



INSTALLATION AND OPERATING INSTRUCTIONS

COUNTER DECK OVEN

MODEL: CDO-17



24 Hour Toll Free



Service Hot Line:
1-800-733-2203

! WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment. **!**

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

_____ Model Number

_____ Serial Number

_____ Date Purchased

P/N 88379-44 9-05

APW WYOTT Foodservice Equipment Company

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GENERAL INFORMATION

THIS MANUAL SHOULD BE RETAINED FOR FUTURE REFERENCE



CAUTION: These models are designed, built, and sold for commercial use only. Only persons trained and familiar with their proper use should operate them. They are not meant for operation by the general public under any circumstances.



WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



WARNING: Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.



WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



WARNING: Install per the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install the equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



Maintenance & repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott Technical Service Department at (800) 752-0863 or (307) 634-5801.

MAINTENANCE



WARNING: Never clean any electrical unit by immersing it in water. Turn off before cleaning surface.



Once a week, or more often if necessary, clean the unit thoroughly. Turn off the unit and allow it to cool.

STAINLESS STEEL: To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring Pads.



CAUTION: Do not use ordinary steel wool as any particles left on the surface will rust.



NEVER USE a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER use any corrosive cleaner. Use only cleaners approved for stainless steel.

NEVER use cleaning solvents with a hydrocarbon base.



WARNING: SHOCK HAZARD - De-energize all power to equipment before cleaning the equipment.



Congratulations on your purchase of APW Wyatt Foodservice cooking or refrigeration equipment. APW Wyatt Foodservice takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE

The data plate for the deck oven is located on the back side of the unit.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. For concealed damage or loss, if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

GENERAL TROUBLESHOOTING

If the unit fails to operate, check the following.

1. Make sure the unit is connected to a live power source.
2. Check the circuit breaker to be sure it has not been tripped.
3. Check if the power switch is on and the indicator light is glowing.
4. Check the data plate and make sure the unit is operating on the proper voltage.

If the above checks out and you still have problems, call an APW Wyatt Foodservice authorized service agency.

NOTICE: Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

Warranty will be void and the manufacturer is relieved of all liability if:























- A. Service work is performed by other than an APW Wyatt Foodservice authorized Service Agency; or
- B. Other than Genuine APW Wyatt Foodservice replacement parts are installed.

A current listing of all authorized APW Wyatt Foodservice authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list, you can call the APW Wyatt 24-hour Service Hot Line which gives access to the nearest Authorized APW Wyatt parts/service distributor. Call 1-800-733-2203.

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:



| | | |
|---|--|---|
|  | DANGER: This symbol warns of imminent hazard which will result in serious injury or death. |  |
|  | WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death. |  |
|  | CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage. |  |
|  | NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous. |  |
|  | WARNING: This product is intended for commercial use only. Not for household use. |  |
|  | CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment. |  |
|  | WARNING: SHOCK HAZARD- Do not open any panels that require the use of tools. |  |
|  | WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment. |  |
|  | NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. |  |
|  | NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes. |  |
|  | NOTICE: THESE PROCEDURES MUST BE PERFORMED BY QUALIFIED PERSONNEL OR WARRANTY WILL BE VOIDED.. |  |

SPECIFICATIONS

Electrical: CDO-17 120 Volts, 50/60 Hz, 13 amps, 1 Phase, 1.5 KW
208/240 Volts, 50/60 Hz, 7.7/9.0 amps, 1 Phase, 1.6 KW/21.4 KW

Dimensions Unit: 21-3/4" W x 25" 0 x 18.75" H

Heating Elements: Three metal sheath heaters; one over the top shelf, one under the top shelf, and one under the bottom shelf. A thermostat is provided for selecting the desired temperature. A fifteen-minute timer is provided for customer convenience.

| | | |
|---|---|---|
|  | WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate. |  |
|---|---|---|

REPLACEMENT PARTS LIST

| Item | Part Number | Description | Quantity |
|------|-------------------|---------------------------------|----------|
| 1 | 825178-10 | Frame Assembly | 1 |
| 2 | 825755-01 | Shelf/Heater Support Assembly | 2 |
| 3 | 31007-45 | Shelf | 2 |
| 4 | 14044-15 | Heater | 3 |
| 5 | 81 058-00 | Support Assembly Mounting Screw | 4 |
| 6 | Supplied w/Heater | Mica Washer | 48 |
| 7 | Supplied w/Heater | Flat Washer | 18 |
| 8 | 841 04-00 | Nuts | 12 |
| 9 | 300501-10 | Door Assembly | 1 |
| 10 | 819764-01/02 | Door Handle Bracket | 1 ea |
| 11 | 819765-10 | Handle | 1 |
| 12 | 82499-00 | Handle Mount Screw | 2 |
| 14 | 825366-21 | Door Hinge, LH | 1 |
| 15 | 825366-20 | Door Hinge, RH | 1 |
| 16 | 81 058-00 | Hinge Mounting Screw | 4 |
| 17 | 825043-10 | Control Panel | 1 |
| 18 | 14798-07 | Control Thermostat | 1 |
| 19 | 15139-03 | Indicator Light | 1 |
| 20 | 14994-05 | Timer | 1 |
| 21 | 87053-14 | Thermostat Control Knob | 1 |
| 22 | 87053-15 | Timer Knob | 1 |
| 23 | 81 034-00 | Thermostat Mounting Screw | 2 |
| 25 | Supplied w/Timer | Timer Mounting Screw | 1 |
| 27 | 81 058-00 | Control Panel Mounting Screw | 6 |
| 28 | 20925-49 | Chase Nipple | 1 |
| 29 | 20925-50 | Chase Nipple Nut | 1 |
| 30 | 81058-00 | Ground Screw | 1 |
| 31 | 11964-04 | Wire Nut | 2 |
| 32 | 15420-02 | Line Cord | 1 |
| 33 | 10180-21 | Bottom Insulation | 1 |
| 34 | 10180-22 | Side Insulation | 2 |
| 35 | 10180-20 | Top Insulation | 1 |
| 36 | 10180-23 | Rear Insulation | 1 |
| 37 | 825753-00 | Case | 1 |
| 38 | 81349-00 | Case Mounting Screw | 14 |
| 39 | 825048-01 | Cover Plate | 1 |
| 40 | 16035-00 | Romex Connector | 1 |
| 41 | 81349-00 | Cover Plate Mounting Screw | 2 |
| 42 | 825364-00 | Thermostat Sensor Mounting Clip | 2 |
| 43 | 81058-00 | Mounting Clip Screw | 2 |

ELECTRICAL CONNECTIONS

Check the data plate to determine for what voltage this deck oven is wired and what voltage service to use.



WARNING: IMPROPER GROUNDING COULD RESULT IN ELECTRICAL SHOCK This appliance is equipped with a three-prong (grounded) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



WARNING: This unit is not intended to hold potentially hazardous foods such as uncooked or unpreserved meats and sausages.



INSTALLATION

The CDO-17 Bake Oven has been inspected and tested at the factory prior to shipment. The CDO-17 is designed for counter top operation.

Equipment Preparation

Unpack the CDO-17 and remove all packing materials (make sure no parts are discarded with crating material). Place it on a flat, horizontal surface at the desired location. Clean the deck oven before using. Wipe body and control box with a hot, wet cloth to remove any shipping dust or protective oil.

A power cord is provided for the 220 volt oven. If a suitable wall receptacle is not available, one must be installed by a qualified electrician. These deck ovens have been provided with the appropriate cord and plug set. Do not attempt to defeat its purpose by substituting a plug of a different configuration.

1. All food service equipment should be operated by trained personnel.
2. Never hold food below 150°F or above 40°F.
3. Oven use is restricted to pizza and bread products only. Oven may be used for cooking other types of food provided the food is cooked in pans or other containers.

OPERATION

1. Plug deck oven in and turn thermostat to 500° F. The unit has been calibrated at the factory. Wait about 45 minutes for the unit to heat up. This will burn off all protective oils from the heating elements.
2. Turn the thermostat clockwise to the desired temperature. The indicator light will come on. The indicator light will go off when the desired temperature is reached. If you are unable to set your deck oven to the desired temperature, contact your factory authorized service agent for adjustment. Note: It requires 20-45 minutes for the oven to reach a desired temperature.
3. When the indicator light goes out, place the product in the oven. Set the timer to the desired time. When the time bell sounds, remove the product from the oven. If the oven is not to be used again immediately, turn the thermostat counterclockwise to "OFF." Note: The timer is not part of the electrical circuit and does not turn the heaters off when it reaches zero.

CLEANING

1. Before cleaning, turn the oven off, open the door and allow the oven to cool. The outside of the oven may be cleaned with any standard commercial cleaner. Shelves may be removed and cleaned. **Warning:** Do not clean decks with high abrasion brushing or water as they may crack?
2. Liquids should never come in contact with the decks! Wipe clean with a dry cloth!

Installation Hints for Hearth Stones

1. To minimize warping and maximize the life of the stones, it is strongly recommended that the plates be pre-dried. First, preheat the decks with the pilot burner on for one hour. Over a five-hour period, gradually increase the temperature approximately 100°F every hour until your desired baking temperature is reached.
2. A slight odor and outgassing may occur during the initial heat up. This is normal as the stones are adjusting to their environment.
3. The stones should be reversed periodically to equalize wear.
4. Do not subject stones to thermal shock. Foods cannot be thawed directly on hearth stones.

Replacement of Heating Element

CAUTION: Unplug the line cord before beginning replacement.

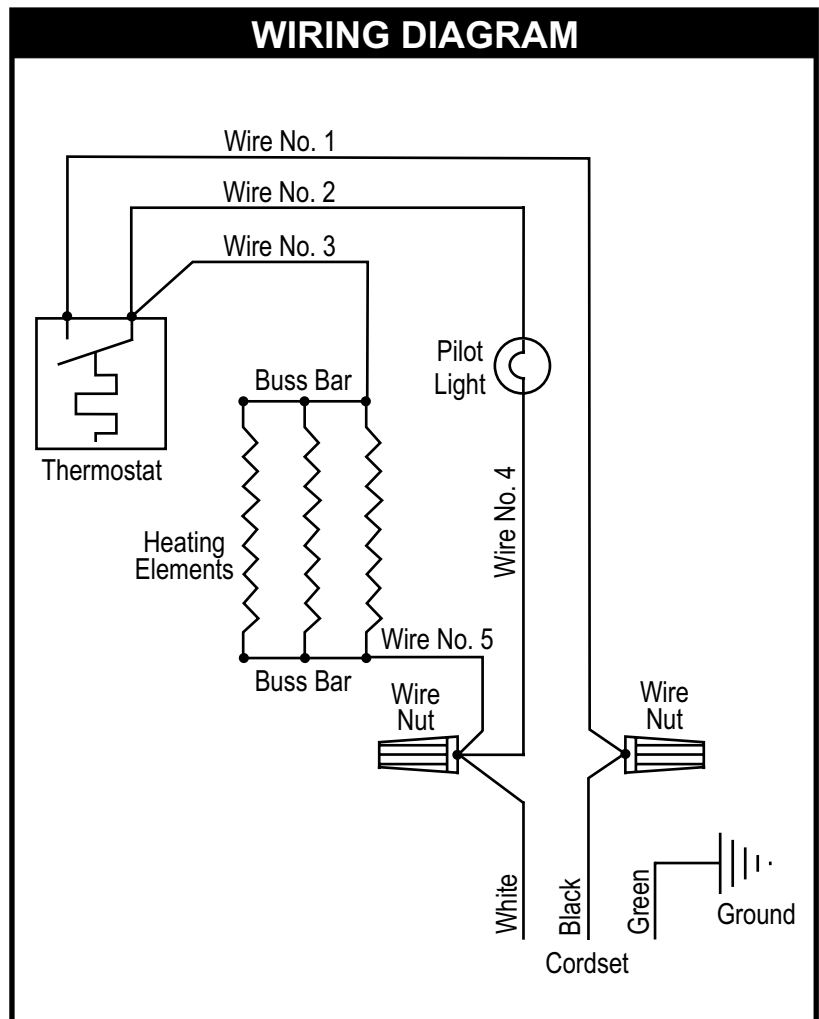
1. Unscrew the cover plate mounting screws (Item 41).

2. Unscrew case mounting screws (Item 38) and lift off case (Item 37).
3. Unscrew the nuts (Item 8) from the rear of the heater to be replaced and disconnect the wiring.
4. If top heater is being replaced, pry down the support tabs just far enough to slip the heater out. Remove the old heater; replace it with a new one, and bend the tabs back in position. Go on the Step 7.
5. If the heater under the shelf is being replaced, remove the shelf (Item 3) and unscrew the support assembly mounting screws (Item 5). Pullout the support assembly (Item 2) and turn it over. Pry up the support tabs just far enough to slip the heater out. Remove the old heater; replace it with the new one, and bend the tabs back into position.
6. Install the shelf support assembly. Be sure that the slot on the rear engages the table on the rear wall. Install the support assembly mounting screw (Item 5) and the shelf (Item 3).
7. Connect the wiring to the new heater with the nuts (Item 8) and washers (Item 7). CAUTION: Take care that the mica washers are between the electrical connections and the heaters.
8. Remount the case (Item 37) and reinstall the case mounting screws (Item 38).
9. Remount the cover plate (Item 39) using the cover plate mounting screws (Item 41).

Replacement of Thermostat

CAUTION: Unplug the power cord before beginning this procedure.

1. Unscrew the cover plate mounting screws (Item 41).
2. Unscrew case mounting screws and lift off case (Item 37).
3. Remove the thermostat sensor from the oven by unscrewing the mounting clips (Item 42) and bending the sensor around. Push it back through the hole.
4. Unscrew the control panel mounting screws (Item 27) then lift the control panel (Item 17) forward and down.
5. Pull off the thermostat control knob (Item 21).
6. Unscrew the thermostat mounting screws (Item 23).
7. Disconnect the wires from the thermostat (Item 18) and install in the same order on the new thermostat. Remove the old thermostat.
8. Mount the new thermostat using the mounting screws (Item 23).
9. Remount the control panel (Item 17) with mounting screws (Item 27).
10. Press on the thermostat control knob (Item 21).
11. Pull the sensor out far enough to handle easily then bend it around so it lies along the rear wall. Mount with mounting clips (Item 42) and screws (Item 43). CAUTION: Make certain the sensor cable does not touch the heater connections on the back of the oven.
12. Remount the case (Item 37) and reinstall the mounting screws (Item 38).
13. Reinstall the cover plate (Item 39) using the mounting screws (Item 41).



APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- ***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- ***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
- ***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- ***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- *Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- *Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- *Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- *Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”

9/05