

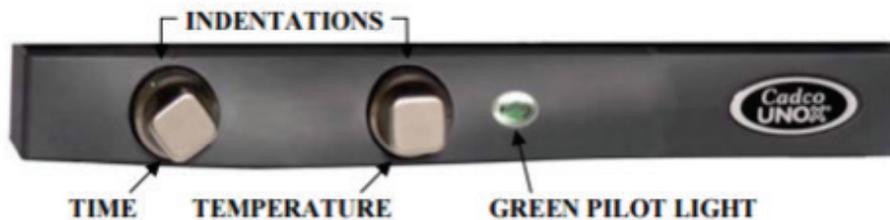
CONVECTION OVEN - COUNTERTOP

Connection to the electrical power source must be done according to all state and local codes. Avoid using patch cords and multiple jacks. The appliance must be placed so that the connection plug to the outlet can be easily reached. On the back side of the oven is an exhaust chimney from which the exhaust is ejected. During each cooking cycle there may be hot air and/or humidity coming out from this chimney.

1. The oven is designed to cook food and must be used only for that specific purpose. The oven allows you to cook between 175°F and 500°F. It is suggested that you allow 2" between trays for proper air circulation during the cooking process.
2. Use the oven for:
 - Baking all types of bread and pastry, both fresh and frozen
 - Cooking any meat, fish or fowl
 - Re-thermalizing any cooled or frozen cooked foods
 - Cooking (not steaming) any kind of vegetables

Please avoid salting your food products while they are inside the cooking cavity.

CONTROL PANEL



TIME DIAL

1. To operate your oven for a set time, turn the time dial clockwise to the time you choose, from 0 to 60 minutes (if you're facing the oven, it is the dial on the left side of the control panel). Line up your desired time (on the dial) with the indentation in the control panel above the time dial.
2. When set cooking time is over, the dial returns to the "0" position, the oven turns off, and a buzzer sounds.
3. To operate the oven continuously instead of a set time, turn the time dial counterclockwise until the hand icon (🕒) on the dial lines up with the indentation in the control panel above the time dial. The oven will operate continuously until you manually turn the dial back to "0".
4. Whether you have chosen to set an actual time, or a continuous "on", the fan will begin spinning.

TEMPERATURE DIAL

1. The temperature inside the cooking chamber is set by the temperature dial (if you're facing the oven, it is the dial on the right side of the control panel).
2. Turn the dial clockwise and set your desired temperature. At this time the green pilot light, located just to the right of the temperature dial, will turn on. This indicates the oven is preheating.
3. Please note: the green pilot light will fluctuate on and off throughout the cooking cycle. This indicates the heating element is turning on and off to help keep the actual temperature within 5-10 degrees of the set temperature.
4. Always preheat the oven before placing food into it.



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CLEANING

Before starting any cleaning operation, it is necessary to disconnect the electrical power supply and wait for the oven to cool down.

It is preferable to wipe any and all spills as they occur with a damp cloth.

Never clean the stainless steel with acids, caustic detergents, abrasives or any products containing chlorine.

Periodic inspection of the exhaust chimney in the back of the oven should be made to insure it is clear for ventilation. If any residue is present, clean with a simple bottle brush.



CAUTION



If you encounter any kind of problem while the oven is in operation, unplug your oven immediately
Don't overload the oven

Oven must be placed at least 4" away from a wall to allow moisture to escape from chimney

Maintain a minimum 2" between the products being cooked

Never allow grease to build up in the interior or collect on the bottom

All maintenance operations may only be conducted by a trained professional

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