

TLOIG & TLOIIG

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Warranty

CAUTION
**In case of strong gas odors, shut off the gas input valve
and contact a specialized gas technician**

INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Jet Air gas fired 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 front or right side of the oven specifies the model number, type of combustible, BTU rating, operating pressures, serial number, voltage and amperage.

Drawings, electrical diagrams and replacement parts 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 in gas, electricity and plumbing for the installation of the oven.

CONSTRUCTION

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

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

SHIPPING

For your safety, this equipment has been 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 the carrier has 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.

INSTALLATION WARNINGS

The DOYON gas fired ovens are designed to be used with the gas specified on the descriptive nameplate. Refer to National Fuel Gas Code, ANSI-Z223.1-XX and CAN/CGA-B149-XX. Refer to last edition year for XX. Copies of these are available at:

American Gas Association, 1515 Wilson Boulevard, Arlington, Virginia, 22209.

Association canadienne du gaz, 55 rue Scarsdale, Don Mills, Ontario, Canada, M3B 2R3.

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.

FOR YOUR SAFETY

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

INSTALLATION AND SERVICE

WARNING

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.

Installation and service must be done by specialized technicians. Contact a certified gas technician, 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. Installation must also **allow proper access for service** (24 inches each side and back).

The ovens must be installed with a proper ventilation:

- under a vent hood
- or an exhaust pipe connected directly to the oven chimney flue using the draft hood provided with the oven.

DISTANCES TO RESPECT FOR THE INSTALLATION
NEAR FLAMMABLE PRODUCTS

- A) Back and sides of the oven: 0 inch.
- B) Top of the oven: a clearance of 24 inches from the ceiling must exist to permit adequate venting of the exhaust pipe and hot parts, and to give proper access to a technician.
- C) The oven must be installed on a non-combustible floor.
- D) You must have at least 18 inches when you evacuate through a hood canopy.

INSTALLATION

IN GENERAL

See “Warnings” and “Distances to respect for the installation”.

Take off the packaging material with care. Take off all the material used for packing and accessories. Bolt the oven to the floor using the 5 bolts included with the oven. Seal the unit on the floor with silicone. Install the draft hood on the chimney. Verify every adjustments and correct it if necessary. Install the hood covering the top front of the oven.

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

The installation must be conform with the National fuel gas code ANSI Z223.1-XX and CAN/CGA-B149-XX, Gas Installation Code and local Codes where applicable. Refer to last edition year for XX.

The oven's combustion system consists of a very safe gas burner certified in accordance to the American Gas Association Standard in USA and with the Canadian Gas Association in Canada.

1. To the certified gas technician

The burner installed on DOYON gas fired ovens is set up and adjusted at the plant for a first class operation. It is nevertheless necessary to verify on site the pressure at the burner input. The following table indicates the pressures that must be set up to remain conform to the AGA standards or CGA.

TLOIG

GAS TYPE	ALTITUDE (FT)	INPUT (BTUH)	REGULATOR INPUT PRESSURE (Water column inches)	BURNER INPUT PRESSURE (Water column inches)	BURNER ORIFICE SIZE (DMS)
Propane	0-2000 USA	200,000	11,0	7,5	# 15 drill
Propane	0-4500 CAN	200,000	11,0	7,5	# 15 drill
Natural	0-2000 USA	200,000	7,0	3,5	19/64
Natural	0-4500 CAN	200,000	7,0	3,5	19/64

TLOIG

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Propane	0-2000 USA	300,000	11,0	7,5	7/32
Propane	0-4500 CAN	300,000	11,0	7,5	7/32
Natural	0-2000 USA	300,000	7,0	3,5	23/64
Natural	0-4500 CAN	300,000	7,0	3,5	23/64

The burner used is adjusted to be used with the gas indicated on the nameplate. It is nevertheless possible to convert the burner to another gas by doing the modifications indicated in the CONVERSION PROCEDURE provided with the oven. These modifications must be done carefully and completely under the company's instruction to remain conform to A.G.A. or C.G.A standards. Refer to Doyon Equipment to get the right CONVERSION KIT.

Air input settings

Adjust the air trap on the burner blower input as stated below:

OVEN	GAS TYPE	AIR ADJUSTEMENT
TLOIG	Propane	6.75
TLOIG	Natural	5.5
TLOIIG	Propane	4
TLOIIG	Natural	3.5

Gas installation

- The customer must install a manual shut off valve at the end of the gas supply pipe near the burner which is approved by the American Gas Association Standard in U.S. or with the Canadian Gas Association in Canada.
- Plug the oven to the gas supply.
(The pipe, the fittings and the compound must be certified for gas.)
- The gas pipe sealing compound tightness must be verified using a solution of water and soap prior to firing the unit.
- Clean the air contained in the gas supply pipe at the installation to insure a successful firing on the first try.

WARNING

Make sure not to obstruct the overpressure opening on the gas regulator.

Exhaust: A draft hood is provided with the unit and it must be used when the chimney is directly connected to a gas vent pipe. The exhaust pipe must be certified for use of gases.

2. 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.

A phase sequence and loss of phase relay is installed on 3 phases models to avoid wrong rotation direction of the blowers. If the oven does not light up, swap two phases conductors in the supply box and try again. Be sure that the power is really on the 3 phases wires next to the fuses in the control compartment on the front of the oven. Check also if the control fuse located near the main switch is not blown.

3. To the plumber

This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.

- Connect the water supply pipe to the oven using good quality sealing compound. Take care that combustible water pipes do not come in contact with hot parts on the top of the oven.
- Check for leaks of solenoid valve.

Connect the steam system (1/4 NPT) to the cold water distribution network.

We highly recommend a water softener to eliminate minerals in the water. We suggest you to use CUNO # CFS6135 (Doyon part number PLF240).

Note: The water flow valves for steam have been adjusted, DO NOT TOUCH.

OPERATION

1. Turn on the ventilation system if necessary.
2. Turn on the oven.
 - The red pilot light should light up;
 - The inside lighting should light up;
 - The blowers come on and the rack support starts to rotate if the door is closed properly.
3. Adjust the thermostat to the desired temperature.
4. Preheat function can be used as needed. (see Preheat Instructions)
5. Open the door two inches wide and wait until the blowers stop. Load the oven as fast as possible to avoid letting out too much heat. When the door is open, the rack support continues to turn and stops at the position where you can insert the rack.

The temperature will drop. It is perfectly normal as it needs a lot of heat to resume, because of the introduction of cold air and cold material in the oven. You will realize that this has no influence on the oven cooking quality which is excellent on all aspects.

6. If required, start the steam cycle immediately after loading. Set the steam timer and press START. Ex:20.00 = 20 seconds.

A water spray comes in the blowers and in the oven walls. The water vaporizes in the heat and spreads uniformly in the oven.

If required, to allow the steam to evacuate, the user can open the steam evacuation trap located in the chimney, by using the handle on the right front top of the oven. This trap should be closed after being used to keep heat inside the oven. We suggest you to open the trap 2 or 3 minutes after having injected steam, open it for 15 seconds and then close it.

A waiting cycle follows, then the blowers and the burner stop for a moment (approximately 45 seconds).

The blowers come back on and the burner starts.

7. Wait until the products come to a light-medium brown. If desired, you can use the baking timer on the front panel. Adjust the time and press the start button. Ex: 2015 = 20 minutes and 15 seconds.

NOTE: The timer does not shut off the oven at the end of its cycle. It simply activates the buzzer.

POWER FAILURE

The burner, the electric gas valve and the regulator are all designed to be failed safe. There is no special action to take in case of electrical power failure.

8. To stop the oven, set the selector switch to the position "OFF". The oven has been designed to keep the burner blower running for 30 minutes after it has been shut off. This allows the oven to cool down.

PREHEAT INSTRUCTIONS

To use the PREHEAT function, push the preheat switch to start. The preheat function will stop automatically when the door is opened. This is the only way to stop the preheat function.

In order to avoid a temperature drop when loading your next baking, maintain the temperature 75⁰F degrees higher than needed between two baking by using the preheat function.

Example : 375⁰ F degrees temperature using preheat function will rise the temperature at 450⁰ F degrees.

NOTE: The "shift" light is lit when the preheat function is on.

WATLOW PROGRAMMING

The Watlow temperature control can record 12 different menus. It must be programmed before use. It will save its programs in case of power failure.

Each menu includes 3 "STEPS" and each step includes :

<u>Symbol</u>	
• temperature	SP
• time	t
• "EVENT"	E (steam 0001, auto steam 0100, buzzer 0010 or no event 0000)

To access the programming mode :

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Unlock the read only mode (if necessary), press 12 and "CLOCK", LOC appears. Use the arrows to get 0 and press "CLOCK" again. (To put back on read only mode, you have to have 1 before pressing on "CLOCK".)

EXAMPLE 1 (preheat program)

- For menu #1, we will program it so that we have a preheat time of 20 minutes at 400°F followed by a 15 seconds buzzer.

Step #1

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the program number (Ex : #1)

SP1 appears.

Use the arrows to adjust to the desired temperature

Press on the number of the menu to confirm

Suggested values
(400°F)

(ex. # 1)

t1 appears

Use the arrows to select the desired timing

Press on the number of the menu to confirm

(20:00)

(ex. # 1)

E1 appears

Use the arrows to select the appropriate code

Press on the number of the menu to confirm

(0000 for no event)

(ex. # 1)

Step #2**Suggested values**

SP2 appears.

Use the arrows to adjust to the desired temperature

(400°F)

Press on the number of the menu to confirm

(ex. # 1)

t2 appears

Use the arrows to select the desired timing

(00:15)

Press on the number of the menu to confirm

(ex. # 1)

E2 appears

Use the arrows to select the appropriate code

(0010 for buzzer)

Press on the number of the menu to confirm

(ex. # 1)

Step #3**Suggested values**

SP3 appears.

Use the arrows to adjust to the desired temperature

(400°F)

Press on the number of the menu to confirm

(ex. # 1)

t3 appears

Use the arrows to select the desired timing

(00:01)

Press on the number of the menu to confirm

(ex. # 1)

E3 appears

Use the arrows to select the desired code

(0000 for no event)

Press on the number of the menu to confirm

(ex. # 1)

To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

Note: You should always use menu #1 for preheating because the controls starts automatically with this menu.

WARNING

Never use program #1 for a steam cycle because it will start automatically when the oven is turned on.

EXAMPLE 2 (Cooking program with steam cycle)

-For menu #2, we will program it so that we have a steam injection of 20 seconds, a cooking time of 20 minutes at 375°F followed by a 15 seconds buzzer.

To access the programming mode:

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the menu number (Ex. #2)

Step #1**Suggested values**

SP1 appears.

Use the arrows to adjust to the desired temperature

(375°F)

Press on the number of the menu to confirm

(ex. # 2)

t1 appears

Use the arrows to select the desired timing

(00:20)

Press on the number of the menu to confirm

(ex. # 2)

E1 appears

Use the arrows to select the appropriate code

(0001 for the steam)

Press on the number of the menu to confirm

(ex. # 2)

Step #2**Suggested values**

SP2 appears.

Use the arrows to adjust to the desired temperature

(375°F)

Press on the number of the menu to confirm

(ex. # 2)

t2 appears

Use the arrows to select the desired timing

(20:00)

Press on the number of the menu to confirm

(ex. # 2)

E2 appears

Use the arrows to select the appropriate code

(0000 for no event)

Press on the number of the menu to confirm

(ex. # 2)

Step #3**Suggested values**

SP3 appears.

Use the arrows to adjust to the desired temperature

(375°F)

Press on the number of the menu to confirm

(ex. # 2)

t3 appears

Use the arrows to select the desired timing

(00:15)

Press on the number of the menu to confirm

(ex. # 2)

E3 appears

Use the arrows to select the desired code

(0010 for the buzzer)

Press on the number of the menu to confirm

(ex. # 2)

To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

After fulfillment of this program:

- The oven will continue to heat because there was a temperature included in step 3. If the temperature at that step would have been of 0°F, the oven would have stopped at the end of the program.
- In this example, the inside buzzer will work 15 seconds while the outside buzzer will start and will not stop until another program is selected.
- If you want to end a program already running, press the button corresponding to that menu and then choose a pause menu. If you stop a program that was running without choosing another menu, it will be paused in the conditions in which it was stopped. Ex: If there is an interruption during a steam cycle, it will keep running until you choose another menu. However, there is a 45 seconds limit time for the steam, independent from the Watlow controller.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts. Take care of water and gas piping system when servicing.

Control parts are under the left front bottom panel and under the control panel. Remove the front panels by screwing out the only screw on each panel.

Gas and motor systems are on the top of the oven. It is usually not necessary to remove the hood.

Questions	Solutions
The oven temperature drops when loading and needs a certain amount of time before it stabilizes.	This is normal. The opening of the door produces an important loss of heat. The rack loaded with cold pastries need a large amount of heat to get back to its original temperature. The same thing happens with domestic ovens. You will realize that your new gas oven can provide an excellent baking quality for any kind of products you want to bake.
The oven does not turn on.	<u>If the oven is turned on for the first time and nothing happens</u> , just reverse the two phases feeders in the main supply box. A phase sequence relay is installed on the oven to avoid burner fan to turn in the wrong direction. <u>If the oven has already functioned</u> , check the motor fuses and the overload relays located in the electrical control panel. Turn the main power off to replace the fuses.
The oven does not produce heat.	Make sure that the door is closed and the thermostat adjusted to the desired temperature. (You can hear the oven blowers.) <u>If the oven blowers are not on</u> , check the overload relays located in the control compartment. If anyone of these is disengaged, call for a qualified technician. <u>If the blowers run normally</u> , make sure that the gas valve is open.
• The burner goes to lock-out because of:	The burner is equipped with multiple

<p>a) Flame failure:</p> <p>b) The spark is irregular or not present:</p> <p>c) The air pressure switch does not close its contact.</p>	<p>interlocked safety devices. In the event of a failure of the flame or any blockage of the combustion air supply, the burner will "lock out" in the safety condition.</p> <ul style="list-style-type: none"> • Air has not been bled from the gas line. • Porcelain insulators cracked (very little cracks is enough). • Spark probe grounded. • It may be disconnected, incorrectly set, defective, or the burner fan can be dirty and does not produce enough vacuum.
<p>The steam system does not react correctly.</p>	<p>Check if the water supply is connected and the input valve opened.</p> <p>Call for a qualified electrician or plumber if required.</p>

Keep the air inlet of the burner free of obstruction.

CAUTION

Never try to modify the burner controls. This must be done only by a qualified technician and under the company's instructions.

MAINTENANCE

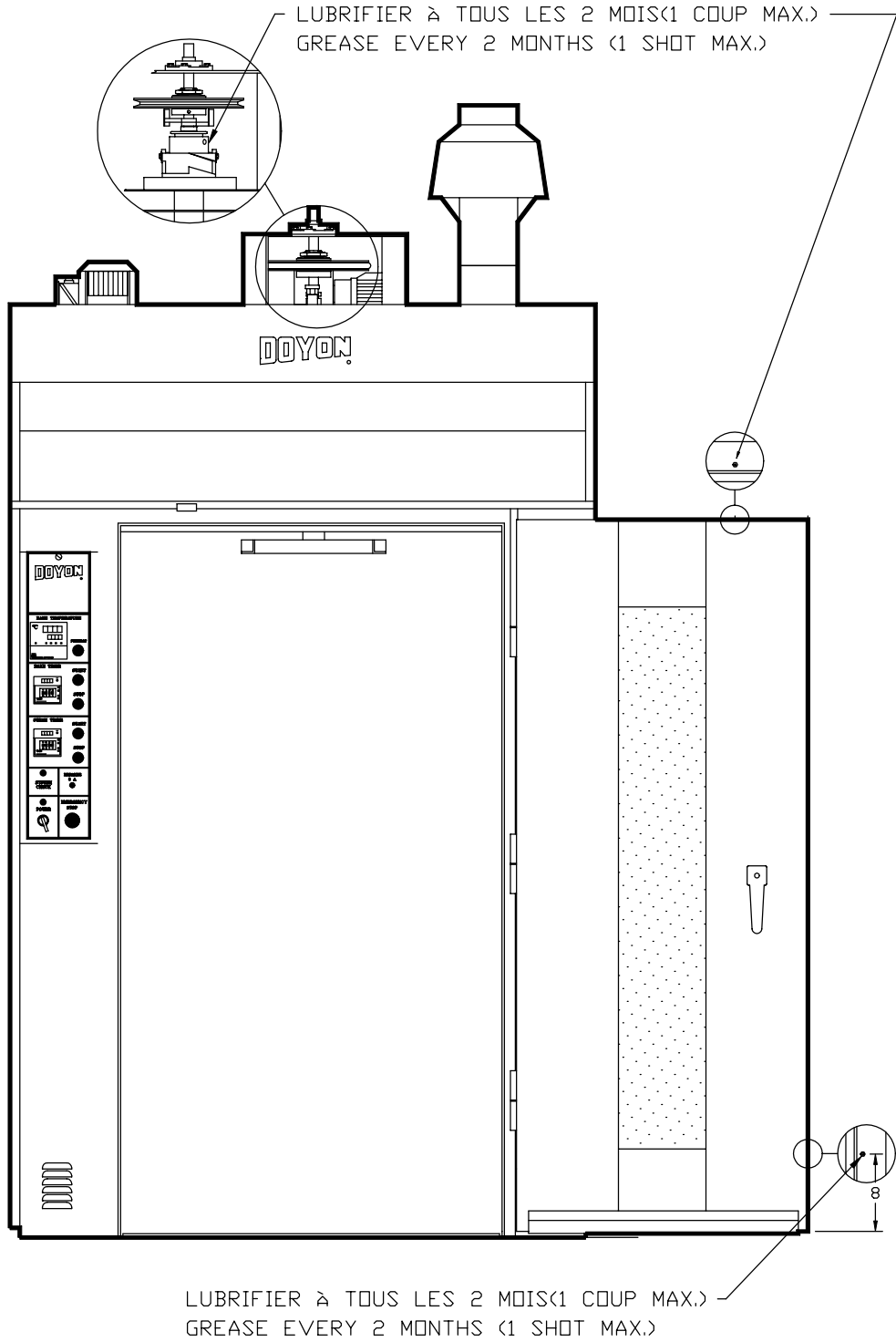
MAINTENANCE OF THE OVEN

- Grease regularly as shown in "LUBRIFICATION AND ADJUSTMENT" section.
- Use only grease provided with the oven.
- It is recommended to use a water filter to avoid accumulation of minerals inside the oven during the use of the steam cycle.

MAINTENANCE OF THE BURNER

- Every three months, verify and clean the burner air inlet in order to remove dust and particles.
- Once a year, you should ask a certified technician to make a tune up.
Make sure everything works properly, verify and clean especially:
 1. The gas mixer.
 2. The spark rod and porcelain insulators.
 3. The flame detection rod.
 4. Verify the burner input pressure.
 5. Verify every adjustments.
 6. Clean every moving pieces.
 7. Lubricate the motor.

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OVEN 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 cleaner.	We recommend and sell: Stainless steel cleaner SANY or CURTIS (comestible) Part number : NES201

FOR MORE INFORMATION,
PLEASE CONTACT OUR OFFICE :

DOYON EQUIPMENT INC.
1255, rue Principale
Linière, Qc, Canada G0M 1J0

Tel. : 1 (418) 685-3431
Canada : 1 (800) 463-1636
U.S. : 1 (800) 463-4273
FAX : 1 (418) 685-3948

Internet: <http://www.doyon.qc.ca>

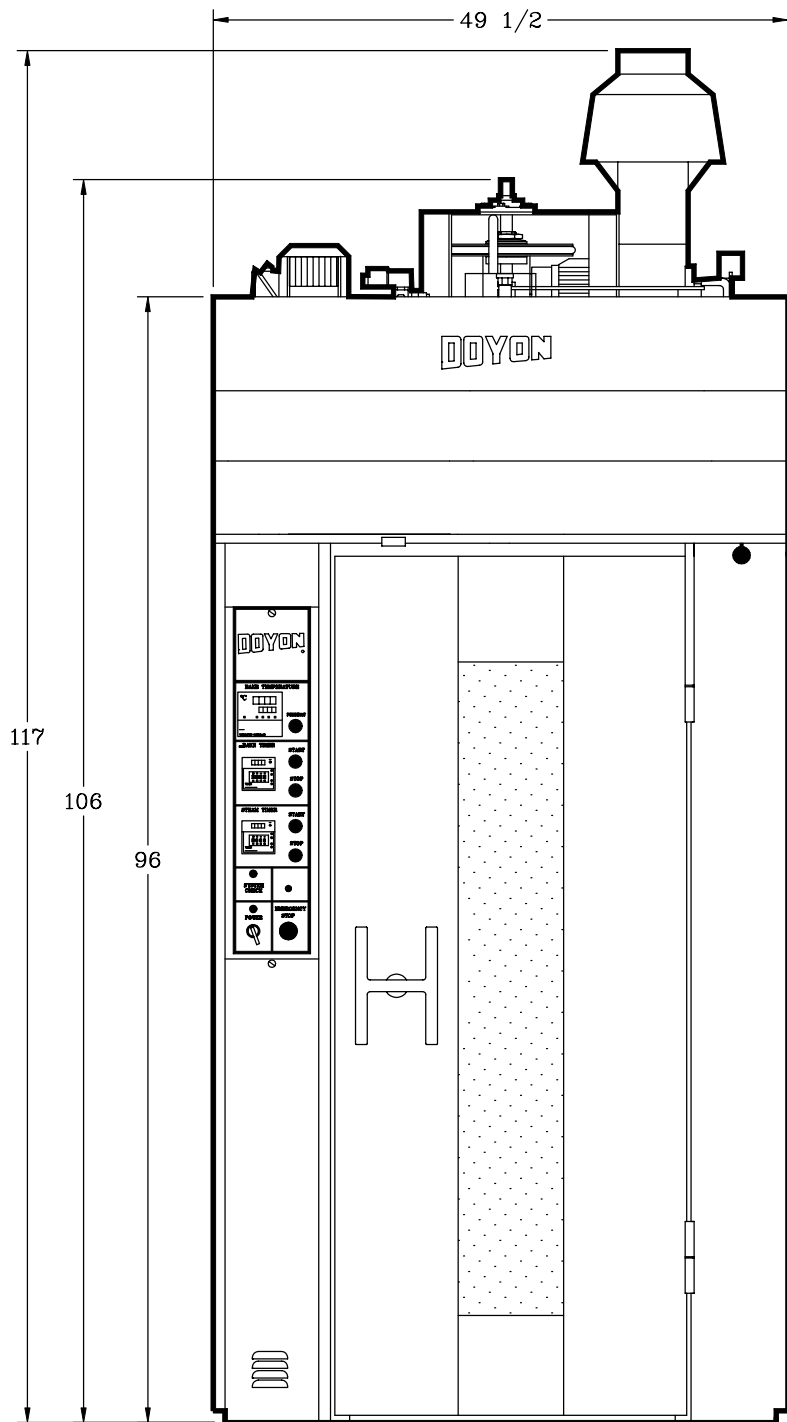
E-Mail : doyon@doyon.qc.ca

SECTION
B

DIMENSIONS

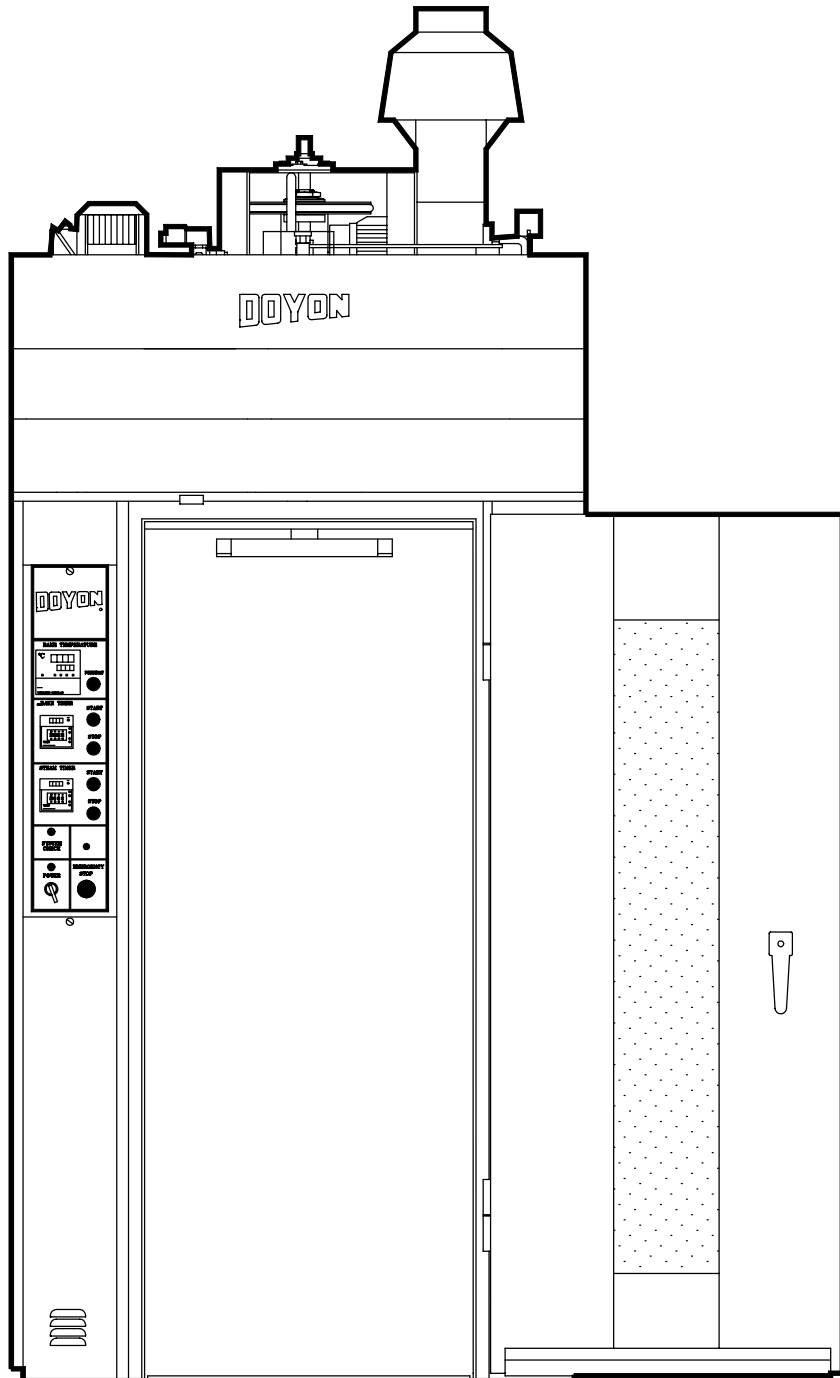
B1

TLOIG

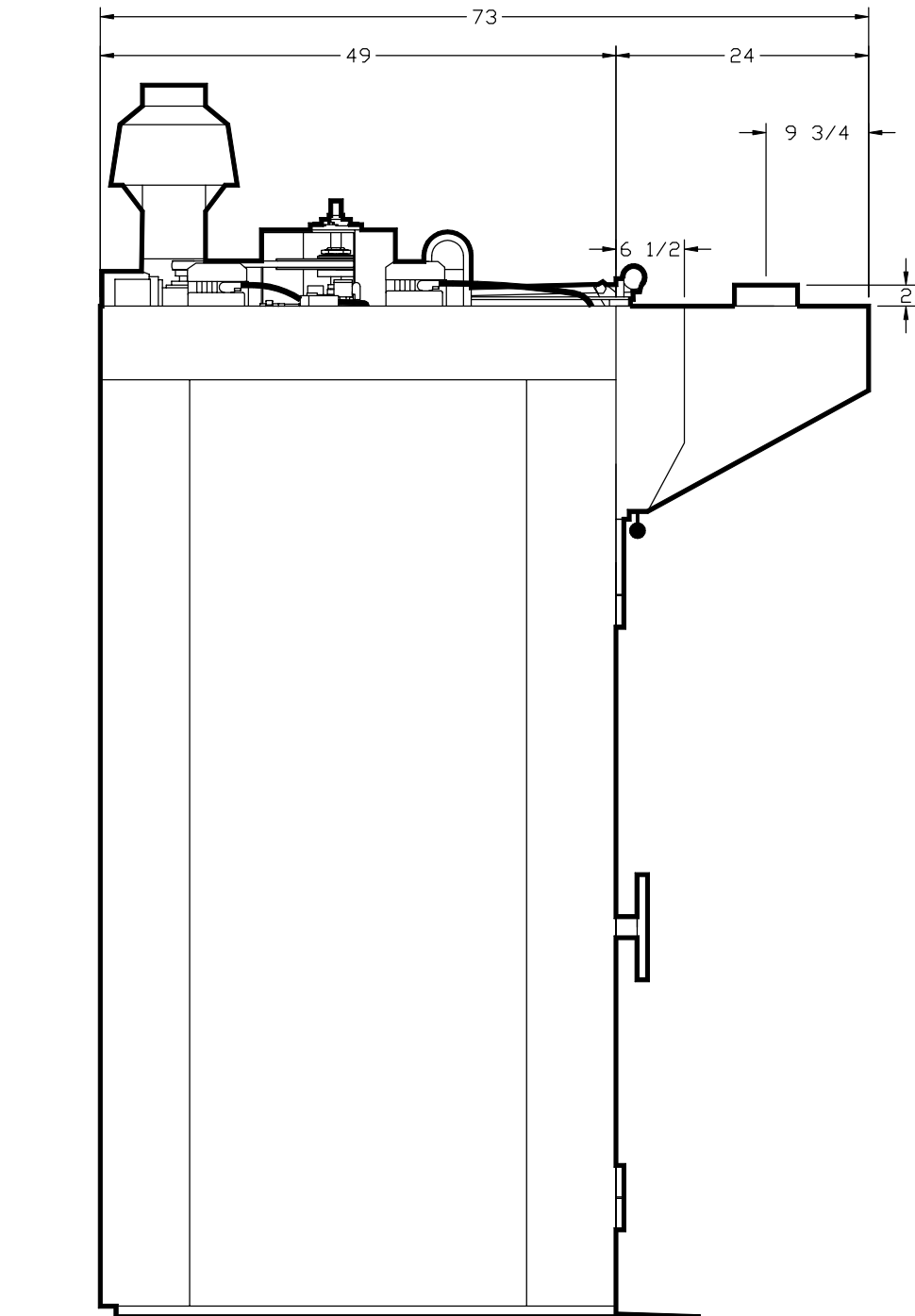


TLOIG-F

TLOIG

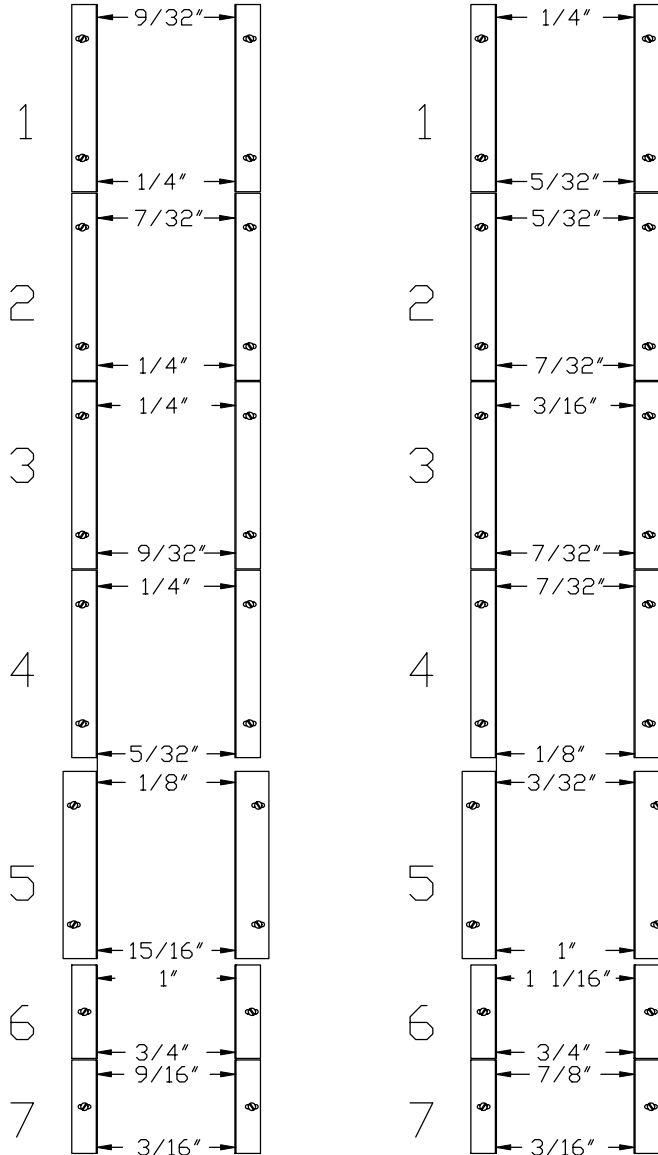


TL01G



ARRIERE
REAR

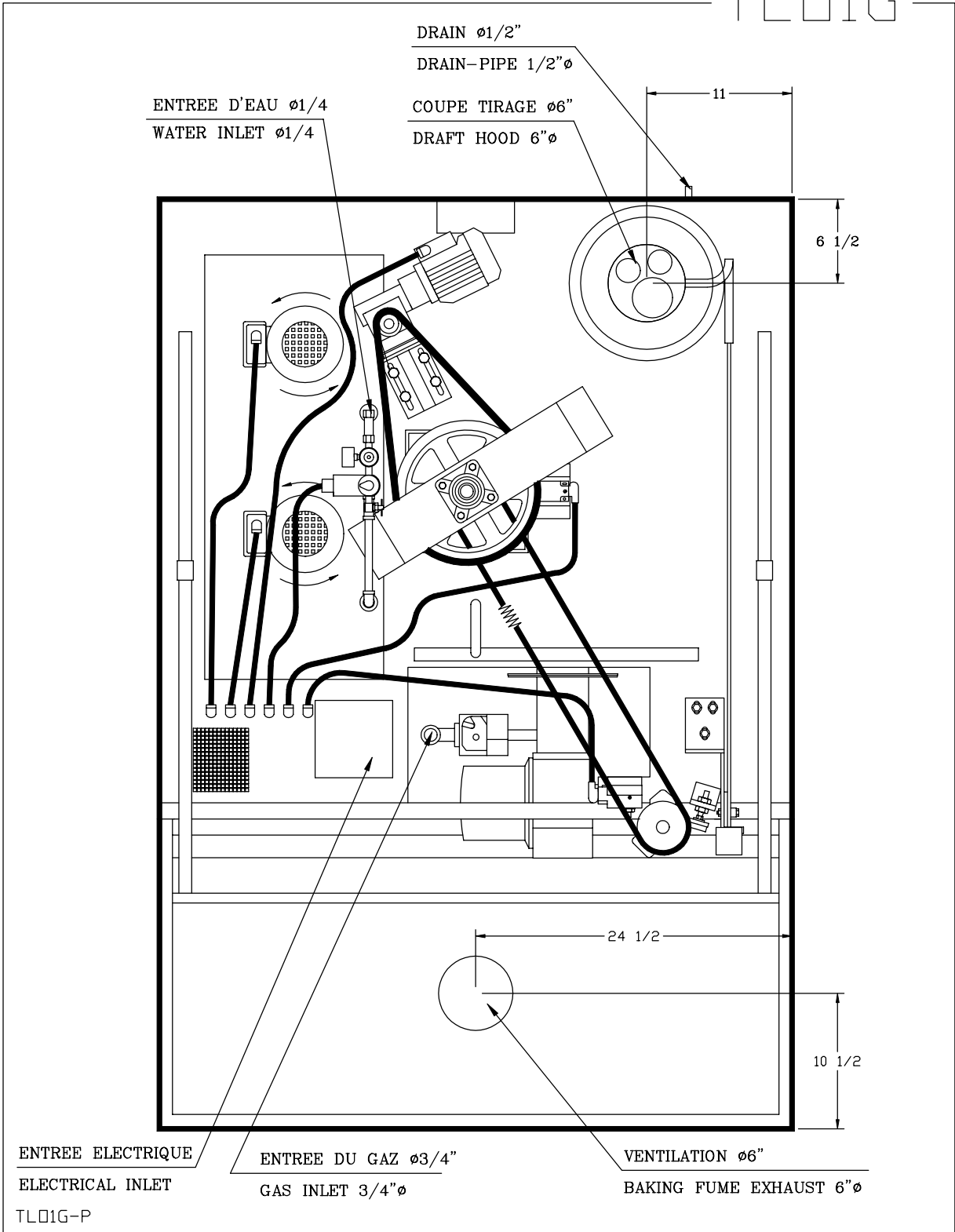
AVANT
FRONT



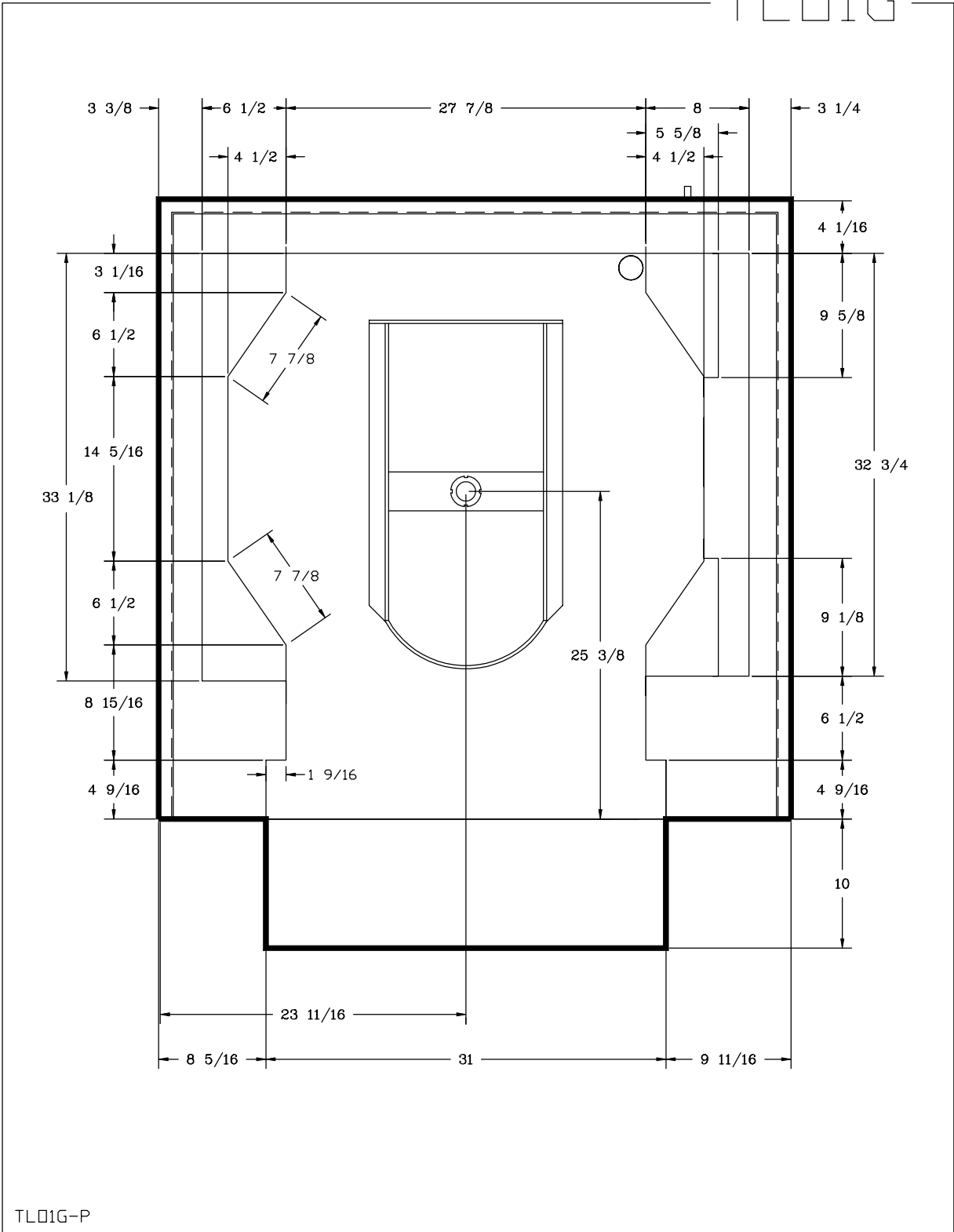
NOTE: AJUSTEMENT DES
OUVERTURES DE SORTIES
D'AIR FORCE SUR LE
FOUR TLO-1-G.

NOTE: SETTING OF FORCED
AIR EXIT OPENING ON
TLO-1-G OVEN.

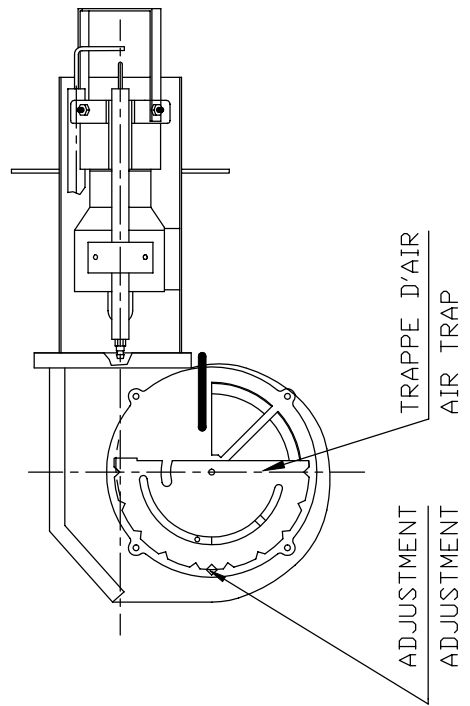
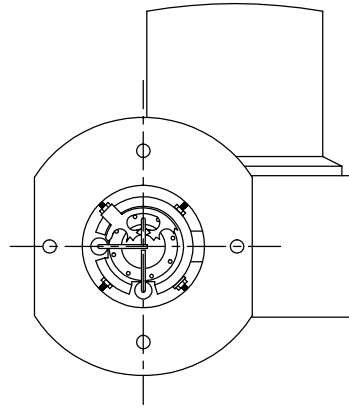
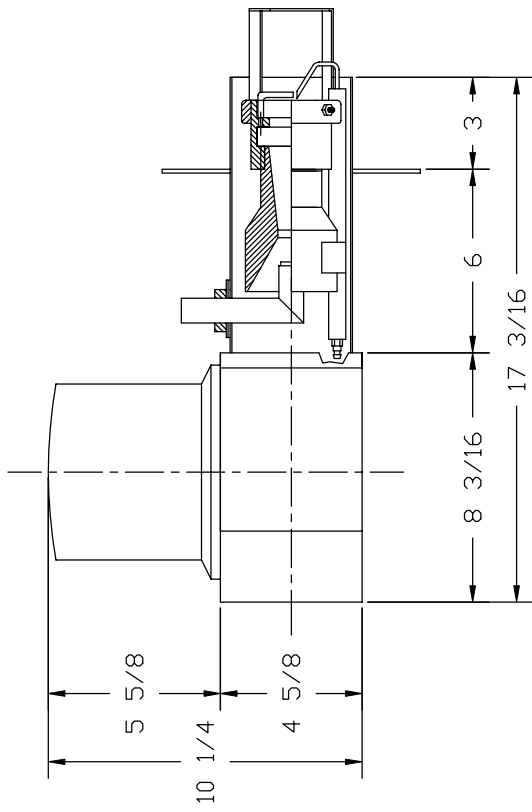
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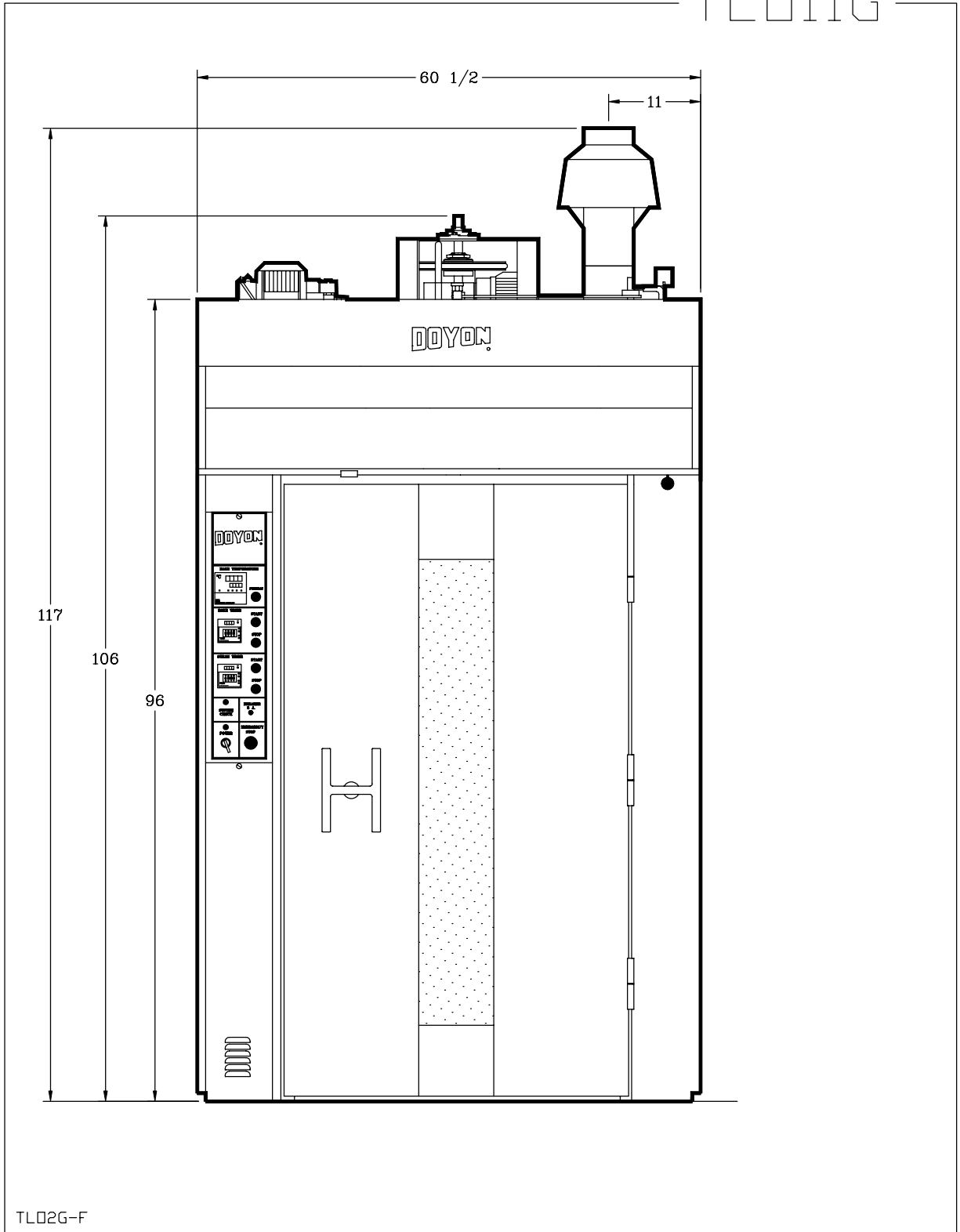
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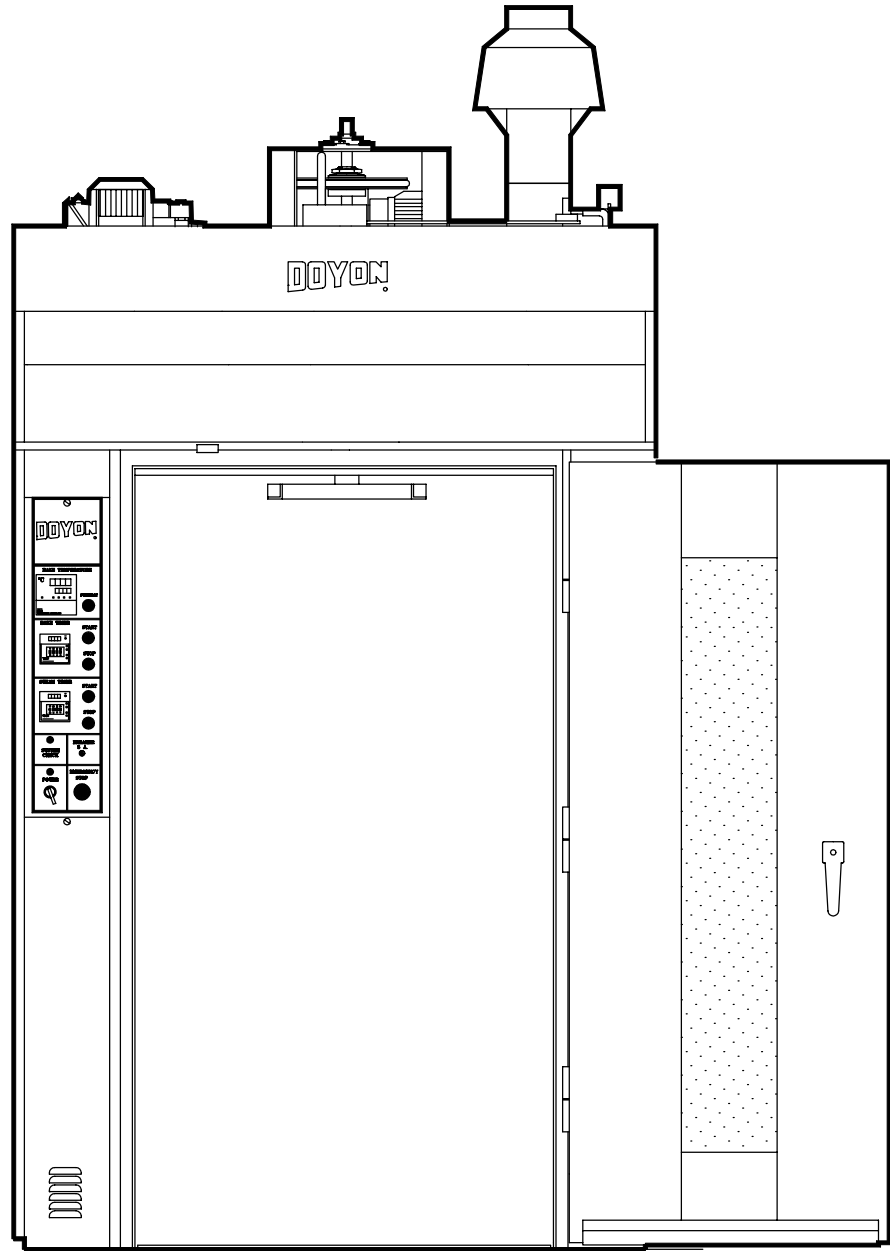
TL01G-P



BRULEUR
BURNER

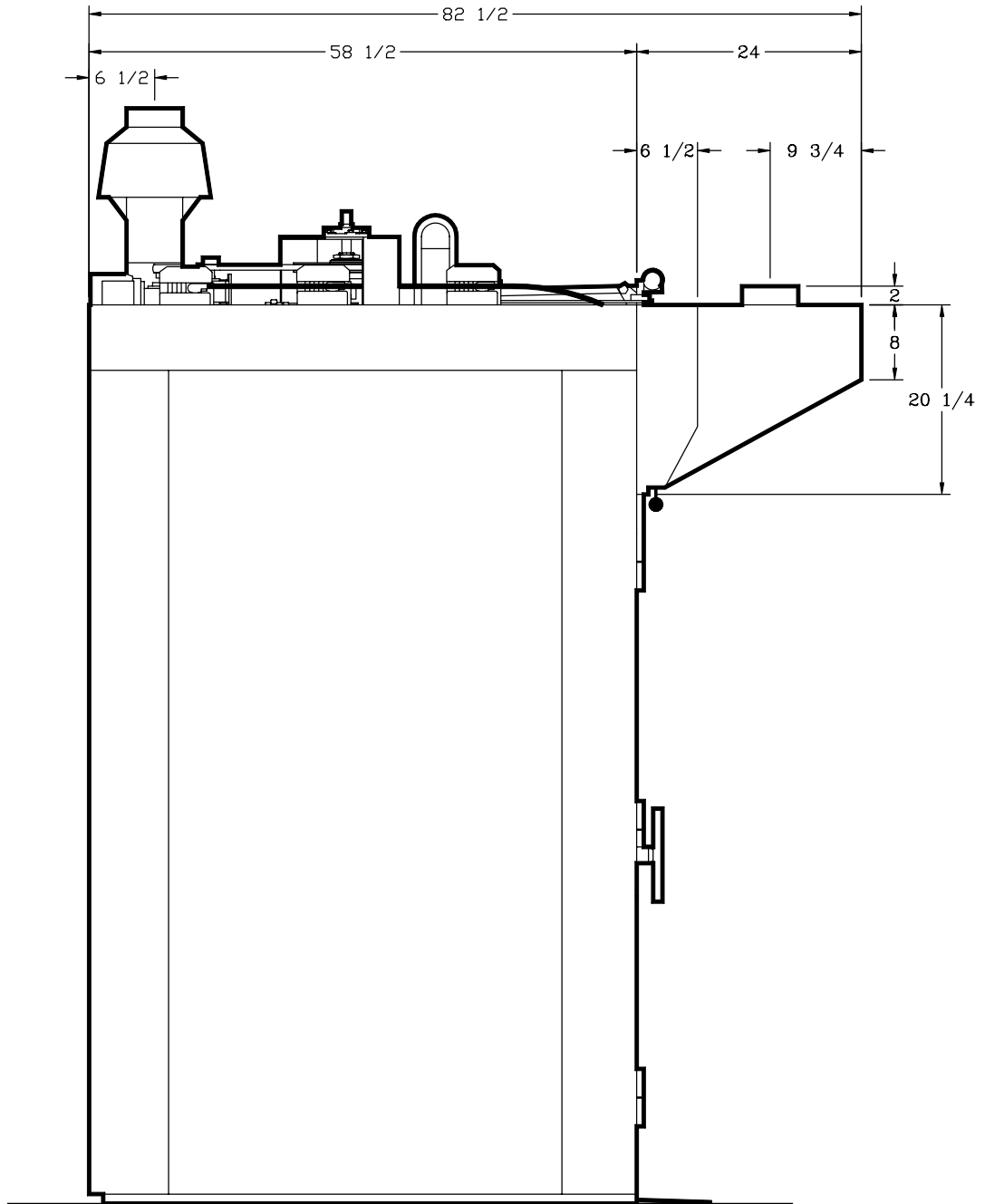


TLOIIG



B10

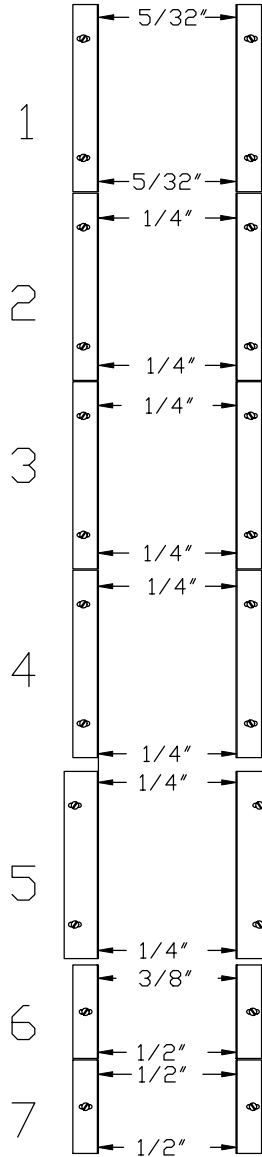
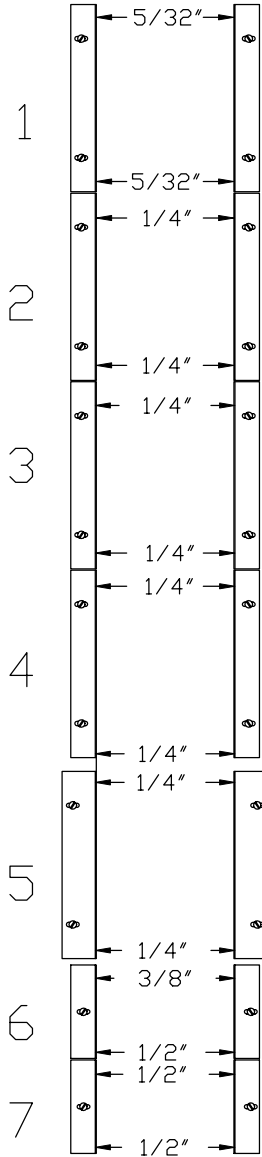
TLOIIG



TL02G-C

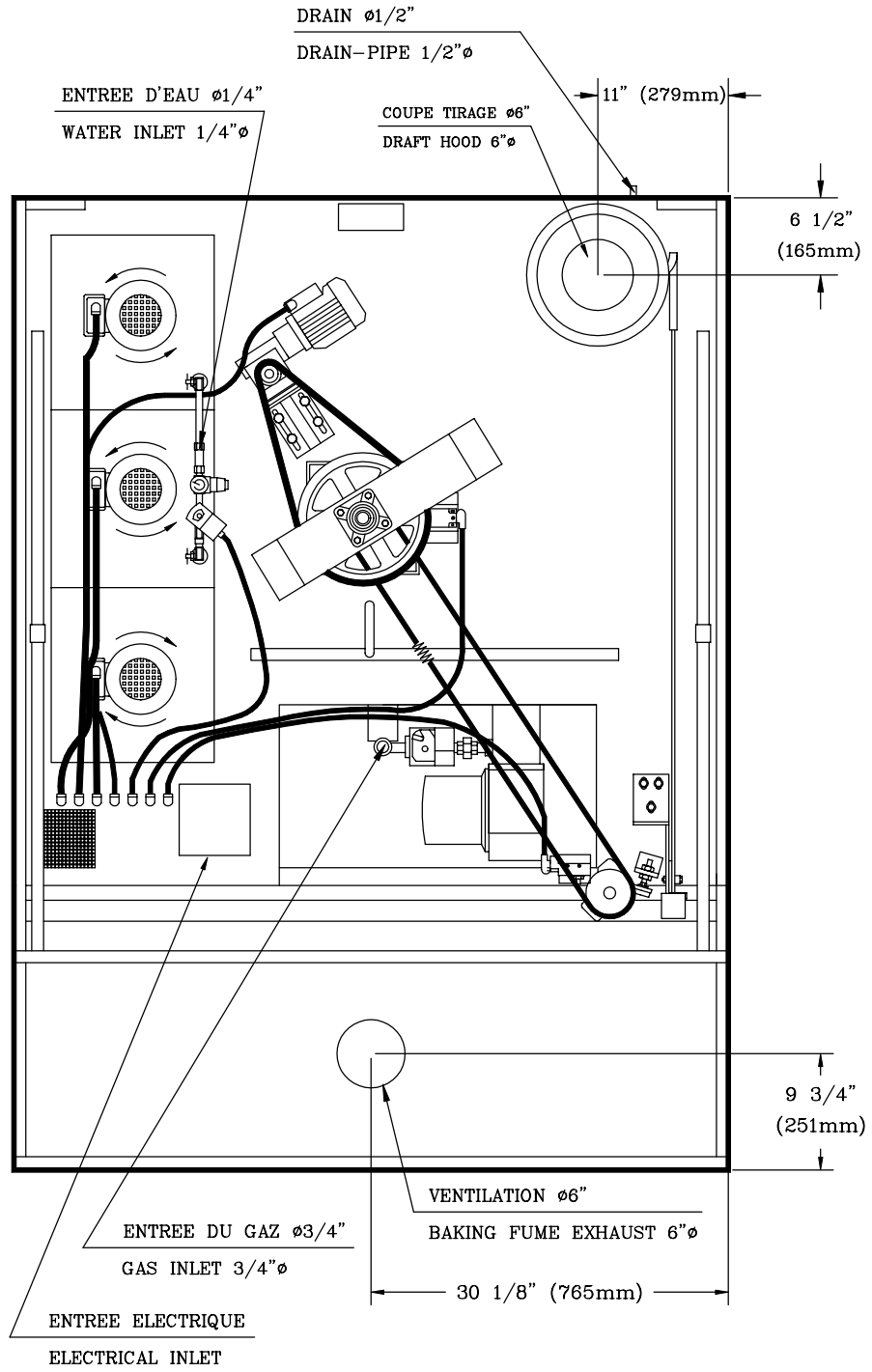
ARRIERE
REAR

AVANT
FRONT

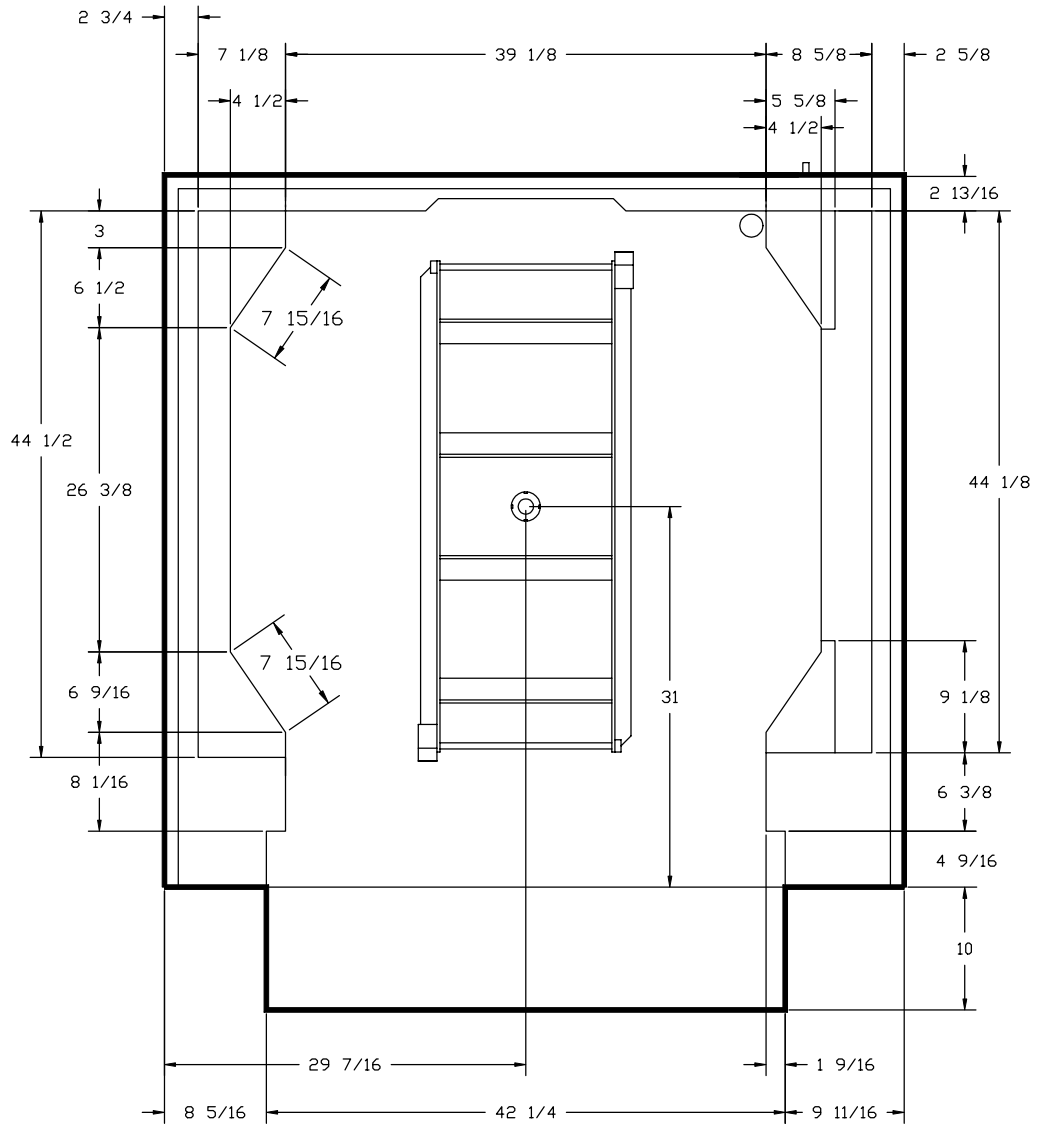


NOTE: AJUSTEMENT DES
OUVERTURES DE SORTIES
D'AIR FORCE SUR LE
FOUR TLO-2-G.

NOTE: SETTING OF FORCED
AIR EXIT OPENING ON
TLO-2-G OVEN.

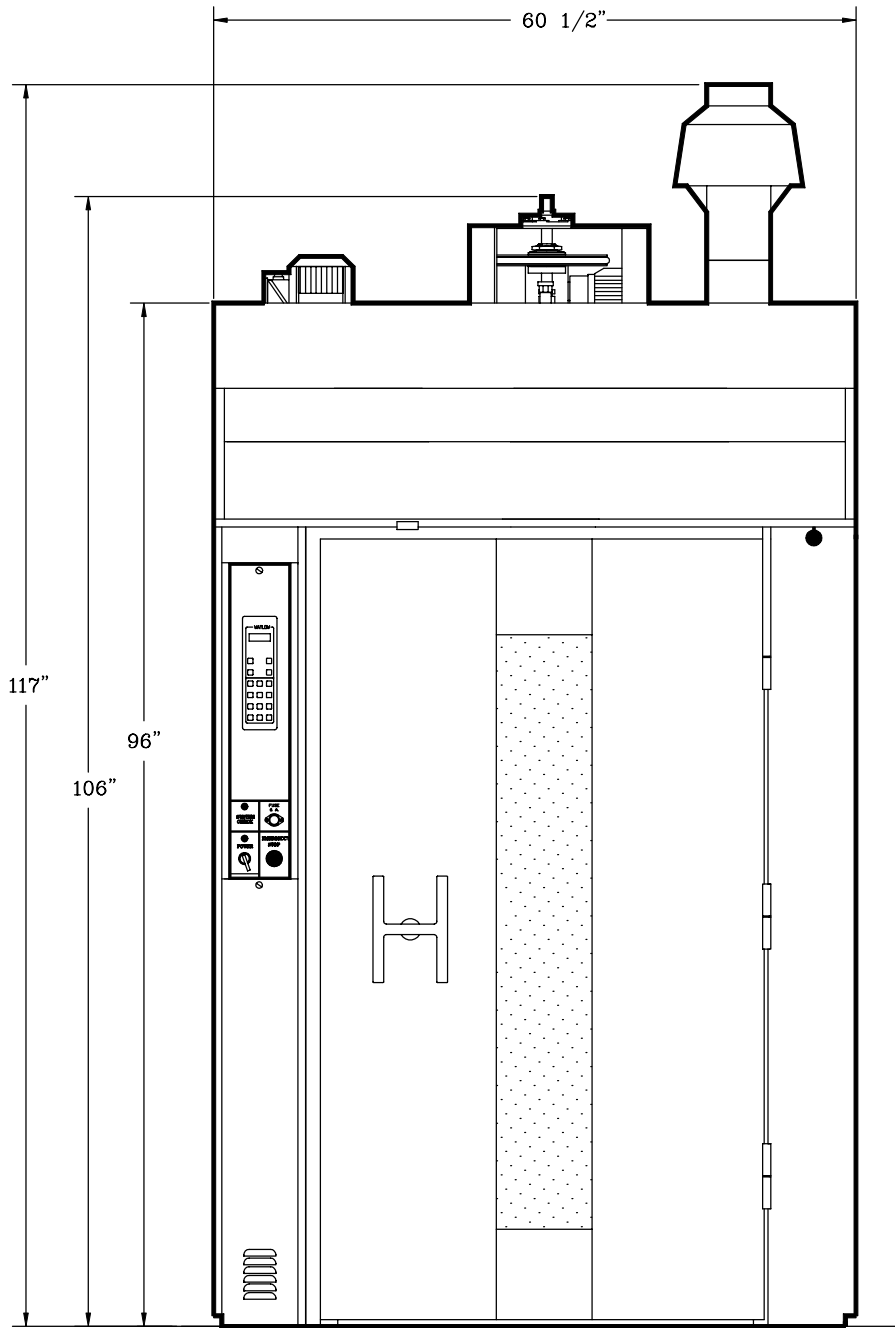


TLQIIG



B14

TLOIIG



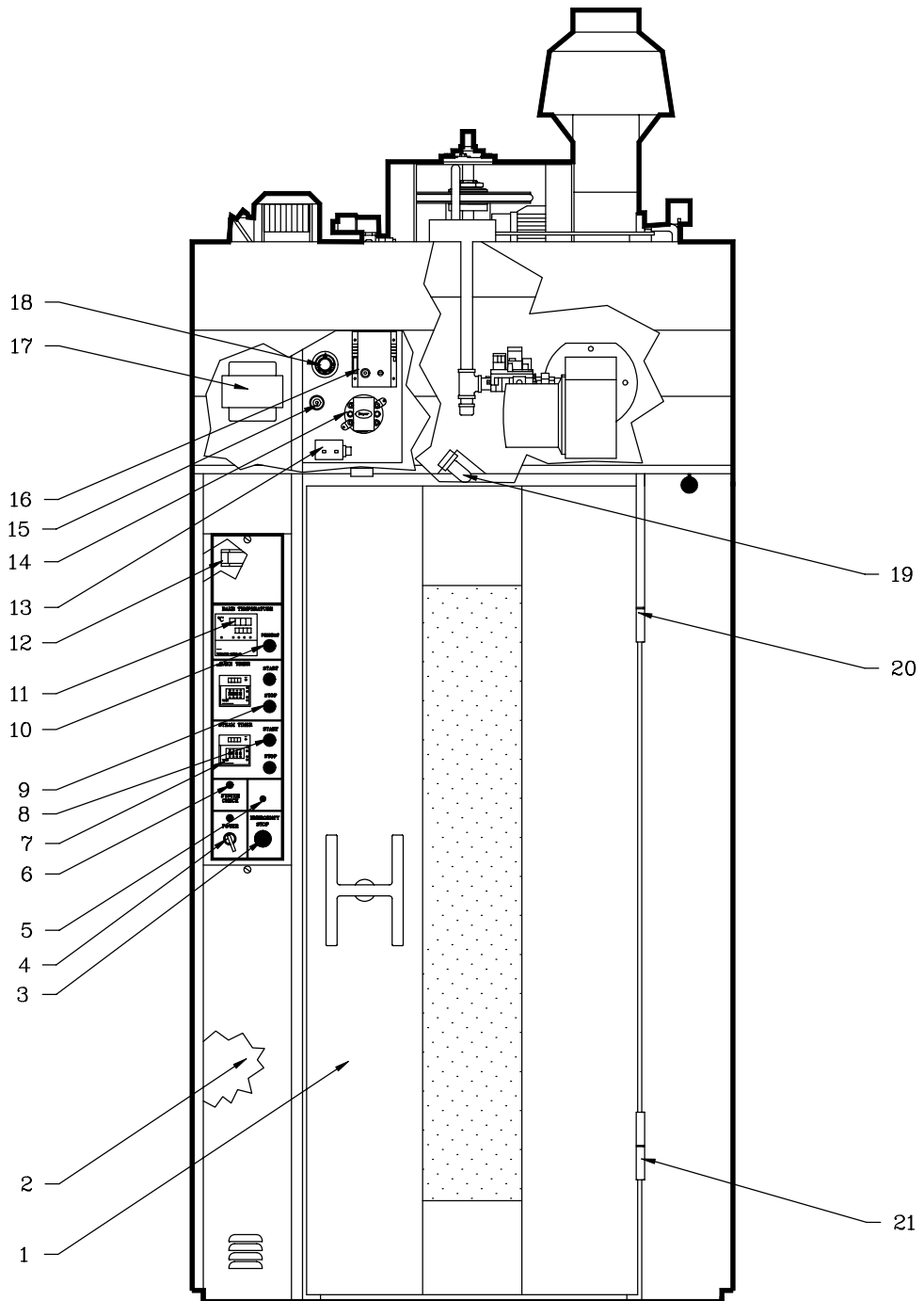
TL02GW-F

SECTION
C

BURNER AJUSTEMENT

SECTION
E

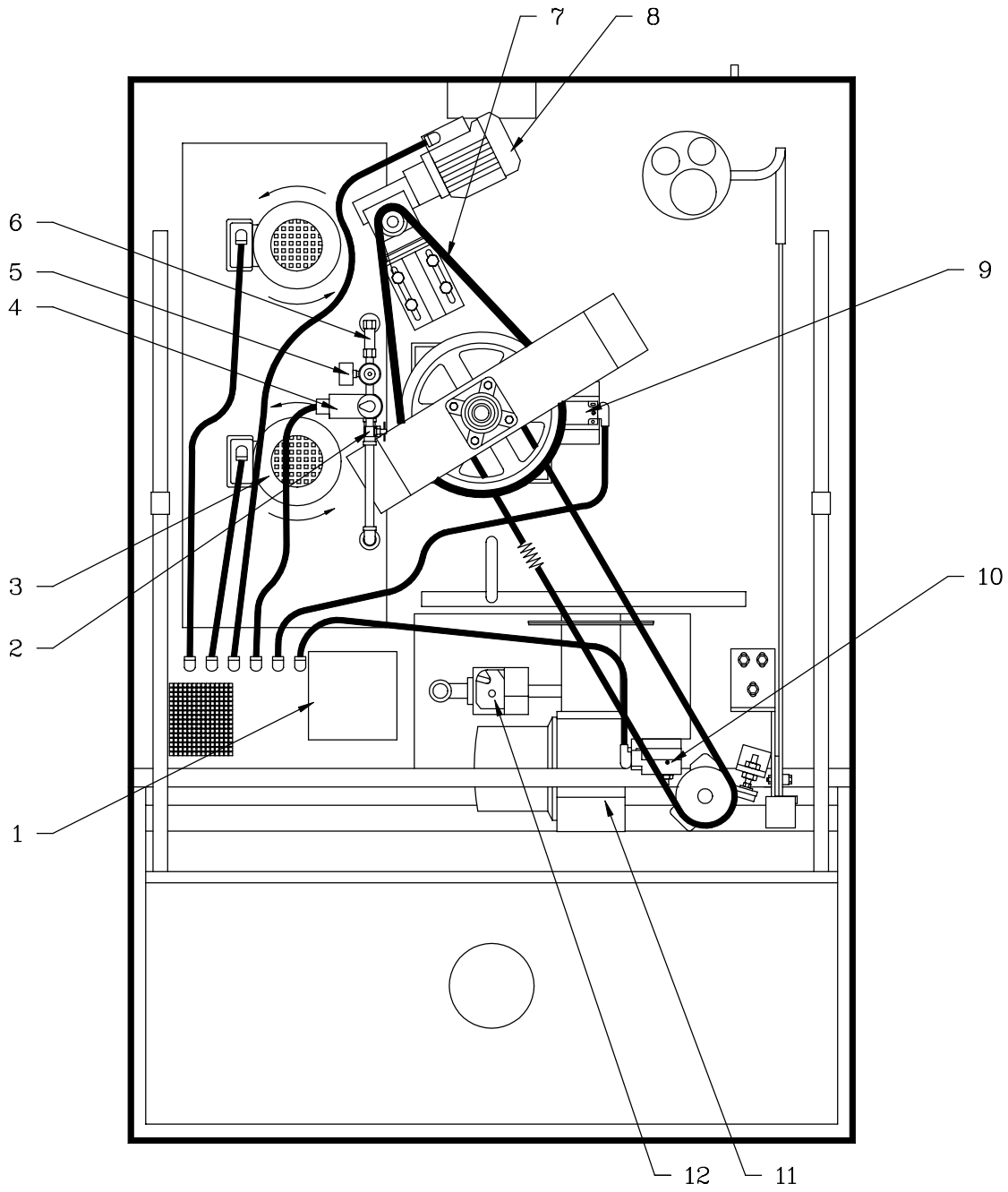
COMPONENT PARTS



Item	Part Number	Description	Quantity
1	P3073	TLO-1 DOOR OVEN 30 X 73(TLO-1)	1
OR	P4173	TLO-2 DOOR OVEN 41 5/8 x 73(TLO-2)	1
2		CONTROL PANEL 208V 3PH TLO-1-G	1
3	ELP991	EMERGENCY SWITCH KNOB	1
AND	ELI575	CONTACT BLOCK 1NC	1
4	ELI550	MAIN SWITCH (SELECTOR)	1
AND	ELI570	CONTACT BLOCK 2NO	1
5	ELB096	5A BREAKER	1
6	ELL650	PILOT LIGHT	2
7	ELM631	OMRON TIMER H5AN	2
AND	ELM632	CLEAR COVER FOR TIMER H5AN	2
8	ELP994	PUSH-BUTTON (BLACK)	2
AND	ELI555	CONTACT BLOCK 1NO	2
9	ELP994	PUSH-BUTTON (BLACK)	2
AND	ELI575	CONTACT BLOCK 1NC	2
10	ELL780	HIGHLITED PUSH BUTTON SOCKET	1
AND	ELL755	PUSH BUTTON SOCKET (N.C.)	1
AND	ELL645	MINIATURE LAMP 3 WATTS 130 VOLTS	1
AND	ELI555	CONTACT BLOCK 1NO	1
11	ELT525	TEMPERATURE CONTROLLER OMRON E5AN	1
AND	ELT522	THERMOCOUPLE J TYPE	1
12	ELM760	MOTOR BLOWER	1
13	GAT100	TRANSFORMER 120/25V 20VA.	1
14	GAP300	PRESSURE SWITCH DWYER	1
15	ELS970	BUZZER	1
16	GAB500	ELECTRONIC CONTROL WITH ALARM CONTACT COMPONENT #17 BELOW USED ON MODELS 50Hz ONLY)	1
17	ELT729	TRANSFORMER 120/240 TO 120/240 750VATRANSFORMER 240<120V 1KVA)	1
18	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
19	ELA350	HALOGEN BULB 100 WATTS 120V	1
AND	ELD050	INCANDESCENT LIGHT SOCKET	1
20	50001403	TOP DOOR HINGE (DOOR PART)	1
AND	50001405	DOOR HINGE (OVEN PART)	1
AND	50001117	DOOR HINGE SPACER	1
21	50001404	DOOR HINGE (DOOR PART)	2
AND	50001405	DOOR HINGE (OVEN PART)	2
AND	50001117	DOOR HINGE SPACER	2
22	QUE910	DOOR GASKET FOR TLO (FT)	16
23	STS315	BOTTOM DOOR SEALER FOR TLOI	1
OR	STS320	BOTTOM DOOR SEALER FOR TLOII	1
24	STS325	SILICONE SEALER FOR STS315 AND STS320	1

Model : TLO-1-G

View : FRONT

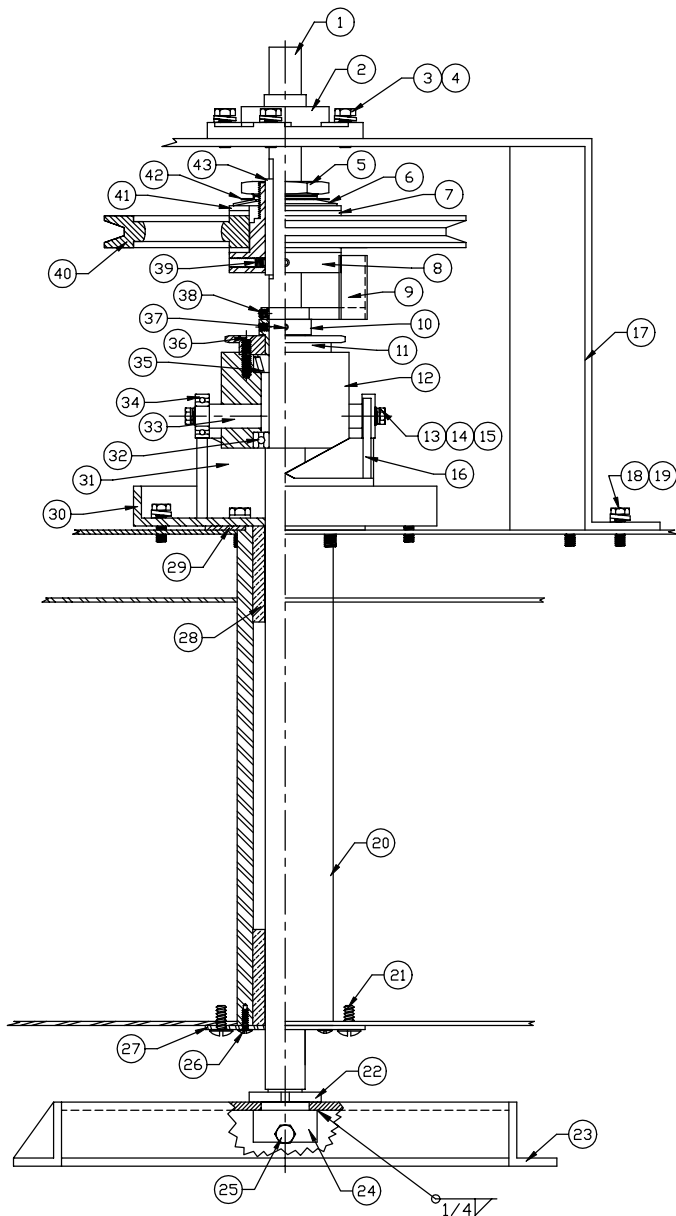


Item	Part Number	Description	Quantity
1	ELP911	JUNCTION BOX	1
AND	ELL050	GROUND LUG	1
AND	ELB071	TERMINAL BLOCK 2P 175A208V 3PH)	2
OR	ELB072	TERMINAL BLOCK 3P 175A240V 1PH)	1
2	ELV590	NEEDLE VALVE	2
3	ELM820TL	3 PH MOTOR KIT	2
OR	ELM800TL	SINGLE PHASE MOTOR KIT	2
4	ELS880	SOLENOID VALVE 110/120V 50/60Hz	1
5	PLF100	WATER FILTER	1
6	QUC800	RACK STRAP 1/2" X 51"	1
7	ELM765	GEARBOX MOTOR 1/8HP 1PH 115V	1
8	ELM595	MICRO SWITCH(RACK)	1
AND	ELM596	MICRO SWITCH ARM	1
9	ELM575	MICRO SWITCH(DOOR)	1
10		ASSEMBLED BURNER (SEE BURNER))	1
11	GAC240	NATURAL GAS VALVE #VR8305M2953W. PRESS. REG. (NATURAL)	1
OR	GAC240	NATURAL GAS VALVE #VR8305M2953W/OUT PRESS. REG. (PROPANE)	1
AND	GAC241K	GAS CONVERSION KIT	1

Model : TLO-1-G

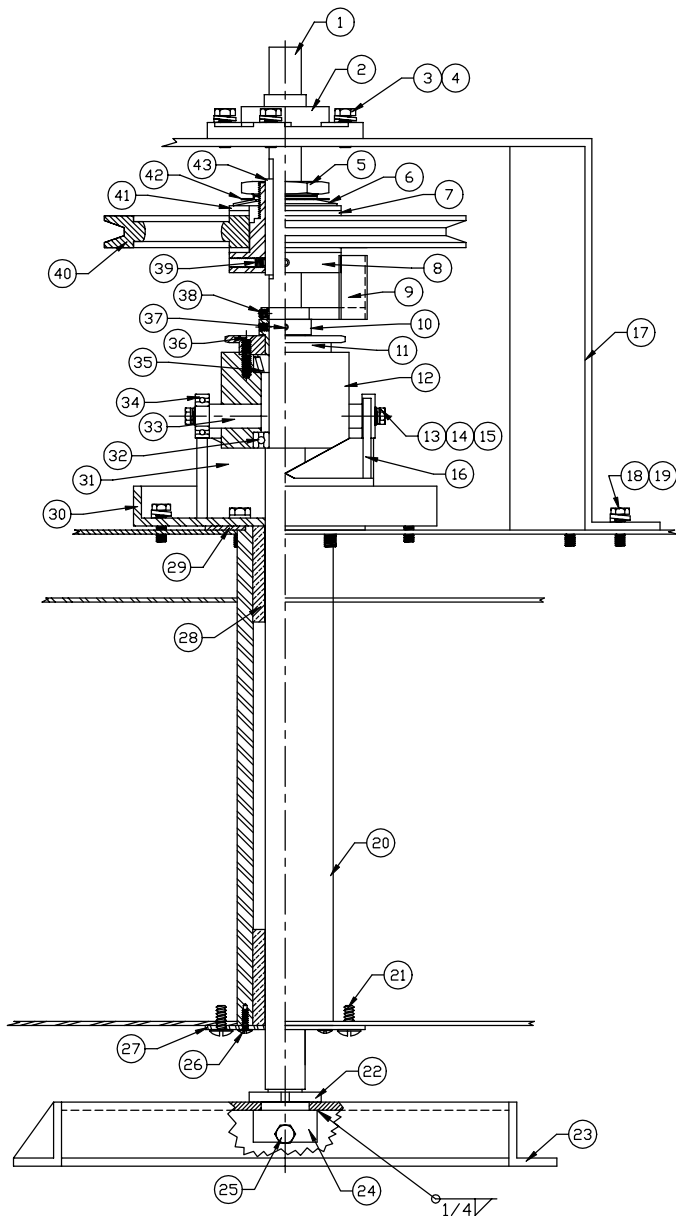
View : TOP

NO	DESCRIPTION	QTY	NO PIECE
1	MAIN SHAFT	1	50001001
2	FLENGE BEARING & BEARING	1	QURB110
3	BOLT 3/8-16 x 1	8	AZBP220
4	LOCK WASHER 3/8	4	AZRB300
5	NUT	1	50001004
6	LOCK WASHER	1	QUC972
7	DISK BRAKE 350ATL	2	QUC970
8	CLUTCH	1	50001003
9	LIMIT SWITCH ARM	1	50001270
10	MAIN SHAFT BUSHING	1	50001008
11	GEAR #41B22	1	50001007
12	RACK HOLDER BLOCK	1	50001002
13	FLAT WASHER 1/4	2	AZRP100
14	LOCK WASHER 1/4	2	AZRB100
15	BOLT 1/4-20 x 3/4	2	AZBP120
16	SQUARE 1/4 x 2 1/2	2	MBNQQ
17	PILLOW BLOCK SUPPORT	1	TLD_0532
18	BOLT 5/16-18 x 1	8	AZBP160
19	LOCK WASHER 5/16	8	AZRB220
20	MAIN SHAFT SUPPORT	1	50001010
21	SCREW 5/16-18 x 3/4	4	ASTG650
22	LOCK NUT	1	50001013
23	RACK HOLDER	1	50001251
24	NUT	1	50001012
25	BOLT 3/8-16 x 3/4	2	AZBP210
26	SCREW 10-32 x 1/2	4	ASTG300
27	BOTTOM PLATE	1	TLD_0015
28	BUSHING	2	50001011
29	TOP PLATE	1	TLD_0014
30	RACK HOLDER SUPPORT	1	TLD_0515
31	CAM	1	50001009
32	BEARING #R16LL	1	QURB70
33	BEARING SUPPORT	2	50001006
34	BEARING #6202LLU	2	QURB08
35	BEARING #K-L44610-K-L44643	1	QURB20-QURB40
36	SCREW 1/4-20 x 1 1/4	4	AZTP640
37	TAPER PIN	1	ADRF800
38	ALLEN SCREW 1/4-20 x 1/4	2	ANAS500
39	ALLEN SCREW 5/16-18 x 5/16	2	ANAS600
40	PULLEY 11"	1	QUP120
41	PRESSION PLATE	1	QUC971
42	LOCK WASHER	1	QUC973
43	SQUARE KEY 1/4 x 3	1	MBNQQ

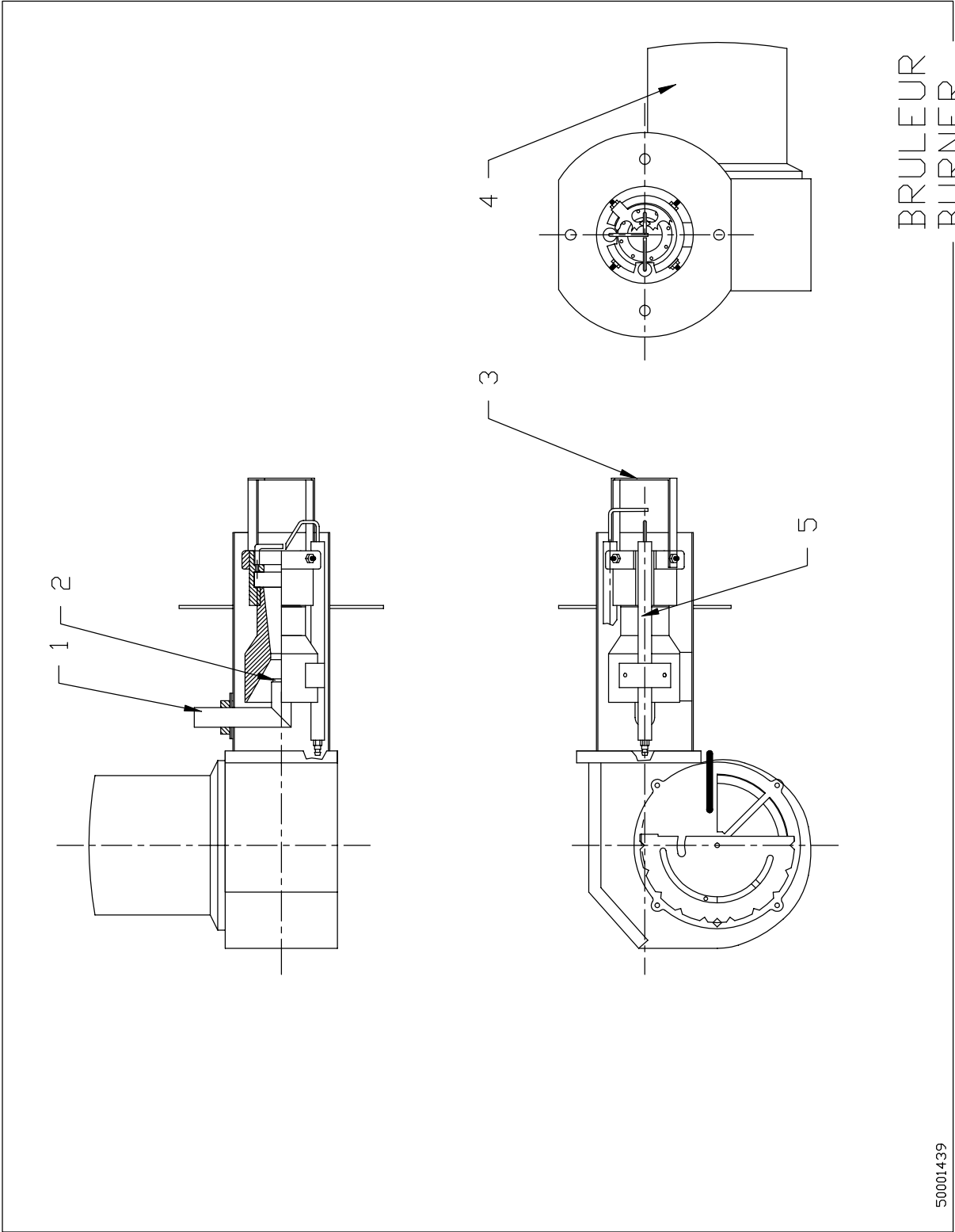


EQUIPEMENT			
DOYON			
RACK HOLDER ASS.			
MAT.:			
TOLERANCE GEN.	DATE	DES.	CODE MAT.
X.XXX ±0.002	11-10-02	E.LEBEL	
X.XX ±0.005	ECH.:	QTE.:	NO.
X.X ±0.01	1:5	1	
X/X ±1/64			
		MODEL	
		TLD 1	50001508

NO	DESCRIPTION	QTY	NO PIECE
1	MAIN SHAFT	1	50001001
2	FLANGE BEARING & BEARING	1	QURB110
3	BOLT 3/8-16 x 1	8	AZBP220
4	LOCK WASHER 3/8	4	AZRB300
5	NUT	1	50001004
6	LOCK WASHER	1	QUC972
7	DISK BRAKE 350ATL	2	QUC970
8	CLUTCH	1	50001003
9	LIMIT SWITCH ARM	1	50001270
10	MAIN SHAFT BUSHING	1	50001008
11	GEAR #41B22	1	50001007
12	RACK HOLDER BLOCK	1	50001002
13	FLAT WASHER 1/4	2	AZRP100
14	LOCK WASHER 1/4	2	AZRB100
15	BOLT 1/4-20 x 3/4	2	AZBP120
16	SQUARE 1/4 x 2 1/2	2	MBNQQ
17	PILLOW BLOCK SUPPORT	1	TLD_0532
18	BOLT 5/16-18 x 1	8	AZBP160
19	LOCK WASHER 5/16	8	AZRB220
20	MAIN SHAFT SUPPORT	1	50001010
21	SCREW 5/16-18 x 3/4	4	ASTG650
22	LOCK NUT	1	50001013
23	RACK HOLDER	1	50001250
24	NUT	1	50001012
25	BOLT 3/8-16 x 3/4	2	AZBP210
26	SCREW 10-32 x 1/2	4	ASTG300
27	BOTTOM PLATE	1	TLD_0015
28	BUSHING	2	50001011
29	TOP PLATE	1	TLD_0014
30	RACK HOLDER SUPPORT	1	TLD_0515
31	CAM	1	50001009
32	BEARING #R16LL	1	QURB70
33	BEARING SUPPORT	2	50001005
34	BEARING #3202	2	QURB50
35	BEARING #K-L44610-K-L44643	1	QURB20-QURB40
36	SCREW 1/4-20 x 1 1/4	4	AZTP640
37	TAPER PIN	1	ADRF800
38	ALLEN SCREW 1/4-20 x 1/4	2	ANAS500
39	ALLEN SCREW 5/16-18 x 5/16	2	ANAS600
40	PULLEY 11"	1	QUP120
41	PRESSION PLATE	1	QUC971
42	LOCK WASHER	1	QUC973
43	STEEL ROD 1/4 x 1/4 x 3	1	MBNQQ



EQUIPEMENT			
DOYON			
RACK HOLDER ASS.			
MAT.:			
TOLERANCE GEN.	DATE	DES.	CODE MAT.
X.XXX ±0.002	11-10-02	E.LEBEL	
X.XX ±0.005	ECH.:	QTE.:	MODEL
X.X ±0.01	1:5	1	TLD 2
X/X ±1/64			NO. 50001508



BRULEUR
BURNER

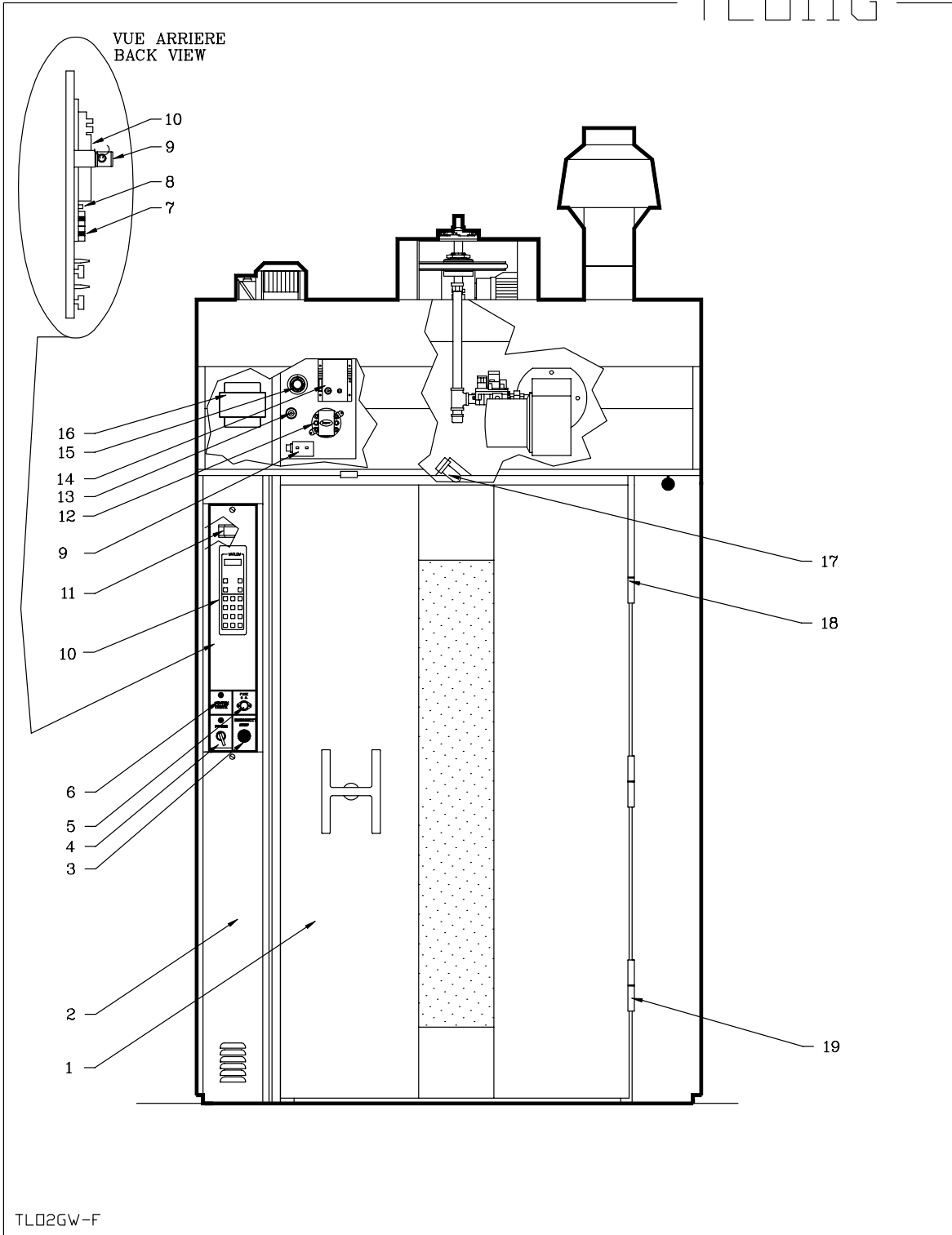
E10

Item	Part Number	Description	Quantity
1	50001303	GAS PIPE INTAKE	1
2	50001304-C	NATURAL GAS NOZZLE (.343")	1
OR	50001304-D	PROPANE NOZZLE (.191")	1
3		(GROUND PLATE)	1
4	ELM950	BURNER MOTEUR 1/4HP 120V 3450 RPM	1
5	GAD210	FLAME DETECTION ROD	2

Model : TLO-1-G

View : BURNER (SEE TOP)

TLOIIG



Item	Part Number	Description	Quantity
1	P4173	TLO-2 DOOR OVEN 41 5/8 x 73	1
2		CONTROL PANEL 208V 3PH TLO-2-G)	1
3	ELP991	EMERGENCY SWITCH KNOB	1
AND	ELI575	CONTACT BLOCK 1NC	1
4	ELI550	MAIN SWITCH (SELECTOR)	1
AND	ELI555	CONTACT BLOCK 1NO	2
5	ELF950	FUSE HOLDER 15A	1
AND	ELF694	FUSE 6A	1
OR	ELB096	5A BREAKER	1
6	ELL650	PILOT LIGHT	2
7	ELC800	SOLID STATE RELAY (S.S.R.)	2
8	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
AND	ELF855	LITTLE-FUSE 1A 250V	1
9	GAT100	TRANSFORMER 120/25V 20VA.	1
10	ELT535	BAKING CONTROL WATLOW	1
11	ELM760	MOTOR BLOWER	1
12	GAP300	PRESSURE SWITCH	1
13	ELS970	BUZZER	1
14	GAB500	ELECTRONIC CONTROL WITH ALARM CONTACT	1
15	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
COMPONENT BELOW USED ON MODELS 50Hz ONLY			
16	ELT729	TRANSFORMER 120/240 TO 120/240 750VA	1
17	ELA350	HALOGEN BULB 100 WATTS 120V	1
AND	ELD050	INCANDESCENT LIGHT SOCKET	1
18	50001403	TOP DOOR HINGE (DOOR PART)	1
AND	50001405	DOOR HINGE (OVEN PART)	1
AND	50001117	DOOR HINGE SPACER	1
19	50001404	DOOR HINGE (DOOR PART)	2
AND	50001405	DOOR HINGE (OVEN PART)	2
AND	50001117	DOOR HINGE SPACER	2

Model : TLO2GW

View : FRONT

SECTION
F

CONTROL PANELS

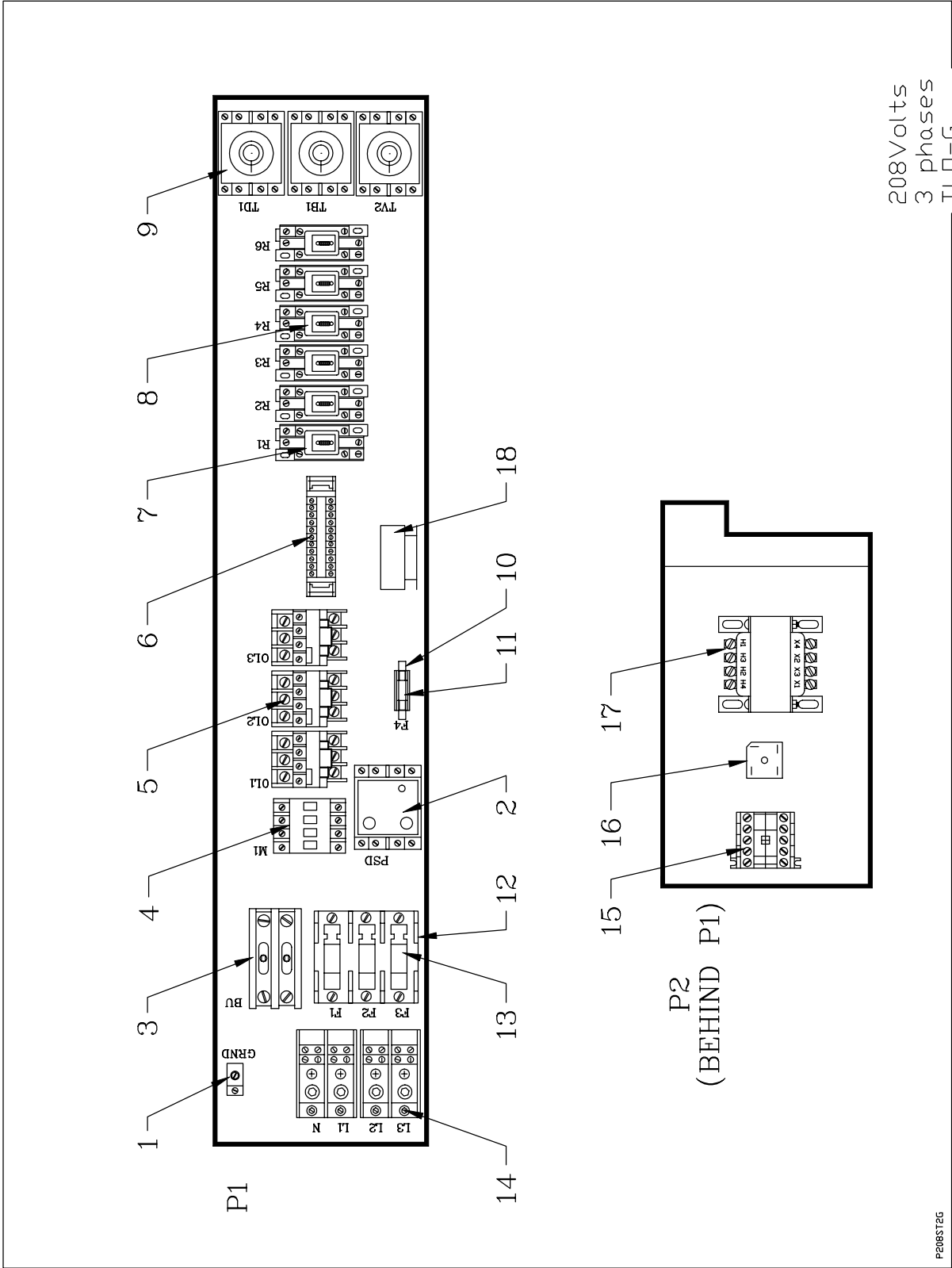
F1

CONTROL PANEL

120V/208V/3PH

&

120V/240V/3PH



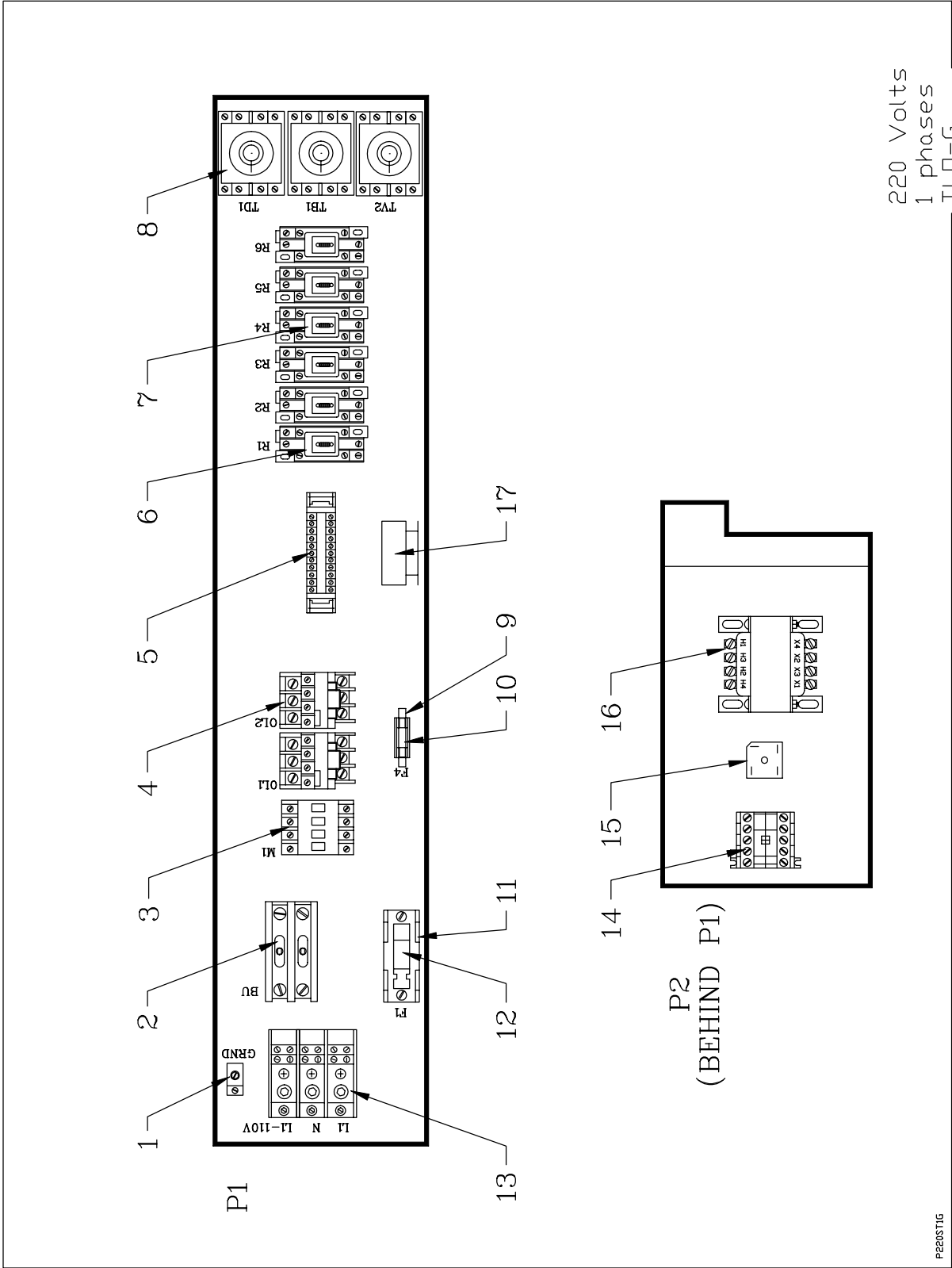
Item	Part Number	Description	Quantity
1	ELL050	GROUND LUG	1
2	ELM650	PHASE SEQUENCE RELAY 220V	1
AND	ELC617	BASE	1
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELC902	MOTOR CONTACTOR 3HP	1
	ELC505B	CONTACTOR COIL (ONLY)	
5	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	3
AND	ELO125	OVERLOAD BASE RELAY	3
6	ELB073	TERMINAL BLOCK 30A	13
7	ELC630	CONTROL RELAY 12A COIL 120V	5
AND	ELC640	CONTROL RELAY BASE	5
8	ELC632	CONTROL RELAY 12A COIL 24V	1
AND	ELC640	CONTROL RELAY BASE	1
9	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	3
AND	ELM729	11 PIN BASE	3
10	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
11	ELF862	LITTLE-FUSE 3A	1
12	ELF995	FUSEHOLDER 30A 250V 3P	1
13	ELF840	FUSE 20A 250V	3
14	ELB071	TERMINAL BLOCK 2P 175A	2
15	ELC660	RELAY 10A 120V, 2NO-2NF	1
16	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
17	ELT705	TRANSFORMER 120/240 A 12/24, 100VA	1
18	ELM735	SOLID STATE TIMER ICM FOR CH460,JAOP3-G, FC2-G AND E233	1
AND	ELM736	LOAD FOR TIMER	2

Model : 208V 3PH TLO-2-G (P208ST2G)

View : PANEL (SEE OVEN FRONT)

CONTROL PANEL

220V/1PH/50hZ



F6

Item	Part Number	Description	Quantity
1	ELL050	GROUND LUG	1
2	ELC860	CONTACTOR 2P 30A 110V	1
3	ELC902	MOTOR CONTACTOR 3HP	1
	ELC505B	CONTACTOR COIL (ONLY)	
4	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	2
AND	ELO125	OVERLOAD BASE RELAY	2
5	ELB073	TERMINAL BLOCK 30A	18
6	ELC630	CONTROL RELAY 12A COIL 120V	5
AND	ELC640	CONTROL RELAY BASE	6
7	ELC632	CONTROL RELAY 12A COIL 24V	1
8	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	3
AND	ELM729	11 PIN BASE	3
9	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
10	ELF862	LITTLE-FUSE 3A	1
11	ELF975	FUSE HOLDER 30A 250V 1P	1
12	ELF840	FUSE 20A 250V	1
13	ELB072	TERMINAL BLOCK 3P 175A	1
14	ELC660	RELAY 10A 120V, 2NO-2NF	1
15	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
16	ELT705	TRANSFORMER 120/240 A 12/24, 100VA	1
17	ELM735	SOLID STATE TIMER ICM FOR CH460,JAOP3-G, FC2-G AND E233	1
AND	ELM736	LOAD FOR TIMER	2

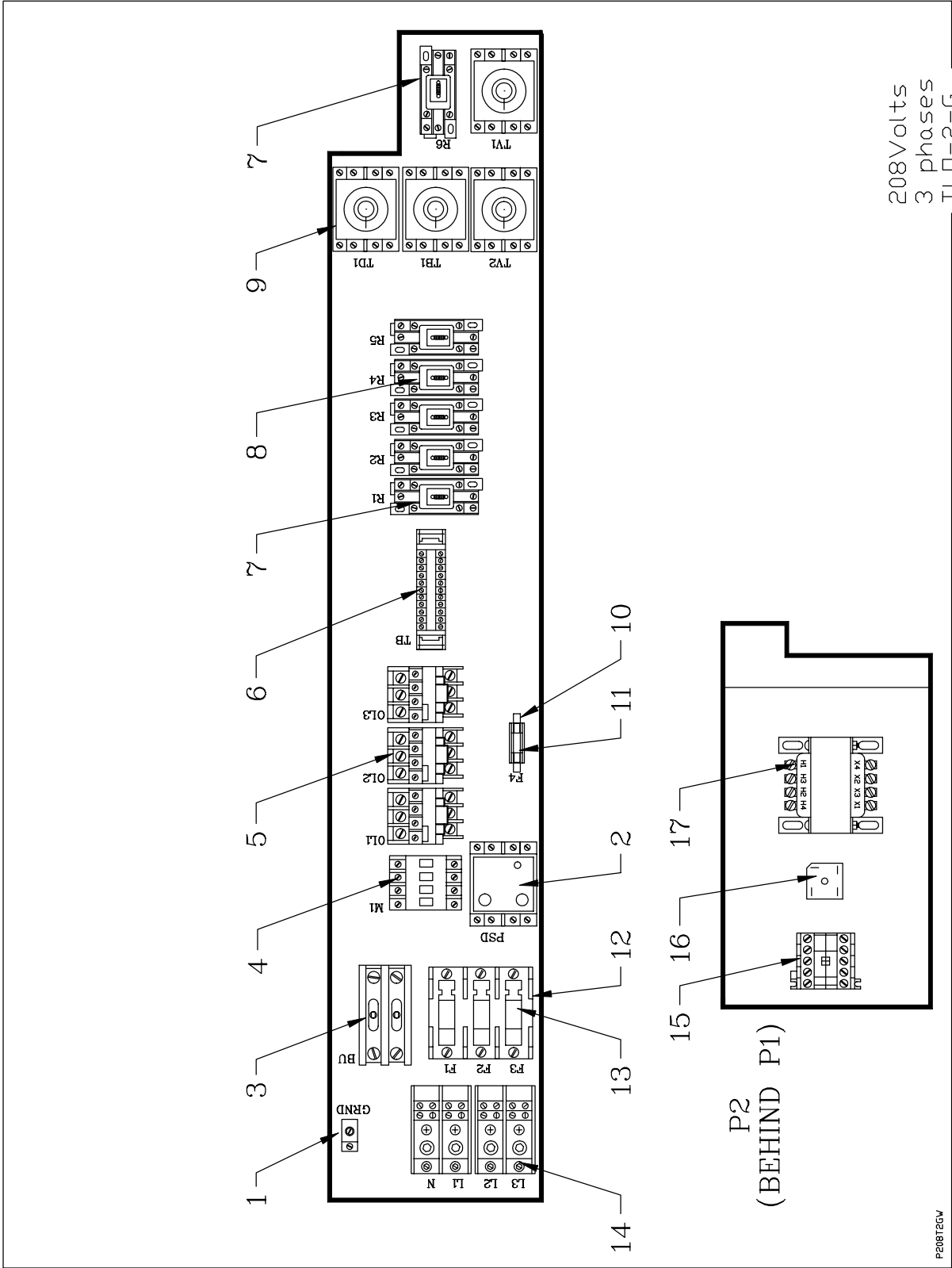
Model : P220ST1G**View : PANEL (SEE OVEN FRONT)**

CONTROL PANEL

120V/208V/3PH (WATLOW)

&

120V/240V/3PH (WATLOW)



F9

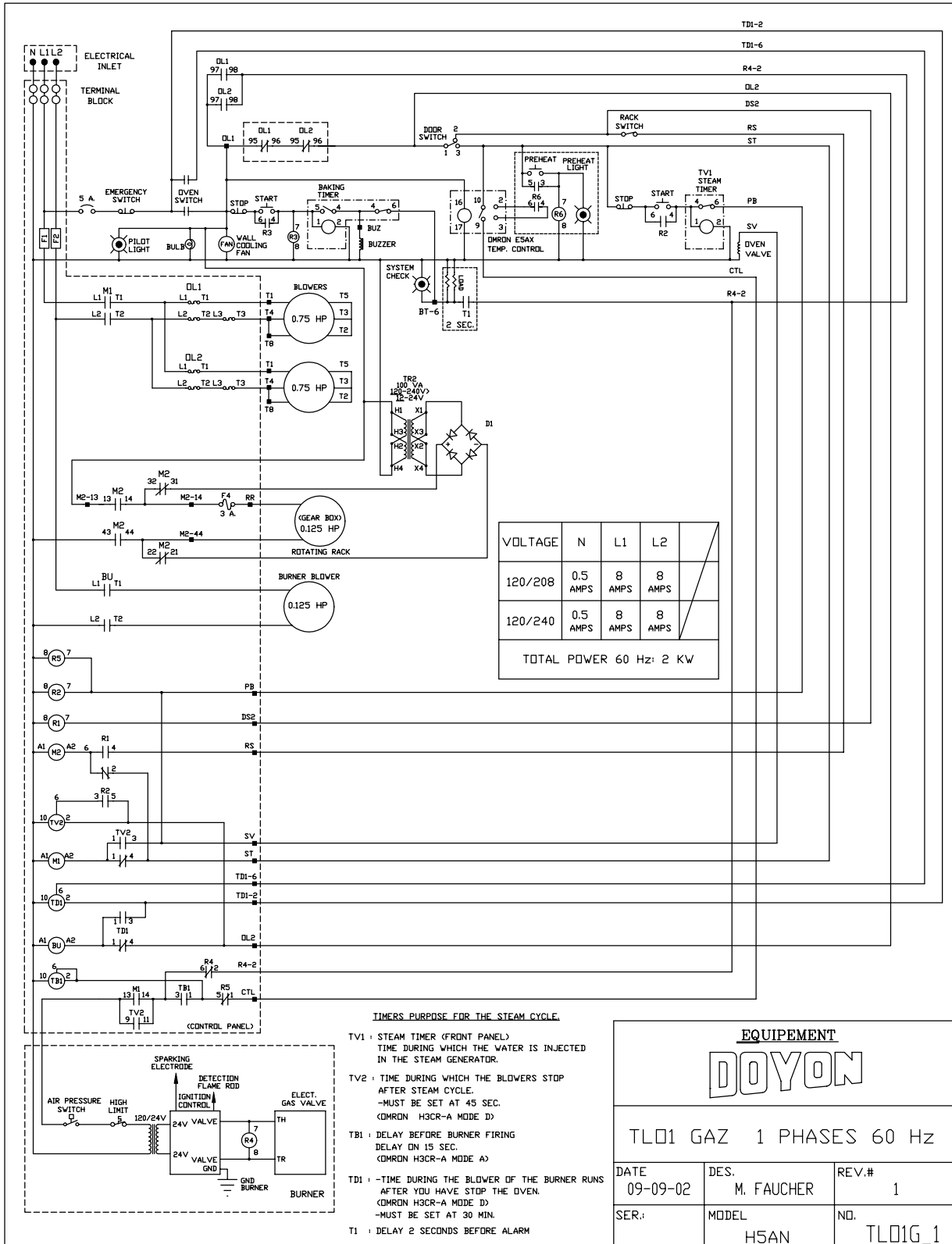
Item	Part Number	Description	Quantity
1	ELL050	GROUND LUG	1
2	ELM650	PHASE SEQUENCE RELAY 220V	1
AND	ELC617	BASE	1
3	ELC860	CONTACTOR 2P 30A 110V	1
4	ELC902	MOTOR CONTACTOR 3HP	1
	ELC505B	CONTACTOR COIL (ONLY)	
5	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	3
AND	ELO125	OVERLOAD BASE RELAY	3
6	ELB073	TERMINAL BLOCK 30A	12
7	ELC630	CONTROL RELAY 12A COIL 120V	5
AND	ELC640	CONTROL RELAY BASE	5
8	ELC632	CONTROL RELAY 12A COIL 24V	1
AND	ELC640	CONTROL RELAY BASE	1
9	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	4
AND	ELM729	11 PIN BASE	4
10	ELF960	LITTLE-FUSE HOLDER 30A 300V	1
11	ELF862	LITTLE-FUSE 3A	1
12	ELF995	FUSEHOLDER 30A 250V 3P	1
13	ELF840	FUSE 20A 250V	3
14	ELB071	TERMINAL BLOCK 2P 175A	2
15	ELC660	RELAY 10A 120V, 2NO-2NF	1
16	ELD060	BRIDGE RECTIFIER 1000V, 35A	1
17	ELT705	TRANSFORMER 120/240 A 12/24, 100VA	1

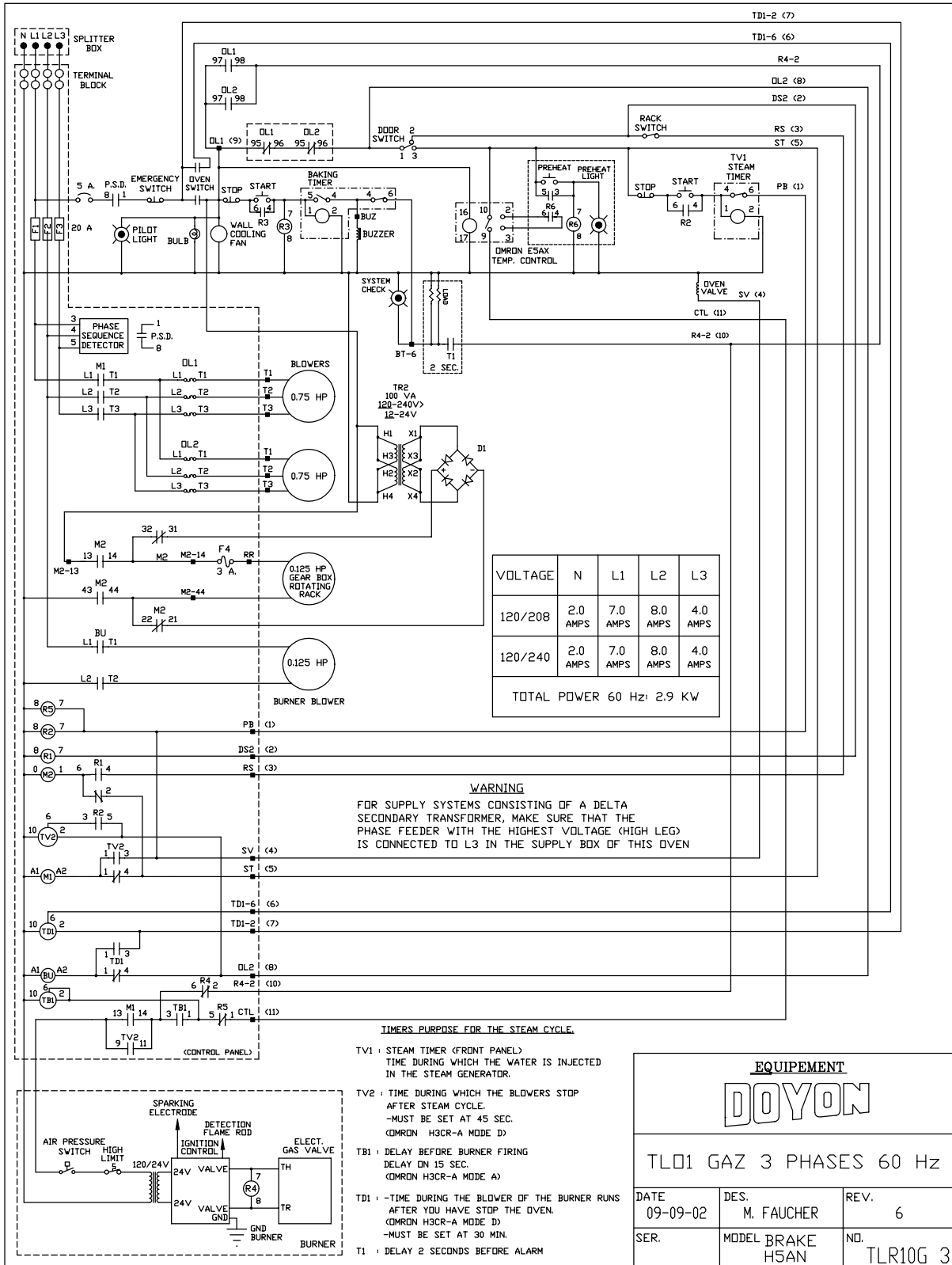
Model : 208V 3PH TLO-2-G-W

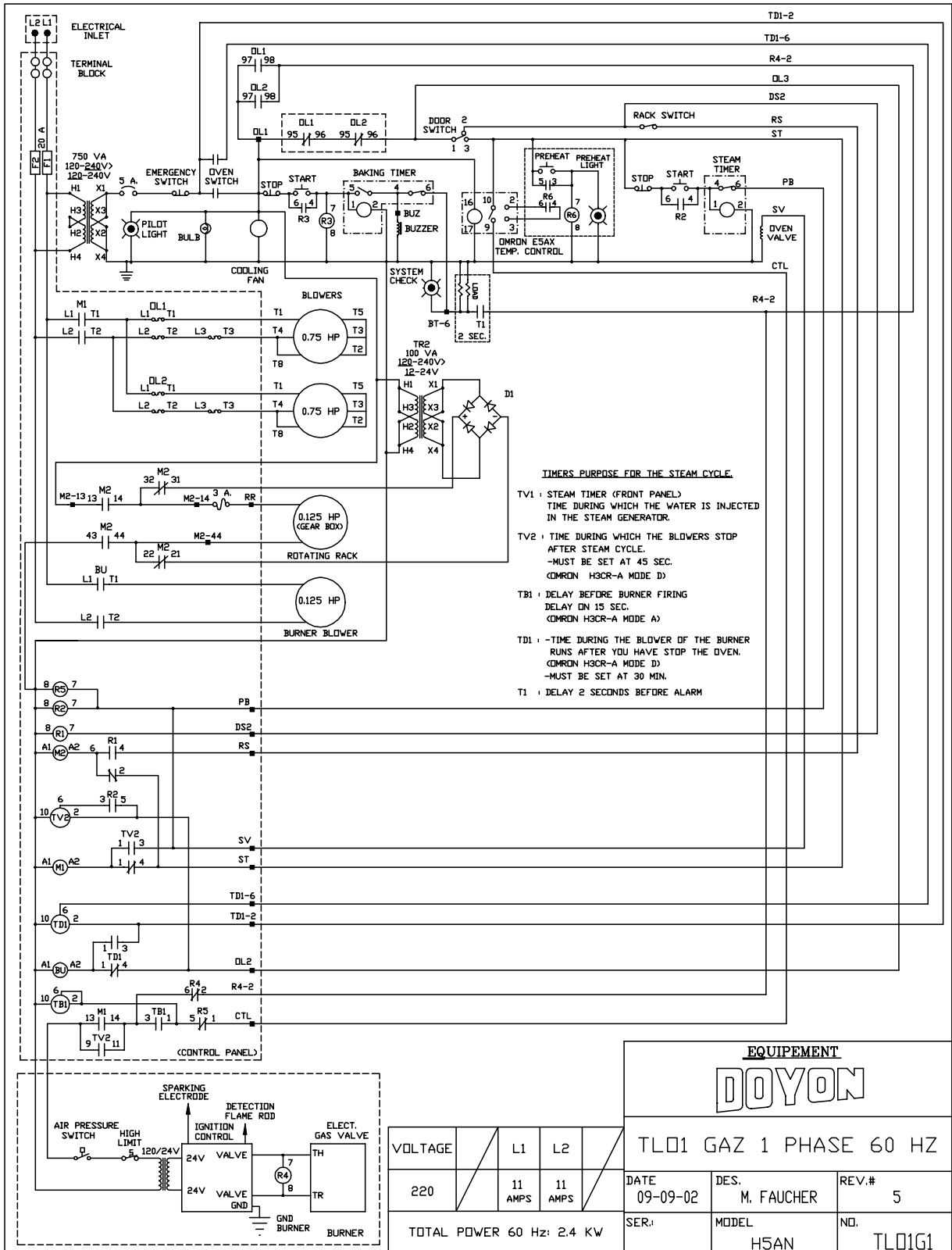
View : PANEL (SEE OVEN FRONT)

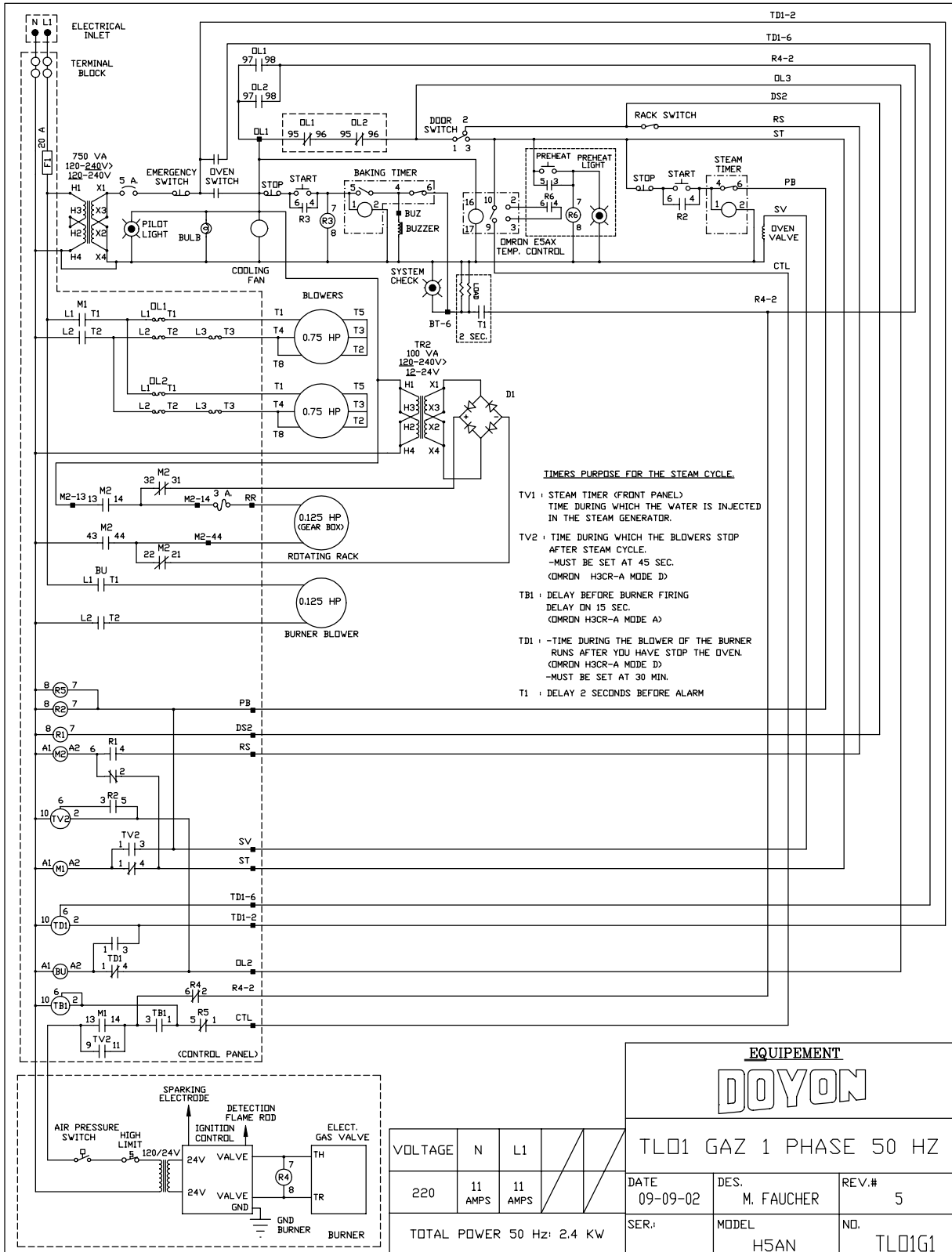
SECTION
G

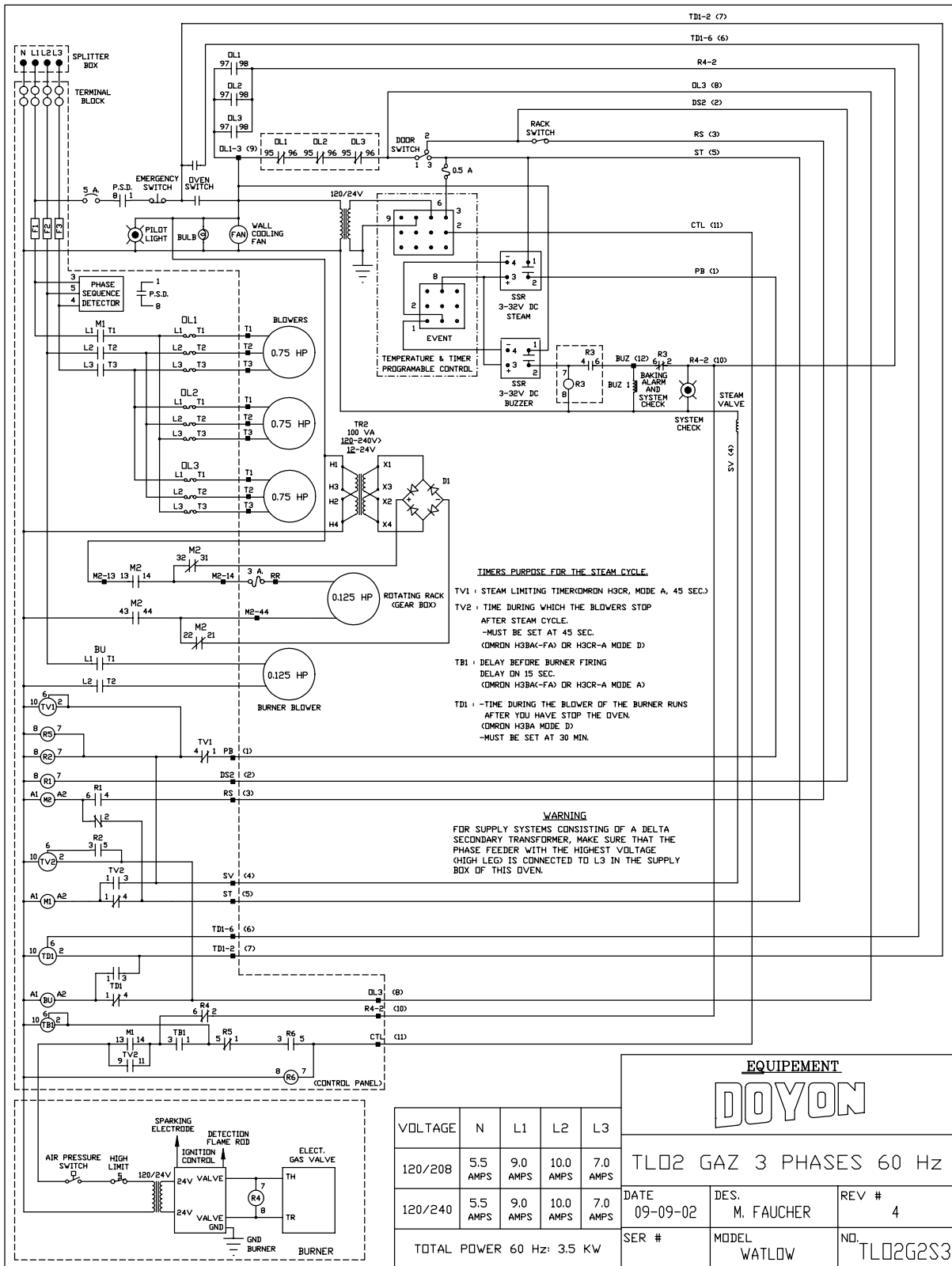
ELECTRIC SCHEMATICS











TIMERS PURPOSE FOR THE STEAM CYCLE

- TV1 : STEAM LIMITING TIMER (OMRON H3CR, MODE A, 45 SEC.)
- TV2 : TIME DURING WHICH THE BLOWERS STOP AFTER STEAM CYCLE.
-MUST BE SET AT 45 SEC.
(OMRON H3BA(-FA) OR H3CR-A MODE D)
- TB1 : DELAY BEFORE BURNER FIRING
DELAY IN 15 SEC.
(OMRON H3BA(-FA) OR H3CR-A MODE A)
- TD1 : -TIME DURING THE BLOWER OF THE BURNER RUNS AFTER YOU HAVE STOP THE OVEN.
(OMRON H3BA MODE D)
-MUST BE SET AT 30 MIN.

WARNING
FOR SUPPLY SYSTEMS CONSISTING OF A DELTA SECONDARY TRANSFORMER, MAKE SURE THAT THE PHASE FEEDER WITH THE HIGHEST VOLTAGE (HIGH LEG) IS CONNECTED TO L3 IN THE SUPPLY BOX OF THIS OVEN.

EQUIPEMENT			
DOYON			
TLO2 GAZ 3 PHASES 60 Hz			
VOLTAGE	N	L1	L2
120/208	5.5 AMPS	9.0 AMPS	7.0 AMPS
120/240	5.5 AMPS	9.0 AMPS	7.0 AMPS
DATE		DES.	REV #
09-09-02		M. FAUCHER	4
SER #		MODEL	NO.
		WATLOW	TLO2G2S3

VOLTAGE	N	L1	L2	L3
120/208	5.5 AMPS	9.0 AMPS	10.0 AMPS	7.0 AMPS
120/240	5.5 AMPS	9.0 AMPS	10.0 AMPS	7.0 AMPS
TOTAL POWER 60 Hz: 3.5 KW				

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 others 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.