

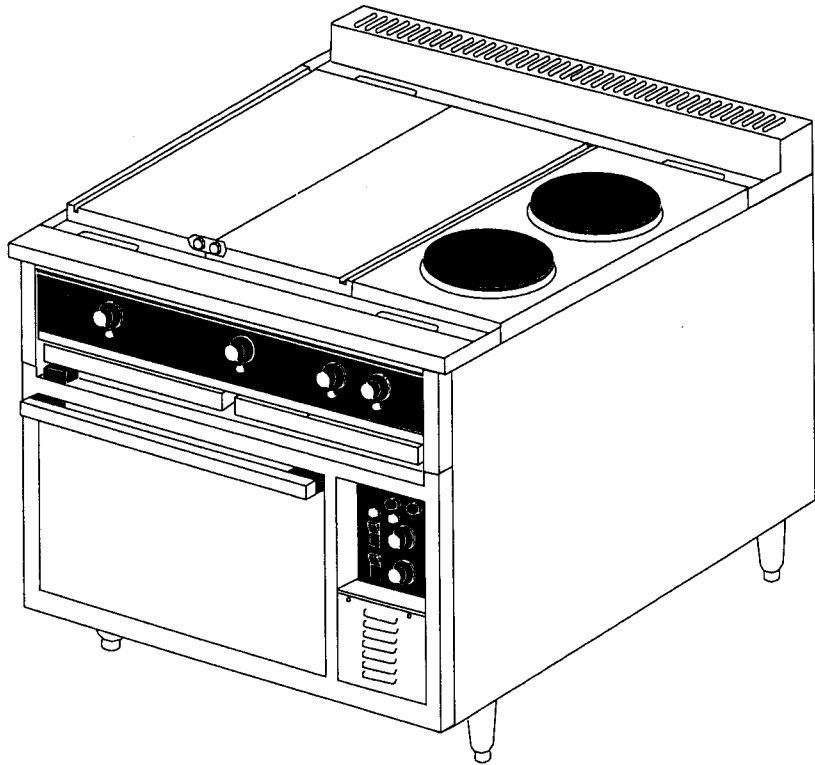
Toastmaster®

Oven Range

Models

RH36, MH36 & CO36

OWNER'S OPERATING & INSTALLATION MANUAL



Toastmaster®

A Middleby Company

1400 Toastmaster Drive • Elgin, IL 60120 • (847)741-3300 • FAX (847)741-4406

Part No. 34286

Price \$15.00

9/96

Toastmaster®

NO QUIBBLE LIMITED WARRANTY

TOASTMASTER, HEREINAFTER REFERRED TO AS THE SELLER, WARRANTS EQUIPMENT MANUFACTURED BY IT TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR WHICH IT IS RESPONSIBLE. THE SELLER'S OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO REPLACING OR REPAIRING AT SELLER'S OPTION, WITHOUT CHARGE, ANY PART FOUND TO BE DEFECTIVE AND ANY LABOR AND MATERIAL EXPENSE INCURRED BY SELLER IN REPLACING OR REPAIRING SUCH PART. SUCH WARRANTY SHALL BE LIMITED TO THE ORIGINAL PURCHASER ONLY AND SHALL BE EFFECTIVE FOR A PERIOD OF ONE YEAR FROM DATE OF ORIGINAL INSTALLATION, OR 18 MONTHS FROM DATE OF PURCHASE, WHICHEVER IS EARLIER; PROVIDED THAT TERMS OF PAYMENT HAVE BEEN FULLY MET.

The warranty period for Accu-Miser griddles shall be 24 months from the date of installation or 30 months from the date of purchase, whichever is earlier.

Normal maintenance functions and customer abuse are not covered by this **no quibble warranty**.

Seller shall be responsible only for repairs or replacements of defective parts performed by Seller's authorized service personnel. Authorized service agencies are located in principal cities throughout the contiguous United States, Alaska and Hawaii. This no quibble warranty is only valid in the 50 United States. Outside of the United States, warranty labor will only be performed during normal working hours. Overtime and/or premium labor charges are the responsibility of the Buyer.

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item. Seller shall not be liable for any prospective or lost profits of Buyer.

This warranty is effective on Toastmaster equipment sold on, or after August 1, 1995.

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IN CASE OF FIRE

De-energize oven range at disconnect switch. This will cut off power to the heating elements allowing oven range to cool. This reduces the temperature making it easier to stop the fire.

CAUTION:

Do not attempt to fight a grease fire by pointing the nozzle of the fire extinguisher directly on the burning grease. The force will cause the burning grease to be sprayed to adjoining equipment making it difficult to contain the fire. Use a fire extinguisher filled with CO₂ only which is for liquids and oils and suitable for electric powered equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This manual provides detailed information for installation and operation of your new oven range. It also contains some information to assist the operator in diagnosing problems in the event of a malfunction. This manual is an important tool for the operator and should be kept readily available.

FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

NOTICE

**Using any parts other than
genuine Toastmaster factory
supplied parts relieves the
manufacturer of all liability.**

NOTICE

**Toastmaster (Manufacturer) reserves the right
to change specifications and product design
without notice. Such revisions do not entitle
the buyer to corresponding changes, im-
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SECTION 1

DESCRIPTION

I. Description

Toastmaster Models RH36 and MH36 electric oven ranges are rated heavy duty for commercial use. The oven range consists of a range top fastened to an oven base. The only difference between the Models MH36 and RH36 is that the MH36 has features which qualify it for shipboard usage. The marine features are an oven door latch, grease tray latch, bolt-down legs, range top adjustable sea rails and a grab bar across the front.

A. OVEN BASE

The oven base can be either a deck oven or a convection oven.

1. Deck Oven ("D" in Model #, example RH36D1)

The deck oven base has an aluminized steel inner lining, removable deck of rigidized steel, vent with damper and fully gasketed landing shelf type stainless steel lined door. The oven is insulated on all sides and is equipped with one slide-in rack. Heating is accomplished with top and bottom formed tubular heating elements which are each controlled by a 3-heat (low, medium and high) switch. The deck oven has a thermostatic control with a temperature range of 200°F to 550°F (93°C to 287°C). The oven will preheat to 450°F (232°C) in 20 minutes.

2. Convection Oven ("C" in Model #, example RH36C1)

The convection oven has removable stainless steel oven liners, vent with damper and fully gasketed landing shelf type stainless steel lined door. The oven is insulated on all sides. Removable rack supports can accommodate six racks. The heating element is enclosed in the side of the oven cavity and encircles the oven blower fan. The convection oven has a thermostatic control with a temperature range of 150°F to 450°F (65°C to 232°C). The oven will preheat to 450°F (232°C) in 15 minutes.

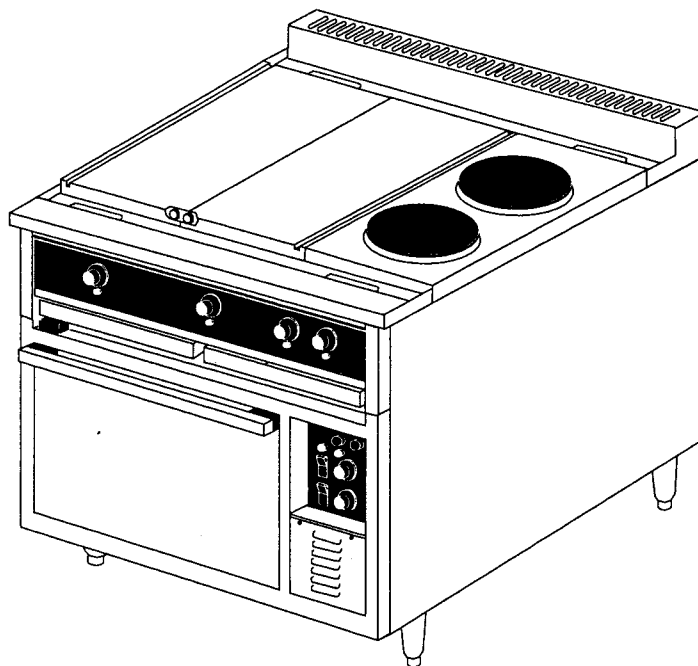


Figure 1-1

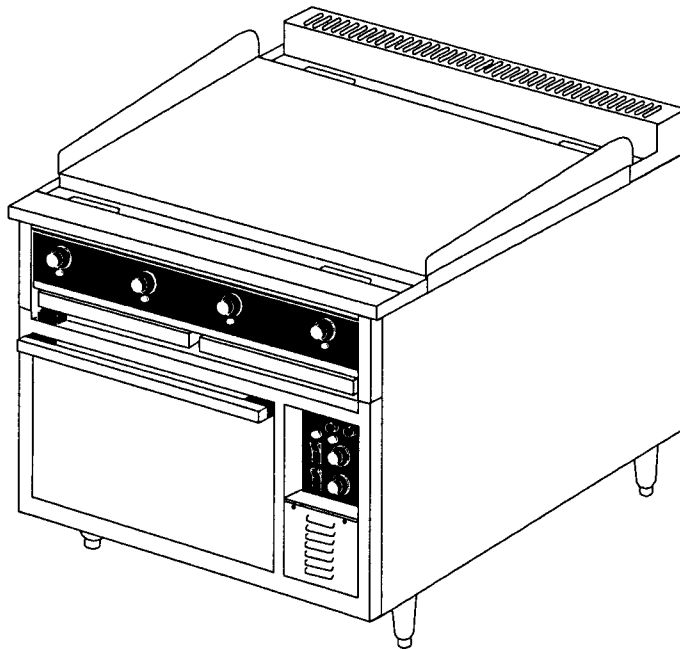
SECTION 1 - DESCRIPTION

B. RANGE

The range can consist of up to 3 different components and the components can be configured in six ways. Troughs with drip chutes are located at the front and rear for drainage into two wide drawer type receptacles.

1. Range Components Descriptions

- a. **Griddle** for griddling. The griddle can be either 24" x 24" or 24" x 36". The griddles are controlled by thermostats. The 24" x 24" griddle has a thermostat control for each of two 12" x 24" zones and the 24" x 36" griddle has a thermostat control for each of four 9" x 24" zones. The griddles zones have a temperature range of 150°F to 450°F (65°C to 232°C) and will preheat to 400°F (204°C) in 12 minutes.



**Figure 1-2
Griddle**

SECTION 1 - DESCRIPTION

- b. **12" x 24" Hot Plate** for stock pot cooking (Not recommended for griddling). The hot plates are thermostatically controlled and have a temperature range of 250°F to 850°F (121°C to 454°C) and will preheat to 400°F (204°C) in 12 minutes.

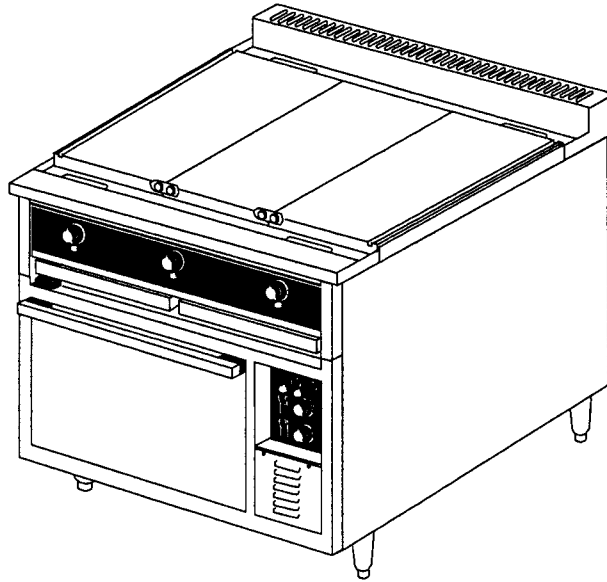


Figure 1-3
Hot Plate

- c. **Round Hot Plate** for stock pot cooking. The twin hot plates have a 9" diameter and are controlled by 3-heat (low, medium and high) switches.

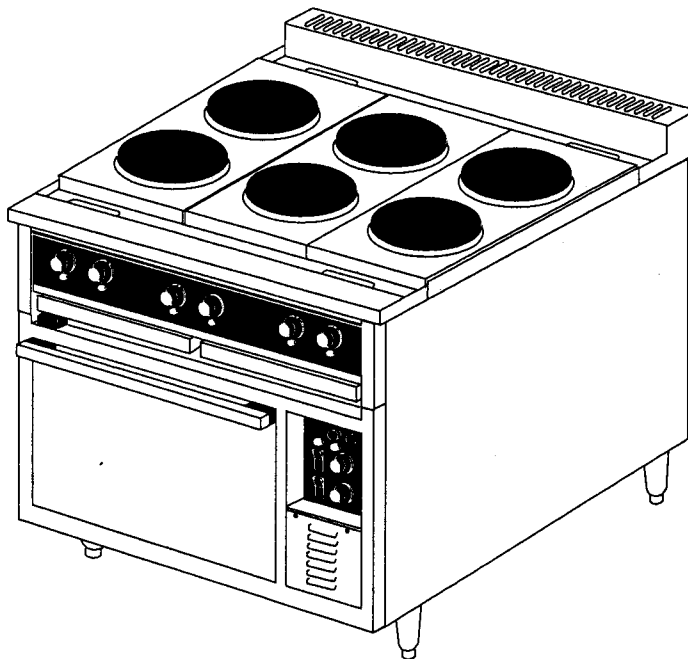


Figure 1-4
Round Hot Plate

SECTION 1 - DESCRIPTION

2. Range Top Configurations

- a. **All Purpose Top RH36C1, RH36D1.** The all purpose top consists of three 12" x 24" hot plates. The all purpose top is **not** recommended for griddling.

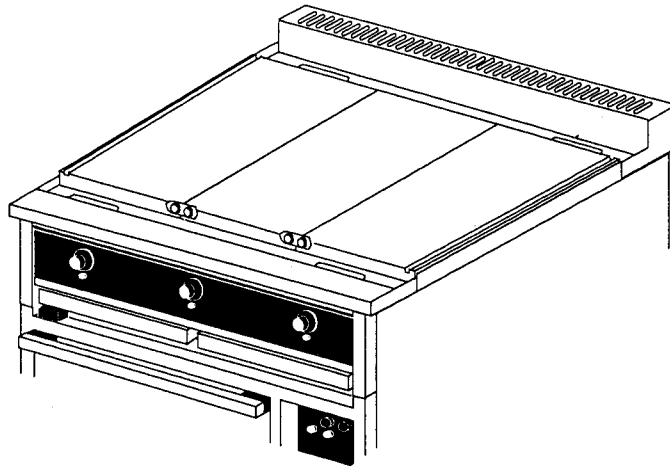


Figure 1-5
All Purpose Top

- b. **Multi-Purpose Top RH36C2, RH36D2.** The multi-purpose top consists of two 12" x 24" hot plates and two 9" round hot plates. The multi-purpose top is **not** recommended for griddling.

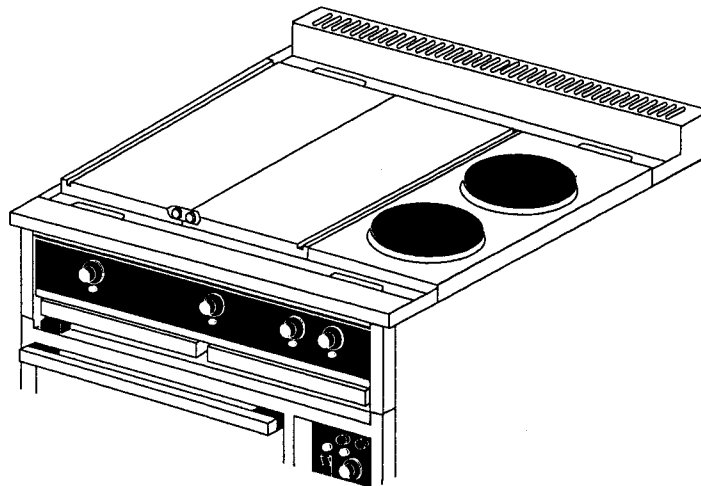
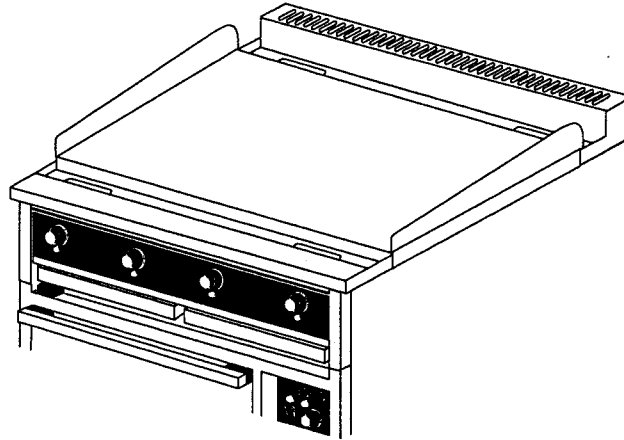


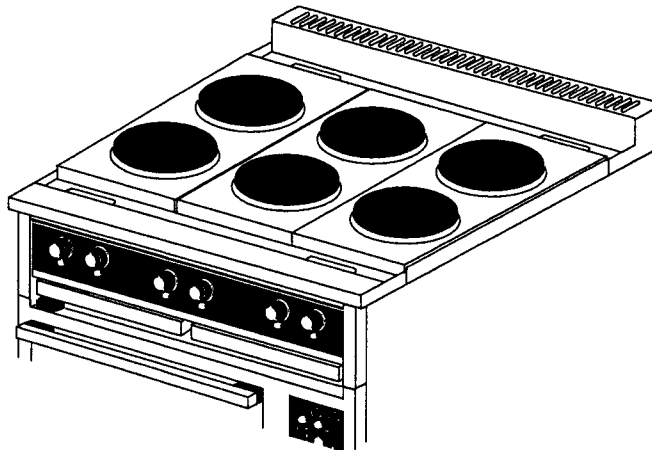
Figure 1-6
Multi-Purpose Top

- c. **Griddle Top RH36C3, RH36D3.** The griddle top consists of one 36" x 24" griddle plate.



**Figure 1-7
Griddle Top**

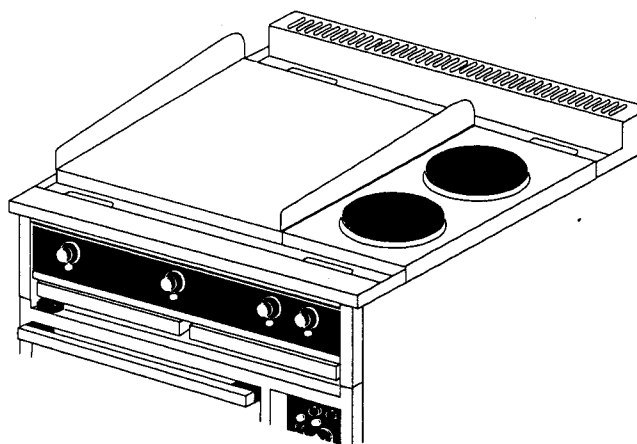
- d. **Round Hot Plate Top RH36C4, RH36D4.** The round hot plate top consists of six 9" hot plates.



**Figure 1-8
Round Hot Plate**

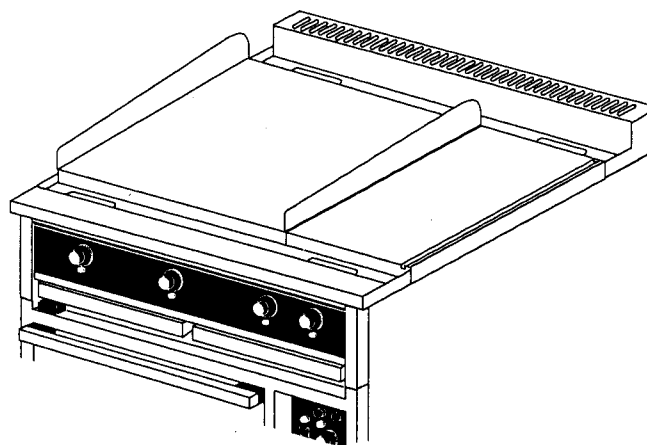
SECTION 1 - DESCRIPTION

- e. **Griddle/Round Hot Plate Top RH36C6, RH36D6.** The griddle/round hot plate top consists of one 24" x 24" griddle and two 9" round hot plates.



**Figure 1-9
Griddle/Round Hot Plate**

- f. **Griddle/12" x 24" Hot Plate Top RH36C7, RH36D7.** The griddle/12" x 24" hot plate top consists of one 24" x 24" griddle and one 12" x 24" hot plate.



**Figure 1-10
Griddle/Hot Plate**

C. SPECIFICATIONS

OVEN RANGE MODELS	RH36	MH36
Overall Dimensions:		
Width	36"(91.5 cm)	36"(91.5 cm)
Depth	38-3/4"(98.4 cm)	40"(101.6 cm)
Height	38-1/4"(97 cm)	38-1/4"(97 cm)
Net Weight		
Model RH36C1 & MH36C1	569 lb (258 kg)	569 lb (258 kg)
Model RH36C2 & MH36C2	515 lb (234 kg)	515 lb (234 kg)
Model RH36C3 & MH36C3	588 lb (267 kg)	588 lb (267 kg)
Model RH36C4 & MH36C4	455 lb (207 kg)	455 lb (207 kg)
Model RH36C6 & MH36C6	515 lb (234 kg)	515 lb (234 kg)
Model RH36C7 & MH36C7	545 lb (247 kg)	545 lb (247 kg)
Model RH36D1 & MH36D1	569 lb (258 kg)	569 lb (258 kg)
Model RH36D2 & MH36D2	515 lb (234 kg)	515 lb (234 kg)
Model RH36D3 & MH36D3	588 lb (267 kg)	588 lb (267 kg)
Model RH36D4 & MH36D4	497 lb (226 kg)	497 lb (226 kg)
Model RH36D6 & MH36D6	515 lb (234 kg)	515 lb (234 kg)
Model RH36D7 & MH36D7	545 lb (247 kg)	545 lb (247 kg)
Shipping Weight		
Model RH36C1 & MH36C1	610 lb (277 kg)	610 lb (277 kg)
Model RH36C2 & MH36C2	570 lb (259 kg)	570 lb (259 kg)
Model RH36C3 & MH36C3	610 lb (277 kg)	610 lb (277 kg)
Model RH36C4 & MH36C4	485 lb (220 kg)	485 lb (220 kg)
Model RH36C6 & MH36C6	570 lb (259 kg)	570 lb (259 kg)
Model RH36C7 & MH36C7	545 lb (247 kg)	545 lb (247 kg)
Model RH36D1 & MH36D1	569 lb (258 kg)	569 lb (258 kg)
Model RH36D2 & MH36D2	515 lb (234 kg)	515 lb (234 kg)
Model RH36D3 & MH36D3	588 lb (267 kg)	588 lb (267 kg)
Model RH36D4 & MH36D4	497 lb (226 kg)	497 lb (226 kg)
Model RH36D6 & MH36D6	515 lb (234 kg)	515 lb (234 kg)
Model RH36D7 & MH36D7	545 lb (247 kg)	545 lb (247 kg)
Construction	-----Welded Angle Iron-----	
Finish:	-----Stainless Steel Front Sides and Top-----	
	-----Aluminized Steel Back-----	
Electrical Specifications	Refer to Section 5	

NOTICE
 Toastmaster (Manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

NOTES

SECTION 2

INSTALLATION

A. Inspect for Shipping Damage

All shipping containers should be examined for damage before and during unloading. This equipment was carefully inspected and packaged at the factory. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

1. Apparent Damage or Loss - If damage or loss is apparent it must be noted on the freight bill or express receipt at the time of delivery, and it must be signed by the carrier's agent (driver). If this is not done, the carrier may refuse the claim. The carrier will supply the necessary claim forms.

2. Concealed Damage or Loss - If damage or loss is NOT apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. The carrier will make an inspection and will supply necessary claim forms. Be certain to retain all contents plus external and internal packaging materials for inspection.

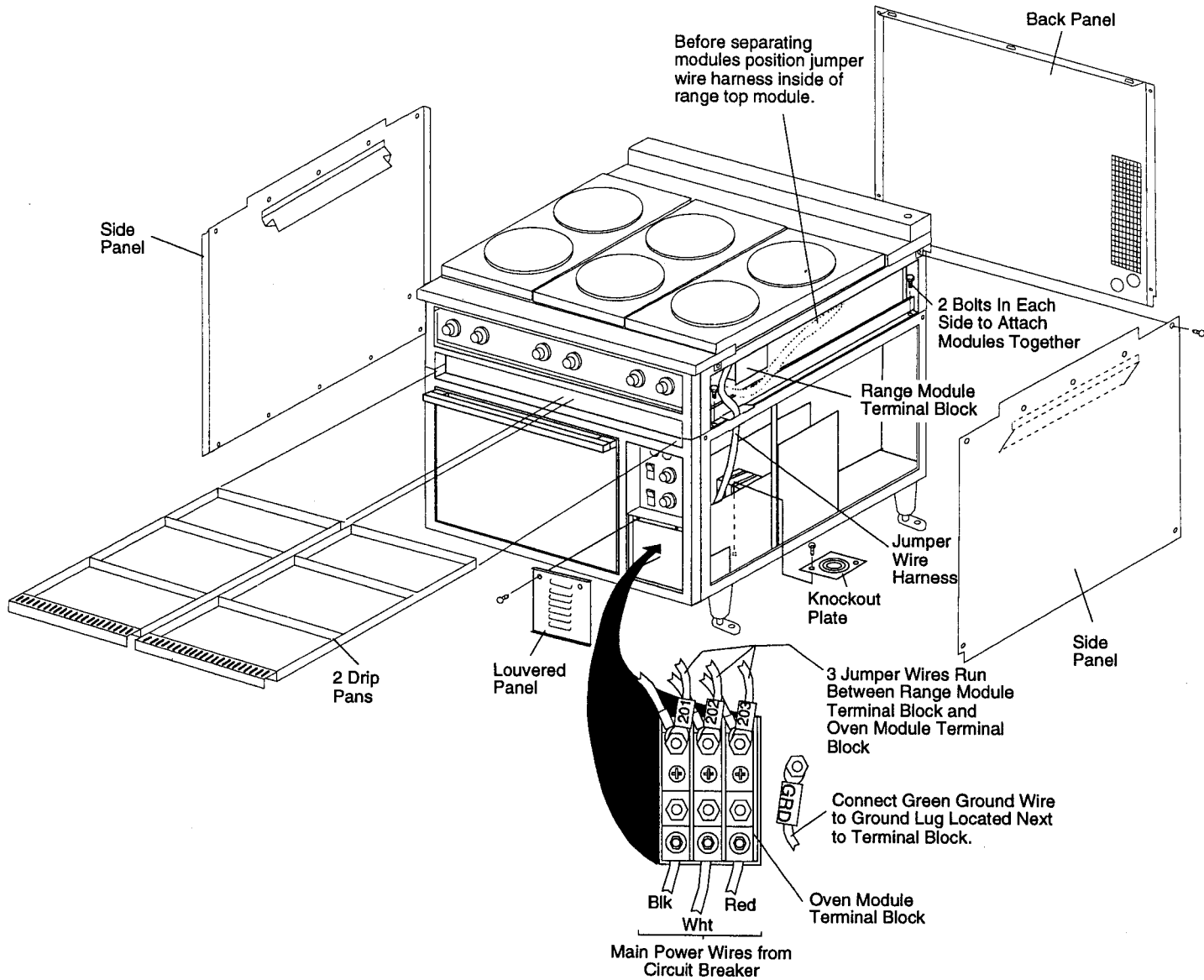


Figure 2-1

B. Installation of Oven Range

The oven range can be shipped assembled or the range top module and the oven module can be packed in separate cartons. If the oven range is shipped assembled simply remove the metal banding straps and packing materials and move it to the permanent location.

If the ovenrange is packed in two separate cartons and must be moved through a narrow passage follow the Pre-Installation Instructions located on the outside of the carton. If the oven range does not have to be moved through a narrow doorway then simply remove the metal banding straps and packing materials and move each carton to the permanent location. Use the following procedure to assemble the range top and oven modules.

C. Assembling (Stacking) the Oven Module and Range Module.

1. Move the range top module and the oven module to the area of their permanent location as directed in the previous Paragraph "B" or the Pre-Installation Instructions on the outside of the shipping carton.
2. Remove the following (refer to Figure 2-1):
 - Two drip pans
 - Two side panels
 - Back cover
 - Front louvered panel located below control panel
3. Place range top module in position on oven module.
4. Attach range top to oven using two 5/16" hex bolts on each side of oven (4 bolts total, furnished). Refer to Figure 2-1.
5. Thread jumper wire harness from range top through oven base frame opening and connect wires marked 201, 202 and 203 to terminal block as shown in Figure 2-1.
6. Remove all remaining packing materials.
7. On Marine Oven Ranges bolt the oven range to the floor/deck using the leg brackets.

D. Electrical Connection

1. Remove the right side panel and the front louvered panel located below the control panel if they have not already been removed.
2. Remove knockout plate located below terminal block on oven floor as shown in Figure 2-1. Knockout desired hole in knockout plate. Reassemble knockout plate to floor of oven.
3. Connect main power wires from circuit breaker to terminal block as shown in Figure 2-1.
4. Reinstall all panels and drip pans that were removed.

E. Initially Clean the Griddle and/or 12" x 24" Hot Plate(s)

1. Remove the rust preventive material from the surface with a non-flammable grease solvent.
2. Wash the surface with warm water and a mild detergent.
3. Rinse with a damp cloth and wipe dry.
4. Griddle must then be seasoned immediately. Refer to Section 3, Operation, for procedure to follow.

SECTION 2 - INSTALLATION

F. Testing the Installation

1. Turn all range and oven controls to the OFF position.
2. Turn main power disconnect switch to ON.
3. Check range top components by turning one control on at a time starting at the left side of the control panel. Check that the component is starting to heat and then turn it off.
4. Check the oven controls.
 - a. Deck oven - Set thermostat control at 300°F (149°C). Turn both the upper and lower heating element switches to LOW. Check that both the upper and lower elements are starting to heat and then turn them to OFF.
 - b. Convection oven - Set thermostat control to 300°F (149°C). Push fan switch LOW position. Turn oven power switch ON. After a few minutes open oven door and check for heat. If oven is heating turn all controls to OFF.

G. Marine Oven Range Installation on Curb

1. Installation of Oven Range on metal curb (shipped separately)
 - a. Bolt or weld base flange of metal curb (R/N33669) to floor of ship. See figure 2-2.
 - b. Position oven range on curb as shown in Figure 2-3.
 - c. Remove oven side covers and use existing mounting holes to bolt oven range to top flange of curb.
2. Installation of Oven Range on existing curb.
 - a. Existing curb must be ventilated as shown on metal curb in Figure 2-3. The opening for circulation must equal 8 square ft.(0.74 square meters)
 - b. Remove oven side covers and use existing mounting holes to bolt oven range to top of curb.

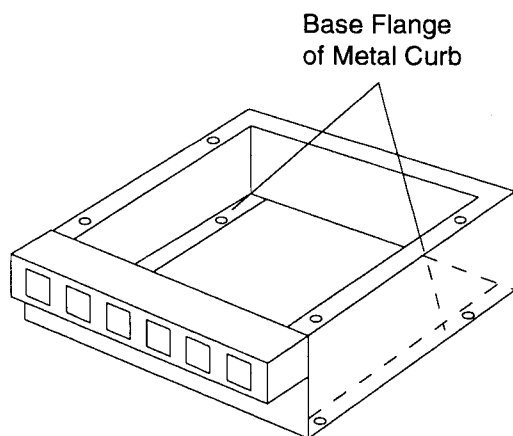


Fig. 2-2
Metal curb

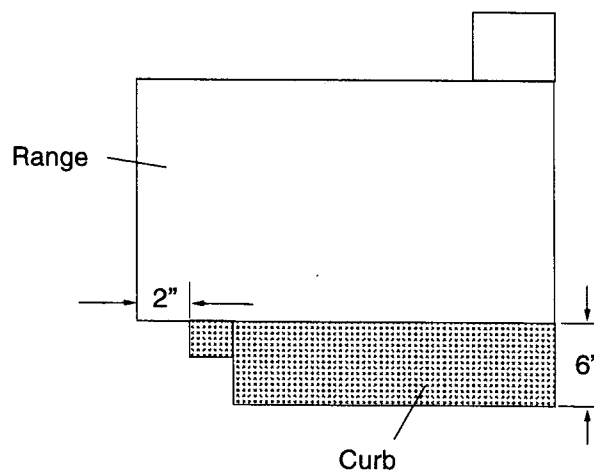


Fig. 2-3
Oven range on curb

H. Dimension Drawings

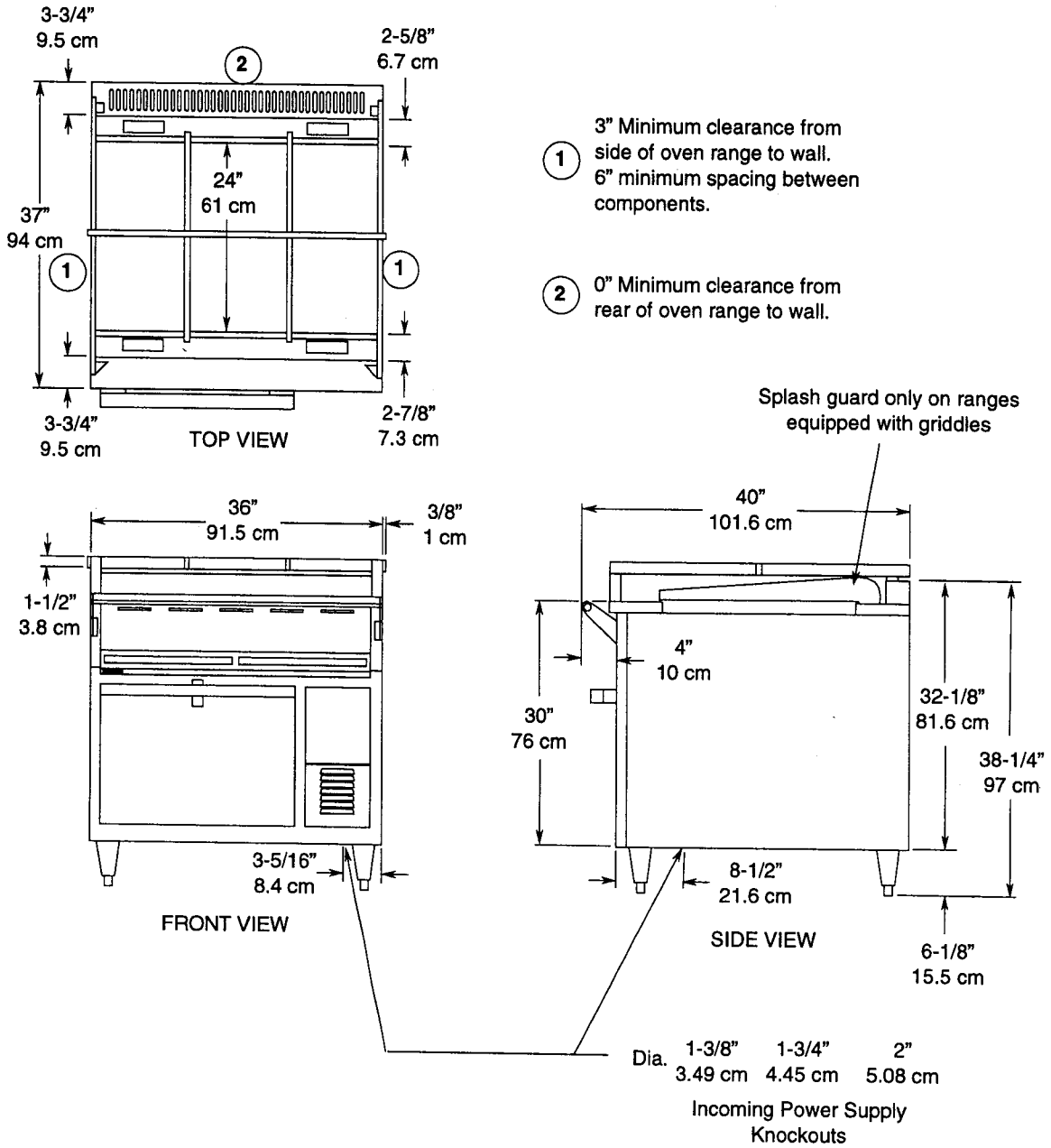


Figure 2-4
Model RH36

SECTION 2 - INSTALLATION

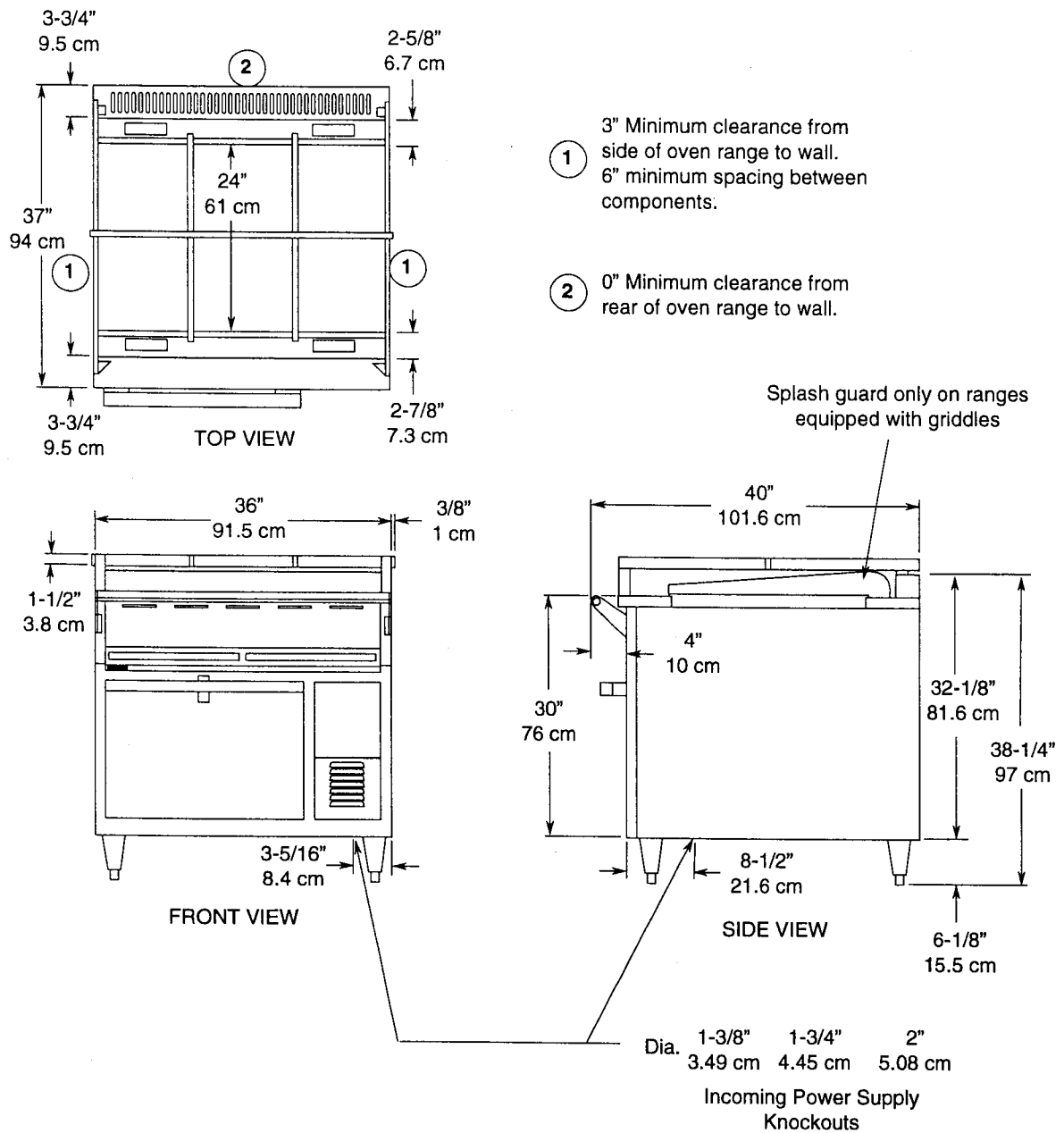


Figure 2-5
Model MH36

SECTION 3

OPERATION

I. Component Function and Location

A. Oven Base - either a convection or a deck oven base.

Convection Oven heating element located on side of oven cavity with the blower fan.

Deck Oven has a heating element at both the top and bottom of the oven cavity.

B. Oven Base Control Panel - contains all operator controls for oven operation.

C. Range Top - is configured six different ways which consist of griddles, round hot plate and/or 12" x 24" hot plates.

D. Range Top Control Panel - contains all operator controls for range operation.

E. Grease Troughs (Front & Back) - catch grease from the range top griddles and hot plates.

F. Grease Drawers - grease is drained from the grease troughs through grease chutes and into the grease drawers.

G. Vent Damper Control - controls the amount of moisture that can be vented from the oven.

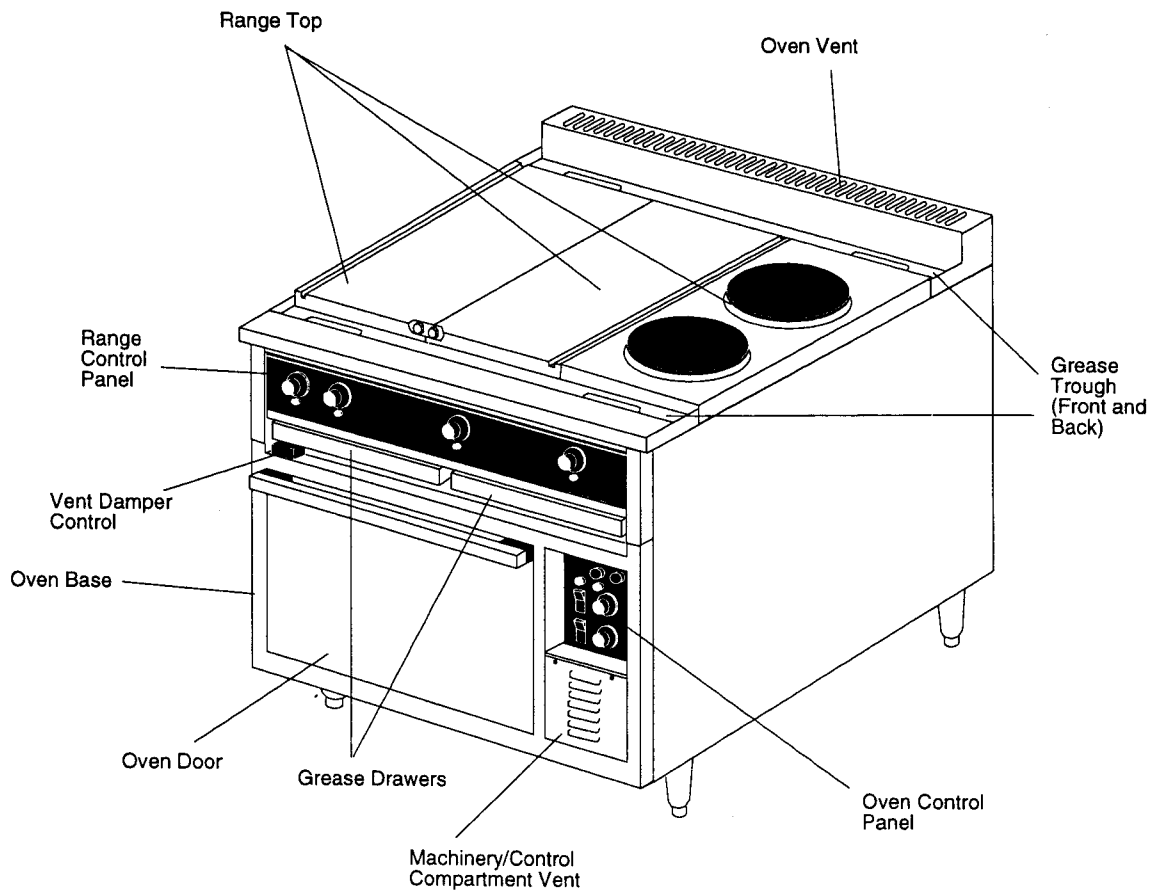


Figure 3-1
Convection

II. Control Functions and Locations

A. Convection Oven Control Panel

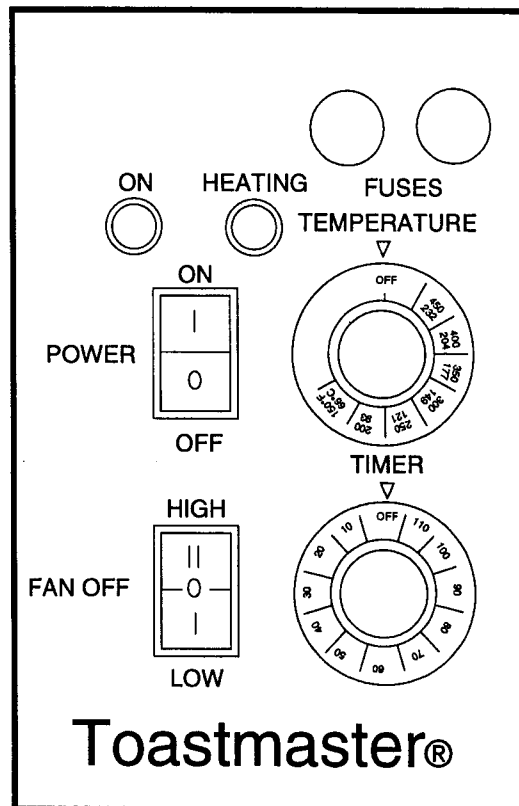


Figure 3-2
Convection Control Panel

1. **Temperature Thermostat Control** - adjustable from 150°F to 450°F (65°C to 232°C). The thermostat is also provided with ON/OFF position. The oven will preheat to 450°F (232°C) in 15 minutes.
2. **Heating Light** - Amber light signals when oven is coming up to set temperature and heating element is on.
3. **Power Switch** - turns oven ON or OFF.
4. **On Light** - Green light signals when power is on.
5. **Timer** - adjustable from 6 to 120 minutes.
6. **Fan Switch** - turns fan to LOW or HIGH speed and turns fan OFF. If fan switch is turned OFF the heating element will not heat. Fan switch must be positioned in LOW or HIGH for oven to heat up.
7. **Fuse Holders** - contain amp fuse and amp fuses.

B. Deck Oven Control Panel

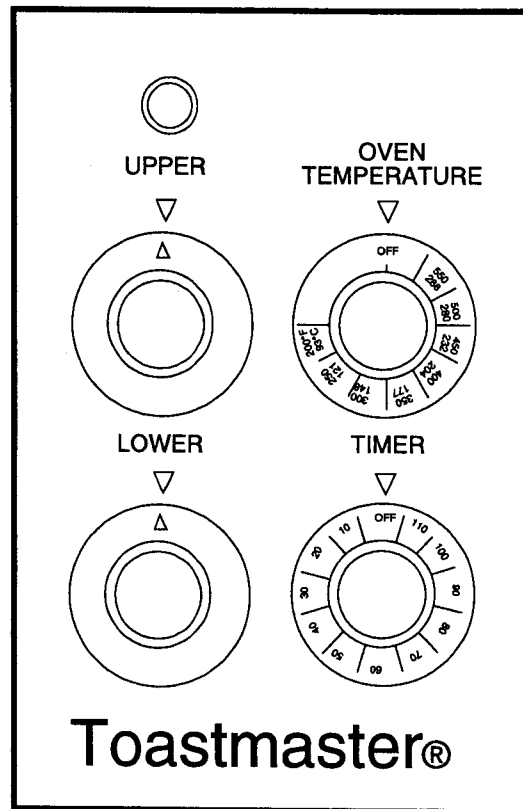


Figure 3-3
Deck Control Panel

1. **Temperature Thermostat Control** - adjustable from 200°F to 550°F (93°C to 287°C). The thermostat is also provided with an OFF position. The oven will preheat to 450°F (232°C) in 20 minutes.
2. **Upper and Lower Heating Element Switches** - are 3-heat switches which adjust the heating elements at low, medium or high. The heating element switches also have an OFF position.
3. **Heating Light (Amber)** - signals when oven is coming up to set temperature and heating element(s) is on.
4. **Timer** - adjustable from 6 to 120 minutes.

C. Range Top Controls

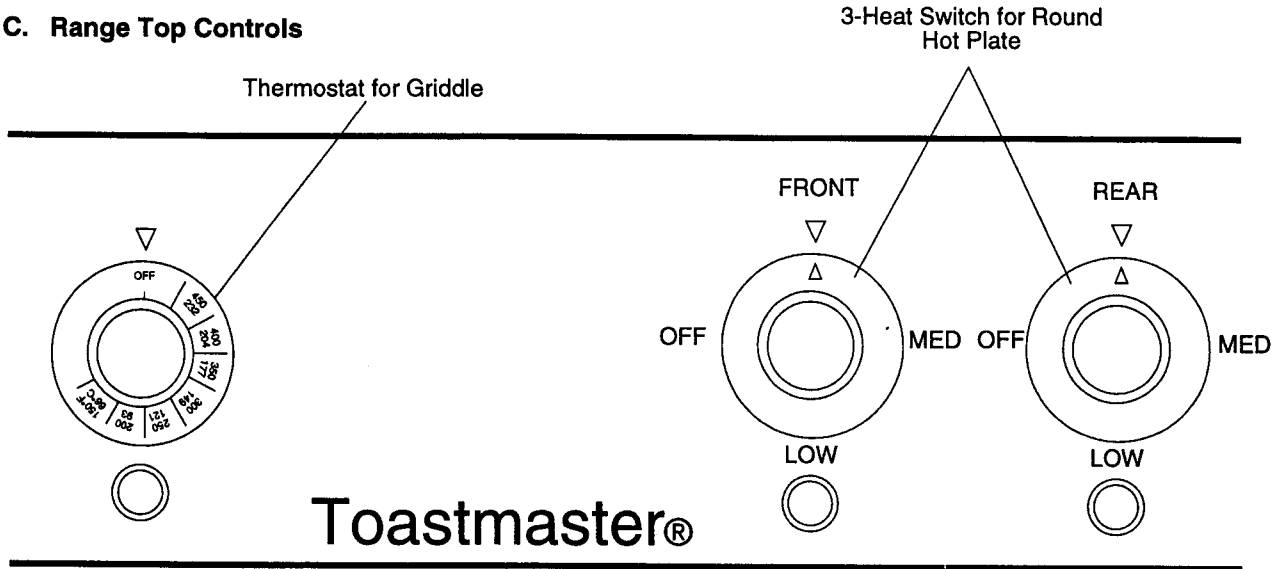


Figure 3-4
Range Top with Griddle Control

1. Griddle is controlled by a Temperature Thermostat Control (see Figure 3-4) adjustable from 150°F to 450°F (65°C to 232°C). The griddle will preheat to 400°F (204°C) in 12 minutes. Adjacent green light remains on while heating elements are energized and griddle is coming up to set temperature.
Griddles have independent heat zones each with its own heating element and temperature control. The 24" x 24" griddle has two 12" heat zones and the 24" x 36" griddle has four 9" heat zones.
2. 12" x 24" Hot Plate is controlled by a Temperature Thermostat Control (see Figure 3-5) adjustable from 250°F to 850°F (121°C to 455°C). The 12" x 24" hot plate will preheat to 400°F (204°C) in 12 minutes. Adjacent green light remains on while heating elements are energized and griddle is coming up to set temperature.
3. Round Hot Plate is controlled by a 3-heat switch. The switch positions are LOW, MEDIUM, HIGH and OFF. Adjacent green light is always on while hot plate is on.

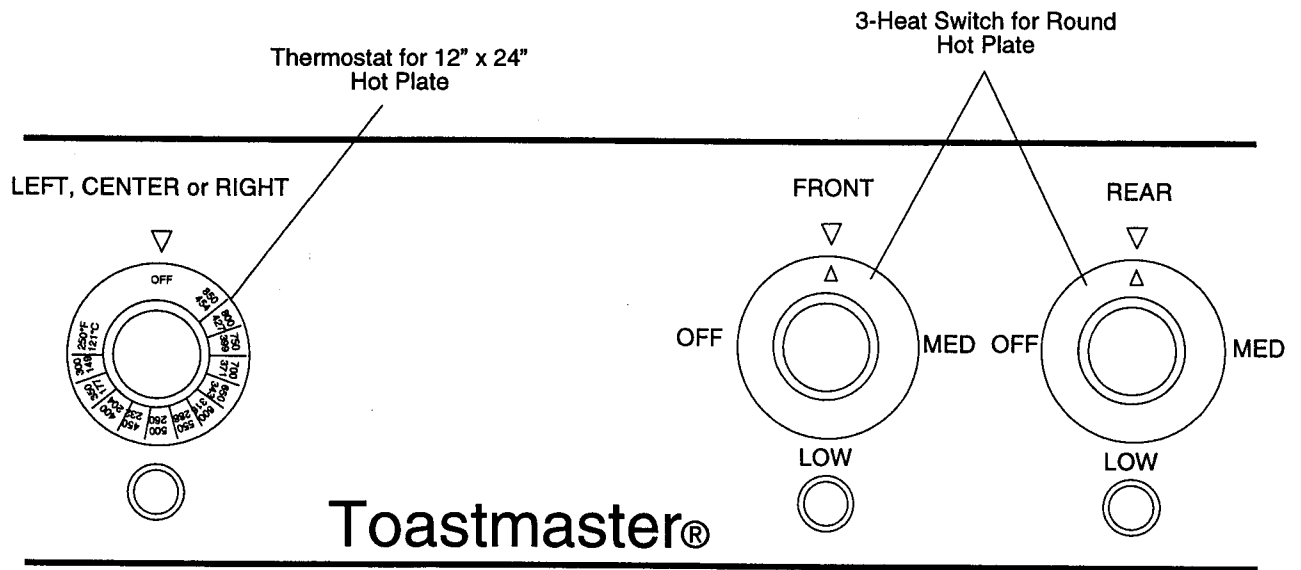


Figure 3-5
Range Top with Hot Plate Control

III. Operation

A. Convection Oven Operation

1. Set temperature control knob to the desired temperature.
2. Push the oven power switch to the ON position.
3. Push the fan switch to the HIGH or LOW position. The LOW fan speed should be used for delicate products or products with loose toppings such as pepperoni on a pizza. Use HIGH fan speed for all other products that will not be affected by a fast air movement.
4. Allow oven to preheat to the set temperature. The amber signal light will remain on until the set temperature has been reached.
5. Place pans containing food products into oven and set timer for desired cook time. Refer to the Time and Temperature Charts on the following pages for suggested cook times and temperatures. When placing pans in oven do not block air flow on sides or in back of oven cavity. Blocking the air flow can cause uneven cooking.

Opening the oven door too often will also cause uneven cooking. Keep oven door closed except for necessary checking of food products.

6. Flue vent damper should be opened when cooking high moisture content foods. Pull the flue vent handle to open the vent damper.
7. When timer signals that cooking time has elapsed remove food product and turn power switch, temperature control and fan switch to OFF.
8. CONVECTION OVEN CLEANING
 - a. At the end of the day's operation be sure the oven is turned off.
 - b. Open the oven door and allow it to cool down.
 - c. Remove the oven racks.
 - d. Remove the oven rack hangers by lifting up and off of the screw studs holding them in place.
 - e. Remove the baffle surrounding the fan by removing the three screws on the front and pulling the baffle forward.
 - f. All racks, rack hangers and fan baffle can be washed in warm soapy water, rinsed and wiped dry.
 - g. Wash the blower wheel.
 - h. Using a stiff brush (not wire), clean the interior of baked on food particles. Using a mild detergent and damp sponge wipe down the inside of the oven and the oven door. Rinse and wipe dry. If these procedures are followed daily, it will prevent food particles from building up and creating hard to remove stains. Do not use strong abrasives as they will scratch the finish.

SECTION 3 - OPERATION

B. Deck Oven Operation

1. Set temperature control knob to the desired temperature.
2. Turn both Upper and Lower element switches to HIGH.
3. Allow oven to preheat to the set temperature. The amber signal light will remain on until the set temperature has been reached.
4. After oven is preheated set Upper and Lower element switches to desired setting (LOW, MEDIUM or HIGH).

When roasting, the best results are obtained by using balanced heat with both the Upper and Lower element switches on HIGH. A measured top heat provides excellent coloring and a caramelized finish to the meats, but where a seared or browned appearance is not desired, as in roasting fowl, the upper oven element switch should be set on MEDIUM, LOW or OFF.

5. Place pans containing food products into oven. For baking and roasting, pans should be placed on the intermediate rack. When roasting and baking pans are on both the deck and the rack the pans should be rotated halfway through the cooking cycle.

When placing pans in oven do not block air flow on sides or in back of oven cavity. Blocking the air flow can cause uneven cooking.

Opening the oven door too often will also cause uneven cooking. Keep oven door closed except for necessary checking of food products.

6. Set timer for desired cook time. Refer to the Time and Temperature charts on the following pages for suggested cook times and temperatures.
7. Flue vent damper should be opened when cooking high moisture content foods. Pull the flue vent handle to open the vent damper.
8. When the timer signals that cooking time has elapsed remove food product and turn temperature control and Upper and Lower element switches to OFF.

9. DECK OVEN CLEANING

- a. At the end of the day's operation be sure the oven is turned OFF.
- b. Open the oven door and allow it to cool down.
- c. Remove the oven rack and the oven deck at the bottom of the oven.
- d. Oven rack and deck can be washed in warm soapy water, rinsed and wiped dry.
- e. Using a stiff brush (not wire), clean the interior of baked on food particles. Using a mild detergent and damp sponge wipe down the inside of the oven and the oven door. Rinse and wipe dry. If these procedures are followed daily, it will prevent food particles from building up and creating hard to remove stains. Do not use strong abrasives as they will scratch the finish.

C. Griddle Operation

IMPORTANT: Do not turn griddle on before seasoning procedure has been completed.

IMPORTANT: If your griddle is new you must remove the rust preventive material before turning the griddle on. Refer to Section 2, Installation, Paragraph E.

1. Griddle Seasoning Procedure

- a. Preheat the griddle to 300°F (149°C) and spread a light film of unsalted cooking oil or fat over the surface with a soft cloth.
- b. Allow griddle to stand this way for two minutes to give the oil an opportunity to work into the pores of the metal and to form a smooth coating over the outside.
- c. Wipe off excess oil and repeat Steps 1 and 2 at 350°F (175°C).
- d. After the second step is complete wipe off excess cooking oil, set thermostat control knob for desired temperature. The griddle is now ready for use.

2. Operating Hints and Safety

Although the finest materials, engineering planning and manufacturing facilities have provided for safety and trouble-free operation only proper use and maintenance will assure personnel safety and long life of the equipment. The following are a few precautions and operating suggestions for use of the griddle.

- a. Disconnect power to the griddle at the disconnect switch at the end of each day of operation.
- b. Do not leave griddle in operation without an attendant.
- c. Turn thermostat dials down to 200°F (93°C) during idle periods. It takes only a few minutes to regain operating temperatures.
- d. Do not heat the entire griddle for cooking small amounts of food.
- e. Various kinds of food can be cooked at the same time by setting each section of the griddle at different temperatures.
- f. Use a spatula to push excess grease into grease trough after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.
- g. Do not leave griddle at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

3. Daily Griddle Operation And Maintenance

Daily Pre-Operation:

- a. Season the griddle before operation daily as described in Step 1 above.
- b. Turn the temperature controls to the desired temperature and allow 15 minutes of preheat time before loading griddle with food. Green signal light will remain on while heating elements are energized and griddle is coming up to set temperature. This will allow time for the griddle surface to be saturated with heat. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load. The following chart indicates cooking time and temperature for various type of food.
- c. If a portion of the griddle is to be used for holding then set the temperature controls for different temperatures.

SECTION 3 - OPERATION

Daily Post-Operation:

a. Cleaning the Griddle Surface

AA. Good cooking requires clean equipment. To provide evenly cooked and perfectly browned foods, keep the griddle surface free of carbonized grease. Carbonized grease on griddle surface hinders the transfer of heat from the griddle surface to the food. This also results in spotty browning, loss of cooking efficiency, and worst of all, carbonized grease tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance.

BB. At the end of each day of operation or at the end of each shift thoroughly clean the front and rear grease troughs and the chutes into grease drawers.

CC. Clean the griddle surface with a pumice or griddle stone by rubbing with the grain of the metal while the griddle surface is still warm. Wipe griddle clean of residue from the griddle stone.

b. Cleaning - Wipe down sides of griddle and all areas around griddle to keep them free of splashed grease.

AA. Clean all surrounding surfaces of the griddle with warm water and a mild detergent daily.

BB. Rinse and wipe off excess water.

CC. Polish with a dry soft cloth.

NOTE: *This simple treatment not only keeps the equipment dirt free and sparkling, it also eliminates the danger of grease accumulation forming hard to remove stains.*

c. Cleaning the grease drawer - Empty each grease drawer as often as necessary, but they must be emptied at the end of each day of operation or the end of each shift. Also wash out grease drawers with hot water and a mild detergent. Wipe dry and replace in range. **NOTE:** *Marine ranges are equipped with a grease drawer latch which must be held depressed as the grease drawers are removed.*

D. 12" x 24" Hot Plate Operation

IMPORTANT: If your hot plate is new you must remove the rust preventive material before turning the griddle on. Refer to Section 2, Installation, Paragraph E.

1. Turn the temperature controls to the desired temperature and allow 15 minutes of preheat time before using hot plate. The green signal light will remain on while the heating elements are energized and the hot plate is coming up to set temperature.
2. When hot plate is preheated place pots or vessels onto hot plate for cooking.
3. **HOT PLATE CLEANING**
 - a. Wash range with warm soapy water, rinse and wipe dry.
 - b. Be sure to clean all surfaces around and on the hot plates.
 - c. Polish with a soft dry cloth.

E. Round Hot Plates Operation

1. Turn the 3-heat switch to **LOW**, **MEDIUM** or **HIGH**. Allow the hot plate to preheat for 10 minutes and then place pots or vessels onto hot plate for cooking.
2. Green signal light will remain on until 3-heat switch is turned to the **OFF** position.
3. **Round HOT PLATE CLEANING**
 - a. Wash range with warm soapy water, rinse and wipe dry.
 - b. Be sure to clean all surfaces around and on the hot plates.
 - c. Polish with a soft dry cloth.

F. Marine Ranges

Marine ranges are provided with a full width grab bar, 6" marine bolt-down legs, an oven door latch and sea rails to prevent movement of pots on range top.

The range top sea rails may have to be repositioned when various size pots or vessels are used.

IV. Time and Temperature Charts

DECK OVEN BAKING TIME AND TEMPERATURE

PRODUCT	TEMPERATURE	TOP SWITCH	BOTTOM SWITCH	TIME IN MINUTES
Two Crust Pies	400°F to 425°F (204°C to 218°C)	Medium	High	40-60
Open Face Pies	400°F to 425°F (204°C to 218°C)	Medium	High	35-50
Pumpkin Pies	375°F to 400°F (190°C to 204°C)	Medium	Medium	35-50
Custard Pies	375°F to 400°F (190°C to 204°C)	Medium	Medium	35-50
Meringue Pie (Brown)	425°F to 450°F (218°C to 232°C)	High	Off	5-6
Pie Shells	400°F to 425°F (204°C to 218°C)	Medium	Medium	20-30
Parker House Rolls	400°F to 425°F (204°C to 218°C)	Medium	Medium	20-30
Whole Wheat Rolls	375°F to 400°F (190°C to 204°C)	Medium	Medium	20-30
Danish Rolls	375°F to 400°F (190°C to 204°C)	Medium	Medium	20-30
Sweet Rolls	375°F to 400°F (190°C to 204°C)	Medium	Medium	20-30
Kolacky	375°F to 400°F (190°C to 204°C)	Medium	Medium	10-15
Tea Biscuits	375°F to 400°F (190°C to 204°C)	Medium	Medium	20-25
Corn Bread	400°F to 425°F (204°C to 218°C)	Medium	Medium	25-35
Cup Cakes	400°F to 425°F (204°C to 218°C)	Medium	Medium	15-20
Layer Cakes	350°F to 375°F (176°C to 190°C)	Medium	Medium	20-30
Loaf Cakes	350°F to 375°F (176°C to 190°C)		Medium	45-60
Angel Food Cakes	300°F to 325°F (149°C to 163°C)	Medium	Medium	40-50
Puddings	325°F to 375°F (163°C to 190°C)	Medium	Medium	35-60
Baked Apples	300°F to 325°F (149°C to 163°C)	Low	Low	60-70

* Used when the crust and filling are baked as a unit. When the crust is pre-baked most bakers use a temperature of approximately 300°F to 350°F (149°C to 176°C).

NOTE: The data in this chart is of a general nature and is suggested for use as a guide only. Experience will, of course, dictate variations that best fit your baking requirement.

DECK OVEN ROASTING TIME AND TEMPERATURE

PRODUCT	CONTROL SETTING	INTERNAL MEAT TEMPERATURE	MINUTES PER POUND
Beef			
Standing Rib. 3 Rib. 6-8 pounds	300°F (149°C)	Rare 140°F (60°C)	20
		Med. 160°F (71°C)	25
		Well 170°F (77°C)	30
Standing Rib. 7 Rib. 20-25 pounds	300°F (149°C)	Rare 125°F (52°C)	13
		Med. 140°F (60°C)	15
		Well 150°F (65°C)	17
Rolled Rib. 7 Rib. 16-18 pounds	250°F (121°C)	Well 150°F (65°C)	25
Rump or Chuck. 8-23 pounds	300°F (149°C)	140°F to 170°F (60°C to 77°C)	20 to 30
Round Rump, Shank off. 50 pounds	300°F (149°C)	140°F to 170°F (60°C to 77°C)	12 to 16
Lamb			
Leg. 7-8 pounds	300°F (149°C)	180°F (82°C)	30 to 35
Leg. 15-20 pounds	300°F (149°C)	160°F (71°C)	20 to 30
Shoulder	300°F (149°C)	180°F (82°C)	40 to 45
Breast, Stuffed	300°F (149°C)	175°F to 180°F (79°C to 82°C)	30 to 35
Pork			
Ham Leg. 15 pounds	350°F (176°C)	185°F (85°C)	30 to 35
Ham Leg. 25 pounds	350°F (176°C)	185°F (85°C)	30 to 35
Ham Boned. 15 pounds	350°F (176°C)	185°F (85°C)	30 to 35
Loin	350°F (176°C)	185°F (85°C)	
Boston Butt	350°F (176°C)	185°F (85°C)	45 to 50
Ham. Cured. 20 pounds	300°F (149°C)	160°F (71°C)	15 to 18
Veal			
Leg. 16 pounds	300°F (149°C)	170° (77°C)	22
Leg. 25 pounds	300°F (149°C)	170° (77°C)	18 to 20
Shoulder. 15 pounds	300°F (149°C)	170° (77°C)	25
Shoulder. Rolled. 15 pounds	300°F (149°C)	170° (77°C)	35 to 40
Loin. 10 pounds	300°F (149°C)	170° (77°C)	25 to 30
Fowl			
Chicken. Dressed. 4-6 pounds	250°F to 300°F (121°C to 149°C)	190°F (88°C)	35 to 40
Duck. Dressed. 5-8 pounds	300°F (149°C)	190°F (88°C)	25 to 30
Turkey. Dressed. 14-19 pounds	300°F (149°C)	190°F (88°C)	20 to 25
Turkey. Dressed. 27-33 pounds	300°F (149°C)	190°F (88°C)	15 to 20

NOTE: The above data is of a general nature. Many factors such as size of bone, thickness of meat, temperature at time of roasting, individual taste as to degree of doneness, seasoning, etc., must be taken into consideration. Pan selection and cooking times will also be governed by total weight, number of pieces in load. Preheating for roasting is unnecessary.

CONVECTION OVEN BAKING TIME & TEMPERATURE

This chart provides recommended temperature and time settings plus number of racks used per oven for specific food products. The times and temperatures may, however, vary considerable due to weight of load, type of utensils and recipe.

PRODUCT	SIZE OF PAN	NO. OF RACKS	YIELD	TEMP. SETTING	TIME SETTING
Frozen Berry Pies, 22 oz.	9" diameter	3	18	350°F (176°C)	34 min.
Frozen Fruit Pies, 46 oz.	9" diameter	3	12	350°F (176°C)	45-50 min.
Fresh Apple Pies, 22 oz.	9" diameter	3	18	350°F-375°F(176°C-190°C)	25-30 min.
Sheet Cake	18" x 26"	3	3	335°F (168°C)	16-18 min.
Corn Bread	18 x 26"	3	3	335°F (168°C)	25 min.
Bread, 1 lb. Loaves		2	16	340°F (171°C)	30 min.
Sugar Cookies, 3" diameter	18" x 26"	3	144	300°F (149°C)	15 min.
Brownies	12" x 20" x 2"	3	6	350°F (176°C)	15 min.
Beef Pot Pies, 5" diameter	5" diameter	3	60	400°F (204°C)	30-35 min.
Turkey or Chicken Pot Pies	5" diameter	3	60	400°F (204°C)	30-35 min.
Stuffed Peppers		2		350°F (176°C)	15-20 min.
Toasted Cheese Sandwiches	12" x 20"	3	90	400°F (204°C)	8 min.
Hamburger Patties, 5 per lb.	18" x 26"	6	144	400°F (204°C)	8-10 min.
Chicken, Qtrd. (2-1/2 lb. Avg.)	18" x 26"	3	75	350°F (176°C)	30 min.
Chicken Breast - Thigh	18" x 26"	3		350°F (176°C)	40 min.
Individual Pizza (Frozen)	5" diameter	3	60	450°F (232°C)	5 min.
Halibut Steaks (5 oz. Frozen)	18" x 26"	3	90	350°F (176°C)	20 min.
Rolled Roast Beef (20 lb. Avg.)		2	80	300°F (149°C)	4 hours
Meat Loaf		2		325°F 163°C)	40-45 min.
Idaho Potatoes (8 oz. Avg.)	20 per rack	3	60	400°F (204°C)	50 min.

GRIDDLE TIME & TEMPERATURE

NOTE: All cooktimes are approximate.

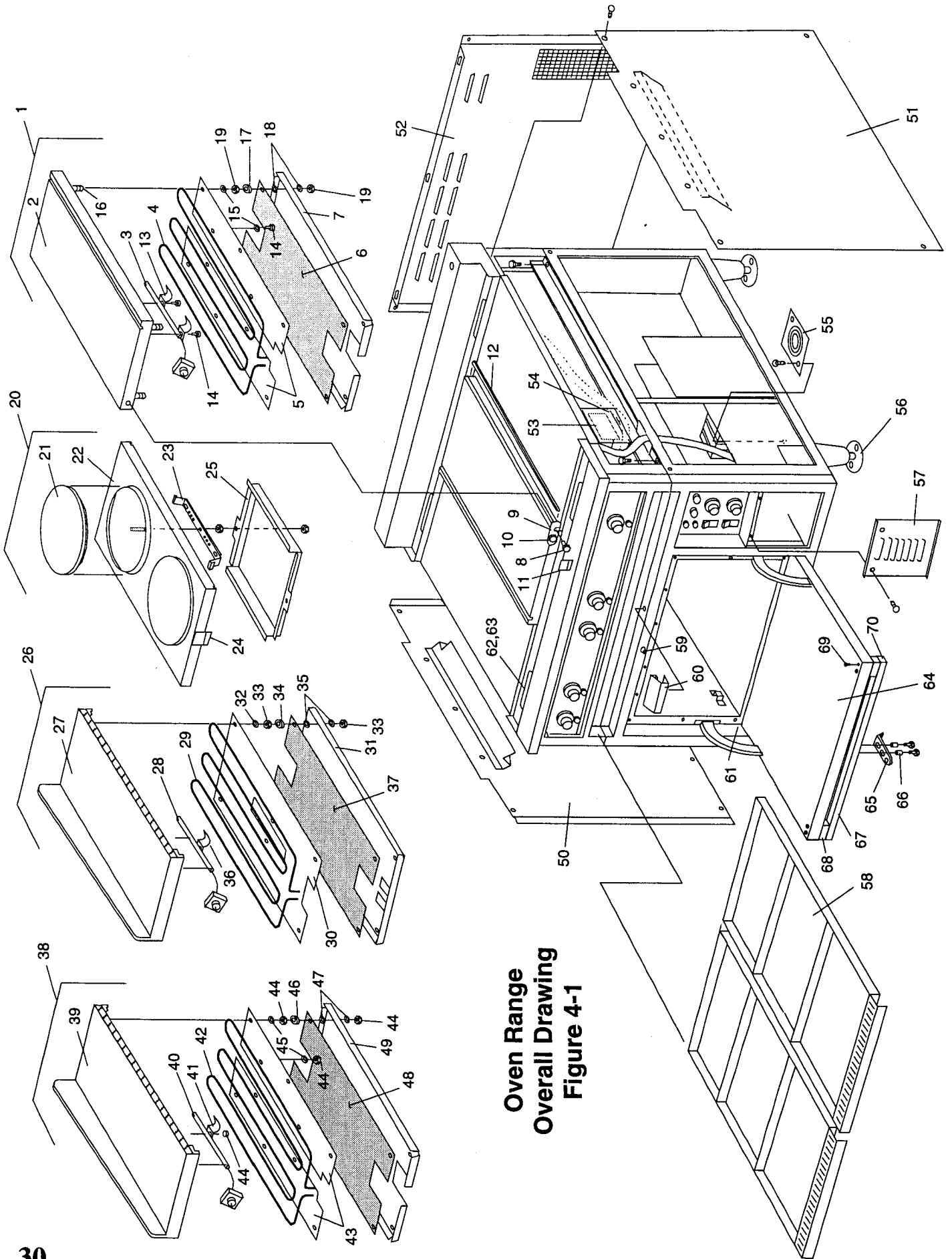
PRODUCT	CONTROL SETTING	TIME IN MINUTES	ADVANCE PREPARATIONS
Canadian Bacon	350°F (176°C)	3 to 4	Slice (not too far in advance as meat will darken) - Split edges to prevent curling.
Hamburgers	350°F (176°C)	3 to 4	Prepare recipe - Form patties - Separate with waxed paper - Refrigerate.
Cheeseburgers	350°F (176°C)	3 to 4	A hamburger patty plus melt a slice of cheese on top just before serving.
Corned Beef Patties	375°F(190°C)	3 to 4	Open both ends of can - Slide out contents of can - Cut into 3/8" slices.
Sausage Patties	350°F (176°C)	3 to 4	Form patties - Separate with waxed paper - Refrigerate.
Sausage Links	350°F(176°C)	3	Refrigerate for best results.
Potato Patties	375°F(190°C)	3 to 4	Cook - Mash - Season - Form patties using 1/4 cup measure.
American Fried Potatoes	375°F(190°C)	3 to 4	Cook - Slice - Season.
French Toast	400°F(204°C)	4 to 5	Prepare egg batter.
Scrambled Eggs	300°F(149°C)	3 to 4	Prepare recipe.
Pancakes	375°F(190°C)	2	Prepare recipe.
Frankfurters	375°F(190°C)	2 to 5	
Minute Steaks	400°F(204°C)	3 to 4	
Club Steaks	400°F(204°C)	3 to 5	
Ham Steaks	400°F(204°C)	10	
Beef Tenderloin	400°F(204°C)	5 to 7	
Boiled Ham	375°F(190°C)	2	
Bacon	350°F(176°C)	6	
Hard Fried Eggs	300°F(149°C)	3	
Soft Fried Eggs	300°F(149°C)	2	
Sunny-Side-Up Eggs	300°F(149°C)	3	

NOTES:

SECTION 4

PARTS LIST

**Order parts by calling your local authorized
Toastmaster Parts Distributor.
They have a complete inventory of parts for all
Toastmaster equipment.**

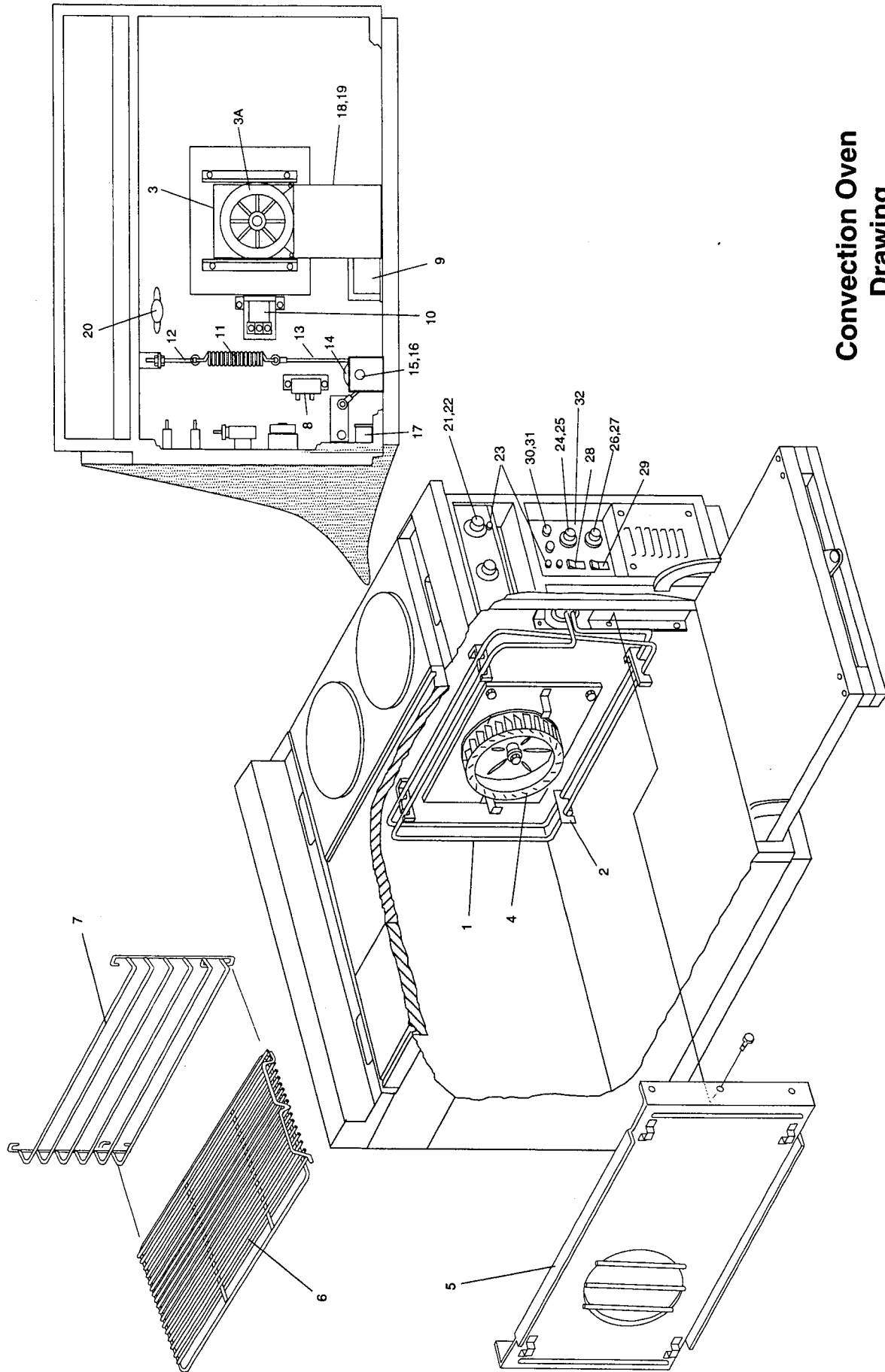


Oven Range
Overall Drawing
Figure 4-1

SECTION 4 - PARTS LIST

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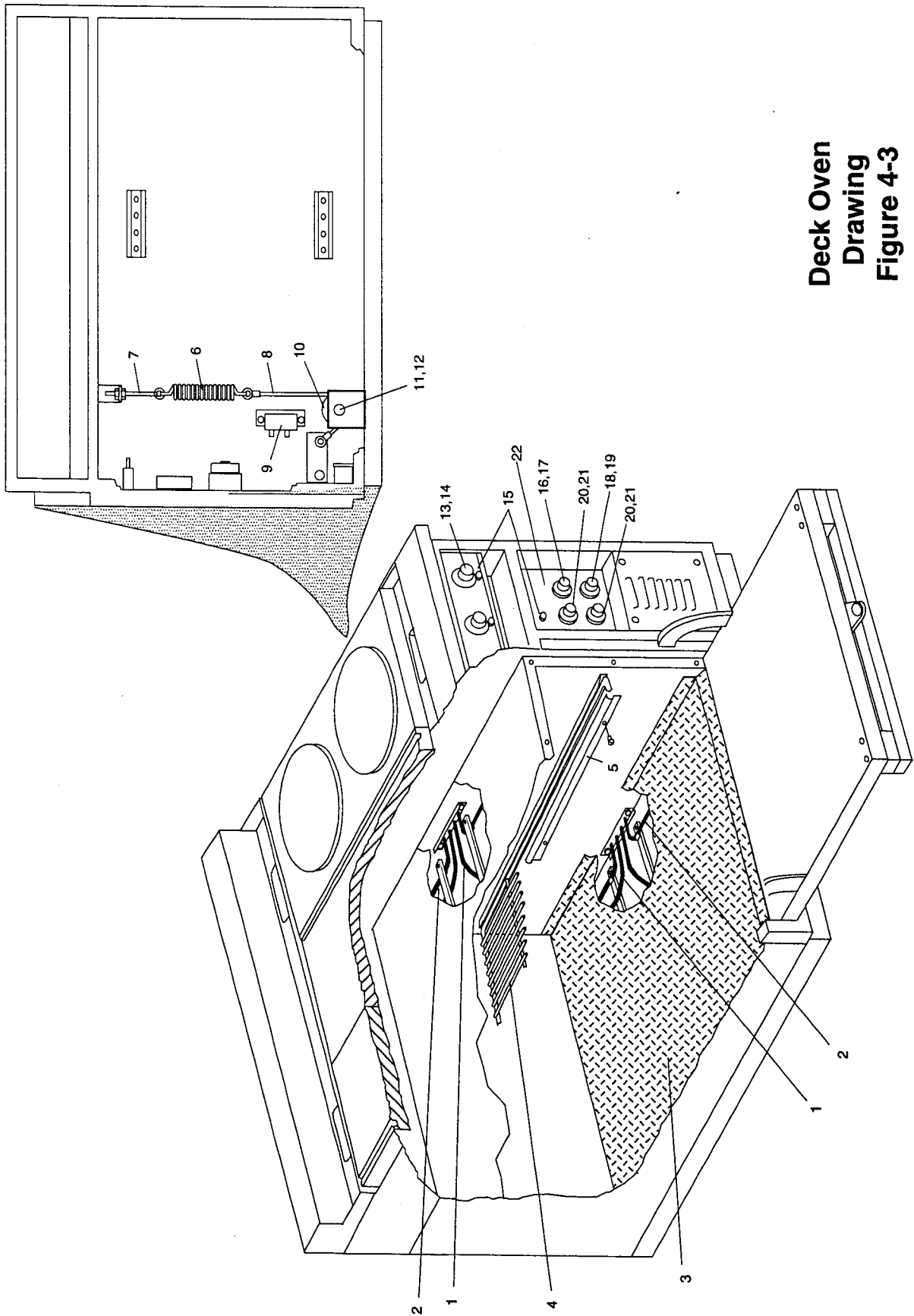
ITEM NO	QTY	PART NO.	DESCRIPTION	ITEM NO	QTY	PART NO.	DESCRIPTION
1	1	7600083	12 x 24 PLATE COMPLETE - RIGHT DRAIN 208V	29	4	7D1E1	ELEMENT 208V
1	1	7600084	12 x 24 PLATE COMPLETE - RIGHT DRAIN 240V	29	4	7D1E29	ELEMENT 240V
1	1	7600086	12 x 24 PLATE COMPLETE - RIGHT DRAIN 480V	29	4	7D1E28	ELEMENT 480V
1	1	7600087	12 x 24 PLATE COMPLETE - LEFT DRAIN 208V	30	4	20G1A37	ELEMENT CLAMP PLATE
1	1	7600088	12 x 24 PLATE COMPLETE - LEFT DRAIN 240V	31	4	20G1A38	ELEMENT BAFFLE
1	1	7600090	12 x 24 PLATE COMPLETE - LEFT DRAIN 480V	32	24	F706A8809	WASHER 11/32 x 1-1/4
1	1	7600074	12 x 24 PLATE COMPLETE - CENTER 208V	33	48	F706A8807	SPACER
1	1	7600075	12 x 24 PLATE COMPLETE - CENTER 240V	34	24	F706A8811	WASHER 1/4"
1	1	7600077	12 x 24 PLATE COMPLETE - RIGHT DRAIN 480V	35	28	F706A8805	THERMOSTAT BULB CLAMP
1	1	7601872	12 x 24 PLATE COMPLETE - DRAIN BOTH SIDES 208V (USED ON MODELS RH36C7 AND RH36D7)	36	4	7002270	INSULATION
1	1	7601873	12 x 24 PLATE COMPLETE - DRAIN BOTH SIDES 240V (USED ON MODELS RH36C7 AND RH36D7)	37	4	8500079	24 X 24 GRIDDLE PLATE COMPLETE 208V
1	1	7601875	12 x 24 PLATE COMPLETE - DRAIN BOTH SIDES 480V (USED ON MODELS RH36C7 AND RH36D7)	38	1	7603538	24 X 24 GRIDDLE PLATE COMPLETE 240V
2	1	20XA1G1	12 x 24 PLATE ONLY DRAIN BOTH SIDES	38	1	7603539	24 X 24 GRIDDLE PLATE COMPLETE 480V
2	2	20A2G8	12 x 24 PLATE ONLY RIGHT OR LEFT	38	1	7603541	24 X 24 GRIDDLE ONLY
2	1	20A2G9	12 x 24 PLATE ONLY CENTER	39	1	7603536	THERMOSTAT
3	3	3004281	THERMOSTAT	40	2	3004257	THERMOSTAT KNOB 150°F (66°C)-450°F (232°C)
3	3	2100094	THERMOSTAT KNOB 250°F (121°C)- 850°F (454°C)	41	2	2100059	THERMOSTAT BULB CLAMP
4	3	F706A8703	ELEMENT 208V	41	4	F706A1013	ELEMENT 208V
4	3	F706A8731	ELEMENT 240V	42	2	F706A8703	ELEMENT 240V
4	3	F706A8729	ELEMENT 480V	42	2	F706A8731	ELEMENT 480V
5	6	20A2G1	ELEMENT CLAMP PLATE	42	2	F706A8729	ELEMENT CLAMP PLATE
6	3	8500079	INSULATION	43	4	20A2G1	HEX NUT 1/4-20
7	3	F706A1017	BAFFLE	44	26	B301A8817	WASHER 1-1/4" OD
8	4	20A2G7	LATCH SCREW	45	20	F706A8809	SPACER
9	4	20A2G6	LATCH PLATE	46	8	F706A8811	WASHER 1/4"
10	4	20A1G7	LATCH PIN	47	16	F706A8805	INSULATION
11	4	34284	CLIP, RETAINING 12 x 24 HOTPLATE	48	2	8500079	BAFFLE
12	2	20A1G8	KEY STRIP	50	1	F706A1017	WELDMENT, EXT. PANEL, LEFT HAND
13	6	F706A1013	BULB CLAMP	51	1	33617	WELDMENT, EXT. PANEL, RIGHT HAND
14	27	F716A8803	CAP SCREW 1/4-20 x 3/8	52	1	32849	REAR PANEL
15	30	F706A8809	WASHER 1-1/4"	53	1	30905	TERMINAL BLOCK, 3 POLE
16	12	2001184	STUD 1/4-20 x 1-5/8	54	1	33616	PLATE COVER
17	12	F706A8811	SPACER	55	1	7007442	KNOCKOUT PLATE
18	30	F706A8805	WASHER 1/4"	56	4	MALG06F	KIT, MARINE LEG 6" SS ADJ.
19	24	F706A8807	HEX NUT 1/4-20, BRASS	57	1	7007992	ACCESS PANEL
20	1103	34797	TWIN PLATE ASSEMBLY 208V, 2600W	58	2	7601840	GREASE DRAWER, HANDLE & ASSEMBLY
20	1103	33850	TWIN PLATE ASSEMBLY 240V, 2600W	59	1	32691	LATCH, MARINE
20	1103	34278	TWIN PLATE ASSEMBLY 480V	60	2	34743	LATCH, GREASE DRAWER
21	2106	1132B8701	SOLID ROUND HEATING UNIT 208V ECO-2600W	60	2	34741	RECEIVER FOR LATCH
21	2106	1132B8703	SOLID ROUND HEATING UNIT 240V ECO-2600W	61	2	33621	DOOR BUSHING
21	2106	34127	SOLID ROUND HEATING UNIT 480V ECO-2600W	62	4	7610657	WELDMENT, SPOUT GREASE
22	1103	7610114	TWIN PLATE PANEL	63	4	2700090	GASKET, SPOUT GREASE
23	1103	1132B8901	RETAINER BAR MOUNTING BRACKET	64	1	33693	ASSEMBLY, DOOR
24	2106	34285	RETAINING CLIP	65	1	32692	PLATE, LATCH
25	1103	30999	BOTTOM, PLATE	66	2	34081	SPACER, STEPPED - MARINE LATCH
26	1	20G1A32	36 x 24 GRIDDLE PLATE COMPLETE 208V	67	1	32572	ASSEMBLY, HANDLE DOOR
26	1	20G1A302	36 x 24 GRIDDLE PLATE COMPLETE 240V	68	2	3103164	SPACER, DOOR & DRAWER HANDLE
26	1	20G1A306	36 x 24 GRIDDLE PLATE COMPLETE 480V	69	4	2000320	HANDLE SCREWS 10/32 x 3-1/2
27	1	20G1A36	36 x 24 GRIDDLE PLATE ONLY	70	2	3000058	BLACK HANDLE PLUG
28	4	3004257	THERMOSTAT			31795	DECAL RH36C3,RH36D3 CONTROL PANEL (Not Shown)
4	4	2100059	THERMOSTAT KNOB 150°F (66°C)-450°F (232°C)			31796	DECAL RH36C4,RH36D4 CONTROL PANEL (Not Shown)
						31794	DECAL RH36C2&C6,RH36D2&D6 CONTROL PANEL (Not Shown)
						31793	DECAL RH36C1&C7,RH36D1&D7 CONTROL PANEL (Not Shown)
						30926	CONTROL PANEL RH36D4
						31623	CONTROL PANEL RH36C3



Convection Oven
Drawing
Figure 4-2

Convection Oven Parts List

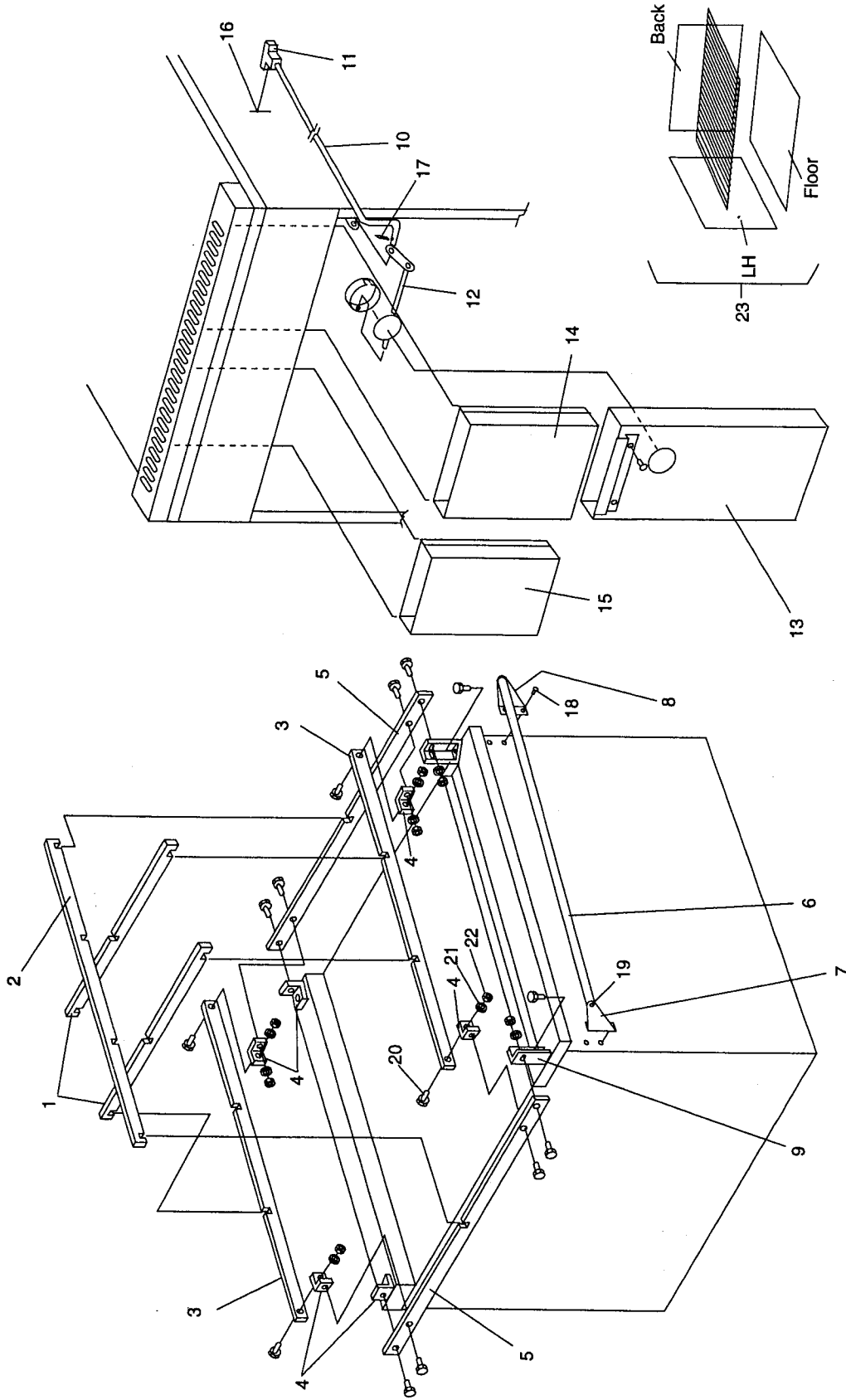
ITEM NO	QTY	PART NO.	DESCRIPTION
1	1	3027A8701	ELEMENT 6000W-208V
1	1	3027A8711	ELEMENT 6000W-240V
1	1	3027A8709	ELEMENT 6000W-480V
2	4	3027A3083	ELEMENT SUPPORT
3	1	30919	MOTOR BLOWER & ASSEMBLY 240V-480V
3A	1	3002761	BLOWER MOTOR ONLY 208V-240V
4	1	3103902	BLOWER WHEEL
5	1	7610513	ELEMENT COVER, BLOWER BAFFLE
6	3	3102541	SHELF ASSEMBLY
7	2	3102540	SIDE RACK
8	1	30905	TERMINAL BLOCK, 3 POLE
9	1	28082-0010	TRANSFORMER 480V ONLY
10	1	34401	CONTACTOR 208V-240V COIL
11	1	30368	DOOR SPRING
12	1	43685	EYE BOLT
13	1	30369	CABLE ASSEMBLY
14	1	7007809	PULLEY
15	1	30359	AXLE
16	2	3102937	RETAINER RING
17	1	3003770	MICRO SWITCH
18	1	32762	MOTOR DUCT
19	1	34404	MOTOR DUCT SEAL
20	1	30519	HIGH LIMIT SENSOR
21	A/R	32941	SWITCH 3HT
22	A/R	33365	KNOB SWITCH
23	A/R	33413	SIGNAL LIGHT, GREEN 250V
23	A/R	33414	SIGNAL LIGHT, AMBER 250V
23	A/R	33415	SIGNAL LIGHT, WHITE 250V
23	A/R	33417	SIGNAL LIGHT, GREEN 480V
23	A/R	33418	SIGNAL LIGHT, AMBER 480V
23	A/R	33419	SIGNAL LIGHT, WHITE 480V
24	1	2662A8701	THERMOSTAT, C.O. OVEN 150°F (66°C)-450°F (232°C)
25	1	A710E8771	THERMOSTAT KNOB, C.O. OVEN 150°F (66°C)-450°F (232°C)
26	1	3004536	TIMER
27	1	2100088	OVEN TIMER KNOB
28	1	33436	SWITCH, ROCKER, DP/ST
29	1	33437	SWITCH, ROCKER DP/DT
30	2	1455A0341	FUSE HOLDER ASSEMBLY 480V
30	2	1455A0339	FUSE HOLDER ASSEMBLY 240V
31	2	1455A8793	FUSE 240V-10A
31	2	1455A8794	FUSE 480V-10A
32	1	31783	DECAL CONTROL PANEL (Not Shown)



Deck Oven
Drawing
Figure 4-3

DeckOven Parts Llist

ITEM NO	QTY	PART NO.	DESCRIPTION
1	2	3001761	INNER ELEMENT 1500W-208V
1	2	3001762	INNER ELEMENT 1500W-240V
1	2	3001764	INNER ELEMENT 1500W-480V
2	2	3001765	OUTER ELEMENT 1500W-208V
2	2	3001766	OUTER ELEMENT 1500W-240V
2	2	3001768	OUTER ELEMENT 1500W-480V
3	1	30692	OVEN DECK
4	1	30372	OVEN SHELF
5	1	3024A3217	GUARD THERMOSTAT BULB
6	1	30368	SPRING, DOOR
7	1	43685	EYEBOLT
8	1	30369	CABLE ASSEMBLY
9	1	30905	TERMINAL BLOCK, 3 POLE
10	1	7007809	SHEAVE, 3/16 DIA. CABLE (PULLEY)
11	1	30359	AXLE
12	2	3102937	RETAINER RING
13	2to6	32941	SWITCH 3HT
14	2to6	33365	KNOB SWITCH
15	A/R	33413	SIGNAL LIGHT, GREEN 250V
15	A/R	33414	SIGNAL LIGHT, AMBER 250V
15	A/R	33417	SIGNAL LIGHT, GREEN 480V
15	A/R	33418	SIGNAL LIGHT, AMBER 480V
16	1	3004238	THERMOSTAT DECK OVEN
17	1	A710E8739	THERMOSTAT KNOB DECK OVEN 200°F-550°F
18	1	3004536	TIMER
19	1	210088	KNOB, TIMER
20	2	32941	SWITCH 3HT
21	2	33365	KNOB SWITCH
22	1	31784	DECAL CONTROL PANEL DECK OVEN



Vents & Marine Rails
Drawing
Figure 4-4

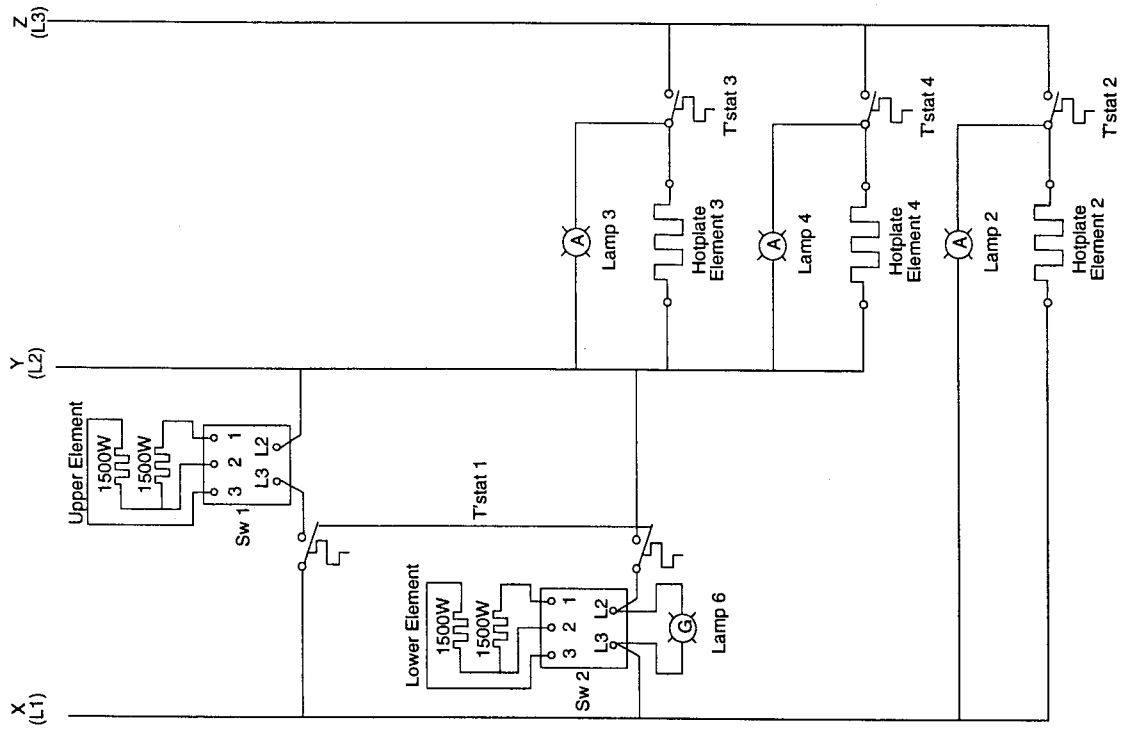
Vents & Marine Rails Parts List

ITEM NO	QTY	PART NO. DESCRIPTION
1	2	33194 RAIL, SEA FRONT TO BACK LOOSE
2	1	33195 RAIL, SEA LEFT TO RIGHT LOOSE
3	2	20A2C77 RAIL, SEA FIXED RIGHT LEFT
4	6	20A2C76 ANGLE, SEA RAIL SECURITY
5	2	20A2C75 RAIL, SEA FIXED FRONT BACK
6	1	20A2C82 RAIL, HAND
7	1	7001408 BRACKET, RAIL LT MARINE
8	1	7001409 BRACKET, RAIL RT MARINE
9	2	7004267 POST, SEA RACKS
10	1	7000071 ROD, VENT RA
11	1	2100053 KNOB, VENT "T" PULL/OPEN
12	1	7610705 WELDMENT, FLAP VENT
13	1	30412 WELDMENT, FLUE - OVEN SECTION
14	1	30415 WELDMENT, FLUE - TOP SECTION
15	1	32792 WELDMENT, FLUE - TOP SECTION
16	1	2002305 VENT KNOB PIN
17	1	18A12 COTTER PIN
18	4	2000552 SCREW 5/16-18 x 3/4
19	2	4113A8801 SCREW FHM 1/4-20 x 1/2
20	16	2281 SCREW 5/16-18 x 7/16
21	16	4039A8803 LOCKWASHER 5/16
22	12	1411D8815 HEX NUT 5/16-18
23	1	34518 STAINLESS STEEL LINER KIT

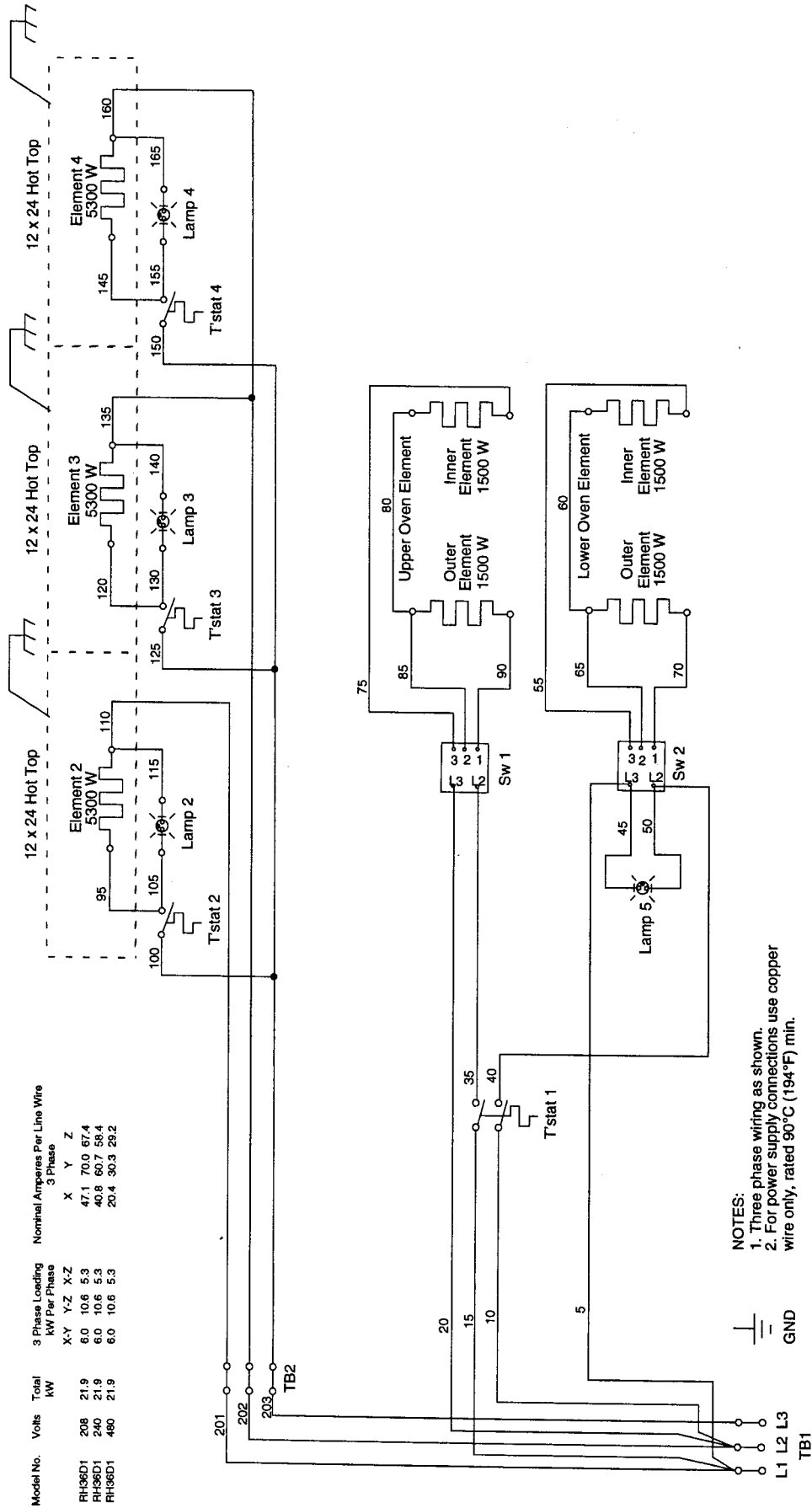
NOTES:

SECTION 5

SCHEMATICS



RH36D1 SCHEMATIC
208/240V



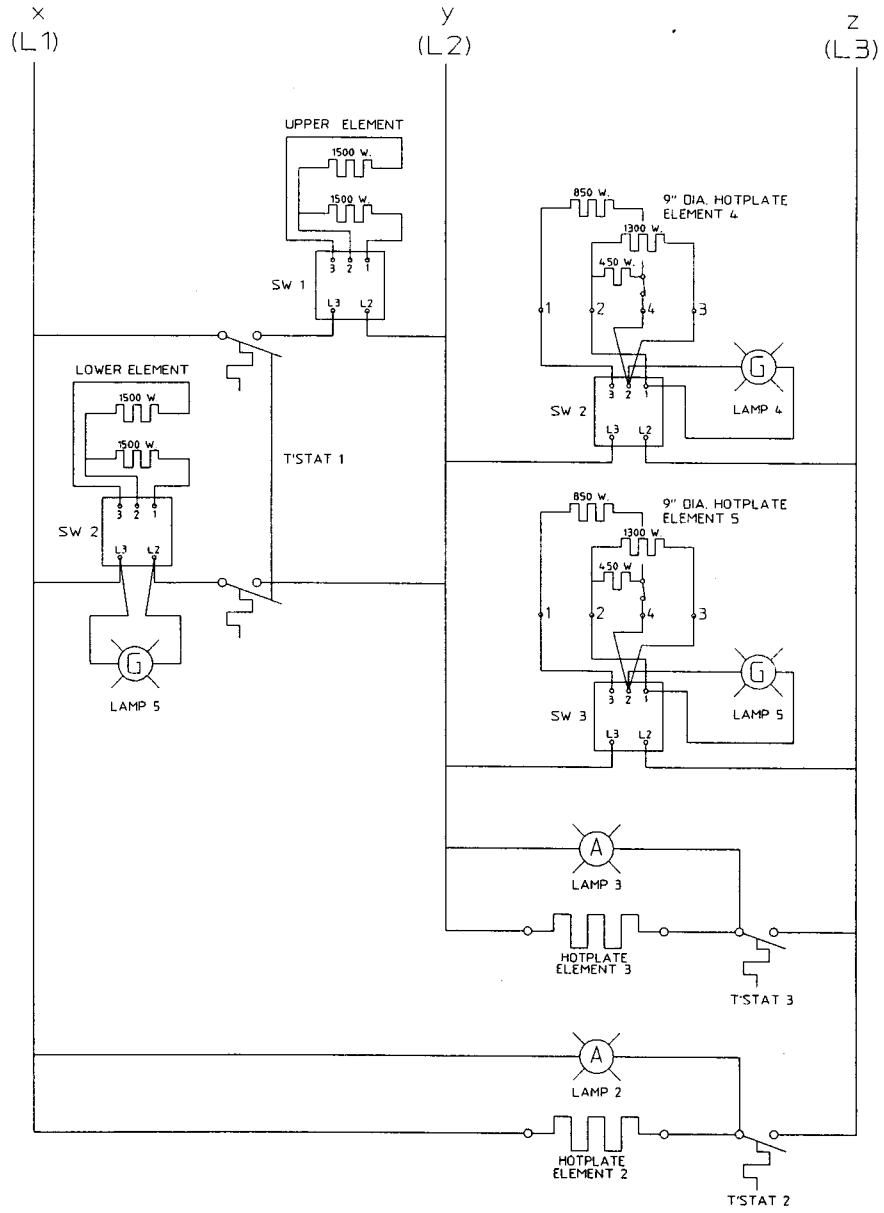
NOTES:
 1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.



L1 L2 L3
TB1

**RH36D1 WIRING DIAGRAM
208/240V**

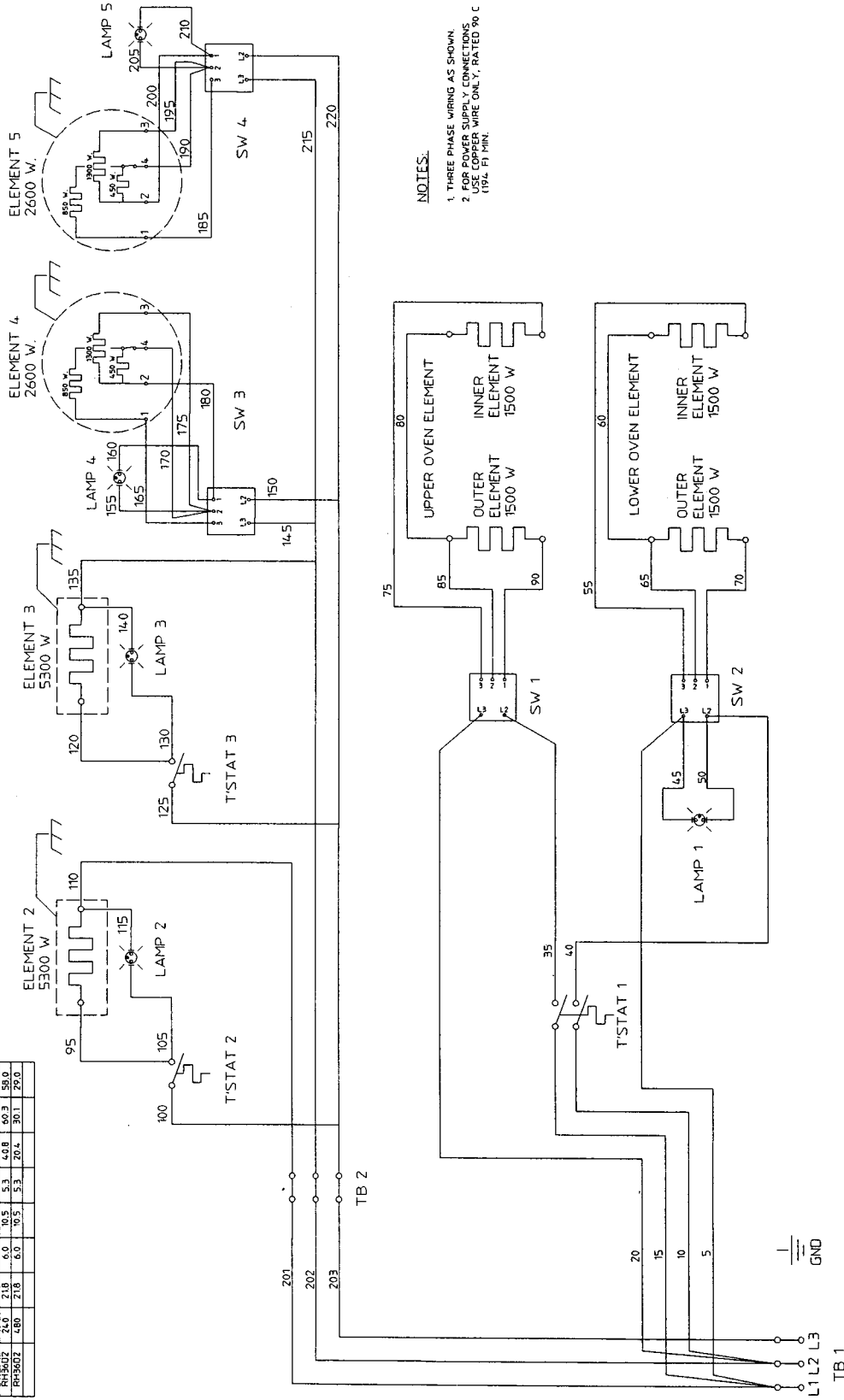
SECTION 5 - SCHEMATICS



RH36D2 SCHEMATIC
208/240V

PART NO 32780 | SHT 2 | REV
OF 2 | c

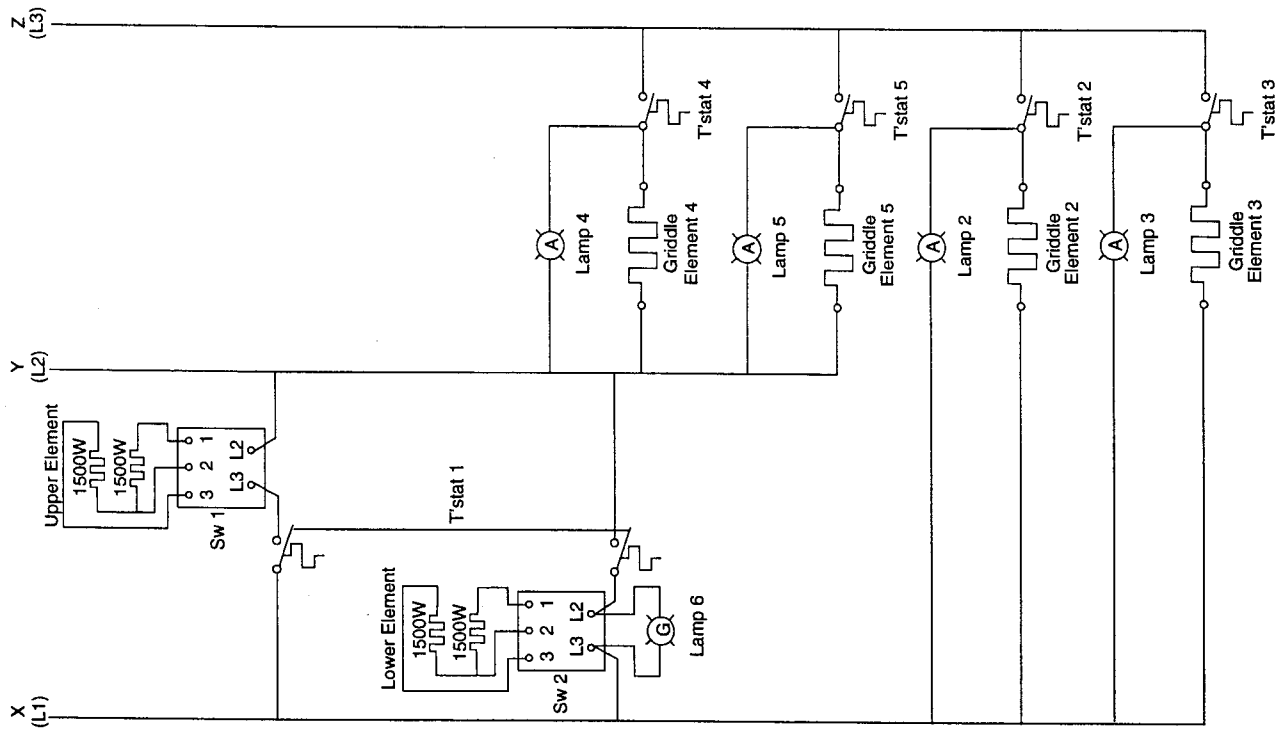
MODEL NO.	VOLTS	POWER WIRING			WIRE GAUGE		
		1	2	3	1	2	3
RH3602	208	6.0	10.5	5.3	4.71	6.53	66.9
RH3602	240	6.0	10.5	5.3	4.71	6.53	66.9
RH3602	480	2.0	3.0	1.5	2.0	3.0	20.0



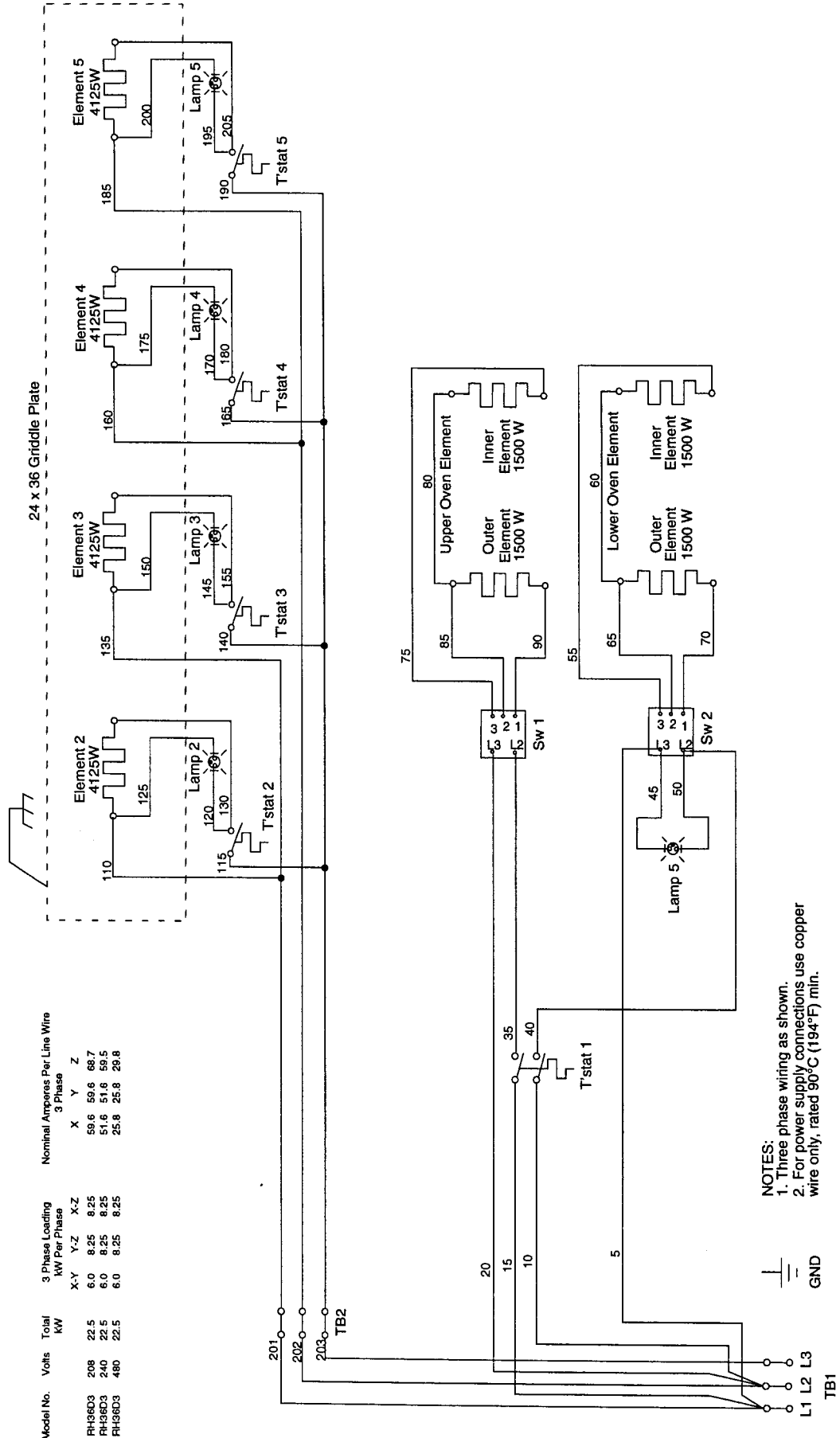
NOTES:
 1. THREE PHASE WIRING AS SHOWN.
 2. FOR POWER SUPPLY CONNECTIONS, USE COPPER WIRE ONLY, RATED 90 C (194 F) MIN.

RH3602 WIRING DIAGRAM
 208/240V

32780 | Part 1 Rev | Part 2 Rev



**RH36D3 SCHEMATIC
208/240V**

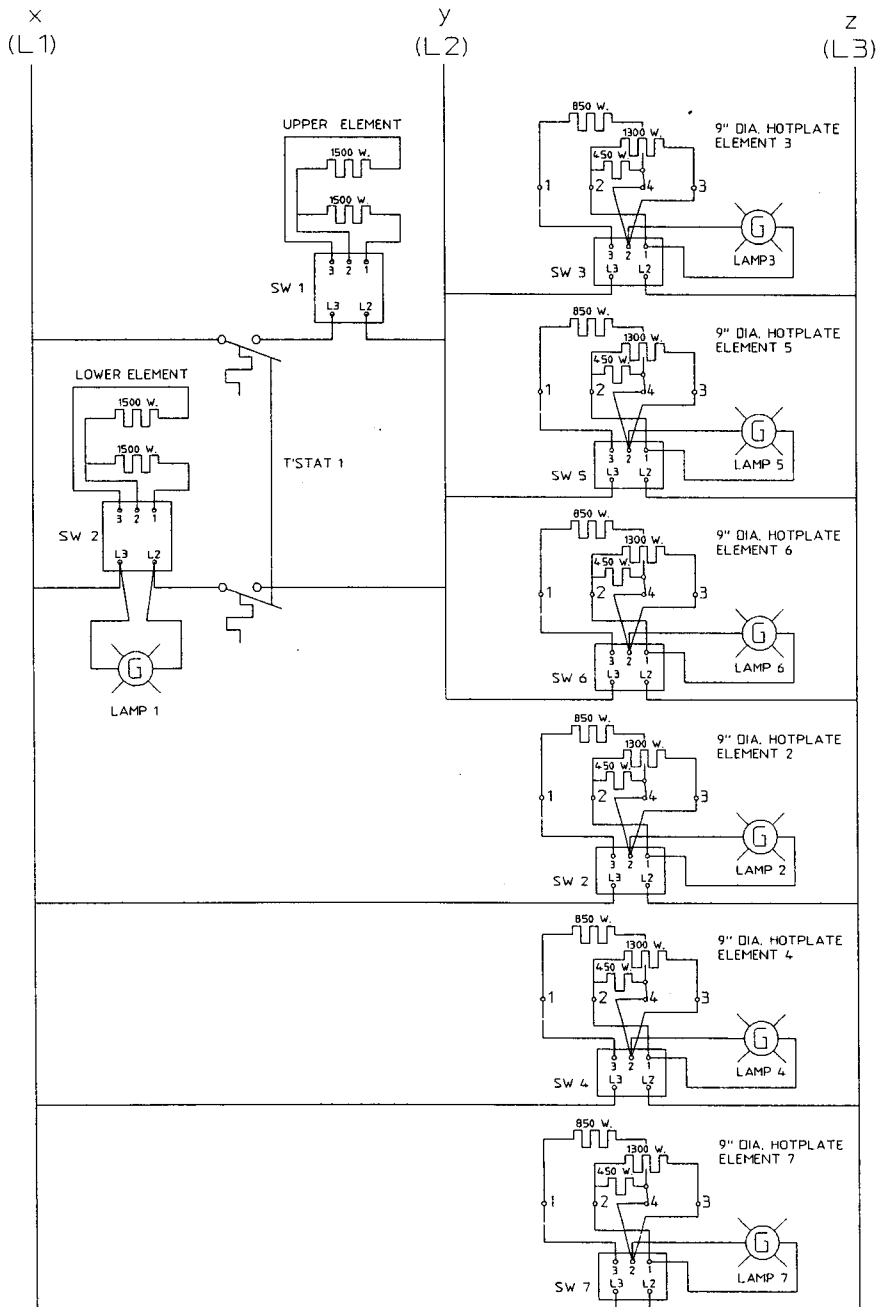


Model No.	Volts	Total KW	3 Phase Loading KW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36D3	208	22.5	6.0	8.25	8.25	59.6	59.6	68.7
RH36D3	240	22.5	6.0	8.25	8.25	51.6	51.6	59.5
RH36D3	480	22.5	6.0	8.25	8.25	25.8	25.8	29.8

- NOTES:
1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

**RH36D3 WIRING DIAGRAM
208/240V**

SECTION 5 - SCHEMATICS

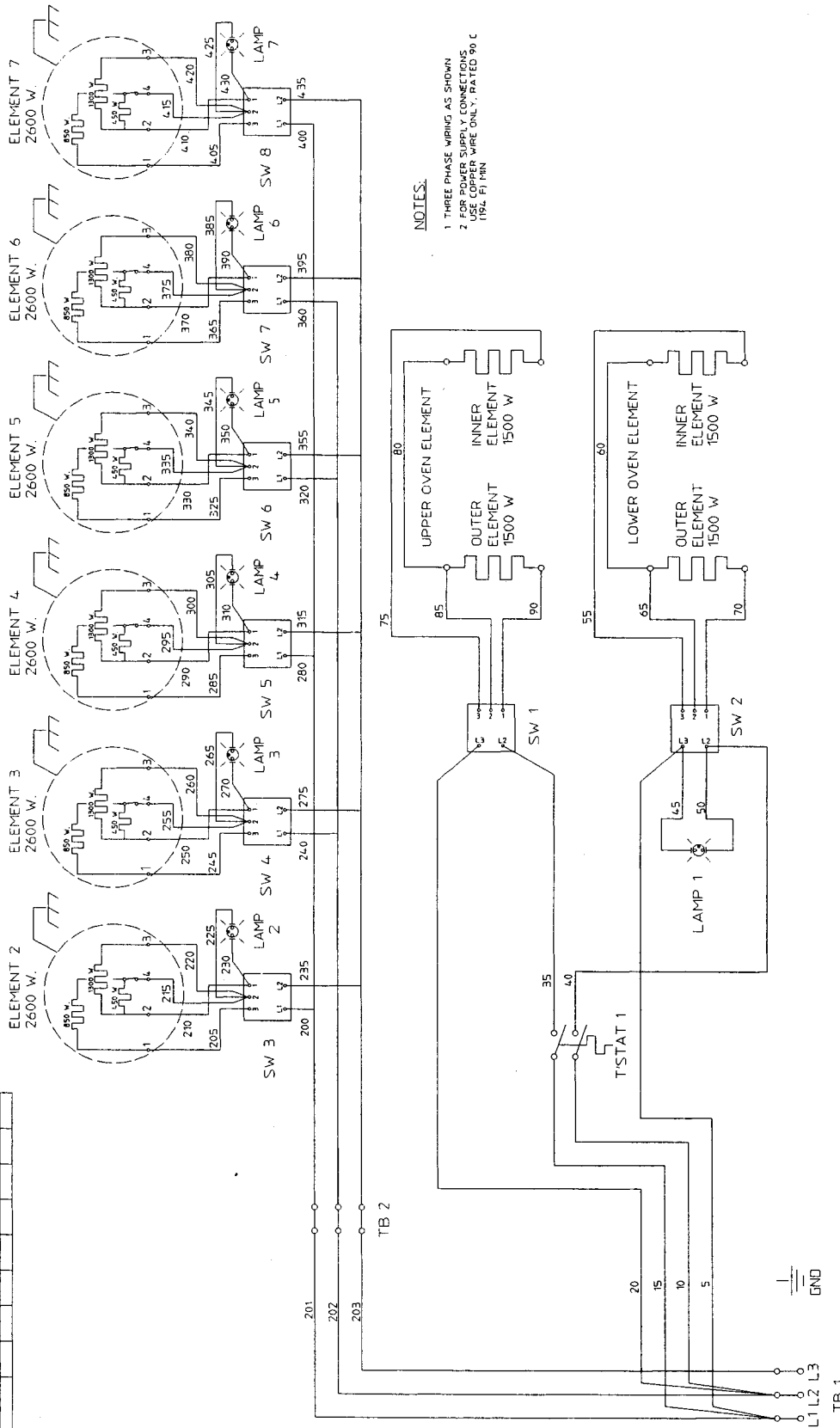


RH36D4 SCHEMATIC
208/240V

PART NO 32782 | SHFT 2 | REV C
 OF 2

SECTION 5 - SCHEMATICS

MODEL NO.	TOTAL VOLTS	3 PHASE LOADING			NON-LAMP PER LINE WIRE		
		3 PHASE	PER PHASE	PER LINE	3 PHASE	PER PHASE	PER LINE
RH360L	208	21.6	7.2	7.8	57.6	19.2	64.0
RH362L	240	21.6	7.2	7.8	43.2	14.4	46.4
RH364L	480	21.6	7.2	7.8	21.6	7.2	23.2



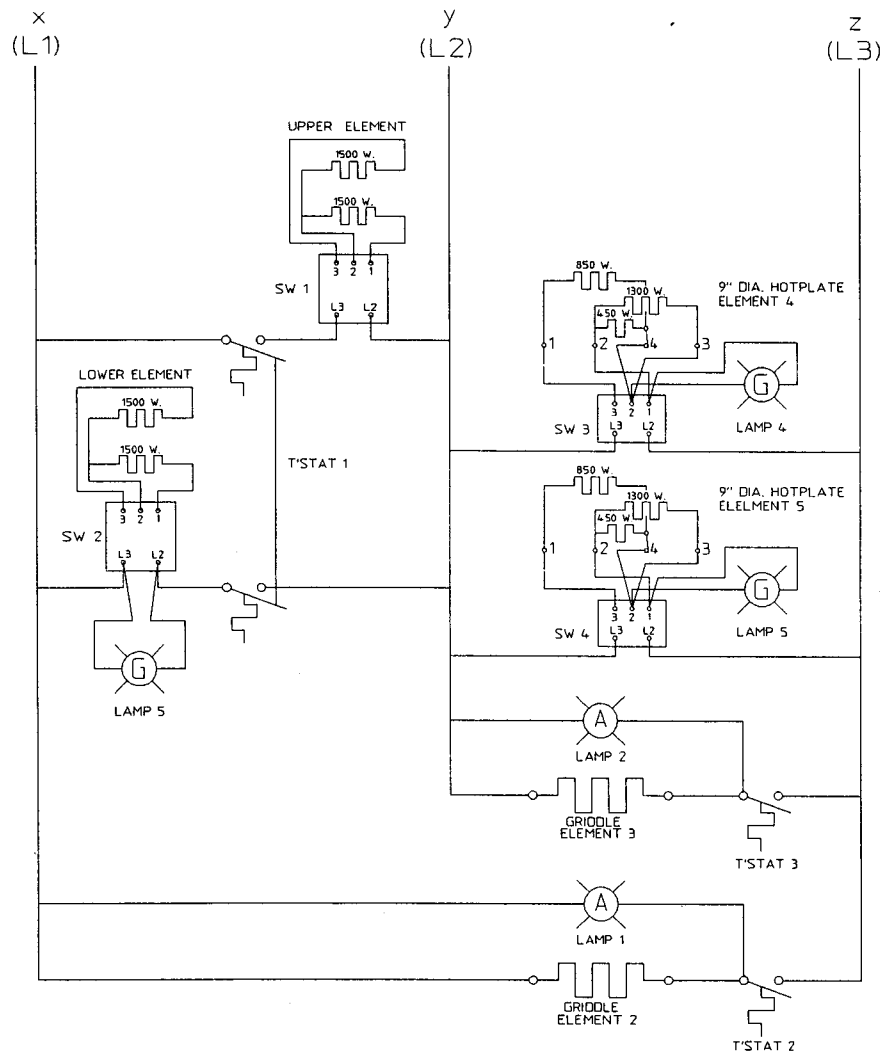
NOTES:

1. THREE PHASE WIRING AS SHOWN
2. FOR POWER SUPPLY CONNECTIONS USE COPPER WIRE ONLY, RATED 90 C (194 F) MIN

**RH36D4 WIRING SCHEMATIC
208/240V**

PART NO 32782 | REV | OF 2 | C

SECTION 5 - SCHEMATICS

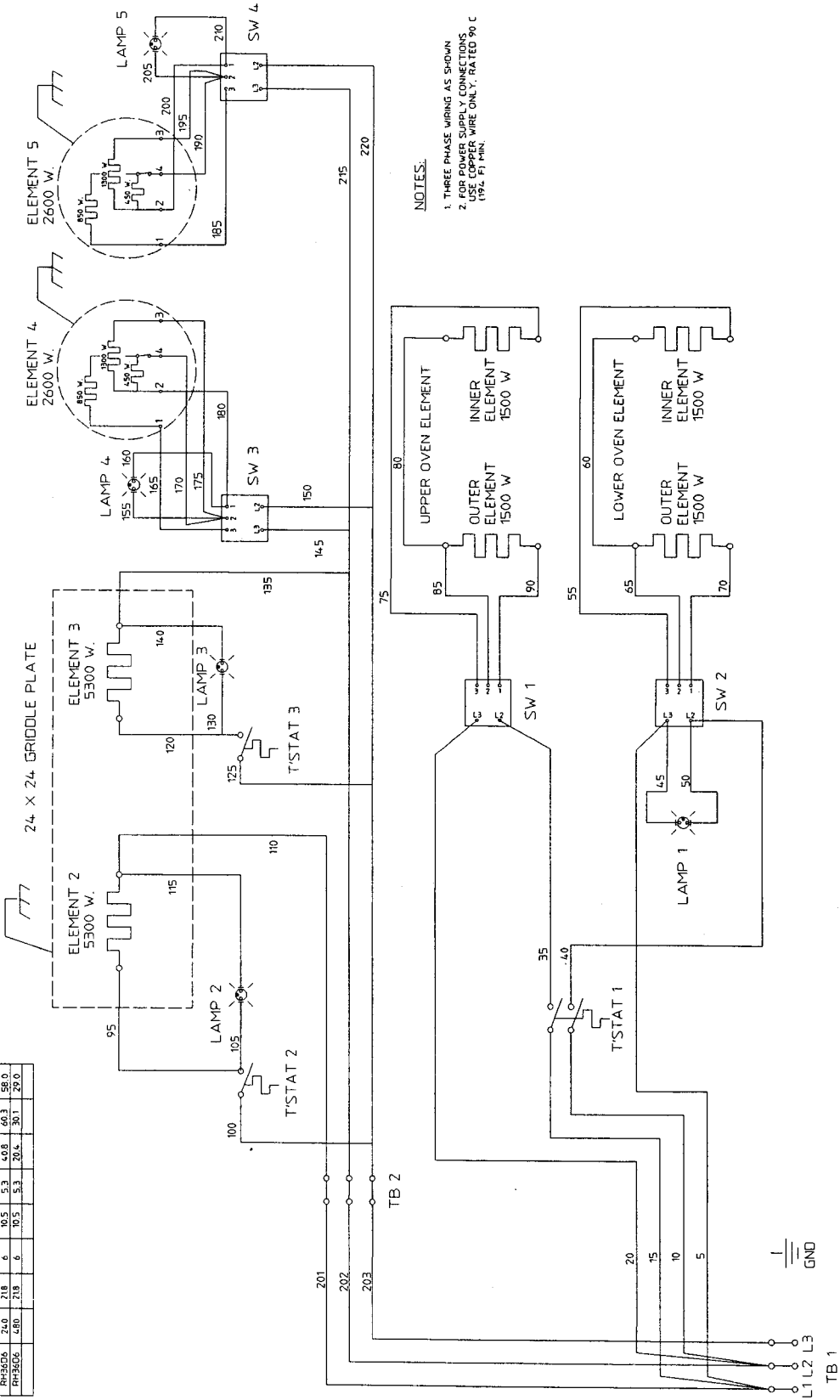


RH36D6 SCHEMATIC
208/240V

PART NO 32783 | SHT 2 | REV OF 2 | C

SECTION 5 - SCHEMATICS

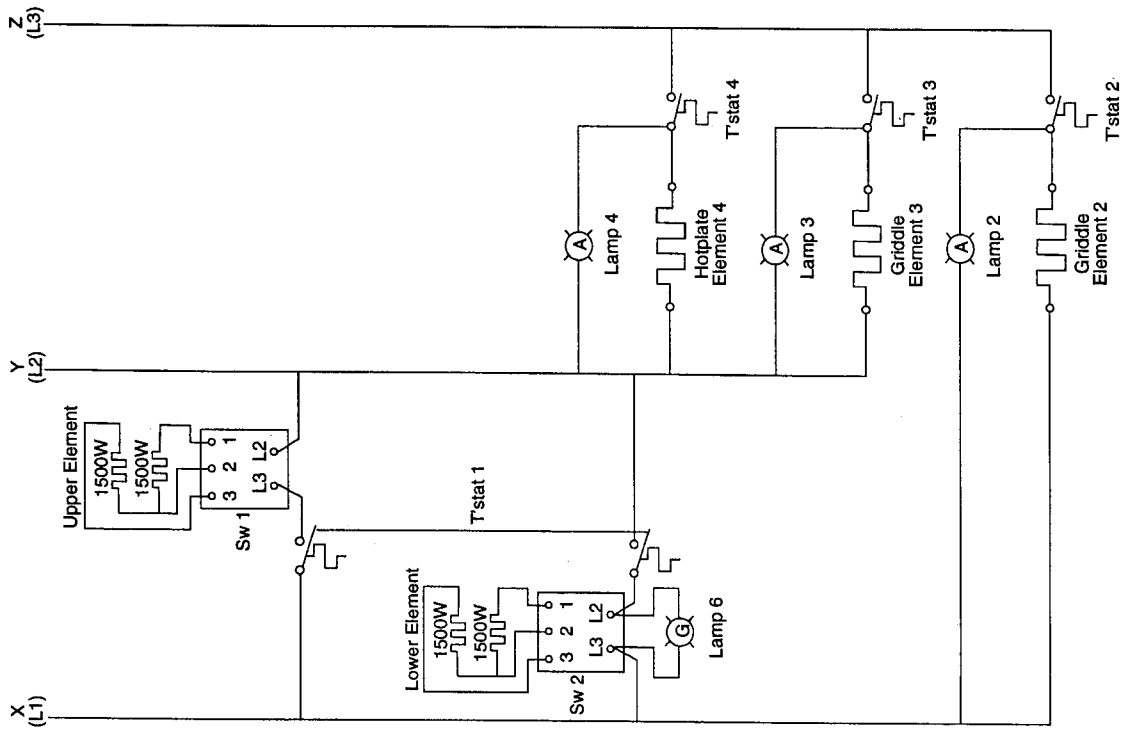
MODEL NO	VOLTS	TOTAL KW	WATTAGE RANGE KW PER PHASE			AMP. MAX PER LINE WIRE 3 PHASE		
			x-y	x-z	y-z	x	y	z
RH3605	208	218	6	10.5	5.3	47.1	65.3	67.0
RH3606	208	218	6	10.5	5.3	47.1	65.3	67.0
RH3608	480	518	6	10.5	5.3	20.6	30.1	29.0



NOTES:
 1. THREE PHASE WIRING AS SHOWN
 2. FOR POWER SUPPLY CONNECTIONS USE COPPER WIRE ONLY, RATED 90 C (19A, F1 MIN).

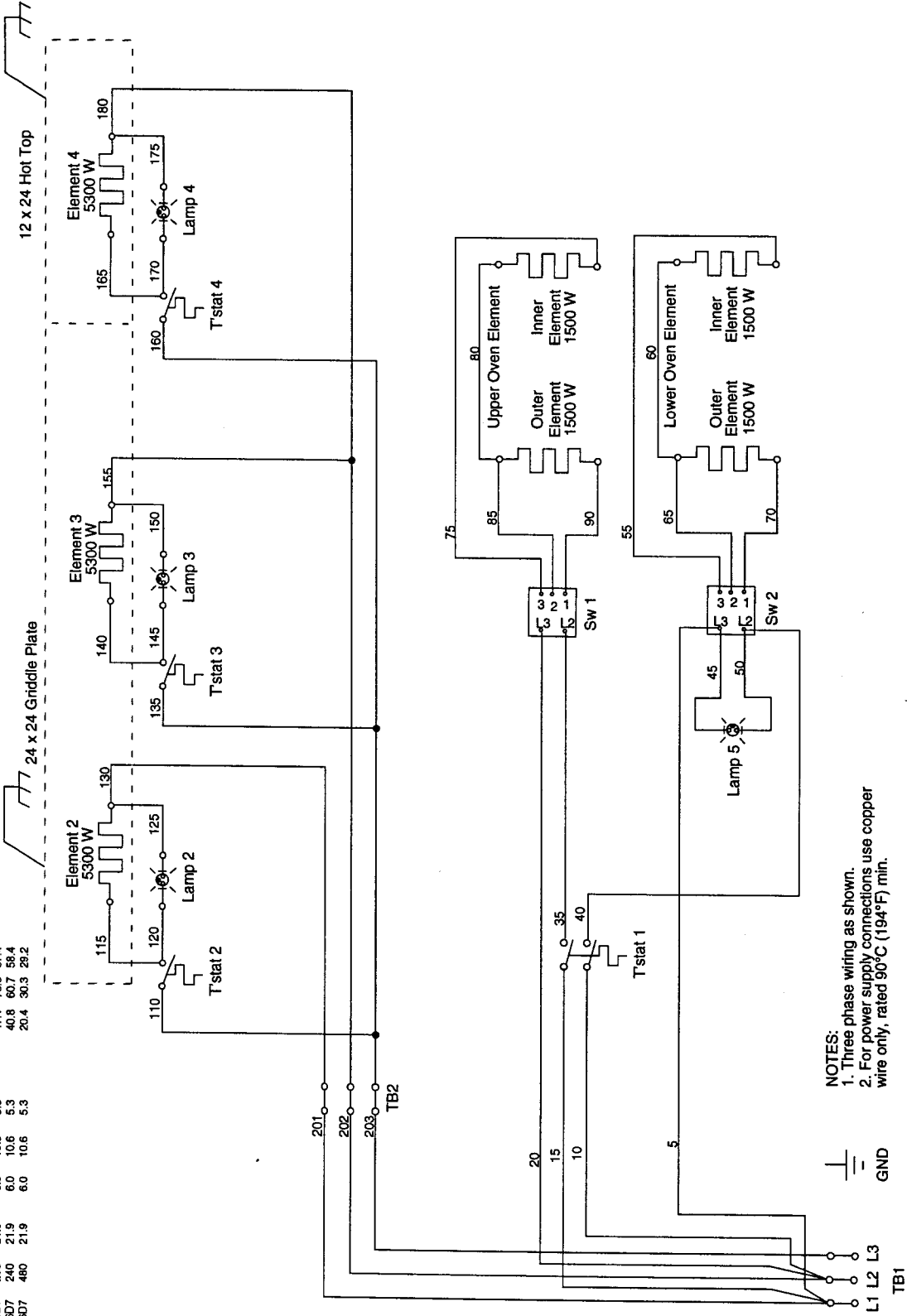
RH3606 WIRING DIAGRAM
 208/240V

PART NO 32783
 REV 1
 REV 2



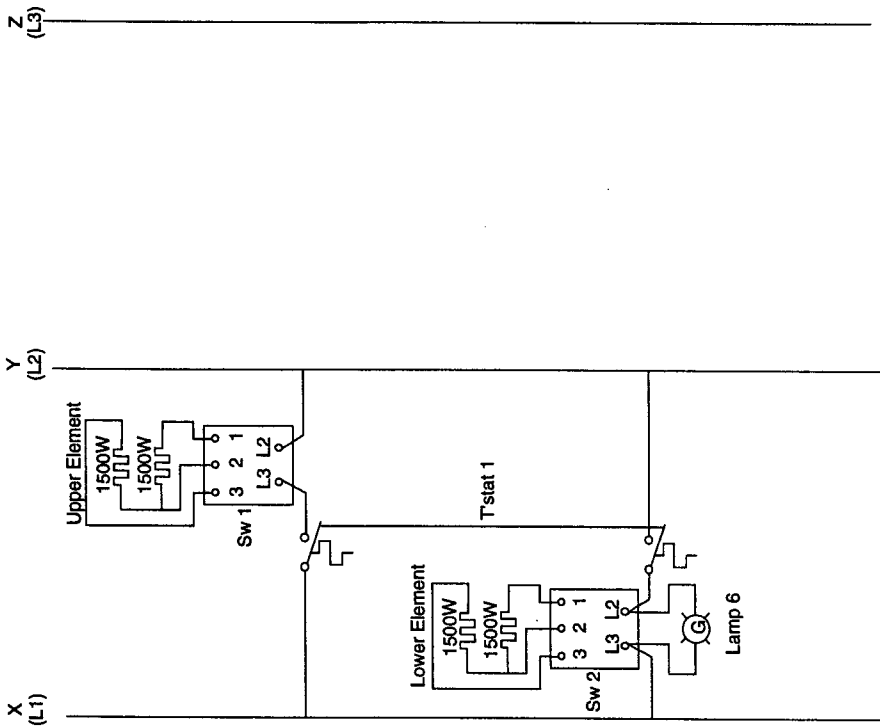
RH36D7 SCHEMATIC
208/240V

Model No.	Volts	Total KW	3 Phase Loading KW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH3607	208	21.9	6.0	10.6	5.3	47.1	70.0	67.4
RH3607	240	21.9	6.0	10.6	5.3	40.8	60.7	58.4
RH3807	480	21.9	6.0	10.6	5.3	20.4	30.3	29.2



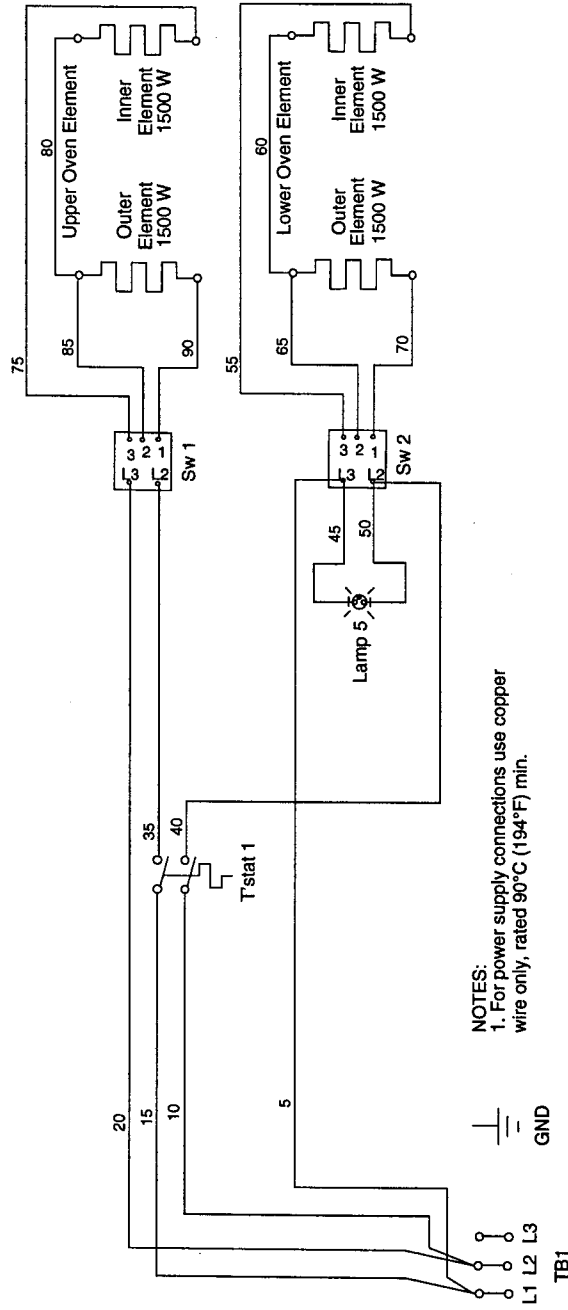
NOTES:
 1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

RH36D7 WIRING DIAGRAM
208/240V



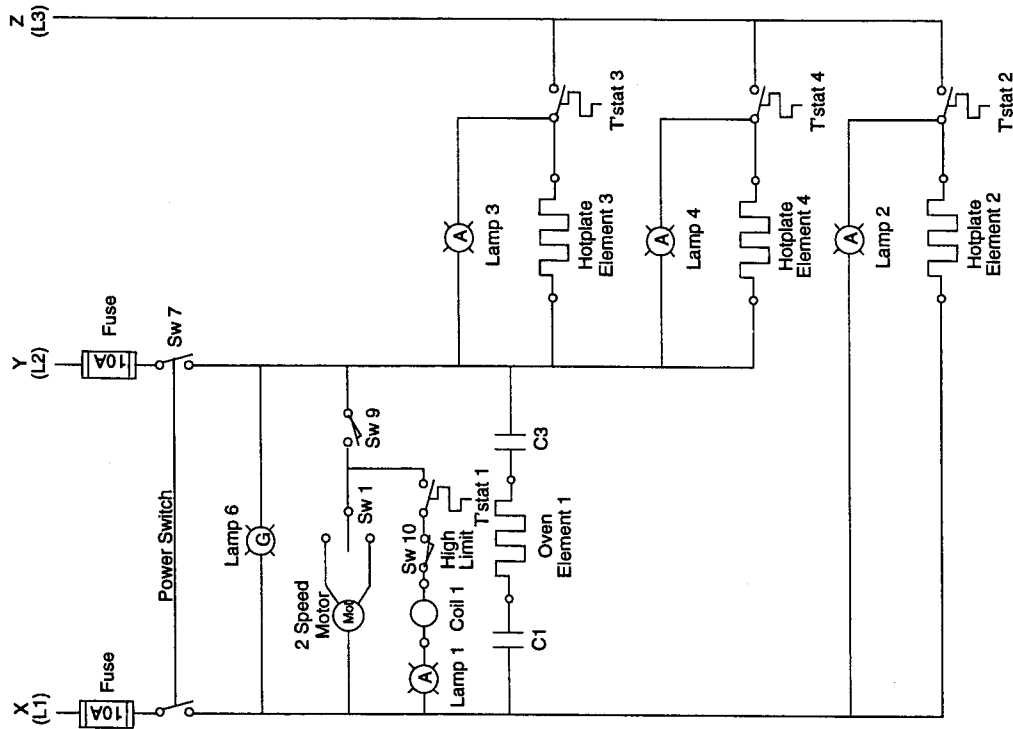
DO36 SCHEMATIC
208/240V

Model No.	Volts	Total	Amps
	KV		
DC36	208	6.0	28.8
DC36	240	6.0	25.0
DC36	480	6.0	12.5

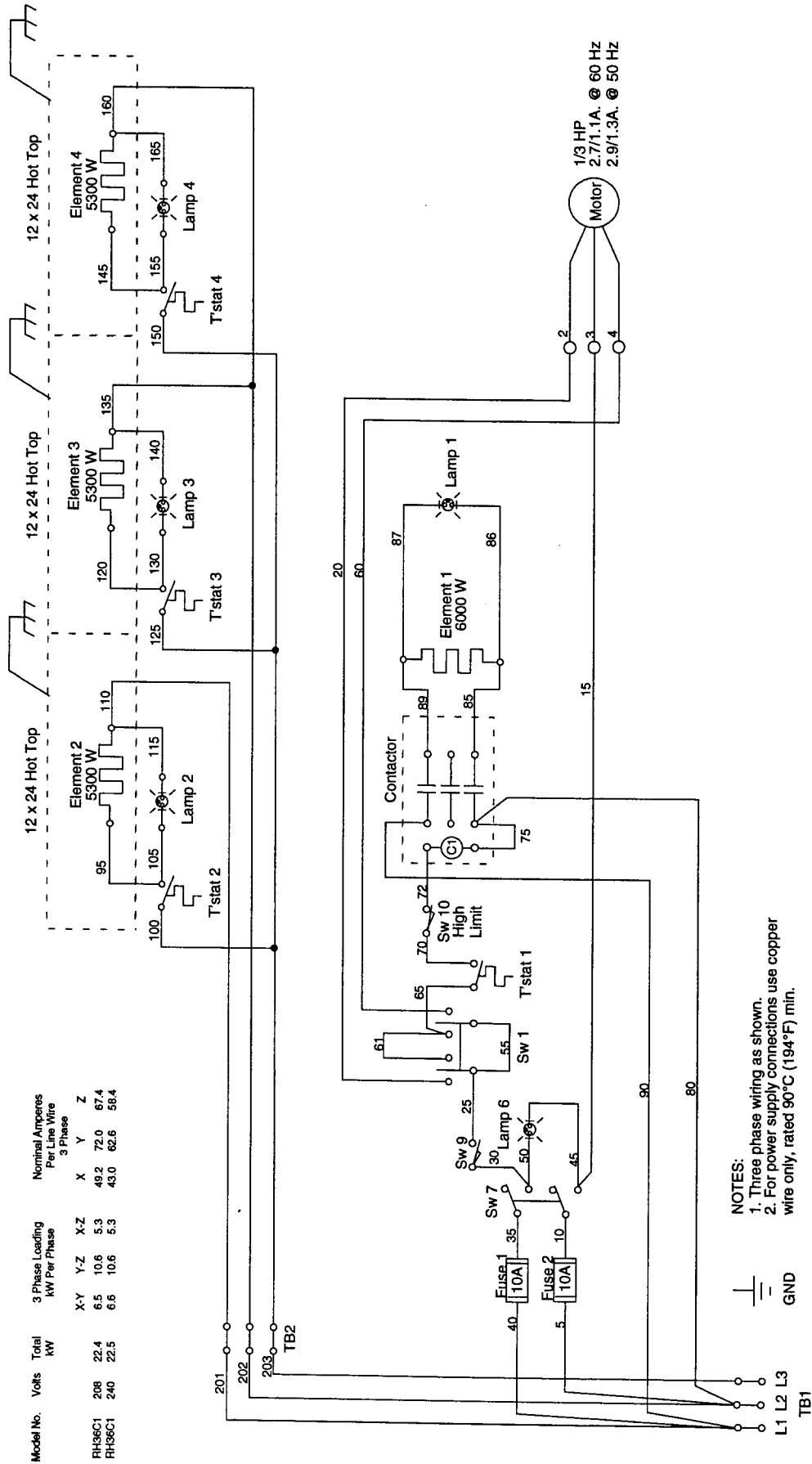


NOTES:
 1. For power supply connections use copper wire only, rated 90°C (194°F) min.

**DC36 WIRING DIAGRAM
 208/240V**



**RH36C1 SCHEMATIC
208/240V**



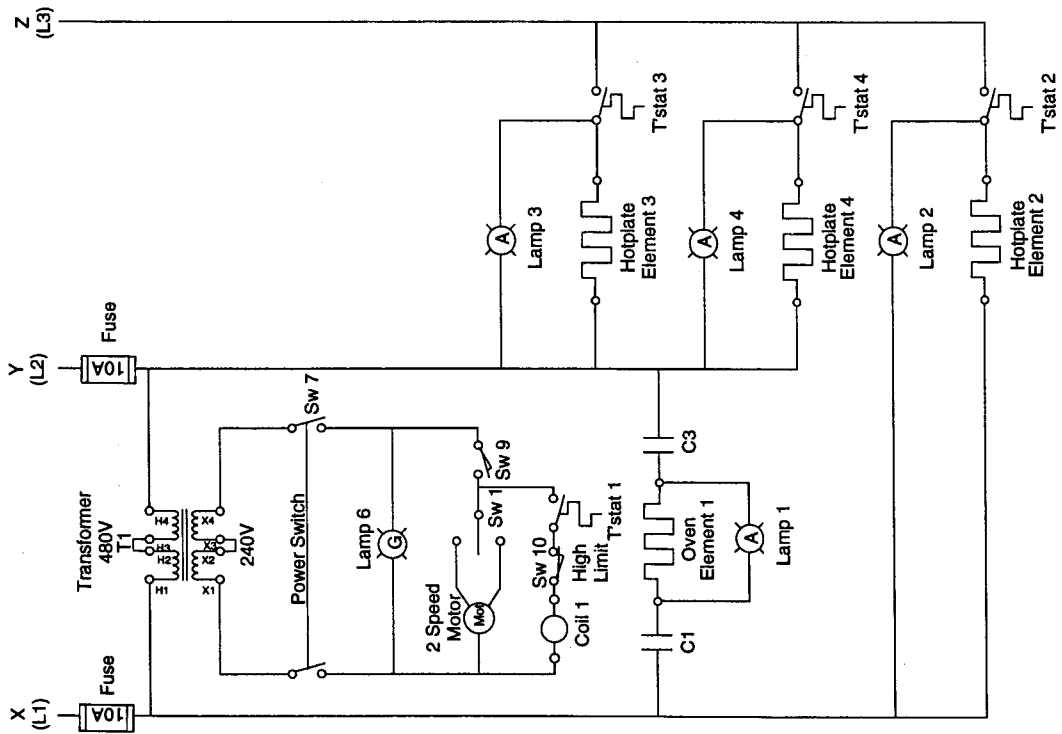
Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C1	208	22.4	6.5	10.6	5.3	49.2	72.0	67.4
RH36C1	240	22.5	6.6	10.6	5.3	43.0	62.6	58.4

- NOTES:
1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

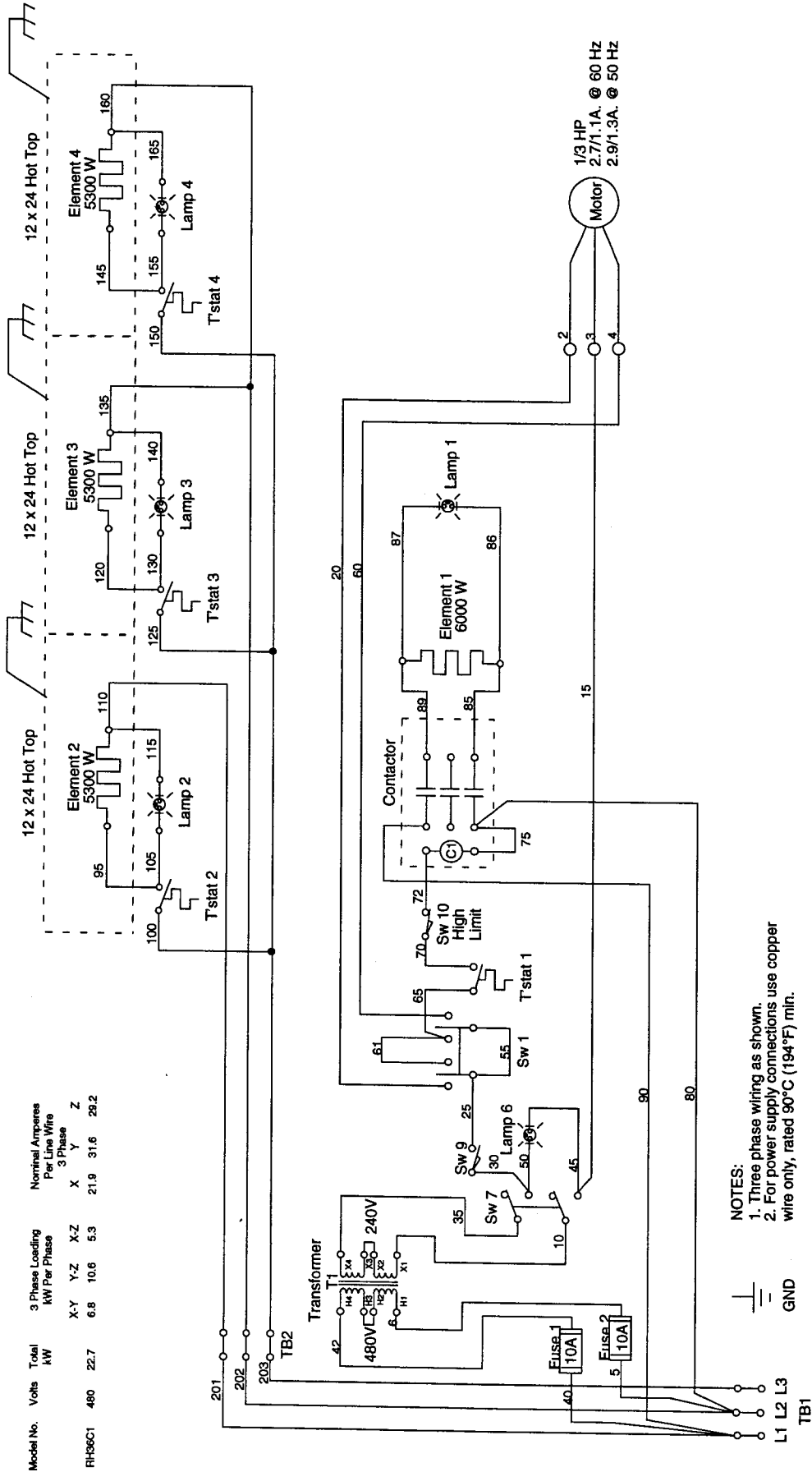
GND

L1 L2 L3
TB1

**RH36C1 WIRING DIAGRAM
208/240V**



**RH36C1 SCHEMATIC
480V**

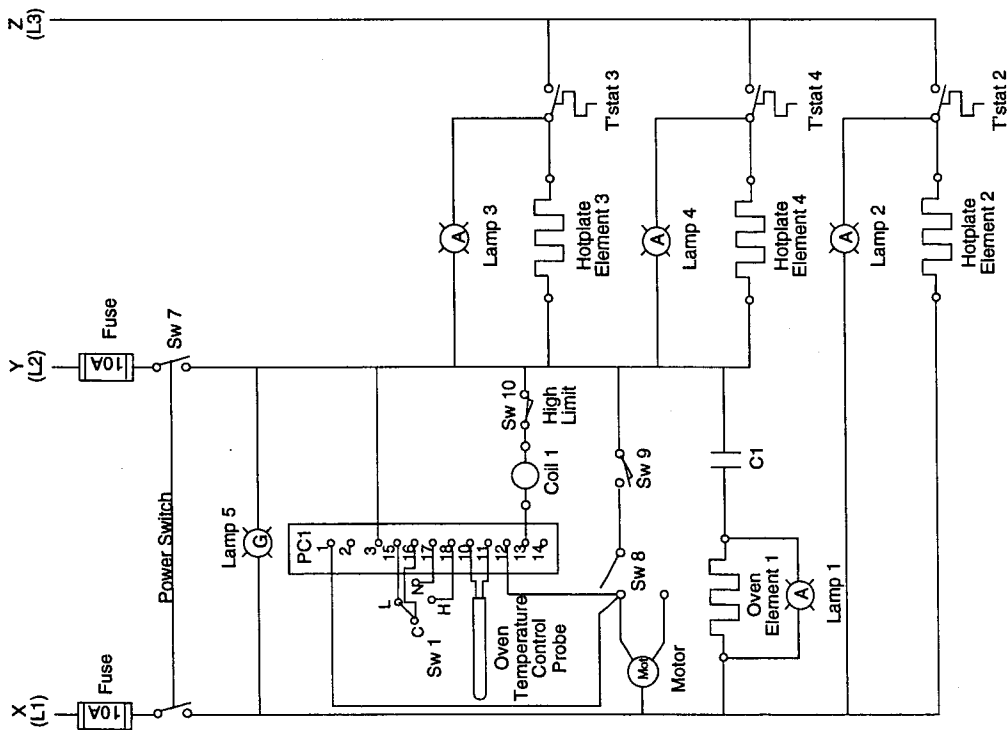


Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C1	480	22.7	6.8	10.6	5.3	21.9	31.6	29.2

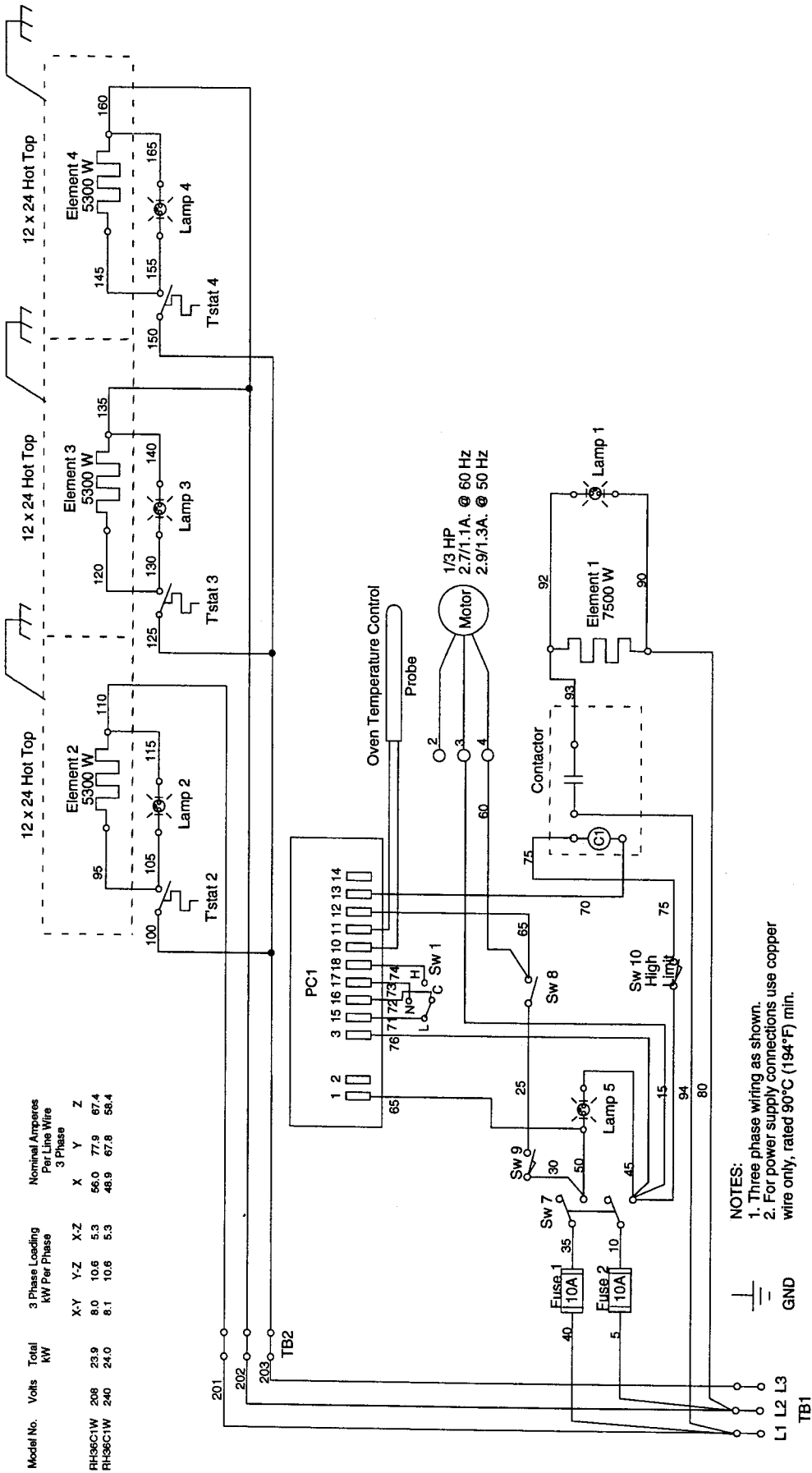
- NOTES:
1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

GND

**RH36C1 WIRING DIAGRAM
480V**

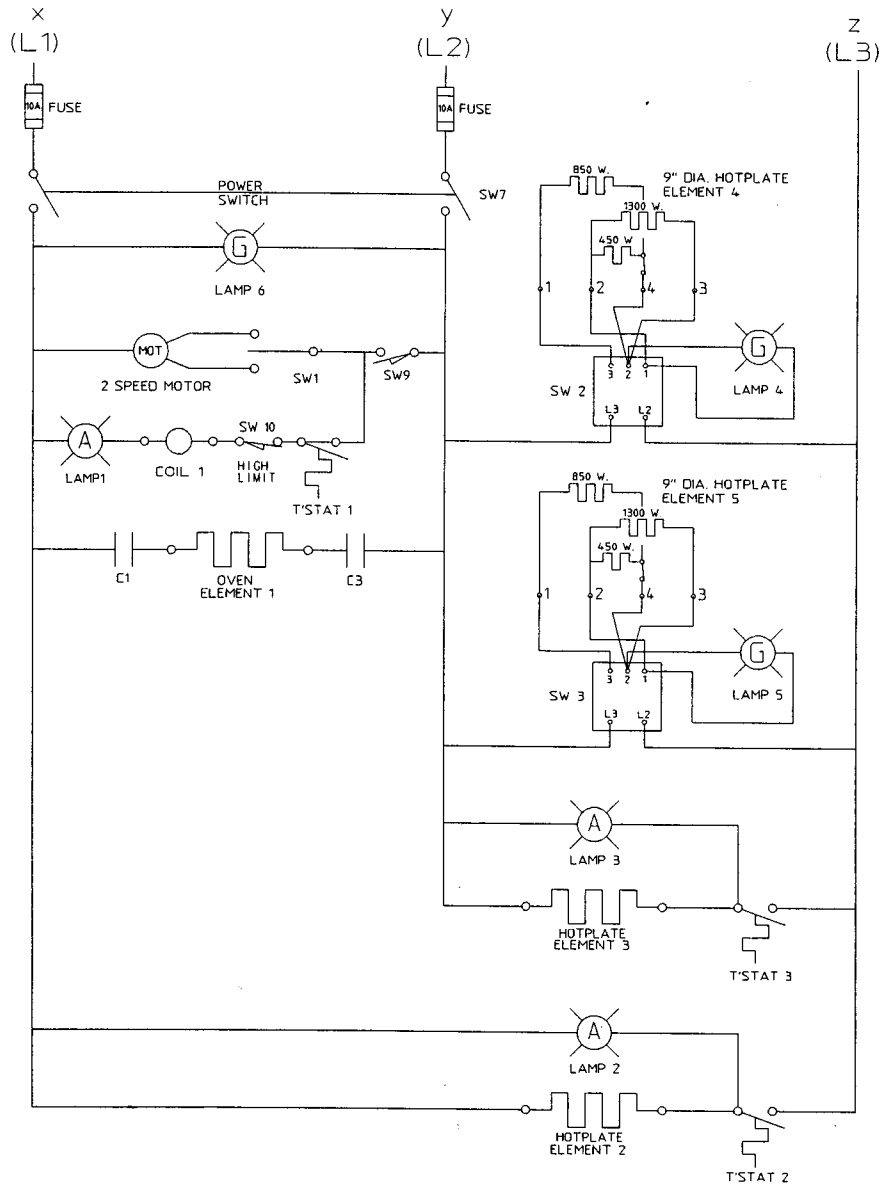


RH36C1W SCHEMATIC
208/240V



**RH36C1W WIRING DIAGRAM
208/240V**

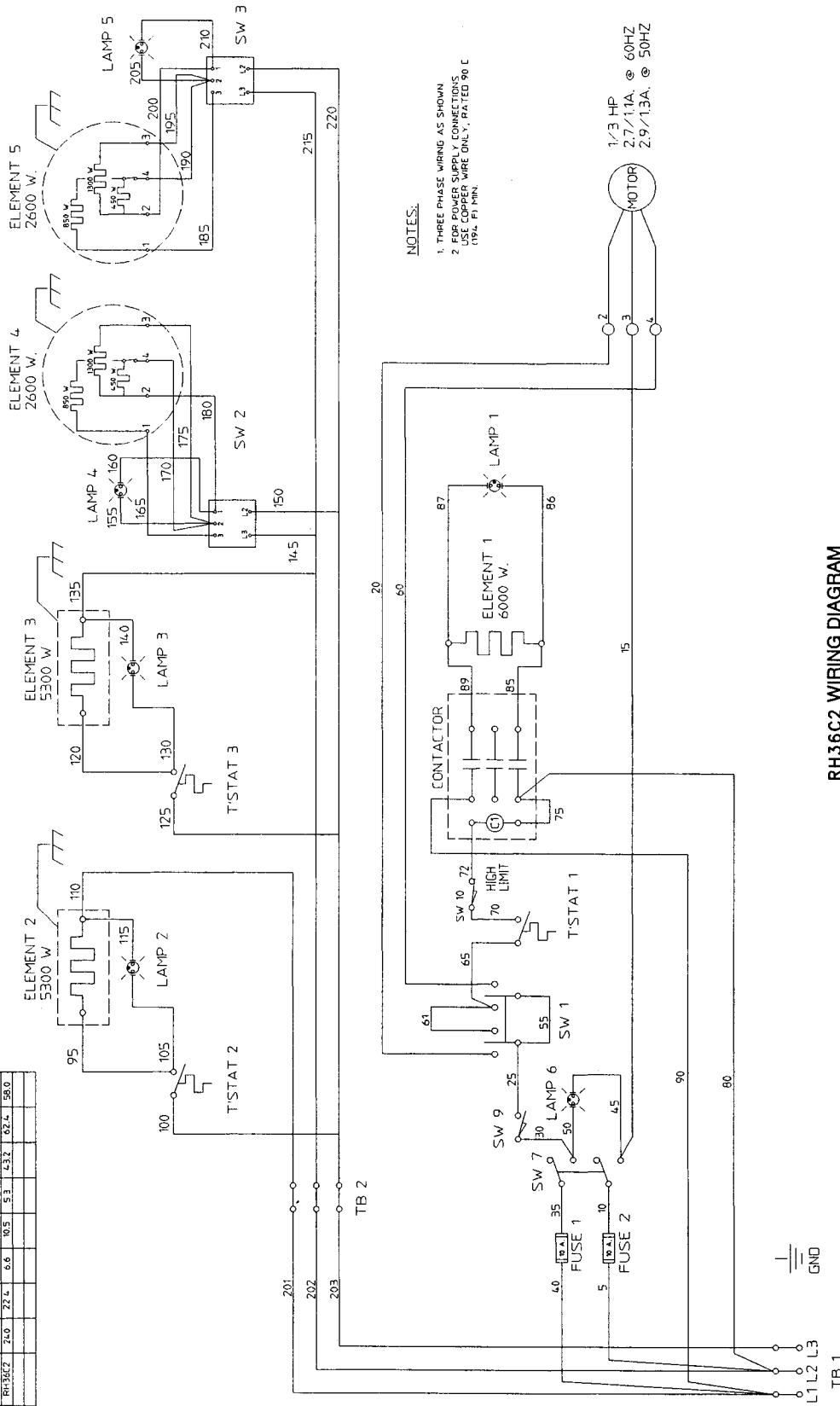
SECTION 5 - SCHEMATICS



RH36C2 SCHEMATIC
208/240V

PART NO 32774 | SHT 2 | REV
OF 2 | B

MODEL NO.	VOLTS	3 PHASE WIRING			INDIC. AMP. PER LINE WIRE		
		1	2	3	1	2	3
RH36C2	208	27.5	6.5	2.1	6.5	1.6	5.0
RH36C2	240	22.4	5.3	1.7	5.3	1.3	4.0



NOTES:

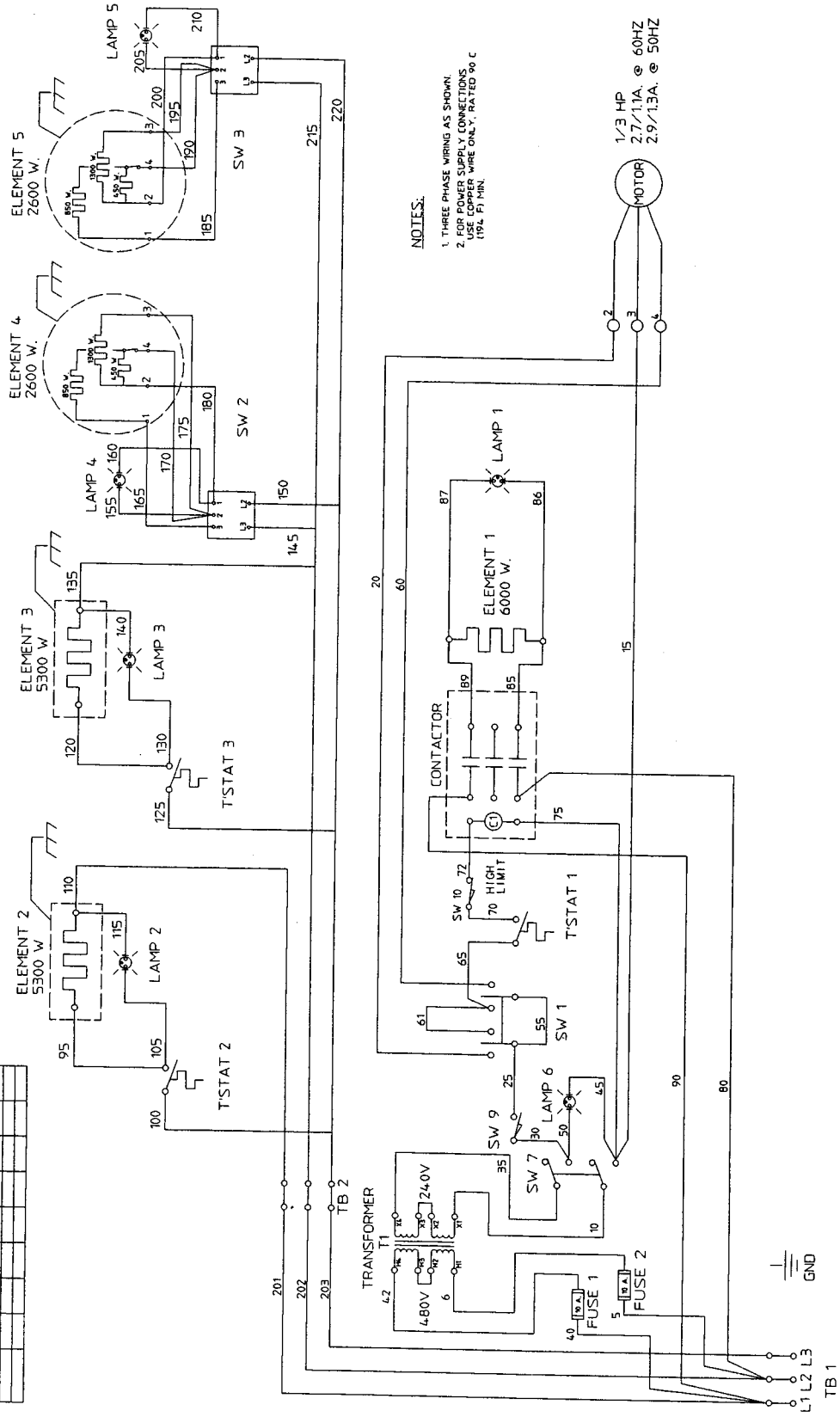
1. THREE PHASE WIRING AS SHOWN
2. FOR POWER SUPPLY CONNECTIONS, USE COPPER WIRE ONLY, RATED 90 C (194 F) MIN.

1/2 HP
2.7/11A @ 60HZ
2.9/13A @ 50HZ

RH36C2 WIRING DIAGRAM
208/240V

PART NO. 32774
REV. 1
REV. 2

MODEL NO.	VOLTS	TOTAL KVA	3 PHASE LOADING			NON AMP. FLD. LINE WIRE		
			1 PHASE	2 PHASE	3 PHASE	1	2	3
RH36C2	480	22.6	6.8	10.5	15.3	21.9	31.5	28.0

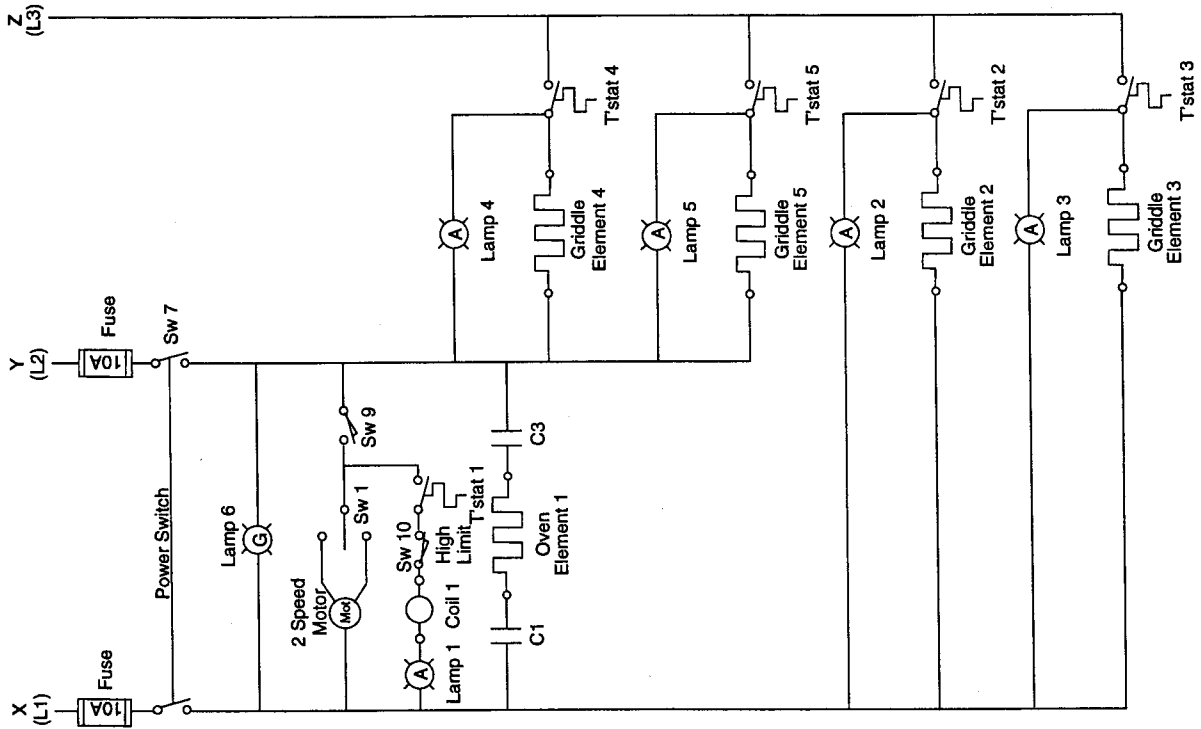


NOTES:

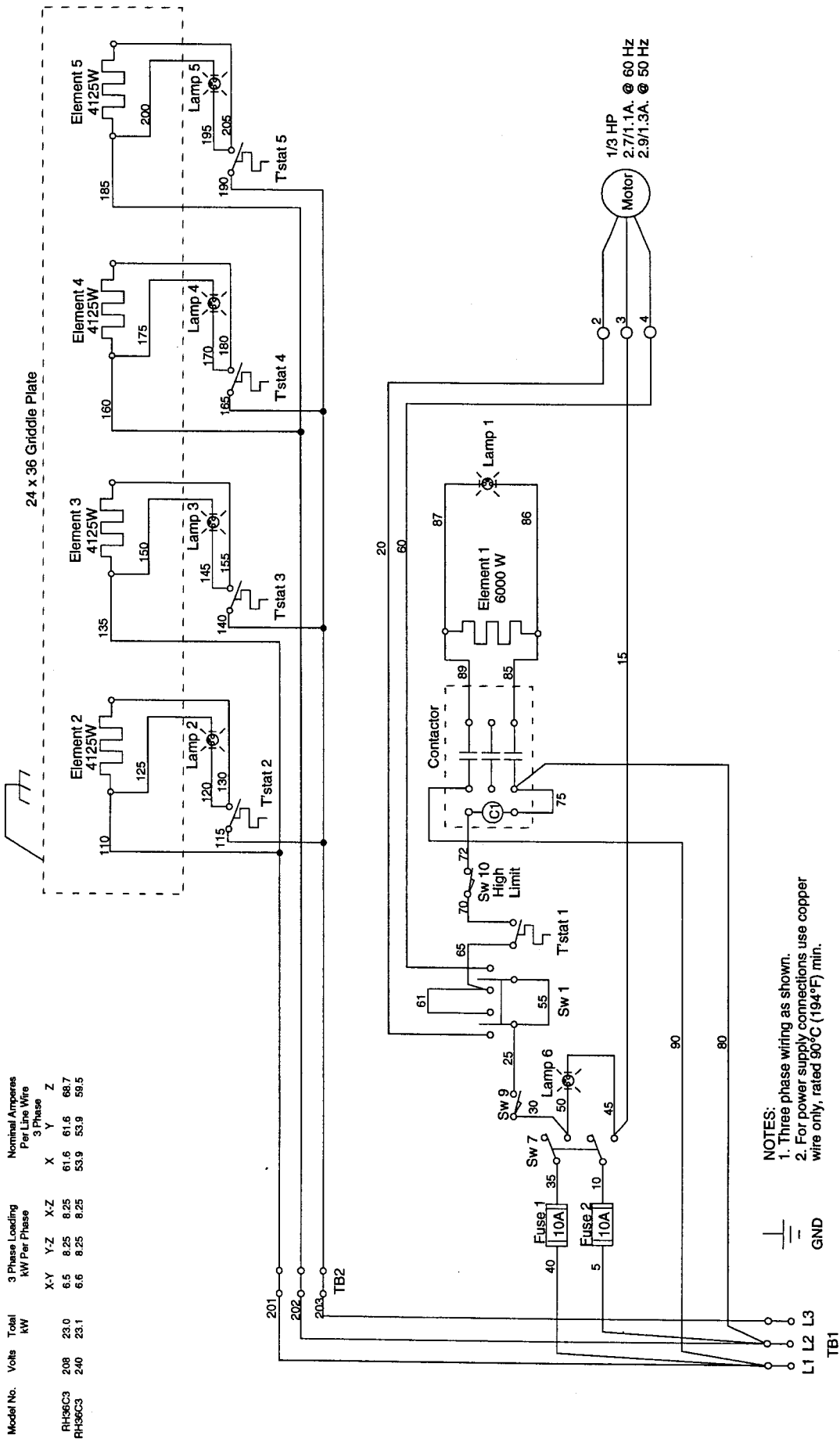
1. THREE PHASE WIRING AS SHOWN.
2. FOR POWER SUPPLY CONNECTIONS, USE COPPER WIRE ONLY, RATED 90 C (194 FT MIN).

RH36C2 WIRING DIAGRAM
480V

PART NO 33547



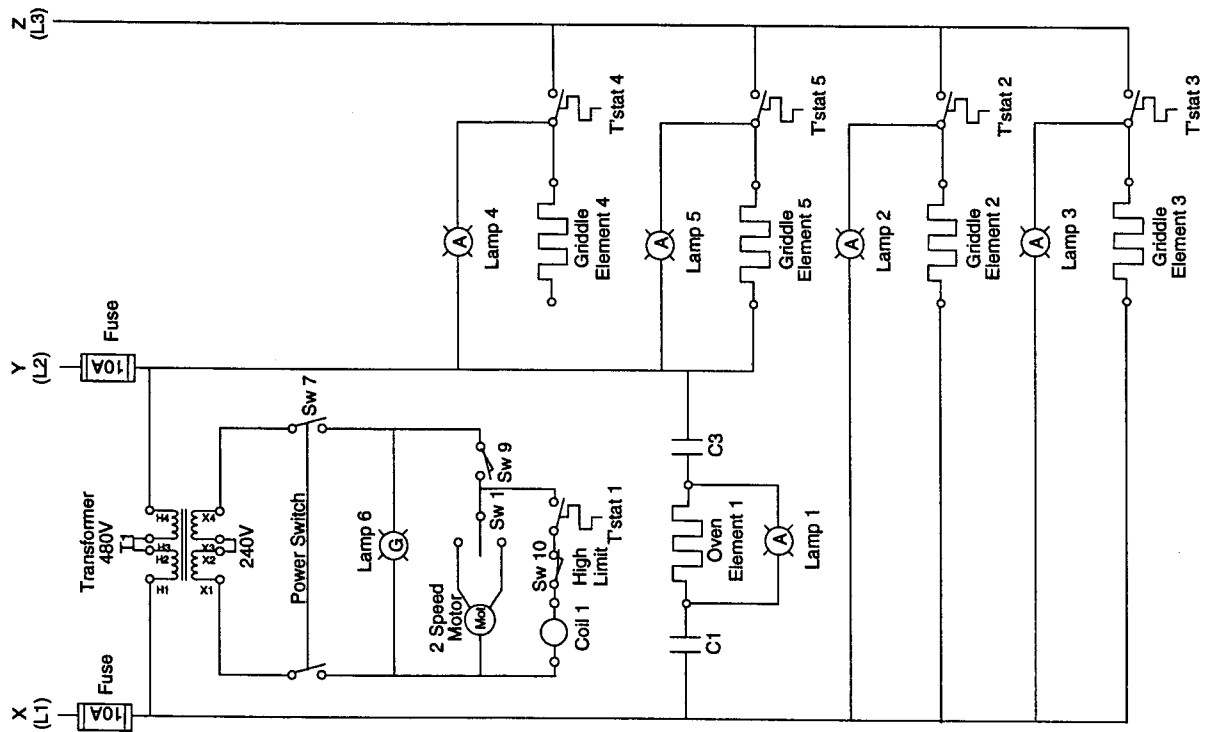
RH36C3 SCHEMATIC
208/240V



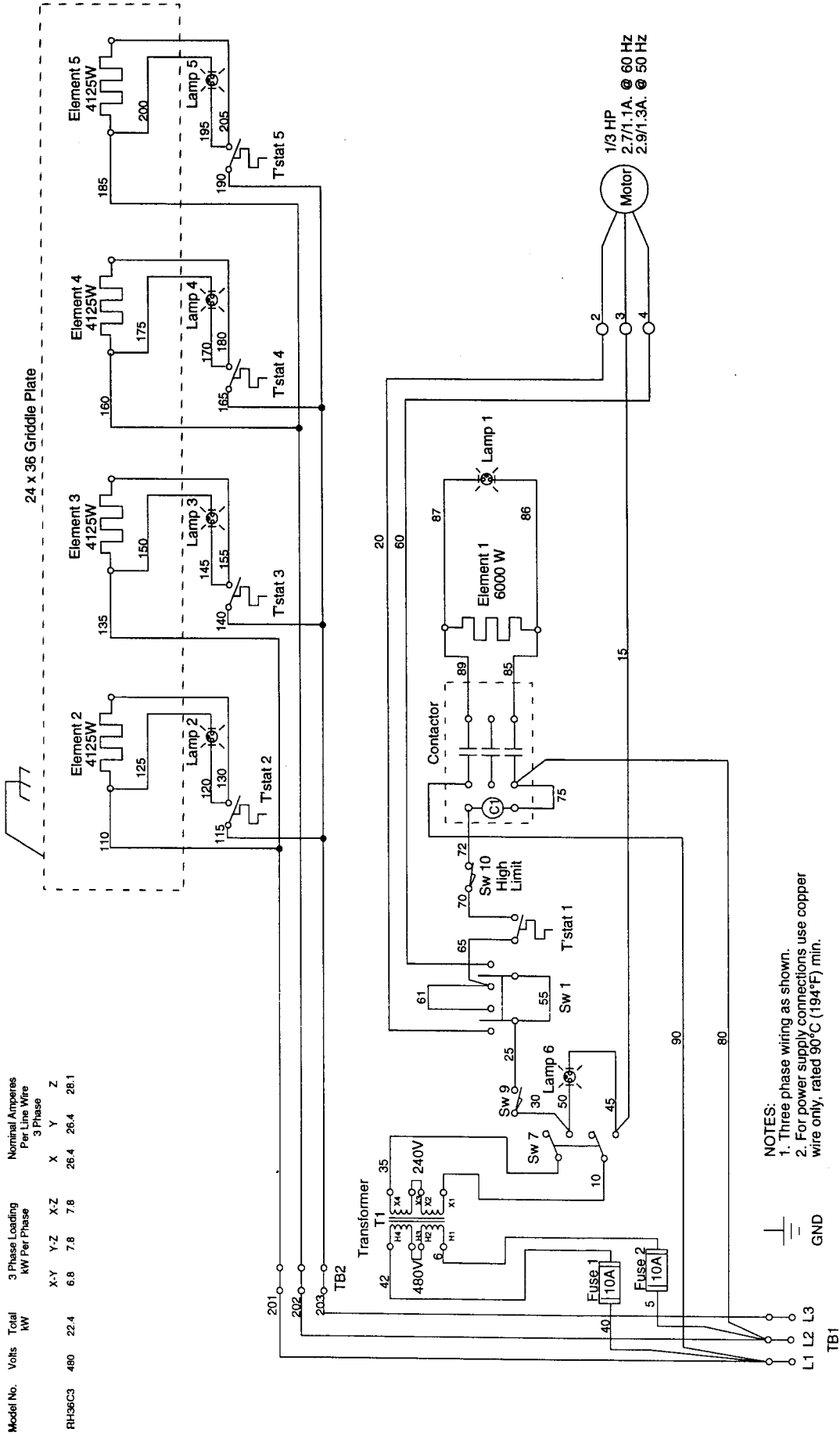
Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase Z		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C3	208	23.0	6.5	8.25	8.25	61.6	61.6	68.7
RH96C3	240	23.1	6.6	8.25	8.25	53.9	53.9	59.5

- NOTES:
1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

RH36C3 WIRING DIAGRAM
208/240V



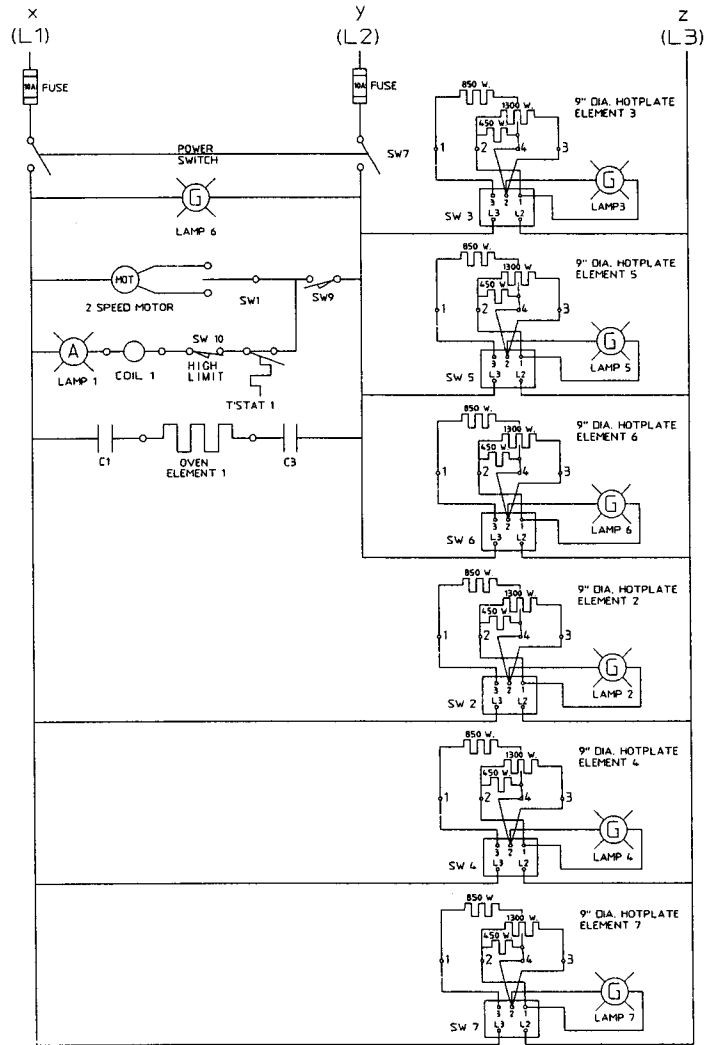
**RH36C3 SCHEMATIC
480V**



RH36C3 WIRING DIAGRAM
480V

Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C3	480	22.4	6.8	7.8	7.8	26.4	26.4	28.1

SECTION 5 - SCHEMATICS

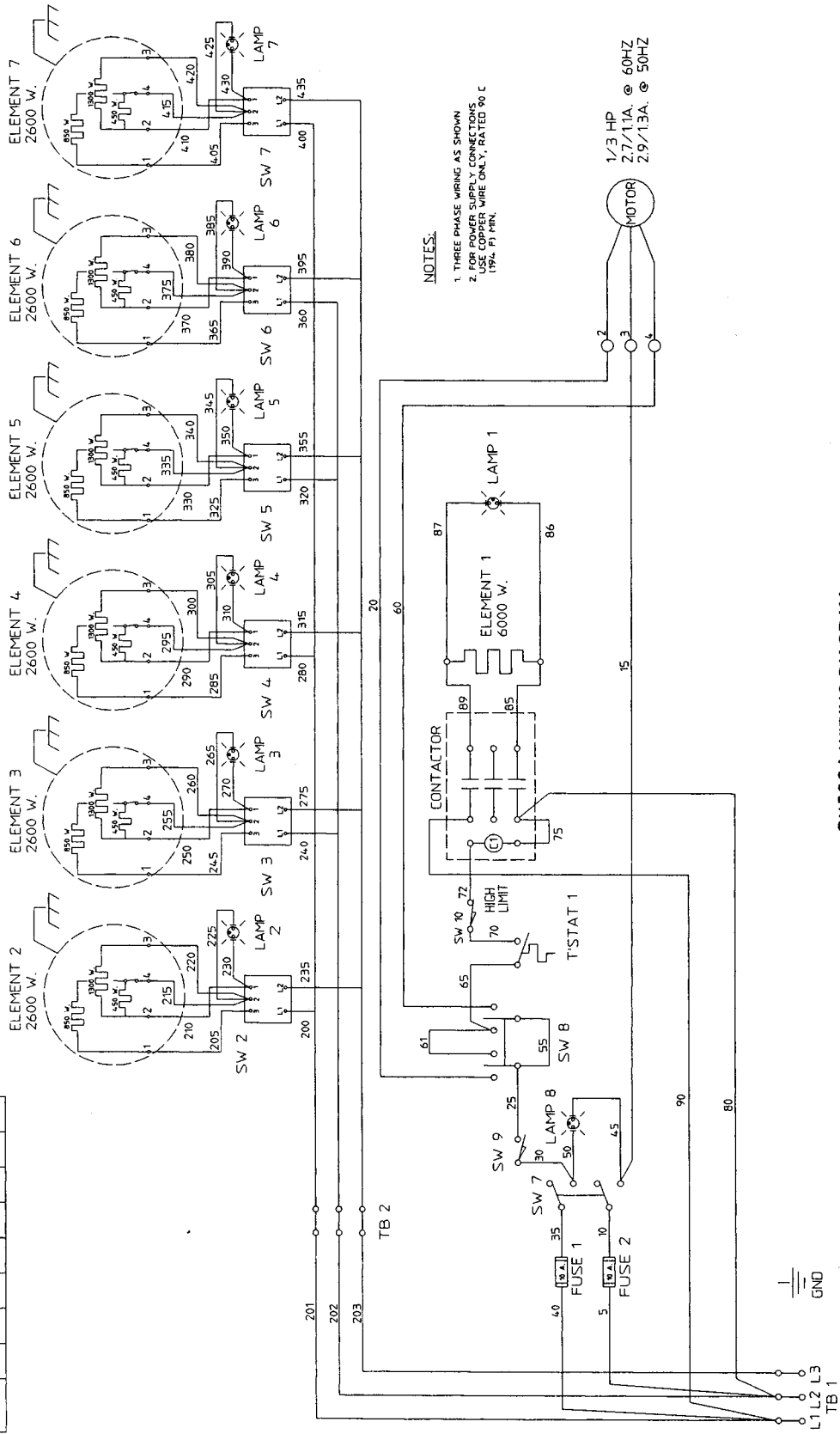


RH36C4 SCHEMATIC

208/240V

PART NO 32776 | DIT 2 | REV C

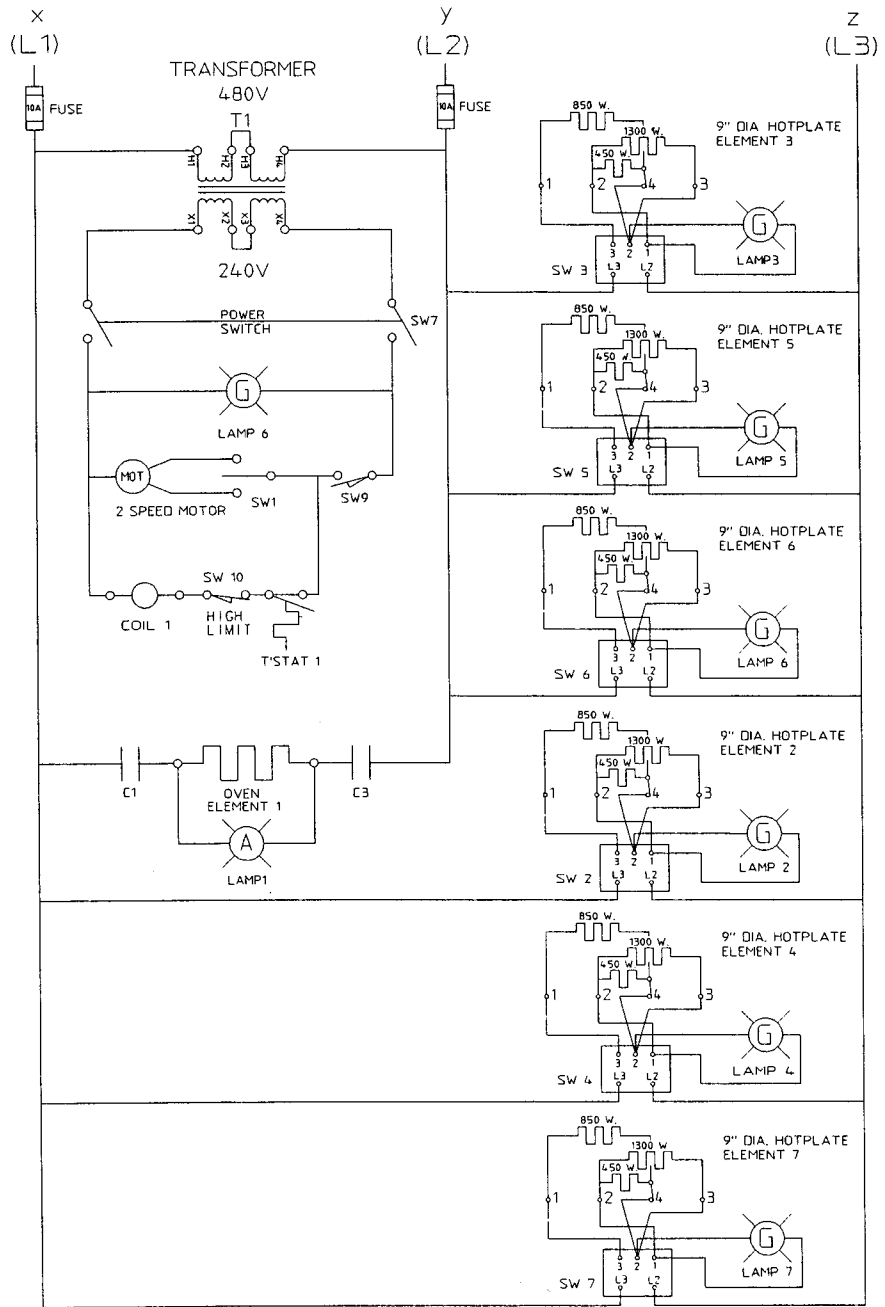
MODEL NO.	VOLTS	3 PHASE LOADING			NON. AMP. PER LINE WIRE		
		1 PHASE	2 PHASE	3 PHASE	1 PHASE	2 PHASE	3 PHASE
RH36C4	208	22.1	37.2	59.6	59.6	59.6	65.0
RH36C4	240	22.2	6.6	7.8	7.8	52.2	56.3



NOTES:
 1. THREE PHASE WIRING AS SHOWN
 2. USE COPPER WIRE ONLY, RATED 90 C
 1974, F1 P/N.

RH36C4 WIRING DIAGRAM
 208/240V
 PART NO 32776
 SHEET 1 OF 2

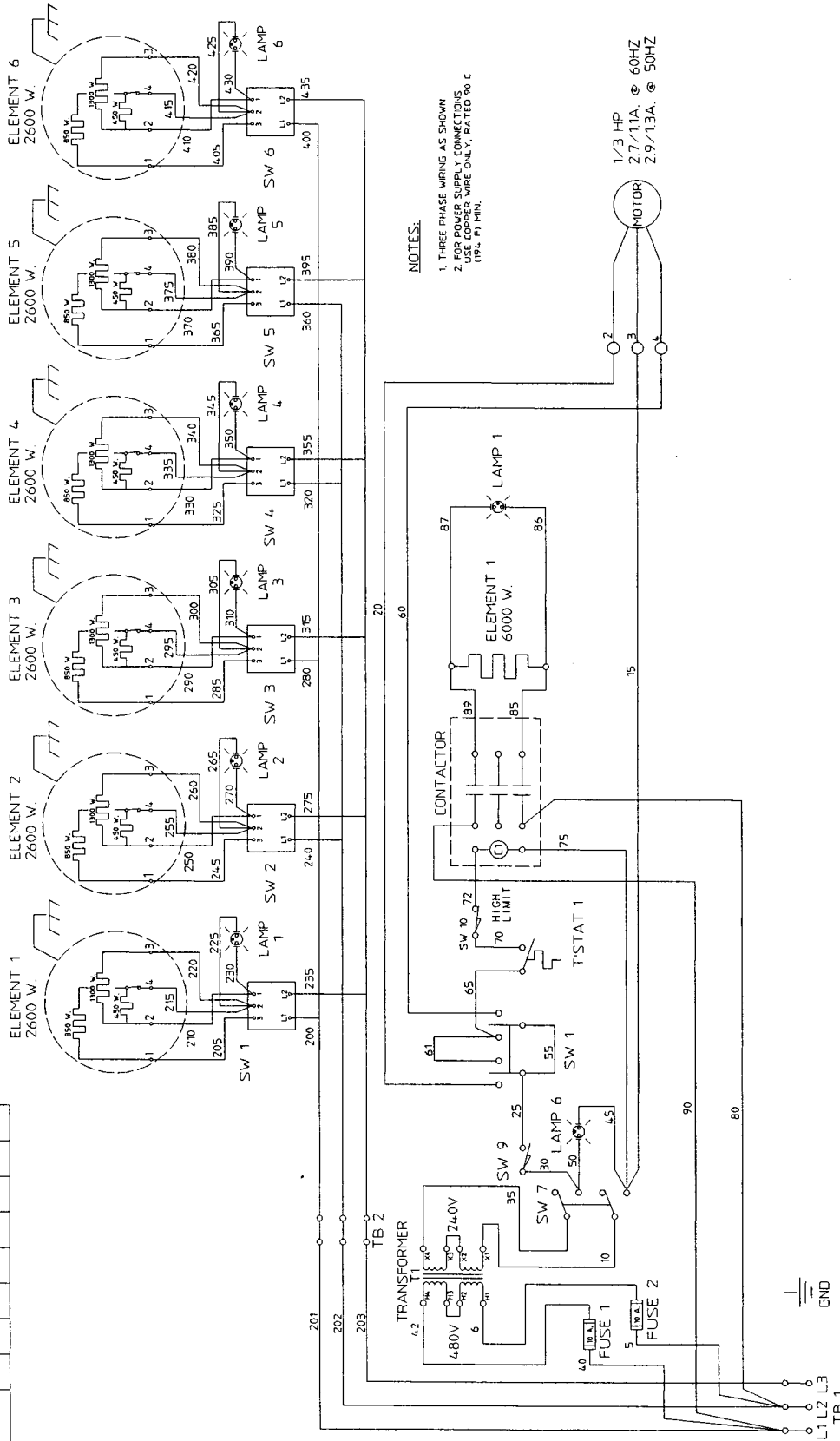
SECTION 5 - SCHEMATICS



RH36C4 SCHEMATIC
480V

AR. NO 33549 | SH1 2 REV OF 2 | c

MODEL NO	TOTAL RMS	1 PHASE WIRING			3 PHASE WIRING		
		1	2	3	1	2	3
RH36C4	22.1	6.8	7.8	7.8	26.4	26.4	28.1



NOTES:

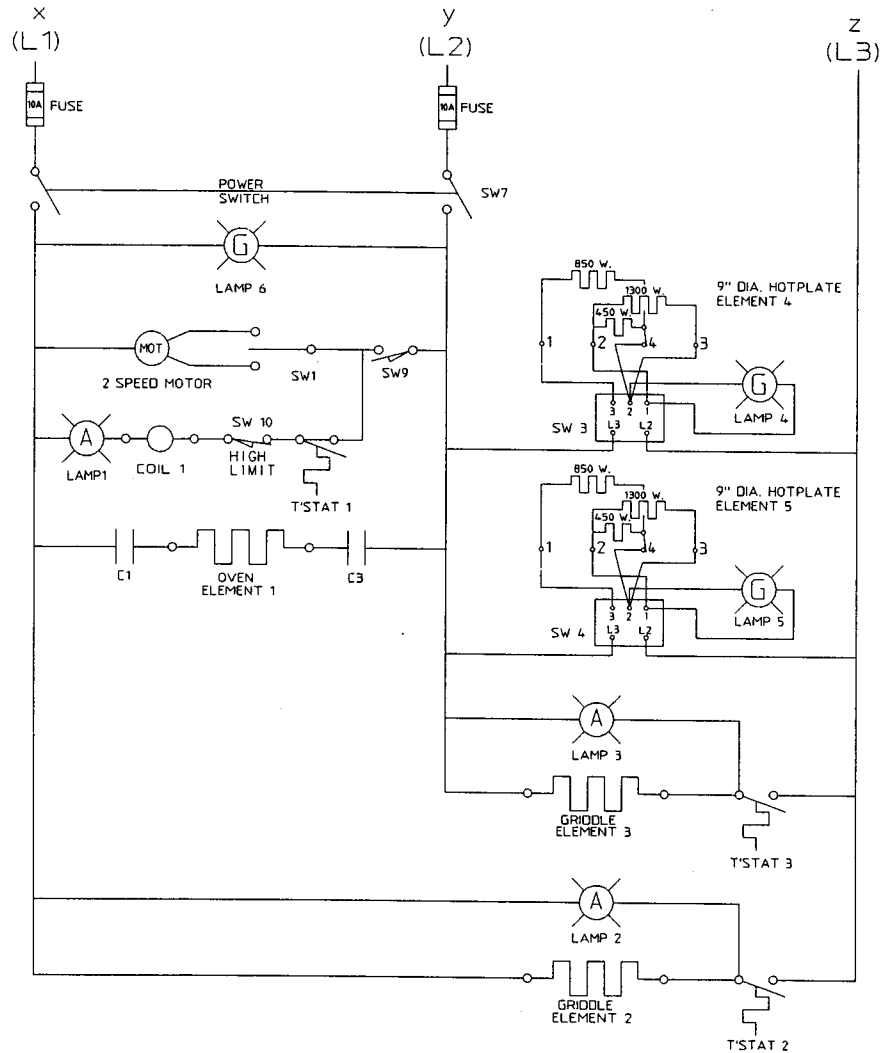
1. THREE PHASE WIRING AS SHOWN
2. FOR POWER SUPPLY CONNECTIONS USE COPPER WIRE ONLY, RATED 90 C (194 F) MIN.

RH36C4 WIRING DIAGRAM
480V

PART NO 33549

REV 1
REV 2

SECTION 5 - SCHEMATICS

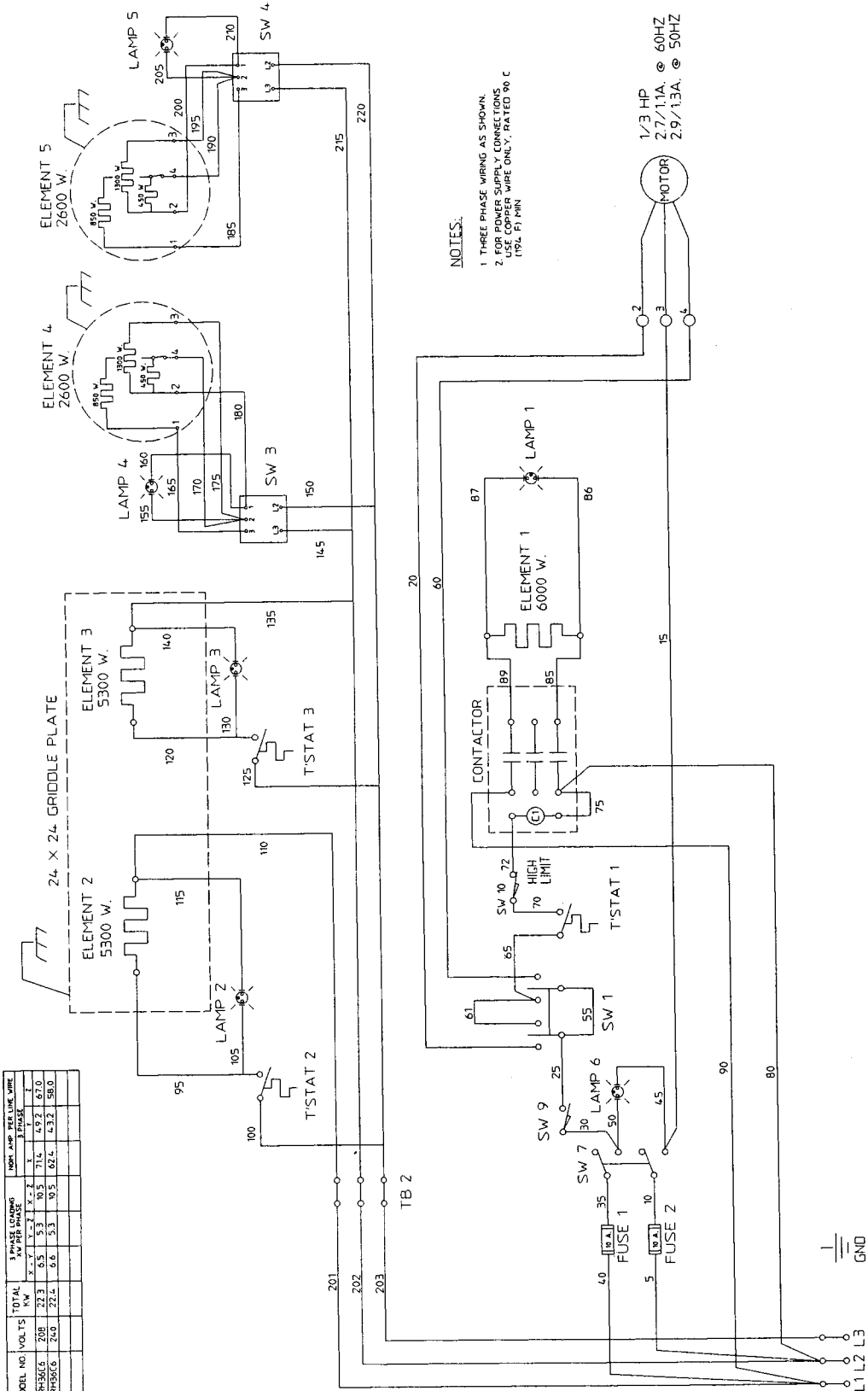


RH36C6 SCHEMATICS
208/240V

PART NO 32777 | SHT 2 | REV C
OF 2

SECTION 5 - SCHEMATICS

MODEL NO.	VOLTS	TOTAL KW	1 PHASE RANGE			3 PHASE		
			x	y	z	x	y	z
RH36C6	208	22.3	5.3	9.3	1.6	1.7	1.7	
RH36C6	240	22.1	6.6	9.2	2.1	4.3	5.0	



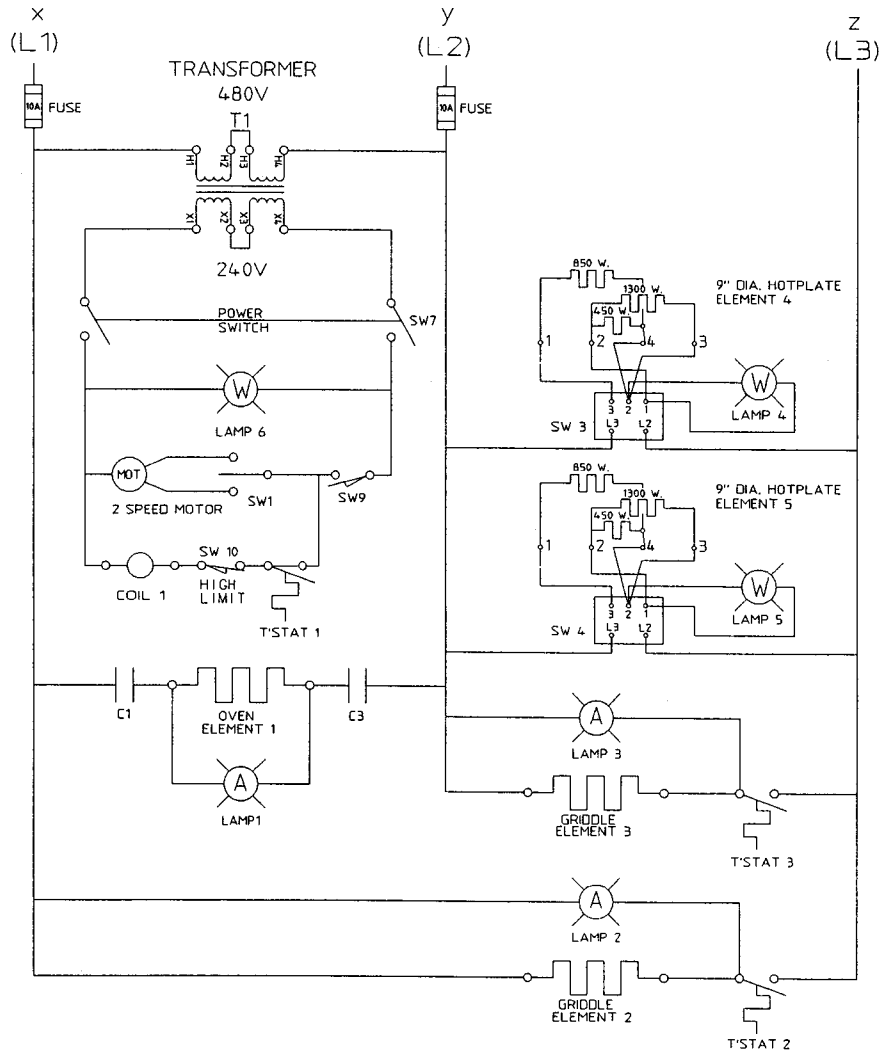
NOTES:
 1. THREE PHASE WIRING AS SHOWN.
 2. FOR POWER SUPPLY CONNECTIONS USE COPPER WIRE ONLY, RATED 90 C (194 F) MIN.

RH36C6 WIRING DIAGRAM
 208/240V

PART NO 32777

REV 1 or 2 D

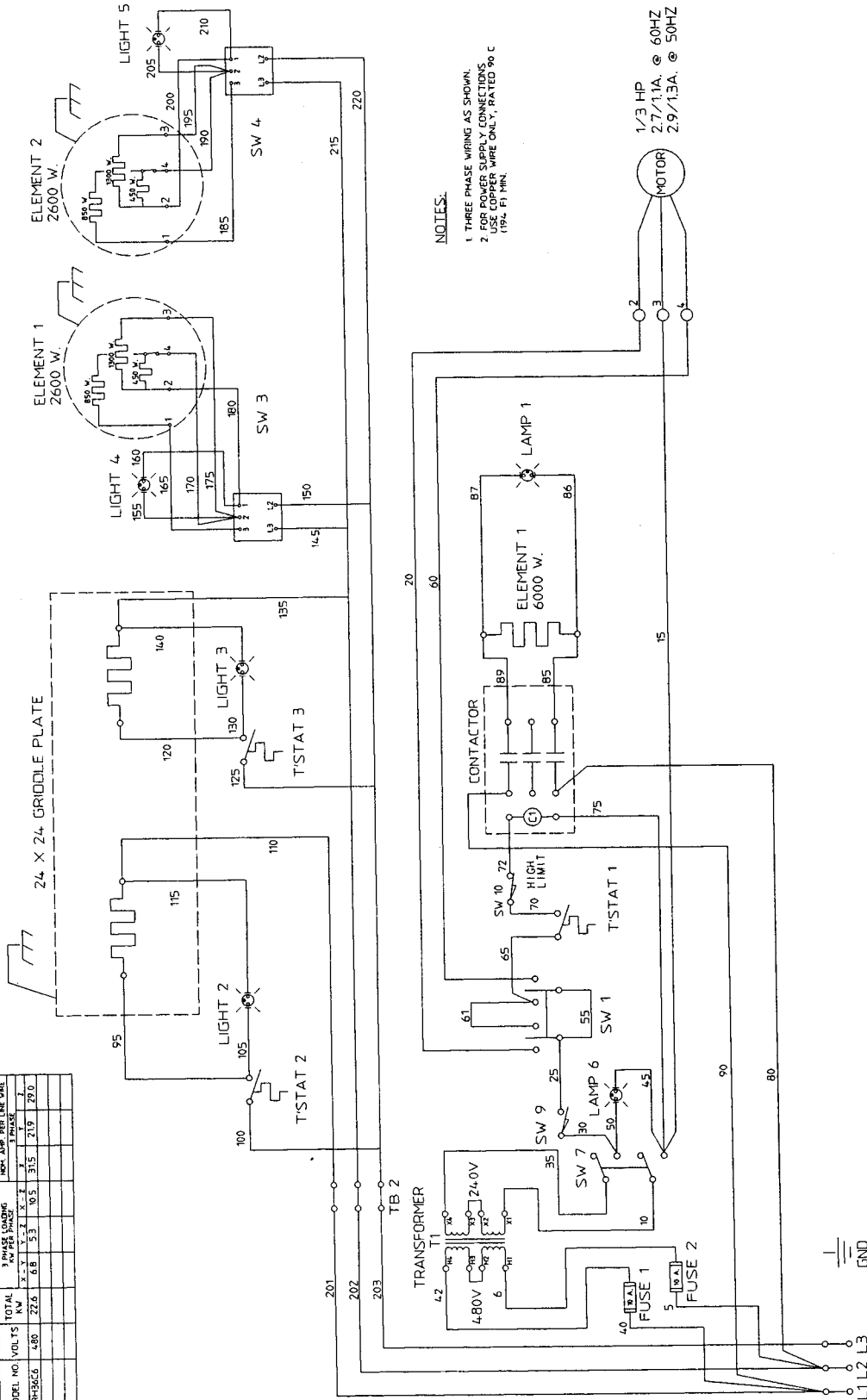
SECTION 5 - SCHEMATICS



RH36C6 SCHEMATIC
480V

PART NO 33550 | SHT 2 OF 2 | REV c

MODEL NO.	3 PHASE GROUNDING			TOTAL	3 PHASE GROUNDING			MAX. AMP. PER LINE WIRE
	AV	VB	VC		AV	VB	VC	
RH-58C6	480	22.5	8.3	21.9	21.9	21.9	27.0	



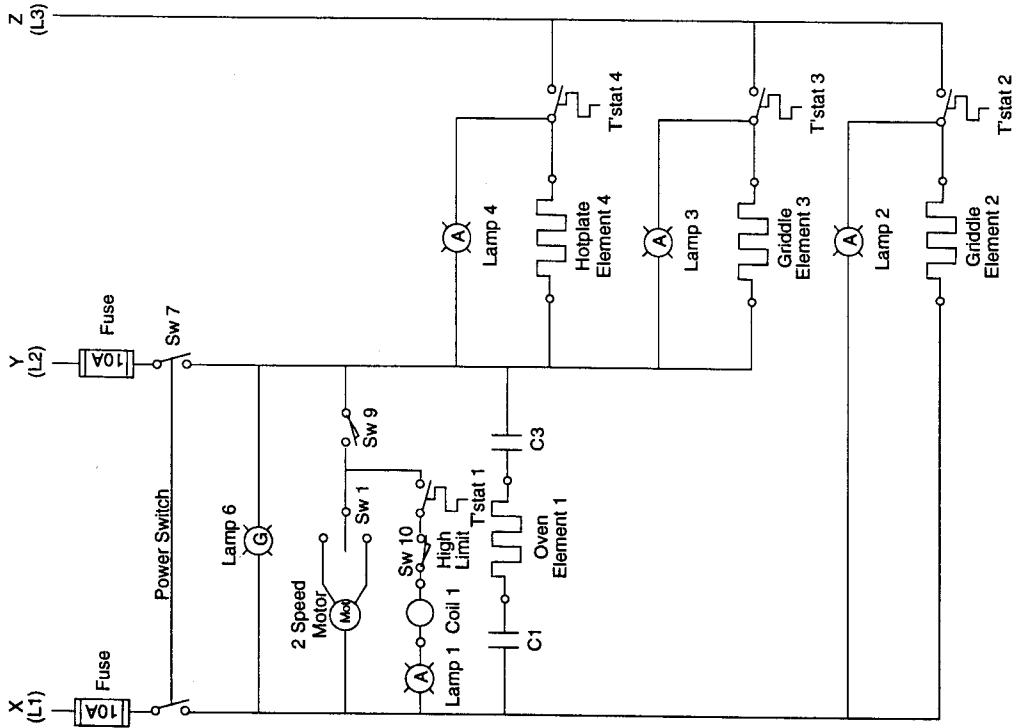
NOTES:

- THREE PHASE WIRING AS SHOWN.
- FOR POWER SUPPLY CONNECTIONS, USE COPPER WIRE ONLY, RATED 90°C (194°F) MIN.

1/3 HP
2.7/1.1A. @ 60HZ
2.9/1.3A. @ 50HZ

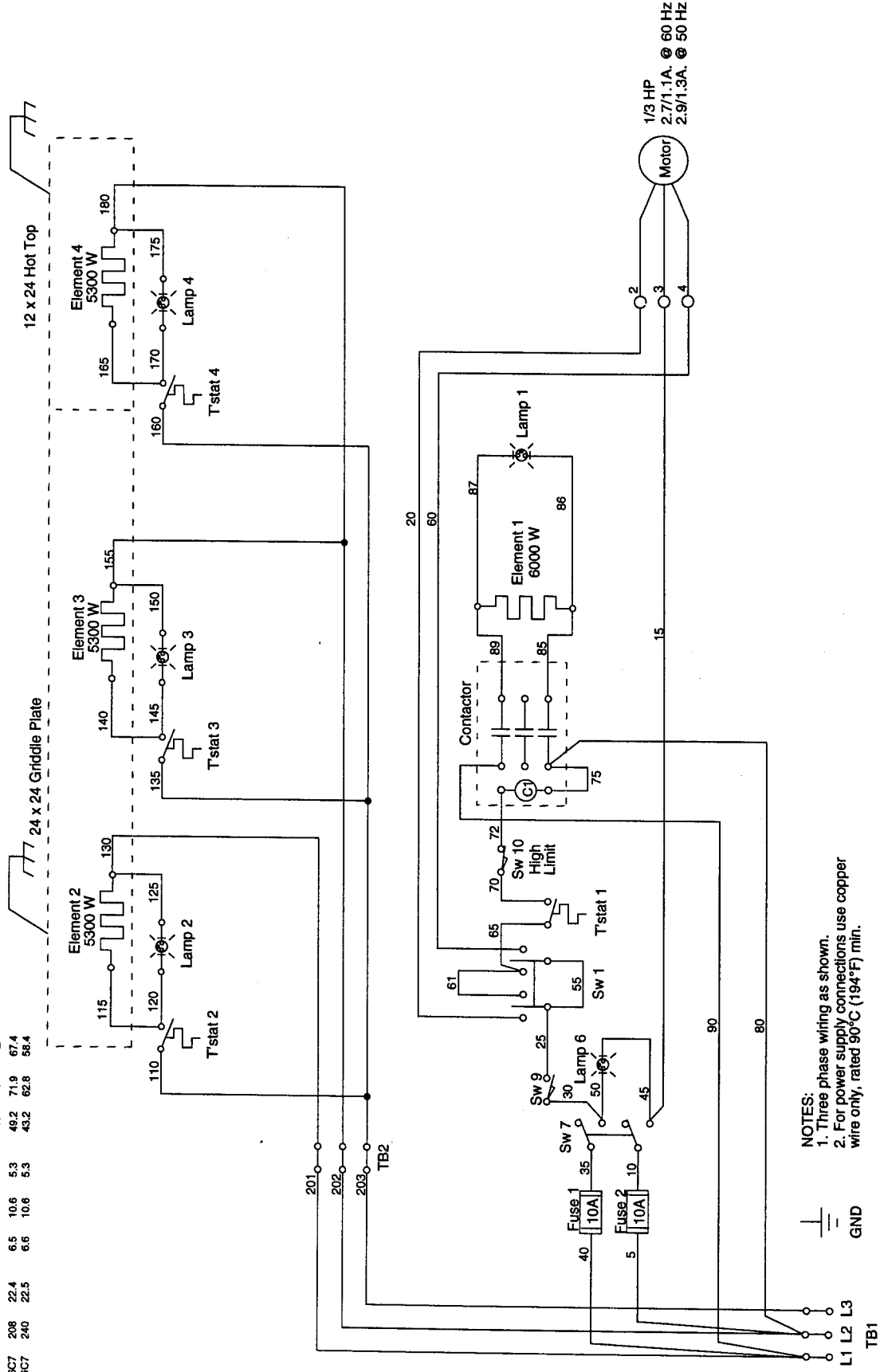
RH36C6 WIRING SCHEMATIC
480V

PART NO. **33550** | REV. 1 | 0



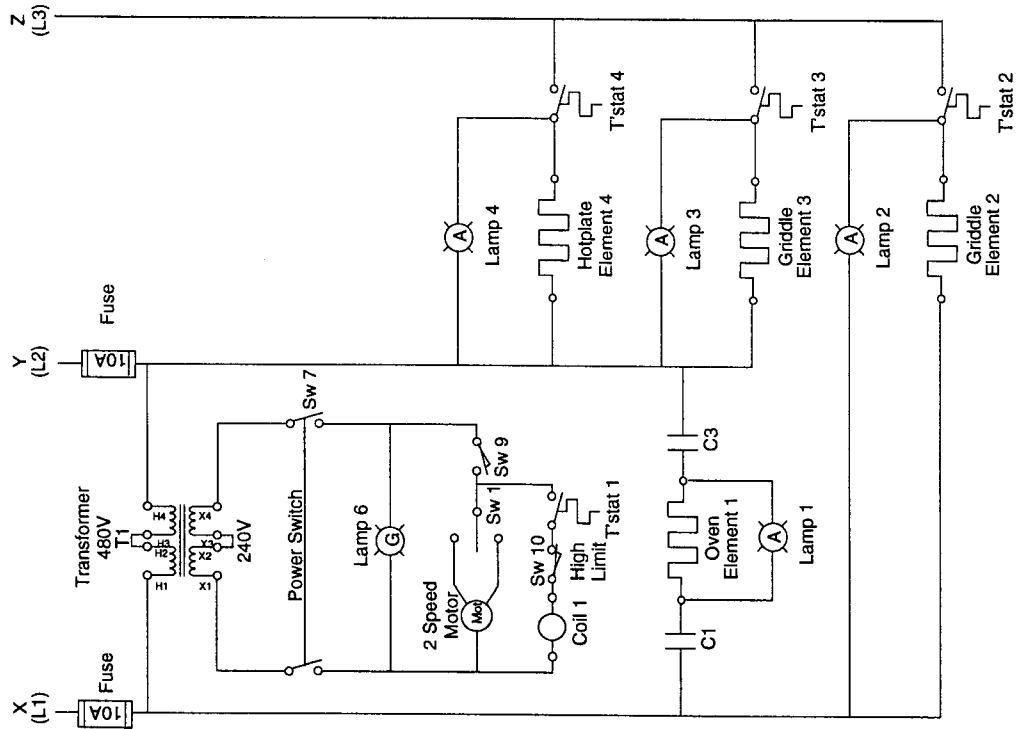
**RH36C7 SCHEMATIC
208/240V**

Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C7	208	22.4	6.5	10.6	5.3	49.2	71.9	67.4
RH36C7	240	22.5	6.6	10.6	5.3	43.2	62.8	58.4



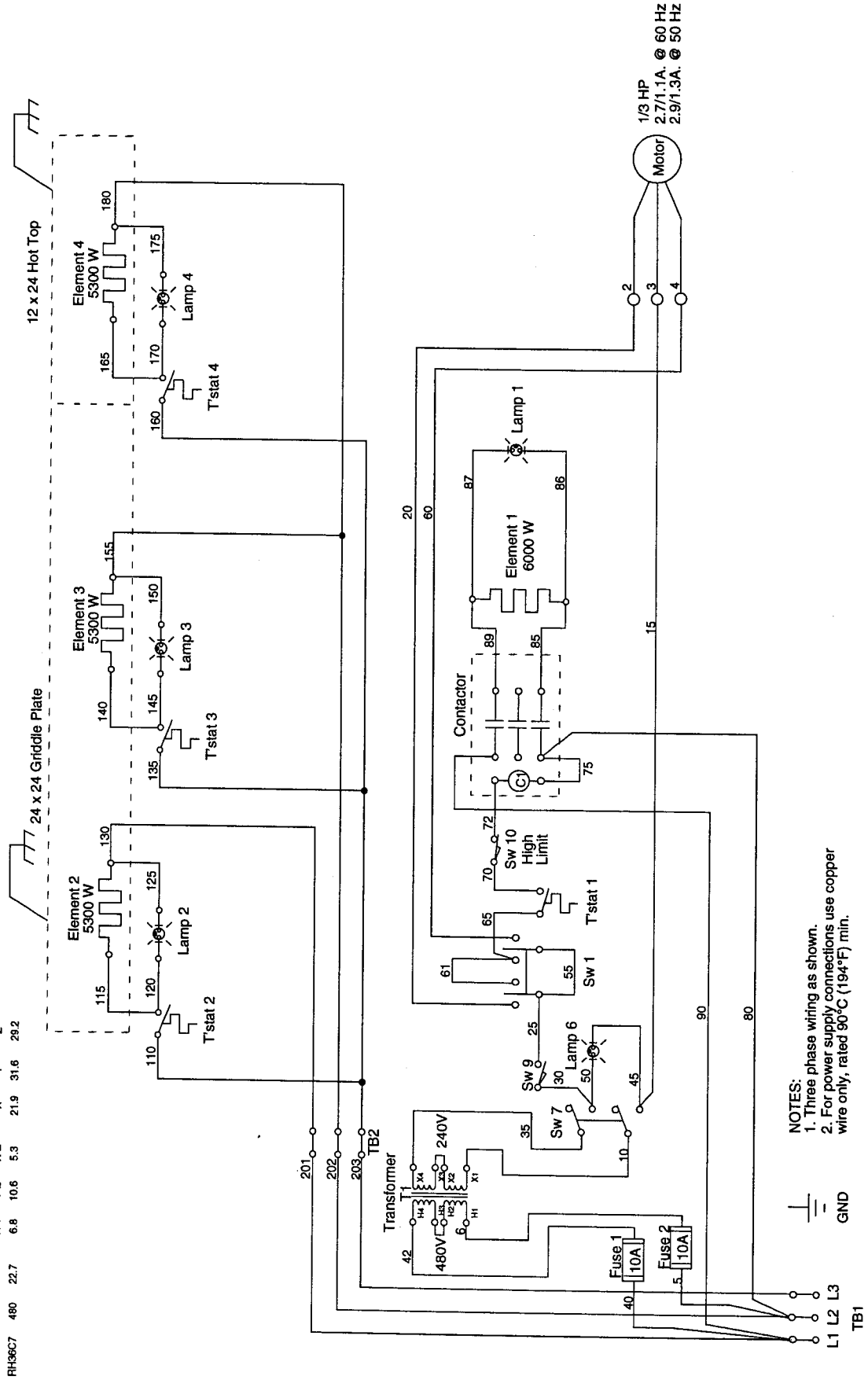
NOTES:
 1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

RH36C7 WIRING DIAGRAM
 208/240V



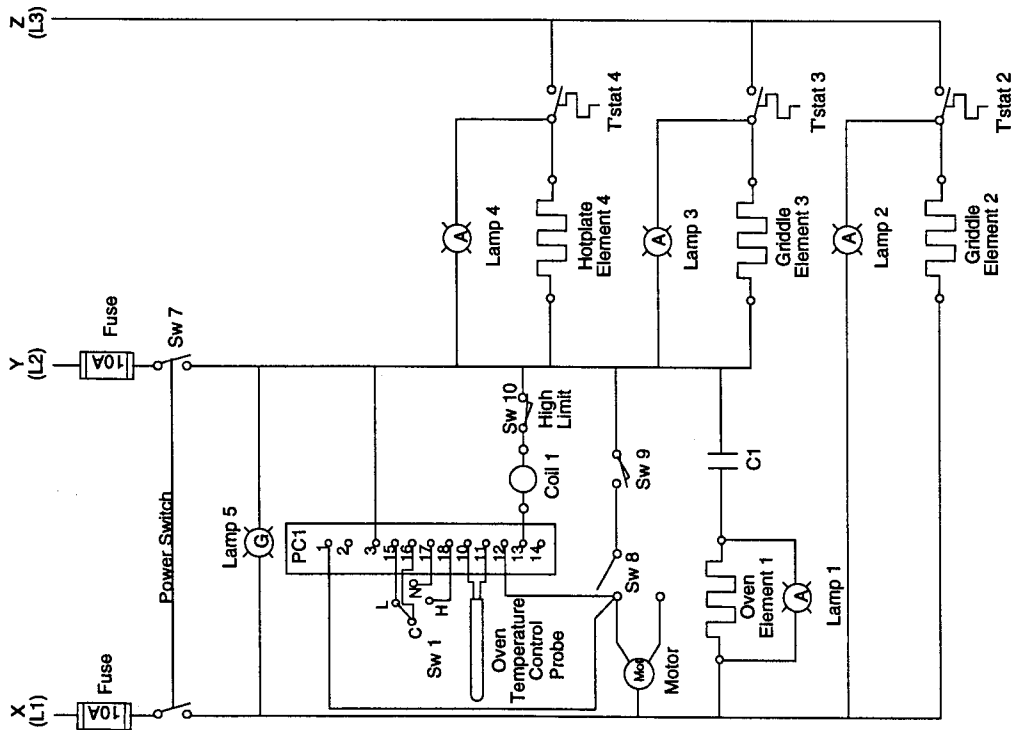
**RH36C7 SCHEMATIC
480V**

Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C7	480	22.7	6.8	10.6	5.3	21.9	31.6	29.2



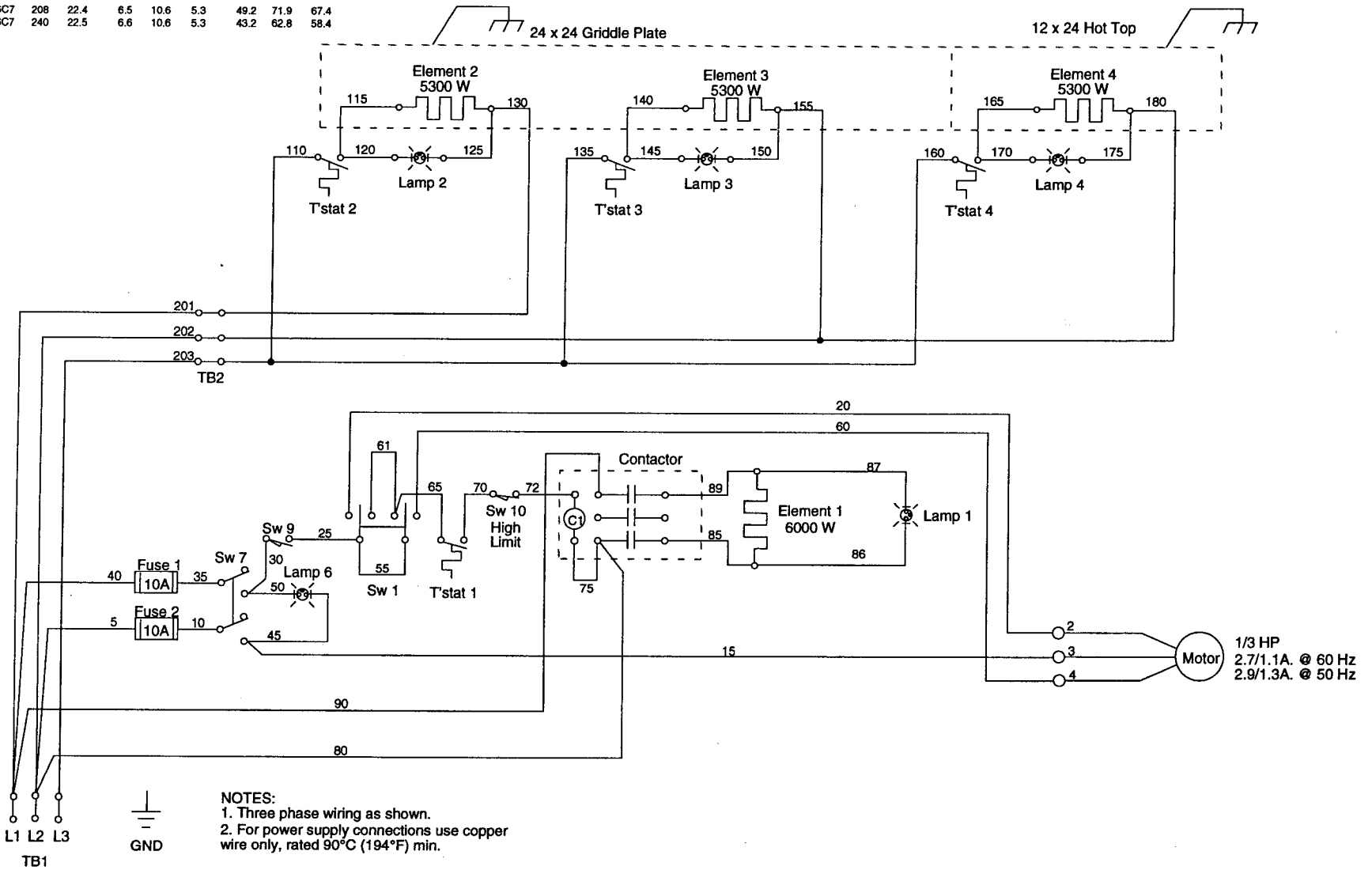
- NOTES:
1. Three phase wiring as shown.
 2. For power supply connections use copper wire only, rated 90°C (194°F) min.

RH36C7 WIRING DIAGRAM
480V

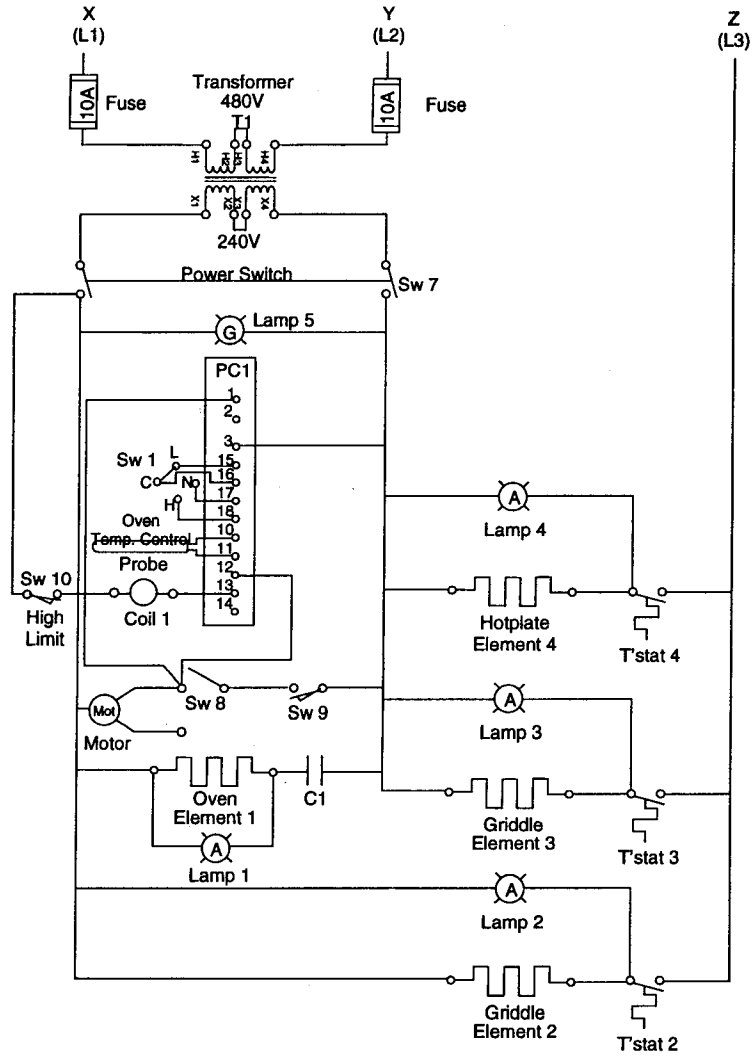


**RH36C7W SCHEMATIC
208/240V**

Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C7	208	22.4	6.5	10.6	5.3	49.2	71.9	67.4
RH36C7	240	22.5	6.6	10.6	5.3	43.2	62.8	58.4

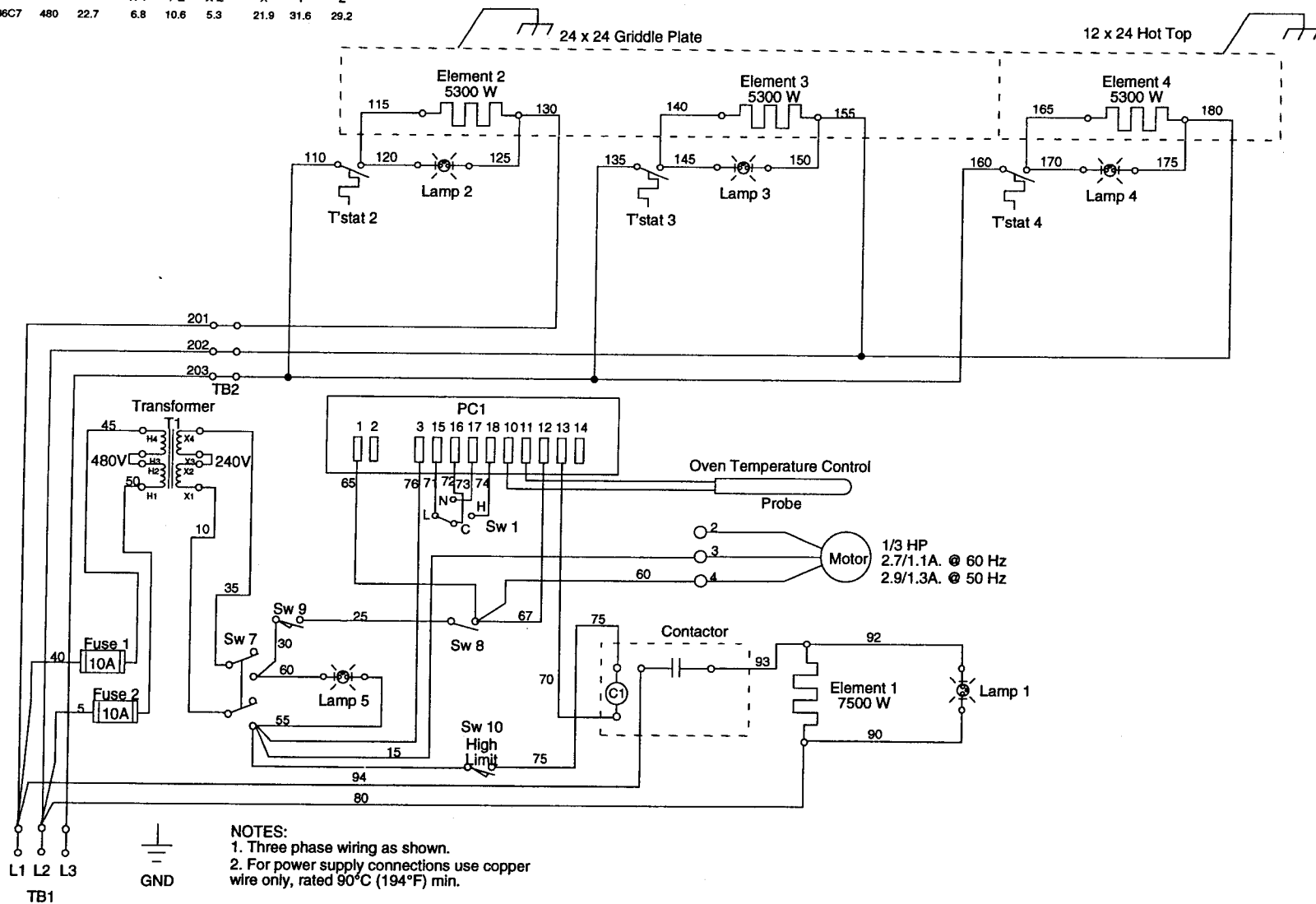


**RH36C7 WIRING DIAGRAM
208/240V**

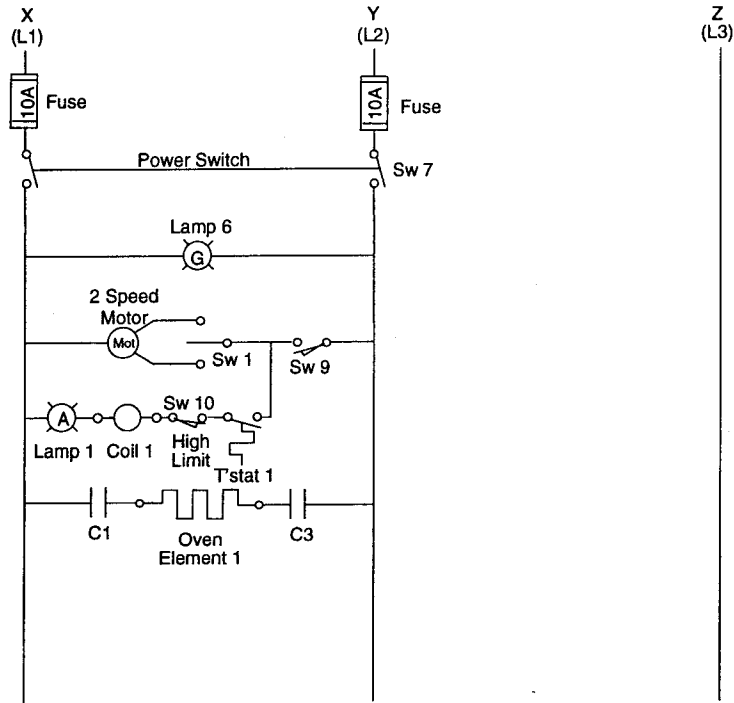


RH36C7W SCHEMATIC
480V

Model No.	Volts	Total kW	3 Phase Loading kW Per Phase			Nominal Amperes Per Line Wire 3 Phase		
			X-Y	Y-Z	X-Z	X	Y	Z
RH36C7	480	22.7	6.8	10.6	5.3	21.9	31.6	29.2

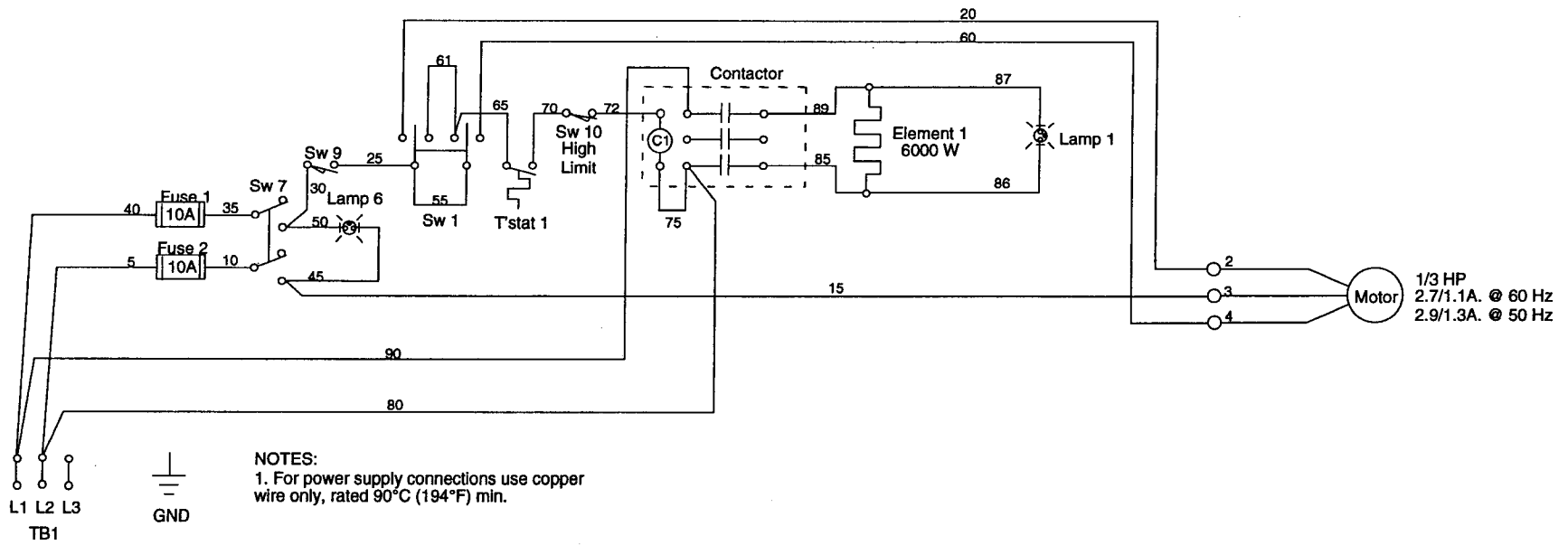


**RH36C7W WIRING DIAGRAM
480V**

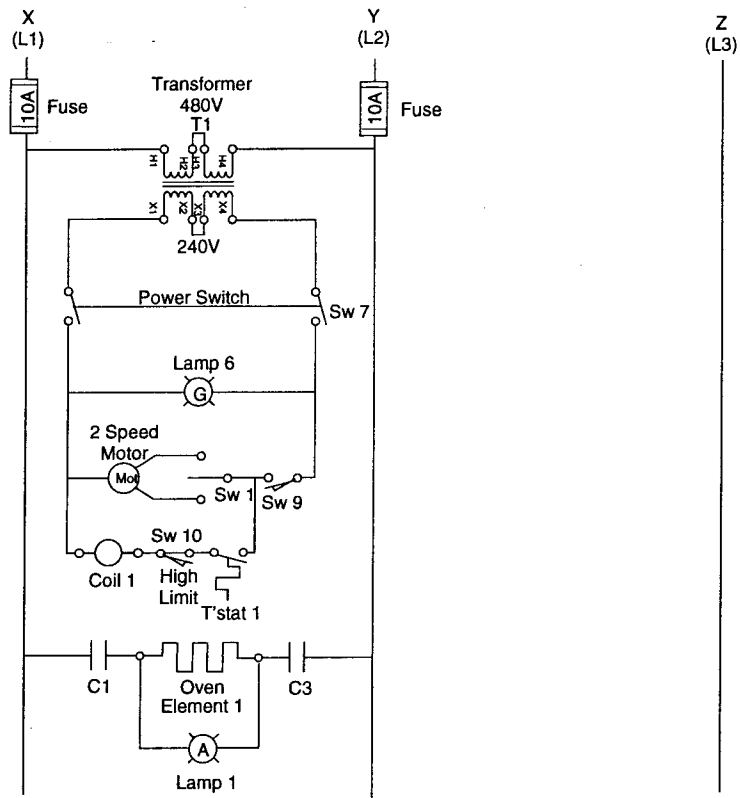


CO36 SCHEMATIC
208/240V

Model No.	Volts	Total kW	Amps
CO36	208	6.4	30.8
CO36	240	6.5	27.1

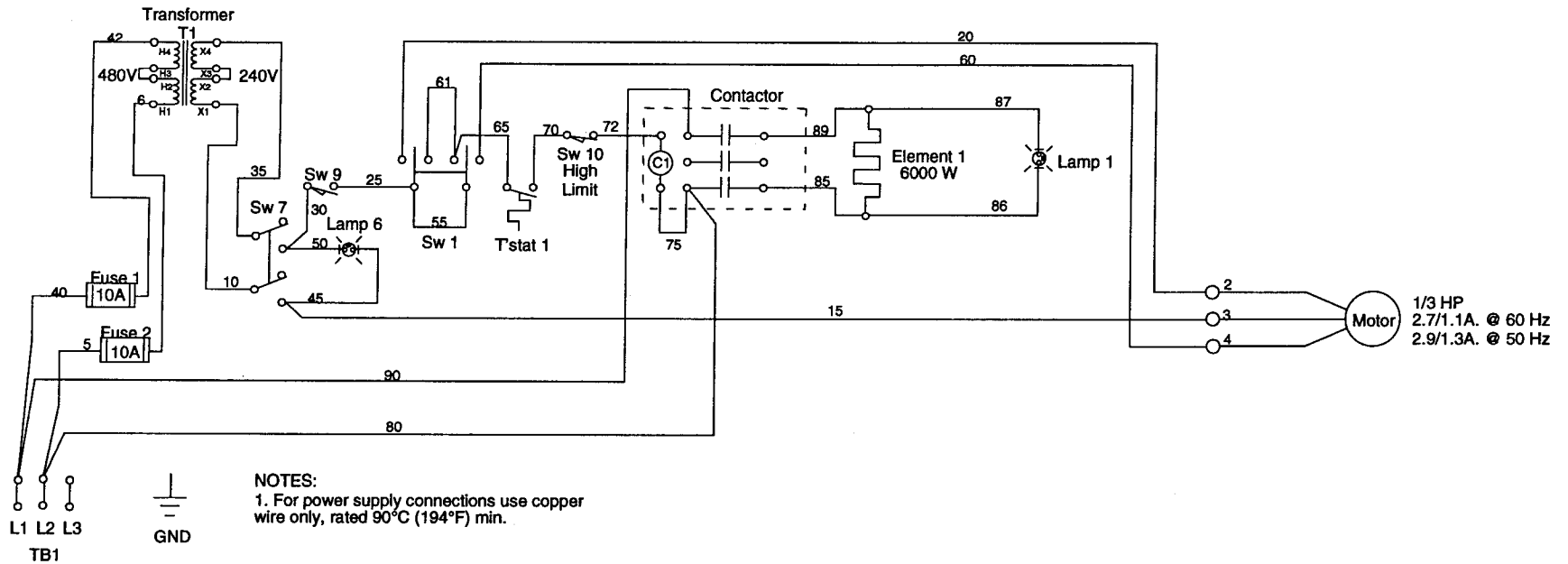


**CO36 WIRING DIAGRAM
 208/240V**



CO36 SCHEMATIC
480V

Model No.	Volts	Total kW	Amperes
CO36	480	6.5	13.5



**CO36 WIRING DIAGRAM
480V**

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