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KFC®

XCEL-50EC
HALF-SIZE ELECTRIC CONVECTION OVEN
INSTALLATION — OPERATION — MAINTENANCE

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NSF®

BLODGETT OVEN COMPANY

IMPORTANT

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

FOR YOUR SAFETY

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

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.
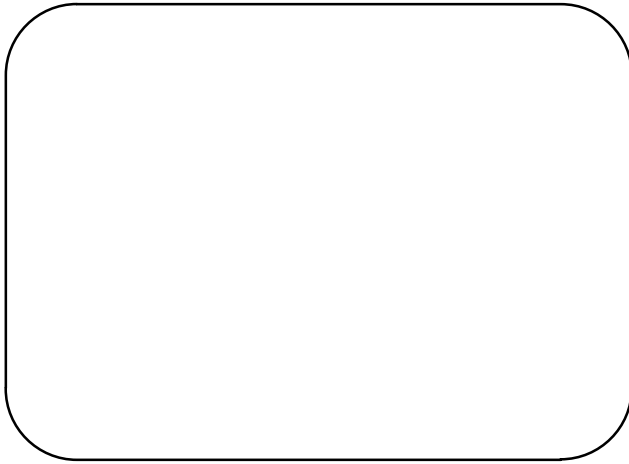
Errors: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

BLODGETT

THE REPUTATION YOU CAN COUNT ON

For over a century and a half, The Blodgett Oven Company has been building ovens and nothing but ovens. We've set the industry's quality standard for all kinds of ovens for every foodservice operation regardless of size, application or budget. In fact, no one offers more models, sizes, and oven applications than Blodgett; gas and electric, full-size, half-size, countertop and deck, con-vection, Cook'n Hold, Combi-Ovens and the industry's highest quality Pizza Oven line. For more information on the full line of Blodgett ovens contact your Blodgett representative.

Model:

_____

Your Service Agency's Address:

Serial Number:

_____

Your oven was installed by:

_____

Your oven's installation was checked by:

_____

Table of Contents

⊞ Introduction

Oven Description and Specifications

Cooking in a convection oven differs from cooking in a conventional deck or range oven since heated air is constantly recirculated over the product by a fan in an enclosed chamber. The moving air continually strips away the layer of cool air surrounding the product, quickly allowing the heat to penetrate. The result is a high quality product, cooked at a lower temperature in a shorter amount of time.

Blodgett convection ovens represent the latest advancement in energy efficiency, reliability, and ease of operation. Heat normally lost, is recirculated within the cooking chamber before being vented from the oven: resulting in substantial reductions in energy consumption and enhanced oven performance.

ELECTRICAL SPECIFICATIONS: XCEL50EC							
			Amperes				Electrical Connection AWG*
KW/Section	Volts	Phase	L1	L2	L3	N	
60 HZ UNITS							
13.0	208	3	38	38	34	–	8
13.0	240	3	34	34	30	–	8
13.0	208	1	63	63	–	–	2
13.0	240	1	55	55	–	–	2

NOTE: *Electric connection wiring is sized for 90°C copper wire at 125% of rated input. Refer to Page 4 in this manual for Electrical Connection specifications.

NOTE: Double units can have phase loads partially equalized by matching lines during hook-up. Otherwise double unit load ratings are twice the above data.

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

The XCEL-50EC requires 0" (0 cm) clearances between the oven sides and back and any combustible or non-combustible construction. However, we recommend that adequate clearance be maintained for proper servicing.

Keep the oven area free and clear of all combustibles such as paper, cardboard, and flammable liquids and solvents.

To ensure proper operation, ventilation must not be obstructed in any way. Tripping of the blower motor thermal overload protective device is caused by excessive ambient temperature on the control side of the oven resulting from insufficient ventilation. This condition must be corrected immediately to avoid permanent damage to the oven.

Before making any utility connections to this oven, check the rating plate to be sure the oven specifications are compatible with the electrical services supplied for the oven.

NOTE: The rating plate is attached to the back of the oven.

ADJUSTMENTS ASSOCIATED WITH INITIAL INSTALLATION

Each oven, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the oven as part of a normal and proper installation. These adjustments are the responsibility of the installer, or dealer. Since these adjustments are not considered defects in material or workmanship, they are not covered by the Original Equipment Warranty. They include, but are not limited to:

- leveling
- tightening of fasteners.

No installation should be considered complete without proper inspection, and if necessary, adjustment by qualified installation or service personnel.

⚙ Installation

Utility Connections

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70—Latest Edition and/or Canadian National Electric Code C22.2* as applicable.

The ventilation of this oven should be in accordance with local codes. In the absence of local codes, refer to the National ventilation code titled, "*Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*", NFPA-96-Latest Edition.

This equipment is to be installed in compliance with the *Basic Plumbing Code of the Building Officials and Code Administrators International Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA)*.

This product must be installed by a licensed Plumber or Gas Fitter when installed within the Commonwealth of Massachusetts.

Appliance is to be installed with backflow prevention in accordance with applicable federal, province and local codes.

General export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-860-3700.

ELECTRICAL CONNECTION

⚠ **WARNING!!**

Before making any utility connections to this oven, check the rating plate to be sure the oven specifications are compatible with the electrical services supplied for the oven.

Wiring diagrams are located in the control compartment area.

Ovens are supplied for operation in several voltage choices, single or three phase grounded circuits.

U.S. and Canadian Installations

The electric motor, indicator lights and related switches are interconnected through the one power source supplied to the oven.

1. The supply conduit enters through the rear of the oven and electrical block secured to the perforated panel at the back of the control compartment.

General Export Installations

Export ovens are not supplied with a power cord. Size the electrical connection in accordance with local and National installation standards.

THE BLODGETT OVEN COMPANY CANNOT ASSUME RESPONSIBILITY FOR LOSS OR DAMAGE SUFFERED AS A RESULT OF IMPROPER INSTALLATION.

Delivery and Inspection

All Blodgett ovens are shipped in containers to prevent damage. Upon delivery of your new oven:

- Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.

- Uncrate the oven and check for internal damage. Carriers will accept claims for concealed damage if notified within fifteen days of delivery and the shipping container is retained for inspection.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

CONTENTS IN SHIPMENT

Your XCEL-50EC will be delivered in two crates.

Crate #1

The first crate contains a single XCEL-50EC oven.

Crate #2

The second crate contains:

- Oven stand
- 20' or 30' drain hose
- Installation parts including:
    1.) Dump drain assembly
    2.) Drain hose connector
    3.) Front drip pan
    4.) Drain actuator assembly
    5.) Oven vent guard
    6.) Cleaning solution hose and cap
    7.) Drain cap assembly
    8.) Oven vent drip pan
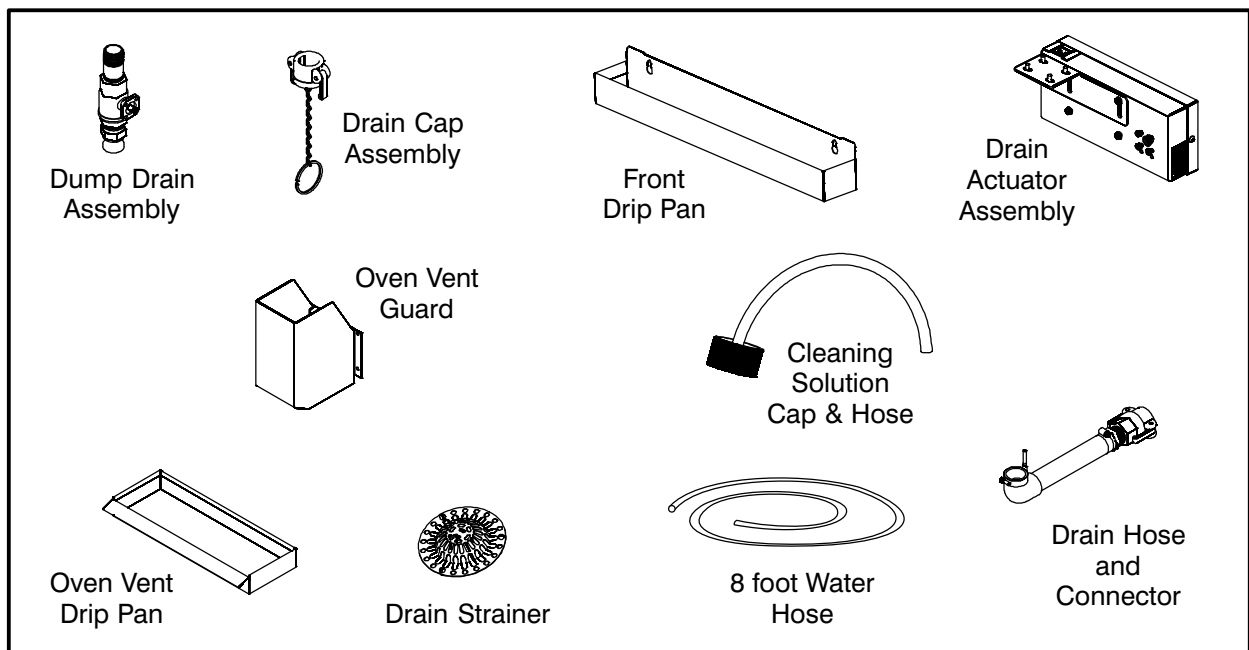   9.) Drain strainer
    10.) 8 foot water hose

Dump Drain Assembly

Drain Cap Assembly

Front Drip Pan

Drain Actuator Assembly

Oven Vent Guard

Cleaning Solution Cap & Hose

Oven Vent Drip Pan

Drain Strainer

8 foot Water Hose

Drain Hose and Connector

Figure 1

⬚ Installation

Oven Assembly

OVEN ASSEMBLY TO STAND

NOTE: *The oven weighs approximately 350 lbs, we recommend using either a fork truck or genie lift to raise the oven.*

1. Remove the bolts securing the oven shipping brackets to the pallet.

2. Open the oven door. Remove the side racks and baffle from inside the oven cavity.

3. Cut a piece of cardboard 18" (457 mm) x 26" (660 mm) and place in the oven cavity above the elements. This will protect the oven from the forks of the forklift.

4. Adjust the forks on the lift to less than 16" (406 mm) apart so they will fit between the elements and the right side of the oven cavity.

Figure 2

5. Raise the oven to above the height of the stand.

6. Remove the shipping brackets from the bottom of the oven. Save the bolts to use in STEP 8.

7. Position the stand below the oven. Be sure the support arms on the stand are on the right side when facing the front of the oven. Place the oven flush with the front of the stand and lower into place.

Figure 3

8. Attach the oven to the stand using the bolts removed in STEP 6.

Figure 4

OVEN LEVELING

1. Place a level on top of the oven. Loosen the set screws on the side of each caster. Turn the adjustment collar clockwise to raise and counter clockwise to lower the oven.

2. When the oven is level, tighten the casters by turning the two set screws on the side of each caster assembly.
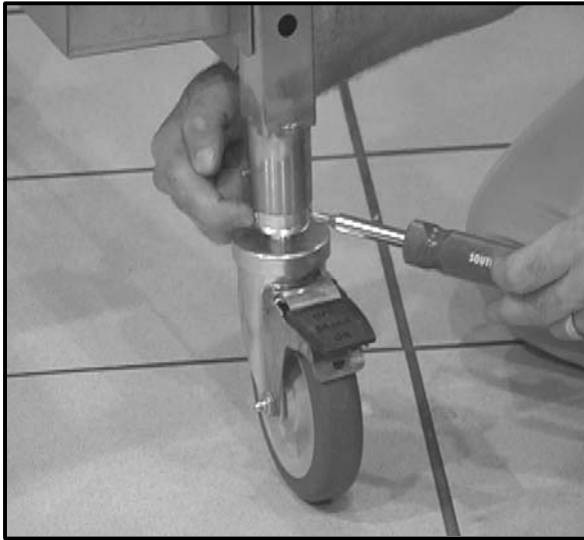

Figure 5

![Installation icon - wrench and screwdriver] **Installation**

Oven Assembly

DRAIN ASSEMBLY

1. Smear the threads of the drain pipe with pipe dope.

2. Install the drain pipe using a pipe wrench. Be sure to align the actuator mounting bracket with the side of the oven.

3. Hang the drain cap assembly ring over the actuator mounting bracket. The drain cap assembly is used to cover the drain if the drain hose cannot be left connected.
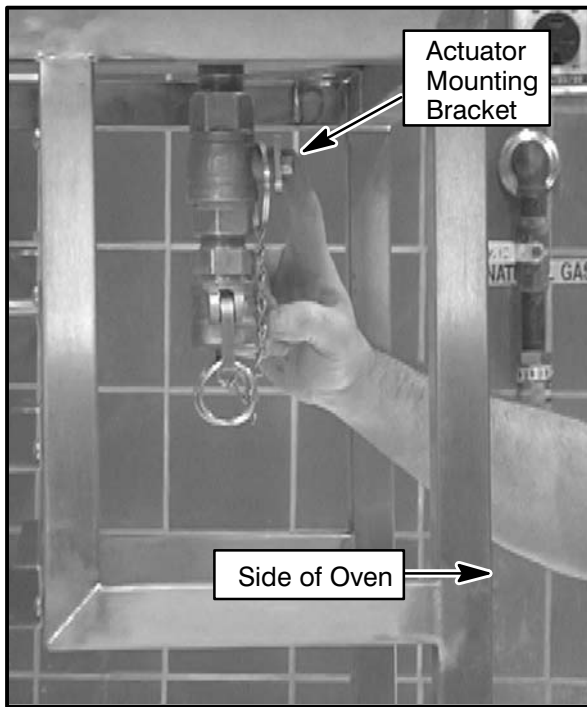

Figure 6

4. Remove the screws holding the cover onto the drain actuator.

5. Remove the hardware bag shipped inside the drain actuator.

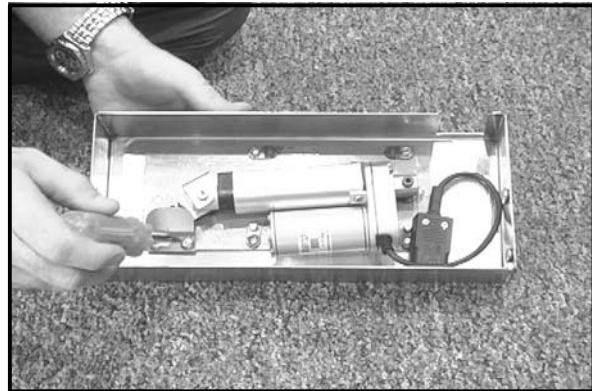6. Remove the actuator tab bracket holding the actuator arm. See Figure 7.

Figure 7

7. Loosen the two set screw holding the bracket on the back of the drain actuator.

Figure 8

8. Slide the studs on the back of the actuator box into the holes in the actuator bracket on the drain pipe.

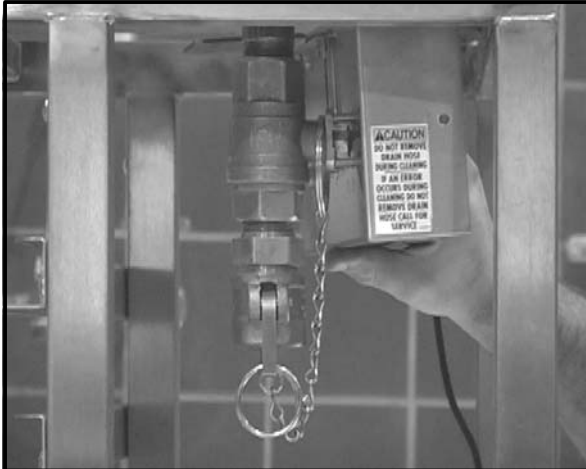9. Attach with the four nuts provided in the hardware bag.

Figure 9

10. Attach the actuator arm to the actuator tab. Be sure to align the crosshair on the arm with the slot on the tab.
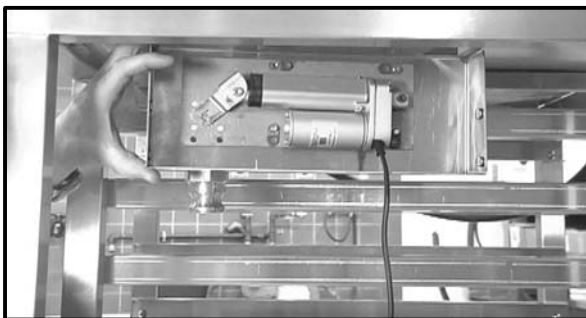
11. Reinstall the actuator tab bracket.

Figure 10

12. Plug the actuator in to the power connection on the bottom of the oven. Slide the plug sup-

port bracket, found in the hardware bag, on top of the actuator box. Secure the bracket with the tie wraps provided.
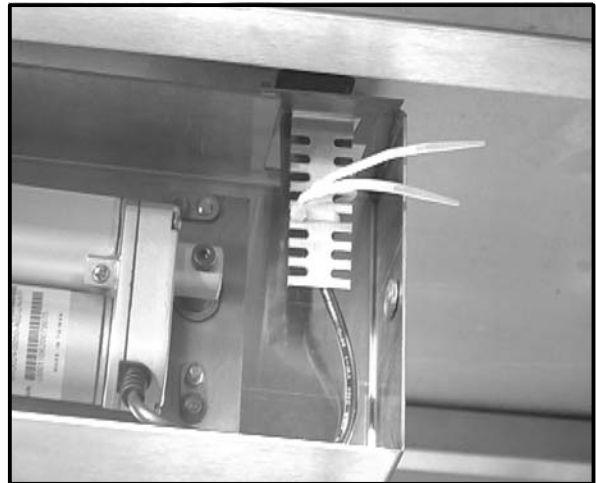

Figure 11

13. Slide the actuator mounting bracket up until it touches the bottom of the oven. Secure using the four bolts provided.

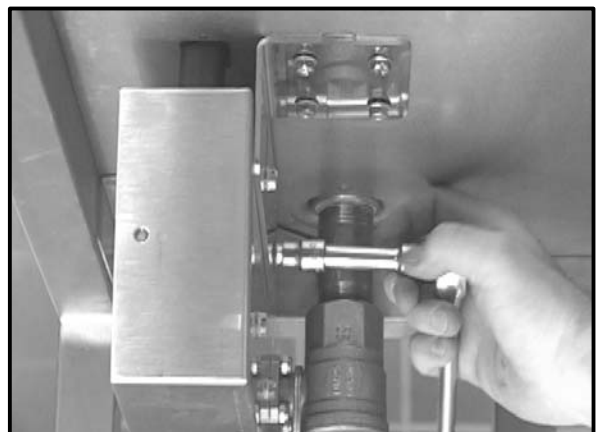14. Tighted the bolts on the back of the actuator box.

Figure 12

Installation

Oven Assembly

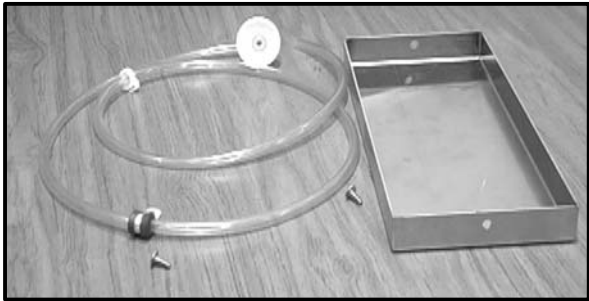15. Install the hose clamp, previously attached to the actuator cover, around the plastic cleaning solution hose.

Figure 13

16. Reinstall the actuator cover. Be sure the end with the hose clamp is installed on the back of the box.

Figure 14

CLEANING SYSTEM CONNECTION

1. Secure the hose to the cleaning fitting on the back of the oven with the clamp provided.

   NOTE: Be sure there are no kinks in the cleaning solution hose.

WATER CONNECTION

1. Prior to connecting the oven to the water source, be sure to run the water for two minutes to flush the line. Run long enough to verify the water is cold, not hot.

2. Connect the water hose to the water source and the water connection on the back of the oven.

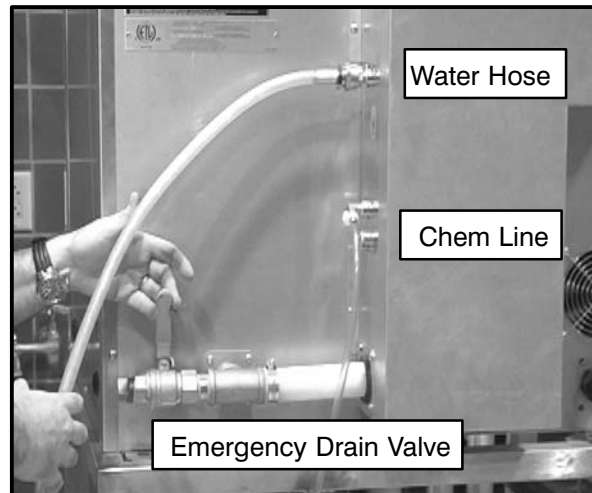3. Place the emergency ball valve in the off position

Water Hose

Chem Line

Emergency Drain Valve

Figure 15

Oven Assembly

MISC PARTS

Oven Vent Pan and Cover

1. Install the oven vent cover using the hardware provided.
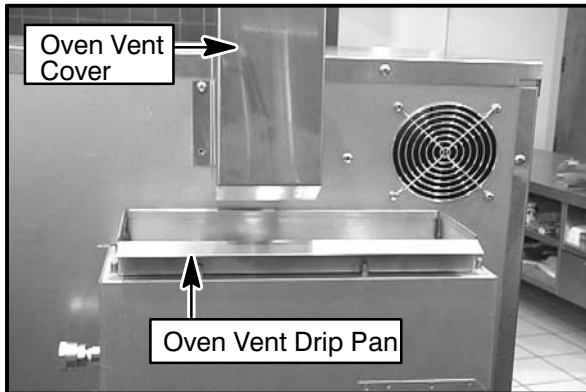2. Set the oven vent drip pan under the vent on the back of the oven.

Figure 16

Front Drip Pan

1. Install the front drip pan on the oven.

Strainer

2. Insert the strainer into the drain.
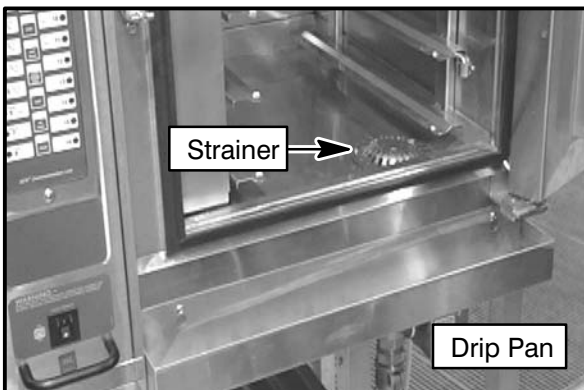
Figure 17

INSTALLING DRAIN HOSE

1. If the drain cap is connected, lift up on the two rings to remove the cap.
2. Connect the drain hose to the oven drain. Pull down on the rings to secure.

Figure 18

3. Run the drain hose to the center of the floor drain. Cut the hose to length.

   NOTE: Be sure the hose is no longer than necessary. If the hose is too long, it may be pushed into the drain causing a vapor lock and additional service.

4. Install the pvc elbow on the end of the hose.

Figure 19

IQ Vision Control

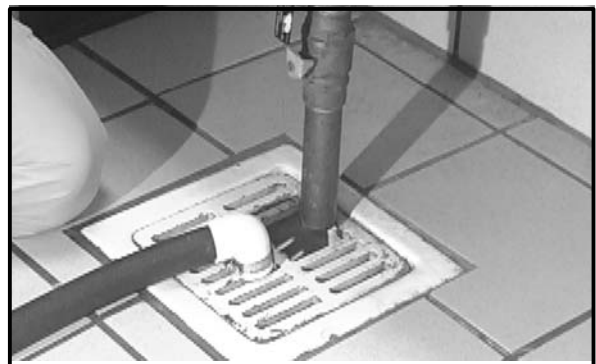

Figure 20

THE INFORMATION CONTAINED IN THIS SEC-TION IS PROVIDED FOR THE USE OF QUALIFIED OPERATING PERSONNEL. QUALIFIED OPERAT-ING PERSONNEL ARE THOSE WHO HAVE CAREFULLY READ THE INFORMATION CON-TAINED IN THIS MANUAL, ARE FAMILIAR WITH THE FUNCTIONS OF THE OVEN AND/OR HAVE HAD PREVIOUS EXPERIENCE WITH THE OP-ERATION OF THE EQUIPMENT DESCRIBED. AD-HERENCE TO THE PROCEDURES RECOM-MENDED HEREIN WILL ASSURE THE ACHIEVEMENT OF OPTIMUM PERFORMANCE AND LONG, TROUBLE-FREE SERVICE.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your oven.

COMPONENT DESCRIPTION

1. DISPLAY – Displays programming and cook cycle information.

2. PROGRAMMING BUTTONS – Press to ac-cess programming mode and change param-eters.

3. INDICATOR LIGHTS – Lights up when prod-uct key is activated.

4. PRODUCT BUTTONS – Press to activate cook cycles and for certain programming functions.

5. DRAIN KEY – Press to open or close the drain.

6. SCAN KEY – Press for recipe review during idle. Also used to review time remaining dur-ing multiple cooks (press & hold)

7. COOL DOWN KEY – Used to enter or exit cool down mode.

8. TEMP/TOGGLE CLEAR KEY – Press to check actual temperature; also used to clear value when in programming mode.

9. HOLD KEY – *Holds are not used for KFC ap-plications.* Used to toggle between upper and lower case letters when programming.

10. SETBACK KEY – Press to enter or exit Set-back mode.

11. CLEAN KEY – Press to enter or exit the clean-ing mode

12. SCK LINK LOGO – Signifies your control is communications-capable.

OPERATIONAL TEST PROCEDURE

1	Plug oven into electrical source
2	*NOTE: This scrolling can be bypassed by pressing SCAN.* The controller will scroll through the following: 1.) Appliance Type 2.) Software # 3.) Download # 4.) SCK Address 5.) "PREHEAT"
3	The oven will enter "PREHEAT" mode and begin to warm up. When the set temperature (default 450˚F) is reached, the Preheat timer will count down from 30 minutes to zero. When "LOAD" is displayed, the oven is ready for use.
4	Press any illuminated product key.
5	The cook cycle will count down in the display.

OPERATION AND PROGRAMMING

Refer to KFC Standards Library Procedures for operation, programming and cleaning procedures.

RECIPE REVIEW – Quickly see what is programmed for each product key.

1. Press the SCAN key.
2. Select any product key previously programmed-LED will be lit above the key.
3. Press the DOWN arrow key to scroll through the list.
4. Press SCAN to exit.

VIEW TEMPERATURE SETTING

1. Press the TEMP key once to view Actual Temperature
2. Press the TEMP key twice to view Set Temperature
3. Press the TEMP key three times to view Fan Speed
4. Press the TEMP key four times to view Fan Direction

COOL DOWN

1. To enter Cool Down, press the COOL DOWN key while the oven door is closed. When the display reads "COOL," the door can then be opened to the first stop.

⚠ **WARNING!!**

THE FAN IS STILL MOVING. DO NOT REACH INTO THE OVEN. The fan will automatically shut off when the actual temperature reaches 105˚F.

2. To exit Cool Down, press the COOL DOWN key again. The oven will come back up to set temperature.

⚠ **WARNING!!**

ALWAYS TURN OFF MAIN POWER BEFORE REMOVING BAFFLE OR PLACING HANDS NEAR FAN.

⎝⎠ Operation

Troubleshooting

ERROR CODE	DESCRIPTION	ACTION
"FAN ERROR" or "FAN DRIVE ERROR"	Problem with the blower	Turn oven off for 30 seconds and then back on. If the error repeats, call for service
"ERROR" "STRIKE SWITCH"	Problem with the door switch	Call for service
"HEAT SINK ERROR"	An oven component has overheated	Check that the cooling fan in the rear of the oven is not blocked. Call for service
"HIGH LIMIT ERROR"	The oven has overheated and tripped the high limit	Call for service
"ERROR" "DOOR NOT LOCKED"	Problem with the door lock mechanism in the CLEAN or DELIME mode.	Call for service
"HI LIMIT TEMP" or "FAIL-HI LIMIT TEMP"	The oven temperature is greater than 565F.	Turn oven off and call for service
"HI TEMP" or "FAIL-HI TEMP"	The oven temperature is 150 degrees above the set point.	Make sure the correct product key has been selected. Make sure set points are programmed correctly.
"BAD DRIVE PROBE" "CALL FOR SERVICE"	An oven component has overheated.	Check that the cooling fan in the rear of the oven is not blocked. Call for service
"PROBE OPEN or "PROBE SHORT" or "FAIL-PROBE OPEN" or "FAIL-PROBE SHORT"	The temperature probe has failed	Call for service.
"FAIL-COOK HEAT"	The oven temperature doesn't rise 2F within 5 min. Problem with the heating elements	Call for service.

Troubleshooting

ERROR CODE	DESCRIPTION	ACTION
"HEAT ERROR-CALL FOR SERVICE"	The oven temperature doesn't rise from 150F to 300F within 5 minutes. Problem with the heating elements.	Call for service.
"COMM ERROR-CALL FOR SERVICE" or "FAIL-COMM ERROR"	If the controller has lost communication with the relay board.	Call for service.

NOTE: *If any of these errors occur during a Clean or Delime cycle, the oven will shut down and display the following messages:*

WARNING (Flashing)
_____ ERROR

WARNING (Flashing)
DO NOT OPEN DOOR

WARNING (Flashing)
DO NOT USE OVEN

WARNING (Flashing)
CALL FOR SERVICE

If you get this message, turn the oven off, do not attempt to open the door, and call for service.

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