

BLODGETT CONVECTION OVEN



Operation

SSM Solid State Manual w/60 Minute Electro-Mechanical Timer

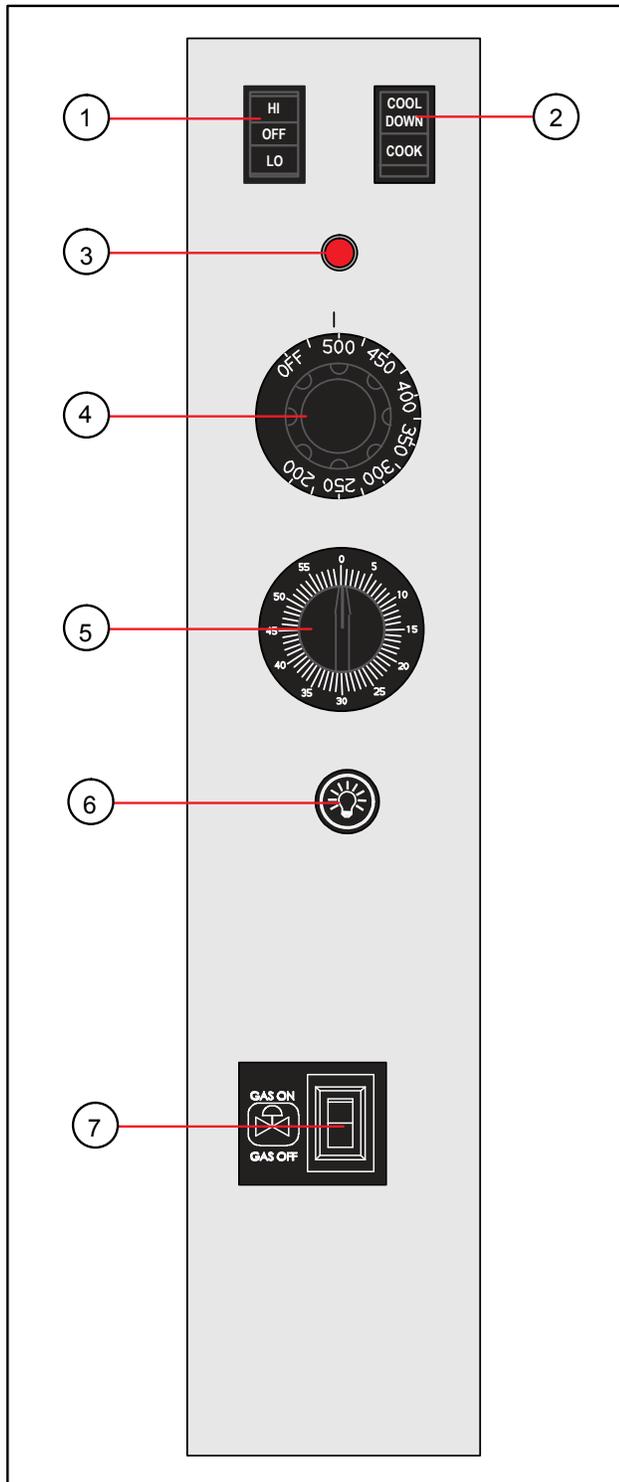


Figure 11

CONTROL DESCRIPTION

1. **BLOWER HI/LO/OFF SWITCH** - Controls the operation of the blower. If the blower switch is in the OFF position the oven will be turned off.
2. **COOL DOWN SWITCH** - When the switch is in the COOK position, the oven can be used to cook. When the switch is in the COOL DOWN position, the oven is cooling down for the next bake.
3. **OVEN READY LIGHT** - When lit indicates burners are operating. When the light goes out the oven has reached operating temperature.
4. **THERMOSTAT** - Controls the temperature at which the oven will operate. Temperatures can range from 200-500°F (93-260°C).
5. **COOK TIMER** - Used to time the length of the cooking operation. When the set time expires, a buzzer will sound.
6. **LIGHT SWITCH** - Operates the oven cavity lights.
7. **HEAT CUTOFF** - used to turn gas on or off

OPERATION

1. Set the COOL DOWN switch (2) to the COOK position. Turn the THERMOSTAT (4) to the desired operating temperature.
2. Set the BLOWER HI/LO/OFF switch (1) to the HI or LO position. When the OVEN READY light (3) goes out, load the product and set the COOK TIMER (5).
3. When the timer sounds, remove the product. If the next product requires a lower operating temperature, then the cool down mode can be used. Turn the COOL DOWN SWITCH (2) to the COOL DOWN position. Make sure that the door is open.
4. Turn the oven off by setting the BLOWER HI/LO/OFF switch (1) to the OFF position.



WARNING!!

A complete five minute shutdown must be observed before the oven is relighted.