

# User Manual



## Electric Convection Ovens



351FECD100(B/C/D/E), 351FECD20(B/C/D/E)K

REVISED 12/2025

## Critical Information

- **Temperature Knob:** Display shows set temperature. Press in the temperature knob to display current temperature.
- **Indicator Lights:** “Heat On” indicates active heating. Ovens have a natural cycle of on and off state, so temperature may vary slightly.

## Table of Contents

Critical Information .....	2
Hazard Statements .....	2
Specifications .....	3
Initial Setup .....	4
Assembly .....	5
Cleaning .....	7
Operation .....	8
Maintenance .....	10
Troubleshooting .....	11

## Hazard Statements

### General Safety

- **Failure to Comply:** Failure to comply with the following operation instructions could lead to hazards, unsafe practices, injury, or damage to product and property. Always adhere to all safety guidelines provided.
- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the convection oven. Keep the manual for future reference.
- **Intended Use:** This product is intended for commercial use only. It is not designed for residential use.
- **Professional Use:** The equipment must be operated by qualified personnel only. Untrained or unauthorized use can lead to unsafe conditions.
- **Local Codes:** Installation must comply with all local codes. The **National Fire Protection Association (NFPA96)** states that local codes are the "Authority Having Jurisdiction" for installation requirements. Ensure compliance with local regulations to avoid safety and legal issues.



Conforms to UL STD 197  
Conforms to CSA STD C22.2 NO.109  
Conforms to NSF/ANSI-4

## Specifications

	351FECD100B	351FECD100C	351FECD100D	351FECD100E
Total Power	11 kW	11 kW	11.9 kW	11.9 kW
Voltage	208V	208V	240V	240V
Amps	53	32	50	30
Phases	1	3	1	3
Overall Dimensions (Single Oven)	38 1/8"W x 41 1/2"D x 54 1/8" H			
Overall Dimensions (Stacked Ovens)	38 1/8"W x 41 1/2" D x 63 1/5" H			
Temperature Range	150-500°F			
Fan Speed (High)	1710 RPM			
Fan Speed (Low)	1120 RPM			
Weight (Single Oven)	231.5 lbs.			
Clearance	6" Sides, 2" Rear			

## Electrical Safety

- **Hardwired Connections:** A certified and insured electrician must complete hardwired electrical connections to ensure safety and proper function. Oven must be electrically grounded in accordance with applicable laws and codes.
- **Voltage Compatibility:** Ensure the oven is connected to a power source with the correct voltage.

## Operational Safety

- **Flammable Materials:**
  - Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
  - Keep flammable materials, such as paper, cardboard, or oils away from the oven during operation.
- **Supervision Required:** Always ensure proper supervision while the equipment is in use to prevent misuse or accidents.
- **Residual Heat:** The oven will remain hot for a brief time after use due to residual heat. Avoid physical contact with the equipment during this period to prevent burns.
- **Child Safety:** Keep children away from the oven and its controls to prevent accidents and misuse.
- **Knob Adjustments:** Simple adjustments, such as to knobs or leg height, do not require professional assistance. For technical adjustments, consult a qualified technician.
- **Initial Use Odor:** During initial uses, the oven may emit an acrid or burning smell. To address this:
  - Set the oven to 450–500°F for 30 minutes, or until the smell dissipates.
  - Turn the oven off and allow it to cool completely.
- **Hot Surfaces:** Avoid touching hot surfaces during and immediately after use to prevent burns or injury. Always use protective equipment when necessary.

## Maintenance and Repairs

- **Professional Installation:** This equipment must only be installed and serviced by a licensed and insured electrician or food service technician.
- **Manufacturer-Approved Parts:** Only use parts and accessories genuine to the unit. Unauthorized parts may compromise safety and void the warranty.
- **Inspection and Cleaning:**
  - Regularly inspect the oven for signs of wear, damage, or malfunction. Address any issues promptly.
  - Clean the oven according to the manufacturer's guidelines to ensure safe and hygienic operation.
- **Legal Compliance:** All installation and maintenance must comply with applicable laws and codes.

**Cooking Performance Group** is not responsible for damage resulting from improper installation, maintenance, or use.

## Initial Setup

### Inspect the Packaging

1. **Check for External Damage:** Inspect the exterior of the packaging for signs of dents, tears, or punctures.
2. **Open the Box Carefully:** Use scissors or a box cutter to carefully slice through the tape or seals on the box.
3. **Check for Damage:** Once the box is open, inspect the machine for any visible damage.
4. **If Damaged, Contact Manufacturer:** If you find damage, contact the manufacturer immediately with photos of the damage.

### Unboxing

1. **Lift the Machine:** With assistance, carefully lift the machine out of the packaging.
2. **Remove Packaging Materials:** Remove foam inserts, plastic coverings, and any protective materials from the inside and outside of the equipment.
3. **Keep Important Documents:** Set aside the manual and warranty documents.
4. **Placement:** For adequate ventilation and consistent performance and longevity, ensure the unit has at least 2" of clearance from non-combustible surfaces and 6" of clearance from combustible surfaces.

### Electrical Connection Instructions

1. **Professional Installation:** Electrical connections must be performed by a licensed and insured electrician or food service technician.
2. **Hardwired Unit:** This unit requires hardwiring. Refer to the data plate for the specific electrical requirements of your unit.



## Electrical Connection

1. **Dedicated Circuit:** Connect the oven to a dedicated circuit to prevent power fluctuations, tripping breakers, and reduced oven lifespan.
2. **Avoid Water and Tripping Hazards:** Keep cords away from wet areas and do not allow them to hang over counters.
3. **Casters Restraint:** If using casters, install flexible restraining and a proper restraint device to secure the oven wall.

## Assembly

### Exhaust System

1. **Hood Installation:** Install the oven in compliance with all local and state hood regulations.
2. **Avoid Duct Connection:** Do not directly connect the oven to an evacuation duct.

## Stacking Instructions

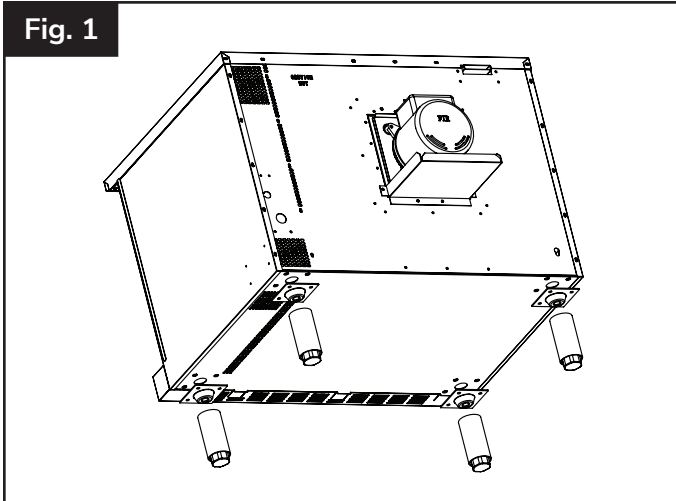
### TOOLS REQUIRED: Socket Wrench

- **Stacking Kit:** Requires two identical ovens and a stacking kit (#35117046014).
- **Authorized Personnel:** An authorized service professional should perform stacking.
- **Two-Person Lift:** Use at least two people to lift ovens safely.
- **Casters:** If casters are being used for the unit stack, please install those first.



## Steps:

Fig. 1



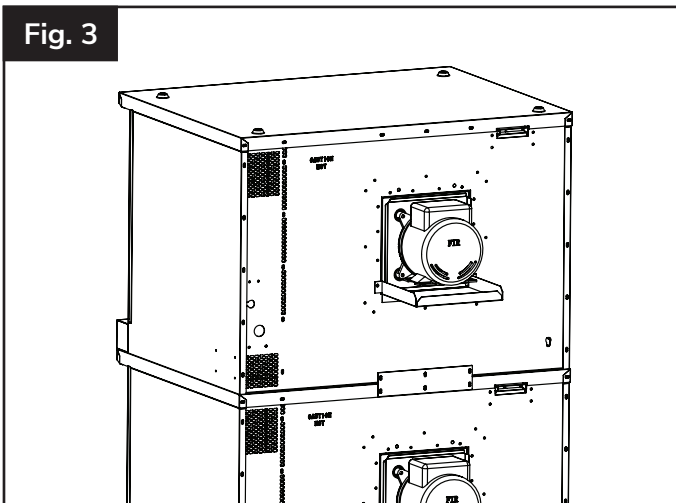
- a. **Lift Bottom Oven:** Lift oven that will be on the bottom to a working height. Do not put upside down.
- b. **Install Mounting Plates:** Install the four mounting plates using 4 bolts each at the 4 corners. Feet or casters will screw into these plates.
- c. **Feet or Casters:** Select either feet or casters and screw into the mounting plates for the bottom oven. (Fig. 1)

Fig. 2



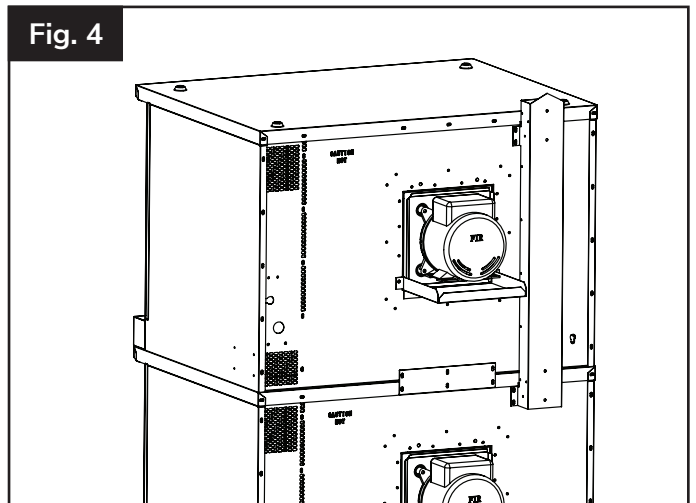
- a. **Stack Ovens:** Place the upper oven on the top of the bottom oven.
- b. **Slot Alignment:** Align the top notches of the lower oven with the notches on the bottom of the upper oven. Check that oven edges are properly parallel. (Fig. 2)

Fig. 3



- a. **Attach** the oven units with connecting plates and screws as shown. (Fig. 3)

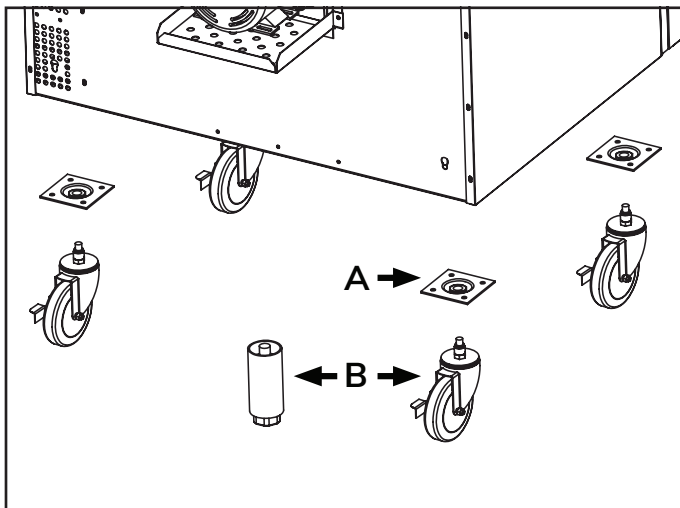
Fig. 4



- a. **Connect** flue extension to both ovens for proper ventilation. Stacking is complete. (Fig. 4)

## Caster Only Installation

1. **Lift Bottom Oven:** Lift oven to a working height. Do not put upside down.
2. **Install Mounting Plates:** Using the 4 included plates, install using 4 bolts each at the 4 corners. Feet or casters will screw into these plates.
3. **Casters:** Screw the casters into the mounting plates.



1. Install the caster plate. (A)
2. Install the casters or legs. (B)

## Cleaning

1. **Oven Cooling:** To rapidly cool the oven, leave the power switch ON, open the doors, and set the fan to COOL mode.
2. **Clean Daily:** Wipe surfaces using approved cleaning agents. Avoid abrasive materials or corrosive substances.
3. **Remove Rust Stains:** Use diluted detergent and a sponge for any rust stains caused by contamination. Rust is not covered by warranty.
4. **Rinse Thoroughly:** Use clean water to rinse after cleaning.
5. **Avoid Water Jets:** Do not spray directly with water.
6. **Schedule Maintenance:** Have the unit serviced annually by an authorized technician.
7. **Long-Term Storage:** Clean thoroughly and keep the unit in a dry environment if not in use for extended periods.



## Operation Interface

### Power Switch:

Switch ON to use the oven; switch OFF when done using the oven.

### Time Display Panel:

Shows the remaining time left.

### Time Knob:

Rotate to increase or decrease the amount of time for the alarm. Press in the knob to silence alarm.

### Temperature Knob:

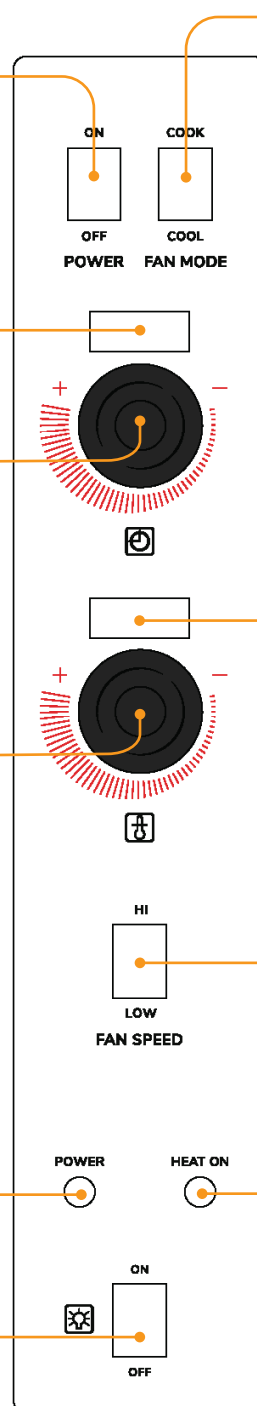
Rotate to increase or decrease the temperature. Press in the knob to see current temperature.

### Power Light:

Switch ON, and the light turns on. Switch OFF, and the light turns off.

### Oven Interior Light Switch:

Press to turn on the light. The light is controlled independently.



### Fan Mode:

#### COOK Mode:

The fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners.

#### COOL Mode:

The fan runs continuously even if the doors are open. To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.

### Temperature Display Panel:

Shows the set temperature of the oven.

### HI/LOW Fan Speed:

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

### HEAT-ON Indicator:

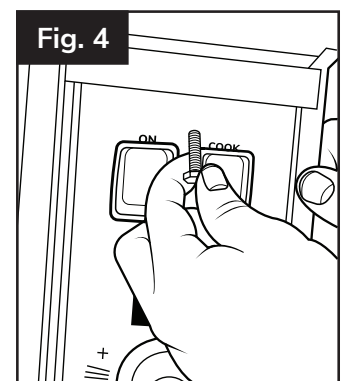
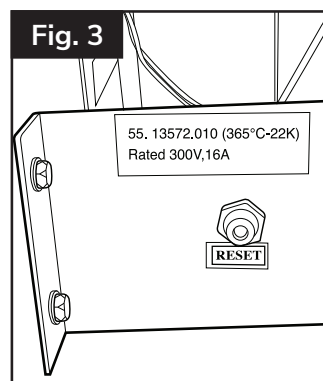
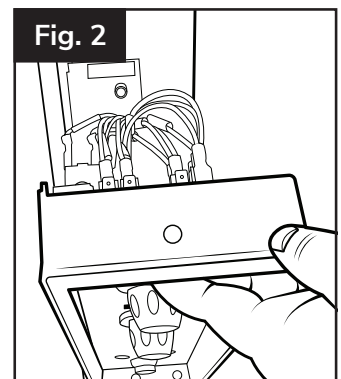
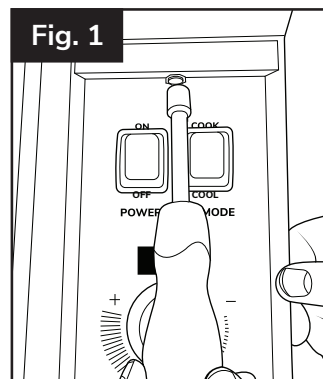
Lights up when the heating element is on and will remain on while the oven preheats.

## Startup Procedure

1. **Turn On:** Use the ON/OFF switch.
2. **Select Fan Speed:** Choose HI or LOW depending on the food.
3. **Choose Fan Mode:**
  - **COOK:** Fan runs continuously with doors closed.
  - **COOL:** Fan runs with doors open for rapid cooling.
4. **Set Temperature:** Turn the cook temperature knob to set your desired cooking temperature.
5. **Preheat:** The HEAT ON indicator lights up when the oven is preheating and turns off when the set temperature is reached.
6. **Load the Oven:** Open the doors, load the product, and close the doors.
7. **Use Timer:** Set the timer with the cook timer knob. Adjust as needed during cooking. **NOTE:** Timer is a reminder only and does not control the oven.
8. **Rapid Cooling:** After cooking, lower the thermostat, open the doors, switch the fan to COOL, and set to HI speed for rapid cooling.

## High-Limit Temperature Reset

1. **Disconnect Power:** Unplug the unit or shut off breaker to avoid injury.
2. **Open Control Panel:** Remove the 7 mm bolt and lower the panel carefully. (Fig 1 and 2)
3. **Reset Temperature Limiter:** Press the reset button on the limiter behind the control panel. (Fig 3)
4. **Secure Panel:** Reattach the control panel and bolt. (Fig 4)
5. **Reconnect Power:** Ensure unit is plugged in correctly and turn on the breaker to restart the unit.





## Maintenance

**Daily Wipe:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food parts.
3. Perform a complete cleaning process as outlined in the “Cleaning” section.
4. Use a damp cloth to wipe down all exterior surfaces, including handles, sides, and door.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

**Monthly Checks:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the “Troubleshooting” section below or service provider for recommended actions or replacements.

**Professional Servicing:** To ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician who specializes in cooking equipment.
2. The technician will perform a comprehensive inspection, checking electrical components.
3. Any worn-out or damaged parts will be replaced.
4. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

## Troubleshooting

PROBLEM	SOLUTIONS
Unit will not heat/heating element will not turn on.	<ol style="list-style-type: none"> <li>1. Ensure power switch is in ON mode.</li> <li>2. Ensure oven is in 'COOK' mode.</li> <li>3. Verify doors are fully closed.</li> <li>4. Reset high-limit thermostat.</li> <li>5. Contact service provider.</li> </ol>
Heating element will not turn off.	<ol style="list-style-type: none"> <li>1. Ensure thermostat is set to off.</li> <li>2. Reset high-limit thermostat.</li> <li>3. Contact service provider.</li> </ol>
Blower motor does not run.	<ol style="list-style-type: none"> <li>1. If in 'COOK' mode, ensure doors are closed.</li> <li>2. Contact service provider.</li> </ol>
Door does not seal or is difficult to open.	<ol style="list-style-type: none"> <li>1. Check/replace door seal.</li> <li>2. Adjust door catch.</li> <li>3. Contact service provider.</li> </ol>
Timer/buzzer does not work.	<ol style="list-style-type: none"> <li>1. Contact service provider.</li> </ol>