BLUE SEAL®

# E1100 ELECTRIC CONVECTION OVEN

# SERVICE MANUAL


turbofan

Revision 4/F3591



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⚠ **WARNING:** **ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**





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# CONTENTS

This manual is designed to take a more in depth look at the E1100 electric convection oven for the purpose of making the unit more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.



**IMPORTANT:** MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.





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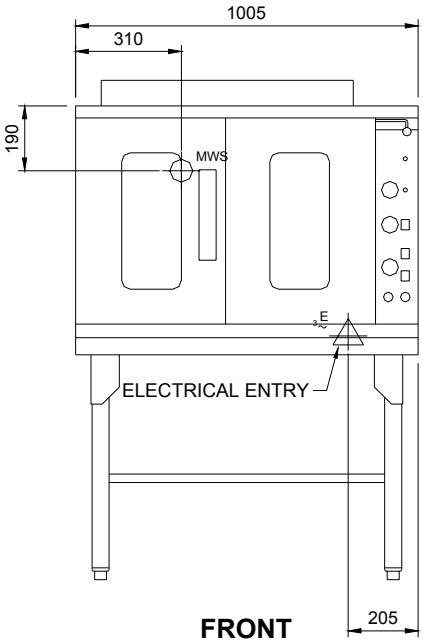
# 1. SPECIFICATIONS

## MODEL: E1100

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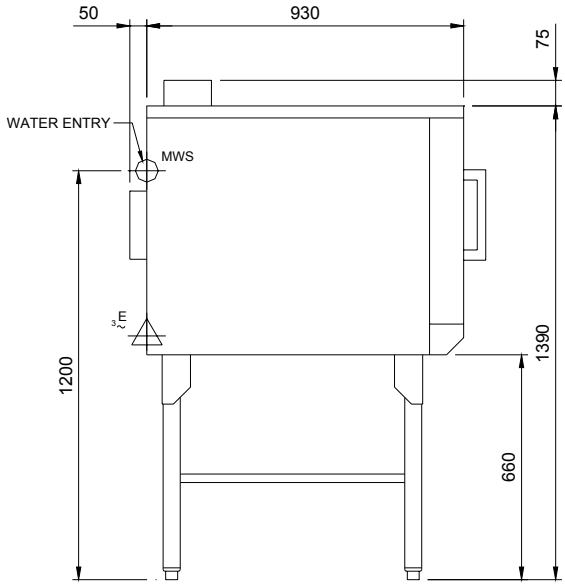
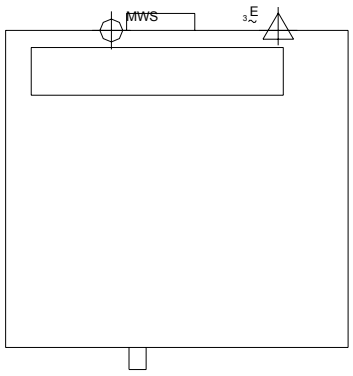



**SIDE**




**PLAN**

**LEGEND**

E - Electrical connection entry point

MWS - Water entry - ¾" BSP hose connection

Dimensions shown in millimetres.





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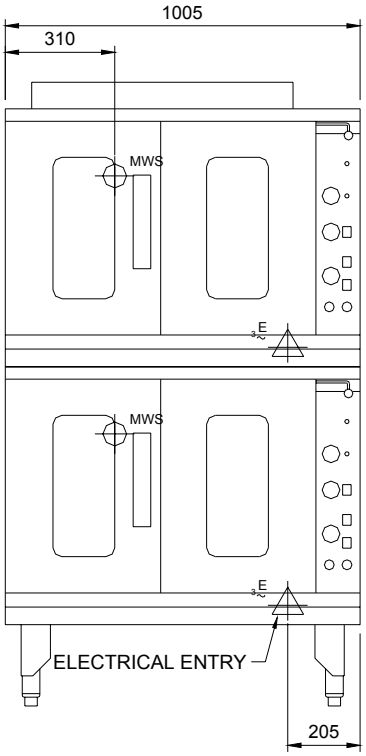
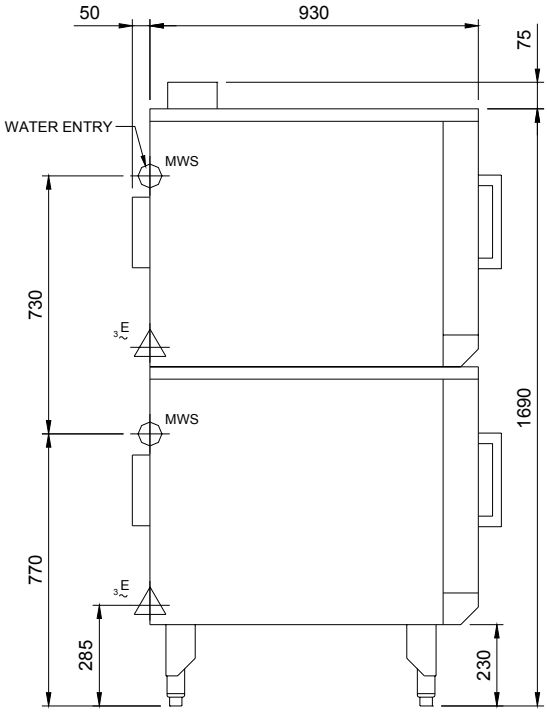
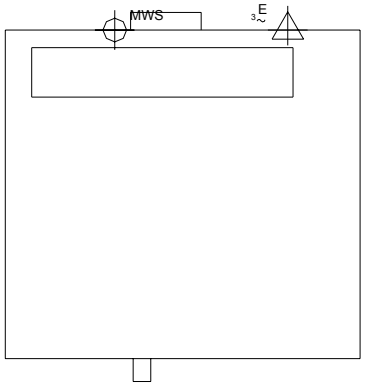
## MODEL: E1100-2




**FRONT**




**SIDE**




**PLAN**

**LEGEND**

- Electrical connection entry point

MWS - Water entry - ¾" BSP hose connection

Dimensions shown in millimetres.





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## LOCATION

The following minimum clearances for air openings, servicing, operation and installation are to be adhered to:

| | |
|---|---|
| Rear | 100 mm |
| Left-hand side | 100 mm |
| Right-hand side | 300 mm |

## OVEN INTERNAL DIMENSIONS

| | |
|---|---|
| Width | 730 mm |
| Height | 490 mm |
| Depth | 600 mm |
| Oven Volume | 0.21 $m^3$ |

## OVEN RACK SIZE

| | |
|---|---|
| Width | 710 mm |
| Depth: | 520 mm |

## ELECTRICAL SUPPLY SPECIFICATION

400-415 V AC, 50 Hz, 10.4 kW, 3P+N+E
380V AC, 60Hz, 10.4kW, 3P+N+E

## WATER SUPPLY CONNECTION

| | |
|---|---|
| Max Pressure | 550 kPa / 5.5 bar / 80 psi |
| Min Pressure | 100 kPa / 1.0 bar / 15 psi |



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# 2. INSTALLATION

**⚠ WARNING: THIS APPLIANCE MUST BE EARTHED / GROUNDED.**

**⚠ WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturers specifications in this section will void warranty.

This oven must be electrically grounded in accordance with local codes.

### BEFORE CONNECTION TO POWER SUPPLY

Unpack and check unit for damage and report any damage to the carrier and dealer. Report any deficiencies to your dealer.

#### Fitting legs

Tilt the oven over on one side and fit both the front and rear legs to the side now off the ground. Fit them into the base frame under the chassis base and secure to the base with the bolts, spring washers and flat washers provided. Lift up the other side of the oven, fit legs, bolts and washers, but do not tighten yet. Position leg tray (flat side facing up) between legs and secure with the 4 screws provided, then tighten all leg bolts. Level the oven by adjusting the feet.

**NOTE:** Double units have no leg tray.

#### Stacking the ovens (Double units only)

Lay the top unit on its side and fit the spacers provided to the base of the oven.

Lift the top unit onto the bottom unit and secure around the spacer panel flanges with self-tapping screws provided. Fit chimneys over the duct assembly of the bottom unit. Screw in place and pull down chimney surrounds onto the duct assembly. Level the oven by adjusting the feet. (Refer to appendix A for more detailed stacking instructions).

### LOCATION

The following minimum clearances for air openings, servicing, operation and installation are to be adhered to:

| | |
|---|---|
| Rear | 100mm / 4” |
| Left-hand side | 100mm / 4” |
| Right-hand side | 300mm / 12” |

**NOTE:** 300mm is required at the right hand side of the oven to allow access to the circuitry and gas connections. If space is limited then a minimum of 100mm (4”) clearance should be allowed for, provided that the oven can be moved to gain access.

Position the oven in its allocated working position. Use a spirit level to ensure the oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur). The feet/legs used with bench or floor mounting or provided with stands are adjustable and will require adjusting in levelling the unit. It should be positioned so the operating panel and oven shelves are easily reachable for loading and unloading.

### ELECTRICAL CONNECTION

This E1100 convection oven can be supplied as a single or twin deck unit. Check that the available power supply is correct to that shown on the rating plate located on the right-hand side panel.

| | |
|---|---|
| 400-415V AC, 50Hz, 3P+N+E, | L1 14.5A |
| | L2 14.4A |
| | L3 13.7A |
| 380V AC, 60Hz, 3P+N+E | L1 15.9A |
| | L2 15.8A |
| | L3 15.0A |

The mains terminal block is positioned at the rear of the unit. Access is provided by a detachable panel on the back panel. Each oven should be connected to a circuit breaker (or switch and fuses). These should be mounted on the wall adjacent to the oven and should be readily accessible and clearly marked.

Bring the connecting cable up through the base panel and tighten the conductor strands securely to the terminal block studs. The earth screw is located in the base panel next to the cable entry hole.



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## WATER CONNECTION

A cold water supply should be fitted to the water inlet which is located at the rear of the unit.

To access the water solenoid, undo the 4 screws securing the water access cover panel, and remove the panel.

Fit ½" (13mm) flexible hose to the solenoid and secure with a hose clamp. Turn on the water supply to check for leaks. It may be necessary to hold the water injection button in for a few seconds to remove air from the system after initial instalment.

**IMPORTANT:** MAXIMUM INLET WATER PRESSURE IS 550 kPa / 80 psi.

## BEFORE USE

Operate the oven for about 1 hour at 200°C to remove any fumes or odours which may be present.

## RATING PLATE LOCATION

The rating plate for the E1100 convection oven is located at the bottom left of the right hand side panel. An internal rating plate is located behind the control panel on the LH side (Units manufactured from July 2002).


*Figure 2.1*



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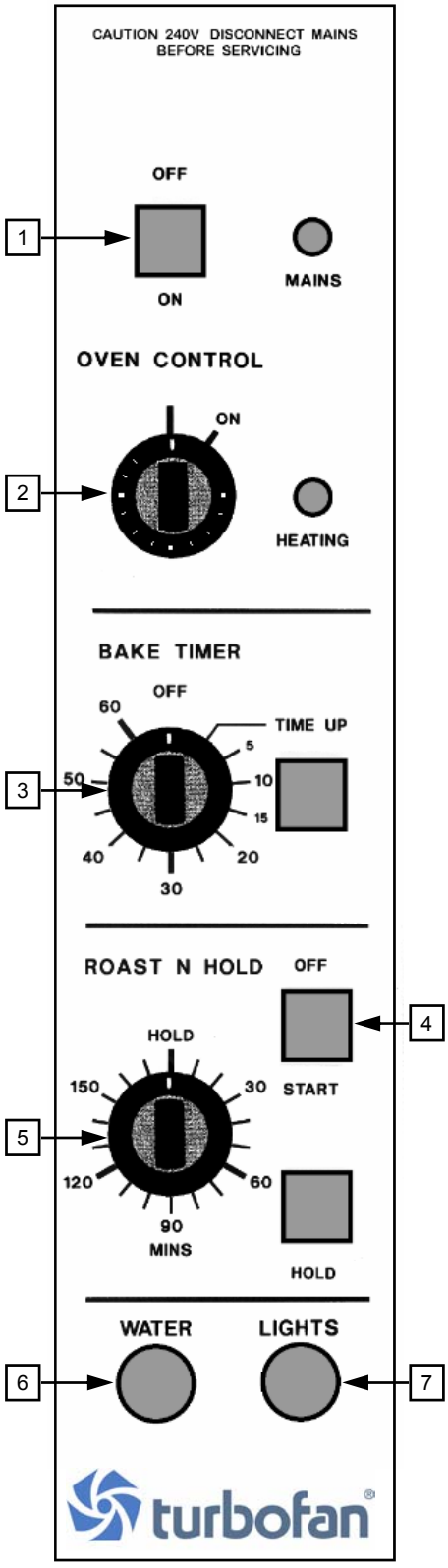
# 3. OPERATION

**NOTE:** A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

## 3.1 DESCRIPTION OF CONTROLS




1. **POWER SWITCH**
   Turn on to switch power on or off (indicator illuminates when power is on).

2. **THERMOSTAT**
   Temperature range 50 - 320°C.
   Indicator illuminates when elements are cycling ON to maintain set temperature.

3. **BAKE TIMER**
   1 Hour bake timer.
   (Indicator illuminates when "time up" (0) reached, and buzzer sounds).

4. **ROAST N HOLD SWITCH**
   Turn on to activate 'ROAST N HOLD' function (Switch illuminates when ON).

5. **ROAST TIMER**
   3 Hour roast timer.
   (Indicator illuminates when "time up" (0) reached, and product held at 75°C).

6. **STEAM SWITCH**
   Push switch to activate water injection (Water injects into oven while the button is depressed).

7. **LIGHT SWITCH**
   Push switch to activate lights.
   (Lights illuminate while button depressed).



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## 3.2 EXPLANATION OF CONTROL SYSTEM

The E1100 Turbofan convection oven features multi-function operator controls for which a correct understanding of their operation is required before carrying out any service or fault repair work. The control device functions are explained as follows:

A power switch on the control panel isolates all to the controls of the oven. With the power switch Off all functions of the oven are inoperable.

With the power switch On (indicator illuminated) power is directly supplied to the 60 minute bake timer, steam (water injection) switch, light switch, and the temperature control circuit. The oven circulation fan will operate only when the thermostat is turned on and the oven door is closed. The control panel light switch will turn the oven lights on when the door is closed only when the light switch is held in. With the thermostat switched on, the oven lights will come on automatically when the door is opened, as this is controlled by the door microswitch.

The 60 minute timer is a mechanical timer and can therefore be operated with the oven's power switch On or Off. However, only with the oven's power switch On will the switch contacts of the 60 minute timer turn on the time-up buzzer and illuminate the time-up indicator on the control panel. The buzzer and time-up indicator provide indication that the time setting has run down to zero and at this point will remain On continuously until the 60 minute timer has been manually set back to the Off (vertical) position. The 60 minute timer does not control any other part of the oven's operating system as this timer is independent of the temperature control and heating system.

The steam (water injection) switch on the control panel can be operated whenever the power switch is On. The switch is momentary like the light switch and when depressed, will operate the electric solenoid valve at the rear of the oven and inject water across the oven fan from the flat spray (vertical) nozzle positioned at the rear of the oven. Releasing the steam button will close the solenoid valve. This feature is used to instantaneously add steam into the oven.

The temperature control of this oven is with a capillary type thermostat which can be set to a required cooking temperature.

The thermostat switch has a separate switch body assembled onto the front from the shaft assembly and when the thermostat is set to a cooking temperature, the switch contacts turn on the oven fan. The switch is closed (fan on) whenever the thermostat is not in the Off (vertical) position. The control panel indicator light to the right of the thermostat knob cycles On and Off with the thermostat to indicate when the elements are on and the oven is heating.

The E1100 Turbofan convection oven has 9.9 kW of electric heating elements, comprising of three 3.3kW elements at the rear of the oven. The elements are switched on and off by the main oven thermostat or hold thermostat via a four-pole 25 Amp contactor located inside the control housing. Only three poles of the contactor are used, one for each element coil.

The E1100 Turbofan convection oven features a Roast-and-Hold system which can be used to automatically set the oven to a fixed holding temperature at the end of a timed cooking period. When the Roast-and-Hold switch is turned On the switch will illuminate and switch the power from the thermostat to the 3 hour roast timer.

If the roast timer is in the Hold (vertical) position the timer switch contacts will be in their normally closed position and supply power directly to the Hold thermostat located behind the control panel. The Hold thermostat is factory set to 75°C and will supply power to the heating contactor as required to maintain its preset temperature.

The thermostat heating light will also cycle On/Off as the Hold thermostat maintains temperature.

In the Roast-and Hold mode the 3 hour timer can be set to a selected roasting time. During this time period the normally open switch contacts of the timer are closed. The timer has two change over switches and in this position one is used to supply power to its timing motor and the other is used to switch power directly to the main oven thermostat. During the 3 hour timer run-down period the oven temperature will be controlled by the main oven thermostat to the set temperature and operate as previously described.



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When the 3 hour timer has run down and reached the Hold position the two switch contacts change over to their normally closed position which isolates power from the timer motor and the oven thermostat. It also switches power back to the oven hold thermostat. At this point the temperature control is now maintained by the hold thermostat as previously described. To cancel the hold circuit the Roast-and-Hold switch is turned Off. This removes power from the 3 hour timer and restores the feed to the main oven thermostat. The Hold indicator light below the 3 Hour timer will illuminate whenever the oven is operating in hold mode (Roast 'n Hold selected, and 3 Hour timer at zero position).

The factory preset hold thermostat can be adjusted as required to change the holding temperature if necessary. Refer Service section for this procedure.

The Troubleshooting Guide (Section 5) should be used to identify any incorrect oven operation. On correct identification of the operating fault the Troubleshooting Guide will make reference to the corrective action required, or refer to the Fault Diagnosis section and/or Service section to assist in correction of the fault.



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# 4. MAINTENANCE

**WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**

## 4.1 CLEANING

**WARNING: ALWAYS TURN THE POWER SUPPLY OFF BEFORE CLEANING.**

**IMPORTANT:** THIS UNIT IS NOT WATER PROOF.
DO NOT USE A WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

### EXTERIOR

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

Do not use oven cleaners or caustic solutions to clean the control panel as these cleaners will damage plastic components.

### INTERIOR

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan which has been factory balanced.

### SIDE RACKS

Remove all oven racks. Remove the side racks by lifting out of the rack support brackets.

### LAMP GLASS

To remove glasses, unscrew anti-clockwise. To replace, screw in clockwise.

**IMPORTANT:** ENSURE THAT LAMP GLASS IS NOT OVER TIGHTENED.

NEVER OPERATE OVEN WITH LAMP GLASSES REMOVED

### OVEN DOOR GLASS

Clean with conventional glass cleaners.

## 4.2 ROUTINE PROCEDURES

The following procedures should be carried out at least once a year.

**Door chain**
Check for wear.

**Door catch**
Ensure that catch is adjusted such that the door closes properly.

**Water nozzle**
Check for liming in the water nozzle.

**Elements**
Check element resistances are correct to their rating.



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# 5. TROUBLE SHOOTING

⚠ **WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**

| FAULT | POSSIBLE CAUSE | REMEDY |
|---|---|---|
| THE OVEN DOES NOT OPERATE / START | The mains isolating switch on the wall, circuit breaker or fuses are "off" at the power board. | Turn on. |
| | The power switch on the oven is off. | Turn on switch. Power indicator will illuminate. |
| | Incorrect electrical supply. **(Refer fault diagnosis 6.1.1)** | Ensure electrical supply correct. |
| | Power switch on unit faulty. **(Refer fault diagnosis 6.1.1)** | Replace. **(Refer service section 6.3.1)** |
| FAN DOESN'T OPERATE | Thermostat not on. *(Fan only operates when the thermostat is on).* | Turn thermostat on. |
| | Door not closed. *(Fan only operates when the door is closed).* | Close door. |
| | Door microswitch out of adjustment. **(Refer fault diagnosis 6.1.2)** | Adjust microswitch. **(Refer service section 6.4.6)** |
| | Door microswitch faulty. **(Refer fault diagnosis 6.1.2)** | Replace microswitch. **(Refer service section 6.3.17)** |
| | Thermostat fan switch faulty. **(Refer fault diagnosis 6.1.2)** | Replace thermostat. **(Refer service section 6.3.5)** |
| | Fan motor faulty. **(Refer fault diagnosis 6.1.2)** | Replace. **(Refer service section 6.3.11)** |
| | Wiring. | Check and tighten any loose wiring. |
| NO HEAT / ELEMENTS NOT WORKING (FAN OPERATING BUT NO HEATING INDICATOR) | No power to thermostat. **(Refer fault diagnosis 6.1.3)** | Identify fault and correct. |
| | Thermostat faulty. **(Refer fault diagnosis 6.1.3)** | Replace. **(Refer service section 6.3.5)** |
| NO HEAT / ELEMENTS NOT WORKING (HEATING INDICATOR ON) | Contactor faulty. **(Refer fault diagnosis 6.1.4)** | Replace. **(Refer service section 6.3.12)** |



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| FAULT | POSSIBLE CAUSE | REMEDY |
|---|---|---|
| OVEN LIGHT NOT ILLUMINATING | Blown bulb.<br><br>Light switch faulty. **(Refer fault diagnosis 6.1.5)** | Replace. **(Refer service section 6.3.10)**<br><br>Replace. **(Refer service section 6.3.2)** |
| NO WATER INJECTION / STEAM | Water not turned on.<br><br>Oven water nozzle blocked.<br><br>Fault with water valve. **(Refer fault diagnosis 6.1.6)**<br><br>Steam switch faulty. **(Refer fault diagnosis 6.1.6)** | Turn water on at water supply.<br><br>Remove, clean or replace. **(Refer service section 6.3.14)**<br><br>Service or replace as required. **(Refer service section 6.3.15, 6.3.16)**<br><br>Replace. **(Refer service section 6.3.2)** |
| CONTINUOUS WATER OUT OF OVEN WATER NOZZLE | With oven on only—Electrical fault. **(Refer fault diagnosis 6.1.7)**<br><br>With oven on or off—Fault with water valve. **(Refer fault diagnosis 6.1.6)** | Correct electrical fault.<br><br>Service or replace as required. **(Refer service section 6.3.15, 6.3.16)** |
| 60 MINUTE TIMER WILL NOT TIME DOWN<br><br>60 MINUTE TIMER INACCURATE BELOW 20 MINUTES<br><br>60 MINUTE TIMER NO TIME UP BUZZER | Timer faulty.<br><br>Timer not set correctly.<br><br>Zero (time up) position not set correctly.<br><br>Buzzer faulty. **(Refer fault diagnosis 6.1.8)**<br><br>Timer not switching on buzzer. **(Refer fault diagnosis 6.1.8)** | Replace. **(Refer service section 6.3.6)**<br><br>For timer settings below 20 minutes, always rotate past 20 minutes, then back to desired time.<br><br>Adjust zero (time up) position. **(Refer service section 6.4.5)**<br><br>Replace. **(Refer service section 6.3.8)**<br><br>Replace. **(Refer service section 6.3.6)** |
| 60 MINUTE TIMER NO TIME UP INDICATOR | Timer not switching on buzzer / indicator. **(Refer fault diagnosis 6.1.8)**<br><br>Indicator faulty. | Replace timer. **(Refer service section 6.3.6)**<br><br>Replace indicator. **(Refer service section 6.3.3)** |
| NO TEMPERATURE CONTROL (TEMPERATURE OVERRUN) | Thermostat faulty. **(Refer fault diagnosis 6.1.9)** | Replace. **(Refer service section 6.3.5)** |



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| FAULT | POSSIBLE CAUSE | REMEDY |
|---|---|---|
| SLOW RECOVERY | Oven in 'Roast 'n Hold' mode. | Switch off 'Roast 'n Hold'. |
| | Overloading of oven. | Reduce oven loading. |
| | Fan not working. | Check fan operation. |
| | One or more elements are faulty. | Replace element. **(Refer service section 6.3.13)** |
| | Thermostat out of calibration. **(Refer fault diagnosis 6.1.10)** | Correct calibration. **(Refer service section 6.4.3)** |
| | Contactor faulty **(Refer fault diagnosis 6.1.10)** | Replace. **(Refer service section 6.3.12)** |
| NO THERMOSTAT HEATING INDICATOR | Indicator faulty. | Replace. **(Refer service section 6.3.4)** |
| ROAST TIMER (180 MINUTE) WILL NOT TIME DOWN | Roast 'n' Hold switch not switched on. | Turn on switch. Switch will illuminate. |
| | No power to timer / timer faulty. **(Refer fault diagnosis 6.1.11)** | Correct electrical fault / replace timer. **(Refer service section 6.3.7)** |
| | 'Roast 'n Hold' switch faulty. **(Refer fault diagnosis 6.1.11)** | Replace. **(Refer service section 6.3.1)** |
| NO HOLD INDICATOR | Faulty indicator. **(Refer fault diagnosis 6.1.12)** | Replace. **(Refer service section 6.3.3)** |
| | Faulty timer. **(Refer fault diagnosis 6.1.12)** | Replace. **(Refer service section 6.3.7)** |
| HOLDING TEMPERATURE INCORRECT | Hold thermostat set temperature incorrect. | Adjust to correct temperature. **(Refer service section 6.4.4)** |
| | Hold thermostat faulty. **(Refer fault diagnosis 6.1.13)** | Replace. **(Refer service section 6.3.9)** |
| DOORS DO NOT CLOSE | Tray in way of door. | Correctly position tray in rack. |
| | Door catch setting incorrect. | Adjust. **(Refer service section 6.4.2)** |
| | Door chain setting incorrect. | Adjust. **(Refer service section 6.4.1)** |



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# 6. SERVICE PROCEDURES

⚠ **WARNING: ENSURE POWER SUPPLY IS SWITCHED OFF BEFORE SERVICING.**

⚠ **WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**

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## 6.1 FAULT DIAGNOSIS

### 6.1.1 OVEN DOES NOT OPERATE / START

**Incorrect electrical supply**

Check that the voltage across phase and neutral (L1 and L2) terminals of terminal block is the voltage as stated on the unit's electrical rating plate.

If incorrect, check electrical connection of supply wiring and / or check electrical supply.

**Power switch faulty**

With switch on, check voltage at terminal 1 of switch. If there is no voltage, check for fault in wiring. Check voltage at terminal 2. If there is no voltage then the switch is faulty - replace.

### 6.1.2 FAN DOESN'T OPERATE

**Microswitch faulty / out of adjustment**

Remove the right hand side panel to allow access to the microswitch. With the thermostat switched on and door closed, check voltage to terminal com of microswitch. If no voltage check wiring to thermostat.

If voltage correct then check voltage at terminal n.c. If no voltage then manually activate microswitch by bending the activator arm. If microswitch cannot be activated then it is faulty - replace. If the microswitch can be manually activated then it should be adjusted.

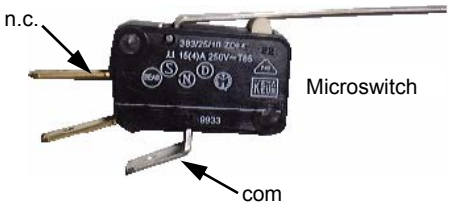


*Figure 6.1.1*

**Fan switch faulty**

Check that the thermostat has power to terminal 5 on switch body on the front of the thermostat when power switch is ON. If no voltage check wiring. Check that terminal P5 has power switched to it when the thermostat is turned on. If no power to P5 then switch is faulty and thermostat complete with switch needs to be replaced.

**Fan motor faulty**

Check the supply voltage across motor terminals. If there is no voltage then check the electrical connections of wiring.

If voltage is correct then check the oven fan for free rotation. Remove any obstruction.

If fan is free to spin and the voltage at motor terminals is correct, then the motor is faulty—replace.

### 6.1.3 NO HEAT / ELEMENTS NOT WORKING (FAN OPERATES BUT NO HEATING INDICATOR)

**No power to thermostat**

With the thermostat ON and the roast switch OFF, check for power at terminal 1 of the thermostat. If no power then check that power is being supplied to the roast switch (terminal 2).

**Thermostat faulty**

With thermostat turned on (in a cold oven) check for voltage at terminal 2 of the thermostat. If no voltage at terminal 2, but voltage at terminal 1 (with thermostat turned on) then the thermostat if faulty - replace.

### 6.1.4 NO HEAT / ELEMENTS NOT WORKING (HEATING INDICATOR ON)

**Faulty contactor**

With the thermostat on check that the coil of the heating contactor is energised (voltage between terminals A1 and A2). Check for output voltage from the contactor (terminals 1, 3 and 5). If no output voltage (and input to terminals 2, 4 and 6 is correct) then the contactor is faulty - replace.



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## 6.1.5 OVEN LIGHTS NOT ILLUMINATING

**Light switch faulty**

Check voltage to the left hand terminal of the switch. If there is no voltage, then check wiring.

With switch depressed, check voltage at right hand terminal. If there is no voltage, then replace the switch.

If voltage is correct, then check wiring to light.

**NOTE:** Alternately, perform a continuity test across the terminals with the light switch depressed.

## 6.1.6 NO WATER INJECTION / STEAM

**Steam switch faulty**

Check voltage to the left hand terminal of the switch. If there is no voltage, then check wiring.

With switch depressed, check voltage at right hand terminal. If there is no voltage, then replace the switch.

If voltage is correct, then check wiring to the solenoid.

**NOTE:** Alternately, perform a continuity test across the terminals with the steam switch depressed.

**Fault with water valve**

Check voltage supply across the water valve solenoid coil with the steam switch depressed. If there is no power supply then check the control panel steam switch.

If power supply to the coil is correct, disconnect wiring to coil and check the resistance of the coil windings.

Correct coil resistance: 2500 ohms

**NOTE:** If open circuit / high resistance, then the coil is faulty—replace.

If coil resistance is correct, rewire and listen for an audible solenoid click when the steam switch is depressed.

If solenoid can be heard functioning, and oven water nozzle is not blocked, then remove water solenoid and fittings and check for blockages.

## 6.1.7 CONTINUOUS WATER OUT OF OVEN WATER NOZZLE

**Water solenoid electrical fault**

With control panel steam switch not depressed, check for power supply across solenoid coil. If there is power to the coil, then check wiring and steam switch (refer 6.1.7).

## 6.1.8 60 MINUTE TIMER NO TIME UP BUZZER

**Buzzer faulty**

With timer in 'zero' position, check the buzzer at side of control panel (inside) for voltage across terminals. If voltage is correct then buzzer is faulty—replace.

If there is no voltage, then check wiring..

**Timer not switching on buzzer**

With timer in zero position, check voltage to top connection (terminal one) and bottom connection (terminal two) of timer. If there is no voltage at terminal one then check wiring.

If no voltage at terminal two then timer is faulty—replace.

**NOTE:** Timer will continue to run approximately three minutes below zero. Buzzer and time up indicator will continue until the timer is manually switched off (to vertical position).

## 6.1.9 NO TEMPERATURE CONTROL (TEMPERATURE OVERRUN)

**Thermostat faulty**

Set thermostat to 50°C. Check voltage at terminal 2 on the thermostat. As the oven heats up, the thermostat contacts should open, cutting power to terminal 2 of the thermostat. If not then the thermostat is faulty - replace.

## 6.1.10 SLOW RECOVERY

**Thermostat out of calibration**

Place an accurate digital thermometer probe in centre of oven. Set thermostat to 180°C. Close the oven door and allow oven thermostat to cycle on and off twice. Record oven centre temperature for the next



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thermostat on and off cycle. The thermostat should cycle on and off between 165°C and 195°C when set to the above temperature. If oven temperature is outside these ranges, then the thermostat requires recalibration.

**NOTE:** Thermostat cycling span should be ±15°C

**Element faulty (blown)**

With the thermostat on and heating check voltage across element terminals at RH side of oven. If the voltage is correct then check the current draw of each element. If there is no current draw then element is faulty—replace.

If there is no voltage then check voltage is being supplied to each element coil from the heating contactor. If no voltage to elements, check contactor operation (refer 6.1.4) and wiring.

**NOTE:** Correct element current draw:
14.3A ± 2.5% (per element)

## 6.1.11 ROAST TIMER (180 MINUTE) WILL NOT TIME DOWN

**No power to timer**

Check the voltage at terminal 5 on underside of the 180 minute timer.

Check that one lead of timer motor is connected to terminal five of timer and the other lead is connected to neutral of 'Roast 'n Hold' switch.

If voltage at terminal 5 is correct and wiring is correct then the timer motor is faulty—replace timer.

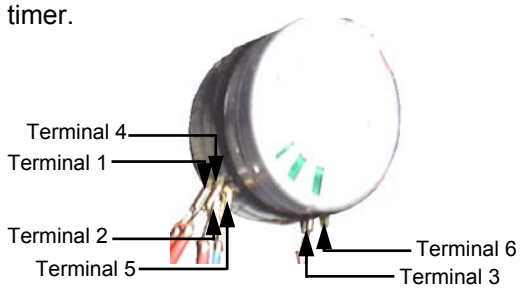


*Figure 6.1.2*

If there is no power at terminal 5, check for power supply at terminal 4 of timer. If there is voltage at terminal 4 and not at terminal 5 with timer set, then timer switch is faulty—replace timer. If terminal 4 voltage is correct, check wiring to roast n hold switch.

**'Roast 'n Hold' switch faulty**

Check if the switch latches. If the switch does not latch then the switch is faulty—replace.

With the switch latched, check voltage to terminal 2. If there is no voltage then check for fault in wiring.

Check voltage to terminal 1. If there is no voltage then switch is faulty—replace.

**NOTE:** When the switch is latched, it should illuminate if operating correctly.

## 6.1.12 NO HOLD INDICATOR

**Indicator faulty**

Check the voltage across the indicator terminals. If the voltage is correct then the indicator is faulty—replace.

If there is no voltage then check wiring.

**Timer faulty**

**NOTE:** Timer in 'HOLD' position (vertical) and 'Roast n Hold' switch on (illuminated).

Check the voltage at terminal 3 of timer, with timer in hold position. If the voltage is correct then check wiring.

If there is no voltage then check voltage at terminal 1 of timer. If there is voltage at terminal 1, but no voltage at terminal 3 with timer in hold position then timer switch is faulty—replace.

## 6.1.13 HOLDING TEMPERATURE INCORRECT

**Hold thermostat faulty**

With the power switch on and illuminated, 'Roast 'n Hold' switch on and illuminated, and the roast (180 minute) timer set to hold, check that the hold indicator is illuminated.

With a cold oven (ie room temperature) check that the oven burners are on. If burners are not operating, check the voltage at terminal 2 of the hold thermostat. If there is no voltage then check wiring.

If the voltage is correct, and the thermostat is adjusted above oven temperature, then check for output voltage at terminal 1 (bottom) of hold thermostat. If there is no voltage then the thermostat is faulty—replace.



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## 6.2 ACCESS

### 6.2.1 CONTROL PANEL

1) Undo the screw on the left hand side of the control panel.


*Figure 6.2.1*

2) The control panel can now hinge open along its right hand edge.

### 6.2.2 FAN BAFFLE

1) Open the oven doors and remove all racks and trays from the oven.
2) Remove the four baffle securing screws from the rear of the oven.

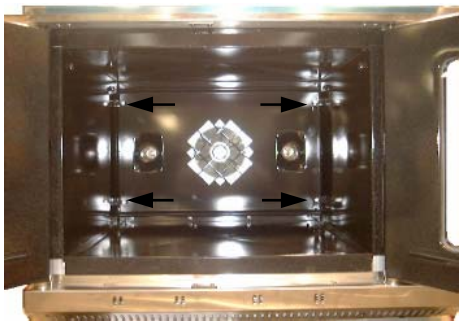

*Figure 6.2.2*

3) Withdraw the baffle from the oven.

### 6.2.3 RIGHT HAND ACCESS PANEL

1) Undo the six screws securing the access panel to the right hand side panel, and remove.

*Figure 6.2.3*

### 6.2.4 RIGHT HAND SIDE PANEL

1) Remove the four screws along the top, four screws along the bottom, and the four screws from the rear of the right hand side panel.

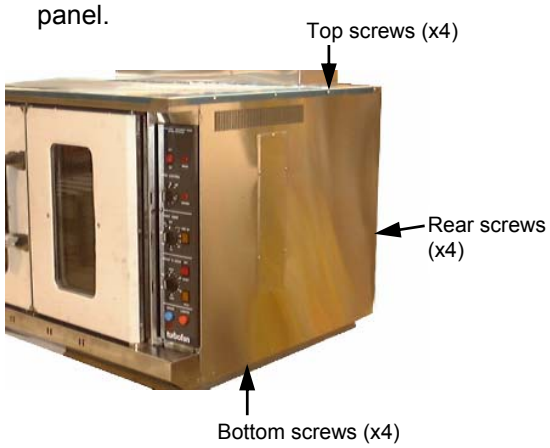


*Figure 6.2.4*

2) Remove the panel.

### 6.2.5 BOTTOM LINTEL

1) Open the oven doors.
2) Remove the screws from the ends of the bottom lintel (one each end).
3) Remove the two screws from the top of the lintel, and remove the bottom door catch (2 screws).

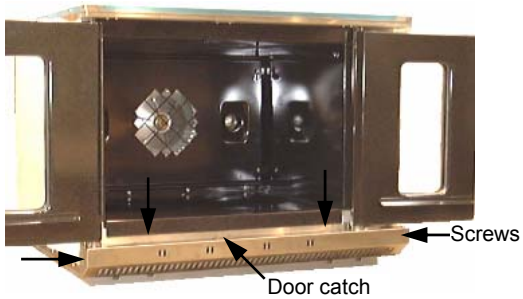


*Figure 6.2.5*

4) Remove the bottom lintel from the oven.





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### 6.2.6 CONTROL PANEL—REAR

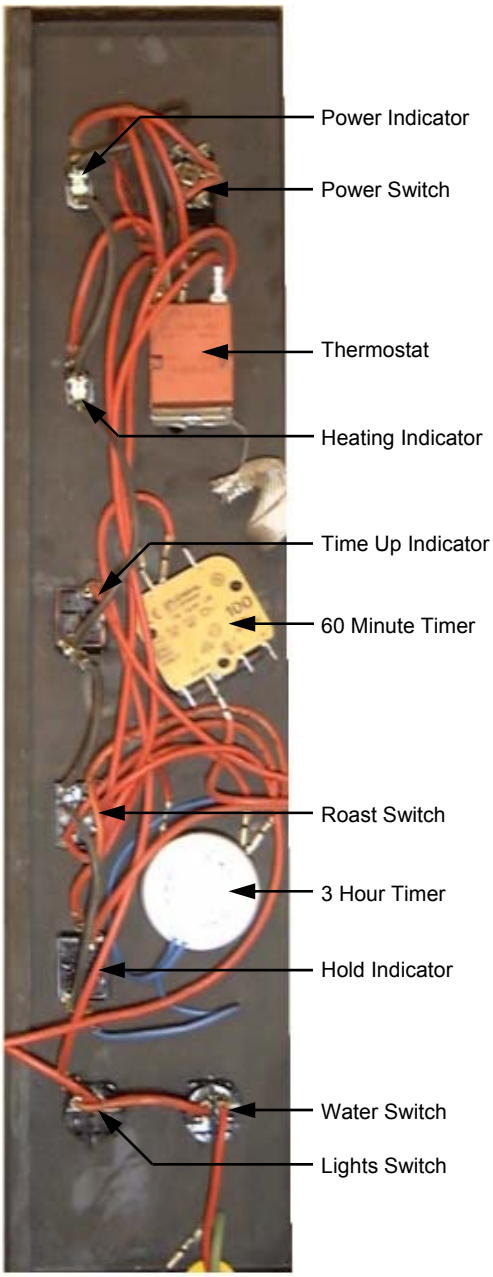


*Figure 6.2.6*

## 6.3 REPLACEMENT

### 6.3.1 POWER / ROAST SWITCHES

1) Open the control panel (refer 6.2.1).
2) Disconnect the wires from the faulty switch.
3) Press in the locking tabs at top and bottom of the switch and from rear push switch through front of control panel.

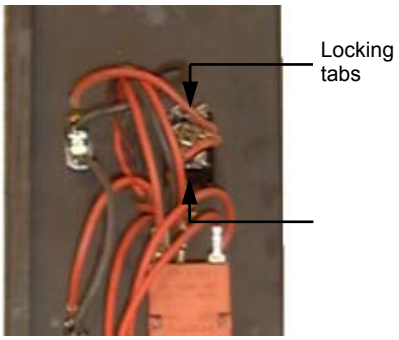


*Figure 6.3.1*

4) Replace and reassemble in reverse order.

### 6.3.2 LIGHTS / WATER SWITCHES

1) Open the control panel (refer 6.2.1).
2) Disconnect the wires from the faulty switch.
3) Press in the locking tabs at top and bottom of the switch and from rear push switch through front of control panel.

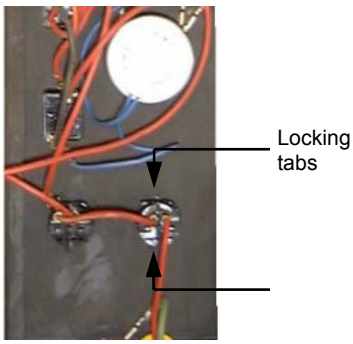


*Figure 6.3.2*

4) Replace and reassemble in reverse order.

### 6.3.3 TIME UP / ROAST INDICATORS

1) Open the control panel (refer 6.2.1).
2) Disconnect the wires from the faulty indicator.





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3) Press in the locking tabs at top and bottom of the indicator and from rear push indicator through front of control panel.

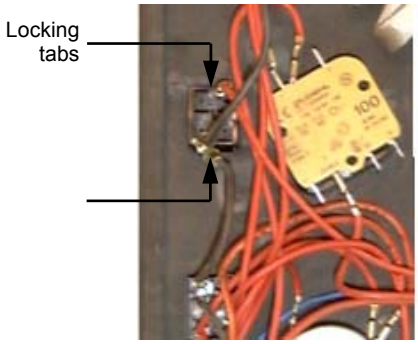


*Figure 6.3.3*

4) Replace and reassemble in reverse order.

## 6.3.4 POWER / HEATING INDICATORS

1) Open the control panel (refer 6.2.1).
2) Disconnect the wires from the faulty indicator.
3) Press in the locking tabs at sides of the indicator and from rear push indicator through front of control panel.

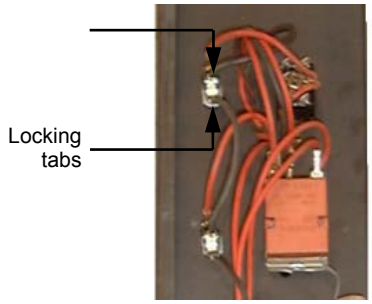


*Figure 6.3.4*

4) Replace and reassemble in reverse order.

## 6.3.5 THERMOSTAT

1) Open control panel (refer 6.2.1).
2) Remove thermostat knob and unscrew the nut securing the thermostat to the control panel.

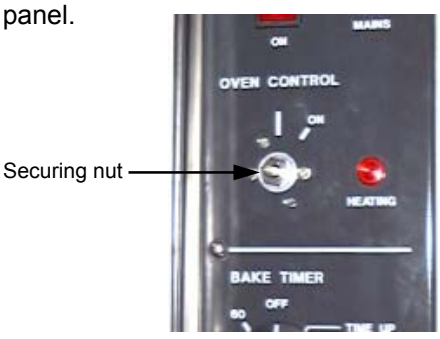


*Figure 6.3.5*

3) Remove the two screws securing the thermostat phial mounting bracket to the RH wall of the oven. Feed the thermostat phial through into the control cavity.

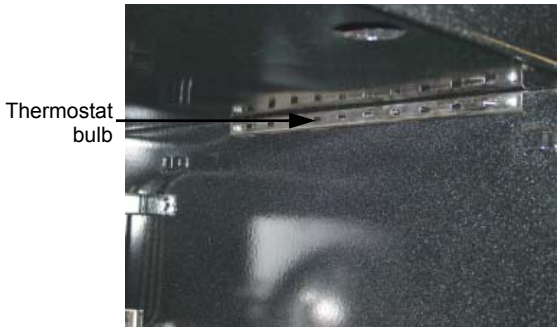


*Figure 6.3.6*

5) Remove thermostat from oven.
6) Transfer wires to new thermostat. Reassemble with new thermostat in reverse order.

## 6.3.6 60 MINUTE TIMER

1) Open the control panel (refer 6.2.1).
2) Remove the knob from the timer.
3) Unscrew both screws from the front of the control panel and remove the timer from the rear of the control panel.


*Figure 6.3.7*

4) Transfer wires to the new timer and reassemble in reverse order.

## 6.3.7 3 HOUR TIMER

1) Open the control panel (refer 6.2.1).
2) Remove the knob from the timer.
3) Unscrew the locking nut on the front of the timer and remove the timer from the rear of the control panel.





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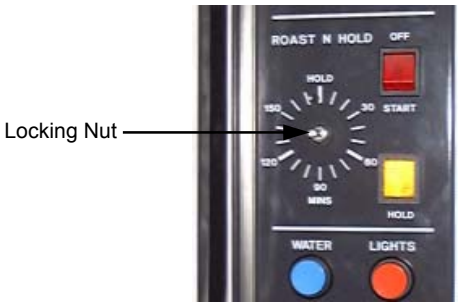


*Figure 6.3.8*

4) Transfer wires to the new timer and reassemble in reverse order.

## 6.3.8 BUZZER

1) Remove R/H side panel (refer 6.2.4).
2) Disconnect wires from buzzer (secured to insulation panel).
3) Remove two screws securing the buzzer to its mounting bracket.

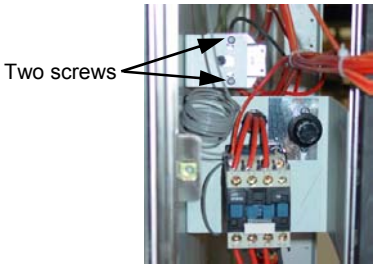


*Figure 6.3.9*

4) Replace buzzer and re-assemble in reverse order.

## 6.3.9 HOLD THERMOSTAT

1) Open control panel (refer 6.2.1), and remove right hand side panel.
2) Remove the hold thermostat knob by pulling away from bracket.
3) Undo the two screws securing the hold thermostat to the bracket.

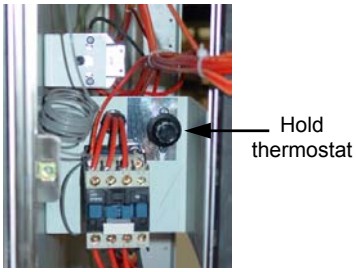


*Figure 6.3.10*

4) Remove fan baffle from inside oven (refer 6.2.2).
5) Remove the two screws securing the thermostat phial mounting bracket to the RH wall of the oven. Feed the thermostat phial through into the control cavity.


*Figure 6.3.11*

6) Remove thermostat from oven.
7) Transfer wires to new thermostat and reassemble with in reverse order.

## 6.3.10 OVEN LIGHTS

1) Remove the fan baffle (refer 6.2.2).
2) Unscrew the glass cover (anti-clockwise).

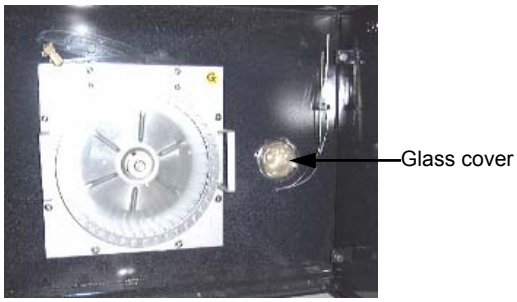


*Figure 6.3.12*

3) Replace the bulb (40 watt miniature Edison screw).

## 6.3.11 FAN / MOTOR

1) Remove the fan baffle (refer 6.2.2).
2) Remove the eight screws securing the fan and motor mounting plate situated at the oven rear.

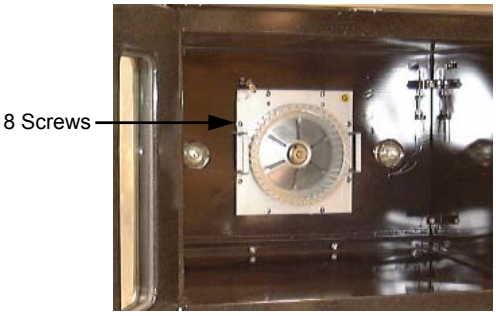


*Figure 6.3.13*





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3) Pull the fan and motor assembly into the oven as pictured below, and disconnect the wiring. The fan motor unit can now be removed from the oven.

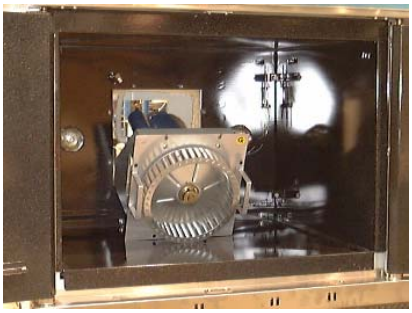

*Figure 6.3.14*

4) Slacken the two socket head grub screws spaced at 90° on the fan boss.

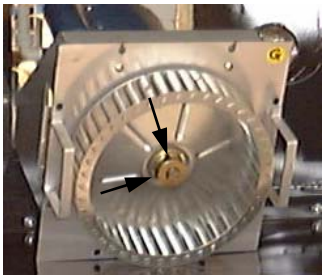

*Figure 6.3.15*

5) Remove the fan from the motor shaft.

**NOTE:** Use of a fan puller is recommended for removal of the oven fan.

6) Re-assemble in the reverse order.

**NOTE:** No lubrication of either the fan or motor is required as they are both self lubricating.

## 6.3.12 CONTACTOR

1) Remove R/H side panel (refer 6.2.4).
2) Disconnect wires from the contactor (noting their positions).
3) Remove contactor from the mounting bracket.

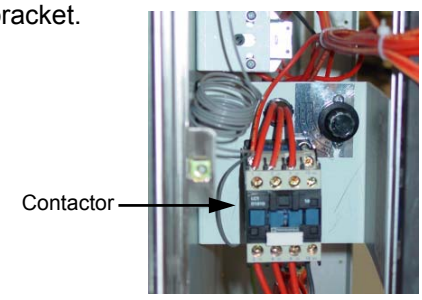


*Figure 6.3.16*

4) Replace contactor and re-assemble in reverse order.

## 6.3.13 ELEMENTS

1) Remove the oven right hand side panel (refer 6.2.4).
2) Remove the wires from the element assembly.

*Figure 6.3.17*

3) Remove the fan baffle (refer 6.2.2)
4) Remove the three screws securing the element mounting plate to the wall of the oven.

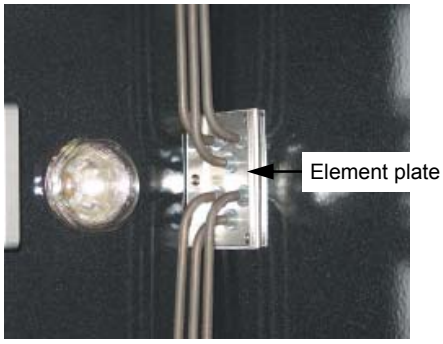


*Figure 6.3.18*

5) Withdraw the element assembly. Replace the faulty element, and reassemble in reverse order.

**NOTE:** The correct resistance of each E1100 element is 16 ohms ± 5%.

## 6.3.14 WATER INJECTION NOZZLE

1) Remove the fan baffle (refer 6.2.2).
2) Unscrew the water injection nozzle.
3) Clean or replace nozzle, and reassemble in reverse order.

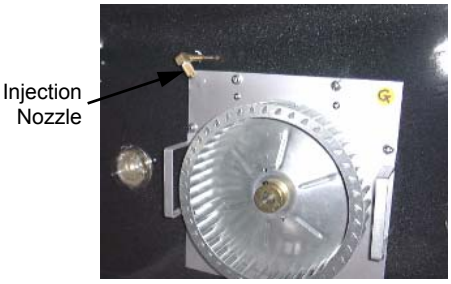


*Figure 6.3.19*





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## 6.3.15 WATER SOLENOID VALVE

1) Ensure water supply is turned off.
2) Remove the water injection nozzle from inside the oven (refer 6.3.19).
3) Remove the water solenoid access panel at the rear of the oven (4 screws).

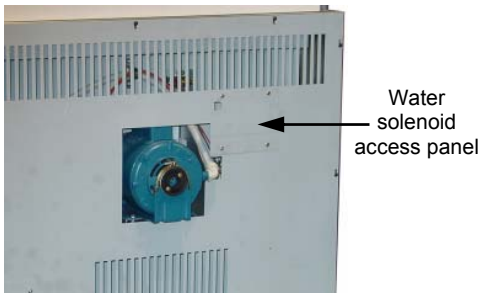


*Figure 6.3.20*

4) Remove the wires from the solenoid, and disconnect the mains water connection.
5) Remove the two screws securing the solenoid bracket to the oven rear, and remove the valve assembly.

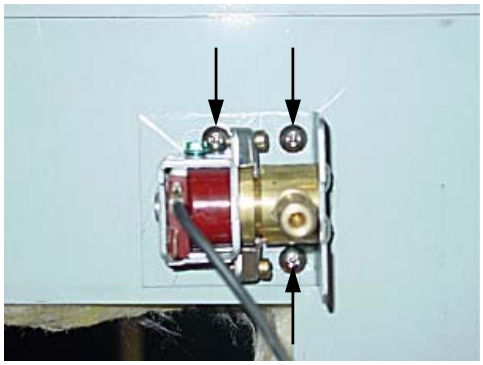

*Figure 6.3.21*

6) On a suitable work surface, remove the brass piping connections (½" spanner) and two screws (on bracket) and extract the solenoid.

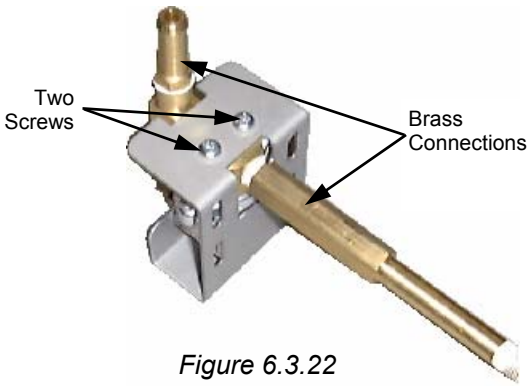


*Figure 6.3.22*

7) Secure new solenoid with screws and reassemble. Check that flow direction as marked on valve is correct.

## 6.3.16 WATER SOLENOID CLEANING

1) Remove water solenoid (refer 6.3.20).
2) Remove the two screws securing the bracket to the solenoid.

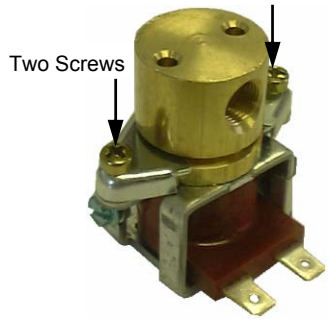


*Figure 6.3.23*

3) Remove the valve assembly.
4) Clean the valve assembly, removing all dirt and grime from the valve seat.
5) Reassemble the valve assembly and solenoid.

*Figure 6.3.24*

## 6.3.17 DOOR MICROSWITCH

1) Remove the right hand side panel (refer 6.2.4).
2) Remove the two screws securing the microswitch bracket to the insulation panel.

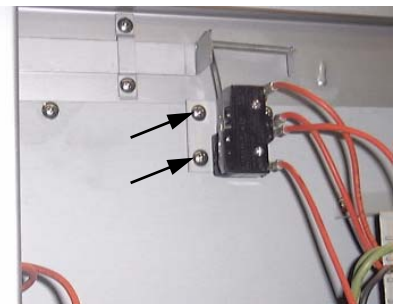

*Figure 6.3.25*





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3) Undo the two screws securing the microswitch to the microswitch bracket.
4) Replace and reassemble in reverse order.
5) Adjust microswitch (refer 6.4.7)

## 6.3.18 DOOR GLASS

1) Open the oven doors.
2) Remove the screws on the sides, top and bottom edges of the door with the broken glass.

**NOTE:** If it is the left hand door, remove the extra screws and ball catches.

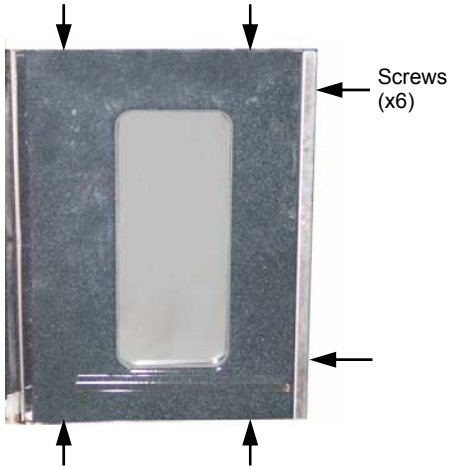


*Figure 6.3.26*

3) Remove the two screws on the door front.
4) Lift off the door outer, making sure that glass spacer and undamaged glass pane do not fall out.
5) Remove all glass fragments, the glass spacer and the undamaged pane.

**NOTE:** The seals on the door inner and outer must be replaced with new ones if damaged.

6) Replace the broken pane and refit both clean panes either side of the spacer.
7) Reassemble in reverse order.

## 6.3.19 DOOR BALL CATCH

1) Open oven door.
2) Loosen the locknut securing the ball catch, and unscrew the ball catch.


*Figure 6.4.27*

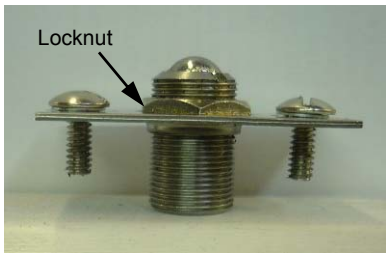


*Figure 6.4.28*

4) Replace and reassemble in reverse order.

**NOTE:** The door striker plates should also be checked for wear and replaced if necessary.

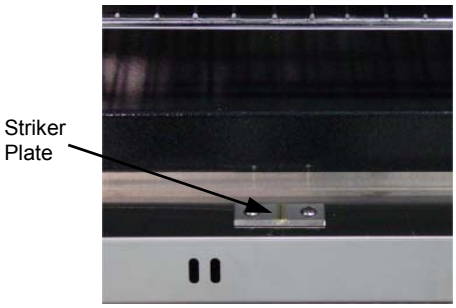


*Figure 6.4.29*

## 6.3.20 DOOR LINKAGE CHAIN ASSEMBLY

1) Remove the bottom lintel from the oven (refer 6.2.5).
2) Undo both turnbuckles from the door chain assembly.

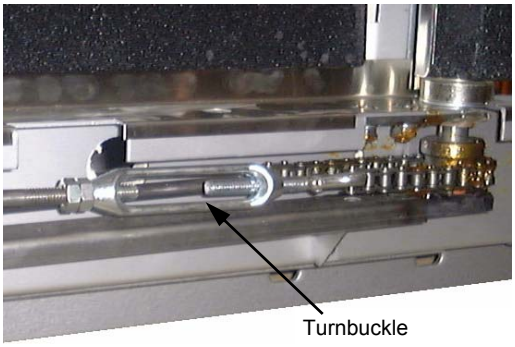


*Figure 6.3.30*



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3) Remove the door chain assembly and replace the broken component.
4) Reassemble in reverse order.
5) Adjust chain such that the oven doors close correctly (refer 6.4.1)

## 6.3.21 DOOR ASSEMBLY

1) Remove the bottom lintel (refer section 6.2.5).
2) **Right hand door removal only:**

   Remove the top lid.

   Remove the microswitch actuator pin from the door pin.

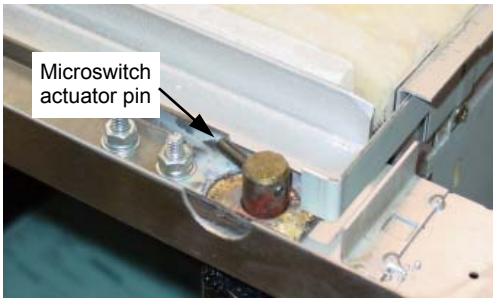


*Figure 6.3.31*

3) Undo both turnbuckles from the door chain assembly.

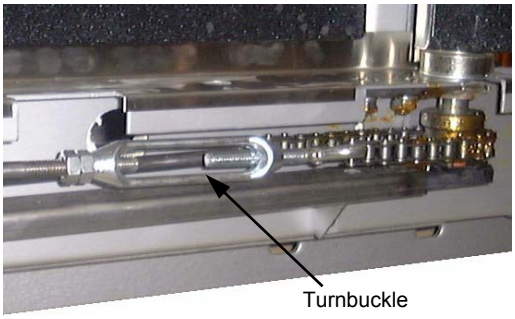


*Figure 6.3.32*

4) Remove the door chain assemblies.
5) Remove the bottom bearing channel support brackets (two screws each) to allow the bottom bearing channel to be removed.

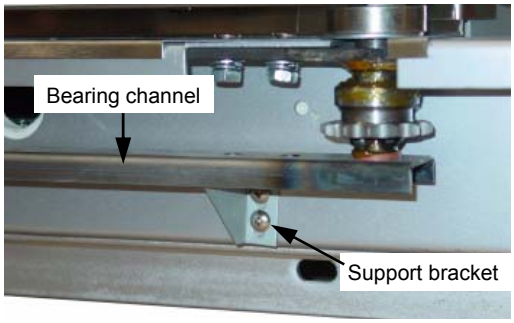


*Figure 6.3.33*

6) Undo the two screws securing the bottom pivot plate.

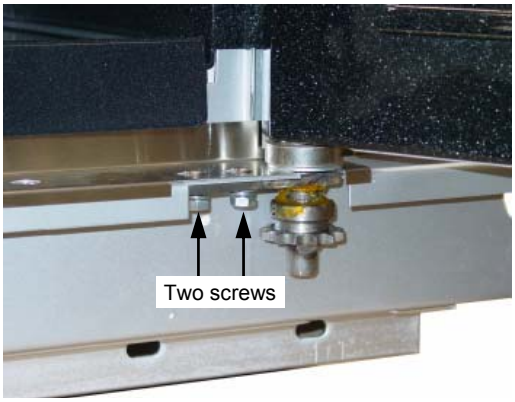


*Figure 6.3.34*

7) Remove the door assembly from the oven, replace, and reassemble in reverse order.
8) After fitting the new door, the door chain and ball catch will have to be adjusted to ensure that the doors close correctly.

   Refer to sections 6.4.1 and 6.4.2 for these procedures.

## 6.3.22 TOP BEARING CHANNEL

1) Remove the top lid.
2) Remove the microswitch actuator pin from the right hand door pin.

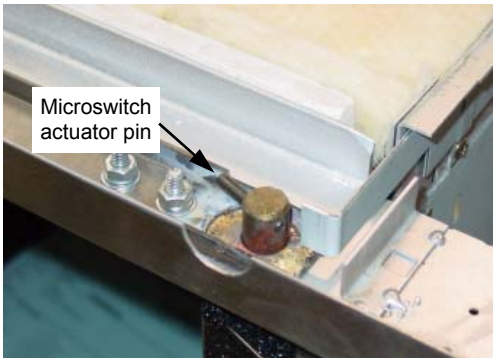


*Figure 6.3.35*

3) Remove the four bolts securing the top bearing channel to the oven, and remove the bearing channel.
4) Replace and reassemble in reverse order.





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## 6.4 ADJUSTMENT / CALIBRATION

### 6.4.1 DOOR CHAIN

1) Remove the bottom lintel (refer 6.2.5).
2) Loosen the two locknuts on each of the turnbuckles.

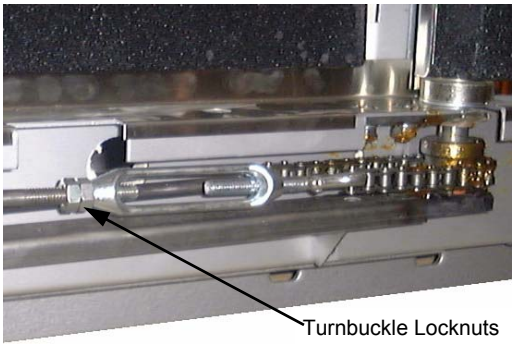


*Figure 6.4.1*

3) Adjust the turnbuckles such that the right hand door closes slightly ahead of the left hand door.

   To make the left hand door close earlier, tighten the left hand turnbuckle, and loosen the right hand turnbuckle.

   To make the right hand door close earlier, tighten the right hand turnbuckle, and loosen the left hand turnbuckle.
4) Tighten the locknuts.
5) Replace bottom lintel.

### 6.4.2 DOOR BALL CATCH

1) Loosen the ball catch locknut by one turn.
2) Use the adjusting tool provided with the oven to rotate the ball catch clockwise or anti-clockwise, moving it into and out of the door respectively.
3) Tighten the locknut to secure the new adjustment.


*Figure 6.4.2*

### 6.4.3 THERMOSTAT CALIBRATION

**IMPORTANT:** IF THE OVEN TEMPERATURE NEEDS TO BE INCREASED, ENSURE THAT THE THERMOSTAT IS IN THE 'OFF' POSITION BEFORE CARRYING OUT ADJUSTMENT.
IF OVEN TEMPERATURE NEEDS TO BE DECREASED, ENSURE THERMOSTAT IS IN THE 'MAX' TEMPERATURE POSITION BEFORE CARRYING OUT ANY ADJUSTMENT.

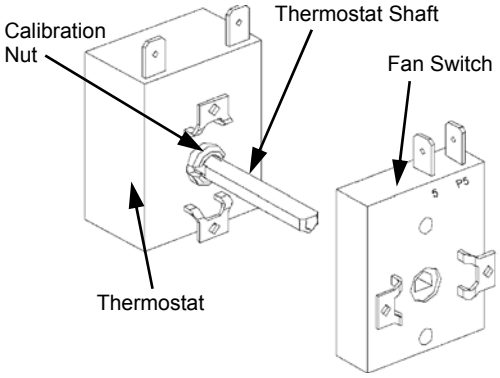


*Figure 6.4.3*

1) Turn off power.
2) Remove thermostat knob by pulling it firmly away from control panel.
3) Open control panel (refer 6.2.1). Remove the nut securing the thermostat to the control panel.

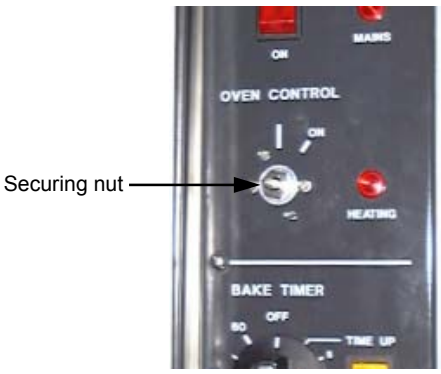


*Figure 6.4.4*

4) The thermostat can now be removed.
5) Carefully remove two screws holding fan switch to thermostat.

HINT: Tape fan switch assembly together before removal to prevent it from springing apart.



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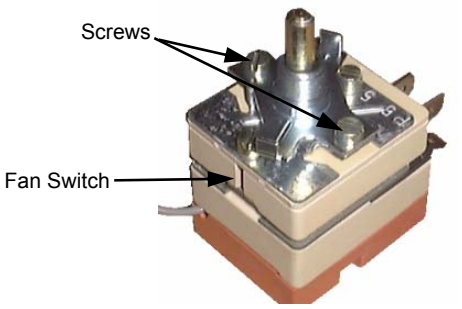


*Figure 6.4.5*

6) Adjust the calibration nut located at the base of the thermostat shaft.

   To increase oven temperature, turn calibration nut anticlockwise.

   To decrease oven temperature, turn calibration nut clockwise.

   Adjustment of the calibration nut by 1° angular will alter oven temperature by approximately 2°C (3.6°F).

7) Reassemble fan switch onto thermostat and fit assembly back onto control panel.

8) Turn on power and then recheck oven thermostat calibration.

9) Repeat procedure if necessary.

**NOTE:** Thermostat cycling span should be ±15°C or 27°F.

### 6.4.4 HOLD TEMPERATURE ADJUSTMENT

1) Open control panel (refer 6.2.1)

2) The hold temperature of the oven can be adjusted by turning the hold thermostat dial to the desired hold temperature.

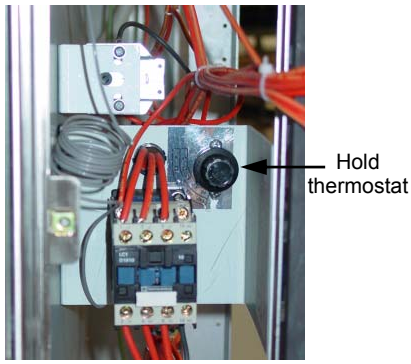


*Figure 6.4.6*

### 6.4.5 60 MINUTE TIMER ZERO POSITION ADJUSTMENT

1) Remove 60 minute timer knob by pulling it firmly away from control panel.

2) Open control panel (refer 6.2.1). Loosen two screws on control panel holding 60 minute timer.


*Figure 6.4.7*

3) The timer can now be rotated as required to ensure that the buzzer sounds at the zero position.

### 6.4.6 DOOR MICROSWITCH ADJUSTMENT

1) Remove the right hand side panel (refer 6.2.4).

2) Bend the microswitch actuator arm such that the microswitch closes when the door is closed.

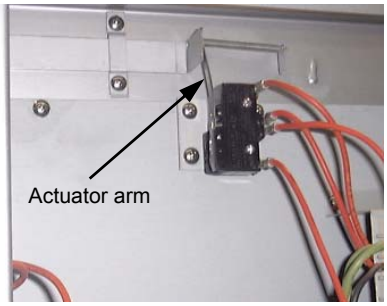


*Figure 6.4.8*

3) Replace right hand side panel.





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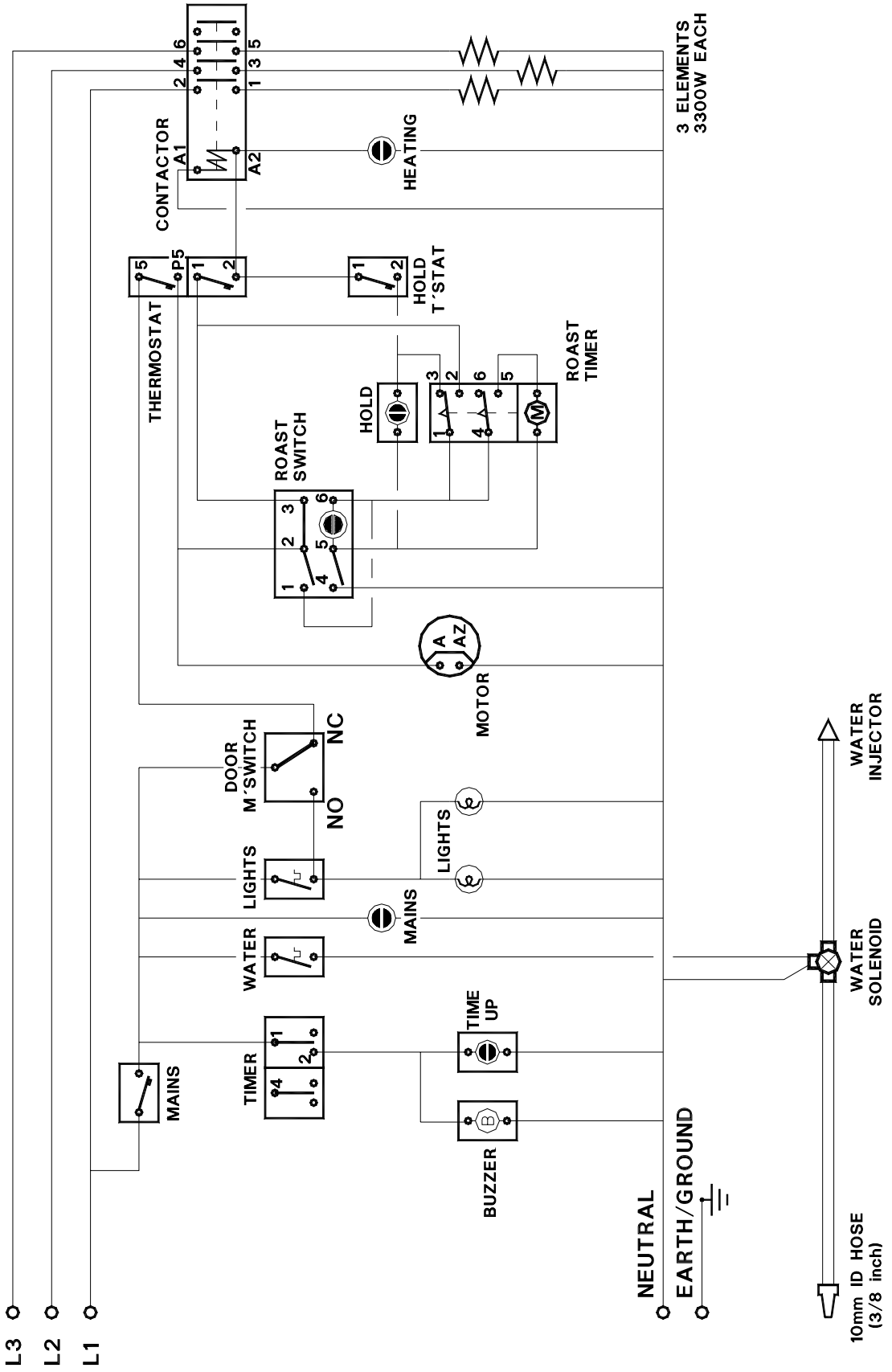
# 7. CIRCUIT SCHEMATIC





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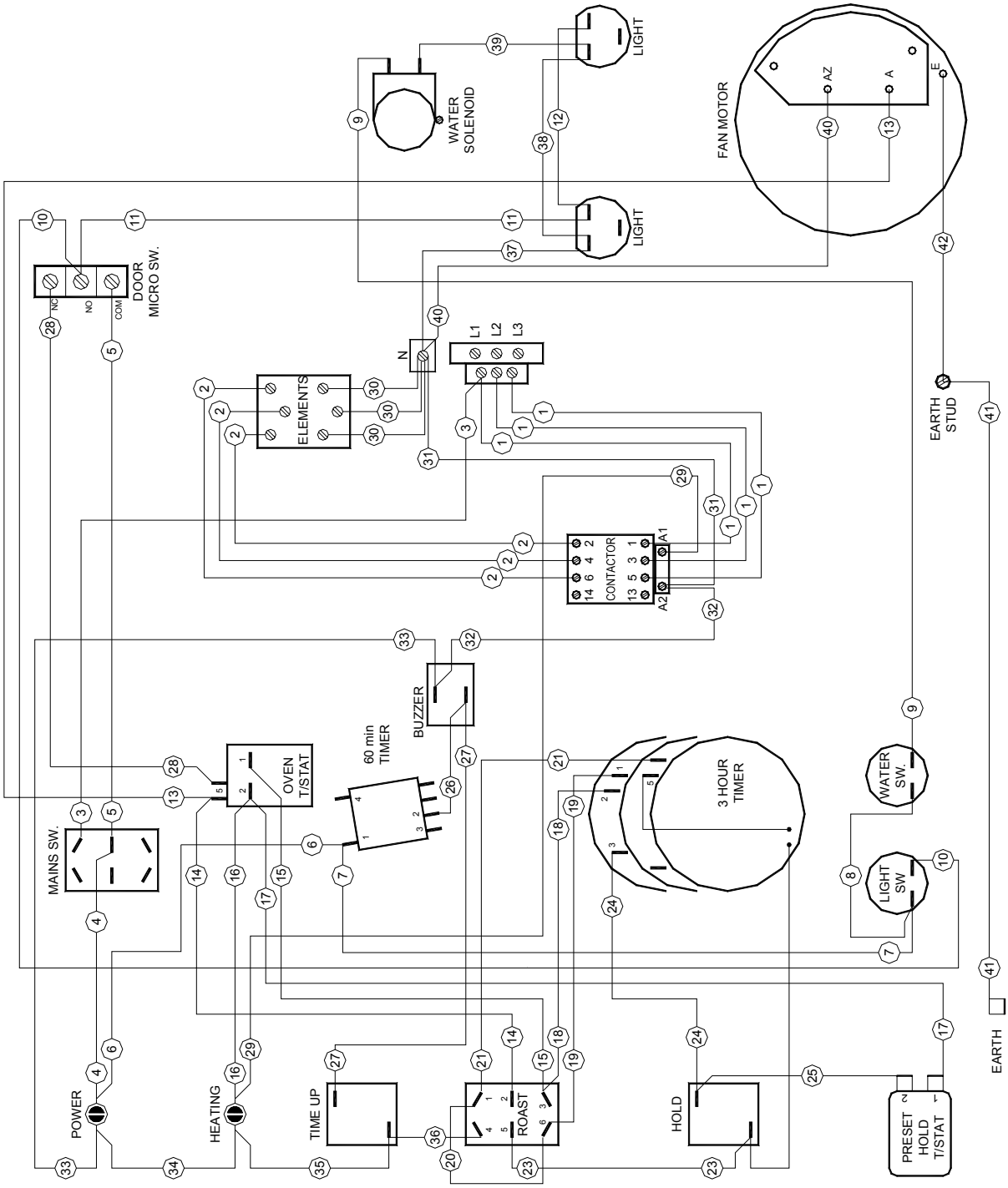
# 8. ELECTRICAL WIRING DIAGRAM





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# 9. SPARE PARTS

| PART NO. | NAME |
|---|---|
| **ELECTRICAL** | |
| 013521 | Oven Lamp Bulb |
| 003002 | Oven Lamp Glass |
| 017960 | Fan |
| 010148 | Motor (50Hz) |
| 025762 | Motor (60Hz) |
| 011987 | Oven Thermostat |
| 015563 | - Knob |
| 011760 | 60 Minute Timer |
| 015560 | - Knob |
| 011419 | 3 Hour Timer (50Hz) |
| 011983 | 3 Hour Timer (60Hz) |
| 015567 | - Knob |
| 013542 | Indicator Light (yellow) |
| 012895 | Water Switch |
| 013891 | Light Switch |
| 013528 | Pilot Light |
| 013543 | Power / Start Switch |
| 011928 | Microswitch |
| 011794 | Buzzer |
| 018223 | Pre-set Hold Thermostat |
| 015966 | Contactor |
| **OVEN** | |
| 011036 | Oven Base - without Drain Hole |
| 017824 | Oven Rack |
| 017822 | LH Oven Rack Support |
| 017823 | RH Oven Rack Support |
| 004069 | Fan Baffle |
| 017961 | Phial Guard |
| 010002 | Element (240V) |
| 025763 | Element (220V) |
| 017831 | Element Gasket |
| 016800 | Fan Puller (Spares Only) |
| **DOORS** | |
| 002137 | Glass Pane |
| 090200 | Door Glass Seal |
| 011005 | Ball Catch |
| 011786 | Ball Catch Adjuster |
| 016402 | Ball Catch Plate |
| 018131 | Handle |
| 018081 | Handle End Cap |
| 013911 | Linkage Rod |
| 014012 | Turnbuckle - with Hook |
| 017966 | Chain |
| 010254 | Striker Plate |
| **EXTERIOR PANELS** | |
| 004654 | Control Panel |
| 011810 | Bottom Shroud |



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# 10. PARTS DIAGRAMS

## 10.1 MAIN ASSEMBLY


| Pos | Part No. | Description |
|---|---|---|
| 1 | 012229 | Top cover |
| 2 | 017959 | LH side panel |
| 3 | ---------- | Door assembly (Refer section 10.3) |
| 4 | 011810 | Bottom shroud |
| 5 | 017410 | Leg |
| 6 | 010990 | Foot - adjustable |
| 7 | 013455<br>013708 | Leg tray<br>Leg tray bracket |
| 8 | ---------- | Control panel assembly (refer section 10.2) |
| 9 | 017968 | Service panel |
| 10 | 017958 | RH side panel |
| 11 | 017557 | Vent chimney |





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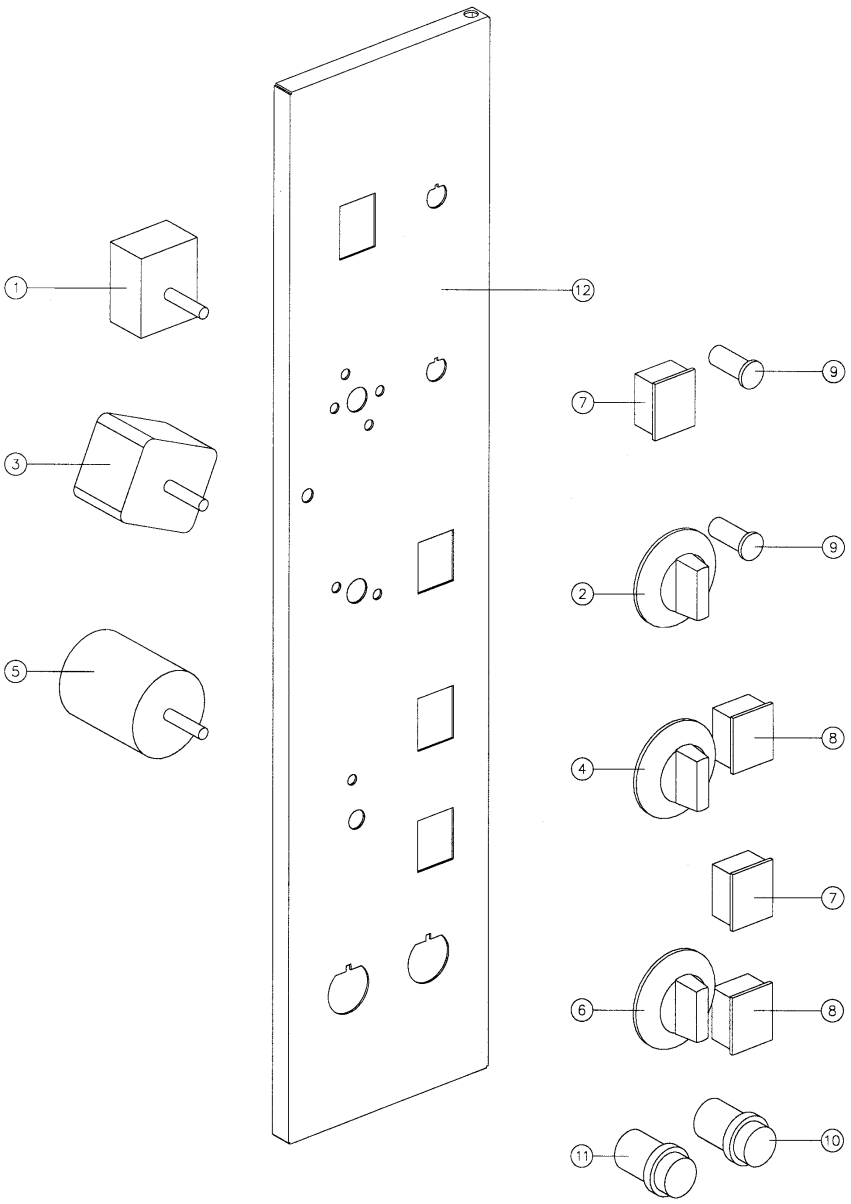
## 10.2 CONTROL PANEL ASSEMBLY




| Pos | Part No. | Description |
|---|---|---|
| 1 | 011987 | THERMOSTAT 50-320 ºC |
| 2 | 015563 | THERMOSTAT KNOB 50-320 ºC |
| 3 | 011760 | TIMER - 1 Hr |
| 4 | 015560 | TIMER KNOB - 1 Hr |
| 5 | 011419 | TIMER - 3 Hr **(240V 50 Hz)** |
| | 011983 | TIMER - 3 Hr **(220V 60 Hz)** |
| 6 | 015567 | TIMER KNOB - 3 Hr |
| 7 | 013543 | START SWITCH |
| 8 | 013542 | INDICATOR LIGHT |
| 9 | 013528 | PILOT LIGHT |
| 10 | 013891 | LIGHT SWITCH **(ORANGE BUTTON)** |
| 11 | 012895 | WATER SWITCH **(BLUE BUTTON)** |
| 12 | 004654 | CONTROL PANEL |



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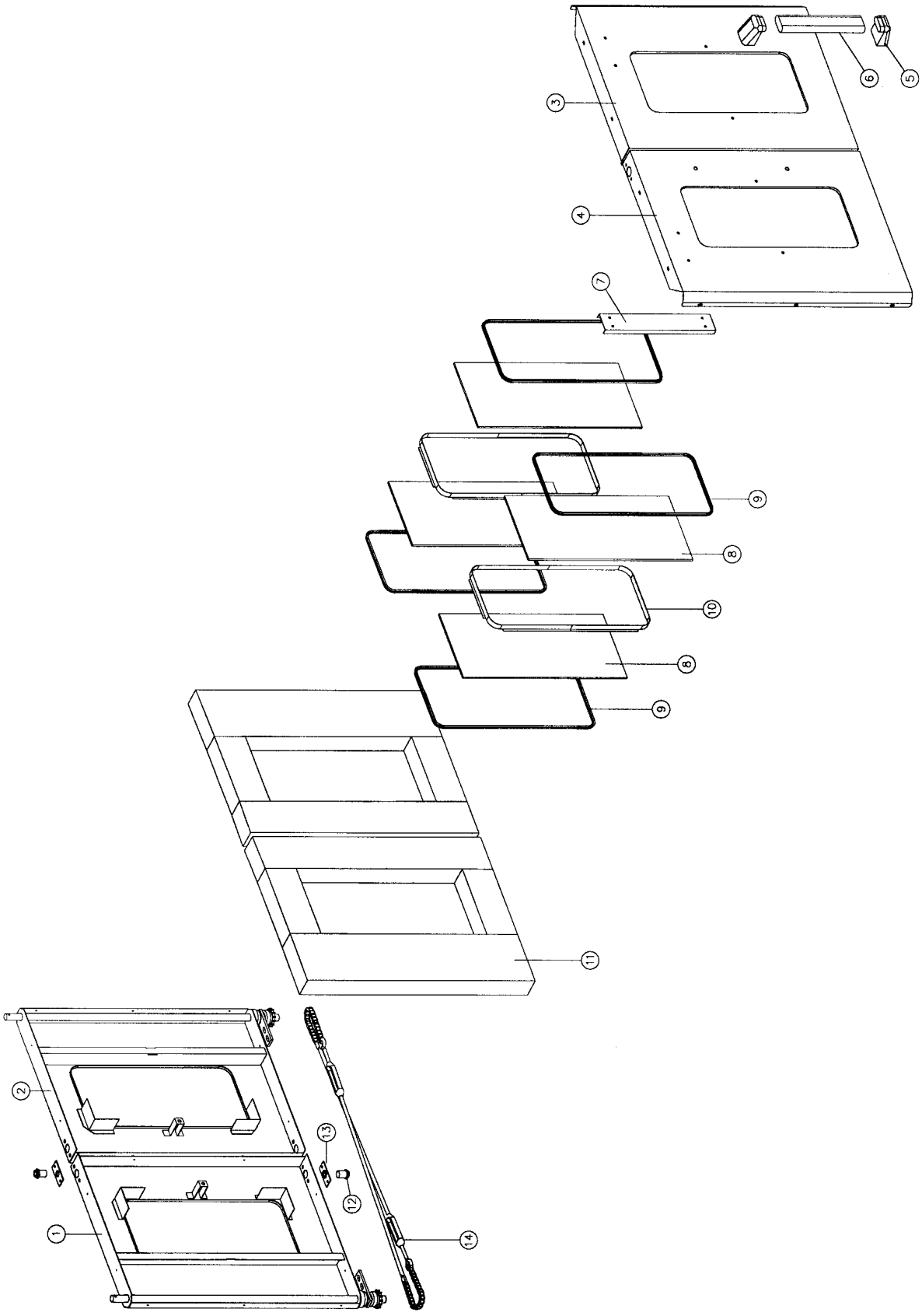
## 10.3 DOOR ASSEMBLY





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| Pos | Part No. | Description |
|---|---|---|
| 1 | 004070 | DOOR INNER - L.H |
| 2 | 004071 | DOOR INNER - R.H |
| 3 | 010627 | DOOR OUTER - R.H |
| 4 | 010626 | DOOR OUTER - L.H |
| 5 | 018081 | HANDLE END CAP |
| 6 | 018131 | HANDLE |
| 7 | 018138 | HANDLE STIFFENER |
| 8 | 002137 | GLASS |
| 9 | --------- | GLASS SEAL |
| 10 | 004287 | GLASS SPACER |
| 11 | ---------- | INSULATION |
| 12 | 011005 | BALL CATCH & LOCKNUT |
| 13 | 018789 | BALL CATCH PLATE |
| 14 | 014138 | DOOR ADJUSTING ROD ASSEMBLY |
| | 017966 | CHAIN (24 LINKS AT $^{3}/_{8}$" PITCHING) |
| | 010145 | CHAIN LINK |
| | 014012 | TURNBUCKLE |
| | 014011 | CHAIN ADJUSTING ROD |



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# 11. SERVICE CONTACTS

## AUSTRALIA

VICTORIA - MOFFAT PTY
HEAD OFFICE AND MAIN WAREHOUSE
740 Springvale Road
Mulgrave VIC 3170
Spare Parts Department

Tel (03) 9518 3888
Fax (03) 9518 3838
Free Call 1800 337 963
Fax (03) 9518 3895

NEW SOUTH WALES - MOFFAT PTY
Unit 8/142 James Ruse Drive
Rosehill NSW 2142
Spare Parts

Free Call 1800 337 963
Fax (03) 9518 3895

QUEENSLAND - MOFFAT PTY
30 Prosperity Place
Geebung QLD 4034
Spare Parts

Free Call 1800 337 963
Fax (03) 9518 3895

SOUTH AUSTRALIA - MOFFAT PTY
28 Greenhill Rd
Wayville SA 5034
Spare Parts

Tel (08) 8274 2116

Free Call 1800 337 963

WESTERN AUSTRALIA - MOFFAT PTY
PO Box 689
Joondalup Business Centre WA 6027
Spare Parts

Tel (08) 9305 8855

Free Call 1800 337 963

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Toronto, ONT M6P 3J5

Tel (416) 766 2764
Fax (416) 760 0394
Free Call 1 888 537 7273

## NEW ZEALAND

CHRISTCHURCH - MOFFAT LTD
16 Osborne St
PO Box 10-001
Christchurch
Spare Parts

Free Call 0800 Moffat (0800 663 328)

Tel (03) 389 1007
Fax (03) 389 1276

AUCKLAND - MOFFAT LTD
4 Waipuna Road
Mt Wellington
Auckland
Spare Parts

Tel (09) 574 3150
Fax (09) 574 3159

Free Call 0800 Moffat (0800 663 328)





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## UNITED KINGDOM

BLUESEAL LTD
Units 6-7 Mount St
Business Park
Birmingham B7 5QU
England

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Fax 0121-327 9711

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3765 Champion Blvd
Winston-Salem
NC27115

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# APPENDIX A. DOUBLE STACKING INSTRUCTIONS

Double Stacking Kit
- Part number 016372

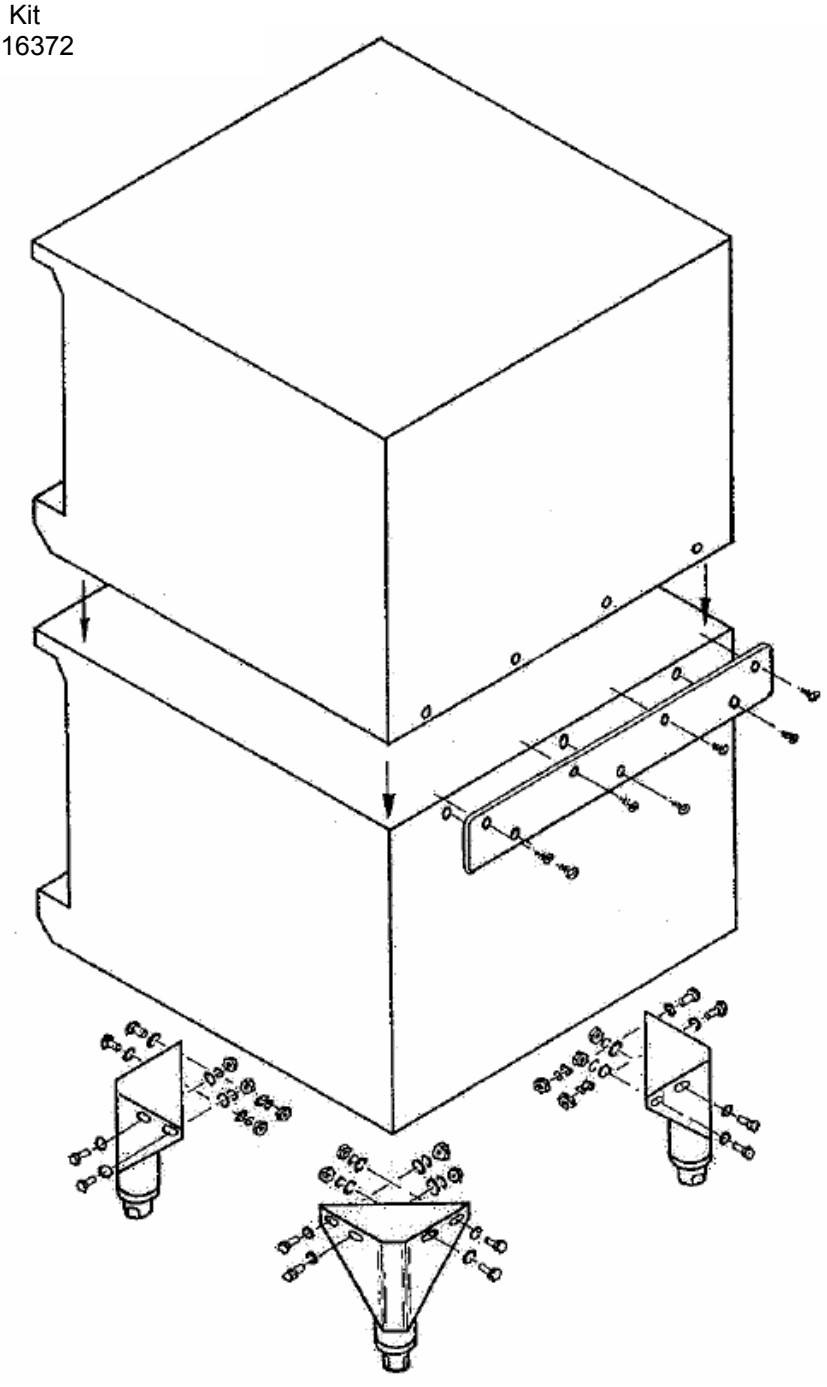

*Figure A.1*

1) Remove the leg tray and legs from both units.
2) Remove the leg securing frame from the top unit.
3) Remove the four black plastic feet and insert into the new short legs provided. Bolt the new legs onto the bottom unit.
4) Place the top unit onto the bottom unit and remove the screws along the back joining edge of both units. (See diagram). Screw on rear stacking plate.
5) The top oven drain hole must be blocked up. Fit the bung provided. (To achieve a permanent seal we recommend also using some high temp silicone sealant).





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