



**INSTALLATION
AND
OPERATING
INSTRUCTIONS**

DESIGNED SMART. BUILT SOLID.®

**Countertop Deck Oven
Model: CDO-18**

INTENDED FOR OTHER THAN HOUSEHOLD USE



! **FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. **!**

! **WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment. Initial heating of oven may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness. **!**

! **NOTE:** Only Pizza or Bread can have direct contact with ceramic decks. All other food products must be placed in a pan or container to avoid direct contact with ceramic decks. **!**

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



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1. INSTALLATION INSTRUCTIONS

Minimum Clearance for Installation

From combustible or non-combustible construction:
Right side, Left side and Back: 3" (76mm)

Location

Due to the heat a counter-top oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top of any oven.

Electrical Connections

Suitable means, which will disconnect all ungrounded conductors of the circuit simultaneously, must be provided by the installer.

Make sure electrical supply corresponds with that specified on the rating plate located in the rear of the oven.

When installed, the unit must be connected by an earthing cable to all other units within the complete installation and thence to an independent earth connection.

Use copper conductors only, rated at 90° C.

If a line cord is used for the installation of the unit in Europe, it should be a minimum of H07RN-F type conforming to EN60 335-1 and/or local codes.

Use minimum conductor size as below:

- For model CDO18 :
 - 14 Gauge (1.5mm) for 220-240V, single phase supply.

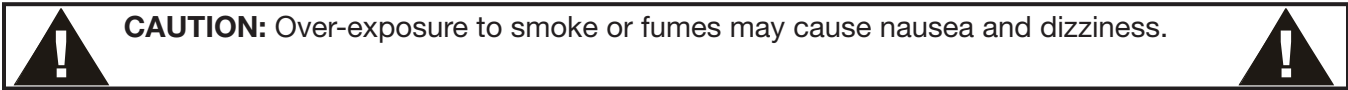
Requirements For Installation

For shipping purposes the optional 4" (100mm) legs are not mounted. For mounting legs, follow steps a through g.

- Remove the outer shipping carton and paper and place the oven on the floor or other flat surface.
- Remove legs, baking decks and any other materials from inside the unit.
- With sufficient help, tilt the unit back far enough to mount the two front legs and tighten with an adjustable wrench.
- After the front legs are tight, lift rear of unit approximately 5" (125mm) off the surface and block in position using wood or some other solid material. Now mount the two rear legs and tighten.
- Using the proper lifting equipment, move the unit to its final location.
- Adjust the bottom portion of legs to make level.
- Slide baking decks into each shelf. (see diagram in installation section)

Initial Start Up

After the electrical connections have been made, the oven will need approximately 2 to 3 hours to burn off. Initial heating of the oven may generate smoke or fumes and must be done in a well ventilated area.

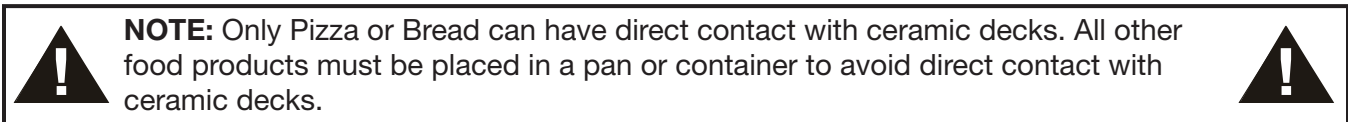


For initial heating of the new oven, follow the steps below:

- Place the oven in a well ventilated area.
- Open the oven doors and remove any instructions or samples shipped within the unit. Make sure the oven cavity is empty and the baking decks are properly installed.
- With the oven doors open, turn the temperature knobs to 400° F (205° C) for one hour.
- Close the oven door. Increase the temperature to 500° F (260° C) for at least 1-1/2 hours.

This procedure will dry out the insulation and deck material and will help to insure optimum baking results thereafter.

2. OPERATING INSTRUCTIONS



General Baking (Model: CDO18)

Preheat the oven by setting the thermostat to the desired temperature. When the thermostat light goes out and has cycled three times, the oven is ready for use.

These ovens have been designed to bake both fresh and frozen products. Frozen fruit pies should be taken directly from the freezer and placed into the oven. Cooking time will vary with the size of the pie, but under normal conditions a frozen pie should bake approximately in the same time as a fresh pie.

These ovens work well for toasting, melting cheese, baking frozen entrees, roasting small meat items, etc.

The temperature range for pizza baking is usually between 500° F (260° C) and 575° F (300° C) depending on the individual product.

Allow the pizza to bake until the cheese bubbles and the bottoms are evenly brown. (Rotate if necessary)

Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning.

As demand increases, temperature should be raised for faster recovery.

Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

General Baking Tips

- Pizza crusts should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.
- For fresh dough pizza, flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperature during heavy production assists in maintaining temperature. After the rush is over, reduce temperature to prevent burning.
- Heavily topped pizzas require longer bake times at lower temperatures.
- Placing a screen under pizza will allow the top to cook without overcooking the bottom.
- Frequently scrape and brush off decks to remove burned residue which can cause an off flavor to the product. Residue build-up can slow bake times. A deck scraper/brush specifically designed for this is available from APW Wyott.
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every six months. **DO NOT USE WATER TO CLEAN THE DECKS** as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. We strongly suggest that all pans and screens be seasoned before use.

Special Features



Timer: An electric timer is provided to give an audible, continuous signal at the end of a preset time up to 15 minutes (18 minutes with 50Hz supply) on pizza ovens, or 60 minutes (72 minutes with 50Hz supply) on bake ovens,



Optional Electronic Timer: A Digital electronic 99 minute timer can be provided on all models to give an audible signal at the end of a pre-set time.

 **NOTE:** timer does not control the oven. 

Cleaning



Periodic cleaning is suggested to keep your oven in good shape.

 **NOTE:** Always clean the oven when it is cold. 

 When cleaning stainless steel, always wipe in the direction of the grain. Scrapers, brushes and stainless steel cleaner can be ordered from apw wyott for this purpose. 

From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for 1/2 hour with the door closed.
- Allow the oven to cool down.
- Brush the residue from deck.

 **Note:** Do not use water to clean decks. Cracking may result. Stainless steel surfaces should be cleaned with APW Wyott stainless steel cleaner. 

Service And Troubleshooting

The ovens are designed to be as trouble free as possible. Keeping the oven clean is all that is normally required. All servicing should be performed by a factory authorized technician only.

However, if your oven stops operating, please check the following:

- Power supply cord is plugged into the supply receptacle.
- Power supply fuse/circuit breaker has not tripped.

If the oven still does not operate, take the following steps:

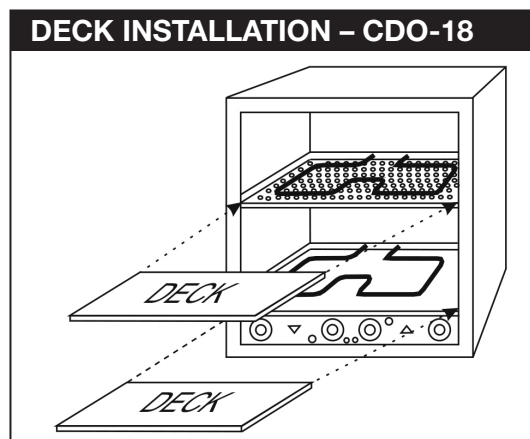
- Disconnect the power supply to the unit by removing the supply cord and/or turning off the main switch.
- Contact the factory, factory representative or an authorized service agency.

A system wiring diagram is a part of this manual and is provided on the back of the unit. For further information and to purchase the deck scraper/brush, or stainless steel cleaner, call APW Wyott at: +1 (307) 634-5801.

Troubleshooting Chart

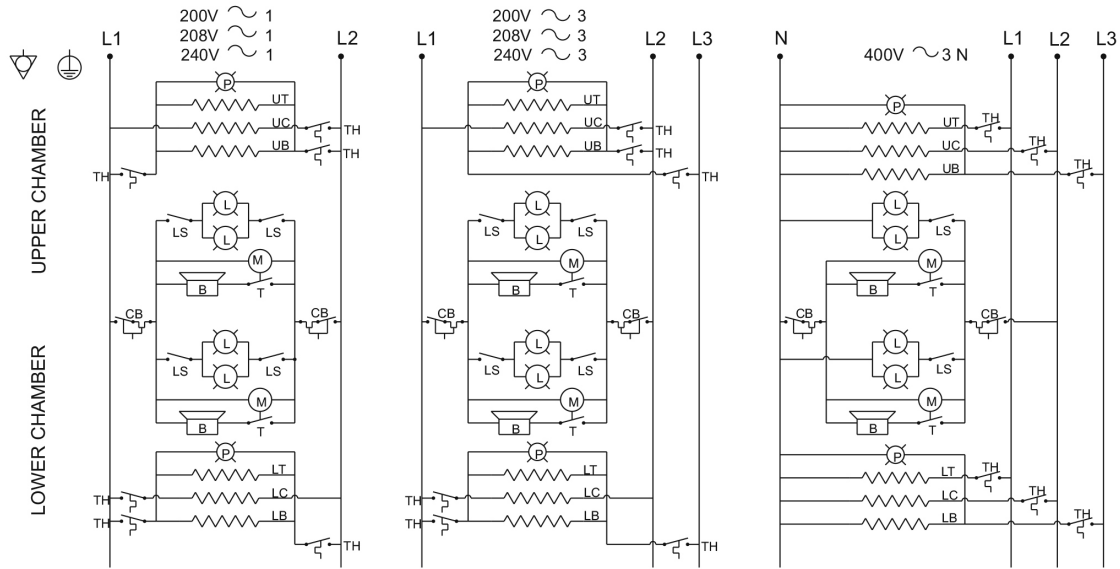
PROBLEM	PROBABLE CAUSE	SOLUTION
Indicator light is out	Set temperature has been reached.	Take no action. The thermostat has turned off the power to the heat control switches, indicator lamps, contactors and heating elements. When oven starts to cool, all functions will be restored.
	The infinite top and bottom heat control switches are "OFF".	Turn switches to a position other than "OFF". This will allow indicator lamps, contactors and heating elements to operate.
	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	Power cord is unplugged.	Plug in power cord.
No power	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	Power cord is unplugged.	Plug in power cord.
Oven too Hot	Thermostat set too high.	Lower the thermostat setting. Allow ample time for heat to regulate.
	Thermostat may be defective.	Call local authorized APW Wyott Service Agent.
Bottom of pies are undercooked	Bottom infinite switch set too low.	Increase setting.
	Top Infinite switch set too high.	Decrease setting.
Bottom of pies burn before toppings are cooked	Deck temperature too hot - especially during slow periods.	Reduce Thermostat setting by 50° - 75° below normal bake temperature. When decks cool begin cooking and immediately increase the thermostat setting by 50° - 75°.
	Bottom infinite switch set too high.	Decrease setting.
	Top Infinite switch set too low.	Increase setting.
Pies cook unevenly	Area's adjacent to oven walls are generally hotter.	Rotate pies (180°), once during each bake or keep to the center of oven.

Installation of Decks



WIRING DIAGRAMS

P-SERIES 2-CHAMBER WIRING – CDO-18



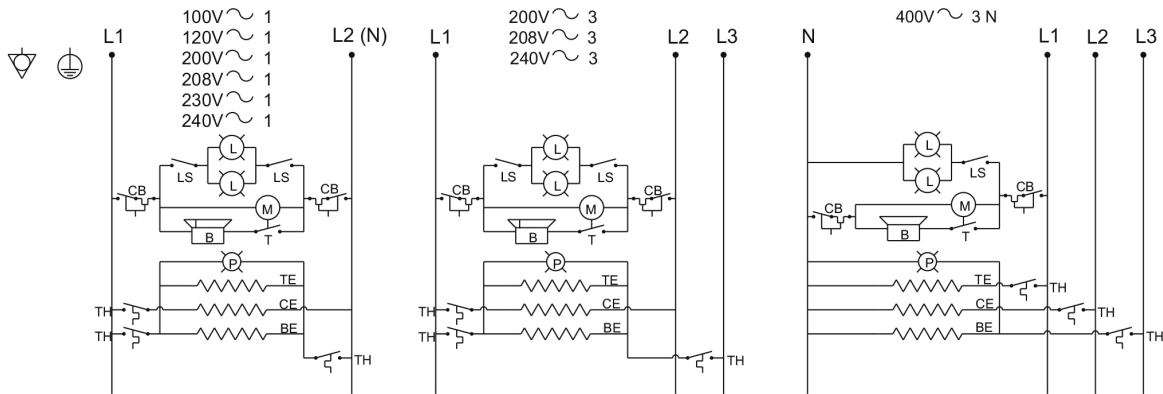
LEGEND

- N, L1, L2, L3 = FROM TERMINAL BLOCK
- TH = THERMOSTAT 2 POLE (3 POLE)
- P = THERMOSTAT INDICATOR LIGHT
- CB = CIRCUIT BREAKER
- M = SYNCHRONOUS TIMER (OR TIMER MOTOR)
- T = INTERVAL TIMER CONTACTS (IF PROVIDED)
- B = BUZZER (IF PROVIDED)
- LS = LIGHT SWITCH DPST ON-OFF (IF PROVIDED)
- L = INTERIOR LIGHTS (IF PROVIDED)

HEATER COILS

- UT = UPPER CHAMBER, TOP ELEMENT
- UC = UPPER CHAMBER, CENTER ELEMENT (P44 & P46 ONLY)
- UB = UPPER CHAMBER, BOTTOM ELEMENT
- LT = LOWER CHAMBER, TOP ELEMENT
- LC = LOWER CHAMBER, CENTER ELEMENT (P44 ONLY)
- LB = LOWER CHAMBER, BOTTOM ELEMENT

P-SERIES 1-CHAMBER WIRING – CDO-18



LEGEND

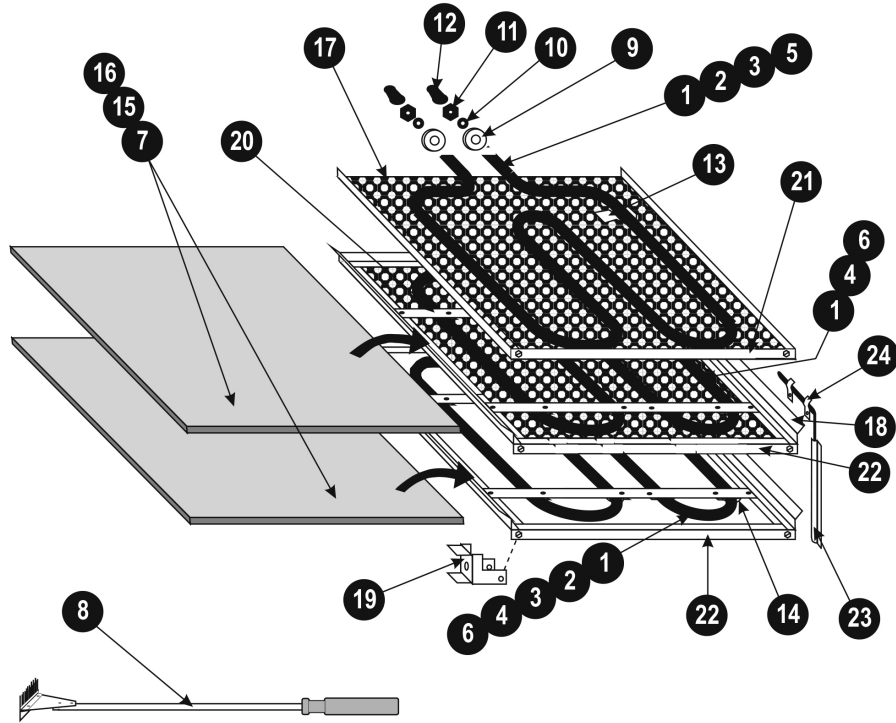
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- B = BUZZER (IF PROVIDED)
- LS = LIGHT SWITCH DPST ON-OFF (IF PROVIDED)
- L = INTERIOR LIGHTS (IF PROVIDED)

HEATER COILS

- TE = TOP ELEMENT
- CE = CENTER ELEMENT (IF PROVIDED)
- BE = BOTTOM ELEMENT

EXPLODED VIEW AND PARTS LIST

INTERIOR COMPONENTS AND ACCESSORIES – CDO-18



Item	P/N	Description
1	L1024X	Element 115V/600W (US/Can) CDO18, T, C & B
2	L1171X	Element 115V/850W (US/Can) BK-18, T & B
3	L1025X	Element 208-240V/850W (US/Can/CE)P Top, BK T&B
4	L1026X	Element 208-240V/1KW (US/Can/CE) CDO18 C & B
5	L1112X	Element 200V/850W (Japan) CDO18 Top
6	L1113X	Element 200V/1000W (Japan) CDO18 C & B
7	T5118X	Steel Bake Deck (BK18 Only)
8	T5107Y	Deck Scraper Brush
9	P1019X	Porcelain Spacer
10	Q3016A	Washer, Star, #6
11	Q1002A	Nut, 6-32
12	S1061X	6-32 Terminal Cap
13	K1355X	Baffle & Top Elem. Clips (5) BK
14	P1042A	Element Clip, 5/16", Center & Bottom
15	T1120Y	Ceramic Deck, 17 1/2 x 17 3/4 x 1/2 (each)
16	T1120X	Ceramic Deck, 17 1/2 x 17 3/4 x 1/2 (set/2)
17	D3140Z	Fresh Dough Baffle
18	D3152T	Hearth Frame Assy
19	D4039K	Deck Support
20	D3151K	Element Support
21	D3131K	Baffle Trim
22	D3142K	Deck Trim
23	D1134K	Capillary Cover
24	Q4021X	Clip 3/16", Temp Sensor (2)

APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- * Gas/Electric Cookline: Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- * Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes: 90 Day Material Only. No Labor.
- * Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- * Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs: 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rolergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- * Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- * Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- * Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- * Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”

9/05