



TRENDSETTER ELECTRIC CONVECTION OVEN



**MODELS: TE3/4, TTE3/4
TE3/4-X; TTE3/4-X
TE3/4ECH, TTE3/4ECH**



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
A WELBILT Company

Garland Commercial Industries, Inc.
Freeland, Pennsylvania 18224

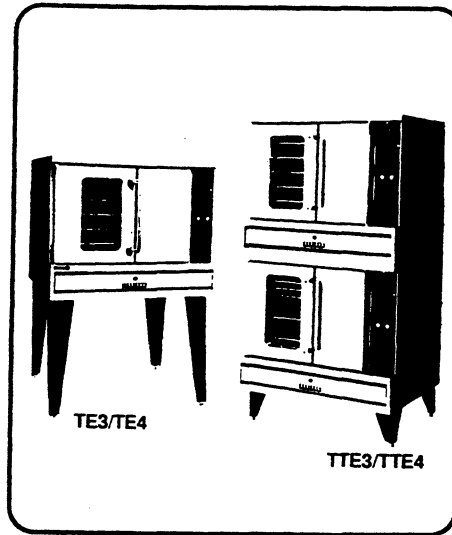
Phone (717) 636-1000
Telex 887610

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

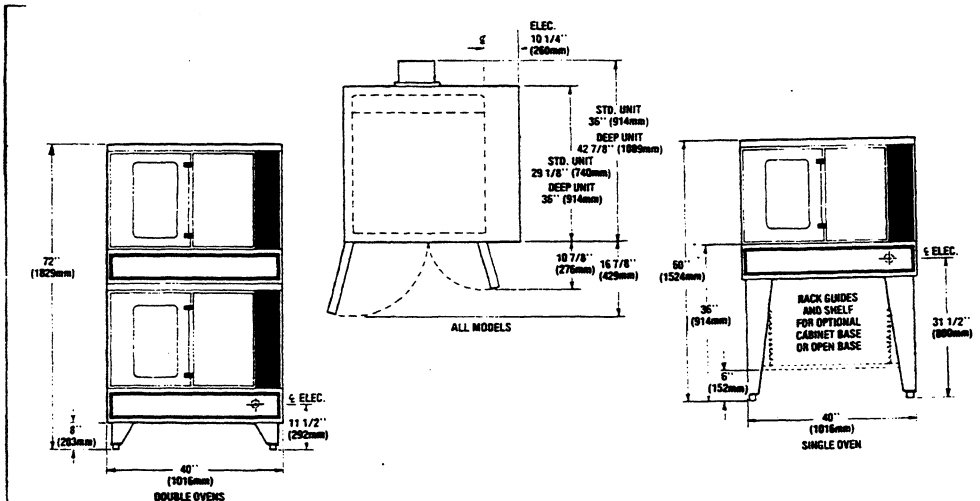
Like any other fine, precision built piece of equipment, it should be given regular care and maintenance. Periodical inspections by your dealer or a qualified service agency are recommended. When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, 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 this information.

"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE"

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Model No	TE3	TTE3	TE4	TTE4	TE3-X, TE4-X	TTE3-X, TTE4-X
Width	40"	40"	40"	40"	See App. Model	See App. Model
Depth	36"	36"	42"	42"	See App. Model	See App. Model
Height	60"	72"	60"	72"	See App. Model	See App. Model
ELECTRICAL SPECIFICATIONS:						
Total K.W. Loading						
208V/240V	11.0	22.0	11.0	22.0	14.0	28.0
Nominal Amperes per line						
Three Phase - 208 V						
X	32	60	32	60	45	73
Y	32	65	32	65	28	73
Z	28	60	28	60	45	90
Three Phase - 240 V						
X	28	52	28	52	39	63
Y	28	56	28	56	24	63
Z	24	52	24	52	39	78
Single Phase - 208 V	53	106	53	106	67	135
Single Phase - 240 V	46	92	46	92	58	117



INSTALLATION

Proper placement of the oven will ensure operator convenience and satisfactory performance. Adequate clearance must be provided for servicing, ventilation and proper operation. The oven must be kept free and clear of combustible material. See front cover for details.

LEGS:

- A. Position insert in bottom leg opening and tap insert up into leg till it seats at collar flange.
- B. Raise oven. Do not lay unit on its back or sides. Place the front legs on the oven so as to line up with four (4) attaching bolt holes. Secure leg to oven frame using (4) 1/4 X 20 bolts and washers provided. Repeat at rear of unit.
- C. Maintain minimum wall clearance at the back and sides of the unit as noted on the unit rating plate.

Single and double deck ovens have a leveling adjustment at the bottom of each leg.

STACKING DECKS

A. Preparation

Remove combustion chamber (from unit to be top deck). (See diagram).

1. Open oven door. See and remove 3 screws exposed across top of combustion chamber front.
2. Open flip down door panel.

Remove the sheet metal screw found on the upper inner right side. Remove the wing nut from inner left side.
3. Pull combustion chamber forward and safely set aside.

B. Assembly

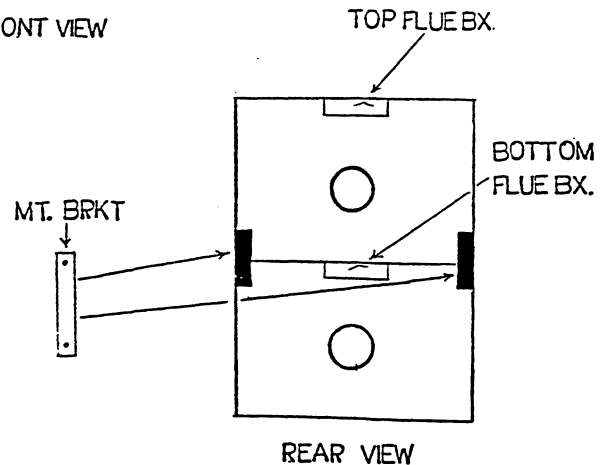
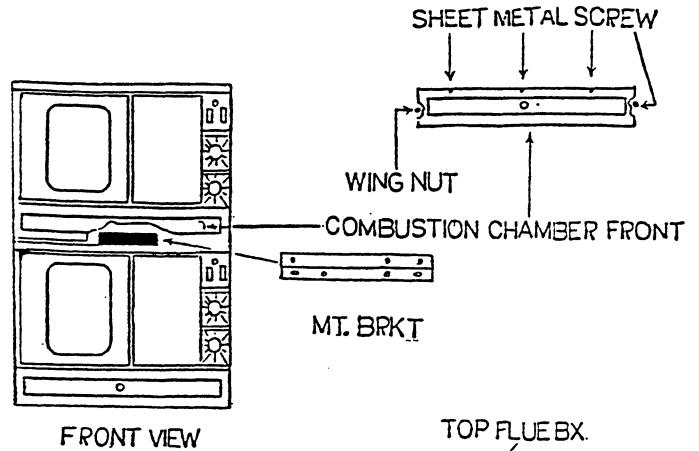
Raise top deck and locate on bottom deck. Match and align body sides and rear of units. Using one mount bracket, match and attach to two holes in bottom decks main top and two holes in top decks frame (exposed by removal of the combustion chamber).

Fasten the rear of the 2 units together by removing bottom metal screw from left and right body sides of top deck. Remove top metal screw from left and right body sides of bottom deck. Secure mounting plate to each side.

Before attempting the electrical connection, the rating plate should be checked to insure that the unit's 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.

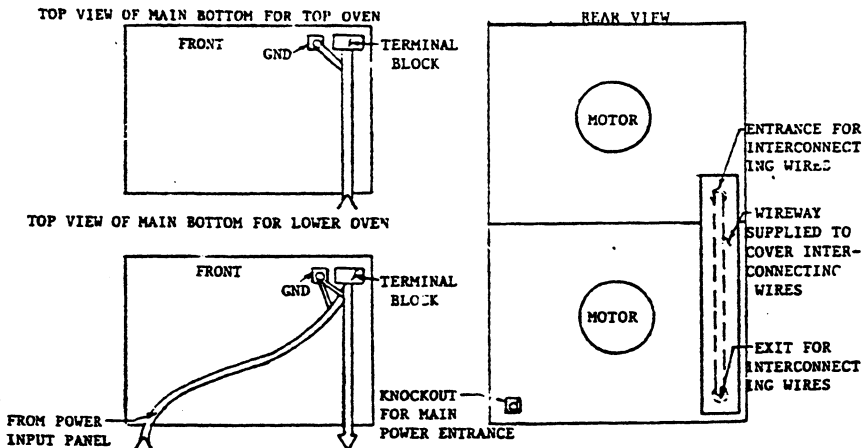
Wiring diagram is attached to main back of unit.

Visually check all electrical connections.

Energize electric service to units.

Double Deck (TT#) Interconnecting wire to be installed as in figure 1.

WARNING: Inadequate ventilation may result in high ambient temperature at the rear 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.



STANDARD 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 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.

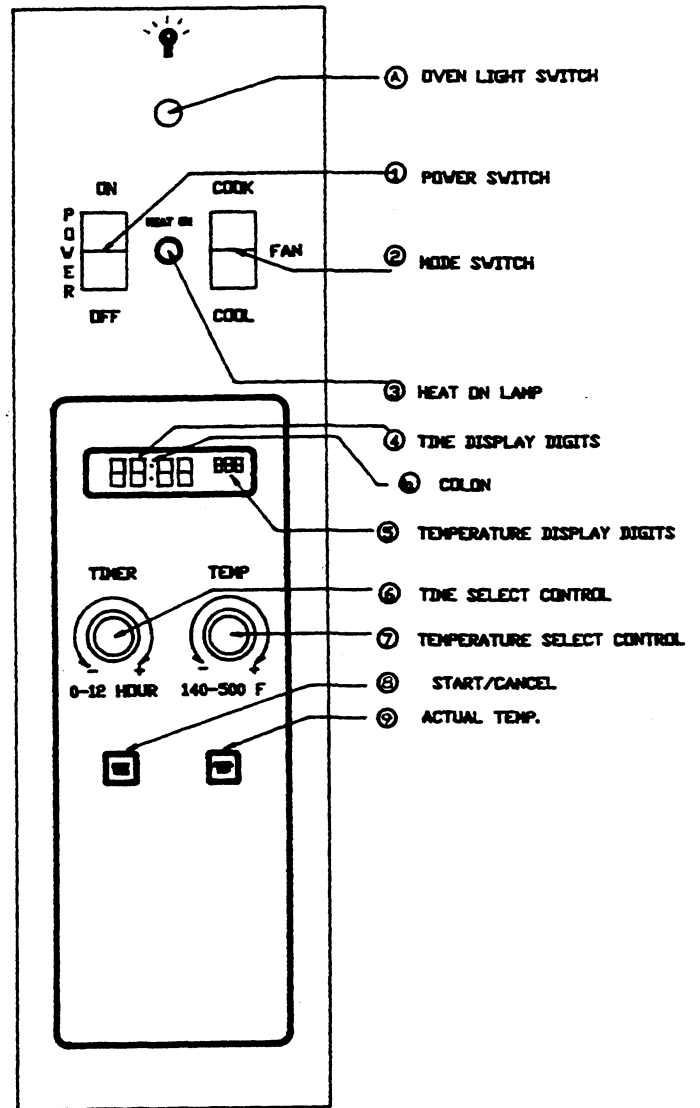
4. Cool Down

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

The following checklist should serve for a review:

1. Input, voltage.
2. Proper phasing.
3. Thermostat calibration (if required).
4. Total check of electrical characteristics to comply with specifications.

The result of the installation properly performed can only assure long, effective operation of the owner's equipment.



OPERATING INSTRUCTIONS

COOK OR ROAST/HOLD THERMOSTAT

1. START UP

- A. Set Power Switch to "On" position.
 - B. Set Mode Switch to desired position.
- NOTE: Digital Displays 4 & 5 should be lit.

2. PRESETTING OF COOK OR ROAST/HOLD PROGRAMS

NOTE: It is easier to program keys with the door open and Mode Switch in the cook position. In this set up, neither the fan nor the burners will operate.

- A. Rotate keyswitch to "Program" position.
- B. Depress keypad labeled "Roast" (for slow fan speed) or "Cook" (for high fan speed) and Release.
- C. Depress and Hold keypad labeled "Pgm. 1".
- D. Rotate Time Select Control until desired cook or roast time is indicated by the time display digits (up to 24 hours).
- E. Rotate Temperature Select Control until desired cook or roast temperature is indicated by temperature display digits (from 140° to 500°F).
- F. Release keypad "Pgm. 1".
- G. To Set Hold Temperature (Note: Hold is not required unless desired as part of a cook or roast process): Depress keypad labeled "Hold" and Release.
- H. Depress and Hold keypad labeled "Pgm. 1".
- I. Rotate Temperature Select Control until desired holding temperature is indicated by temperature display digits (from 140° to 250°F).
- J. Release keypad "Pgm. 1".
- K. Program remaining locations Pgm. 2 thru 6 in the same manner as steps "B" thru "J" above.

3. OPERATION - PROGRAM MODE

NOTE: Keyswitch must be in "Run" position.

- A. Depress desired program (keypads "Pgm. 1" thru "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.

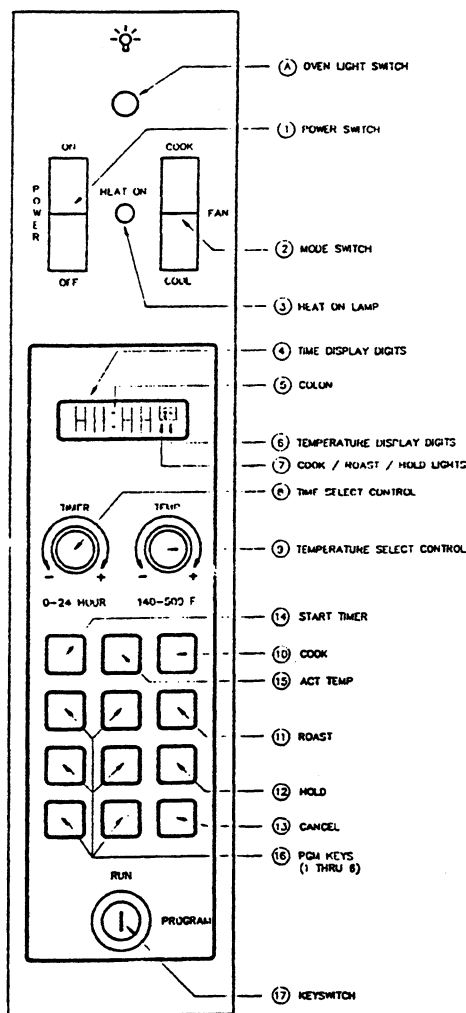
The temperature display digits will flash indicating the oven is ramping down to the selected hold temperature. Also at this time, if the Heat On Lamp is off, the motor will turn off. In the hold mode, the motor is on only when the heat is on. When the oven temperature ramps down to the specified hold 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).



4. MANUAL OPERATION (CONT'D)

- 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.

MEMORY THERMOSTAT

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. Pre-setting 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".

4. Manual Operation.

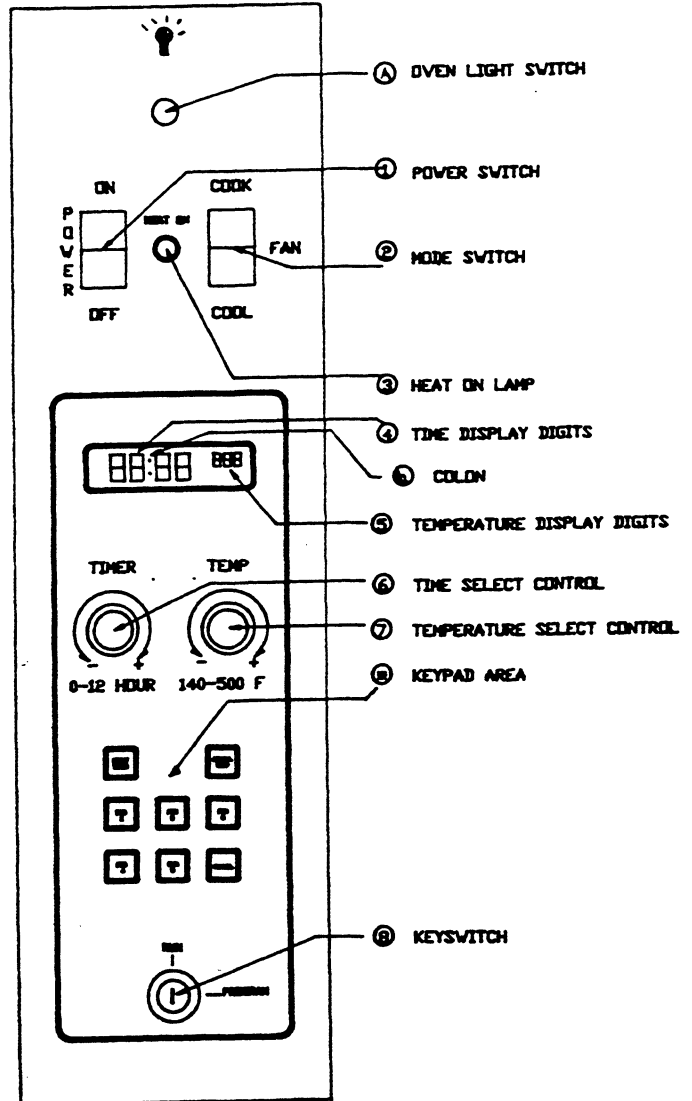
NOTE: Keyswitch must be in "Run" position.

- A. Select desired cooking temperature with temperature select Control 7.
- B. Select desired cooking time with time select control 6. At this point temperature display digits 5 will flash until oven reaches temperature.
- C. When temperature digits lock in steady; load product and depress "Start Timer" keypad. Colon 4a will now blink indicating timer is counting down.
- D. Cancel tone with "Cancel" keypad.

NOTE: In manual mode of operation time and/or temperature may be increased or decreased "on the fly" by rotating time or temperature controls as desired.

5. Cool Down

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



USE GUIDE

USE GUIDE TRENDSETTER CONVECTION OVEN

PRODUCT	TEMPERATURES	TIME
Sheet Cake (5 lbs. each)	325°	18 min.
Soda Biscuits	400°	6 min.
Yeast Rolls	325°	20 min.
Corn Bread	350°	20 min.
Gingerbread	300°	18 min.
Chocolate Cake	325°	20 min.
Chocolate Chip Cookies	375°	8 min.
Sugar Cookies	325°	12 min.
Yellow Cake	325°	15 min.
Angel Food Cake	275°	25 min.
Brownies	350°	15 min.
Apple Turnovers	350°	25 min.
Cream Puffs	300°	30 min.
Apple Pie (Fresh)	375°	30 min.
Pumpkin Pie	275°	35 min.
Berry Pie (Frozen)	350°	35 min.
Fruit Pie (Frozen)	350°	45 min.
Pizza (individual Frozen)	450°	5 min.
Macaroni and Cheese	350°	30 min.
Cheese sandwiches (toasted)	400°	7 min.
Hamburger patties	400°	8 min.
Baked potatoes (120 count)	400°	55 min.
Fish sticks	350°	16 min.
Stuffed peppers	350°	15 min.
Chicken parts	350°	35-40 min.
Meatloaf	325°	40 min.
Roiled Beef (20 lbs)	300°	4 hrs.
Prime Rib	275°	6 hrs.
Stuffed Pork Chops	375°	25 min.
Lamb Chops (loin)	375°	12 min.
Veal Roast (boned)	300°	3 hrs.

TRENDSETTER CONVECTION OVEN WITH COOK 'N HOLD FEATURES
SET TIMER (THE TIMER SETTING) FOR ROLLED BEEF ROASTS
(REFRIGERATED - NOT FROZEN)

OVEN TEMP	200°F		250°F		300°F	
DONENESS	RARE	MED	RARE	MED	RARE	MED
ROAST WT. LBS.	HOURS					
8	2 1/2	3 1/2	1 1/2	2	1 1/4	1 1/2
9	2 3/4	3 3/4	1 3/4	2 1/4	1 1/4	1 3/4
10	3	4 1/4	2	2 1/2	1 1/2	1 3/4
11	3 1/4	4 1/2	2	2 3/4	1 1/2	2
12	3 1/2	5	2 1/4	3	1 1/2	2 1/4
13	3 3/4	5 1/4	2 1/2	3 1/4	1 3/4	2 1/4
14	4	5 3/4	2 1/2	3 1/2	1 3/4	2 1/2
15	4 1/4	6	2 3/4	3 1/2	2	2 1/2
16	4 1/2	6 1/4	2 3/4	3 3/4	2	2 3/4
17	4 3/4	6 1/2	3	4	2 1/4	2 3/4
18	4 3/4	6 3/4	3 1/4	4 1/4	2 1/4	3
19	5	7 1/4	3 1/4	4 1/4	2 1/4	3
20	5 1/4	7 1/2	3 1/2	4 1/2	2 1/2	3 1/4
21	5 1/2	7 3/4	3 1/2	4 3/4	2 3/4	3 1/2
22	5 3/4	7 3/4	3 1/2	4 3/4	2 3/4	3 1/2
23	6	8 1/4	3 3/4	5	2 3/4	3 3/4
24	6	8 3/4	3 3/4	5	2 3/4	3 3/4
25	6 1/4	9	4 1/4	5 1/2	3	4
26	6 1/2	9 1/4	4 1/4	5 1/2	3 1/4	4 1/4
27	6 3/4	9 1/2	4 1/4	5 3/4	3 1/4	4 1/4
28	7	9 3/4	4 1/2	6	3 1/4	4 1/4
29	7 1/4	10	4 3/4	6 1/4	3 1/2	4 1/2
30	7 1/4	10 1/4	4 3/4	6 1/4	3 1/2	4 1/2

ALLOW TO THE ABOVE SET TIMES: (FLYWHEEL CYCLE)

1 HOUR	1 1/2 HOURS	2 HOURS
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NOTE: THE SUGGESTED TIMES AND TEMPERATURES MAY VARY CONSIDERABLY FROM THOSE SHOWN ABOVE. THEY ARE AFFECTED BY WEIGHT OF LOAD. TEMPERATURE OF THE PRODUCT, RECIPE, TYPE OF PAN AND CALIBRATION OF THERMOSTATS, ETC.

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. TO PREVENT EXCESSIVE PRESSURE BUILDUP INSIDE THE OVEN crack open the oven doors throughout the baking cycle.

All units will 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.

MAINTENANCE

OVEN INTERIOR - OPTIONAL CONTINUOUS CLEAN

- A. "Break-In Period" - When the oven is new, operate the oven for at least two hours at high heat, with the oven empty, before any normal cooking operation. Continue preheating the oven for two hours prior to use during the first week or two. During this break-in period, it is important that the oven surfaces be kept clean of any excessive soiling due to spillage.
- B. How to put "Continuous Cleaning" action to work: Each day, after baking and roasting operations have ceased, empty the oven, turn the temperature control up to high heat. This high heat will accelerate the cleaning action and reduce the time required to effectively clean the oven. Usually the cleaning operation will take about 45 to 60 minutes.
- C. Heavy Staining - When the oven appears soiled, due to heavy staining, we suggest pre-heating the empty oven each day for 1 or 2 hours (depending on the condition of the oven) for effective results. Also, ordinary household ammonia has proven to be effective in removing baked-on "soil" build-up, and has the beneficial effect of keeping the microscopic "pores" of the coating open and free to perform its cleaning action. An occasional light swabbing with household ammonia while the oven is at room temperature will prove extremely beneficial.

Abrasives should not be used - In order to maintain continuous cleaning action, it is very important to avoid the use of abrasive materials such as steel wool scouring pads, abrasives or sharp implements which can cause permanent damage to the surface coating. In addition, oven cleaners such as Easy-Off or Dow Oven Cleaners will clog the "pores" of the special coating and will retard the cleaning action.

- D. Period "Tune-Up" - Although the oven appears clean, we recommend operating the oven at high heat for 2 hours approximately once each month. This will insure against build-up of solids in hard to see places and in the pores of the coating.

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 Oven 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-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 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".

ADJUSTMENTS

Standard Hydraulic Thermostat

Field recalibration is seldom necessary and should not be resorted to unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set. To check oven temperature when calibrating use only a reliable mercury thermometer or preferably an oven pyrometer. To check calibration, proceed as follows:

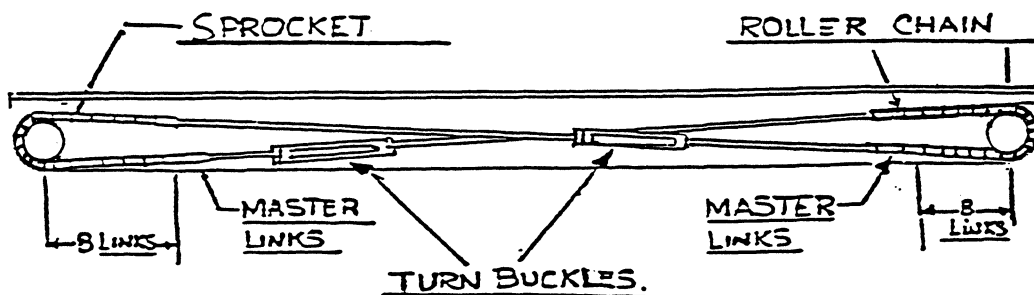
1. Place the weighted thermocouple of the test instrument or reliable mercury thermometer in the center of the oven.
2. Activate cook switch and high fan switch.
3. Turn oven temperature control dial to 400°F. In order to allow the oven temperature to stabilize, the oven control must be allowed to cycle twice before taking a test reading.
4. Check temperature reading when control just cycles "OFF" and again when control just cycles "ON" as indicated by the cycling pilot lamp above control.
5. If the AVERAGE of the two temperature readings do not read within 15° of the dial setting, recalibrate as follows:
6. Carefully remove the thermostat dial, not disturbing dial setting.
7. Hold dial shaft steady and with a thin bladed screwdriver turn calibration screw, located inside the dial shaft, clockwise to decrease and counterclockwise to increase the temperature.

e.g.: 1/4 turn = 35°F

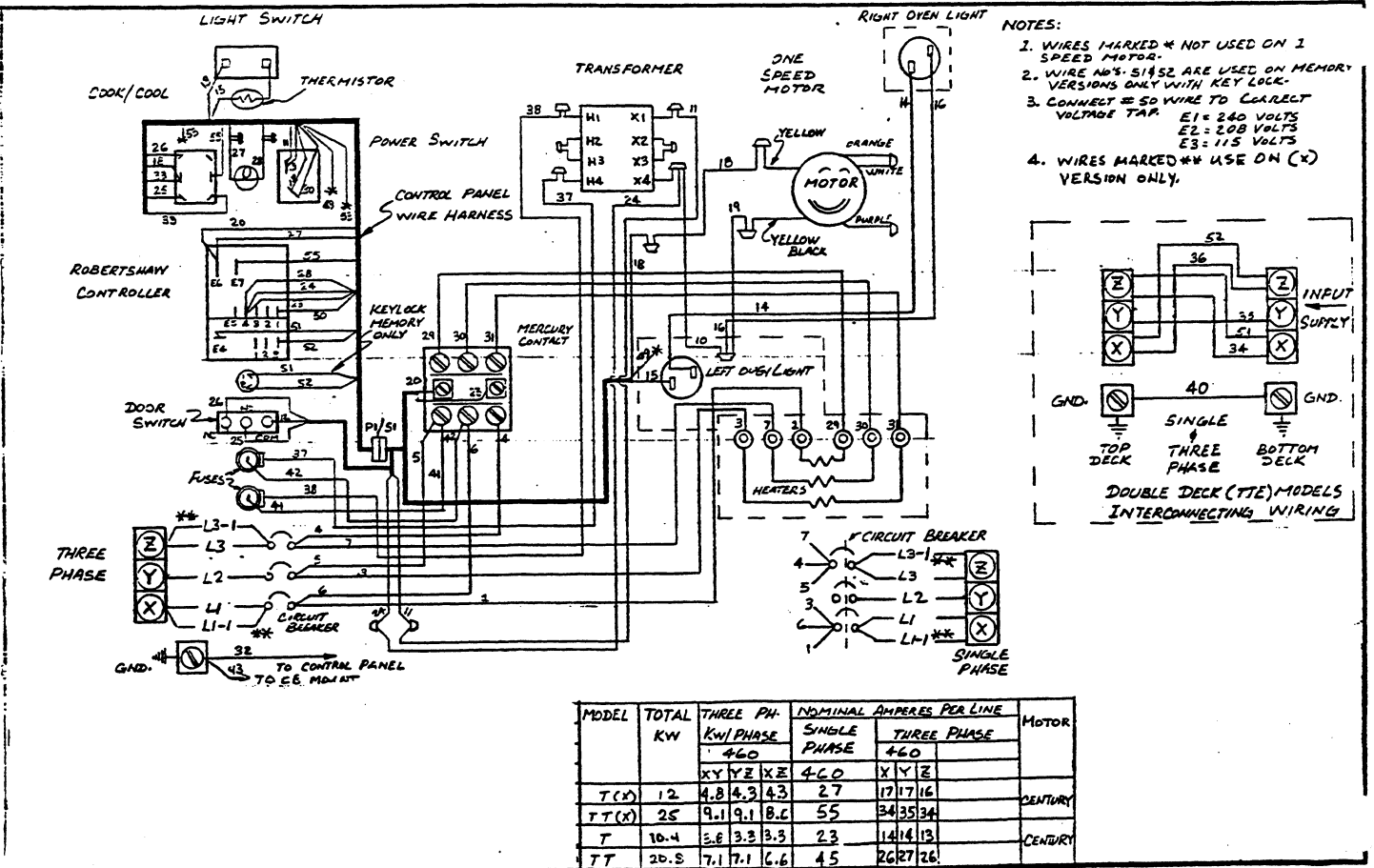
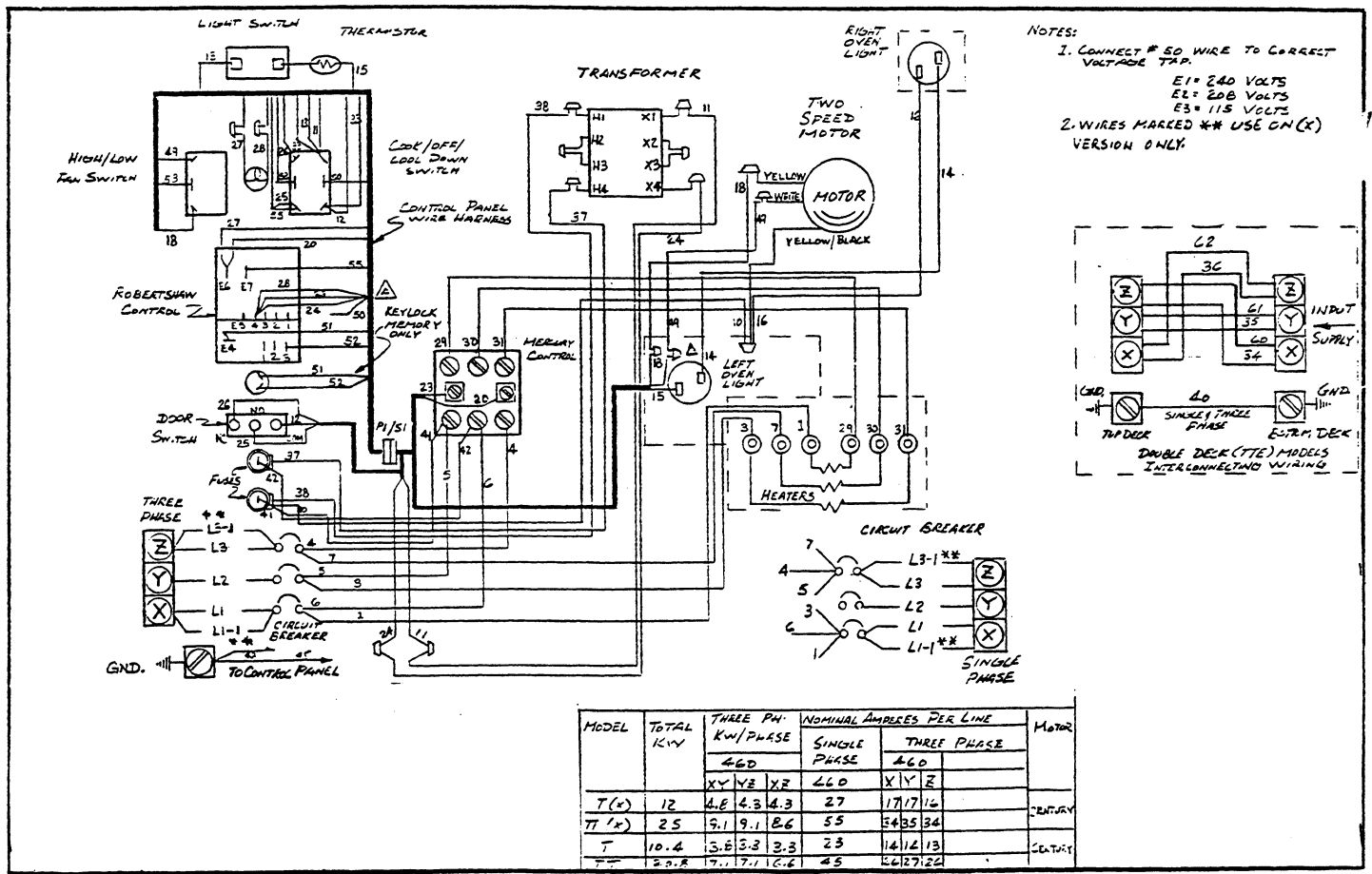
8. Replace thermostat dial and repeat steps 3 through 5 to verify correct adjustment has been made.

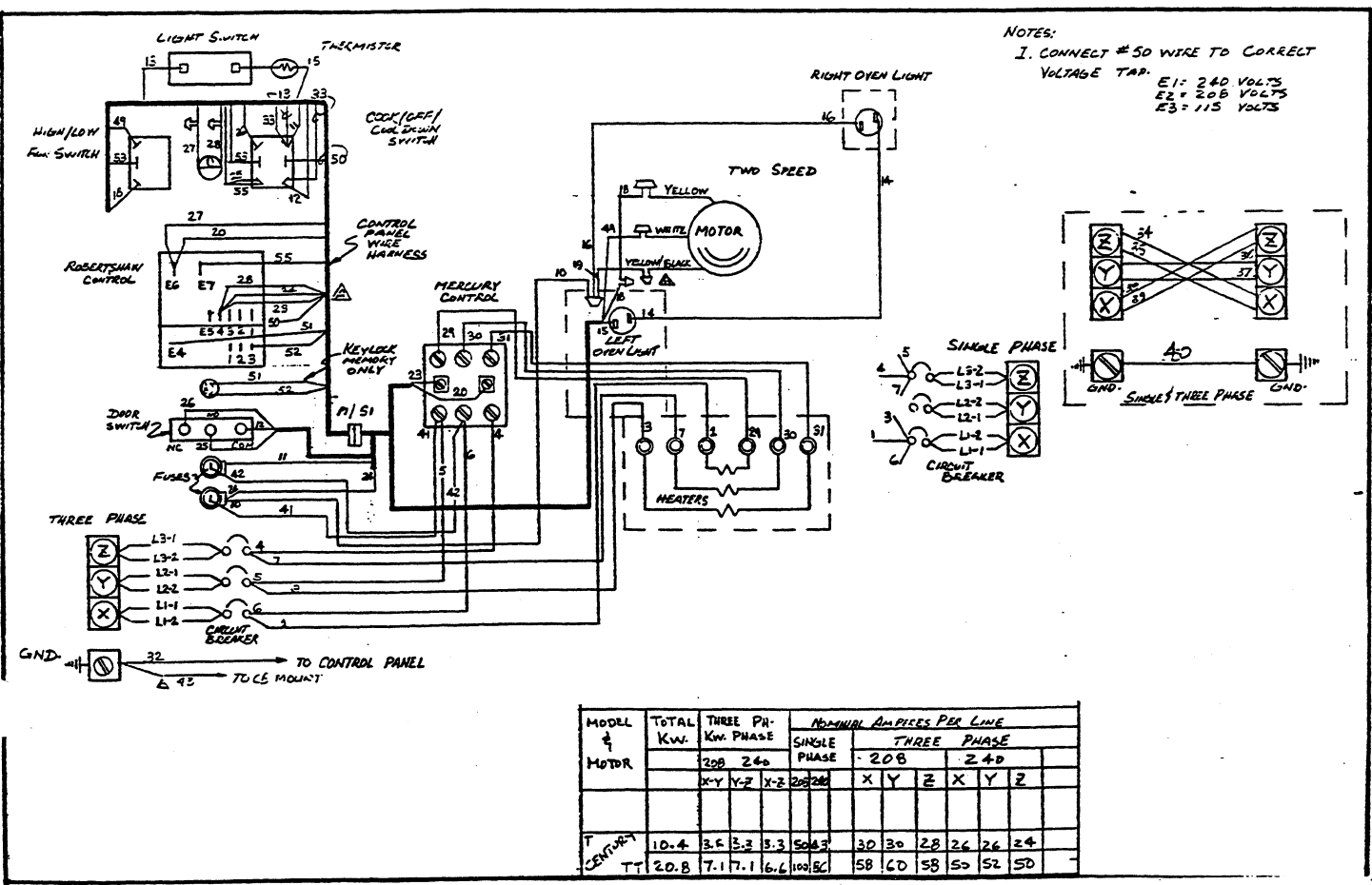
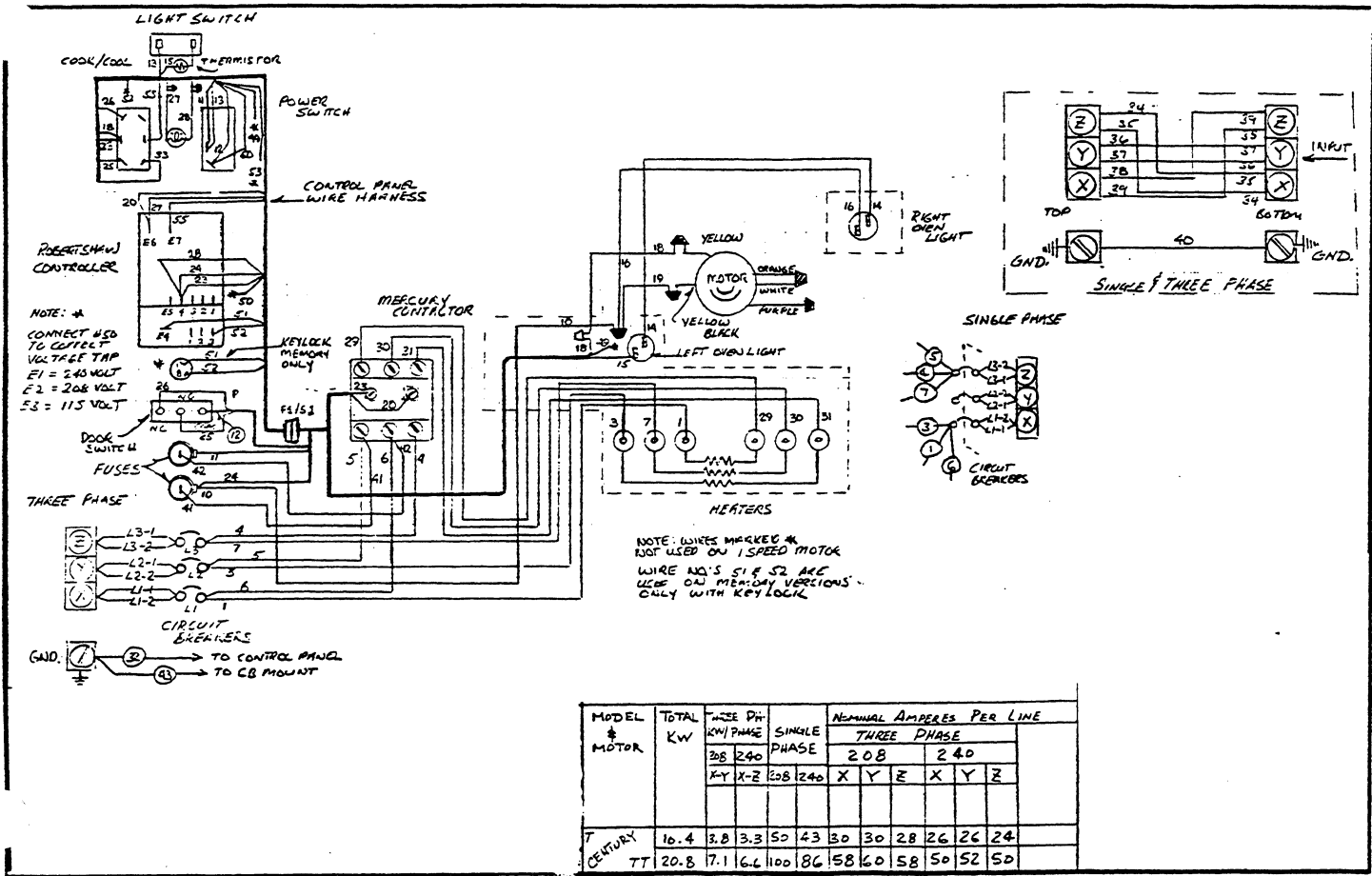
Door Adjustment

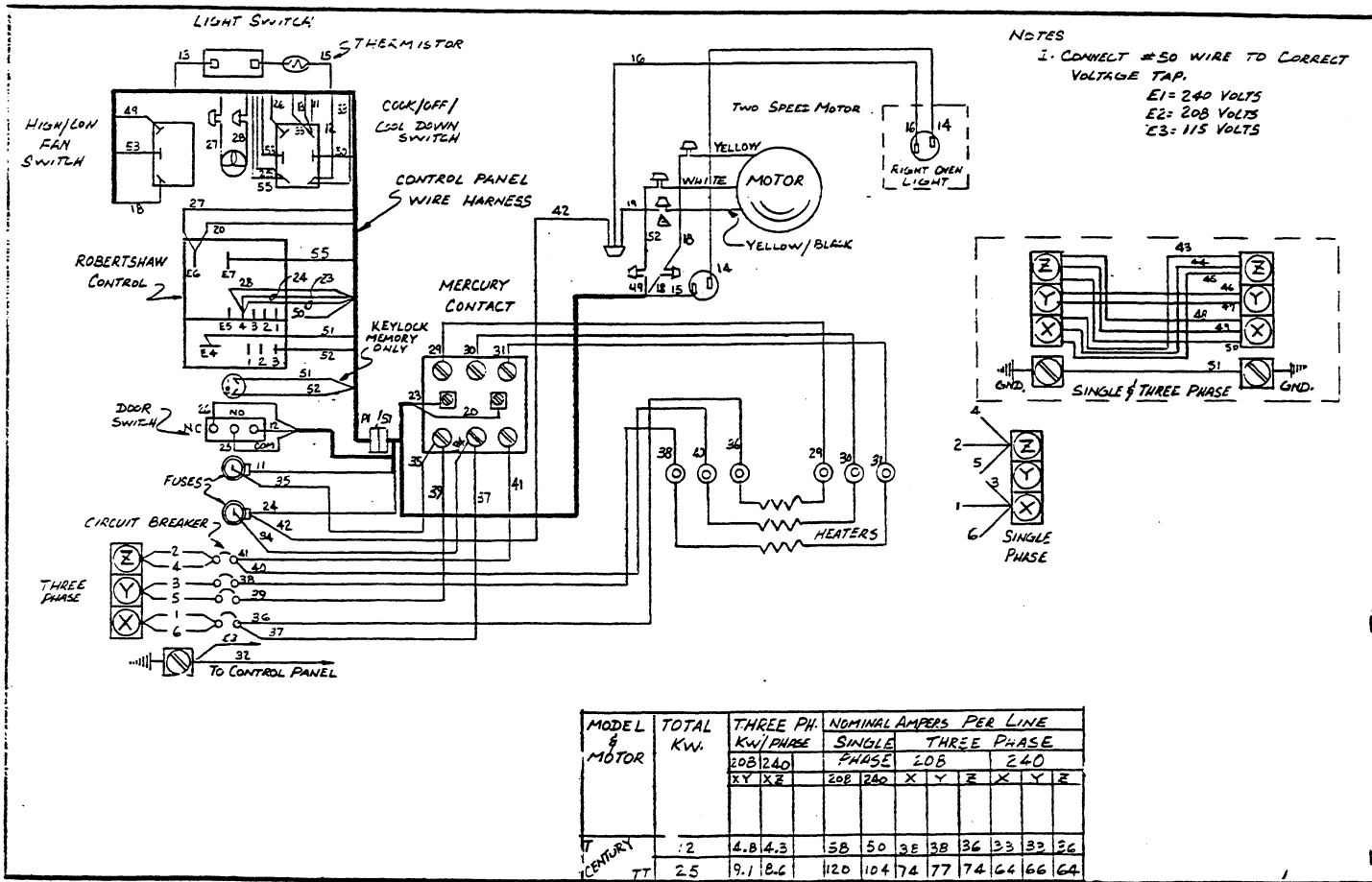
1. Remove combustion chamber front (located under oven doors). This will expose the door mechanism.
2. Close both doors.
3. Adjust both turnbuckles by "opening equally" so the mechanism and chains can be installed over the sprockets.
4. Place the chains around the sprockets, so there are 8 regular links 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 adjust the right door and right turnbuckle adjust the left door.
6. Secure the turnbuckles by tightening lock nuts.



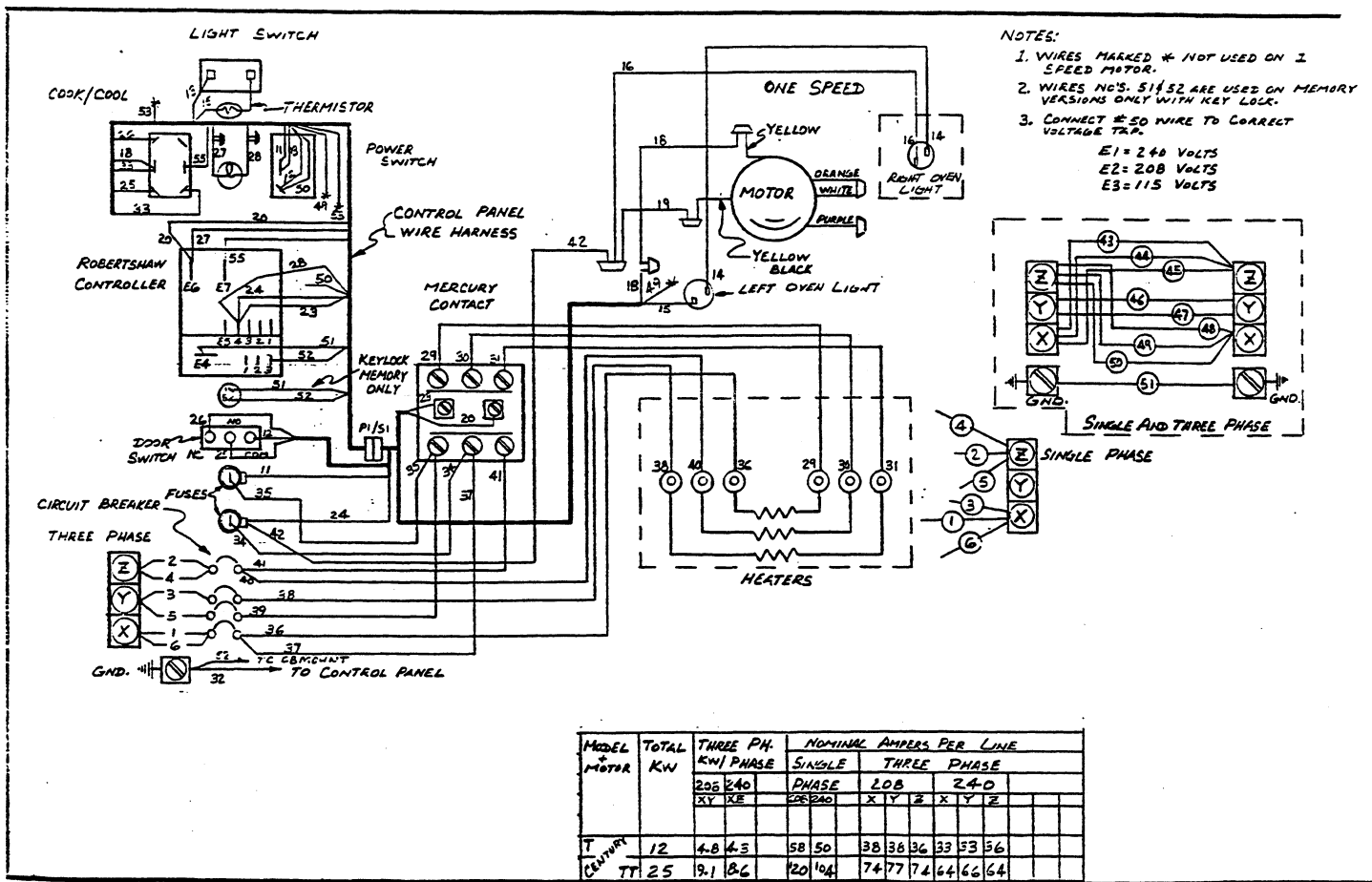
PART #	DESCRIPTION	PARTS LIST	
		TE3	TE4
1130103	Fuse - Cartridge Type - 20 AMP - X Model Require 3 each	2	2
1130102	Fuse Holder - X Model require 3 each	2	2
1026101	Contacto - 4 Pole - 50 AMP - X Models Only	-	-
1026100	Contacto - 3 Pole - 50 AMP	-	-
1252400	Relay Mounting Spring (CH Models Only)	1	1
1244501	Relay (240V, 60/50 HX) (CH Models Only)	1	1
1006494	Pilot Lamp Assembly White - CH Model Only	1	1
1006493	Pilot Lamp Assembly - Green	1	1
1006498	Pilot Lamp Assembly - Amber	1	1
1181000	Momentary Push Button Switch	1	1
1032199	Element Assembly 208V	1	1
1011099	Element - Front - 208V	1	1
1011098	Element - Center - 208V	1	1
1011097	Element - Rear - 208V	1	1
1032198	Element Assembly - 236V	1	1
1011096	Element - Front - 236V	1	1
1011095	Element - Center - 236V	1	1
1011094	Element - Rear - 236V	1	1
1032196	Element Assembly - 460V	1	1
1011090	Element - Front - 460V	1	1
1011089	Element - Center - 460V	1	1
1011088	Element - Rear - 460V	1	1
1032303	Heater Element - 236V - X Models Only (2 Each Oven)		
1032302	Heater Element - 208V - X Models Only (2 Each Oven)		
1026050	Lamp Bulb (50 Watts)	2	2
1003099	Motor Assembly with Blower Wheel	1	1
1003000	Motor - 3/4 HP	1	1
1003002	Motor - 3/4 HP - CH Model Only	1	1
1025302	Blower Wheel Assembly	1	1
1252100	Capacitor - CH Models Only	1	1
1003010	Capacitor (Replacement on Motor)	1	1
1304201	Side Seal - Stainless Steel	2	2
1304210	Gasket Seal - Fiberglass	2	2
1304202	Top Seal Only - Bottom not required - Stainless Steel	2	2
1304211	Top and Bottom Seal Gasket Seal	2	2
1029279	Left Door Assembly (With Window)	1	1
1011605	Door Panel - Left Hand with window	1	1
1010999	Oven Door Window	1	1
1029278	Door Assembly R/H - Solid	1	1
1011402	Door Panel R/H Solid - with window optional	1	1
1120002	1/4 - 20 X 3" Allen Head Screw	2	2
1016701	Oven Door Handle End - Bottom	1	1
1016703	Oven Handle Spacer	2	2
1016700	Oven Door Handle	1	1
1016702	Oven Door Handle End - Top	1	1
1021904	Door Catch spring type	1	1
1021903	Door Catch spring type	1	1
1301507	Micro Switch Bracket	1	1
1019600	Micro Switch	1	1
1301302	Micro Switch Activator Assembly	1	1
1021299	Connecting Link Assembly	4	4
1021100	Roller Chain No. 40	2	2
1014201	Left Door Rod - Long	2	2
1014200	Right Door Rod - Short	2	2
1015000	Turnbuckle	2	2
1032400	Oven Thermostat - 200° to 500° F	1	1
1230601	Oven Thermostat - 100° to 250° F (for CH Models Only)	1	1
1314001	Dial	2	2
1314121	Dial Insert	2	2
1285700	60 Minute Timer (115V, 50/60 HZ)	1	1
1285601	12 Hour Timer - CH Models Only (115V, 50/60HZ)	1	1
ROCKER SWITCH TG MODELS			
1019203	Power (ON-OFF S.P.S.T)	1	1
1019209	Fan - Cook/Cool Down (ON-ON D.P.D.T.)	1	1
COOK 'N HOLD MODELS			
1019207	Cook/Cool Down (ON-OFF-ON D.P.D.T.)	1	1
1019209	Hi/Lo Fan (ON-ON D.P.D.T.)	1	1
1019209	Timer/Untimed (ON-ON D.P.D.T.)	1	1
1019204	Buzzer/Hold (ON-OFF-ON S.P.D.T.)	1	1
TG MODELS WITH 2 SPEED MOTOR			
1019207	Cook/Cool Down (ON-OFF-ON D.P.D.T.)	1	1
1019209	Hi/Lo Fan (ON-ON D.P.D.T.)	1	1
1026200	Circuit Breaker (208V-236V)	1	1
1026201	Circuit Breaker (460V)	3	3
1033700	Transformer - 460V	1	2
1130101	Fuse - 460V	2	4
1130100	Fuse Holder - 460V	2	4







MODEL & MOTOR	TOTAL KW.	THREE PH. NOMINAL AMPERS PER LINE								
		KW/PHASE		SINGLE PHASE		THREE PHASE				
		208	240	208	240	X	Y	Z		
T	12	4.8	4.3	58	50	38	36	33	33	26
CENTURY TT	25	9.1	8.6	120	104	74	74	64	66	64



MODEL & MOTOR	TOTAL KW	THREE PH. NOMINAL AMPERS PER LINE									
		KW/PHASE		SINGLE PHASE		THREE PHASE					
		208	240	208	240	X	Y	Z			
T	12	4.8	4.3	58	50	38	36	36	33	53	56
CENTURY TT	25	9.1	8.6	120	104	74	77	74	64	66	64

