BAKERS PRIDE®

Installation & Operation Manual

BAKERS PRIDE® E300 SPEED OVEN

INSTALLATION AND OPERATING INSTRUCTIONS

Bakers Pride® E300 Speed Oven

INTENDED FOR OTHER THAN HOUSEHOLD USE RETAIN
THIS MANUAL FOR FUTURE REFERENCE OVEN MUST BE
KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

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.

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment.
For Warranty Service and/or Parts, this information is required.

Model Number _____ Serial Number _____ Date Purchased _____

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11/17

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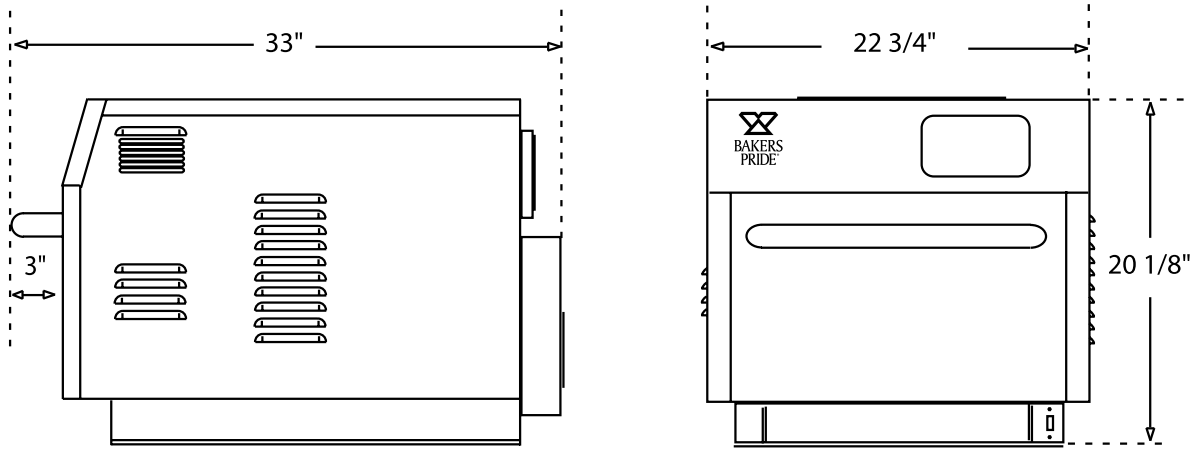


Safety Information

FOR YOUR SAFETY: Not For Built-In Installation. For Use Only In Professionally Staffed Commercial Kitchens. Not For Use In Areas Accessible To The General Public.

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

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.

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.

WARNING: To provide continued protection against electric shock, connect to properly grounded outlets only.

CAUTION: This Device is to be Serviced Only by Properly Qualified Service Personnel. Consult the Service Manual for Proper Service Procedures to Assure Continued Compliance With the Federal Performance Standard for Microwave Ovens and for Precautions to be Taken to Avoid Possible Exposure to Excessive Microwave Energy.

WARNING: Risk of electric shock. Non-removable fasteners are provided because of internal high voltages. Do not remove fasteners.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlock switches.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) Door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Safety Information

- Read all instructions before using the appliance
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY located on page 4 of this manual.
- This appliance must be grounded. Connect only to a properly grounded outlet. See GROUNDING INSTRUCTIONS located on page 8 of this manual.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products like whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is no designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used with children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if its been damaged or dropped.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- When cleaning surfaces of door and oven that meet when the door closes, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven cavity:
    - i) Do not over cook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    - ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    - iii) If materials inside the oven ignite, keep the oven door closed, turn the oven off, and disconnect the power cord, or shut the power off at the circuit breaker panel.
    - iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling.
- Visible bubbling or boiling is not always present when the container is removed from the microwave oven. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

Consignes De Sécurité Importantes

Lors de l'utilisation d'appareils électriques précautions de sécurité de base doivent être respectées, y compris ce qui suit:

AVERTISSEMENT - Pour réduire les risques de brûlure, électrocution, d'incendie, de blessure ou d'exposition à l'énergie micro-ondes excessive:

- Lisez toutes les instructions avant d'utiliser l'appareil.
- Lire et suivre les précautions spécifiques "POUR ÉVITER UNE EXPOSITION EXCESSIVE AUX MICRO-ONDES" (Situé ci-dessous et page suivante).
- Cet appareil doit être mis à la terre. Connectez seulement à une prise de terre. Voir "INSTRUCTIONS DE MISE" trouvés sur la page 8.
- Installer ou placer l'appareil conformément aux instructions d'installation fournies.
- Certains produits comme les œufs entiers et des contenants scellés - par exemple, bocaux en verre fermés - peuvent exploser et ne devraient pas être chauffés dans ce four.
- Utilisez cet appareil uniquement pour son usage prévu comme décrit dans le manuel. Ne pas utiliser de produits chimiques corrosifs dans cet appareil. Ce type de four a été spécialement conçu pour chauffer, cuire ou sécher des aliments. Il n'est pas conçu pour un usage industriel ou de laboratoire.
- Comme pour tout appareil, une surveillance étroite est nécessaire quand il est utilisé par les enfants.
- Ne pas utiliser cet appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement, ou si elle a été endommagée ou supprimée.
- Cet appareil ne doit être effectué que par du personnel qualifié. Contactez le centre de service agréé le plus proche pour examen, réparation ou réglage.
- Ne pas couvrir ou bloquer les ouvertures de l'appareil.
- Ne pas stocker cet appareil à l'extérieur. Ne pas utiliser ce produit près de l'eau - par exemple près d' un évier de cuisine , dans un sous-sol humide , près d'une piscine , ou des endroits similaires .
- Ne pas immerger le cordon ou la fiche dans l'eau.
- Garder le cordon loin des surfaces chauffées.
- Ne laissez pas le cordon pendre de la table ou du comptoir.
- Lors du nettoyage de surfaces de la porte et du four qui se réunit à la fermeture de la porte , utilisez uniquement douces , savons non abrasifs ou de détergents appliqués avec une éponge ou un linge doux
- Afin de réduire le risque d'incendie dans la cavité du four :

    a. Ne pas trop cuire les aliments. Surveillez attentivement votre four lorsque du papier , du plastique ou d'autres matériaux combustibles sont placés à l'intérieur du four pour faciliter la cuisson .

    b. Retirer les attaches de sacs en papier ou en plastique avant de les placer dans le four.

    c. Si les matériaux à l'intérieur du four prennent feu, garder la porte du four fermée , éteindre le four et débranchez le cordon d' alimentation ou coupez le courant au fusible ou panneau de disjoncteurs .

    d. Ne pas utiliser la cavité à des fins de stockage. Ne laissez pas de produits en papier, ustensiles de cuisine, ou de la nourriture dans la cavité lorsqu'il n'est pas utilisé.

- Les liquides tels que l'eau, le café ou le thé peuvent être surchauffés au-delà du point d'ébullition sans sembler bouillir. Bullage ou ébullition visible lorsque le récipient est retiré du four à micro-ondes ne sont pas toujours présents. CELA POURRAIT PROVOQUER DES LIQUIDES TRÈS CHAUDS SOUDAIN bouillante sur lorsque le récipient est perturbé ou un ustensile est inséré dans le LIQUIDE

Avertissement: Pour assurer une protection continue contre les chocs électriques, se connecter à des prises correctement mise à la terre

ATTENTION: Cet appareil doit être réparé que par du personnel qualifié de service. Consultez le manuel d'entretien pour les procédures de service appropriées pour assurer la conformité continue avec la norme fédérale performance pour Micro-ondes et pour les précautions à prendre pour éviter une éventuelle exposition excessive à micro-ondes de l'énergie

AVERTISSEMENT: Risque de choc électrique. La non-fixation amovibles sont prévus en raison de fortes tensions internes. Ne pas retirer les attaches.

Installation Information

Receiving

Read the notice on the outside carton regarding damage in transit. Damage discovered after opening the carton is "CONCEALED DAMAGE." Carrier must be notified immediately to send an inspector and to furnish forms for claims against the carrier.

When the oven arrives, it should consist of:
- One Peel
- One PTFE Solid Basket
- One PTFE Perforated Mesh Basket
- 2 oz Cleaner
- 2 oz Shield
- Installation & Operation Manual
- A crate or carton containing your new oven.

When unpacking the oven:
- Remove all packing material from unit
- Never lift the oven with only one person
- Retain instruction manual for future reference
- Never lift oven by the handle

Set Up/Mounting

Your oven will be packed sitting on its bottom. The skid may be left under the oven for convenience in further handling. Unpack carefully, avoiding damage to the Stainless Steel front and/or trim. If concealed damage is found, follow the instructions detailed in the Receiving section above.

- Keep the area around the ovens free and clear of combustible materials.
- Do not store any materials on top of or under any oven.
- Do not position the unit so that hot air is drawn in from fryers, grill, griddles or other appliances.
- A heat barrier the height of the oven will be required if installed by a burner, fryer, or excessive heat source.
- Adequate air supply to the oven for ventilation is essential. As a minimum, observe the clearances detailed on page 8 (Minimum Clearances and Approved Locations). Provide adequate ventilation and make up air in accordance with local codes.
- The intake air is located on the left and right sides at the front of the oven. To prevent deteriorating the life and performance of the oven the intake air should be as cool as possible and not preheated by other appliances.
- Allow sufficient clearance in front of the unit for the door to open completely.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes.

This unit is supplied with a closed cell pad that will seal the unit to the counter top. When using the closed cell foam pads for final installation, the edges of the pad must be sealed with an FDA/NSF approved silicone sealant after the unit is placed into position. This unit can also be used with optional 4" legs to by-pass FDA/NSF requirements.

The ovens are designed to be stackable at a maximum height of two units. To stack two units, use the foam pad provided. Remove the center section of the pad before placing on the bottom oven to allow a more stable installation. Proper lifting methods must be used for safety. Each oven must have a dedicated power supply. (If the leg option is used for a stackable installation, only the bottom oven receives the legs, the foam pad must be used between ovens).

Installation Information

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes.

Minimum Clearances and Approved Locations

Move the oven to its final location keeping the minimum clearance from the back of the oven to the wall. This clearance is necessary for safe operation and to provide proper air flow.

The oven is designed for countertop installation and is not recommended for built-in installation. The oven requires adequate air to cool the electronic controls. Operating the oven at elevated temperatures may reduce reliability and overall performance of the oven.

If the oven is to be installed close to a major heat source including char grills, griddles and fryers, minimum clearances must be observed and a radiant/thermal heat barrier installed between the heat source and the oven.

Adequate access to electrical connections, and side panels must be provided for any future service. The operator may be responsible for any additional labor fees if required.

Minimal Clearances from Combustible and Noncombustible Construction

Sides	2 Inches
Rear	2 Inches
Top	2 Inches

No Surrounding Heat Source

Sides	6 Inches
Rear	2 Inches
Top	2 Inches

Minor Surrounding Heat Source; e.g. Heat Lamps & Warmers

Sides	12 Inches
Rear	2 Inches
Top	2 Inches

Major Surrounding Heat Source; e.g. Fryers, Grills & Griddles

CAUTION: Do not set the oven with its back flat against the wall. It will not operate properly unless there is at least two inches breathing space behind the oven.

Electrical Connection

Install according to the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install this equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.

CAUTION: This Appliance Must be Grounded. Failure to do so May Result In Electrical Shock and Death.

CAUTION: The oven, when installed, must be electrically grounded in accordance with local codes and/ or the latest edition of the National Electrical Code ANSI/NFPA No. 70 in the USA (Canadian Electrical Code CSA Standard C22.1, Part 1 in Canada).

MODEL E300	
VOLTAGE	208/240
FREQUENCY	60 HZ
SERVICE REQUIRED	30 AMP
PHASE	SINGLE
TOTAL WATTAGE	5.4 kW
MAGNETRON WATTS	2.2 kW
HEATER WATTAGE	3.2 kW
RECEPTACLE REQUIRED	NEMA 6-30

Cleaning and Maintenance

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 a cleaner/sanitizer 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.

Catalytic Converter

The oven utilizes a catalytic converter system that filters the cooking cavity air reducing grease and odors from the room. This catalyst contains a microscopic layer of a specific compound that reduces the ignition temperature of grease. When the cavity air is moved through the catalyst, the grease laden air is reduced to CO2 and H2O. The catalyst is maintenance free and will continue to operate without issue through the life of the oven. However, proper care is required when choosing the chemicals used to clean the cavity in order to ensure longevity.

The catalyst is sensitive to particular compounds found in common degreaser and industrial cleaners. Potassium salts, phosphates, silicates, and other caustic compounds can cause irreversible damage. This damage can result in reduced catalyst performance causing grease, smoke and odors to be in the room.

Bakers Pride provides an approved cleaner for purchase and recommends any alternatives be checked to determine their chemical content so not to cause damage.

The catalyst is located directly behind the back wall and does not need to be removed for cleaning

Cook Rack

Open the door and remove the wire rack. Take rack 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.

Lower Jetplate

Open the door and remove the wire cooking rack and remove lower jet plate by pushing back and lifting up on the knob. Take the panel 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.

Upper Jetplate

The upper jet plate may not need removed for daily cleaning. A simple wipe may be all that is needed based on usage and product type.

Open the door and remove the upper jet plate by pushing back and pulling down on the knob. Take the panel 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.

Cleaning and Maintenance

Oven Cavity

With the door open, the rack and jet plate(s) removed, wipe out inside of the oven with a clean, damp cloth. Use a nylon scouring pad dampened with approved cleaning chemical or stiff nylon brush to remove any baked on debris. Use a clean towel dampened with clean water to thoroughly wipe out inside to remove any cleaner residue and food particles.

Do not use steel wool.

Keep cleaning fluids away from electrical wires, light sockets, switches, and the control panel.

Oven Exterior

To remove common 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.

Oven Maintenance

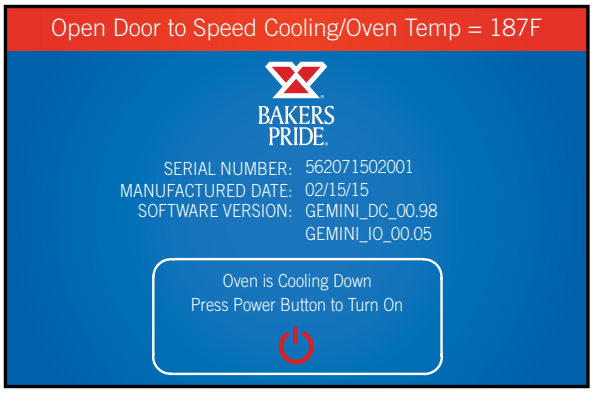
NOTE: This appliance must be serviced by a factory authorized service agent. Unauthorized service or repairs may void the manufacturers warranty.

- Power supply to the unit must be disconnected before any service is performed.
- Most of the service on this unit can be performed from the top and/or right side.
- It will be necessary to have access to the back of the oven for service needs related to the electric power supply. However, for proper servicing, access to all sides is recommended.
- A system wiring diagram is provided in the back of this document as well as attached to the inside of the right side oven panel.
- All servicing should be performed by a factory-authorized technician only.
- For proper maintenance and repairs, call the factory toll free (800.431.2745) for an authorized service agency in your area.

CAUTION: This product, when stacked, has more than one power-supply connection point. Disconnect all power supplies before servicing.

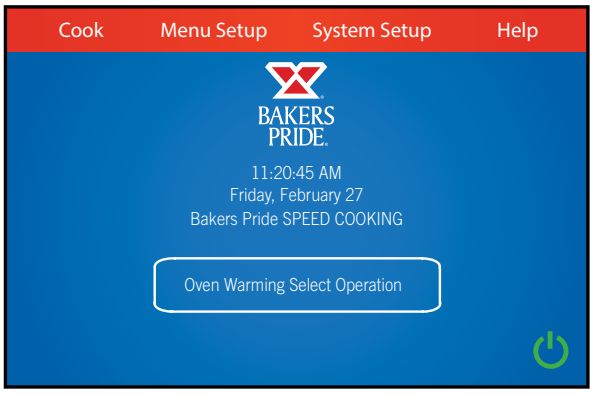
Oven Programming

Home Screen



Home Off Screen

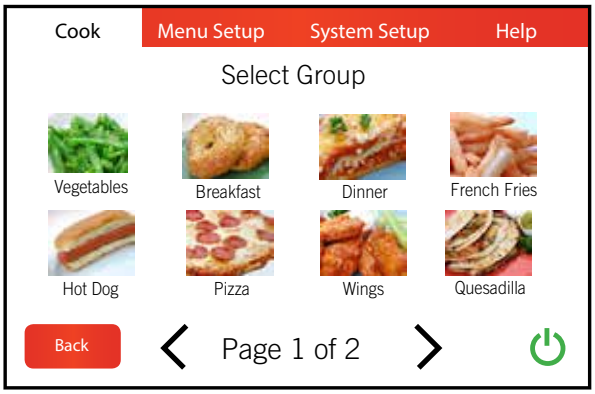
- This screen will turn the oven power ON. Turning the oven power OFF from subsequent screens will return to this screen.
- This screen displays the manufactured date, serial number of the unit and the current software versions installed.



Home On Screen

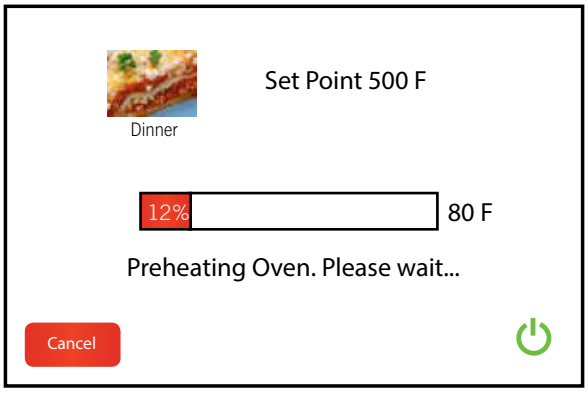
- After pressing the ON icon from the previous screen, the oven will warm and display this screen.
- This Home ON screen displays the current time and date and the message “Oven Warming Select Operation”.
- This message will remain displayed until a function tab is pressed.
- The oven will warm to the lowest group set point temperature.
- Pressing the green OFF icon in the bottom right will return to the Home OFF screen.
- Pressing the BACK key in any mode will eventually return to this Home ON screen.

Cook Screen



Cook Group Screen

- Pressing the COOK tab will show all the groups.
- Groups are menu categories that have sub categories called items. Groups can be programed with independent set cook temperatures.
- The program supports 16 groups with each group having 24 items for a total of 384 possible recipes stored in memory.
- Press the arrow buttons to move between pages.
- Press the BACK button to return to the Home ON screen.
- Press the power icon to return to the Home OFF screen.

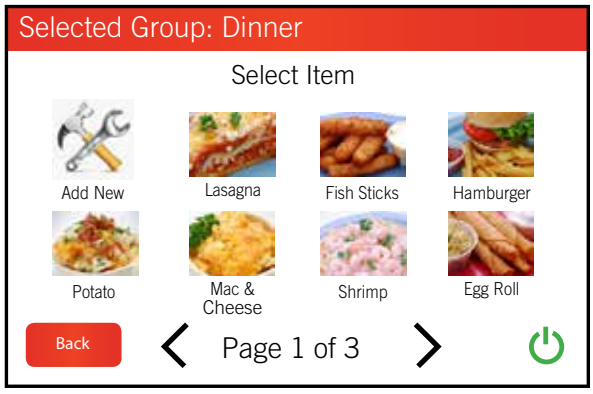


Pre Heat Screen

- After choosing a group, the oven must be at the set temperature before the item screen is displayed.
- The screen displays the group name, set point and actual cavity temperatures with a bar graph showing progress.
- A pre heated oven will not display this screen.

Oven Programming

Cook Screen



Cook Item Screen

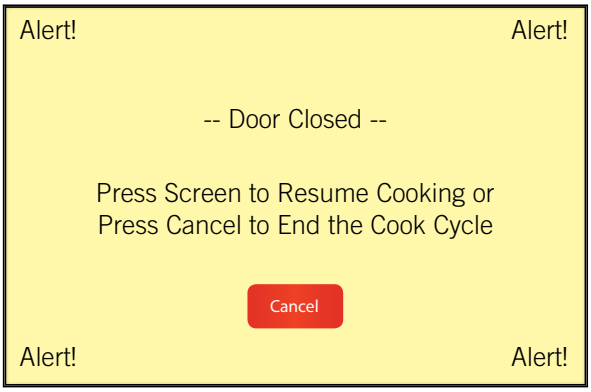
- After choosing the group, the items are displayed.
- Press the arrow buttons if more than 8 items are programmed in that particular group.
- Place the product in the oven and select the corresponding icon to start a cook cycle.
- Press Back to return to the Group screen.

Cook Complete Screen

- At the completion of the cook cycle, the three “More” buttons become active to add to the cook cycle if desired.
- Cook More is microwave only, Brown More is impingement air only, and Cook & Brown is both.
- Each press of the button adds 20% of the total cook time of the last cycle, but not less than 15 seconds or more than one minute.
- Additional time can be added by pressing the same “More” button. Each press of the button will add another 15 seconds to the time remaining to a maximum of 5 minutes.

Cook Screen

- The cook screen displays the group name at the top and the item name below.
- A countdown timer with a status bar showing percentage of progress.
- Three buttons for adding more time to the cook are shown on the left. These remain inactive until the end of the programmed cook cycle.
- Pressing the cancel button or opening the door stops the cook cycle
- An option to resume the cook cycle is displayed after the door has been re-closed.

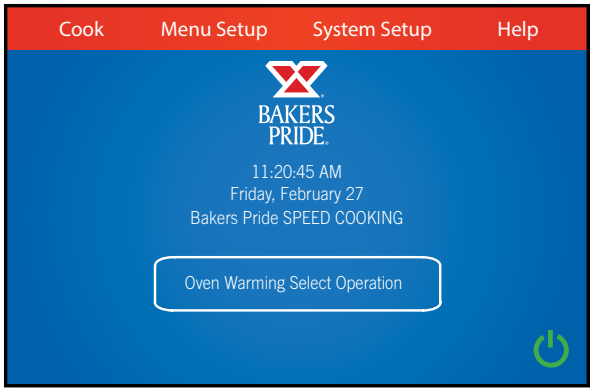


Resume Screen

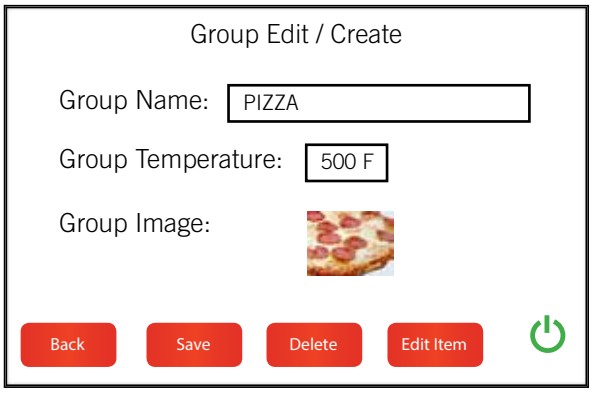
- The resume screen is displayed after a completed cook cycle and after the door is closed.
- Pressing cancel will return to the item screen.
- Pressing any other part of the screen will return to the “More” screen to add additional time to the cook cycle.

Oven Programming

Menu Set Up

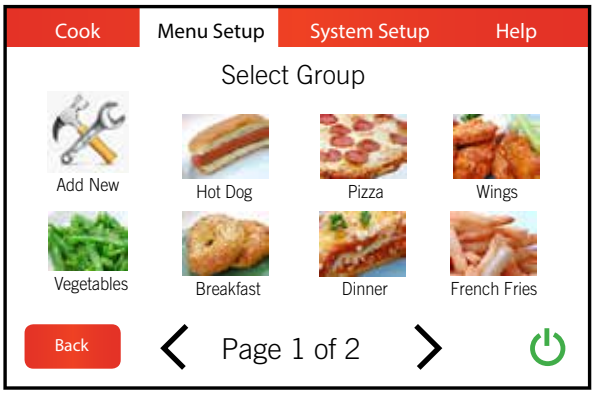


Home ON Screen (menu setup)



Menu Setup Group Edit Screen

- Selecting the Menu Setup tab allows the operator access to group and Item menu editing.
- In this example, the operator is selecting the tab from the Home Screen, but it can be selected from any screen that presents the operator with tabs.



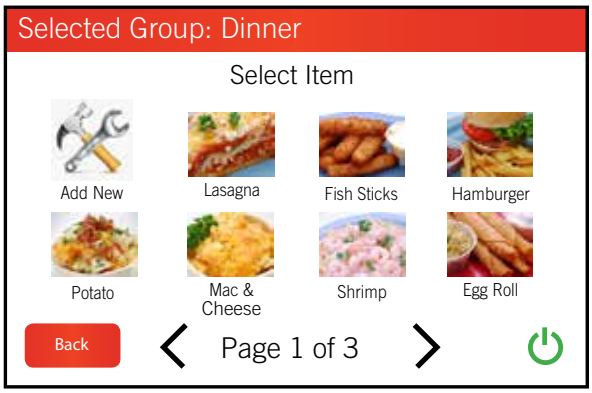
Menu Setup Group Screen

- Selecting Menu Setup will display the temperature groups that have been programmed into the oven along with the “Add New” group.
- If no groups have been programmed in the oven, the “Add New” icon will be the only icon displayed.
- Selecting an existing group or Add New will advance to the Group Edit Screen.
- The oven has the ability to store 16 groups with 24 items embedded in each group. The maximum number of stored recipes is 384.

- Selecting the Group Name field brings up an alpha numeric keyboard. A maximum of 24 characters can be entered for the description.
- Selecting the Group Temperature field brings up a numeric keypad. The temperature range is 150F - 525F in 5 degree increments. 500F is recommended for most speed oven recipes. Every item within this particular group will cook at the this selected temperature.
- Selecting the Group Image field brings up a collection of pre-programmed images. Press the desired image to select.
- Selecting Back will cancel the editing, discard any changes, and return to the Group Programming screen.
- Selecting Save will display a dialog box asking for confirmation, selecting OK will save all changes.
- Selecting Delete after a previously save group will bring up a dialog box asking for the manager PIN before deleting the entire group.
- Selecting Item Edit will change the display to the Item Edit screen. If changes were made to the Group Edit screen prior to pressing Item Edit, press Save to ensure any changes will be stored in memory before moving forward.
- Selecting the green power icon in the lower right corner of any screen will place the oven in the Off mode. If the oven cavity temperature is above 150F, the oven will enter a Cool Down Mode. The oven will run the cooling fans and the blower motor until the cavity temperature drops below 150F. The fans will automatically shut off and the display will return to the Home Off Screen.

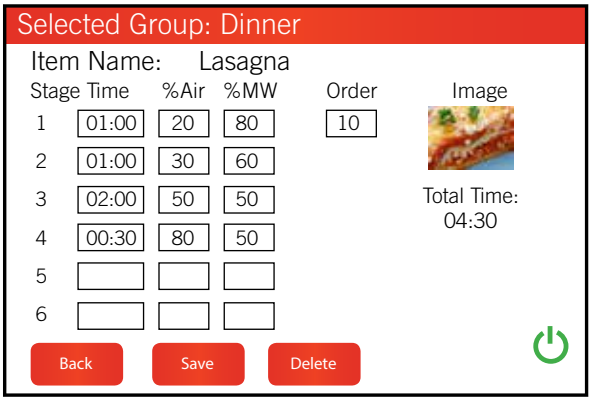
Oven Programming

Menu Set Up



Menu Setup Item Screen

- Selecting a group from the Group Edit screen will display the Item Edit screen shown above.
- The “Add New” button is available in the upper left corner to create additional recipes.
- A maximum of 24 items in memory are possible for every group.
- Scroll through the item pages by pressing the highlighted arrow located at the bottom of the screen.
- The left side arrow advances through the listing and the right side arrow returns backwards.



Item Edit Screen

- Selecting the Item Name field brings up a numeric keyboard. A maximum of 24 characters can be used for the description.
- Depending on the density and characteristics of the product, the oven can utilize a maximum of 6 stages or events during the total cook time.
- The stages are used to allow the food to rest between microwave events to keep internal temperatures uniform throughout and without extreme temperatures during the cooking process.
- Selecting either the Time, %Air, or the %MW will bring up a numeric keyboard.
- The maximum cook time in any event and recipe is 10 minutes. The control will not accept longer times.
- The Total Time field is automatically populated as the time is entered into the stage(s).
- Airflow in the oven cavity is controlled with the %Air setting. Adjustments can be made from 0% to 100% in 10% increments.
- Microwave energy is controlled with the %MW button. Percentage settings reflect the amount of time the microwaves are being directed to the product in that particular cooking stage.
- Selecting Order will bring up a numeric keyboard. This number dictates the order in which this particular item appears on the Item Screen. Positioning frequently cooked items on the first page can increase productivity.
- Selecting the Image Icon will bring up the list of pre-programmed images. Choose the image and press Save to continue back to the Item Edit Screen. (See illustration below).
- Selecting Delete with erase all information regarding this particular Item. A prompt will appear asking to confirm before erasing.
- Selecting Save will place all changes into memory. The Back button will need to be pressed to return to the Menu Setup Item Screen, and then again to return to the Menu Setup Group Edit Screen. Then once more to return to the Menu Setup Screen.
- Select Cook to enter the cooking mode.

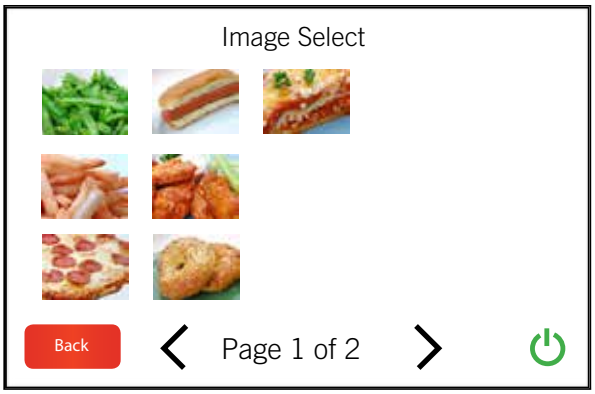
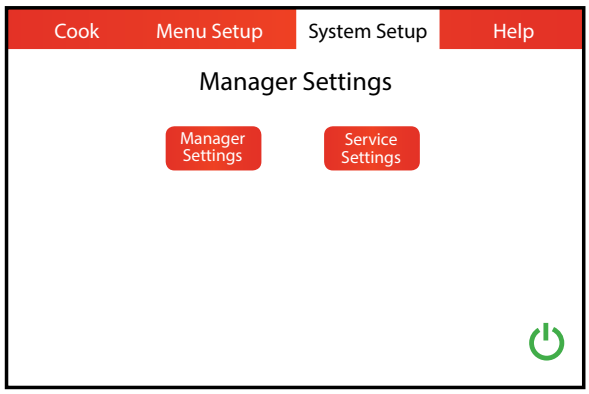


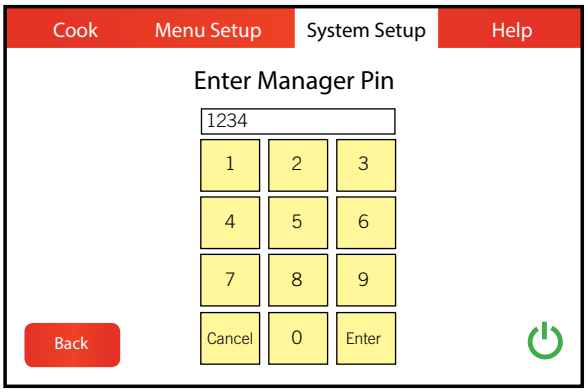
Image Select Screen

Oven Programming

System Set Up

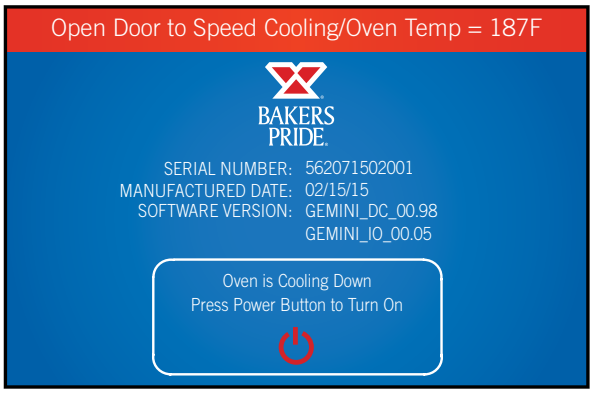


System Setup Screen



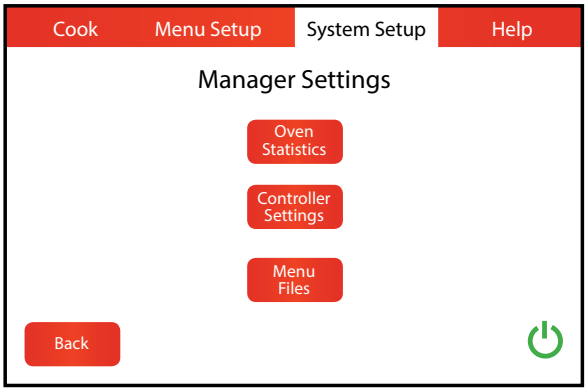
Manager PIN Screen

- Full access to the System Setup Screen must be done with the oven in the Off state. With the oven in the On state, multiple functions are not available. Press the green icon in the lower right corner return to off.
- If the oven cavity temperature is above 150F, the oven will enter a cool down mode. This mode will continue until the oven cavity temperature drops below 150F.
- NOTE: To by-pass the cool down mode, use the momentary rocker switch located under the right front panel of the oven to reset the control. This switch interrupts the power supplied to the controls which returns the oven to the off state after the rebooting process.
- The System Setup Screen displays two function buttons, Manager Settings and Service Settings. Both require passwords to enter.
- The Cool Down Screen appears if the oven cavity temperature is above 150F when the oven is turned off.



Cool Down Screen

- The cabinet cooling fans, magnetron cooling fan, and the blower motor operate until the temperature drops below 150F.
- The blower motor speed is 40%.
- The oven ships with the Manager PIN factory set at 1234.
- This PIN can be changed upon entry.

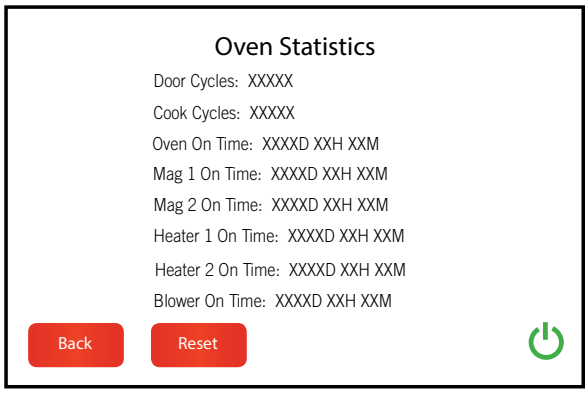


Manager Setting Screen

- Press 1-2-3-4-ENTER to access the manager settings screen.
- The dialog box “Incorrect PIN” will appear if the incorrect PIN is entered allowing another attempt.
- If the manager has changed the password and is not available, a master PIN has been developed in order to gain access.
- NOTE: Contact Bakers Pride service support to unlock password settings with the master PIN.
- The Manager Settings Screen allows access to Oven Statistics, Controller Settings, and Menu Files.

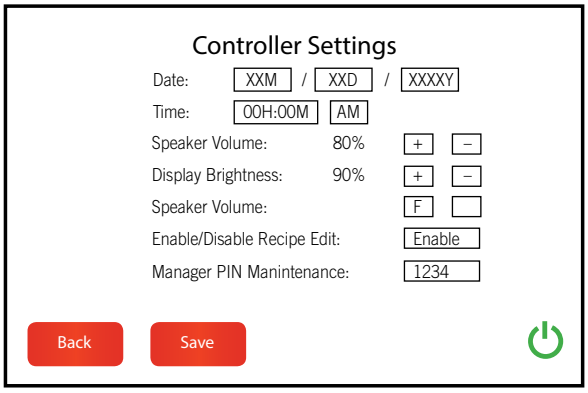
Oven Programming

System Setup



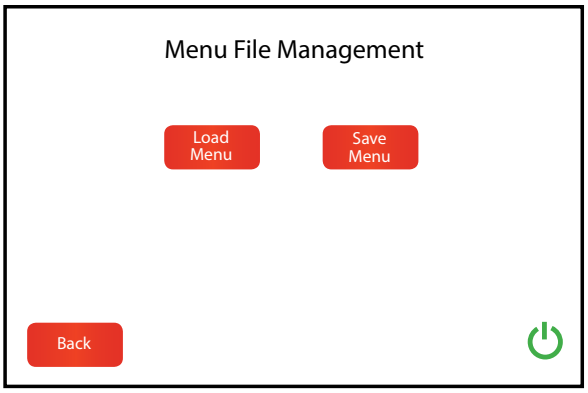
Oven Statistics Screen

- Operation is logged by days, hours and minutes for magnetron, heaters, blower and overall on time.
- Door cycles and cook cycles are also counted.
- These numbers can be reset by pressing the reset button. A prompt will appear asking for confirmation before resetting.
- Selecting the Date, or Time field brings up a numeric keypad. The date and time is used in the Oven Statistics function and in the Home On Screen.



Controller Setting Screen

- Selecting Speaker Volume + or - will change the volume only after saving the settings and leaving the screen.
- Selecting Display Brightness + or - will change the intensity of the display.
- Selecting Temperature Scale will toggle between Celsius and Fahrenheit.
- Selecting Enable/Disable Recipe Edit will toggle between allowing changes to be made in the Menu Setup Tab.
- Selecting Manager PIN Maintenance will allow the manager PIN to be changed to any 4 digit number.

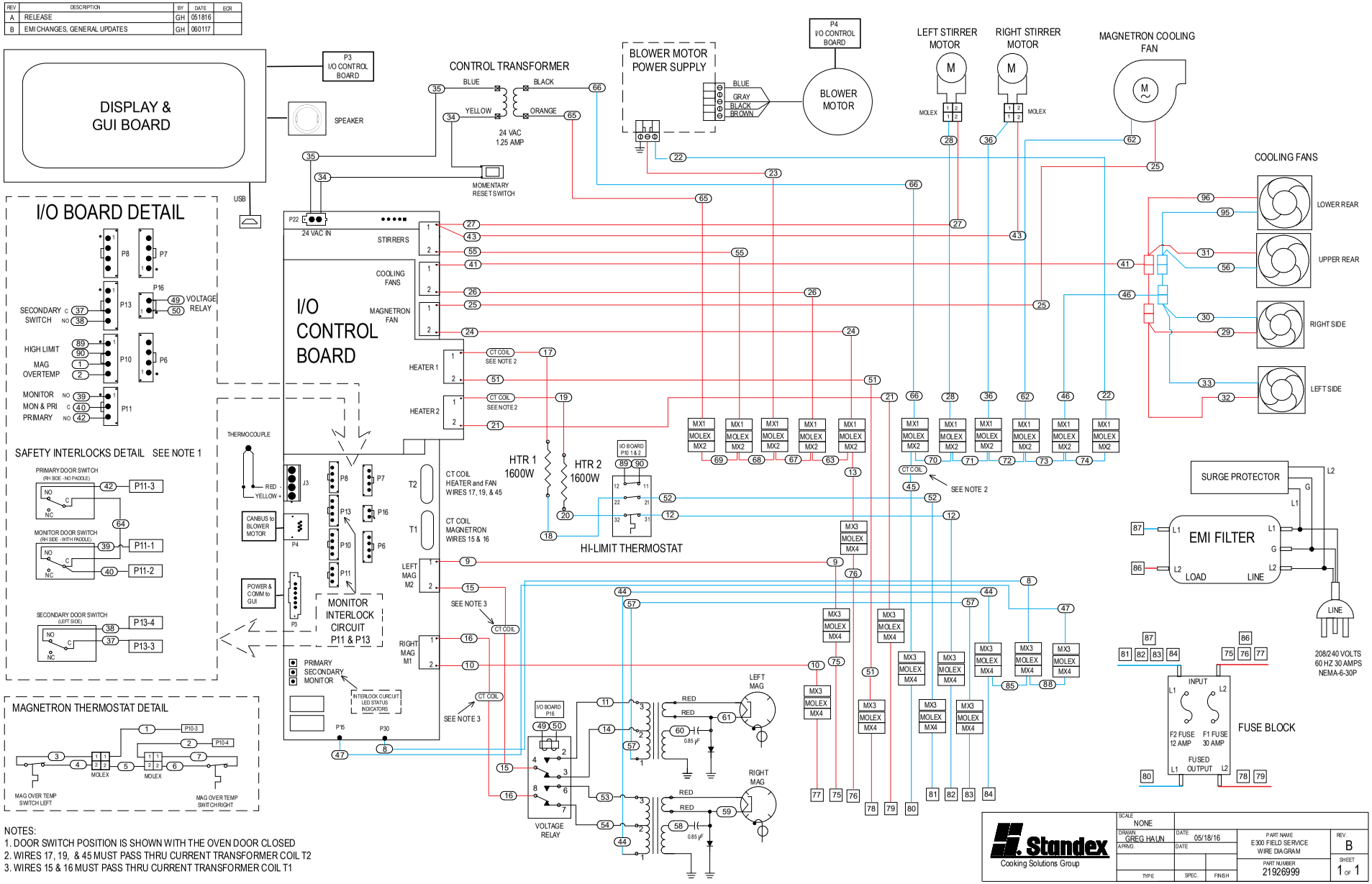


Menu File Management Screen

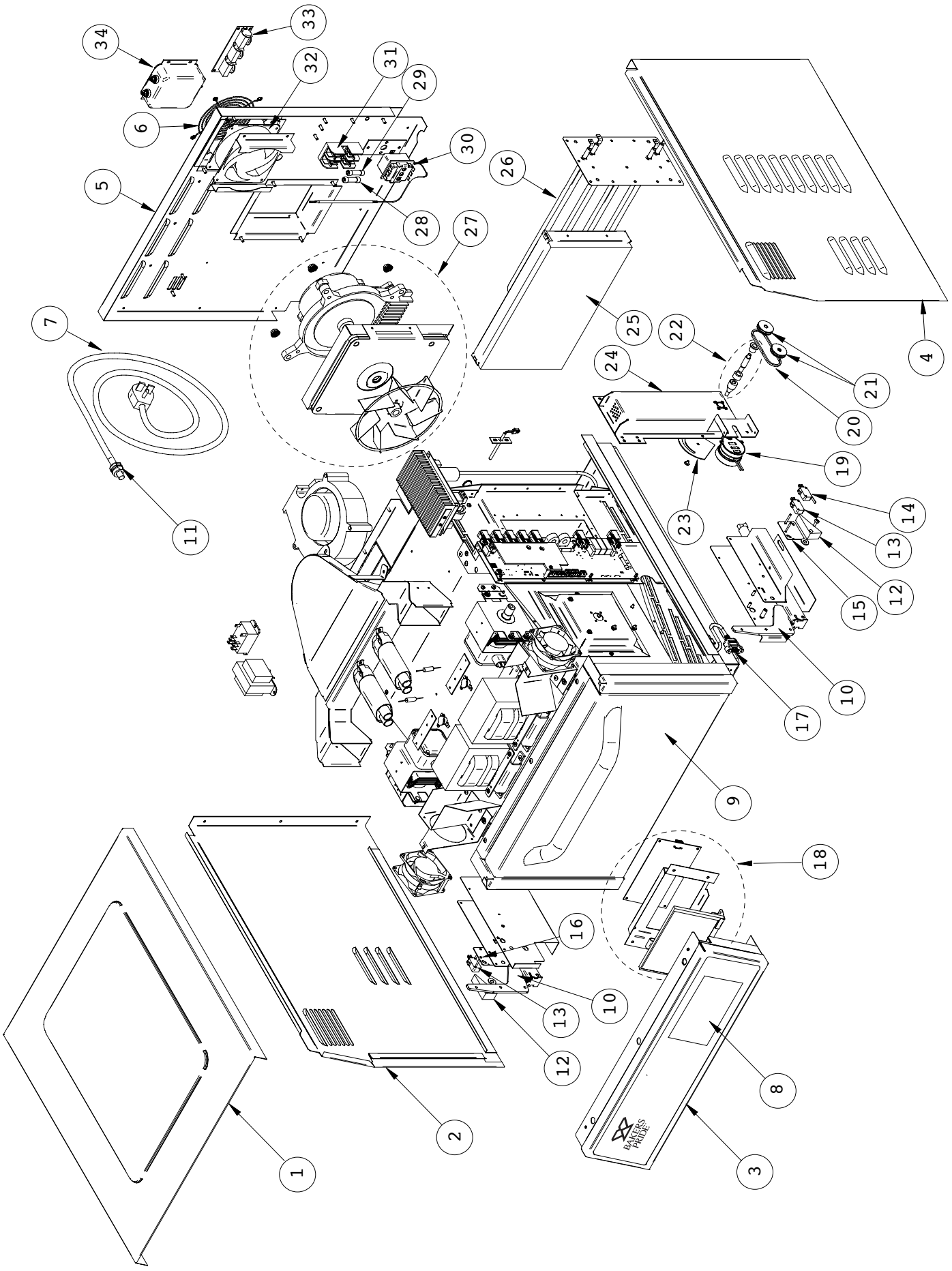
- Menu files are transported through the use of a USB storage drive. The USB terminal is located at the bottom right corner under the front panel.
- Insert the USB storage drive into the oven.
- Select “Load Menu” to import the menu files into the oven from the USB storage drive.
- Select “Save Menu” to export the menu from the oven into the USB storage drive.
- NOTE: All files are over written during any transaction. Multiple files can not be stored in either the oven or in the same folder directory on the USB storage drive.
- A status indicator bar will display the transaction progress. A dialog box will announce the completion of the file transfer.
- Press the Back button to return to the Manager Settings Screen.

Fault Screen

- The Fault Screen will appear if one of the three possible fault codes occur.
- Oven Over Temperature, Magnetron Over Temperature, and Open Thermocouple are the three faults that will shut down a cook cycle and display the Fault Screen.
- In the event of a fault screen, cycle power to the unit. If problem persists, call for service.



E300 Speed Oven Wiring Diagram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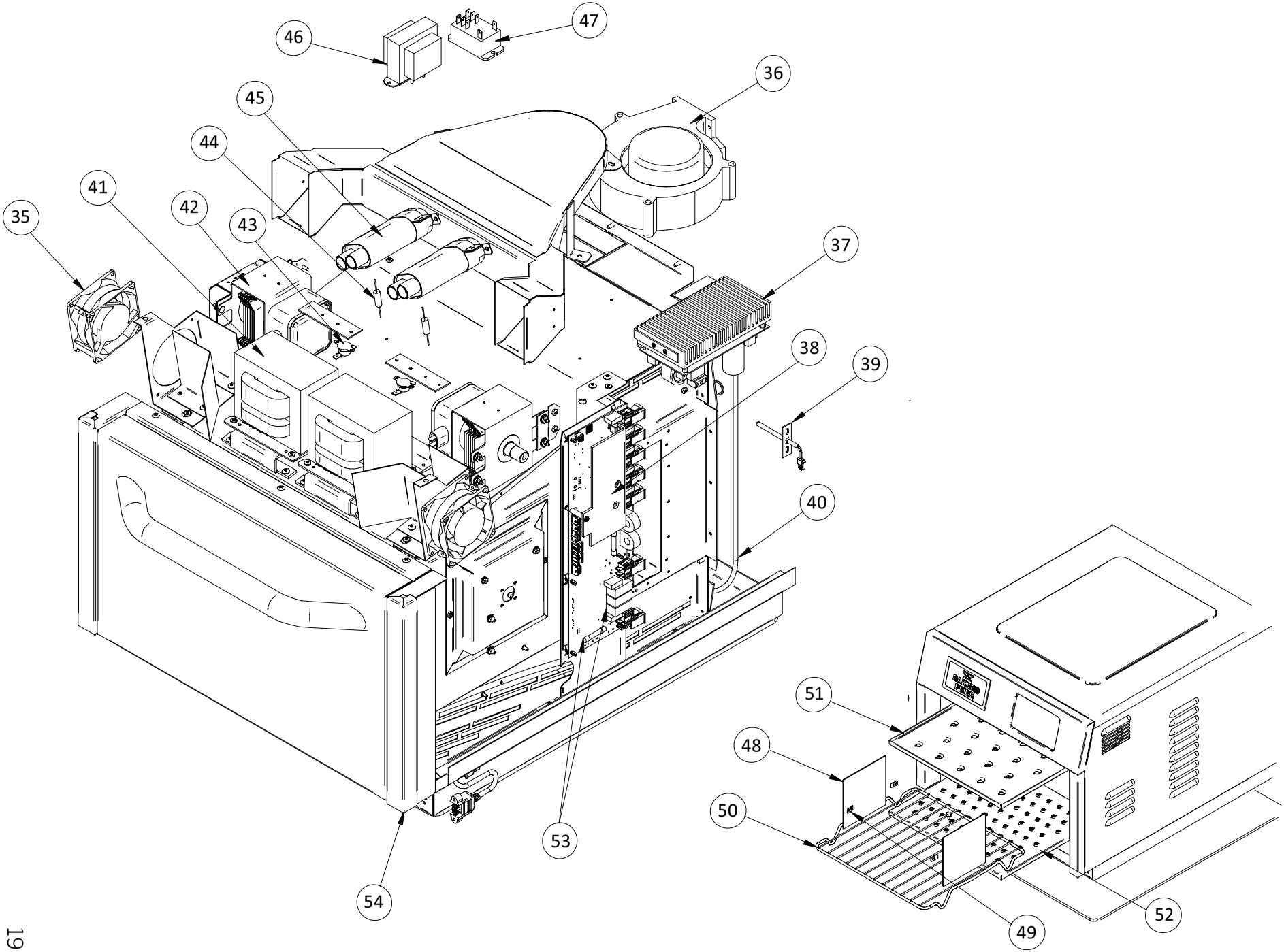
BAKERS PRIDE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Item	E300 Part Number	Description
1	21926252	Top Cover
2	21926254	Left Side Panel
3	21926109	Display Panel
4	21926253	Right Side Panel
5	21926251	Back Panel
6	3100733	Finger Guard
7	98325020	Cordset, Molded,10-3, NEMA 6-30P
8	1400044	Display Cover
9	21926920	Door Assembly
10	8606900	Hinge Assembly
11	8979200	Strain Relief
12	21926479	Actuator Block
13	103610	Door Switch (Primary or Secondary)
14	103600	Door Switch (Monitor w/Paddle)
15	21926082	Door Switch Mounting Plate, Right Side
16	21926080	Door Switch Mounting Plate, Left Side
17	1531810	USB Cable
18	1400055	Display/Control Board (GUI)
19	1202400	Stirrer Motor
20	8400490	Stirrer Motor Drive Belt
21	8400480	Stirrer Motor Drive Wheels
22	21926930	Stirrer Shaft Assembly
23	21926099	Stirrer Blade
24	21926465	Waveguide
25	21926940	Catalyst Assembly
26	21926125	Heater Element Assembly
27	1200800	Blower Motor Assembly
28	3110019	Fuse, 600V, 12 Amp, Class CC
29	3110018	Fuse, 600V, 20 Amp, Class CC
29	3110017	Fuse, 600V, 30 Amp, Class CC
30	1380300	High Temperature Limit Switch
31	1504810	Fuse Block
32	1215400	Rear Cooling Fan
33	1400189	Surge Protector
34	1400188	EMI Filter
35	784682	Side Cooling Fan
36	1202300	Magnetron Cooling Fan
37	1200840	Blower Motor Power Supply
38	1400045	I/O Control Board
39	1400250	Thermocouple
40	1200830	CAT 3 Communication Cable (Motor to I/O)

Item	E300 Part Number	Description
41	51201400	High Voltage Transformer
42	1215000	Magnetron
43	1379000	Magnetron Over Temperature Thermostat
44	54001600	Diode
45	53310700	Capacitor 0.85 microfarad
46	1451700	Control Transformer 24VAC
47	1303300	Voltage Relay
48	1037000	Waveguide Cover
49	21926532	Waveguide Cover Mounting Clip
50	21926183	Cooking Rack
51	21926015	Upper Jetplate
52	21926013	Bottom Jetplate
53	3110139	Fuse, 20 Amp, 250V, 125 VDC
54	1303400	Switch, On-Off, Momentary

Bakers Pride Limited Warranty

What is Covered?

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

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?

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

Coverage Period

Full size gas and electric deck ovens: Two (2) year limited parts and labor: Cyclone Convection Ovens: BCO Models: One (1) year limited parts and labor; GDCO Models: Two (2) year limited parts and labor; (5) year limited door warranty. HD Series Models; BPHHP/BPHHPS/BPHMG/BPHTG/BPHCB/BPHRB: Two (2) year parts and labor. 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.

Warranty Coverage

This warranty covers on site labor, parts and reasonable travel time and travel expenses of the authorized service 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-13, PX-16, P18, and BK-18.

Exceptions

All removable parts in Bakers Pride® cooking equipment, 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.

Exclusions

- Negligence or acts of God
- Thermostat calibrations after (30) days from equipment installation date.
- Air and Gas adjustments.
- Light bulbs
- Glass doors and door adjustments
- 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.
- Failures caused by erratic voltages or gas supplies.
- Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center.
- Damage in shipment.
- Alteration, misuse or improper installation.
- Thermostats and safety valves with broken capillary tubes.
- Accessories - spatulas, forks, steak turners, grate lifters, oven brushes, scrappers, peels, etc.
- Freight = other than normal UPS charges.
- Ordinary wear and tear.

Installation

Leveling and installation of decks, as well as proper installation and check out of all new equipment - per appropriate installation and use of materials - is the responsibility of the dealer or installer, not the manufacturer.

Replacement Parts

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.

This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers 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 part shall constitute a fulfillment of all obligations under the terms of this warranty.

How to Arrange for Service

All warranty service should be coordinated through the Technical Service Department at Bakers Pride. You can reach us, toll free, at 1-800-431-2745. All warranty service calls will be immediately dispatched by Bakers Pride to the local Factory Authorized Service Center in your area. When requesting service or parts identification, always specify:

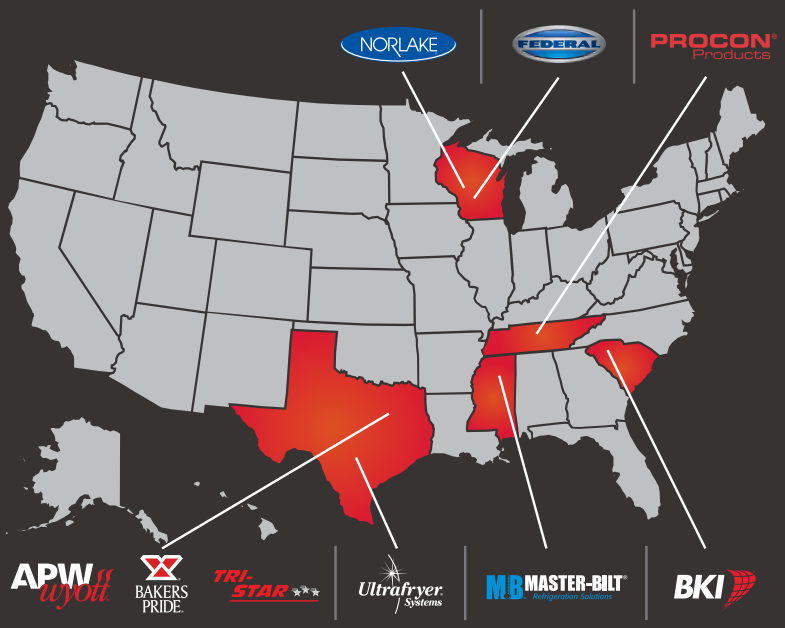
- Model Number
- Serial Number
- Type of Gas or Voltage
- Phase or Wattage
- Date Code

Notes

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!

You Tube