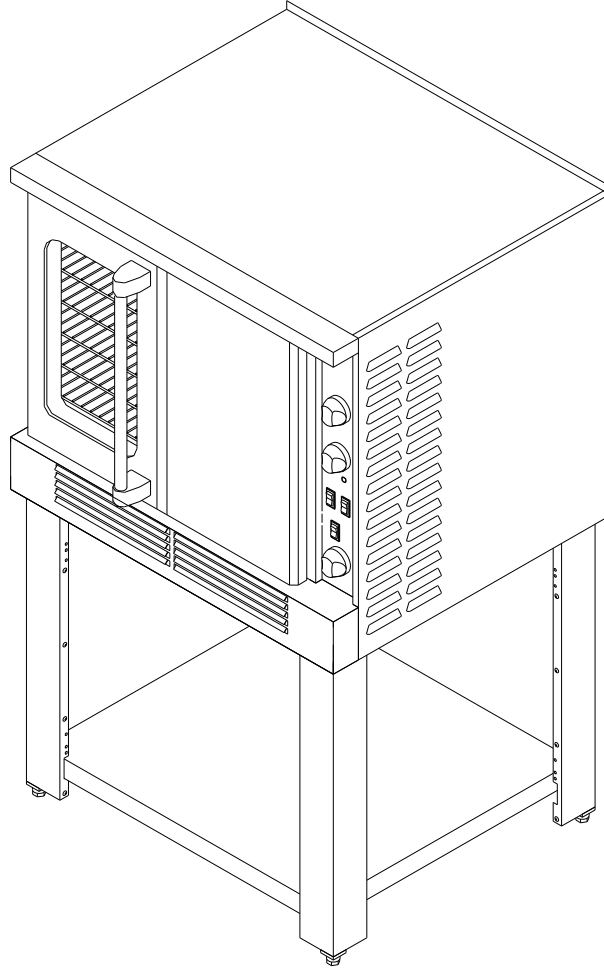


THERMA-TEK

R A N G E C O R P .

CONVECTION OVEN

OWNERS MANUAL AND INSTALLATION INSTRUCTIONS



GAS-FIRED



LISTED
E256709

Made in U.S.A



NSF / ANSI 4

Food
Service
Equipment
28UU

MODEL # MGFCO-1S (shown)

INTRODUCTION/ SAFETY PRECAUTIONS

Thank you for choosing your new THERMA-TEK equipment. Our products are designed to be safe and reliable when properly cared for and used reasonably. Your service agency or dealer recommends periodic inspections. Installation, maintenance and repairs should be performed by your local authorized service agency. **This equipment is not intended for home use.**

This equipment is for commercial use by trained professionals familiar with commercial cooking equipment. It is the responsibility of the supervisor or equivalent person to ensure that users wear suitable protective clothing and safety gear. Caution: some parts of the equipment become very hot and will cause burns if accidentally touched.

FOR YOUR SAFETY

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

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier.

Consult your local gas supplier for instructions to be followed in the event you smell gas.
Post these instructions in a prominent location.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE OWNERS/INSTALLERS MANUAL THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CALIFORNIA PROPOSITION 65 – WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the owners/installation manual, ensuring you provide good ventilation when cooking with gas.

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

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INSTALLATION AND SAFETY GUIDELINES

IMPORTANT

Safe and satisfactory operation of your equipment depends on its proper installation. Installation must conform to local codes, or in the absence of local codes with the National Fuel Code ANSI Z223.1 (latest edition).

All THERMA-TEK appliances are shipped with a gas pressure regulator packed with the unit. All units are adjusted, tested, and inspected at the factory prior to shipment.

After uncrating, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, do not refuse shipment, but contact the shipper and file appropriate freight claims.

GENERAL

- Installation of this equipment should be made by licensed and authorized personnel.
- A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator installed in the gas stream for safety and ease of future service.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
- The appliance and its individual shut-off valve must be disconnected from the gas supply system during any pressure testing of that system in excess of ½ PSI.
- **Legs or casters supplied must be installed for proper functioning of the convection oven.**
- The appliance must be isolated from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ PSI.
- Please contact the factory, the factory representative, or a local authorized service company to perform maintenance and repairs.

RATING PLATE

Information on this plate includes the model and serial number. When communicating with the factory about a unit or requesting special parts or information, this information is required for proper identification. Other information on the plate is the BTU/hr input of the burners, gas pressure in inches WC, and whether The unit is set up for natural or propane gas.

IMPORTANT: The appliance must be connected only to the type of gas identified on the rating plate.

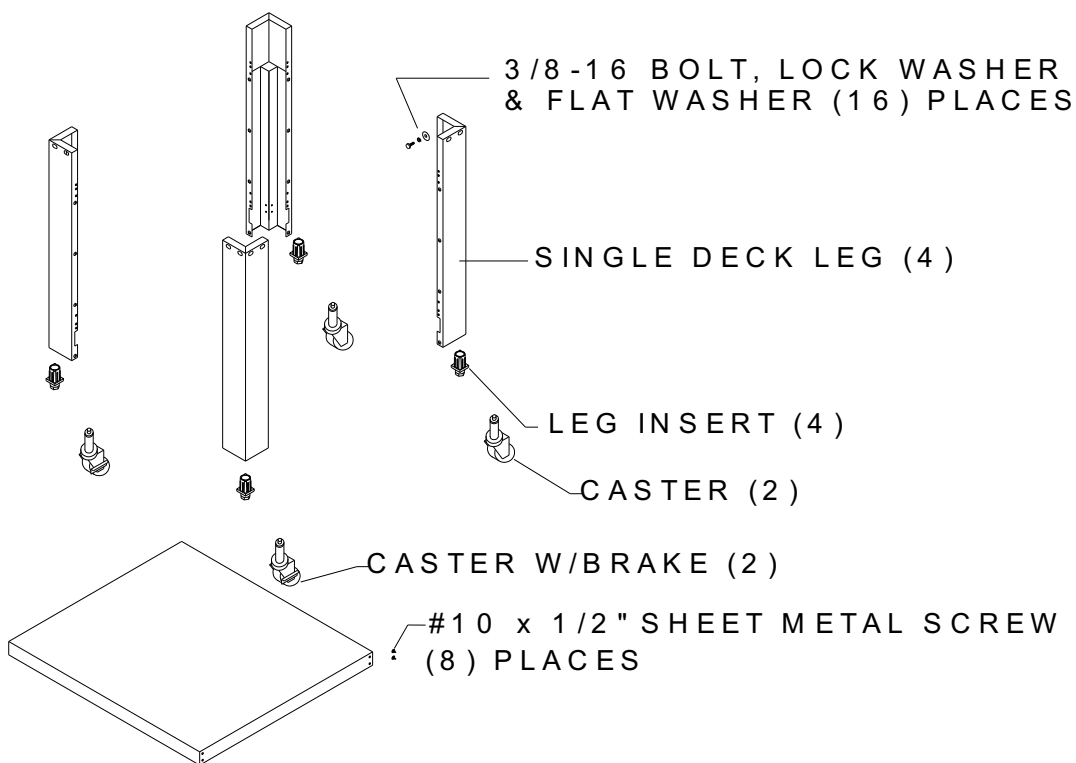
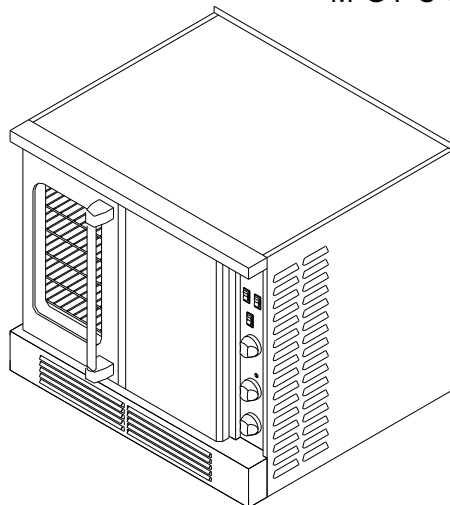
GAS CONVERSION

We recommend that the appliance be ordered from the factory for the type of gas at the installation site. When gas conversion is necessary contact the factory for a proper gas conversion kit.

<p>CAUTION: The light bulb has been treated with a shatter proof skin and must be replaced with a similar type.</p>
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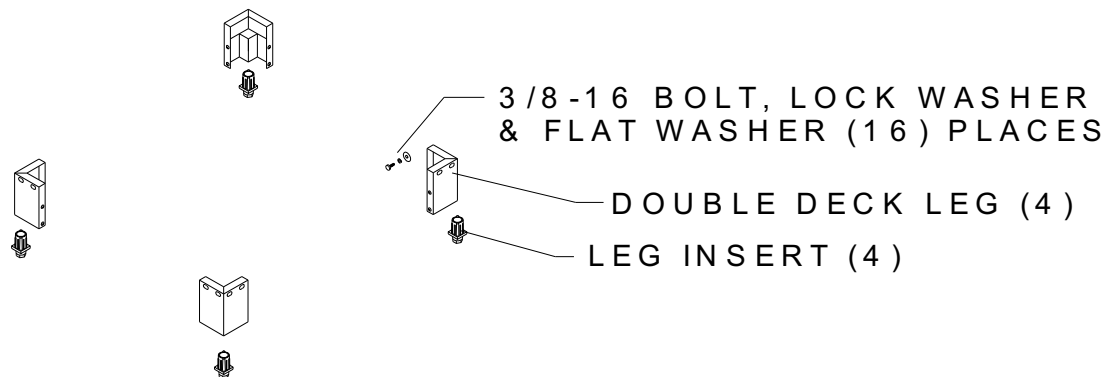
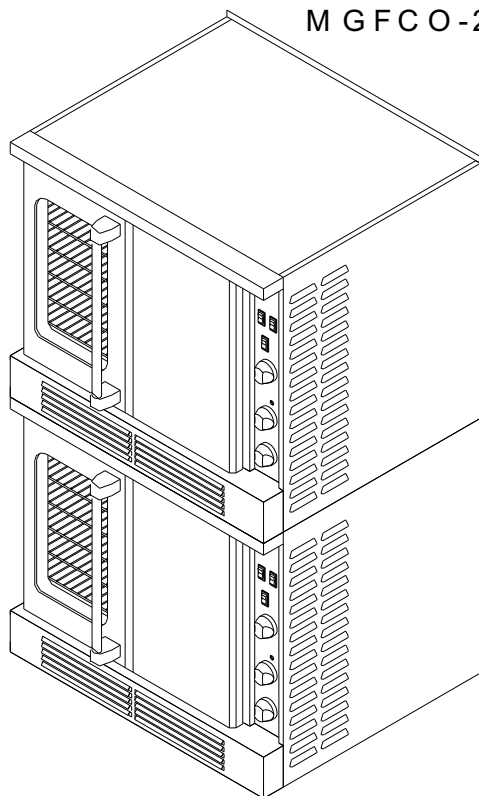
INSTALLATION AND SAFETY GUIDELINES

LEG/ CASTER MOUNTING INSTRUCTIONS MGFCO-1S



INSTALLATION AND SAFETY GUIDELINES

LEG MOUNTING INSTRUCTIONS MGFCO-2S



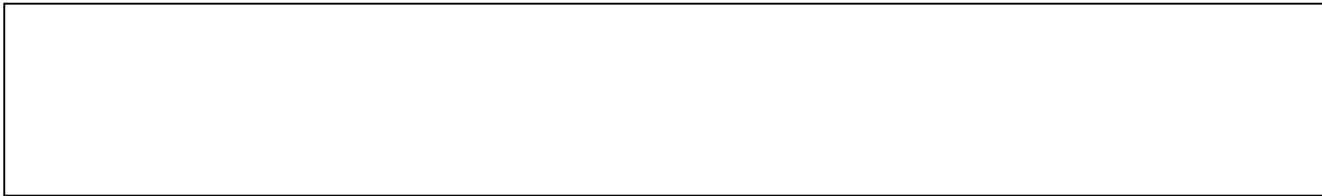
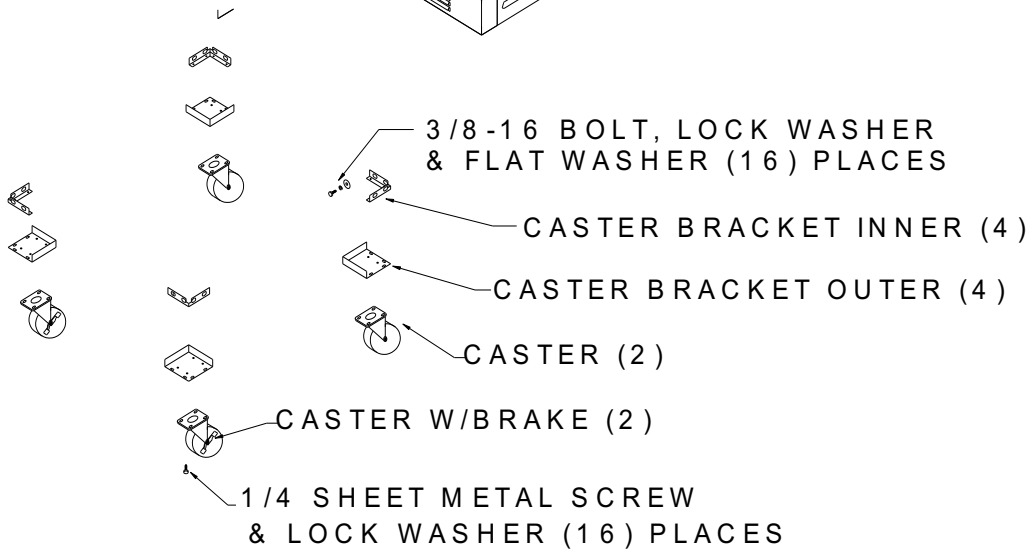
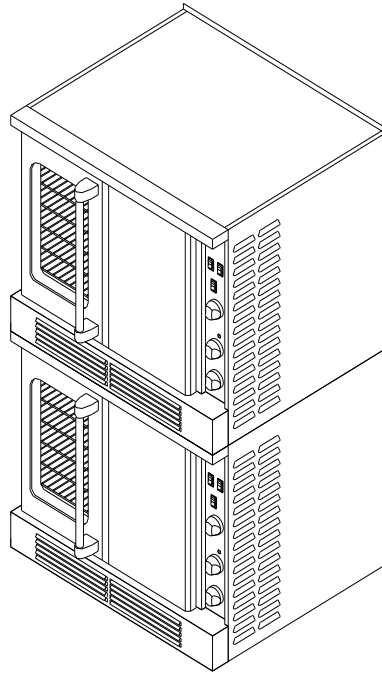
*****NOTICE TO INSTALLER*****

When double stacking units, only like (2) models can be stacked due to proper ventilation of units. Stacking (2) different models will cause ventilation problems and equipment failure. This will also void manufacturers' warranty.

*****NOTICE TO INSTALLER*****

When double stacking units, only like (2) models can be stacked due to proper ventilation of units. Stacking (2) different models will cause ventilation problems and equipment failure. **INSTALLATION AND SAFETY GUIDELINES**
This will also void manufacturers warranty.

CASTER MOUNTING INSTRUCTIONS
DOUBLE DECK



CLEARANCES

- The unit must be kept clear of all combustibles.
- The unit must be installed with the 6” legs if locating on combustible flooring or countertop.
- Minimum clearance from combustible construction:

<u>Left Side</u>	<u>Right Side</u>	<u>Back</u>	<u>Floor</u>
2”	2”	1”	6”

- Minimum clearance from non-combustible construction:

<u>Left Side</u>	<u>Right Side</u>	<u>Back</u>	<u>Floor</u>
0”	2”	0”	6”

LEVELING

A carpenter’s spirit level should be placed on the cooking surface and the unit leveled side-to-side, and front to back. If it is not level, burner combustion may be erratic or the unit may not function efficiently.

AIR SUPPLY AND VENTILATION

The area around the appliance must be kept clear to avoid any obstructions of the flow of combustion and ventilation air as well as for ease of maintenance, service, and proper appliance operation. Keep clearance for openings into the combustion chamber and adequate air supply. **Means must be provided for any commercial, heavy duty-cooking appliance to exhaust combustion wastes to the outside of the building.**

Air movement should be checked during installation. Strong exhaust fans in the hood or in the overall air conditioning system can produce a slight draft in the room, which can interfere with pilot or burner performance. If pilot or burner problem persists, make up air openings or baffles may have to be provided in the room.

Filters and drip troughs should be part of any industrial hood, but consult local codes before constructing and installing any hood. The duct system, the exhaust hood and the filter bank must be cleaned on a regular basis and kept free of grease.

ALTITUDE

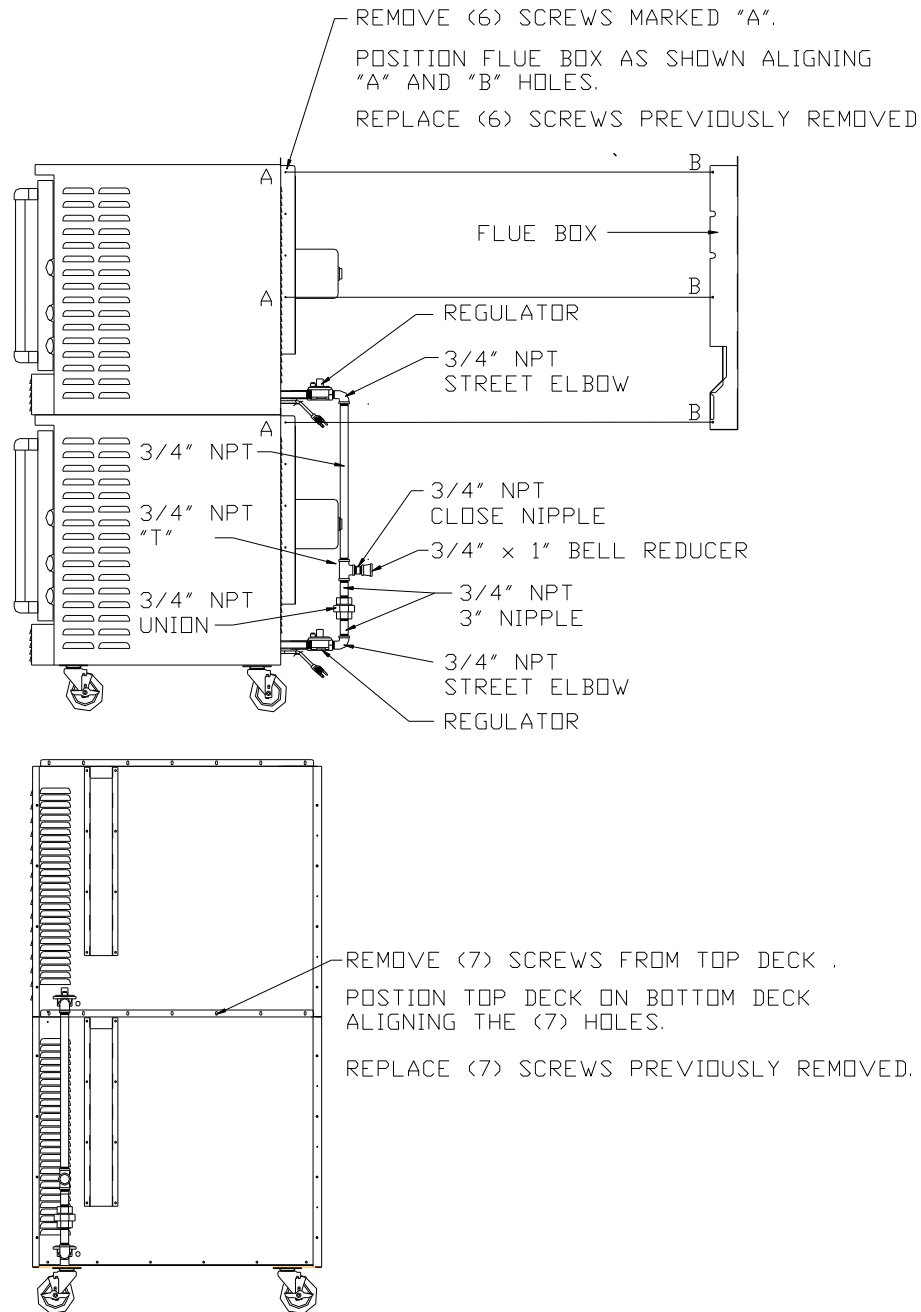
The appliance input rating (BTU/hr) is for elevations up to 2,000 feet. For elevations above 2000 feet, the rate should be reduced 4% for each 1000 feet above sea level. The correct orifices are installed at the factory if the operating altitude is known at the time of sale.

INSTALLATION AND SAFETY GUIDELINES

GAS CONNECTION

The gas supply (service) line must be at least the same size or larger than the inlet line of the appliance. THERMA-TEK Convection Ovens are supplied with a 3/4" NPT Schedule 40 inlet. Sealant on all pipe joints must be resistant to LP gas.

DECKING INSTRUCTIONS



INSTALLATION AND SAFETY GUIDELINES

MANUAL SHUT-OFF VALVE

A manual shut-off valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position where it can be reached quickly in the event of an emergency. The manual shut-off valve is supplied by the installer.

PRESSURE REGULATOR

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since pressure may fluctuate on local demand. A regulator is supplied with the appliance. **Failure to install a pressure regulator will void the equipment warranty.** The regulators are adjusted at the factory, 5.0" WC for natural gas, and 10.0" WC for propane gas. Ensure the supply pressure is within the following range: Natural Gas 6.0" WC to 13.0" WC / Propane Gas 11.0" WC to 13.0" WC. Any adjustments to the regulators must be made **only** by qualified service personnel with proper test equipment.

RIGID CONNECTIONS

Double check any installers supplied gas pipes visually and blow them out with compressed air to clear any dirt particles, threading chips, or any other foreign matter before installing a service line. Those particles will clog orifices when gas pressure is applied. All connections must be sealed with a joint compound for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

If the unit is to be installed with flexible coupling and or quick disconnect fittings, the installer must use a heavy duty commercial flexible connector at least ¾" NPT (with suitable strain relief) in compliance with the standard for connectors for movable gas appliances, ANSI Z21.69-1987 and Addenda Z2.169a-1989 (or latest edition) or connectors for movable appliances, CAN/CGA-6.16 (or latest edition) and quick disconnect device must comply with the standard for quick disconnect devices for use with gas fuel, ANSI Z21.41-1989 (or latest edition) or quick disconnect devices for use with gas fuel, CAN1-69 (or latest edition). Adequate means must be provided to limit the movement of the appliance. Domestic connectors are not suitable.

When the appliance is supplied with casters and is connected to the supply piping by means of a connector for movable appliances, and if disconnecting the restraint is necessary, this restraint must be reconnected after the appliance is returned to its original installation position. The strain relief is a cable attached to the rear of the appliance.

INSTALLATION AND SAFETY GUIDELINES

ELECTRICAL CONNECTION

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS. THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

NOTICE: THIS APPLIANCE, 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* OR THE *CANADIAN ELECTRICAL CODE, CSA C22.2*, AS APPLICABLE.

Each unit is supplied with a three-wire cord and plug and **requires a 15 AMP service for each oven.**

INITIAL START-UP

All THERMA-TEK appliances are adjusted and tested before leaving the factory. Adjustments and calibrations may be necessary upon installation to meet local conditions, low gas characteristics; problems caused by rough handling or vibration during shipping, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customers and or dealer and are not covered by our warranty.

Set "POWER" switch and rotate "THERMOSTAT" counterclockwise to "OFF". Turn "GAS SHUT-OFF" valve to "ON" with combustion cover (below door) and control panel removed and leak test gas fittings prior to solenoid valve. If leaks are detected turn "OFF" main gas valve, correct problem and retest. Use a soapy water solution for leak testing. **Do not use an open flame to check for leaks.** Putting an open flame beside a new gas connection is extremely dangerous. Set "POWER" switch to "ON" and rotate "THERMOSTAT" clockwise to desired temperature. The burners are ignited by direct spark. Leak test all fittings, correct any leaks and retest. Replace all service panels before operation. There will be air in the gas lines and may require several attempts to establish ignition with the units electronic ignition. The electronic ignition will make three attempts before the safety device will lock out the unit. Wait five minutes between each lock out. To reset the safety device set the "POWER" switch "OFF" and "ON" again.

SHUTDOWN

To shutdown the oven, set "POWER" switch to "OFF". For a complete shutdown, also turn "GAS SHUT OFF" valve to the "OFF" position.

NOTICE: IN THE EVENT OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THIS OVEN.

BEFORE USE

NOTICE: DISCONNECT LINE CORD FROM POWER SUPPLY BEFORE CLEANING OR SERVICING.

All units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil or grease remaining from the manufacturing process.

Before using the new oven make sure all packing material is removed from the oven. Remove any plastic ties that may have been used to hold the oven racks in place for shipping. Wipe down the oven interior of any dirt or debris that may be left from shipping. On initial lighting, turn the oven to 250°F and operate for one hour, then reset the thermostat to its maximum and operate for another hour. This will burn off any solvents remaining on the unit. At the end of this second hour, turn the thermostat off, open the door and let cool.

OPERATION

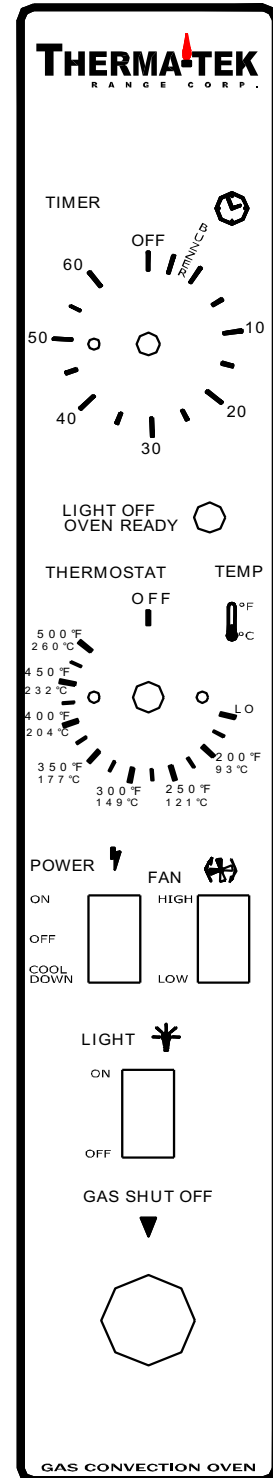
ELECTROMECHANICAL TFCO-GM

Heating Mode: To heat unit set “POWER” switch to “ON”, “FAN” switch to desired speed and rotate “THERMOSTAT” clockwise to desired temperature. “LIGHT OFF OVEN READY” light will illuminate, indicating the oven is heating to “THERMOSTAT” setting. Indicator light will shut off when desired “THERMOSTAT” setting is reached. The door must be closed during heating mode; opening door will disable fan and heating.

Cool Down Mode: To cool down unit rotate “THERMOSTAT” counterclockwise to “OFF” and set “POWER” switch to “COOL DOWN”. The fan will operate and heating is disabled. The “FAN” will operate on “HIGH” or “LOW” and the door can be open or closed during cool down but cooling is accelerated with “FAN” set on “HIGH” and door open.

Timer: To set timer rotate “TIMER” clockwise to desired time. The timer will count down to zero and a buzzer will sound. The buzzer will sound until knob is rotated counterclockwise to “OFF”. The timer does not control heating and will operate when power is connected to unit.

Lights: Set “LIGHT” switch to “ON” to illuminate oven interior. The lights will operate when power is connected to unit.



GENERAL COOKING GUIDELINES

- As a general rule temperature should be reduced 25 degrees from that used in a standard oven.
- Preheat oven thoroughly before use. Cooking time may also be shorter, check the first batch of each product baked and keep records of time and temperature for future reference.
- Center the pans on the racks and load each shelf evenly to allow for proper air circulation.
- Do not overload the oven.
- Don't use a deep pan for shallow cakes or cookies. This interferes with the air circulation over the shallow product.
- When loading the oven work quickly to prevent heat loss while the door is open.
- When rethermalizing frozen products, preheat the oven 50 degrees higher than suggested cooking temperature. After loading reduce the temperature to the suggested cooking temperature.
- Never place anything directly on the oven bottom. This interferes with the air flow producing uneven bakes.
- The oven will continue to heat even after the timer goes off. Remove the product from the oven as soon as possible to avoid overcooking.
- Roasting: To reduce shrinkage when roasting place a sheet pan half full of water on the bottom rack. The water adds humidity to the oven and reduces shrinkage.
- To bake light or liquid product and reduce rippling:
 - Preheat the oven 25 degrees above baking temperature.
 - Once preheated, turn the thermostat to the desired bake temperature.
 - Turn the oven off.
 - Load the product into the oven.
 - Allow the product to set for 5 to 7 minutes with the fan off. This will allow the product to set.
 - Turn the oven on for the remainder of the bake.

CARE AND CLEANING

NOTICE: DISCONNECT LINE CORD FROM POWER SUPPLY BEFORE CLEANING OR SERVICING.

Any piece of equipment works better and lasts longer when properly maintained. Cooking equipment is no exception. Your THERMA-TEK appliance must be kept clean during the workday and thoroughly cleaned at the end of the day.

OVEN

- Wipe oven door often during the workday with a damp cloth.
- At the end of the workday wipe the oven interior with a damp cloth.
- Soften any built up debris by soaking with a damp cloth. Scrape if necessary with a nylon scraper.
- Remove racks, rack supports and blower wheel cover to clean blower wheel, reinstall parts after cleaning.

STAINLESS STEEL

- All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a nylon or wood scraper to loosen debris. Never use a spatula, knife or any other metal tool to scrape stainless steel. These tools will scratch the stainless steel.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven will not light.	Gas turned off.	Turn gas valve ON.
	Oven is not plugged in.	Plug in the electrical supply cord.
	Circuit breaker tripped.	Reset the breaker.
	Power switch on control panel is off.	Turn the power switch to “Cook”.
	Thermostat set lower than temperature in the oven.	Set the thermostat to desired setting.
	Door switch not activating. Switch is bad.	Check door switch mechanism. Change switch.
	Solenoid valve not opening.	Check for loose wires, if bad replace.
	Low gas pressure.	Adjust gas pressure.
Igniter sparking and gas flow present, burner won't light	Igniter not sparking.	Check ignition cable is attached securely to igniter and ignition module. Check all wires on ignition module are secure.
	Misalignment of igniter.	Realign igniter until proper ignition occurs.

Oven Ready light won't go off.	Oven has not reached set temperature	Wait for oven to reach set temperature.
	Oven burners did not light.	See solutions above.

Fan does not run.	Oven is not plugged in.	Plug in the electrical supply cord.
	Oven is not set to cook mode.	Turn the power switch to “Cook”
	Circuit breaker tripped.	Reset the breaker.
	Door is open.	Close door.
	Loose wire connections	Check connections
	Check fan switch for continuity.	If bad replace switch.
	Check power switch for continuity.	If bad replace switch.
	Check door switch for continuity.	If bad replace switch.
	If power is being supplied to motor and motor won't run.	Failed motor, replace motor.

Oven lights won't come on.	Oven not plugged in.	Plug in the electrical supply cord.
	Switch not activated	Turn light switch to ON position.
	Bulb burned out.	Replace bulb.

CAUTION: REPLACE LIGHT BULB & LENS WITH OEM PARTS.

HOW TO OBTAIN SERVICE

For warranty service, contact your local THERMA-TEK authorized service agency. Provide him with the Model No., Serial No., date of installation, and a brief description of the problem. If you need assistance locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized dealers in your area, or on the web www.therma-tek.com

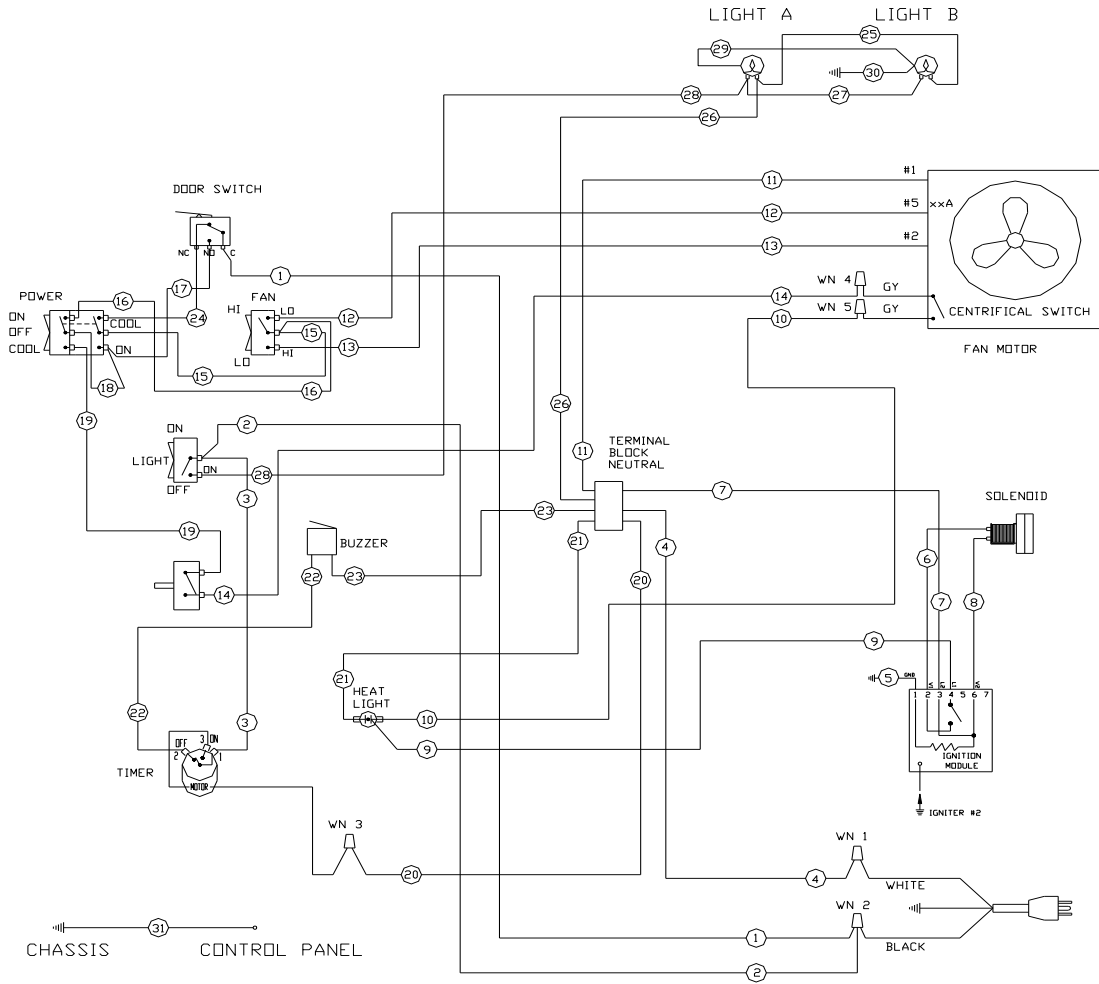
We want you to remain a satisfied customer. If a problem comes up that cannot be resolved to your satisfaction, please contact our customer service at:

570-455-3000

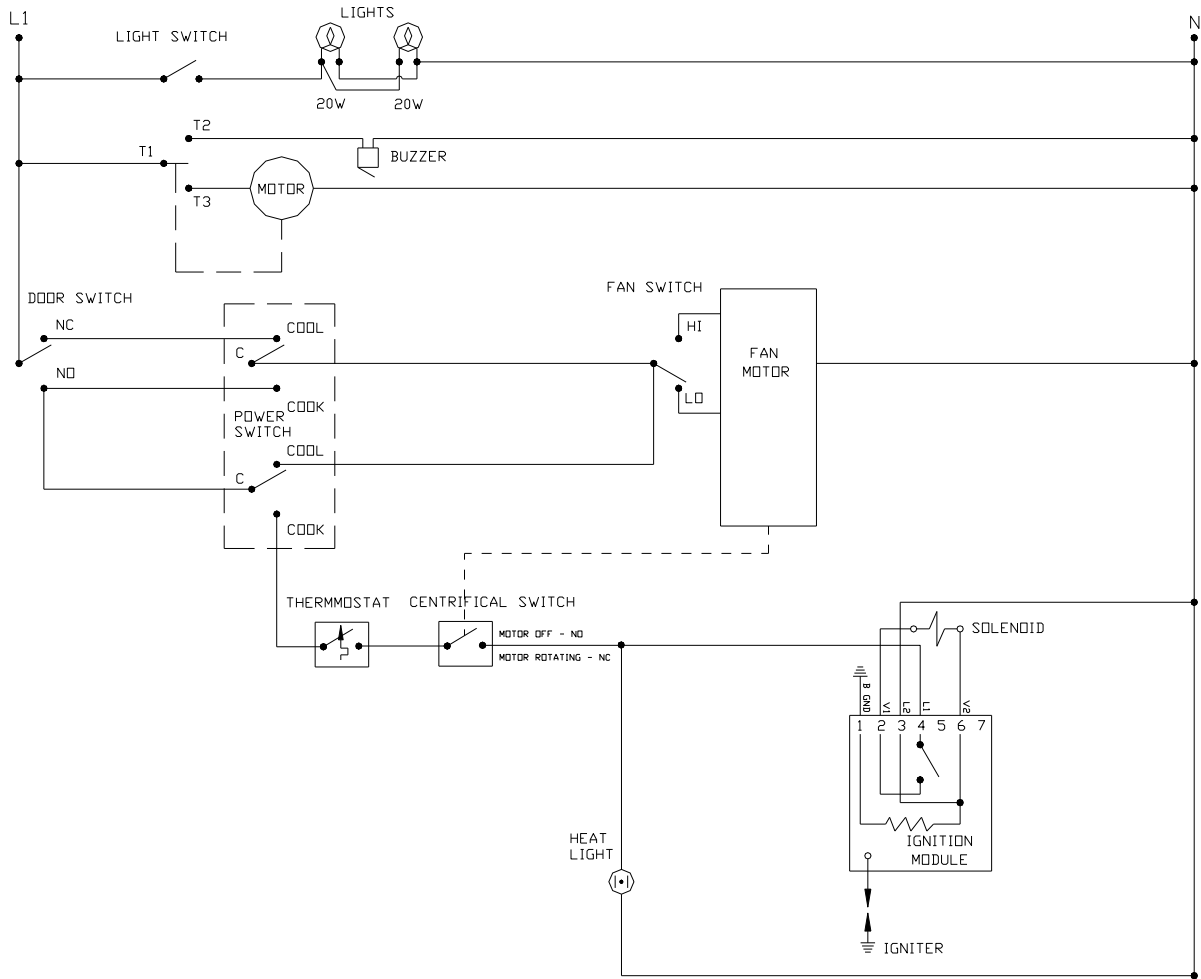
570-455-9491 (fax)

Or e-mail us at info@therma-tek.com

WIRING DIAGRAM MGFCO-1S



SCHEMATIC MGFCO-1S



THERMA-TEK MGFCO-1S OVEN

LP GAS CONVERSION KIT PN. MGFCO LP Kit # 88001-02

Note: This conversion is to be installed by a qualified service agency.

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire and explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.

HOURLY B.T.U. INPUT: 55,000

Parts included in Kit Pn. MGFCO LP Kit # 88001-02

<u>PN.</u>	<u>Description</u>	<u>Qty</u>
80026-02	Pressure Regulator 10"WC	1
81022-44	MGFCO LP Orifice (drill #44)	1
82309	MGFCO Straight Tube Burner (LP)	1
70000-02	Label LP gas	1
70028-02	Gas Conversion Label LP	1

CONVERSION

CAUTION: The gas supply shall be shut-off prior to disconnecting the electrical power and before proceeding with the conversion.

- Replace the existing 5" NAT regulator with 10" LP regulator supplied. This connection must be sealed with a joint compound suitable for LP gas. Make sure the arrow on the bottom of the regulator is facing toward the appliance.
- Remove the combustion cover (below door) to gain access to the burner and orifice.
- Replace burner and orifice: Remove burner from orifice fitting, remove existing NAT orifice (#28) and replace with LP orifice (#44). Install new burner supplied with kit (PN 82309).
- All connections must be leak tested with a soapy solution. Burner connections must be checked with the burner in operation.
- The manifold pressure must be checked at the pressure tap located on the manifold with a manometer. With the burners in operation, the manifold pressure should be 10"WC. If not, unscrew the slotted cover on the regulator; use a screwdriver to turn the adjusting screw clockwise to increase pressure, counter-clockwise to decrease pressure.
- The inlet pressure must be checked using a manometer on the incoming gas line before the regulator on the appliance. The minimum pressure is 11"WC and the maximum pressure is 13"WC.
- The LP GAS label shall be placed on the back of the appliance near the regulator. Remove the existing NAT GAS label.

- Affix the Conversion Label (PN 70028-02) as near to the rating plate as possible.
- Follow the lighting instructions on the existing rating plate to verify normal operating sequence of the ignition system.

ALTITUDE

The input rating is for elevations up to 2000 ft. For elevations above 2000 ft the rate should be reduced by four percent for each additional 1000ft.

**THERMA-TEK MGFCO-1S OVEN
NATURAL GAS CONVERSION KIT PN. MGFCO NAT Kit # 88001-01**

Note: This conversion is to be installed by a qualified service agency.

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturers’ instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire and explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer’s instructions supplied with this kit.

HOURLY B.T.U. INPUT: 55,000

Parts included in Kit Pn. MGFCO NAT Kit # 88001-01

PN.	Description	Qty
80026-01	Pressure Regulator 5”WC	1
81022-28	MGFCO NAT Orifice (drill #28)	1
82052	MGFCO Straight Tube Burner (NAT)	1
70000-01	Label NAT gas	1
70028-01	Gas Conversion Label NAT	1

CONVERSION

CAUTION: The gas supply shall be shut off prior to disconnecting the electrical power before proceeding with the conversion.

- Replace the existing 10” LP regulator with 5” NAT regulator supplied. This connection must be sealed with a joint compound suitable for LP gas. Make sure the arrow on the bottom of the regulator is facing toward the appliance.
- Remove the combustion cover (below door) to gain access to the burner and orifice.
- Replace burner and orifice: Remove burner from orifice fitting, remove existing LP orifice (#44) and replace with NAT orifice (#28). Install new burner supplied with kit (PN 82052)
- All connections must be leak tested with a soapy solution. Burner connections must be checked with the burner in operation.
- The manifold pressure must be checked at the pressure tap located on the manifold with a manometer. With the burners in operation, the manifold pressure should be 5”WC. If not, unscrew the slotted cover on the regulator; use a screwdriver to turn the adjusting screw clockwise to increase pressure, counter-clockwise to decrease pressure.
- The inlet pressure must be checked using a manometer on the incoming gas line before the regulator on the appliance. The minimum pressure is 6”WC and the maximum pressure is 13”WC.
- The NAT GAS label shall be placed on the back of the appliance near the regulator. Remove the existing LP GAS label.
- Affix the Conversion Label (PN 70028-01) as near to the rating plate as possible.
- Follow the lighting instructions on the existing rating plate to verify normal operating sequence of the ignition system.

ALTITUDE

The input rating is for elevations up to 2000 ft. For elevations above 2000 ft the rate should be reduced by four percent for each additional 1000ft.

Therma-Tek Corporation warrants its new product (s) to be free from defects in workmanship for a period of one (1) year from the original date of purchase to exceed eighteen (18) months from shipment from the Factory to Owner-User provided proof of purchase and installation date being furnished to Therma-Tek Corporation prior to work being performed by an authorized Therma-Tek Service agency. This warranty shall be subject to the conditions and limitations.

Warranty is limited to product (s) sold to the original commercial user. Coverage of Therma-Tek under this warranty is limited to, at Therma-Tek's discretion, replacement or repair of any part found by Therma-Tek or an authorized service agency to not be as warranted herein, provided that written proof of defects shall be supplied to Therma-Tek within fifteen (15) days of its discovery.

Therma-Tek shall bear normal labor and shipping charges incurred in such repair or replacement to the extent that such is performed within a fifty (50) miles from an authorized service agency of Therma-Tek, except that such shall not bear labor charges shall not apply to products or parts installed outside the continental United States. Should service be required at times which involve premium labor rates, the Owner-User shall be charged for the difference between normal service/shipping rates and such premium/shipping charges. Warranted parts will be shipped standard ground; anything other than that shall be at the expense of Owner-User.

Therma-Tek shall have no obligation as to any product (s) which have been returned, (including installation for residential use), mis-handled, damaged, subjected to harsh chemical action or poor water quality, modified by an unauthorized service personnel, damaged by flood, fire or other acts of God or where the serial number removed or altered. Failures caused by erratic gas supplies, Thermostats / Safety Valves with broken capillary tubes, gas leaks such as calibrations, air shutter adjustment and adjustments to pilots, conversions, leveling, tightening of fasteners or utility connections, responsibility of the Owner-User (customer), Dealer or Certified Licensed Installer and not that of Therma-Tek.

Warranty periods other than one (1) year period herein apply to the product(s) listed.

- Porcelain enamel and paint- 90days from purchase/ installation.
- Rubber seals, door seals, chain mechanisms, light bulbs and gaskets- 90 days from purchase/ installation.
- Cast-iron parts- 90 days from purchase/ installation.
- Sight glass, spark Ignitors, broiler briquettes, drip shields, baking decks and gas valves- 90 days from purchase/installation.
- Mobile Food Truck/ Trailer- equipment will have 30 Days warranty after purchase for any Therma-Tek product (s) installed on mobile kitchens; or used for Mobile Food Service.

All service issues need to be accompanied by proof of purchase and copy of certification from gas installer's receipt of compliance/ installation.

7. Therma-Tek Range Authorized Service Agencies under contract guarantee Warranty work within thirty (30) days for replacement parts and/ or issues after Installation and receipt of service rendered. Therma-Tek Range guarantees Replacement parts and or service labor for ninety (90) days after service receipt For service work being performed by an Authorized Service Agency and unit Being repaired and good working condition. Authorized Service Agency may Require a credit card before entering premises for non-warranted issues.
8. This states the exclusive remedy against Therma-Tek relating to the product(s) Whether in contract or in tort or under any other legal theory, and whether Arising out of warranties, representations, instructions, installations or defects From any cause.
9. This warranty and the liabilities set forth herein are exclusive and in lieu of All of their liabilities and warranties, expressed or implied, including but not Limited to, implied warranties or merchantability and fitness for particular Purpose and constitutes the only warranty of Therma-Tek with respect to the Product (s).
10. Therma-Tek shall not be liable, whether in contract or in tort or under any Other legal theory, for loss of use, revenue or profit, or for substitute use of Performance, for incidental indirect, or special or consequential damages or loss of cost of similar type.

WARRANTY REQUIREMENTS

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/ licensed contractor.

Failure to comply will void any written or implied warranty.

If the equipment require service during the standard warranty period, the receipt proving certified installation?

Must be made available to Therma-Tek Range for verification.

If installation was not performed by a certified/ licensed contractor, be prepared to submit a major credit card For payment for proper installation prior to service.

TERMS AND CONDITIONS

30 days subject to credit approval. All amounts past due are subject to 1.5% per month service charge will be applied to all invoices 30 days or more past due.

Prices are subject to change without notice. Prices do not include sales or any other local state tax.

Shipments must be inspected for damaged cartons and shortages promptly noted upon receipt and also noted on delivery receipt. All shipments shall be inspected for hidden or concealed damage and noted and reported within ten (10) days to carriers and request an inspection at once.

Therma-Tek's responsibility for shipments ceases with acceptance by carriers and to Dealer or Owner-User. Once product is received free and clear; Therma-Tek is not responsible for any hidden or concealed damages for equipment or part(s). No claims for damaged or missing will be recognized unless written notice to Therma-Tek within ten (10) days of receipt. Therma-Tek is not responsible of repair of damaged goods created during transit, delivery and installation or created by acts of God.

Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Return Authorization ("RA") number for all returns must be placed on label and shipped back to Therma-Tek. Merchandise without an RA number will not be accepted. All authorized returns must be freight pre-paid. All orders over sixty (60) days will not be accepted. Custom units built to buyer specifications may not be returned or resold.

Orders requiring next, 2nd or 3rd day priority shipments must be placed by 1:00 PM Eastern Standard Time. Rush shipment cannot be guaranteed.

Continuing product improvement is a Therma-Tek policy, the factory reserves the right to change specifications, designs and material without notice.