BakeMax® America

Installation and Operation Manual

Convection Oven

MODELS

CO5TG
CO5TE

INDEX

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING
Improper installation, adjustment, alteration, service, operation or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

NOTICE
Instructions must be posted in a prominent location that will provide the user of this equipment with procedures, in the event he/she smells and/or detects gas. This information must be obtained by consulting the local gas utility.

WARNING
Electrical Grounding Instructions

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove tie grounding prong from this plug.

1. INTRODUCTION

The Convection Oven is another innovation BAKEMAX offers you, being a versatile and indispensable equipment for various types of businesses, and we are sure that it will be of great value to your establishment. Use this guide for more details regarding the functioning of the Convection Oven. Despite the ease of use, the information contained here in is very important for you to get the maximum performance and to avoid problems.

Keep these instructions because it will be very helpful to answer questions and ensure the proper operation and maintenance of the equipment.

2. ADVANTAGES

-- Modern and innovative design with double glass door with two-stage opening, consisting of one (1) curved outer glass and one (1) internally, which reduces the temperature of the outer surface and easy access for cleaning.

- Internal monoblock Chamber type with removable stainless steel handles and pigmented enamel finishing with high durability, facilitating cleaning.

- Tray capacity of 5 full size sheet pans 18" x 26" pans.

- Differentiated handle with great grip, low heat conductivity and facilitates the opening and closing of the door, making practical handling.

- Easy to operate digital controller with the functions timer, temperature and steam.

- Uses 6500W armored resistance that provides excellent cooking with low consumption. (Electric model - CO5TE).

- Lower gas consumption due to heating being taken directly from the burner to the interior of the cooking chamber, thus getting a better performance (Gas model - CO5TG).

- The door has a silicone sealing, developed for efficient sealing, as well as easy removal.

- Stand is optional.

3. IMPORTANT NOTES

- This appliance is not intended to be used by people (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or under the supervision of a someone responsible for their safety. They should make arrangements so that children do not play with the equipment.

- The Convection Oven Gas (CO5TG) is manufactured in model NATURAL GAS, with optional for GLP (propane gas), with the voltage being 240V.

- The Electric Convection Oven(CO5TE) is only available in 240V voltage with 6500W resistance.

- Do not store explosive substances, such as aerosol, or any flammable propellant in this appliance.

- During operation, the equipment should always be monitored and can not be in operation without the presence of qualified people.

- Sanitize the product daily after use, with a mild detergent and a sponge, without using abrasive materials. Never use water jets for cleaning the product, as this may damage the electrical system.

- The power to the oven should not be provided using a residual current device (RCD) with a residual operating current rating no higher than 30mA, or install a DR circuit breaker in the protective framework of the establishment, with a capacity of residual current lower than 30 mA, in order to prevent accidents due to discharged voltage leakage in the equipment frame.

- The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 Natural Gas Installation Code, CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).

2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut off valve during any pressure testing of the gas supply piping system.

- The appliance, when installed, must be wired and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2 as applicable.

Installation, Operation and Service Personnel - Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read and understand this manual and are familiar with the functions of the equipment.

- Service of the equipment should be performed by qualified and licensed service personnel who are knowledgeable with BakeMax products.

4. INSTALLATION REQUIREMENTS

IMPORTANT

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local distributor.

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian Installations - All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and/or Canadian National Electrical Code C22.2 as applicable.

The ventilation of these ovens should be in accordance with local codes. In absence of local codes, refer to the national ventilation code titled, Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, NFPA-96-Latest Edition.

The appliance is to be installed with a check valve in accordance with applicable federal, province and local codes.

UNPACKING

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the oven and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your oven:-

CO5TG	CO5TE
Manual	Manual
LPG Orifice Hood	3/4" Water Hose
3/4" Water Hose	
3/4" x 1/2" Reduction	
Regulator Valve	

4. Report any deficiencies to the distributor who supplied your oven.
5. Check that the available electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.

LOCATION

1. Position the oven in its approximate working position.
2. The unit should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.

CLEARANCES

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:

Top	8". 2Ø0mm
Rear	300mm / 12".
Left-hand side	450mm / 18".
Right-hand side	900mm / 36".

5. GAS INSTALLATION INSTRUCTIONS

THIS APPLIANCE IS INTENDED FOR OTHER THAN HOUSE HOLD USE

All BakeMax commerical gas appliances are manufactured by skilled craftsman using the finest quality materials.
PROPER installation by qualified personnel is essential for safe, efficient, and trouble-free operation of the unit. Any alteration and/or tampering, without proper knowledge, tools, and test equipment, is DANGEROUS and will void all warranties. The installation must conform with local codes, or in the absence of locel codes, with the National Fuel Gas Code, ANSIZ223.1- latest edition.

PRESSURE TESTING: FAILURE TO INSTALL PRESSURE REGULATOR WILL VOID WARRANTY.
(Most units have a convertible regulator.) The appliance and its indivdual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psig (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

NOTICE
The proper installation of this gas appliance is the total responsibility of the end user. It is the responsibility of the purchaser to determine that the installer is qualified in installation procedures. Conversion, connecting gas lines, calibrating thermostats, burners, lighters, setting gas pressure with manometer, and etc., is all part of normal installation and will not be paid for under warranty. If a warranty technician is called out and finds the unit improperly installed, the end user may be subject to billing.
FOR MAINTENANCE, SERVICE, REPAIRS, OR INSTALLATION - Contact your dealer or the factory, for your local Factory Authorized Service Agency.

The gas pressure regulator provided with the equipment must be installed when the appliance is connected to the gas supply.
The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquids, brooms, rags, etc.
Proper clearances must be provided at the front of the appliances for servicing and proper operation.
Provisions shall be incorporated in the design of the kitchen, to ensure an adequate supply of fresh air and adequate clearance for air operanings into the combustion chamber, for proper combustion and ventilation.
For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.
The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda).
The gas supply line must be at least 3/4" NPT.

INSTALLATION - GAS STANDARDS AND CODES

IMPORTANT - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149-1, or the Propane Installation Code, CAN/CGA-B149-2 as applicable, incluiding:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).

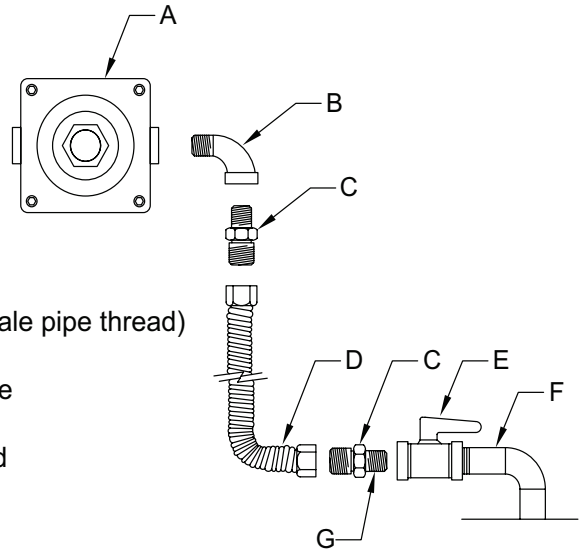
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

GAS CONNECTION- The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance. The gas line size must not be reduced at any point along the supply line.

MANUAL SHUT - OFF VALVE- A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.

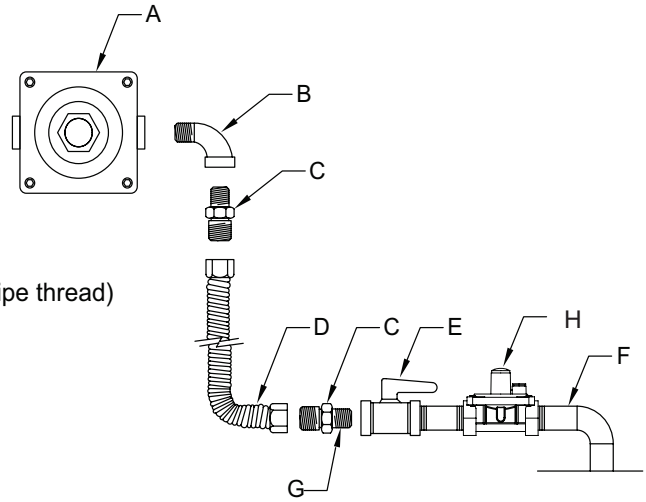
NATURAL GAS

A. Gas pressure regulator
B. 90º Street elbow
C. Adapter (must be 3/4" male pipe thread)
D. Flexible connector
E. Manual gas shut-off valve
F. 3/4" gas supply
G. Use pipe-joint compound



LP GAS

A. Gas pressure regulator
B. 90º Street elbow
C. Adapter (must be 3/4" male pipe thread)
D. Flexible connector
E. Manual gas shut-off valve
F. 3/4" gas supply
G. Use pipe-joint compound
H. Step down regulator



⚠ WARNING

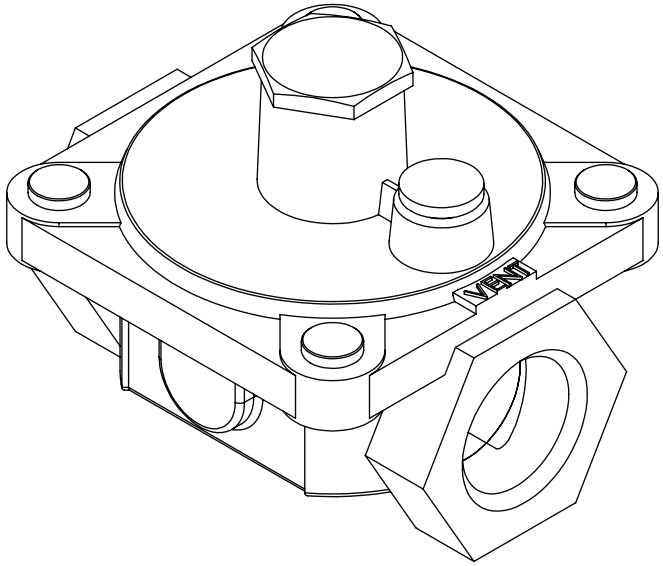
When installing the pressure regulator - remember it can only handle 1/2 PSI. In every LPG installation, you have high source pressures, ranging from 20 PSI to 100 PSI. If the high pressure gas line from the LPG tank is directly connected to the unit without the proper step-down regulator, it will rupture the diaphragm in the valve, rendering it useless.

Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks.

The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 4" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. If the gas supply line pressure is greater than this amount, a step-down regulator will be required.

A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

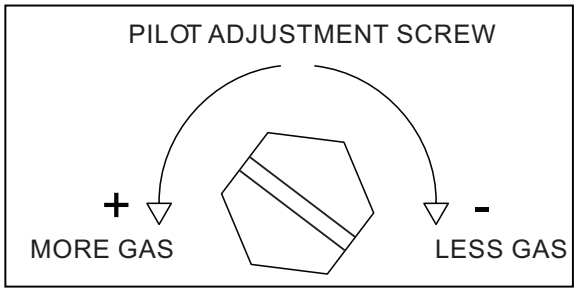
⚠ WARNING

In the event of a power failure, no attempt should be made to operate the unit during power failure.

OPERATING INSTRUCTIONS

Before lighting, check all joints in the gas supply line for leaks. Do not use an open flame to check for leaks!
Use soap and water solution.

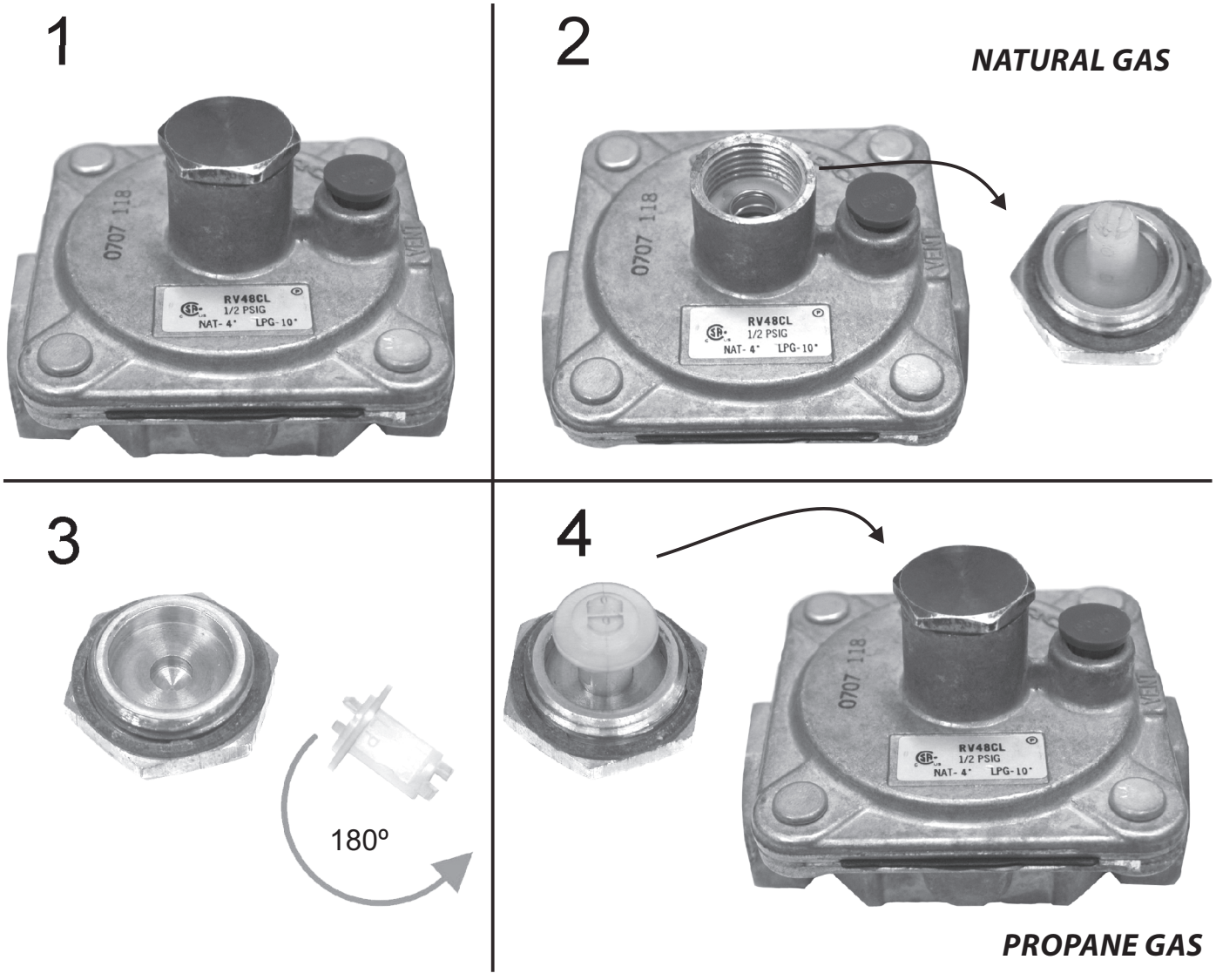
1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.
5. If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
7. Turn ON gas valve/thermostat to light main burners.
8. For complete shut down, shut off gas valves and turn pilot adjustment screw clockwise to shut off gas to the pilots.



PROPANE GAS CONVERSION INSTRUCTIONS

A griddle is equipped with fixed orifice hoods and shipped from the factory for use on natural gas.
To convert to propane gas, install the propane burner orifice hoods supplied as follows:

1 - Remove the griddle plate by lifting with two people and set a side.
2 - Slide the burners back off of the valve orifice hoods a couple of inches and let it rest.
3 - Remove the natural gas orifice hoods with a 1/2" wrench.
4 - Apply a very little bit of pipe dope on the threads of the valve.
DO NOT APPLY PIPE DOPE INTO ORIFICE HOOD.
5 - Attach the supplied propane burner orifice hoods with a 1/2" wrench.
6 - Convert the pressure regulator from Natural to Propane gas by inverting the snap-in device beneath the cap on the regulator. This will require a fair amount of pressure. Do not remove the spring. When replacing the cap make sure the snap-in insert goes down on top of the middle of the spring.
7 - Test for proper pressure; 10" W.C. (water column) using a manometer.
8 - Slide burners back onto the orifice hoods.
9 - Apply the Propane "Notice" stickert to the front of the unit for futer reference.



6. ELETRIC INSTALLATION INSTRUCTIONS

Installation - Electric Utility Connections-Standards and Codes

⚠ WARNING

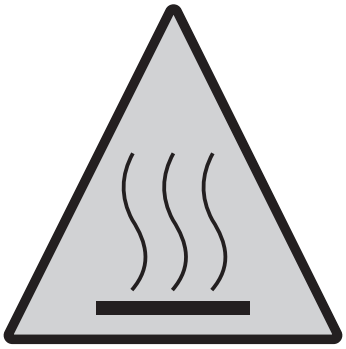
The installation instructions contained here are for the use of qualified installation and service personnel only. Installation or service by other than certified / licensed personnel will void the warranty and will result in damage to the oven and/or injury to the operator.

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian Installations - All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and / or Canadian National Electrical Code C22.2 as applicable.

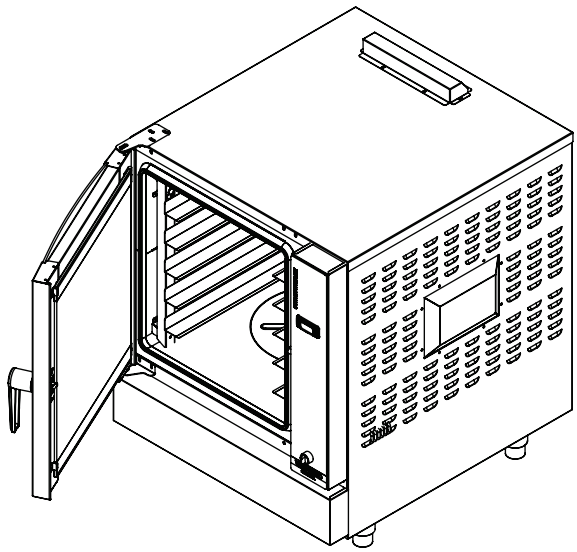
To avoid burning, do not use any liquid or containers loaded with products to be cooked which become fluid by heating at higher levels than those which can be easily observed. OBS .: Stick the adhesive accompanying this manual to a minimum height of 5,24ft above the floor.



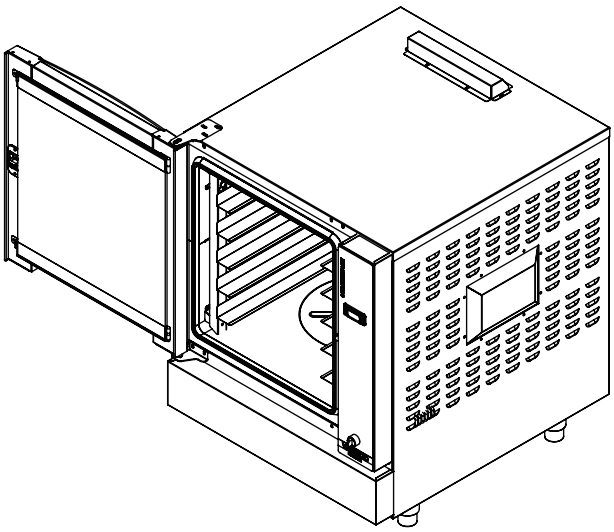
Be careful when in contact with the external parts of the oven, because its surface will become hot during operation. Note the sticker that indicates caution when touching the hot parts of the equipment.

7. TWO STATE OPENING DOOR

The Convection Oven's doors have two (2) opening stages. Below is a statement of the door opening position in its two (2) stages.



1st Opening Stage



2nd Opening Stage

8. CLEANING

To perform the equipments cleaning, it must be completely disconnected from the power grid in order to avoid accidents. To clean, use a damp cloth with water and mild detergent, taking care not to damage the electrical components.The inner chamber is easy to clean, it is completely enamelled, which facilitates the procedure. Use a non-abrasive sponge with mild detergent and water. Never use water jets for cleaning the product, neither externally nor internally.

The Left Tray Kit(item 60 - components list) is easy to remove just by fitting (Fig.1). To remove Right Tray Kit(item 52 - components list), remove the Right Base Screw(item 67 - list of components) using a screwdriver - Flat Tip 1/4 "x 6", and undock the set the same way as the left model. (Fig.2).

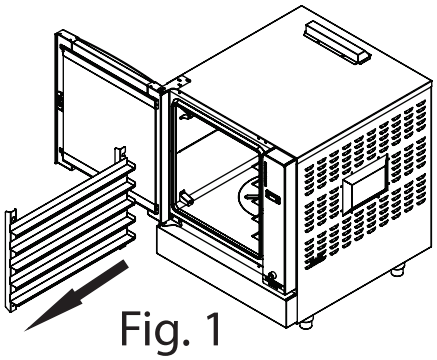
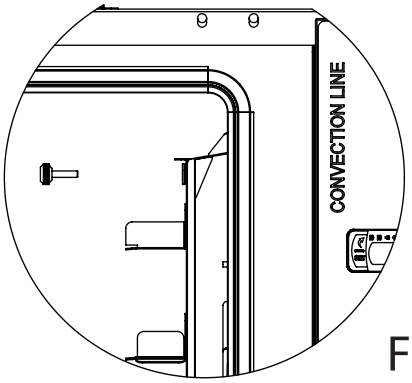


Fig. 1



Remove the screw that removes the Right Tray Kit

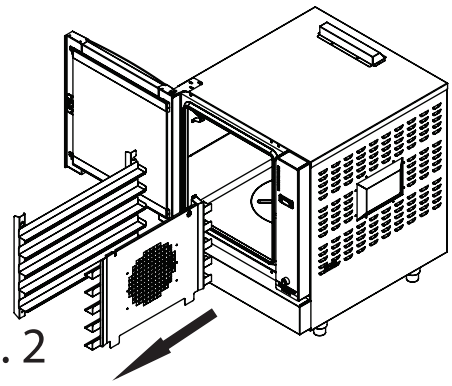
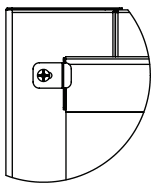
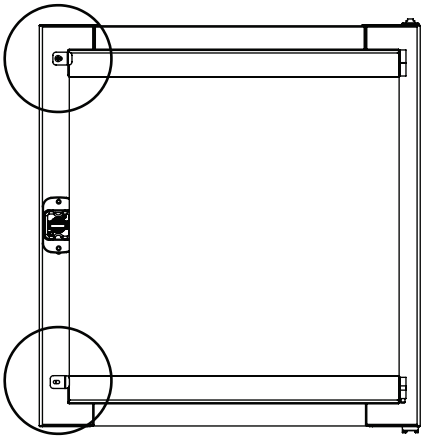


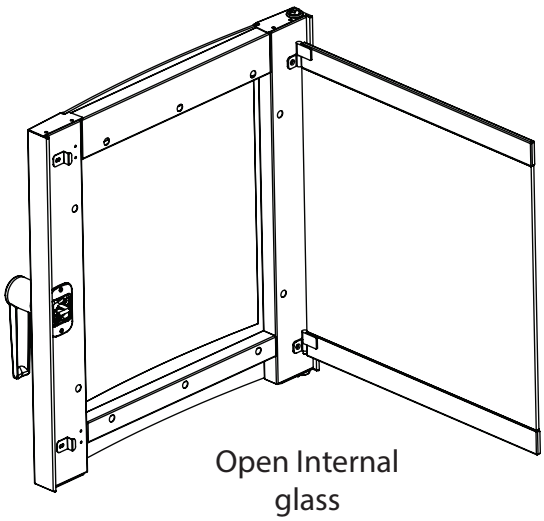
Fig. 2

It is possible to clean inside of the double glass door, to do this, remove the top and bottom M5 screws holding the Internal Glass Lock using a screwdriver - Flat Tip (Philips) 1/4 "x 6" (Fig . 3).



Remove the screw that holds the Internal glass latch





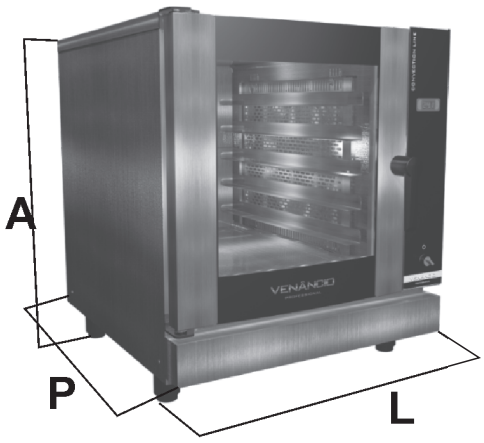
Open Internal glass

Fig. 3

9. TECHNICAL DATA

Model	No. Trays	Dimensions (Inches) A x L x P	Dimensions of the chamber (Inches) A x L x P	Net Weight(lbs)
CO5TE	5 u	34,6 x 28,7 x 32,2	20,4 x 19,6 x 27,5	165 lbs
CO5TG	5 u			220 lbs

Model	Maximum Power Consumption	Maximum Electric Power	Circuit Breaker	Maximum Gas Consumption LPG/NG
CO5TE	7,2 Kw/h	7200 W	35A Unipolar Curve B	N/A
CO5TG	0,35 Kw/h	350 W	6A Bipolar Curve B	0,663 Kg/h 0,770 M³/h



Thermic Pressure	Gas Pressure LPG/NG	Voltage	Engine
22.520 BTU/h	N/A	240V	1/6 HP Single phase 120V 60 Hz
30.000 BTU/h	10,5 Kpa / 3,5 Kpa	240V	1/6 HP Single phase 120V 60 Hz

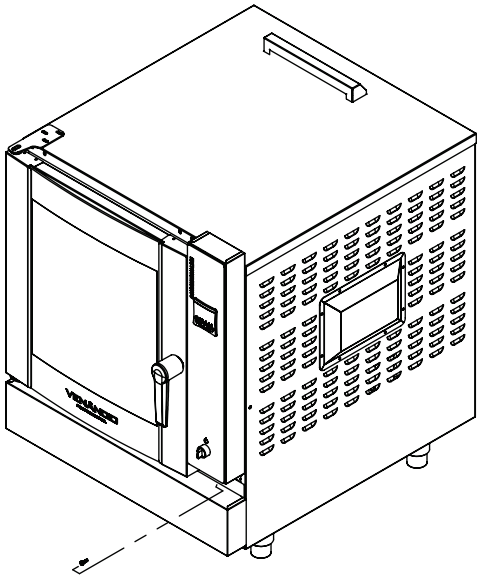
10. MAINTENANCE

Before any electrical, mechanical or hydraulic maintenance, make sure that the equipment is disconnected from the power grid and that the deterring or register valves valves are completely closed. IMPORTANT: The maintenance of the equipment should only be performed by professional technician authorized by the manufacturer.

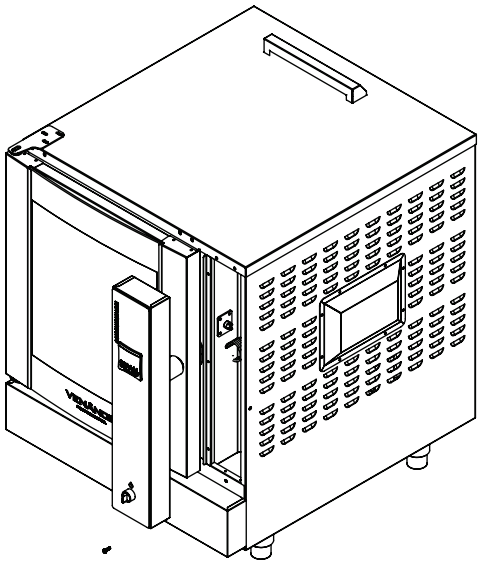
MOVING PARTS ARE PERMANENTLY LUBRICATED.

TO REPAIR, TO GET ACESS, FOLLOW THE INSTRUCTIONS

ACESS TO CONTROL PANEL

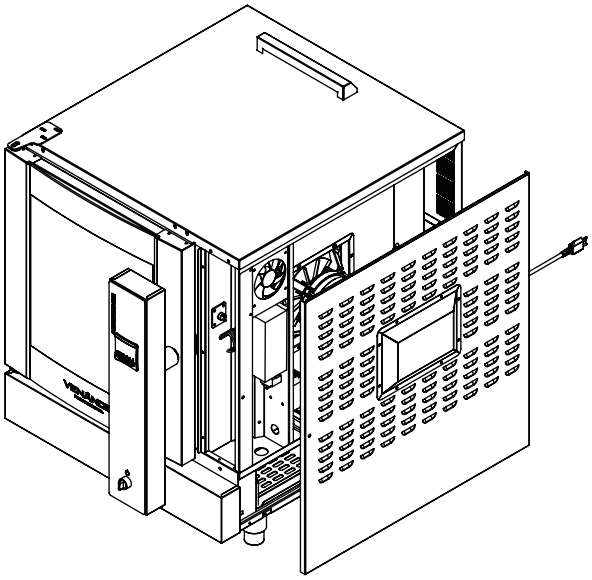


Take off the screw from the control panel.



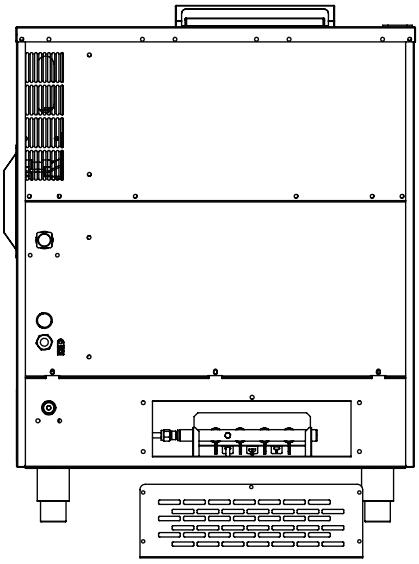
Lift and take off the control panel, being careful with the wiring.

ACESS TO ELETRIC PANEL



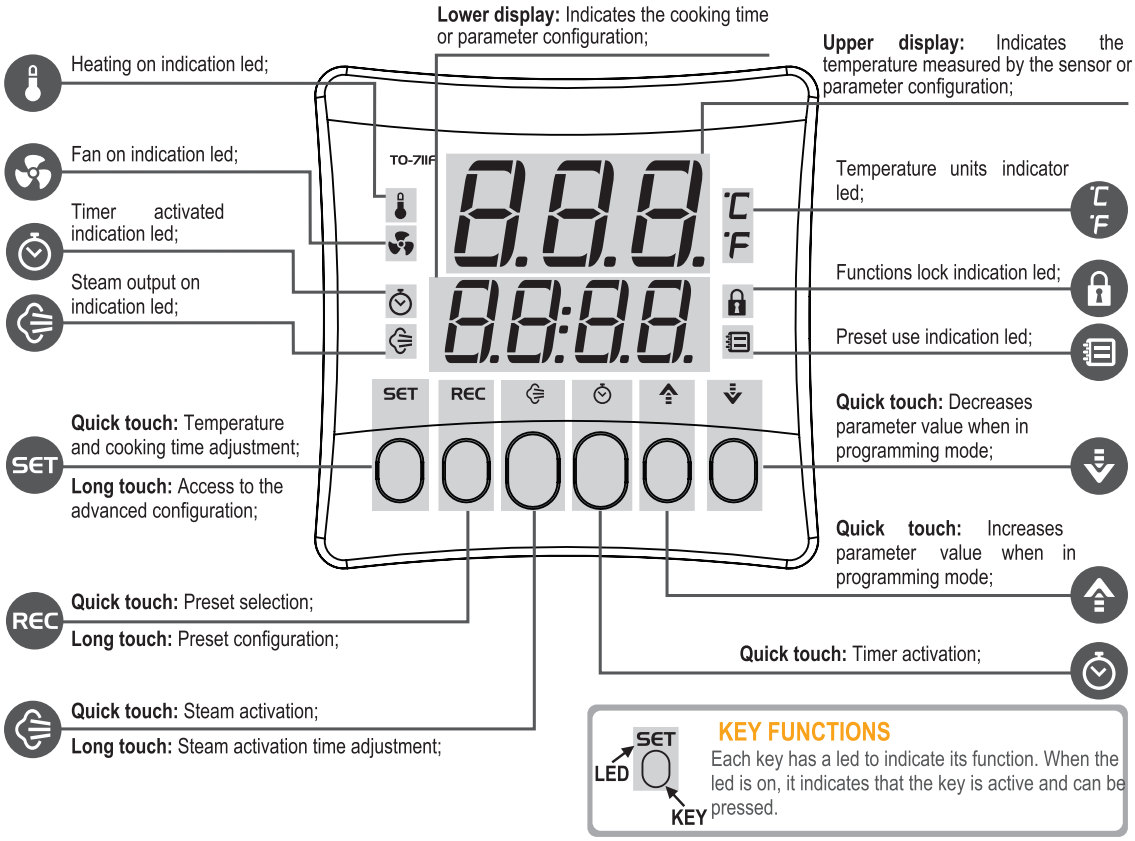
Take off right side screw.

ACESS TO BURNER



Take off the burner closure screw.

11. DIGITAL CONTROLLER



12. OPERATION

1 - In the control panel turn to the right on / off switch , it will be illuminated. With the door closed, the engine will start working and the light will turn on automatically. OBS .: the internal light will be lit throughout the procedure, until the on / off switch is switched off.

2 - In the digital controller, the display will show the temperature of the cooking chamber.

3 - Press the SET button. The upper display will flash, select the desired temperature using the and keys , and to confirm, press the SET button.

4 - After, lower display will flash, select the desired time using the keys and (The time is displayed in minutes). To confirm the minutes, press the SET button, after confirm the seconds press the SET button.

5 - After will be start the cooking process. It will only start heating after this command.

6 - On the controller, the LED will begin to flash, indicating that the timer has started.

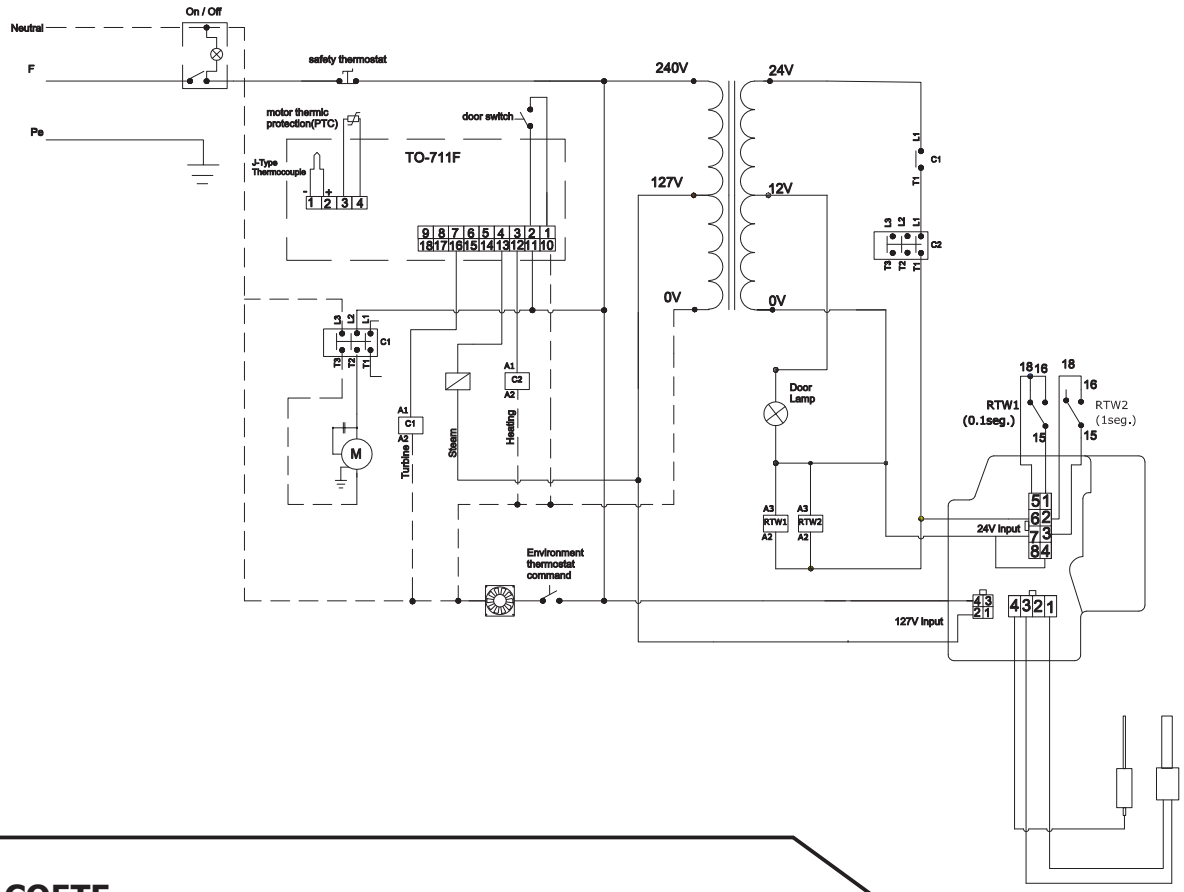
7 - During the process press the key to inject steam. The LED will light. The steam injection time (5s) is pre-programmed.

8 - When the timer reaches zero (0), the alarm will sound indicating the end of the process.

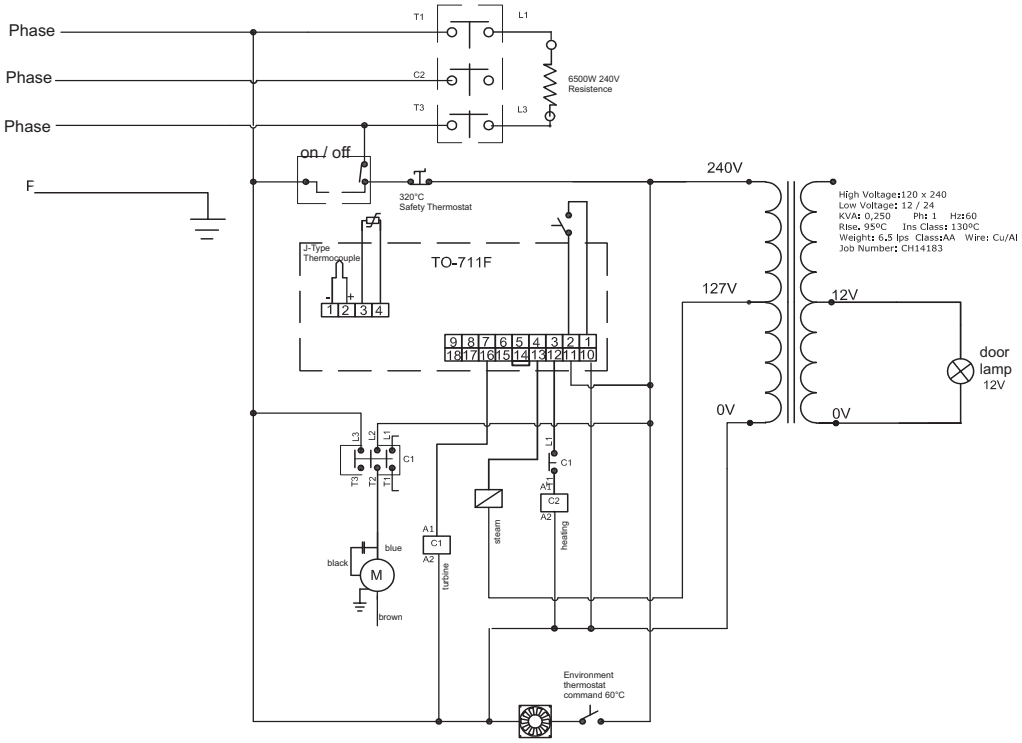
9 - Key restart the process.

13. ELETRIC SCHEMATICS

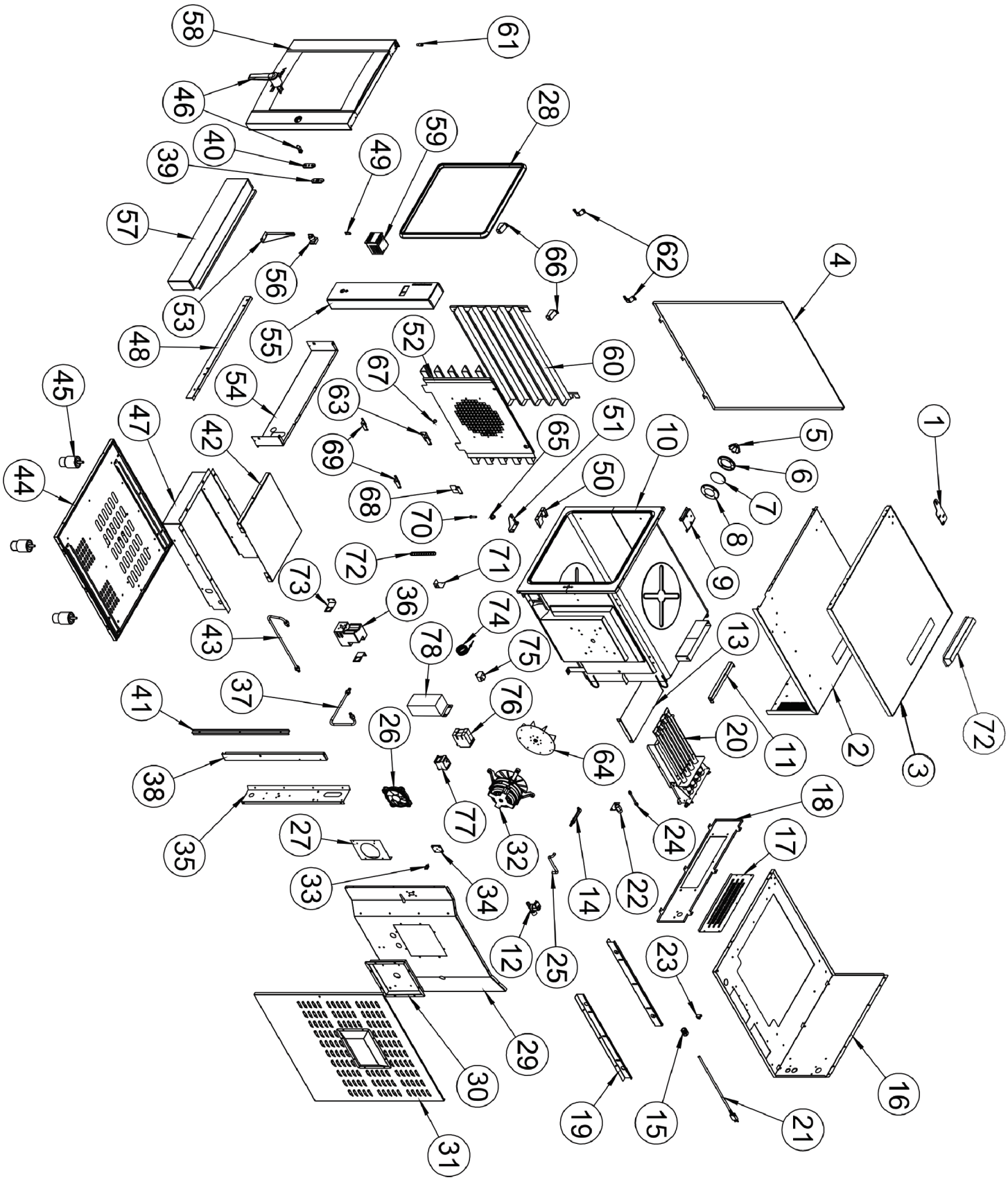
CO5TG



CO5TE



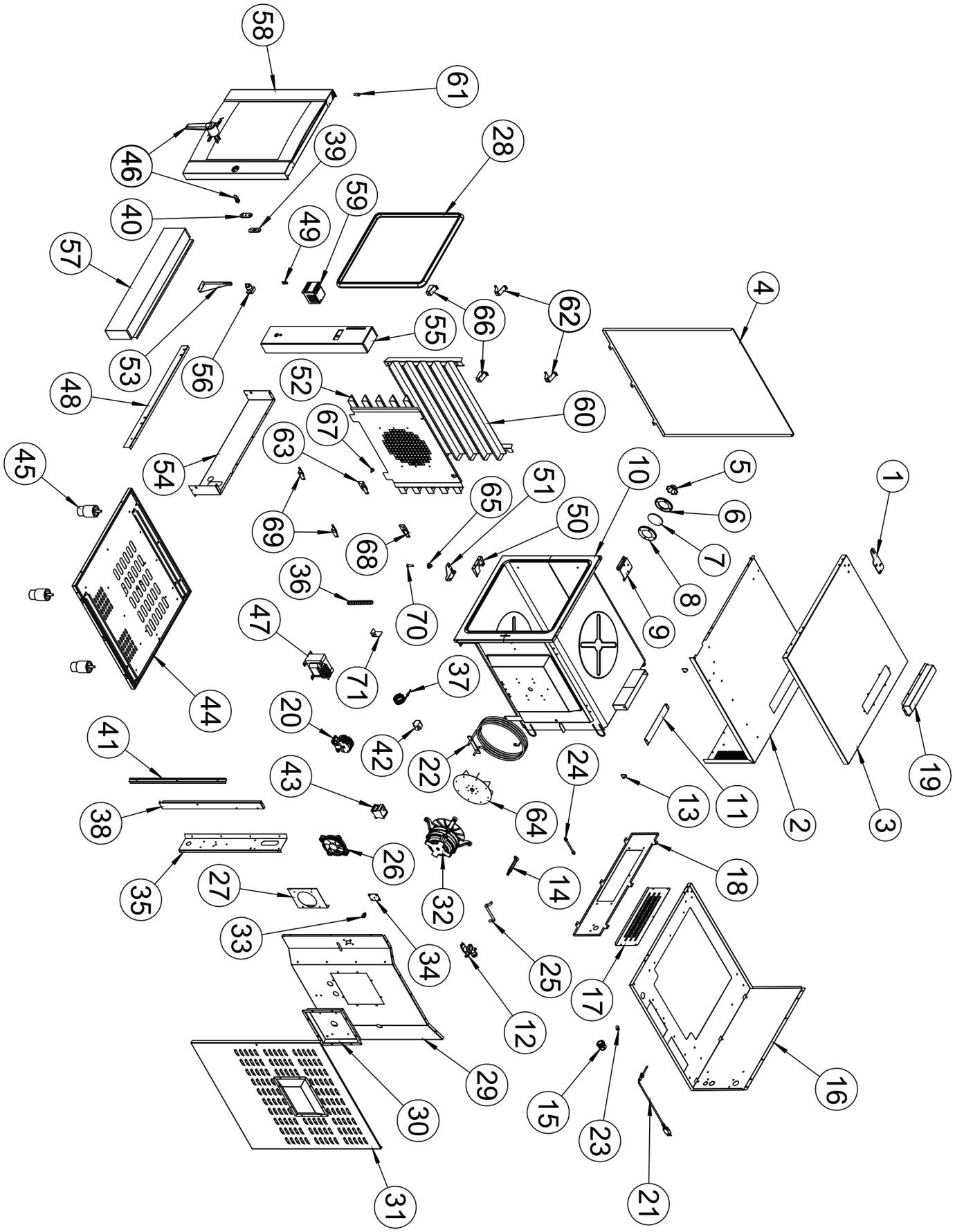
14. EXPLODED VIEW CO5TG



15. PARTS LIST CO5TG

Item	Description	Code
1	TOP HINGE	8.02.13.05000023
2	TOP CLOSURE	8.02.13.05000030
3	EXTERNAL ROFF	8.02.13.05000028
4	LEFT SIDE	8.02.13.05000015
5	LAMP SET	8.02.13.05002300
6	LAMP SEALING SILICON	2.80.60.03000528
7	LAMP GLASS	2.80.09.00020155
8	LAMP FLANGE	8.02.13.00000167
9	TOP HINGE REINFORCEMENT	8.02.13.05000021
10	INNER CHAMBER SET	8.02.13.05000100
11	FLOW REGULATOR	8.02.13.05000007
12	3 WAY WATER VALVE	3.97.01.00001003
13	LOWER CHAMBER ADJUNCT BURNER	8.02.13.05000004
14	WATER INJECTOR SET	8.02.13.05002200
15	CLAMP CONNECTOR 3/4"	2.80.02.00001905
16	INTERMEDIATE BASE	8.02.13.05000020
17	EXTERNAL CHAMBER BURNER CLOSURE	8.02.13.05000037
18	LOWER REAR CLOSURE	8.02.13.05000065
19	LOWER BURNER BOX MOUNTING	8.02.13.05000060
20	BURNER	8.02.13.05001200
21	WIRING	2.80.11.00000056
22	GAS INLET SET	8.02.13.05000800
23	TERMINAL PRESSURE 10mm²	2.80.48.00000010
24	CHAMBER INPUT WATER SET	8.02.13.05002700
25	SILICON HOSE 12.70 X 7mm	4.04.05.00060165
26	COOLER	4.02.12.00028290
27	COOLER SUPPORT	8.02.13.05000051
28	DOOR RUBBER	2.80.60.00002003
29	RIGHT SIDE ISOLATION	8.02.13.05000019
30	ENGINE MOUNT BOX	8.02.13.05000033
31	RIGHT SIDE	8.02.13.05002500
32	SINGLE PHASE ENGINE	2.80.30.13232063
33	THERMOSTAT	2.80.49.78310180
34	BASE'S THERMOSTAT	8.02.13.05000079
35	REAR RIGHT COLUMN	8.02.13.05000032
36	GAS VALVE	2.80.53.00033898
37	GAS INPUT BURNER SET	8.02.13.05001600
38	RIGHT COLUMN	8.02.13.05000034
39	MIRROR DOOR	8.02.13.00000195
40	BASE CLOSING DOOR	8.02.13.00000196
41	FRONT RIGHT FRAME	8.02.13.05000055
42	BURNER'S BOTTOM	8.02.13.05000001
43	GAS INLET VALVE SET	8.02.13.05001500
44	LOWER BASE SET	8.02.13.05002400
45	LEG	8.02.13.00000900
46	OVEN DOOR HANDLE	8.97.01.74179000
47	CHAMBER SUPPORT	8.02.13.05000016
48	LOWER FRONT FINISH	8.02.13.05000039
49	MAGNET SENSOR	2.80.99.00005802
50	LOWER HINGE REINFORCEMENT	8.02.13.05000022
51	LOWER DOOR REINFORCEMENT	8.02.13.05000059
52	RIGHT TRAY SET	8.02.13.05001300
53	SENSOR BASE	8.02.13.07000082
54	LOWER FRONT BASE	8.02.13.05000029
55	CONTROL PANEL	8.02.13.05000017
56	FIXED ILLUMINATED CSW SWITCH (on-off key)	2.80.02.00381555
57	LOWER OUT FRONT FINISHING	8.02.13.05000018
58	DOOR SET	8.02.13.05000200
59	CONTROLLER TO-711F	2.80.11.00185265
60	LEFT TRAY SET	8.02.13.05001400
61	UPPER DOOR BOLT	8.02.13.00000211
62	TOP LEFT BASE SET	8.02.13.05003500
63	UPPER RIGHT BASE	8.02.13.05000050
64	OVENFAN	8.02.13.05000700
65	LOWER HINGE REINS	4.02.12.51621119
66	BOTTOM LEFT BASE	8.02.13.05000011
67	RIGHT MOUNTING SCREW	8.02.13.05000074
68	UPPER RIGHT MOUNTING SET	8.02.13.05003300
69	RIGHT BOTTOM BASE	8.02.13.05000053
70	STAINLESS SCREW MQ SXT M8X1,25X30	2.60.01.00083000
71	TEMPERATURE SENSOR PROTECTION	8.02.13.05000036
72	THERMOCOUPLE SUPPORT	8.02.13.05000054
73	GAS VALVE SUPPORT	8.02.13.00000206
74	THERMOCOUPLE TYPE J 3,5X25mm 1000mm CABLE RMG 350 ° C	2.80.11.00000024
75	SAFETY THERMOSTAT The 355 ° C C / MANUAL RESET	2.80.49.00000355
76	RTW TIMER RELAY 24V 50 / 60Hz DC	4.13.01.10075166
77	MINI CONTACTOR CWC 09-10-30V26	4.02.08.10047038
78	SINGLE PHASE COMPENSATOR 0,25kva 60 Hz	3.97.01.10000889
79	HEAT OUTPUT FINISH	8.02.13.05000096
80	12uF CAPACITOR 50/60 Hz	4.13.01.00000012

16. EXPLODED VIEW CO5TE



17. PARTS LIST CO5TE

NO	Description	Code
1	TOP HINGE	8.02.13.05000023
2	TOP CLOSURE	8.02.13.05000030
3	EXTERNAL ROFF	8.02.13.05000028
4	LEFT SIDE	8.02.13.05000015
5	LAMP SET	8.02.13.05002300
6	LAMP SEALING SILICON	2.80.60.03000528
7	LAMP GLASS	2.80.09.00020155
8	LAMP FLANGE	8.02.13.00000167
9	TOP HINGE REINFORCEMENT	8.02.13.05000021
10	INNER CHAMBER SET	8.02.13.05002000
11	MOBILE FLOW REGULATOR	8.02.13.05000094
12	3 WAY WATER VALVE	3.97.01.00001003
13	MOBILE FLOW REGULATOR BASE	8.02.13.05000095
14	WATER INJECTOR SET	8.02.13.05002200
15	CLAMP CONNECTOR 3/4"	2.80.02.00001905
16	INTERMEDIATE BASE	8.02.13.05000020
17	EXTERNAL CHAMBER BURNER CLOSURE	8.02.13.05000037
18	LOWER REAR CLOSURE	8.02.13.05000065
19	HEAT OUTPUT FINISH	8.02.13.05000096
20	CONTACTOR CWM18 - 2P 220V 50 / 60Hz	4.02.08.10185988
21	WIRING	2.80.11.00000068
22	RESISTANCE	2.80.42.00041616
23	TERMINAL PRESSURE 10mm²	2.80.48.00000010
24	CHAMBER INPUT WATER SET	8.02.13.05002700
25	SILICON HOSE 12.70 X 7mm	4.04.05.00060165
26	COOLER	4.02.12.00028290
27	COOLER SUPPORT	8.02.13.05000051
28	DOOR RUBBER	2.80.60.00002003
29	RIGHT SIDE ISOLATION	8.02.13.05000019
30	ENGINE MOUNT BOX	8.02.13.05000033
31	RIGHT SIDE	8.02.13.05002500
32	SINGLE PHASE ENGINE	2.80.30.13232063
33	THERMOSTAT	2.80.49.78310180
34	BASE'S THERMOSTAT	8.02.13.05000079
35	REAR RIGHT COLUMN	8.02.13.05000032
36	THERMOCOUPLE SUPPORT	8.02.13.05000054
37	TYPE J THERMOCOUPLE 3,5x25mm 1000mm CABLE RG 350 ° C	2.80.11.00000024
38	RIGHT COLUMN	8.02.13.05000034
39	MIRROR DOOR	8.02.13.00000195
40	BASE CLOSING DOOR	8.02.13.00000196
41	FRONT RIGHT FRAME	8.02.13.05000055
42	SAFETY THERMOSTAT The 355 ° C C / MANUAL RESET	2.80.49.00000355
43	MINI CONTACTOR CWC09-10-30V26	4.02.08.10047038
44	LOWER BASE SET	8.02.13.05002400
45	LEG	8.02.13.00000900
46	OVEN DOOR HANDLE	8.97.01.74179000
47	SINGLE PHASE COMPENSATOR 0,25kva 60 Hz	3.97.01.10000889
48	LOWER FRONT FINISH	8.02.13.05000039
49	MAGNET SENSOR	2.80.99.00005802
50	LOWER HINGE REINFORCEMENT	8.02.13.05000022
51	LOWER DOOR REINFORCEMENT	8.02.13.05000059
52	RIGHT TRAY SET	8.02.13.05001300
53	SENSOR BASE	8.02.13.07000082
54	LOWER FRONT BASE	8.02.13.05000029
55	CONTROL PANEL	8.02.13.05000017
56	FIXED ILLUMINATED CSW SWITCH (on-off key)	2.80.02.00381555
57	LOWER OUT FRONT FINISHING	8.02.13.05000018
58	DOOR SET	8.02.13.05000200
59	CONTROLLER TO-711F	2.80.11.00185265
60	LEFT TRAY SET	8.02.13.05001400
61	UPPER DOOR BOLT	8.02.13.00000211
62	TOP LEFT BASE SET	8.02.13.05000078
63	UPPER RIGHT BASE	8.02.13.05000050
64	OVENFAN	8.02.13.05000700
65	LOWER HINGE REINS	4.02.12.51621119
66	BOTTOM LEFT BASE	8.02.13.05000011
67	RIGHT BASE SCREW	8.02.13.05000074
68	UPPER RIGHT BASE SET	8.02.13.05003200
69	RIGHT BOTTOM BASE	8.02.13.05000087
70	STAINLESS SCREW MQ SXT M8X1,25X30	2.60.01.00083000
71	TEMPERATURE SENSOR PROTECTION	8.02.13.05000036

WARRANTY TERM

METALÚRGICA VENÂNCIO LTDA offers a warranty to manufactured equipment as is specified below:

* Every alleged manufacturing defect must be analysed only by technical assistance from VENÂNCIO. When proven, an eventual manufacturing defect repair will be free of charge.
* Equipment repaired without proper authorization from the manufacturer or altered, disassembled and/or utilized ajar from the indications presented in their respective guides, are not covered by this warranty.
* The warranty refers only to the normal use of the equipment, considering the following of the recomendations and instructions contained in the guide that comes with the product
* For all purposes, the brand gives legal guarantee of two (2) years from the date of issuance of the purchase invoice, being mandatory its apresentation to the customer service presented under this warranty term .
* It is important to consider that glass, light bulbs, resistors, contactors, fuses, relays, solenoids, digital controllers and thermostats, are not covered by this warranty.
* In the case of its electric motors, being manufactured by a third party, when defective should be sent to its authorized service.
* This guarantee refers only to the parts and components manufactured by METALÚRGICA VENÂNCIO LTDA, covering also labor costs in such repairs.
* It is the clients responsibility to communicate any findings of manufacturing defect to METALÚRGICA VENÂNCIO LTDA through the local distributor.
* In case of bulky equipment (roasters, ovens, heating stoves, industrial ovens, etc.), technical assistance, when necessary, carry out the visit directly to the customers location/establishment. In the other hand, small sized equipment (heaters, plates, saucers, pots, sandwich, drinking fountains, coolers, etc.), the customer must, on their own, direct them to any of the brand's authorized service.
* Defects in electrical, improper installation, shipping damage done by third parties or weather invalidate the warranty.

IMPORTANT: *only assemble of the product with safety equipment (goggles, leather gloves, etc.) and suitable tools to the specific product. VENÂNCIO will not be held responsible for any injury derived from the lack of attention and care, as well as improper use of the equipment,even when in operation.*

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