

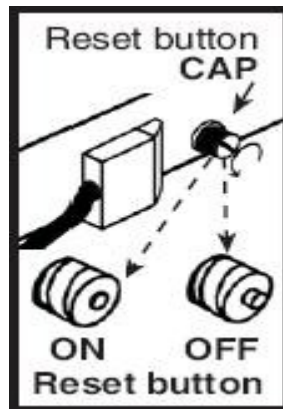
OV-250 Commercial Convection Oven Operations Guide

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Do not touch hot surfaces!!! Always use hot pad or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug, or oven in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Call us at 305-969-1025 with any questions or service needs.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner.
10. Extreme caution must be used when moving an appliance containing oil or other hot liquids.
11. Use extreme caution when removing a sheet pan used as a drip tray or disposing of hot grease.
12. Do not use appliance for other than intended indoor use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.
14. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation. Do not store any item on top of the appliance when in operation.
15. Extreme caution should be exercised when using containers other than the intended, proper heat tempered metal and glass pans for baking.
16. Always unplug appliance from outlet when not in use.
17. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Do not cover any part of the oven or a sheet pan used as a drip tray with aluminum foil; this may cause overheating of the oven.

IMPORTANT NOTES

1. Your unit is equipped with a grounded, current-carrying plug. This plug will fit into any 3 pronged outlet. This is a SAFETY feature.
2. Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the oven (120 volts/60hz.), and that your electrical circuit can handle the 12.5 Amps used by the oven in addition to any other appliances operating on the same circuit.
3. A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.
4. The oven is equipped with a manually resettable thermal breaker for protection against overheating. It completely deactivates the oven if there is an intervention. To reset this device, remove the black cap positioned to the bottom of the back of the oven, push the reset button and replace the black cap. This oven uses 12.5 amps. If the thermal breaker shuts your oven off, **before turning your oven back on, be sure to check your entire circuit** to verify that the total amps being drawn by all the appliances, lights, etc. on that circuit do not exceed the amps available on that circuit.



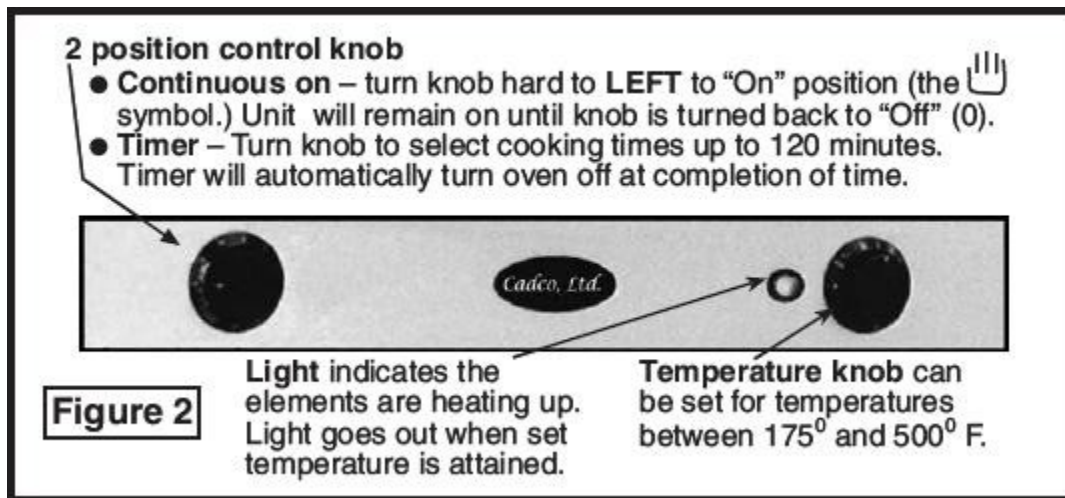
5. This model is equipped with a powerful fan to move large quantities of air, giving you optimum convection heat. When oven is in operation, you will hear the noise of the fan's motor. This is normal.

INSTALLATION INSTRUCTIONS

1. Plug unit into a grounded, 3-prong, 120 volts/60hz outlet. Be sure you have at least 12.5 amps available for this oven on your circuit.
2. When positioning oven on counter, be sure the oven has a minimum of 4" of space on the top and 2" all sides.

OPERATING GUIDELINES

These convection ovens can be automatically controlled by the use of the temperature knob and the timer/on knob.



1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 7 MINUTES.
2. Shelf positions – This model has 3 shelves. When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best center the food in the oven. You may use a sheet pan as a drip tray on the bottom of the oven.
3. Warming – Set temperatures around 175°F.
4. Reheating – If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 165°F.
5. For even cooking – Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for proper air circulation. This oven can handle up to three standard $\frac{1}{4}$ size commercial sheet pans at once. They also handle up to two $\frac{1}{2}$ size, 2- $\frac{1}{2}$ ” deep commercial steam table pans.
6. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any drips.
7. DO NOT cover any part of the oven or a sheet pan used as a drip tray with aluminum foil, which may cause oven to overheat, or get caught in fan.

CLEANING & MAINTENANCE INSTRUCTIONS

1. Always unplug unit and allow to cool before cleaning.
2. The interior and exterior of the oven are stainless steel and can be cleaned easily with any cleaner recommended for stainless steel. **DO NOT USE ANY ABRASIVE PRODUCTS.**
3. The shelves and sheet pan may be washed in hot sudsy water or in your dishwasher.

These guidelines and tips are common-sense suggestions designed to promote convection oven efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of convection ovens. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, Christina's Party Rentals disclaims all liability for, and makes no warranty or guarantee of, the accuracy or applicability of this information in any situation.

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