

**U.S. Range**  
A **WELBILT** Company

# OWNERS MANUAL AND

# INSTALLATION INSTRUCTIONS

ELECTRIC CONVECTION OVEN

## CE SERIES

All U.S. Range equipment is manufactured for use with the type of gas specified on the rating plate and for installation in accordance with ANSI Z-223.1-1- ( latest edition) of the National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA - 22209.



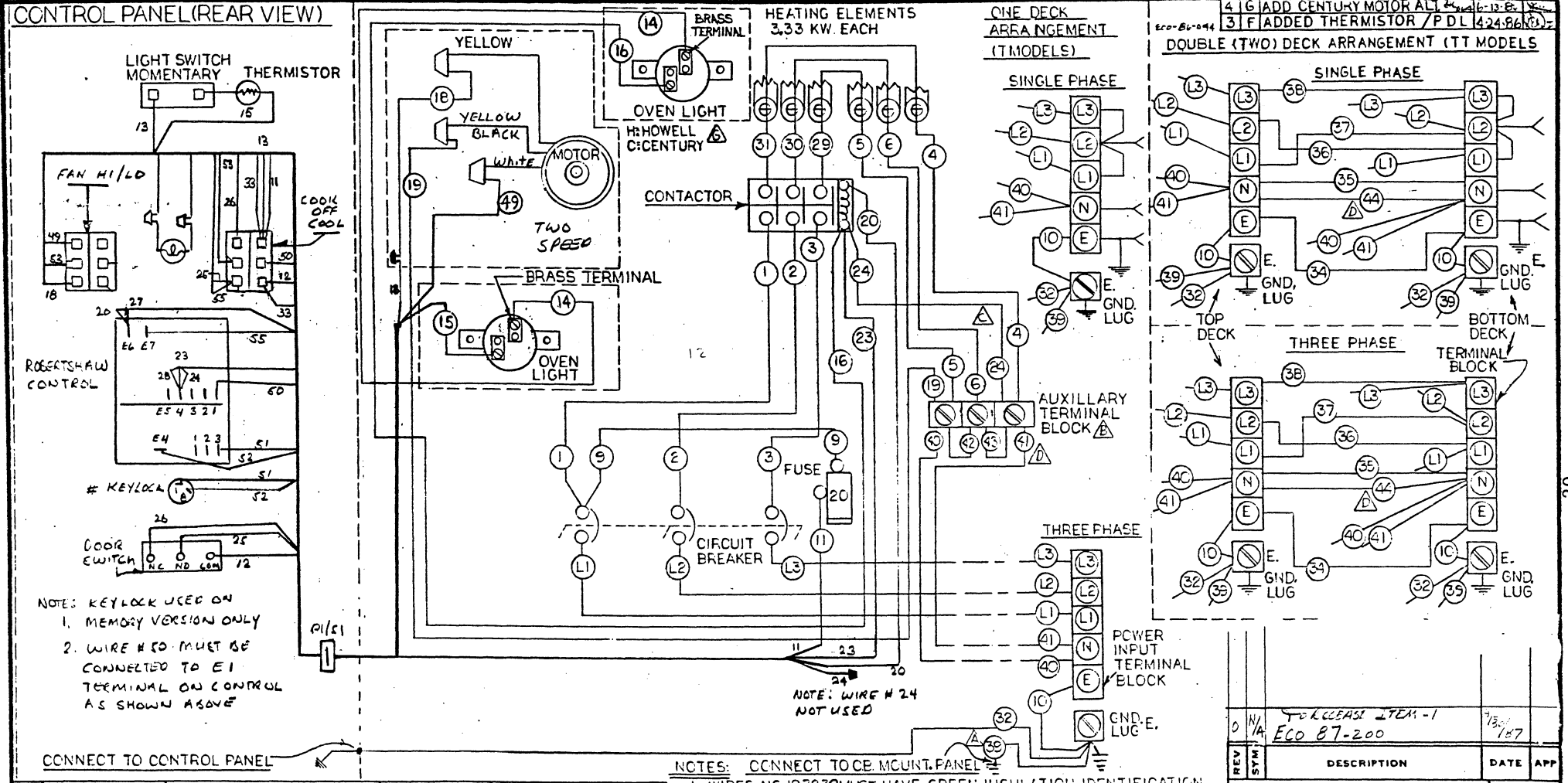
**FOR YOUR SAFETY**  
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

P/N 1382627

14501 S. Broadway • Gardena, California 90248 • (213) 770-8800



NOTES: KEYLOCK USED ON  
 1. MEMORY VERSION ONLY  
 2. WIRE #50 MUST BE CONNECTED TO E1 TERMINAL ON CONTROL AS SHOWN ABOVE

NOTES: CONNECT TO CONTROL PANEL  
 1. WIRES NO. 10, 32, 39 MUST HAVE GREEN INSULATION IDENTIFICATION.  
 2. WIRES NO. L1, L2, L3 MUST HAVE RED INSULATION IDENTIFICATION.  
 3. WIRES NO. 40, 41 MUST HAVE BLACK INSULATION IDENTIFICATION.

ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
1	1519707	WIRING DIAGRAM			

MODELS	TOTAL KW		KW PER LINE						NOMINAL AMPERES PER LINE							
			220		240		SINGLE PHASE		THREE PHASE		220		240			
	220	240	L1	L2	L3	L1	L2	L3	220	240	L1	L2	L3	L1	L2	L3
T	9.6	11.4	3.8	2.9	2.9	4.5	3.4	3.4	43.6	47.5	17.3	13.2	13.2	20.5	14.2	14.2
TT	19.2	22.8	6.7	6.7	5.8	7.9	7.9	6.6	67.3	95	30.5	30.5	26.4	32.9	32.9	28.3

REV	SYM	DESCRIPTION	DATE	APP
0	W/A	FOR RELEASE ITEM-1 ECO 87-200	7/30/87	

TOLERANCES (EXCEPT AS NOTED)  
 FRACTIONAL ± 1/64 DECIMAL ± .005

**U.S. RANGE**

TITLE: CONVECTION OVEN FULL SIZE ELECTRIC

DATE: 7/24/87  
 DRAWING NO. 15197  
 SHEET 1 OF 2

# LIMITED WARRANTY PARTS & LABOR

- 1. WARRANTY AND REMEDY**
- A. NEW EQUIPMENT. Unless otherwise expressly stated on the face hereof, Seller warrants to Buyer, for a period of twelve months from the date of Buyer's purchase, or initial start-up of the equipment or 15 months from the date of shipment from the factory, whichever is sooner, that goods delivered hereunder are free from defects in materials and workmanship, except that materials furnished by Seller's suppliers and subcontractors are warranted by Seller only to the extent of the supplier's or subcontractor's express warranty to Seller. If during such period Buyer promptly notifies Seller in writing of any breach of such warranty and complies with any applicable warranty procedures of Seller, Seller shall, at Seller's option, re-perform services, repair or replace any defective goods at Seller's plant (Buyer to pay all transportation charges for returns) or refund the price of the goods or services or part thereof which gives rise to the claim. Any labor required to repair or replace such defective parts will be paid by Seller only for defects for which Buyer notifies Seller during the first 12 months from the date of Buyer's purchase, or initial start-up of the equipment or 15 months from the date of shipment from the factory, whichever is sooner, under the following conditions:
- warranty work must be performed by a factory-authorized service company;
  - factory authorization must be obtained before work is performed (non-stocking Maintenance & Repair Centers);
  - factory pays freight one way only; and
  - factory pays straight time service rates only.

Seller's obligation to pay for labor shall only be provided to buyers within the continental United States, Alaska and Hawaii. Seller's 1 year labor warranty includes authorized service agent travel time up to three (3) hours and mileage up to 100 miles. Any travel time or mileage in excess of the above shall be Buyer's responsibility. Seller shall make no allowance for repairs or alterations made by Buyer, unless made with Seller's prior written consent.

This warranty will not apply to any equipment or part thereof which has been subjected to any accident, use of other than factory recommended procedures, abuse, tampering, serial number defaced or removed, or service by an unauthorized service agency.

Proper installation, adjustments, calibration, and initial check-out is the responsibility of the dealer, the owner/user, or the installing contractor and is not covered by Seller's warranty.

B. REPLACEMENT PARTS. Any replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from the date of replacement part installation will be repaired or replaced without charge, FOB Authorized Distributor. This warranty covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any part or travel or other expense incidental to the repair or replacement of a part. Seller will not be responsible for problems found to be caused by use of a non-OEM part or replacement of a defective part with other than a factory OEM part.

THE FOREGOING NEW EQUIPMENT AND REPLACEMENT PARTS WARRANTIES SHALL CONSTITUTE THE SOLE AND EXCLUSIVE REMEDY OF BUYER AND THE FULL LIABILITY OF SELLER FOR ANY BREACH OF WARRANTY. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OR SELLER, MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

2. LIMITATION OF SELLER'S LIABILITY. Seller's liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim. IN NO EVENT SHALL SELLER BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR DAMAGES IN THE NATURE OF PENALTIES.

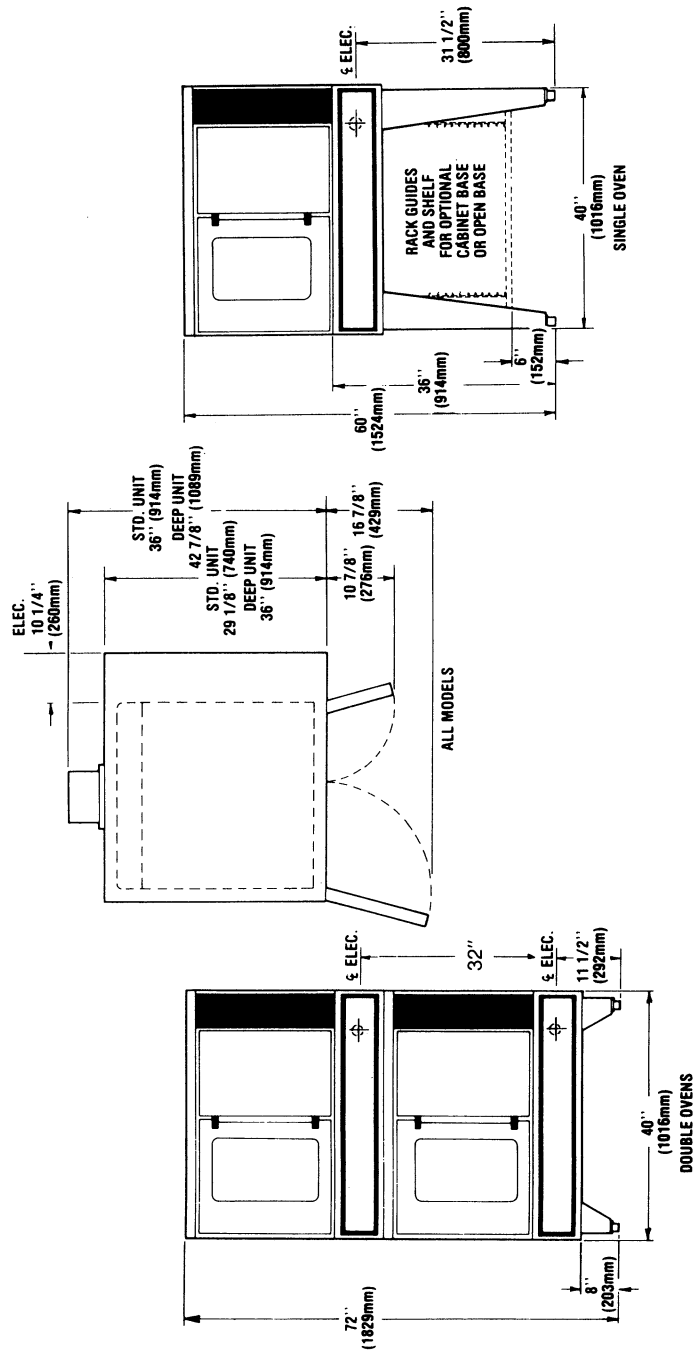
- LIMITATION OF ACTIONS. Any action for any loss or damage with respect to the goods or services covered hereunder must be commenced by Buyer within one year after Buyer's cause of action has accrued.
- THIS WARRANTY APPLIES TO ORIGINAL BUYER ONLY AND IS NOT TRANSFERABLE.
- INFORMATION ON WARRANTY PROCEDURES. For further information on warranty procedures, please contact Seller at (213) 770-8800.



Nationwide Toll Free **800-345-2800** 213-770-8800



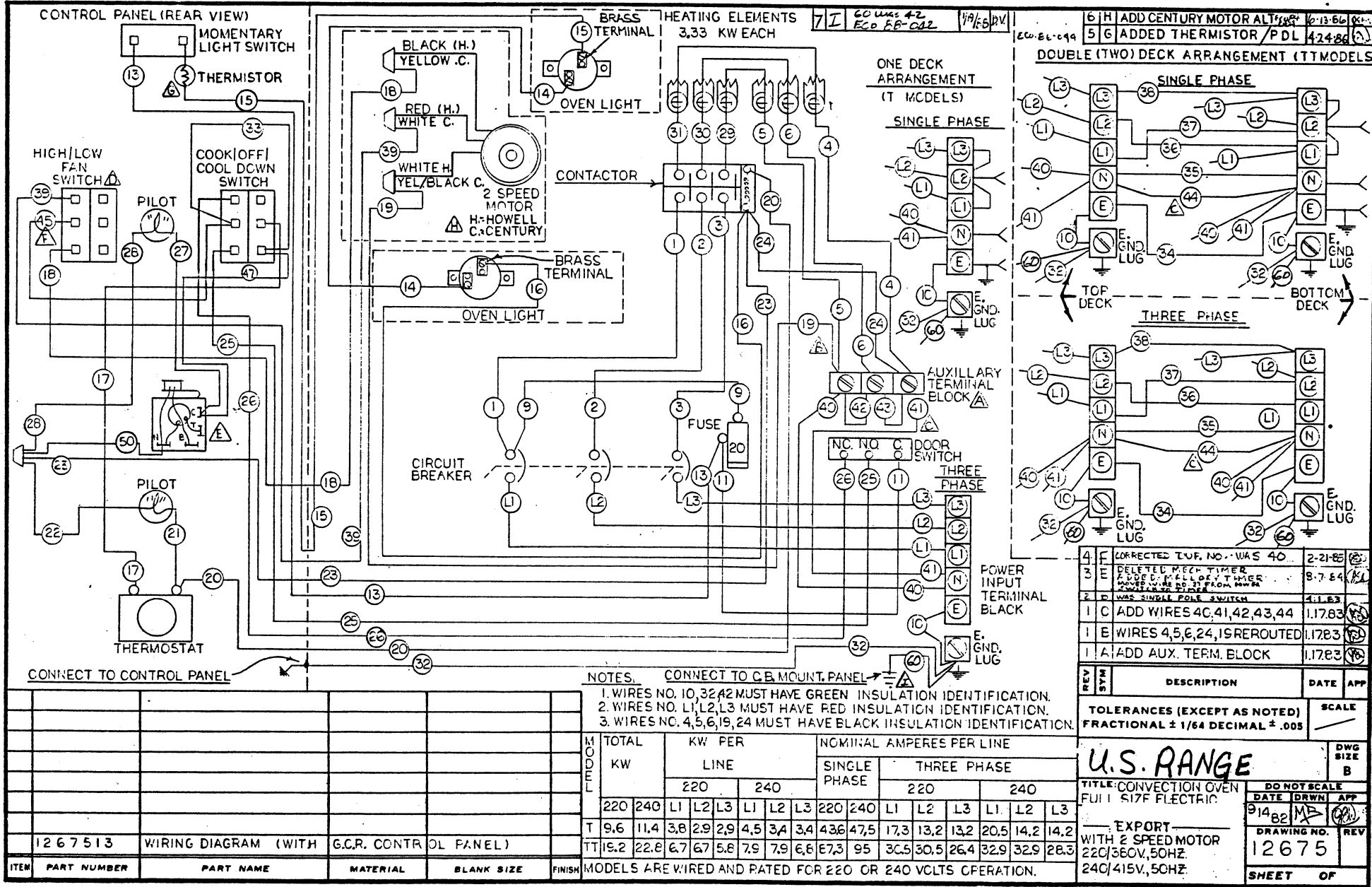
# DIMENSIONS & SPECIFICATIONS



MODEL NO.	INTERIOR DIMENSIONS (per deck)			EXTERIOR DIMENSIONS (per deck)			SHIPPING WEIGHT	
	W	H	D	W	H (w/o Legs)	D	Lb.	Kg.
TE3	29" (736mm)	20 1/2" (520mm)	21 1/2" (546mm)	40" (1016mm)	32" (813mm)	36" (914mm)	675	304
TTE3	29" (736mm)	20 1/2" (520mm)	21 1/2" (546mm)	40" (1016mm)	32" (813mm)	36" (914mm)	1350	608

MODEL NO.	LOADING	NOMINAL AMPERES PER LINE					
		208V/1PH	240V/1PH	208V/3PH	X	Y	Z
TE3	11.0 KW	53	46	32	32	28	28
TTE3	22.0 KW	106	92	60	65	60	52





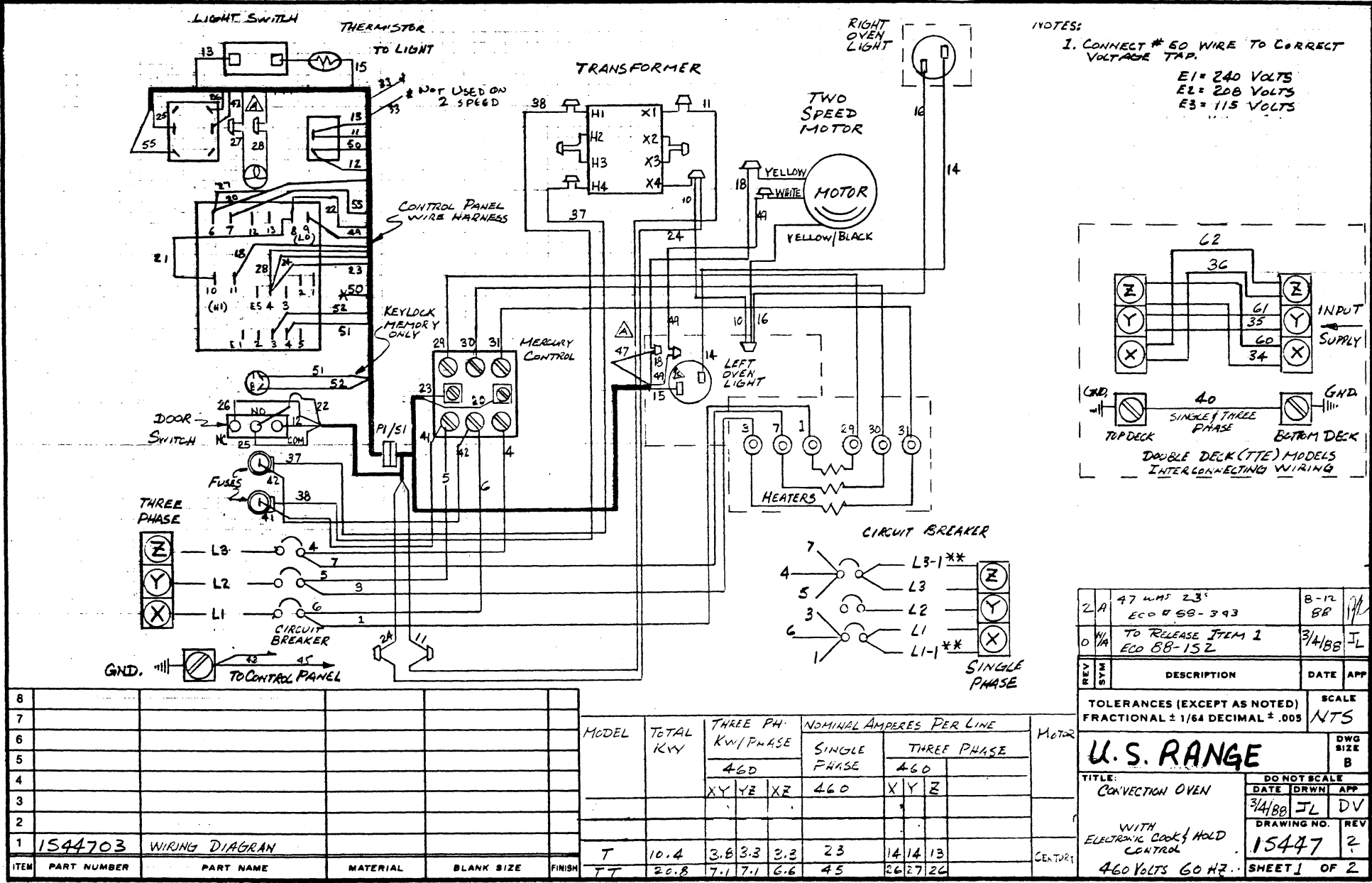


INSTALLATION (continued)

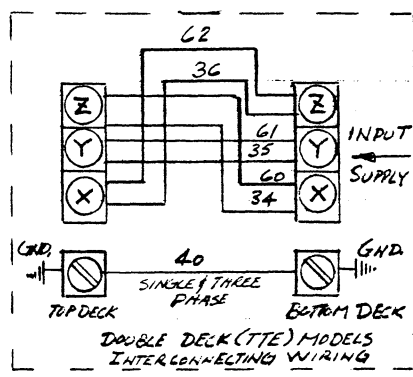
DOUBLE DECK UNITS

- A. Attach 8" legs to lower section. Follow same procedure as above for mounting legs.
- B. Remove combustion chamber front of top deck (located under oven doors). Raise top deck into place and line up body sides and back of the unit. Position mounting angle to line up with four attaching holes located in center of unit. Secure mounting angle with 4 metal screws provided. Replace combustion chamber front. Fasten the rear of the 2 units together, with mounting angle to line up four attaching holes located in the base of the top deck and the lower deck flue box.

**NOTE:** Each oven has been factory tested and adjusted prior to shipment. It may be necessary to further adjust the oven as part of a proper installation. Such adjustments are the responsibility of the installer. Adjustments are not considered defects in material and workmanship, and they are not covered under the original equipment warranty.



NOTES:  
 1. CONNECT # 60 WIRE TO CORRECT VOLTAGE TAP.  
 E1 = 240 VOLTS  
 E2 = 208 VOLTS  
 E3 = 115 VOLTS



2	A	47 WAS 23	B-12	BR
0	WA	ECO # 58-393	3/4/88	JL
		TO RELEASE ITEM 2		
		ECO 58-15Z		
REV	SY	DESCRIPTION	DATE	APP
		TOLERANCES (EXCEPT AS NOTED)	SCALE	
		FRACTIONAL ± 1/64 DECIMAL ± .005	NTS	
		<b>U.S. RANGE</b>	DWG SIZE B	
		TITLE: CONVECTION OVEN	DO NOT SCALE	
		WITH ELECTRONIC COOK & HOLD CONTROL	DATE	DRWN
		460 VOLTS 60 HZ.	3/4/88	JL
			DV	
			DRAWING NO.	REV
			15447	?
			SHEET 1 OF 2	

ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
1	1544703	WIRING DIAGRAM			

MODEL	TOTAL KVA	THREE PH. KW/PHASE			NOMINAL AMPERES PER LINE			MOTOR	
		460	XY	YE	460	SINGLE PHASE	THREE PHASE		
T	10.4	3.8	3.3	3.3	23	14	14	13	CENTURY
TT	20.8	7.1	7.1	6.6	45	26	27	24	

OPERATING INSTRUCTIONS FOR CE-100/200

1. Activate power switch. Activate cook switch.
2. Set temperature dial to desired temperature setting.
3. When desired temperature is reached, the illuminated pilot lamp will go out.
4. Load oven, set timer if desired.

AUTOMATIC COOL DOWN FEATURE

1. Turn temperature dial to "OFF" position, set fan switch to cool down position.
2. Open oven doors. Allow adequate time for the oven temperature to be reached.
3. Refer back to operating instructions for the next product.

SHUT DOWN INSTRUCTIONS:

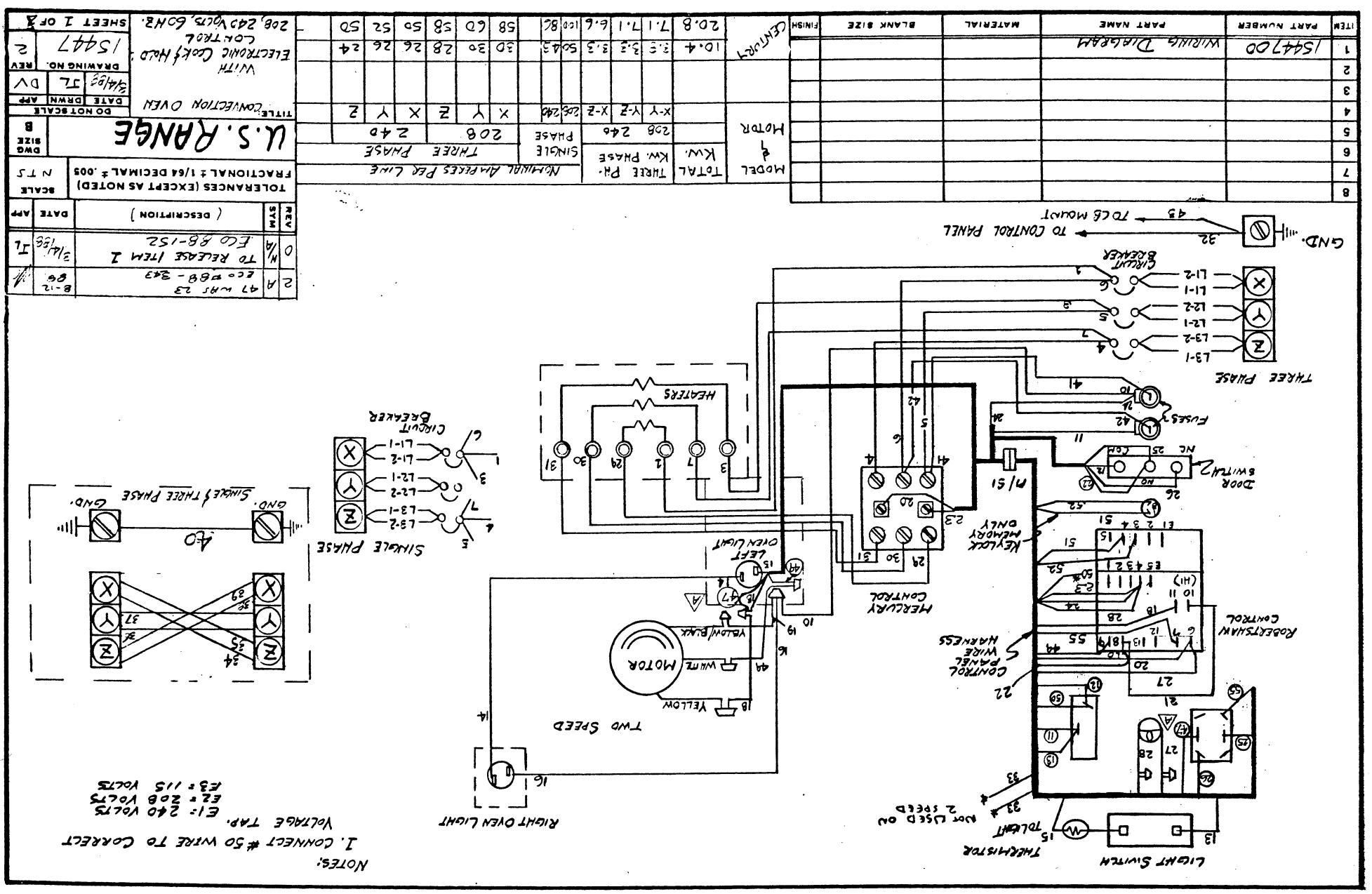
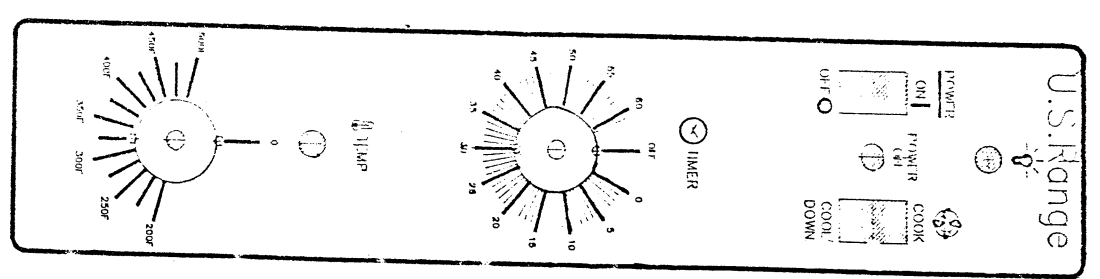
1. Turn thermostat dial to off position. Return power switch to off.
2. If the unit is to be shut down for an extended period of time, turn off the circuit breakers (located behind the combustion chamber door).

**IMPORTANT:** Objects should not be placed on main top rear of oven while in use. This could obstruct the venting system of the units flue products.

POWER FAILURE:

In the event of a power failure, no attempt should be made to operate this oven.

**FOR YOUR SAFETY: KEEP YOUR APPLIANCE AREA FREE FROM COMBUSTIBLES.**



NOTES:  
 1. CONNECT #50 WIRE TO CORRECT VOLTAGE TAP.  
 E1 = 240 VOLTS  
 E2 = 208 VOLTS  
 E3 = 115 VOLTS

REV	SYM	DESCRIPTION	DATE	APP
2	A	47 WTS 23	8/1/58	IL
1	N/A	TO RELEASE ITEM 1	8/1/58	IL
0	N/A	ECO 88-152		

TOLERANCES (EXCEPT AS NOTED)  
 FRACTIONAL ± 1/64 DECIMAL ± .005  
 SCALE N T S  
 DWG SIZE B  
 TITLE CONVECTION OVEN  
 WITH ELECTRONIC Cook Hld. CONTROL  
 15447  
 SHEET 1 OF 3

ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
1	1544700	Wiring Diagram			
2					
3					
4					
5					
6					
7					
8					

MODEL 4  
 MOTOR  
 TOTAL THREE PHASE KW. 240  
 SINGLE PHASE 208  
 THREE PHASE 208  
 NATURAL AMPERES PER LINE  
 TOTAL THREE PHASE PA. 10.4  
 KW. 20.8  
 SINGLE PHASE 7.1  
 KW. 14.1  
 THREE PHASE 208  
 SINGLE PHASE 208  
 THREE PHASE 208  
 NATURAL AMPERES PER LINE

OPERATING INSTRUCTIONS: CE-100/200 E ELECTRONIC THERMOSTAT:

1. A. Set power switch to "on" position.  
B. Set mode switch to "cook" position.
- NOTE:** Digital displays 4 & 5 should be illuminated and the oven fan on.
2. A. Rotate temperature knob 7 to obtain desired cooking temperature. Red temperature digits 5 will now flash until internal oven temperature reached desired cooking temperature.  
B. The actual internal oven temperature may be viewed at any time by depressing the temperature switch 9.  
C. The cooking temperature may be increased or decreased at any time by rotating the temperature knob 7. The temperature digits 5 will again flash until oven reaches new temperature.

3. Timer Operation.

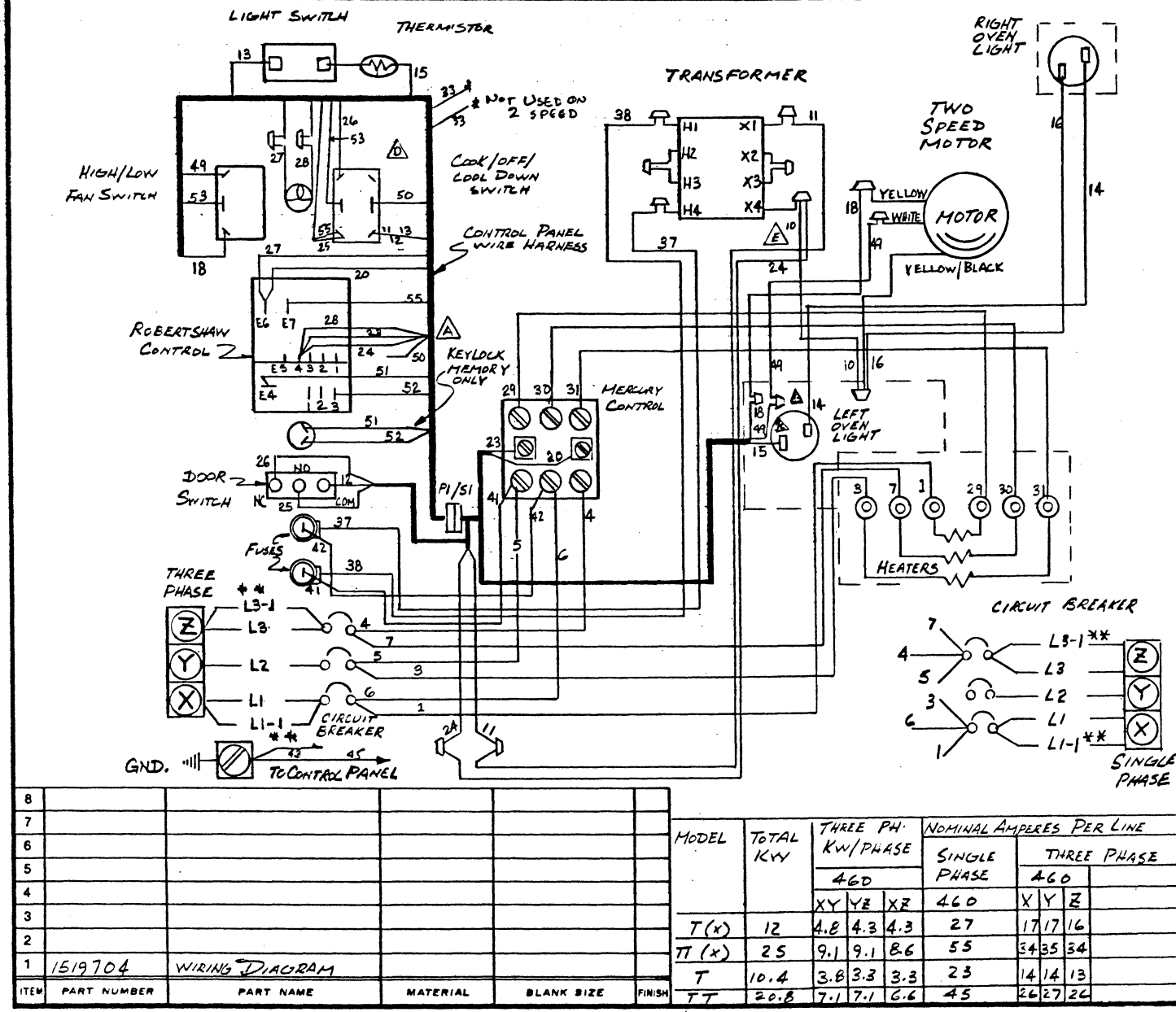
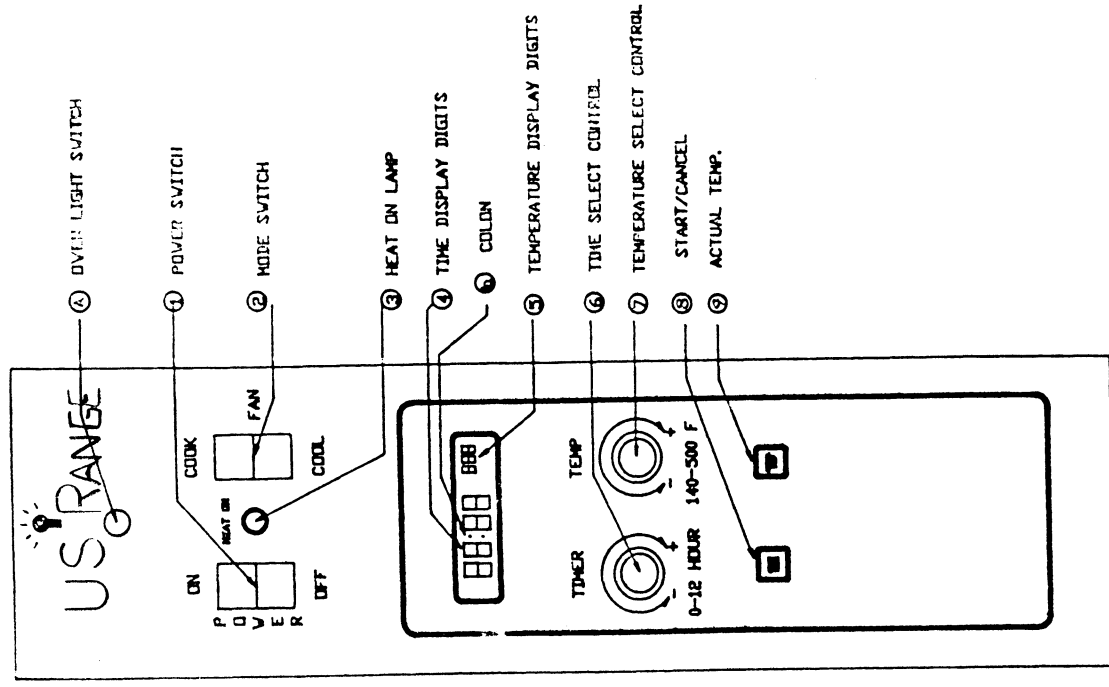
- A. To set timer rotate time knob 6 until desired cooking time is indicated on the white display digits 4 - digits will now flash indicating that timer is ready to be started.
- B. To start timer depress timer start switch 8. White digits 4 will stop flashing and timer colon 4a will blink indicating timer is counting down. When the timer digits reach 00:00 a tone will sound to alert operator.

**NOTE:** 1. The tone is continuous and must be cancelled by depressing timer cancel switch 8.

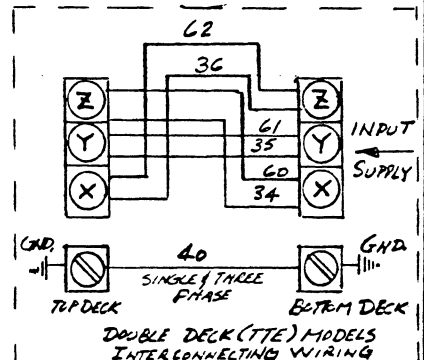
2. Timer does not control oven; product must be removed by operator at time - 00:00 or oven switched off manually.

4. Cool down.

- A. To cool down cavity, set mode switch to cool down position and open oven door.



**NOTES:**  
1. CONNECT # 50 WIRE TO CORRECT VOLTAGE TAP.  
E1 = 240 VOLTS  
E2 = 208 VOLTS  
E3 = 115 VOLTS  
2. WIRES MARKED \*\* USE ON (X) VERSION ONLY.



REV	BY	DESCRIPTION	DATE	APP
5	E	RELOCATED #10 WIRE ECD 87-348	5-1/88	JDL
4	D	REVISED WIRING TO COOK/OFF/COOL SWITCH 87-348	2/1/88	DV
3	C	LABELED HARNESS #49 WIRES	1/10/88	AG
2	E	ADDED WIRE NUT 87-348	12/11/87	IG
1	A	RELOCATED ITEMS 23,24,28 ECD 87-292	11/18/87	CG
0	1/A	TO RELEASE ITEM 1 ECD 87-200	9/28/87	JL

TOLERANCES (EXCEPT AS NOTED)		SCALE
FRACTIONAL ± 1/64 DECIMAL ± .005		NTS
<b>U.S. RANGE</b>		DWG SIZE B
TITLE: CONVECTION OVEN FULL SIZE ELECTRIC		DO NOT SCALE
DATE	DRWN	APP
9/28/87	JL	CG
DRAWING NO.	REV	
15197	5	
440V, 60HZ		SHEET 1 OF 2

ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
8					
7					
6					
5					
4					
3					
2					
1	1519704	WIRING DIAGRAM			

MODEL	TOTAL KW	THREE PH. KW/PHASE			NOMINAL AMPERES PER LINE			MOTOR
		XY	YZ	XZ	SINGLE PHASE	THREE PHASE		
T(x)	12	4.8	4.3	4.3	460	460	460	
TT(x)	25	9.1	9.1	8.6	55	54	35 34	CENTURY
T	10.4	3.8	3.3	3.3	23	14	14 13	CENTURY
TT	20.8	7.1	7.1	6.6	45	26	27 26	





OPERATING INSTRUCTIONS CECH-100/200 (CONT'D)

3. OPERATION - PROGRAM MODE

**NOTE:** Keyswitch must be in "Run" position.

A. Depress desired program (keypads "Pgm. 1" through "Pgm. 6").  
**NOTE:** Time, Temperature and Mode Display will now indicate pre-set values as programmed in step 2. Oven will pre-heat to indicated temperature and temperature display digits will stop flashing. At this point, oven is ready.

B. Load product and depress keypad labeled "Start Timer". Time digits will stop flashing and colon will blink indicating that the timer is counting down. When the cook or roast time has elapsed and a hold temperature has been selected, 3 beeps will sound indicating the end of the specified cook or roast time.

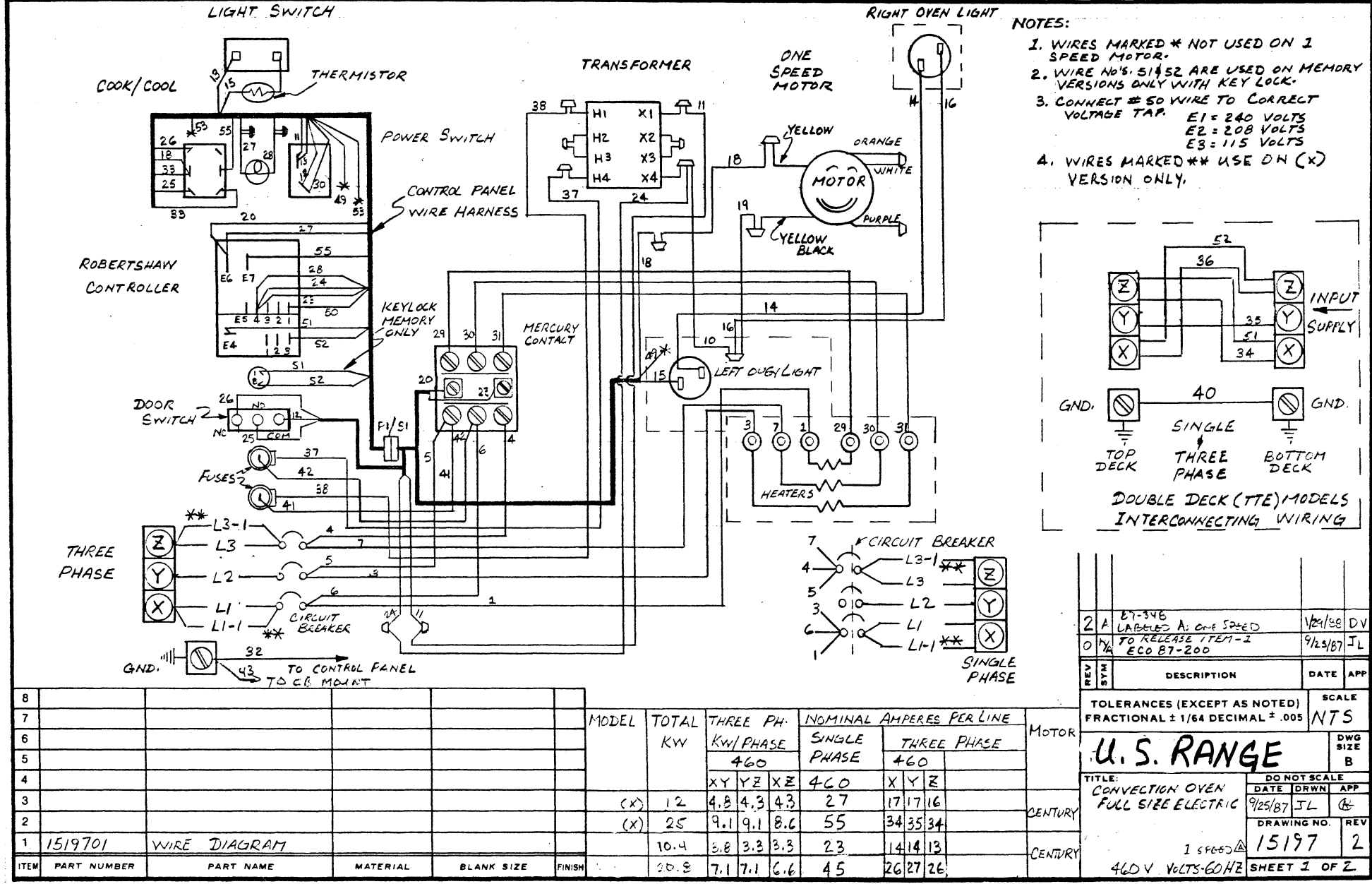
The temperature display digits will flash indicating the oven is ramping down to the selected hold temperature. Also at this time, if the Heat On Lamp is off, the motor will turn off. In the hold mode, the motor is on only when the heat is on. When the oven temperature ramps down to the specified hold temperature (the first time the heat and motor come on after the end of the cook or roast time) the timer will start counting up to show the amount of time the product has been in hold.

If no hold temperature was selected, a tone will sound at the end of the cook or roast cycle to alert the operator. This tone is continuous and may be cancelled only by depressing the keypad labeled "Cancel".

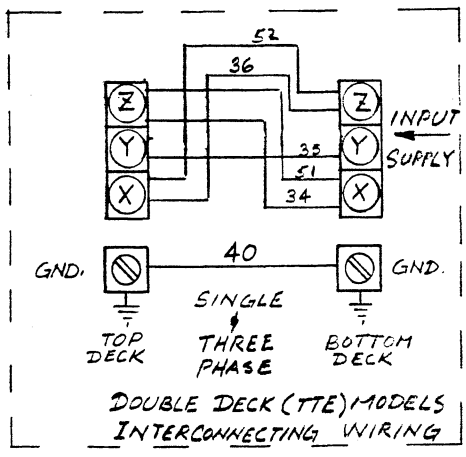
4. MANUAL OPERATION

**NOTE:** Keyswitch must be in "Run" position.

- A. Depress keypad labeled "Roast" (for slow fan speed) or "Cook" (for high fan speed).
- B. Rotate Time Select Control until desired. Cook or roast time is indicated by the time display digits (up to 24 hours).
- C. Rotate Temperature Select Control until desired cook or roast temperature is indicated by temperature display digits (from 140° to 500°F).
- D. To set "Hold" temperature (**NOTE:** Hold is not required unless desired as part of a cook or roast process): Depress keypad labeled "Hold".
- E. Rotate Temperature Select Control until desired holding temperature is indicated by temperature display digits (from 140° to 250°F).



- NOTES:**
1. WIRES MARKED \* NOT USED ON 1 SPEED MOTOR.
  2. WIRE NO'S. 51 & 52 ARE USED ON MEMORY VERSIONS ONLY WITH KEY LOCK.
  3. CONNECT # 50 WIRE TO CORRECT VOLTAGE TAP.
    - E1 = 240 VOLTS
    - E2 = 208 VOLTS
    - E3 = 115 VOLTS
  4. WIRES MARKED \*\* USE ON (X) VERSION ONLY.



REV	SYM	DESCRIPTION	DATE	APP
2	A	87-346 LABELLED A: ONE SPEED TO RELEASE ITEM-2 ECO 87-200	1/24/88	DV
0	1/2		9/23/87	JL

TOLERANCES (EXCEPT AS NOTED)  
 FRACTIONAL ± 1/64 DECIMAL ± .005

**U.S. RANGE**

TITLE: CONVECTION OVEN FULL SIZE ELECTRIC

DO NOT SCALE

DATE: 9/25/87 DRWN: JL APP: JL

DRAWING NO.: 15197 REV: 2

1 SPEED 460V VOLTS-60HZ SHEET 1 OF 2

OPERATING INSTRUCTIONS CECH-100/200 (CONT'D)

4. MANUAL OPERATION (CONTINUED)

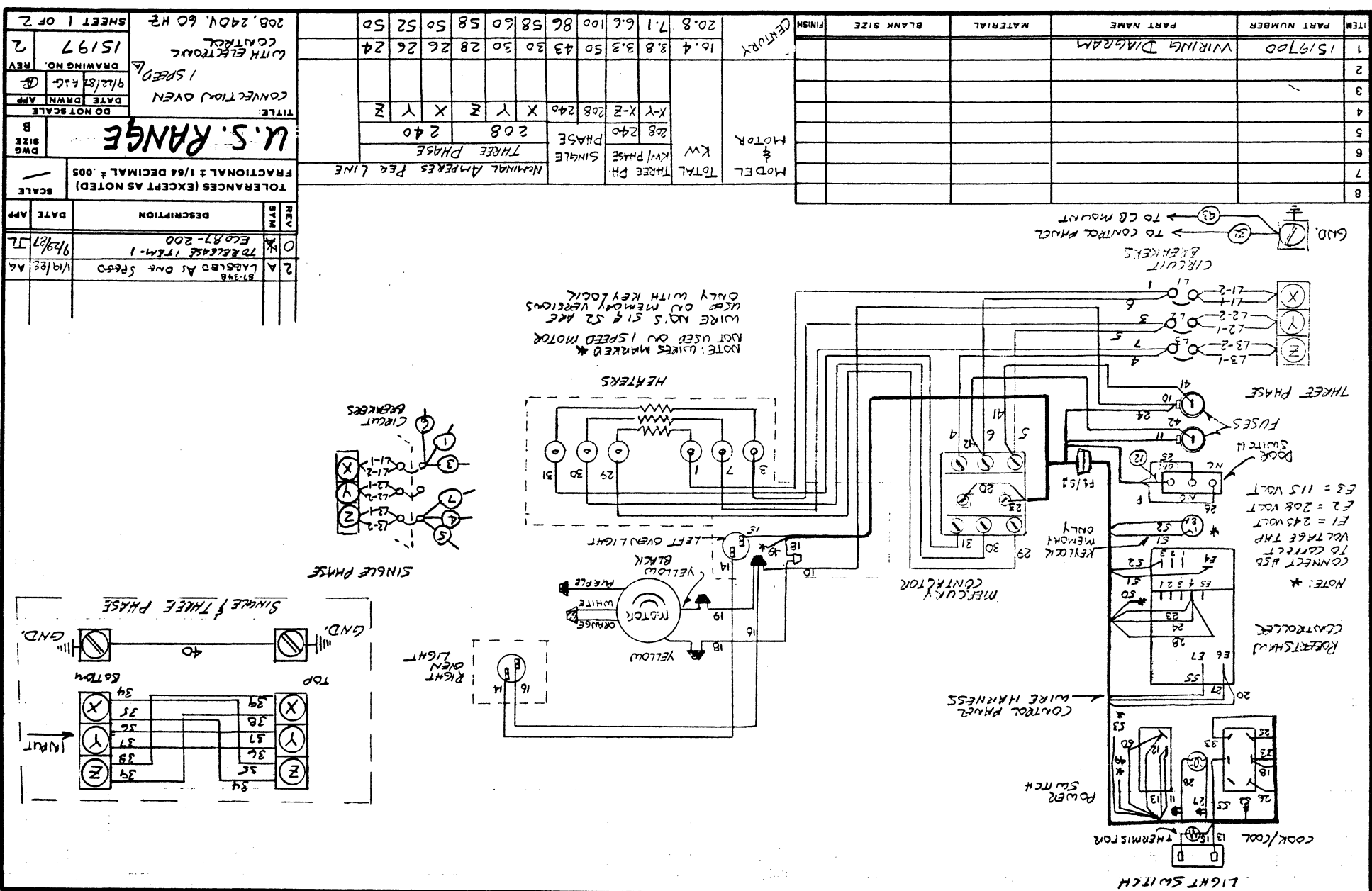
- F. At this point, temperature display digits will flash until oven reaches temperature.
- G. When temperature digits lock in steady; load product and depress "Start Timer" keypad. Colon will now blink indicating timer is counting down.

See Step 3B above for tones heard at end of cook or roast cycle depending on if hold temperature has been selected.

NOTE: In manual mode of operation, time and/or temperature may be increased or decreased by rotating time or temperature select knobs as desired.

5. COOL DOWN

- A. To cool cavity down, set mode switch to "Cool" position and open oven door.



**OPERATING INSTRUCTIONS**

**PROGRAMMABLE ELECTRONIC CONTROLS - CE-100/200P**

**1. START UP**

- A. Set Power Switch to "ON" position.
- B. Set Mode Switch to desired position.

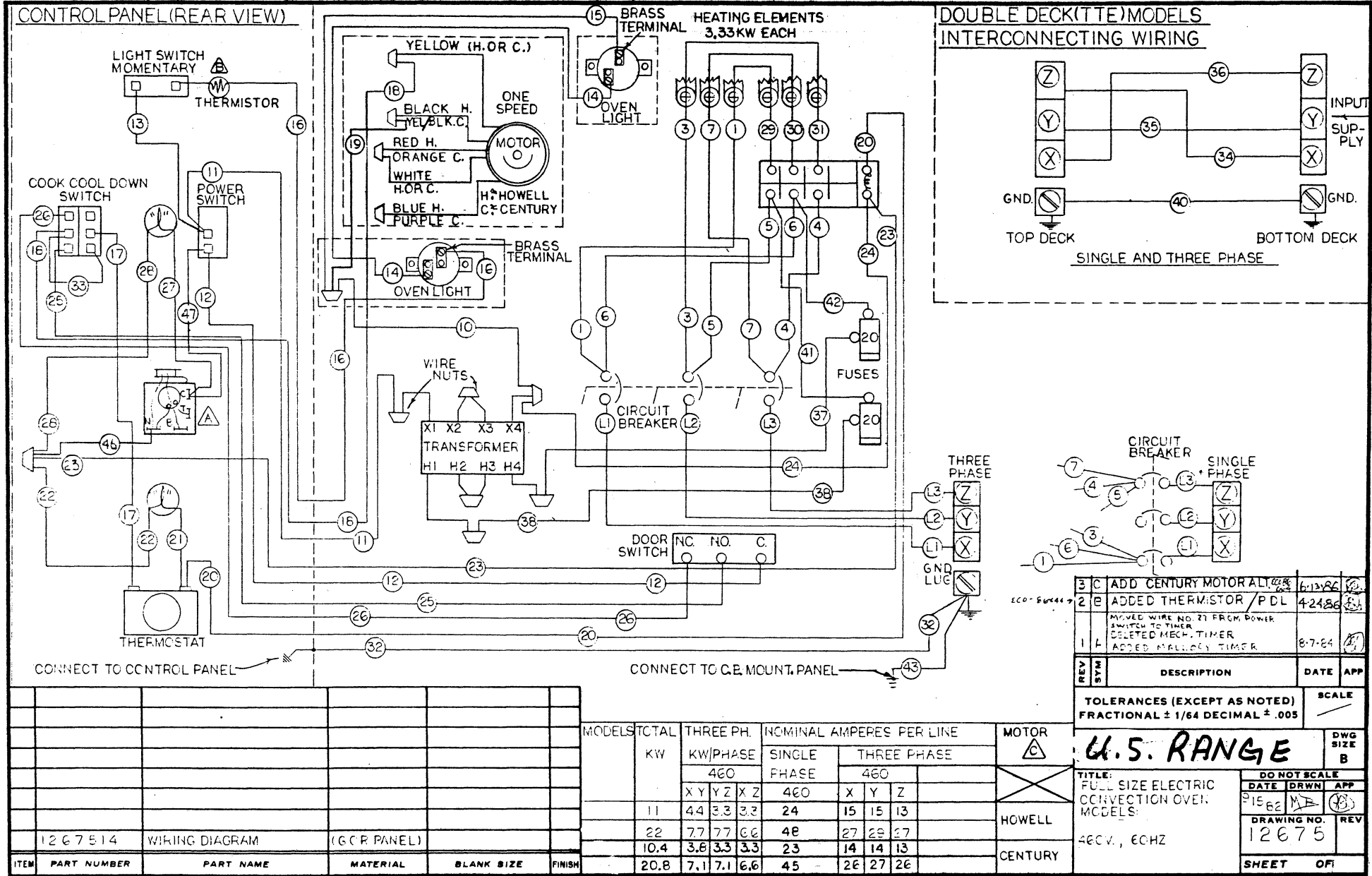
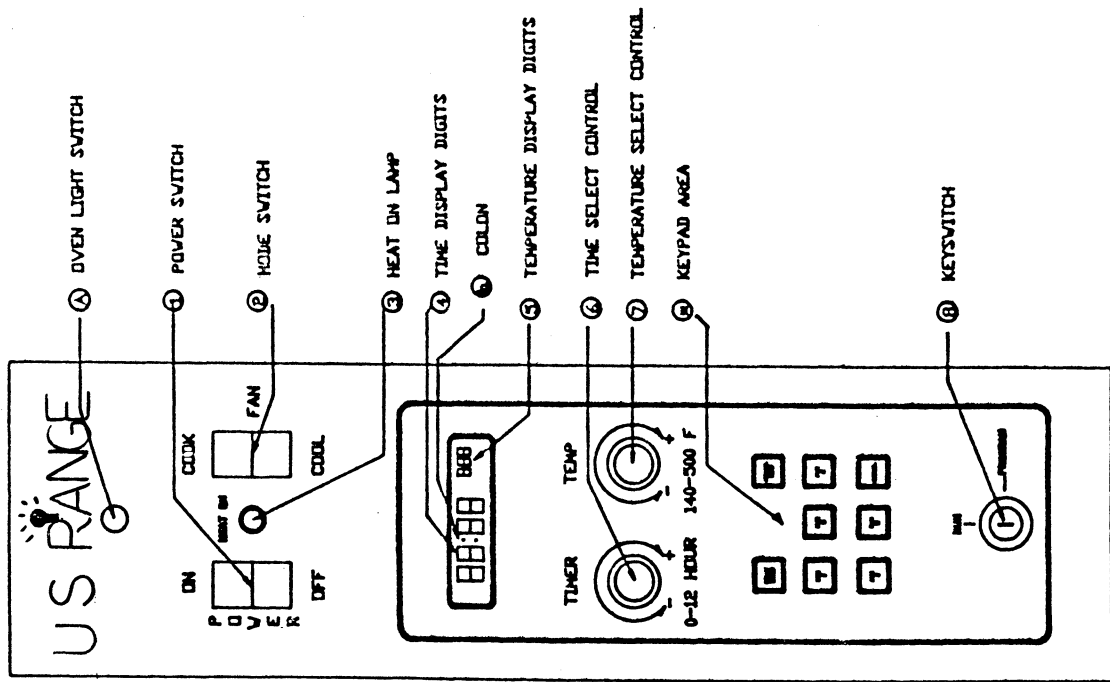
**NOTE:** Digital displays 4 & 5 should be illuminated.

**2. PRESETTING OF TIME/TEMPERATURE PROGRAMS**

- A. Rotate keyswitch 8 to "Program" position.
- B. Depress and hold keypad labeled "pgm. 1".
- C. Rotate time select control 6 until desired cook time is indicated by time display digits 4.
- D. Rotate temperature select control 7 until desired cooking temperature is indicated by temperature display digits 5.
- E. Release keypad "pgm. 1".
- F. Program remaining locations Pgm. 2 thru 5 in the same manner as above.
- G. Return keyswitch 8 to "Run" position.

**3. OPERATION - PROGRAM MODE**

- A. Depress desired cooking program (Pgm 1 -- Pgm 5).  
**NOTE:** Time and temperature displays 4 & 5 will now indicate pre-set values as programmed in step 2 - Oven will pre-heat to indicated temperature and temperature display digits will stop flashing. At this point oven is ready.
- B. Load product and depress keypad labeled "Start Timer". Time digits will stop flashing and colon 4a will now blink indicating that timer is counting down.
- C. When cook time has elapsed, a tone will sound to alert operator.  
**NOTE:** Tone is continuous and may be cancelled only by depressing keypad labeled "Cancel".







USE GUIDE

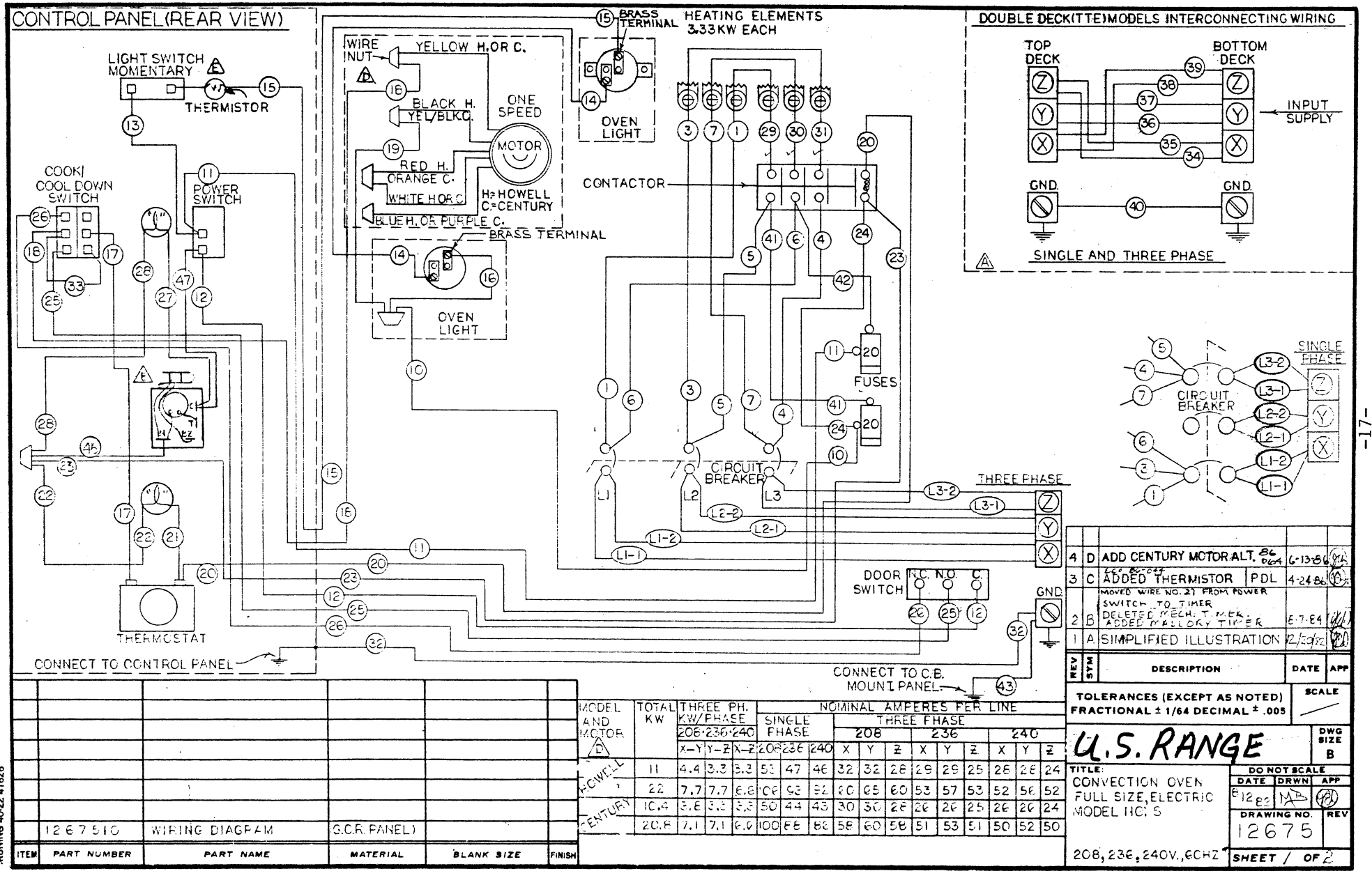
HELPFUL SUGGESTIONS:

1. Preheat oven thoroughly before use. It is best to preheat 50° higher than the cooking temperature. Then turn thermostat back to desired temperatures after oven is loaded. This will compensate for heat lost during loading procedure.
2. In loading, center pans on rack. Always load each shelf evenly, to allow for proper heat circulation around the sides.
3. When baking a variation of products, start with the product calling for the lowest temperature and work your way up.
4. If the edges of the product are done but the center is undone, or if there is much color variation (some is normal) reduce the thermostat setting 25° and continue reducing until desired results are achieved. High temperature will not speed up cooking time. It will cause uneven baking results.

**NOTE:** Moisture will escape around the doors when baking products with heavy moisture content such as: chicken; potatoes and etc.

All units have a controllable vent. The vent control is located at the inner front top of the oven cavity. Movement to the left will close the vent and movement to the right will open the vent. (Keep vent closed during preheat).

The desired dryness or moistness of the finished product will dictate the setting of the vent.



REV	SY	DESCRIPTION	DATE	APP
4	D	ADD CENTURY MOTOR ALT.	6-13-54	[Signature]
3	C	ADDED THERMISTOR	4-24-54	[Signature]
2	B	MOVED WIRE NO. 21 FROM POWER SWITCH TO TIMER DELETED MECH. T.M.K. ADDED THERMISTOR	6-7-54	[Signature]
1	A	SIMPLIFIED ILLUSTRATION	2/3/52	[Signature]

TOLERANCES (EXCEPT AS NOTED)		SCALE
FRACTIONAL	± 1/64	DECIMAL ± .005

**U.S. RANGE**

TITLE: CONVECTION OVEN FULL SIZE, ELECTRIC MODEL HC: 5

DO NOT SCALE

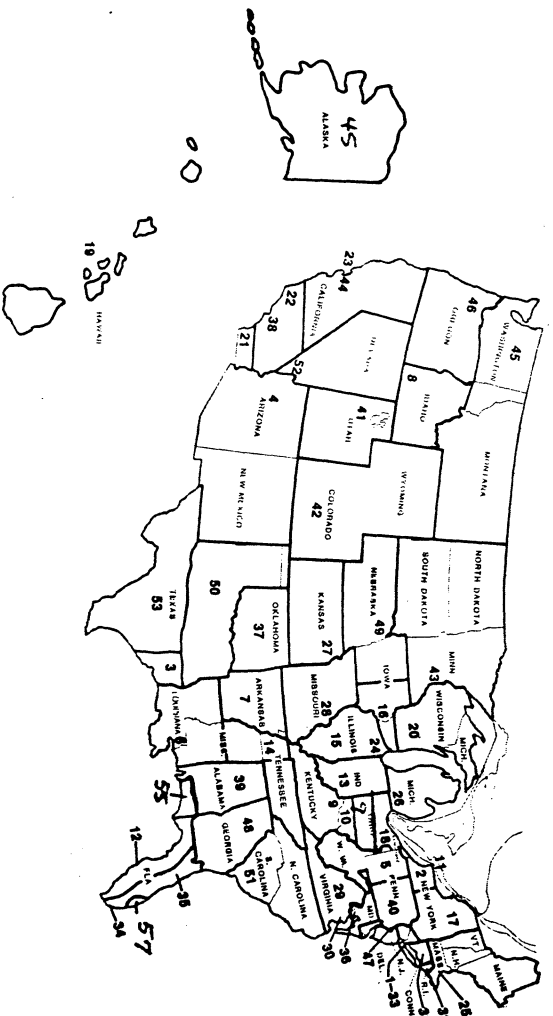
DATE	DRWN	APP
12-2-54	[Signature]	[Signature]

DRAWING NO. 12675

SHEET / OF 2

REVISED 90-22-91060

- MAINTENANCE AND CARE**
34. GCS Service, Inc.  
1018 N. Miami Avenue  
Miami, FL 33136  
(305) 371-0382 (Dade County)  
1-800-321-9866 (FL)
  35. GCS Service, Inc.  
4403 Vineland Road  
Suite 11  
Orlando, FL 32811  
(407) 841-2551 or 2552  
(407) 423-8425 (Fax)  
1-800-338-7322 (FL)
  36. GCS Service, Inc.  
5001 College Avenue  
College Park, MD 20740  
(301) 792-0388 (Baltimore)  
(301) 927-7330 (D.C.)  
1-800-638-7278 (National)
  37. Hagar Restaurant Equipment Ser.  
1229 West Main  
Oklahoma City, OK 73106  
(405) 235-2184  
1-800-522-3706 (OK)  
1-800-445-1791 (National)
  38. Industrial Electric  
4623 Ardine  
Cudahy, CA 90201  
(213) 771-7100  
1-800-748-5828 (National)
  39. Jones McLeod Appl. Service  
1616 Seventh Avenue North  
Birmingham, AL 35203  
(205) 251-0159  
1-800-821-1150 (AL)  
1-800-231-5832 (GA, FL, MS, TN)
  40. K & D Service  
1833-41 N. Cameron Street  
Harrisburg, PA 17103  
(717) 236-9039  
1-800-932-0503 (PA)
  41. La Monica Restaurant  
Equipment Service  
2759 S. 300 West, Suite E  
Salt Lake City, UT 84115  
(801) 466-2681  
1-800-527-2561 (UT)
  42. Metro Appliance Service  
1640 S. Broadway  
Denver, CO 80210  
(303) 778-1126  
1-800-525-3532 (CO)
  43. Metro Appliance Service  
10911 West Hwy. 55  
Minneapolis, MN 55461  
(612) 546-4221  
1-800-345-4221 (National)  
1-800-345-3508 (MN)
  44. P & D Appliance  
Service Center, Inc.  
333 Seventh Street  
San Francisco, CA 94103  
(415) 861-1414  
1-800-424-1414 (CA)
  45. Restaurant Appliance Ser.  
7219 Roosevelt NE  
Seattle, WA 98115  
(206) 524-8200  
1-800-433-9390 (WA)
  46. Ron's Service  
16364 S.W. 72nd Ave.  
Portland, OR 97224  
(503) 624-0890
  47. Elmer Schultz Services  
540 North Third Street  
Philadelphia, PA 19123  
(215) 627-5400
  48. Southeastern Restaurant  
Services, Inc.  
4025 Pleasantsdale Road  
Suite 540  
Arlanta, GA 30340  
(404) 446-6177  
1-800-235-6516 (National)
  49. J.L. Tucker  
815 N. 19th Street  
Omaha, NE 68102  
(402) 345-7400  
1-800-228-0742 (IA)  
1-800-248-4429 (NE)
  50. Stove Parts Supply  
2120 Solana  
Ft. Worth, TX 76117  
(817) 831-0381  
1-800-433-1804 (National)  
1-800-772-7420 (TX)
  51. Whaley Electric Service  
1-26 at US 1  
W. Columbia, SC 29169  
(803) 791-4420  
1-800-845-9382 (NC)
  52. Burney's Comm. Service  
4480 Aldebaran Avenue  
Las Vegas, NV 89103  
(702) 736-0006  
1-800-634-7600 (NV)
  53. Commercial Kitchen  
Repair Company  
1377 N. Brazos  
San Antonio, TX 78207  
(512) 735-2811  
(512) 735-5249  
1-800-292-2120 (TX)
  54. Commercial Parts & Service  
1040 Fourth Avenue South  
Nashville, TN 37210  
(615) 244-8050  
1-800-831-7174
  55. Southern Supply & Service  
1010 N. Hwy. 77  
Chipley, FL 32428  
(904) 638-7216  
1-800-344-5512
  56. Thermal Control  
2317 Edith N.W.  
Albuquerque, NM 87102  
(505) 242-4200  
El Paso, TX  
(915) 544-6634
  57. Broward Gas  
3121 N.W. 16th Terrace  
Pompano Beach, FL 33064  
(305) 971-0456



**CLEANING:**

**EXTERIOR FINISHES**

Painted and stainless surface may be cleaned and kept in good condition by applying a light oil such as Sheila Shine. Saturate a soft cloth and wipe oven exterior when cold. Wipe excess with a clean cloth.

**INTERIOR - OVEN**

Before cleaning oven interior, remove oven racks and rack guides. Oven racks and rack guides can be cleaned with a mild soap and warm water.

The porcelain interior can be easily cleaned with oven cleaners such as Easy-Off or Dow Oven Cleaner. Apply only when oven is cold.

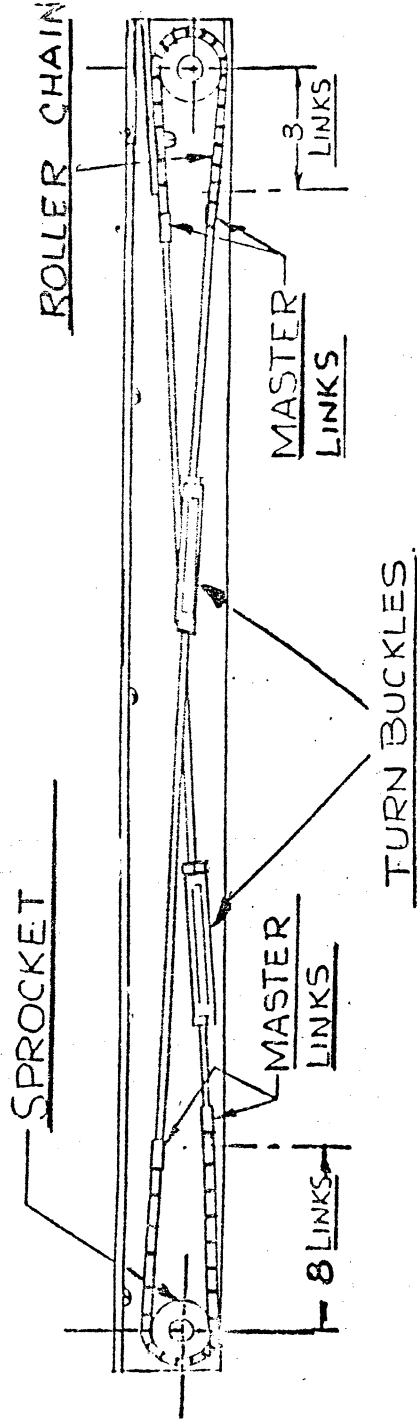
**MAINTENANCE - MOTOR CARE**

The motor on your U.S. Range Convection Oven is maintenance free since it is constructed with self-lubricating sealed ball bearings. It is designed to provide durable service when treated with ordinary care. We have a few suggestions to follow on the care of your motor. When the motor is operating, it cools itself internally by air entering at the rear of the motor case, provided proper clearance has been allowed.

Since the blower wheel is in the oven cavity it is at the same temperature as the oven. If the motor is stopped while the oven is hot, the heat from the blower wheel is conducted down the shaft and into the armature of the motor. This action could shorten motor life.

We recommend, at the end of the bake or roasting period, when the oven will be idle for any period of time or before shutting down completely, that the doors be left open, and by use of the cool-down position of the fan switch, the fan continues to run at least 5 minutes. The "FAN" should never be turned "OFF" when the oven is "HOT".

MAINTENANCE ADJUSTMENT DOOR CHAIN MECHANISM



1. Remove combustion chamber front (located under oven doors). This will expose the door mechanism.
2. Close both doors.
3. Adjust both turnbuckles by "opening equally" so the mechanism and chains can be installed over the sprockets.
4. Place the chains around the sprockets, so there are 8 regular links plus one master link on the forward side of each chain.
5. Adjust the turnbuckles so the right door closes about 1/4 to 1/2 inch ahead of the left door. The left turnbuckle adjusts the right door and right turnbuckle adjusts the left door.
6. Secure the turnbuckles by tightening lock nuts.
7. All components should be coated in hi temp, non-toxic lubricant.

**U.S. Range**  
**MAINTENANCE AND REPAIR CENTERS**

The following is an alphabetical listing of regional distributors of parts and service throughout the United States and Canada. Contact your nearest distributor for the name of an Authorized Service Agency in your area.

1. Acme American Repairs  
99 Scott Avenue  
Brooklyn, NY 11237  
(718) 456-6544  
1-800-221-3026 (NY)
2. Appliance Installation & Service  
2464 Main Street  
Buffalo, NY 14214  
(716) 836-8606  
1-800-252-2535 (NY)
3. Armstrong Repair Center  
5750-A Royalton  
Houston, TX 77081  
(713) 666-7100  
1-800-392-5325 (TX)  
1-800-231-0822 (AR, KS, LA, MS, MO, OK)
4. Authorized Commercial Service, Inc.  
1938 East Osborn Road  
Phoenix, AZ 85016  
(602) 234-2443  
1-800-824-8675 (AZ)
5. Authorized Factory Service  
1010 First Avenue  
Coraopolis, PA 15108  
(412) 262-2330  
1-800-222-8767 (PA)  
1-800-223-2862 (National)
6. Bana Parts, Inc.  
1501 Kuebel Street  
Harahan, LA 70123  
(504) 734-0076  
1-800-325-7543 (LA)  
1-800-423-5022 (MS)
7. Bromley Parts & Service  
806 Izard Street  
Little Rock, AR 72201  
(501) 374-0281  
1-800-482-9269 (AR)
8. Bressie Electric Company  
7413 Mossy Cup Street  
Boise, ID 83709  
(208) 362-2333  
1-800-562-0470 (ID)
9. Commercial Parts & Service  
1150 West Mound Street  
Columbus, Oh 43223-2295  
(614) 221-0057
10. Certified Service Center  
4946-50 Paddock Road  
Cincinnati, OH 45237  
1-800-543-2060 (National)  
1-800-583-0799 (Ohio)
11. Cleveland Range, Ltd.  
158 Norfinch Drive  
Downsview, Ontario  
Canada L4N 1Y1  
(416) 663-7770  
1-800-387-3562 (Canada Only)
12. Commercial Appliance Service  
2101 W. Hillsborough Avenue  
Tampa, FL 33603  
(813) 879-2461  
1-800-282-4718 (FL)
13. Commercial Parts & Service  
5310 East 25th Street  
P.O. Box 18688  
Indianapolis, IN 46218  
(317) 545-9655  
1-800-727-8710
14. Commercial Parts & Service  
3716 Burden Cove, Suite 4  
Memphis, TN 38118  
(901) 366-4587  
1-800-445-6101 (TN)
15. Eichenauer Services  
130 S. Oakland Street  
Decatur, IL 62522  
(217) 429-4229  
1-800-252-5892 (IL)  
1-800-342-0240 (National)
16. Cones Repair Service, Inc.  
2408 40th Avenue  
Moline, IL 61265  
(309) 797-5323  
1-800-447-6761 (National)
17. Duffy's Equipment Service  
3138 Oneida Street  
Sauquoit, NY 13456  
(315) 737-9401  
1-800-443-8339 (NY)
18. Electrical Appliance Repair  
2021 East 32nd Street  
Cleveland, OH 44115  
(216) 431-2222  
1-800-621-8259 (OH)
19. Food Equipment Parts & Service  
300 Puuhale Road  
Honolulu, HI 96819  
(808) 847-4871
20. General Parts & Service  
6633 West National Avenue  
Milwaukee, WI 53214  
(414) 257-4008  
1-800-242-4046 (WI)
21. GCS Service, Inc.  
9030 Kenamar Drive  
San Diego, CA 92126  
(619) 565-6672  
1-800-422-7278 (CA)
22. GCS Service, Inc.  
946 E. 12th Street  
Los Angeles, CA 90021  
(213) 749-7785  
1-800-327-1433 (CA)  
1-800-431-3530 (National)
23. GCS Service, Inc.  
150 Associated Road  
So. San Francisco, CA 94080  
(415) 871-6693  
1-800-431-0889 (CA)  
1-800-255-6307 (NV)
24. GCS Service, Inc.  
1455 S. Michigan Avenue  
Chicago, Ill 60605  
(312) 427-6900  
1-800-323-5934 (IL)
25. GCS Service, Inc.  
815 Cambridge Street  
Cambridge, MA 02141  
(617) 426-8962  
1-800-225-1155 (National)
26. GCS Service, Inc.  
27507 Schoolcraft Road  
Livonia, MI 48150  
(313) 261-2255  
1-800-772-2930 (MI)
27. GCS Service, Inc.  
3120 Terrace Street  
Kansas City, MO 64111  
(816) 531-6477  
1-800-821-7680 (KS)
28. GCS Service, Inc.  
9722 Reavis Park Drive  
St. Louis, MO 63123  
(314) 638-7444  
1-800-392-3505 (MO)
29. Electrical Motor Repair  
700 East 25th Street  
Baltimore, MD 21218  
(301) 467-8080
30. GCS Service, Inc.  
5325 Cleveland Street  
Suite 302  
Virginia Beach, VA 23462  
(804) 473-3413  
1-800-621-0232 (VA)
31. GCS Service, Inc.  
292 Murphy Road  
Hartford, CT 06114  
(203) 549-5575  
1-800-523-7901 (CT)
32. GCS Service, Inc.  
1002 Waterman Avenue  
East Providence, RI 06144  
(401) 434-6803  
1-800-462-6241 (RI)
33. GCS Service, Inc.  
932 Grand Street  
Brooklyn, NY 11211  
(718) 486-5220  
1-800-255-2512 (CT, NJ)  
1-800-522-5545 (NY)