

OWNER'S , SERVICE & INSTRUCTION M A N U A L



ELECTRIC DECK OVENS

MODELS	800	X	802
	902, 902SS	X	903, 903SS
	1202, 1202SS	X	1203, 1203SS
	1502, 1502SS	X	1503, 1503SS

IMPORTANT INSTRUCTIONS FOR OVEN INSTALLATION, OPERATION AND MAINTENANCE



FOOD EQUIPMENT MANUFACTURING INC.
MANUFACTURIER D'EQUIPEMENT EN ALIMENTATION INC.

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NOTICE

A permanently connected appliance provided with casters or wheels on all legs of the appliance shall be provided with a means for securing the appliance to the building structure to limit the movement of the appliance so that stress is not transmitted to the electrical supply conduit complying with either UL 197 or ISBN 0-7629-0856-4

‘WARNING – Risk of Electric Shock – Appliance must be secured to building structure. See Installation Instructions’

IMPORTANT FOR YOUR SAFETY

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

FOR YOUR SAFETY

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

CAUTION

Risk of electric shock. Do Not Obstruct Access to this Panelboard. No Storage in this Area

CAUTION

Electical disconnect breaker should be installed on each oven section with a minimum 3mm spaced contact. Disconnect the power supply before any repairs or maintainance work is perfomed on oven.

IN THE EVENT OF A POWER FAILURE DO NOT ATTEMPT TO OPERATE THIS DEVICE. SHUT OFF POWER.

SAVE THESE INSTRUCTIONS FOR FUTURE USE

GENERAL: Read these instructions and keep them for future reference. Before installing the oven, consult your local building authority and obtain a building permit if necessary. Do not modify or alter the construction of the oven or any of its components. Install the oven as described in these instructions. Use only genuine components. Failure to do so will void the Certification approvals and the warranty of this oven.

PURCHASER'S RESPONSIBILITY

1. To see that the electric services for the oven are installed on site in accordance with the manufacturer's specifications.
2. To unload, uncrate and install the oven in its proper location in accordance with the Installation Operation Manual.
3. To see that the electric services are connected properly by a qualified licensed **ELECTRICIEN** or installer of your choice. All such connections must be in accordance with applicable Code requirements.
4. **Do not** attempt to operate the oven until connection of utility service has been fully inspected by a qualified technician.

INSTALLATION CODES AND STANDARDS:



800 Series

Input voltage and phasing must match the units voltage & phasing.

Remove left side panel and enter the service line through the rear of the unit and connect to the terminal block.



900, 1200 & 1500 Series

This oven complies with the National Standards of Canada and the United States and is certified by the Warnock Hersey Inchcape Services and ETL under the standards of UL 197 (ANSI / UL STD.) and National Sanitation Foundation (NSF). In Canada the installation must conform with local codes or, in the absence of local codes, with the current CAN/CGA B149 Installation Code.

The oven, when installed, must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the current Canadian Electrical Code: CSA C22.2 Number 109. In the United States, installations must conform with local codes, with the current UL 197 (ANSI / UL STD.).

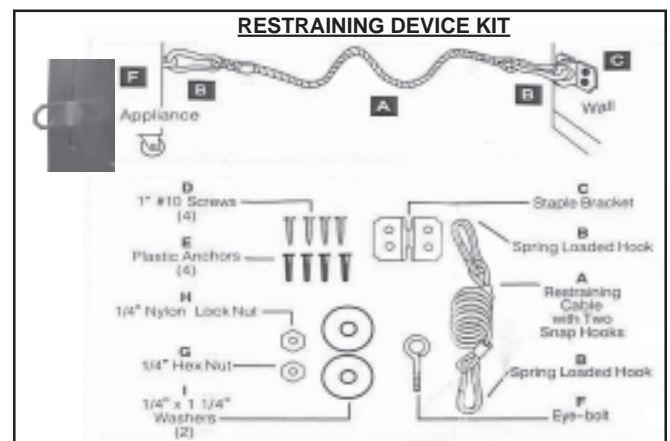
The oven, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the American National Electrical Code; ANSI/NFPA 70 (latest edition).

A separate electrical switch box must be provided for each oven. For stacked ovens, each oven must be considered as a separate oven.

WARNING: WHEN OPTIONAL CASTERS OR WHEELS ARE SUPPLIED THEY COME WITH A RESTRAINING DEVICE KIT AND MUST BE INSTALLED AS ILLUSTRATED.

SECURELY FASTEN (C) STAPLE BRACKET TO WALL. ATTACH (B) SPRING LOADED HOOKS TO (C) AND (F). THE APPLIANCE SHALL BE INSTALLED USING FLEXIBLE CONDUIT.

Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit



WARNING:

- * **INSTALLATION AND REPAIR SHOULD BE DONE BY A QUALIFIED SERVICE PERSON. THE APPLIANCE SHOULD BE INSPECTED BEFORE USE AND AT LEAST ANNUALLY BY A QUALIFIED SERVICE TECHNICIAN.**
- * **DO NOT MODIFY THIS APPLIANCE.**

WARNING: * DO NOT MODIFY THIS APPLIANCE.

- * **DO NOT BLOCK THE AIR REGISTERS ON THE OVEN AS THIS WILL CAUSE THE OVEN TO OVERHEAT.**

WARNING: DO NOT USE THIS APPLIANCE IF ITS CONTROL HAS BEEN UNDER WATER. IMMEDIATELY CALL A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND TO REPLACE ANY PART OF THE COMPONENTS WHICH HAS BEEN UNDER WATER.

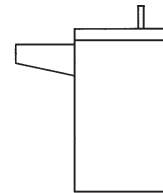
INSTALLATION

RECEIVING: Immediately after receiving the oven, check for possible shipping damages. If this oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery. Prior to installation, verify that the type of gas (natural or propane) agree with the specifications on the oven data plate, located on right exterior side panel. Do not use the door or the handle to lift oven.

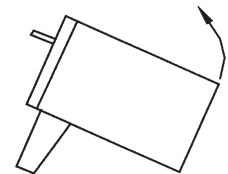
LOCATION: Verify that the doors and access routes into kitchen area are checked for clearance. (When crate is turned on its side, the oven will pass through a 864mm [34"] door opening). The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible or noncombustible construction of at least 76mm (3") from the side and 76mm (3") from the back of the oven. The installation location must allow adequate clearances for servicing and proper operation.

INSTALLING BASIC OVEN:

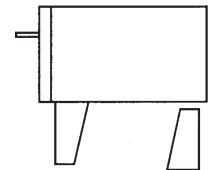
1) Tilt oven on back side and fasten front legs to oven.

STEP #1

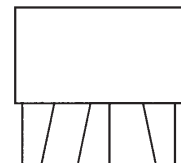
2) Tilt oven forward on front legs and lift from back until oven is resting on front legs.

STEP #2

3) Place one of the remaining legs upside down so that large end of leg is resting on floor and place under back center of oven.

STEP #3

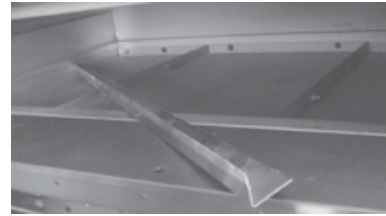
4) Attach the remaining leg and then lift the oven slightly removing the leg that was used as a brace, turn right side up, and install. When legs are securely fastened place oven.

STEP #4

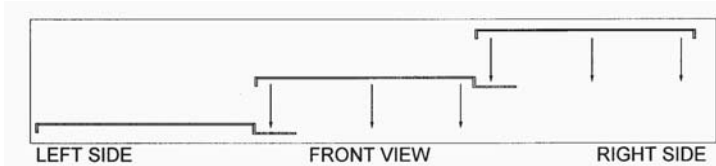
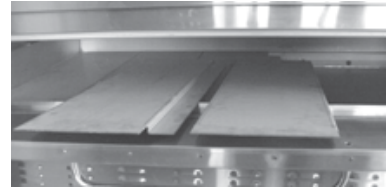
STACKING OVENS: Lift and place oven on top of bottom one. No fasteners are required, the weight of the oven will keep it in place.

INSTALLATION OF STONE HEARTH & UNDERSHEETS:

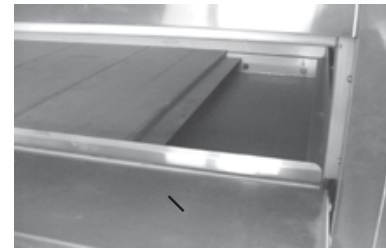
Step #1: Install stainless steel trim on top of the bottom door frame.



Step #2: Starting on the left side of oven, install undersheets placing the side with the flange on the right. Make sure the longer notch is towards the front resting on the stainless trim. The shorter notch rests on the rear ledge.



Basic position of undersheets



Step #3: Now place the stone hearth on top of steel undersheets.

NOTE: The hearth stones have the letter "B" stamped along one side the 36" length. The sides marked "B" should be placed together.



Step #4: Angle stoppers should then be placed on both sides of the stone hearth to compensate for the expansion of the metal when very hot.



BREAKING-IN: This process is simple and if done as indicated below, will assure a properly functioning oven.

FOR "IMPERIAL" DECKS (STONE HEARTH): Set oven to 150° C (300° F) **FOR 2 HOURS**, raise oven temperature to 200° C (400° F) for 1 hour, raise oven temperature to 260° C (500° F) for 1 hour, raise oven temperature to 315° C (600° F) for 1 hour.

DO NOT PUT WATER ON STONE HEARTH WHEN HOT.

FOR "STEEL" DECKS: Set oven to 150° C (300° F) **FOR 1 HOUR**, Raise oven temperature to 232° C (450° F) for 1 hour, Raise oven temperature to 315° C (600° F) for 1 hour.

CLEANING INSTRUCTIONS

NOTE: THE OVEN MUST BE COOL AS WATER OR CLEANING LIQUIDS APPLIED TO THE STONE HEARTH WHILE HOT CAN CAUSE HEARTH TO BREAK. DO NOT USE STRONG CLEANING AGENTS, STEEL WOOL OR WIRE BRUSHES ON STAINLESS STEEL SURFACES.

1. Clean exterior surfaces of the oven by wiping it down with a mild detergent and clean water, or a commercial cleaner.
2. Clean the interior by sweeping up all loose particles. **DO NOT** use wire brushes or liquids on the stone hearths as this can cause them to break.
3. On exterior of oven, removal of deposits of baked-on splatter, oil, grease or light discolorations may be removed with any of several commercial cleaners. Consult with your local supplier.
4. Periodically, remove flue from unit and clean in a detergent and hot water. **NOTE:** Be sure to clean and inspect the ventilation hood on a regular basis.

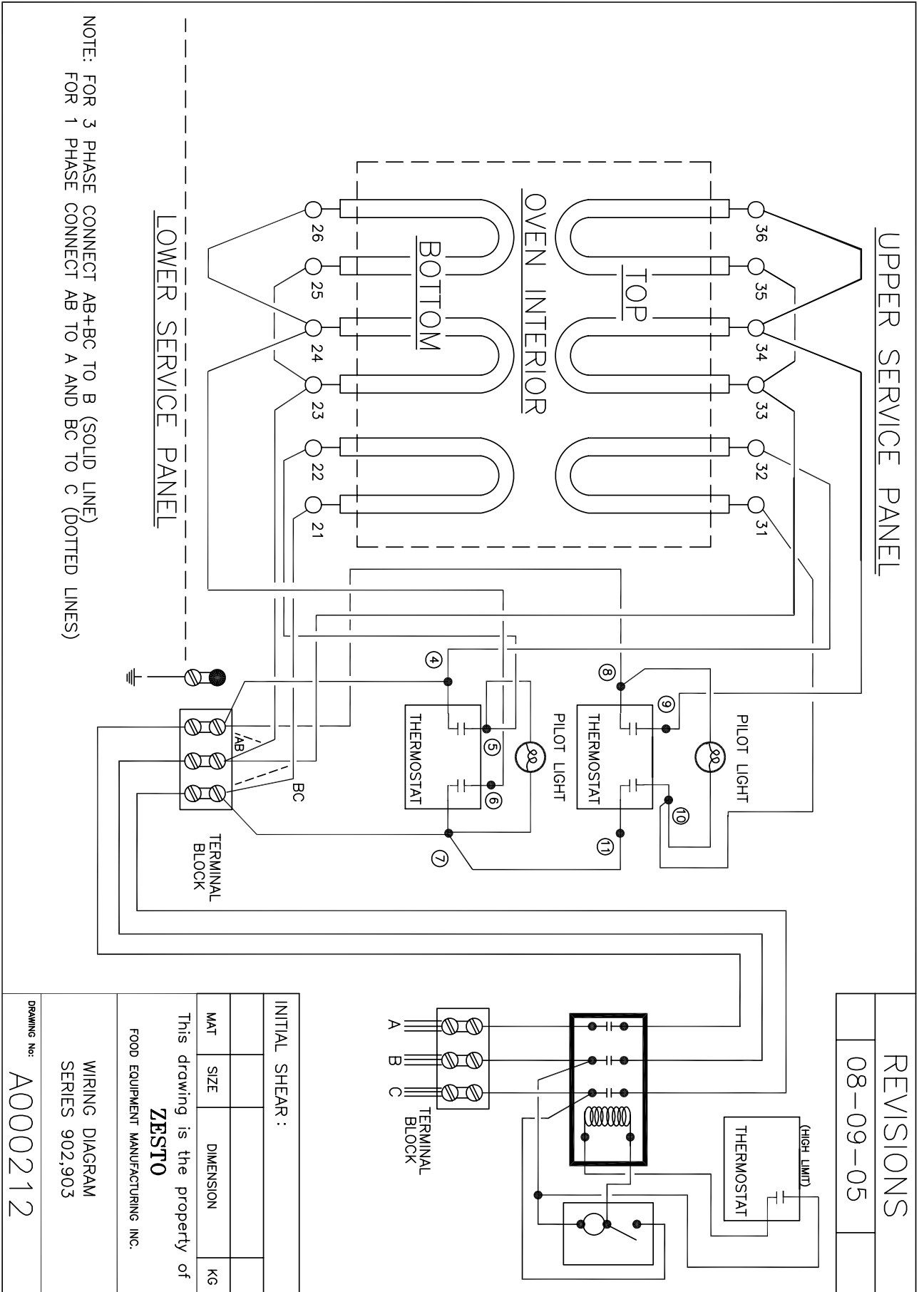
PREVENTATIVE MAINTENANCE

Although this oven has been designed to be as trouble free as possible, periodic Preventative Maintenance is essential to maintain peak performance. It is necessary to keep controls free of dirt, dust, and debris to insure proper cooling of components. Overheating is detrimental to the life of all the components. The periodic intervals for preventative cleaning may vary greatly depending upon the environment in which the oven is operating.

TROUBLE SHOOTING CHART

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Oven will not heat.	Breaker in Panel.	Verify breaker in building panel.
	Thermostat may be defective.	Replace Thermostat.
	High Limit control.	Replace high limit.
	Back up Contact Control.	Replace Back up Contact Control.
Oven Heating but not reaching desired temperature	Burnt Element.	Replace defective element.

MODELS 902, 902SS, 903 & 903SS



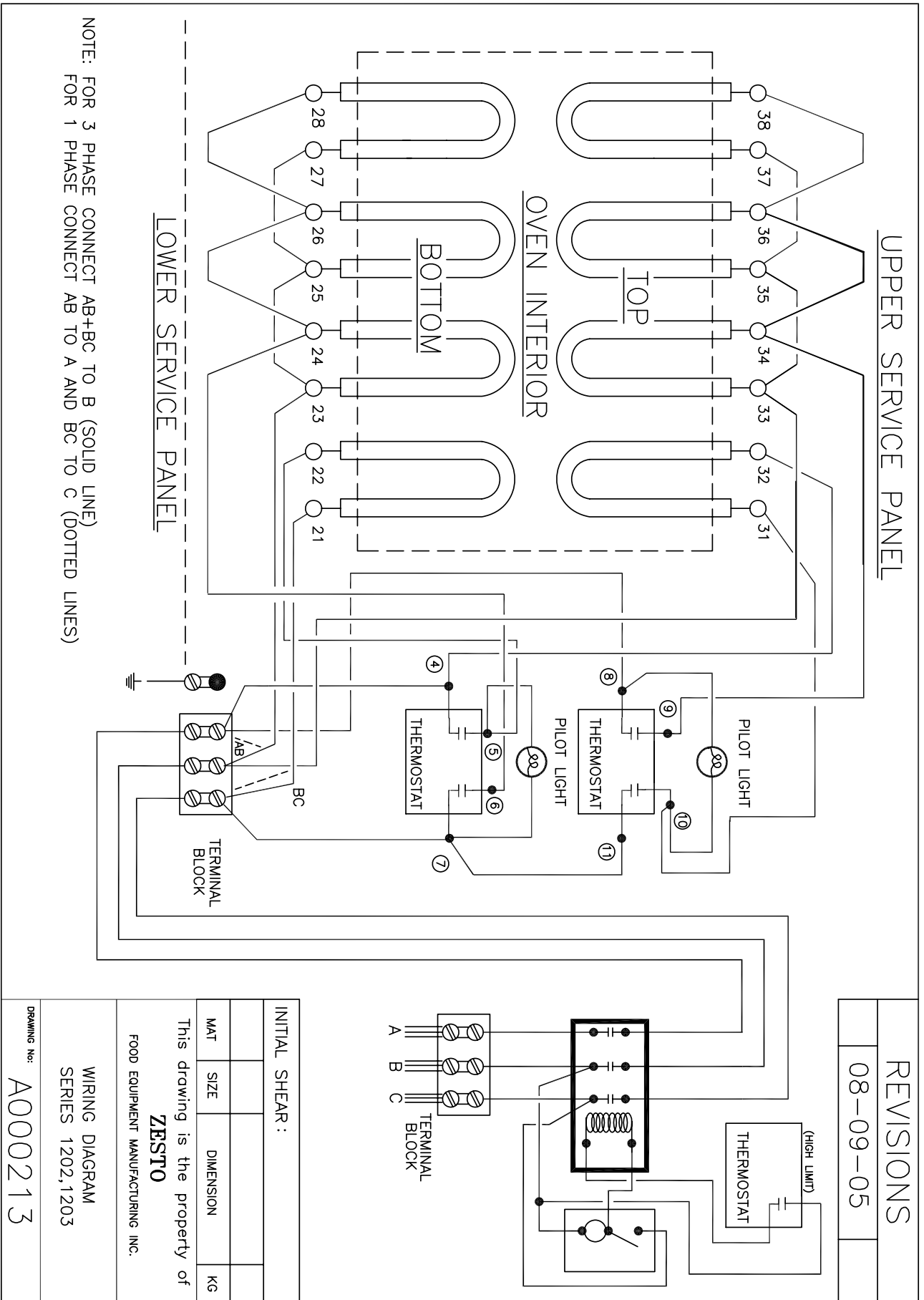
NOTE: FOR 3 PHASE CONNECT AB+BC TO B (SOLID LINE)
 FOR 1 PHASE CONNECT AB TO A AND BC TO C (DOTTED LINES)

REVISIONS	
08-09-05	

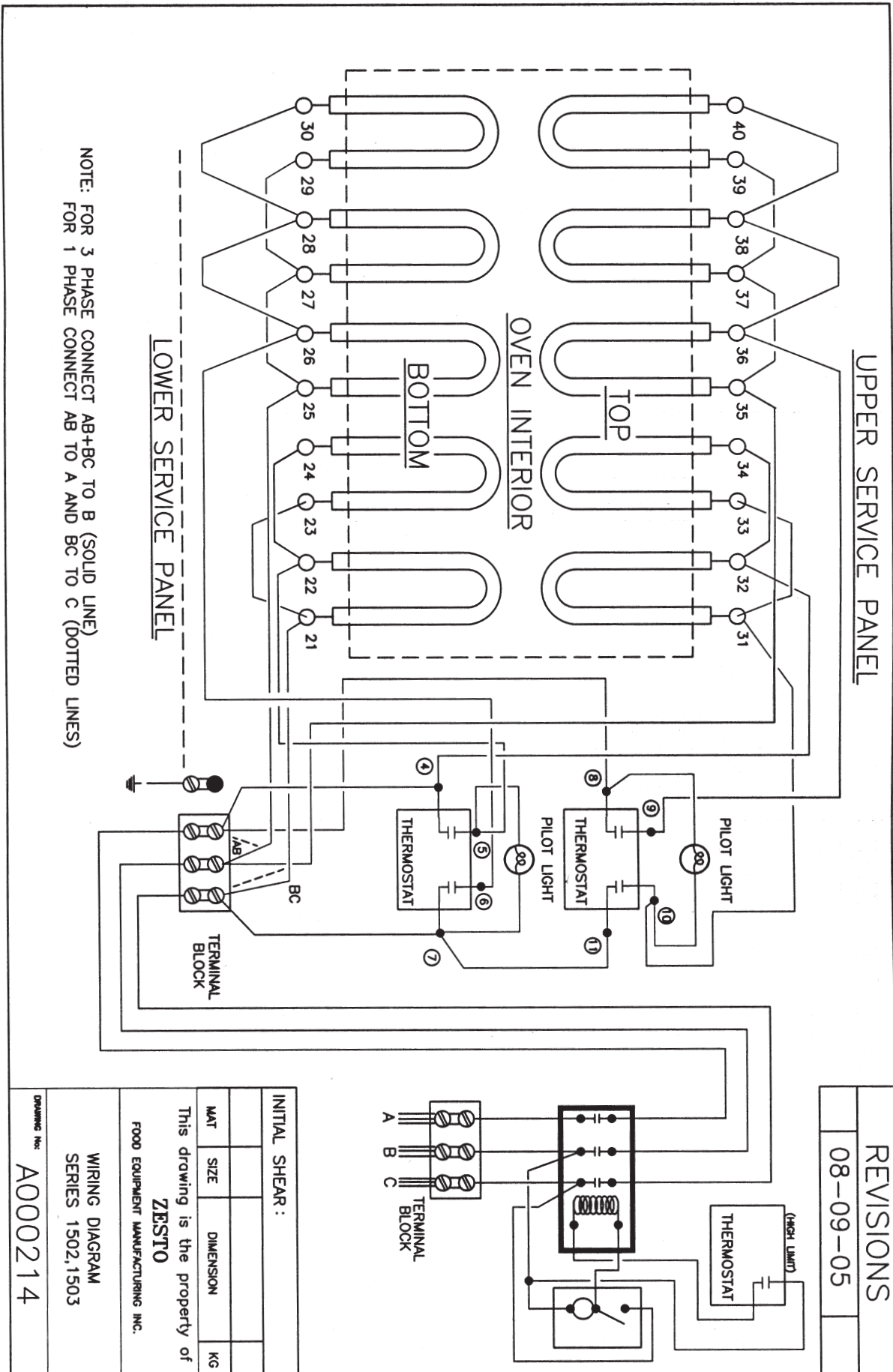
INITIAL SHEAR :			
MAT	SIZE	DIMENSION	KG
This drawing is the property of			
ZESTO			
FOOD EQUIPMENT MANUFACTURING INC.			

WIRING DIAGRAM
 SERIES 902,903
 DRAWING No: A000212

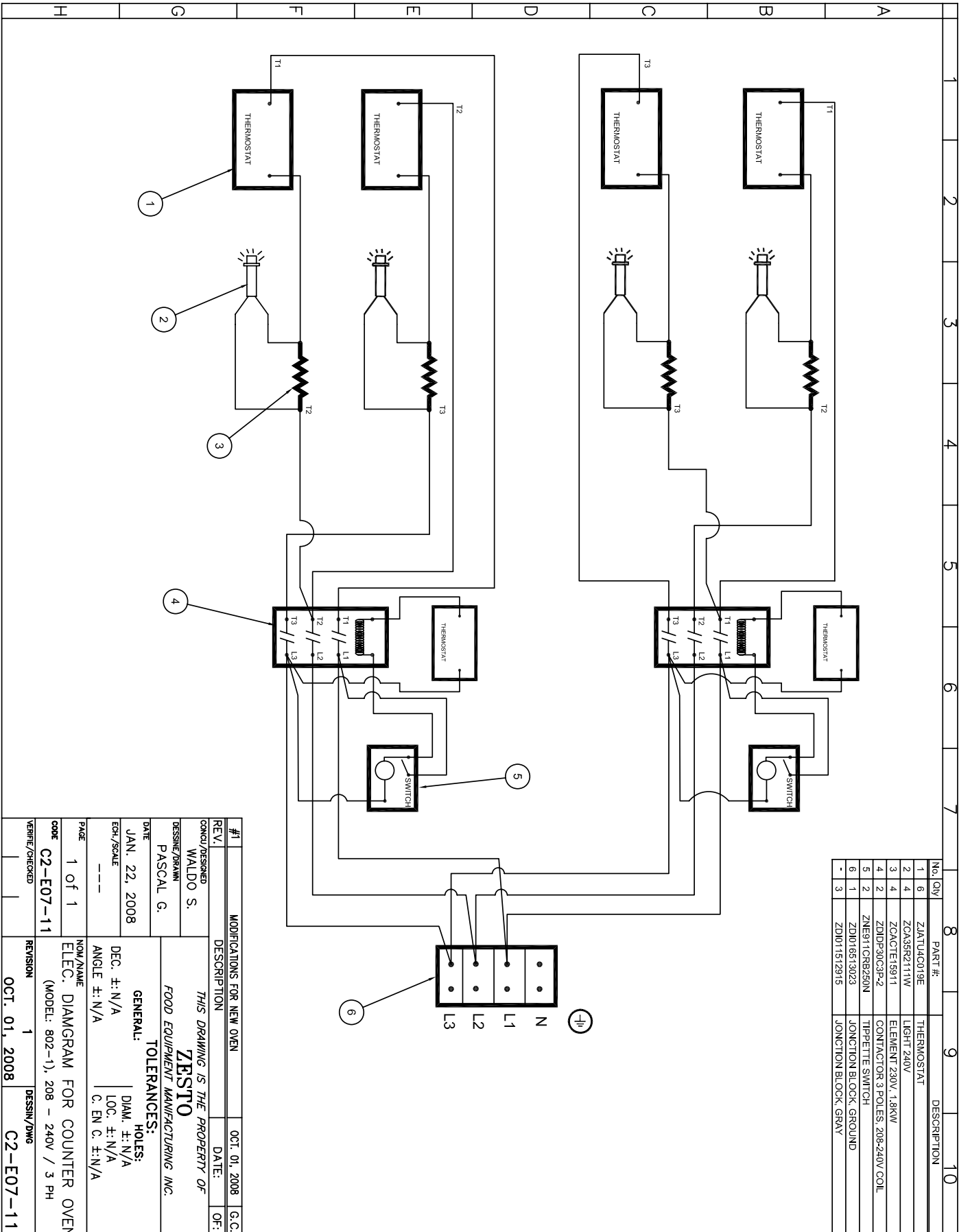
MODELS 1202, 1202SS, 1203 & 1203SS



MODELS 1502, 1502SS, 1503 &



MODELS 800-1 / 802-1 (3 phase)

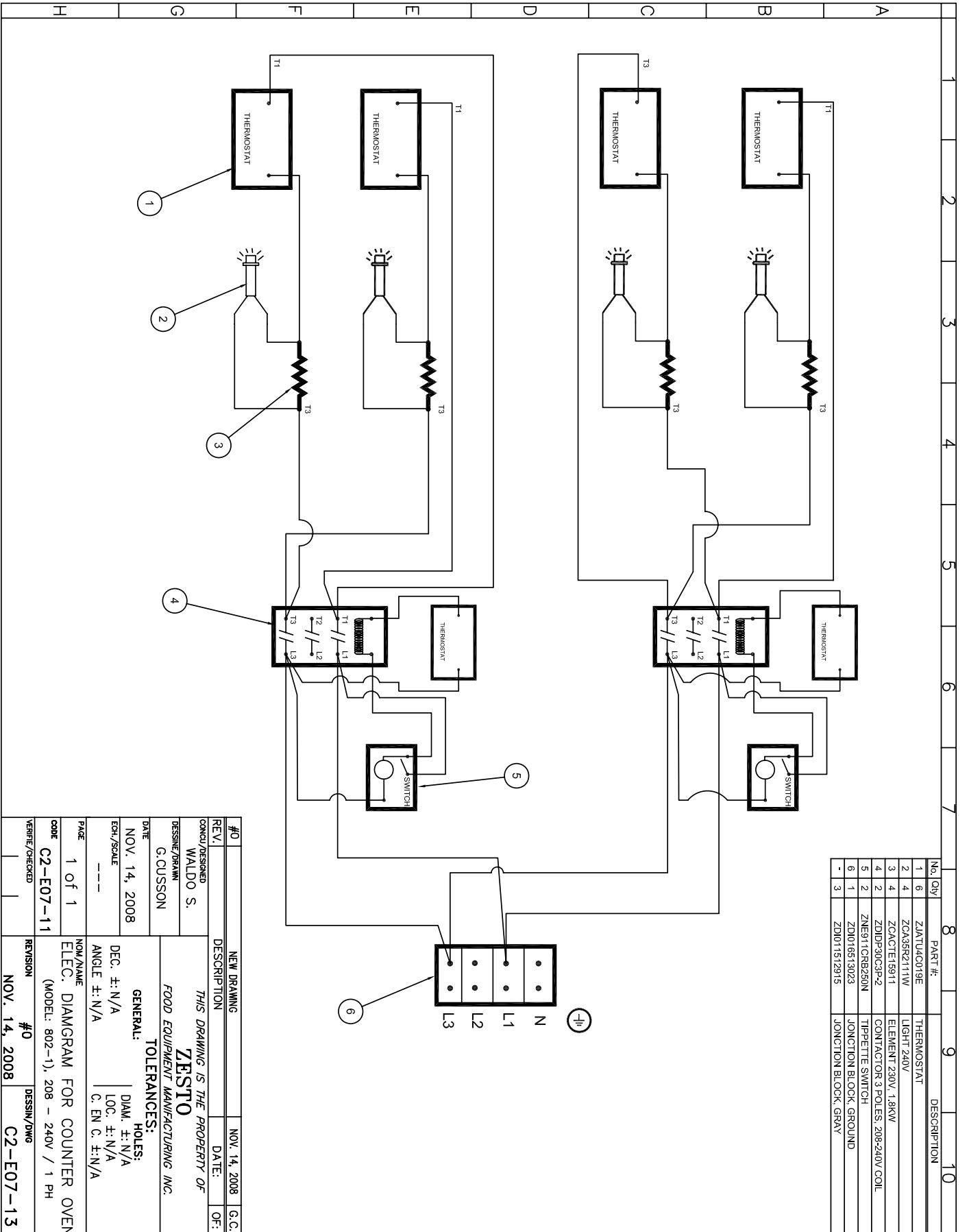


No. Qty	PART #:	DESCRIPTION
1	ZJATUJ4G019E	THERMOSTAT
2	ZCA35R2111W	LIGHT 240V
3	ZCACTE15911	ELEMENT 230V, 1.8KW
4	ZDIDP30C3P-2	CONTACTOR 3 POLES, 208-240V COIL
5	ZNE9111C58250N	TIPPETTE SWITCH
6	ZDI01513023	JUNCTION BLOCK GROUND
-	ZDI011512915	JUNCTION BLOCK GRAY

#1	MODIFICATIONS FOR NEW OVEN	OCT. 01, 2008	G.C.
REV.	DESCRIPTION	DATE:	OF:
COND/DESIGNED	WALDO S.		
DESIGN/DRAWN	PASCAL G.		
DATE	JAN. 22, 2008		
ECH./SCALE	---		
GENERAL:	TOLERANCES: HOLES: DEC. ±: N/A DIAM. ±: N/A LOC. ±: N/A ANGLE ±: N/A C. EN C. ±: N/A		
NOM/NAME	ELEC. DIAGRAM FOR COUNTER OVEN (MODEL: 802-1), 208 - 240V / 3 PH		
PAGE	1 of 1		
CODE	C2-E07-11		
VERIFIE/CHECKED			
REVISION	1	OCT. 01, 2008	DESIGN/DWG C2-E07-11

MODELS 800-1 / 802-1 (1 phase)

MANUAL# 0605



No. Qty	PART #	DESCRIPTION
1	6	ZAT1UC019E THERMOSTAT
2	4	ZCA5R2111W LIGHT 240V
3	4	ZCAGTE15911 ELEMENT 230V, 1.8KW
4	2	ZDIDP30C3P-2 CONTACTOR 3 POLES, 208-240V COIL
5	2	ZNE911GRB250N TIPPETTE SWITCH
6	1	ZD0169513023 JUNCTION BLOCK, GROUND
-	3	ZD011512915 JUNCTION BLOCK, GRAY

#0	NOV. 14, 2008	G.C.
CONC./DESIGNED	WALDO S.	
DATE	NOV. 14, 2008	
DESIGN/DRAWN	G. CUSSON	
DATE	NOV. 14, 2008	
ECH./SCALE	---	
PAGE	1 of 1	
CODE	C2-E07-11	
VERIF./CHECKED		
NEW DRAWING	NOV. 14, 2008	G.C.
DESCRIPTION	THIS DRAWING IS THE PROPERTY OF ZESTO FOOD EQUIPMENT MANUFACTURING INC.	
DESIGN/NAME	ELEC. DIAGRAM FOR COUNTER OVEN (MODEL: 802-1), 208 - 240V / 1 PH	
REVISION	#0	DESIGN/DWG
	NOV. 14, 2008	C2-E07-13

WARRANTY

LIMITED WARRANTY

(CANADA AND CONTINENTAL UNITED STATES OF AMERICA ONLY)

WARRANTOR WARRANTS TO THE ORIGINAL CONSUMER PURCHASER THAT THE EQUIPMENT WILL BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP, UNDER NORMAL USE AND SERVICE FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

THIS WARRANTY SHALL BE VOID AND HAVE NO EFFECT IF THE EQUIPMENT IS NOT PROPERLY INSTALLED AND MAINTAINED IN ACCORDANCE WITH THE INSTALLATION INSTRUCTIONS MANUAL PROVIDED WITH THE PRODUCT.

WARRANTY LIMITATIONS

DURING THE FIRST YEAR OF THE LIMITED WARRANTY (CANADA & CONTINENTAL U.S.A. ONLY) ZESTO WILL PROVIDE REPLACEMENT PARTS AT NO CHARGE AND WILL ALSO PAY FOR REASONABLE LABOUR COSTS FOR REPAIR WORK DURING REGULAR WORKING HOURS. ALL REPAIRS MUST BE APPROVED BY AN AUTHORIZED COMPANY OFFICIAL BEFORE ANY WORK IS DONE. LABOUR COSTS TO BE BORNE BY ZESTO MUST NOT EXCEED THE RETAIL PRICE OF THE PARTS REPLACED.

ALL REQUESTS FOR RE-IMBURSEMENT OF CHARGES MUST BE ACCOMPANIED BY THE MODEL AND SERIAL NUMBER OF THE OVEN UNDER WARRANTY.

THE REMEDY FOR DAMAGES AS THE RESULT OF ANY DEFECTS IN THE PRODUCT WHICH HAVE BEEN WARRANTED HEREIN IS LIMITED TO REPLACEMENT PARTS AND DOES NOT INCLUDE ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR EXPENSES SUSTAINED IN CONNECTION WITH THE PRODUCT, INCLUDING DAMAGES TO PROPERTY.

EXCEPTIONS TO WARRANTY

THIS WARRANTY DOES NOT APPLY TO DAMAGES IN TRANSIT OR DAMAGES DUE TO INCORRECT WIRING, VOLTAGE OR GAS PRESSURE; MISUSE OR ABUSE OF EQUIPMENT; FIRE; OR FAILURE TO CLEAN ACCORDING TO OUR INSTRUCTIONS.

ZESTO

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