



Operation

Safety Information

THE INFORMATION CONTAINED IN THIS SECTION IS PROVIDED FOR THE USE OF QUALIFIED OPERATING PERSONNEL. QUALIFIED OPERATING PERSONNEL ARE THOSE WHO HAVE CAREFULLY READ THE INFORMATION CONTAINED IN THIS MANUAL, ARE FAMILIAR WITH THE FUNCTIONS OF THE OVEN AND/OR HAVE HAD PREVIOUS EXPERIENCE WITH THE OPERATION OF THE EQUIPMENT DESCRIBED. ADHERENCE TO THE PROCEDURES RECOMMENDED HEREIN WILL ASSURE THE ACHIEVEMENT OF OPTIMUM PERFORMANCE AND LONG, TROUBLE-FREE SERVICE.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett conveyor oven.



SAFETY TIPS

For your safety read before operating

What to do if you smell gas:

- D DO NOT try to light any appliance.
- D DO NOT touch any electrical switches.
- D Use an exterior phone to call your gas supplier immediately.
- D If you cannot reach your gas supplier, call the fire department.

What to do in the event of a power failure:

- D Turn all switches to off.
- D DO NOT attempt to operate the oven until the power is restored.

NOTE: In the event of a shutdown of any kind, allow a five (5) minute shut off period before attempting to restart the oven.

General safety tips:

- D DO NOT use tools to turn off the gas control. If the gas cannot be turned off manually do not try to repair it. Call a qualified service technician.
- D If the oven needs to be moved for any reason, the gas must be turned off and disconnected from the unit before removing the restraint cable. Reconnect the restraint after the oven has been returned to its original location.
- D DO NOT remove the control panel cover unless the oven is unplugged.

Operation



Single Speed Blower

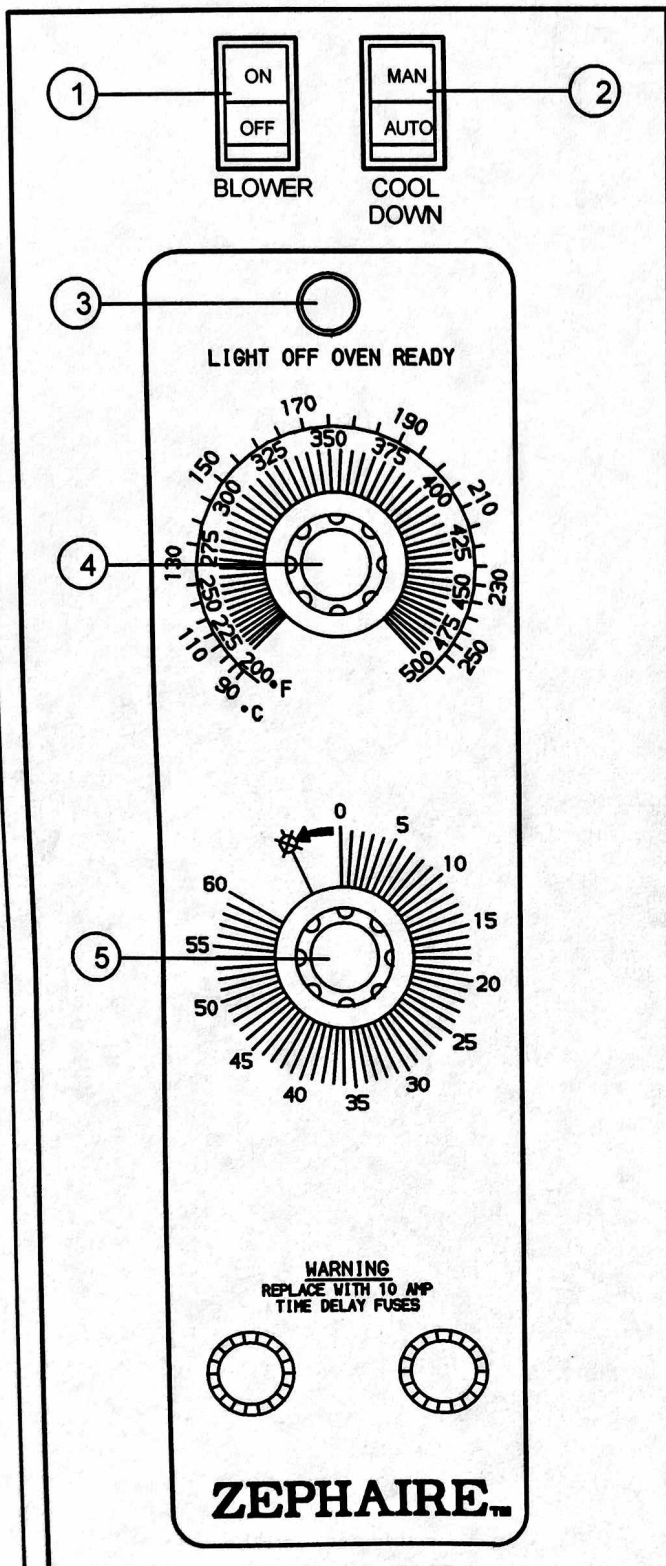


Figure 12

CONTROL DESCRIPTION

1. **BLOWER ON/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 AUTO position, the oven can be used to cook. When the switch is in the MAN 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 to 500 F (93 to 260 C).
5. **COOK TIMER** - Used to time the length of the cooking operation. When the set time expires, a buzzer will sound.

OPERATION

1. Set the COOL DOWN switch (2) to the AUTO position. Turn the THERMOSTAT (4) to the desired operating temperature.
2. Set the BLOWER ON/OFF SWITCH (1) to the ON 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 MAN position. Make sure that the door is open.
4. Turn the oven off by setting the BLOWER ON/OFF SWITCH (1) to the OFF position.



WARNING!!

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