



Dynamic Cooking Systems, Inc.

PROFESSIONAL

INSTALLATION & OPERATION MANUAL FULL SIZE CONVECTION OVEN MODEL NO. DCS-FSCO

Care and Installation Instructions for
Gas Fired Commercial Convection Oven

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR
OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER
APPLIANCE.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call
your gas supplier.

Consult your local gas supplier for instructions to be
followed in the event you smell gas.

Post these instructions in a prominent location.

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.



CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates some byproducts which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.



PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

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SETTING NEW STANDARDS

TABLE OF CONTENTS

SECTION ONE	SPECIFICATIONS	page 3
	Interior Dimensions	
	Exterior Dimensions	
	Gas Requirements & Inputs	
	Electrical Requirements	
	Unit Weights/Shipping Weight	
	Shipping Dimensions	
SECTION TWO	INSTALLATION	page 4
	Clearances	
	Gas Requirements	
	Gas Connection	
	Leak Testing	
	Electrical Grounding	
	Site Preparation	
	Leveling	
	Ventilation & Make-up Air	
SECTION THREE	OPERATION	page 6
	To Start Oven	
	To Reset System	
	Timer Operation	
	Shutdown	
SECTION FOUR	CARE & CLEANING	page 7
	Cleaning Guidelines	
SECTION FIVE	VENTILATION AND MAKE-UP AIR	page 7
SECTION SIX	GENERAL BAKING GUIDELINES	page 8
	Temperature & Time	
	Motor Speed Selection	
	Rack Positions	
	Time & Temperature Charts	
	User Recipes	
SECTION SIX	EQUIPMENT MAINTENANCE & SERVICE	page 11
	User Maintenance	
	Door Maintenance	
	Control Component Repair	
SECTION SEVEN	WARRANTY	page 19

SPECIFICATIONS

INTERIOR DIMENSIONS:

Width	Height	Depth (usable)
29" (737 mm)	24" (610 mm)	24" (610 mm)

EXTERIOR DIMENSIONS:

Width	Height	Depth
38" (965 mm)	31" (787 mm)	40" (1061 mm)

GAS REQUIREMENTS & INPUTS:

	Heating Value	Supply Pressure	Manifold Pressure
Natural Gas	1000 BTU/FT ³	7-10" W.C.	5" W.C.
Propane Gas	2550 BTU/FT ³	10-13" W.C.	10" W.C.

BURNER INPUT:

50,000 BTU per oven for installations to 2000 ft. elevation. If above 2000 ft. specify altitude when ordering as the oven BTU rating must be decreased accordingly.

ELECTRICAL REQUIREMENTS:

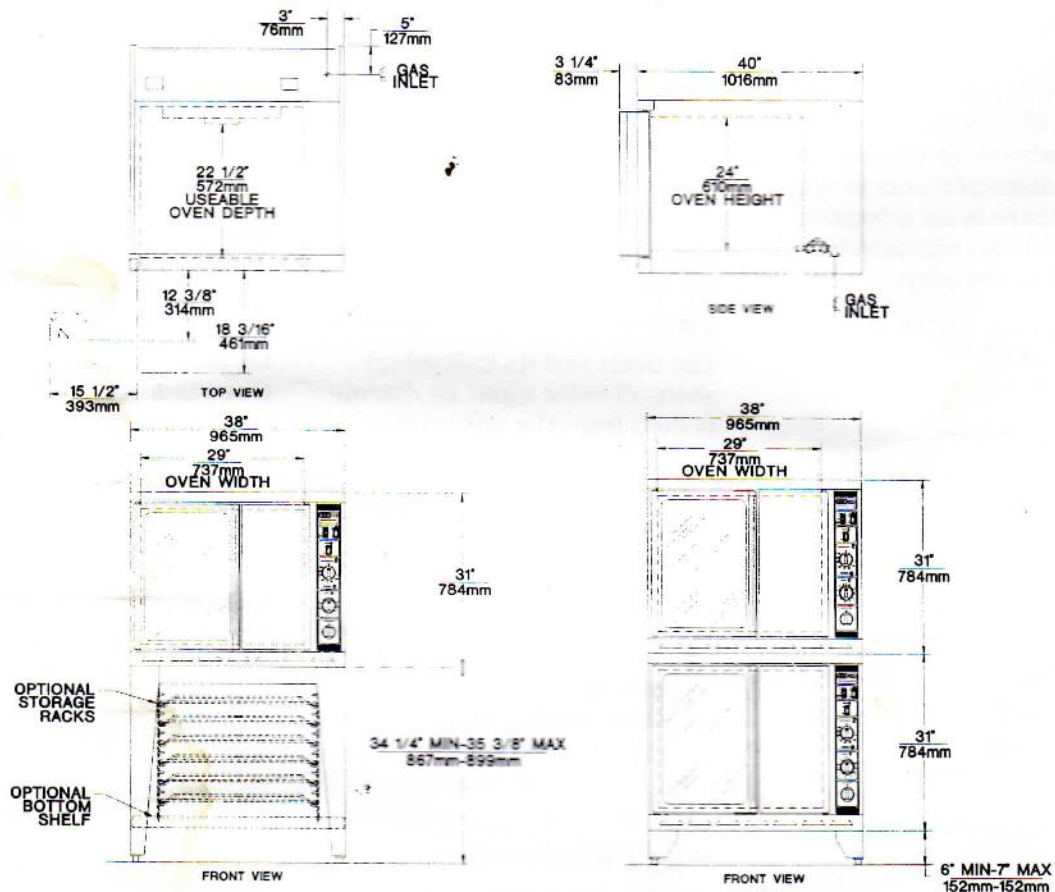
120 Volts, 60hz, single phase, 9 Amps per oven. Three prong power receptacle must be grounded.

UNIT WEIGHTS/ SHIPPING WEIGHT:

DCS-FSCO-1= 393 lbs./ 438 lbs.
DCS-FSCO-2= 786 lbs./ 848 lbs.

SHIPPING DIMENSIONS:

DCS-FSCO-1= 44" wide X 53" deep X 40" high
DCS-FSCO-2= 44" wide X 53" deep X 82" high
Minimum entry clearance 31½".



NOTE: The FSCO is best ordered from the factory either single or double stacked. If attempting to field stack units contact the factory for a stacking kit and special precautions and instructions.

INSTALLATION

We require installation, maintenance, or repair only be conducted by your local authorized DCS service agent. Contact your dealer or the factory for information. There are adjustments associated with initial installation and start-up. It is important that they be conducted by a factory authorized installer. Such adjustments are not considered warranty costs and the responsibility of the dealer or user. They include but are not limited to thermostat calibration, burner adjustment, door adjustment, gas pressure verification and leveling. Installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1988. Keep the appliance free and clear of any obstructions, either to the combustion ventilation pathway or the service and maintenance access way. Ensure there is an adequate supply of fresh combustion air supplied to the oven.

Keep this appliance free and clear of all combustible materials.

CLEARANCES:

Minimum clearance from combustible construction and non-combustible construction.

Combustible Construction

Right - 2 inches
Left - 2 inches
Rear - 0 inches

Non-Combustible Construction

Right - 2 inches
Left - 0 inches
Rear - 0 inches

Maintain all clearances for proper ventilation air supply and to minimize fire hazard.

Do not locate the oven immediately adjacent to other cooking appliances. The control panel side is particularly sensitive to heat from adjacent open burners or griddles, and greasy vapors from fryers.

GAS REQUIREMENTS:

If the pressure exceeds 14.0" W.C. a step down regulator is required.

Make certain the appliance is suitable for the gas supply by confirming the gas type on the rating plate. The rating plate is located behind the oven kick plate.

To ensure safe and proper operation the gas pressure regulator supplied with the unit is required for both Natural or LP gas.

Ensure that the arrow on the back of the regulator points in the direction of the gas flow.

Use an approved pipe sealant on all connections.

Avoid kinks, sharp bends and the like which may restrict the gas flow supply to the appliance.

The oven 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 1/2 psig. (3.45kPa).

The oven 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 pressure equal to or less than 1/2 psig. (3.4kPa).

GAS CONNECTION:

It is the installers responsibility to properly size the supply

line relative to the maximum consumption of all the appliances on the gas line being used simultaneously. Service calls to address gas supply issues are not covered by the factory warranty. The gas service supply line must never be smaller than the 3/4 NPT appliance inlet line. A separate gas supply shut off valve must be installed upstream of the regulator in an accessible location. The installation must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code, NFPA 54-1980 and ANSI Z223.1-1980 or latest addenda.

GAS CONNECTION FOR UNITS WITH CASTERS & RESTRAINING DEVICES:

If your oven is being used with the optional casters the installation must be made with a connector which complies with The Standard for Connectors for Movable Gas Appliances, ANSI Z21.69-1987, and addenda, Z21.69a-1989, and a quick disconnect device that complies with the Standard for Quick-Disconnect Device for use with Gas Fuel, ANSI Z21.41-1989.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Mounting holes for restraining devices are located on the lower back flange of the oven chassis. If disconnection of the restraint is necessary, it must be immediately reconnected after the appliance has been returned to its originally installed position.

LEAK TESTING:

Use a soap and water solution on all gas connections. Never use an open flame to leak test. Joint compound used on gas connections must be resistive to the actions of both natural and LP gases.

ELECTRICAL GROUNDING:

All ovens, when installed, must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

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

The electrical schematic and wiring diagrams are located behind the control panel.

SITE PREPARATION:

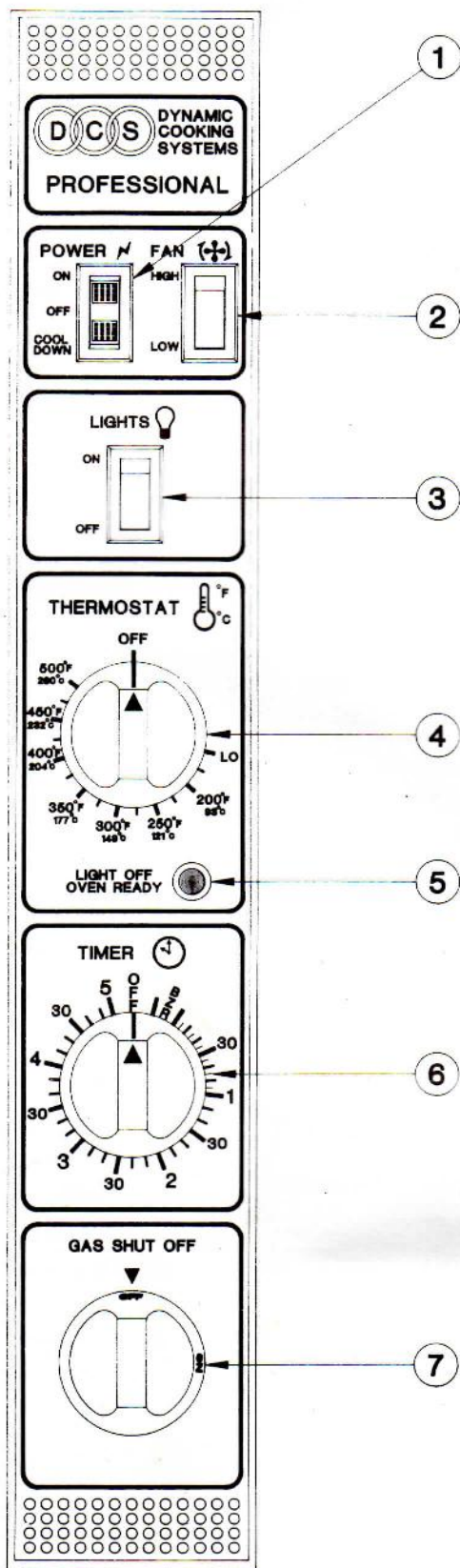
This equipment should only be installed on a hard and level surface. It is recommended that the surface be of a non-combustible, heat resistant and fireproof material. If installed on a combustible floor or countertop, factory supplied legs or casters must be used. Complete compliance to the minimum clearances is required around the unit.

LEVELING:

A carpenter's spirit level should be placed across an oven rack and/or the unit. The unit should be leveled both side to side and front to back. If it is not level, cakes and other semi-liquid batter will not bake evenly or burner combustion may be erratic and the unit will not function properly. Check

the oven level periodically to ensure that the floor has not shifted or the oven has not been shifted. For appliances with the optional casters it is important that the floor is level because of the probability of frequent repositioning.

OPERATION



Before starting the oven make sure there is no gas odor present. Turn on the main gas supply and rotate the panel mounted **Gas Shut Off (7)** knob to the "ON" position. Check again for the odor of gas. If detected, shut off the gas immediately at the main gas supply and contact your gas company.

TO START THE OVEN:

Turn on the unit by pressing the **Power Switch (1)** to "ON", and then by setting a fan speed **(2)**. Set the **Thermostat (4)** to the desired temperature. When the thermostat calls for heat, gas is supplied to the burner and the electronic igniter is activated. In normal conditions the burner lights within four [4] seconds. When the burner is lit the "**Light Off Oven Ready**" **Indicator Light (5)** will turn on, indicating that the oven is now heating up to the desired temperature. When the oven reaches temperature the thermostat will shut off the burner and "Light Off Oven Ready" Indicator Light. This cycle will repeat to keep the oven at the set temperature. If the burner does not ignite within fifteen [15] seconds the ignition system will go into a "Lock Out" mode. This may be a result of insufficient gas flow or air trapped in the gas line. The "Light Off Oven Ready" Indicator Light will remain on even in the lockout mode and the system must be reset.

TO RESET THE SYSTEM:

When the ignition system goes into a "lockout" mode it must be reset to allow use of the oven again. Return the thermostat to the "OFF" position while keeping the fan running to exhaust any residual gas left in the oven from the previous lighting attempt.

Wait five (5) minutes before attempting a restart. To restart oven, simply repeat the starting instructions.

TIMER OPERATION:

To use the 5 hour timer, rotate the knob **(6)** in either direction to the desired time setting. The timer will count down until the set time has expired, the buzzer will then sound and will continue to do so for 15 to 20 minutes at which time it will shut itself off. **The timer does not shut-off the gas flow.**

SHUTDOWN:

To shut down the oven, rotate the **Thermostat (4)** to "OFF" and set the **Fan Speed Switch (2)** to "HI". Set the **Power Switch (1)** to "Cool Down", open the doors and allow the fan to run until the oven is cool. If operating the oven with the doors open is not possible, run the oven in the normal "Bake" mode with the thermostat set in the "OFF" position. **Always use the cool down feature before shutting the oven down. It will prolong the life of your motor.**

CARE AND CLEANING

CAUTION: DISCONNECT POWER SUPPLY BEFORE ATTEMPTING TO CLEAN OR SERVICE.

NOTE: Cleansers may contain abrasives that can scratch or dull finishes of stainless steel, porcelain enamel, or painted surfaces of this appliance.

- Always try the mildest method of cleaning first.
- Any piece of equipment works better and lasts longer when maintained properly and kept clean.
- Painted surfaces: After the appliance has cooled, wash the exterior with a mild soap solution and dry with a clean cloth.
- Stainless surfaces: Use soap or detergent and water to clean grease and dirt; then buff dry with a soft cloth. To remove baked on splatter use a mild soap and nylon scrub pad. Always scrub in the direction of the grain.
- Porcelain Enamel Oven Interior: Keep the oven cavity clean. Never use cleaning solutions in an oven that is warmer than room temperature and always have direct ventilation. Remove any spillovers before the residue carbonizes. Keep convection baffle openings clear of grease and debris.
- Inspect the oven flue systems and keep them free of debris and blockage.
- Never use any metal scraping tool or steel wool on any of the finishes to avoid scratches.
- Check the oven level periodically to ensure that the floor has not settled or the oven has not been shifted.
- Never spray water on the unit. The valve panel perforations and right side louvers are for the passage of air to keep the control components cool. Spraying water or liquid cleanser on or into these openings can short out the controls and void the factory warranty.

VENTILATION AND MAKE-UP AIR

It essential for proper operation that the oven is vented properly and ample fresh make-up air is supplied to the kitchen. Failure to provide the right ventilation and make-up air can result in baking performance, burner combustion problems, and equipment failure. Any service related problems due to inadequate venting are not covered by the warranty.

Ventilation Hoods: The most common method of ventilation is the mechanically driven canopy type ventilation hood. It should extend six inches beyond all sides of the oven. The distance from the floor to the bottom edge of the hood should be between 6'6" and 7'. The hood should be an approved type which conforms to local codes and designed in accordance to the latest version of NFPA 96.

Ventilation hoods which supply make-up air down the back vertical wall behind the oven

should be avoided when possible as the air currents can interfere with the ovens flue exit. If this condition is unavoidable a DCS draft hood specifically designed and tested on this oven to deflect downdrafts, is available from your dealer. Do not use a substitute.

Direct Flue or "Type B" Venting: The DCS Draft hood can also be used when direct venting the oven. Direct venting is sometimes advantageous because of space requirements or avoiding the high cost of ventilation hoods. Draft hood installation is best done by an experienced ventilation technician who performs work to all local codes and observes the following guidelines:

- a. The draft hood was designed specifically for use with 8" diameter flue pipe on our single or double stacked units.
- b. The pipe must be attached to the draft hood with sheetmet-

- c. al screws to prevent dislodging should the oven shift.
- c. Wherever possible, install vertical pipe directly above the appliance before beginning any lateral venting. Avoid using an excessive amount of fittings and never reduce the 8" flue pipe size area. It is also advisable to put an appropriately sized draft check fitting on the vertical pipe near the appliance.
- d. Firestops should be used when flue piping is passing through combustible materials.
- e. Waterproof all seams and joints exposed to the weather to avoid water coming in contact with the oven.
- f. The flue pipe should be protected by using a UL approved pipe cap.
- g. Ensure provisions for adequate make-up air supply exists.

GENERAL BAKING GUIDELINES

PREHEATING

Always preheat the oven at the desired temperature for 20-30 minutes before use. When baking large volumes of frozen product, liquid batters, etc. it is recommended that you set the thermostat 50 to 75 degrees higher than the desired temperature. This will account for the heat loss which occurs when the oven door is opened, and compensate for the introduction of the the large frozen mass of product being loaded into the oven. After the oven is loaded reset the thermostat.

TEMPERATURE & TIME

It is common for The Professional Convection Oven to cook faster, and at a lower temperature than conventional or deck ovens. Initially it is important to closely monitor the product and record the results on the chart provided in this manual. When checking the progress of a product use the window and oven light as much as possible, the heat loss from opening and closing the doors may otherwise lengthen your baking times.

When choosing a temperature it is a general rule to begin 25 to 50 degrees lower than the recipe temperature. Problems such as the edges of a product being cooked faster than the center, peaked or cracked cakes, coarse texture of cakes, hard crusts on roasts or meats can all be caused by excessive oven temperature. Many food product recipes have recommended temperatures for convection ovens. In some cases we've found them to be pretty accurate but more often we found they require alteration.

The best quality baking results can usually be obtained by cooking with the lowest possible temperature. Cooking at higher temperatures will not necessarily reduce cooking times. Typically it will yield unacceptable results.

MOTOR SPEED SELECTION

The Professional Convection Oven comes standard with a two speed fan. Most food products are best prepared using the "High" position. Use the low speed for delicate items or low temperature roasting. For very delicate items allow the product to sit in the pre-heated oven with the fan "Off". This will allow the product to partially set up and avoid ripples from the air circulation.

RACK POSITIONS & OVEN LOADING

The oven is equipped with twelve rack positions and six standard oven racks. We refer to the rack positions from the bottom to the top (like the floors of a building). Never place baking pans, aluminum foil, or food products directly on the oven bottom. It will interfere with the deliberate air circulation path directed forward across the oven bottom.

When multi-rack cooking on six racks use positions 1, 3, 5, 7, 9, and 11. When cooking on five racks we prefer 2, 4, 6, 8, and 10. Always ensure that multiple pans are loaded with the same amount of food product by weighing or measuring the product before baking. If baking product on all twelve rack positions expect slightly longer bake times due to the size of the load and the re-

duced room for air circulation between the pans within the oven.

Always place sheet pans as close to the oven center as possible. When baking smaller items it is advantageous to stagger the product for optimum air flow.

When the doors are opened the fan and burner is automatically shut off to minimize heat loss and conserve energy.

TIME & TEMPERATURE CHARTS

Times and temperatures can vary to a great degree depending on a wide variety of parameters. Food product's composition, moisture content, temperature, and weight have been observed to produce different results. In addition the condition and type of baking pan have an affect on the baking results. This reference chart was compiled using our test kitchen and field testing data using 18" X 26" sheet pans. We feel that it broadly represents the characteristics of our oven. In the event that your times or temperatures differ use the chart provided to record your results.

Product	Temp.	Time	# of Racks
Baked Goods			
Biscuits, scratch, 2" dia., 1 oz.	375	7-9 min.	6
Biscuits, frozen	400	10-13 min	6
Brownies	300	21-23 min	6
Cookies			
Chocolate chip, frozen	325	11-14 min	6
Peanut butter, frozen	300	10-12 min	6
Sugar, frozen	300	10-12 min	6
Cake, 8# batter	300	27-32 min	6
Cinnamon buns	325	18-22 min	6
Corn bread, 8# batter	350	20-25 min	6
Muffins, 1-2 oz.	375	11-13 min	6
Muffins, 3-4 oz.	375	17-19 min	6
Muffins, 6-8 oz.	375	18-22 min	6
Pies, fruit, 46 oz frozen	350	45-55 min	6, 4/rack
Pies, fruit, 20 oz fresh	350	25-30 min	6, 4/rack
Rolls, soft, proofed	325	8-12 min	6
Meats, Fish, Poultry, Potatoes, & Pizza			
Bacon	400	6-10 min	6
Beef roast, 15#	250	2-2-1/2 hrs	3
Chicken nuggets, frozen	400	10-12 min	6
Chicken, quarters	350	35-40 min	6
Corn dogs, frozen	375	10-15 min	6
Fish nuggets, frozen	350	12-16 min	6
Fillet, fish, frozen	350	20-25 min	6
Hot dogs	350	12-17 min	6
Lasagna, 6#, frozen 0 degrees	350	50-60 min	6
Lasagna, 6#, thawed to 32 degrees	350	30-40 min	6
Meatballs, frozen 0 degrees	300	80-90 min	6
Meatballs, thawed to 40 degrees	300	50-70 min	6
Pizza, frozen	400	12-16 min	6
Potatoes, oven fries, frozen (see vendor recommendations)	400	20-30 min	6
Potatoes, hash browns	375	10-14 min	6
Potatoes, 120 ct.	400	50-60 min	6
Shrimp, frozen	400	8-12 min	6

EQUIPMENT, MAINTENANCE & SERVICE

Equipment maintenance should only be conducted by factory authorized agents. Work performed by non-authorized personnel is not covered by the factory warranty.

CAUTION:
DISCONNECT POWER SUPPLY BEFORE ATTEMPTING TO SERVICE OR MAINTAIN THIS APPLIANCE.

USER MAINTENANCE:

Apart from routine cleaning there is little maintenance for the operator to perform. Periodically, as required, apply general purpose oil to the door bushings. For a more thorough lubrication apply a high temperature grease or graphite to the bushings. Gain access by removing the header cover and kick plate. The motor has self lubricating bearings and does not require maintenance. **It is advisable to consistently use the "Cool Down" feature of the oven before turning a hot unit off. This will prolong the service life of the motor.**

DOOR MAINTENANCE:

Should the doors require adjustment begin by removing

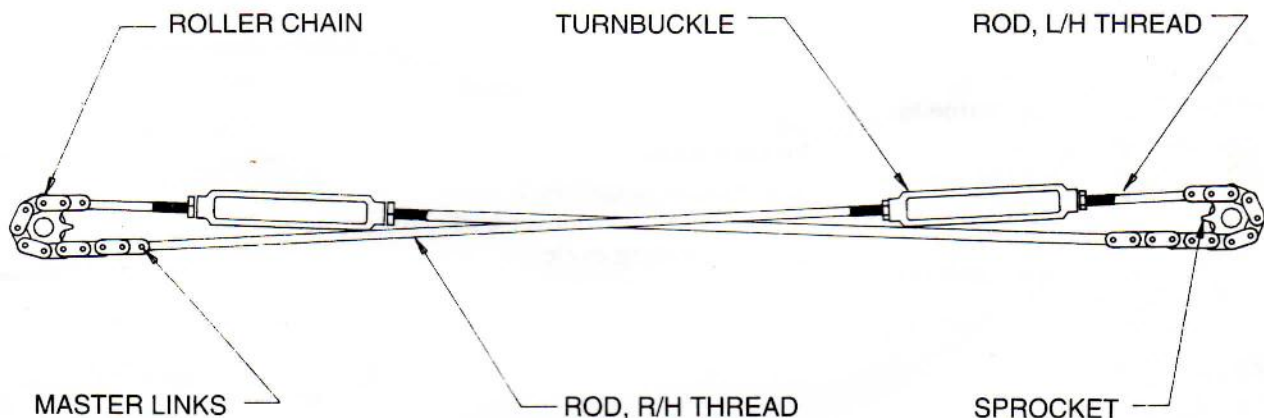
the header cover above the doors. This will expose the chain mechanism which enables the doors to operate simultaneously.

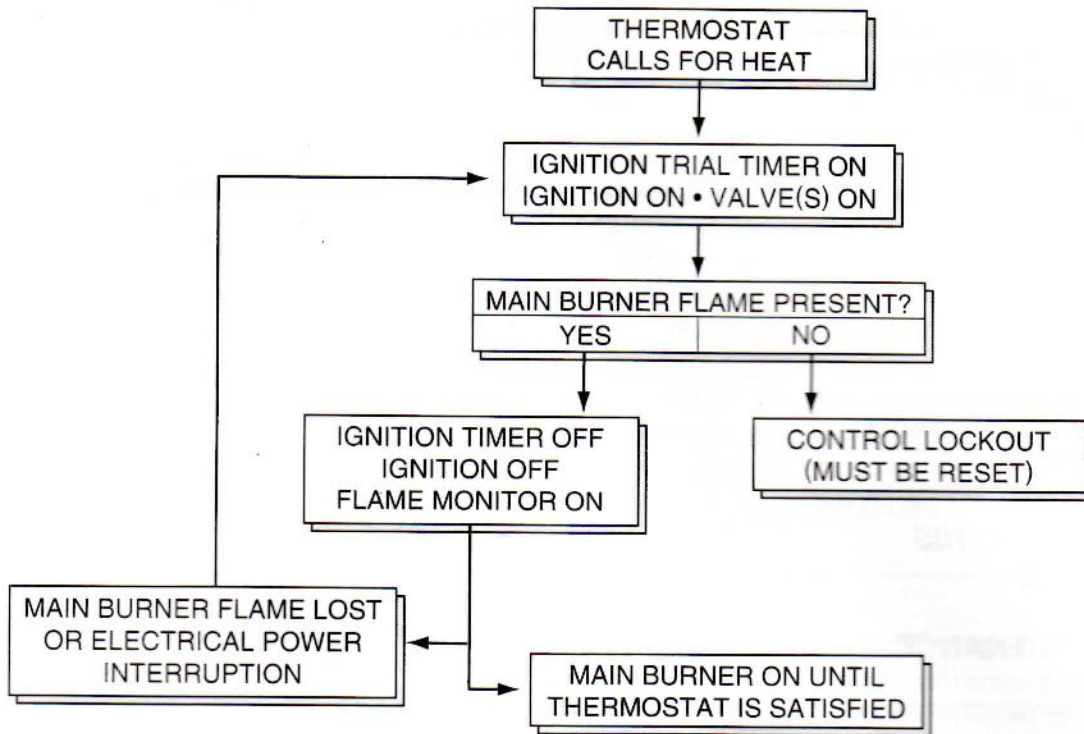
1. Close the doors.
2. Loosen the lock nuts and turnbuckles.
3. Reposition the chain assembly so there is a single link past the 12 o'clock position to the back of the sprockets as shown in the figure above.
4. Snug up the turnbuckles and test for door closure. The smaller right hand door should close 1/2" to 3/4" before the larger door.
5. Tighten the locknuts and test for smooth operation and proper closure.
6. Replace the header cover.

CONTROL COMPONENT REPAIR:

The Professional Convection Oven is equipped with a pilotless, direct spark ignition system which is controlled by an electro-mechanical thermostat. Power to the thermostat/ignition system is through the main power switch, the motor's built-in centrifugal switch, and the door position switch. Because of the centrifugal switch

the motor must be rotating at a relatively high speed to allow power to the control circuit. The control circuit does not receive power when the power switch is in the "Cool Down" position and the motor will only operate with the door open.





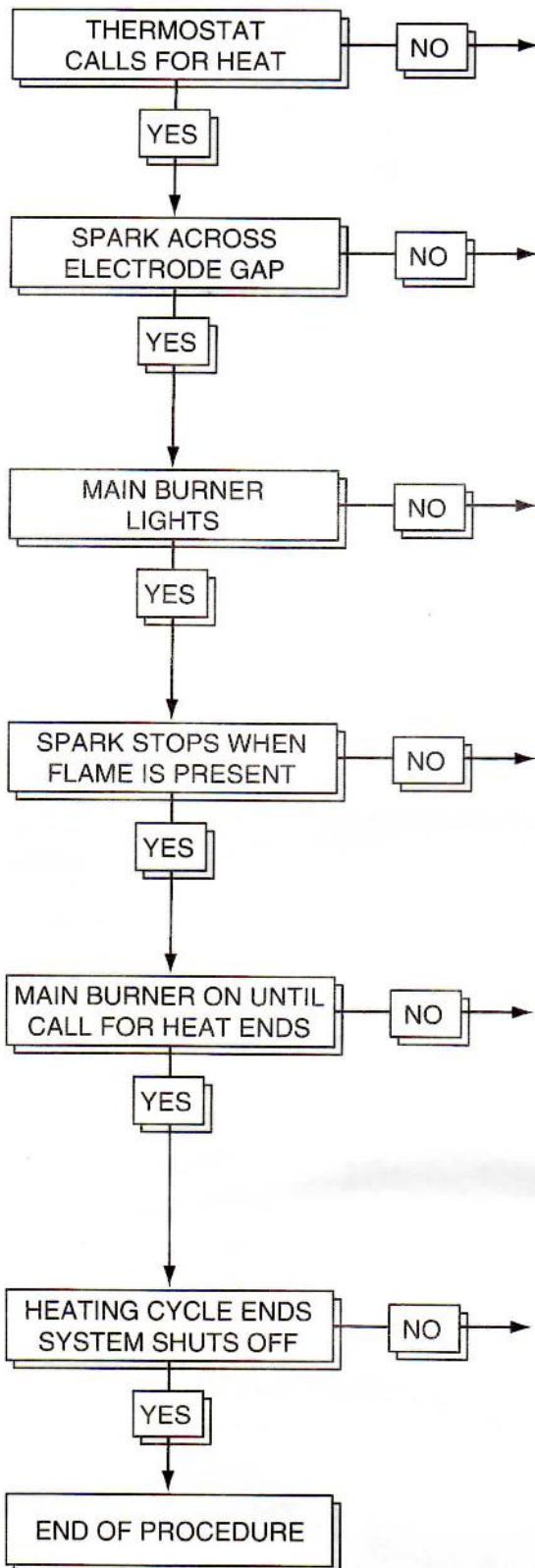
OPERATION SEQUENCE:

1. Power switch "ON", doors closed.
2. Motor begins to rotate, centrifugal switch closes.
3. Thermostat rotated to a dial position above the oven cavity temperature, thermostat contacts close, calling for heat.
4. Direct Spark Ignition (DSI) control simultaneously starts ignition trial timer, ignition sparking and opens two solenoid valves. Two solenoid valves are used for safety reasons, they should operate in unison.
5. Gas flows and igniter lights the burner. Burner flame is detected by flame rectification circuit within the DSI module and the ignition sparking stops, gas solenoids remain open, ignition trial timer is off.

6. Failure to establish the flame within the ignition trial time of eight seconds will result in safety lockout. Control lockout is reset by interrupting the electrical power to the control. This is normally done by resetting the thermostat. **WAIT 5 MINUTES BEFORE INITIATING ANOTHER LIGHTING ATTEMPT TO ALLOW ANY ACCUMULATED GAS TO DISPERSE.**
7. Loss of flame during the heating cycle will result in the control system cycling through one complete ignition trial. If a flame is still not established or detected the control will go into a lockout mode.
8. Thermostat is satisfied, shutting off electrical power ending the heating cycle.

TROUBLESHOOTING:

Before initiating any troubleshooting ensure with a voltmeter that there is 115-120V supply available. Also check for proper electrical ground. With a manometer ensure that there is 5.0" W.C. Natural, or 10.0" W.C. gas pressure available. Use the following chart to check the operation of the control system.



1. Check thermostat and all power supply switches, replace as necessary.
2. Check line voltage to appliance; check wiring and all connections. Repair and replace as necessary.

1. Check spark at high voltage stud DSI Control. If spark is present replace either high voltage lead or ignition electrode.
2. Interrupt power to the DSI Control for 5 seconds. The Control may be in lockout.
3. Check fuse in L1 control lead (black). If OK, replace the DSI.

1. Check the position of the ignition electrode. Adjust as necessary away from any source of ground.
2. Check for the correct voltage (120v) to the gas solenoids. If correct voltage is present, replace the valve. If correct voltage is not present, replace the DSI Control module.

1. Check DSI ground lead (green) and electrode lead for continuity. Replace as necessary.
2. Check that ignition electrode is continuously washed by flame. Adjust as necessary. Adjust burner air shutter if necessary.
3. If checks 1 & 2 above are OK, replace the DSI Control module.

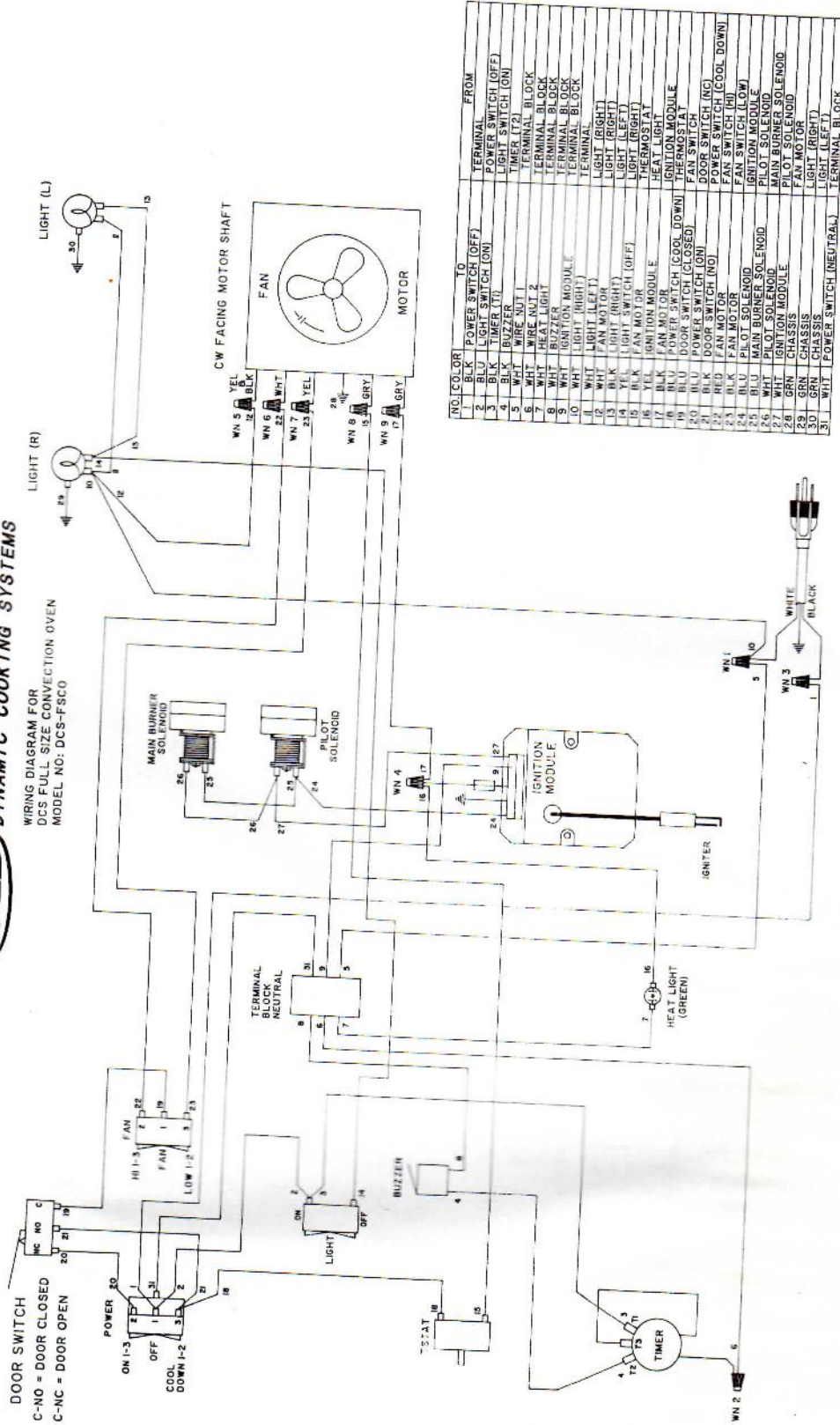
1. Repeat checks 1 & 2 above: if ground is poor or intermittent, shutdowns will occur occasionally even though operation is normal at the time of checkout.
2. Check the ignition electrode for excessive heat on the ceramic insulator which will cause shorts to ground.
3. If above checks are OK, replace the DSI Control module.

1. Check thermostat and other switches for correct operation. Replace as necessary.
2. Remove valve lead from gas valve: if valve shuts off, recheck thermostat. If not replace the gas valve.

1. Repeat procedure until trouble free operation results.

DCS DYNAMIC COOKING SYSTEMS

WIRING DIAGRAM FOR
DCS FULL SIZE CONVECTION OVEN
MODEL NO: DCS-FSC0

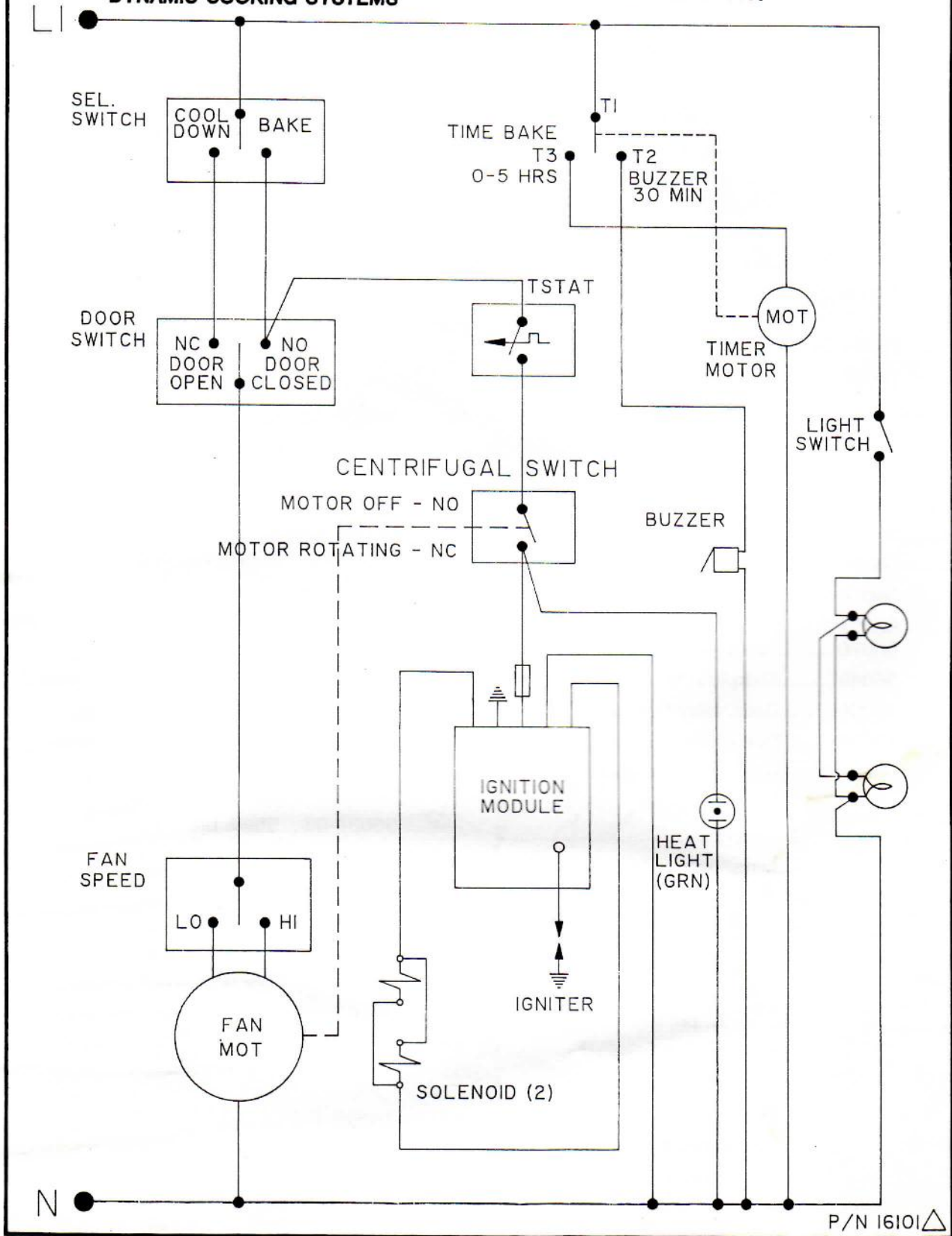


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DYNAMIC COOKING SYSTEMS

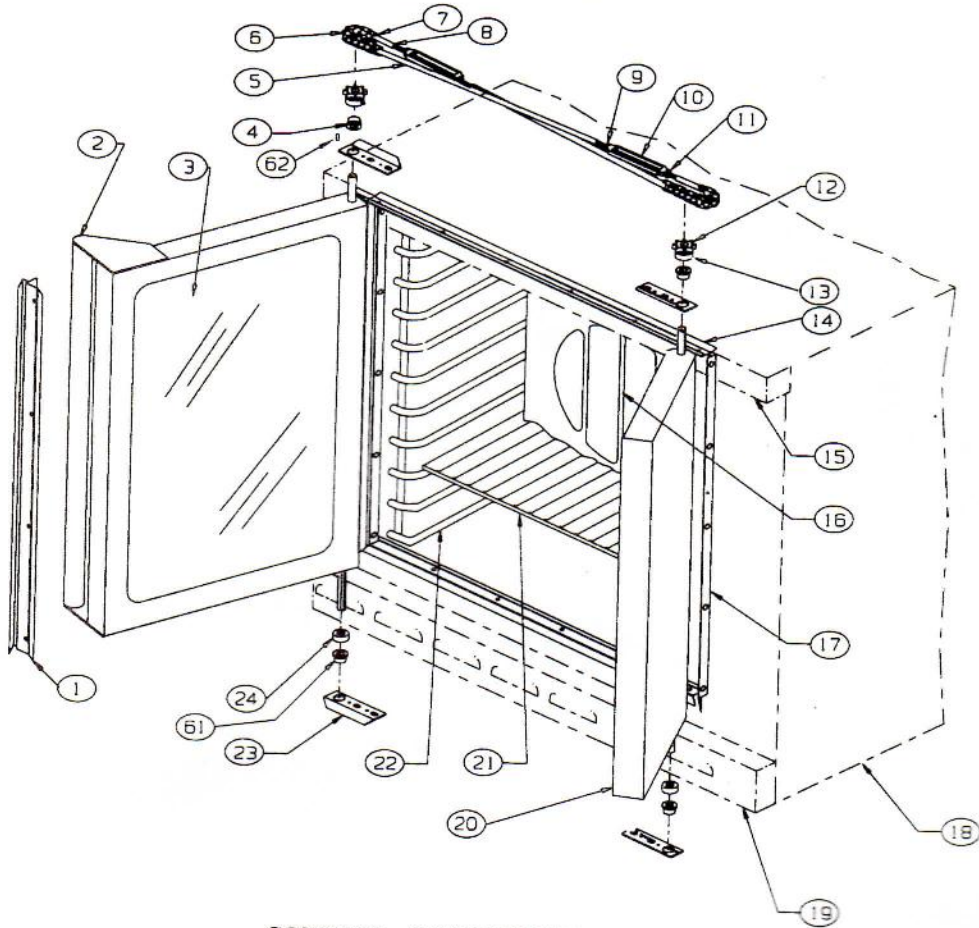
WIRING SCHEMATIC FOR
DCS FULL SIZE CONVECTION OVEN
MODEL NO: DCS-FSCO



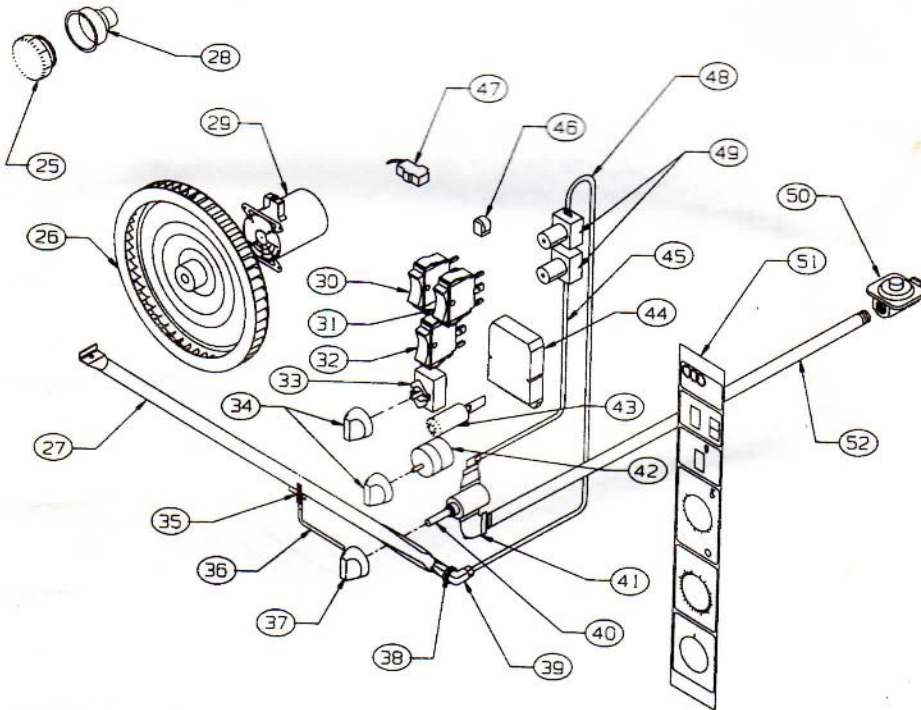
CONVECTION OVEN PARTS LIST

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	56055	Gasket, compression	1	37	14112-01	Knob, valve	1
2	56097	Door handle	1	38	13005-29	Orifice, Natural Gas	1
3	14115	Door, window	1		13005-44	Orifice, L.P.	1
4	56185-01	Bushing-machined	2	39	18020-1	Orifice elbow	1
5	56101	Rod, mechanism R/H thread	2	40	13060	Valve off/on	1
6	15080-01	Chain	2	41	56123	90 elbow w/hole	1
7	15084-01	Connection link	4	42	13057	Timer	1
8	56100	Rod, mechanism L/H thread	2	43	16086-1	Light, indicator	1
9	15004-14	Nut 1/4-20 L/H thread	2	44	13059	Module, ignition	1
10	15093	Turnbuckle	2	45	56162	Tubing, valve/solenoid	1
11	15004-05	Nut 1/4-20 R/H thread	2	46	16100	Buzzer	1
12	15082	Sprocket	2	47	16054	Switch, micro, door	1
13	15083-01	Spring pin	2	48	56163	Tubing, burner, main	1
14	56075	Gasket, top & bottom	2	49	16110	Solenoid	2
15	56073	Guard, mechanism door	1	50	13006-3	Regulator, Natural Gas	1
16	56056	Blower baffle	1		13006-4	Regulator, L.P.	1
17	56076	Gasket, side	2	51	56159	Control panel/ Lexan Assembly	1
18	56071	Panel, outer R/H	1		56077	Panel control	1
	56070	Panel, outer L/H	1		17055	Graphic, Lexan	1
19	56049	Kickplate W/A	1	52	56110	Manifold	1
20	56060	Door, assy R/H	1	53	56082-01	Stand, stainless steel	1
21	19035	Oven rack	6		56082-02	Stand, black enamel	1
22	19036	Oven rack support	2	54	19039	Rack support (optional)	1
23	56068	Bracket, pivot	4	55	56084-01	Shelf, stainless steel (optional)	1
24	15092	Spacer	2		56084-02	Shelf, black enamel (optional)	1
25	16051-1	Lens, oven light	1	56	18133	Foot insert	4
26	16099	Wheel, blower	1	57	18134-01	Caster with brake, insert (optional)	2
27	12083	Burner	1		18134-02	Caster without brake insert (optional)	2
28	16051-2	Receptacle, oven light	1	58	56158-01	Cabinet, stainless steel	1
29	16088	Motor, 1/2 HP, 2 spd	1		56158-02	Cabinet, black enamel	1
30	16087-1	Switch, power	1	59	18022	Caster without brake (optional)	2
31	16087-3	Switch, motor speed	1		18022-1	Caster with brake (optional)	2
32	16087-2	Switch, oven light	1	60	56139	Leg support	4
33	13058	Thermostat	1	61	15081	Bushing	2
34	14112-02	Knob, control	2				
35	56124	Electrode	1				
36	13061-01	Electrode wire	1				

MECHANICAL COMPONENTS

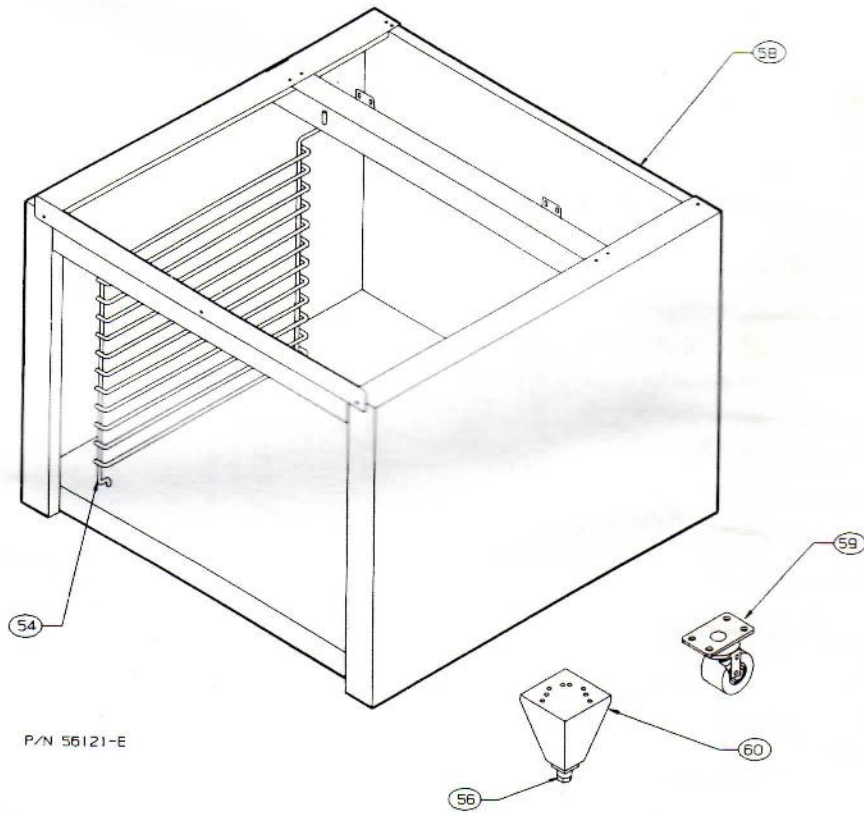
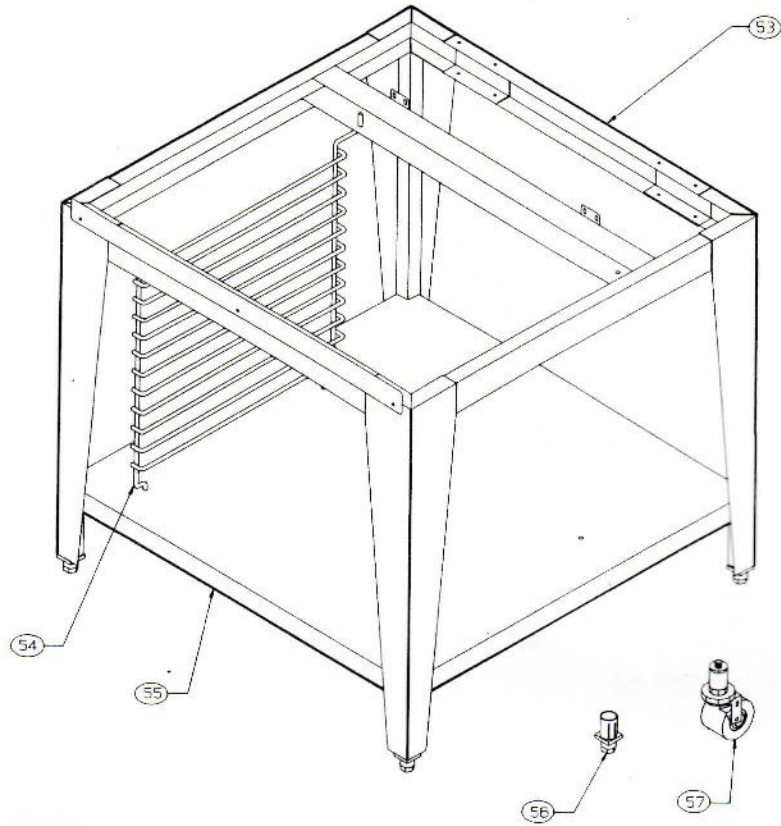


CONTROL COMPONENTS



PART NO. 56121-C (14031 FIG1.TIFF)

ACCESSORIES



P/N 56121-E

WARRANTY

Dynamic Cooking Systems, Inc. warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the date of original installation, not to exceed eighteen (18) months from shipment from the factory provided proof of installation date is supplied to DCS prior to work being performed.

This warranty shall be subject to the following conditions and limitations.

1. This warranty is limited to product(s) sold to the original commercial user.
2. The liability of DCS under this warranty is limited to, at DCS option, the replacement or repair of any part found by DCS to be not as warranted herein, provided that written notice of defects have been supplied to DCS within thirty (30) days after its occurrence.
3. DCS shall bear the normal labor charges incurred in such repair or replacement to the extent that such is performed within fifty (50) miles from an office of an authorized service agency of DCS, except that such obligation to bear labor charges shall not apply to products or parts installed outside the continental United States.
4. DCS shall have no obligation as to any product(s) which have been misapplied, (including installation for residential use), mishandled, abused, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized service personnel, damaged by flood, fire or other acts of god or which have had the serial number removed or altered.
5. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation, are the responsibility of the dealer or installer and not that of DCS.
6. These warranty periods rather than the one (1) year period herein provided for other parts shall apply for the product listed.
 - a) Porcelain Enamel and Paint - 90 days from installation.
 - b) Light Bulbs and Gaskets - 90 days from installation.
7. This warranty and the liabilities set forth herein are exclusive and in lieu of all of their liabilities and warranties, expressed or implied, including but not limited to, implied warranties or merchantability and fitness for particular purpose and constitutes the only warran-

ty of DCS with respect to the products(s).

8. DCS shall not be liable, whether in contract or in tort, or under any other legal theory, for loss of use, revenue or profit, or for substitute use of performance, for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

Because of our policy of continuous improvement we reserve the right to update specifications or design without notice.

P/N 10431 REV. 2 11/96