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OWNER'S MANUAL
INSTRUCTIONS, INSTALLATION, OPERATION, MAINTENANCE
CONVECTION OVEN SERIES, RECO/RECOD

****READ THIS MANUAL IN ITS ENTIRETY BEFORE USING THIS RANGE****

All Royal Range of California, Inc. equipment is manufactured for use with the type of electrical rating specified on the rating plate and for installation in accordance with National Electrical Code ANSI /NFPA-70 (latest edition) and/or Canadian National Electrical Code CSA-C22.1 as applicable.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform with local codes, or in the absence of local codes, with the National **Electrical Code, ANSI/NFPA-70** (latest edition.). In Canada, installation should conform to **Canadian Electrical Code CSA-C22.1.**

Electrical wiring from the Electric Meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes or in the absence of local codes, with the **National Electrical Codes ANSI/NFPA 70** – current. In Canada, conform to Canadian **Electrical Code CSA-C22.1.**

Installation, Operation and Service Personnel:

Qualified, certified, licensed and / or authorized personnel who are familiar with and experienced in state/local installation codes should perform installation of the equipment.

Qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment should perform operation of the equipment.

Qualified personnel who are knowledgeable with Royal Range Cooking Equipments should perform Service of the equipment.

GENERAL:
RATING PLATE

The rating plate is located at the back of the oven next to the motor assembly. Information on this plate includes the model number, serial number, power input, ampere draw and clearances from combustible and non-combustible surfaces.

ROYAL RANGE COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE POWER INPUT IDENTIFIED ON THE RATING PLATE!

CLEARANCES: The appliance area must be kept free and clear of all combustibles. This unit is design-certified for the following installations only:

The clearances from combustible and non-combustible construction are as follows:

	Combustible	Noncombustible
Back	0"	0"
Side	0"	0"

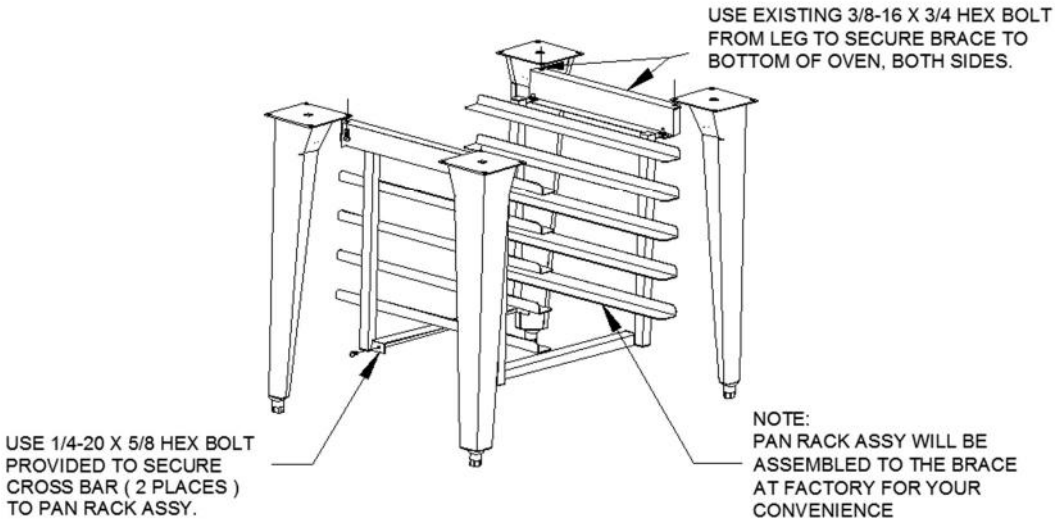
DO NOT MOUNT oven on a curb base. Use legs/casters provided. Adequate air space at the bottom and rear of the unit must be provided for proper cooling of blower motor.

ASSEMBLY: DO NOT USE door to lift or move oven!!! All ovens must be installed on leg assembly or casters shipped with the unit. The leg/stand assembly parts or casters are shipped separately.

Figure 1

PAN RACK
ASSEMBLY INSTRUCTIONS

TOOLS NEEDED: 7/16 & 9/16 SOCKET SET OR WRENCH



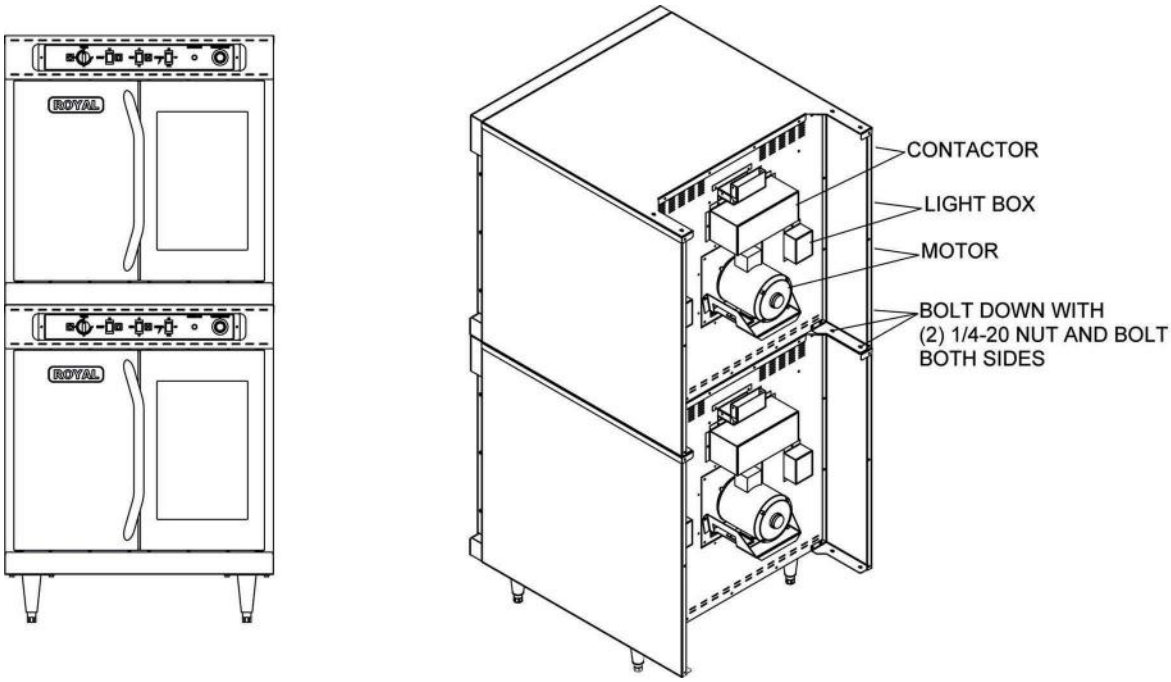
SINGLE OVEN: Assemble the leg/stand assembly as follows:

1. Remove legs from package.
2. Line leg plate holes with holes at the bottom of the base and secure with (4) 3/8-16 bolts. Assemble all 4 legs.

DOUBLE OVEN: (6" leg assembly is provided) Single units stacked.

1. Match holes of the leg plate with oven bottom base and assemble with bolts (3/8"-16) provided. **Note: Welded nut on the leg plate should be inserted through the hole up into the unit.**
2. Screw studded leg into the leg plate.
3. Set top oven on top of bottom oven.
4. Secure units to each other at rear as shown in figure 2.
5. For units that are already stacked, please follow steps 1 and 2

Figure 2



CASTER INSTALLATION: If casters are provided, match holes on the caster with holes on the oven bottom base and fasten with bolts provided. NOTE: Front casters are locking type.

LEVELING:

A carpenter's spirit level should be placed on the oven's center baking rack and the unit leveled both front-to-back and side-to-side. If it is not level, cakes, casseroles, and any other liquid or semi-liquid batter will not bake evenly and the unit will not function efficiently.

If the floor is relatively smooth and level, the unit may be further leveled with adjustment in the foot of the leg. Units with casters must be leveled with shims. A unit will probably not return to the same position after being moved, requiring re-leveling after each and every move.

ELECTRICAL CONNECTION:

ROYAL RANGE CONVECTION OVENS have a single point power connection at the terminal block. Check for single phase or three phase connection and connect accordingly. The electrical service in the building must be equipped with a properly grounded receptacle, in accordance with local codes, or in the absence of local codes, with the national electrical code, ANSI/NFPA 70-latest edition, in Canada, conform to Canadian electrical codes CSA-C22.1. 208V or 240V single and three phase wires should be properly connected as shown in the wiring diagram. 480V connection is ONLY with three phase and a step down transformer.

Do not cut or remove the grounding wire. Wiring diagram is located on the backside of the appliance.

Disconnect power supply before cleaning or servicing.

NOTE: This appliance is not capable of being operated in the event of power failure. No attempt should be made to operate this appliance during power failure.

"WARNING: Risk of Electrical Shock-Appliance must be secured to building structure. See Installation Instructions."

"AVERTISSEMENT: Risque de choc électrique-l'appareil doit être fixée à la structure de la bâtisse. Voir les instructions d'installation."

For units rated 480VAC:

"Warning: Risk of Fire-Appliance must be connected to a circuit protected by branch circuit protective Device set at 20A max."

"AVERTISSEMENT: Risque de Feu-l'appareil doit être branché à un circuit protégé par un dispositif de protection de circuit de dérivation de 20A max".

FLEXIBLE COUPLING, CONNECTORS AND CASTERS:

If the unit is to be installed with flexible couplings and /or quick-disconnect fittings, the installer must use a certified commercial flexible connector (with suitable strain relief). If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Restraining device may be attached to the back frame/panel of unit.

If the unit is to be installed with casters, a flexible connector must be used and the same **ANSI** standard apply. Locking front casters are provided to limit the movement of the appliance without depending on the connector or associated cables. A suitable strain relief must be installed.

FINAL PREPARATION:

On initial installation, turn the oven to 250 degrees and operate for about 1 hour, then reset the thermostat to its maximum and operate for another hour. This will drive off solvents remaining in the unit. At the end of this second hour, turn the thermostat OFF, open the door and set the switch to 'cool'. Oven should then be thoroughly washed using hot, soapy water before being used.

CLEANING AND MAINTENANCE:

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Royal Range oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

CAUTION: Never use Ammonia in an Oven that is warmer than room temperature and always have direct ventilation.

DAILY CLEANING: OVENS

1. Remove the baking racks. Wash in hot soapy water, and replace after the rest of the oven is cleaned.
2. Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
3. Wash all the above with hot soapy water, then reassemble.
4. Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
5. Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
6. After cleaning the oven, rinse well with ¼ cup of vinegar to one quart of clear water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.
7. To increase the life of the motor, follow these instructions:
   (a) Never run oven with motor off.
   (b) After you finish cooking and the oven is not to be used for more then ½ hour. Place the switch to the "COOL" position and open the door. When oven temperature is equal to room temperature turn unit off.

PERIODIC CLEANING:

Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly so **as to not drip oil needlessly**.

Your appliance should be checked for safe and efficient operation at least once a year by qualified service personnel.

STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean stainless surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

Contact the factory, the factory representative or a local service company to perform all Maintenance and repairs.