

1/4 SIZE PANS - CONVECTION OVEN



MODEL 620

Convection is the ideal way to cook convenience foods and this compact oven can bake it all. Heated, circulating air throughout the oven penetrates food quickly. Perfect for everything from cookies, muffins and biscuits to frozen snacks and hors d'oeuvres.

FEATURES:

- Precise, adjustable time and temperature control
- High speed fan for even air distribution
- Temperatures ranging from 100° F - 450° F
- Stainless steel construction
- Insulated, double wall construction
- Cool touch safety (tempered) glass door
- Removable door and rack slides for easy cleaning
- Unit comes with (3) wire racks and (3) 13-1/2" x 10" aluminum baking trays
- Able to accommodate (3) standard 1/4 size sheet pans (Not Included)

ELECTRICAL DATA:

- 120 volts, 10.9 amps, 1300 watts
- Best when operated on an individual branch circuit
- 53" power cord length

DIMENSIONS: (Does not reflect shipping dimensions)

14-1/4" H x 19" W x 18" D
Inside dimension: 8-5/8" H x 14" W x 11" D

WEIGHT:

Approx. 40 lbs. (May not reflect shipping weight)

AVAILABLE ACCESSORIES:

- #00620CR Cooling Rack
- #00620PS3 Boxed set of (3) aluminum baking trays
- #0022693 (500) sheets Parchment Paper
- #0022694 (1000) sheets Parchment Paper



WISCO INDUSTRIES®


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LIMITED WARRANTY:


Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.


Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

 Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.


 Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.


Initial Start Up:


Before you use your new Wisco 620 Convection Oven you will want to follow the steps listed below in order to get rid of any oil, film, etc. that may still be on the oven from the manufacturing process: (unit may initially smoke during this process)

- Clean the oven with a mild detergent inside & out
- Turn the ovens temperature control dial to 400° F
- Set the timer for approx. 30 min.
- After this cycle you are now ready to start cooking.

CLEANING INSTRUCTIONS:

 Do not steam clean or use excessive water on unit to avoid personal injury or electrical shock.

 Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

The inside of the oven can be cleaned with a mild detergent, water and a soft cloth.

Do not use acids or caustic products such as foaming oven cleaners.

Pans, racks and side supports are easily removed for cleaning with a mild detergent, water and soft cloth. To remove side supports, simply loosen the thumb nuts at the front of the machine and pull supports straight out.

The outside of the oven can be cleaned with a mild detergent, water and soft cloth.

You may also use a stainless steel cleaner.

AVOID USING ABRASIVE/SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON YOUR UNIT.

OPERATION:

PREHEAT

Preheat the oven 30° F - 50° F higher than the temperature you will be cooking at. Once you have loaded the food product into the oven and closed the oven door turn the temperature back to the required cooking temperature.

TEMPERATURE

Most products require lower temperatures than suggested for deck or range ovens. A standard temperature reduction of 25° F - 30° F is recommended as a starting point, actual baking will vary pending product weight and consistency. If the edges of the product are done and the center is still raw, or if there is extensive color variation, reduce the thermostat setting by 15-25° F until the desired results are achieved. Excessive temperatures will not reduce baking time.

TIME

Convection ovens generally bake 20% (or more) faster than deck or range ovens even though lower temperatures are used. Most recipes can be converted by having shorter cooking times and/or reducing your cooking temperatures.

- Frozen food products will require more time than refrigerated products
- 3 trays of food product will take more cook time than 1 tray of food

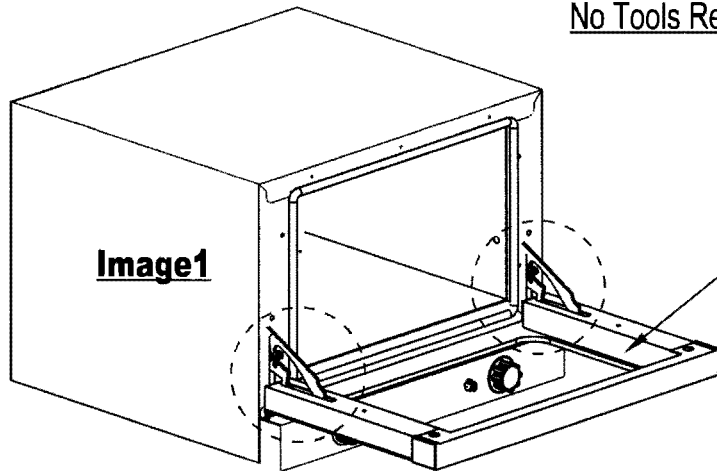
PRODUCT

Load the oven from the bottom up. To ensure even baking, equal amounts of product should be used. Different amounts of product in different pans can cause uneven baking.

*We suggest a clearance of 1-3 inches between pans when cooking for proper air circulation and best results.

MODEL 620 Oven Door Removal Instructions

No Tools Required

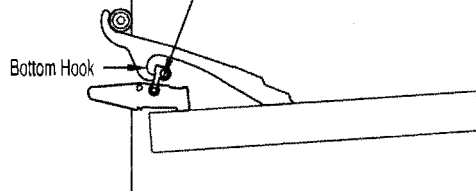


1. Unplug Unit
2. Open Door
(Image 1)

Image 1

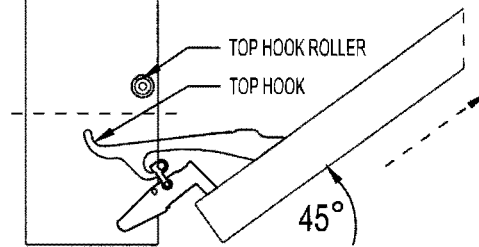
3. Push HINGE LOCKS in "up / locked" position
(Image 2)

Image 2
(side view)



4. Tilt door up at about 45° angle until the TOP HOOK on HINGE ARM is lower than the TOP HOOK ROLLER.
(Image 3)

Image 3
(side view)



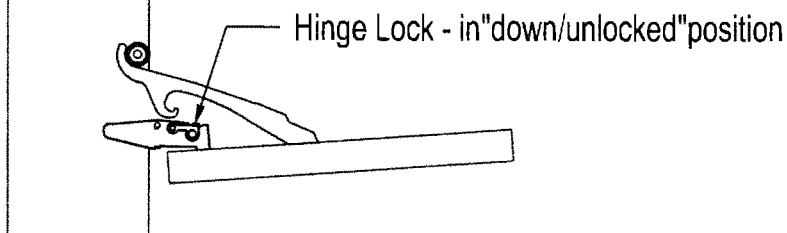
5. Pull door out of HINGE SLOTS

TO REPLACE DOOR :

Reverse steps listed above

In order to put HINGE LOCKS in "down lock" position, slight downward pressure on door may need to be applied to release HINGE LOCKS. (Image 4)

Image 4
(side view)



WISCO INDUSTRIES INC.**REPAIR PARTS FOR MODEL 620**

<u>ITEM NO.</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
1	0022683SK	DOOR ASSEMBLY (INCLUDES: GLASS, HANDLE, BRACKETS AND MOULDINGS)
2	0022688SK	DOOR HANDLE & BRACKETS
3	0022682	DOOR GASKET
4	0022656	HI-LIMIT THERMOSTAT
5	0022687	MOTOR & FAN
6	0022662	FAN (HEATING ELEMENT)
7	0022663	HEATING ELEMENT
8	0022666	POWER CORD
9	0022667	STRAIN RELIEF
10	0022676	SUPPORT RACKS
11	0022691	SCREWS (SUPPORT RACKS)
12	00620PS3	COOKIE PANS (BOX SET OF 3)
13	00620CR	COOLING RACK
14	0018032SK	FOOT REPLACEMENT KIT
15	0022670	COOKIE RACKS (BOX SET OF 3)
16	0022671	TIMER KNOB & THERMOSTAT KNOB
17	009092	PILOT LIGHT
18	0022673	TIMER (120 MIN)
19	0022674	THERMOSTAT (REGULATING)
*	0022693	500 PCS PARCHMENT PAPER
*	0022694	1000 PCS PARCHMENT PAPER