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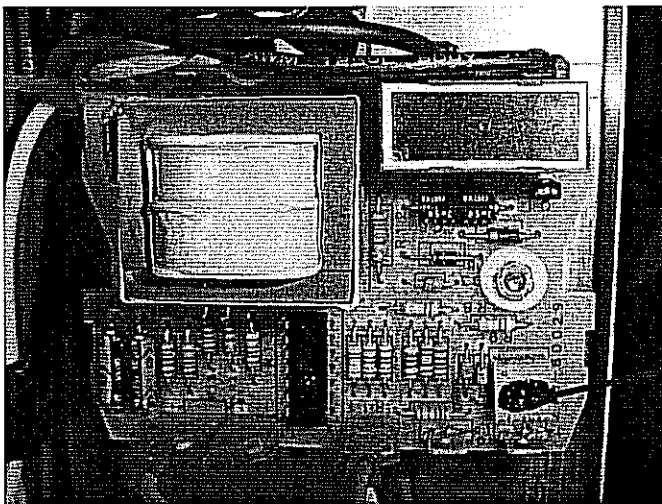
## ***MCO-G-5 COM6000 CONTROL CONVERSION KIT INSTRUCTIONS***

- 1. Disconnect oven from power supply**
- 2. Verify oven options as to operating voltage, motor speed and exact control type**  
**( Note: This kit is not to be used to replace the "Tiered Timer" control.)**
- 3. *Remove existing control panel from oven***
  - a) Pull main control panel forward and disconnect both the main and door switch harness's at the amp connectors.
  - b) If the oven is equipped with a hi-limit disconnect the limit at the amp connector.
  - c) Disconnect temperature sensing probe at electronic control
  - d) Disconnect cooling fan
  - e) Remove panel from oven and set aside
- 4. *Install replacement control panel***
  - a) Set replacement panel on oven
  - b) Connect both the main and door switch harness's at the amp connectors
  - c) If the oven has a hi-limit switch connect its amp connector to the mating connector on the panel harness.
  - d) Attach the temperature sensing probe to the control.
  - e) Attach wires to cooling fan
  - f) Put the new control panel top in place and secure
  - g) Re-connect oven to power supply
- 5. *Testing and Calibration.***
  - a) Place thermometer sensing probe in center of oven, route lead wire out around oven gasket and connect to thermometer.
  - b) Set Fan Hi-LO switch to "Hi"
  - c) Set Temperature to 350 degrees
  - d) Set Cook Off Cool Down to "Cook"
  - e) Rotate timer to 5 min and verify operation

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- f) Verify that green "power lamp" illuminates
- g) Verify that Amber "heat lamp" illuminates
- h) Verify that fan motor is running at Hi speed
- i) Switch fan to "Lo" verify operation
- j) Depress oven light switch and verify that oven lamps illuminate.
- k) Monitor the amber "heat" lamp and wait for 3 on-off cycles
- l) Take note of oven temperature at this time, if temperature is within +/- 15 degrees calibration is not required. If temperature is outside these limits oven control will need to be adjusted as per the directions outlined below

### 6. CALIBRATION:



CALIBRATION ADJUST

- a) Carefully remove black potting compound from calibration adjust pot shown above.
- b) If the oven temperature is greater than the setpoint (350) F, turn the calibration adjust pot approximately 1/8 turn counterclockwise.
- c) Allow oven to go through 3 on off cycles, re-check temperature.
- d) Repeat step B as required until temperature is 350F +/- 15F
- e) If the oven temperature is less than the setpoint (350)F, turn the calibration adjust pot approximately 1/8 turn clockwise.
- f) Allow oven to go through 3 on off cycles, re-check temperature.
- g) Repeat step e as required until the temperature is 350F +/- 15F