



# TE2B TTE2B



**PLEASE READ ALL SECTIONS OF THIS MANUAL**

**THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.**

**WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL AUTHORIZED GARLAND SERVICE AGENCY LISTED IN YOUR INFORMATION MANUAL PAMPHLET.**

**In the event you have any questions concerning the installation, use, care or service of the product, write our Customer Service Department.**

**NOTE. Unit must be installed with no less than 3" clearance from Combustible construction at rear and sides.**

**RETAIN FOR FUTURE REFERENCE.**

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

**GARLAND**  
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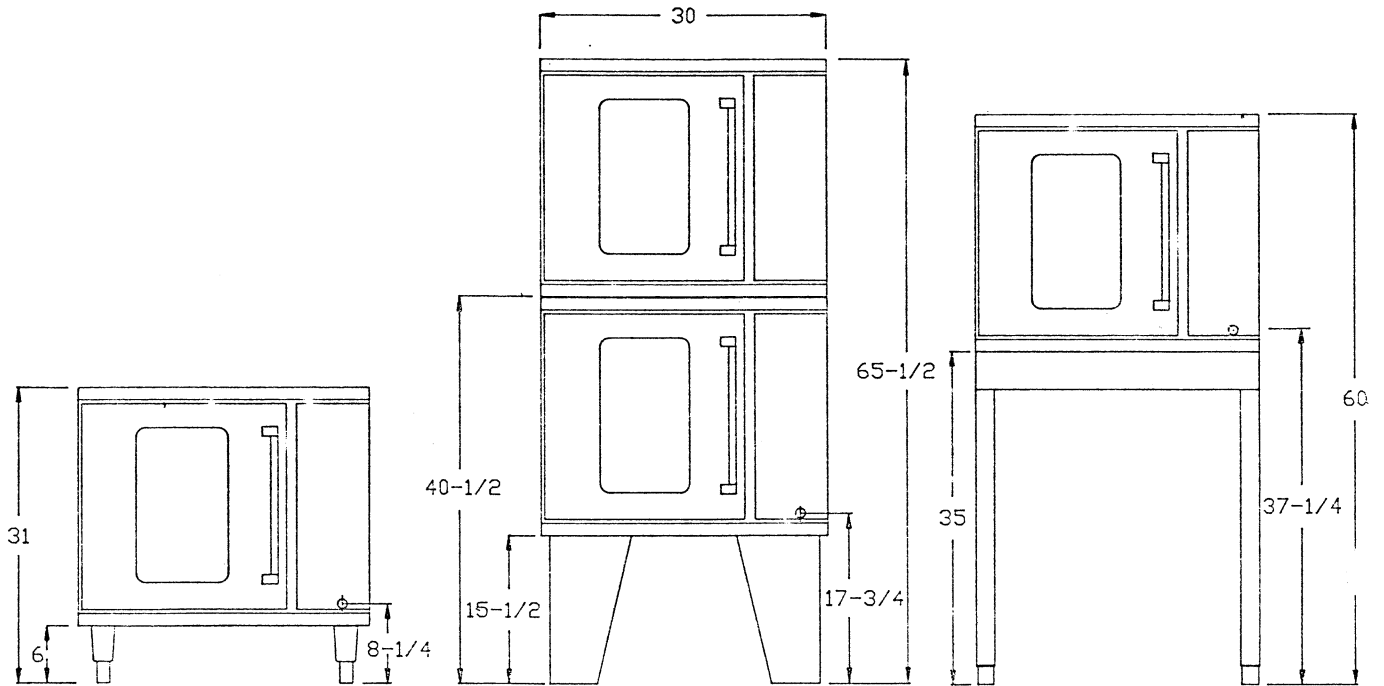
CONGRATULATIONS! You have purchased the finest commercial cooking equipment available anywhere.

Like any other fine, precision built piece of equipment, it should be given regular care and maintenance. Periodical inspections by your dealer or a qualified service agency are recommended. When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains the information.

\*REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE\*

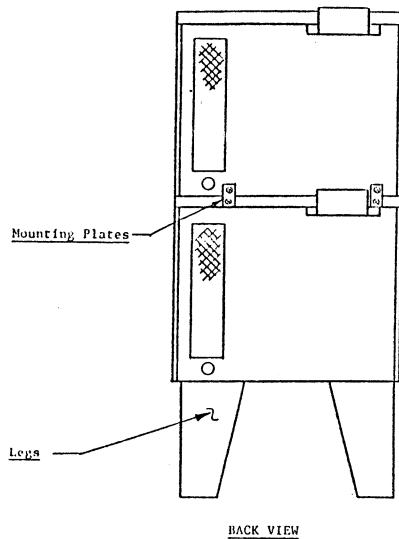
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MODEL NUMBER	TOTAL KW	THREE PHASE KW PER PHASE			NOMINAL AMPS PER LINE								
		X-Y	Y-Z	X-Z	SINGLE PHASE	THREE PHASE							
						208		240					
X	Y	Z	X	Y	Z	X	Y	Z					
TE2B-RTD	5.5	05	2.5	2.5	X	26	23	13	13	21	11	11	18
TTE2BRTD	11.0	30	5.0	3.0	X	53	46	25	34	34	22	29	29
TE2B-RTD-7	8.0	30	2.5	2.5	X	38	33	23	23	21	20	20	18
TTE2BRTD7	16	55	5.0	5.5	X	77	67	45	44	44	40	38	38

## DECKING INSTRUCTIONS



### 1. LEG INSTALLATION:

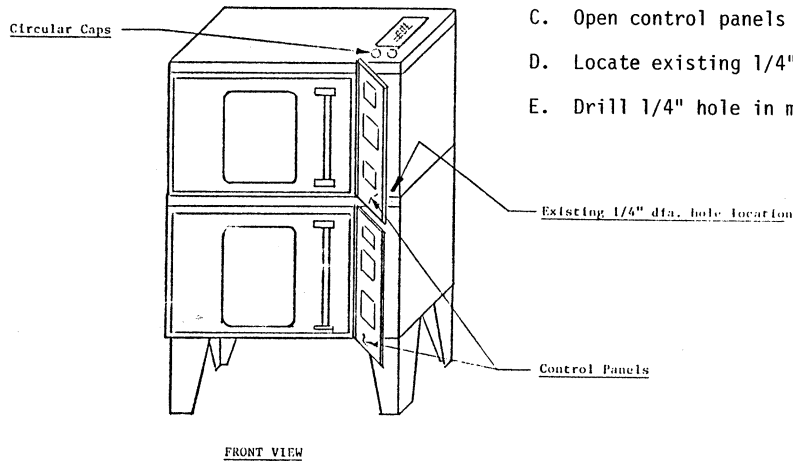
- A. Raise the front of oven. Position the legs at the front corners of the main bottom. Start each bolt with lock washer threading then into the weld nuts which are located in the main bottom. Four bolts must be used to secure each leg in place. Tighten the bolts evenly and securely. (5/16 DIA bolts and lockwashers in decking kit).
- B. Raise and block the rear of the oven and fasten the rear legs as above.

### 2. KNOCKOUT REMOVAL:

Before raising the upper section into its proper position. Knockout openings in main bottom of upper section, and remove circular caps from main top of lower unit.

### 3. STACKING OF UNITS:

- A. Place top unit into place and line up body sides and backs of the units.
- B. Fasten the rear of the two units together by removing 2 screws from bottom of upper deck, and remove 2 screws from top of lower deck. Secure units together with mounting plates provided in decking kit.
- C. Open control panels on top and bottom units.
- D. Locate existing 1/4" hole in main bottom of top unit.
- E. Drill 1/4" hole in main top of bottom unit using 1/4" hole (Item D) as template.



- F. Bolt top and bottom units together by using 1/4" nut and bolt supplied in stacking kit.
- G. Insert wires (3 for 5KW) through knockout and circular cap opening, refer to section II A. (Wires provided in stacking kit).
- H. Connect wires to terminal blocks using wiring diagram supplied with units.

Before attempting the electrical connection, the rating plate should be checked to insure that the unit electrical characteristics and the supply electrical characteristics agree.

Installation of the wiring must be made in accordance with UL 197 Commercial Electric Cooking Appliance Standards, local and/or National Electrical Code.

- A. Switch Panel Size
- B. Overload Protection
- C. Wire Type
- D. Wire Size.
- E. Temperature Limitations.
- F. Method of Connection (Cable, Conduit, Etc.)

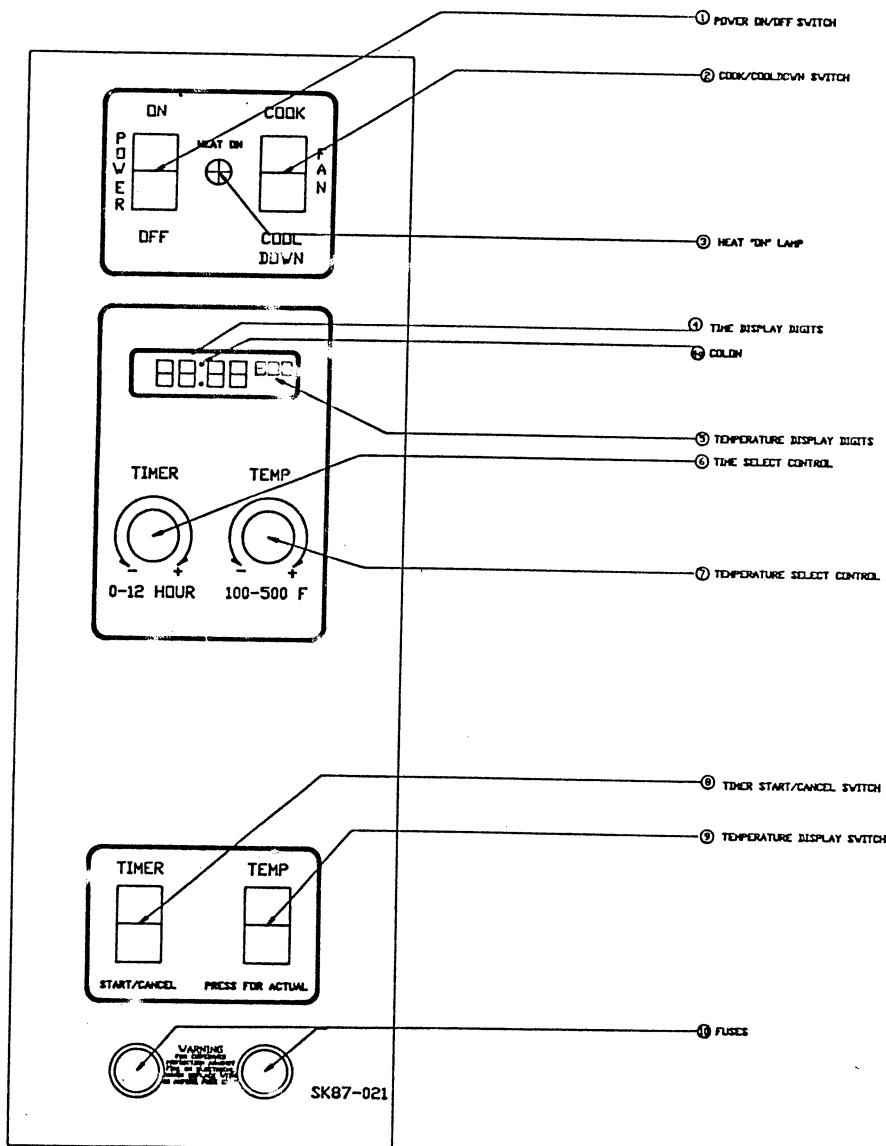
The service line will enter through the rear of the unit and is to be connected to the terminal block (located behind the combustion chamber door) as indicated in the accompanying wiring diagrams. Input voltage and phasing must match the units voltage and phasing.

Wiring diagram is attached to main back of unit.

Visually check all electrical connections.

Energize electric service to units.

**WARNING:** Inadequate ventilation may result in high ambient temperature at the side of oven. Excessive ambient temperature can cause tripping of the blower motor thermal overload protection device. This condition must be corrected immediately to avoid damage to the blower motor.



## OPERATION

1. A. Set Cook/Off/Cool Switch 1 to cook position.
- B. Set fan high/low switch 2 to desired speed.

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 time 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 oven cavity, set cook/off/cool switch to cool down position and open oven door.

SUGGESTED USE GUIDE

<u>PRODUCT INFO</u>	<u>TEMPERATURE</u>	<u>TIME</u>
Sheet Cakes (3 lbs. ea. pan, 5 pans*)	300°F	25 min.
Chocolate Chip Cookies (2", 15 ea. pan, 5 pans*)	300°F	12 min.
Sugar Cookies (2", 15 ea. pan, 5 pans*)	300°F	12 min.
Soda Biscuits (12 ea. pan, 5 pans*)	375°F	6 min.
Bread (1 lb. loaves, 12 loaves, 3 racks)	330°F	20-25 min.
Rolls (15 ea. pan, 5 pans*)	330°F	12 min.
Fruit Pies, 20 oz. frozen (2 ea. pan, 5 pans*)	345°F	35 min.
Basic Muffins (2½ oz. ea., 120 muffins, 5 racks)	325°F	18 min.
Hamburgers (6/1, 12 ea. pan, 5 pans*)	400°F	10 min.
Rolled Roast (4 roasts, 10 lbs. ea., 2 pans)	300°F	2½ hrs.
Baked Potatoes (8 oz. ea., 18 ea. pan, 5 pans*)	425°F	45 min.
Lasagne, Frozen (6 lb. pans, 5 pans)	325°F	1½ hrs.
Cheese Sandwichs, Toasted (12 ea. pan, 5 pans*)	400°F	7 min.
Chicken Parts (20 ea. pan, 5 pans)	350°F	35 min.

\*Half-Size Bun Pan - 17 13/16" x 12 7/8"

MAINTENANCE

STAINLESS STEEL

For routine cleaning just wash with a hot detergent solution. Wash just a small area at a time or the water will evaporate leaving the chemicals behind causing streaking.

Rinse the washed area with a clean sponge dipped in a sanitizing solution and wipe dry with a soft clean cloth before it can dry.

Use a paste of water and a mild scouring powder if you have to, but never rub against the grain. All stainless steel has been polished in one direction. Rub with the polish lines to preserve the original finish. Then thoroughly rinse as before.

To prevent fingerprints there are several stainless steel polishes on the market that leave an oily or waxy film. Do not use on surfaces that will be in contact with food.

Stainless may discolor if overheated. These stains can usually be removed by vigorous rubbing with a scouring powder paste.

Scale may form whenever hard water is used. Regular cleaning should eliminate any build-up. Water softening equipment may be required if the condition is severe.

Use only stainless steel, wood, or plastic tools if necessary to scrape off heavy deposits of grease and oil. Do not use ordinary steel scrapers or knives as particles of the iron may become imbedded and rust. Steel wool should never be used.

Either a typical bleach solution or hot water can be used to sanitize stainless steel without harm.

MAINTENANCE

EXTERIOR FINISHES

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

OVEN INTERIOR

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 Cleaner. Apply only when oven is cold.

MAINTENANCE - MOTOR CARE

The motor on your GARLAND Convection Oven is maintenance free since it is constructed with self-lubricated 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 on the fan switch, the fan continues to run at least 5 minutes. The "FAN" should never be turned "OFF" when the oven is "HOT".

TROUBLESHOOTING GUIDE - TE2B RTD / TTE2 RTD

---CAUTION---

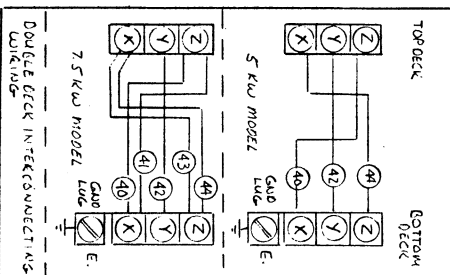
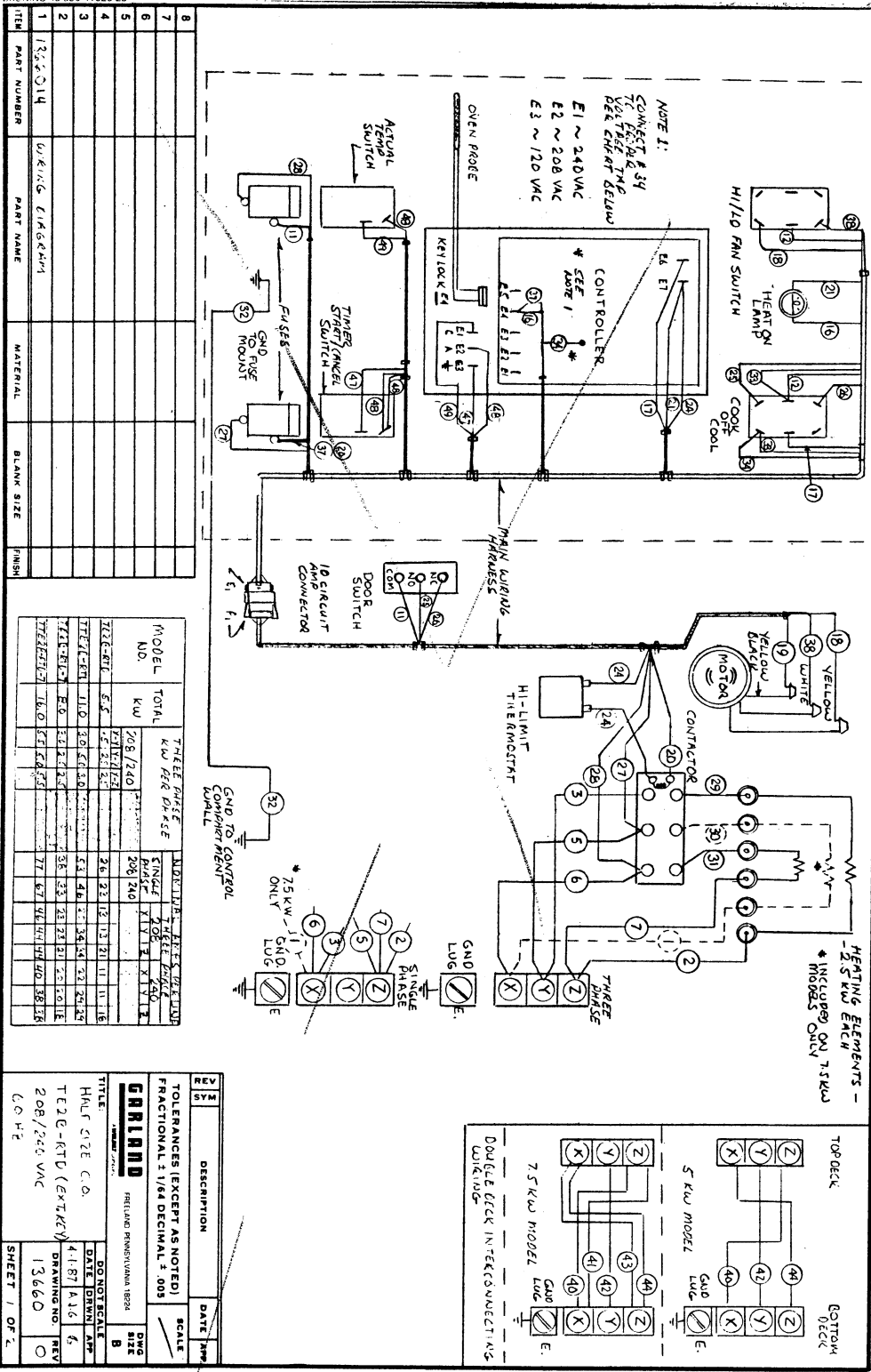
HIGH VOLTAGE - Before opening control panel for servicing disconnect appliance from power source. Failure to do so may result in serious injury.

- NOTES:
1. The time/temp control in the TE2B RTD is an all electronic unit and contains no field serviceable components or adjustments. If malfunction is traced to control it should be replaced.
  2. It is important to note the calibration of the time/temp control is dependent upon the correct voltage/phase and frequency of the electrical supply. This should be checked whenever any control problems are encountered. The appliance rating plate shows the correct values and can be used as reference.
  3. If calibration check is required, measuring thermometer or pyrometer must be placed in the center of the oven cavity. Two calibration bands are provided in the temp control. The low band extends from 100-300°F; the high band from 300 - 500°F. Calibration should be checked at 200°F and 400°F.

Important - Temp control operates in 5°F steps. When checking calibration with actual temp. switch, only temperatures divisible by 5 will be displayed.

4. Refer to chart below for troubleshooting.

SYMPTOM	FRONT PANEL FUSES	CHECK FOR PROPER VOLTAGE AND PHASE	COOK/OFF/COOL SWITCH	DOOR SAFETY INTERLOCK	FAN HI/LO/W. SWITCH	FAN MOTOR	HEATER ELEMENTS	LOAD CONTACTOR	TIME/TEMP CONTROL	START/CANCEL CONTROL	ACTUAL TEMP SWITCH	OVEN PROBE
UNIT TOTALLY INOPERATIVE	X	X	X	X								
OVEN FAN INOPERATIVE	X	X	X	X	X	X						
FAN OPERATES AT ONE SPEED ONLY		X			X	X						
FAN INOPERATIVE IN COOL DOWN MODE				X	X							
POOR PRE-HEAT TIME			X					X		X		
NO HEAT				X				X	X	X		
TIMER INACCURATE			X							X		
TEMP INACCURATE			X							X		X
CONTROL INOPERATIVE DISPLAY UNLIT	X	X	X	X						X		
CANT START TIMER										X	X	
CANT DISPLAY ACTUAL TEMP.										X		X
TIME DISPLAY=F4 CAN NOT CANCEL												X
TIME DISPLAY=F3 CAN NOT CANCEL												X



ITEM	PART NUMBER	PART NAME	MATERIAL	BLANK SIZE	FINISH
1	1322014	WORKING CIRCUITS			
2					
3					
4					
5					
6					
7					
8					

MODEL NO.	TOTAL KW	THREE PHASE KW PER PHASE			MOTOR HP			MOTOR KW		
		PHASE 1	PHASE 2	PHASE 3	1	2	3	1	2	3
TE2G-RTD	208/240	70.6	70.6	70.6	2.6	2.3	2.3	13	12	11
TE2G-RTD (EXT.KTY)	208/240	70.6	70.6	70.6	2.6	2.3	2.3	13	12	11
TE2G-RTD (EXT.KTY)	208/240	70.6	70.6	70.6	2.6	2.3	2.3	13	12	11
TE2G-RTD (EXT.KTY)	208/240	70.6	70.6	70.6	2.6	2.3	2.3	13	12	11
TE2G-RTD (EXT.KTY)	208/240	70.6	70.6	70.6	2.6	2.3	2.3	13	12	11

<b>GA</b>	<b>DESCRIPTION</b>	<b>DATE</b>	<b>REV</b>
<b>AS</b>			
TOLERANCES (EXCEPT AS NOTED)			
FRACTIONAL ± 1/64 DECIMAL ± .005			
SCALE			
<b>GARLAND</b>			
HARTLAND RINGBROOK, MASS.			
TITLE			
HAULT GTE CO.			
TE2G-RTD (EXT.KTY)			
DRAWING NO.			
208/240 VAC			
REV			
13660			
SHEET 1 OF 2			

INSTALLATION/OPERATION MANUAL



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