



Revent

Module: 1 OVEN BODY	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 603-1-001		Issue date: June 06, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present</i>		

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged.	<p>Remove the self-tapping screws along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips are attached to the upper frames with rivet part no. 50622701</p> <p>When changing the panel(s), be sure that the insulation material is not moved out of position.</p> <p>The upper part of the panel should be kept in position against the frame only by the roof strip.</p> <p>WARNING: To avoid buckling of panel, do not attach the upper lip of the panel to the frame (with screws or rivets)</p>	<p>Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers</p>



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 603	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 603-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 603	Issued by: PM
Description: Door locking		Approved by: TH
Number: 603-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none">1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted.2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 603	Issued by: PM
Description: Door glass		Approved by: TH
Number: 603-2-002		Issue date: May 18, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door glass is broken.	<p>Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position.</p> <p>Remove the lamp cover, the fluorescent lamp, the lamp holders on the right and the cover on the left side of the window.</p> <p>Remove the upper and lower cover strips. These strips are glued and riveted against the door frame and they will probably be damaged during the disassembly caused by the glue.</p> <p>Clean the door glass bracket from glue and glass pieces.</p> <p>Apply silicone glue, part no. 50217401, on the bracket and replace the new glass. Remount the cover strips, part no. 40899601. Use silicone glue, part no.50217401, and rivets, part no. 50622701.</p> <p>It is advisable to use new cover strips part no. 40899601.</p> <p>Carefully remove the silicone glue surplus on the glass as long as it is soft.</p> <p>IMPORTANT: Confirm that the glass is installed correctly (not back to front or upside down). Do this by reading the warning sign written on the glass.</p>	Gun for silicone glue tubes, part no. 50159600.



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 603	Issued by: PM
Description: Door handle		Approved by: TH
Number: 603-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 603-2-001, A door locking@	Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 603-2-004		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196001, in the hinge upper and lower frame part should be replaced. Proceed as follows, same procedure to replace both upper and lower bushings:</p> <ul style="list-style-type: none">• Let oven door stay in locked position• Dismount ceiling in canopy• Dismount cover plate on RH side of door• Loosen the screws holding the lower part of hinge to the oven body• Pull down hinge part• Press out old bushing• Press in a new bushing• Remount removed parts	

Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Door seal		Approved by: TH
Number: 603-2-005		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to 92.0332.010. This instruction is for 605 ovens with serial numbers from 5460 (1978) to 92.0532.015.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50110700, is worn out and needs to be replaced.	Silicone glue, part no. 50217401. Gun, part no. 50159600.

*This instruction is for 603 ovens with serial numbers from 93.0332.078 to present.
This instruction is for 605 ovens with serial numbers from 92.0532.016 to present.*

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401. Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 40613102, on the under side of the door has to be adjusted or, if worn out, replaced.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Fan shaft v-sealing		Approved by: TH
Number: 603-3-001		Issue date: June 06, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger. Make a mark of how the fan inlet cone is placed before removing it. This to be sure to reinstall it in the correct position.</p> <p>Remove the v-belts Take the fan wheel off the fan shaft. Remove the fan shaft assembly from the fan cover and replace the v-seal, part no.50140304. Reinstall fan shaft assembly, the fan wheel, air duct panel and the V-belts .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above v-seal. Refer also to section no. 605-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Bearings		Approved by: TH
Number: 603-3-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the roll and ball bearing in the fan shaft assembly For dismantling the fan assy, please refer to section 605-3-001 A fan device v-sealing in this manual. Check the grease level in the bearing housing.	Pulley drag (mechanical push-pulley)

Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 603-3-003		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or is broken.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 603-3-004		Issue date: June 06, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460(1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance.	Pulley drag (mechanical push-pulley)



Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Adjusting the air distribution panel		Approved by: TH
Number: 603-4-001		Issue date: June 09, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

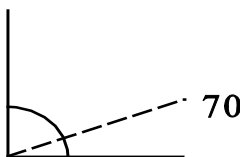
Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>NOTE: It is better to decrease than increase the hole diameters of the air distribution wall</p> <p>See procedures on following pages</p>	Measuring gauge



Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Adjusting the air distribution panel		Approved by: TH
Number: 603-4-001		Issue date: June 09, 1997
Page: 2(2)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Uneven baking adjustment procedures	<p>Procedure:</p> <ol style="list-style-type: none">1) Start by baking a complete rack load of the same shaped bread.2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is considered as one large tray.<ol style="list-style-type: none">a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray.b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark "--".c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above.d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Adjusting the air distribution panel		Approved by: TH
Number: 603-4-001		Issue date: June 09, 1997
Page: 3(3)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

	<p>3) Always make the first adjustment by increasing or decreasing 1 mm. In this way it is possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ol style="list-style-type: none"> a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge. b) Measure the height from the floor to the lower edge of this particular tray in the rack. c) Mark off this height on the air distribution panel. d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>The air flow from the right and left row of the air distribution wall should be directed to the centre of the baking chamber at an angle of 70°.</p> <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <ol style="list-style-type: none"> e) Register the new values in the test report. Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired. 	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Burner		Approved by: TH
Number: 603-5-001		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	WARNING! <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications of the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be flashing. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Burner		Approved by: TH
Number: 603-5-001		Issue date: January 19, 2005
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<i>This instruction is for 605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (Stack fan/Draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan/induction fan is energized.</p> <p>2. Is the stack fan/induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch has not tripped. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>WARNING For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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The temperature in the oven does not rise. (oil and gas ovens only).	<p>1. Check if the red light between the set point and actual temperature is lit. If it is lit, call for service.</p> <p>2. The temperature limit control has tripped and</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Burner		Approved by: TH
Number: 603-5-001		Issue date: January 19, 2005
Page: 3(3)		Signed:
<i>This instruction is for 605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>should be reset.</p> <ol style="list-style-type: none"> 3. The burner has tripped and should be reset. To reset the burner, power must be interrupted to the burner. This can be done by turning oven temperature down below set point and then turning back up to set point. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
The burner is damaged by back-flowing hot air after the oven is switched off.	The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 603-5-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	Take the heat exchanger out of the heating section (refer to section no. 603-5-003 in this manual). Check the seals where the front side of the heat exchanger is connected to the opening in the front of the heating section and the heat exchanger to chimney for possible leakage. Fill the heat exchanger (when cold) with water and check for leakage.	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 603-5-003		Issue date: June 09, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
The heat exchanger needs to be replaced.	<ol style="list-style-type: none"> 1. Start by removing the burner. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking chamber. 3. Remove the isolation cover and the insulation on the left and right side of the burner plate. 4. Remove the burner and pressure plate. 5. Remove the front and inner cover and the screws on the front of the heat exchanger. 6. Remove the screws of the chimney/heat exchanger connection. 7. Take the heat exchanger out of the front opening of the heating section. <p>IMPORTANT</p> <p>* Before mounting the new heat exchanger, replace the seal on the front and chimney connection of the heat exchanger.</p> <ol style="list-style-type: none"> 8. Put some silicone glue 50217401 on the new seals and lift the heat exchanger into the heating section. 9. Attach the heat exchanger loosely with the four M6S 10x20 screws to the chimney . 10. Mount the front side of the heat exchanger. Then lock the chimney connection screws. 11. Remount the inner cover, the safety springs, which hold the inner cover against the front of the heat exchanger, must be pressed together until they are 60mm long 12. Remount the front cover and the pressure plate. 13. Seal the gap between the pressure plate and the end of the combustion chamber of the heat exchanger with two turns of seal 50115400. 14. Remount the burner plate, the insulation and the insulation covers. 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 603-5-004		Issue date: June 09, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	Remove the burner, the burner plate and the inner and front cover of the heat exchanger. Sweep the tubes and combustion chamber. Mount the removed parts again. If the heat exchanger is heavily polluted with soot, please contact the burner supplier for a burner service.	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 603-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 603-5-006		Issue date: June 09, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460 (1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
A heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heat exchanger on the left side, inside the baking section and the cover for the elements inside the heating section. 2. Remove the wires and the star connector from the element. 3. Remove enough insulation around the element to let the element wrench fit on the nut of the element. 4. Remove the defect element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Reinsert the insulation around the element. 6. Connect the wires and star connector on the new element. 7. Reinstall the element cover and the air duct. 	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 603-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 11.0l (2,91 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 603-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

- the same length as the spray tube.
- c) Place the hose/tube and the spray tube in a bucket and keep it there.
 - d) Set steam spray time for 20 seconds and press start on the oven.
 - e) Measured volume of water should correspond to item 4 above.





Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Motor		Approved by: TH
Number: 603-7-001		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603/ 605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none">1. The oven door is not closed. If oven door is not closed the green light on the ON button will start flashing when in the baking mode.2. The baking cycle has to be started as it controls the function of the rotation motor.3. Close the oven door and check if the motor circuit breaker 2F has tripped.4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral.5. Check the motor voltage/Amp. per phase.6. The belt drive slips and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt.7. The motor is defective and should be replaced.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 603-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gear box has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 603-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gear box is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Chain and chain adjustment device		Approved by: TH
Number: 603-7-003		Issue date: June 09, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460(1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
The chain is rolling off the sprockets.	Check that the spring in the tensioner has not broken. Check that the pin of the spring is placed in the correct hole of the tensioner holder. Check that the tension in the chain is not too weak. (When the oven is cold, the chain can be pressed down for max. one cm)	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Platform		Approved by: TH
Number: 603-7-005		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460(1978) to present.</i>		

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	<p>The platform can be adjusted either upwards or downwards with the two adjusting screws in the centre of the platform.</p> <p>If the platform is above the ramp and cannot be adjusted by turning the adjusting screws upwards, check that the bearing cup is not jammed in the bearing cup adaptor of the platform.</p> <ol style="list-style-type: none"> 1. Loose the supporting tubes on the underside from the platform. Lift the two platform halves out of the baking section. Loose the column from the top bar and lean the top of the column against a side wall of the baking chamber. The bearing body and bearing cup are now accessible. 2. Check that the bearing cup and the bearing body are moving easily inside the adaptor of the column. A jammed cup and/or bearing body can be knocked out with a suitable mandrel through the adjusting screw holes of the bearing cup's receiver. 3. Check why the bearing cup/bearing body was jammed and adjust. Remount the upper bearing cup, the bearing body and the lower bearing cup in the adaptor of the column, be sure that the holes in the upper bearing cup correspond to screw holes in the adaptor. The square on the underside of the lower bearing cup must fall into the guide on the floor of the baking section when the column has been moved into the correct position. Check that the holes in the upper bearing cup still correspond to the screw holes and remount the adjusting screws. 4. Remount the column against the top bar and check that it moves easily, lift the two platform halves into position, remount the supports and adjust the platform with the screws. <p>If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing body should be checked. Follow the same procedure as above.</p>	8mm (5/16") Mandrel

Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Platform		Approved by: TH
Number: 603-7-005		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 85.05014 to present. This instruction is for 605 ovens with serial numbers from 5460(1978) to present.</i>		

Trouble	Measure	Special tools needed
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50110700) and clips (50114900) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	

*This instruction is for 603 oven with serial numbers from 96.0342.482 to present.
This instruction is for 605 oven with serial numbers from 96.0542.050 to present.*

Trouble	Measure	Special tools needed
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 603	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 603-7-006		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the racklift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the racklift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The racklift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 603-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 94.0332.275 to present. This instruction is for 605 ovens with serial numbers from 92.0542.014 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Lighting		Approved by: TH
Number: 603-8-002		Issue date: April 08, 2004
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven light does not come on.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door.4. The ballast of the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.6. There are models of the 603/605 which are equipped with lamp bulbs. Note: lamps should be suitable for 300°C/595°F	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 603	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 603-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 603	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 603-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 603	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 603-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	The oven can be equipped with an automatic damper as an option. Description of functions for ovens equipped with an automatic damper: <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. The ovens delivered with automatic damper are always set for	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 603	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 603-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 603-8-004		Issue date: Jan 20, 2005
Page: 1(2)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 603-8-004		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

The computer has lost its memory.	Check the backup rechargeable battery on the computer. If a faulty battery has to be replaced, please disconnect the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Auto damper motor		Approved by: TH
Number: 603-8-006		Issue date: April 08, 2004
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<ol style="list-style-type: none">1. Check if the damper mechanism has jammed.2. Check the casting on the shaft of the damper motor.3. Check the motor of the damper device.	



Module: 9. GENERAL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 603-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for 603 ovens with serial numbers from 95.0332.103 to present. This instruction is for 605 ovens with serial numbers from 96.0532.021 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	<p>If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.</p>	



Module: 9. GENERAL	SERVICE INSTRUCTION 603/605	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 603-9-002		Issue date: April 16, 2004
Page: 1(1)		Signed:
<i>This instruction is for 603/605 ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	



Module: 9. GENERAL	SERVICE INSTRUCTION 603	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 603-9-003		Issue date: January 19, 2005.
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation of the premises. Required evacuation volume from oven 603 4000 m ³ /h (2354 cfm).	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 603	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 603-9-004		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 603	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 603-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	

Module: 1. OVEN BODY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 620-1-001		Issue date: Dec.19, 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	<p>Remove the self-tapping screws along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips, are attached to the upper frames with rivet, part no. 50622701.</p> <p>When changing the panel(s), be sure that the insulation material is not rubbed out of position.</p> <p>The upper part of the panel should only be kept in position against the frame by the roof strip.</p> <p>WARNING: To avoid buckling of panel, do not attach the upper lip of the panel to the frame (with screws or rivets).</p>	<p>Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers</p>

Module: 1. OVEN BODY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 620-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Door locking		Approved by: TH
Number: 620-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none"> 1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted. 2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Door glass		Approved by: TH
Number: 620-2-002		Issue date: May 18, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door glass is broken.	<p>Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position.</p> <p>Remove the lamp cover, the fluorescent lamp, the lamp holders on the right and the cover on the left side of the window.</p> <p>Remove the upper and lower cover strips. These strips are glued and riveted against the door frame and they will probably be damaged during the disassembly caused by the glue.</p> <p>Clean the door glass bracket from glue and glass pieces.</p> <p>Apply silicone glue, part no. 50217401, on the bracket and replace the new glass. Remount the cover strips, part no. 40899601. Use silicone glue, part no.50217401, and rivets, part no. 50622701.</p> <p>It is advisable to use new cover strips part no. 40899601.</p> <p>Carefully remove the silicone glue surplus on the glass as long as it is soft.</p> <p>IMPORTANT: Confirm that the glass is installed correctly (not back to front or upside down). Do this by reading the warning sign written on the glass.</p>	Gun for silicone glue tubes, part no. 50159600.



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Door handle		Approved by: TH
Number: 620-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 620-2-001, A door locking@	Mandrel 4 mm (0,16")

Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 620-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196001, in the hinge upper and lower frame part should be replaced. Proceed as follows, same procedure to replace both upper and lower bushings:</p> <ul style="list-style-type: none"> • Let oven door stay in locked position • Dismount ceiling in canopy • Dismount cover plate on RH side of door • Loosen the screws holding the lower part of hinge to the oven body • Pull down hinge part • Press out old bushing • Press in a new bushing • Remount removed parts 	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 620	Issued by: PM
Description: Door seal		Approved by: TH
Number: 620-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, has worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 620-3-001		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 620-3-002 in this manual.</p>	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Bearings		Approved by: TH
Number: 620-3-002		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check lower motor bearing. For dismantling the fan assy, please refer to section 620-3-001 A an device bushing @ on this manual.	Pulley drag (mechanical push-pulley)

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 620-3-003		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 2. Check if the motor circuit breaker 1F has tripped. 3. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 4. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 	
Noise is coming from the front of the motor	Remove the motor canopy and check if the motor cooling disc is lose from the shaft (look for cracks) or is broken.	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 620-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)

Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 620	Issued by: PM
Description: Adjusting the air distribution panel		Approved by: TH
Number: 620-4-001		Issue date: Jan.30,1997
Page: 1(3)		Signed:

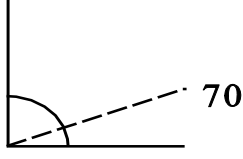
This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>NOTE: It is better to decrease than increase the hole diameters of the air distribution wall</p> <p>See procedures on following pages</p>	Measuring gauge

Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 620	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 620-4-001		Issue date: Jan.30, 1997
Page: 2 (3)		Signed:

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark "--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 620	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 620-4-001		Issue date: Jan.30, 1997
Page: 3 (3)		Signed

	<p>3) Always make the first adjustment an increase or decrease of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ol style="list-style-type: none"> a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge. b) Measure the height from the floor to the lower edge of this particular tray in the rack. c) Mark off this height on the air distribution panel. d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>The air flow from the right and left row of the air distribution wall should be directed to the centre of the baking chamber at an angle of 70°.</p> <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <ol style="list-style-type: none"> e) Register the new values in the test report. <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organise a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Burner		Approved by: TH
Number: 620-5-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	<p style="text-align: center;">WARNING!</p> <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Burner		Approved by: TH
Number: 620-5-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Burner		Approved by: TH
Number: 620-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	

Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 620-5-002		Issue date: Jan. 30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	<p>Take the heat exchanger out of the heating section (refer to section no. 626-5-003 in this manual). Check the seals at the connection points for possible leakage:</p> <ol style="list-style-type: none"> 1. Where the heat exchanger is connected to the opening in the front of the heating section. 2. Where the heat exchanger is connected to the chimney. <p>Fill the heat exchanger (when cold) with water and check for leakage.</p>	

Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 620-5-003		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The heat exchanger needs to be replaced.	<ol style="list-style-type: none"> 1. Start by removing the burner. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking chamber. 3. Remove the burner plate and the block of insulation material behind it. 4. Remove the clamps and al.-glas seal. 5. Remove the front and inner cover and the screws on the front of the heat exchanger. 6. Remove the screws of the chimney/heat exchanger connection. 7. Take the heat exchanger out of the front opening of the heating section. <p>IMPORTANT</p> <p>* Before mounting the new heat exchanger, replace the seals on the front and chimney connection of the heat exchanger.</p> <ol style="list-style-type: none"> 8. Attach silicone glue 50217401 on the new seals for the heat exchanger and lift it into the heating section. 9. Attach the heat exchanger loosely with the four M6S 10x20 screws to the chimney . 10. Mount the front side of the heat exchanger. Then lock the chimney connection screws. 11. Reassemble the insulation block and the burner plate. 12. Reassemble the covers in front of the heat exchanger. 13. Check that the distance nuts on the burner plate pins are keeping the correct distances at the end of the thread. 14. Replace the air duct panel and the burner. 	

Module: 5 HEATING SECTION	SERVICE INSTRUCTION 620	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 620-5-004		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	Remove the burner, the burner plate and the inner and front cover of the heat exchanger. Sweep the pipes and combustion chamber. Remount the removed parts.	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 620-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 620-5-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The temperature in the oven does not rise (electrical ovens only).	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The motor overload protector for the circulation fan has tripped and should be reset. If this switch trips repeatedly, call for service. 3. The temperature limit control has tripped and should be reset. 4. The heat contactor is defective and should be replaced. 5. One or many electric heaters are out of order and should be replaced. 	Multimeter VAC
An heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heating elements on the left side of the oven chamber. 2. Remove the wires and the star/delta connector from the element. 3. Remove enough insulation around the element to let the element wrench fit on the nut of the element. 4. Remove the defect element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Replace insulation around the element. 6. Connect the wires and star/delta connector on the new element. 7. Replace the element cover and the air duct. 	Box spanner (Part No. 40787500)

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 620-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 7.0l (1,85 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have the same length as the spray tube. 	



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 620-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

- c) Place the hose/tube and the spray tube in a bucket and keep it there.
- d) Set steam spray time for 20 seconds and press start on the oven.
- e) Measured volume of water should correspond to table above.



Module: 6 STEAM SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 620-6-002		Issue date: March 13, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear .	<p>The 620 oven is delivered standard with the drain tube welded to the front side of the drain bowl.</p> <p>The drain bowl is also made for connection to a drain on the back side of the oven. To enable drainage to the rear, part no. 40946601 drain tube and 50188502 seal cap are necessary.</p> <ol style="list-style-type: none"> 1. Remove the plastic cover on the back side of the heating section and cut out the insulation. Remember to save the insulation as you will need it later. 2. Remove the plug on the rear side of the drain bowl and mount the drain tube 40946601. 3. Reinsert the insulation around the drain tube. 4. Mount the seal cap 50188502 on the drain tube on the front side of the drain bowl. 	

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Motor		Approved by: TH
Number: 620-7-001		Issue date: Jan. 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode. 2. The baking cycle has to be started because it controls the function of the rotation motor. 3. Close the oven door and check if the motor circuit breaker 2F has tripped. 4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral. 5. Check the motor voltage/Amp. per phase. 6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt. 7. The motor is defective and should be replaced. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 620-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 620-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gearbox is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: V-belt, V-belt tensioner		Approved by: TH
Number: 620-7-003		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	<p>Check that the V-belt is still in good shape and is not dried out and with cracks.</p> <p>Change V-belt if necessary. A98, L=2500 mm</p> <p>Check that the spring in the tensioner has not broken.</p> <p>Check that the pin of the spring is placed in the correct hole of the tensioner holder.</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 620-7-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 620-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	<p>Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature.</p> <p>Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.</p>	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Platform		Approved by: TH
Number: 620-7-005		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	<p>The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform. If the platform is above the ramp and cannot be adjusted by turning the adjusting screws upwards, check that the bearing cup is not jammed in the bearing cup adaptor of the platform.</p> <ol style="list-style-type: none"> Loosen the supporting tubes on the underside from the platform. Move the platform out of the baking section and turn it upside down. The bearing body and bearing cup are now accessible. Check that the bearing cup is moving easily inside the adaptor. A jammed cup can be knocked out with a suitable mandrel through the adjusting screw holes of the platform. Check why the bearing cup was jammed and adjust. Place the bearing body in the guide on the floor of the baking section. Place the bearing cup over the body and replace the platform on top of it. Check that it moves easily. Remount the platform supports and adjust the platform with the screws. <p>If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing body should be checked. Follow the same procedure as above.</p>	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 620	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 620-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 620-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Lighting		Approved by: TH
Number: 620-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 620	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 620-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 620	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 620-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 620	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 620-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	<p>The oven can be equipped with an automatic damper as an option.</p> <p>Description of functions for ovens equipped with an automatic damper:</p> <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. <p>The ovens delivered with automatic damper are always set for</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 620	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 620-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 620	Issued by: PM
Description: COMPUTER PANEL POC		Approved by: TH
Number: 620-8-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup rechargeable battery on the computer. If a faulty battery has to be replaced, please disconnect	

its memory.	the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 620-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check that the fan contactor and capacitor are energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Auto damper motor		Approved by: TH
Number: 620-8-006		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<ol style="list-style-type: none"> 1. Check if the damper mechanism has jammed. 2. Check the casting on the shaft of the damper motor. 3. Check the motor of the damper device. 	

Module: 9. GENERAL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 620-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.0332.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	<p>If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.</p>	

Module: 9 GENERAL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 620-9-002		Issue date: Jan.30, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2032.119 to present.

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none"> 1. Check if the flow of waste water through the drain tube of the waste water tank is obstructed. 2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube. 3. Check that the cover over the sprinkler tube is in the correct position. 4. Check if the solenoid valve is leaking. 	



Module: 9. GENERAL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 620-9-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation system of the premises. Required evacuation volume from oven 624/724 2500 m ³ /h (1471 cfm).	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 620-9-004		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 620	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 620-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	



Module: 1. OVEN BODY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 624-1-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	Remove the rivets along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips, are attached to the upper frames with rivet, part no. 50622701. When changing the panel(s), be sure that the insulation material is not rubbed out of position.	Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 624-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Damper		Approved by: TH
Number: 624-1-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper washer is damaged.	Access to the damper washer is possible by removing the air duct panel on left side in the baking chamber covering the heat exchanger. The washer, part no. 41067201, is attached to the damper rod with two M8 nuts.	

Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Door locking		Approved by: TH
Number: 624-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none"> 1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted. 2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Door glass		Approved by: TH
Number: 624-2-002		Issue date: May 18, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door glass is broken.	<p>Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position.</p> <p>Remove the lamp cover, the fluorescent lamp, the lamp holders on the right and the cover on the left side of the window.</p> <p>Remove the upper and lower cover strips. These strips are glued and riveted against the door frame and they will probably be damaged during the disassembly caused by the glue.</p> <p>Clean the door glass bracket from glue and glass pieces.</p> <p>Apply silicone glue, part no. 50217401, on the bracket and replace the new glass. Remount the cover strips, part no. 40899601. Use silicone glue, part no.50217401, and rivets, part no. 50622701.</p> <p>It is advisable to use new cover strips part no. 40899601.</p> <p>Carefully remove the silicone glue surplus on the glass as long as it is soft.</p> <p>IMPORTANT: Confirm that the glass is installed correctly (not back to front or upside down). Do this by reading the warning sign written on the glass.</p>	Gun for silicone glue tubes, part no. 50159600.



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Door handle		Approved by: TH
Number: 624-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 624-2-001, A door locking@	Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 624-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196001, in the hinge upper and lower frame part should be replaced. Proceed as follows, same procedure to replace both upper and lower bushings:</p> <ul style="list-style-type: none">• Let oven door stay in locked position• Dismount ceiling in canopy• Dismount cover plate on RH side of door• Loosen the screws holding the lower part of hinge to the oven body• Pull down hinge part• Press out old bushing• Press in a new bushing• Remount removed parts	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 624	Issued by: PM
Description: Door seal		Approved by: TH
Number: 624-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	<p>The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced.</p> <p>The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.</p>	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	



Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 624-3-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 620-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Bearings		Approved by: TH
Number: 624-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 724-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 624-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	



Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 624-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 624	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 624-4-001		Issue date: Oct. 06 , 1997
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

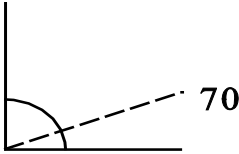
Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>To adjust for even color on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful , do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge

Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 624	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 626-4-001		Issue date: Oct. 06 , 1997
Page: 2 (3)		Signed:

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark "--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4 AIR DISTRIBUTION	SERVICE INSTRUCTION 624	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 624-4-001		Issue date: Oct. 06, 1997
Page: 3 (3)		Signed:

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ul style="list-style-type: none">a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge.b) Measure the height from the floor to the lower edge of this particular tray in the rack.c) Mark off this height on the air distribution panel.d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <p>e) Register the new values in the test report.</p> <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Burner		Approved by: TH
Number: 624-5-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	<p style="text-align: center;">WARNING!</p> <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Burner		Approved by: TH
Number: 624-5-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Burner		Approved by: TH
Number: 624-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	



Revent




Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 624-5-002		Issue date: Oct.02, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

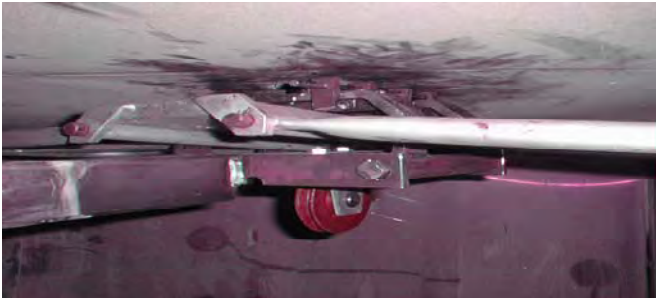
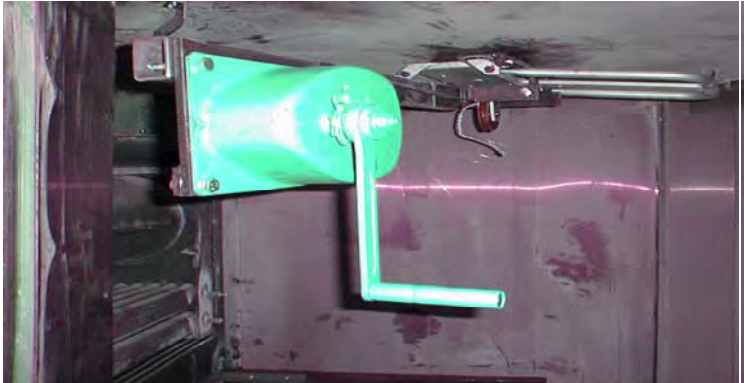
Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	<p>Take the heat exchanger out of the heating section (refer to section no. 624-5-003 in this manual). Check the seals at the connection points for possible leakage:</p> <ol style="list-style-type: none">1. Where the heat exchanger is connected to the opening in the front of the heating section.2. Where the heat exchanger is connected to the chimney. <p>Fill the heat exchanger (when cold) with water and check for leakage.</p>	





Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 624-5-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
 <p>Heat exchanger needs to be replaced</p>	<ol style="list-style-type: none"> Remove the air duct panel and the radiation shield of the heat exchanger. Screw the support beam in place using the same air duct panel holes and screws (see picture 1).  <ol style="list-style-type: none"> Remove the burner and then the burner plate. Then remove the screws from the flew (see pictures 2,3).  <p>Note: The heat exchanger should now rest on the support beam.</p>	Heat exchanger replacement kit - Can be ordered from Revent.

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 624-5-003		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>4. Attach the moving device to the oven rack lift. (On some models the rack centering device will need to be removed so that the moving device can be attached.)</p> <p>Secure the left locking device in place first, then rotate the right locking device into place and lock with the locking pin (see picture 4).</p>  <p>5. The heat exchanger can now be pulled out, by hand, from the heating section into the baking chamber (while resting on the support beam) until it rests directly under the rack lift.</p> <p>6. Secure the winch to the bracket (see picture 5)</p> 	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 624-5-003		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>7. Start by securing the two help cables (steel wires) around the heat exchanger. Fasten the winch cable to the two help cables.</p> <p>The steel cables can be fastened using iron grips.</p> <p>The lifting point for the connection is approx. 500 mm from the back edge of the heat exchanger. Use as small loops as possible to be able to maximize lifting height.</p> <p style="text-align: center;">(see pictures 6,7).</p>  <p>8. Elevate the heat exchanger a few centimetres so that the front support beam can be removed.</p> <p>WARNING! DO NOT GO IN TO THE BAKING CHAMBER WHILE THE HEAT EXCHANGER IS IN AN ELEVATED STATE FOR RISK OF INJURY!</p> <p>9. Lower the heat exchanger to a pallet.</p>	



Module: 5 HEATING SECTION	SERVICE INSTRUCTION 624	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 624-5-004		Issue date: Okt 02, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove the three plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the third hole on the lower right side of the heat exchanger.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 624-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	



Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 624-5-006		Issue date: Okt. 03, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
An heating element needs to be replaced.	<ol style="list-style-type: none">1. Remove the air duct panel covering the heat exchanger on the left side, inside the baking section and the cover for the elements inside the heating section.2. Remove the wires and the star connector from the element.3. Remove enough insulation around the element to allow access with the element wrench over the nut of the element.4. Remove the defective element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none">5. Reinsert the insulation around the element.6. Connect the wires and star connector on the new element.7. Reinstall the element cover and the air duct.	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 624-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 8.5l (2.25 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 624-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- the same length as the spray tube.
- c) Place the hose/tube and the spray tube in a bucket and keep it there.
 - d) Set steam spray time for 20 seconds and press start on the oven.
 - e) Measured volume of water should correspond to item 4 above.





Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 624-6-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear.	<p>The 624 oven is delivered standard with the drain tube welded to the front side of the drain bowl.</p> <p>The drain bowl is also made for connection to a drain on the back side of the oven. To enable drainage to the rear, part no. 40946601 drain tube and 50188502 seal cap are necessary. These parts can be purchased from Revent.</p> <ol style="list-style-type: none"> 1. Remove the plastic cover on the back side of the heating section and cut out the insulation. Remember to save the insulation as you will need it later. 2. Remove the plug on the rear side of the drain bowl and mount the drain tube 40946601. 3. Reinsert the insulation around the drain tube. 4. Mount the seal cap 50188502 on the drain tube on the front side of the drain bowl. <p>Remark: Before the drain tube 40946601 is mounted the thread in the nut should be cleaned with a thread tap.</p>	Thread tap G1

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Motor		Approved by: TH
Number: 624-7-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode. 2. The baking cycle has to be started because it controls the function of the rotation motor. 3. Close the oven door and check if the motor circuit breaker 2F has tripped. 4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral. 5. Check the motor voltage/Amp. per phase. 6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt. 7. The motor is defective and should be replaced. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 624-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 624-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gearbox is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: V-belt, V-belt tensioner		Approved by: TH
Number: 624-7-003		Issue date: Okt. 03, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	<p>Check that the V-belt is still in good shape and is not dried out and with cracks.</p> <p>Change V-belt if necessary. A61, L=1550 mm</p> <p>Check that the spring in the tensioner has not broken.</p> <p>Check that the pin of the spring is placed in the correct hole of the tensioner holder.</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 624-7-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 624-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature. Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Platform		Approved by: TH
Number: 624-7-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Ret

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform. If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing cup assy, part no. 41068390 in the centre of the platform, under the adjusting screws, should be changed.	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401, #50222801 US ovens) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 624	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 624-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 624-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Lighting		Approved by: TH
Number: 624-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 624	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 624-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 624	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 624-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 624	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 624-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	<p>The oven can be equipped with an automatic damper as an option.</p> <p>Description of functions for ovens equipped with an automatic damper:</p> <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. <p>The ovens delivered with automatic damper are always set for</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 624	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 624-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 624	Issued by: PM
Description: COMPUTER PANEL POC		Approved by: TH
Number: 624-8-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup rechargeable battery on the computer. If a faulty battery has to be replaced, please disconnect	

its memory.	the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 624-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check that the fan contactor and capacitor are energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Damper Magnet		Approved by: TH
Number: 624-8-006		Issue date: Oct.03, 1997
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The damper is not opening	<ol style="list-style-type: none"> 1. Check that the damper magnet is energized. 2. Check if the damper bracket is jammed. 	



Module: 9. GENERAL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 624-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.	



Module: 9. GENERAL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 624-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	



Module: 9. GENERAL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 624-9-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation system of the premises. Required evacuation volume from oven 624/724 2500 m ³ /h (1471 cfm).	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	

Module: 9. GENERAL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 624-9-004		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none"> 1. Clean the blade and the arm of the barometric damper. 2. Check that the counter weights on the barometric damper are still in place. 3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate. 	



Module: 9. GENERAL	SERVICE INSTRUCTION 624	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 624-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	

Module: 1. OVEN BODY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 625-1-001		Issue date: June17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	Remove the rivets along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips, are attached to the upper frames with rivet, part no. 50622701. When changing the panel(s), be sure that the insulation material is not rubbed out of position.	Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers

Module: 1. OVEN BODY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 625-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Damper		Approved by: TH
Number: 625-1-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper washer is damaged.	Access to the damper washer is possible by removing the air duct panel on left side in the baking chamber covering the heat exchanger. The washer, part no. 41067201, is attached to the damper rod with two M8 nuts.	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Door locking		Approved by: TH
Number: 625-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none">1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted.2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Door glass		Approved by: TH
Number: 625-2-002		Issue date: May 18, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door glass is broken.	<p>Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position.</p> <p>Remove the lamp cover, the fluorescent lamp, the lamp holders on the right and the cover on the left side of the window.</p> <p>Remove the upper and lower cover strips. These strips are glued and riveted against the door frame and they will probably be damaged during the disassembly caused by the glue.</p> <p>Clean the door glass bracket from glue and glass pieces.</p> <p>Apply silicone glue, part no. 50217401, on the bracket and replace the new glass. Remount the cover strips, part no. 40899601. Use silicone glue, part no.50217401, and rivets, part no. 50622701.</p> <p>It is advisable to use new cover strips part no. 40899601.</p> <p>Carefully remove the silicone glue surplus on the glass as long as it is soft.</p> <p>IMPORTANT: Confirm that the glass is installed correctly (not back to front or upside down). Do this by reading the warning sign written on the glass.</p>	Gun for silicone glue tubes, part no. 50159600.



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Door handle		Approved by: TH
Number: 625-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 625-2-001, A door locking@	Mandrel 4 mm (0,16")

Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 625-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541004 to present.

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196001, in the hinge upper and lower frame part should be replaced. Proceed as follows, same procedure to replace both upper and lower bushings:</p> <ul style="list-style-type: none"> • Let oven door stay in locked position • Dismount ceiling in canopy • Dismount cover plate on RH side of door • Loosen the screws holding the lower part of hinge to the oven body • Pull down hinge part • Press out old bushing • Press in a new bushing • Remount removed parts 	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 625	Issued by: PM
Description: Door seal		Approved by: TH
Number: 625-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 625-3-001		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Re-install the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 620-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Bearings		Approved by: TH
Number: 625-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 625-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)

Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 625-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	



Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 625-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



Revent

Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 625	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 625-4-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

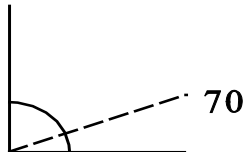
Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>To adjust for even color on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful , do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge



Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 625	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 625-4-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark"--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 625	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 625-4-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ol style="list-style-type: none"> a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge. b) Measure the height from the floor to the lower edge of this particular tray in the rack. c) Mark off this height on the air distribution panel. d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <ol style="list-style-type: none"> e) Register the new values in the test report. <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Burner		Approved by: TH
Number: 625-5-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	WARNING! <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Burner		Approved by: TH
Number: 625-5-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Burner		Approved by: TH
Number: 625-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	




Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 625-5-002		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2531.007 to present.

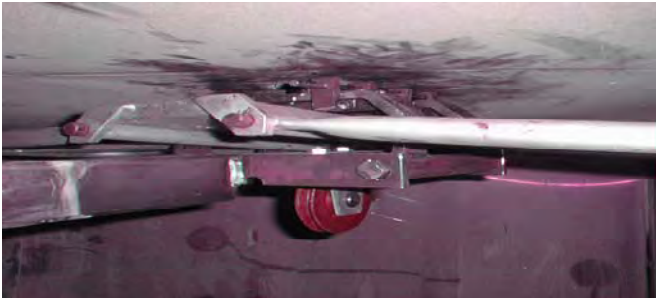
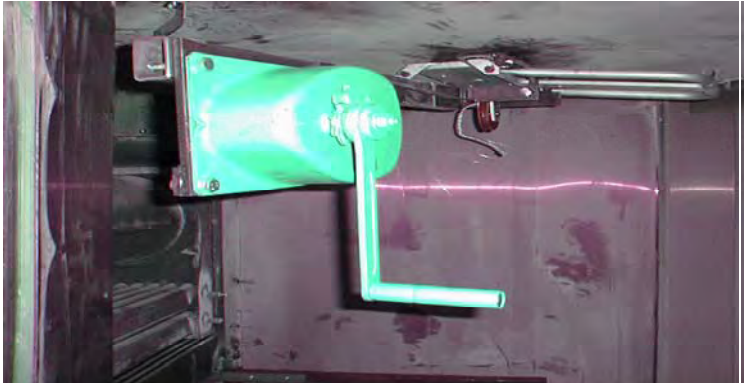
Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	<p>Take the heat exchanger out of the heating section (refer to section no. 625-5-003 in this manual). Check the seals at the connection points for possible leakage:</p> <ol style="list-style-type: none"> 1. Where the heat exchanger is connected to the opening in the front of the heating section. 2. Where the heat exchanger is connected to the chimney. <p>Fill the heat exchanger (when cold) with water and check for leakage.</p>	





Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 625-5-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
 <p>Heat exchanger needs to be replaced</p>	<ol style="list-style-type: none"> Remove the air duct panel and the radiation shield of the heat exchanger. Screw the support beam in place using the same air duct panel holes and screws (see picture 1).  <ol style="list-style-type: none"> Remove the burner and then the burner plate. Then remove the screws from the flew (see pictures 2,3).  <p>Note: The heat exchanger should now rest on the support beam.</p>	Heat exchanger replacement kit - Can be ordered from Revent.

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 625-5-003		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>4. Attach the moving device to the oven rack lift. (On some models the rack centering device will need to be removed so that the moving device can be attached.)</p> <p>Secure the left locking device in place first, then rotate the right locking device into place and lock with the locking pin (see picture 4).</p>  <p>5. The heat exchanger can now be pulled out, by hand, from the heating section into the baking chamber (while resting on the support beam) until it rests directly under the rack lift.</p> <p>6. Secure the winch to the bracket (see picture 5)</p> 	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 625-5-003		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>7. Start by securing the two help cables (steel wires) around the heat exchanger. Fasten the winch cable to the two help cables.</p> <p>The steel cables can be fastened using iron grips.</p> <p>The lifting point for the connection is approx. 500 mm from the back edge of the heat exchanger. Use as small loops as possible to be able to maximize lifting height.</p> <p style="text-align: center;">(see pictures 6,7).</p>  <p>8. Elevate the heat exchanger a few centimetres so that the front support beam can be removed.</p> <p>WARNING! DO NOT GO IN TO THE BAKING CHAMBER WHILE THE HEAT EXCHANGER IS IN AN ELEVATED STATE FOR RISK OF INJURY!</p> <p>9. Lower the heat exchanger to a pallet.</p>	

Module: 5 HEATING SECTION	SERVICE INSTRUCTION 625	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 625-5-004		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2531.007 to present.

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove the three plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the third hole on the lower right side of the heat exchanger.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 625-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	

Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 625-5-006		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
An heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heat exchanger on the left side, inside the baking section and the cover for the elements inside the heating section. 2. Remove the wires and the star connector from the element. 3. Remove enough insulation around the element to allow access with the element wrench over the nut of the element. 4. Remove the defective element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Reinsert the insulation around the element. 6. Connect the wires and star connector on the new element. 7. Reinstall the element cover and the air duct. 	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 625-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 7.0l (1.85 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 625-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- the same length as the spray tube.
- c) Place the hose/tube and the spray tube in a bucket and keep it there.
 - d) Set steam spray time for 20 seconds and press start on the oven.
 - e) Measured volume of water should correspond to value in item 4 above.



Module: 6 STEAM SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 625-6-002		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear .	<p>The 625 oven is delivered standard with the drain tube welded to the front side of the drain bowl.</p> <p>The drain bowl is also made for connection to a drain on the back side of the oven. To enable drainage to the rear, part no. 40946601 drain tube and 50188502 seal cap are necessary. These parts can be purchased from Revent.</p> <ol style="list-style-type: none"> 1. Remove the plastic cover on the back side of the heating section and cut out the insulation. Remember to save the insulation as you will need it later. 2. Remove the plug on the rear side of the drain bowl and mount the drain tube 40946601. 3. Reinsert the insulation around the drain tube. 4. Mount the seal cap 50188502 on the drain tube on the front side of the drain bowl. <p>Remark: Before the drain tube 40946601 is mounted the thread in the nut should be cleaned with a thread tap.</p>	Thread tap G1

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Motor		Approved by: TH
Number: 625-7-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.007 to present.

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode. 2. The baking cycle has to be started because it controls the function of the rotation motor. 3. Close the oven door and check if the motor circuit breaker 2F has tripped. 4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral. 5. Check the motor voltage/Amp. per phase. 6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt. 7. The motor is defective and should be replaced. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 625-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 625-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gearbox is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: V-belt, V-belt tensioner		Approved by: TH
Number: 625-7-003		Issue date: July 17, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	Check that the V-belt is still in good shape and is not dried out and with cracks. Change V-belt if necessary. A61, L=1550 mm Check that the spring in the tensioner has not broken. Check that the pin of the spring is placed in the correct hole of the tensioner holder.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 625-7-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 625-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	<p>Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature.</p> <p>Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.</p>	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Platform		Approved by: TH
Number: 625-7-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Ret

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform. If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing cup assy, part no. 41068390 in the centre of the platform, under the adjusting screws, should be changed.	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401, #50222801 US ovens) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 625	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 625-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 625-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Lighting		Approved by: TH
Number: 625-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 625	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 625-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 625	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 625-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 625	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 625-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	<p>The oven can be equipped with an automatic damper as an option.</p> <p>Description of functions for ovens equipped with an automatic damper:</p> <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. <p>The ovens delivered with automatic damper are always set for</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 625	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 625-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212



Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 625	Issued by: PM
Description: COMPUTER PANEL POC		Approved by: TH
Number: 625-8-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup rechargeable battery on the computer. If a faulty battery has to be replaced, please disconnect	

its memory.	the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 625-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check that the fan contactor and capacitor are energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	



Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Damper Magnet		Approved by: TH
Number: 625-8-006		Issue date: August 10, 1998
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2541.004 to present.

Trouble	Suggested Measures	Special tools needed
The damper is not opening	<ol style="list-style-type: none">1. Check that the damper magnet is energized.2. Check if the damper bracket is jammed.	



Module: 9. GENERAL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 625-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	<p>If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.</p>	



Module: 9. GENERAL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 625-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	

Module: 9. GENERAL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 625-9-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation of the premises. Required evacuation volume from oven 625/725 2000 m ³ /h.	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 625-9-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 625	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 625-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	

Module: 1. OVEN BODY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 626-1-001		Issue date: June 31, 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	<p>Remove the self-tapping screws along the underside of the panel and on the roof strip above the damaged panel. The left hand roof strip, part no. 40948401, is also attached to the heating section frame with three rivets, part no. 50622701.</p> <p>When changing the panels, be sure that the insulation material is not rubbed out of position.</p> <p>The upper part of the panel should only be kept in position against the frame by the roof strip.</p> <p>WARNING: To avoid buckling of panel, do not attach the upper lip of the panel to the frame (with screws or rivets).</p>	<p>Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers</p>



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 626-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Module: 1. OVEN BODY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Damper		Approved by: TH
Number: 626-1-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper washer is damaged.	Access to the damper washer is possible by removing the air duct panel on left side in the baking chamber covering the heat exchanger. The washer, part no. 40943602, is attached to the damper rod with two M8 nuts.	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Door locking		Approved by: TH
Number: 626-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none">1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted.2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Door glass		Approved by: TH
Number: 626-2-002		Issue date: May 18, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 96.2432.431 to present.

Trouble	Suggested Measures	Special tools needed
The door glass is broken.	<p>Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position.</p> <p>Remove the lamp cover, the fluorescent lamp, the lamp holders on the right and the cover on the left side of the window.</p> <p>Remove the upper and lower cover strips. These strips are glued and riveted against the door frame and they will probably be damaged during the disassembly caused by the glue.</p> <p>Clean the door glass bracket from glue and glass pieces.</p> <p>Apply silicone glue, part no. 50217401, on the bracket and replace the new glass. Remount the cover strips, part no. 40899601. Use silicone glue, part no.50217401, and rivets, part no. 50622701.</p> <p>It is advisable to use new cover strips part no. 40899601.</p> <p>Carefully remove the silicone glue surplus on the glass as long as it is soft.</p> <p>IMPORTANT: Confirm that the glass is installed correctly (not back to front or upside down). Do this by reading the warning sign written on the glass.</p>	Gun for silicone glue tubes, part no. 50159600.

Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Door handle		Approved by: TH
Number: 626-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 626-2-001, A door locking@	Mandrel 4 mm (0,16")

Module: 2 DOOR ASSEMBLY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 626-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196001, in the hinge upper and lower frame part should be replaced. Proceed as follows, same procedure to replace both upper and lower bushings:</p> <ul style="list-style-type: none"> • Let oven door stay in locked position • Dismount ceiling in canopy • Dismount cover plate on RH side of door • Loosen the screws holding the lower part of hinge to the oven body • Pull down hinge part • Press out old bushing • Press in a new bushing • Remount removed parts 	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 626	Issued by: PM
Description: Door seal		Approved by: TH
Number: 626-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 626-3-001		Issue date: June 03 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 626-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Bearings		Approved by: TH
Number: 626-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 626-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 626-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	

Module: 3 FAN SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 626-3-004		Issue date: Jan 19 , 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



Revent

Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 626	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 626-4-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

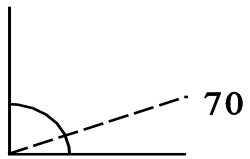
Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>To adjust for even color on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful , do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge



Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 626	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 626-4-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark"--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 626	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 626-4-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ol style="list-style-type: none"> a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge. b) Measure the height from the floor to the lower edge of this particular tray in the rack. c) Mark off this height on the air distribution panel. d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <ol style="list-style-type: none"> e) Register the new values in the test report. <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Burner		Approved by: TH
Number: 626-5-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	<p style="text-align: center;">WARNING!</p> <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Burner		Approved by: TH
Number: 626-5-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Burner		Approved by: TH
Number: 626-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	

Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 626-5-002		Issue date: June 03 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	Take the heat exchanger out of the heating section (refer to section no. 626-5-003 in this manual). Check the seals where the burner plate is connected to the heat exchanger and the heat exchanger to chimney connection for possible leakage. Fill the heat exchanger (when cold) with water and check for leakage.	

Module: 5 HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 626-5-003		Issue date: June 10 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
The heat exchanger needs to be replaced.	<ol style="list-style-type: none"> 1. Start by removing the burner. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking chamber. 3. Remove the burner plate and the block of insulation material behind it. 4. Remove the four M6S 10x20 screws that hold the heat exchanger to the front panel. 5. Remove the four M6S 10x25 screws that connect the heat exchanger to the chimney. At this point, another person's help is required to lift the heat exchanger down. <p>IMPORTANT</p> <p>* Before mounting the new heat exchanger, check to be sure that the seal between the combustion chamber and the front panel is not damaged. The chimney connection should be cleaned of old sealing material.</p> <ol style="list-style-type: none"> 6. Put some silicone glue on the chimney connection of the heat exchanger and lift it to the chimney. 7. Attach the heat exchanger loosely with the four M6S 10x25 screws to the chimney . 8. Remount the four M6S 10x20 screws from inside the combustion chamber and lock the combustion chamber with the brass nuts to the front panel. Then lock the chimney connection screws. 9. Reassemble the insulation block and the burner plate. 10. Check that the distance nuts on the burner plate pins are keeping the correct distances at the end of the thread. 11. Replace the air duct panel and the burner. 	

Module: 5 HEATING SECTION	SERVICE INSTRUCTION 626	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 626-5-004		Issue date: Nov. 30, 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove all plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the hole on the lower right hand side of the heat exchanger in to a bucket.</p>	Water sweeping tube 40954590.



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 626-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 626-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 4.5l (1.44 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have the same length as the spray tube. 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 626-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- c) Place the hose/tube and the spray tube in a bucket and keep it there.
- d) Set steam spray time for 20 seconds and press start on the oven.
- e) Measured volume of water should correspond to table above.



Module: 6 STEAM SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 626-6-002		Issue date: June 12 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear or visa versa.	<ol style="list-style-type: none"> 1. Remove the drain tube on the front side of the oven from the drain bowl. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking section. 3. Remove the cover plate on the rear side of the heating section and cut out the insulation in the hole of the panel. 4. Turn the drain bowl 180 degrees. Insert the drain tube through the rear hole to the drain bowl. Attach silicone 50217401 to the washer on the drain pipe to seal it against rear wall. Attach silicone to the cover plate to seal it against the front wall. 5. Using the insulation from the hole on the rear side, close the hole on the front side and mount the cover plate. 6. Use the same steps to change from rear to front. 	Gun for silicone glue tubes, part no 50159600

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Motor		Approved by: TH
Number: 626-7-001		Issue date: December 29, 2003
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 94.2631.058 to present.

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode. 2. The baking cycle has to be started because it controls the function of the rotation motor. 3. Close the oven door and check if the motor circuit breaker 2F has tripped. 4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral. 5. Check the motor voltage/Amp. per phase. 6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt. 7. The motor is defective and should be replaced. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 626-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 626-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gearbox is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <ul style="list-style-type: none">Shell Tivela SD (490 Cst*)Shell Tivela WB (210 Cst*)<i>Mobil SHC 634 (380 Cst*)**</i>Mobil SHC 629 (140 Cst*)BP SG-XP 460 (490 Cst*)BP SG-XP 220 (240 Cst*) <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: V-belt, V-belt tensioner		Approved by: TH
Number: 626-7-003		Issue date: June 12 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	Check that the V-belt is still in good shape and is not dried out and with cracks. Change V-belt if necessary. L=1550 mm Check that the spring in the tensioner has not broken off. Check that the pin of the spring is placed in the correct hole of the tensioner holder.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 626-7-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 626-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	<p>Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature.</p> <p>Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.</p>	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	

Module: 7 ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Platform		Approved by: TH
Number: 626-7-005		Issue date: June 13 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	<p>The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform.</p> <p>If the platform is above the ramp and cannot be adjusted by turning the adjusting screws upwards, check that the bearing cup is not jammed in the bearing cup adaptor of the platform.</p> <ol style="list-style-type: none"> Loosen the supporting tubes on the underside from the platform. Move the platform out of the baking section and turn it upside down. The bearing body and bearing cup are now accessible. Check that the bearing cup is moving easy inside the adaptor. A jammed cup can be knocked out with a suitable mandrel through the adjusting screw holes of the platform. Check why the bearing cup was jammed and adjust. Place the bearing body in the guide on the floor of the baking section. Place the bearing cup over the body and replace the platform on top of it. Check that it moves easy, mount the platform supports and adjust the platform with the screws. <p>If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing body should be checked.</p> <p>Follow the same procedure as above.</p>	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401) as for the door seal. All old silicone glue and seal has to be cleaned of before replacing the seal.	Gun for silicone glue tubes, part no. 50159600
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 626	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 626-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 626-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Lighting		Approved by: TH
Number: 626-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 626	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 626-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 626	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 626-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 626	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 626-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	The oven can be equipped with an automatic damper as an option. Description of functions for ovens equipped with an automatic damper: <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. The ovens delivered with automatic damper are always set for	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 626	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 626-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 626	Issued by: PM
Description: COMPUTER PANEL POC		Approved by: TH
Number: 626-8-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 94.2631.058 to present.

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup re-chargable battery on the	

its memory.	computer. If a faulty battery has to be replaced, please disconnect the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 626	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 626-8-005		Issue date: Oct.14 , 1996
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 92.2631.001 to present.

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none"> 1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan. 2. Check if the fan contactor and capacitor is energized. 3. Check the fan motor. 	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Auto damper motor		Approved by: TH
Number: 626-8-006		Issue date: December 29, 2003
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from 94.2631.058 to present.

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<p><i>For ovens with serial numbers from 94.2631.058 to 95.2641.304.</i></p> <ol style="list-style-type: none"> 1. Check if the damper mechanism has jammed. 2. Check the casting on the shaft of the damper motor. 3. Check the motor of the damper device. 	
The damper motor is not working.	<p><i>For ovens with serial numbers from 95.26xx.065 to present.</i></p> <ol style="list-style-type: none"> 1. Check if the damper mechanism has jammed. 2. Check if the damper solenoid is working. 	



Module: 9. GENERAL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 626-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.	



Module: 9. GENERAL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 626-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	

Module: 9. GENERAL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 626-9-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation of the premises. Needed evacuation volume from oven 626/726 1500 m ³ /h.	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 626-9-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 626	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 626-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	



Module: 1. OVEN BODY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 724-1-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	Remove the rivets along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips, are attached to the upper frames with rivet, part no. 50622701. When changing the panel(s), be sure that the insulation material is not rubbed out of position.	Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 724-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Door locking		Approved by: TH
Number: 724-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none"> 1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted. 2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Door glass		Approved by: TH
Number: 724-2-002		Issue date: Nov 24, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The outer door glass is broken.	<ol style="list-style-type: none"> 1. Dismount the glove basket/bumper guard by loosening the four screws, two on the RH side of door and two on the LH side of door. 2. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090 	Allen wrench Screwdriver
The inner door glass is broken.	<ol style="list-style-type: none"> 1. Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position. 2. Dismount the glove basket by loosening the four screws, two on the RH side of door and two on the LH side of door. 3. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090. 4. Remove the cover plates, on the left and right side of the window, also the upper cover upper and lower. These are mounted with screws. 5. Clean the door glass frame from glue and glass splinter. 6. Apply silicone glue, part no. 50217401, on the frame and replace the new glass. Remount the cover plates. 7. Carefully remove the silicone glue surplus on the glass as long as it is soft. 8. Remount the outer glass assembly. 9. Remount the glove basket/bumper guard. <p>IMPORTANT: Confirm that the glass is installed correctly (not backwards or upside down). Do this by reading the warning sign written on glass. The silicone has to harden before reinstalling the door to the oven.</p>	-Gun for silicone glue tubes, part no. 50159600. -Allen wrench -Screwdriver



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Door handle		Approved by: TH
Number: 724-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in the horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 724-2-001, A door locking@	Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 724-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196003, in the hinge upper and lower frame part should be replaced.</p> <p>Proceed as follows:</p> <ul style="list-style-type: none">• Let oven door stay in locked position• Dismount ceiling in canopy• Dismount cover plate on RH side of door• Loosen the screws holding the lower part of hinge to the oven body• Pull down hinge part, for the lower hinge the circlips underneath the bracket has to be dismantled prior to that the hinge part can be removed.• Press out old bushing• Press in a new bushing• Remount removed parts	Socket wrench 13 mm Pliers for circlip



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 724	Issued by: PM
Description: Door seal		Approved by: TH
Number: 724-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	<p>The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced.</p> <p>The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.</p>	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 724-3-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 724-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Bearings		Approved by: TH
Number: 724-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 724-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 724-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 724-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



Revent

Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 724	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 724-4-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

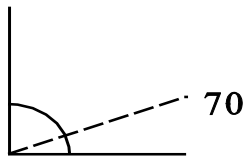
Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>To adjust for even color on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful , do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge



Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 724	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 724-4-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark"--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 724	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 724-4-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <ol style="list-style-type: none"> a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge. b) Measure the height from the floor to the lower edge of this particular tray in the rack. c) Mark off this height on the air distribution panel. d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow). <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <ol style="list-style-type: none"> e) Register the new values in the test report. <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Burner		Approved by: TH
Number: 724-5-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	<p style="text-align: center;">WARNING!</p> <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Burner		Approved by: TH
Number: 724-5-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Burner		Approved by: TH
Number: 724-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		




<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	



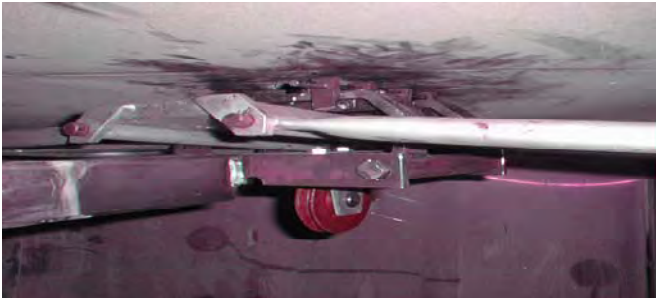
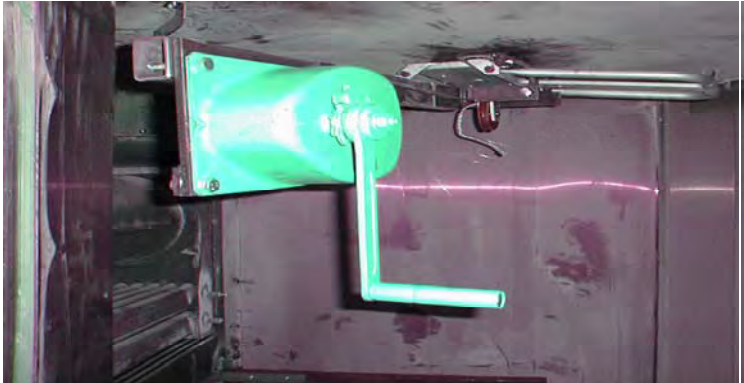
Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 724-5-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	<p>Take the heat exchanger out of the heating section (refer to section no. 724-5-003 in this manual). Check the seals at the connection points for possible leakage:</p> <ol style="list-style-type: none">1. Where the heat exchanger is connected to the opening in the front of the heating section.2. Where the heat exchanger is connected to the chimney. <p>Fill the heat exchanger (when cold) with water and check for leakage.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 724-5-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
 <p>Heat exchanger needs to be replaced</p>	<ol style="list-style-type: none"> Remove the air duct panel and the radiation shield of the heat exchanger. Screw the support beam in place using the same air duct panel holes and screws (see picture 1).  <ol style="list-style-type: none"> Remove the burner and then the burner plate. Then remove the screws from the flew (see pictures 2,3).  <p>Note: The heat exchanger should now rest on the support beam.</p>	Heat exchanger replacement kit - Can be ordered from Revent.

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 724-5-003		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>4. Attach the moving device to the oven rack lift. (On some models the rack centering device will need to be removed so that the moving device can be attached.)</p> <p>Secure the left locking device in place first, then rotate the right locking device into place and lock with the locking pin (see picture 4).</p>  <p>5. The heat exchanger can now be pulled out, by hand, from the heating section into the baking chamber (while resting on the support beam) until it rests directly under the rack lift.</p> <p>6. Secure the winch to the bracket (see picture 5)</p> 	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 724-5-003		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>7. Start by securing the two help cables (steel wires) around the heat exchanger. Fasten the winch cable to the two help cables.</p> <p>The steel cables can be fastened using iron grips.</p> <p>The lifting point for the connection is approx. 500 mm from the back edge of the heat exchanger. Use as small loops as possible to be able to maximize lifting height.</p> <p style="text-align: center;">(see pictures 6,7).</p>  <p>8. Elevate the heat exchanger a few centimetres so that the front support beam can be removed.</p> <p>WARNING! DO NOT GO IN TO THE BAKING CHAMBER WHILE THE HEAT EXCHANGER IS IN AN ELEVATED STATE FOR RISK OF INJURY!</p> <p>9. Lower the heat exchanger to a pallet.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 724-5-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove the three plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the third hole on the lower right side of the heat exchanger.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 724-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 724-5-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The temperature in the oven does not rise (electrical ovens only).	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The motor overload protector for the circulation fan has tripped and should be reset. If this switch trips repeatedly, call for service. 3. The temperature limit control has tripped and should be reset. 4. The heat contactor is defective and should be replaced. 5. One or many electric heaters are out of order and should be replaced. 	Multimeter VAC
An heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heating elements on the left side of the oven chamber. 2. Remove the wires and the star/delta connector from the element. 3. Remove enough insulation around the element to allow access with the element wrench over the nut of the element. 4. Remove the defect element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Replace insulation around the element. 6. Connect the wires and star/delta connector on the new element. 7. Replace the element cover and the air duct. 	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 724-6-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 8.5l (2.25 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 724-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- the same length as the spray tube.
- c) Place the hose/tube and the spray tube in a bucket and keep it there.
 - d) Set steam spray time for 20 seconds and press start on the oven.
 - e) Measured volume of water should correspond to item 4 above.





Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 724-6-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear.	<p>The 724 oven is delivered standard with the drain tube welded to the front side of the drain bowl.</p> <p>The drain bowl is also made for connection to a drain on the back side of the oven. To enable drainage to the rear, part no. 40946601 drain tube and 50188502 seal cap are necessary. These parts can be purchased from Revent.</p> <ol style="list-style-type: none"> 1. Remove the plastic cover on the back side of the heating section and cut out the insulation. Remember to save the insulation as you will need it later. 2. Remove the plug on the rear side of the drain bowl and mount the drain tube 40946601. 3. Reinsert the insulation around the drain tube. 4. Mount the seal cap 50188502 on the drain tube on the front side of the drain bowl. <p>Remark: Before the drain tube 40946601 is mounted the thread in the nut should be cleaned with a thread tap.</p>	Thread tap G1



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Motor		Approved by: TH
Number: 724-7-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none">1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode.2. The baking cycle has to be started because it controls the function of the rotation motor.3. Close the oven door and check if the motor circuit breaker 2F has tripped.4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral.5. Check the motor voltage/Amp. per phase.6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt.7. The motor is defective and should be replaced.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 724-7-002		Issue date: January 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gear box needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gear box is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 724-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gearbox is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <ul style="list-style-type: none">Shell Tivela SD (490 Cst*)Shell Tivela WB (210 Cst*)<i>Mobil SHC 634 (380 Cst*)**</i>Mobil SHC 629 (140 Cst*)BP SG-XP 460 (490 Cst*)BP SG-XP 220 (240 Cst*) <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: V-belt, V-belt tension		Approved by: TH
Number: 724-7-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	Check that the V-belt is still in good shape and is not dried out and with cracks. Change V-belt if necessary. A61, L=1550 mm Check that the spring in the tensioner has not broken. Check that the pin of the spring is placed in the correct hole of the tensioner holder.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 724-7-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 724-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	<p>Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature.</p> <p>Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.</p>	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Platform		Approved by: TH
Number: 724-7-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Ret

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform. If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing cup assy, part no. 41068390 in the centre of the platform, under the adjusting screws, should be changed.	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401, #50222801 US ovens) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 724	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 724-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 724-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Lighting		Approved by: TH
Number: 724-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 724	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 724-8-003		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 724	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 724-8-003		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 724	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 724-8-003		Issue date: Jan 20, 2005
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	The oven can be equipped with an automatic damper as an option. Description of functions for ovens equipped with an automatic damper: <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. The ovens delivered with automatic damper are always set for	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 724	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 724-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 724-8-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected.</p> <p>To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit.</p> <p>If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup re-chargable battery on the	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 724-8-004		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

its memory.	computer. If a faulty battery has to be replaced, please disconnect the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 724-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check that the fan contactor and capacitor are energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	



Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Auto damper motor		Approved by: TH
Number: 724-8-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<i>For ovens with serial numbers from 94.2631.058 to 95.2641.304.</i> <ol style="list-style-type: none">1. Check if the damper mechanism has jammed.2. Check the casting on the shaft of the damper motor.3. Check the motor of the damper device.	
The damper motor is not working.	<i>For ovens with serial numbers from 95.26xx.065 to present.</i> <ol style="list-style-type: none">1. Check if the damper mechanism has jammed.2. Check if the damper solenoid is working.	



Module: 9. GENERAL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 724-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.	



Module: 9. GENERAL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 724-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	



Module: 9. GENERAL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 724-9-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation system of the premises. Required evacuation volume from oven 624/724 2500 m ³ /h (1471 cfm).	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 724-9-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 724	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 724-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	



Module: 1. OVEN BODY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 725-1-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	Remove the rivets along the underside of the damaged panel(s) and on the roof strip(s) above the damaged panel(s). The roof strips, are attached to the upper frames with rivet, part no. 50622701. When changing the panel(s), be sure that the insulation material is not rubbed out of position.	Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers

Module: 1. OVEN BODY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 725-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Module: 1. OVEN BODY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Damper		Approved by: TH
Number: 725-1-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper washer is damaged.	Access to the damper washer is possible by removing the air duct panel on left side in the baking chamber covering the heat exchanger. The washer, part no. 41067201, is attached to the damper rod with two M8 nuts.	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Door locking		Approved by: TH
Number: 725-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<ol style="list-style-type: none"> 1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted. 2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy. <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Door glass		Approved by: TH
Number: 725-2-002		Issue date: Nov 24, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The outer door glass is broken.	<ol style="list-style-type: none"> 1. Dismount the glove basket/bumper guard by loosening the four screws, two on the RH side of door and two on the LH side of door. 2. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090 	Allen wrench Screwdriver
The inner door glass is broken.	<ol style="list-style-type: none"> 1. Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position. 2. Dismount the glove basket by loosening the four screws, two on the RH side of door and two on the LH side of door. 3. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090. 4. Remove the cover plates, on the left and right side of the window, also the upper cover upper and lower. These are mounted with screws. 5. Clean the door glass frame from glue and glass splinter. 6. Apply silicone glue, part no. 50217401, on the frame and replace the new glass. Remount the cover plates. 7. Carefully remove the silicone glue surplus on the glass as long as it is soft. 8. Remount the outer glass assembly. 9. Remount the glove basket/bumper guard. <p>IMPORTANT: Confirm that the glass is installed correctly (not backwards or upside down). Do this by reading the warning sign written on glass. The silicone has to harden before reinstalling the door to the oven.</p>	-Gun for silicone glue tubes, part no. 50159600. -Allen wrench -Screwdriver



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Door handle		Approved by: TH
Number: 725-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 725-2-001, A door locking@	Mandrel 4 mm (0,16")



Module: 2. OVEN BODY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 725-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196003, in the hinge upper and lower frame part should be replaced. Proceed as follows:</p> <ul style="list-style-type: none">• Let oven door stay in locked position• Dismount ceiling in canopy• Dismount cover plate on RH side of door• Loosen the screws holding the lower part of hinge to the oven body• Pull down hinge part, for the lower hinge the circlips underneath the bracket has to be dismantled prior to that the hinge part can be removed.• Press out old bushing• Press in a new bushing• Remount removed parts	Socket wrench 13 mm Pliers for circlip



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 725	Issued by: PM
Description: Door seal		Approved by: TH
Number: 725-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 725-3-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 725-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Bearings		Approved by: TH
Number: 725-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 725-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 725-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Fan Wheel		Approved by: TH
Number: 725-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



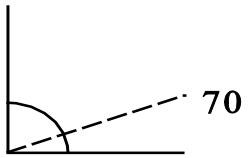
Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 725	Issued by: PM
Description: Adjust the air panels		Approved by: TH
Number: 725-4-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance of 30mm between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>When balancing the heat, make sure that the total opening settings, when added together, do not exceed 200 mm. If the total is above 200 mm, the entire balance will be lost.</p> <p>To adjust for even colour on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful, do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge

Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 725	Issued by: PM
Description: Adjust the air panels		Approved by: TH
Number: 725-4-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark"--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION	SERVICE INSTRUCTION 725	Issued by: PM
Description: Adjust the air panels		Approved by: TH
Number: 725-4-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <p>a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge.</p> <p>b) Measure the height from the floor to the lower edge of this particular tray in the rack.</p> <p>c) Mark off this height on the air distribution panel.</p> <p>d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow).</p> <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <p>e) Register the new values in the test report.</p> <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Burner		Approved by: TH
Number: 725-5-001		Issue date: Oct 1, 2004
Page: 1(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	WARNING! <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Burner		Approved by: TH
Number: 725-5-001		Issue date: Oct 1, 2004
Page: 2(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Burner		Approved by: TH
Number: 725-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		




<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	



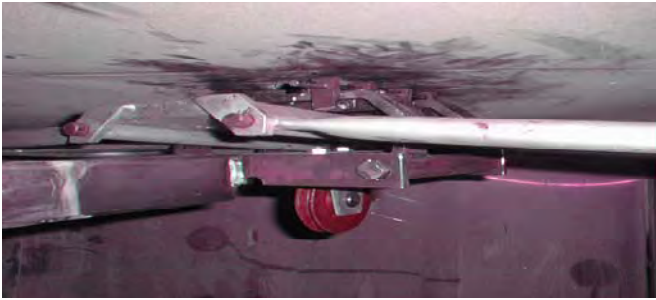
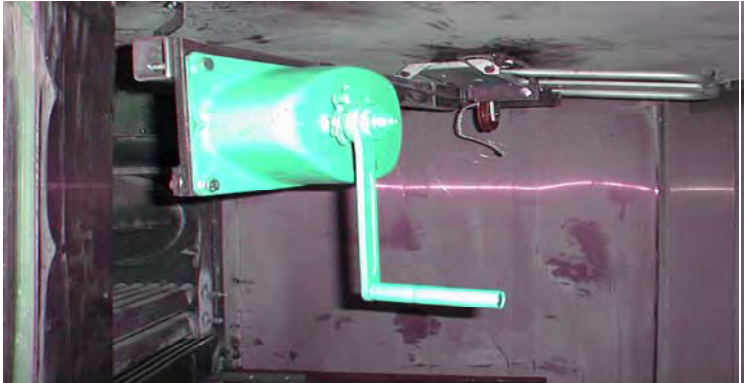
Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 725-5-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	Take the heat exchanger out of the heating section (refer to section no. 725-5-003 in this manual). Check the seals where the burner plate is connected to the heat exchanger and the heat exchanger to chimney connection for possible leakage. Fill the heat exchanger (when cold) with water and check for leakage.	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 725-5-003		Issue date: Oct 1, 2004
Page: 1(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
 <p>Heat exchanger needs to be replaced</p>	<ol style="list-style-type: none"> Remove the air duct panel and the radiation shield of the heat exchanger. Screw the support beam in place using the same air duct panel holes and screws (see picture 1).  Remove the burner and then the burner plate. Then remove the screws from the flew (see pictures 2,3).  <p>Note: The heat exchanger should now rest on the support beam.</p>	<p>Heat exchanger replacement kit - Can be ordered from Revent.</p>

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 725-5-003		Issue date: Oct 1, 2004
Page: 2(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>4. Attach the moving device to the oven rack lift. (On some models the rack centering device will need to be removed so that the moving device can be attached.)</p> <p>Secure the left locking device in place first, then rotate the right locking device into place and lock with the locking pin (see picture 4).</p>  <p>5. The heat exchanger can now be pulled out, by hand, from the heating section into the baking chamber (while resting on the support beam) until it rests directly under the rack lift.</p> <p>6. Secure the winch to the bracket (see picture 5)</p> 	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 725-5-003		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
	<p>7. Start by securing the two help cables (steel wires) around the heat exchanger. Fasten the winch cable to the two help cables.</p> <p>The steel cables can be fastened using iron grips.</p> <p>The lifting point for the connection is approx. 500 mm from the back edge of the heat exchanger. Use as small loops as possible to be able to maximize lifting height.</p> <p style="text-align: center;">(see pictures 6,7).</p> 	
	<p>8. Elevate the heat exchanger a few centimetres so that the front support beam can be removed.</p> <p>WARNING! DO NOT GO IN TO THE BAKING CHAMBER WHILE THE HEAT EXCHANGER IS IN AN ELEVATED STATE FOR RISK OF INJURY!</p> <p>9. Lower the heat exchanger to a pallet.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 725-5-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove the three plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the third hole on the lower right side of the heat exchanger.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 725-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 725-5-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The temperature in the oven does not rise (electrical ovens only).	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The motor overload protector for the circulation fan has tripped and should be reset. If this switch trips repeatedly, call for service. 3. The temperature limit control has tripped and should be reset. 4. The heat contactor is defective and should be replaced. 5. One or many electric heaters are out of order and should be replaced. 	Multimeter VAC
An heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heating elements on the left side of the oven chamber. 2. Remove the wires and the star/delta connector from the element. 3. Remove enough insulation around the element to allow access with the element wrench over the nut of the element. 4. Remove the defect element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Replace insulation around the element. 6. Connect the wires and star/delta connector on the new element. 7. Replace the element cover and the air duct. 	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 725-6-001		Issue date: Jan 19, 2005
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 7.0l (1.85 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have 	

Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 725-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- the same length as the spray tube.
- c) Place the hose/tube and the spray tube in a bucket and keep it there.
 - d) Set steam spray time for 20 seconds and press start on the oven.
 - e) Measured volume of water should correspond to value in item 4 above.



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 725-6-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear .	<p>The 725 oven is delivered standard with the drain tube welded to the front side of the drain bowl.</p> <p>The drain bowl is also made for connection to a drain on the back side of the oven. To enable drainage to the rear, part no. 40946601 drain tube and 50188502 seal cap are necessary. These parts can be purchased from Revent.</p> <ol style="list-style-type: none"> 1. Remove the plastic cover on the back side of the heating section and cut out the insulation. Remember to save the insulation as you will need it later. 2. Remove the plug on the rear side of the drain bowl and mount the drain tube 40946601. 3. Reinsert the insulation around the drain tube. 4. Mount the seal cap 50188502 on the drain tube on the front side of the drain bowl. <p>Remark: Before the drain tube 40946601 is mounted the thread in the nut should be cleaned with a thread tap.</p>	Thread tap G1



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Motor		Approved by: TH
Number: 725-7-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none">1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode.2. The baking cycle has to be started because it controls the function of the rotation motor.3. Close the oven door and check if the motor circuit breaker 2F has tripped.4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral.5. Check the motor voltage/Amp. per phase.6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt.7. The motor is defective and should be replaced.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 725-7-002		Issue date: January 19, 2005
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gearbox needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gearbox is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 725-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gear box is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: V-belt, V-belt tension		Approved by: TH
Number: 725-7-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	Check that the V-belt is still in good shape and is not dried out and with cracks. Change V-belt if necessary. A61, L=1550 mm Check that the spring in the tensioner has not broken. Check that the pin of the spring is placed in the correct hole of the tensioner holder.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 725-7-004		Issue date: Oct 1, 2004
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Overhead rack lift		Approved by: TH
Number: 725-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature. Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Platform		Approved by: TH
Number: 725-7-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform. If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing cup assy, part no. 41068390 in the centre of the platform, under the adjusting screws, should be changed.	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401) as for the door seal.	
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 725	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 725-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Temperature Sensor (PT 100)		Approved by: TH
Number: 725-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Lighting		Approved by: TH
Number: 725-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 725	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 725-8-003		Issue date: Jan 20, 2005
Page: 1(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <p>Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open</p> <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 725	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 725-8-003		Issue date: Jan 20, 2005
Page: 2(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 725	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 725-8-003		Issue date: Jan 20, 2005
Page: 3(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	<p>The oven can be equipped with an automatic damper as an option.</p> <p>Description of functions for ovens equipped with an automatic damper:</p> <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. <p>The ovens delivered with automatic damper are always set for</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 725	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 725-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.</p>	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 725-8-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit under ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ol style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost	Check the backup re-chargable battery on the	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 725-8-004		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

its memory.	computer. If a faulty battery has to be replaced, please disconnect the green wire bridge, before replacing the battery. If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 726-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check that the fan contactor and capacitor are energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Auto damper motor		Approved by: TH
Number: 725-8-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<i>For ovens with serial numbers from 94.2631.058 to 95.2641.304.</i> 1. Check if the damper mechanism has jammed. 2. Check the casting on the shaft of the damper motor. 3. Check the motor of the damper device.	
The damper motor is not working.	<i>For ovens with serial numbers from 95.26xx.065 to present.</i> 1. Check if the damper mechanism has jammed. 2. Check if the damper solenoid is working.	



Module: 9. GENERAL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 725-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.	



Module: 8. GENERAL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Water on the oven floor		Approved by: TH
Number: 725-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	



Module: 9. GENERAL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 725-9-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation of the premises. Required evacuation volume from oven 625/725 2000 m ³ /h.	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 725-9-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 725	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 725-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	



Module: 1. OVEN BODY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Sheet metal panels		Approved by: TH
Number: 726-1-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
An exterior wall panel is damaged	<p>Remove the self-tapping screws along the underside of the panel and on the roof strip above the damaged panel. The left hand roof strip, part no. 40948401, is also attached to the heating section frame with three rivets, part no. 50622701.</p> <p>When changing the panels, be sure that the insulation material is not rubbed out of position.</p> <p>The upper part of the panel should only be kept in position against the frame by the roof strip.</p> <p>WARNING: To avoid buckling of panel, do not attach the upper lip of the panel to the frame (with screws or rivets).</p>	Drilling machine. 4.8 (3/16") mm drill-bit 8 mm (5/16") wrench rivet pliers



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Gaskets		Approved by: TH
Number: 726-1-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fume leakage from the joints between the heating and baking sections and/or front and rear baking section.	<p>If fume leakage is confirmed (it may be difficult to find the exact location) between the heating and baking sections and/or the front and rear baking section, the leak should be sealed with Revent silicone glue, part no. 50217401 (#50222801 US ovens).</p> <p>In case of leakage where no leak can be located, the oven must be divided and the joints cleaned from the attached sealing material for resealing.</p> <p>New sealing material must be applied as described in the chapter "Assembling instructions"</p> <p>WARNING: Fume leakage for an extended period of time, will start the rust process between the outer and inner oven body.</p>	Gun for silicone glue tubes, part no. 50159600



Revent

Module: 1. OVEN BODY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Damper		Approved by: TH
Number: 726-1-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper washer is damaged.	Access to the damper washer is possible by removing the air duct panel on left side in the baking chamber covering the heat exchanger. The washer, part no. 40943602, is attached to the damper rod with two M8 nuts.	



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Door locking		Approved by: TH
Number: 726-2-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle side of the door is not closing tight against the door seal.	<p>1) The ball bearing, part no. 50197601 on the locking bracket, has to be readjusted.</p> <p>2) The locking lid in the latch assy, part no. 41276190 is worn out. The latch assy has to be replaced. If the latch assy has to be replaced, the door handle must first be removed. The square steel may be difficult to remove from the latch assy. In that case the square steel should be cut from the inside of the latch assy.</p> <p>If the latch assy has to be replaced, it is advisable to be equipped with a spare square steel (part no. 50108002) and pin (part no. 50108003).</p> <p>Apply some graphite grease on the square steel before remounting the door handle.</p>	Universal saw with a "stiletto" saw blade. Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Door glass		Approved by: TH
Number: 726-2-002		Issue date: Nov 24, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The outer door glass is broken.	<ol style="list-style-type: none"> 1. Dismount the glove basket/bumper guard by loosening the four screws, two on the RH side of door and two on the LH side of door. 2. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090 	Allen wrench Screwdriver
The inner door glass is broken.	<ol style="list-style-type: none"> 1. Remove the door from the oven to be able to effectively replace the broken glass. Set the door face up so that it rests in a level (horizontal) position. 2. Dismount the glove basket by loosening the four screws, two on the RH side of door and two on the LH side of door. 3. Loosen the three plastic screws on the left side of the glass door. Open the glass door and remove the 8 screws for the upper and lower hinge. Carefully remove the outer glass assembly 31183090. 4. Remove the cover plates, on the left and right side of the window, also the upper cover upper and lower. These are mounted with screws. 5. Clean the door glass frame from glue and glass splinter. 6. Apply silicone glue, part no. 50217401, on the frame and replace the new glass. Remount the cover plates. 7. Carefully remove the silicone glue surplus on the glass as long as it is soft. 8. Remount the outer glass assembly. 9. Remount the glove basket/bumper guard. <p>IMPORTANT: Confirm that the glass is installed correctly (not backwards or upside down). Do this by reading the warning sign written on glass. The silicone has to harden before reinstalling the door to the oven.</p>	-Gun for silicone glue tubes, part no. 50159600. -Allen wrench -Screwdriver



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Door handle		Approved by: TH
Number: 726-2-003		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door handle will not stay in horizontal position when the door is opened. The door handle is wobbling in the door handle frame.	The door handle assy, part no. 31169690, or possibly the bushing, part no. 50108004, inside the door handle frame needs to be replaced.	Mandrel 4 mm (0,16")
The door handle comes loose from the door handle frame.	The pin, part no. 50108003, placed through the square steel which holds the door handle against the frame needs to be replaced. If the door handle is difficult to remove from the latch assy, please refer to instructions in this manual, section no. 726-2-001, A door locking@	Mandrel 4 mm (0,16")



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Door hinge		Approved by: TH
Number: 726-2-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The door hinge side of the door is not closing tight against the door seal.	<p>The hinge bushings, part no. 50196003, in the hinge upper and lower frame part should be replaced. Proceed as follows:</p> <ul style="list-style-type: none">• Let oven door stay in locked position• Dismount ceiling in canopy• Dismount cover plate on RH side of door• Loosen the screws holding the lower part of hinge to the oven body• Pull down hinge part, for the lower hinge the circlips underneath the bracket has to be dismantled prior to that the hinge part can be removed.• Press out old bushing• Press in a new bushing• Remount removed parts	Socket wrench 13 mm Pliers for circlip



Module: 2. DOOR ASSEMBLY	SERVICE INSTRUCTION 726	Issued by: PM
Description: Door seal		Approved by: TH
Number: 726-2-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Fumes are leaking from between the door and door frame.	The door seal, 5 m (16,4') of part no. 50201001, is worn out and needs to be replaced. The surface where the gasket is to be mounted has to be cleaned with detergent to remove old glue and gasket.	Silicone glue, part no. 50217401 (#50222801 US ovens). Gun, part no. 50159600.
Fumes are leaking from the bottom of the door.	The seal, part no. 30801801, on the under side of the door has to be adjusted or, if worn out, replaced.	



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Fan shaft bushing		Approved by: TH
Number: 726-3-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Steam is leaking from the oven chamber, through the fan device unit.	<p>Remove the air duct panel on the left side in the baking section covering the heat exchanger/heating elements. Make a mark of how the fan inlet cone is placed before removing it. This is to be sure to replace it in the correct position.</p> <p>Take the fan wheel off the fan shaft. Loosen the four nuts on the motor bracket on top of the heating section and remove the motor, motor bracket and the cover.</p> <p>Replace the bushing seal, part no. 50210501, and spring, part no. 50227101, if necessary. Reinstall the fan wheel assy and air duct panel .</p>	Pulley drag (mechanical push-puller)
Noise is coming from the fan device unit.	<p>Check the above bushing and spring. Refer also to section no. 626-3-002 in this manual.</p>	



Module: 3. FAN SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Bearings		Approved by: TH
Number: 726-3-002		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Noise is coming from the fan device unit.	Check the shaft gasket and lower motor bearing. If the bearing is bad, replace the bearing. For dismantling the fan assy, please refer to section 726-3-001 A fan device bushing in this manual.	Pulley drag (mechanical push-pulley)

Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Fan motor		Approved by: TH
Number: 726-3-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven fan does not start.	<ol style="list-style-type: none"> 1. The oven door is not closed. 2. The steam cycle is on. 3. The motor circuit breaker has tripped and has to be reset (14). If the overload trips repeatedly, call for service. 4. On oil and gas ovens, the burner stops when the high limit switch has tripped. If the high limit trips repeatedly, call for service. 5. The limit switch for the oven door is not working properly and should be adjusted or replaced. 6. Check the voltage on terminals P6/31 and P6/30. It should read 0 volt if the oven door is closed and the limit switch is activated. It should read 12 volt if the door is open or the limit switch is not activated. 7. The motor contactor is defective and should be replaced. 8. Check if the terminals A1-A2 on the motor contactor are energized. Always check against neutral. 9. Check the motor Voltage/Amp. per phase. With repeated tripping of the motor circuit breaker the motor voltage/amp. per phase should be checked. 10. The motor is defective and should be replaced. 	
Noise is coming from the top of the motor	Remove the motor canopy and check if the motor cooling disc is loose from the shaft (look for cracks) or if it is broken.	



Module: 2. FAN SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Fan wheel		Approved by: TH
Number: 726-3-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Vibrations in the fan wheel device.	Check for damage and/or if the fan wheel is out of balance. Replace fan wheel if needed.	Pulley drag (mechanical push-pulley)



Module: 4. AIR DISTRIBUTION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 726-4-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Uneven baking	<p style="text-align: center;">HEAT BALANCING</p> <p>Before re-adjusting the heat distribution, check that the original setting is correct. Refer to the Baking setting report located in the instruction handbook delivered with the oven.</p> <p>Also before adjusting, check that the rack configuration is correct. There should be a minimum distance of 190 mm from the floor to the bottom of the first tray. There should also be a minimum clearance distance of 30mm between the top of the finished baked product on each tray and the tray which is placed directly above. Refer to the Revent dealers guide, section 4 for more information about rack configuration requirements.</p> <p>When balancing the heat, make sure that the total opening settings, when added together, do not exceed 200 mm. If the total is above 200 mm, the entire balance will be lost.</p> <p>To adjust for even colour on the trays the air guides may be bent outwards or inwards at 2-5 degrees max. per adjustment. Be very careful, do not increase more than 5 degrees, the balance can be lost.</p> <p>See procedures on following pages</p>	Measuring gauge

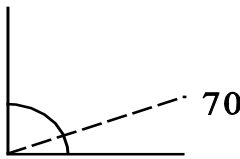


Module: 4. AIR DISTRIBUTION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 726-4-001		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>Uneven baking adjustment procedures</p>	<p>Procedure:</p> <ol style="list-style-type: none"> 1) Start by baking a complete rack load of the same shaped bread. 2) Record the baking results on the rack diagram of the test report form under the heading " Before adjusting". Start with the bottom tray of the rack and work upwards. If two trays are baked side by side, it is treated as though it were one large tray. <ol style="list-style-type: none"> a) If the baking results are perfect, record this by marking a "0" in the middle of the line which corresponds to the respective tray. b) If the baked goods on the tray are too light in the centre of the tray, record this by marking "-" in the middle of the line. If it is too light on an edge of a tray, mark a "-" on the applicable side of the line corresponding to the respective tray. If the baking results are very light, mark"--". c) If the baked goods on the tray are too dark, record this by marking a "+" in the same manner as above. d) The markings as described in points b and c can be combined. <p>MARKINGS: 0 = perfect bake - = baked goods are too light -- = baked goods are very light + = baked goods are too dark ++ = baked goods are very dark</p>	
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Module: 4. AIR DISTRIBUTION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Adjusting the air panels		Approved by: TH
Number: 726-4-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>4) Always make the first adjustments in increments of 1 mm. This way it is then possible to go back half way if necessary.</p> <p>A suitable measuring gauge is a drill-bit shaft.</p> <p>If the bread is too light, the heat transfer should be increased. This is achieved by increasing the openings of the air distribution panel. If the bread is too dark, the heat transfer should be decreased. This is achieved by decreasing the size of the openings.</p> <p>a) Look at the results of your test report to see which tray(s) needs adjusting. Determine if the change is needed in the centre or on a tray edge.</p> <p>b) Measure the height from the floor to the lower edge of this particular tray in the rack.</p> <p>c) Mark off this height on the air distribution panel.</p> <p>d) Increase or decrease the opening on the panel plate which lies just under the mark on the wall (due to upward air flow).</p> <p>Note! Before adjusting, measure the existing opening and make a note of it. The air direction from the air distribution wall is directed upwards. Because of this, the adjustment must be on a lower level than the marked tray. The air generally blows upward at an angle of 70°.</p>  <p>e) Register the new values in the test report.</p> <p>Special training in baking adjustments is available at the Revent factory. Contact the marketing and sales department to organize a training session if desired.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Burner		Approved by: TH
Number: 726-5-001		Issue date: Oct 1, 2004
Page: 1(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Burner maintenance.	<p style="text-align: center;">WARNING!</p> <ol style="list-style-type: none"> 1. Only allow a REVENT AUTHORIZED SERVICE COMPANY to adjust the burner. Special instruments and training are required. 2. Any modifications to the burner will void warranty and will invalidate Safety Agency Certification. 3. Damage to ignition control could result in fatal accidents. Do not attempt to repair or disassemble the ignition control. Ignition control that has been wet must be replaced. 4. Calling for burner service and maintenance of safety devices in this oven is the sole responsibility of the owner/operator. 5. It is required that the burner is checked once a year by a representative of the manufacturer. 6. For maintenance and service of the burner follow the instructions in the burner manual. 	
The burner does not start.	<ol style="list-style-type: none"> 1. Check that the oven main switch is on. 2. On electric heated ovens, the circuit breaker fuse for the instrument control panel should be checked. 3. Check that the oven door is closed. If it is not, the green light at the right side of the start button should be blinking. 4. Check if red light between set point and actual temperature is lit. 5. The temperature limit control has tripped and should be reset. 6. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 7. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Burner		Approved by: TH
Number: 726-5-001		Issue date: Oct 1, 2004
Page: 2(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	<p>circuit breaker trips repeatedly, call for service.</p> <p>8. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service.</p> <p>9. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service.</p> <p>10. 4TR (stack fan/draft induction fan timer) is defective and should be replaced.</p> <p>1. Is the burner energized? IF YES, - Contact your burner service. IF NO, - check that the stack fan is energized.</p> <p>2. Is the stack fan/draft induction fan energized? IF NO, - check the stack fan/draft induction fan circuit. IF YES, - check that the main fan is energized</p> <p>3. Is the main fan energized? IF NO, - check the main fan circuit. IF YES, - check that the temperature limit switch is not cut off. If the temperature limit switch is O.K., check the thermostat function on the digital control unit.</p> <p>L WARNING 7 For problems related directly to the function of the burner, refer to the burner manual and/or contact an authorized burner technician.</p>	
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Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Burner		Approved by: TH
Number: 726-5-001		Issue date: Oct 1, 2004
Page: 3(3)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

<p>The stack fan/draft induction fan does not start (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. The motor over load protector has tripped and has to be reset (12). If the switch trips repeatedly, call service. If the motor over load protector has tripped, the burner also stops. 2. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 3. The motor contactor is defective and should be replaced. 4. The motor is defective and should be replaced. 	
<p>The temperature in the oven does not rise (oil and gas ovens only).</p>	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The temperature limit control has tripped and should be reset. 3. The burner has tripped and should be reset. The procedure for resetting the burner varies depending on manufacturer, follow instructions in the burner manual. 4. The control fuse or the circuit breaker of the burner has tripped and should be reset. If the circuit breaker trips repeatedly, call for service. 5. The motor overload protector for the circulation fan has tripped and should be reset (14). If it trips repeatedly, call for service. 6. The motor overload protector for the stack fan/draft induction fan has tripped and should be reset (12). If it trips repeatedly, call for service. 7. The burner capacity is too low. An authorized service engineer should adjust and clean the burner. 	
<p>The burner is damaged by back-flowing hot air after the oven is switched off.</p>	<p>The draft in the chimney is not sufficient. A stack fan/draft induction fan should be installed. The fan must run for 15 min. after the oven is switched off.</p>	



Revent

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Checking the heat exchanger		Approved by: TH
Number: 726-5-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Smoke from the burner is coming into the baking chamber.	Take the heat exchanger out of the heating section (refer to section no. 726-5-003 in this manual). Check the seals where the burner plate is connected to the heat exchanger and the heat exchanger to chimney connection for possible leakage. Fill the heat exchanger (when cold) with water and check for leakage.	

Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Heat exchanger		Approved by: TH
Number: 726-5-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The heat exchanger needs to be replaced.	<ol style="list-style-type: none"> 1. Start by removing the burner. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking chamber. 3. Remove the burner plate and the block of insulation material behind it. 4. Remove the four M6S 10x20 screws that hold the heat exchanger to the front panel. 5. Remove the four M6S 10x25 screws that connect the heat exchanger to the chimney. At this point, another person's help is required to lift the heat exchanger down. <p>IMPORTANT</p> <p>* Before mounting the new heat exchanger, check to be sure that the seal between the combustion chamber and the front panel is not damaged. The chimney connection should be cleaned of old sealing material.</p> <ol style="list-style-type: none"> 6. Put some silicone glue on the chimney connection of the heat exchanger and lift it to the chimney. 7. Attach the heat exchanger loosely with the four M6S 10x25 screws to the chimney . 8. Remount the four M6S 10x20 screws from inside the combustion chamber and lock the combustion chamber with the brass nuts to the front panel. Then lock the chimney connection screws. 9. Reassemble the insulation block and the burner plate. 10. Check that the distance nuts on the burner plate pins are keeping the correct distances at the end of the thread. 11. Replace the air duct panel and the burner. 	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Sweeping the heat exchanger		Approved by: TH
Number: 726-5-004		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Soot in the heat exchanger.	<p>Unscrew and remove all plugs from the side of heat exchanger facing the baking chamber.</p> <p>Connect the water sprayer (which is supplied with the oven on the inside of the heating section door) to a water supply line and sweep the heat exchanger with water through the upper two holes. Spray the water through the tubes forcing out soot and build up.</p> <p>The injected sweeping water should be drained through the hole on the lower right hand side of the heat exchanger in to a bucket.</p>	Water sweeping tube 40954590.



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Stack fan/draft induction fan		Approved by: TH
Number: 726-5-005		Issue date: April 07, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The stack fan/draft Induction fan is not running.	<ol style="list-style-type: none"> 1. The motor over load protector (3F) has tripped and has to be reset (12). 2. Check if the terminals A1-A2 of the motor contactor are energized, always check against neutral. 3. Check the motor voltage/Amp. per phase. When the the motor circuit breaker is tripping repeatedly the motor voltage/amp. per phase should be checked. 4. 4TR (stack fan/draft induction fan timer) is defective and should be replaced. 5. The motor contactor is defective and should be replaced. 6. The motor is defective and should be replaced. 	
The stack fan/draft Induction fan stops running immediately after the oven is switched off.	The stack fan/draft induction fan should continue running for 15 minutes after the oven has been switched off. If it does not, check the stack fan timer.	
The stack fan/draft Induction fan motor is broken and needs to be replaced.	<p>Note: It is not necessary to remove the complete stack fan/draft induction fan from the top of the chimney to replace the motor.</p> <p>Remove the stack fan/draft induction fan canopy.</p> <p>Easy access to the motor by loosening the quick locks and turning the motor bracket on the hinge upside down.</p> <p>Take the fan wheel off the motor shaft and replace the motor. The fan wheel may revolve to the right or to the left.</p>	



Module: 5. HEATING SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Heating elements		Approved by: TH
Number: 726-5-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The temperature in the oven does not rise (electrical ovens only).	<ol style="list-style-type: none"> 1. Check if red light between set point and actual temperature is lighted. If it is lighted, call for service. 2. The motor overload protector for the circulation fan has tripped and should be reset. If this switch trips repeatedly, call for service. 3. The temperature limit control has tripped and should be reset. 4. The heat contactor is defective and should be replaced. 5. One or many electric heaters are out of order and should be replaced. 	Multimeter VAC
An heating element needs to be replaced.	<ol style="list-style-type: none"> 1. Remove the air duct panel covering the heating elements on the left side of the oven chamber. 2. Remove the wires and the star/delta connector from the element. 3. Remove enough insulation around the element to allow access with the element wrench over the nut of the element. 4. Remove the defect element and replace it with a new. <p>IMPORTANT</p> <p>* Be sure that the distance washer on top of the element is fit over the pin which is welded on the rear inside panel of the heating section.</p> <ol style="list-style-type: none"> 5. Replace insulation around the element. 6. Connect the wires and star/delta connector on the new element. 7. Replace the element cover and the air duct. 	Box spanner (Part No. 40787500)



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 726-6-001		Issue date: Jan 19, 2005
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Insufficient or no steam is generated.	<ol style="list-style-type: none"> 1. Check if time is set on sprinkler (spray) timer. 2. Check that all valves and filters are open. 3. The solenoid valve is defective and should be cleaned or replaced. 4. The water pressure is too low, below 4.5kg/cm² (64 psi), and a booster pump has to be installed. For steam results according to Revent standards, Revent recommends a constant water pressure of 4.5kg/cm² (64 psi). This constant water pressure will generate a large water volume for sufficient steam capacity. To check the water volume, remove the solenoid valve by loosening the nut on the radiator coupling holding the solenoid valve against the sprinkler tube. Set the steam timer for 20 seconds and measure the water volume. The volume should be approx. 4.5l (1.44 US gls). To reach this volume the water pressure should be 4.5kg/cm² (64 psi). 5. If the water pressure is O.K., check the sprinkler tube for lime or other deposits that may obstruct the holes and reduce the water flow. The sprinkler tube can be cleaned with a de-liming agent. 6. Check the steel balls for lime deposits. Too much lime on the steel balls will have a negative effect on the steam capacity of the steam generator. Clean the steel balls with a de-liming agent. 7. Check the ball beds for lime and rust deposits from the steel balls. These deposits can obstruct the flow of water through the holes in the ball beds having a negative effect on the steam capacity. 8. Follow procedure below to measure the water volume: <ol style="list-style-type: none"> a) Pull out the water spray tube. b) Place the spray tube in a hose or tube that has a larger inner diameter than the outer diameter of the spray tube. The hose/tube should have the same length as the spray tube. 	



Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Cleaning the steam system		Approved by: TH
Number: 726-6-001		Issue date: Jan 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

- c) Place the hose/tube and the spray tube in a bucket and keep it there.
- d) Set steam spray time for 20 seconds and press start on the oven.
- e) Measured volume of water should correspond to table above.





Module: 6. STEAM SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Water drain placement		Approved by: TH
Number: 726-6-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Changing the oven drain from the front to the rear or visa versa.	<ol style="list-style-type: none"> 1. Remove the drain tube on the front side of the oven from the drain bowl. 2. Remove the air duct panel covering the heat exchanger on the left side, inside the baking section. 3. Remove the cover plate on the rear side of the heating section and cut out the insulation in the hole of the panel. 4. Turn the drain bowl 180 degrees. Insert the drain tube through the rear hole to the drain bowl. Attach silicone 50217401 (#50222801 US ovens) to the washer on the drain pipe to seal it against rear wall. Attach silicone to the cover plate to seal it against the front wall. 5. Using the insulation from the hole on the rear side, close the hole on the front side and mount the cover plate. 6. Use the same steps to change from rear to front. 	Gun for silicone glue tubes, part no 50159600



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Motor		Approved by: TH
Number: 726-7-001		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack rotation does not start.	<ol style="list-style-type: none">1. The oven door is not closed. If the oven door is not closed the green light on the ON button will start flashing when in baking mode.2. The baking cycle has to be started because it controls the function of the rotation motor.3. Close the oven door and check if the motor circuit breaker 2F has tripped.4. Check that the terminals A1-A2 on the motor contactor are energized, always check against neutral.5. Check the motor voltage/Amp. per phase.6. The belt drive slides and should be tensioned. Check the spring of the belt tensioner and that the spanner wheel is touching the belt.7. The motor is defective and should be replaced.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 726-7-002		Issue date: January 19, 2005
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

Trouble	Suggested Measures	Special tools needed
The gearbox is not working.	<p>Check the motor. Check that the coupling between the gearbox and the motor is not broken. If broken, check that the alignment of the gearbox and the motor is correct.</p>	
The gearbox has broken and needs to be replaced.	<p>If the gearbox needs to be replaced, be sure that the red capped transport screw is replaced by the attached air-release screw. Ensure that the ventilation hole is open.</p> <p>Check that the oil in the gearbox is topped off.</p> <p>For topping off, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30 Statoil ESL 812</p>	
The oil level in the gearbox needs to be topped off.	<p>For topping off ovens with Serial numbers 94.2631.058 to 04.xxxx.xxx, use one of the following lubricants:</p> <p>Shell Tivela WB Texaco Synlube SAE 90 BP Energol SGR 150 Mobil Glygoyle 30</p> <p>If other synthetic oils are used the gear box must be cleaned and flushed before the new oil is filled into the gear box.</p> <p>For topping off ovens with Serial numbers 03.xxxx.xxx to present, use one of the following lubricants:</p>	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Gearbox		Approved by: TH
Number: 726-7-002		Issue date: January 19, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from 94.xxxx.xxx to present.</i>		

	<p>Note: The gear box is filled with polyglycol synthetic oil and must not be mixed with other non-polyglycol synthetic oils or mineral oils. One of the following glycole synthetic oils should be used:</p> <p>Shell Tivela SD (490 Cst*) Shell Tivela WB (210 Cst*) <i>Mobil SHC 634 (380 Cst*)**</i> Mobil SHC 629 (140 Cst*) BP SG-XP 460 (490 Cst*) BP SG-XP 220 (240 Cst*)</p> <p>* at 40°C/104°F ** recommended by Revent</p> <p>The maximum allowed temperature in the worm gear is 90°C/194°F. If other synthetic oils are used the gearbox must be cleaned and flushed before the new oil is filled into the gear box.</p>	
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Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: V-belt, V-belt tensioner		Approved by: TH
Number: 726-7-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The V-belt slips on the V-belt pulley.	Check that the V-belt is still in good shape and is not dried out and with cracks. Change V-belt if necessary. L=1550 mm Check that the spring in the tensioner has not broken off. Check that the pin of the spring is placed in the correct hole of the tensioner holder.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Overhead racklift		Approved by: TH
Number: 726-7-004		Issue date: Oct 1, 2004
Page: 1(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rack is wobbling on the rack lift.	<ol style="list-style-type: none"> 1. Checking the rack lift bushings: Remove the V-belt and (from inside the baking chamber) move the rack lift from side to side. If you can feel more than 2 mm play between the bushings in the rack lift tube and the rack lift shaft, the bushings are probably worn out and need to be replaced. 2. Replacing the bushings: <ol style="list-style-type: none"> 1) Remove the following parts, on top of the oven, from the rack lift shaft: The V-belt, the V-belt pulley, the spacing sleeve, the thrust bearing and the lift centre support. 2) Place a rack under the lifting device and take the circlip off the shaft. 3) Remove the rack and take the lifting device down. 4) Remove the circlips from each end of the rack lift tube. There are two bushings on each end of the tube. The bushings are resting against on a bearing collar inside the tube. Therefore, the lower bushings are to be removed downwards and the upper bushings upwards. 5) To facilitate the removing of the bushings, a hole should be drilled along the left and right side of the bushings. The diameter of the drill bit should be as close to the remaining thickness of the bushing side as possible. 6) The remains of the bushings can easily be broken into pieces and removed. 7) To replace the bushings, start by knocking in the two bushings on the upper side of the rack lift tube. Put some oil on them first. Use a mandrel for knocking the bushings into place. Do the same on the underside of the tube. 8) Check that the alignment of the bushings is correct. The shaft should move easily, without resistance. 9) Replace the circlips above the bushings. 10) Place the shaft of the lifting device into the tube. Hold it in place with the help of a rack and lock it with the circlip. 11) Reassemble the rest of the lifting parts. 	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Overhead racklift		Approved by: TH
Number: 726-7-004		Issue date: Oct 1, 2004
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

The rack is moving from the centre position during the bake.	Check that the hooks on the rack supports are correctly adjusted. The space between the hooks and the underside of the lifting bar of the rack should be approx. 5 mm when the oven is at room temperature. Check that the blade springs on the centering device are not broken and can move easily along the guiding rivets.	
The rack is not coming down after the door is opened.	Check that the alignment of the bushings is correct.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Platform		Approved by: TH
Number: 726-7-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The platform is not in level with the door ramp.	<p>The platform can be adjusted either upwards or downwards with the three adjusting screws in the centre of the platform.</p> <p>If the platform is above the ramp and cannot be adjusted by turning the adjusting screws upwards, check that the bearing cup is not jammed in the bearing cup adaptor of the platform.</p> <ol style="list-style-type: none"> Loosen the supporting tubes on the underside from the platform. Move the platform out of the baking section and turn it upside down. The bearing body and bearing cup are now accessible. Check that the bearing cup is moving easy inside the adaptor. A jammed cup can be knocked out with a suitable mandrel through the adjusting screw holes of the platform. Check why the bearing cup was jammed and adjust. Place the bearing body in the guide on the floor of the baking section. Place the bearing cup over the body and replace the platform on top of it. Check that it moves easy, mount the platform supports and adjust the platform with the screws. <p>If the platform is below the ramp and the adjusting screws are not long enough to adjust the platform to the level of the ramp, the bearing body should be checked.</p> <p>Follow the same procedure as above.</p>	
Fumes are leaking between the door ramp and the floor of the baking section.	Remove the door ramp from the oven floor and turn it upside down to check the seal for leakage. If the seal has to be replaced, use the same seal material (part no. 50201001) and glue (50217401, US 50222801) as for the door seal. All old silicone glue and seal has to be cleaned of before replacing the seal.	Gun for silicone glue tubes, part no. 50159600
The breaker boss is not operating the limit switch any longer.	If the breaker boss is below the limit switch, check the height of the bearing body. The platform is probably also under the level of the door ramp.	
The platform is not stopping in the correct position in front of the oven door.	Check that the platform-stop limit switch on top of the oven is not loose. If O.K., open the door, place the platform by hand in the correct position and adjust by knocking the breaker boss, with a hammer, a little to the right or left until it stops the platform in the correct position.	



Module: 7. ROTATION SYSTEM	SERVICE INSTRUCTION 726	Issued by: PM
Description: Limit switch 2 LS		Approved by: TH
Number: 726-7-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The rotation of the rack lift does not stop.	<p>The limit switch for the rotation is not working properly and should be adjusted or replaced.</p> <ol style="list-style-type: none">1. Check the voltage on the terminals P6/28 and P6/29. The correct values are;<ul style="list-style-type: none">• 0 volts, if the rotation of the rack lift has stopped in correct position and the switch is activated.• 12 volts if not activated.2. If O.K., the position of the limit switch 2LS must be adjusted.	
The rack lift does not stop in the right position.	The breaker boss (part no. 40915490) has to be adjusted against the limit switch 2LS.	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Temperature Sensor (PT100)		Approved by: TH
Number: 726-8-001		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The sensor needs to be replaced	<p>If the temperature sensor needs to be replaced be sure that the distance from the under side of the sensor spring to the roof is 95 mm (3,74") and that the locking sleeve is tight. This distance is given by leaning the silicone hose mounted on the sensor to the locking nut.</p> <p>IMPORTANT Always check against the drawing no. 700720 which is attached to every spare sensor.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Lightning		Approved by: TH
Number: 726-8-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
No lighting in the baking chamber.	<ol style="list-style-type: none">1. The circuit breaker has tripped and should be reset.2. The fluorescent tube is defective, and should be replaced.3. The starter of the fluorescent tube is defective and should be replaced. It is located in the door/heat section wall.4. The ballast to the fluorescent tube is defective, replace it.5. Check the lamp holders. If they are damaged, replace them.	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 726	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 726-8-003		Issue date: Jan 20, 2005
Page: 1(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: EEE with a digit between 1 and 14.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected. To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 14 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit. If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Temperature arrow down 2: Temperature arrow up 3: Time arrow down 4: Time arrow up 5: Damper time arrow down 6: Damper time arrow up 7: Spray time arrow down 8: Spray time arrow up 9: Dwell time arrow down 10: Dwell time arrow up 11: Extra steam 12: Jog rack 13: Stop 14: Start 	
The display shows three dashes.	<p>First check the temperature sensor PT 100 (part no. 50213611). Do this by disconnecting the temperature sensor PT 100 from input P5.</p> <p>Check the temperature sensor PT 100 with an ohmmeter. The resistance should be as shown in Table 1 and the measurements should be measured :</p> <ul style="list-style-type: none"> Between terminal 34 & 33 = see table 1 Between terminal 34 & 32 = see table 1 Between 36 & 32, 33, 34 Open <p>If the probe check is O.K., replace the digital control panel.</p>	Ohmmeter

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 726	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 726-8-003		Issue date: Jan 20, 2005
Page: 2(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	<p>NOTE: Even if the electrical resistance (ohm) is correct at 20°C, it is still possible that the sensor is defect on temperatures above 100 degrees centigrade.</p> <p>For replacing the sensor, please refer to instructions in this manual, section no. 626-8-001sensors PT 100"</p>	
The display shows 000	A short circuit has taken place. Check the voltage on the relay terminals.	
A digit is missing on the display.	The display unit consists of 15 individual displays. Each display can be replaced if defective. Check the position of the single dot on the display. Be sure that the display is placed in the correct position and that the pins of the display are put into the receiver holes without being damaged.	
The control panel fascia is damaged.	<p>Unplug all the external connections of the control unit. Take off the cover and remove the digital control unit.</p> <p>Rip the fascia off the control panel surface, using a scrapper to remove any remaining fascia material.</p> <p>Clean the panel surface with a cleaning agent and attach the new fascia in the correct position on the control panel surface.</p> <p>Remount the digital control unit.</p> <p>Check that the buttons and the display of the control unit are centred in the middle of the control panel holes.</p>	
The digital control unit has to be replaced.	<p>Remove the defective control unit as described above.</p> <p>Place the dip switches of the new unit in the same position as was on the defective unit and mount the new unit.</p>	
Time is shown in tenths of minutes	The factory setting is always for full minutes. However, this can be changed to tenths of minutes by pressing some buttons in sequential order.	
Or time is shown in whole minutes	<p>During start up when CCC or FFF is shown in the upper left display, press arrow "up" then arrow "down" in sequential order to show full minutes (a "1" is shown in the display). If you wish to show tenths of minutes, press the arrows "down" then "up" in sequential order (a "10" is now shown in the display).</p>	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 726	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 726-8-003		Issue date: Jan 20, 2005
Page: 3(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
Automatic Steam setting memory	The ovens delivered with the digital panel from the factory are always set for automatic steam setting memory. This means the steam settings will automatically revert to the settings of the previous bake. To see that this setting is valid the panel will show "A" in the display above the up arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the up arrow.	
Automatic Temperature setting memory	The ovens delivered with the digital panel from the factory are always set for automatic temperature setting memory. This means the temperature setting will automatically revert to the setting of the previous bake. To see that this setting is valid the panel will show "A" in the display above the down arrow in the steam setting display. To change this to manual, press the steam setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If you have been successful in programming manual function, there will be a "-" in the display above the down arrow.	
Automatic damper setting memory	The oven can be equipped with an automatic damper as an option. Description of functions for ovens equipped with an automatic damper: <ul style="list-style-type: none"> • One automatic damper setting can be set per bake. • Time period is 0-99 min. Setting can only be set for whole minutes. • The set time for the damper setting counts down from the end of the bake time. For example, if the damper time is set for 2min, this means that the damper will open 2 min before the end of the bake. The ovens delivered with automatic damper are always set for	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANELS	SERVICE INSTRUCTION 726	Issued by: PM
Description: DIGITAL PANEL		Approved by: TH
Number: 726-8-003		Issue date: Jan 20, 2005
Page: 4(4)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present</i>		

Trouble	Suggested Measures	Special tools needed
	automatic damper setting memory. This means the damper setting will automatically revert to the setting of the previous bake. To see that this setting is valid, the panel will show "A" in the display above the up arrow in the damper setting display. To change this to manual, press the damper setting arrows (first "up" then "down") during the start up period (approx. 6 seconds) when CCC or FFF is shown in the upper left display. If the programming of the manual function has been successful, there will be a "-" in the display above the down arrow.	

Table 1

°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 726-8-004		Issue date: Jan 20, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The display shows: ERROR 1, or ERROR 2, or ERROR 3.	System failure. The computer cannot be repaired at site and needs to be replaced.	
The display shows: ERROR 4 with a digit between 1 and 16 below the error code.	<p>One of the push buttons has jammed or is faulty. The digit below ERROR 4 indicates which push button is affected.</p> <p>To locate the push button, count the push buttons, from top left to right and downwards. There are a total of 16 and the number code designates each push button.</p> <p>If the indicated button is off centre within the panel hole, adjust the computer control unit.</p> <p>If the button itself is faulty, the computer has to be replaced.</p> <p>Buttons from left to right and from top to bottom:</p> <ul style="list-style-type: none"> 1: Clock 2: List 3: Sun 4: Timer/thermometer 5: Nozzle 6: Damper 7: Enter 8: ESC 9: Trash can 10: Arrow down 11: Arrow up 12: Stop 13: Stand by 14: Start 15: Fan symbol 16: Jog rack 	
The computer has lost It's memory.	<p>Check the backup re-chargeable battery on the computer.</p> <p>If a faulty battery has to be replaced, please disconnect the green wire bridge, before replacing the battery.</p>	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Computer panel POC		Approved by: TH
Number: 726-8-004		Issue date: Jan 20, 2005
Page: 2(2)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

	If the battery is not faulty, the computer has to be replaced.	
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Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Extractor fan		Approved by: TH
Number: 726-8-005		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
The extractor fan is not working.	<ol style="list-style-type: none">1. Check if the overheating thermostat on the fan has tripped. The overheating thermostat is located on top of the fan.2. Check if the fan contactor and capacitor is energized.3. Check the fan motor.	
The extractor fan does not switch to high speed when the door is opened or during the steaming period.	The fan should go into high speed when the solenoid of the fan contactor is energized. Check the voltage on the contactor terminals for the high speed connection.	



Module: 8. ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Auto damper		Approved by: TH
Number: 726-8-006		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.2631.001 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The damper motor is not working.	<i>For ovens with serial numbers from 94.2631.058 to 95.2641.304.</i> <ol style="list-style-type: none">1. Check if the damper mechanism has jammed.2. Check the casting on the shaft of the damper motor.3. Check the motor of the damper device.	
The damper motor is not working.	<i>For ovens with serial numbers from 95.26xx.065 to present.</i> <ol style="list-style-type: none">1. Check if the damper mechanism has jammed.2. Check if the damper solenoid is working.	



Module: 9. GENERAL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Oven does not start		Approved by: TH
Number: 726-9-001		Issue date: June 10, 1997
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from 92.XXXX.103 to present.</i>		

Trouble	Suggested Measures	Special tools needed
The oven does not start (and oven light is not turned on).	<ol style="list-style-type: none"> 1. Check the main fuses on the incoming voltage. 2. Check that the control switch 9SW is in position 1. If it is not, set the control switch 1SW in "off" position. Turn the handle of the main switch in position 0 and thereafter into position 1. If the main switch trips, check for : <ol style="list-style-type: none"> a) Under voltage. b) That the short-circuit current is above the set value. c) That the thermal current is above the set value. d) If the emergency stop is activated. e) If the automatic fuse 7F for the emergency circuit has tripped. f) If the temperature limit control thermostat has tripped. <p>Note: On electric ovens, the temperature limit thermostat has to be reset before the main switch can be put into position 1.</p>	
The oven does not start but the oven light is turned on.	If the main switch is O.K., check the automatic fuse 5F. If O.K., check if terminals 35-36 are energized.	



Module: 9. GENERAL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Water on the floor		Approved by: TH
Number: 726-9-002		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Water on the oven floor.	<ol style="list-style-type: none">1. Check if the flow of water through the drain tube of the waste water tank is obstructed. If the outlet water pipe glogged, it has to be cleaned.2. Check if the holes of the sprinkler tube are placed in the correct position. The water must flow sideways out of the sprinkler tube3. Check that the cover over the sprinkler tube is in the correct position.4. Check if the solenoid valve is leaking. If the solenoid valve is leaking it should be cleaned or replaced.	

Module: 9. GENERAL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Ventilation system		Approved by: TH
Number: 726-9-003		Issue date: Oct 1, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Connection of the extractor fan.	The extractor fan in the canopy on the front of the oven may be connected to the ventilation of the premises. Needed evacuation volume from oven 626/726 1500 m ³ /h.	
Connection of the air inlet.	The air inlet of the oven should <u>not</u> be connected to any ventilation system.	



Module: 9. GENERAL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Barometric damper		Approved by: TH
Number: 726-9-004		Issue date: Jan 19, 2005
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Incorrect negative pressure in heat exchanger	<ol style="list-style-type: none">1. Clean the blade and the arm of the barometric damper.2. Check that the counter weights on the barometric damper are still in place.3. Re-adjust the barometric damper to correct setting. Negative pressure to be checked at inspection hole on burner mounting plate.	



Module: 9. GENERAL	SERVICE INSTRUCTION 726	Issued by: PM
Description: Grease filters		Approved by: TH
Number: 726-9-005		Issue date: Nov 18, 2004
Page: 1(1)		Signed:
<i>This instruction is for ovens with serial numbers from YY.XXXX.ZZ to present.</i>		

Trouble	Suggested Measures	Special tools needed
Cleaning of grease filters	<ol style="list-style-type: none">1. Filters should be cleaned periodically depending on usage of oven. Recommended interval is once a month.2. Cleaning of filters is done in a dish washing machine.	

IAC troubleshooting guide





Fault description	Check page									
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Panel keyboard.	X								x	
Buzzer.		X	x						x	
Attention light.		x	X						x	
Display board.				X	x				x	x
LCD-display.				x	X				x	
Indicator board.						X				
System control board.							X		x	
Main interface unit.								X	x	
Main control unit.									X	
PT-100 Sensor.				x					x	X

Primary = X



Secondary = x

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION All units with IAC Controls	Issued by: PM
Description: IAC Control Panel		Approved by: TH
Number: 7xx-8-100		Issue date: Jan 19, 2005
Page: 1(2)		Signed:

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3-1	Attention Light	50253904	
4-1	Display Board	50253902	
5-1	LCD-Display	50253903	
6-1	Indicator Board	50253905	
7-1	System Control Board	50253901	
8-1	Main Interface Unit	50254090	

Module: 8 ELECTRICAL SYSTEM & CONTROL PANEL	SERVICE INSTRUCTION All units with IAC Controls	Issued by: PM
Description: IAC Control Panel		Approved by: TH
Number: 7xx-8-100		Issue date: Jan 19, 2005
Page: 2(2)		Signed:


9-1	Main Control Unit	50254190	
10-1	Temperature Sensor PT-100	50270901	


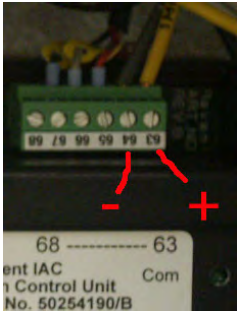
Appendix

Page	Dismounting and mounting of components	Art No
100-1	Cover back side panel	31112290
101-1	Key pad	10398601 10401401 (739/603)
102-1	Buzzer	50262201
103-1	Attention light	50253904
104-1	Display board	50253902
105-1	LCD-Display	50253903
106-1	Indicator Board	50253905
107-1	System Control Board	50253901
108-1	Main Interface Unit	50254090
109-1	Main Control Unit	50254190
110-1	Temperature Sensor PT100	50270901
111-1	IAC panel	50253990
112-1	Recipe board	50253921
113-1	Extension board	50253922-23
114-1	IAC Converter	50267902
201-1	Upgrade IAC Level 1 to Level 2	
202-1	Upgrade IAC Level 2 to Level 3	
203-1	Upgrade IAC Level 3 to Level 4	
204-1	Upgrade IAC Level standard to Level extended	
205-1	IAC update	

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: 1-1		Issue date: Oct 1, 2004
Page: 1(4)		Signed:

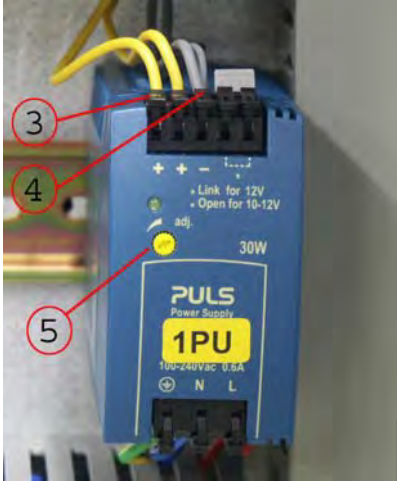
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Panel Key board #10398601 #10401401 (739/603)	
Tools	Multi-meter VDC – VAC – OHM

Trouble	Suggested Measures
No activity while pressing the buttons (one or more) on the display. The LCD-display and the circuit board for the display are lit.	<p>Check the MCU (Main Control Unit #50254190) placed in the control box. Led 1 and 2 should normally be lit.</p> <ol style="list-style-type: none"> Run. Shows that the power supply is giving power to the system. Com. Shows that the communication against the SCB (50253901 System Control Board) is functioning.  <p>Check the voltage between terminals 63 – 64 on the MCU. Should be 12VDC.</p>  <p>If 12VDC: Check that the terminal is mounted correctly. Correct mounted as per picture. If the terminal is correctly mounted go to item 2.</p>

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: 1-1		Issue date: Oct 1, 2004
Page: 2(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

	<p>Check cables between power supply and the MCU (#50254190) to be certain that the cables are not broken off.</p> <p>If lower voltage: Check the voltage from the Power supply #50271701 (see picture below).</p> <p>Check item 3-4, value to be 12 VDC. If the Power supply has potentiometer adjust the power to 12VDC (item 5) (as on picture).</p> <div data-bbox="791 1093 1189 1572" data-label="Image">  </div> <p>Some models have a fixed setting to 12VDC (not shown in picture). If not between 11.5 - 12VDC replace the Power supply.</p>
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Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: 1-1		Issue date: Oct 1, 2004
Page: 3(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Trouble	Suggested Measures
<p>If led (2 on picture) is not lit</p>	<p>Switch off the fuses 5F and 7F (7F is used only on electrically heated ovens), wait up to 5 seconds, and reset the fuses. The fuses are located in the control box.</p> <ol style="list-style-type: none"> 1. Run. Shows that the power supply is giving power to the system. 2. Com. Shows that the communication against the SCB (50253901 System Control Board) is functioning. <p>If the fault with the keyboard remains, dismount the cover (follow instructions written in Work instruction 100-1) check that the flat cable between the membrane and the SCB (System Control Board #50253901) is correctly mounted (as per picture). All seven pins are to be connected to the flat cable.</p> <p>If the flat cable is mounted correctly, loosen the flat cable from the circuit board and check the functions of the push buttons with a buzzer or an ohm-meter as per pictures and table below (Table 1).</p> <p>If incorrect value on any of the terminals, change the keyboard. Follow the procedure in Work instruction 101.</p>



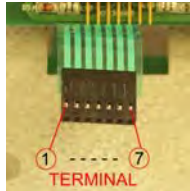
Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: 1-1		Issue date: Oct 1, 2004
Page: 4(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

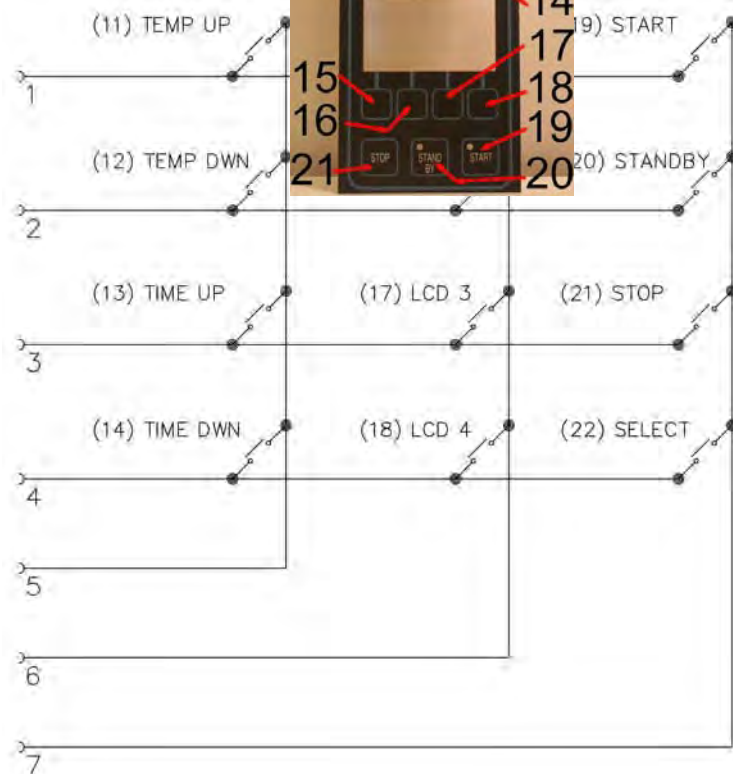
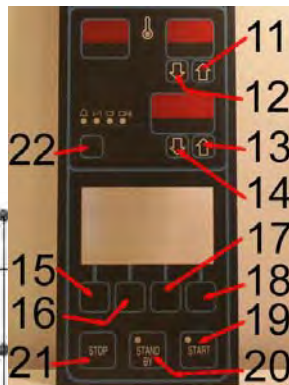
Table 1

Terminal Pic 1.1-1.2	Value	Press button Pic 2.1	Value
1-5	$\infty \Omega$ or no signal	11 (Temp up)	$\sim 50 \Omega$ or signal
1-6	$\infty \Omega$ or no signal	15 (LCD 1)	$\sim 50 \Omega$ or signal
1-7	$\infty \Omega$ or no signal	19 (Start)	$\sim 50 \Omega$ or signal
2-5	$\infty \Omega$ or no signal	12 (Temp Down)	$\sim 50 \Omega$ or signal
2-6	$\infty \Omega$ or no signal	16 (LCD 2)	$\sim 50 \Omega$ or signal
2-7	$\infty \Omega$ or no signal	20 (Standby)	$\sim 50 \Omega$ or signal
3-5	$\infty \Omega$ or no signal	13 (Time up)	$\sim 50 \Omega$ or signal
3-6	$\infty \Omega$ or no signal	17 (LCD 3)	$\sim 50 \Omega$ or signal
3-7	$\infty \Omega$ or no signal	21 (Stop)	$\sim 50 \Omega$ or signal
4-5	$\infty \Omega$ or no signal	14 (Time down)	$\sim 50 \Omega$ or signal
4-6	$\infty \Omega$ or no signal	18 (LCD 4)	$\sim 50 \Omega$ or signal
4-7	$\infty \Omega$ or no signal	22 (Select)	$\sim 50 \Omega$ or signal

Pic 1.1 Terminals



Pic 2.1 Push buttons




Pic 1.2 Circuit diagram

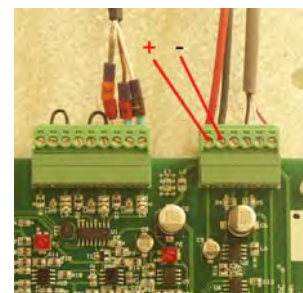


Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Buzzer		Approved by: TH
Number: 2-1		Issue date: Oct 1, 2004
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

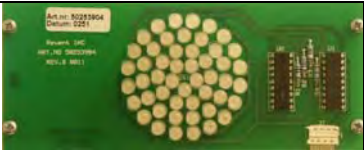
Buzzer #50262201	
Tools	Multi-meter VDC – VAC – OHM

Trouble	Suggested Measures
Buzzer does not work.	<p>Press Menu > Setup > chose Buzzer. Change value to 99 (Note! If you have this setting and the buzzer works the signal will be very loud (appr 99 dbA)).</p> <p>If no signal sounds leave the setting and go back to the main menu.</p> <p>Dismount the cover (Work instruction 100-1).</p> <p>Set a baking time of 3 seconds and start the bake, when the time comes to 0 check the voltage with a Multi-meter set for VDC.</p> <p>Check the voltage between terminals 85 (-) – 86 (+). See picture below.</p> <p>11-12VDC – Change buzzer 0VDC – Change 50253901 System Control Board. (Work instruction 101-6)</p> <p>Remember to reset the sound level.</p>



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Attention light		Approved by: TH
Number: 3-1		Issue date: Oct 1, 2004
Page: 1(1)		Signed:

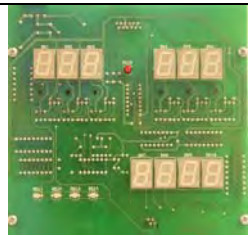
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Attention light #50253904	
Tools	Multi-meter VDC – VAC – OHM

Trouble	Suggested Measures
Yellow light is not lit (normally shown at end of baking time) Red light is not lit (normally shown at specified error messages)	Change circuit board (Work instruction 103-1).

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Display board		Approved by: TH
Number: 4-1		Issue date: Oct 1, 2004
Page: 1(1)		Signed:


This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Display board #50253902	
Tools	

Trouble	Suggested Measures
The LED displays are not lit, the LCD display is lit and shows "R" and a horizontal line.	<p>If "R" is shown in the display the system is in BIOS mode. This happens if the Stop button on the keyboard is pressed and held at the same as the power is switched ON(fuse 5F – 7F).</p> <p>Re-start the system by switching the fuses 5F and 7F off (if the oven is equipped with 7F), wait up to 5 seconds, and reset the fuses.</p> <p>If the system is running again after resetting the fuses. Secure that there is an RC-circuit #50118601 mounted to coil of the heat contactor (A1-A2). Note! This is for electrically heated ovens.</p>
Any segment of the LED-display is not lit.	Change display board (Work instruction 104-1).
LED-displays are lit with variation strength.	Change display board (Work instruction 104-1).
EEE is shown at the LEDs for actual temperature.	See page 10-1

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: LCD-Display		Approved by: TH
Number: 5-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

LCD display #50253903	
Tools	

Trouble	Suggested Measures
No or low contrast on the LCD-display.	Change value for contrast on LCD-display (Table 1, page 2)
The text on the display is not shown properly.	Check that the oven drain is connected and that there is no steam leaks from the drainage to the control box. Change the LCD-Display (Work instruction 105-1)
The LED displays are not lit, the LCD display is lit and shows "R" and a horizontal line.	If "R" is shown in the display the system is in BIOS mode. This happens if the Stop button on the keyboard is pressed and held at the same time as the power is switched ON(fuse 5F – 7F). Re-start the system by switching the fuses 5F and 7F off (if the oven is equipped with 7F), wait up to 5 seconds, and reset the fuses. If the system is running again after resetting the fuses. Secure that there is an RC-circuit #50118601 mounted to coil of the heat contactor (A1-A2). Note! This is for electrically heated ovens.

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: LCD-Display		Approved by: TH
Number: 5-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.


Table 1

Button	Press	Note
21 (Stop)	2 times	
15 (LCD 1)	1 time	
16 (LCD 2)	2 times	Ovens equipped with option Auto Door Lock, press 3 times.
18 (LCD 4)	4 times	Note! This is only possible to use if the password is 00-00-00.
16 (LCD 2)	1 time	
18 (LCD 4)	Press and hold	Hold the button until the contrast is OK, the text is to be shown on the display within 6 seconds. If the text is not shown, change the LCD-display. (Work instruction 105-1)

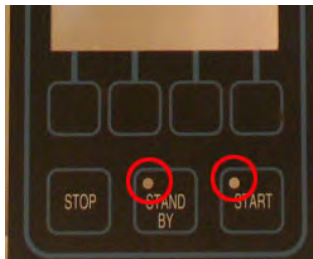


Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Indicator board		Approved by: TH
Number: 6-1		Issue date: Oct 1, 2004
Page: 1(1)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.


Indicator board #50253905	
Tools	

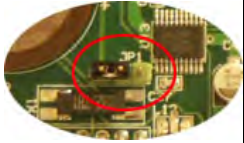
Trouble	Suggested Measures
The LED-displays are not lit (Stand By and/or Start buttons) but the oven control panel does work as normal.	LED-lights are defect. Change the Indicator board (Work instruction 106-1)



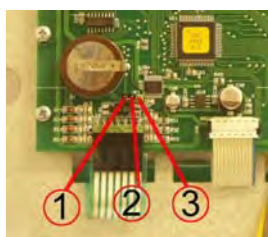
Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: System Control Board		Approved by: TH
Number: 7-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

System Control Board #50253901	
Tools	Multi-meter VDC – VAC – OHM

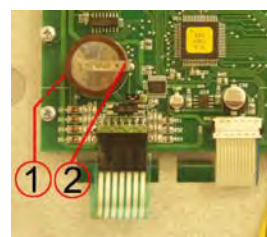
Trouble	Suggested Measures
The system loses the settings for time and calendar.	<p>Check that the jumper is correctly mounted (Pic 1). </p> <p>If the jumper is mounted correctly: Check the voltage between item 1 (on the rear side of circuit board) – item 2 (Pic 2).</p> <p>2.9-3.5V – OK.</p> <p>If lower voltage – Change battery (VL 2330 Panasonic). Remove the jumper prior to soldering (pic 3).</p> <p>To dismantle the System control board follow - Work instruction 107-1.</p>

Pic 1



Activated	Pin 1 – 2
De-activated	Pin 2 – 3

Pic 2

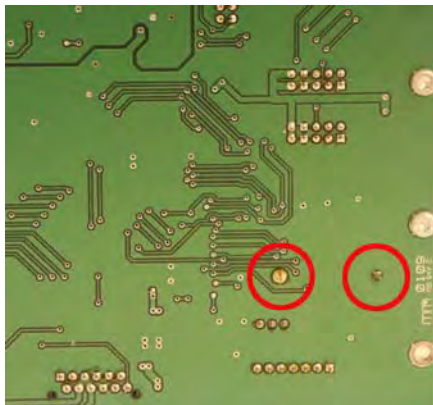




Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: System Control Board		Approved by: TH
Number: 7-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:


This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Pic 3



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Main Interface Unit		Approved by: TH
Number: 8-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Main Interface Unit #50254090	
Tools	

The instructions below is to test all in and outgoing signals between the IAC control panel and the external electrical components of the oven.

The test will determine if the malfunction is in the MCU or on the external electrical component.

Note! Cannot be done on ovens equipped with IAC-level 1.

Press Menu > Factory setting > Service mode and follow list below:

	50254090 Main Interface Unit 1		50254090 Main Interface Unit 2		50254190 Main Control Unit
Nr.	Function Off/On	Nr	Function Off/On	Nr.	Function High/Low 12VDC
P01	Main relay	S01		CI1	Door switch
P02	Fan motor (1M)	S02		CI2	Rotation switch
P03	Rotation motor (2M)	S03	Rotation left	CI3	Motor protector
P04	O/G= Draft inducer (3M) EL= Shunt Main switch	S04		CI4	
P05	Auto damper (1DM)	S05	Automatic door lock	CI5	
P06	O/G= Burner EL= Heat contactor (5M)	S06		CI6	
P07	Solenoid (1SOL)	S07			
P08	Canopy fan (terminal 18)	S08			
	Function High/Low 80-240VAC		Function High/Low 80-240VAC		
PI1	High limit switch	SI1			
PI2	O/G= Burner tripped EL= Element broken	SI2			

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Main Interface Unit		Approved by: TH
Number: 8-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Test procedure.

Activate function by choosing input/output arrow keys up/down and by pressing "Enter".


- P01 Lights are turned on. (Leave P01 in position ON)
- P02 Fan contactor 1M is activated.
- P03 Rotation contactor 2M is activated.
- P04 Oil/Gas oven, the contactor for the draft inducer 3M is activated.
EL oven, Main switch 9SW is activated (CE ovens).
- P05 Automatic damper is activated.
- P06 Oil/Gas oven, the burner starts. Terminal xx. (P02, P04 must be in ON position)
EL oven, heat contactor 5M is activated. (P02 must be in ON position)
- P07 Solenoid 1SOL is activated.
- P08 Canopy fan is activated, terminal 18.
- PI1 Signal is HIGH, loosen one cable from high limit switch,
Signal will become LOW. WARNING, 230V signal.
- PI2 Signal is LOW, connect 230V to input and the signal will become HIGH.

- S03 Rotation contactor 4M is activated.
- S05 Automatic door lock, Signal OFF, terminal xx 230V. Signal ON, terminal xx 230V.

- CI1 Press the contact on door switch 1LS, signal HIGH, release, signal
Will become LOW.
- CI2 Press the contact on rotation switch 2LS, signal HIGH, release,
signal will become LOW.
- CI3 Cut-reset in order 1F, 2F, 3F, Signals will be HIGH-LOW, HIGH-
LOW, HIGH-LOW (3F is only for Oil/Gas ovens).

Module: 7 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: XX
Description: Main Control Unit		Approved by: XX
Number: 9-1		Issue date: May XX, 2004
Page: 1(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

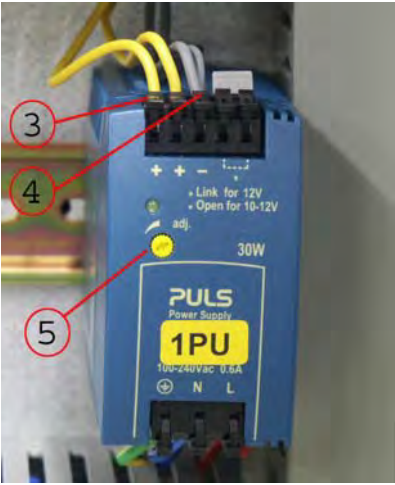
Main Control Unit #50254190	
Tools	Multi-meter VDC – VAC – OHM

Trouble	Suggested Measures
<p>The key board panel is not lit, “black” screen on LCD.</p> <p>The output relays do not work, example: -Circulation fan, rotation motor, stack fan, solenoid valve, damper etc.</p> <p>The door and or rotation switch do not work.</p>	<p>Check the MCU (Main Control Unit #50254190) placed in the control box. Led 1 and 2 should normally be lit.</p> <ol style="list-style-type: none"> 1. Run. Shows that the power supply is giving power to the system. 2. Com. Shows that the communication against the SCB (50253901 System Control Board) is functioning. <p>Check the voltage between terminals 63 – 64 on the MCU. Should be 12VDC.</p> <p>If 12VDC: Check that the terminal is mounted correctly. Correct mounted as per picture. If the terminal is correctly mounted go to item 2.</p>



Module: 7 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: XX
Description: Main Control Unit		Approved by: XX
Number: 9-1		Issue date: May XX, 2004
Page: 2(4)		Signed:


This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

	<p>Check cables between power supply and the MCU (#50254190) to be certain that the cables are not broken off.</p> <p>Check function of the relays in the MIU-unit, follow instructions according to Service instruction 8-1 (this test can not be performed on ovens equipped with IAC level 1).</p> <p>If lower voltage: Check the voltage from the Power supply #50271701 (see picture below).</p> <p>Check item 3-4, value to be 12 VDC. If the Power supply has potentiometer adjust the power to 12VDC (item 5) (as on picture).</p> <div data-bbox="788 1323 1184 1805" data-label="Image">  <p>The image shows a blue PULS 30W 1PU power supply unit. Three red circles with numbers 3, 4, and 5 are overlaid on the image. Circle 3 points to the top terminal block where cables are connected. Circle 4 points to a switch labeled 'Link for 12V' and 'Open for 10-12V'. Circle 5 points to a potentiometer labeled 'adj.'.</p> </div> <p>Some models have a fixed setting to 12VDC (not shown in picture). If not between 11.5 - 12VDC replace the Power supply.</p>
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Module: 7 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: XX
Description: Main Control Unit		Approved by: XX
Number: 9-1		Issue date: May XX, 2004
Page: 3(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

	<p>Check voltage on primary side (L-N), should be ~115VAC or ~220VAC. If not, see drawing and check where the power is lost. If voltage is OK on primary side and not on secondary side (12VDC) disconnect power to the oven and remove the cables Item 3-4. Turn the power back again and check if there is 12VDC on the secondary side. If not, change the power supply unit. If yes, there is a chort circuit on the 12V side. See drawing and check the cables and circuit on 12V side.</p>
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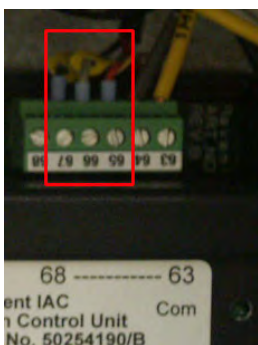
Trouble	Suggested Measures
<p>Item 2 is not lit.</p> <p>The output relays do not work, example: -Circulation fan, rotation motor, stack fan, solenoid valve, damper etc.</p> <p>The door and or rotation switch do not work.</p>	<p>Switch off the fuses 5F and 7F (7F is used only on electrically heated ovens), wait up to 5 seconds, and reset the fuses. The fuses are located in the control box.</p> <ol style="list-style-type: none"> 1. Run. Shows that the power supply is giving power to the system. 2. Com. Shows that the communication against the SCB (50253901 System Control Board) is functioning. <div style="text-align: right;">  </div>

Module: 7 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: XX
Description: Main Control Unit		Approved by: XX
Number: 9-1		Issue date: May XX, 2004
Page: 4(4)		Signed:

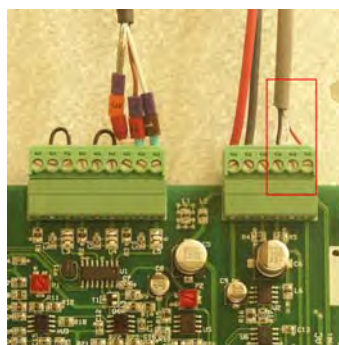
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

	<p>If the fault remains, switch of the fuses 5F and 7F (if your oven is equipped with 7F), dismount the cover (Work instruction 100-1) check that the cable between the MCU (Main Control Unit 50253901) and SCB (System Control Board) is correctly mounted (Pic 1). To change the MCU follow instructions according to Work instruction 109-1.</p>
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Pic 1.
MCU



SCB




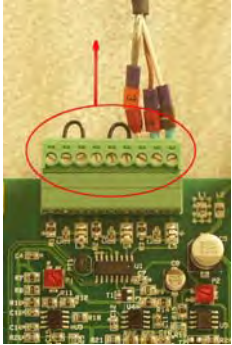
Cable	From MCU	To SCB	Note
Terminal	65	81	
	66	82	Shield
	67	83	



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: PT-100 sensor		Approved by: TH
Number: 10-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

PT-100 sensor #50270901	
Tools	Multi-meter VDC – VAC – OHM

Trouble	Suggested Measures
EEE is shown on the display for temperature.	<p>Dismount the cover (Work instruction 100-1)</p> <p>Disconnect the PT-100 sensor.</p>  <p>Check value (resistance) in cables against values in table below.</p> <p>If values are not according to the table, the sensor should be replaced. See Work instruction 110-1.</p>

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: PT-100 sensor		Approved by: TH
Number: 10-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

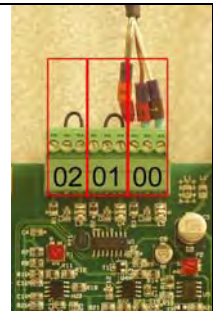
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Table 1

Terminal		Resistance
71 – 72		Depending on ambient temperature (see table below)
71 – 73		$\infty \Omega$
72 – 73		$\infty \Omega$
°C	°F	Resistance
20	68	~ 107
50	122	~ 119
100	212	~ 138
150	302	~ 157
200	392	~ 176
250	482	~ 194
300	572	~ 212

If values are according to the table move the sensor to the connection 01 (move the jumper from terminals 74 – 75 to terminals 71 – 72),
Or to 02 (move the jumper from terminals 77 – 78 to terminals 71 – 72)

Note! If there are no free connections the test can not be done. Call Revent service department for advise.



Procedure for the test:

Turn on the power supply to the panel, the alarm goes on and EEE is shown on the display. Press the stop button to reset the alarm.

Press Menu > Factory settings > Temp input selector > The value should be 00.

Change value according to table 2.

Before entering factory settings, a password must be given. Default password is 00-00-00; make sure that this is the actual password. It is recommended that the



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: PT-100 sensor		Approved by: TH
Number: 10-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

		<p>service company enters a new password and that this password is kept in a safe place. Enter the first set of numbers <00> with the arrow buttons ↓ ↑, push ←<Enter>. Continue in the same way to enter the second and third set of numbers.</p>
Table 2.		
Connection	PT-100 connected to terminals	Note
00	71 – 72 – 73	73 = Shield
01	74 – 75 – 76	76 = Shield
02	77 – 78 – 79	79 = Shield
		<p>Turn on the power. If the sensor is working properly the new connection can be used for the sensor. If the new connection is not available (occupied by another sensor) the SCB (System Control Board, Work instruction 107-1) has to be replaced.</p>

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove cover		Approved by: TH
Number: 100-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove cover		Approved by: TH
Number: 100-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	• Socket wrench M10
-------	---------------------

Procedure

Cut the power to the IAC system in the control box (switch off circuit breaker marked 5F and 7F, 7F is used only on electrically heated ovens). **IMPORTANT!** Check that there is no power to the display on the control panel (LCD panel and LED are not lit).

Unscrew the 8 screws to remove the cover on the backside of the heat section door. (Picture 1). **IMPORTANT!** Do not unscrew the 4 screws marked with a cross "X".

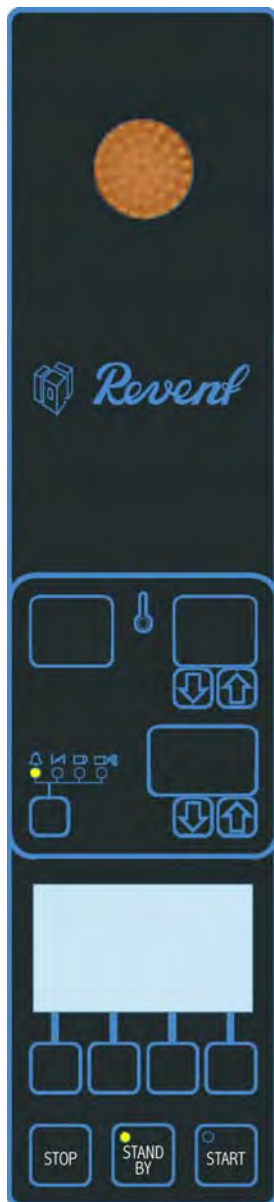
Pic 1



Remount the cover (8 screws) and reactivate circuit breaker.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 1(6)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 2(6)		Signed:

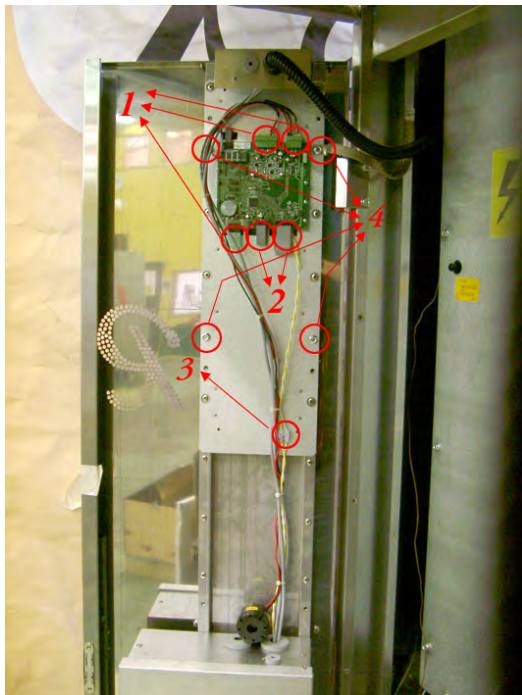
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Socket wrench M7 • Philips screwdriver PH1 • Screwdriver, flat (small) • A sharp knife
-------	--

Procedure

For the procedure follow instructions in Work instruction 100 Remove cover.

Do not touch the components/circuits on the board. Always hold each board on the side (not touching the components).



1. Dismount the plugs for the Pt-100 sensor, the communication cable and the flat cable for the membrane keypad.
2. Loosen the flat cables for the "Display board" and the "LCD-display". To loosen the cables pull them straight out.
3. Loosen the cables from the power supply (12V) from the terminals. Note! Do not mix cables while re-installing.
4. Dismount the IAC-board by removing the M6 screws (4 pcs). Be careful while dismounting the IAC-board so that no cables or terminals are damaged.
5. Dismount the old keyboard. There are different models of keyboards. The oldest fascia model is mounted to an aluminum plate which is bolted to the door panel with 8 x M4 nuts. The latest fascia model is glued to the door.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 3(6)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

How to remove the keyboard with the aluminum plate (oldest model):

Dismount the nuts holding the keyboard.

After removing the keyboard there will now be an open area.

Pull of the remaining foil to the level of the cross bar. Cut the foil at the level of the cross bar with a sharp knife.

Clean the surface of the door from the remains of the foil and the glue. No glue should be left on the door panel.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 4(6)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

How to remove the latest model:

Pull off the foil to the level of the cross bar.

Clean the surface of the door from the remains of the foil and the glue. No glue should be left on the door panel.

6. Mount the new keyboard.

NOTE! –Do not bend the keyboard more than 45 degrees. There will be bending marks on the front fascia of the keyboard.



7. Remove the cover paper at the back around the flat cable of the new keyboard.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 5(6)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



8. Pull the flat cable through the cut-out in the door panel.
Press the keyboard against the door panel. Secure that all air bubbles are pressed out.



9. Remove the cover paper at the upper part of the keyboard. Press the keyboard to the door panel. Secure that all air bubbles are pressed out.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Panel Key board		Approved by: TH
Number: Appendix 101		Issue date: Oct 1, 2004
Page: 6(6)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

10. Repeat the same procedure with the lower section of the keyboard. If needed, cut the keyboard at the level of the cross bar.
11. Re-mount the IAC-panel.
NOTE –do not forget the flat cable to the keypad and the ground wire. Tighten the M6 screws.
12. Re-mount the plugs for the Pt-100 sensor, communication cable and the flat cable for the keyboard.
13. Re-mount the cover with 8 screws. Turn on the circuit breakers 5 – 7F.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove buzzer		Approved by: TH
Number: 102-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



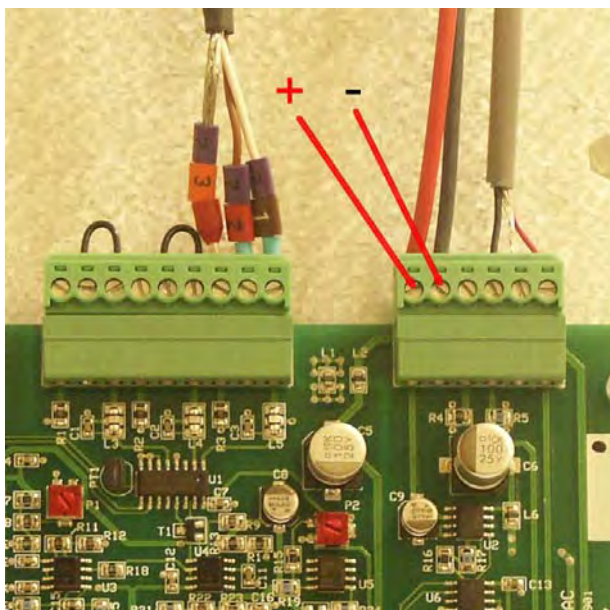
Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1 • Screwdriver, flat (small)
-------	---

Procedure

Remove the cover

Work instruction 100-1

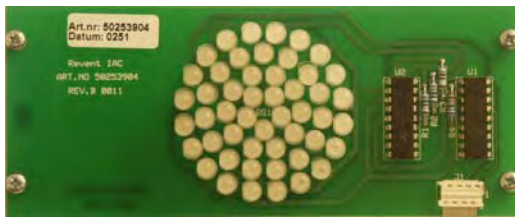
Pic1



1. Disconnect the cables marked + and – (picture 1). (Make a mark for + cable)
2. Dismount the buzzer
3. Remount in reverse order. Caution! The cables must be connected properly.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove attention light		Approved by: TH
Number: 103-1		Issue date: Oct 1, 2004
Page: 1		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

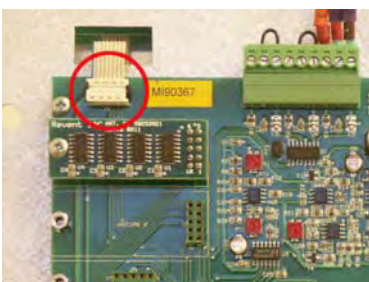


Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1 • Screwdriver, flat (small)
-------	---

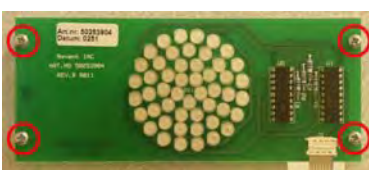
Procedure

Remove the cover
Remove the IAC panel

Work instruction 100-1
Work instruction 111-1



Disconnect the flat cable to the attention light (pull straight out to disconnect the flat cable), located on the System control board

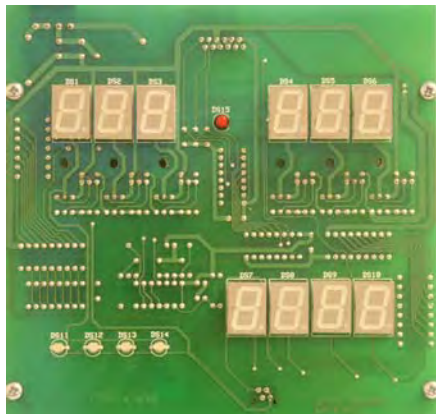


Dismount the attention light by removing the 4 x M3 screws. Re-mount in reverse order.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove display board		Approved by: TH
Number: 104-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove display board		Approved by: TH
Number: 104-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

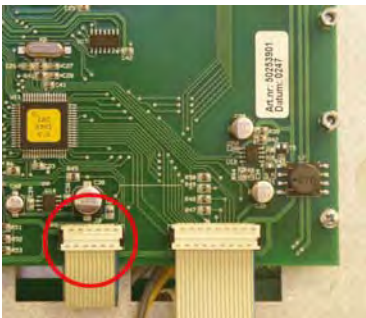
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1 • Screwdriver, flat (small)
-------	---

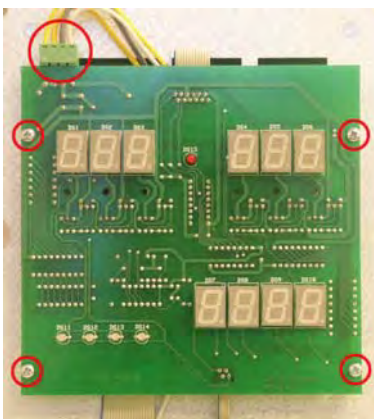
Procedure

Remove the cover
Remove the IAC panel

Work instruction 100-1
Work instruction 111-1



Disconnect the flat cable to the display board (pull straight out to disconnect the flat cable), located on the System control board

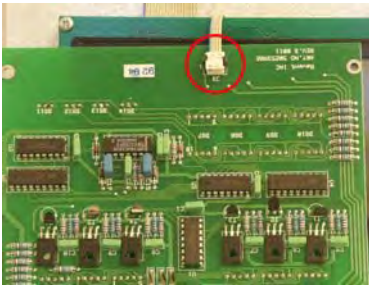


Unplug the terminal (12VDC supply)

Dismount the display board by removing the 4x M3 screws.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove display board		Approved by: TH
Number: 104-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Unplug the terminal on backside of display board (to the indicator board)

Re-mount in reverse order (Note! Do not forget to connect the cable from the indicator board).



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove LCD display		Approved by: TH
Number: 105-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove LCD display		Approved by: TH
Number: 105-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

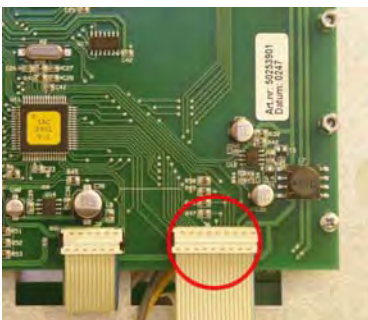
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1 • Screwdriver, flat (small)
-------	---

Procedure

Remove the cover
Remove the IAC panel

Work instruction 100-1
Work instruction 111-1



Disconnect the flat cable to the display board (pull straight out to disconnect the flat cable), located on the System control board



Dismount the LCD display by removing the 4 x M3 screws.

It is easier to remove the cable to the LCD display if the LED display is dismounted first.

Note! Remove the plastic foil before mounting the new LCD display.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove LCD display		Approved by: TH
Number: 105-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Note! Clean the inside of the keyboard window before re-mounting the IAC panel.

Re-mount in reverse order.



Revent

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove indicator board		Approved by: TH
Number: 106-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove indicator board		Approved by: TH
Number: 106-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

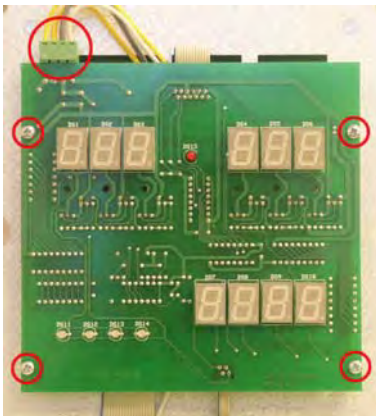
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1 • Screwdriver, flat (small)
-------	---

Procedure

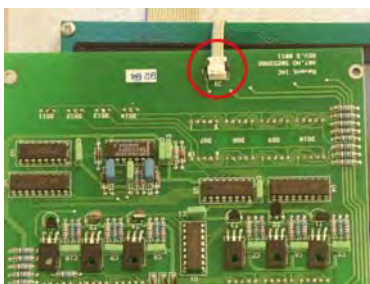
Remove the cover
Remove the IAC panel

Work instruction 100-1
Work instruction 111-1



Unplug the terminal (12VDC supply)

Dismount the display board by removing the 4 x M3 screws.



Unplug the flat cable on the backside of the display board.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove indicator board		Approved by: TH
Number: 106-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

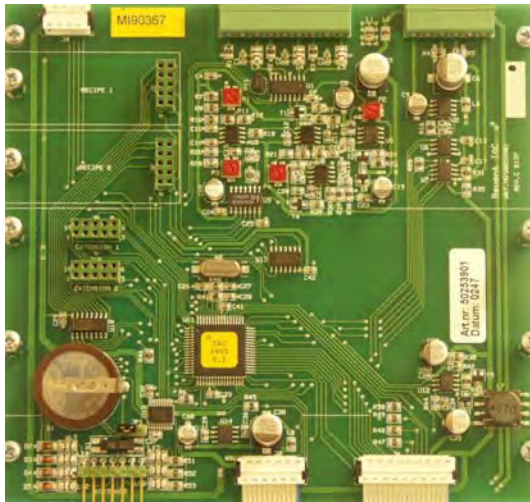


Dismount the indicator board by removing the 2 x M3 screws.

Re-mount in reverse order (Note! Do not forget the flat cable from the indicator board).

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove system control board		Approved by: TH
Number: 107-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove system control board		Approved by: TH
Number: 107-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

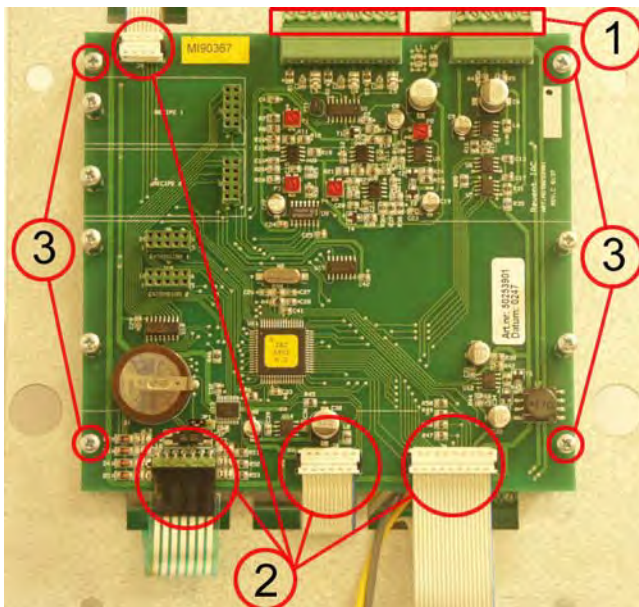
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips screwdriver PH1
-------	--

Procedure

Remove the cover

Work instruction 100-1



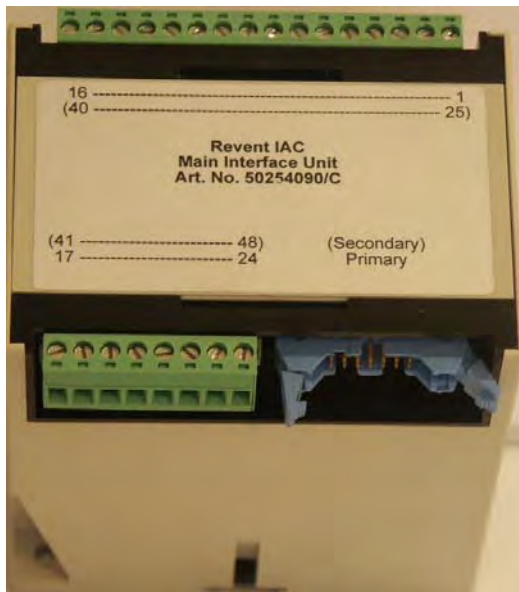
1. Unplug the terminals shown as number 1 on the picture.
2. Unplug the flat cables shown as number 2 on the picture.
3. Dismount the display board by removing the 4 x M3 screws.
4. Re-mount in reverse order.



Revent

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main interface unit		Approved by: TH
Number: 108-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main interface unit		Approved by: TH
Number: 108-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

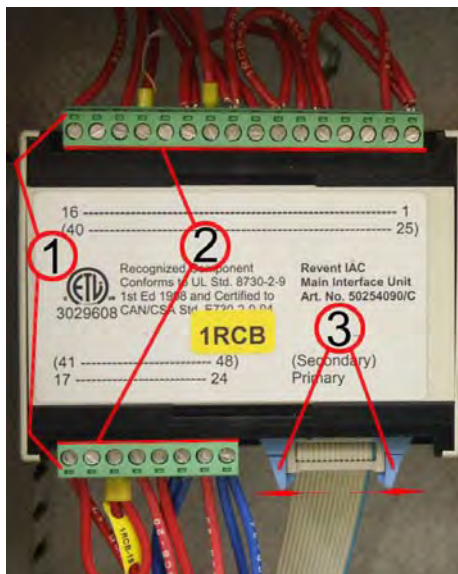
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> Screwdriver, flat (small)
-------	---

Procedure

Cut the power to the IAC system in the control box (cut circuit breaker marked 5F and 7F, 7F is used only on electrically heated ovens). **IMPORTANT!** Check that there is no power to the display on the control panel (LCD panel and LED are not lit).

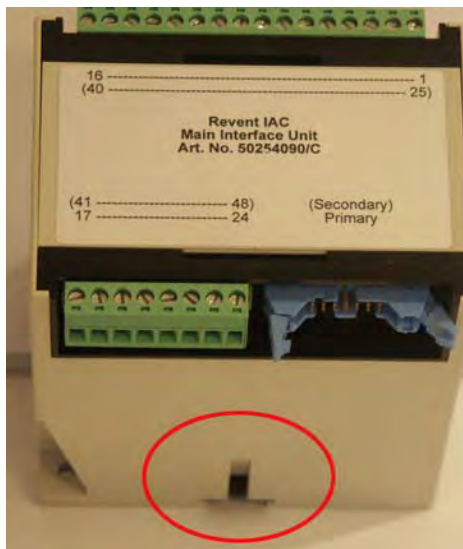
The main interface unit is located in the control box.



1. Remove the terminals.
2. Use a small flat screwdriver to open the terminal
3. Remove the flat cable (from main control unit); open the hatches to right and left (see arrows).

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main interface unit		Approved by: TH
Number: 108-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Use a small flat screwdriver and pull down to release the unit from the rail.

Re-mount in reverse order and reactivate circuit breaker.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main control unit		Approved by: TH
Number: 109-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main control unit		Approved by: TH
Number: 109-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

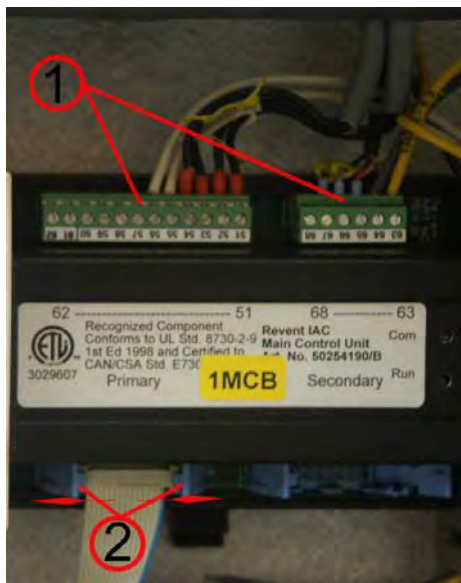
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Screwdriver, flat
-------	---

Procedure

Cut the power to the IAC system in the control box (cut circuit breaker marked 5F and 7F, 7F is used only on electrically heated ovens). **IMPORTANT!** Check that there is no power to the display on the control panel (LCD panel and LED are not lit).

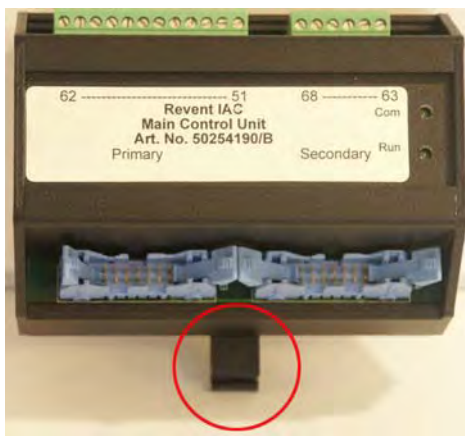
The main control unit is located in the control box.



1. Remove the terminals (pull straight up).
2. Remove the flat cable (from main control unit); open the hatches to right and left (see arrows).

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove main control unit		Approved by: TH
Number: 109-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Use a flat screwdriver and pull down to release the unit from the rail.

Re-mount in reverse order and re-activate the circuit breaker.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove Temperature Sensor PT-100		Approved by: TH
Number: 110-1		Issue date: Jan 19, 2005
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove Temperature Sensor PT-100		Approved by: TH
Number: 110-1		Issue date: Jan 19, 2005
Page: 2(2)		Signed:

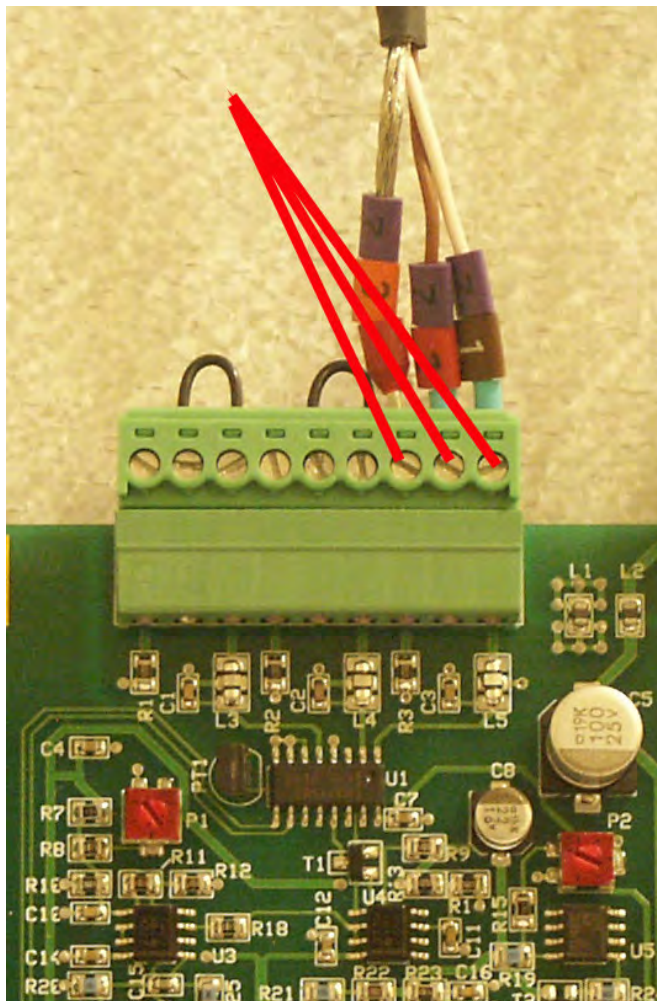
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Adjustable wrench • Screwdriver, flat (small)
-------	---

Procedure

Remove the cover

Work instruction 100-1



Pic1

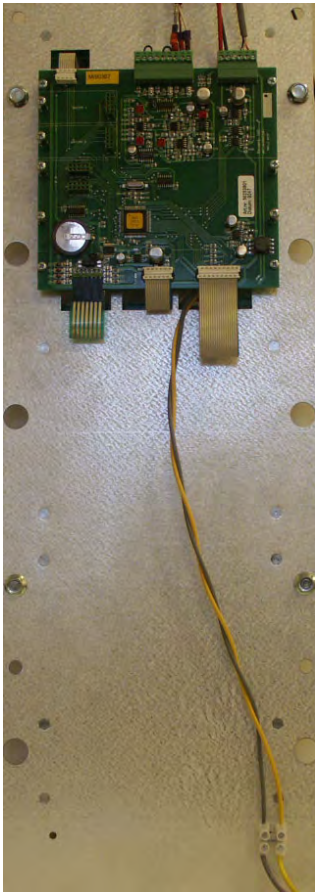
1. Disconnect the cables marked red.
2. Dismount the PT-100 sensor.
3. Re-mount in reverse order.

Note! Check the marking on cables and connect to the right terminal.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove IAC panel		Approved by: TH
Number: 111-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

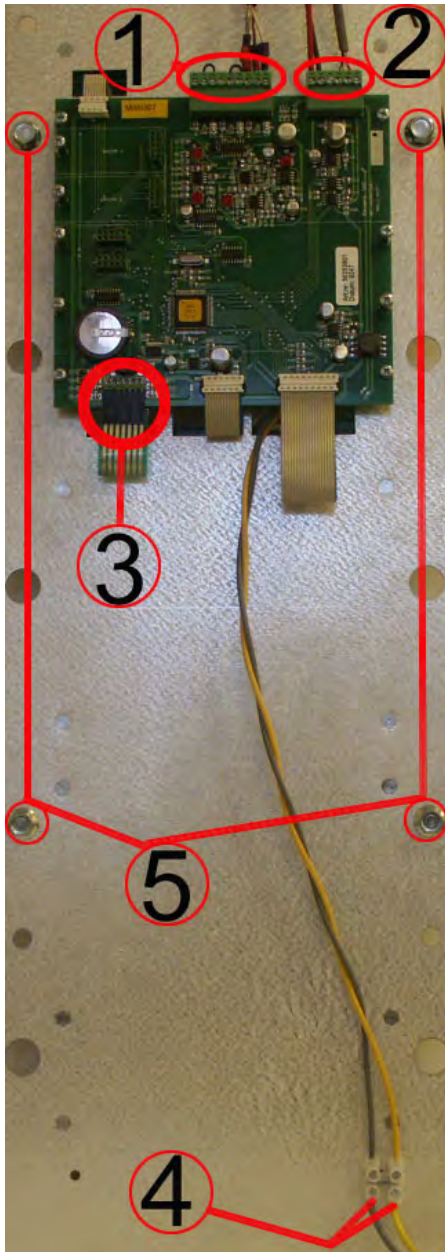


Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove IAC panel		Approved by: TH
Number: 111-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Screwdriver, flat (small)
-------	--

Procedure



Remove the cover
Work instruction 100-1

1. Unplug the terminal for PT-100.
2. Unplug the terminals for the communication and the buzzer.
3. Unplug the flat cable for the key board.
4. Dismount the cables from the power supply (12V) from the terminals. Note! Do not mix cables while re-installing
5. Dismount the IAC-board by removing the 4 x M6 screws. Be careful while dismantling the IAC-board so that no cables or terminals are damaged.
6. Re mount in reverse order (Note! Do not forget the flat cable for the key panel).

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove recipe board		Approved by: TH
Number: 112-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove recipe board		Approved by: TH
Number: 112-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

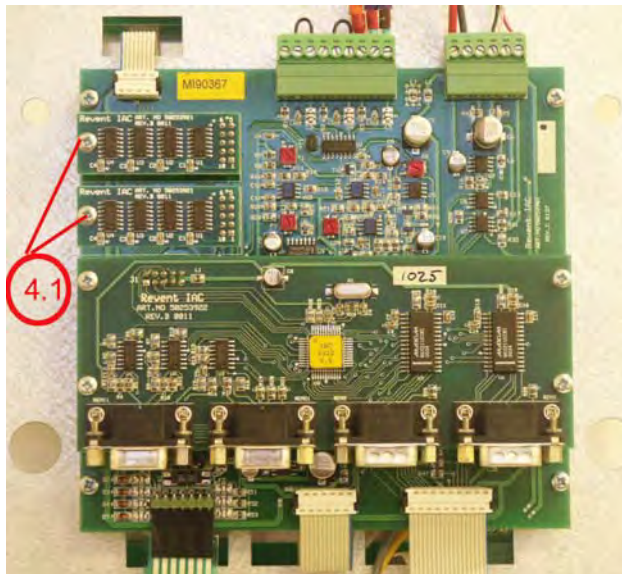
Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Procedure

Remove the cover

Work instruction 100-1

Pic 4



1. Remove the M3 screw (picture 4.1)
On the standard level (former level 2) the upper recipe board is mounted.
On the extended level (former level 4) both recipe boards are mounted.
2. Pull straight out to remove the board.
3. Re-mount in reverse order



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove extension board		Approved by: TH
Number: 113-1		Issue date: Oct 1, 2004
Page: 1(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Remove extension board		Approved by: TH
Number: 113-1		Issue date: Oct 1, 2004
Page: 2(2)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

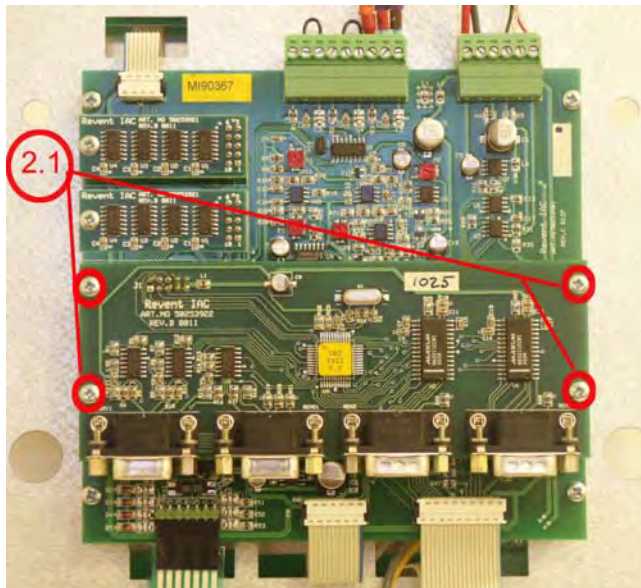
Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Procedure

Remove the cover

Work instruction 100-1

Picture 4



1. Remove the 4 x M3 screws (picture 2.1).
2. Pull straight out to remove the board.
3. Re-mount in reverse order

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Mounting IAC converter to an existing oven		Approved by: TH
Number: 114-1		Issue date: Oct 1, 2004
Page: 1(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

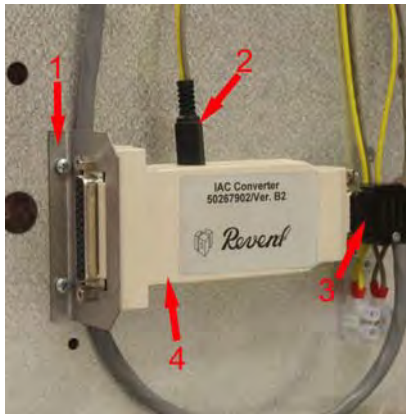


Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Mounting IAC converter to an existing oven		Approved by: TH
Number: 114-1		Issue date: Oct 1, 2004
Page: 1(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Install the IAC-converter to the oven.



Parts required (these parts are optional and included in the extended IAC level):

1. 41260601 Bracket IAC Converter
2. 50267912 Din contact with cable 0.5m.
3. 50267953 Communication cable, Converter-Oven 0.5m.
4. 50267902 IAC Converter
5. 50604203 Screw M3x4, 2pcs.

Procedure

Remove the cover

Work instruction 100-1

Mount the bracket (41260601) to the converter (50267902) picture 2.1-2.4. Make sure that the 12V inlet is pointing up-wards, picture 2.2.

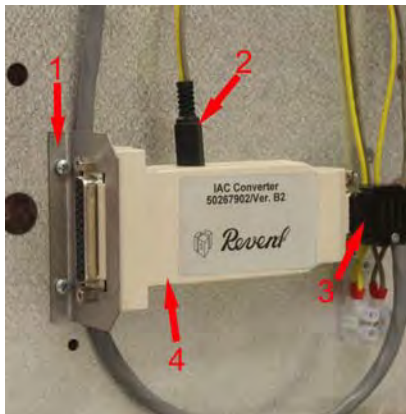
Connect the 9-pole connector #50267953 to the RH-side of the IAC-converter, picture 2.3.

Connect the DIN-contact #50267912 to the IAC-converter, picture 2.2.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Mounting IAC converter to an existing oven		Approved by: TH
Number: 114-1		Issue date: Oct 1, 2004
Page: 1(4)		Signed:

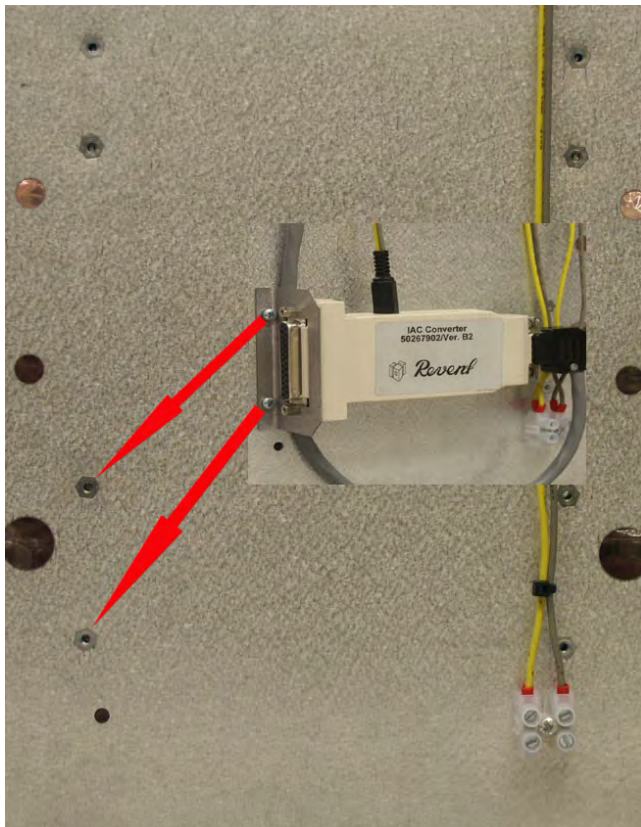
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Pic 2



Mount the bracket for the IAC-converter to the IAC-panel, picture 3.

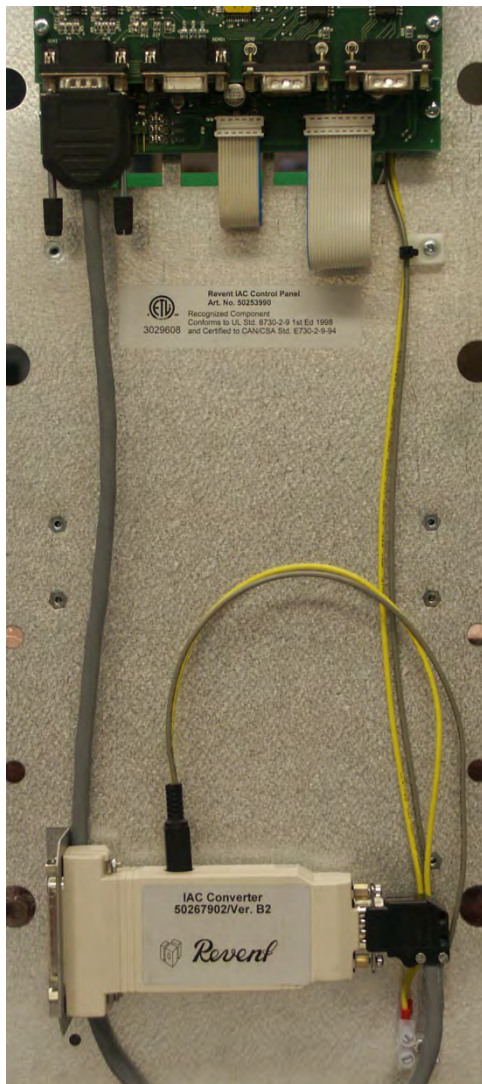
Picture 3



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Mounting IAC converter to an existing oven		Approved by: TH
Number: 114-1		Issue date: Oct 1, 2004
Page: 1(4)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Picture 4



Connect the cables from the DIN-contact #50267912 to the terminal, yellow cables wired together and grey cables wired together, picture 4.

Connect the 9-pole connector #50267953 to the extension board terminal REMI1 (remote in 1).

Re-mount the cover (8 screws) and re-activate the circuit breaker.

The procedure is complete.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 1 to level 2		Approved by: TH
Number: 201-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 1 to level 2		Approved by: TH
Number: 201-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Parts needed:

Upgrade level 1 to level 2, this is an optional level for 600-series ovens.

- 50253921 Recipe board

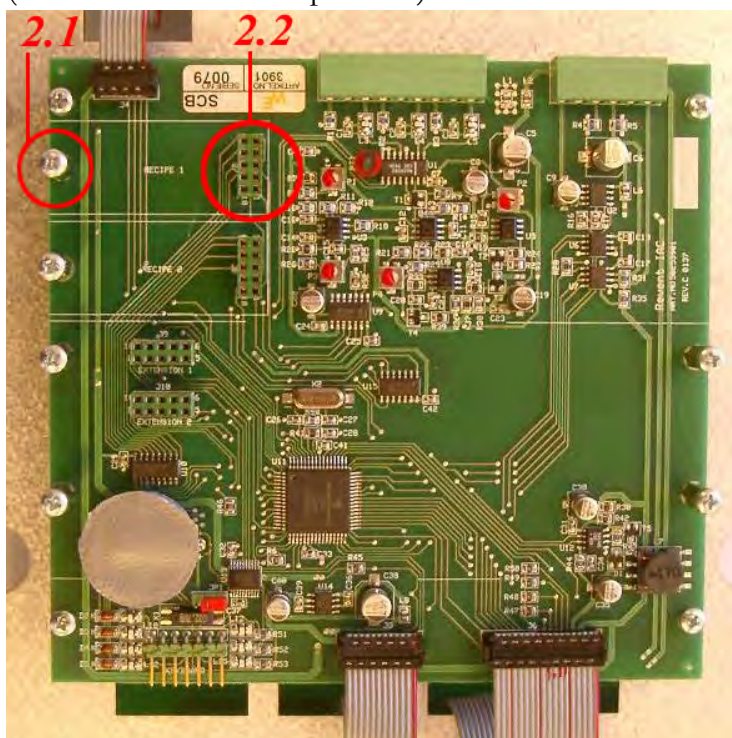


Procedure

Remove the cover

Work instruction 100-1

Do not touch the components/circuits on the board. Always hold each board by the edges (do not touch the components).



1. Remove the M3 screw on the System Control Board (part no. 50253901) (picture 2.1).
2. Mount the Recipe Board (part no. 50253921) (see picture 3.1) to the System Control Board. Be sure that the pin connector (see picture 3.2) is mounted properly to the socket connector (see picture 2.2). Remount the M3 screw.

Pic 2

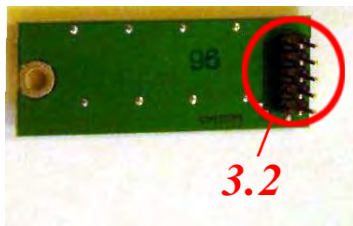
Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 1 to level 2		Approved by: TH
Number: 201-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Pic 3.1



Pic 3.2



3. Remount the cover (8 screws) and re-activate the circuit breaker (5F and 7F).
4. The text “UPGRADE CONFIG” is shown on the LCD-display, select alternative “YES”. The text “LEVEL 2” should be shown on the LCD-display.
5. **IMPORTANT:** You must manually change “number of recipes” in factory settings. Proceed as follows: Choose “MENU” > “FACTORY SETTINGS” > “NO. RECIPES SET”.
Select 100 (recipes) with the arrow up button and press ↵ (Enter).

Before entering factory settings, a password must be given. Default password is 00-00-00.

Enter the first set of numbers <00> with the arrow buttons ↓ ↑, push ↵ <Enter>. Continue in the same way to enter the second and third set of numbers.

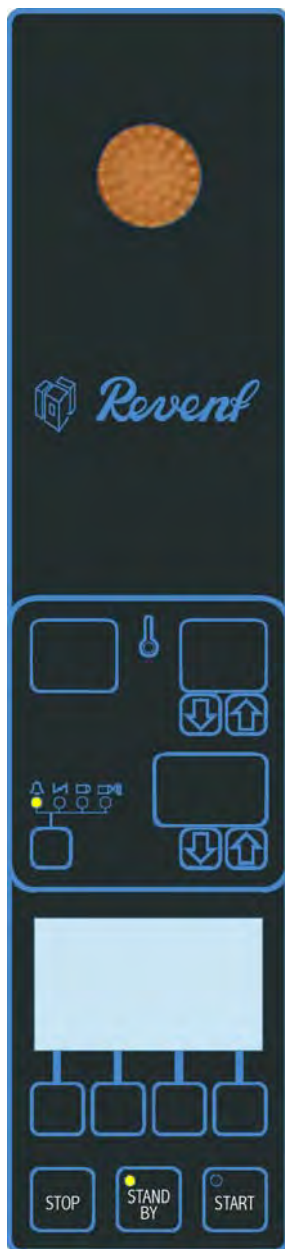
The upgrade is complete.



Revent

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 2 to level 3		Approved by: TH
Number: 202-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 2 to level 3		Approved by: TH
Number: 202-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Parts needed:

Upgrade level 2 to level 3, this is an optional level for 600-series ovens.

- 50253923 Extension board



Procedure

Remove the cover

Work instruction 100-1

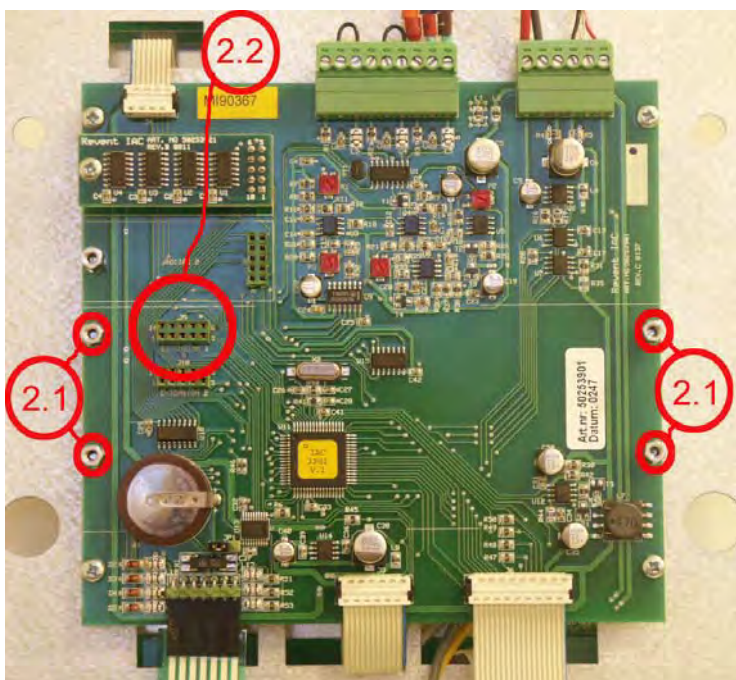
Do not touch the components/circuits on the board. Always hold each board by the edges (do not touch the components).

1. Remove 4 x M3 screws on the System Control Board (part no. 50253901) (Picture 2.1).
2. Mount the Extension Board (part no. 50253923) (see picture 3.1) to the System Control Board. Be sure that the pin connector (see picture 3.2) is mounted properly to the socket connector (see picture 2.2). Remount 4 x M3 screws.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 2 to level 3		Approved by: TH
Number: 202-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

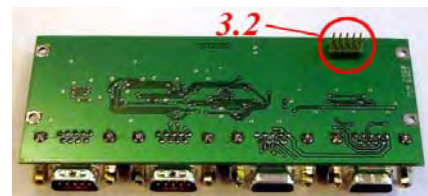
Pic 2



Pic 3.1



Pic 3.2



Re-mount the cover (8 screws) and re-activate circuit breaker (5F and 7F).

3. The text "UPGRADE CONFIG" is shown on the LCD-display, select alternative "YES". The text "LEVEL 3" should be shown on the LCD-display.
4. **IMPORTANT:** You must manually change "Number of recipes" in Factory settings. Proceed as follows: Choose "MENU" > "FACTORY SETTINGS" > "NO RECIPES SET".
Select 250 (recipes) with the arrow up button and press ↵ (Enter).
All existing recipes will be deleted while upgrading the IAC-panel.

Before entering Factory settings, a password must be given. Default password is 00-00-00.

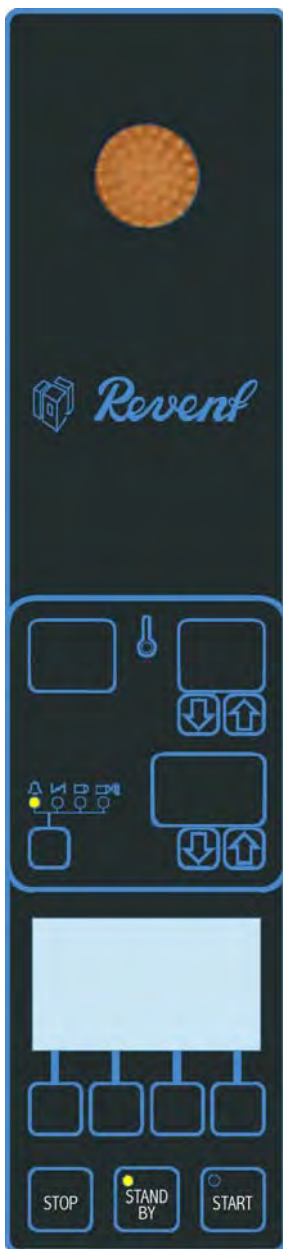
Enter the first set of numbers <00> with the arrow buttons ↓↑, push ↵<Enter>. Continue in the same way to enter the second and third set of numbers.

The upgrade is complete.



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 3 to level 4		Approved by: TH
Number: 203-1		Issue date: Oct 1, 2004
Page: 1(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 3 to level 4		Approved by: TH
Number: 203-1		Issue date: Oct 1, 2004
Page: 2(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Parts needed:

Upgrade level 3 to level 4, this is an optional level for 600-series ovens.

- 50253921 Recipe board



Procedure

Remove the cover

Work instruction 100-1

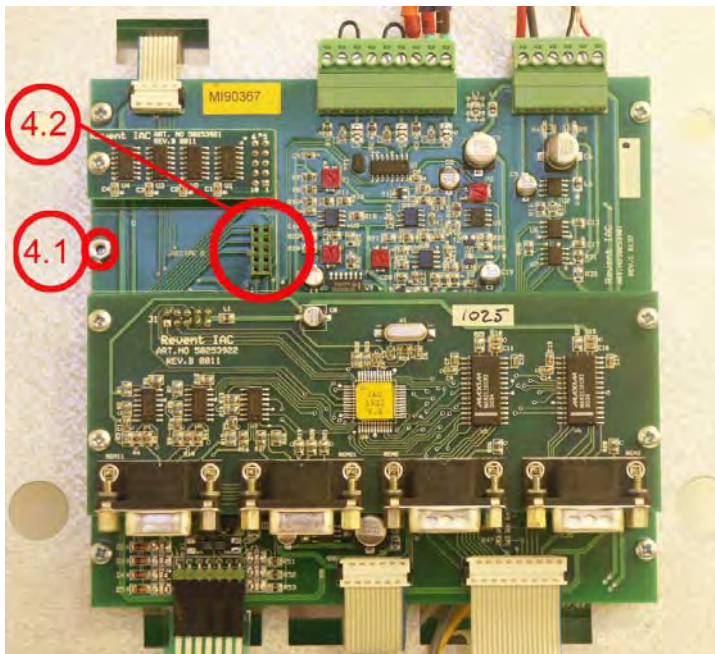
Do not touch the components/circuits on the board. Always hold each board by the edges (do not touch the components).

1. Remove the M3 screw on the System Control Board (part no. 50253901) (Picture 4.1).
2. Mount the Recipe Board (part no. 50253921) (see picture 5.1) to the System Control Board. Be sure that the pin connector (see picture 5.2) is mounted properly to the socket connector (see picture 4.2). Remount the M3 screw.

Module: 8 Electrical system & Control panel	SERVICE INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade level 3 to level 4		Approved by: TH
Number: 203-1		Issue date: Oct 1, 2004
Page: 3(3)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

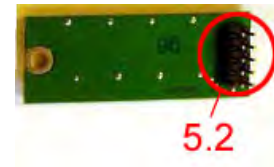
Pic 2



Pic 5.1



Pic 5.2



Re-mount the cover (8 screws) and re-activate circuit breaker.

- The text "UPGRADE CONFIG" is shown on the LCD-display, select alternative "YES". The text "LEVEL 4" should be shown on the LCD-display.
- IMPORTANT:** You must manually change "Number of recipes" in Factory settings. Proceed as follows: Choose "MENU" > "FACTORY SETTINGS" > "NO RECIPES SET".

Select 500 (recipes) with the arrow up button and press ↵ (Enter).

All existing recipes will be deleted while upgrading the IAC-panel.

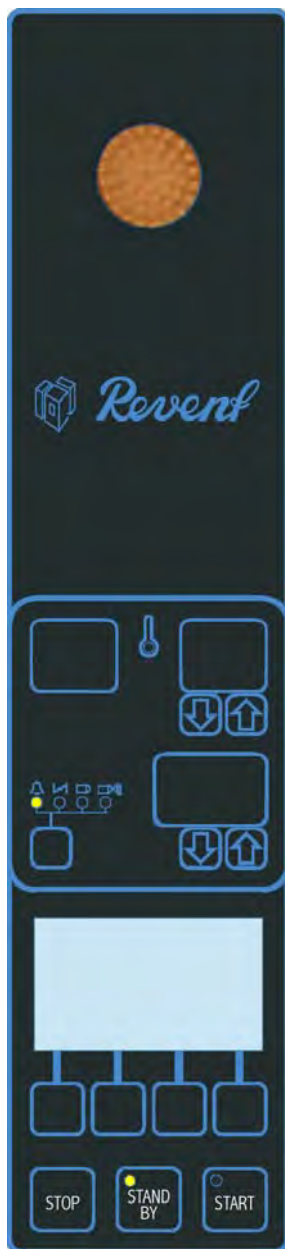
Before entering Factory settings, a password must be given. Default password is 00-00-00.

Enter the first set of numbers <00> with the arrow buttons ↓ ↑, push ↵ <Enter>. Continue in the same way to enter the second and third set of numbers.

The upgrade is complete.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade IAC standard level to extended level		Approved by: TH
Number: 204-1		Issue date: Oct 1, 2004
Page: 1(5)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade IAC standard level to extended level		Approved by: TH
Number: 204-1		Issue date: Oct 1, 2004
Page: 2(5)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Parts needed:

Upgrade of IAC standard level to IAC extended level.

- 50253921 Recipe board



- 50253923 Extension board



Procedure

Remove the cover

Work instruction 100-1

Do not touch the components/circuits on the board. Always hold each board by the edges (do not touch the components).

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade IAC standard level to extended level		Approved by: TH
Number: 204-1		Issue date: Oct 1, 2004
Page: 3(5)		Signed:

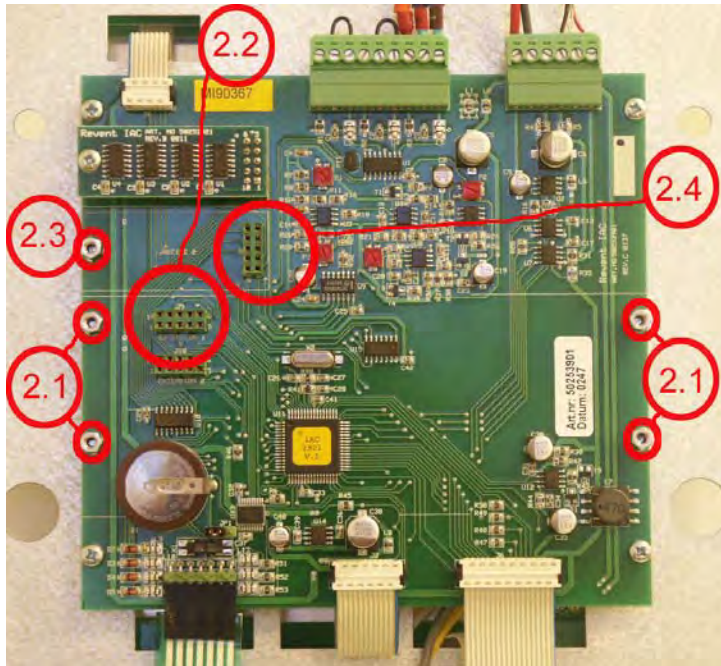
This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

1. Remove the four M3 screws on the System Control Board (part no. 50253901). (Picture 2.1)
2. Mount the Extension Board (part no. 50253923) (see picture 3.1) to the System Control Board. Be sure that the pin connector (see picture 3.2) is mounted properly to the socket connector (see picture 2.2). Remount the four M3 screws.
3. Remove the M3 screw on the System Control Board (part no. 50253901). (Picture 2.3)
4. Mount the Recipe Board (part no. 50253921) (see picture 5.1) to the System Control Board. Be sure that the pin connector (see picture 5.2) is mounted properly to the socket connector (see picture 2.4). Remount the M3 screw.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade IAC standard level to extended level		Approved by: TH
Number: 204-1		Issue date: Oct 1, 2004
Page: 4(5)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

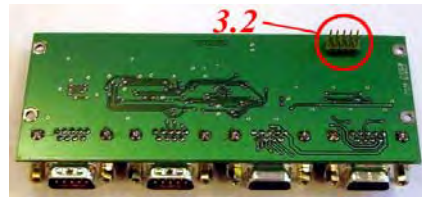
Pic 2



Pic 3.1



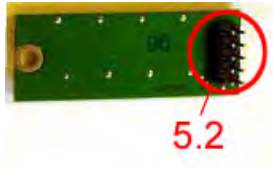
Pic 3.2



Pic 5.1



Pic 5.2



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: Upgrade IAC standard level to extended level		Approved by: TH
Number: 204-1		Issue date: Oct 1, 2004
Page: 5(5)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Re-mount the cover (8 screws) and re-activate circuit breaker.

5. The text "UPGRADE CONFIG" is shown on the LCD-display, select alternative "YES". The text "LEVEL 4" should be shown on the LCD-display.
6. **IMPORTANT:** You must manually change "Number of recipes" in Factory settings. Proceed as follows: Choose "MENU" > "FACTORY SETTINGS" > "NO RECIPES SET".

Select 500 (recipes) with the arrow up button and press ↵ (Enter).

All existing recipes will be deleted while upgrading the IAC-panel.

Before entering Factory settings, a password must be given. Default password is 00-00-00.

Enter the first set of numbers <00> with the arrow buttons ↓ ↑, push ↵ <Enter>. Continue in the same way to enter the second and third set of numbers.

The upgrade is complete.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 1(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.



Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 2(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Tools	<ul style="list-style-type: none"> • Socket wrench M10 • Philips Screwdriver PH1
-------	--

Parts needed:

Updating IAC oven software.

- PC (laptop) with 9-pole serial com port. See IACSoft manual for data.
- IACUpdate software (copy the software to your computer).
- Null modem cable
- Level 1 and 2, 50253923 Extension Board.



Procedure

Remove the cover

Work instruction 100-1

The first two points in the following instruction are only for levels 1 and 2 (for levels 3 and 4 go to number 3).

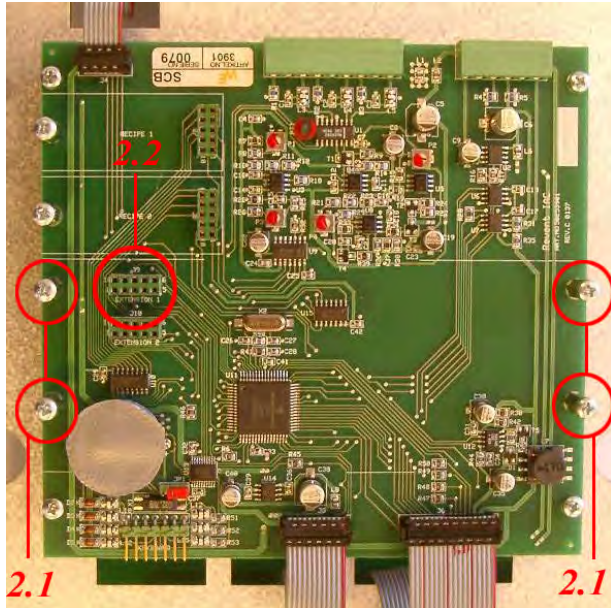
Do not touch the components/circuits on the board. Always hold each board by the edges (do not touch the components).

1. Remove the four M3 screws on the System Control Board (part no. 50253901). (picture 2.1)
2. Mount the Extension Board (part no. 50253923) (see picture 3.1) to the System Control Board. Be sure that the pin connector (see picture 3.2) is mounted properly to the socket connector (see picture 2.2). Remount the four M3 screws.

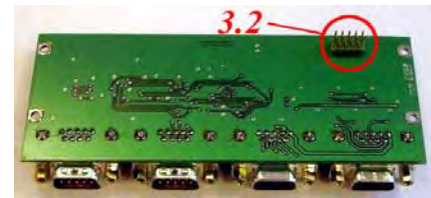
Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 3(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Pic 2



Pic 3.1



Pic 3.2

3. Start your PC and activate Windows.
4. Connect the null modem cable between your PC and the Extension Board (part no. 50253923) (see appendix A).
5. Press and hold the stop button on the IAC key panel. While holding this button, activate circuit breaker 5F and 7F (if there is a 7F in your version). The LCD-display now shows an "R" and a horizontal bar (showing bios mode). Release the stop button.
6. Double click on the file <IACUpdate xxxx.exe> on your PC (The program will search for the oven (see picture 4)).

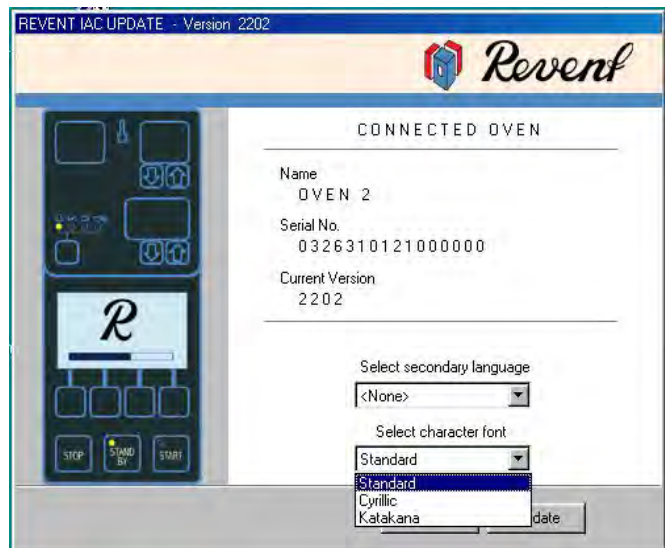


Pic 4

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 4(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

7. When the connection with oven has been established, another language can be selected, English is always standard.
8. If another language is not necessary, select <None> (see picture 5).
Select character font Cyrillic for Russian, Katakana for Japanese and Standard for the other languages.
Click "Update" to start the IAC update process.



Pic 5

8. When the IAC update is finished "Update complete" will be shown on your PC and the LCD-display of the IAC control. Click "Done" to close the program (see picture 6).



Pic 6

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 5(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

9. Cut the power to the IAC system in the control box (cut circuit breaker marked 5F and 7F (if there is a 7F in your version). **IMPORTANT!** Check that there is no power to the display on the control panel.
Remove the null modem cable.

For level 1 and 2, remove the extension board. Don't forget to remount 4 x M3 screws again.

Remount the cover (8 screws) and reactivate circuit breaker.

IMPORTANT

If text "DOWNGRADE CONFIG ?" is shown on the LCD-display, select alternative "YES".

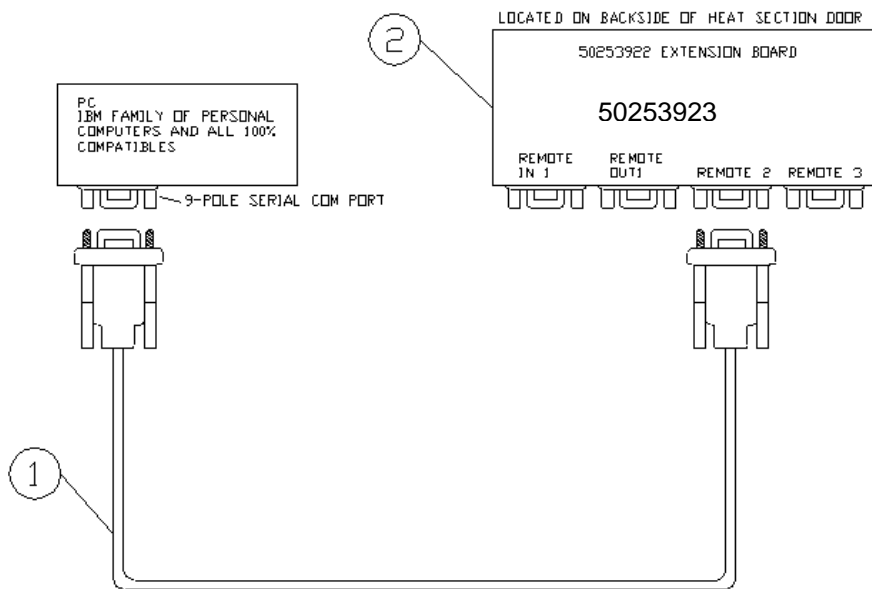
The update is complete.

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 6(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Appendix A

Components



Item	Art. No.	Component	Note
1	50275002	Null modem cable, DB9F (female) – DB9F (female)	See technical spec.700480 ▼
2	50253923	IAC Extension board	Installed on level 3 and 4

Module: 8 Electrical system & Control panel	WORK INSTRUCTION All units with IAC controls	Issued by: PM
Description: IAC update		Approved by: TH
Number: 205-1		Issue date: Oct 1, 2004
Page: 7(7)		Signed:

This instruction is for ovens with serial numbers from YY.XXXX.ZZZ to present.

Appendix B

Technical specification 700480

