



# Convection Ovens

*A Professional Line of Commercial Cooking Equipment*



## Instruction Manual CONVECTION OVEN

**CULCOF-54-NG/LP**

**Natural Gas (/NG) or Liquid Propane (/LP)**

This manual contains important information regarding your Culitek unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



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This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

### **WARNINGS**

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes
- Do not install or use without all 4 legs
- This equipment is for use in non-combustible locations only
- Do not obstruct the flow of combustion and ventilation air
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving
- This equipment should only be used in a flat, level position
- Do not operate unattended
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

### **TO INSTALL:**

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, secure surface with at least 12" of open space around all sides.
3. Install the feet onto the unit and make sure the unit is level
4. Check to make sure the outlet of the correct voltage for this item (120V) and gas connection is near. Do not use an extension cord, this item must be plugged directly into an outlet.
5. Unit should be placed under a ventilation hood and their should be at least 2" of space between the back of the oven and the wall. This will ensure proper airflow

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

### **Clearance and positioning around the equipment:**

This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the legs installed and be placed on a non-combustible surface.

### **Air Supply and ventilation:**

The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

### **Pressure Regulator:**

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.

Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.

### Gas Conversion:

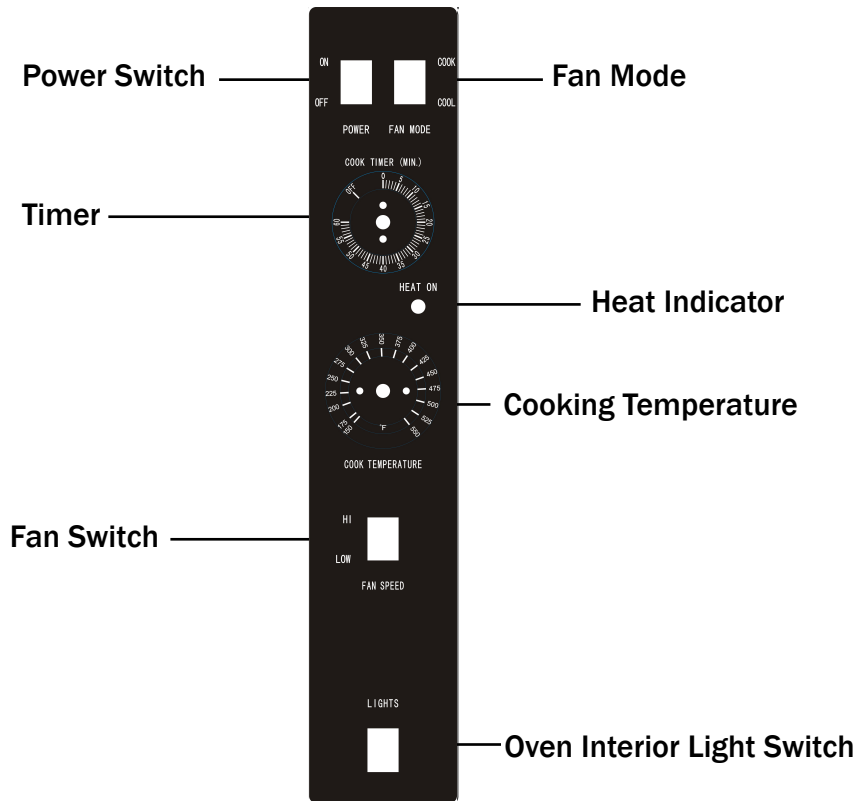
Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the tips have been provided.

Natural Gas Orifice is 2 mm.

Liquid Propane Gas Orifice is 1.25 mm.

Orifice size is marked on the tip.

### Control Panel Features



### TO USE:

1. Turn the oven ON by using the power switch at the top of the control panel.
2. Select the desired fan speed using the fan speed switch
3. Switch the Fan Mode to Cook. In cook mode, the fan will run continuously when the oven doors are closed (The fan does not cycle on and off with the burners). If the switch is set to COOL, the fan will continue to run even with the doors open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to the desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven pre-heats.
5. Wait until the HEAT ON indicator has turned on and off three times. After the third time, the oven will have reached the set cooking temperature.
6. Open the oven doors and load the product into the oven. Once product is set, close oven doors to start cooking
7. To set the Timer turn the Cook Timer until the indicator mark points to the desired cooking time. The timer goes from 0-55 minutes. A buzzer will go off once the timer hits 0. The buzzer will shut off after a little while. The timer does not control the oven. The timer will continue to run when the oven doors are open.
8. When the food is done cooking, you can quickly cool it down by opening the oven doors and switching the fan mode to either COOL or HI.
9. When you are done cooking, turn the oven off by turning the temperature to the lowest setting and switching the Power Switch to OFF.

**CLEANING - NOTE:** To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item always turn off, unplug and let cool.
2. Wipe the entire unit with a clean soft cloth until it is completely dry.
3. To avoid damage to the unit, do not use abrasive cleaners or scouring pads.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a professional repair service.

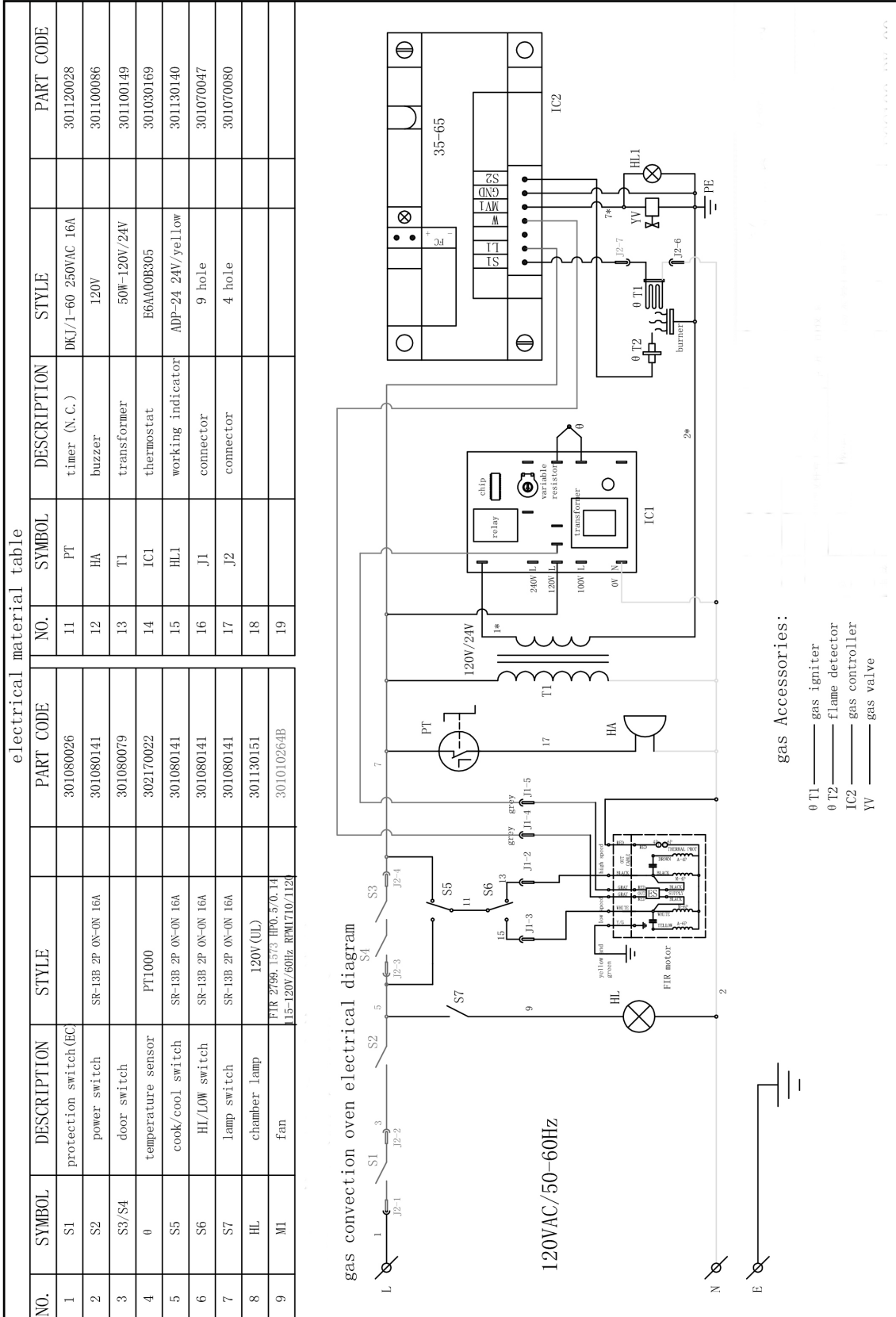
### TROUBLESHOOTING

| Problem                                 | Possible Causes                                  | Solution                                    |
|---|--|---|
| No Heat                                 | Ignitor defective                                | Call authorized Service center              |
| No Heat                                 | Power switch on control panel is off             | Set the control panel to COOK               |
| No Heat                                 | Doors are open                                   | Close doors                                 |
| No Heat                                 | Door micro switch defective                      | Call authorized service center              |
| No Heat                                 | Gas valve to oven may be in the cleared position | Turn gas valve on                           |
| Oven has not reached proper temperature | The oven has not reached pre-heat temperature    | Wait for oven to reach pre-heat temperature |
| Oven has not reached proper temperature | Internal problem with main temperature control   | Call authorized service center              |
| Convection fan does not run             | Oven has no electrical power                     | Check electrical supply                     |
| Convection fan does not run             | Circuit breaker tripped                          | Reset the breaker                           |
| Convection fan does not run             | Doors are open                                   | Close doors                                 |
| Convection fan does not run             | Door Micro-switch defective                      | Call authorized service center              |

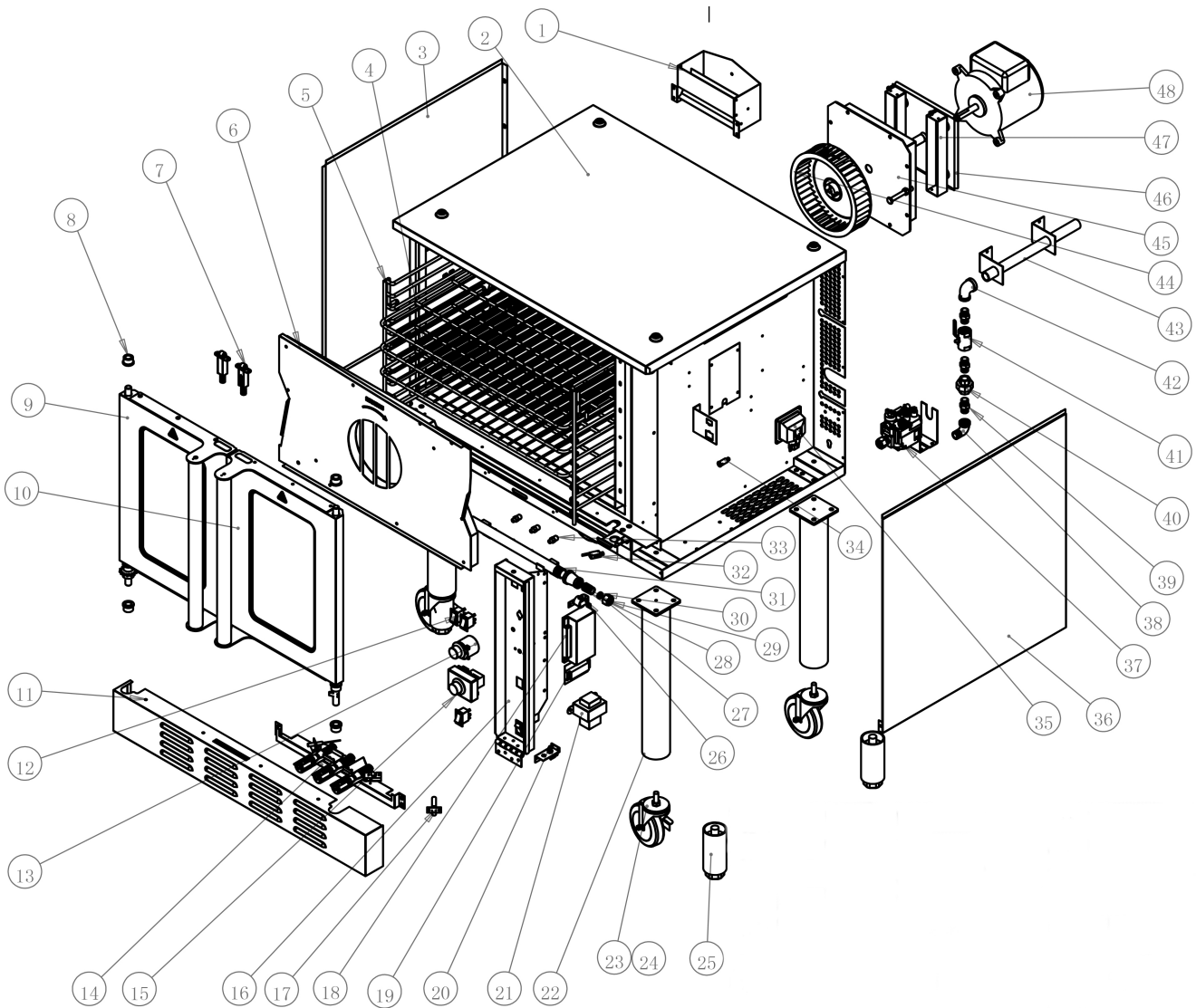
### HELPFUL HINTS

| Problem                                  | Possible Causes              | Solution                                      |
|--|------------------------------|---|
| Food Browns unevenly                     | Improper heating temperature | Pre-heat until desired temperature is reached |
| Food Browns unevenly                     | Baking pan dark or glass     | Lower oven temp by 25° F                      |
| Food dries before browning               | Oven temp too high           | Lower oven temp                               |
| Food dries before browning               | Oven door opened too much    | Stop opening oven door so much                |
| Oven cycles 3 times and locks itself out | Flame sensor defective       | Call authorized service center                |

### Wiring Diagram for the Gas Convection Oven



### Parts Diagram for the Gas Convection Oven



| Diagram Number | Description             | Quantity |
|----------------|-------------------------|----------|
| 1              | BACK GAS FLUE ASSEMBLY  | 1        |
| 2              | TOP PANEL ASSEMBLY      | 1        |
| 3              | LEFT SIDE PANE          | 1        |
| 4              | RACK                    | 3        |
| 5              | RACK SUPPORT            | 2        |
| 6              | CHAMBER ASSEMBLY        | 1        |
| 7              | DOOR LATCH ASSEMBLY     | 2        |
| 8              | DOOR SHAFT COPPER COVER | 6        |
| 9              | LEFT DOOR ASSEMBLY      | 1        |
| 10             | RIGHT DOOR ASSEMBLY     | 1        |
| 11             | FRONT BOTTOM PANEL      | 1        |
| 12             | WATER-PROOF SWITCH      | 4        |

### Parts List for the Gas Convection Oven

| Diagram Number | Description                | Quantity |
|----------------|----------------------------|----------|
| 13             | TIMER                      | 1        |
| 14             | BURNER ASSEMBLY            | 1        |
| 15             | THERMOSTATE                | 1        |
| 16             | CONTROL PANEL ASSEMBLY     | 1        |
| 17             | IGNITOR                    | 1        |
| 18             | HOT SURFACE CONTROLLER 24V | 1        |
| 19             | TERMINAL HOUSINNG 8 POS    | 1        |
| 19a            | TERMINAL                   | 6        |
| 20             | MICRO SWITCH               | 1        |
| 21             | TRANSFORMER                | 1        |
| 22             | LEG TUBE                   | 4        |
| 23             | CASTOR WITH BREAK          | 2        |
| 23a            | CASTOR WITHOUT BREAK       | 2        |
| 24             | SCREW CONNECTOR            | 4        |
| 25             | ADJUSTABLE LEG             | 4        |
| 26             | BUZZER                     | 1        |
| 27             | CONNECTOR                  | 1        |
| 28             | TUBE CONNECT               | 2        |
| 29             | SCREW                      | 2        |
| 30             | COLLAR FOR TUBE            | 2        |
| 31             | MANIFOLD TUBING            | 1        |
| 32             | TRAVEL SWITCH              | 2        |
| 33             | NOZZLE                     | 3        |
| 33a            | NOZZLE                     | 3        |
| 33b            | NOZZLE                     | 3        |
| 34             | OPERATION LIGHT            | 1        |
| 35             | High temperature luminaire | 1        |
| 36             | RIGHT SIDE PANEL           | 1        |
| 37             | SAFTY VALVE                | 1        |
| 38             | 2/1 joint                  | 1        |
| 39             | outside connector          | 3        |
| 40             | 1/2 joint                  | 1        |
| 41             | 1/2 BALL VALVE             | 1        |
| 42             | CONNECTING JOINT           | 1        |
| 43             | INLET PIPE                 | 1        |
| 44             | FAN                        | 1        |
| 45             | MOTOR INSULATING PANEL     | 1        |
| 47             | MOTOR ASSEMBE PANEL        | 2        |
| 48             | MOTOR                      | 1        |





## Convection Ovens

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### CULITEK One Year Limited Warranty

CULITEK warrants its equipment against defects in materials and workmanship, subject to the following conditions:

#### ONE YEAR WARRANTY

CULITEK Convection Ovens are warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. 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 CULITEK's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by CULITEK, after defective unit has been inspected and defect has been confirmed. CULITEK does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, 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, 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.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from CULITEK, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

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

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#### WARRANTY CLAIMS & SERVICE

For all warranty claims please have the model number, serial number and a proof of purchase available.

**Phone: 1-800-325-1740**

For all online warranty claims please include the model number, serial number and detailed description of the issue.

Please attach a copy of your proof of purchase with your e-mail.

**E-Mail: [customerservice@partstown.com](mailto:customerservice@partstown.com)**