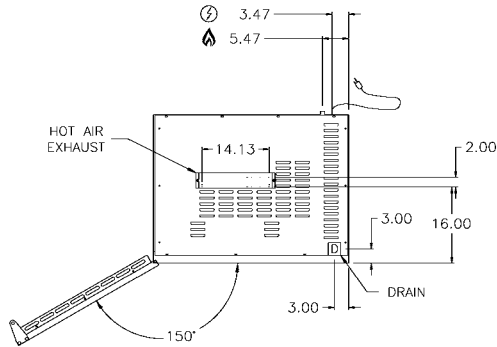


## CR-32®

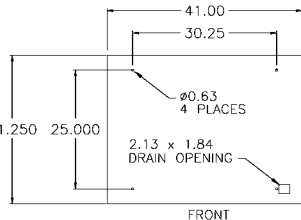
ROTISSERIE OVEN  
FLOOR MODEL - GAS FIRED

MODEL:  CR-32

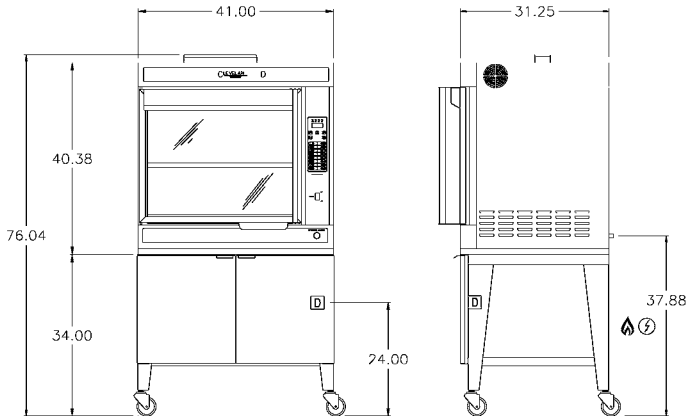


**NOTE:**

THE UNIT MUST HAVE BETWEEN 5 AND 14" OF NATURAL GAS PRESSURE WITH THE FACILITY IN FULL OPERATION.



TOP VIEW OF ROTISSERIE SHOWING MOUNTING LOCATIONS






ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_



### SHORT FORM SPECIFICATION

*CR-32 Rotisserie Oven: Dual rate, high and low fire stage burner. Three rotisserie speeds to dial in the right combination for perfect browning capabilities. 16 programmable menu buttons with auto hold feature.*

MODEL	CAPACITY	INPUT CHART	SERVICE CONNECTIONS	INSTALLATION NOTES
CR-32	8 Skewers or 8 Turkey Baskets	Natural Gas 60,000 BTU per hours max.	<p> <b>Electrical Connection</b> - supplied with 8 ft. cord</p> <ul style="list-style-type: none"> <li>- 1 PH grounded outlet</li> <li>- 9 AMP max.</li> </ul> <p> <b>Gas Connection</b> - 3/4" NPT</p> <p> <b>Drain</b> - Drain Kit supplied with Rotisserie</p>	<p>Suitable for installation on combustible floors</p> <p>Min. clearance to combustible or non-combustible walls: Sides - 3", Back - 6"</p> <p>Gas Pressure Required: Natural - 5"-14" WC Propane - 11"- 14" WC</p> <p>Normal Supply Pressures</p> <p><b>Gas Input Ratings -</b> Ratings shown are for Natural and LP Gas installations Specify altitude of project if over 2000 ft. (610 meters) For other gases specify type, calorific value, specific gravity and pressure at appliance</p> <p><b>NOTE:</b> When ordering specify type of gas to be used</p>

CLEVELAND RANGE  
SEQUENCE OF OPERATIONS  
CR-32 Rotisserie  
(NCC Control)

*When using these instructions refer to the CR-32 wiring schematic.*

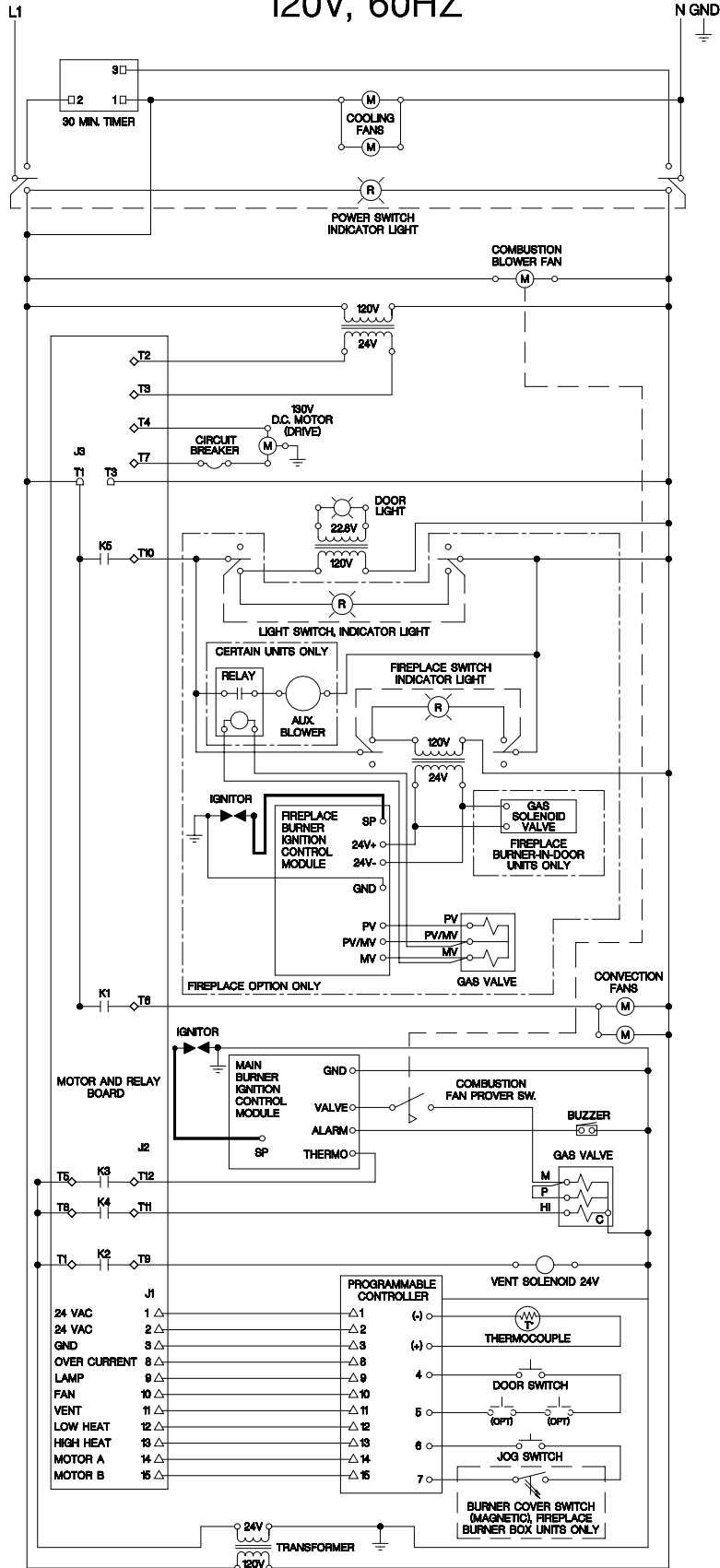
1. To turn the unit on, depress the red on/off rocker switch.
  - 120 VAC is sent to red power indicator (switch).
  - 120 VAC is sent to cooling fans.
  - 120 VAC is sent to combustion blower fan
    - The fan turns and the fan prover switch closes.
  - 120 VAC sent to pins T1 and T3 on the J3 (3-pin quick-connect) to the Relay and Motor Board.
    - 120 VAC is sent from pin T1 on J3 (3-pin quick-connect) to the normally open contacts of the K5 relay on the Relay and Motor Board.
    - 120 VAC is sent from pin T1 on J3 (3 pin quick-connect) to the normally open contacts of the K1 relay on the Relay and Motor Board
  - 120 VAC is sent to the primary of the computer transformer.
    - 24 VAC is sent from the secondary of the computer transformer to pins T2 and T3 on the J2 (12-pin quick-connect) to the Relay and Motor Board.
    - Computer displays “SYSTEM INIT” for 5 seconds followed by
  - 120 VAC is sent to the primary of the ignition transformer.
    - 24 VAC is sent from the secondary of the ignition transformer to:
      - Pin T1 on J2 (12-pin quick-connect) and the normally open K2 contacts on the Relay and Motor Board.
      - Pin T8 on J2 (12-pin quick-connect) and the normally open K4 contacts on the Relay and Motor Board.
      - Pin T5 on J2 (12-pin quick-connect) and the normally open K3 contacts on the Relay and Motor Board.
2. Computer goes into the preheat mode (with the door closed) and displays “PREHEAT XXX” (XXX is the oven temp)
  - The K2 relay on the Relay and Motor Board closes and 24 VAC is sent from pin T9 on J2 (12-pin quick-connect) on the Relay and Motor Board to the vent solenoid closing it.
  - The preheat program tells the Relay and Motor Board to send 85 VDC from pins T4 and T7 on J2 (12-pin quick-connect) to the drive motor
    - The motor turns the drive system at 3 RPM.
  - The K3 relay on the Relay and Motor Board closes sending 24 VAC from pin T12 on J2 (12-pin quick-connect) on the Relay and Motor Board to the ignition module.
    - Ignition module sends spark to the igniter.
    - Ignition module sends 24 VAC through the fan prover switch to the pilot coil and gas is sent to the pilot.

- Ignition module sends 24 VAC to the main (low) coil of the gas valve and gas (2.2" W.C. natural gas, 4.0" W.C. L.P) is sent to the infrared burner.
  - The spark ignites the gas.
  - At least .5 micro amps D.C. is received at the module in 4 seconds or the ignition module locks out and the alarm buzzer sounds.
- The K4 relay on the Relay and Motor Board closes and 24 VAC is sent from pin T11 on J2 (12-pin quick-connect) on the Relay and Motor Board to the high coil of the gas valve and the gas pressure is increased (3.2" W.C. natural and 10.0" W.C. LP) to the infrared burner.
  - The K1 relay on the Relay and Motor Board closes after 5 second delay (allowing for pilot ignition) sending 120 VAC from pin T6 on J2 (12-pin quick-connect) on the Relay and Motor Board to the convection blowers.
  - The unit continues to heat until 10 degrees of the PREHEAT set point is reached.
    - If the measured temperature does not increase by 6 degrees every 2 minutes the display will show "SHORTED PROBE" or "FAULTY HEATER" and an alarm will sound.
3. Computer displays "READY" and sounds a series of beeps after reaching 10 degrees of the set point. Oven may now be loaded with product and appropriate cooking program initiated.
    - When the door is open, breaking contact between pins 4 and 5 on the programmable controller, the display will show "DOOR OPEN" and the burner, convection blower motors, lights and rotisserie drive motor will not operate.
    - The drive can be advanced only when the door is open by depressing the jog button located on the front of the rotisserie, making contact between pins 6 and 7 on J1 (15-pin quick-connect) on the programmable controller. The rotisserie will advance at 3 RPM.
  4. With the door closed, the computer begins the cooking mode
    - The cook program tells the Relay and Motor Board to close the K5 relay and 120VAC is sent to the primary of the light transformer.
    - The secondary of the transformer sends 22.8VAC to the light energizing it. The lights do not energize in the preheat mode.
    - The cook program tells the Relay and Motor Board to close the K2 relay and 24 VAC is sent from pin T9 on J2 (12-pin quick-connect) on the Relay and Motor Board to the vent solenoid closing it. The vent will stay closed until the programmed temperature set point is reached. Then it will open and close within 2 degrees of set point. **NOTE: THE VENT IS THE PRIMARY TEMPERATURE CONTROL DEVICE IN THE COOK CYCLE-NOT THE BURNER.**
    - The Relay and Motor Board sends the appropriate voltage to the motor as programmed (1RPM = 30 VDC, 2RPM = 57 VDC, 3RPM= 85 VDC).
      - The motor turns the drive system at the proper RPM.
    - The K3 relay closes sending 24 VAC through pin T12 on J2 (12-pin quick-connect) on the Relay and Motor Board to the ignition module.
      - Ignition module sends spark to the igniter.

- Ignition module sends 24 VAC through the fan prover switch to the pilot coil and gas is sent to the pilot.
  - Ignition module sends 24 VAC to the main (low) coil of the gas valve and gas (2.2" W.C. natural gas, 4.0" W.C. L.P) is sent to the infrared burner.
  - The spark ignites the gas.
  - At least .5 micro amps D.C. is received at the module in 4 seconds or the ignition module locks out and the alarm buzzer sounds.
  - If the burner setting is high, the K4 relay on the Relay and Motor Board closes. 24 VAC is sent from pin T11 on J2 (12-pin quick-connect) on the Relay and Motor Board to the high coil of the gas valve and the gas pressure is increased (3.2" W.C. natural and 10.0" W.C. LP) to the infrared burner.
  - The K3 relay on the Relay and Motor Board closes after 5 second delay (allowing for pilot ignition) sending 120 VAC to the convection blowers.
  - The burner continues to heat 25 degrees above the set point, then it shuts down to begin again at set point (NOTE: THIS IS THE SECONDARY TEMPERATURE CONTROL).
  - This continues and changes only as the set points of the program change until the cook program ends.
5. When the cooking cycle has timed out the computer will go into the hold mode and display "HOLD".
- The K3 relay opens and the burner circuit is de-energized.
  - The K1 relay opens and the convection fan circuit is de-energized.
  - The K2 relay opens and the vent closes.
  - The signal is sent to the D.C. drive motor to drive at 1 RPM.
  - When the temperature drops below the hold set point the burner and convection fan circuits will start. **NOTE: DURING THE HOLD CYCLE THE TEMPERATURE CONTROL IS MAINTANED BY THE BURNER AND CONVECTION FAN CIRCUITS.**
6. To turn the unit off depress the on/off switch.
- 120 VAC is removed from red power indicator (switch).
  - 120 VAC is removed from light switch.
  - 120 VAC is removed from combustion blower fan.
  - 120 VAC removed from the Relay Interface Board (RIB).
  - 120 VAC is removed from the primary of the ignition transformer.
  - 120 VAC is removed from the primary of the computer transformer.
    - 24 VAC removed from the secondary of the computer transformer to the computer the display is blank.
  - 120 VAC is sent to terminals 3 and 2 on the 30-minute timer.
    - For 30 minutes the cooling fans will be energized.

# ROTISSERIE, NCC CONTROL

## 120V, 60HZ



NOTE 1) WHEN A DOOR IS OPEN, THE CONTROLLER PREVENTS THE RELAY/MOTOR BOARD FROM ACTIVATING THE FOLLOWING CIRCUITS: LIGHTS, FIREPLACE (IF EQUIPPED), CONVECTION FANS, VENT SOLENOID, LOW GAS VALVE, HIGH GAS VALVE, AND MOTOR ROTATION.

NOTE 2) BY PRESSING THE JOG SWITCH, MOTOR ROTATION WILL OCCUR WHEN THE DOOR IS OPEN.

- △ DENOTES PINS ATTACHED TO J1 QUICK - CONNECT ON RELAY / MOTOR BOARD.
- ◇ DENOTES PINS ATTACHED TO J2 QUICK - CONNECT ON RELAY / MOTOR BOARD.
- DENOTES PINS ATTACHED TO J3 QUICK - CONNECT ON RELAY / MOTOR BOARD.



J1 QUICK - CONNECT ON RELAY / MOTOR BOARD

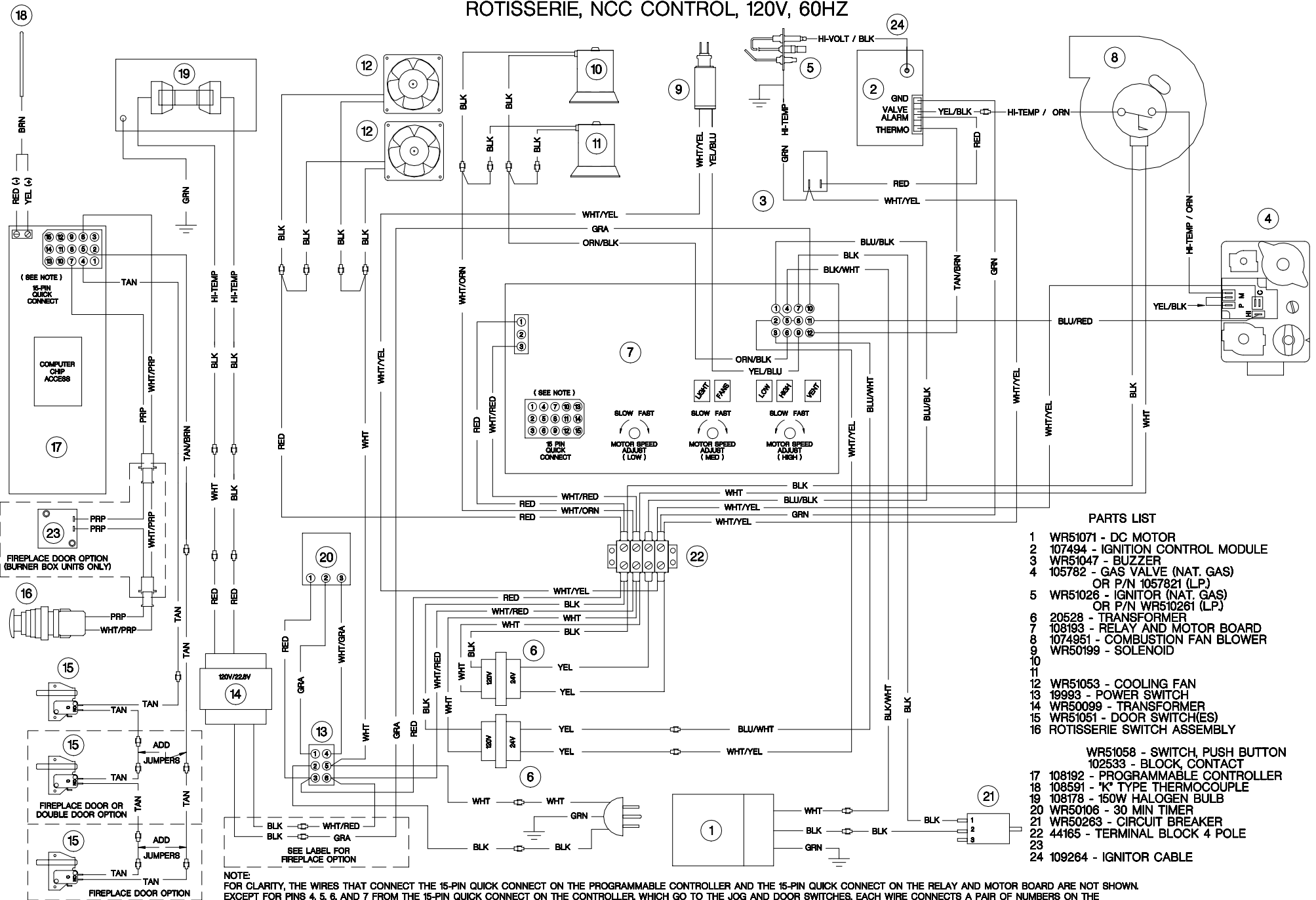


J2 QUICK - CONNECT ON RELAY / MOTOR BOARD



J3 QUICK - CONNECT ON RELAY / MOTOR BOARD

# ROTISSERIE, NCC CONTROL, 120V, 60HZ



## PARTS LIST

- 1 WR51071 - DC MOTOR
- 2 107494 - IGNITION CONTROL MODULE
- 3 WR51047 - BUZZER
- 4 105782 - GAS VALVE (NAT. GAS)  
OR P/N 1057821 (LP)
- 5 WR51026 - IGNITOR (NAT. GAS)  
OR P/N WR510261 (LP)
- 6 20528 - TRANSFORMER
- 7 108193 - RELAY AND MOTOR BOARD
- 8 1074951 - COMBUSTION FAN BLOWER
- 9 WR50199 - SOLENOID
- 10
- 11
- 12 WR51053 - COOLING FAN
- 13 19993 - POWER SWITCH
- 14 WR50099 - TRANSFORMER
- 15 WR51051 - DOOR SWITCH(ES)
- 16 ROTISSERIE SWITCH ASSEMBLY
- WR51058 - SWITCH, PUSH BUTTON
- 102533 - BLOCK, CONTACT
- 17 108192 - PROGRAMMABLE CONTROLLER
- 18 108591 - "K" TYPE THERMOCOUPLE
- 19 108178 - 150W HALOGEN BULB
- 20 WR50106 - 30 MIN TIMER
- 21 WR50263 - CIRCUIT BREAKER
- 22 44165 - TERMINAL BLOCK 4 POLE
- 23
- 24 109264 - IGNITOR CABLE

NOTE:  
FOR CLARITY, THE WIRES THAT CONNECT THE 15-PIN QUICK CONNECT ON THE PROGRAMMABLE CONTROLLER AND THE 15-PIN QUICK CONNECT ON THE RELAY AND MOTOR BOARD ARE NOT SHOWN.  
EXCEPT FOR PINS 4, 5, 6, AND 7 FROM THE 15-PIN QUICK CONNECT ON THE CONTROLLER, WHICH GO TO THE JOG AND DOOR SWITCHES, EACH WIRE CONNECTS A PAIR OF NUMBERS ON THE 15-PIN QUICK CONNECTS (I.E. PIN 1 ON THE CONTROLLER TO PIN 1 ON THE RELAY AND MOTOR BOARD). MORE INFORMATION ON THESE WIRES IS AVAILABLE ON THE LADDER DIAGRAM ( P/N 108593 ).

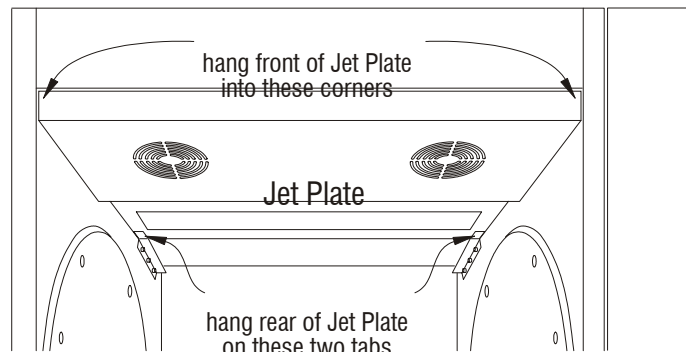
## Operator's Daily Cleaning/Maintenance

The oven must be cleaned daily to maintain good performance and appearance.

You will need the following items:

- A bucket of soapy water (non-chlorinated soap)
- A spray bottle of floor and wall cleaner
- A spray bottle of food-safe sanitizer
- A spray bottle of Jef-Guard (or other food-safe coating spray)
- A scrub pad
- A clean cloth
- A squeegee
- Safety goggles
- Oven cleaning gloves
- Razor blade scraper (for fireplace models only)

1. After the last cooking cycle of the day, turn the POWER switch OFF and allow at least 15 minutes for the oven to cool.
2. Drain the drip pan. Place an empty 5-gallon bucket under the drain and open the drain valve.
3. Remove the grate(s) covering the drip pan.
4. Squeegee up the grease in the pan and remove.
5. Remove, by pulling toward you, the "jet plate" covering the fans in the top of the oven, and take it and the grate to a dishwashing area.
6. Remove the two convection fan blades and clean them with spray cleaner and a scrub pad.
7. Spray the inside oven window(s) with floor and wall cleaner and allow to sit for 5 minutes. Wipe clean and repeat if necessary; **never use scouring pads or oven cleaner.**
8. Clean the fireplace glass, if applicable, with non-chlorinated soap and water; use razor blade scraper if necessary.
9. Wipe down the inside walls of the oven with the soapy water. **Never use a hose or water jet.**
10. Clean all parts of the rotisserie wheels using spray cleaner. Pull the clevis pins and slide the drums to the center. Clean the oven walls behind the wheels and the backsides of the wheels.
11. Wipe out any grease from the bottom of the oven.
12. With a dry towel, wipe down all surfaces of the oven
13. Spray rotisserie wheels with the sanitizer and allow to air dry. Lift the burner protector shield, in single-door models, it is the hinged plate that hangs down at upper-rear of the oven. (Two-door models are supplied with a loose shield for this same purpose.) Taking care not to spray the burner, the ignitor or the temperature probe, spray the entire interior of the oven with an oven sanitizer. Allow to air-dry.
14. Again covering the burner, spray and wipe the upper surfaces of the oven with Jef-Guard or equivalent, taking the same precautions as above.
15. Replace the grate(s) and spray all inside surfaces (including backside of drums) with the food-safe oven coating, taking care not to spray the burner, the ignitor or the temperature probe.
16. Spray both sides of the jet plate and both fan blades with the food-safe coating and reinstall. Note that the fan blades must be installed to their original motors; they are not interchangeable.
17. Preheat the oven for 5 minutes to seal the food-safe coating, and shut off the oven.
18. Examine vent hood and fireplace flue (if equipped) for signs of sooting or blockage. Call service if problems are suspected.



# Programming, Troubleshooting & Technical Information

Control Panel.....	11
Programmer's Worksheet.....	13
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System Programming.....	18
Troubleshooting.....	19
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## Rotisserie Control Panel

**Control Panel** – This is the interface between the control system and the operator. It consists of indicator lights, a 2-line alphanumeric display, and 21 control buttons (keys).

The rotisserie oven is operated by a computerized control system. The system controls the time, temperature circulating fans, vent, rotor speed, and oven lamp.

**Status Indicators** – These lights show the state of four of the controller's outputs. When the light is on, the associated output is active.

**UP and RIGHT Arrow Keys** – These are used during programming to cycle through the available parameters.

**TEMP Key** – During any cook program, press this key to see the oven temperature. (During cook, the readout usually shows the current stage and the total time remaining.)

**PROG Key** – Use this key to start any programming operation (for example, entering cooking programs and setting system-level parameters.) You will need to know passcodes to access the programming function.

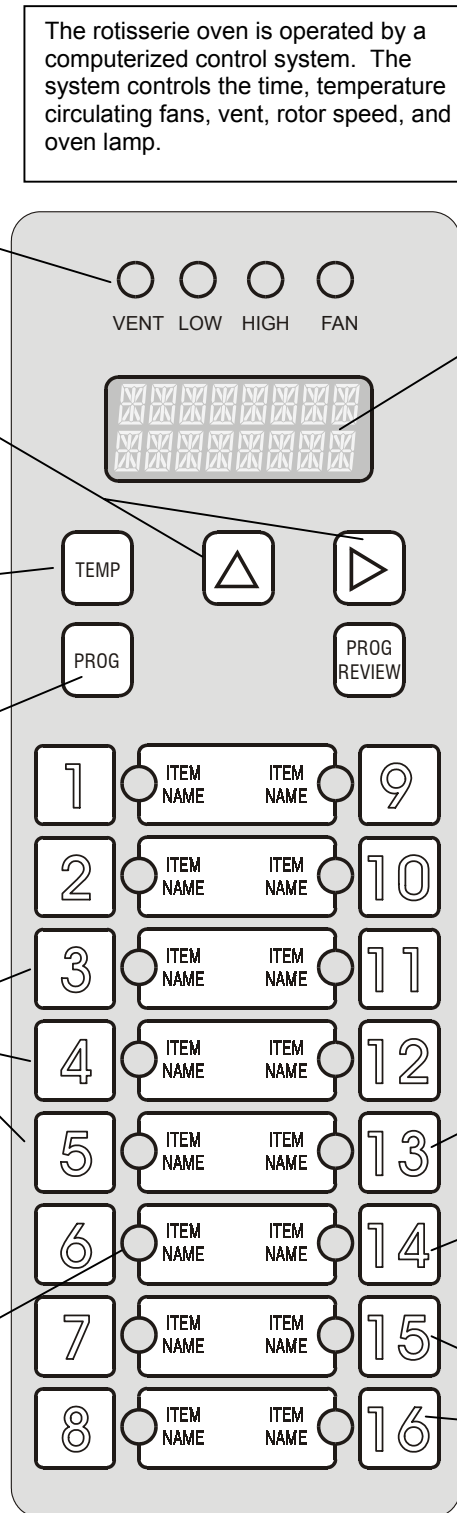
**Menu Item Keys** – These 16 keys are used primarily to start cooking programs. Use them also to cancel cooking programs. (Some keys, including 13, 14, 15, and 16, have special functions, described opposite.)

**Menu Item Light** – This light flashes during a cooking program to indicate which program is active. It also flashes during programming to indicate which item is being programmed. During a Co-Cook operation a second light flashes more rapidly to indicate that a second timing cycle is running.

**Alphanumeric Display** – The display provides many functions during oven operation. It displays the **current status** of the oven, whether Preheat, Ready, cooking State, Hold or Standby. It also displays current **temperature and time** (either time remaining during cooking, or time accumulating during Hold). During programming, the display shows **current settings** and available choices. It also displays **error messages** in case there is a problem with the unit.

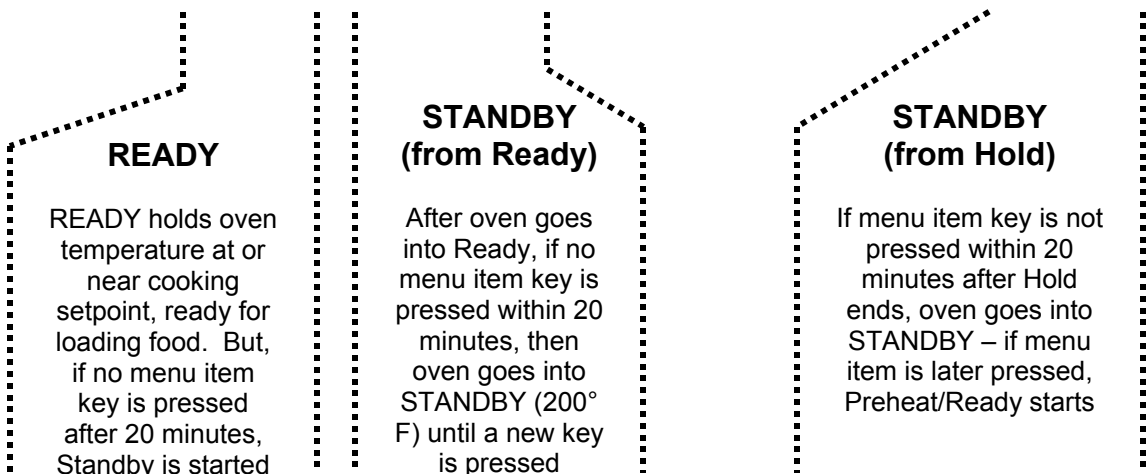
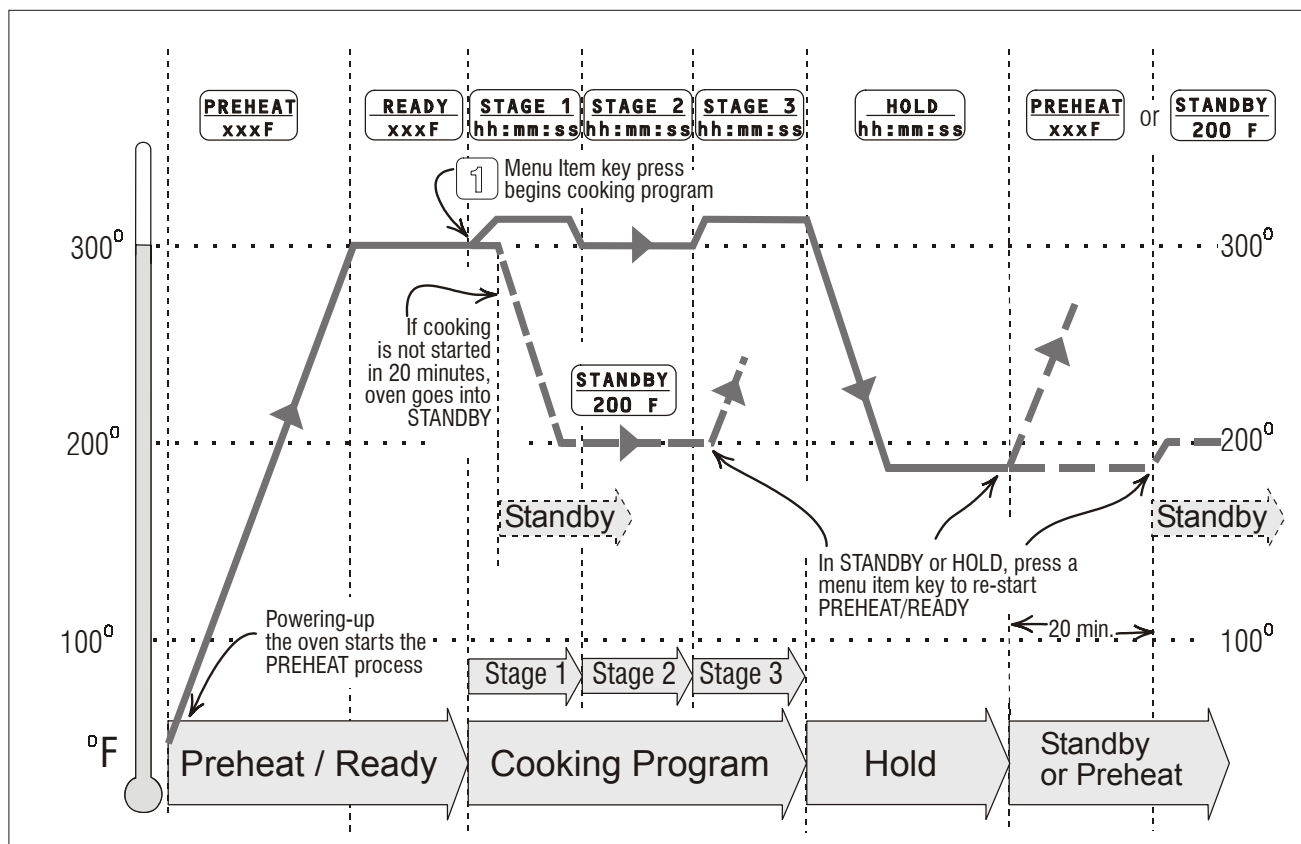
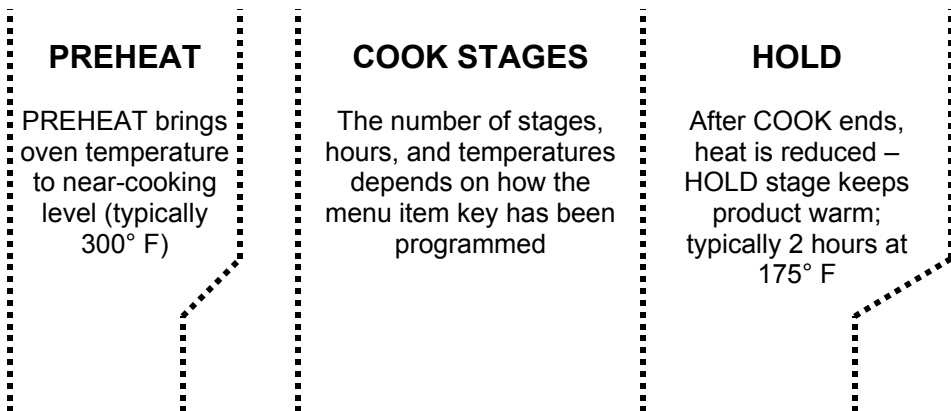
**Audible Alarm** – In conjunction with the Control Panel's visual indicators, an alarm tone is sounded to **attract the operator's attention** during normal operation. The alarm will sound for 5 seconds when the oven has changed status – for example, when the oven is "Ready" or a cook program is finished. The alarm will also sound for 5 seconds when the door is opened during cook. However, the alarm will sound and remain on for **error conditions**. When this happens, observe the display and refer to the **Error Message** section in the back of this guide. To turn off the alarm for most error conditions, just press any button to confirm that the alarm has been received.

**Special Function Keys** – Keys 13, 14, 15, and 16, normally Menu Item keys, have dual functions.  
**Key 13 – Auto Hold:** To cancel current cooking cycle, press and hold this button for at least 1 second, and the oven will go into the Hold mode.  
**Key 14 – Add 5:** After any cook program goes into Hold, press this key to add 5 minutes of cook time, (uses the parameters of the cook program's last stage).  
**Key 15 – Add 10:** Same as key 14, but adds 10 minutes.  
**Key 16 – Fireplace:** If unit has a fireplace, this button will run the fireplace only for 8 hours.



**Co-Cook Function** – All keys except 14, 15 and 16 can be programmed (at System Level) to provide a second cook cycle while the first runs in the background. (Thus you can load and cook a second product while the first continues to cook – but there must be enough time left in the first one or you can't start the second.) All first item cook parameters remain in effect in Co-Cook. The Co-Cook item light flashes at 3-times normal speed. The readout shows time remaining in Co-cook until it ends. Then the alarm sounds, the light stops flashing, and the first item's time remaining is displayed. (To cancel a C-Cook program press and hold the button for 3 seconds.)

## How the Rotisserie Oven Controller Operates



**Operator's Manual**  
**Programmer's Worksheet**

**Menu Item No.**

name of menu item

---

**STAGE - 1**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 2**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 3**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**HOLD**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 open / closed  
 Fan  
 on/pulsed

**Menu Item No.**

name of menu item

---

**STAGE - 1**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 2**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 3**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**HOLD**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 open / closed  
 Fan  
 on/pulsed

**Menu Item No.**

name of menu item

---

**STAGE - 1**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 2**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 3**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**HOLD**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 open / closed  
 Fan  
 on/pulsed

**Menu Item No.**

name of menu item

---

**STAGE - 1**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 2**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**STAGE - 3**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 regulate / closed  
 RPM Speed  
 1, 2, or 3  
 Timer  
 standard / flex  
 Heat  
 high / low

---

**HOLD**

:  :  Hours  
 h h : m m : s s  
 ° Temp  
 ---  
 Vent  
 open / closed  
 Fan  
 on/pulsed

## Programming Tips and Techniques

**TYPE OF FOOD** – Meats with large bulk take longer to cook than meats with less bulk (roasting chickens versus spare ribs, for example).

**NUMBER OF SPITS** – An important factor in setting up a cooking program. A fully loaded oven (all spits fully loaded) takes longer to cook than a lightly loaded one with the same type food. Separate keys must be programmed for small and large loads.

Stage 1 is usually programmed at a higher temperature and rotor speed than stage 2. This brings the product up to cooking temperature faster and helps seal in juices.

**TIMER** – The STANDARD mode runs the clock at normal rate. FLEX is a special clock mode that can compensate for extra heat requirements by adding cooking time. STANDARD is the default setting.

Note that during cooking, the "time readout" on the controller panel is the TOTAL TIME REMAINING before the complete program is finished, not the time remaining in any specific stage.

**STAGES** – Up to 3 stages can be programmed – 1 stage must be programmed and 2 are the most common.

Note that if any stage is not programmed (that is, the hours show 00:00:00) then it is skipped by the oven controller.

The values shown in Stage 3 at right are the default values assigned by the controller when any stage is not programmed.

**HOLD** – The HOLD values shown at the right are the recommended settings to keep the prepared food at optimum conditions for serving. (These are the default values and do not need to be altered during programming, unless desired.)

Chicken	
5/6 Spits	3
name of menu item	
-----	
<b>STAGE - 1</b>	
00:45:00	Hours
h h : m m : s s	
305°	Temp
REGULATE	Vent
regulate / closed	
3 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
HIGH	Heat
high / low	
-----	
<b>STAGE - 2</b>	
00:45:00	Hours
h h : m m : s s	
290°	Temp
REGULATE	Vent
regulate / closed	
2 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
LOW	Heat
high / low	
-----	
<b>STAGE - 3</b>	
00:00:00	Hours
h h : m m : s s	
32°	Temp
REGULATE	Vent
regulate / closed	
0 RPM	Speed
1, 2, or 3	
STANDARD	Timer
standard / flex	
LOW	Heat
high / low	
-----	
<b>HOLD</b>	
02:00:00	Hours
h h : m m : s s	
175°	Temp
CLOSED	Vent
open / closed	
PULSED	Fan
on/pulsed	

*The example on this page shows a typical program. Only minor alterations in time and temperature are needed to cover most cooking requirements.*

**HOURS** – Determines the length of time per stage.

Note: Typical TOTAL cooking time for most meats cooked in the rotisserie oven ranges between 1 and 1-1/2 hours.

**SPEED (OF ROTISSERIE ROTOR)** – Three rotor speeds are available, 1, 2 or 3 rpm. The speed mainly affects the level of browning and surface drying.

**TEMP** – Range is 140 to 400 deg. F. (or 22 to 204 deg. C.) System-level programming can be used to select F or C.

**VENT** – The vent is at the top of the oven. In the normal mode of operation it is set to "regulate." This means the burner is on continuously and oven temp is regulated by opening and closing the vent. This technique helps control moisture.

**HIGH HEAT vs. LOW HEAT** - This programming factor determines the heat input to the gas burner (60,000 BTUH versus 48,000 BTUH).

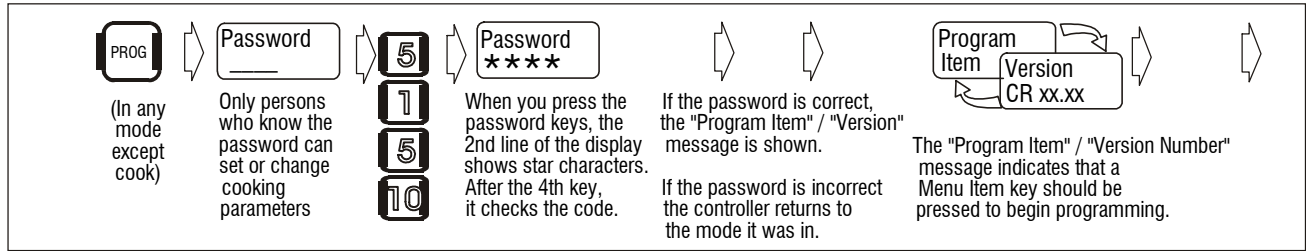
Note that the HIGH or LOW HEAT parameter describes the intensity of the heat, not the temperature of the oven.

High heat intensity increases browning and helps seal in juices.

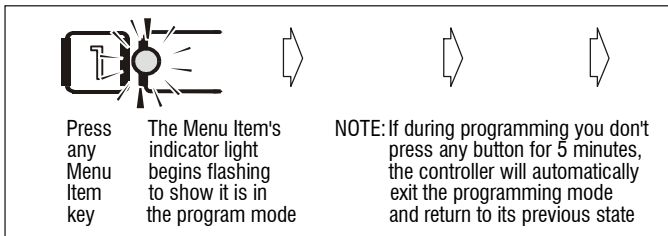
**VENT AND FAN DURING HOLD** – the vent is CLOSED and the circulation fans PULSED during Hold. This technique keeps the product from losing too much moisture. In Hold, oven temperature is regulated by turning the gas burner on and off.

# Menu Item Programming - Rotisserie Controller

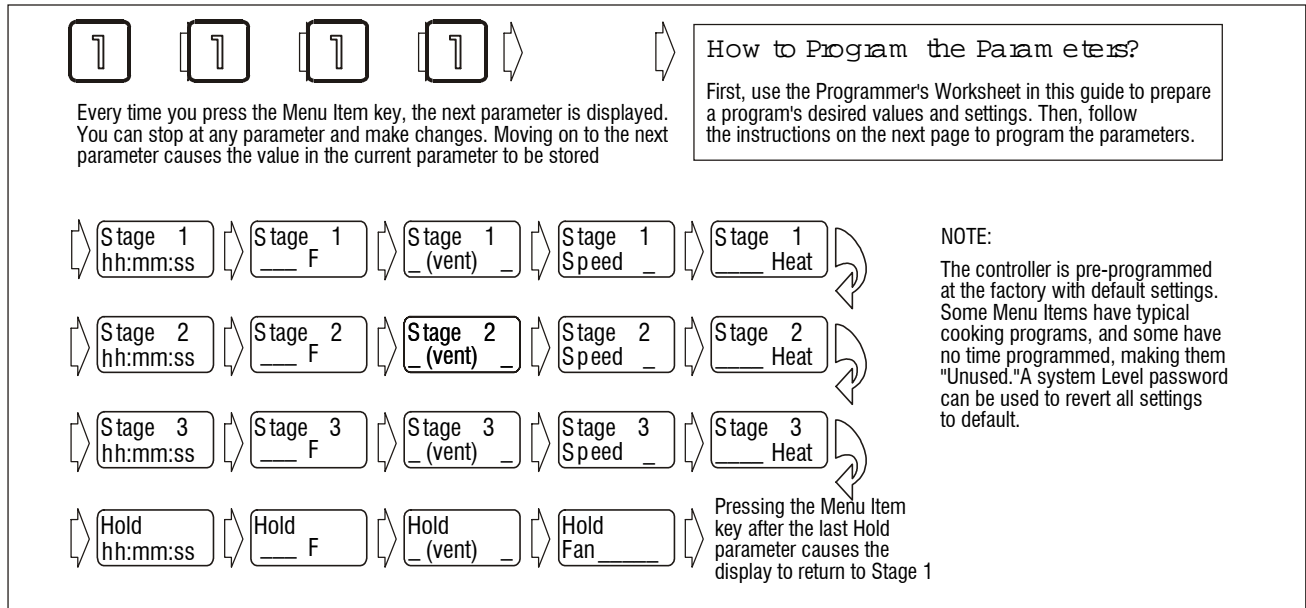
## 1. Access Menu Item Programming (Password 5-1-5-10)



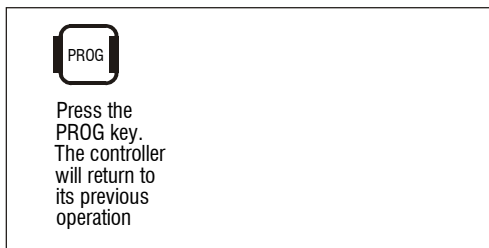
## 2. Select Menu Item Key to Program



## 3. Step Through and Program Desired Parameters



## 4. Exit Programming Mode



# Menu Item Programming Instructions

## How to Set the Time / Temperature Parameters

(follow the numbered steps below)

① After selecting PROG and entering the password, press the MENU ITEM (1 for example) you want to program. The first two parameters will be the stage's time and temp.

② When you access a time or temperature setting, the current value will display, with the first digit flashing.

③ To activate any other digit to program, press RIGHT-ARROW until the digit you want begins flashing.

④ Advance until the digit you want to change is flashing

⑤ Press the UP-ARROW button to scroll through values -- stop at the desired value

⑥ Keep pressing RIGHT-ARROW button to advance to other digits in the time (or temp) parameter you want to program

⑦ When finished programming the time (or temp), press the MENU ITEM (1) button to move to next parameter.

## How to Set All Other Parameters

(follow the numbered steps below)

① After setting the Stage 1 time and temperature, as described above, pressing the MENU ITEM (1) button again and again will bring up the Vent setting, followed by Speed, Timer, and Heat.

② As you display each of these oven parameters, the current setting will be flashing.

(In the example at right, the VENT parameter is shown, which can be either "regulate" or "closed.")

	CHOICES		
VENT	"regulate"	"closed"	
SPEED	"1"	"2"	"3"
TIMER	"standard"	"flex"	
HEAT	"highheat"	"low heat"	

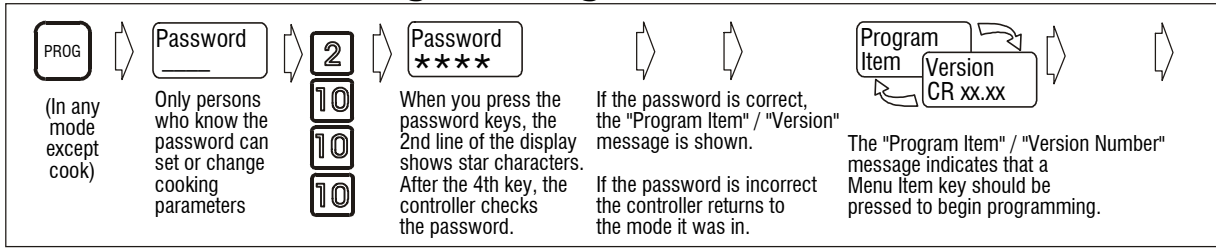
③ Press the UP-ARROW button to step through the choices -- stop at the desired setting.

④ When finished programming a parameter, press the MENU ITEM button to move to next parameter -- use the UP ARROW button to select the desired setting.

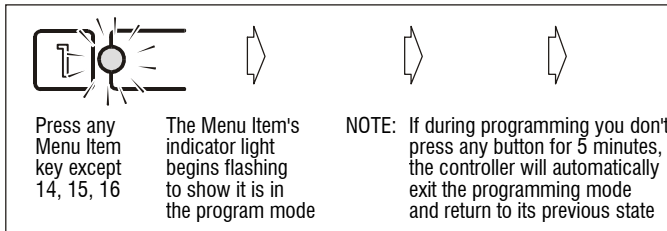
⑤ After setting the "HEAT" parameter for Stage 1, pressing the MENU ITEM button again and again brings up Stages 2 and 3. (After the 3 cooking stages comes the "HOLD" parameters, which generally shouldn't be changed - see text in the manual.)

# Co-Cook Programming and Program

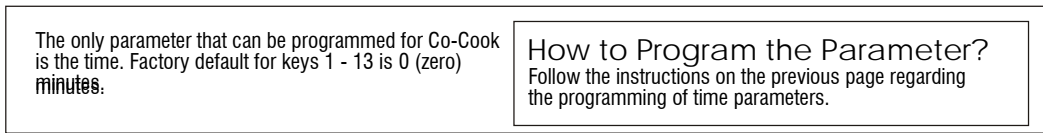
## 1. Access Co-Cook Programming (Password 2-10-



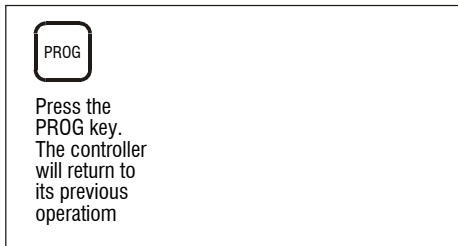
## 2. Select Co-Cook Key to



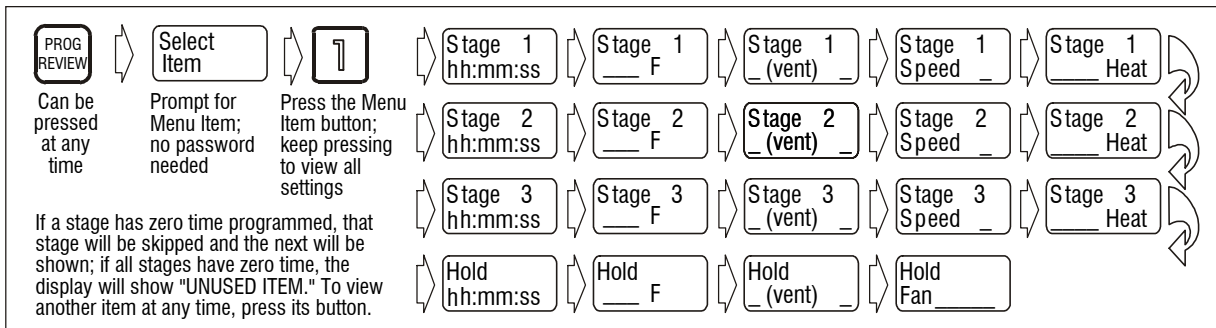
## 3. Enter the Co-Cook Time



## 4. Exit Programming



## Access Program Review



# System Level Programming - Rotisserie Controller

Begin programming	Enter this password . . .	. . . to program this parameter	Press any key to continue	Display while programming	Programming Instructions	To Exit, press
	<p>PROG → Password → 5 → 6 → 8 → 9</p> <p>Select the controller's display units, either Fahrenheit or Celsius</p>	Temp Display	"Any Key" (except PROG)	T Display F (or C)	<p>▲ Use UP Arrow key to toggle between F and C</p>	PROG
	<p>PROG → Password → 1 → 9 → 9 → 4</p> <p>Offset (calibrate) the temperature probe; (as compared against precision thermometer)</p>	Temp Offset	"Any Key" (except PROG)	T Offset _ F (or C)	<p>▶ Use RIGHT Arrow key to select which digit to change (digit will flash)</p> <p>▲ Use UP Arrow key change value of digit</p> <p>Note: Range of offset is +/-40 F (+/- 22 C)</p>	PROG
	<p>PROG → Password → 6 → 11 → 7 → 1</p> <p>Shift Ready temperature up or down from factory default of 300F (149C)</p>	Ready Temp	"Any Key" (except PROG)	Rdy Temp +/- _ F/C	<p>▶ Use RIGHT Arrow key to select which digit to change (digit will flash)</p> <p>▲ Use UP Arrow key change value of digit</p>	PROG
	<p>PROG → Password → 1 → 9 → 8 → 9</p> <p>Change Standby temperature from the factory default of 200F (93C)</p>	Standby Temp	"Any Key" (except PROG)	Stb Temp _ F/C	<p>▶ Use RIGHT Arrow key to select which digit to change (digit will flash)</p> <p>▲ Use UP Arrow key change value of digit</p>	PROG
	<p>PROG → Password → 3 → 13 → 7 → 9</p> <p>Reload factory defaults for all controller parameters</p>		"Any Key" (except PROG)			PROG

## Troubleshooting (if these procedures do not find the problem, call an authorized service agency)

<p>Unit does not come on; there are no lights on the panel.</p>	<ol style="list-style-type: none"> <li>1. Make sure power cord is plugged in.</li> <li>2. Check circuit breaker for the outlet.</li> </ol>
<p>Unit comes on, but no burner and no rotisserie drive.</p>	<ol style="list-style-type: none"> <li>1. Make sure door is closed all the way; safety circuit prevents flame and rotation with door open.</li> </ol>
<p>Display reads "READY" or "SETBACK" or "HOLD"</p>	<ol style="list-style-type: none"> <li>1. There is no problem; these are normal messages. Refer to operating procedures.</li> </ol>
<p>The oven light will not work.</p>	<ol style="list-style-type: none"> <li>1. Make sure the power switch is on.</li> <li>2. Make sure a menu item program is active. Oven light will only come on when a program is active.</li> <li>3. If fireplace model, make sure light switch is on (auto).</li> </ol>
<p>The fireplace burner will not light. (Fireplace models only.)</p>	<ol style="list-style-type: none"> <li>1. Make sure the power switch is on.</li> <li>2. Make sure a menu item program is active. Fireplace will only come on when a program is active.</li> <li>3. Make sure fireplace switch is on (auto). Call service if problem persists.</li> </ol>
<p>The spits or baskets won't fit in the oven.</p>	<ol style="list-style-type: none"> <li>1. Make sure both left and right rotisserie drum hubs are located in their proper positions and are seated in the drive shaft roll pins. Look for bent hex drive or debris in the hex socket.</li> </ol>
<p>The spits ("V" or basket) fall out.</p>	<ol style="list-style-type: none"> <li>1. Make sure the spit or basket is installed properly. The spit spear end passes through the hole in the left rotisserie drum and then the right side of the spit is engaged into the drive socket in the right rotisserie drum. The spear end of the spit must then rest in the hole in the left drum. Make sure only the small diameter portion of the spear end is in the left drum.</li> </ol>
<p>The rotisserie burner ignites, but no rotor rotation.</p>	<ol style="list-style-type: none"> <li>1. Check the rotisserie drive motor circuit breaker. If the button is extended, reset it by pushing it in. If not, call for service.</li> </ol>
<p>Rotor seems jerky, not smooth.</p>	<ol style="list-style-type: none"> <li>1. Make sure both rotisserie drum hubs are located in their proper positions and are locked by quick release pins.</li> </ol>
<p>Rotor moves at different speeds at different times.</p>	<ol style="list-style-type: none"> <li>1. There is no problem with the machine. The rotisserie motor has 3 different speeds that can be programmed in different cooking cycles.</li> </ol>
<p>The product does not cook evenly.</p>	<ol style="list-style-type: none"> <li>1. Make sure the air baffle or "jet plate" is in place at the top of the oven. Check to see if both convection fan blades are securely mounted in their proper place and that they are both spinning when in operation.</li> </ol>
<p>The product is not done, or oven does not come up to temperature.</p>	<ol style="list-style-type: none"> <li>1. Make sure the proper menu item for the product being cooked was initiated and that the menu item's programming is correct.</li> <li>2. Check to see that the temperature controlled vent in the top of the oven is not stuck in the open position.</li> <li>3. The oven must be preheated before product is loaded.</li> <li>4. The product must be loaded as quickly as possible so that the oven does not cool down too much.</li> </ol>
<p>The product is overdone, or oven temperature exceeds the set point.</p>	<ol style="list-style-type: none"> <li>1. Make sure the proper menu item for the product being cooked was initiated and that the menu item's programming is correct.</li> <li>2. Check to see that the thermostat controlled vent in the top of the oven is not stuck shut.</li> <li>3. Make sure that 3 gallons of water in the bottom of the oven have not evaporated.</li> </ol>
<p>The wrong program button was pushed.</p>	<ol style="list-style-type: none"> <li>1. To cancel a program, hold down the button of the cooking program for 5 seconds. When the item light goes off, you can select another program</li> </ol>
<p>Burner lights, but turns off in a few seconds or burner fails to light. Buzzer sounds.</p>	<ol style="list-style-type: none"> <li>1. Check the "jet plate" position.</li> <li>2. Reset the controller by turning the POWER switch to the OFF position for 5 minutes then back to ON. Call service if problem persists.</li> </ol>

## Error Messages

Display	Cause	Remedy
Shorted Probe Or Faulty Heater	This three-part message (plus alarm) is displayed when the controller detects that the oven temperature probe is shorted, or that the oven temperature is not rising, or is rising too slowly.  Turn off the alarm by pressing any button on the control panel.	Open the door to check if there is any heat at all. If there's no heat, either the probe is open and the burners are kept off by the controller, or the gas supply is turned off, which you should check. If there is some heat check that the gas valve is fully open. If the gas is OK, then the problem will require service.
Over Current	The controller has detected an overcurrent condition in the rotisserie drive motor. The alarm tone will sound continuously.	The only way to turn off the alarm is to turn power off to the oven and turn it back on. Check for some obstruction of the drive system. Call service if the error does not go away.
Power Loss	A power loss of more than 5 minutes will sound the alarm tone and display this message. Press any button to cancel the alarm.	A power loss of 5 minutes or less will not sound the alarm or show this message. When power returns, the cooking cycle will resume where it left off. A longer loss will cause the oven to reset and enter the Preheat/Ready mode.
Probe Open	This message is displayed (with alarm) if the oven temperature probe fails open. If the open condition goes away before 20 seconds, the oven will return to its previous state; however, the alarm must be turned off by pressing the TEMP button	If the probe remains open, call for service.
Checksum Error	This message is displayed upon power up if the controller detects a fault within one of the Menu Item programs, or if new controller software has been installed. Press any button to acknowledge the message.	
Unused Item	This is not an error message. It is displayed when you are attempting to review a Menu Item button which has not been programmed.	
System Init Version CR xx.xx	System Init New Version	These are not error messages. They are displayed upon power up of the oven, when the software is initializing. The "New Version" message is shown when new software is detected for the first time.

## TROUBLESHOOTING PRODUCT, APPEARANCE, cont.

Symptom	Probable Cause	Corrective Action
<p>PRODUCT UNDERCOOKED (INTERNAL TEMPERATURE TOO LOW)</p>	Door open too long during loading, causing oven to cool off too much, requiring more cooking time	Product should be completely readied prior to beginning loading; product should be loaded as quickly as possible
	Product loaded in setback mode, then product key pressed before oven showed "REDY"	Operator should not load product before "REDY" is displayed
	Wrong product key pressed, causing too short cooking time	Make sure operator knows which key to press for particular product and quantity
	Product key may have been accidentally, or incorrectly, reprogrammed	Check program parameters using "SEE" procedure in Section 3; reprogram if needed
	Door not closing fully or is misaligned, allowing makeup airflow to cause temperature probe to read too high	Check that door is properly seated, and aligned with a 1/8- to 3/16-inch gap along all 4 sides
	Vent mechanism or vent solenoid misaligned or malfunctioning, causing temperature probe to read too high	Examine vent and solenoid, checking for free operation, and maximum travel when opening and closing
	Cool air blowing down exhaust vent	Check that external ventilation and/or exhaust system is working properly
	Convection fan(s) faulty, causing improper air circulation	Check that both fans are working, that they are rotating correctly (in opposite directions), and air flow is not blocked
Gas pressure too low, reducing output of burner	Check incoming gas pressure and pressure settings of main and high supplies; use procedure in Section 2	
Faulty RIB or computer/keypad module	Temperature control program faulty; check modules and replace if necessary	

## TROUBLESHOOTING PRODUCT, APPEARANCE cont.

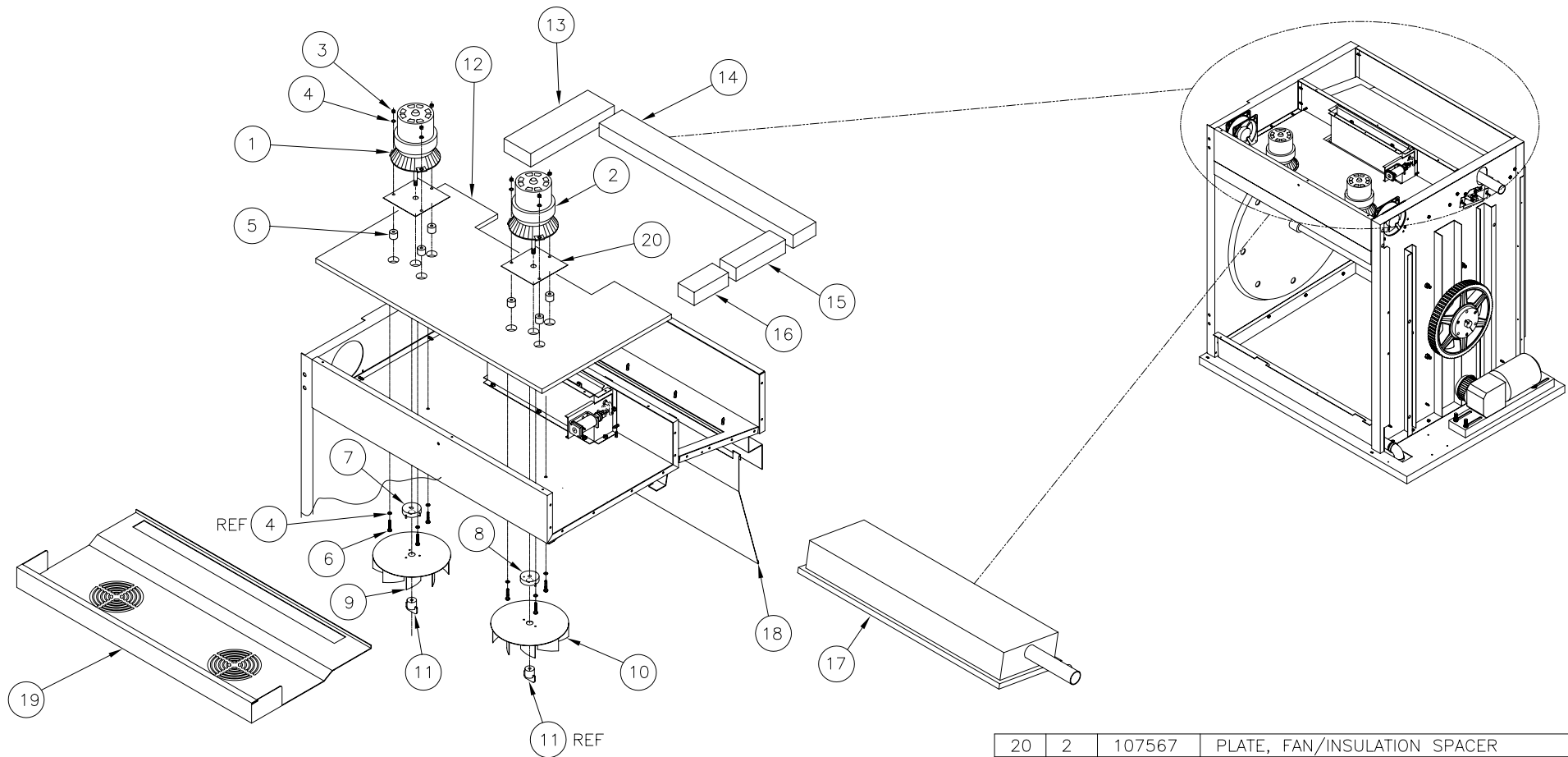
Symptom	Probable Cause	Corrective Action
<b>PRODUCT OVERCOOKED (INTERNAL TEMPERATURE TOO HIGH)</b>	Wrong product key pressed, causing too long cooking time	Make sure operator knows which key to press for particular product and quantity
	Product key may have been accidentally, or incorrectly, reprogrammed	Check program parameters using "SEE" procedure in Section 3; reprogram if needed
	Door not closing fully or misaligned, allowing makeup airflow to cause temperature probe to read too low	Check that door is properly seated against strike plate, and aligned with a 1/8- to 3/16-inch gap along all 4 sides
	Vent mechanism or vent solenoid misaligned or malfunctioning, causing temperature probe to read too low	Examine vent and solenoid, checking for free operation, and maximum travel when opening and closing
	Vent blocked	Check that nothing is blocking the passage of air exiting the oven
	Convection fan(s) faulty, causing improper air circulation	Check that both fans are working, that they are rotating correctly (in opposite directions), and air flow is not blocked
	Gas pressure too high, elevating output of burner	Check incoming gas pressure and pressure settings of main and high supplies; use procedure in "Ignition" section
Faulty RIB or computer/keypad	Temperature control program faulty; check modules and replace if necessary	

## TROUBLESHOOTING PRODUCT, APPEARANCE cont.

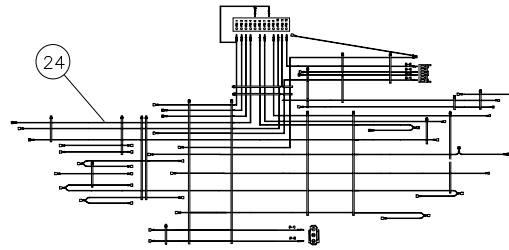
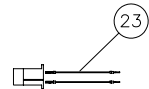
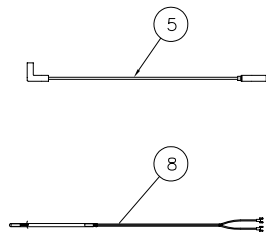
Symptom	Probable Cause	Corrective Action
<p>IF THE PRODUCT APPEARANCE IS UNSATISFACTORY . . .</p>	<p>The surface appearance of the product depends on the correct combination of cooking time, oven temperature, and convection airflow.</p> <p>If the product is properly cooked (correct internal temperature), follow the suggestions below to improve its appearance.</p>	
<p>PRODUCT SURFACE TOO DARK OR CRISP</p>	<p>Excessive heat during part of the cooking cycle; possible program error</p>	<p>Check that one of the cooking stages in the program may be set with too high a temperature, or too long a time, causing the surface to dry out</p>
	<p>Excessive venting, which reduces the humidity inside the oven, causing too much surface drying</p>	<p>Check that the vent does not stick open partially when it should be closed (not enough to prevent complete cooking, but enough to cause continuous venting)</p>
	<p>Burner stuck in HI burn mode</p>	<p>Check for correct programming with "SEE" procedure; check that K2 on RIB is not stuck closed</p>
	<p>Rotor speed too low; possible program error, possible motor control problem</p>	<p>Check rotation speed parameter using "SEE" function; check speed calibration using "CALB"; check motor control module</p>
	<p>Convection fans malfunctioning or incorrectly rotating</p>	<p>Check that both fans are working, and rotating correctly (in opposite directions)</p>
<p>PRODUCT SURFACE TOO LIGHT OR MOIST</p>	<p>Insufficient heat during part of the cooking cycle; possible program error</p>	<p>Check that one of the cooking stages in the program may be set with too low a temperature, or too short a time, preventing proper surface crisping</p>
	<p>Insufficient venting, which increases the humidity inside the oven, causing too much surface moisture</p>	<p>Check that the vent does not stick open partially, when it should be closed (not enough to prevent complete cooking, but enough to cause continuous venting)</p>
	<p>Convection fans malfunctioning or incorrectly rotating</p>	<p>Check that both fans are working, and rotating correctly (in opposite directions)</p>

## CR-32 Fireplace Rotisserie Spare Parts List

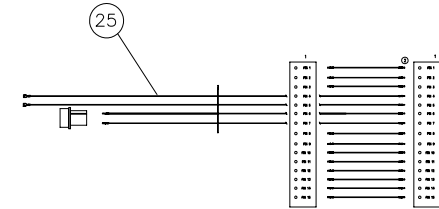
part number	description	stock quantity
107494	Main Burner Ignition Module	1
108193	NCC Motor Control	1
300142	Plug-in Relays for Motor Control	2
108192	NCC Control Panel	1
WR51047	Buzzer	1
20528	24 VAC Transformer	1
WR501060	30 Minute Timer	1
105693	Fireplace Ignition Module	1
106719	Fireplace Gas Valve Nat. Gas	1
105782	Main Burner Gas Valve Nat. Gas	1
108591	Temperature Probe	1
105784	Pilot Assy Nat. Gas	1
WR51051	Door Switch	2
19993	Power Switch	1
WR51026	Main Burner Ignitor Assy Nat. Gas	1
WR50101	CCW Convection Fan Motor (R.H)	1
WR50102	CW Convection Fan Motor (L.H.)	1
110079	Skewer Gear Kit Assy	8
WR50199	Damper Solenoid	1
WR50179	Mushroom Head Button	1
WR51058	Push Button	1
102533	Contact Block	1
108593	Ladder Diagram Lable	1
110791	Kote Soil Shield	Optional



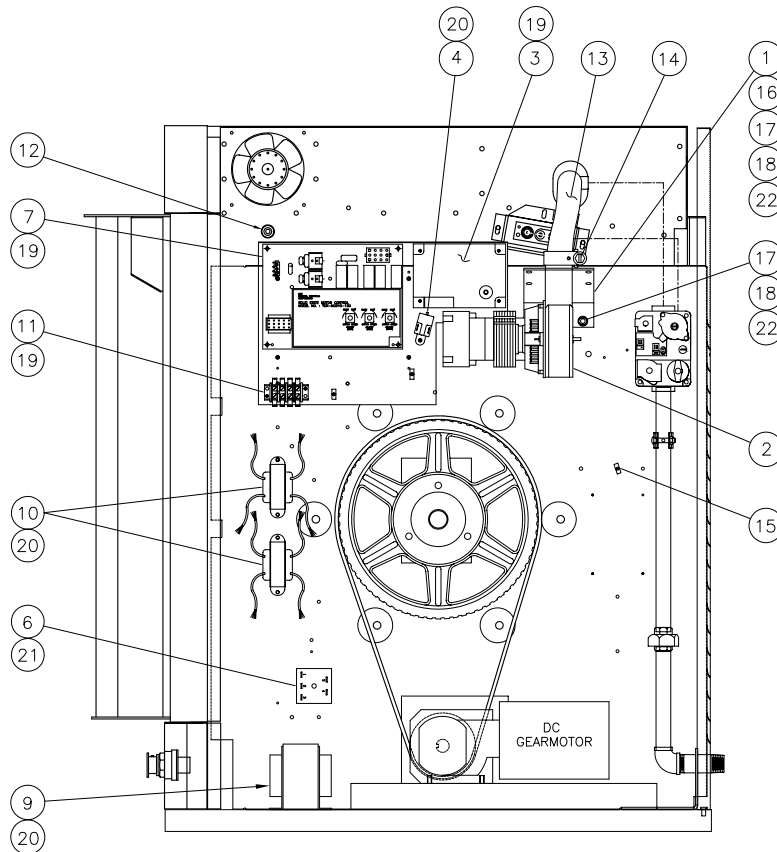
20	2	107567	PLATE, FAN/INSULATION SPACER
19	1	WR50995	LINER, AIR BAFFLE (JET PLATE)
18	1	WR50042	SHIELD, BURNER PROTECTOR
17	1	WR50950	BURNER, INFRARED, TILED
16	1	1074048	INSULATION, FIBERGLASS, 4.500 X 2.125
15	1	1074047	INSULATION, FIBERGLASS, 6.500 X 2.125
14	1	1074046	INSULATION, FIBERGLASS, 25.500 X 3.000
13	1	1074045	INSULATION, FIBERGLASS, 11.000 X 3.500
12	1	1074051	INSULATION, TOP FRONT, FIBERGLASS BOARD
11	2	WR00040	NUT, FAN WHEEL, WING STYLE
10	1	WR50061	BLOWER BLADE DISK, RIGHT SIDE
9	1	WR50062	BLOWER BLADE DISK, LEFT SIDE
8	1	WR00036	HUB ASSEMBLY, FAN, 2 PRONG - RIGHT SIDE
7	1	WR00037	HUB ASSEMBLY, FAN, 3 PRONG - LEFT SIDE
6	6	106125	SCREW, TORX HEAD 10-32 X 1.750 LG.
5	6	195553	SPACER, 0.625 LG.
4	12	23114	WASHER, LOCK, INTERNAL TOOTH #10 SST
3	6	14645	NUT, HEX 10-32 ZINC PLATED
2	1	WR50101	MOTOR, CONV. FAN, C.C.W. ROTATION, RIGHT SIDE
1	1	WR50102	MOTOR, CONV. FAN, C.W. ROTATION, LEFT SIDE
ITEM	QTY.	PART NO.	DESCRIPTION



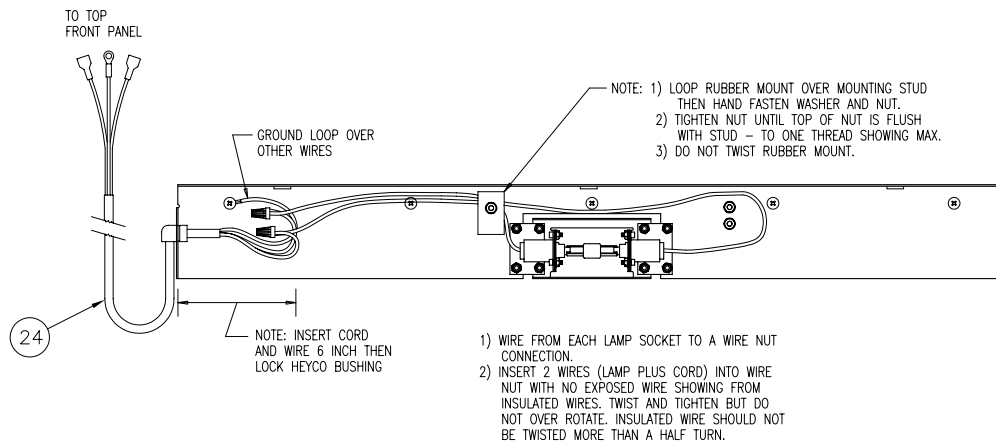
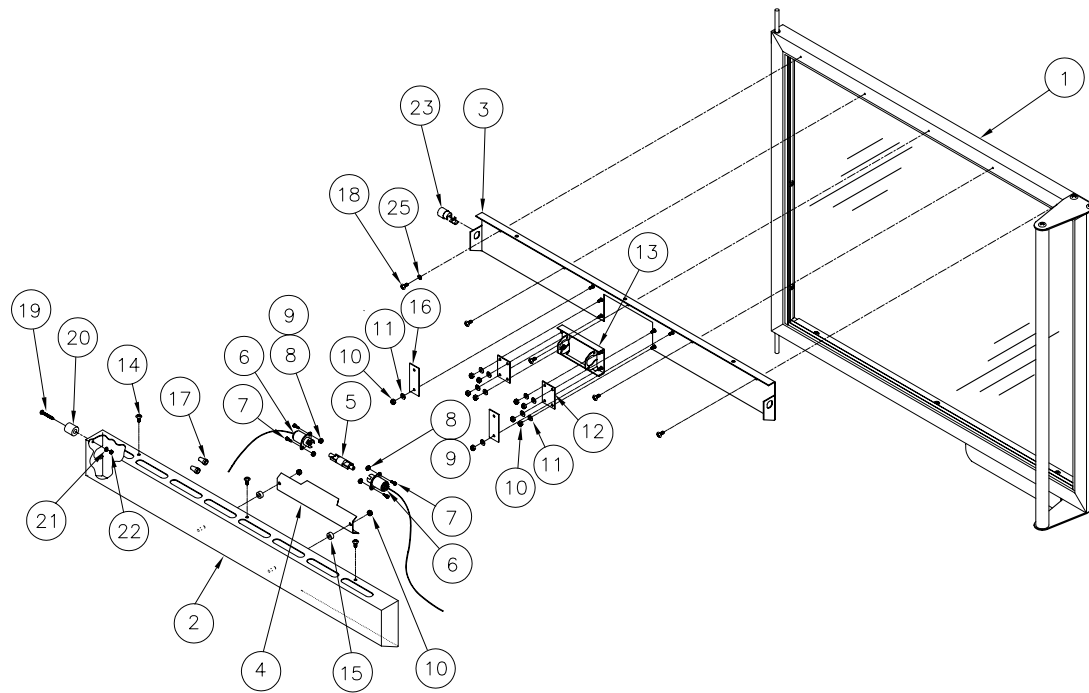
SCALE: 1=2



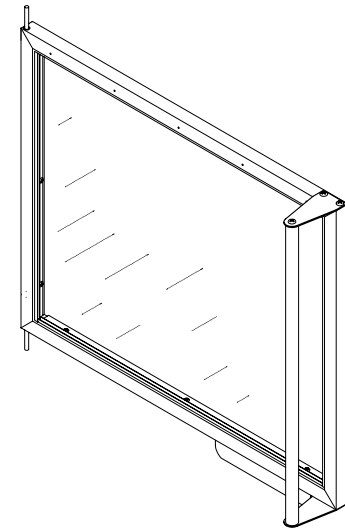
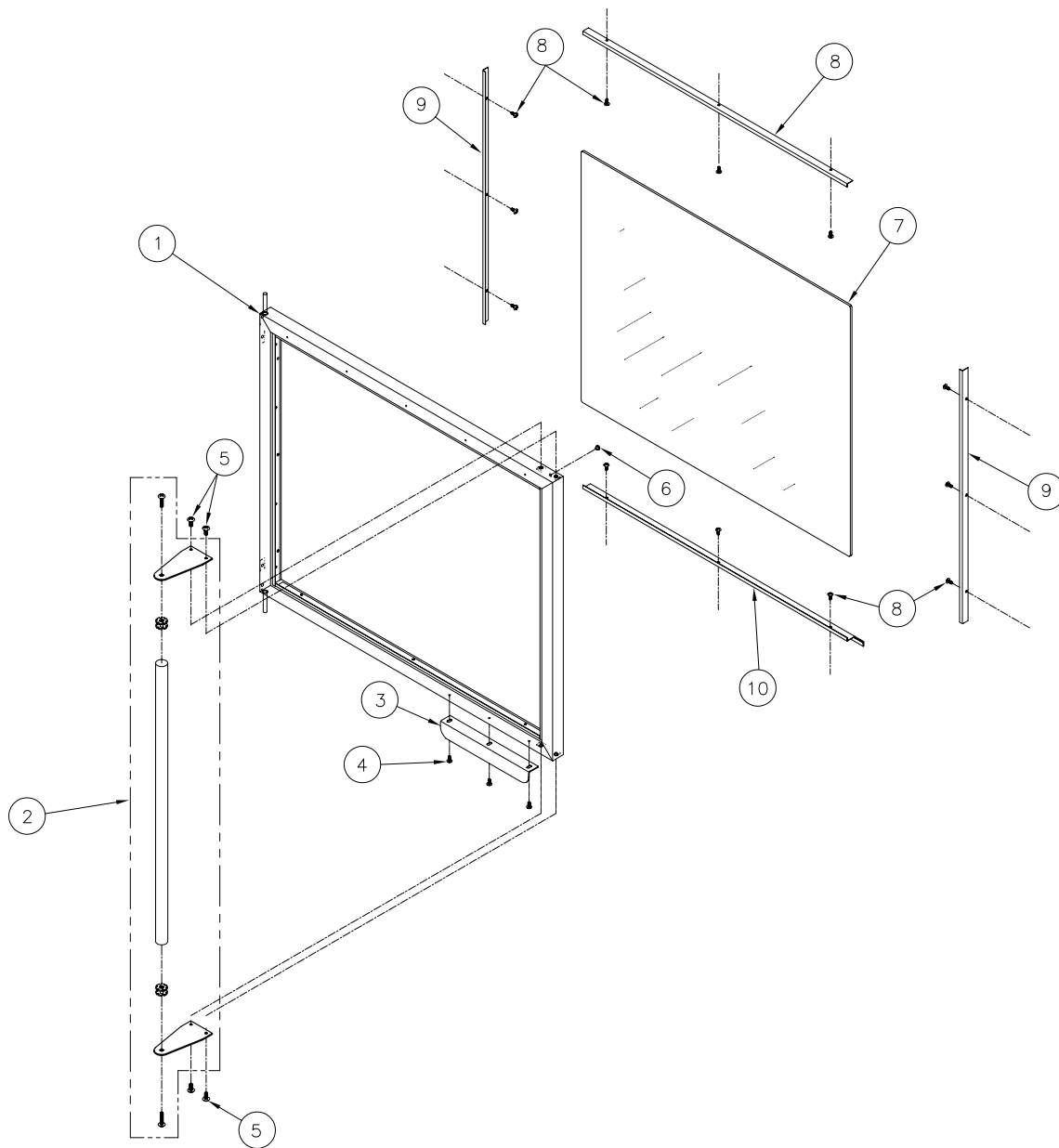
SCALE: 1=2



25	1	109458	WIRE HARNESS, ROTISSERIE, NCC CONTROL, INTERFACE
24	1	109082	WIRE HARNESS, MAIN, ROTISSERIE, NCC CONTROL
23	1	109816	WIRE HARNESS, JOG SWITCH, ROTISSERIE
22	6	19170	SCREW, HEX HEAD 1/4-20 UNC X 5/8 SST
21	1	106125	SCREW, TORX SLOT PAN HEAD 10-32 X 1-3/4
20	8	106123	SCREW, TORX SLOT PAN HEAD, 10-32 X 1/2
19	10	106128	SCREW, TORX SLOT PAN HEAD, 6-32 X 1
18	6	23105	WASHER, LOCK 1/4 KATLINK STYLE, SST
17	6	23116	WASHER, FLAT, 0.281 ID X 0.625 OD, SST
16	4	14618	NUT, HEX 1/4-20 UNC SST
15	3	108612	CLIP, WIRE, VERTICAL, 0.740 X 0.420
14	2	102018	HOSECLAMP, WORM DRIVE
13	1	WR51029	HOSE, HIGH TEMP, REINFORCED, 1.500 ID
12	1	WR50201	FITTING, 3/16T X 1/4NPT STR. (3/16 PROBE)
11	1	44165	TERMINAL BLOCK ASSY, 4 POLE
10	2	107985	TRANSFORMER, 120V/24V, 40VA, 9 INCH LEADS
9	1	WR50099	TRANSFORMER, LIGHT, 120V TO 22V @ 200W
8	1	108591	TERMOCOUPLE "K" TYPE
7	1	108193	CONTROL, MOTOR
6	1	WR50106	TIMER, 30 MIN. FIXED DELAY
5	1	109264	IGNITION CABLE ASSEMBLY
4	1	WR51047	BUZZER, MINI - 24V CLASS B
3	1	107494	MODULE, CONTROL IGNITION, CHANNEL PRODUCTS
2	1	1074951	BLOWER ASSY, COMBUSTION FAN
1	1	WR01027	BRACKET ASSEMBLY, BLOWER AIR HOSE
ITEM	QTY.	PART NO.	DESCRIPTION

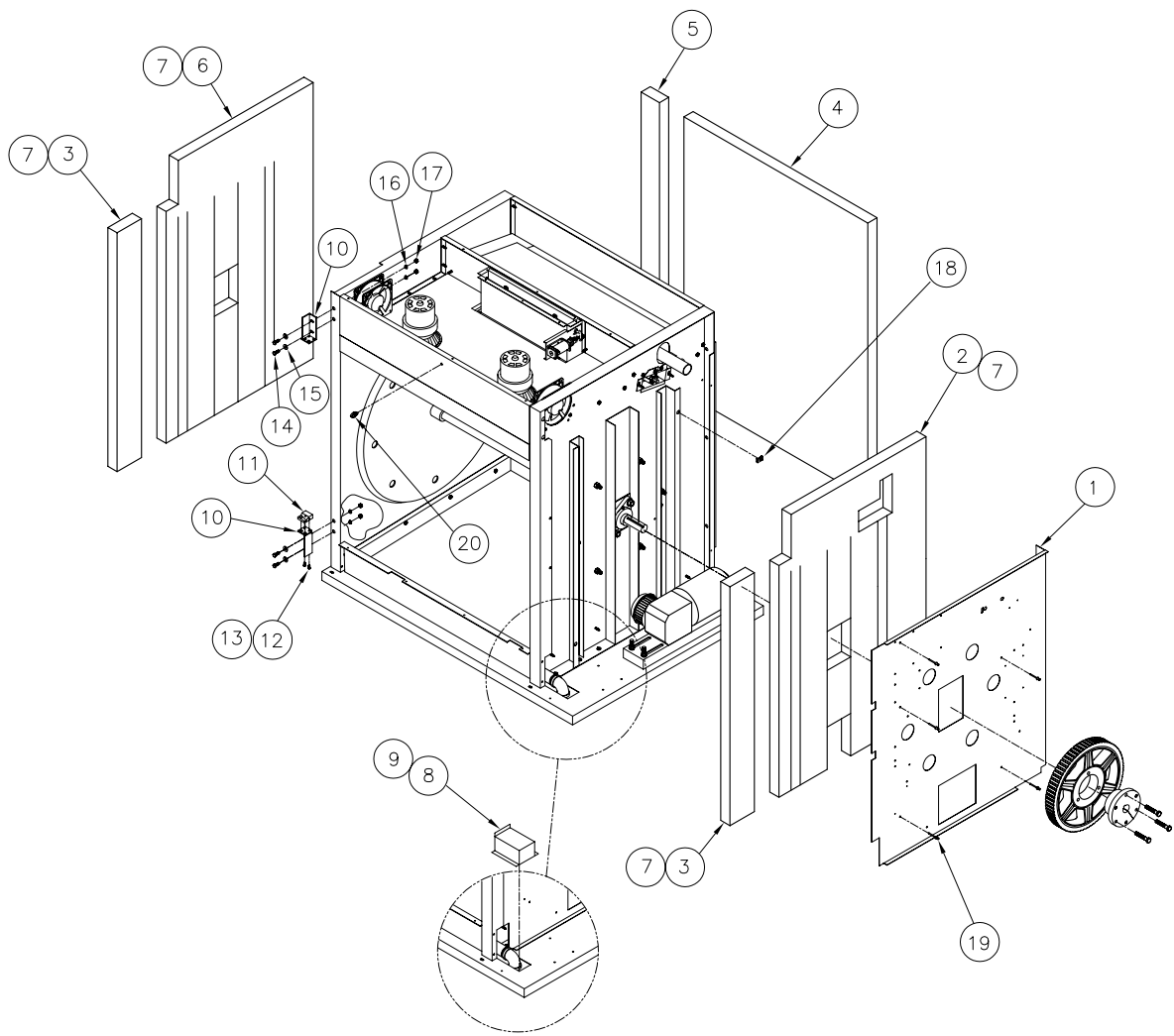


25	1	23114	WASHER, INTERNAL TOOTH #10 SST
24	1	109080	CORD, LAMP, LIGHTING, H.L.
23	1	WR50262	BUSHING, STRAIN RELIEF, RIGHT ANGLE
22	1	14598	NUT, HEX #8-32
21	1	102641	WASHER, SPLIT LOCK #8
20	1	107313	BUMPER, RUBBER
19	1	19150	SCREW, ROUND HEAD #8-32 X 1.250 LG.
18	5	19098	SCREW, TRUSS HEAD #10-32 X 1/2 LG.
17	2	107459	CONNECTOR, WIRE NUT (2) #22 OR (3) #16
16	2	WR502261	MOUNT, VIBRATION, LIGHTING 1 X 3
15	2	195554	SPACER, 1/4 X 1/2 X 0.243 LG. ALUMINUM
14	3	101231	SCREW, TRUSS HD. PHILLIPS 10-24 X 1/2, BRASS, BLACK
13	1	108170	HOLDER ASSY, LAMP SOCKET, WELD, ROTISSERIE LIGHTING
12	2	WR50226	MOUNT, VIBRATION, LIGHTING 1 X 1-1/2
11	10	101655	WASHER, FLAT #10 SST
10	12	104616	NUT, ELASTIC LOCK #10-24
9	4	WR50153	NUT, HEX #4-40, ZINC PLATED
8	4	WR50154	WASHER, INTERNAL TOOTH #4
7	4	WR50152	SCREW, TRUSS HD. #4-40 X 3/4 LG.
6	2	108210	SOCKET, 2 PIN 250V 12A 18 INCH LEADS
5	1	108178	LAMP, HALOGEN BULB, DOUBLE END, 150W, 25V
4	1	108179	REFLECTOR, LAMP
3	1	WR00254	BRACKET, WELDMENT, LAMP MOUNT
2	1	WR00256	SHIELD, HEAT, WELDMENT, HL
1	1	WR00960	DOOR ASSEMBLY, HL
ITEM	QTY.	PART NO.	DESCRIPTION

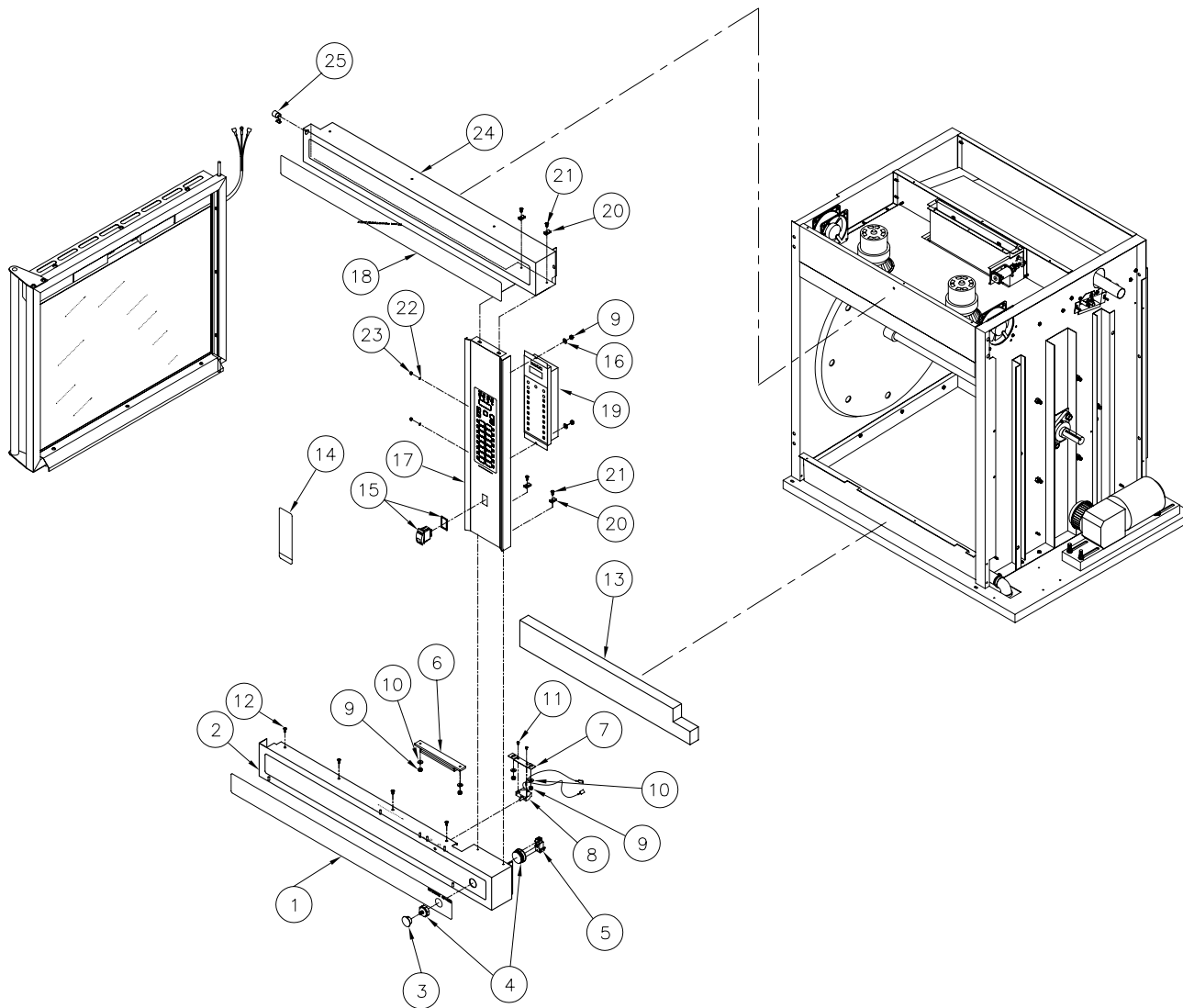


NOTE:  
 ASY010CR (P/N'S WR0960 HL, 110038 HL, 109069 HL)  
 DOOR ASSEMBLY (ITEMS 1-10) ARE REPRESENTED HERE  
 AS AN EXPLODED VIEW FOR MANUFACTURING ASSEMBLY  
 PURPOSES.

10	1	WR50232	PAN, DOOR DRIP
9	2	WR50965	RETAINER, GLASS, VERTICAL, INSIDE
8	1	WR50966	RETAINER, GLASS, HORIZ, TOP, INSIDE
7	1	WR50970	GLASS, DOOR
6	1	107569	BUMPER, DOOR
5	4	19176	SCREW, TRUSS HD SLTD, 1/4-20UNC X 1/2, SST
4	15	19098	SCREW, PHILLIPS HEAD #10-32 X 1/2, SST
3	1	WR51088	STRIKER, DOOR MAGNET/SWITCH
2	1	110250	HANDLE, DOOR
1	1	WR00023	FRAME, DOOR WELDMENT, HL
ITEM	QTY.	PART NO.	DESCRIPTION

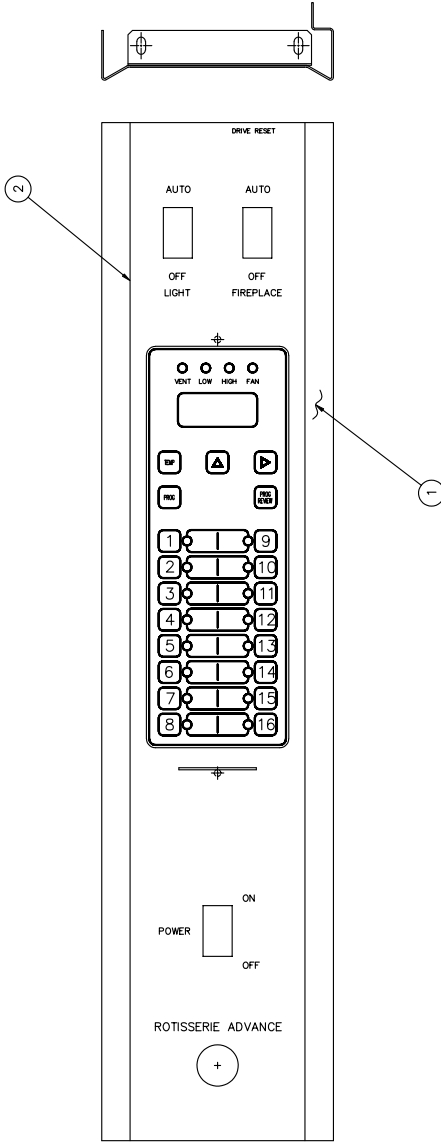


20	1	107594	CLIP, SNAP-IN, WIRE MOUNTING
19	5	107587	RIVET, 3/16 DIA. PROTRUDING HEAD SST
18	1	106217	NUT, SLIP-ON 1/4-20UNC
17	4	14618	NUT, HEX 1/4-20UNC SST
16	4	23105	WASHER, LOCK 1/4" KATLINK STYLE SST
15	4	23116	WASHER, FLAT 1/4 X 5/8 X 0.065 THK SST
14	4	19170	SCREW, HEX HEAD 1/4-20UNC X 0.625 LG SST
13	A/R	104146	ADHESIVE, LOCKTITE THREAD LOCK #222
12	2	107524	SCREW, RD HD SLTD #10-32 X 0.375 LG SST
11	1	WR51097	HINGE, BOTTOM PAD, DOOR H.L.
10	2	WR50070	BRACKET ASSY. HINGE TOP & BTM., DOOR H.L.
9	A/R	00932	SEALANT, RTV, DOW CORNING 732, ALUMINUM
8	1	WR50250	COVER, DRAIN
7	A/R	107431	TAPE, INSULATION, SELF-ADHESIVE
6	1	107969	INSULATION, FIBERGLASS, LEFT SIDE
5	1	1074804	INSULATION, BACK 3 X 39 X 1.500
4	1	1074803	INSULATION, BACK 30 X 39 X 1.500
3	2	1074043	INSULATION, FIBERGLASS 33.000 X 4.000
2	1	107968	INSULATION, FIBERGLASS, RIGHT SIDE
1	1	107932	PANEL, INSUL. RETAINER/COMPONENT MOUNT
ITEM	QTY.	PART NO.	DESCRIPTION



25	2	WR50262	BUSHING, STRAIN RELIEF, RIGHT ANGLE
24	1	WR50260	BODY, TOP FRONT HL
23	2	14659	NUT, HEX #10-24 SST
22	2	23114	WASHER, LOCK, INTERNAL TOOTH #10 SST
21	4	101231	SCREW, TRUSS HEAD #10-24
20	4	106699	NUT, SLIP-ON #10-24
19	1	108192	CONTROL, ELECTRONIC, 16 PROGRAM, NCC
18	1	108719	LABEL, TOP PANEL, CLEVELAND ROTISSIRIE
17	1	110042	CONTROL PANEL W/LABEL, CLEVELAND ROTISSIRIE
16	2	101655	WASHER, FLAT, #10, SST
15	1	19993	SWITCH, ROCKER, DPDT, ON/OFF, 6A, 125V
14	1	1087212	LABEL, MENU INSERT
13	1	1074802	INSULATION, BOTTOM FRONT 4 X 30 X 1.500
12	4	101231	SCREW, TRUSS HEAD #10-32 X 1/2 LG. SST
11	2	105449	SCREW, TRUSS HEAD #6-32 X 0.312 LG. SST
10	8	23116	WASHER, FLAT 1/4 X 5/8 X 0.065 THK. SST
9	6	14672	NUT, HEX LOCK ELASTIC #10-32
8	1	WR51051	SWITCH, MICRO, DOOR
7	1	WR50021	BRACKET, MICRO SWITCH MOUNTING
6	1	WR50976	MAGNET, DOOR
5	1	102533	BLOCK, CONTACT
4	1	WR51058	SWITCH, PUSHBUTTON OPERATOR
3	1	WR50179	BUTTON, PUSH 1-3/8 MUSHROOM HEAD
2	1	WR00258	BODY ASSY, FRONT LOWER, WELDMENT, HL
1	1	108718	LABEL, BOTTOM PANEL, ROTISSIRIE
ITEM	QTY.	PART NO.	DESCRIPTION

LET.	REVISIONS	DATE	BY
A	PRODUCTION RELEASE PER ECF C-5642	5-4-00	JSB
B	DRAWING RELEASE PER ECF C-562RT	9-1-00	JSB



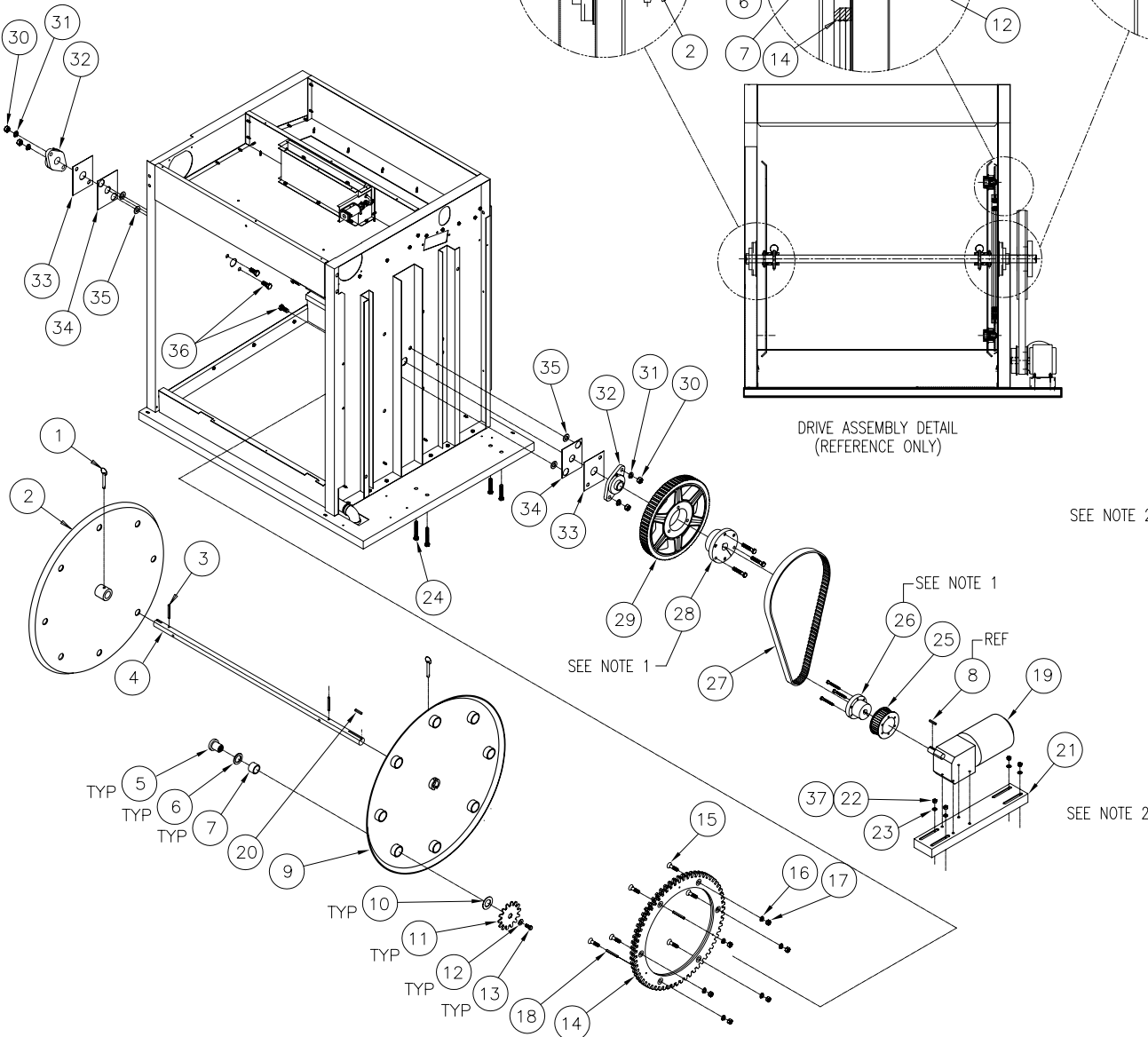
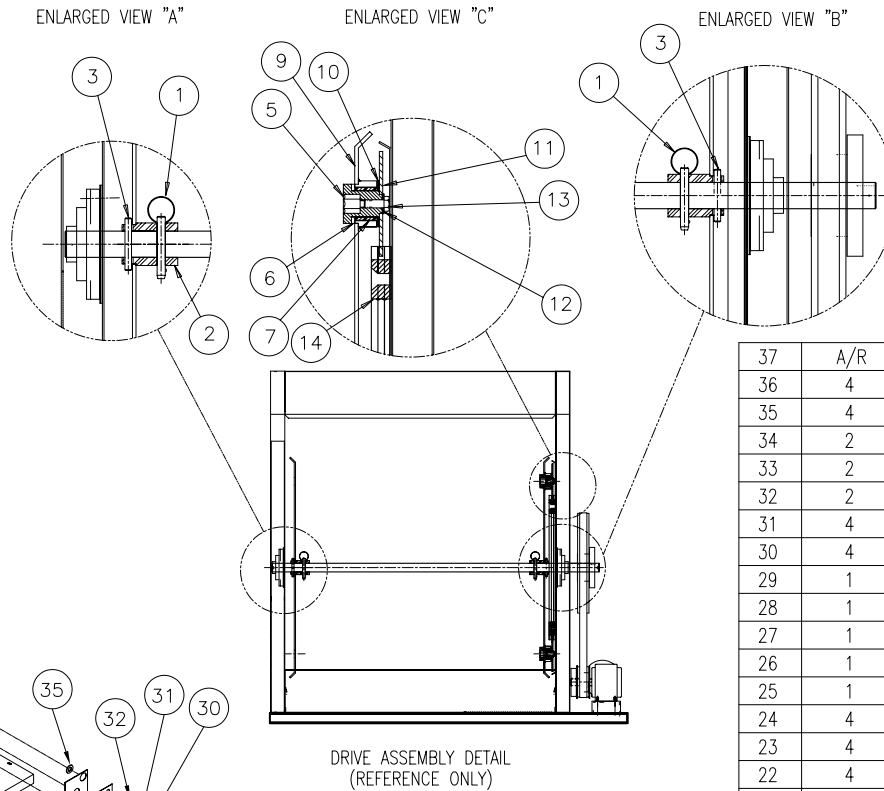
ITEM	QTY	PART NO.	DESCRIPTION
2	1	109390	LABEL CONTROL PANEL, NCC
1	1	109395	CONTROL PANEL, WDMF, NCC
CLEVELAND RANGE INC. 133 East 179th St. Cleveland, Ohio 44110-2714			
TOLERANCES (UNLESS NOTED)		APPROVED BY	
DECIMAL	±.015	DRAWN BY	JSB
ANGULAR	±1°	DATE	12-16-99
		DRAWING NO.	C-109985
		REV	B

THIS DESIGN DESCRIBES A PROPRIETARY ITEM AND IS THE PROPERTY OF CLEVELAND RANGE.  
THIS DRAWING IS NOT TO BE COPIED OR USED WITHOUT THE APPROVAL OF CLEVELAND RANGE.

NOTE:

- 1) ITEMS 26 AND 28 ARE TO BE FURNISHED WITH HARDWARE.
- 2) PRODUCTION: MOTOR (ITEM 19) FURNISHED WITH 0.188 SQ. X 1.625 LG. SQUARE KEY

SERVICE: SQUARE KEY (ITEM 8) QTY 1  
P/N WR50133 TO BE PROVIDED FOR SERVICE ONLY.

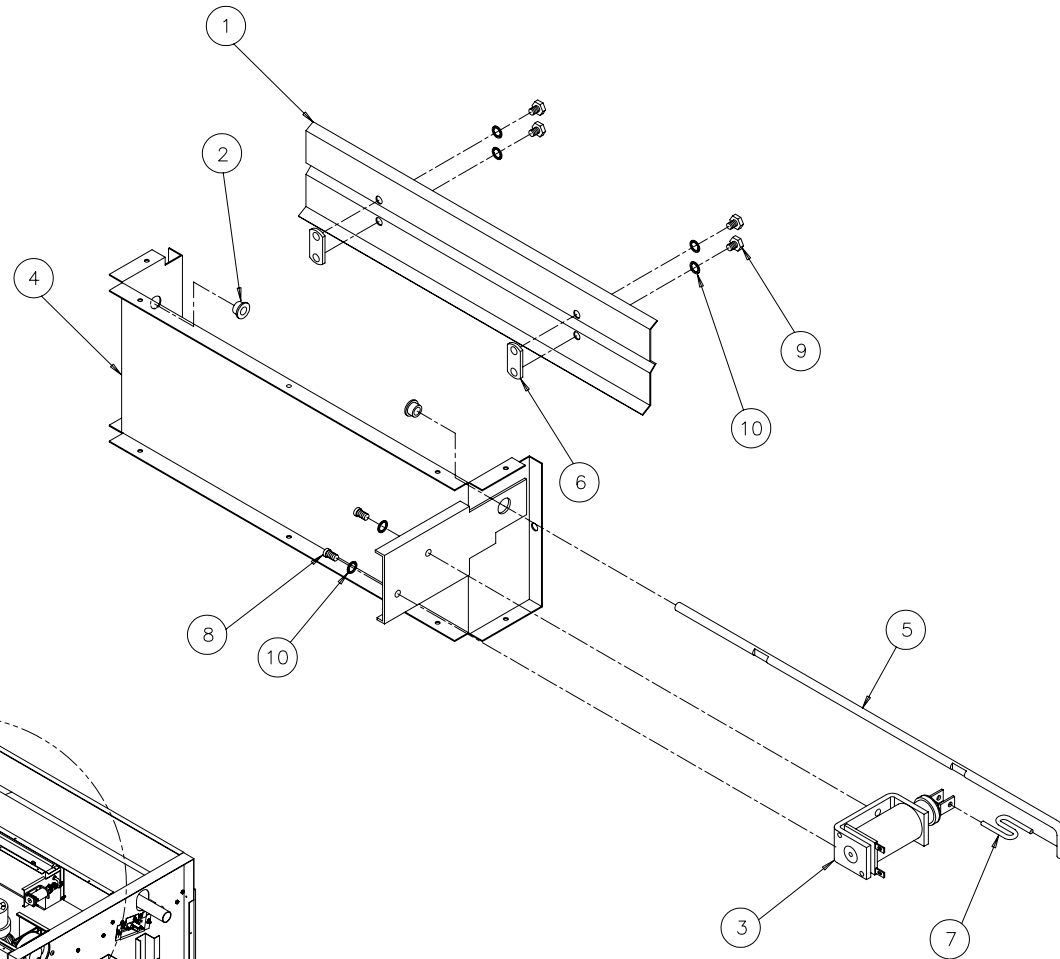
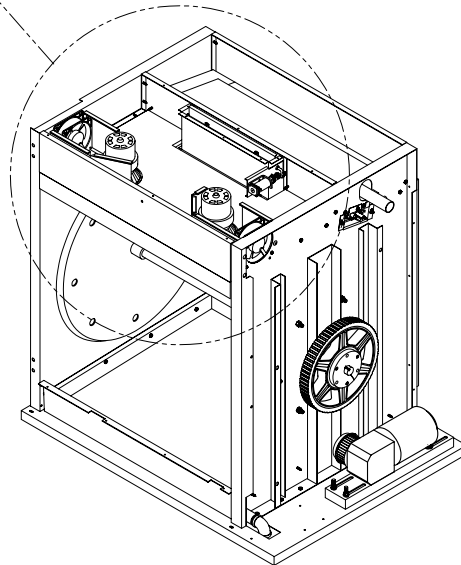
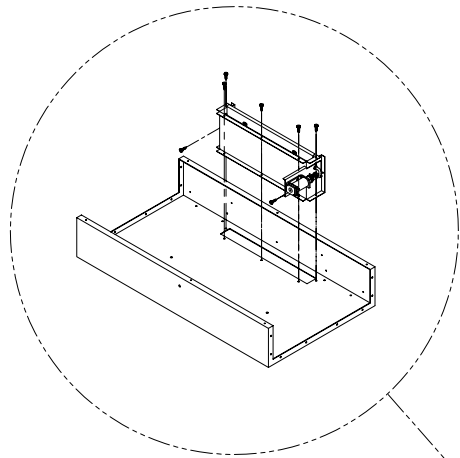


37	A/R	107507	SEALANT, LOCTITE, BLUE
36	4	WR50166	SCREW, HEX HEAD 7/16-14 X 1-1/2 18-8 SST
35	4	101768	WASHER, FLAT 0.515 X 0.875 X 0.063
34	2	WR50072	GASKET, SHAFT, SILICONE RUBBER
33	2	WR50073	PLATE, GASKET RETAINER, SHAFT
32	2	WR50074	BEARING, FLANGE 1.00 DIA. MAIN SHAFT
31	4	WR50169	WASHER, LOCK 7/16 18-8 SST
30	4	WR50168	NUT, FULL HEX 7/16-14 18-8 SST
29	1	WR50081	PULLEY, DRIVE-TIMING BELT
28	1	WR50079	BUSHING, SPLIT 1.00 DIA. SHAFT
27	1	WR50078	BELT, TIMING 51.00 LG. X 1.00 WD.
26	1	WR50080	BUSHING, SPLIT 0.750 DIA. SHAFT
25	1	WR50082	PULLEY, MOTOR-TIMING BELT
24	4	WR50160	BOLT, CARRIAGE 5/16-18 X 2-1/2 ZINC PLT.
23	4	23134	WASHER, FLAT, 0.312 ID X 0.750 OD X 0.063 THK
22	4	WR50161	NUT, HEX 5/16-18 ZINC PLATED
21	1	WR50059	BRACKET ASSY, MOTOR SUPPORT - WELDMENT
20	1	WR50134	KEY, 1/4 SQUARE X 2.00 LG.
19	1	WR51071	DC MOTOR, DRIVE, 1/4 HP 130 VOLTS
18	2	WR50132	PIN, SPRING 1/4 DIA. X 2.00 LG. SST
17	6	WR50165	NUT, FULL HEX 3/8-16 18-8 SST
16	6	WR50167	WASHER, LOCK 3/8 18-8 SST
15	6	WR50164	SCREW, FLAT SOCKET CAP 3/8-16 X 1-1/2 SST
14	1	WR00925	GEAR, DRIVE RING, ASSEMBLY
13	7 OR 8	192282	SCREW, HEX HEAD THD.LOC. 5/16-18 X 3/4
12	7 OR 8	23136	WASHER, FLAT 3/8 X 7/8 X 1/16 ZINC PLTD.
11	7 OR 8	107460	GEAR, SKEWER (HEX DRIVE)
10	7 OR 8	107458	BEARING, THRUST-BRONZE, 1 X 1-3/4 X 1/16
9	1	WR00928	DRUM ASSEMBLY, DRIVE END (8 SPIT)
	1	109037	DRUM ASSEMBLY, DRIVE END (7 SPIT)
8	1	WR50133	KEY, 3/16 SQUARE X 1.625 LG.
7	7 OR 8	107457	BEARING, SLEEVE, DRUM SKEWER SOCKET ASSY.
6	7 OR 8	107456	WASHER, THRUST, SOCKET ASSEMBLY
5	7 OR 8	107964	SOCKET, DRUM SKEWER
4	1	WR50947	AXLE, DRUM
3	2	WR50132	SPRING PIN, 1/4 DIA. X 2.00 LG. SST
2	1	WR00931	DRUM ASSEMBLY, IDLER END (8 SPIT)
	1	109038	DRUM ASSEMBLY, IDLER END (7 SPIT)
1	2	107557	PIN, QUICK RELEASE, 5/16 NOM. DIA.
ITEM	QTY.	PART NO.	DESCRIPTION

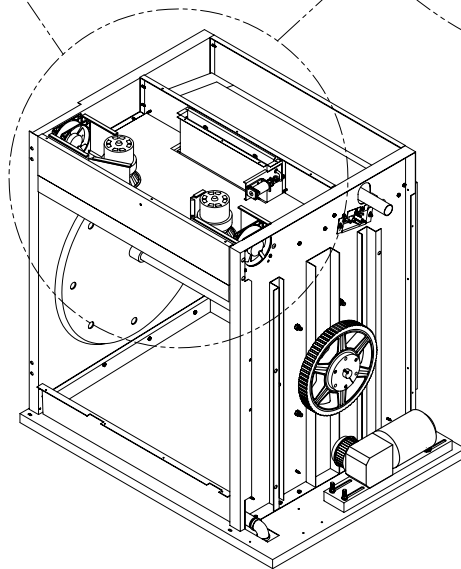
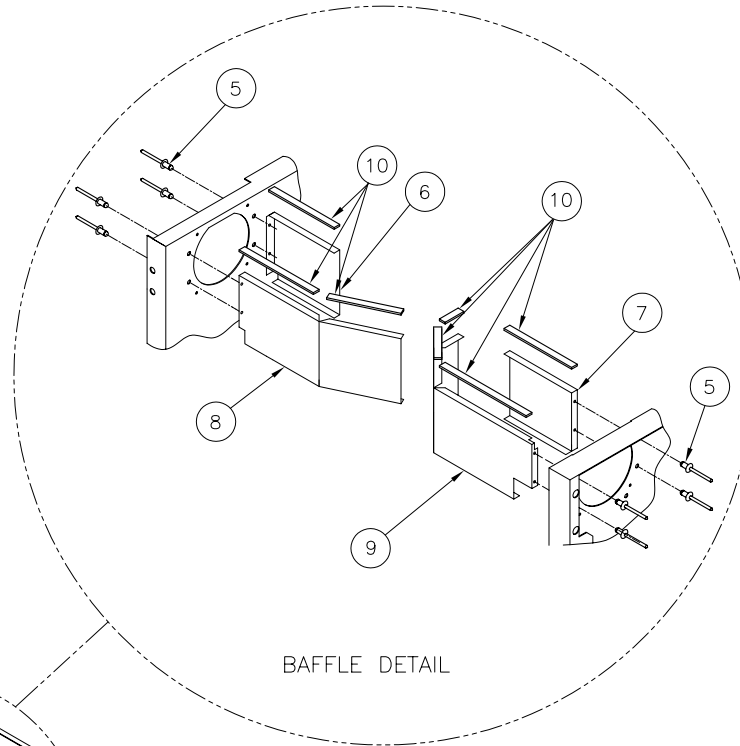
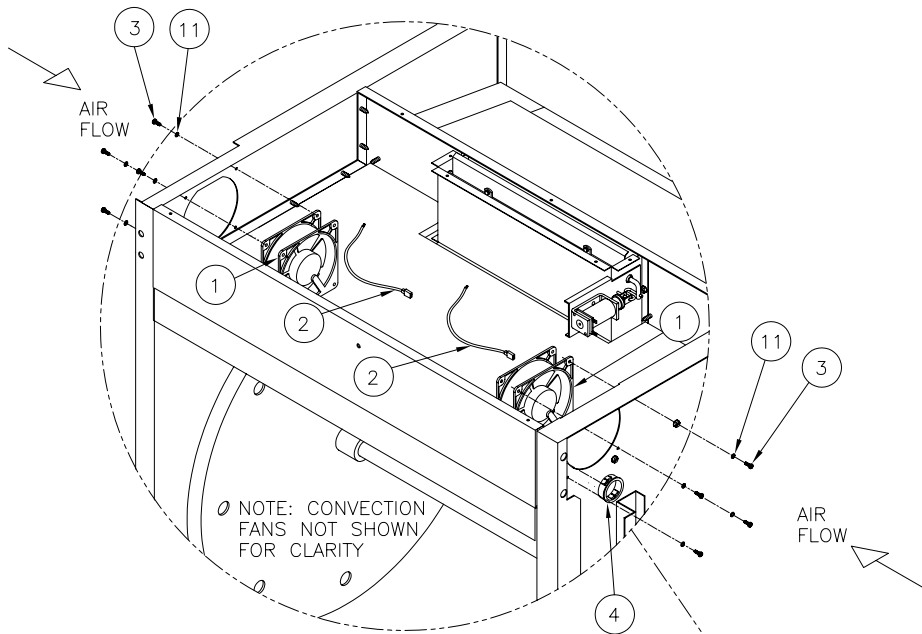
SEE NOTE 2

SEE NOTE 1

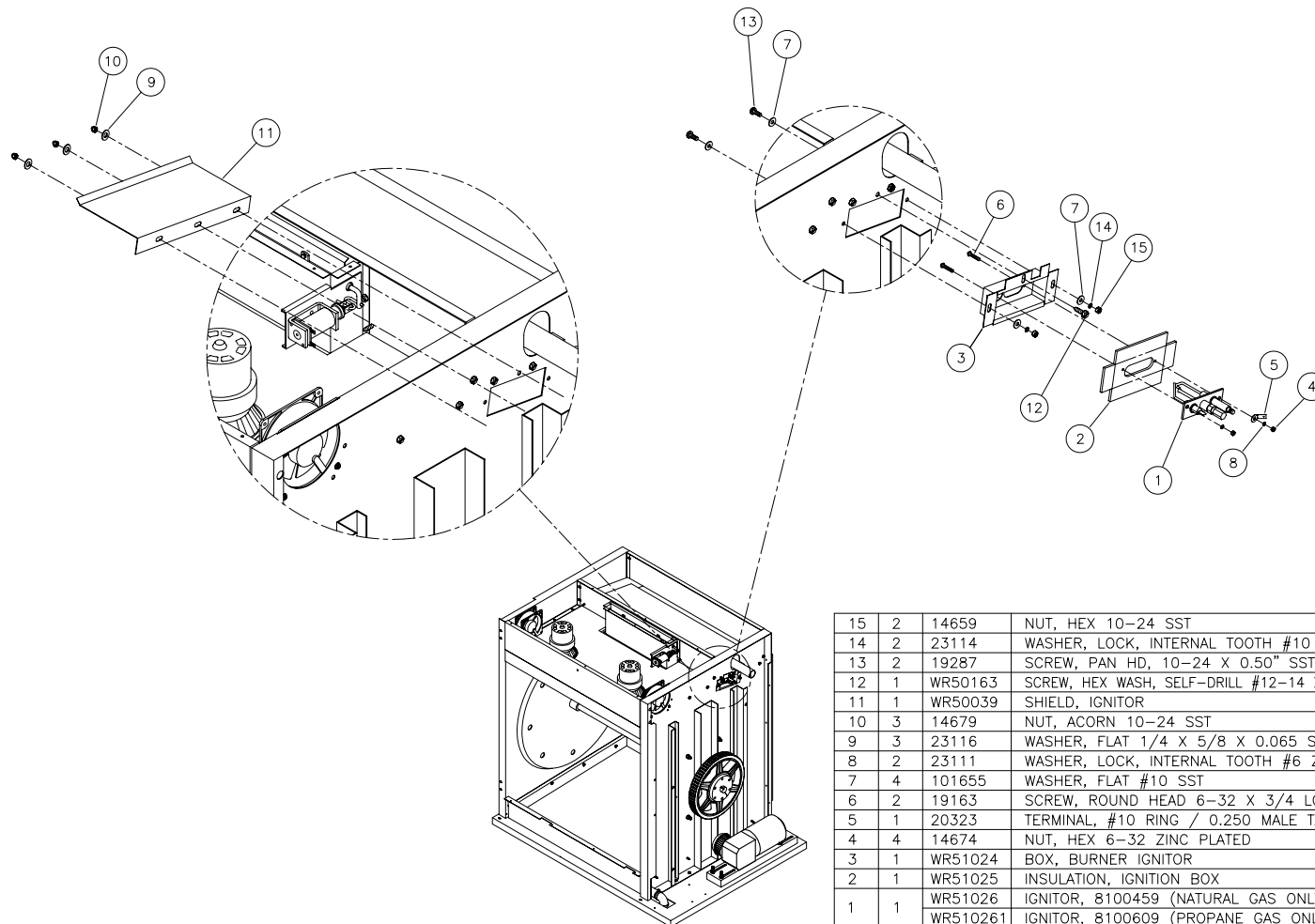
SEE NOTE 2



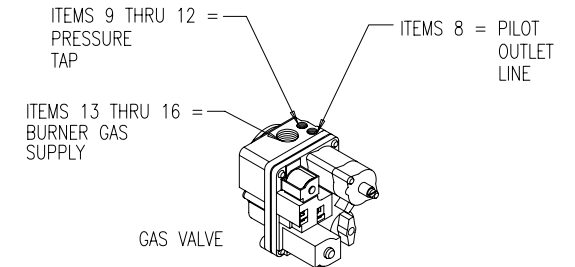
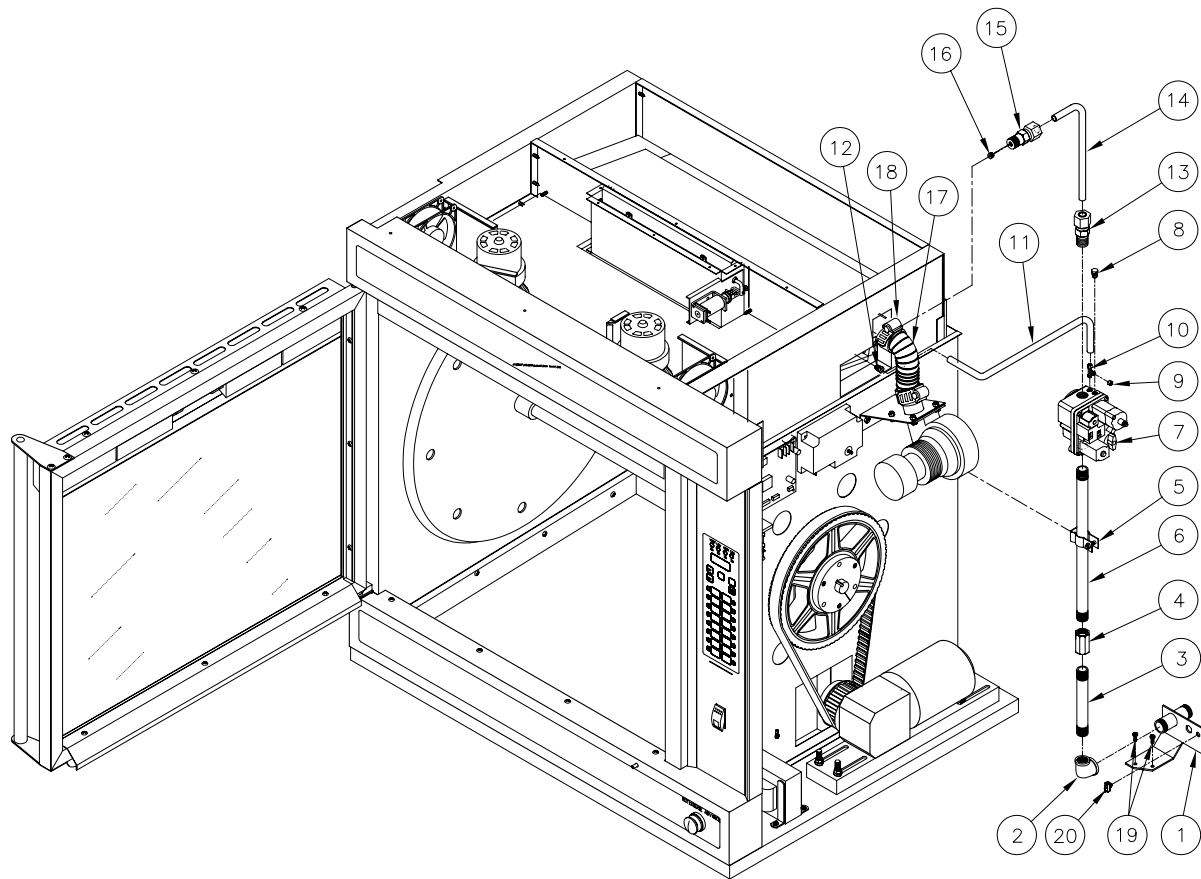
10	6	23114	WASHER, INTERNAL TOOTH LOCK #10 SST
9	4	107523	SCREW, HEX HEAD #10-24 X 1/4 LG SST
8	2	107465	SCREW, PAN HD, PHILLIPS #10-32 X 5/16 LG SST
7	1	WR50196	WIRE, "S" TYPE
6	2	14684	WELDNUT, #10-24, 2-HOLES
5	1	WR50050	ROD, BAFFLE CONTROL, VENT RISER
4	1	WR00030	RISER ASSEMBLY, VENT - WELDMENT
3	1	WR50199	SOLENOID, 24 V
2	2	WR50048	BEARING, FLANGED 0.250 SHAFT, VENT RISER
1	1	WR50049	BAFFLE, VENT RISER
ITEM	QTY.	PART NO.	DESCRIPTION



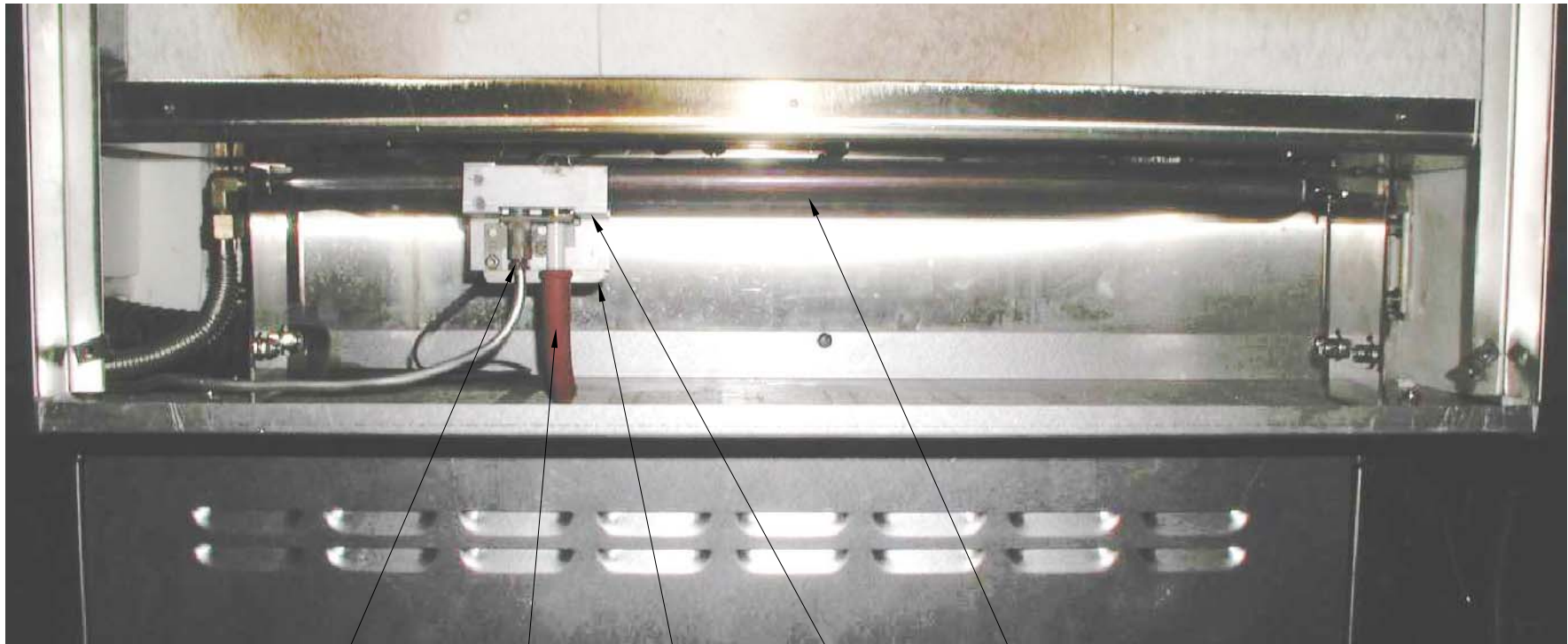
11	8	23114	WASHER, LOCK, INTERNAL TOOTH, #10
10	A/R	107431	TAPE, INSULATION, SELF-ADHESIVE
9	1	WR50098	BAFFLE, COOLING, RIGHT FRONT
8	1	WR50097	BAFFLE, COOLING, LEFT FRONT
7	1	WR50096	BAFFLE, COOLING, RIGHT REAR
6	1	WR50095	BAFFLE, COOLING, LEFT REAR
5	8	107587	RIVET, 3/16 DIA. PROTRUDING HEAD SST
4	1	102581	BUSHING, SNAP-IN, FOR 1.50" DIA. HOLE
3	8	106123	SCREW, TORX-SLOT PAN HEAD, 10-32 x 1/2
2	2	WR50159	FAN POWER CORDSET, 24" LG. PLUG STYLE
1	2	WR51053	FAN, COOLING, AIR PERFORMANCE
ITEM	QTY.	PART NO.	DESCRIPTION



15	2	14659	NUT, HEX 10-24 SST
14	2	23114	WASHER, LOCK, INTERNAL TOOTH #10 SST
13	2	19287	SCREW, PAN HD, 10-24 X 0.50" SST
12	1	WR50163	SCREW, HEX WASH, SELF-DRILL #12-14 X 3/4 SST
11	1	WR50039	SHIELD, IGNITOR
10	3	14679	NUT, ACORN 10-24 SST
9	3	23116	WASHER, FLAT 1/4 X 5/8 X 0.065 SST
8	2	23111	WASHER, LOCK, INTERNAL TOOTH #6 ZINC PLT.
7	4	101655	WASHER, FLAT #10 SST
6	2	19163	SCREW, ROUND HEAD 6-32 X 3/4 LG.
5	1	20323	TERMINAL, #10 RING / 0.250 MALE TAB
4	4	14674	NUT, HEX 6-32 ZINC PLATED
3	1	WR51024	BOX, BURNER IGNITOR
2	1	WR51025	INSULATION, IGNITION BOX
1	1	WR51026	IGNITOR, 8100459 (NATURAL GAS ONLY)
		WR510261	IGNITOR, 8100609 (PROPANE GAS ONLY)
ITEM	QTY.	PART NO.	DESCRIPTION



20	1	WR50263	CIRCUIT BREAKER, 1.8 AMP
19	2	106123	SCREW, TORX SLOT PAN HEAD #10-32 X 1/2
18	2	102018	CLAMP, HOSE, WORM DRIVE
17	1	WR51029	HOSE, HIGH TEMP, REINFORCED
16	1	WR50176	ORIFICE, NAT GAS, #26 DRILL, 0-1999 FT. ALT.
		109318	ORIFICE, NAT GAS, #27 DRILL, 2000-2999 FT. ALT.
		109319	ORIFICE, NAT GAS, #28 DRILL, 3000-5999 FT. ALT.
		109320	ORIFICE, NAT GAS, #29 DRILL, 6000-7999 FT. ALT.
		109321	ORIFICE, NAT GAS, #30 DRILL, 8000-10999 FT. ALT.
		109323	ORIFICE, PROPANE GAS, #43 DRILL, 0-1999 FT. ALT.
		109324	ORIFICE, PROPANE GAS, #44 DRILL, 2000-4999 FT. ALT.
		109325	ORIFICE, PROPANE GAS, #45 DRILL, 5000-6999 FT. ALT.
		109326	ORIFICE, PROPANE GAS, #46 DRILL, 7000-7999 FT. ALT.
16	1	109327	ORIFICE, PROP. GAS, #47 DRILL, 8000-10999 FT. ALT.
15	1	WR50175	FITTING, COMP. 1/4 NPT X 1/2 T, TAP 11/32 NS
14	1	WR50177	TUBE, 1/2 DIA. X 90° - GAS LINE
13	1	06206	FITTING, COMPRESSION 3/4 NPT X 1/2 TUBE
12	1	06245	FITTING, COMP 1/4T X 1/8 NPT, BREAK AWAY FERRULE
11	1	WR50178	TUBE, 1/4 GAS LINE (VALVE TO IGNITOR)
10	1	101394	FITTING, COMP 1/4T X 1/8 MPT X 1/4T BRASS
9	1	102430	CAP, COMPRESSION FITTING 1/4
8	1	107593	PLUG, BRASS, PILOT OUTLET 7/16-24 NS-2A
7	-	1057821	VALVE, GAS, PROPANE GAS
7	-	105782	VALVE, GAS, NATURAL GAS
6	1	14292	NIPPLE, 1/2 NPT X 14 LG. BLACK
5	1	WR50188	CLAMP, 3/4 PIPE
4	1	21302	UNION COUPLING, 1/2 NPT BLACK
3	1	14339	NIPPLE, 1/2 NPT X 6 LG. BLACK
2	1	05271	ELBOW, 1/2 X 3/4 BLACK
1	1	107756	BRACKET ASSEMBLY, 3/4 GAS PIPE, WELDMENT
ITEM	QTY.	PART NO.	DESCRIPTION



- ①
- ②
- ③
- ④
- ⑤

-	1	110233	BURNER & PILOT ASS'Y, FIXED F'PLACE, NATURAL GAS
		110234	BURNER & PILOT ASS'Y, FIXED F'PLACE, PROPANE GAS
5	1	109667	BURNER WELDMENT, FIREPLACE, NATURAL GAS
		109847	BURNER WELDMENT, FIREPLACE, PROPANE GAS
4	1	108333	AIR BAFFLE, PILOT
3	1	110184	BRACKET, PILOT MOUNTING, FIXED FIREPLACE BURNER
2	1	109264	IGNITION CABLE, HIGH VOLTAGE, EMI SUPPRESSION TYPE
1	1	105784	PILOT, FIXED FIREPLACE BURNER, NATURAL GAS
		1057845	PILOT, FIREPLACE BURNER, PROPANE GAS
ITEM	QTY.	PART NO.	DESCRIPTION



\* - NOT VISIBLE; IN TOP COMPARTMENT

*	33	1	WR50950	MAIN BURNER, INFRARED
*	32	1	WR50199	SOLENOID, 24V, VENT CONTROL
*	31	1	WR50101	CONVECTION FAN, RIGHT, CCW ROTATION SHAFT END
*	30	1	WR50102	CONVECTION FAN, LEFT, CW ROTATION SHAFT END
	29	2	WR51053	COOLING FAN, MUFFIN TYPE
	28	1	WR50263	CIRCUIT BREAKER
	27	1	WR50201	FITTING, 3/16T X 1/4NPT STR. (3/16 PROBE)
	26	1	108591	THERMOCOUPLE, "K" TYPE
	25	-	300142	REPLACEMENT RELAY
	24	1	108193	RELAY AND MOTOR CONTROL BOARD, NCC
	23	1	108192	CONTROL, ELECTRONIC, 16 PROGRAM, NCC
	22	3	20528	TRANSFORMER, 120V-24V, 50/60 Hz, 40VA, 9" LEADS
	21	1	WR50106	TIMER, 30 MIN. FIXED DELAY
	20	3	19993	SWITCH, POWER/LIGHT/FIREPLACE
	19	1	102533	CONTACT BLOCK, PUSHBUTTON, ROTOR ADVANCE
	18	1	WR51058	OPERATOR, PUSHBUTTON, ROTOR ADVANCE
	17	1	WR50179	MUSHROOM HEAD, PUSHBUTTON, ROTOR ADVANCE
NOT SHOWN	16	1	108178	LIGHT BULB, HALOGEN, 150W, 25V (ON GLASS DOOR)
	15	1	WR50099	LIGHT TRANSFORMER, 120V-22V, 60Hz, 200VA
	14	1	WR50078	DRIVE BELT, TOOTHED
	13	1	WR51071	GEARMOTOR, DC, 1/4 HP
	12	1	109445	ADAPTER, IGNITION CABLE TO MODULE
	11	1	105693	MODULE, IGNITION CONTROL, FIREPLACE BURNER
	10	1	109877	GAS VALVE, FIREPLACE BURNER, NATURAL GAS
	9	2	1098771	GAS VALVE, FIREPLACE BURNER, PROPANE GAS
	8	1	107211	BLOWER, FLAME DANCE
	7	1	WR00074	BEARING, FLANGE, MAIN SHAFT
	6	1	108285	RELAY, DPDT, 24V, TAB MOUNT
	5	1	105782	GAS VALVE, 2 STAGE, MAIN BURNER, NATURAL GAS
	4	1	1057821	GAS VALVE, 2 STAGE, MAIN BURNER, PROPANE GAS
	3	2	1074951	BLOWER ASSY, COMBUSTION FAN
	2	1	WR51029	HOSE, HIGH TEMP, REINFORCED, 1.500 ID
	1	1	WR51026	IGNITOR, MAIN BURNER, NATURAL GAS
			WR510261	IGNITOR, MAIN BURNER, PROPANE GAS
			109264	IGNITION CABLE, HIGH VOLTAGE, EMI SUPPRESSION TYPE
			107494	MODULE, IGNITION CONTROL, MAIN BURNER
			WR51047	BUZZER, MINI - 24V CLASS B
ITEM	QTY.	PART NO.	DESCRIPTION	

Programmer's Worksheet

Menu Item No. 1

1-2 SPTS  
name of menu item

---

STAGE - 1

50:00 Hours  
h h : m m : s s

295° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 2

20:00 Hours  
h h : m m : s s

300° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 3

    Hours  
h h : m m : s s

   ° Temp

regulate / closed Vent

    RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

open / closed Vent

on / pulsed Fan

Menu Item No. 2

3-4 SPTS  
name of menu item

---

STAGE - 1

55:00 Hours  
h h : m m : s s

295° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 2

15:00 Hours  
h h : m m : s s

300° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 3

    Hours  
h h : m m : s s

   ° Temp

regulate / closed Vent

    RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

open / closed Vent

on / pulsed Fan

Menu Item No. 3

5-6 SPTS  
name of menu item

---

STAGE - 1

50:00 Hours  
h h : m m : s s

295° Temp

regulate / closed Vent

3 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 2

10:00 Hours  
h h : m m : s s

280° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 3

10:00 Hours  
h h : m m : s s

295° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

open / closed Vent

on / pulsed Fan

Menu Item No. 4

7-8 SPTS  
name of menu item

---

STAGE - 1

10:00 Hours  
h h : m m : s s

300° Temp

regulate / closed Vent

3 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 2

45:00 Hours  
h h : m m : s s

280° Temp

regulate / closed Vent

3 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

STAGE - 3

15:00 Hours  
h h : m m : s s

295° Temp

regulate / closed Vent

2 RPM Speed  
1, 2, or 3

standard / flex Timer

high / low Heat

---

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

open / closed Vent

on / pulsed Fan

## Programmer's Worksheet

Menu Item No.

13

Auto Hold

name of menu item

STAGE - 1

:01 Hours  
h h : m m : s s

32° Temp

Vent

regulate / closed

2 RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 2

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 3

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

Vent

open / closed

Fan

on / pulsed

Menu Item No.

14

S.M.W. ext.

name of menu item

STAGE - 1

:5:00 Hours  
h h : m m : s s

300° Temp

Vent

regulate / closed

2 RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 2

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 3

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

Vent

open / closed

Fan

on / pulsed

Menu Item No.

15

10 min. ext.

name of menu item

STAGE - 1

:10:00 Hours  
h h : m m : s s

300° Temp

Vent

regulate / closed

2 RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 2

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 3

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

HOLD

4:00:00 Hours  
h h : m m : s s

175° Temp

Vent

open / closed

Fan

on / pulsed

Menu Item No.

16

name of menu item

STAGE - 1

8:00:00 Hours  
h h : m m : s s

32° Temp

Vent

regulate / closed

1 RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 2

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

STAGE - 3

: : Hours  
h h : m m : s s

° Temp

Vent

regulate / closed

RPM Speed  
1, 2, or 3

Timer

standard / flex

Heat

high / low

HOLD

: : Hours  
h h : m m : s s

° Temp

Vent

open / closed

Fan

on / pulsed