INSTRUCTIONS

DECK OVENS

HWDO1
HWDO1D
HWDO3
HWDO3D

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FORM 36711 Rev. A (July 2009)

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INSTALLATION, OPERATION AND CARE OF HWDO SERIES DECK OVENS

SAVE THESE INSTRUCTIONS

GENERAL

The HWDO Series Deck Ovens (Fig. 1) are designed and suited for your baking needs. The deck ovens are available in four sizes, with up to four individual decks. They are produced with quality workmanship and material. Proper installation, usage and maintenance of the ovens will result in years of satisfactory performance.

It is suggested that you thoroughly read this manual and carefully follow the instructions provided.

Fig. 1

INSTALLATION

The HWDO Series Deck Ovens require some assembly and must be installed by authorized Hobart Bakery Systems trained service technicians.

UNPACKING

This oven was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the oven and place in a work-accessible area as near to its final installed position as possible. Verify all packaging material has been removed from the interior of each deck. Remove protective covering from exterior surfaces prior to placing oven in its final location.

Prior to installation, verify that the electrical and the water service agrees with the specifications on the oven data plate and in this manual.

INSTALLATION CODES AND STANDARDS

In the United States, the HWDO Series Deck Oven must be installed in accordance with:

1. State and local codes.
2. National Electrical Code (ANSI/NFPA No.70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada, the HWDO Series Deck Oven must be installed in accordance with:

1. Local codes.
2. Canadian Electrical Code (CSA C22.2 No.3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

LOCATION

Allow space for operating the oven. The oven requires approximately 6 1/2" from the back of the oven for the vent piping. Do not obstruct the ventilation ports on the sides or back of the oven. To prevent heat accumulation, 1" clearance is required from any wall. The oven must be installed on an approved stand. Minimum clearance of 42" must be provided in front of the oven so the oven can be pulled forward for servicing.

WATER REQUIREMENTS

NOTICE As with all steam related products, water filtration and regular filter replacements, coupled with routine deliming, are required. Your local Hobart Service office can recommend a water treatment system to meet the needs of your local water conditions. Contact your local Hobart Service representative for water treatment offerings.

Proper water quality can improve the taste of the food prepared in the oven, reduce liming and extend equipment life. Local water conditions vary from one location to another. The recommended proper water treatment for effective and efficient use of this equipment will also vary depending on the local water conditions. Ask your municipal water supplier for details about your local water supply prior to installation.

WATER REQUIREMENTS (CONT.)

Recommended water hardness is 2.0 to 6.0 grains of hardness per gallon with pH from 7.0 to 8.0. Chlorides must not exceed 30 parts per million. Water hardness above 6.0 grains per gallon should be treated by a water conditioner (water softener and/or in-line water treatment). Water hardness below 4.0 grains per gallon may also require a water treatment system to reduce potential corrosion. Water treatment has been shown to reduce costs associated with machine cleaning, reduce deliming and reduce corrosion of metallic surfaces.

PLUMBING CONNECTIONS

Water and waste piping and connections shall comply with the International Plumbing Code 2003, International Code Council (ICC), or to the Uniform Plumbing Code 2003, International Association of Plumbing and Mechanical Officials (IAPMO).

⚠ WARNING Plumbing connections must comply with applicable sanitary, safety and plumbing codes and provide adequate backflow protection to comply with applicable federal, state and local codes.

Connect the cold water supply to the 3/8" NPT connection located at the rear of the oven. Water supply should have a pressure of 20 to 80 psi. The oven is supplied with a flow regulator which must be installed.

DRAIN CONNECTIONS

NOTICE In order to avoid any back pressure in the oven, do not connect solidly to any drain. Drain connections from each deck to the collector box must be high temperature hose.

Connect the 1/2" drain connection from each deck to the collector box on the deck oven stand. A condensate drain line must also be run from the lower vent elbow to the collector box. Route the drain line from the collector box to a floor drain. An air gap is provided by the collector box. No air gap required at floor drain.

ELECTRICAL CONNECTIONS

NOTE: The oven must be installed with the provided lanyard securely attached to the stand and to the wall. Verify that all connections are long enough so that the oven can be pulled forward to the extent of the lanyard without straining any connections.

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

⚠ WARNING Disconnect the electrical power to the unit and follow lockout / tagout procedures.

ELECTRICAL DATA (Per Deck)					
Model	**Voltage**	**Total Heater kW**	**Line L1**	**Line L2**	**Line L3**
HWDO1	208-240	4.1 - 5.5	11.6 - 13.4	10.9 - 12.6	11.6 - 13.4
HWDO1D	208-240	5.6 - 7.4	14.7 - 17.0	17.0 - 19.6	14.7 - 17.0
HWDO3	208-240	6.9 - 9.2	19.1 - 22.0	19.1 - 22.0	19.1 - 22.0
HWDO3D	208	10.7	28.1	32.5	28.1
	208-240	9.2 - 12.2	24.0 - 27.7	28.6 - 33.0	24.0 - 27.7

VENT HOOD

Some local codes may require the oven to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from Vapor Removal from Cooking Equipment, NFPA Standard No. 96 (latest edition).

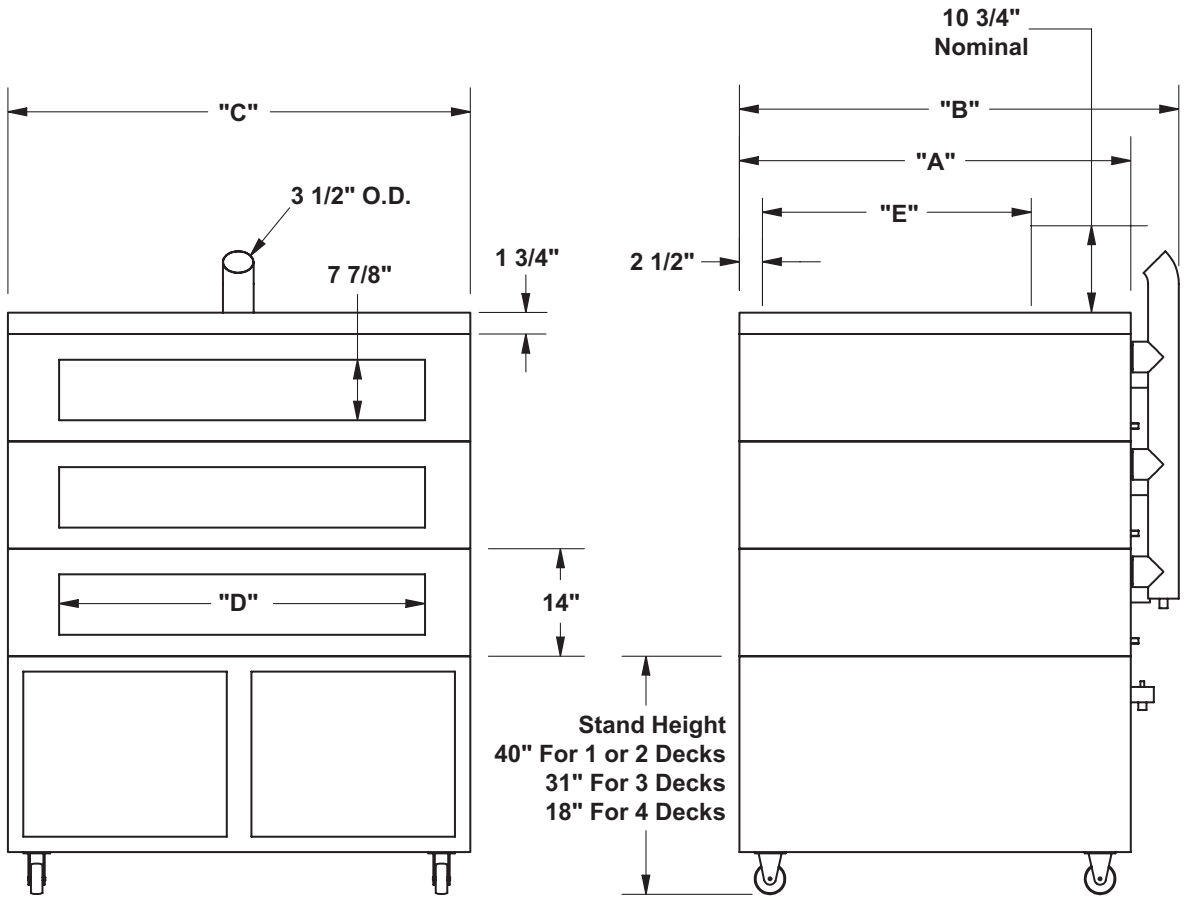
BEFORE FIRST USE

Before using the oven for the first time, when new stones are installed, or if the stones have been cleaned with water, the baking stones need to be slowly "baked in" prior to start-up. Use the following chart as a guide for the first start-up to properly season the baking stones.

FOR PANERA CONTROLS					
Parameter	**Step 1**	**Step 2**	**Step 3**	**Step 4**	**Step 5**
Heat	150°F	250°F	350°F	450°F	550°F
Top Setting	99	99	99	99	99
Bottom Setting	99	99	99	99	99
Baking Time	30 Minutes	30 Minutes	30 Minutes	30 Minutes	30 Minutes
Steam	None	None	None	None	None
Steam Vent	Open	Open	Open	Open	Open

FOR SDC CONTROLS					
Parameter	**Step 1**	**Step 2**	**Step 3**	**Step 4**	**Step 5**
Top Heat	150°F	250°F	350°F	450°F	550°F
Bottom Heat	150°F	250°F	350°F	450°F	550°F
Baking Time	30 Minutes	30 Minutes	30 Minutes	30 Minutes	30 Minutes
Steam	None	None	None	None	None
Steam Vent	Open	Open	Open	Open	Open

DIMENSIONS DIAGRAM



Model	A	B	C	D	E
HWDO1	35 1/4"	41 1/2"	36 5/8"	26 3/4"	22
HWDO1D	51	57 1/4"	36 5/8"	26 3/4"	38
HWDO3	35 1/4"	41 1/2"	60 1/4"	48 3/8"	22
HWDO3D	51	57 1/4"	60 1/4"	48 3/8"	38

OPERATION

⚠ WARNING The oven and its parts are hot. Use care when operating, cleaning or servicing the oven. The baking compartment contains live steam. Stay clear when opening door.

DOOR OPENING AND CLOSING

To open the door (Fig. 2), pull down on the door handle slightly to allow steam to escape.

After steam escapes, continue pulling down on the door handle until the door is fully open.

To close the door (Fig. 2), lift the door with the door handle until the door closes.

Fig. 2

CLEANING

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

⚠ WARNING The oven and its parts are hot. Use care when operating, servicing or cleaning the oven.

DAILY CLEANING

- Always allow the oven to cool before cleaning. Never attempt to cool the oven down with cold water. Sudden temperature changes could damage the glass or baking stones.
- Use care when cleaning around sensitive interior parts, such as probes and sensors.
- Sweep loose particles off the baking stones. Gently scrape off any hardened material on baking stone.
- Using a clean cloth moistened in warm, soapy water, wash the interior of the oven cavity. Rinse with rag moistened with clean water and dry with a clean cloth.
- Clean the door gasket with a soft, clean, damp cloth. This will ensure a long life for the gasket.
- Clean the outside daily with a clean, damp cloth.
- Do not use cleaners containing grit, abrasive materials, bleach, harsh chemicals or chlorinated cleaners. Do not use steel wool on stainless steel surfaces. Never spray down the oven with water, steam or power wash.
- Be cautious with new or improved cleaning formulas; use only after being well tested in an inconspicuous place.

WEEKLY CLEANING

Baking Chamber Glass (HWDO1/1D Only)

⚠ WARNING Allow the glass to cool before cleaning. Cleaning while hot may cause the glass to shatter.

NOTE: Make sure the glass does not fall when removing the attaching hardware. Do not use any scouring or sharp objects to clean the glass.

1. Remove two knurled screws and four washers from the top glass panel (Fig. 3). Note the position of the washers.
2. Position the top glass diagonally (Fig. 4) to remove it from the oven cavity.
3. Clean the glass with a clean cloth moistened in warm, soapy water. Rinse with clean water and dry with a clean cloth. Glass cleaners may also be used.
4. Replace the top glass panel in the oven cavity with four washers and two knurled screws.

NOTE: Make sure the washers are in the correct order. Hand tighten the screws.

GLASS PANEL

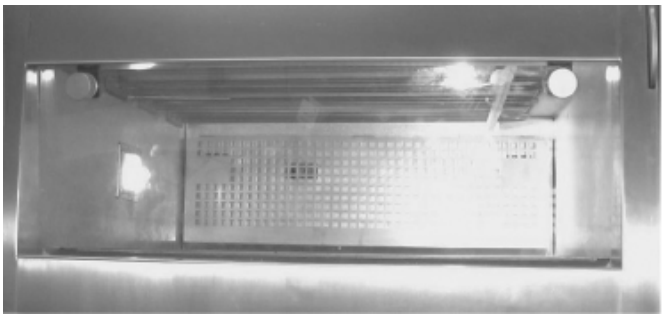


Fig. 3

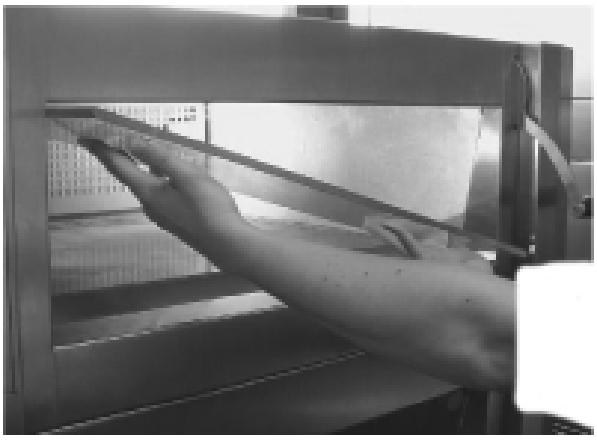


Fig. 4

Split Glass (HWDO3/3D Only)

⚠ WARNING Allow the glass to cool before cleaning. Cleaning while hot may cause the glass to shatter.

1. With the door glass in the closed position, slide handle (Fig. 5) down off of pawl and open left door glass.

Fig. 5

2. Clean inside of right door glass (Fig. 6).

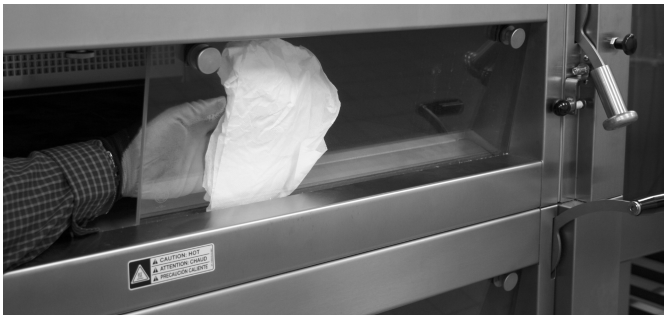


Fig. 6

3. Close left door glass and slide back handle to engage pawl (Fig. 7).
4. Pull down on handle and open both door glasses (Fig. 7).

Fig. 7

5. Pull back on detent and twist 90 degrees to insert pin into door lever (Fig. 8).
6. Slide handle back to release pawl and close left door glass (Fig. 8).

Fig. 8

7. Clean inside of left door glass (Fig. 9).

Fig. 9

8. Pull handle and open left door glass, then slide back handle and insert pawl (Fig. 10).
9. Pull back on detent and twist 90 degrees to retracted position (Fig. 10).
10. Door is ready for normal operation.

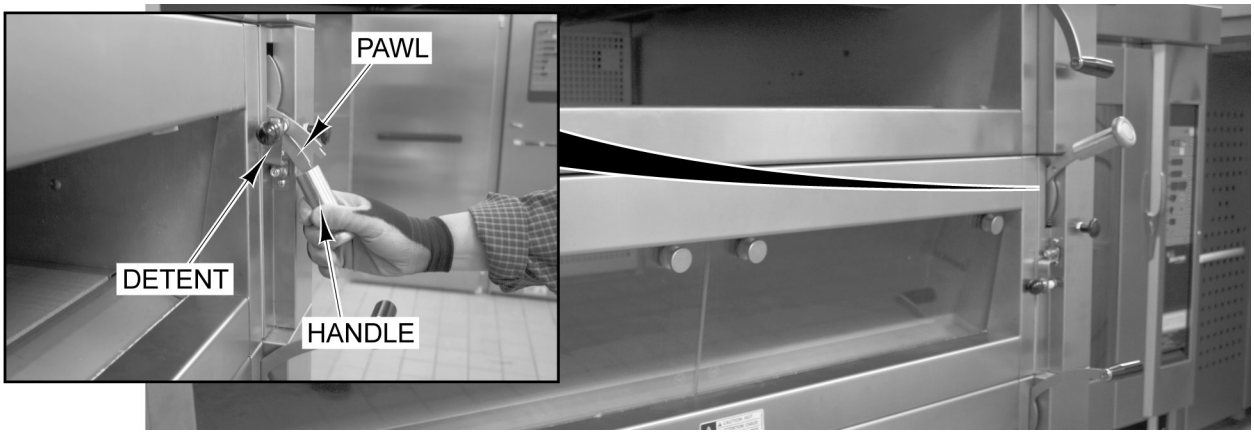


Fig. 10

MAINTENANCE

⚠ WARNING Disconnect the electrical power to the machine and follow lockout / tagout procedures.

BAKING CHAMBER LAMP REPLACEMENT

NOTE: Do not touch the replacement bulb with your fingers. Touching the replacement bulb will shorten bulb life. Wear gloves when replacing halogen lamps.

1. On the left side of the oven, loosen thumb screw (Fig. 11) and remove lamp cover.
2. Remove thumb screw and lamp holder (Fig. 11) from the oven.
3. Replace with approved 24V, 50W halogen lamp (Fig. 11).

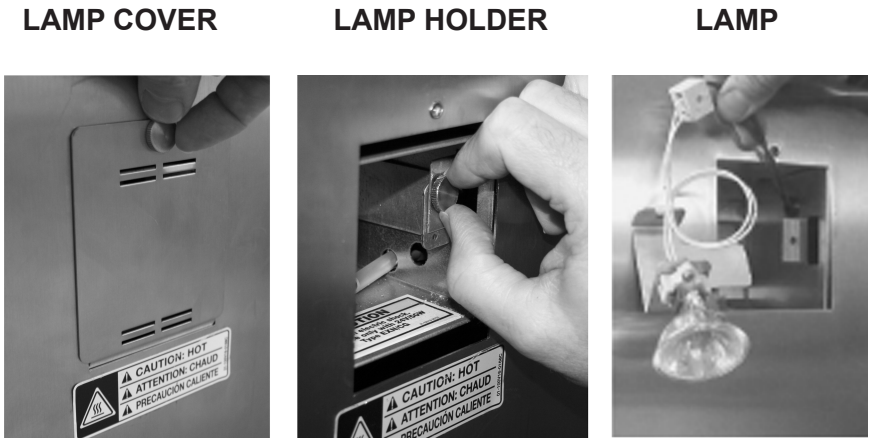


Fig. 11

STEAM GENERATOR

The steam generator in each deck should be de-scaled by an authorized servicer on an annual basis. Depending on the hardness of the water and the amount of use of the steam generators, more frequent de-scaling may be required.

SERVICE AND PARTS INFORMATION

Contact your authorized service office for any repairs or adjustments needed on this equipment.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Water is in the baking chamber	1. Too much steam (time/quantity) 2. Drain hose obstructed 3. Solenoid valve defective 4. Flow regulator defective	1. Check procedures. 2. Check drain connection. 3. Contact your authorized service office. 4. Contact your authorized service office.
No steaming no steam	1. Steam ready LED not on 2. Water supply not opened 3. Hose kinked/clamped 4. Solenoid valve defective 5. Hose connection defective 6. Steam pipe or connections scaled 7. Steam button defective 8. Steam elements defective	1. Wait for oven to recover. 2. Check water supply. 3. Check hose. 4. Contact your authorized service office. 5. Contact your authorized service office. 6. Contact your authorized service office. 7. Contact your authorized service office. 8. Contact your authorized service office.
Oven is not heating up	1. No power to oven 2. Temperature not set 3. High limit tripped 4. Defective heating element(s) 5. Temperature sensor defective	1. Check power supply. 2. Check temperature setting. 3. Contact your authorized service office. 4. Contact your authorized service office. 5. Contact your authorized service office.
Chamber not venting	1. Defective linkage to vent 2. Vent obstructed	1. Contact your authorized service office. 2. Contact your authorized service office.
Oven cannot be turned on	1. No power to oven 2. Internal fuse FT1 or FT2 defective 3. Defective keyswitch 4. Defective control board	1. Check power supply. 2. Contact your authorized service office. 3. Contact your authorized service office. 4. Contact your authorized service office.

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