

# **VULCAN**

## *INSTALLATION & OPERATION MANUAL*

### *MODEL CO1717 SERIES ELECTRIC COUNTERTOP OVENS*

#### *MODELS*

<i>CO1717</i>	<i>ML-103851</i>
<i>CO1717E</i>	<i>ML-52498</i>
<i>CO1717P</i>	<i>ML-114941</i>



# Installation, Operation, and Care of MODEL CO1717 SERIES ELECTRIC COUNTERTOP OVENS

## SAVE THESE INSTRUCTIONS FOR FUTURE USE

### GENERAL

Models CO1717 and CO1717E Countertop Ovens are convenient, compact, and practical for the small oven user. They fit easily on a countertop and require a small space. There are three electric heaters located above, below, and between the two shelves to provide even heating. A thermostat regulates the temperature. The timer bell will ring when the set time is up. The controls provide consistent, predictable results every time.

Model CO1717P is built to operate on different voltages: 120/50/60/1 cord and plug, or 208/240/50/60/1 cord and plug, or 220/50/60/1 electrical supply.

### INSTALLATION

#### UNPACKING

Immediately after unpacking, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service agrees with the specifications on the data plate located at the bottom left corner on the back side of the oven.

#### LOCATION

This oven can be placed on a suitable counter surface. Allow  $\frac{1}{2}$ " (12.7 mm) minimum clearance on all sides of the oven.

Overall dimensions are 22" (55.9 cm) wide X 25" (63.5 cm) deep X 19" (48.2 cm) high.

#### ELECTRICAL CONNECTION

**WARNING:** ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

**WARNING:** APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

## ELECTRICAL DATA

Model	Volts/Hz/ Phase	Watts	Amps	Supplied Plug NEMA #
CO1717 CO1717E	120/60/1	1500	12.5	5-15P
	220/50/60/1	1800	8.2	6-15P
CO1717P	120/50/60/1	2800	23.5	5-30P
	208-240/ 50/60/1	2800/3925	13.5/15.6	6-20P
	220/50/60/1	3135	14.3	None

### BEFORE FIRST USE

Disconnect electrical power supply. Clean all stainless steel parts with a soft cloth and mild detergent and warm water to remove any shipping dust and the protective oil film. Refer to CLEANING in this manual.

Reconnect electrical power and turn the thermostat on Models CO1717 and CO1717E to 500°F (260°C) for 45 minutes to burn off all protective oils from the heating elements. For Model CO1717P, turn thermostat to 680°F (471°C) for 45 minutes.

### INSTALLATION HINTS FOR HEARTH STONES

Hearth stones are to be used for bread, dough, and pizza contact only.

When breaking in a new deck oven with stone hearths, follow the information placed on the label attached to each stone. If these instructions are not followed, the risk of warpage of the stone is very great. The label on the stone reads as follows:

"To minimize warpage and maximize the life of the stone, it is strongly recommended that the stones be predried following the process below:

"Preheat deck oven for one hour at 100°F (38°C). Each hour thereafter, gradually increase the temperature at 100°F (38°C) intervals until the maximum baking temperature is reached [500°F (260°C) for Models CO1717 and CO1717E, or 680°F (471°C) for Model CO1717P].

"A slight odor/outgassing occurs during the initial heat-up. This is normal, as the stones are adjusting to their environment.

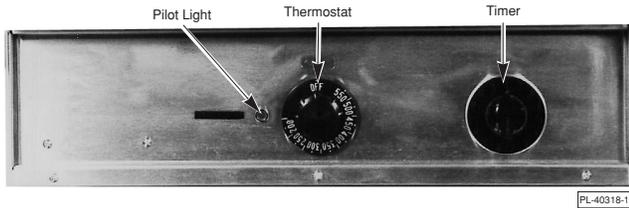
"Do not clean upper and lower stones with high abrasive brushes or cleaners. Wipe clean with a rag or soft brush."

The stones should be reversed periodically to equalize wear. Exercise care to avoid breaking the stones when reversing.

# OPERATION

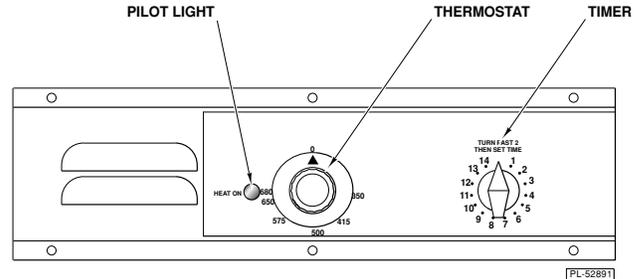
**WARNING:** THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, AND SERVICING THE OVEN.

## CONTROLS (Fig's 1 and 2)



Models CO1717 / CO1717E

Fig. 1



Model CO1717P

Fig. 2

**Thermostat** — Turn clockwise to set the temperature. The electric heaters will stay on until the set temperature is reached. It may require 20-45 minutes for the set temperature to be reached. When the electric heaters go off, place the product in the oven.

**Timer** — Set the timer for the desired time. When the timer bell sounds, remove the product from the oven. The timer is not part of the heater circuit. Turn the thermostat counterclockwise to OFF when done.

## CLEANING

**WARNING:** DISCONNECT ELECTRICAL SUPPLY WHEN CLEANING THE OVEN.

Clean the outside of the oven daily with a cloth and mild detergent and warm water. Shelves may be removed and cleaned with a damp cloth. Do not clean decks with high abrasion brushing or water as they may crack. Do not place frozen foods directly on hearth decks. The thermal stress may cause cracking. Liquids should never come in contact with the decks. Wipe clean with a dry cloth or stiff bristle brush.

## SERVICE

To obtain service on this oven, contact your local Hobart Service Agency.