66-4989 (8-80)

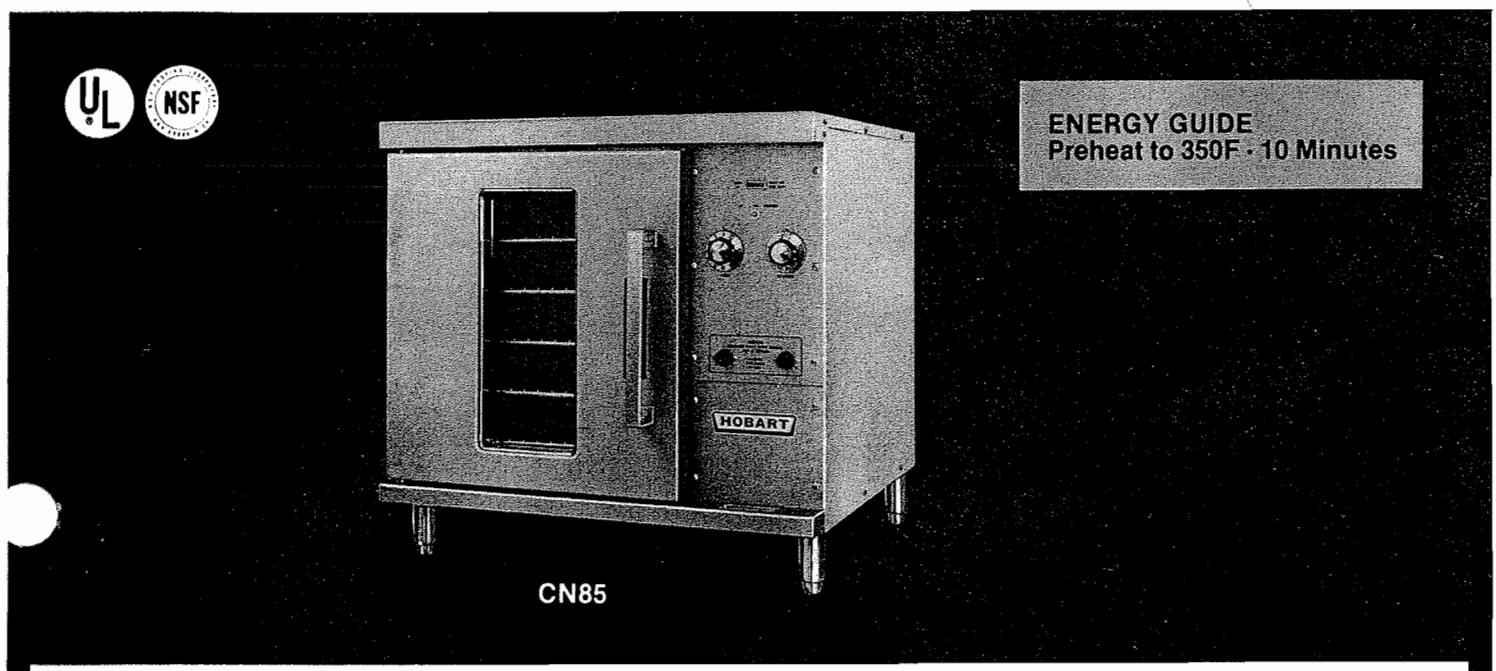
HOBART

FOOD EQUIPMENT

Half-size convertible convection ovens

CN85 — 1 section on 4" legs
CN852 — 2 sections on 16-5/8" legs
CN853 — 1 section on stand, 6" legs

Installation & Owner's Manual



CN85

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INSTALLATION INSTRUCTIONS

TABLE 1 — GENERAL & DIMENSIONAL DATA

MODEL	OVERALL EXTERNAL DIMENSIONS						COMPARTMENT'S INTERNAL DIMENSIONS						APPROXIMATE WEIGHTS			
	W		D		H		W		D		H		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	LBS.	KILOS	LBS.	KILOS
CN85	30.25	768	25.25	641	29	736	15.25	387	21	533	20	508	285	129	270	122
CN852	30.25	768	25.25	641	66.74	1695	15.25	387	21	533	20	508	588	266	553	250
CN853	30.25	768	25.25	641	59.06	1500	15.25	387	21	533	20	508	421	190	386	172

TABLE 2 — RACK DATA (Pan Capacities Shown For Single Rack)

MODEL	NO. STD. RACKS	NO. OPTIONAL RACKS	SPACING BETWEEN 2 ADJACENT RACK POSITIONS		RACK SIZE		8"/203MM.OD PIE TINS /RACK	#200 PANS /RACK	12X20 305X508 MM PANS/RACK
			IN.	MM.	IN.	MM.			
CN85	5	4	1.56	39	14.375X 20.875	365X 530	3	1	1
CN852	10	8					3	1	1
CN853	5	4					3	1	1

TABLE 3 — ELECTRICAL DATA

MODEL	TOTAL KW	208, 240V 3-PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE 3-PHASE						1-PHASE	
					208			240			208	240
		L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3		
CN85	5.5	2.5	5	2.5	21	13.5	13.5	18	11.6	11.6	26.5	23
CN852	11.0	3.0	3.0	5.0	33.6	25	33.6	29.1	21.6	29.1	53	46
CN853	5.5	2.5	5	2.5	21	13.5	13.5	18	11.6	11.6	26.5	23

Standard voltages: 208 and 240 VAC, 1- or 3-ph, 60 HZ.

TABLE 4 — ACCESSORIES

CX354 Set of four 4" S/S adjustable legs.
CX534 Set of four 16.62" S/S adjustable legs and stack set.
CX537 28" stand with 9-rack storage capacity and four 6" S/S adjustable legs.
CX541 Single rack.
CX544 Set of four racks.
CX535 Removable non-stick liner kit.
CX545 Removable S/S liner kit.
CX538 S/S back

5-hour timer (must be factory installed)

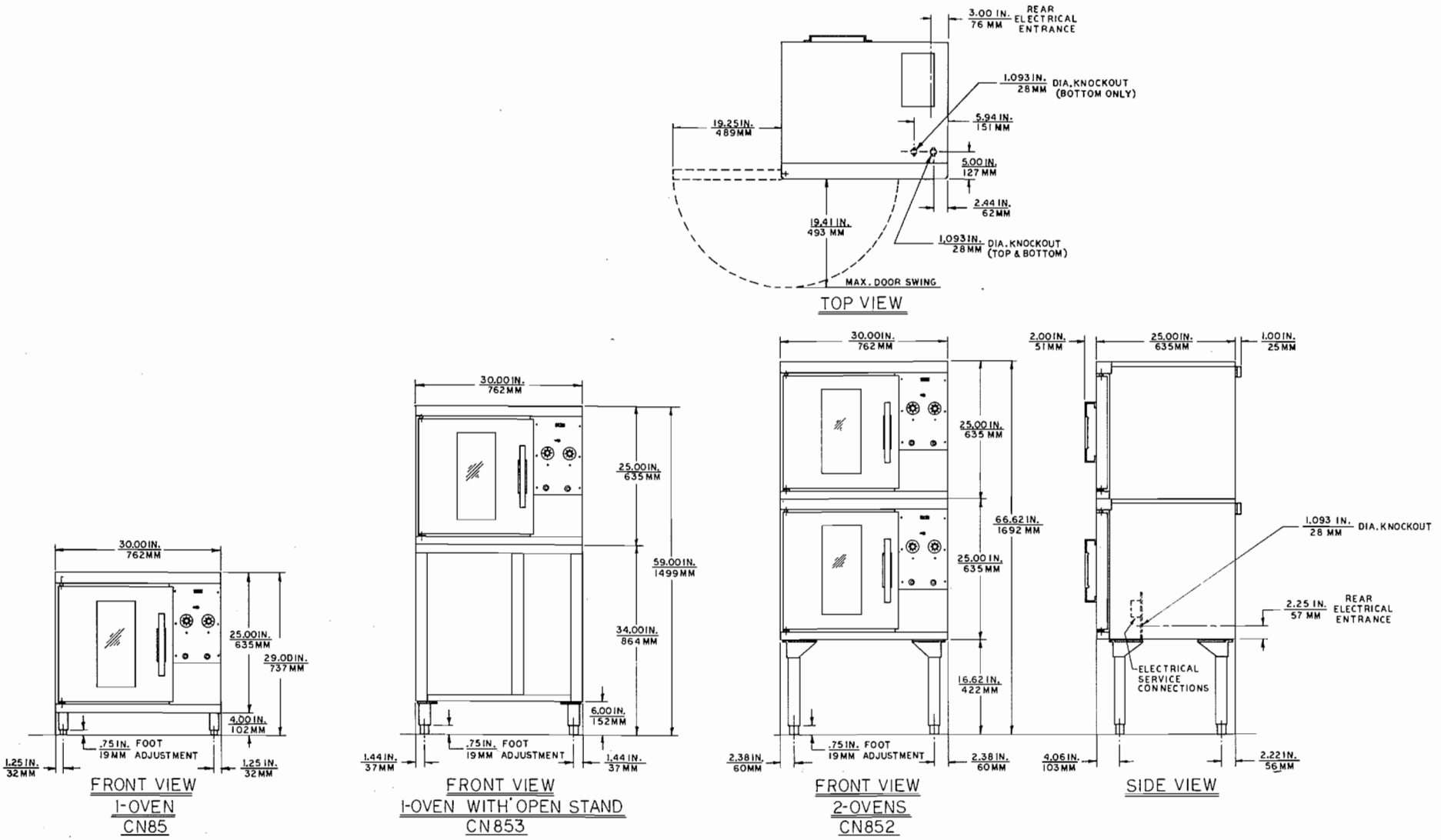


Fig. 1 — Floor Plan for all models - 54D118729

■ GENERAL

Consult floor plan (Figure 1) for area positioning, installation restrictions and other information. The oven back is provided with a mainline conduit entrance. See Table 1 for general and dimensional data, Table 2 for rack data and Table 3 for electrical data. Table 4 lists accessories.

Model numbers and descriptions are:
Model **CN85 - CN85** basic section on CX354 4″ stainless steel legs.
Model **CN852 - 2 CN85** basic sections on **CX534** 16.62″ leg and stack set.
Model **CN853 - CN85** basic section on CX537 storage cabinet and CX112 6″ stainless steel legs.

When ovens are stacked in the field, electrical connections between them must be made at installation site. Oven(s) must be grounded in accordance with National Electrical Code and/or applicable local code requirements.

■ METHOD OF SHIPMENT

Each oven section is shipped separately and has packed with it a set of four 4 inch stainless steel legs. The stand, if required, is also shipped separately.

■ DAMAGE CHECK

Note any handling/shipping damage that may have occurred and report any such damage immediately to the carrier and dealer.

■ INSTALLATION LIMITATIONS

Installation: to avoid electrical hazard, oven must be connected to electric power supply and grounded in accordance with the National Electrical Code and your local electrical code. Here's how.

1. MATCH VOLTAGE: before connecting power to oven, be certain that line voltage at point of installation matches nameplate voltage rating of oven. Failure to do so can cause damage to components and affect performance. Such malfunctions are not covered by warranty.
2. FUSING: this oven is not fused (except for control circuit) and must be connected to a circuit having the proper fuses or circuit breaker, sized in accordance with requirements of the National Electrical Code and your local electrical code.
3. POWER DISCONNECT: installer must provide a means for disconnecting oven from electrical power supply. Disconnect must be in accordance with the National Electrical Code and your local electrical code. Disconnect must be readily accessible to user.
4. CORDSET: if a power cordset is used to connect oven, use oil-resistant cord rated for 90C and with an electrical rating (current and voltage) which matches that of oven (see Wiring Diagram). Consult the National Electrical Code and your local electrical code. Attach cordset to oven with a suitable strain relief device to prevent damage to cordset and its connection to oven's electrical circuit.
5. GROUNDING: ovens must be grounded in accordance with the requirements of the National Electrical Code and your local electrical code. A grounding lug is provided near the terminal block.
6. Oven must be installed on legs, minimum height 4″, or on cabinet designed for use under oven.
7. See wiring diagram for recommended branch circuit wire size.
8. Installer note that voltage between L1 and ground and L3 and ground shall not exceed 150 V.

■ TOOLS, TEST EQUIPMENT AND MATERIALS

1. Standard snap-on, tong-type volt-ammeter.
2. A set of electrical leads.
3. Thermocouple (or accurate metal) thermometer of type designed for commercial oven use.
4. Screwdrivers (Phillips head and slotted head — or combination Phillips-head screwdriver/nutdriver).
5. Assortment of common hand tools and accessories of type used to service electromechanical equipment.
6. Carpenter's level.

■ LEVELING

Using a level, adjust tubular legs to insure that oven racks are level in final installed position.

■ ASSEMBLING LEGS TO OVEN

1. Unpack legs from oven.
2. Position oven on its left side, taking care not to scratch finish.
3. Attach each of four legs to bottom of oven.
4. Place oven in its normal position on its legs.

■ ASSEMBLING TWO OVENS STACKED ON LEGS

1. Unpack the leg-stack set.
2. Position one oven on its back so that access can be made to the oven bottom. Attach the four leg assemblies with the twenty-four bolts and lockwashers provided.
3. Place this lower oven in its normal position and remove the two 7/16 inch diameter knock-outs on each side of the top cover plus the 1-3/32 inch diameter knock-out at the right front of the top cover.
4. Install the two locating studs, included in the leg-stack set, into the screw plates on the under side of the upper oven.

■ ASSEMBLING ONE OVEN ON OPEN STAND

1. Uncrate oven, stand, and legs.
2. Position stand on its back.
3. Attach each of the four leg assemblies to the bottom of the oven with the twenty-four bolts and lockwashers.
4. Position oven on its back. Screw two locating studs found in stand carton into bottom of oven.
5. Place stand upright and place oven on stand. The locating studs on the oven will line up with holes in the stand to correctly position the oven.

■ OVEN FLUE VENTING

The flue is located on left of oven back. It protrudes slightly from the back and allows constant venting of oven cavity. Do **NOT** connect this oven flue directly to a vent system since it will cause uneven heating and greatly reduce oven efficiency. If an outside flue connection is desired, provide a hood, spaced above the top of oven, to prevent a direct pull of air thru the oven.

■ ELECTRICAL CONNECTIONS

1. Before making electrical connections, check each oven's nameplate for voltage and wattage rating. CONNECT OVEN(S) TO A CIRCUIT HAVING MATCHING ELECTRICAL CHARACTERISTICS ONLY. ELECTRICAL CONNECTIONS ARE DIAGRAMMED IN Fig. 2.
2. Each oven section is wired for three-phase operation. See wiring diagram for single phase wiring.
3. When ovens are stacked and intended for connection to a 1 or 3 phase supply, consult Table 3 and appropriate wiring diagram.Wire leads for making interconnections between stacked ovens are furnished as part of the leg and stack set.

   NOTE: *Total connected load of a stacked oven is comprised of the sum of individual ovens.*

4. Conduit knockouts are provided in oven back or bottom (See Fig. 1 for location) for attaching conduit.
5. For power supply conductors (line wires) see applicable wiring diagram, Fig. 2.
6. Make line connections directly to terminal block in bottom oven. Allow a sufficient amount of lead length, extending above oven bottom, to connect to terminal block. Make equipment ground connection to grounding lug, located near terminal block.
7. Grounding between stacked sections is achieved thru the conduit nipple, nuts and lockwashers furnished with stack set.

■ IMPORTANT PRECAUTIONS

1. MATCH VOLTAGE: ensure that line voltage matches nameplate voltage. Failure to do so may cause damage to oven controls and components and is not covered by warranty.
2. FUSING: The 208 and 240 VAC ovens are internally fused. The convection oven motor and control circuit is fused.

   In either case, ovens must be connected to a circuit having proper fuses or circuit breaker, sized in accordance with requirements of the National Electrical Code and local applicable codes.
3. DISCONNECT: Installer must provide a means for disconnecting oven from electric power supply. Disconnect must be in accordance with National Electrical Code and local applicable codes.
4. GROUNDING: ovens must be grounded in accordance with requirements of National Electrical Code and local applicable codes.

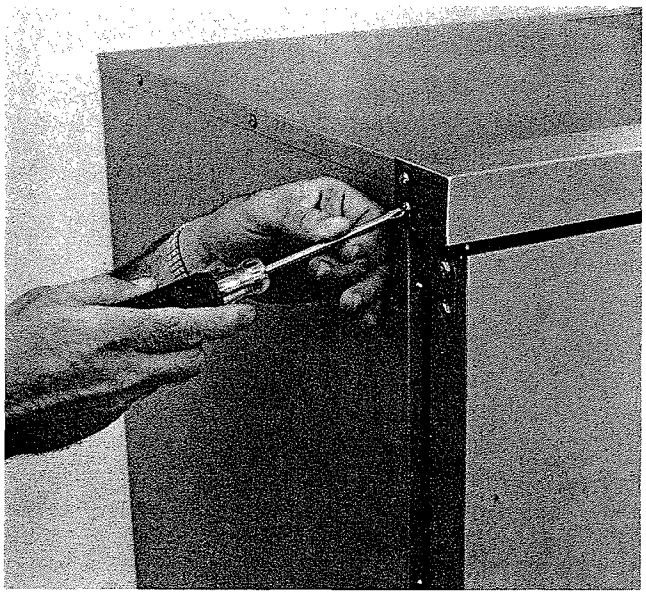
■ ELECTRICAL CHECK

After all connections have been made, oven should be checked electrically to insure all wiring is correct and that ovens function properly. Check for proper grounding.

1. Turn on power supply to oven.
2. Turn oven power switch to "ON".
3. Set thermostat control dial to 250F setting.
4. Red indicator light on switch panel should be on.
5. Check phase power and amps — see Table 3.
6. Turn off oven. Set switch to "OFF" and set thermostat control dial to "OFF".

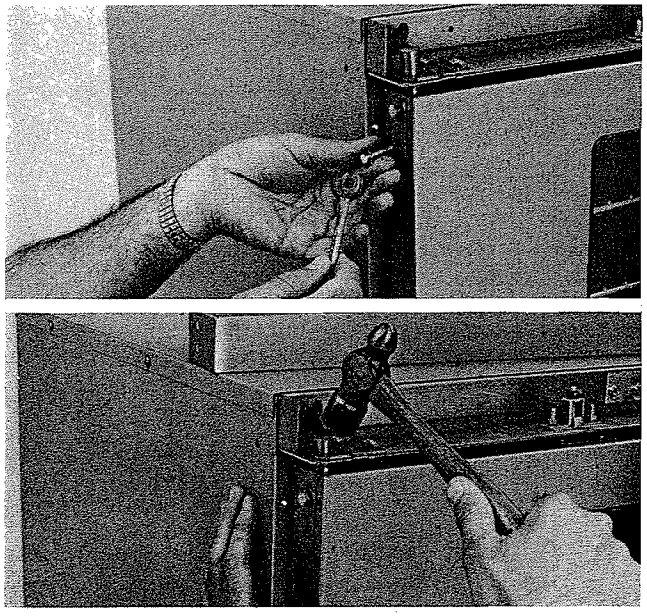
INSTRUCTIONS FOR REVERSING THE DOOR

Doors on ovens leaving the factory open toward left. They can be easily reversed to open toward right, using following procedure.



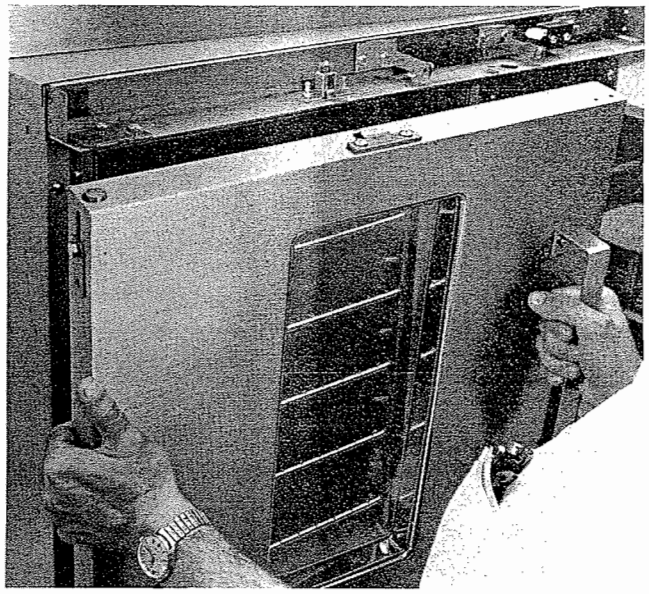
Step 1

1. Remove panel across upper front of oven by removing two screws on each of the two sides of panel.



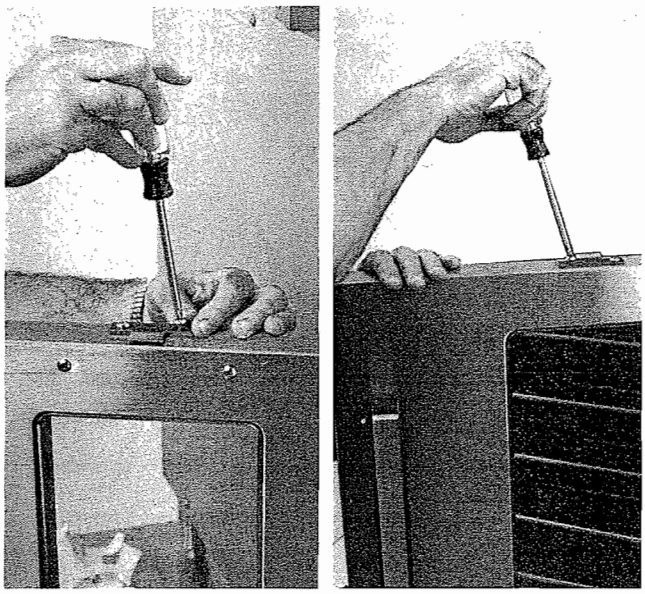
Step 2

2. The door can be removed by lowering upper shaft. This can be done by removing lower of two screws on door edge, loosening upper screw and tapping shaft downward to disengage it from retaining bushing bracket.



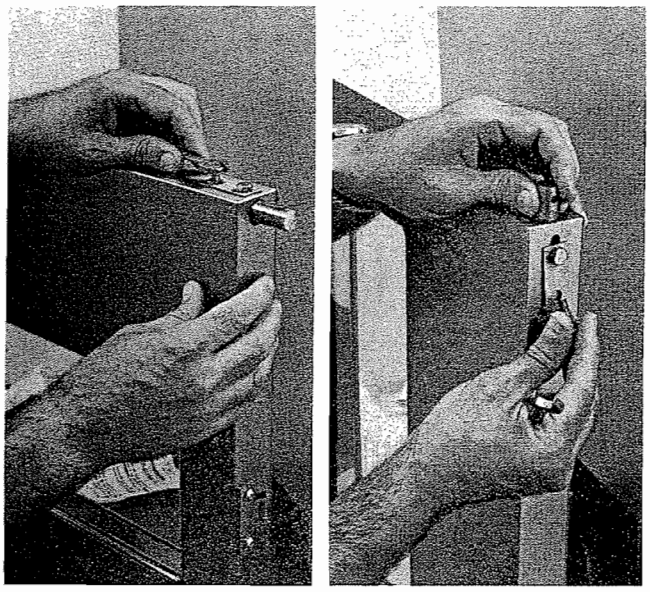
Step 3

3. Door can be tilted outward and lifted up out of lower bushing.



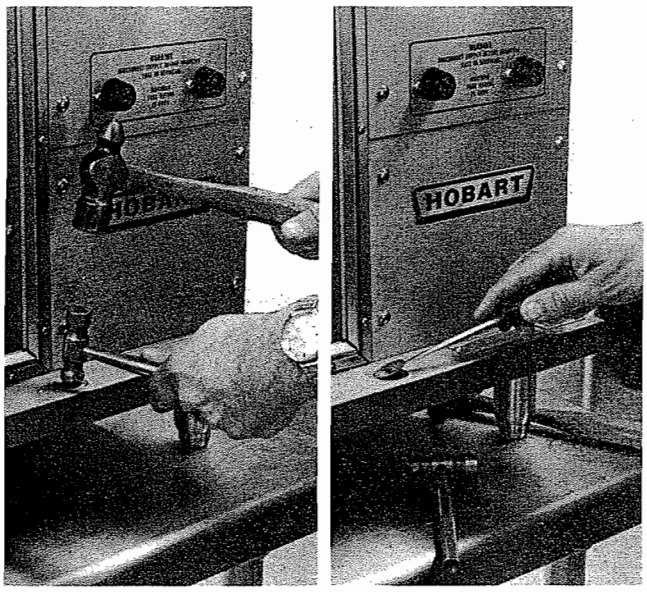
Step 6

6. Remove latch strike from upper edge of door by removing two screws. Relocate latch strike to the opposite edge of door and position strike so it is nearest inner door surface.



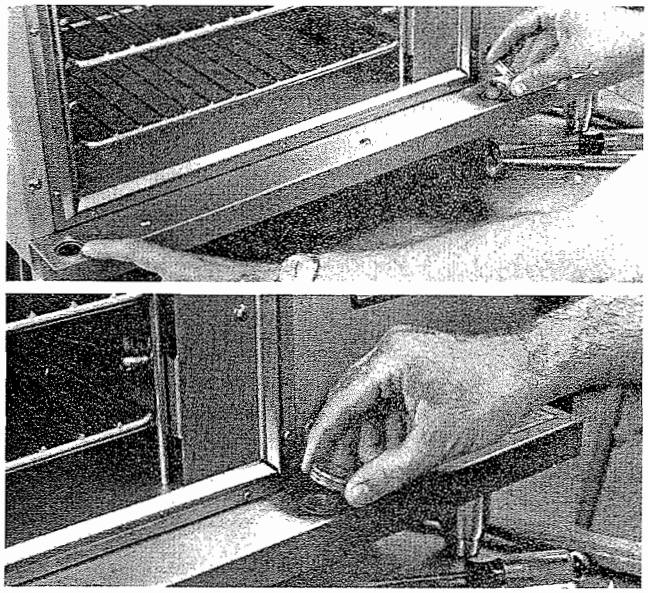
Step 4 Step 5

4. Secure loosened shaft to its original position by tightening loosened screw and replacing removed screw.
5. Loosen shaft on other end following a similar procedure as above, by removing screw that is farthest from the closest edge and loosening other screw.



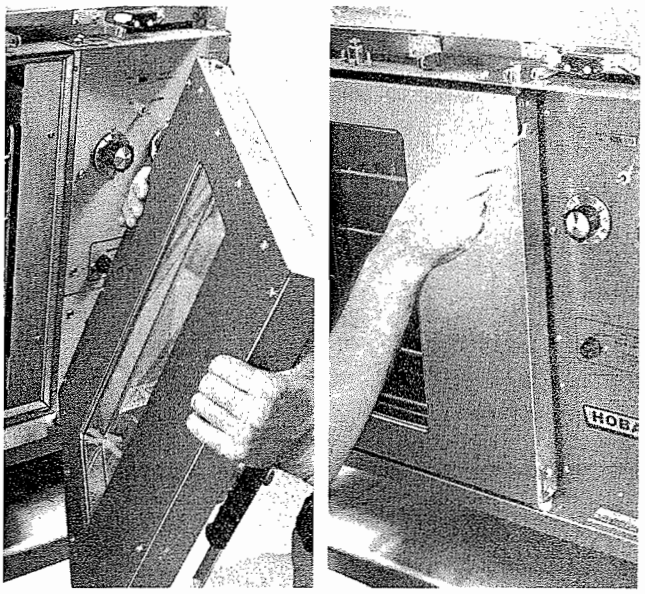
Step 7

7. Punch and pry out knockout located to right of center on lower panel.



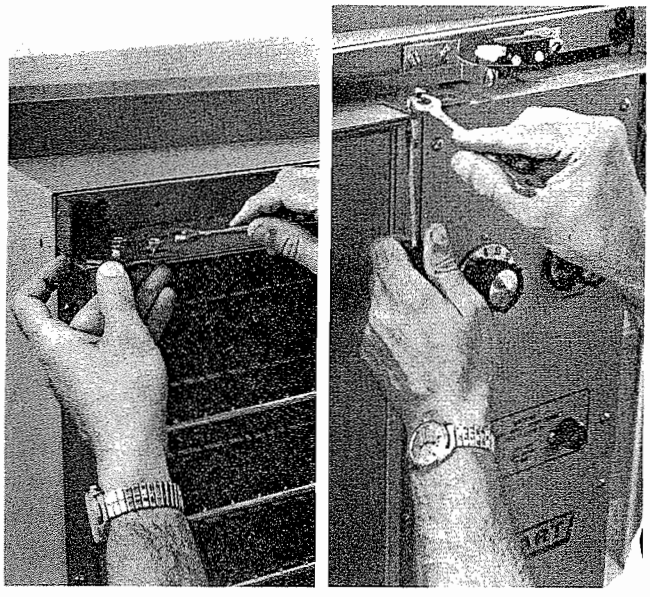
Step 8

8. Remove bushing and washers from end location and reposition them in knockout hole.



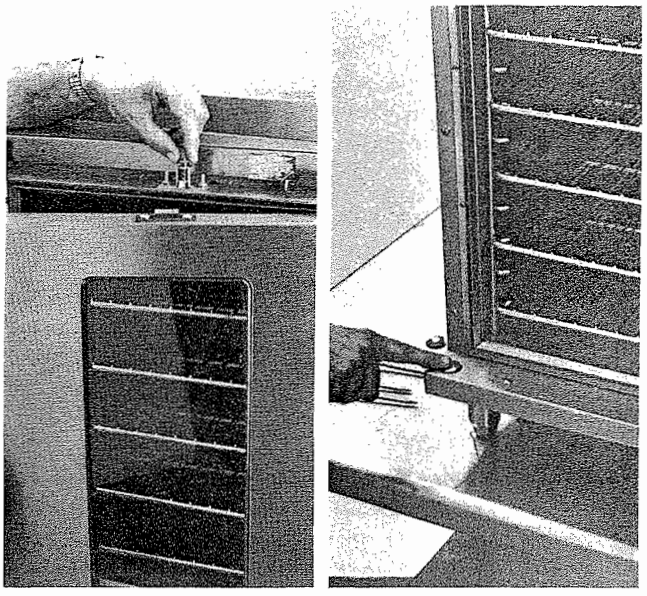
Step 10

10. Position door in right hand location by inserting immovable shaft in lower bearing. With door in place, raise the now upper shaft so it is positioned in bearing hole in upper frame and bracket. With shaft in that position, tighten in place by tightening loose screw and putting in place previously removed one.



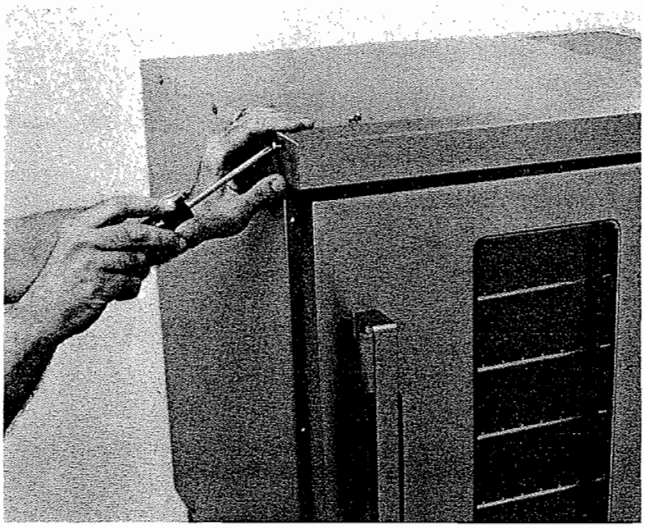
Step 9

9. Remove retaining bushing bracket on upper left of frame by removing two screws and nuts. Relocate it in location to right of center located in step 10. The hole in frame and hole in bushing bracket should line up.



Step 11 Step 12

11. Open and close door several times to make sure catch mechanism allows door to open and close positively, yet easily. Tighten or loosen the round knurled nut of catch as needed, to provide necessary pressure on catch roller to engage strike on door properly.
12. Insert plug button, provided in instruction package, in hole previously holding bushing in lower left bottom panel.



Step 13

13. Replace top panel by fastening it to frame with four screws removed in step 1.

■ INSTRUCTIONS FOR ADJUSTING DOOR

Door may be adjusted by loosening upper bearing plate and tapping door lightly to align the door vertically with the oven. There is no adjustment at the bottom of the door. The door may be moved in or out at the top using the same procedure.

INSTALLING OPTIONAL OVEN LINER PANELS

■ TOOLS REQUIRED

Phillips and common screwdriver.

Please follow the sequence below to install the liner panels of the CX535 liner kit. NOTE: handle the non-stick panels carefully to prevent marring finish.

■ STEPS TO ADDING PANELS

1. Turn OFF oven power.
2. Remove *all racks* by pushing down slightly on front of rack top to disengage positive rack rear locking. When rack back is raised to clear, pull straight out.
3. Remove both *left and right rack guides* by lifting them straight up and tilting the bottom of the guides toward oven's center.
4. Remove by hand the two screws on the front side of the aluminized right blower baffle panel and remove and discard this uncoated panel.
5. Put the bottom panel in place.
6. Put back panel in place.
7. Put left side panel in place.
8. Take larger top panel and place in top rear of oven. Hold in place with two screws in back flange and two screws in top near front of panel.
9. Loosen screws that hold thermostat guard in place. Slide smaller top panel under thermostat bracket. Tighten screws. Use the screws to hold front of panel in place.
10. Re-position new blower baffle. Hold in place with two screws formerly removed.

■ REASSEMBLY OF RACK GUIDES AND RACKS

Now that you have liner panels in place, complete the following steps and your convection oven will be ready for use.

1. Return *left and right rack guides* by inserting them in rack guide support brackets (reverse procedure in step 3 under Steps to Adding Panels).
2. Return *racks* by inserting them in rack guides (reverse procedure in step 2 under Steps to Adding Panels).

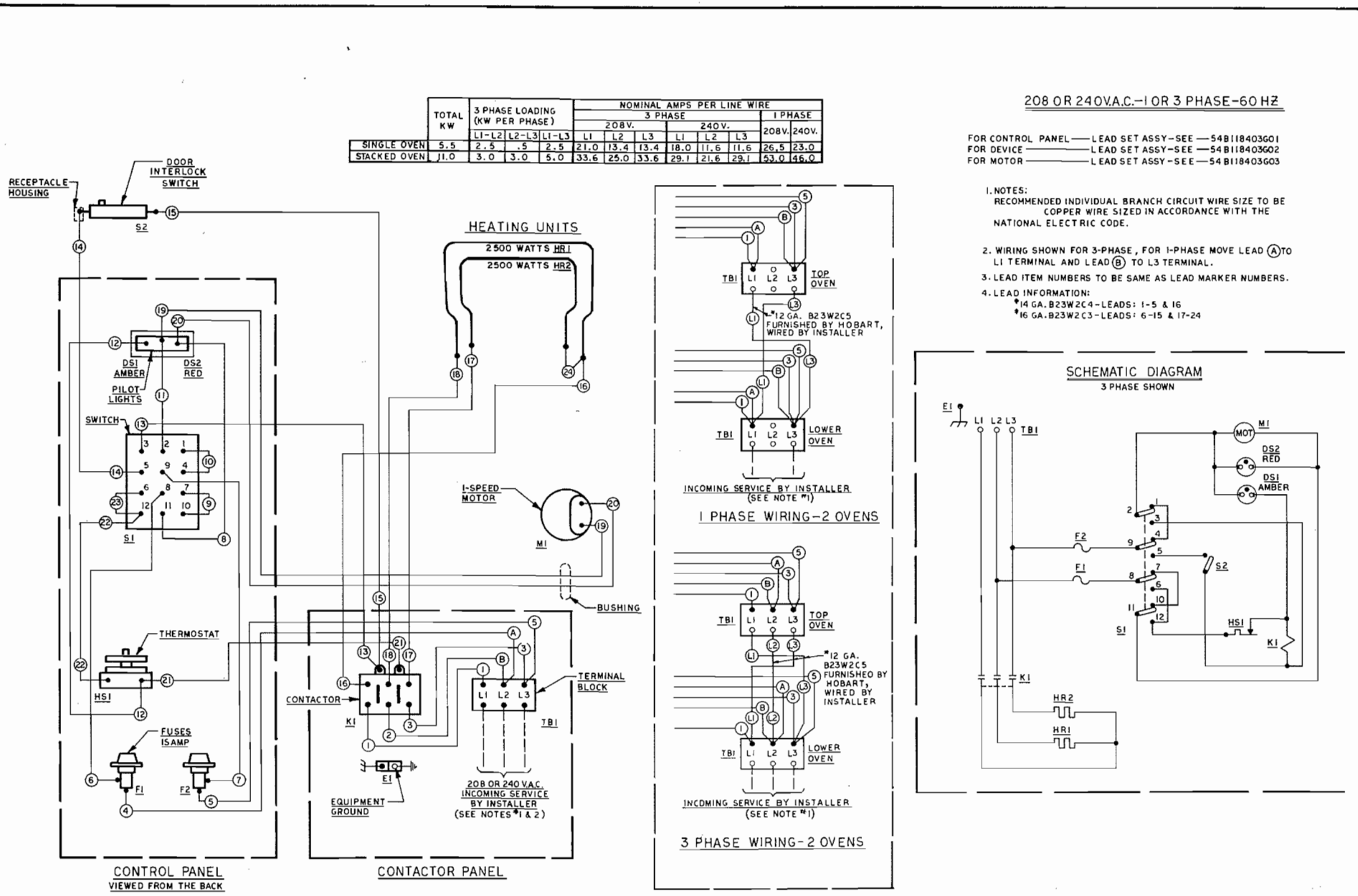


Fig. 2 — Wiring Diagram, All models - 208 or 240 VAC, 1- or 3-phase, 60 Hz - 54D118401

OWNERS INFORMATION

GENERAL

■ INTRODUCTION

Your convection oven is designed to give you years of service. Given correct use and care, it will reward you with fast production, economy, and convenience. Some of its features are shown in photo below.

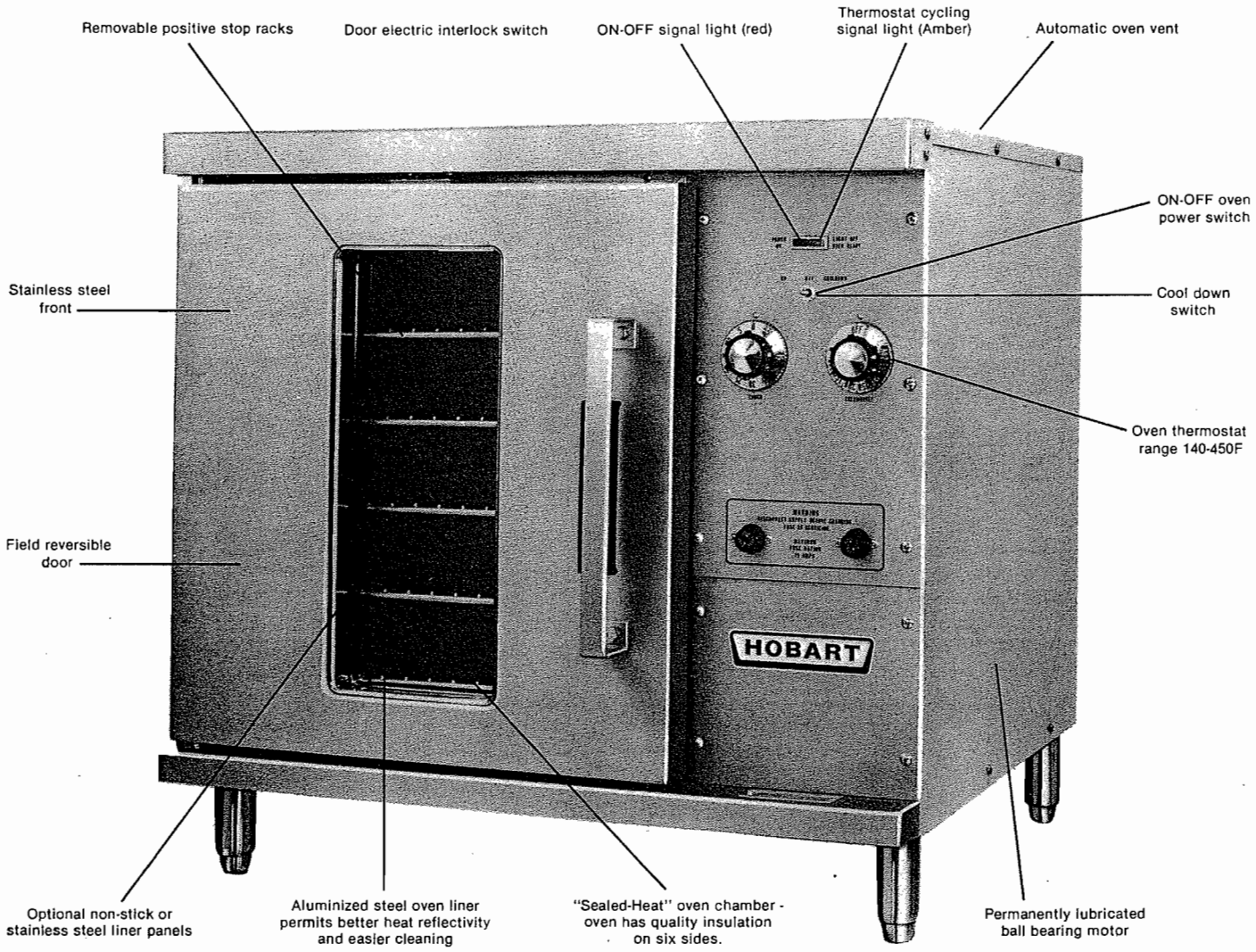
■ PRINCIPLE OF CONVECTION OVEN OPERATION

The operating principle of a convection oven is a very simple one. A blower or fan circulates constantly heated air in oven chamber or cavity. The circulation of air increases cooking speed and more evenly distributes heat around oven.

Because the convection oven moves forced heated air around in oven chamber, temperature setting for various products are lower and cooking times shorter than in a conventional deck-type oven. Since recipes and foods are subject to many variations and tastes, recommendations contained herein are **SUGGESTIONS ONLY.** You, the operator, should do some experimenting in the beginning with your food products to find what temperatures and times give you the best results since oven may open new cooking vistas.

Five standard racks are furnished and four additional are optional. Oven capacity is up to nine racks for non-rising products.

CONVECTION OVEN



HOW TO USE YOUR HOBART CONVECTION OVEN

■ BEFORE USING OVEN FOR FIRST TIME:

1. Clean oven racks. Use a soft brush or cloth to remove any dust that may have settled.

2. "Burn-In" oven. To release any fumes that might result from new oven lining, oven must be burned in before roasting or baking any food in it. Procedure is:

a) Turn on oven power switch. "Power On" signal light will light.

b) Turn thermostat to 300F. With oven door closed, blower, heating units, and "Oven Ready" light will be energized. "Oven Ready" light will go out when 300F oven temperature is reached. Blower will continue to operate at all times except when oven door is opened. An interlock de-energizes blower and heating units when door is opened.

The convection oven will preheat to 350F in 6 minutes. Your oven operates (heats) only with door closed. Permit oven to idle for 6-8 hours.

■ TO OPERATE OVEN

1. Preheating Oven

Turn thermostat to desired temperature (see Table for suggested cooking temperatures). Oven signal light goes on when oven is heating. Light goes off when desired temperature has been reached.

Keep oven door closed when preheating. While waiting for oven to reach desired temperature, load food into appropriate pans.

Since oven chamber opening is large, and loading to capacity necessitates keeping door open longer than is usual with standard ovens, temperature drops will occur. To offset this, it is suggested that while preheating, before food is added, dial setting be 50F higher than temperature at which the foods will be cooked. Once foods are added, setting can be returned to what is appropriate for the particular food. In all cases, oven should be loaded as quickly as possible, keeping door open for shortest possible period.

2. Loading Oven

Oven is ready for loading when oven signal light goes off for first time. To minimize heat loss from open door, load oven as quickly as possible. Locate pans on center of racks. Avoid touching hot oven cavity walls. Close oven door.

3. Allow Food to Bake (or Roast)

Follow time tables given in Table or recipe in any standard cook book). Because your Hobart oven is automatically controlled, uniform heat distribution takes the guesswork out of cooking. If, however, you want to check cooking progress, please look through window in door. Avoid opening door for observing or you will disturb heat patterns in oven and will cause heat losses and color variations in product appearance.

4. Turn Oven Off and Unload

Upon completion of cooking operation, turn power switch to OFF. Open door and unload.

Wash off surface stains around door or on finish as soon as possible.

5. Operating Hints

- Do not open door unless necessary.
- Load racks evenly and center pans on them.
- When using oven for first time with a particular food, check degree of doneness periodically, before suggested time has elapsed, to make sure desired doneness is achieved.
- Complete tables of temperatures and times for various products, as oven is used, to reflect your own operation.

6. Cooling Down Oven

To speed up oven cool down, push power switch to cool-down position. Blower will operate and circulate air in cavity without heating elements on. Keep door ajar to speed up cool-down process.

■ HOW TO SAVE ENERGY

- While preheating oven, use a minimum of electricity for other purposes.
- Since most oven operations are longer, they should be scheduled for off-peak load periods. Investigate power company rates for "off-peak" operations and optimum timing for using ovens.
- Operate smallest oven possible over longest time to reduce amount of energy required for preheating. With large ovens idle only a few hours a day, it is advisable to keep temperature up constantly.
- To reduce current consumption
  - Avoid excessive door opening.
  - Avoid direct air current on oven.
  - Keep oven door opening free of charred food particles to permit complete door closure.

■ SOME IMPORTANT DON'TS

DON'T:

- Pour water in the oven
- Connect oven vent to exhaust ducts.
- Use oven thermometers to measure oven heat. At best, they are an inaccurate gauge since they measure only air temperature which is changed immediately on opening door. If performance of oven indicates it is not up to standard, it should be checked with a thermocouple by a qualified service man.

■ WHAT KIND OF UTENSILS SHOULD YOU USE?

Select pans of medium or light weight. It is not economical to bring heavy pans to oven temperature. For baking operations, dull seasoned pans are recommended. Dull aluminum or tin baking sheets with shallow sides or no sides give the most evenly-browned products. Meats should always be roasted in an open shallow pan deep enough to catch all juices. See Table 2 for oven capacity and pan sizes.

COOKING WITH YOUR OVEN

■ HOW TO ROAST BETTER ... MORE ECONOMICALLY

One of the best ways to increase your profits is by reducing meat shrinkage. The most important factor in reducing shrinkage during roasting is keeping a low, constant oven temperature. Because your Hobart oven has accurate, long-life thermostats that give day-after-day dependable performance... and because electric heat seals in natural juices and cooks with no "drying out", you can now reduce meat shrinkage 5 to 15 percent with a resulting increase in servings per pound.

Some operators believe that searing a roast at high temperatures will hold in juice. On the contrary, a roast which is seared shrinks more than one which is not seared at all. Nor does searing increase palatability. Not only is there a great loss of weight in roasts cooked at high temperature, but actually fewer servings can be sliced from roasts. In other words, as oven temperature increases, number of slices, or servings, per pound of meat decrease.

■ AT WHAT TEMPERATURE SHOULD YOU ROAST

A temperature as low as 150 degrees has proved sufficient in theory, but it makes roasting an all-day job. Temperatures in the range of 300F are probably most practical. Where longer roast times are feasible, lower temperature can be used.

■ WHY USE A MEAT THERMOMETER?

Because it will help inexperienced kitchen personnel to more accurately roast meat to desired "doneness."

■ DIRECTIONS FOR ROASTING

Select tender meat cuts. Wipe with a clean damp cloth, and, if desired, season with salt and pepper. Place fat up on rack (or deck) in open, shallow roasting pan. Insert meat thermometer so that center of bulb reaches center of largest muscle but does not rest in fat or on bone. Roast at lowest possible temperature for time available, and to desired doneness.

SUGGESTED TIMES AND TEMPERATURES FOR BAKE AND ROAST APPLICATIONS

PRODUCT	TEMPERATURE (°F)	TIME (MINUTES)	NO. OF RACKS
BREAD PRODUCTS			
Hamburger Rolls	300	15	5
Bread - 1 Pound Loaves	325	34	3 (12 loaves)
Rolls	300	16	5 (60 rolls)
Baking Soda Biscuits	400	7	3
PASTRIES			
Sheet Cake (2½ lbs. per pan)	300	17	5
Frozen Fruit Pies (46 oz.)	350	50	5 (10 pies)
Frozen Fruit Pies (26 oz. 8″ diam.)	350	40	5 (15 pies)
Sugar Cookies	300	15	5
Danish Rolls	350	12	5
Fruit Cakes	275	75	3
Cake — 1 Pound	300	19	5 (10 cakes)
MEAT			
Hamburger Patties (5 per lb.)(well done)	400	9-10	5 (55 patties)
Hot Dogs	300	9	5 (200)
Baked Stuffed Pork Chops	400	40	5
Roast Beef (10-lb. roasts)	250	2½-3 hrs.	2 (4 roasts)
FISH			
Fish Stix	350	15	9
Lobster Tails	450	9	5
Halibut Steaks (Frozen 5 oz.)	350	20	5
Baked Shrimp (Stuffed)	400	7	5
FOWL			
Turkey, Rolled (18 lb. Rolls)	310	3¾ hrs.	1
Chicken (2½ lb. quartered)	350	30-35	5
Chicken (Breasts)	350	30	5
OTHER			
Melted Cheese Sandwiches	400	8	5
Idaho Potatoes (120 Count)	450	40	5
Beef Pot Pies	400	30-35	5
Macaroni & Cheese	350	30	5
Turkey Pot Pies	400	30-35	5
TV Dinners	450	25	9 (27)

TABLE 5

PREVENTIVE MAINTENANCE

HOW TO CARE FOR YOUR AUTOMATIC ELECTRIC OVEN

■ CLEANING ALUMINIZED OVEN LINER

Keep inside of oven and racks wiped clean. If food particles or carbon accumulates so doors cannot be tightly closed, heat is wasted and the oven will not operate properly. Poorly closed doors permit a constant escape of steam and vapor around door. This causes a condensation which deteriorates finish around oven front and door lining.

When cleaning interior of your Hobart oven, it is important to bear in mind that aluminum coating, though tightly adherent, is still a coating. To preserve coating, and for ease of maintenance, clean often when cold with mild detergent or soap and water. This will prevent food and dirt from "baking on" and will frequently be all the cleaning that is necessary.

Where soil resists soap-water cleaning, use a wooden tool to loosen spillage from cold oven. Follow with a non-etching cleaner which is specifically recommended for aluminized steel.

AVOID USING STEEL WOOL, WIRE BRUSHES and CAUSTIC SOLUTIONS such as lye, soda ash, or ammonia. NEVER POUR WATER, OR USE A SOAKING WET RAG, IN INTERIOR OF YOUR OVEN. DO NOT CLEAN HEATING UNIT BECAUSE THEY ARE SELF-CLEANING.

To remove hardened food spillage, sprinkle salt on hardened particles. Turn thermostat to high heat. Close oven door and allow oven to idle until spillage has carbonized (charred). Then brush or wipe surface clean.

■ CLEANING OPTIONAL NON-STICK OVEN PANELS

In order to preserve the easy-care properties of your non-stick oven panels, frequent cleaning, dependent on oven usage, is recommended. Panels should be cleaned as soon as soil begins to turn brown. Do not use sharp instruments, abrasive materials or oven cleaners on non-stick surface or you will void the warranty. Should surface be accidently scratched, performance and cleanability features are not affected.

To clean non-stick panels, remove panels and wash thoroughly with hot sudsy water using a sponge or web pad supplied with oven. Do not use harsh abrasive or steel wool type pads. Rinse well and dry. Between these cleanings, everyday oven spatters can be easily sponged off with sudsy sponge or cloth, rinsed, and dried. Do not use oven cleaners.

■ STEP-BY-STEP SEQUENCE FOR REMOVING PANELS:

Reverse procedure shown under "Installing Liner Panels" on page 8.

■ CLEANING BLOWER WHEEL

Occasionally, it may be desirable to clean blower wheel. To do this:

1. Disconnect and assure all power to convection oven is turned off.
2. Remove all racks by pulling forward, lifting up and out.
3. Remove right rack support.
4. Remove blower baffle by removing two screws on baffle front.
5. Blower is of uncoated steel. Clean as outlined under "Cleaning aluminized oven liner."
6. Replace by reversing disassembly procedures.

■ CLEANING OVEN EXTERIOR

1. To keep stainless steel bright, clean regularly with a damp cloth and polish with a soft, dry cloth. To remove discolorations which may have formed when regular cleaning was neglected, use any detergent or plain soap and water. For particularly stubborn discolorations, a self-soaping scouring pad may be used.

CAUTION: Always rub with "grain" in a horizontal DIRECTION.

2. Front surface of your oven has stainless steel finish. Sides and back are Permalucent grey enamel (or stainless steel where specified).

Unlike ordinary finishes, Permalucent actually conceals dust, fingerprints and grease smears, and retains its lustrous appearance even when subjected to high temperatures for long periods. While Permalucent is superior to ordinary organic finishes, a reasonable amount of care is required to preserve its appearance. For best results, follow these simple directions:

3. Waxing: Before using your Hobart oven for the first time, apply a liberal coat of wax-base polish or any hard, glossy finish that protects surfaces from dirt and excessive wear. This will make future cleaning easier.

4. Washing: Wash all exterior surfaces except control panels at least once daily. Use a damp cloth only when cleaning control panel. Use a cloth with warm water and a mild soap or detergent. Where surfaces have been polished, use cloth lightly - hard rubbing will remove polish. Follow with a clear rinse, then dry. This simple beauty treatment not only keeps your equipment dirt-free and sparkling, but virtually eliminates the danger of grease accumulation - which may form a hard-to-remove stain if left on too long.

5. How to Remove Grease Stains: If grease has accumulated and attacked the Permalucent finish, remove with any silicone-base polish, following directions on container. **NEVER** use a scouring-pad type cleaner on Permalucent finish.

6. To "Touch Up" Damaged Surfaces: If surface should be accidentally marred, it can be quickly and easily restored to its original beauty with a "Permalucent Touch-Up-Kit" available through your Hobart Chicago Heights, Inc. food service equipment dealer. Full instructions are in each kit.

7. Plastic Control Knobs and Switches: Wash, dry and polish with a soft cloth. Avoid using gritty soaps or harsh cleaners.

■ SERVICING

Your Hobart oven is covered by a one year warranty against defects. If at any time this appliance should require service, contact your Hobart Chicago Heights, Inc. authorized servicer or food service equipment dealer.

As continued product improvement is a policy of Hobart Chicago Heights, Inc., specifications may be changed without notice.

HOBART

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