



29Y-048-NAT, 29Y-048-LP

Gas Convection Oven

User's Manual



Congratulations on your purchase of this Kratos Convection Oven!

All of the information and guidelines in this user manual comply with applicable regulations, which are the result long-term accumulated knowledge and experience in the project field.

Should you have any questions, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purposes and efficient operation, please make this document available to users for reference. All users should read this manual carefully before carrying out any action on this oven, especially during the initial use.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

⚠ 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.

⚠ WARNING

- ◆ Any self-modification, wrong installation, adjustment, or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For safety purposes, keep the oven away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual, or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the oven.
- ◆ Preserve this manual in a safe location, preferably near the oven. When passing on/selling the oven to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in vicinity of the mounting position.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

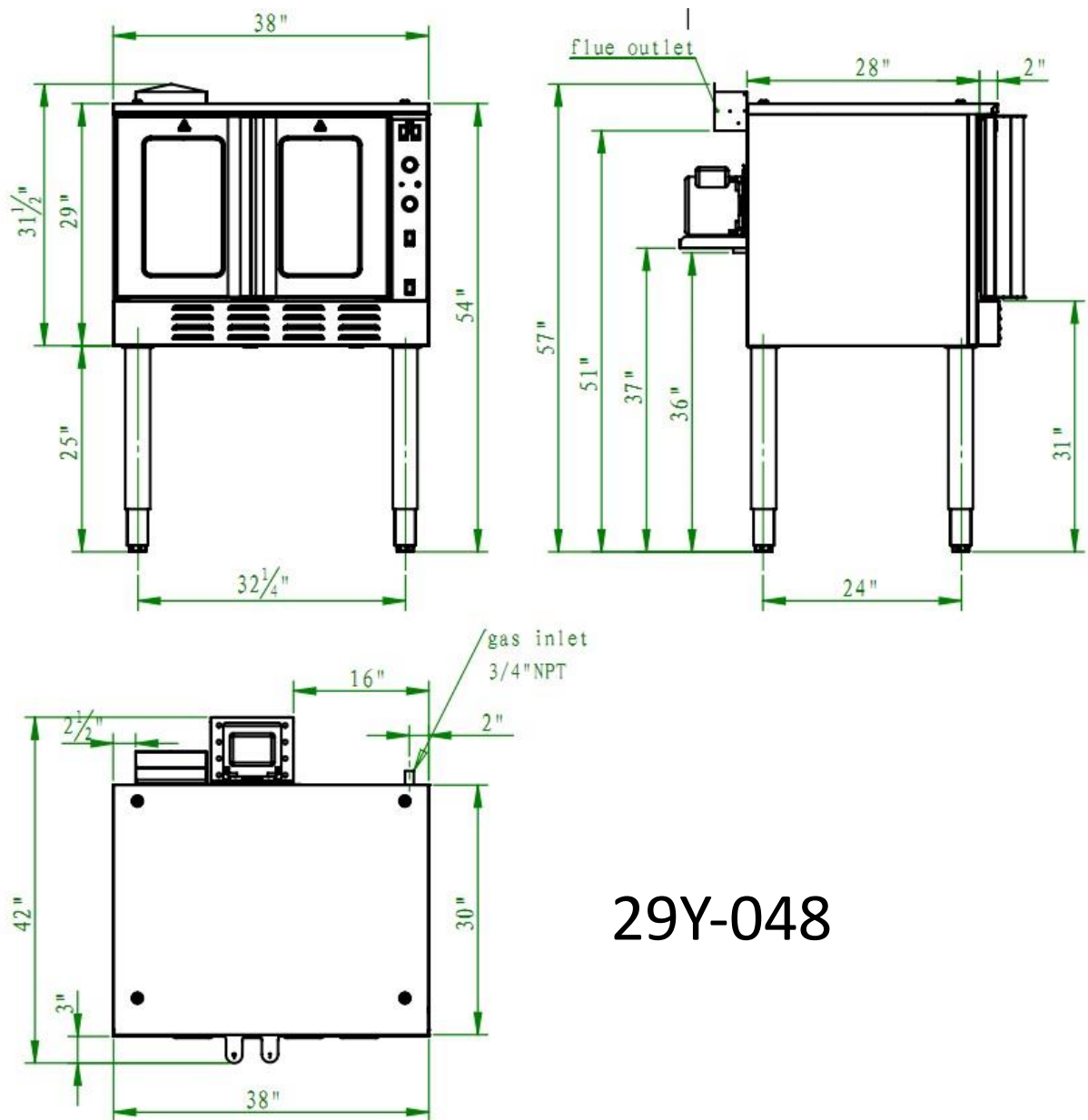
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1. Oven Overview

The 29Y-048 Convection oven is a sturdy steel structure with 4 legs that can be adjusted in height. Equipped with a built-in convection fan, ensuring the temperature uniformity in chamber. Also, provided with automatic ignition system in the case of flameout, and a shutdown device which will stop trying to ignite the burner(s) after 3 attempts to ensure safety. The electronic automatic thermostatic device allows the user to set precise temperatures. For additional safety, the oven is equipped with a protection device to prevent potential damages from high temperatures.

2. Structure Schematic Diagram



3. Basic Features & Parameters

Model		29Y-048 Gas Convection Oven
Dimension (in)		38.19"x41.73"x57.08"
Cavity Size (in)		28.74"x25.59"x19.69"
LPG	Pressure (Pa)	2800
	Power (kW)	15.8
	Gas Cons. (kg/h)	1.31
NG	Pressure (Pa)	2000
	Power (kW)	15.8
	Gas Cons. (m ³ /h)	1.67
Gas Inlet Size		NPT 3/4"
Voltage (V)		120V 60Hz
N/W (lbs)		403

Hint: This appliance is only applicable for NG or LPG.

4. Precautions & Recommendations

4.1 Installment

1. Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully. Remove any glue residual with the proper substances, such as petrol; never use abrasive substances.
2. Mount the unit feet; the unit must be leveled; small differences of height can be solved by adjusting the feet. Use a level on top of the oven to ensure the oven is level after adjusting.
3. The connections to the gas and/or electrical supply must be close to the appliance and easy to reach.
4. Place the unit under an exhaust hood and ensure that you are complying with your local regulations.
5. Install the unit at least 2" from the wall and at least 6" from any other heat producing equipment. If the unit is placed very close to the wall, partition walls, kitchen cabinets, decorative walls, etc., we recommend that they are made with a non-combustible

material with a proper thermal insulation. Pay a lot of attention to regulations concerning fire prevention.

- Do not locate the oven adjacent to any high heat or grease-producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the oven above 130°F. Do not mount above other cooking equipment.
6. **Law provisions, technical regulations and directives:** The manufacturer requires the installation to be performed according to the national and local codes. It must be performed by a licensed installer.
 7. **Notes for the installer:**
 - Explain and demonstrate how the appliance works to the user according to the instructions and ensure they have the user manual.
 - Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.
 - Do not install the equipment next to other appliances that reach a high hear. A 6" minimum clearance from these types of equipment is required.

Startup

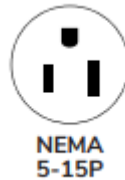
Gas Connection

1. The serial plate is located inside the lower front panel. It indicates the type of gas the unit is equipped to burn. All our equipment is adjusted at the factory. Check type of gas on serial plate.
2. The appliance is design-certified for operation on natural or propane gases, it should be connected only to the type of gas for which it is equipped.
3. A 3/4" NPT line is provided at the rear for the gas connection. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics.
4. An adequate gas supply line to the unit should be no smaller than the inside diameter of the pipe from the unit to which it is connected.
5. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

6. All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. Never use an open flame to check for gas leaks. All connections must be checked for leaks after the unit has been put into operation.

Electric Connection

1. Before connecting the appliance to the network, check the following:
 - Voltage supply corresponds to the data written in the plate.
 - Grounding is efficient.
 - The connection cable is suitable to the power absorbed by the appliance.
2. . Electrical Grounding: This oven includes a three-prong (grounding) plug for protection against shock hazard and should be plugged directly into a properly grounded 3 prong 120V outlet.



Warning: ELECTRIC GROUNDING INSTRUCTIONS:

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Never modify the plug or use a broken plug. Do not cut or remove the grounding prong from this plug.

Exhaust System

1. The Oven must be installed in accordance with all applicable hood regulations.
2. These appliances are not designed to be connected to an evacuation duct for the discharge of combustible products.
3. These appliances must discharge the combustible products into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent.
4. During installation, ensure that there are no obstacles in the air suction and evacuation.

Warnings

1. Always supervise the appliance while being used and never let it run while empty.
2. The oven does not require special adjustment assistance from specialized personnel if the adjustments are carried out by the user during the use of the appliance.
3. Use only the accessories recommended by the manufacturer.
4. During the initial uses of the appliance, a burning smell may be detected. This will disappear after two or three uses.
5. After use, the areas are hot for a certain amount of time (residual heat). Avoid resting your hands on them and allowing children to get too close.
6. These are very important regulations; if they are neglected, the appliance may not perform properly, or the user may be placed at risk.
7. The appliance is strictly for professional use and must be used by qualified personnel.
8. This product is a commercial machine that needs to be operated by trained personnel, not applicable for household use.
9. The installation, start-up and maintenance of the appliance must be carried out by qualified personnel.
10. All installation works must be carried out according to the local code and law. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance, or incorrect use.

5. Working Instructions & Operation

Lighting, Relighting, and Shutdown Instructions

- To light the oven, switch the power switch at the top left corner of the control panel to the "ON" position. (The oven is equipped with a direct hot surface ignition system. There is no pilot to light.)
- If the burners fail to ignite within four seconds, the oven will automatically shut off the gas, wait five minutes to allow the gas that was released to dissipate, and try to light the burners again. If the burners still fail to ignite after three such attempts, the oven will stop trying, even though the power switch is in the "ON" position. To continue to attempt to light the burners, turn the power switch "OFF" and then "ON" again.
- To shutdown the oven, switch the power switch to the "OFF" position. For a complete shutdown, also open the control panel and turn the manual shut-off valve to the "OFF" position.

Operating the Controls

A convection oven is a different type of oven that offers many features and advantages to the food service operation. The additional capabilities and features of the oven require some learning. However, the operation of the oven is not difficult to understand or control once you have some practice. See the controls in the following feature:

Power Switch:
Switch ON to use the oven, switch OFF when done using the oven.

Cook Timer:
Turn knob to set a time duration. An alarm will sound when the timer runs out. Turn the knob to OFF to cancel the alarm. The timer is a reminder to the user; the timer does not control the oven.

Power Indicator:
It illuminates when the power switch is in ON position.

HI/LOW Fan Speed:
Use to select fan speed (HI or LOW). The appropriate speed is determined by the type of food being cooked.

Fan Mode:
In COOK mode, the fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners. In COOL mode, the fan runs continuously even if the doors are open. To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL. The COOL mode has the same function with COOK mode when the doors are closed.

HEAT-ON Indicator:
The HEAT-ON indicator will light when the burners are on and will remain on while the oven preheats.

Cook Temperature Control:
Turn the knob to desired temperature. When the set point is reached, the HEAT ON indicator will be off. When the burners maintain in the set temperature, the indicator will cycle on or off.

Oven Interior Light Switch:
Press to turn on the light. The light is controlled independently.

Operation

Turn the oven ON and select a cooking temperature. Two additional controls are used to control the fan (as described below).

The timer is a reminder to you of when to remove food from the oven. The timer does not control the temperature of the oven.

To cook, do the following:

1. Turn the oven ON using the Power Switch at the top of the control panel.
2. Select the desired fan speed using the Fan Speed switch. The appropriate fan speed (HI or LOW) depends on the type of food being cooked.
3. Switch the Fan Mode switch to COOK. The fan will run continuously when the oven doors are closed (the fan does not cycle on and off with the burners). (If this switch is set to COOL, the only difference is that the fan will continue to run when the oven doors are open.)
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven preheats.
5. Wait until the HEAT ON indicator has come on and gone out three times. At that time the oven will have reached the set cooking temperature.
6. Open the oven doors, load the product into the oven, and close the doors.
7. You can use the Cook Timer as a reminder of when to remove the load from the oven. If so desired, turn the Cook Timer knob until the indicator mark points to the desired cooking time (up to 55 minutes). The timer knob will rotate counterclockwise as the timer runs down, indicating how much time remains. You can turn the knob while cooking to increase or decrease the remaining time. When the timer runs out, a buzzer will sound for a short time, then turn itself off. (To immediately silence the buzzer, turn the Cook Timer knob to the OFF position.) The timer is a reminder to you; the timer does not control the oven.

If you open the oven doors, the burners and fan will shut off until the doors are closed. However, the timer will continue running even if the doors are open.

For ovens that are equipped with an oven interior light, to turn on the light, press and hold the switch located at the bottom of the control panel.

29Y-048 timer instructions:

1. If the set time is ≥ 5 minutes, rotate it clockwise to the required set time;
2. If the set time is ≤ 5 minutes, rotate it clockwise to the position indicating 5 minutes or a little more than 5 minutes, and then rotate it counterclockwise to the required set time.

Cooling down the oven:

Step 1: Turn the thermostat to minimum.

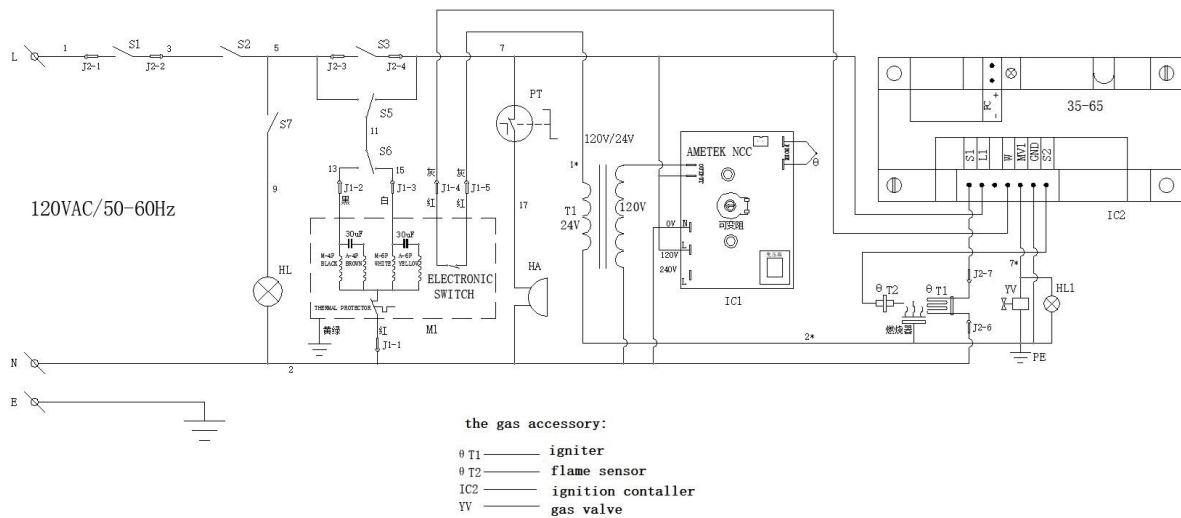
Step 2: Open the door then switch to COOL mode ,the fan will run to cool down the oven . For the most rapidly cooling ,switch the Fan Speed to HI.

Step 3: When the oven has cooled sufficiently, turn the switch to COOK Mode for next cooking.

Caution : Please follow upper steps to cool down the oven to avoid scalding.

- When finished cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and switch the Power Switch to OFF.

6. Electrical Diagram:



Cleaning & Maintenance

- Before cleaning, switch off the unit and let it cool down.
- Carefully clean the appliance daily to guarantee its proper operation and long life.
- Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water by using a soft cloth; for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety. Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use steel cottons or stainless-steel brushes as they can cause damaging scratches to the oven.
- Metal powder, metal shavings from working and iron material in general, when in contact with stainless steel surfaces, can cause rust stains. Superficial rust stain

might be present on new appliances, and they can be removed with a detergent diluted in water and a Scotch Brite sponge. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges.

5. Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors coming from floor washing products
6. . Do not aim water jets directly on the appliance, it might be damaged. After cleaning, rinse properly with clean water and dry carefully with a cloth.
7. The appliances are made in a way that little maintenance is necessary. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once a year by the specialized personnel of our assistance service or by a specialized technician.
8. **Before carrying out any maintenance or repair, disconnect the appliance from the gas network or cut off the main supply. Use only original spare parts supplied by the manufacturer.**
9. If the appliance is not used for long period of time, please clean the equipment and the surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces. Carry out all maintenance operations. Cover all appliances with a suitable material and leave a few openings to allow air to circulate.



1 year Equipment Limited Warranty

Kratos offers a 1 year warranty to the original purchaser of new equipment, the model of equipment will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide service inclusive of parts & Labor, replace the entire unit or refund the purchase price to satisfy the warranty obligation.

Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Commercial use only, Residential use voids warranty.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the table can be damaged due to not being secured to the floor.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the contiguous United States.
- Any products where the original sale cannot be determined. No order #, invoice or receipt to provide proof of purchase will result in no warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be made at time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business, or any other expenses.
- Defects or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or Act of God

For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on www.centralrestaurant.com, call 800-215-9293 or email sales@centralrestaurant.com

