 3) will also lock to docking assembly. If there is difficulty with the locking bar engaging the docking assembly, adjust the assembly forward or backwards to allow latching.
3. Align inner vertical edge of tracks on transport cart (FIG. 12, NO. 4) with same vertical edge of tracks located on oven liner bottom. FIG. 12, NO. 6 or FIG. 13, NO. 1). This adjustment can be made by moving the docking assembly either left or right. With the docking assembly adjusted for both latching and alignment tighten the two "A" bolts (FIG. 11).
4. The transport cart has been adjusted for height before being shipped, however, a final adjustment may be required at the installation site. The tracks on the transport cart should be the same height as the tracks on the oven liner bottom. This adjustment is made by raising or lowering the nuts on the four leveling screws located in each corner of the transport cart (FIG. 12, NO. 5).
5. Further alignment may be made by loosening screws which hold tracks in place on oven liner bottom. Move tracks (FIG. 13, NO. 1), which are slotted, to left or right to line up with tracks on either single or double transport cart. Tighten screws.

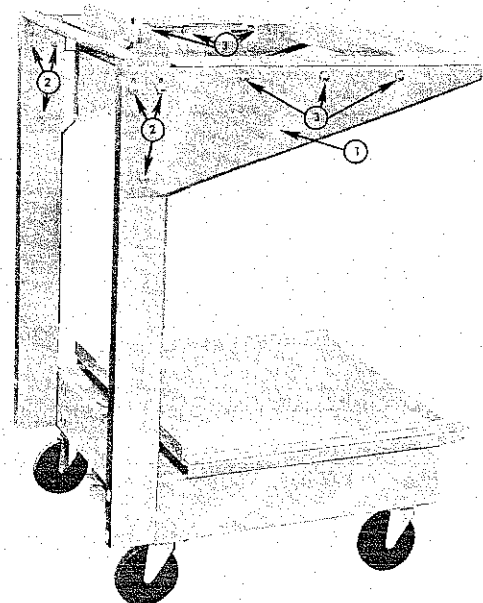


FIG. 14

DOUBLE TRANSPORT CART

When aligning a double transport cart Model CTRE-2, further adjustment may be required on the top platform assembly (FIG. 14, NO. 1). The entire top platform may be raised or lowered by loosening six nuts on inside of both vertical posts. (FIG. 14, NO. 2). When tracks on top platform are aligned with tracks on the upper oven liner, tighten six nuts. To adjust tracks forward or backward loosen six nuts on inside of both track support arms (FIG. 14, NO. 3) of top platform and slide tracks on top platform to meet tracks on upper oven liner. When tracks are adjusted tighten nuts.

CAUTION: Before performing any maintenance or replacement of parts on this oven, disconnect from Main Power Supply.

HEATERS INOPERATIVE

Power to oven
Circuit breaker "ON"
Blower switch "ON"
Thermostat set at required setting for product
Doors shut

Heaters Still Inoperative

1. No power to oven
 2. Defective circuit breaker
 3. Defective heater contactor
 4. Defective blower fuses
 5. Defective blower switch
 6. Defective thermostat
 7. Heaters burned out
 8. Defective door interlock switch(es)
 9. Wire(s) disconnected
- a. Check for proper power to oven.
 - a. Check for proper operation of circuit breaker. Replace if defective. Refer to Instruction Manual, Pages 7 & 8, Items (n) and (o).
 - b. If circuit breaker trips when turned on. Check for short circuit in oven wiring.
 - a. Check for proper operation of contactor, continuity of contacts as well as coil operation. Replace if defective. Refer to Instruction Manual, Pages 7 & 8, Items (n) and (o).
 - a. Check fuses. Replace if defective.
 - a. Check continuity of switch. Replace if defective. Refer to Instruction Manual, Page 7, Items (l) and (m).
 - a. Check continuity of thermostat. Replace if defective. Refer to Instruction Manual, Page 8, Items (p) and (q).
 - a. Check continuity of heaters. Replace if defective. Refer to Instruction Manual Page 8, Items (r) and (s).
 - a. Check continuity of switch(es). Replace if defective. Refer to Instruction Manual, Page 8, Items (t) and (u).
 - a. Check wire connections.

BLOWER INOPERATIVE

Power to oven
Circuit breaker "ON"
Blower switch "ON"
Cool down switch "AUTO"
Doors shut

Blower Still Inoperative

1. No power to oven
 2. Defective circuit breaker
 3. Defective blower fuses
 4. Defective blower switch
 5. Defective cool down switch
 6. Defective door interlock switch
- a. Check for proper power to oven.
 - a. Check for proper operation of circuit breaker. Replace if defective. Refer to Instruction Manual, Pages 7 & 8, Items (n) and (o).
 - b. If circuit breaker trips when turned on. Check for short circuit in oven wiring.
 - a. Check fuses. Replace if defective.
 - a. Check continuity of switch. Replace if defective. Refer to Instruction Manual, Page 7, Items (l) and (m).
 - a. Check continuity of switch. Replace if defective. Refer to Instruction Manual, Page 7, Items (l) and (m).
 - a. Check continuity of switch(es). Replace if defective. Refer to Instruction Manual, Page 8, Items (t) and (u).

7. Wires disconnected
8. Defective motor

Blower Wheel Noisy

1. Blower rubbing on compartment baffle
2. Blower rubbing on motor mount front panel
3. Blower loose on motor shaft
4. Blower loose on motor shaft and motor shaft badly worn

INTERIOR LIGHTS INOPERATIVE

- Power to oven
Circuit breaker "ON"
Light switch "ON"

Interior Lights Still Inoperative

1. No power to unit
2. Defective circuit breaker
3. Defective fuses
4. Defective light switch
5. Defective lamps
6. Wire(s) disconnected

DEFECTIVE THERMOSTAT

1. Thermostat will not shut off heaters (Runaway thermostat)
2. Thermostat will not maintain calibration after adjustment by qualified service personnel.
3. Thermostat bulb or capillary are cut, bent or unnecessarily flattened.

INDICATOR LIGHT INOPERATIVE

1. Heaters operative
2. Heaters inoperative

- a. Check wire connection.
- a. Check motor, replace if defective. Refer to Instruction Manual, Page 6, Items (g), (h) and (i).

- a. Move motor back in motor mount, which is located at rear of oven.
- a. Move motor forward in motor mount, which is located at rear of oven.
- a. Re-tighten blower. Refer to Instruction Manual, Page 6, Item (e) (1&2) and Item (f) (3, 4&5).
- a. Replace motor and blower wheel. Refer to Instruction Manual, Page 6, Items (g), (h) & (i).

- a. Check for proper power to oven.
- a. Check for proper operation of circuit breaker. Replace if defective. Refer to Instruction Manual, Page 7, Items (n) and (o).
- b. If circuit breaker trips when turned on. Check for short circuit in oven wiring.
 - a. Check fuses. Replace if defective.
 - a. Check continuity of switch. Replace if defective, Refer to Instruction Manual, Page 7, Items (l) and (m).
 - a. Replace if defective. Refer to Instruction Manual, Page 7, Items (j) (1&2) and (k) (4).
 - a. Check wire connections.

- a. Replace thermostat. Refer to Instruction Manual, Page 7, Items (p) and (q).
- a. Replace thermostat. See 1(a) above.
- a. Replace thermostat. Refer to 1 (a) above.

- a. Replace light. Refer to Instruction Manual, Page 7, Items (l) and (m).
- a. Refer to section "Heaters Inoperative."