



H-30135 – H-30160 Series Bench Ovens

CAUTION

Do not use with flammable solvents, vapors or gases

Do not use extension cords with the oven

Do not leave oven unattended during operation

Model H-30160.2F is equipped with a NEMA 5-20 plug and must be plugged into a 20 Amp NEMA 5-20R receptacle.

INSTRUCTIONS

1. Important—locate the oven to allow air to freely enter the adjustable ports at the rear of the oven. Keep materials susceptible to the heated exhaust air clear from the rear area.
2. If a thermometer is to be used with the oven, the stem of the thermometer should extend a least 1-1/2 inches into the oven chamber.
3. Plug into a 115/230 VAC grounded receptacle (depending on voltage of oven), and turn on with power switch on panel.
4. Turn on the power fan switch. Turn heater switch to heat. Turn heat on by turning the thermostat knob clockwise to the desired temperature, the heat cycle light will illuminate and upon reaching the set temperature will cycle on and off with the heaters, maintaining the set temperature.
5. If an optional Exhaust Chamber Adapter is ordered with the oven it must be plumbed to the atmosphere with 3" diameter stove pipe. The exhaust pipe may have one 90° elbow, a maximum of 3' horizontal run, and a maximum of 15' vertical run. Exceeding these may cause improper ventilation.
6. When drying or dehydrating you may turn the Heater switch to the off or cool position and open all the dampers to force out the moisture laden air, without having to change or reset the temperature setting.
7. Note, the temperatures printed on the dial allow for quickly setting the temperature. Small adjustments of the dial or placement of the sensing bulb may be needed to achieve a precise temperature against an optional reference measurement thermometer.
8. Load the oven so that air circulation within the oven is not impaired. Here are some guidelines that are critical to uniform chamber temperatures for better work load processing.
 - Stagger articles and leave space between them on the shelves
 - For one item processing, adjust one shelf so that the article is centered in the oven
 - Hang flat sheet(s) from the top shelf, or if horizontal maintain gaps between each sheet
 - Do not place articles against the side walls or the double wall baffles at the rear of the oven
 - Avoid placing articles on the oven floor, use a shelf at the lowest adjustable position
 - Do not overload the oven with large, high-density items causing non-uniform and extended time processing. (The shelves are rated to hold a 150 pound distributed load.)
9. Non-uniform processing can be corrected by combination of the following:
 - A. Adjust air vent covers at the rear of the oven. Opening them improves air circulation. Closing the vent covers gives faster recovery (only if not using an Exhaust Chamber Adapter).
 - B. Rearrange the load in the oven to improve circulation.
 - C. Reduce the load in the oven.

MAINTENANCE

Clean the exterior and interior surfaces using a damp cloth with or without an all purpose cleaner. Oven cleaners can harm interior surfaces. Keep rear air intake ports clear of obstruction and clean from dust and dirt. This will greatly prolong blower motor life. The sealed ball bearing motor requires no periodic lubrication.