

DBBQ12 and RPBBQ

**IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS**

**DANGER
TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
CAREFULLY FOLLOW THESE INSTRUCTIONS**

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Warranty

DBBQ12.DOC

REV. 01-11-2004

INSTALLATION AND MAINTENANCE MANUAL

The manufacturer suggests to read this manual carefully.

This Jet Air oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed to the side of the oven specifies the serial number, model number, number of phase, amperage, voltage and frequency.

Drawings, electrical diagram and replacement part numbers are included in this manual. The electrical diagram is affixed in the control panel at the back of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organizations. The customer is responsible for finding qualified technicians.

CONSTRUCTION

You just bought the most advanced electric oven in the world, the "DOYON" technology at its best. This oven is manufactured using the highest quality components and material.

This oven gives a perfect uniform baking with its unique Jet Air convection system. The DOYON ovens are designed with parts that are easy to find.

SHIPPING

For your safety, this equipment is verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after carrier left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

WARNINGS

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

POWER FAILURE WARNING

WHEN YOU HAVE A POWER FAILURE, SHUT OFF THE OVEN POWER SWITCH TO PROTECT THE ELECTRONIC COMPONENTS WHEN THE POWER COMES BACK.

IMPORTANT

INSTALLATION AND SERVICE

Installation and service must be done by specialized technicians. Contact a certified electrician and plumber for set up.

The oven must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1-XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX.

DISTANCES TO RESPECT

- A) Back of the oven: 4 inches
- B) Top of the oven: a clearance of 36 inches to the ceiling must exist to permit adequate venting of hot parts.
- C) Floor: 4 inches minimum
- D) Sides of the oven: Do not install other than easily removable equipment for service and maintenance (not closer than 4 inches).
- E) It is recommended to have a certain length of electric cable between oven and wall to help gain access for service.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and accessories.

Each unit is set up to be used with the electrical supply specified on the nameplate fixed on the front of the oven.

1. To the electrician

Electrical supply installation must be in accordance with the electrical rating on the nameplate.

WARNING

The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

OPERATION

1. Turn the switch to the " ON " position.
2. Adjust the thermostat at the desired setting (see THERMOSTAT INSTRUCTIONS below).

N.B. The red light must be "ON" (If not, press the breaker on the front).

3. Heat the unit until you reach the baking temperature.

When the desired temperature is reached, the red light goes out and turns green.

If the light is still "ON" and the oven does not produce heat, call for service.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The Omron E5CS thermostat controls the heat of every element at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over the SP or below. When the green light is lit, it indicates that the temperature is at the $SP \pm 1\%$.

To adjust the SP value, you just have to press the key on the left and use the up and down keys to set the temperature. Press the left key to return to run mode.

COOKING TIMER H5CX

The timer scale graduation is 1 min to 99hr 59min.

Set the baking time required with the small push button on the timer. The green display is the setting time and the red display is the countdown time (Ex #1: 25 minutes = set 0025 on green display. Ex #2 : 2hr 20min = 0220 on green display).

After setting: Push the **START/STOP** button. When the time will expire, the buzzer will ring, then, push the **START/STOP** button again to stop the buzzer.

If you want to restart the time in the middle of the countdown, press on the yellow **RST** button on the timer.

P.S. The timer is simply a reminder for the approximate duration of the baking time.

POWER FAILURE

When the power comes back, the oven will start automatically. It is recommended to turn off the power to avoid the oven to start without supervision.

INSTRUCTIONS FOR OVEN

Preheat the oven at: 375°F (190°C) - at least 20 minutes
 Baking temperature: 375°F (190°C)
 Baking time: 90 minutes for a 2-3 lbs chicken

PROCEDURE TO FOLLOW FOR BAKING

1. Add two litres of water directly inside the oven, at the bottom. Make sure there is always some water left. Turn the oven on.
2. Make 2 incisions of 1" (2,5 mm) on the breast of the chicken, near the legs.
3. Season your product.
4. When the oven temperature is stabilized, put chicken on the spits. Insert the back end of the chicken first on the tree, the breast facing downward so that the fat can drip out of the 2 incisions. The legs must be tied in back of the chicken (above the chicken). Start the baking timer (see instruction below).
5. After each baking, clean the oven with a soft detergent. Scrub with a plastic pad.

CAUTION: Never use products such as "Steel wool".

6. After baking, adjust the thermostat at 150°F (65°C). The oven can be used as a warmer for **one hour maximum**.
7. Baking: Place the grills inside the oven.
 Bread-pastry: 350°F (177°C)
 Pie: 375°F (190°C)

CAUTION

To take out the extra grease inside the oven, open slowly the faucet located in front of the oven and let flow in a pan. Operate with care as it is a mixture of hot grease and water. Please wear protective oven mitts.

OVEN MAINTENANCE AND CLEANING

Step by step	Recommendations
Clean the inside of the oven with water and soap.	We recommend and sell: Dirt Buster III : Action foam cleaner CHEMCO Part number : NEB201
After cleaning the inside of the oven, apply a silicone base oven protector. It avoids food from sticking to the metal.	We recommend and sell: 316 Silicone base protector and lubricant for oven Dow Corning Part number : EXS400
Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.	We recommend and sell: Wright's : Cream copper cleaner J.A. Wright & Co. Part number : EXC300
Clean the oven exterior with a stainless steel polish.	We recommend and sell: Stainless steel cleaner SANY or CURTIS (comestible) Part number : NES201

INSTRUCTIONS FOR FOOD WARMER RPBBQ

1. Turn main switch to « ON ».
2. Set heat thermostat at 150° F or less.

FOR MORE INFORMATION,
PLEASE CONTACT OUR OFFICE :

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Linière, Qc, Canada G0M 1J0

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Canada : 1 (800) 463-1636
U.S. : 1 (800) 463-4273
FAX : 1 (418) 685-3948

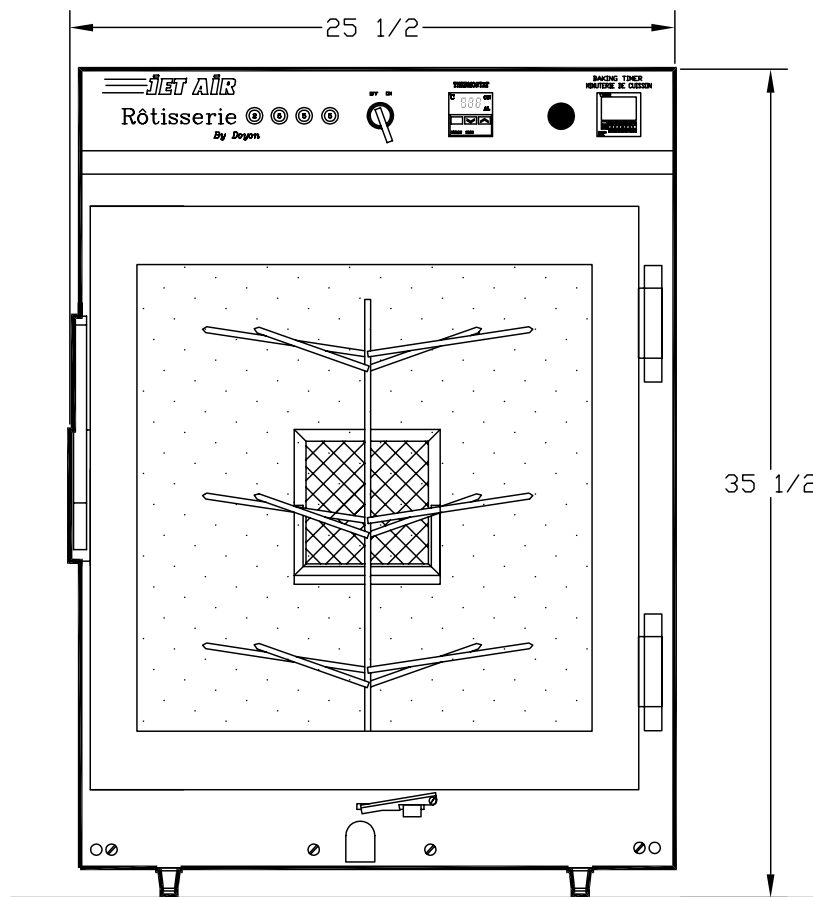
Internet: www.doyon.qc.ca
E-Mail : doyon@doyon.qc.ca

SECTION B

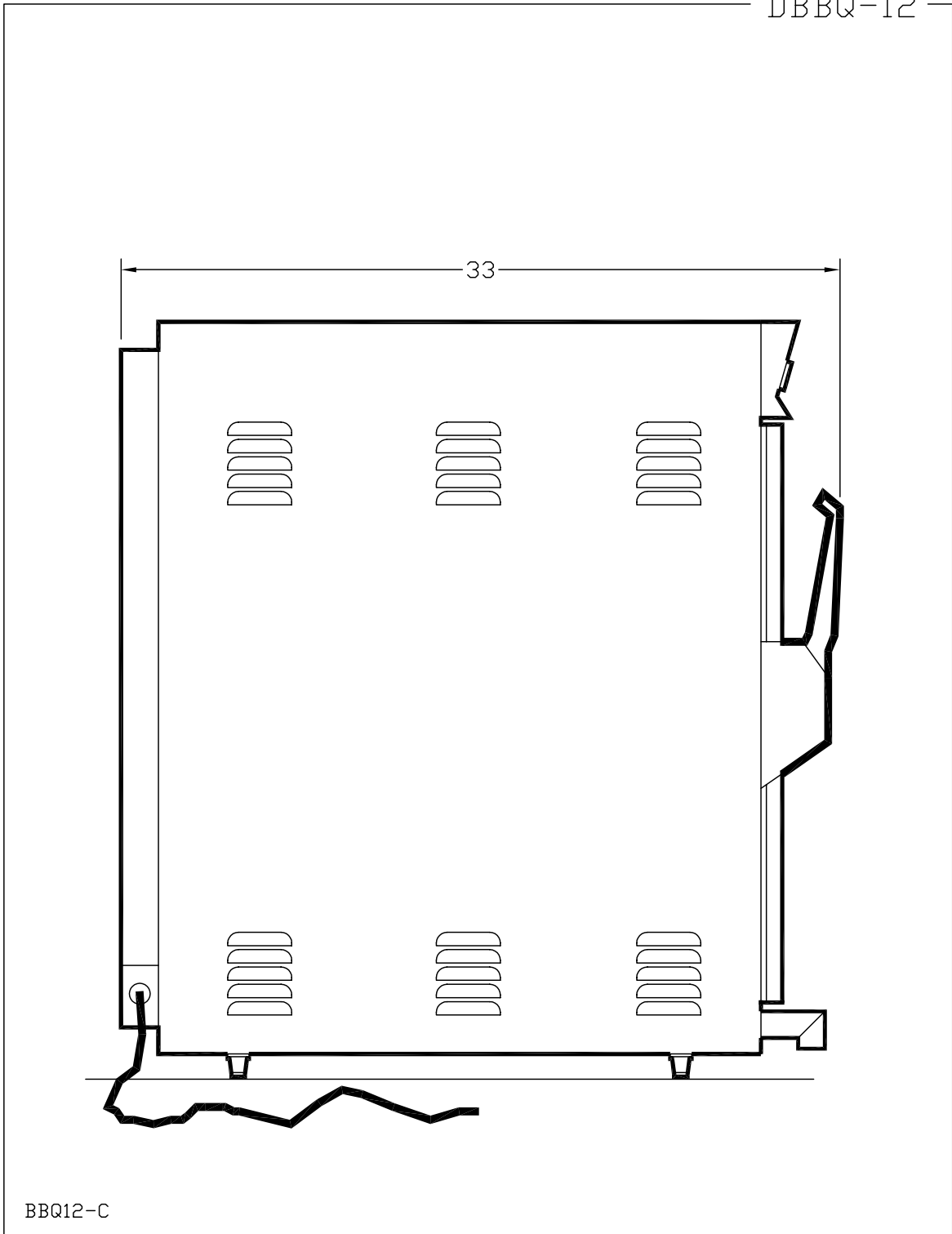
DIMENSIONS

B1

DBBQ12

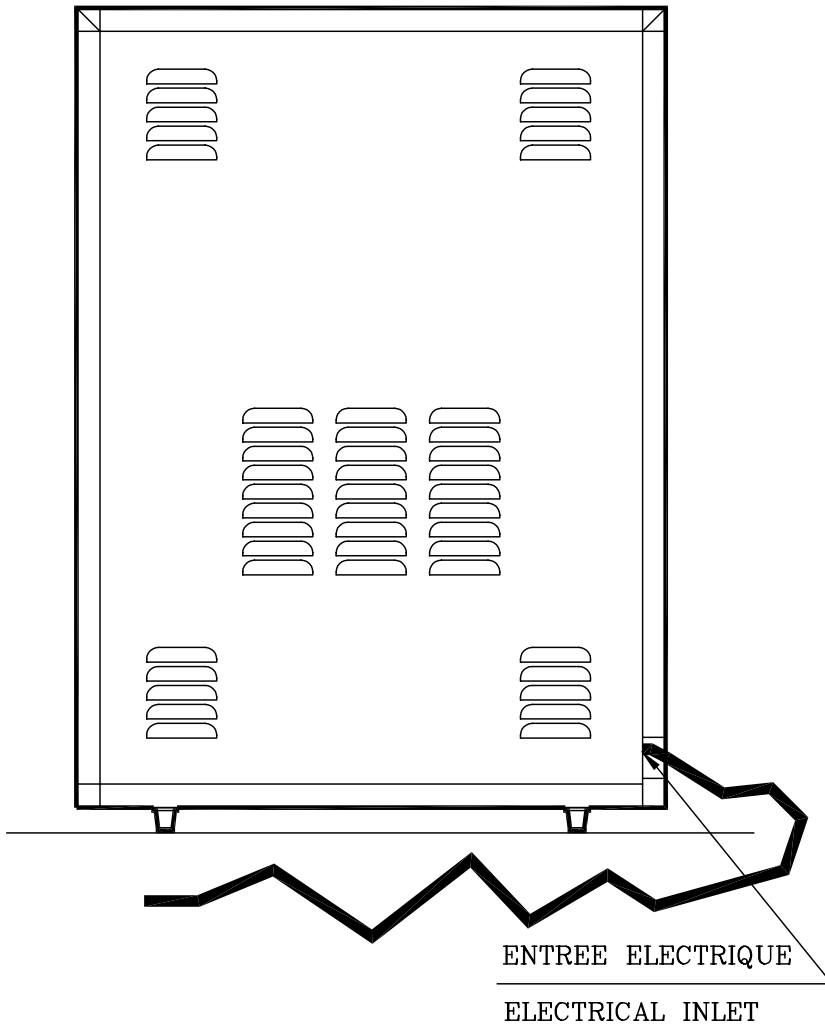


DBBQ-12



BBQ12-C

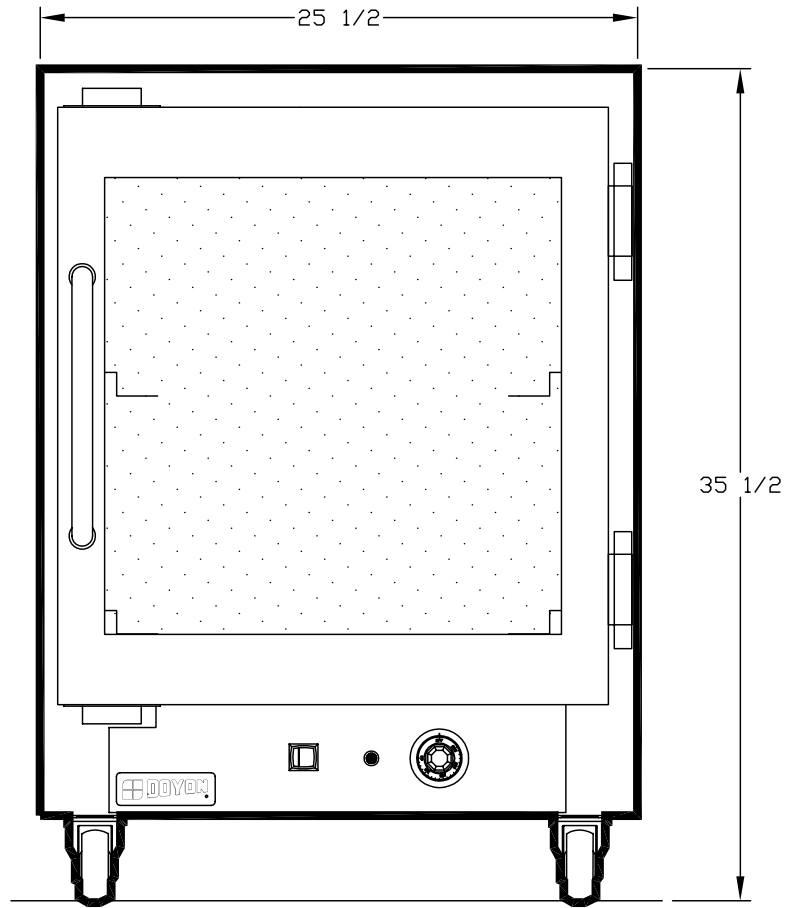
DBBQ12



ENTREE ELECTRIQUE
ELECTRICAL INLET

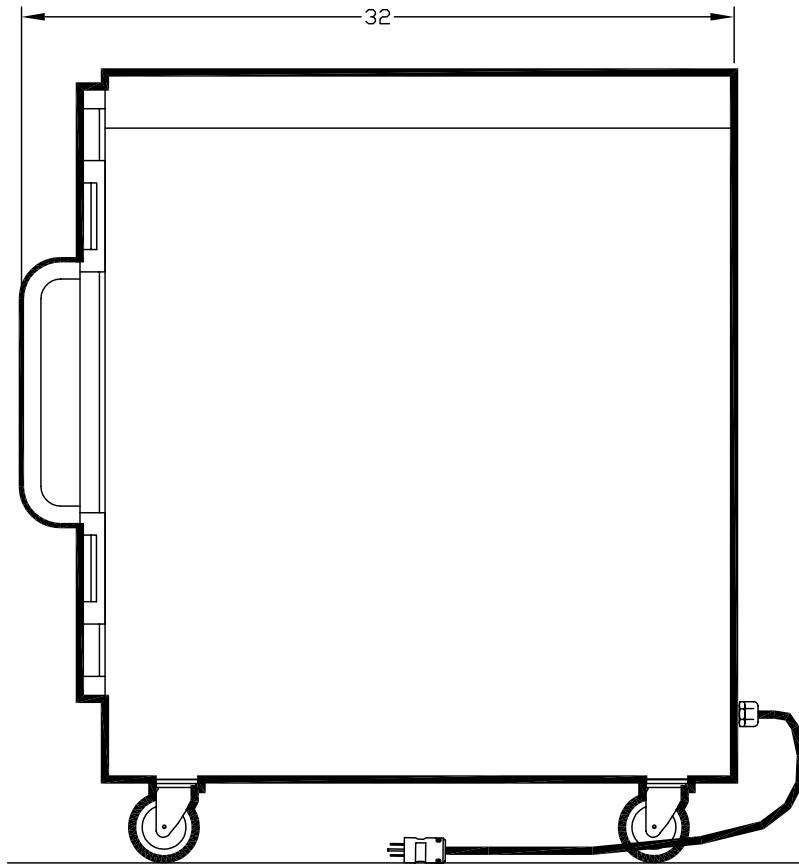
B4

RPBBQ



RPBBQ-F

RPBBQ

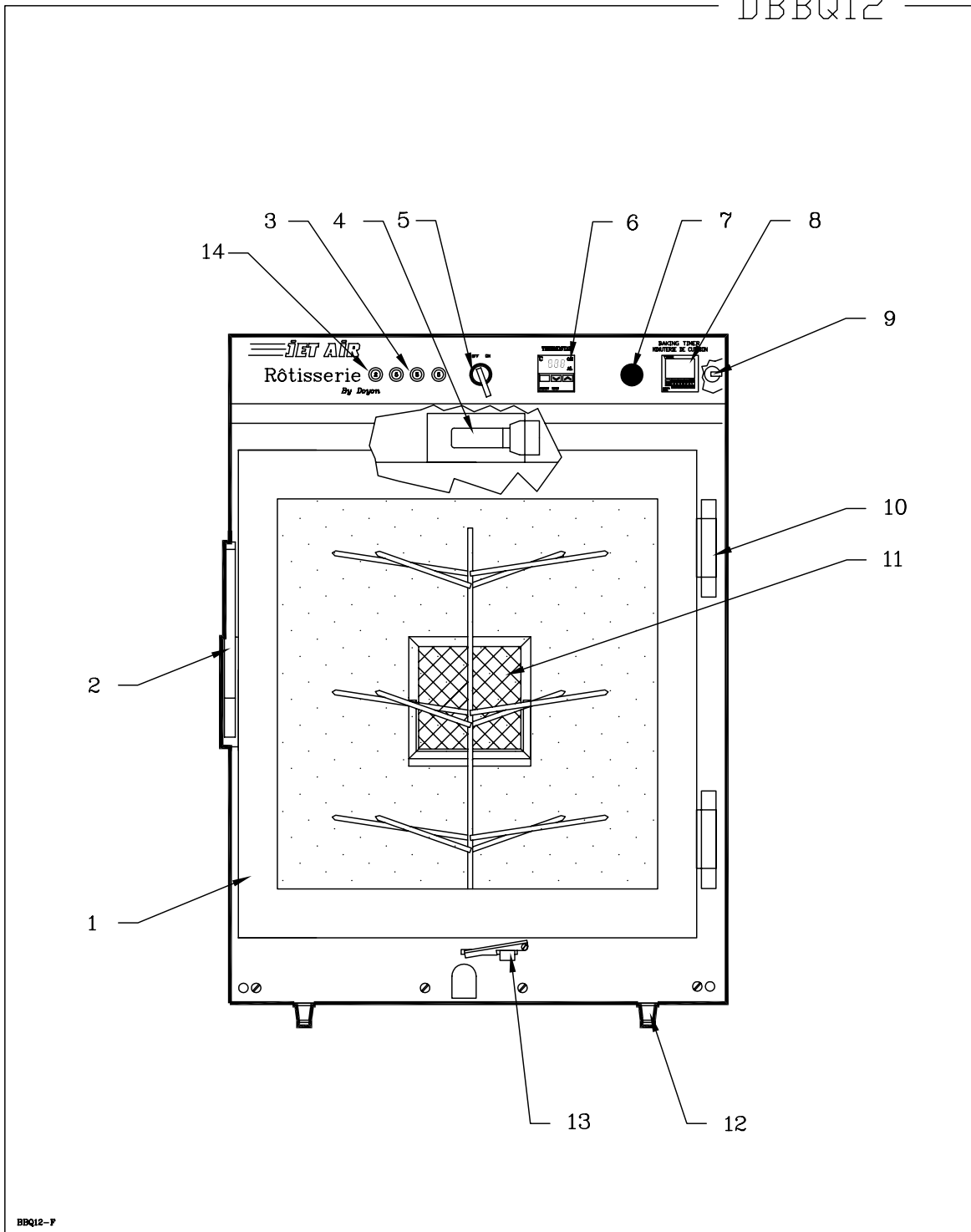


RPBBQ-C

SECTION E

COMPONENT PARTS

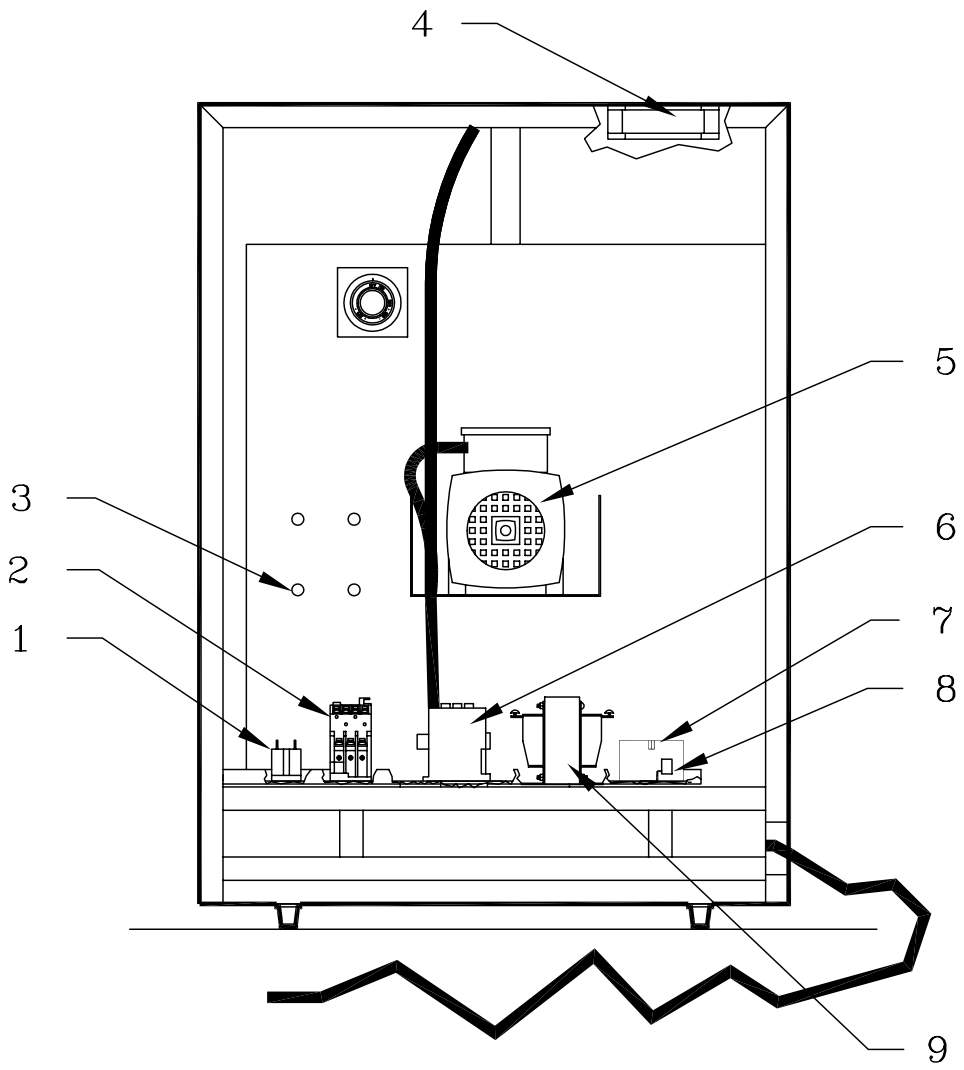
DBBQ12



Item	Part Number	Description	Quantity
1	P2325	DOOR 23 1/2" X 25 1/2", 1/4" GLASS	1
2	QUP520	MAGNETIC HANDLE	1
3	ELB096	5A BREAKERMODEL 208,220,240V 60HZ)	3
OR	ELB096	5A BREAKER(MODEL 230V 50HZ)	2
4	ELA350	HALOGEN BULB 100 WATTS 120VMODEL 208,220,240V 60HZ)	1
OR	ELA285	BULB 50W 240V(MODEL 230V 50HZ)	1
5	ELI550	MAIN SWITCH (SELECTOR)	1
AND	ELI555	CONTACT BLOCK 1NO	1
6	ELT515	ELECTRONIC THERMOSTAT	1
AND	ELT522	THERMOCOUPLE J TYPE	1
7	ELP994	PUSH-BUTTON (BLACK)	1
AND	ELI555	CONTACT BLOCK 1NO	1
8	ELM616	ELECTRONIC TIMER OMRON H5CX-L8	1
AND	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	1
AND	ELM726	PANEL MOUNTING	1
9	ELS950	BUZZER 120V	1
10	QUP320	DOOR HINGE	2
11	QUF100	FILTER	1
12	PAP600	ADJUSTABLE CHROMED LEG	4
13	PLV100	VALVE	1
14	ELB098	2A BREAKER	1

Model : DBBQ12

View : FRONT

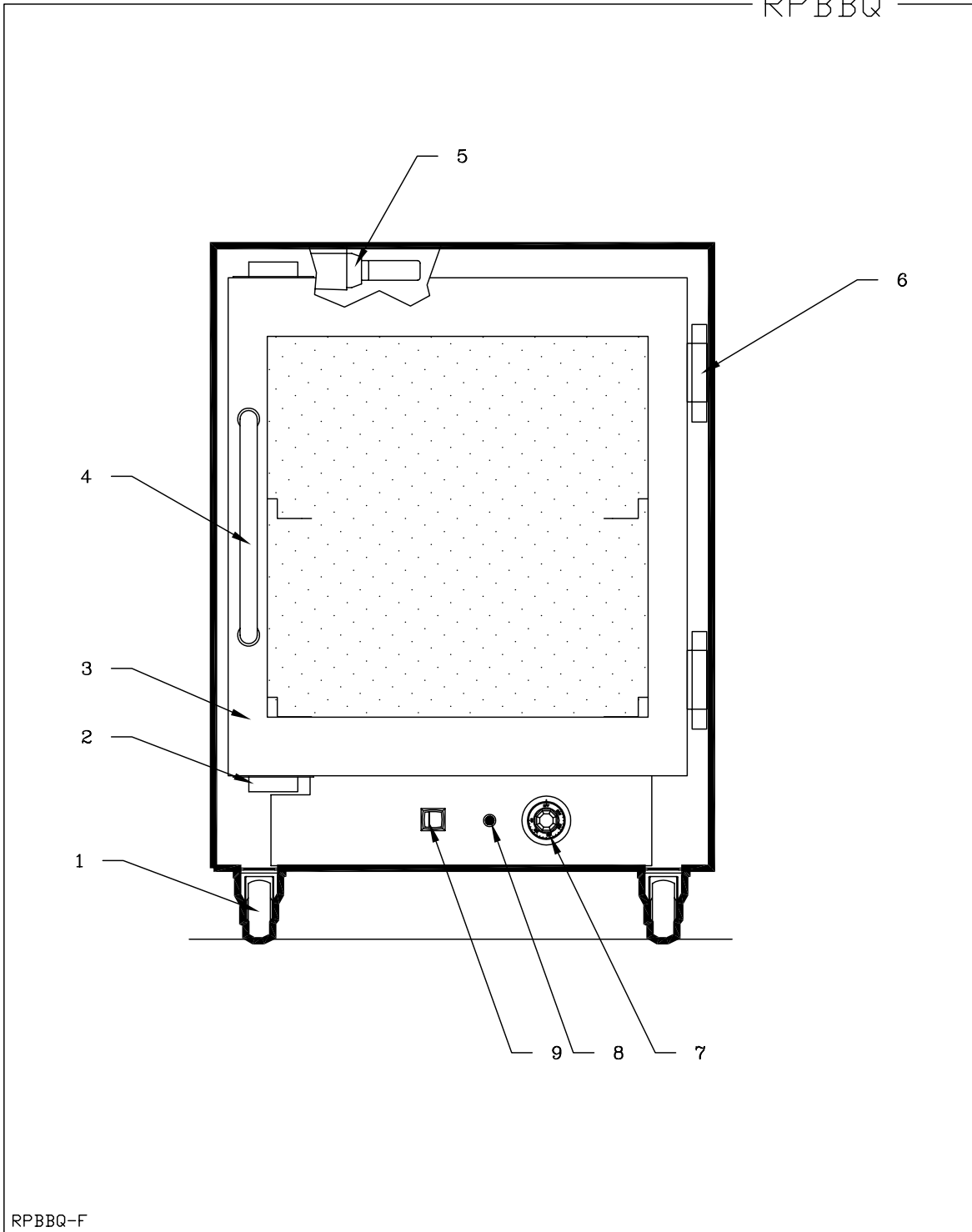


Item	Part Number	Description	Quantity
1	ELC612	RELAY 1HP 2P COIL 120V	1
2	ELO215	OVERLOAD RELAY SINGLE PHASE 2 TO 7 AMPS.	1
AND	ELO220	OVERLOAD RELAY BASE	1
3	ELE110	STRAIGHT ELEMENT 208V 2500W(MODEL 220V 50 & 60Hz)	2
OR	ELE120	STRAIGHT ELEMENT 240V 2500W	2
4	ELM760	MOTOR BLOWER	1
5	ELM790	MOTOR 1/3HP 1PH 115/230V 1800RPM	1
6	ELC908	HEATING CONTACTOR	1
7	ELB071	TERMINAL BLOCK 2P 175A	1
8	ELLO75	SMALL GROUND LOG	1
9	ELT725	TRANSFORMER 240/120 250VA	1
AND	ELT715	TRANSFORMER 240>120 100VA(MODEL 220V 50Hz)	1
10	ELT506	HIGH LIMIT TEMPERATURE	1
11	ELF100	PLUG 250V 30A/ 50A (NEMA 6-50P)	1

Model : DBBQ12

View : BACK

RPBBQ



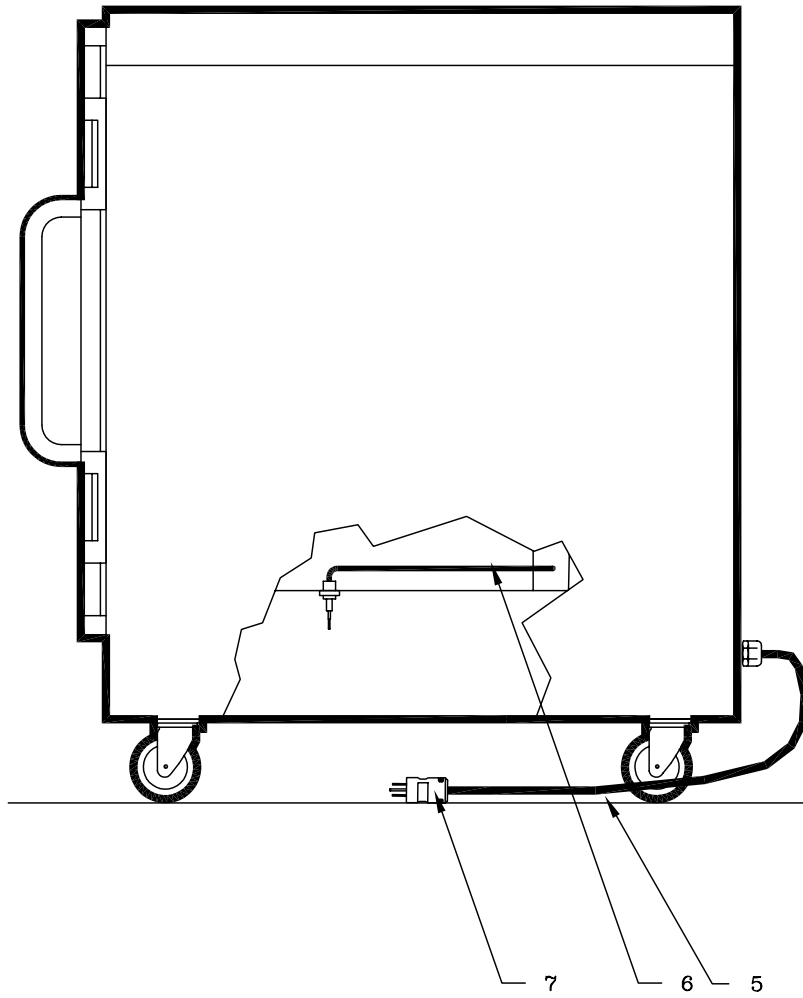
RPBBQ-F

Item	Part Number	Description	Quantity
1	PAR100	SWIVEL CASTER #72336	4
2	QUA200	DOOR MAGNET	2
3	P2325	DOOR 23 1/2" X 25 1/2", 1/4" GLASS	1
4	QUP465	DOOR HANDLE STAINLESS TUBING	1
5	ELD050	INCANDESCENT LIGHT SOCKET	1
6	QUP320	DOOR HINGE	2
7	ELT610A	THERMOSTAT 250F, LOCKED AT 175F	1
AND	ELT615	THERMOSTAT KNOB 250F	1
AND	ELT620	THERMOSTAT BEZEL	1
8	ELL650	RED PILOT LIGHT	1
9	ELI635	SWITCH 20A/130V - 15A/240 V P. LIGHT	1

Model : RPBBQ

View : FRONT

RPBBQ



RPBBQ-C

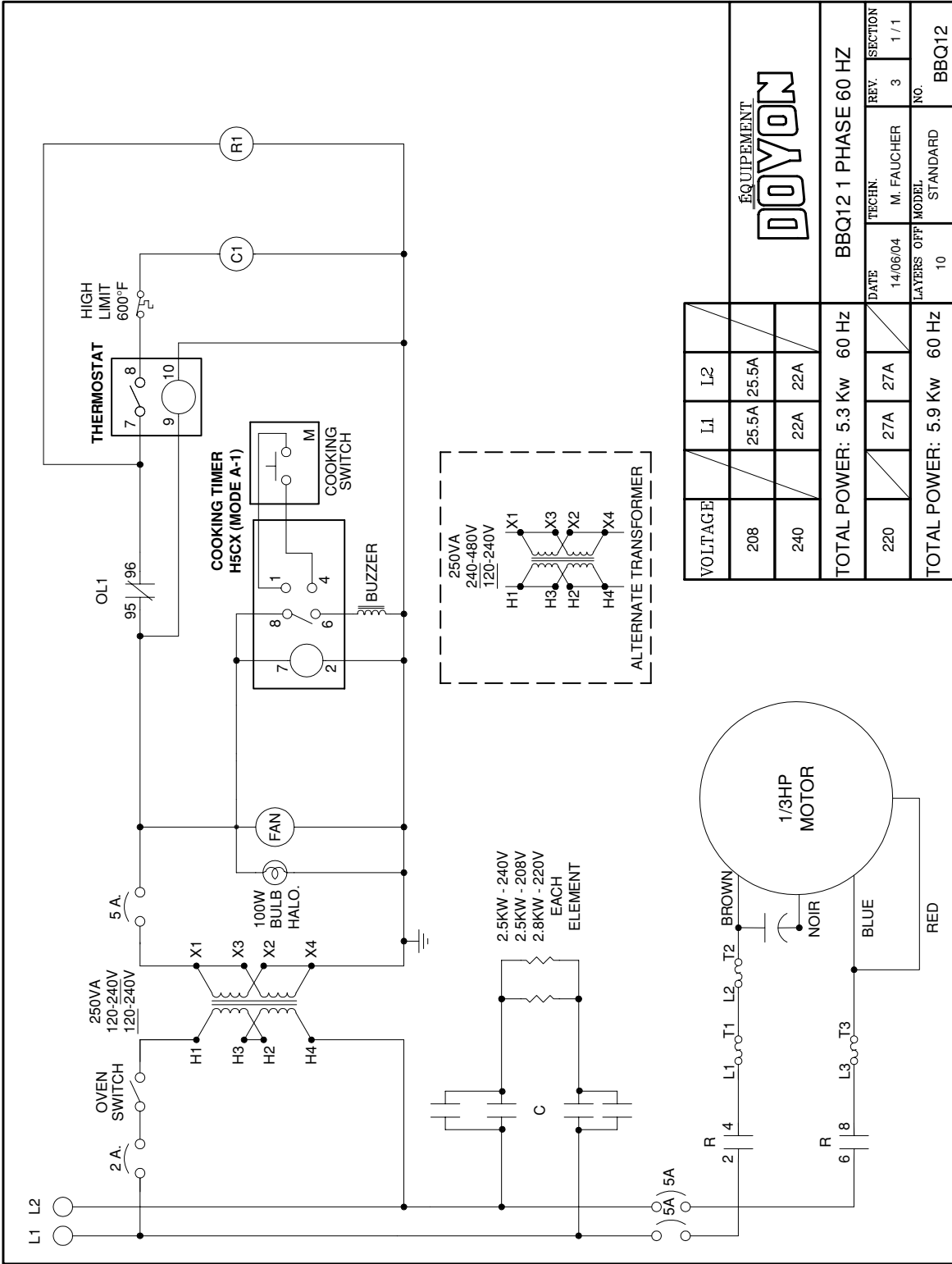
Item	Part Number	Description	Quantity
1	ELE125	STRAIGHT ELEMENT 120V 1000W	1
2	ELF030	PLUG, 2 POLES 3 WIRES 125V 15A	1

Model : RPBBQ

View : SIDE

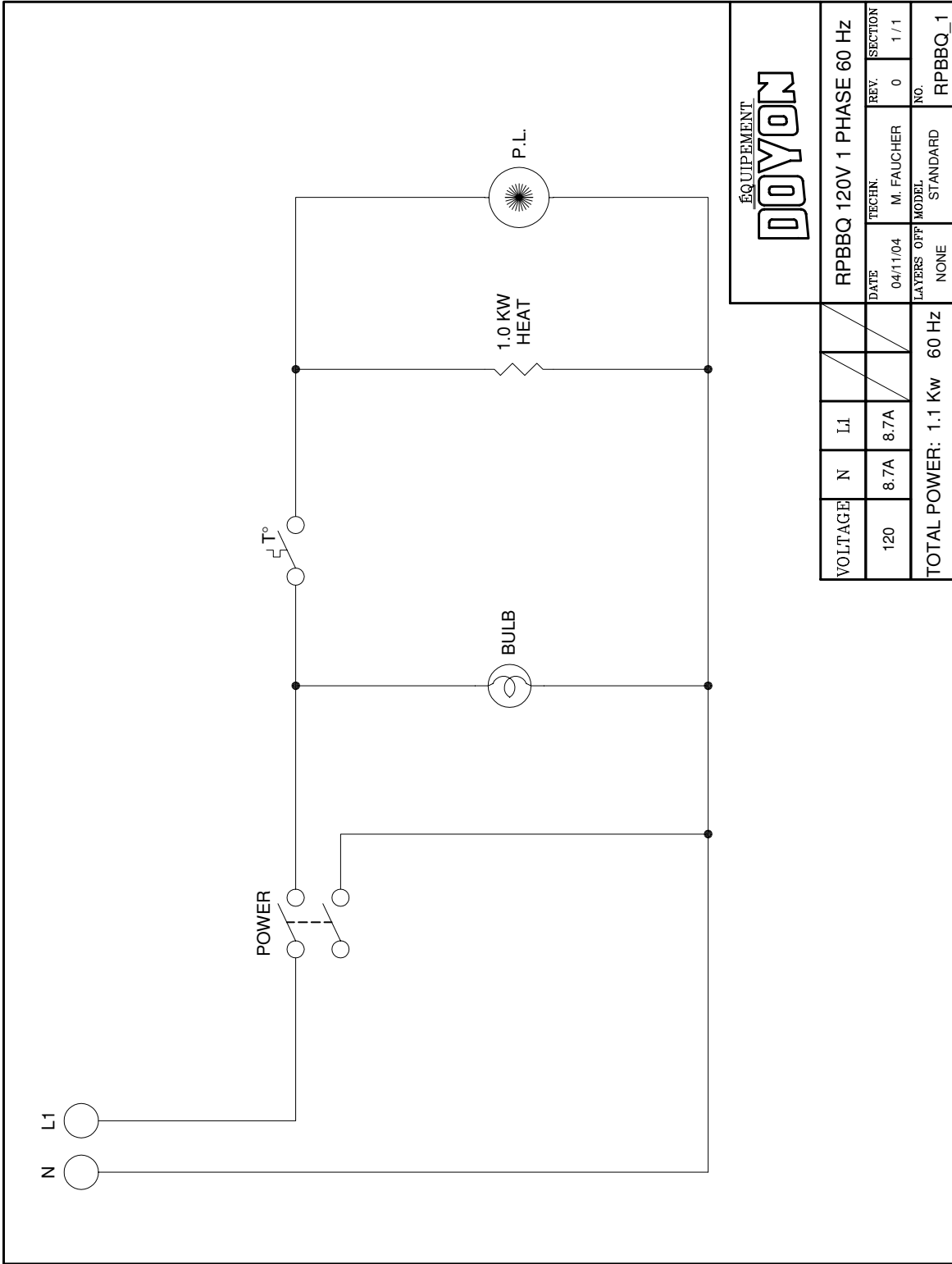
SECTION G

ELECTRIC SCHEMATICS



DOYON
EQUIPMENT

BBQ12 1 PHASE 60 HZ	
DATE	TECHN.
14/06/04	M. FAUCHER
LAYERS OFF	MODEL
10	STANDARD
NO.	
BBQ12	
REV.	SECTION
3	1 / 1



EQUIPEMENT		RPBBQ 120V 1 PHASE 60 Hz	
VOLTAGE	N L1	DATE	REV. SECTION
120	8.7A 8.7A	04/11/04	M. FAUCHER 0 1 / 1
TOTAL POWER: 1.1 Kw 60 Hz		LAYERS OFF	MODEL NO.
		NONE	RPBBQ_1

DOYON

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.