



Oven Division
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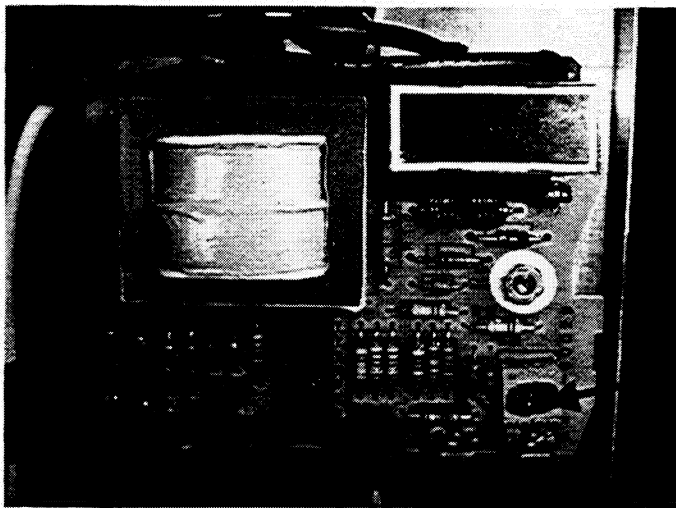
MCO GS/GD-10-E COM6000 CONTROL CONVERSION KIT INSTRUCTIONS

- 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) Remove control panel top and set aside
 - b) Pull main control panel forward and disconnect both the main and door switch harness's at the amp connectors.
 - c) If the oven is equipped with a hi-limit disconnect the limit at the amp connector.
 - d) Disconnect temperature sensing probe at electronic control
 - 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 the green ground wire at a convenient point on the oven side.
 - f) Put the new control panel top in place and secure with mounting screw
 - 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