



OPERATION MANUAL

CYCLONE SERIES HALF-SIZE ELECTRIC CONVECTION OVENS

SERIES: COC-E



BUILT BY CRAFTSMEN. TESTED BY TIME®



ELECTRIC CONVECTION OVEN OPERATION MANUAL

ELECTRIC CONVECTION OVENS

Models:

C011-E and C0C-E

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

All gas operated Bakers Pride® ovens are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

⚠ WARNING

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

⚠ CAUTION

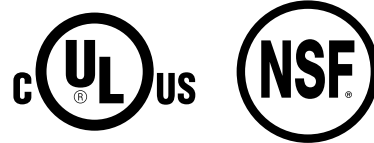
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

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.

Please retain this manual for future references.

This equipment is design engineered for commercial use only.



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INSTALLATION INSTRUCTIONS

Receiving

Read the notice on the outside carton regarding damage in transit. "CONCEALED DAMAGE," damage discovered after opening the crate(s) must be reported immediately to the carrier. The carrier will perform an inspection of the damage and furnish forms for the consignee's claim against the carrier. Retain all packing material - including the outer carton until the inspection has been completed. When the oven arrives, it should consist of: a crate or carton containing your new oven, and a carton containing four 3-" legs with mounting hardware (for CO11-E only). A set of four 6" legs (for CO11-E2 stacked installations) and legs for COC-E are packed inside oven.

Location & Minimum Clearances

- a. Provision of adequate air supply to the oven for ventilation is essential.

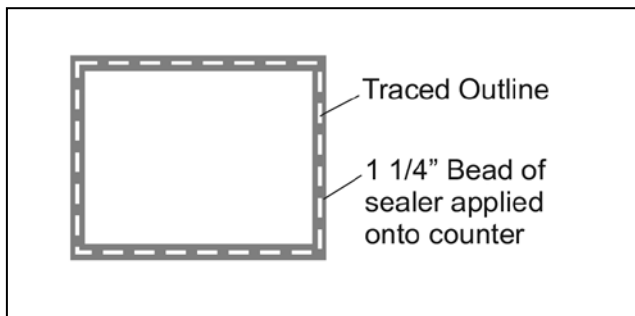
- b. The oven should be located no closer than 1" (COC-E) / 2" (CO11-E) on the left side, 1" on the right side and 1" on the rear from any combustible or non-combustible construction.
- c. Keep the area around your oven free and clear of combustible materials.
- d. Provision of adequate air supply to the oven for ventilation is essential. Minimum clearances must be maintained at all times.

Minimum Clearances				
	COC-E1		CO11-E1	
	Inches	mm	Inches	MM
RIGHT	1	25	1	25
LEFT	1	25	2	50
REAR	1	25	1	25
Suitable for installation on combustible floors when installed on factory supplied legs or casters.				

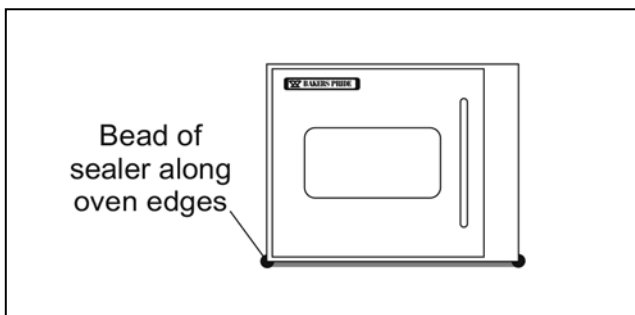
INSTALLATION INSTRUCTIONS

Set Up / Mounting for COC-E1

1. COC-E1 Direct Placement on Counter
 - a. Make sure the counter is level.
 - b. Clean area where unit is to be installed.
 - c. Place the unit in position on the counter and mark the outline of the unit.
 - d. Remove the unit and apply 1-1/4" bead of sealer (Dow Corning RTV 72 Multipurpose sealant or equivalent).
 - e. Place the unit in position over the sealant on the counter.
 - f. With the unit in place, apply an additional heavy bead of sealer along all edges (see Sketch B).
 - g. Wipe clean any excess sealer.



Sketch A: Top View



Sketch B: Front View

2. COC-E1: Installation / Mounting 6" Legs (optional)
 - a. The adjustable legs are not shipped mounted to unit. The legs are packed inside the unit with the wire shelves.
 - b. After unpacking the unit, remove legs and any other material from inside the oven.
 - c. Place the unit on a counter or other flat, stable surface.
 - d. With sufficient help, tilt the unit back far enough to mount the two front legs.
 - e. Tighten the upper part of the leg with an adjustable wrench.
 - f. After installing the front legs, lift the rear of the unit more than 6" off the surface and block in position using wood or some other solid material.
 - g. Mount the two rear legs and tighten them in the same fashion.
 - h. Using proper equipment, move the unit to its final location.
 - i. To ensure proper operation, the unit must be level. Each leg can be adjusted separately to achieve proper leveling.
 - j. Install the shelf supports and the wire shelves.

Set-Up / Mounting For CO11-E

NOTICE

Units must be leveled after leg installation. Each leg is individually adjustable.

1. CO11-E1: Installation / Mounting 30" Legs
 - a. After unpacking the unit, remove legs and any other material from inside the oven.
 - b. Tilt the oven onto its left side and attach the two right legs using three 1/2" bolts and washers for each leg. Tighten firmly.
 - c. Use proper lifting equipment to raise the unit, and while suspended attach the two left legs in the same manner.



INSTALLATION INSTRUCTIONS

2. CO11-2E: Installation / Mounting 6" Legs
 - a. After unpacking the unit, remove legs and any other material from inside the oven.
 - b. Tilt the bottom oven onto its left side and attach the two mounting plates to the right underside using 1/2" bolts and washers and tighten firmly. Screw the 6" legs into the center holes.
 - c. Use proper lifting equipment to raise the unit, and while suspended attach the two left mounting plates and legs in the same manner.
 - d. Use the lifting equipment to raise the top oven to the proper height, and slide it on top of the bottom oven. Line up the sides and front and use the supplied stacking brackets, screws and lock washers to fasten the two ovens in the back.
3. CO11-E1: Assembly of an Open Rack Stand (see Sketch "D")
 - a. Slightly loosen the (12) 30" leg bolts.
 - b. Remove (4) inner bolts, (1) from each of the four legs, place the top right angle underneath as shown, and tighten these (4) bolts.
 - c. Insert Open Rack Shelf and tighten into place with (8) 3/8"-16 screws, washers and nuts.
 - d. Position Rack Supports and tighten in place using (4) 5/16"-18 hex nuts and flat washers.
4. COC-E / CO11-E1: Installation Of Casters (Optional)
 - a. (4) Casters (2) with wheel brakes and the mounting hardware is packed and included in the shipment if ordered.
 - b. Install casters with wheel brakes on the front of the unit. Note: See sketch D.
 - c. Install rear legs with casters on the back of the unit with the restraining plate affixed firmly between the right rear leg & the bottom of the appliance as shown on Sketch D.
 - d. Provide a suitable restraining chain or cable to securely tether the appliance to the building structure. The restraining chain or cable should be of such length, that it will stop movement of the appliance before there is any strain on the power supply cable.

Electrical Connections

1. General Instructions
 - a. A licensed electrician must make electrical connections.
 - b. When installed, unit must be electrically grounded in accordance with the local codes and/or the latest edition of the National Electrical Code ANSI/NFPA No. 70 in USA or Canadian Electrical Code, CSA Standard C22.1, Part 1 in Canada.
 - c. Make sure electrical supply corresponds with that specified on the rating plate.
 - d. For single phase 2-wire or three phase 3-wire supplies, the controlling branch circuit is designed to operate at 208-240 volts AC and is pre-wired at the factory between L1 and L2 of the field wiring terminal block (in North America).
 - e. For three phase 4-wire 230/400 Volts AC 50hz supplies, the controlling branch circuit is designed to operate at 230 volts AC and is pre-wired at the factory between L2 and N of the field wiring terminal block.
 - f. Only use copper conductors rated at 90°C.
 - g. All pole disconnect must be provided by the installer.
 - h. FOR CE UNITS: The appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes. If flexible line cordage is used to connect the equipment, it should be a minimum of H07RN-F type conforming to EN60335-1, EN60335-2-42 and/or local codes.



ELECTRIC CONVECTION OVEN OPERATION MANUAL

INSTALLATION INSTRUCTIONS

COC-E Power and Current per Deck					Power Supply Volts (Phase)	CO11-E Power and Current per Deck				
KW	L1 (amp)	L3 (amp)	L2 (amp)	N (amp)		KW	L1 (amp)	L3 (amp)	L2 (amp)	N (amp)
9.5	45.7		45.7		208 (1)	10.5	50.5		50.5	
9.5	27.0	25.0	27.0		208 (3)	10.5	30.0	27.8	30.0	
8.7 - 10.3	39.5 - 43.0		39.5 - 43.0		220-240 (1)	9.6 - 11.4	43.7 - 47.6		43.7 - 47.6	
8.7 - 10.3	23.4 - 25.5	21.6 - 23.6	23.4 - 25.5		220-240 (3)	9.6 - 11.4	25.8 - 28.2	24.0 - 26.2	25.8 - 28.2	
9.5	41.3			41.3	400-Y (1)	10.5	45.7			45.7
9.5	13.0	15.2	13.0	2.2	400-Y (3)	10.5	14.5	16.7	14.5	2.2

NOTE: EACH OVEN REQUIRES A SEPARATE CONNECTION !

208V and 220-240V (60hz)		Motor / Blower Speeds	400-Y (50hz)	
High = 1725 RPM	Low = 1140 RPM		High = 1425 RPM	Low = 950 RPM

2. Field Connections
 - a. Remove access panel from the right side of the oven.
 - b. Feed power cable (supplied by the customer) through the access hole in the rear of the oven and pull the cable to the front of the oven under the access panel where it may be attached to the cable support bracket.
 - c. Following the appropriate wiring diagram conforming to the rating plate, connect the power supply leads to the field wiring terminal block. The ground wire should be connected to the grounding lug attached to the cable support bracket.
 - d. Make sure all connections are tight, and replace the access cover.

Initial Start-Up

After installation, your oven will need approximately 1 hour to burn off. The following steps must be completed before your new oven is ready for use:

- a. Place the oven in a well ventilated area as the following procedure may produce smoke and fumes.
- b. Open the door(s) and remove any instructions or samples shipped with the unit. Make sure the oven cavity is empty and the wire shelves are properly installed.
- c. Close the oven door(s) and set the temperature knob to 300°F (150°C) for 1/2 hour.

- d. After 1/2 hour, increase the temperature to 500°F (260°C) for at least 1/2 hour more. This procedure will dry out the insulation and will help to insure best baking results.

⚠ CAUTION

Overexposure to smoke or fumes may cause nausea and dizziness. Be sure the oven is placed in a well ventilated area.

System Check: Rotary Control

- a. Open the oven door(s).
- b. Turn selector switch to high. The green indicator light near the selector switch and oven light(s) will illuminate.
- c. Close the door(s). Oven light(s) will go off and fan will run. Make sure fan is rotating clockwise looking from front.
- d. Press oven light switch. Oven light(s) will go on and go off as the switch is released.
- e. Turn the thermostat knob. The amber indicator light near the thermostat will illuminate and the elements will come on.
- f. Turn the timer knob and set a time of 2 minutes. At the end of 2 minutes, you will hear the buzzer. Turn the timer knob to "0".



INSTALLATION INSTRUCTIONS

- g. Open the oven door(s). Oven light(s) will go on, and elements and fan will go off.
- h. With the door(s) open turn the selector switch to “Cool Down” position. The fan will run to cool down the oven.
- i. Turn selector switch to “0” position.
- j. Close the oven door(s).

NOTICE

The oven will begin to heat as soon as the door(s) is/are closed, if the oven temperature is lower than the temperature set and the selector switch is in the “High” or “Low” cook position.

The thermostat indicator light will turn on and stay on while the oven is heating up, and will turn off when the set temperature has been reached.

The door(s) interlock switch will deactivate the motor and heating elements and turn on the light when the door(s) is/are opened.

Steam Injection Option

The solenoid valve for steam injection is mounted behind the service panel on the right hand side of the unit on COC-E and on the back of the unit on CO11-E. It is pre-wired at the factory. The electronic timer is pre-set at the factory.

A 1/4” copper tubing with a compression fitting for water connection is provided on the solenoid valve. Be sure to check for leaks after installation.

OPERATING INSTRUCTIONS

General Instructions:

- a. This equipment has an Electronic Temperature Control.
- b. Due to increased efficiency of this oven, the temperature of standard recipes may be reduced 50°F (30°C).
- c. Always load each shelf evenly. Space pans away from each other and from sides and back of oven to allow maximum air flow between them.
- d. Large tempered glass window(s) and interior light(s) allow for a close check of the product making it unnecessary to open the door(s) too frequently.
- e. Products cook faster in a convection oven as compared to a conventional oven, therefore, depending upon the product and type of pans used, time saving may range anywhere from 20% to 50%.

System Operating Sequence

Cook Only Rotary Control:

- a. Close the oven door(s).
- b. Turn selector switch to “High” or “Low” position. The green indicator light near the selector switch will be illuminated.
- c. Turn the thermostat knob to the desired cooking temperature.
- d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.
- e. Load the oven with the product to be cooked.
- f. Remove the product from the oven when done.



OPERATING INSTRUCTIONS

Timed Cooking Rotary Control:

- a. Close the oven door(s).
- b. Turn selector switch to “High” or “Low” position. The green indicator light near the selector switch will be illuminated.
- c. Turn the thermostat knob to the desired cooking temperature.
- d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.
- e. Load the oven with the product to be cooked.
- f. Turn the timer knob to the desired bake time and timer will begin counting down.
- g. When the timer reaches zero, a buzzer will sound.
- h. Turn the timer knob to “0” position.
- i. Remove the product from the oven.

NOTICE

The timer does not control the oven. It is only a reminder that the set time has elapsed.

Cook and Hold Rotary Control:

- a. Close the oven door(s).
- b. Turn selector switch to “High” or “Low” position. The green indicator light near the selector switch will be illuminated.
- c. Turn the thermostat knob to the desired cooking temperature.
- d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.
- e. Load the oven with the product to be cooked.
- f. Turn the timer knob to the desired bake time and timer will begin counting down.
- g. When the timer reaches zero, a buzzer will sound.
- h. Turn the timer knob to “0” position.
- i. Turn the thermostat knob to the desired holding temperature.
- j. Remove the product from the oven as desired.

Optional Steam Injection Rotary control:

- a. The solenoid valve for steam injection is mounted behind the service panel on the right hand side of the unit on COC-E and on back of the unit on CO11-E1.
- b. The electronic timer is pre-set at the factory.
- c. For steam injection, press the steam injection switch.

NOTICE

Do not use steam injection at temperatures below 275°F (135°C).

Oven Cool Down Rotary Control:

To cool down the oven to a lower desired temperature, follow the steps detailed below:

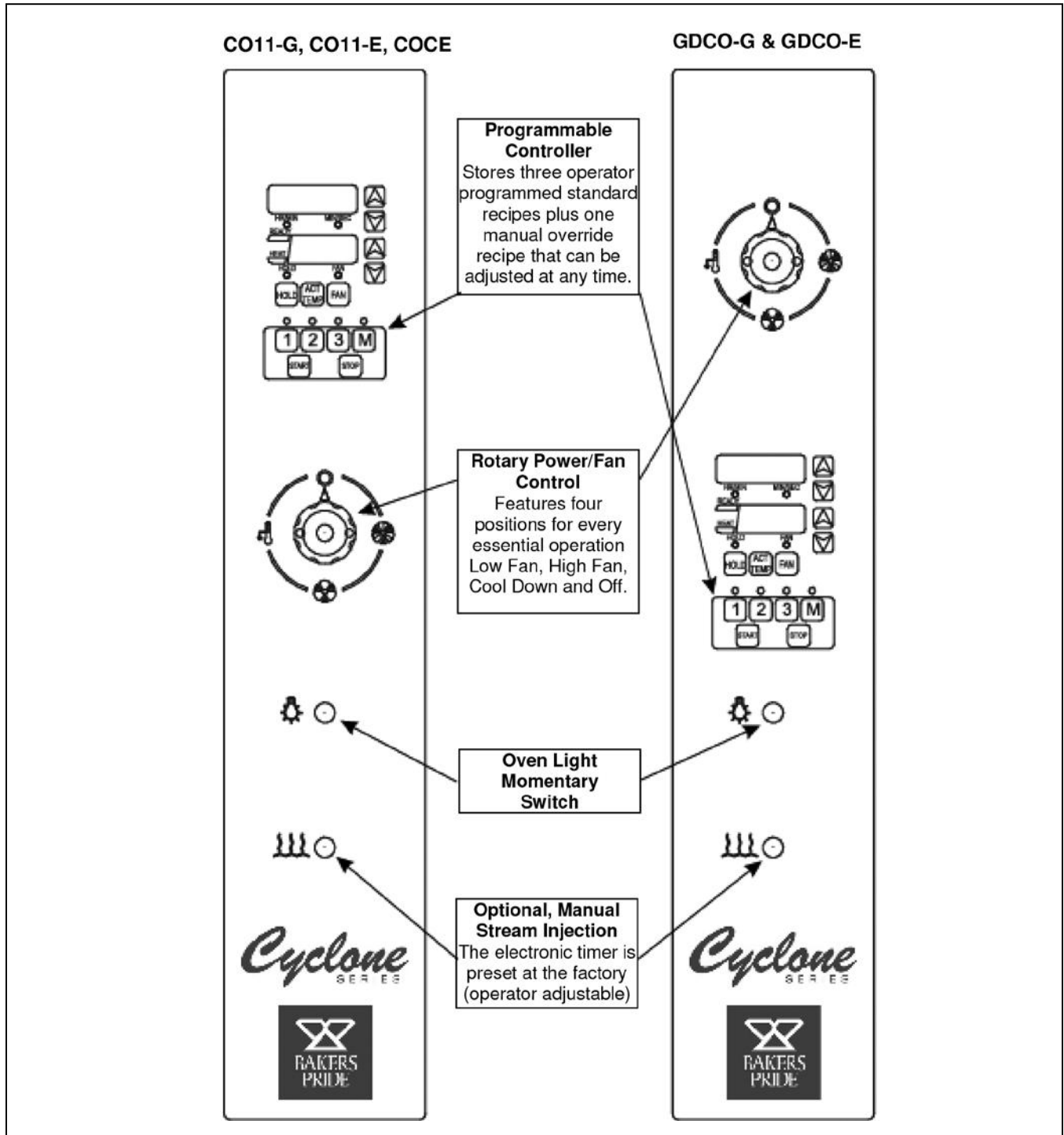
- a. Open the oven door(s).
- b. Turn selector switch to “Oven Cool Down” position. Fan will now operate and cool down the oven.
- c. When the oven has cooled to the desired temperature, turn the selector switch to the “0” position.

NOTICE

Programming Menus: MiniChef or FAST Option
See Set-Up & Operation Booklet for Programmable Oven Control with Bakers Pride Software for Cyclone Series Convection Ovens supplied with this option.

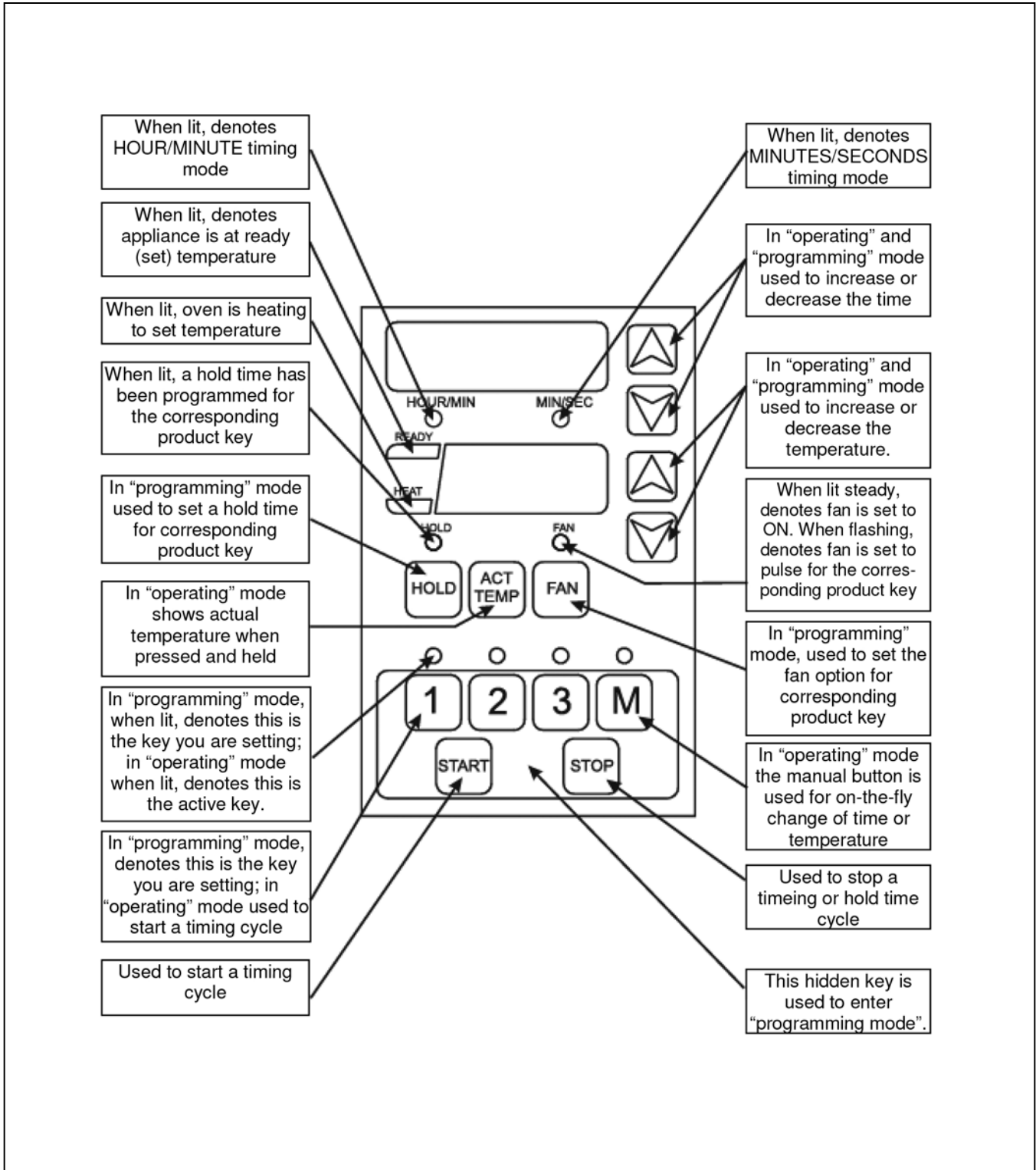
OPERATING INSTRUCTIONS

Operating/Programming Instructions -
**Cook & Hold-3 Plus™ Controller (For Convection
 Ovens: C011-G, C011-E, COC-E, GDCO-G & GDCO-E)**



OPERATING INSTRUCTIONS

Controller Key Description



OPERATING INSTRUCTIONS

Operating Instructions

There are 3 programmable times & temperatures, and 1 manual override time & temperature setting. The timing range of all keys is from: 01 second to 99 hours (automatically switches from min/sec. to hour/min). Each key is also programmable for one hold time and a two-position fan (on/pulse).

In normal operating mode, the READY LIGHT (LED) will illuminate when the oven temperature is +20°F of set temperature. The HEAT LIGHT (LED) will illuminate when actual temperature is below set temperature and the unit is calling for heat.

Once set and actual temperatures are equal, key 1, 2, 3 or M may be pressed. The light above the corresponding key will be lit. Pressing the START key will begin a flex time countdown (time is compensating) depending on temperature.

Optional Steam Injection

The solenoid valve for steam injection is mounted behind the service panel on the right-hand side of the unit on COC-E and on back of the unit on CO11 -E/G. The electronic timer is pre-set at the factory and may be adjusted by operator if required for shorter or longer steam burst. For steam injection, press the steam injection switch.


Oven Cool Down


To cool down the oven to a lower desired temperature, follow the steps detailed below: Open the oven door(s). Turn selector switch to “Oven Cool Down” position. Fan will now operate and cool down the oven. When the oven has cooled to the desired temperature, turn the selector switch to the “0” position.

Operating Notes

When the oven is turned on it will automatically preheat to set temperature if the door is closed. If the door is opened while program is running, the cook cycle will pause and the display will flash. When the door is closed, the display will return to the count down from where it was paused.

Starting A Cook Cycle

 To start a cook cycle, simply turn selector switch to LO or HI position and press the product key for the product you wish to cook. If the product key is programmed, the correct cooking time will be displayed 12:00 (example). Press the START key and the time will immediately start to count down in minutes and seconds. If: 00 is displayed immediately and the unit starts to signal, the key being operated is not programmed. If correctly programmed, it will count down to :00. When zero is reached, the light above the product key will be flashing, the controller will emit an audible alarm and immediately begin counting up (if programmed for a hold time).


 Cancel this alarm by pressing the stop key; controller will continue to count up.

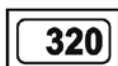
Holding Timers

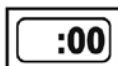
If the unit is programmed with a holding time, the holding time will automatically start counting upon expiration of the cooking cycle. When there is an active hold time, the HOLD indicator will be lit and the light above the product key with the hold time will be flashing.

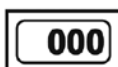
To cancel, press the  key.

Display Descriptions

 The unit is in the Operating Mode. The actual temperature is shown in the display and is within 20 degrees of the programmed temperature.

 The unit is in the Operating Mode. The actual temperature will flash in the display and is more than 20 degrees below the programmed temperature range.

 The unit is in the Operating Mode. The flashing display signifies a cook cycle has just been completed.

 The unit is in the Operating Mode. With three zeros displayed, the probe has failed, or the appliance has gone beyond operating temperature. Shut the appliance OFF immediately and call a technician.

OPERATING INSTRUCTIONS

Controller Features

Fahrenheit or Celsius Temperature Display

The operator is allowed to configure the controller to display the temperature in degrees Fahrenheit or Celsius from the jumper on the back of the circuit board (J3). By default, the unit is shipped from the factory in Fahrenheit (J3 not shorted), unless otherwise specified by the customer. For Celsius display, power unit down, remove jumper from Pin 1 and short both pins. When power is re-applied, the controller will be in Celsius operation.

Programmable Times

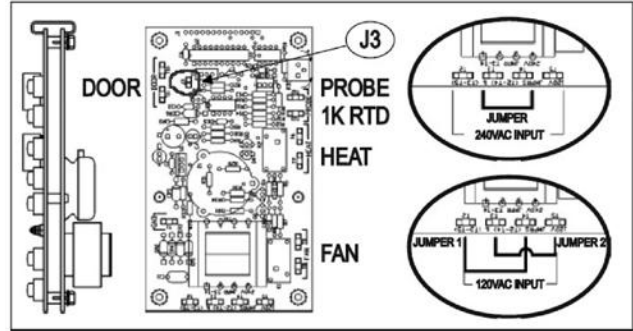
The operator will have the ability to program the cook times for each product key. The controller is programmable in minutes (up to 59) and seconds (up to 59), then hours (up to 99).

Programmable Temperatures

The operator will be able to program cook temperatures for each product key. The valid temperature range is 150 to 550°F (66 to 288°C).

Programmable Hold

The operator will be able to program each product key for a counting hold time and temperature (140 to 200°F/60 to 94°C) or disable the hold mode.
 HOLD LIGHT (LED) ON = hold mode enabled
 HOLD LIGHT (LED) OFF = hold mode disabled



Programmable Fan

The operator will be able to program each product key for one of two fan modes.

FAN LIGHT (LED) ON = Fan always ON
 FAN LIGHT (LED) Flashing = Fan pulsed

Flashing Display

The temperature display will flash after every product key is pressed. The display will continue to flash until the actual temperature is within 20° of set temperature.










Programming the Oven Controller

The following steps are needed to enter and program each of the product keys. Please note that you must follow each of the steps below for each product key.

NOTICE

The manual "M" key allows you to temporarily change the set temperature & time and will reset to the original programming parameters after you are done cooking. This key is programmed the same as keys 1, 2 & 3 except that programming mode does not have to be entered to do it. However, you can still manually program the controller while in programming mode.

OPERATING INSTRUCTIONS

		Action	Result
		Press the product key you want to program.	The corresponding LED will light above the selected product key.
		Enter the programming mode by pressing and holding the area between the START and STOP keys until the light above the product key starts flashing (approx. 3 seconds).	You have successfully entered the programming mode.
		To set the cooking time, press the up and down arrow key to the right of the display.	The longer you press the key, the faster the display will change.
		To set the cooking temperature, press the up and down arrow key to the right of the temperature display.	The longer you press the key, the faster the display will change.
		To select the hold feature and set the holding temperature, press and hold the HOLD key, then use the up or down arrow to the right of the temperature display to select your holding temperature.	This will activate the holding feature and set the holding temperature. NOTE: The light above the HOLD key will be on if you have set the hold feature correctly.
		To select the fan operation, press the FAN key until the mode you want is displayed.	1. The light above the FAN key is on, the fan will be ON when door is closed. 2. The light above the FAN key is flashing, the fan will ONLY be ON when the heat goes ON.
		To exit the programming mode, press the space between the START and STOP keys.	The product key light will be on steady, and the program will be saved.

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OPERATING INSTRUCTIONS

Cleaning

Always clean equipment thoroughly before first use. Clean unit daily.

⚠ WARNING

To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

⚠ WARNING

Unit is not waterproof. To avoid electrical shock or personal injury, DO NOT submerge in water. DO NOT operate if it has been submerged in water. DO NOT clean the unit with a water jet. DO NOT steam clean or use excessive water on the unit.

⚠ CAUTION

Use mild detergent or soap solution for best results. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. DO NOT use abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit. Use nylon scouring pads. DO NOT use steel wool.

Oven Interior:

Clean The Racks And Rack Support Guides:

Open the doors and remove all wire racks and rack support guides. Take them to the sink and thoroughly clean in warm water with mild detergent or soap. Use a nylon scouring pad or stiff nylon brush.

DO NOT USE STEEL WOOL.

Clean The Stainless Steel Interior:

Baked on splatter, oil, grease or discoloration on the stainless steel inside of the oven may be removed with stainless steel cleaner, or any other similar cleaning

agent. NEVER use vinegar or any corrosive cleaner. Use only cleaners approved for stainless steel. NEVER use cleaning solvents with a hydrocarbon base. NEVER use a wire brush, steel or abrasive scouring pads, scraper, file or other steel tools. NOTE: ALWAYS RUB THE STAINLESS STEEL ALONG THE GRAINS.

Clean The Blower Wheel:

To clean the blower wheel, remove and immerse in ammoniated water for 20 to 25 minutes. Then, scrub it off with a small, stiff brush. The same procedure can be followed for wire racks and rack supports. To remove the blower wheel, loosen the set screws (2) on the hub of the blower wheel and tighten the 3/8" wheel puller bolt (supplied) in center of hub (See Sketch C).

Clean The Porcelain Interior:

Porcelain enamel interiors are designed to be as maintenance free as possible. However, for best results, the oven should be cleaned regularly. Enameled interiors can be easily cleaned with oven cleaners. Keep cleaning fluids away from electrical wires, light sockets, switches and control panel.

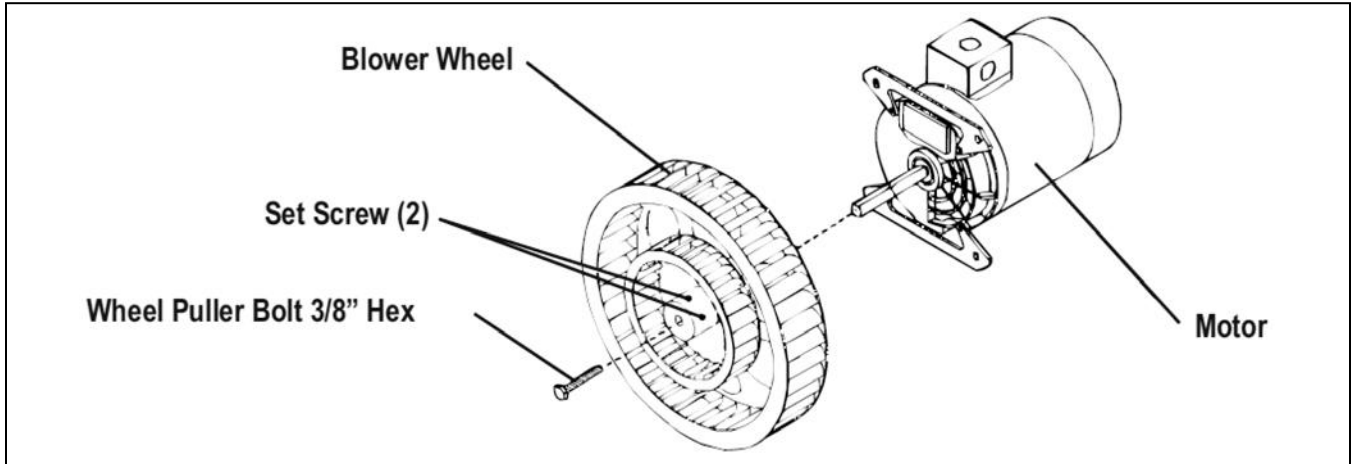
Oven Exterior:

Clean The Exterior Stainless Steel:

To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. To remove discoloration, use a non-abrasive cleaner. NEVER use a wire brush, steel or abrasive scouring pads, scraper, file or other steel tools. Never rub with a circular motion.

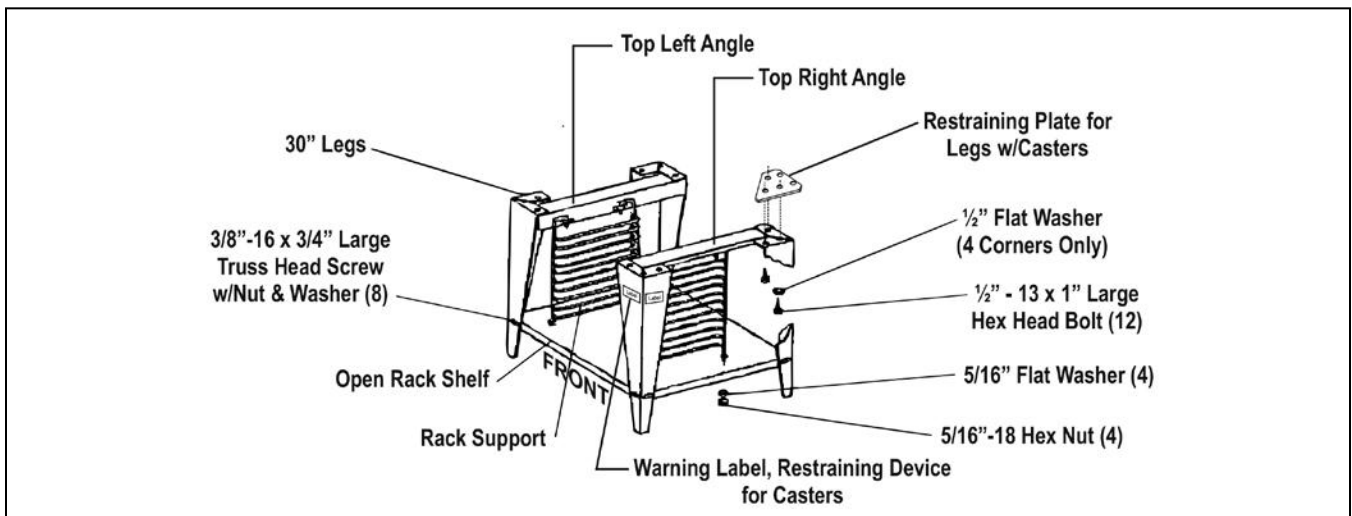
OPERATING INSTRUCTIONS



Sketch C: Cleaning The Blower Wheel

Servicing:

1. The power supply to the unit must be disconnected prior to service.
2. Most of the service to this unit can be performed from the front and/or the control panel side.
3. For proper service, access to the control panel side of the unit is required.
4. It is necessary to have access to the back of the oven when the motor and/or contactor require service.
5. A system wiring diagram is provided in this manual as well as on the back of the service panel on the right side of the oven.
6. All service should only be performed by a factory-authorized technician.
7. Call the factory toll-free number (800) 431-2745 for the name of an authorized service location in your area.
8. Replacement parts manual sent with unit should be saved for future use.



Sketch D: Open Rack Stand Assembly Instructions



ELECTRIC CONVECTION OVEN OPERATION MANUAL

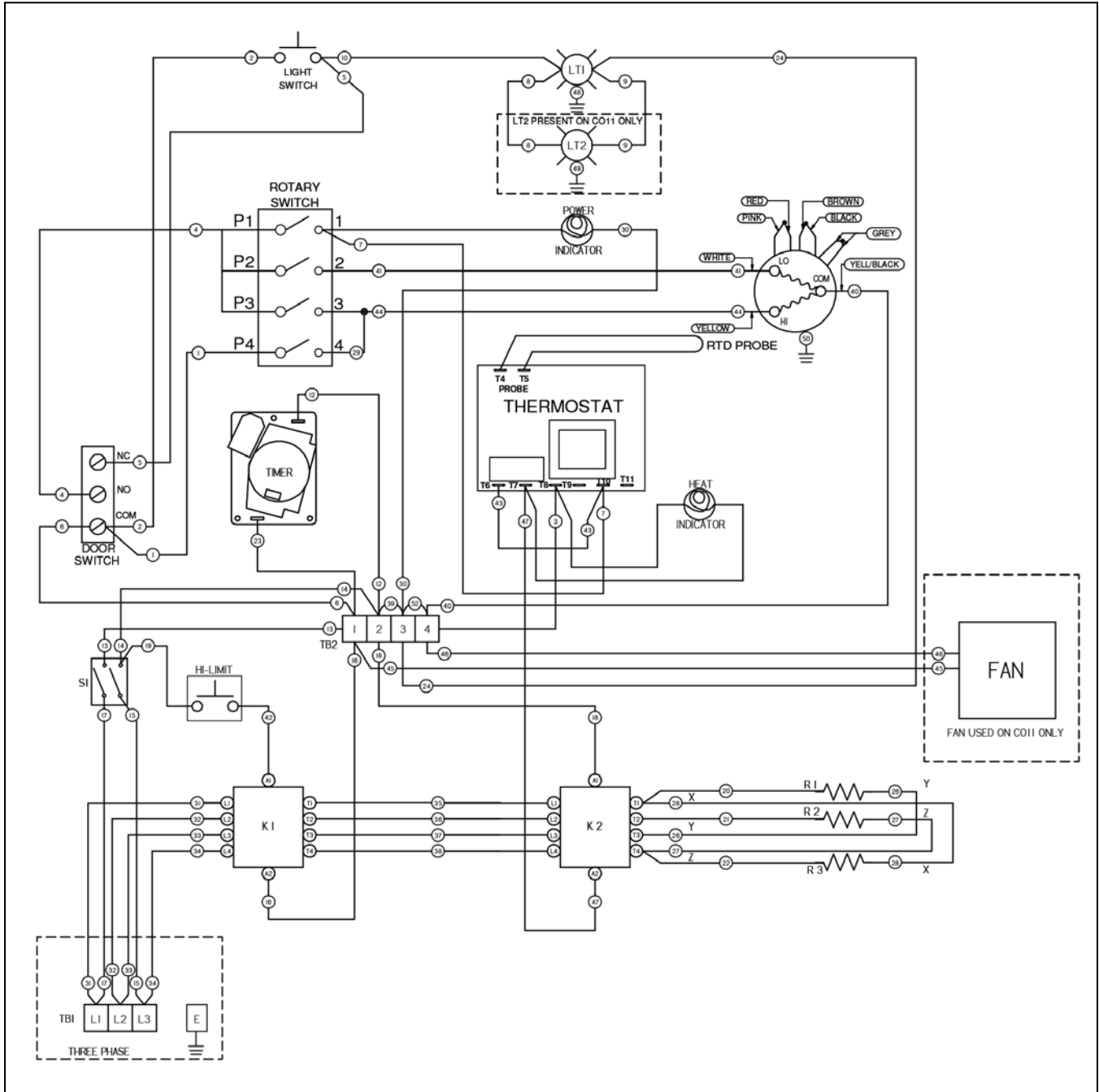
OPERATING INSTRUCTIONS

Helpful Hints		
Problem	Cause	Solution
Food browns unevenly	Improper heating temperature.	Preheat until desired temperature is reached.
	Aluminum foil on rack or oven bottom.	Remove foil.
	Several pans crowded together.	Center pans on racks, or leave more space between all pans and oven walls.
	Baking pans too large.	Use smaller pan.
	Baking pan dark or glass.	Lower oven temperature 25°F (-3.8°C) for this type of pan.
	Temperature too low	Increase temperature
	Time too short	Increase bake time
Food dries before browning	Oven temperature too high	Lower oven temperature
	Oven door opened too frequently	Check food a minimum number of times.
Cookies too brown	Oven temperature too high	Lower oven temperature
	Dark cookie sheet	Use light, shiny cookie sheet.
	Pans too deep	Use a cookie sheet (not a baking pan).
Cookies too flat	Hot cookie sheet	Allow cookie sheet to cool between batches.
	Fan is set on high speed	Speed Set fan to low speed
Cake too brown on bottom or crust forms on bottom	Oven temperature too high.	Lower temperature; if using glass or dark pan, lower 25°F (-3.8°C)
Cakes have light outer color	Thermostat set too low.	Raise temperature
Cake settles slightly in the center.	Bake time too short or bake temperature too low.	Bake longer or raise oven temperature slightly. Do not open doors to oven for long periods.
Cake ripples	Overloading pans or batter is too thin	Reduce pan loads. Thicken batter.
Cakes are too coarse	Thermostat set too high.	Lower oven temperature.
Pies have uneven color	Too many pies per rack.	Reduce number of pies per rack or eliminate use of bake pans.
Cupcakes crack on top	Thermostat set too high.	Lower oven temperature.
Meats are browned & not done in the center	Thermostat set too high.	Lower oven temperature and roast longer.
Meats are well done and not browned	Thermostat set too low.	Raise temperature. Limit amount of moisture.
Meats develop hard crust	Thermostat set too high.	Reduce temperature or place pan of water in oven
	Fan is set on high speed	Set fan to low speed

Troubleshooting Chart		
Problem	Cause	Solution
No heat	Oven has no electrical power	Check electrical supply.
	Power switch on control panel is off.	Set the control panel to COOK or OVEN ON.
	Doors are open.	Close doors.
Oven does not come to ready.	The oven has not reached preheat temperature.	Wait for oven to reach preheat temperature.
	Internal problem with main temperature control.	Call Bakers Pride factory authorized service center
Convection fan does not run.	Oven has no electrical power.	Check electrical supply.
	Circuit breaker tripped.	Reset the breaker.
	Doors are open	Close doors.
	Door switch	Call Bakers Pride factory authorized service center

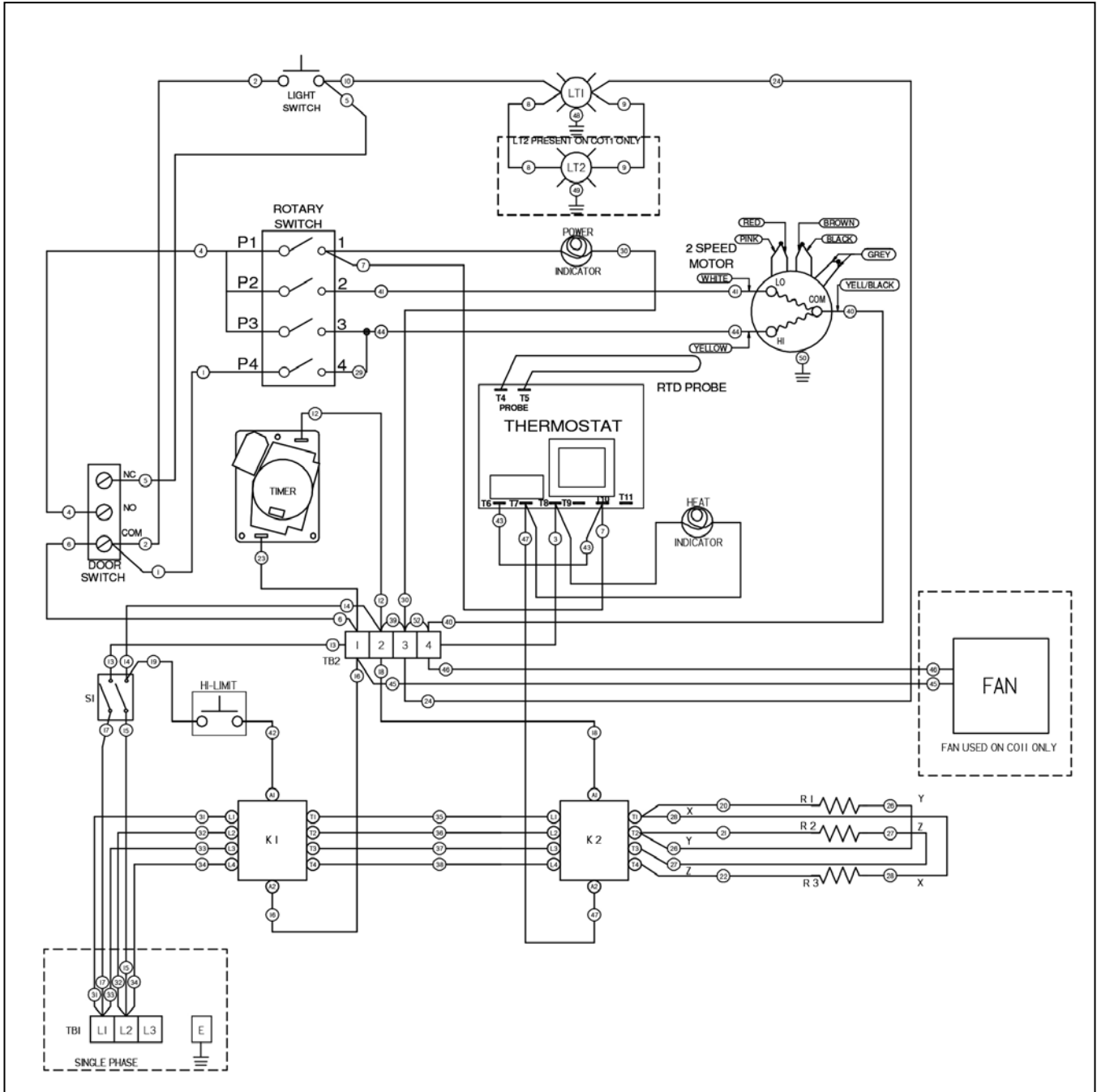
OPERATING INSTRUCTIONS

Wiring Diagrams



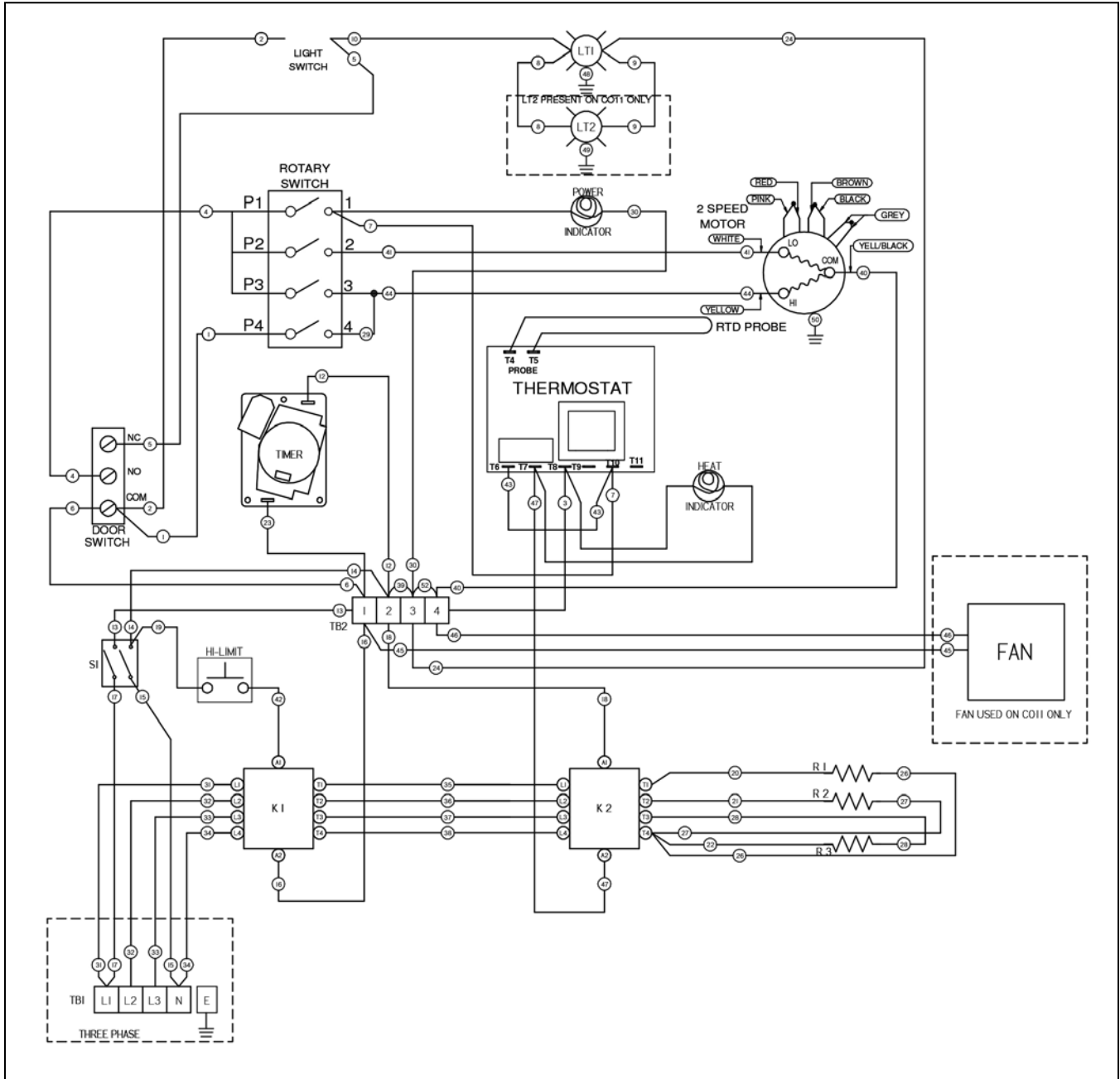
Wiring Diagram – CO11-E COC-E 208/220/240V 3P

OPERATING INSTRUCTIONS



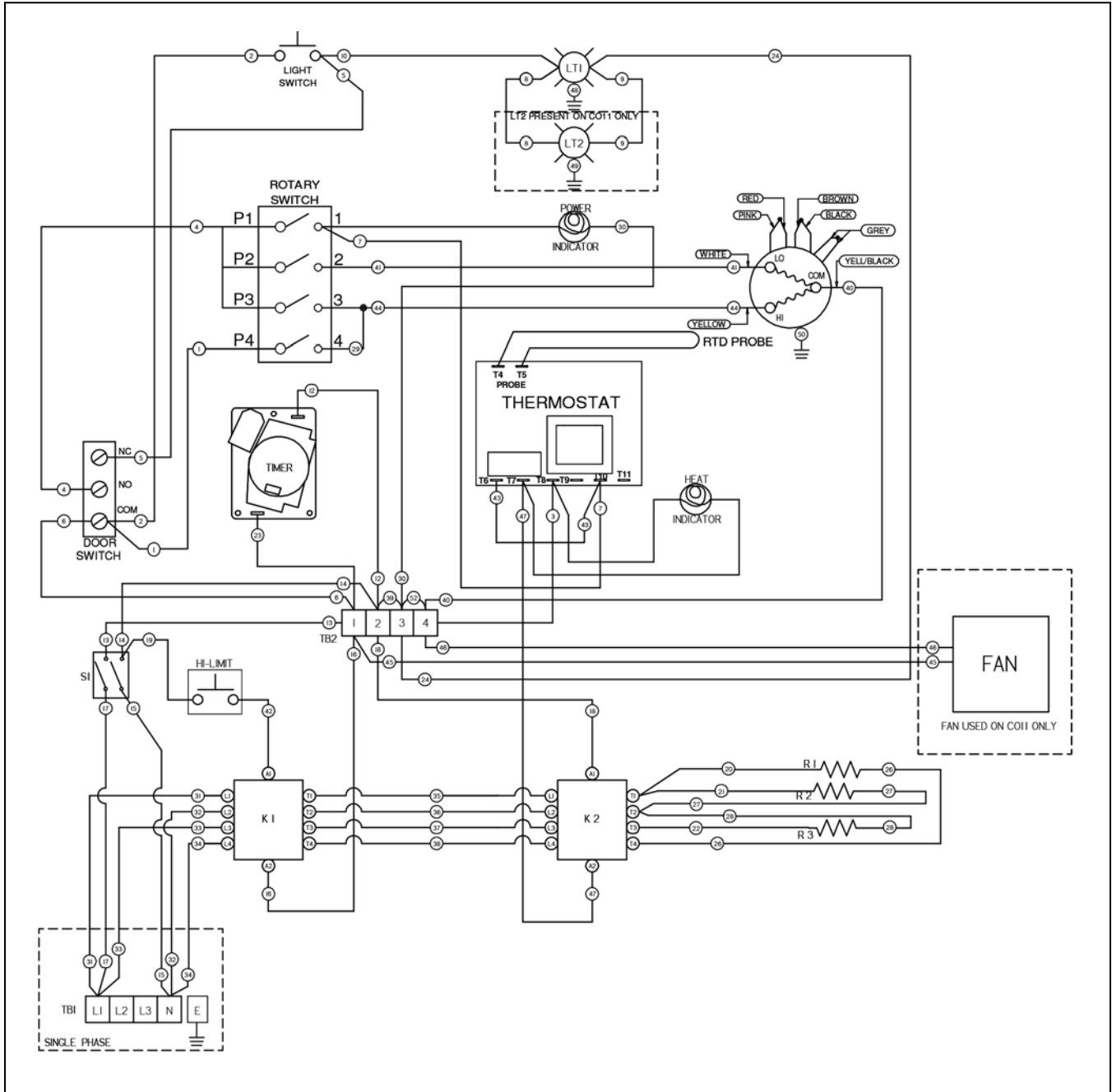
Wiring Diagram – C011-E COC-E 208/220/240V 1P

OPERATING INSTRUCTIONS



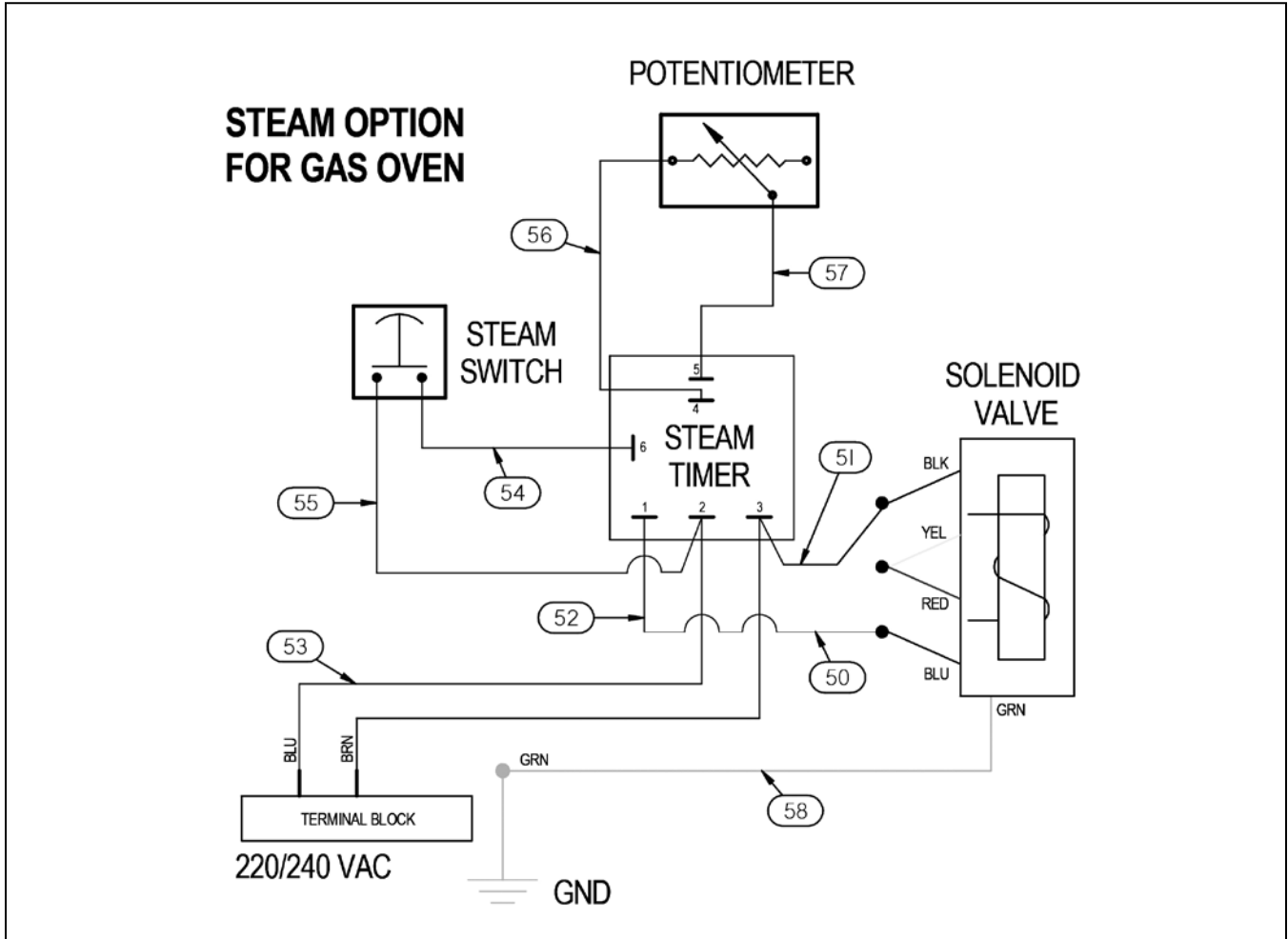
Wiring Diagram – CO11-E COC-E 230/400 3P

OPERATING INSTRUCTIONS



Wiring Diagram – C011-E COC-E 230/400 1P

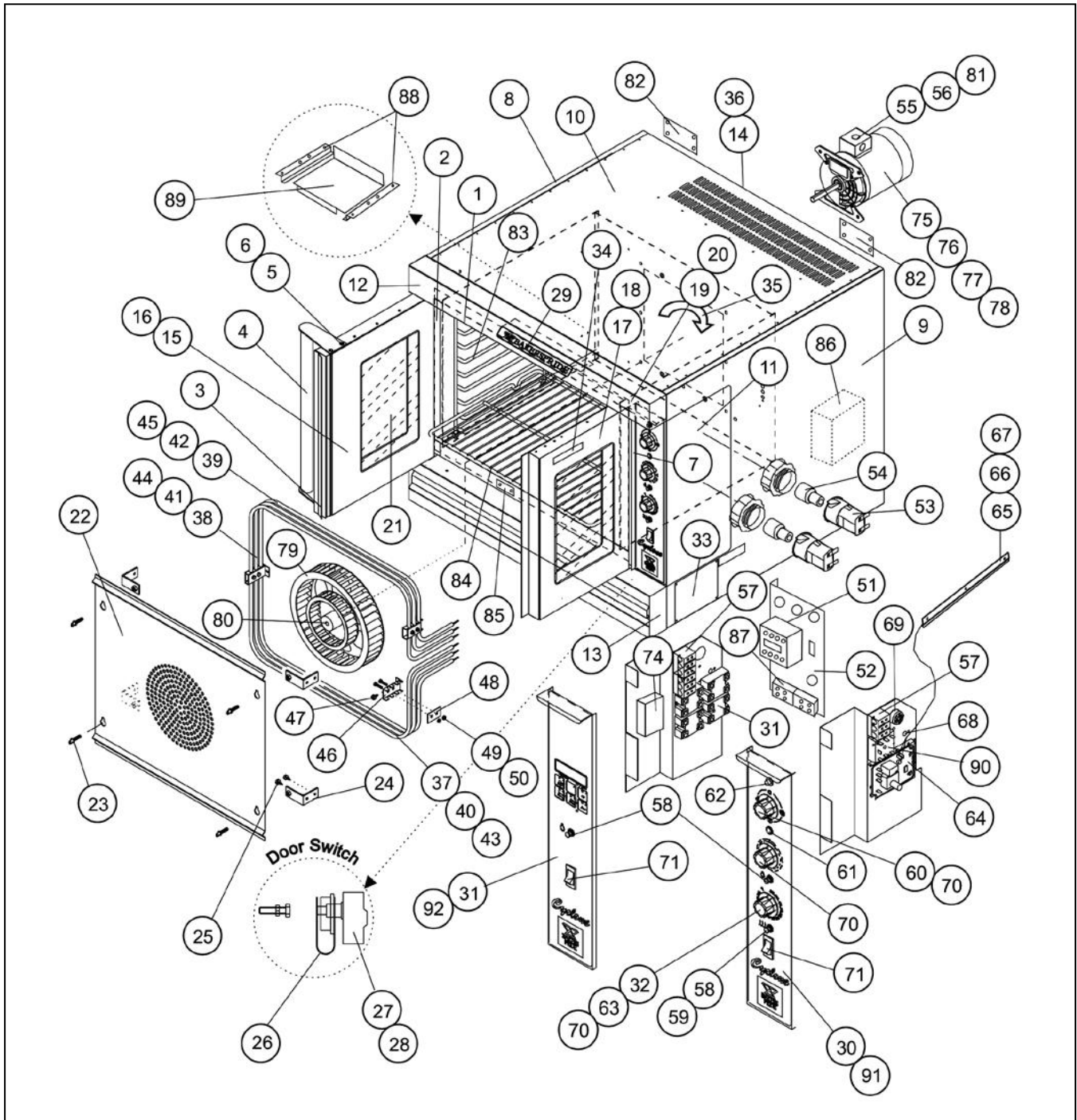
OPERATING INSTRUCTIONS



Wiring Diagram – Steam Injection – 220/240V

OPERATING INSTRUCTIONS

Parts Lists & Exploded Views



Exploded View – C011-E Full Size Electric Convection Oven – Exterior / Interior / Elements / Controls / Door

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.



ELECTRIC CONVECTION OVEN OPERATION MANUAL

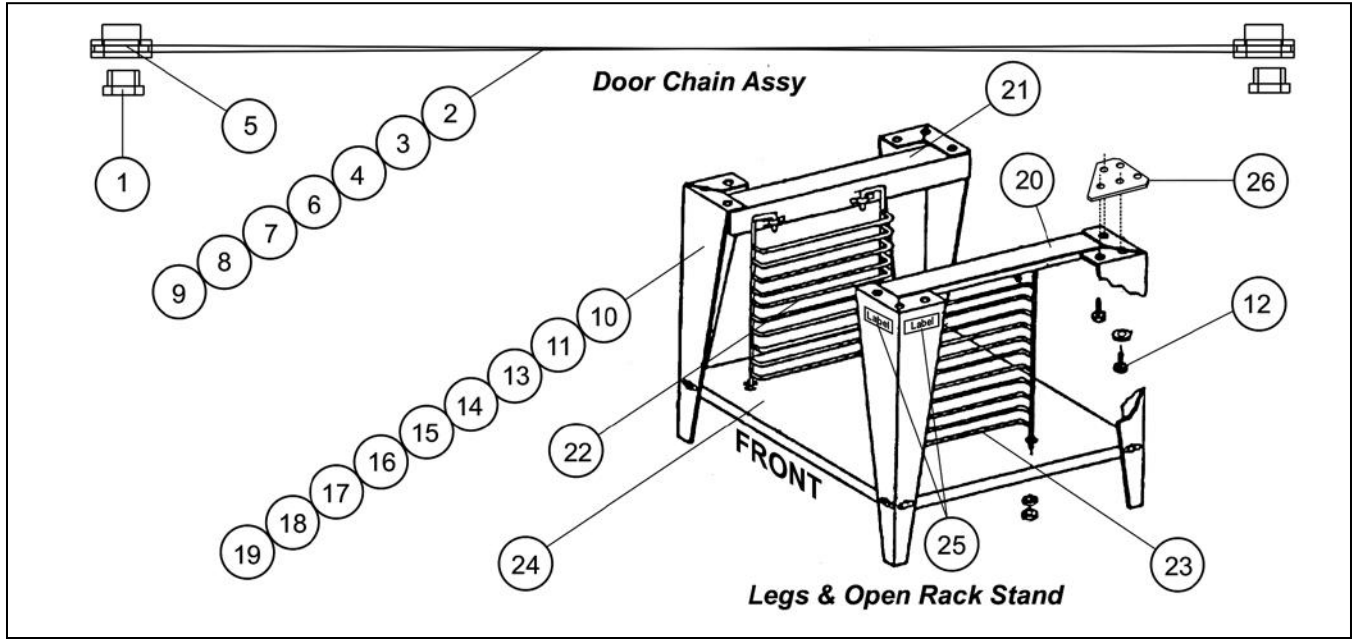
OPERATING INSTRUCTIONS

Item	P/N	Description
1	E3450X	Door Seal, Top & Bottom (2)
2	E3451K	Door Seal, Sides (2)
3	E3466U	Door Closure Strip
4	S1317U	Door Handle
5	Q1477A	Screw, FH 10-32x1/2 (4)
6	Q3047A	#10 Lockwasher, Countersunk, Ext. (4)
7	E3487X	Vertical Trim
8	E3485K	Outer Cover (Left)
9	E3486K	Outer Cover (Right)
10	E3618K	Outer Cover (Top)
11	E3499X	Access Cover (Side)
12	E3488X	Top Trim
13	E3583U	Bottom Apron
14	E3514X	S/S Perforated Rear Panel
15	E3454X	Door Assy Left (No Window)
16	E3458X	Door Assy Left (w/Window)
17	E3456X	Door Assy Right (No Window)
18	E3460X	Door Assy Right (w/Window)
19	S3229A	Door Rod
20	Q4033A	Roll Pin 1/4 x 1 1/4
21	S1048X	Window Assy
22	E3053K	Baffle Plate
23	Q2009A	Thumb Screw, 1/4-20x1/2 (4)
24	E3095X	Baffle Plate Bracket Assy (4)
25	Q1414A	Screw, Hex Hd, #10x3/4 (8)
26	E3471K	Door Switch Actuator
27	M1102X	Microswitch (Rotary)
28	M1172X	Microswitch (Minichief)
29	U1043X	Bakers Pride Name Plate (13 3/4")
30	U1437A	Control Panel Overlay (Rotary)
31	M1356A	Solid State Relay, CE
32	U1296A	Timer Overlay (50 cycle only)
33	U1299A	Rating Plate (Bi-Lingual)
34	U1192A	Caution Hot Label (Bi-Lingual)
35	U1169A	Motor Rotation Arrow
36	U1210A	Installation Warning (English)
37	L1087X	Element, Front, 208V, 3333W
38	L1088X	Element, Center, 208V, 3333W
39	L1089X	Element, Rear, 208V, 3333W
40	L1090X	Element, Front, 230V, 3333W
41	L1091X	Element, Center, 230V, 3333W
42	L1092X	Element, Rear, 230V, 3333W
43	L1104X	Element, Front, 460V, 3333W
44	L1105X	Element, Center, 460V, 3333W
45	L1106X	Element, Rear, 460V, 3333W
46	K1100X	Element Bracket, Bent (4)

Item	P/N	Description
47	Q1407A	Screw, Hx Hd, #10x1/2
48	K1375E	Element Bracket, Flat (4)
49	Q3017A	Star Washer #10
50	Q1402A	Nut, 10-32
51	M1030X	Contactora, 208/240V
52	E3616X	Contactora Bracket
53	P1145X	Snap-In Light Assy (w/240V Bulb)
54	P1147X	Light Bulb (15W, 240V)
55	P1082A	Conduit BX, 3/8"
56	P1084A	Bushing, Anti-Short, 3/8"
57	P1003X	Terminal Block (3 Pole)
58	M1049X	Switch, Momentary (SPST)
59	S1171A	Plug Button, 7/16"
60	M1326X	Switch, Rotary (EGO)
61	M1339A	Pilot Light Amber (Thermostat)
62	P1128X	Pilot Light Green (Power)
63	M1346X	Timer, 60 Minutes (208/240V)
64	M0110A	T-stat, G6, FAST (Domestic)
	M1553A	T-stat, E6, FAST (CE)
65	M1555A	RTD Temperature Probe
66	E3219K	Clamp, Temperature Sensor (1)
67	P1042A	Victor Clamp, Temp Sensor (3)
68	M1176X	Potentiometer
69	M1335X	Bell Audiolarm
70	S1311X	Knob (3)
71	M1352X	Ckt Breaker, 120-240V, 15A
72	P1166A	Fuse Block, 3 Pole, 600V, 30A Not Shown
73	P1164A	Fuse, KTK Class CC, 600V, 30A Not Shown
74	M1174X	Transformer (208/240V-24V)
75	M1217X	Motor, 1/4HP, 2Spd, 200-230V, 50-60
76	Q3008A	Flat Washer (4)
77	Q3014A	Lock Washer, Split (4)
78	Q2204A	Nut, 5/16 HX, 5/16-18 (4)
79	S1195X	Blower Wheel
80	Q2302A	Bolt, Wheel Puller 3/8-16x2 Hx (2)
81	P1108A	Conduit Connector, 3/8x24"
82	E3225X	Stacking Bracket, C011-E2 Only (each)
83	T3044A	Rack Support
84	T3043A	Wire Rack
85	E3531K	Door Limit Block
86	M1238X	Transformer, 480/240V, (480 Elem only)
87	P1004X	Terminal Block (4 Pole)
88	E3614K	Cut-Out Cover, Offset (L & R)
89	E3615K	Cut-Out Cover
90	M1231A	Steam Timer 208/230V
91	E3772K	Control Panel, Rotary

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.

OPERATING INSTRUCTIONS



Exploded View – CO11-E Full Size Electric Convection Oven – Door Chain / Legs & Open Rack Stand

Item	P/N	Description
1	S3228A	Flange Bearing (4)
2	S3231X	Door Chain Assy (Complete)
3	S3226A	Door Chain Rod (Short)
4	S3227A	Door Chain Rod (Long)
5	S3145X	Sprocket
6	S3112X	Roller Chain #35
7	S3224A	Chain Connection Link #41
8	S3223A	Turnbuckle 1/4-20x3"
9	Q2039A	1/4-20 Hex Nut, Left Hand Thread (2)
10	S1050Y	30" Leg (Set of 4)
11	Q4017V	Leg Bolt, (Set for 4 Legs)
12	S1217Y	24 1/2" S/S Leg (Set/4) Used w/Casters
13	S1252T	24 1/2" S/S Leg (each) Used w/Casters

Item	P/N	Description
14	S1081X	Casters, 4" (Set of 4)
15	S1022X	Caster, 4" (No Lock), each
16	S1023X	Caster, 4" (w/Lock), each
17	K1357E	Mounting Plate (for Casters) each
18	S1049Y	6" Bullet Legs (Set of 4)
19	S1049A	6" Bullet Legs (each)
20	E3148U	Top Right Angle, Open Rack Stand
21	E3149U	Top Left Angle, Open Rack Stand
22	T3051X	Left Rack Support, Open Rack Stand
23	T3052X	Right Rack Support, Open Rack Stand
24	T8075X	Bottom Shelf w/Hardware, Open Rack Stand
25	U1460A	Label, Restraining Device
26	S1267K	Restraining Plate

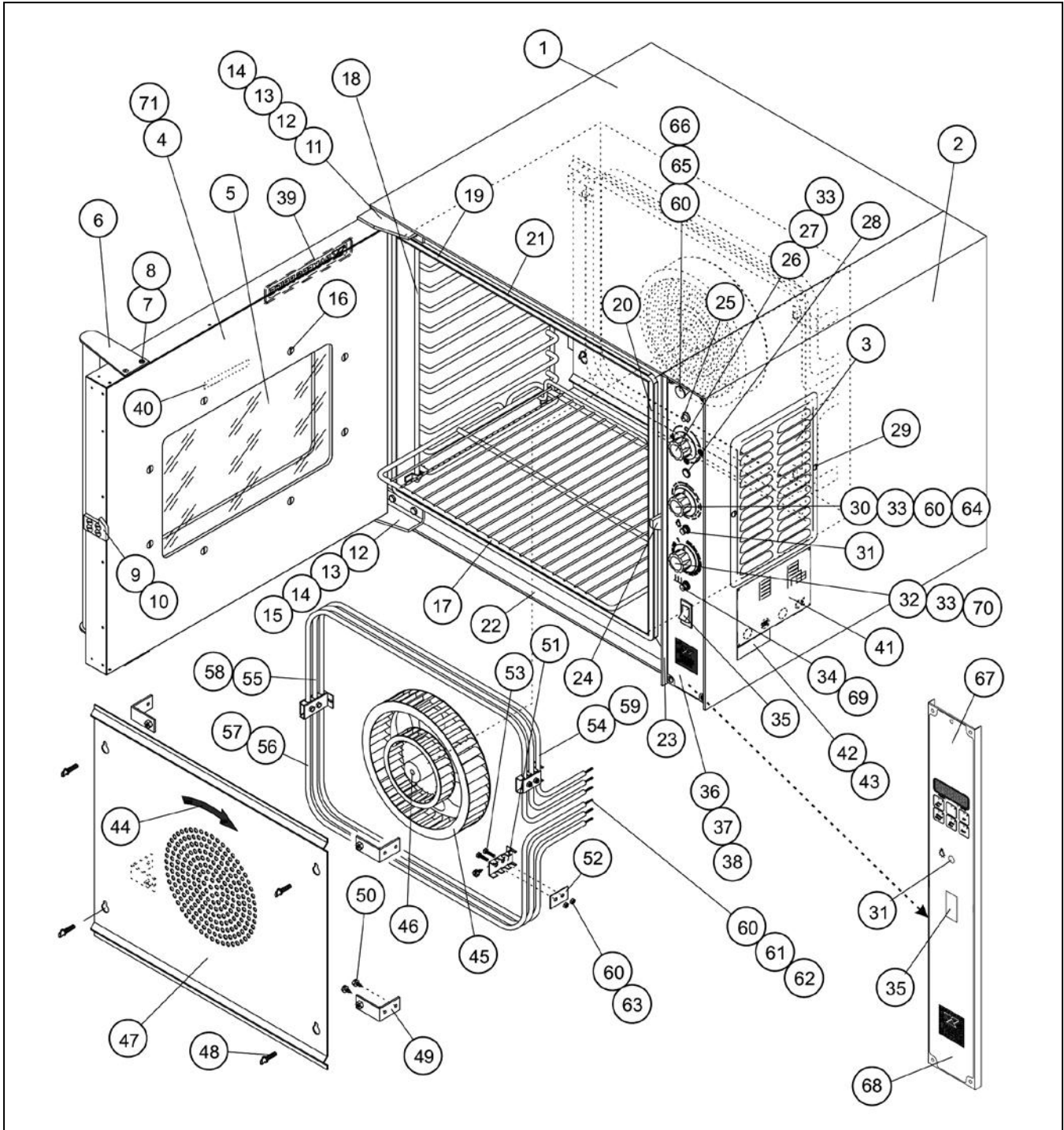
Steam Option (Not Shown)

Item	P/N	Description
N/S	M1114X	Solenoid Valve
N/S	M1115X	Coil (For Solenoid Valve)
N/S	N3039A	1/8 Brass Coupling
N/S	N3040A	1/8 Brass Elbow
N/S	N5831A	1/8x4" Brass Nipple
N/S	N3041A	1/8NPT-1/4 Compression Fitting

Item	P/N	Description
N/S	N5814A	1/8 x 2 3/8 nipple
N/S	N5815A	1/4 Tubing x 9"
N/S	N1019X	Steam Injection Nozzle
N/S	M1231A	Steam Timer, 208/230V
N/S	M1176X	Steam Potentiometer
N/S	M1049X	Momentary Switch (Steam)

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.

OPERATING INSTRUCTIONS



Exploded View – COC-E Half Size Electric Convection Oven – Exterior / Interior / Elements / Controls / Door

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.



ELECTRIC CONVECTION OVEN OPERATION MANUAL

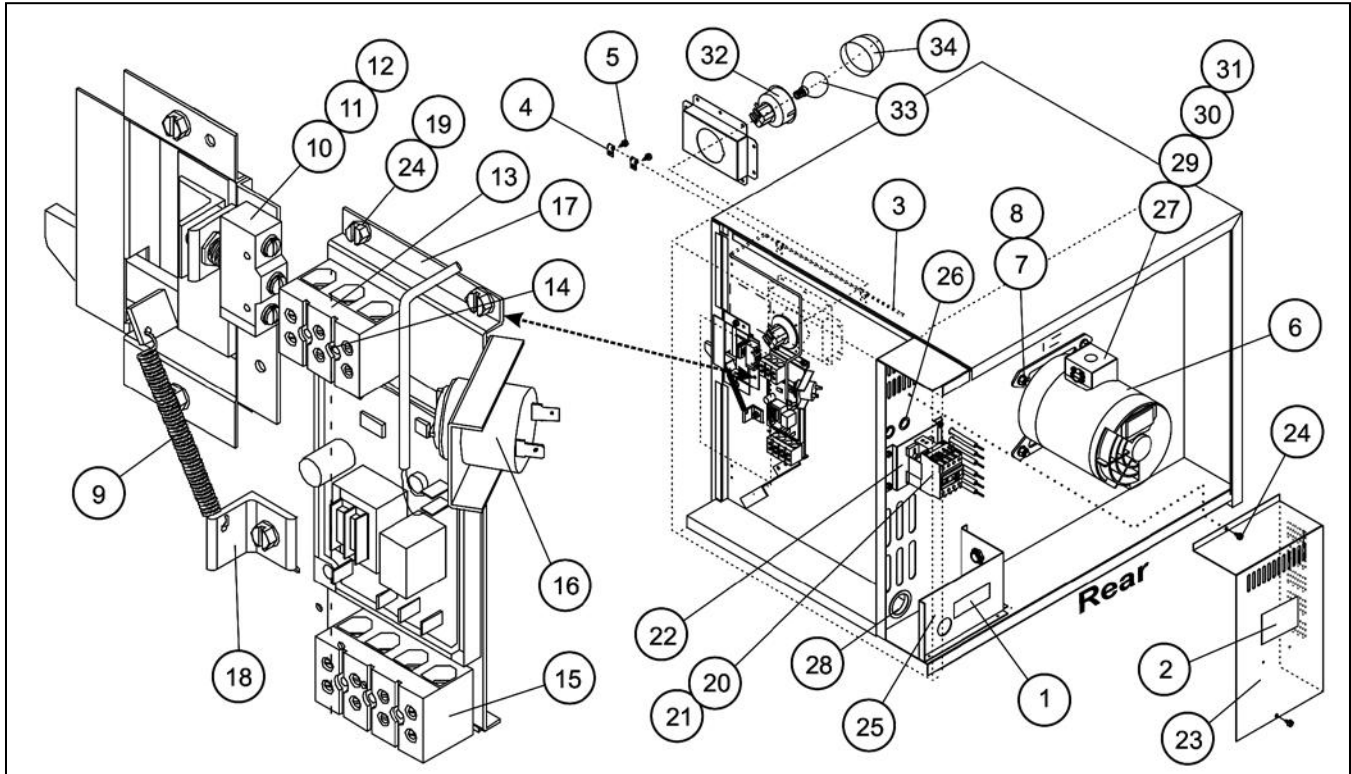
OPERATING INSTRUCTIONS

Item	P/N	Description
1	E1178K	Outer Shell
2	E1179K	Outer Side (Right)
3	E1180X	Access Cover Assy.
4	E1052X	Door Assy. (With Window)
5	S1048X	Window Assy.
6	S1317U	Door Handle Assy.
7	Q1477A	Screw, FH 1/4-32x1/2 (4)
8	Q3047A	#10 Lock Washer, Countersunk ext. (4)
9	S3029X	Door Catch
10	Q2008A	Screw, FH 1/4-28x5/8 (4)
11	E1165K	Hinge Assy (Top)
12	Q2025A	Bolt, HH 1/4-20x3/4 (2)
13	Q3005A	1/4 Lockwasher, Split (2)
14	E1087B	Hinge Shim (2)
15	E1167K	Hinge Assy (Bottom)
16	Q2209A	Screw, TH, 5/16-18x3/4 (8)
17	T3041A	Wire Rack (5)
18	T3042A	Rack Support (2)
19	K1088K	Horizontal Seal Strip (2)
20	K1089K	Vertical Seal Strip (2)
21	S6037X	Door Gasket
22	E1186K	Bottom Apron
23	E1183K	Front Column Assy.
24	S3030X	Door Latch Assy.
25	P1128X	Pilot Light (Green)
26	M1326X	Rotary Switch
27	Q1705A	Screw, 4x6mm (2)
28	P1127X	Pilot Light (Amber)
29	Q1406A	Screw, SL HD #10x1/2 (2)
30	M0110A	Thermostat, G6, FAST (Domestic)
	M1553A	Thermostat, E6, FAST (CE)
31	M1049X	Push Button Switch (Light)
32	M1346A	Timer, 60 Minutes (208/240VAC)
33	S1311X	Knob (3)
34	S1171A	Plug Button, 7/16
35	M1352A	Circuit Breaker
36	E1195K	Control Panel (GC-20)
37	U1284A	Overlay (Rotary Controls)
38	Q1406A	Screw, TR HD #10x1/2 (4)
39	U1044A	Bakers Pride, Name Plate, 8"
40	U1192A	Caution Hot, Label, Bi-Lingual
41	U1299A	Rating Plate, Bi-Lingual
42	U1205A	Service Connection w/Neutral
42	L1092X	Element, Rear, 230V, 3333W
43	L1104X	Element, Front, 460V, 3333W
44	L1105X	Element, Center, 460V, 3333W
45	L1106X	Element, Rear, 460V, 3333W
46	K1100X	Element Bracket, Bent (4)
46	K1100X	Element Bracket, Bent (4)

Item	P/N	Description
43	U1206A	Service Connection
44	U1169A	Motor Rotation Arrow, Label
45	S1195X	Blower Wheel
46	Q2318A	Bolt, Wheel Puller 3/8-16x1 1/2 Hx (1)
47	E1026K	Baffle Plate
48	Q2009A	Thumb Screw, 1/4-20x1/2 (4)
49	E3095T	Baffle Plate Bracket Assy (4)
50	Q1414A	Screw, HX HD #10x3/4 (8)
51	K1100X	Element Bracket, Bent (3)
52	K1375E	Element Bracket, Flat (3)
53	Q1407A	Screw HX HD #10x1/2 (6)
54	L1079X	Element, Rear 208V 3KW
55	L1080X	Element, Center 208V 3KW
56	L1081X	Element, Front 208V 3KW
57	L1082X	Element, Front 230V 3KW
58	L1083X	Element, Center 230V 3KW
59	L1084X	Element, Rear 230V 3KW
60	Q3017A	Star Washer #10
61	Q1402A	Nut 10-32 (12)
62	S1062X	Terminal Cap (6)
63	Q1408X	Nut 10-24 (6)
64	Q1436A	Bolt, Hx Hd 10-32x5/8
65	S1153X	Knob
66	Q1206A	Screw, 8-32 x 3/8 RD HD
67	E1253A	Control Panel
68	U1428A	Overlay
69	M1049X	Push Button Switch (Steam)
70	U1296A	Timer Overlay (50 cycle only)
71	E1051X	Door Assy, No Window (Option)
Optional Steam Injection (Not Shown)		
N/S	M1114X	Solenoid Valve
N/S	M1115X	Coil (For Solenoid Valve)
N/S	N1019X	Steam Injection Nozzle
N/S	N3039A	1/8 Brass Coupling
N/S	N3040A	1/8 Brass Elbow
N/S	N3041A	1/8NPT-1/4 Compression Fitting
N/S	N5814A	1/8x2 3/8 Nipple
N/S	N5815A	1/4 Tubing x 9"
N/S	M1231A	Steam Timer, 208/230V
N/S	M1176X	Steam Potentiometer

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.

OPERATING INSTRUCTIONS



Exploded View – COC-E Half Size Electric Convection Oven –Door Latch / Electrical Components

Item	P/N	Description
1	U1210A	Installation Warning, Label
2	U1120A	Element Terminal, Plate
3	M1555A	RTD Temperature Probe
4	Q4021X	Clip 3/16 Closed, Temp Sensor (2)
5	Q1406A	Screw, #10x1/2 (2)
6	M1217X	Motor, 1/4HP, 2 Spd, 200-230V, 50-60
7	Q3014A	Lockwasher, Split 5/16 (4)
8	Q2204A	Nut, HX, 5/16-18 (4)
9	S3005X	Spring, 2 1/2x5/16
10	M1102X	Micro-Switch (Rotary)
11	M1172X	Micro-Switch (Minichief)
12	M1173X	Actuator
13	P1003X	Terminal Block, 3 Pole
14	Q1205A	Screw, Rd Hd, 8-32x1 1/4 (2)
15	P1004X	Terminal Block, 4 Pole
16	M1335X	Audio Alarm
17	E1199U	Control Bracket Assy.

Item	P/N	Description
18	K1087E	Spring Bracket
19	Q3017A	Star Washer #10
20	M1030X	Contactora, 208/240V
21	Q1210A	Screw, Pan Hd, 8-32x1/2 (4)
22	E3210U	Contactora Bracket
23	E1018K	Terminal Box
24	Q1407A	Bolt, Hx Hd, #10x1/2 (2)
25	E1176K	Cable Support
26	P1018A	Bushing, Snap, 7/8 (2)
27	P1084A	Bushing, Anti-Short, 3/8 (2)
28	P1045A	Bushing, Snap, 2"
29	P1082A	Conduit, BX Flex, 3/8x24"
30	P1017A	Conduit Connector, 3/8x1/2-Straight
31	P1079A	Wire Nut (3)
32	P1126X	Lighting Assy (W/Bulb & Lens)
33	P1122A	Light Bulb (40W, 240V)
34	P1124X	Lens, Lighting Assy

Note: When ordering parts, ALWAYS specify Part Number, Model Number, Serial Number, and Voltage/Phase.



ELECTRIC CONVECTION OVEN OPERATION MANUAL

BAKERS PRIDE LIMITED WARRANTY

WHAT IS COVERED	<p>This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:</p> <ul style="list-style-type: none">• The equipment has not been accidentally or intentionally damaged, altered or misused;• The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;• The serial number rating plate affixed to the equipment has not been defaced or removed.
WHO IS COVERED	<p>This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.</p>
COVERAGE PERIOD	<p>Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty. GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty. CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty. All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.</p>
WARRANTY	<p>This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service</p>
COVERAGE	<p>Representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.</p>
EXCEPTIONS	<p>All removable parts in BAKERS PRIDE Charbroilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.</p>
EXCLUSIONS	<ul style="list-style-type: none">• Negligence or acts of God,• Failures caused by erratic voltages or gas supplies,• Thermostat calibrations after (30) days from equipment installation date,• Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,• Air and Gas adjustments,• Damage in shipment,• Light bulbs,• Alteration, misuse or improper installation,• Glass doors and door adjustments,• Thermostats and safety valves with broken capillary tubes,• Fuses,• Char-broiler work decks and cutting boards,• Tightening of conveyor chains,• Adjustments to burner flames and cleaning of pilot burners,• Tightening of screws or fasteners,• Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,• Freight — other than normal UPS charges,• Ordinary wear and tear.
INSTALLATION	<p>Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.</p>
REPLACEMENT PARTS	<p>BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.</p>

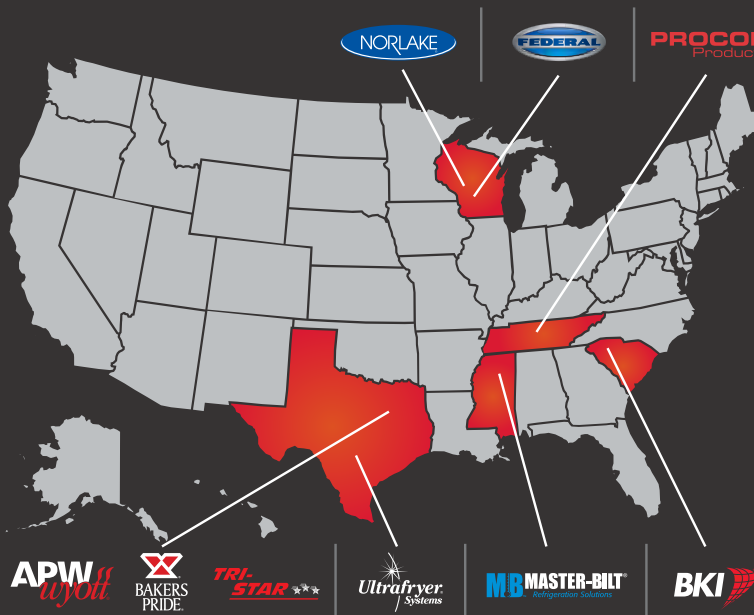
This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.
www.standex.com/segments/food-service



Be sure to keep up with new product announcements and events on social media!

