

OWNER'S MANUAL

**INSTALLATION
OPERATION
MAINTENANCE**

CONVECTION OVEN

MODEL # RDCO-32

All Rankin-Delux, Inc. equipment is manufactured for use with the type of gas specified on the rating plate and for installation in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition)

AVERTISSEMENT

**Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs
Ou liquids inflammables dans le voisinage de cet appareil,
Ni de tout autre appareil.**

**AVERTISSEMENT: Une installation, un ajustement, une
alteration, un service ou un entretien non conforme aux norms
peut causer des dommages a la propriete, des blessures ou la
mort. Lisez attentivement les directives d'installation,
d'operation et d'entretien avant de faire l'installation ou
l'entretien de cet equipement.**

Instructions to be followed in the event the user smells gas shall be posted in a prominent location in the kitchen area. This information shall be obtained by consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

RANKIN-DELUX, INC.

3245 Corridor Drive, Eastvale CA 91752 Ph; 951-685-0081 Fax: 951-685-0084

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 **Fuel Gas Code, ANSI Z-223.1** (latest edition.). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard **CAN/CGA-B149.1** (Natural. gas) or **CAN/CGA-B149.2** (Propane gas).

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 Code, ANSI/NFPA 70** or the Canadian **Electrical Code, CSA-C22.2** as applicable.

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 Rankin-Delux Cooking Equipments should perform Service of the equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crafted carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. **Visible loss or damage:** Note on freight bill or express delivery and signed by the person making delivery.
2. **File claim for damages immediately:** Regardless of the extent of damages.
3. **Concealed loss or damage:** If damage is noticed after unpacking, notify the transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date delivery made to you. Retain container for inspection.

GENERAL

- (1) A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- (2) The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator will be potentially hazardous and will void the appliance warranty.
- (3) The appliance and its individual shut off 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 (3.45kpa)
- (4) The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal or less than ½ psi (

- 3.45kpa)
- (5) To perform maintenance and repairs of the appliance, please contact the factory, the factory representative, or the nearest authorized local service company.

RATING PLATE

The rating plate is located at rear of the oven. Information on this plate includes the model, and serial number, BTU / hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for Natural or Propane gas. Lighting instructions are also located in the same area.

RANKIN-DELUX COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS 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 **noncombustible** construction are as follows:

	Combustible	Noncombustible
Back	4"	0
Side	4"	0

Use legs provided. Adequate air space at the bottom and rear of the unit must be provided for proper venting of blower motor.

ASSEMBLY

DO NOT USE door to lift or move oven!!! All ovens must be installed on legs shipped with the unit.

LEVELING

A carpenter’s spirit level should be placed on the oven’s 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, burner combustion may be erratic, 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. A unit will probably not return to the same position after being moved, requiring re-leveling after each and every move.

AIR SUPPLY & VENTILATION

The area in front of, around and above the appliance 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 and at the sides of the appliances for servicing and proper operation.

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing a hood.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts, either of which can interfere with pilot or burner performance and can also be hard to

diagnose. Air movement should be checked during installation; if pilot or burner outage problems persist, make-up air openings or baffles may have to be provided in the room.

ELECTRICAL CONNECTION

RANKIN-DELUX CONVECTION OVEN requires a 120 volt supply to operate the ignition system and blower. The supply cord provided along with the appliance is equipped with a three prong (grounding) plug for protection against shock hazard. The electrical service in the building must be equipped with a properly grounded three prong receptacle, in accordance with local codes, or in the absence of local codes, with the national electrical code, **ANSI/NFPA 70**, in Canada, conform with Canadian electrical codes, **CSA-C22.2**.

Do not cut or remove the grounding prong from this plug. 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.

GAS CONNECTION

The gas supply (service) line must be the same size or greater than the inlet line of appliance. Rankin-Delux ovens use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

MANUAL SHUT-OFF VALVE

This installer-supplied valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position accessible in the event of an emergency.

PRESSURE REGULATOR

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator comes with the oven.

Failure to install the pressure regulator will void the equipment warranty!

The regulators supplied with Rankin-Delux Ovens, have 3/4" inlet /outlet openings and are adjusted at the factory for 5" WC (Natural gas) or 10" WC (Propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step-down regulator will be required. The arrow shown on the bottom of the regulator body shows gas flow direction; it should point downstream to the appliance. The red air vent cap on the top of the regulator is part of the regulator and should not be removed.

Any adjustments to regulators must be made **only** by qualified service personnel with the proper equipment.

CONNECTIONS

Please check installer-supplied intake pipes visually and /or blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing a service line. When gas pressure is applied these particles can clog orifices.

All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots!

LIGHTING

CAUTION

When lighting pilots and checking for leaks, do not Stand with your face close to the combustion chamber.

All Rankin-Delux appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Putting an open flame beside a new gas connection is extremely dangerous.

- (a) Turn the thermostat dial to the "OFF" position. Place the power switch to the "OFF" position.
- (b) Wait five minutes.
- (c) Place power switch to the "ON" position. Turn the oven thermostat to the desired temperature.
- (d) For a complete shutdown, place the thermostat and power switch in the "OFF" position.

TO CHECK FOR GAS LEAKS

- (1) Remove the kick plate and right side panel
- (2) Check pilot tubing and burner tubing for leaks at the connectors with a soapy water solution.
- (3) Light the pilot as described above.
- (4) Turn the thermostat to any setting and the burner should light.
- (5) Check the burner orifice elbow connection downstream of the valve with a soapy water solution.
- (6) Check the burner visually for blue flame. There should be no yellow tips or soot. If yellow tipping occurs, call an authorized service person to adjust the burner air shutter.

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 Rankin-Delux 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 $\frac{1}{4}$ 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 than $\frac{1}{2}$ 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.