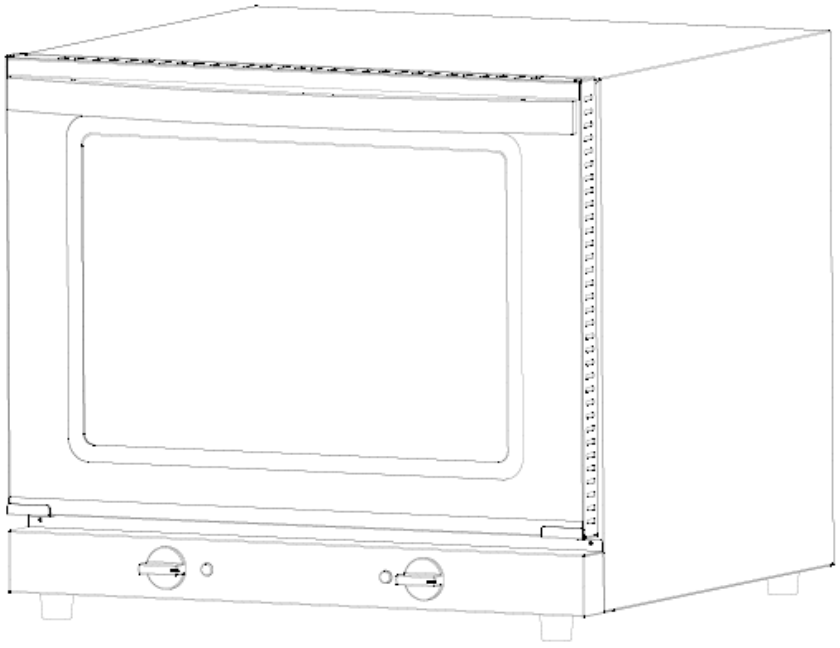
ELECTRIC CONVECTION OVEN
OPERATOR MANUAL



Model Number:PA0054 / PA0055 / PA0098

Please read and keep these instructions.

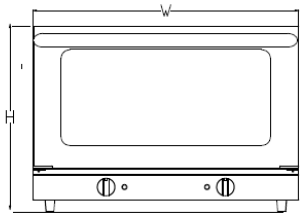


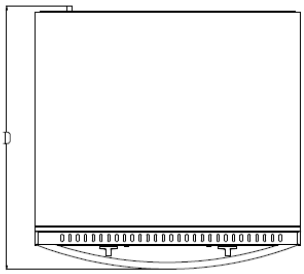
These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.
Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

SPECIFICATION





Patriot Counter top Convection Ovens are constructed of highly polished stainless steel with high performance heating elements and rear fans, stainless steel door handle, chrome plated wire racks and rack slides. The bake chamber is made of stainless steel. The oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Thermostat range for PA0054 & PA0055 is 150°F to500°F, while for PA0098 is 150°F to 550°F. Timer range is 0 to 120 minutes. Oven features a heat indicator light and power light. Oven holds either 3 or 4 standard size baking sheets. Units available in various voltages and is shipped with a NEMA plug installed.

MODEL NO.	"W" Width Inches/CM	"H" Height Inches/CM	"D" Depth Inches/CM	Approximate Ship Weight lbs/kg
PA0054	$18^{3/4}$ (47.5)	15 (37.4)	18 (50.4)	35 (17.6)
PA0055	23 (58)	16 (40.4)	$22^{1/2}$(57.8)	50 (23.66)
PA0098	23 (58)	20 (51)	$22^{1/2}$(57.8)	59 (27)

ELECTRICAL SPECIFICATIONS

MODEL NO.	Voltage	Wattage	Amps	NEMA Plug
PA0054	120V,60Hz	1440	15A	5-15P
PA0055	120V,60Hz	1600	15A	5-15P
PA0098	208V~240V,60Hz	2100-2800	18A	6-20P

OVEN FEATURE	PA0054	PA0055	PA0098
Number of Racks	3	4	4
Domestic Sheet Size	1/4	1/2	1/2
Stainless Steel Oven Chamber	yes	yes	yes
Number of Motors/Fan(s)	1	1	1
Timer	yes	yes	yes
Top Browning Element	no	no	no
Steam Feature	no	no	no
Manual Reset Hi-Limit Protection	yes	yes	yes



THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

NOTICE **The data plate is located on the rear board of the unit. The oven voltage, wattage, serial number, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.**

NOTICE **The installation of this unit must conform to applicable national, state and locally recognized installation standards.**

NOTICE **The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.**



MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING.

CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS OF THE LABEL OF THE CLEANER TO BE USED.



KEEP WATER AND SOLUTIONS OUT OF CONTROLS.
NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THE APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

NOTICE **Never use chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.**

GENERAL INFORMATION



This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition.

If equipment is received in damaged condition, either apparent or concealed, a claim must Be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

UN-CRATING

The oven will arrive assembled, just take out the trays underneath and put into the oven to be ready for use. Prior to un-crating move the oven as close to its final location as practical. This will protect it from damage associated with moving (scratches, dings, dropping).

These ovens weigh between35-112lbs. For safe handling, installer should obtain help as needed, or employ appropriate materials handling equipment (such as a forklift, dolly, or pallet jack) to remove the unit from the container and move it to the place of installation.



ANY STAND COUNTER OR OTHER DEVICE ON WHICH THE OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.



NEVER lay oven with the control side down, this will damage the controls.

INSTALLATION



LOCATION
DO NOT install the Counter top Convection Oven directly on the Floor.
DO NOT install oven closer than 1" on the control side, from another oven.
DO NOT install oven closer than 12" on the control side, from a uncontrolled heat source (char broiler, open flame, griddle, etc.)

DO NOT CONNECT TO DIRECT CURRENT (DC).
DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT THAT IS OTHERWISE SPECIFIED FOR THIS SPECIFIC UNIT, OR MACHINE WILL BE SERIOUSLY DAMAGED.

Before Using Your oven

Before cooking anything in your oven for the first time, please follow these simple instructions:

Using a small amount of detergent, wash the handle and roasting racks with soapy water. (NOTE: Do not use a spray or abrasive polishing agent). Gently wipe down interior walks with a damp cloth. While washing this Units, do not to touch the electric heating element. Do not soak the inside of the oven with water.

After washing and thoroughly drying the surfaces noted above, place the roasting racks back inside the oven.

Close the oven door and preheat the oven to its highest temperature setting for 5 minutes.

Turn off the heating elements and open the oven door in order to remove any smoky residue from inside the oven. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

Using Your Oven

To start your oven, you need to turn on the temperature dial to set your desired cooking temperature, and turn on the timer dial to set the cooking time.

CAUTION: During the baking process, make sure that no metal accessory comes in contact with the electric heating elements.

CAUTION: Foods baked in this oven will be hot. Wear protective hand coverings when reaching into oven to retrieve food.

TYPICAL OPERATION SEQUENCE

ACTION	RESULT
Press the ON/OFF switch.	Button lights up.

Adjust Temperature to desired setting and move timer to manual position.	Fan, heat and indicator light comes on. Fan will reverse only on CRCC-100 model.
Indicator lights shuts off.	Oven has reached desired temperature.
Load product into oven.	See Hints & Suggestions - “Loading the Oven”
Set Timer to desired cook time.	Timer stars timing down, the fan and heat turns on.
1-Shot Steam (CRCC-50S &CRCC-100 models only)	See Convection Oven Baking Guide, Convection Ovens In General.
Cooking timer times out.	When 0 is reached the fan and heat shuts off, and the ON/OFF switch remains lit.
Unload Oven	See Hints & Suggestions - “Unloading the Oven”

Timer

The range of the timer on this unit is 0-120 minutes. Turning the timer to the “0” position, the cooking time is over and the timer will “ding” to alert.

If you need to reset the baking time while the oven is in operation, simply turn the timer to a new position. The oven will reset the time according to the revised requirement without needing to be turned off.

When the set baking time has been reached, the oven will chime and the heating elements will **NOT** automatically shut off.

Temperature Control Knob

The temperature range of this unit is 0-500 degrees Fahrenheit on 120V models and 0-550 degrees Fahrenheit on 208-240V models. This thermostatic switch controls the temperature inside the oven and helps to maintain the proper temperature during various heating, roasting and baking applications.

Power & Heating Indicator Light

Anytime this appliance is connected to the power supply with the temperature knob turned on, the power and heating indicator light will be on and the fan motor will begin to operate.

Protection Component

If the temperature of this oven reaches an unsafe limit, the electrical components will shut off and it will stop operating in order to prevent overheating.

MAINTENANCE

Contact the factory, a service representative or a local service company for service or required maintenance.

- Oven interiors should be wiped down daily and thoroughly cleaned weekly using warm water and mild detergent. DO NOT use caustic cleaners.

CLEANING

- Always start cleaning with a cold oven.
- The stainless exterior can easily be cleaned using stainless steel cleaner.
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Care should be taken to prevent caustic cleaning compounds from coming in contact with the fan wheel.
- The oven racks, rack slides, may be cleaned outside the oven cavity using oven cleaner.
- Using any harsh chemicals will result in the removal of the ETC coating and etching of the porcelain below it. The oven interior should only be cleaned using a mild soap and a non metal scouring pad. DO NOT use caustic cleaners.
- Always apply stainless steel cleaners when the oven is cold and rub in the direction of the metal's grain.



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CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THELABEL OF THE CLEANER TO BE USED.
NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEELSURFACES LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSECORROSION.