



## **OWNERS MANUAL**

**DO-6**

**DO-12**

**DO-18**

300 So. 84<sup>th</sup> Avenue • Wausau, WI 54401  
715 842-2724 / 1 800 558-5880

***Congratulations*** on your purchase of a Super Systems Deck Oven, the choice of professional bakers for consistency, reliability and a superior hearth bake.

Your Super Systems Deck Oven represents the best in deck oven technology. Through many years' research, testing and operating experience, we've produced the finest baking system in the world. You'll be able to rely on your Super Systems Deck Oven to produce top quality baked goods for years to come.

Deck Ovens offer a time-honored method of baking - *hearth* baking. Think of each deck in your Super Systems unit as an individual hearth which once heated to the proper temperature, stays hot, both radiating heat to the product below and conducting heat to the product above. This combination of radiation and conduction results in an uncommonly even bake. Since there's no hot air blowing around to dry out the product, it's a moister bake too.

Super Systems Deck Ovens provide an additional benefit - there are no moving parts to break down or wear out. While our baking system is practically foolproof, it's crucial that you fully understand and comply with dough handling and operational procedures. Doing so will ensure that you maximize your Deck Oven's performance.

If you have any questions regarding your equipment or are dissatisfied with your baking results, please call our Service Representatives at 1-800-558-5880. Someone will be available to assist you M-F, 8am-5:00pm CST. If you do find it necessary to call, please refer to your model and serial number, which are listed on the plate on the upper right side of your Deck Oven.

## OWNER'S MANUAL

This manual contains basic information on the Super Systems Models DO-6, DO-12, and DO-18 Oven. Check the table of contents for specific information on procedures and instructions.

### SAFETY PRECAUTIONS

1. Read all instructions and warranty before operating unit.
2. Equipment should be installed by a qualified electrician familiar with local electrical codes.
3. Equipment should be installed on a solid, level floor.
4. Adequate space should be allotted surrounding the unit to allow for proper air flow and provide access for servicing (see Electrical Information for more details).
5. Flammable materials should not be stored near the equipment. Do not cover or block any openings or vents.
6. Surfaces on equipment may become extremely hot. Exercise caution when operating.
7. Do not over bake food. Oven should be attended to prevent product from burning or causing a fire.
8. All warnings and operating instructions should be followed.
9. When replacement parts are required, be sure the service technician has parts specified by the manufacturer, or have the same characteristics as the original part. Unauthorized substitutions may result in fire, electrical shock or other hazards.
10. This Operators Manual should be retained for future reference.

Model #
Serial #
Date of Mfg.

Purchased From: \_\_\_\_\_

## TABLE OF CONTENTS

	PAGE
UNPACKING INSTRUCTIONS .....	6
ASSEMBLY INSTRUCTIONS .....	7
ELECTRICAL INFORMATION .....	7
PLUMBING INFORMATION .....	8
OPERATIONAL INSTRUCTIONS: DECK OVEN .....	9
OVEN STEAM INJECTION .....	10
CLEANING & MAINTENANCE .....	11
SERVICE DIAGNOSIS: DECK OVEN .....	12
AUTOMATIC STEAM INJECTION .....	13
OVERALL DIMENSIONS:	
DO- 6 .....	14
DO-12 .....	16
DO-18 .....	18
DIMENSION BREAKDOWN & CAPACITIES:	
DO-6 .....	15
DO-12 .....	17
DO-18 .....	19
FRONT VIEW - PARTS BREAKDOWN:	
DO- 6 .....	20
DO-12 .....	22
DO-18 .....	24
<u>REPLACEMENT PARTS (FRONT VIEW):</u>	
DO- 6 .....	21
DO-12 .....	23
DO-18 .....	25
SIDE VIEW - PARTS BREAKDOWN:	
DO-6,12,18 .....	26
<u>REPLACEMENT PARTS (SIDE VIEW)</u>	
DO-6,12,18 .....	27
STEAM INJECTION - PARTS BREAKDOWN:	
DO- 6 .....	28
DO-12,18 .....	30
<u>REPLACEMENT PARTS (OVEN STEAM):</u>	
DO- 6 .....	29
DO-12,18 .....	31
ELECTRICAL SCHEMATICS:	
DO- 6 .....	32
DO-12 .....	33
DO-18 .....	34
PHASE CONVERSION INSTRUCTIONS .....	35

## UNPACKING YOUR EQUIPMENT

1. Check crate for damage upon arrival. Make notation on freight bill of any damage.
2. Uncrate equipment and check for concealed damage. If damaged, call freight company immediately to come and inspect the equipment. Save the crate and packing material for inspection.

### TO REMOVE THE EQUIPMENT FROM THE SKID

Tilt unit backward at a 45 degree angle. Push down on front of skid breaking off narrow board in back. Remove skid by pulling forward.

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### YOUR SHIPMENT SHOULD CONSIST OF:

#### DO-6

- 1 MODEL DO-6 Deck Oven
- 1 Box 1
  - 6 - Wire Oven Bake Racks

#### DO-12

- 1 MODEL DO-12 Deck Oven
- 1 Box
  - 6 - Wire Oven Bake Racks

#### DO-18

- 1 MODEL DO-18 Deck Oven
- 1 Box
  - 6 - Wire Oven Bake Racks

# ASSEMBLY INSTRUCTIONS FOR THE OVEN

Your Super Systems oven is shipped completely assembled with the exception of the chrome plated wire bake racks. These bake racks are packed in a separate box with your shipment. The light weight, bake rack should be placed on each deck with the **four long wires down**. The bake racks provide the correct spacing between the deck and the product for proper baking along with making it easier to slide the pans in and out of the oven.

## ELECTRICAL INFORMATION

1. Electrical installation should be made by a licensed electrician.
2. Supplied voltage must correspond with the voltage specified on the serial plate.

**WARNING:** Improper voltage supplied to the unit will void the warranty. voltage variation can cause erratic operation and serious damage to the electrical system.

3. All external wiring should conform to the national, state and local electrical code requirements. See electrical specifications listed in the back of this manual for more details on your specific Oven.
4. The terminal block for the supply circuit is located inside, at the lower right rear.
5. All electrical diagrams are located on the inside of the control side panel.
6. Equipment must be properly grounded to prevent electrical shock.
7. Equipment must have a separate ground.
8. For more details see electrical specifications listed on the wiring diagram in the back of this manual.

**WARNING:** For servicing allow 30" clearance on right side of unit. Allow 4" from wall on left side and rear of unit for airflow.

## PLUMBING INFORMATION

(For Steam Injection only)

A 1/4" FPT (female pipe thread) connector is provided on all units that require a water hook-up. Units with automatic steam injection have plumbing connections located on the right rear corner post approximately 8" up from the floor.

<p><b><u>WARNING:</u></b> All units are required to have the water filter (provided) hooked up and operational for warranty coverage.</p>
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**NOTE:** Super Systems Automatic Steam must be connected to a source of clean, filtered water. The filter removes solid particles and dissolved minerals (such as found in hard water) to prevent scale build up on the water heating element.

Super systems water filter assembly, #701963, is normally furnished with all steam generating systems. Water system pressure should not exceed 125 PSI (8.78 KGCM<sup>2</sup>). Water consumption is less than 1 gpm (3.78 liters/hour), and therefore the water supply pipe may be minimal.

# OVEN OPERATING INSTRUCTIONS

## DECK OVEN

1. Turn power switch **ON**. Interior lights will come on.
2. Turn all oven thermostats **past** 375 degrees, then back to **375 degrees**. Indicator lights will come on and unit will begin to pre-heat.
3. Set timer for 1 hour and pre-heat until buzzer sounds. Oven has now reached proper temperature and the unit is ready for product.
4. When loading product, **push all pans completely to the rear of the oven**.
5. Set timer to appropriate number by turning the knob 5 minutes past the desired setting, then back.

**CAUTION:** This is a deck oven. **DO NOT** use an oven thermometer to check for temperature. This is not the correct tool and will give an incorrect reading. (A pyrometer with a surface probe is the correct tool.) Do not check temperature with product in the oven.

**NOTE:** If the bake on each deck is not uniform, adjust the thermostat by small increments (suggest 10-25 degrees) until all decks bake evenly. Once all decks are baking evenly, turn the oven off with the power switch. This way you will retain the proper settings. Deck ovens operate on a radiant heat transfer principle - settings and times should be monitored to achieve proper results.

## OVEN STEAM OPERATING INSTRUCTIONS

1. Turn power **ON**. The red power switch will light up. (The steam controls will not operate unless the oven switch is turned ON.)
2. After preheating oven, preheat steamer for 5 minutes before you require steam. This will allow the steam generator to fill with water and preheat.
3. When steam is desired in the oven, turn the timer clockwise past the 5 minute mark, and then set for length of time you require. Steam will reach 212 degrees and be automatically injected into the oven cavity for the amount of time set.

**NOTE:** The Super Systems Steam System uses a non-pressurized generator with a hand wound time control.

4. Drain Steam System **DAILY**. Drain valve is located on lower front corner post.

<p><b>WARNING:</b> By not draining Steam System <b>DAILY</b>, scale build-up in the steam generator may cause premature failure of the steam system.</p>
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**HINT:** Steam retards the browning of the product. The product will stay softer and get a better oven jump when the product can expand longer. When the steam shuts off, the product starts to brown. This results in a crustier product. Use perforated or screen pans without pan papers for best results.

## CLEANING AND MAINTENANCE

Super Systems equipment has been designed so that a minimal amount of maintenance is required. Preventive care will extend the life and the performance of your unit.

**WARNING:** Do **NOT** use acid base cleaners on the decks, (such as Easy Off oven cleaner). This will void the warranty and stain the metal permanently.

### OVEN

The decks (oven shelves) should be swept clean of crumbs daily. When oven decks become dirty, remove racks from oven and clean with a strong detergent and hot water. Spillage should be removed to prevent burning and smoking in the unit. Oven cleaner **Flash**, part #905002, can be ordered from Super Systems.

**NOTE:** It is recommended that after every cleaning, the oven and decks be sprayed with silicone oven protector. This will make the process of cleaning much easier. **Silicone Spray** (oven protector), part #905000, can be ordered from Super Systems.

### DOORS

Wipe the doors and glass off with a strong detergent and hot water daily. A special **Glass Cleaner**, part #905003, is available from Super Systems to remove burned on residue without harming the glass.

### EXTERIOR

To maintain a shiny exterior, lightly wipe the stainless steel surface with lemon oil, or stainless steel cleaner.

## SERVICE DIAGNOSIS FOR THE DECK OVEN

This section is used in aiding the diagnosis of an operational problem. Service should be done by qualified personnel only.

**WARNING: DISCONNECT POWER SOURCE BEFORE SERVICING.**

### NO LIGHTS IN OVEN SECTION

1. Check to make sure power switches are in the "on" position.
2. Check oven fuse.
3. Check your power supply source.
4. Check for loose wires at the terminal block.

### NO HEAT IN OVEN SECTION

1. Check to make sure power switches are in the "on" position.
2. Check your power supply source.
3. Check for loose wires at the terminal block.

### INSUFFICIENT DECK HEAT

1. Check for faulty oven thermostat. Indicator light should come on when the thermostat is turned up.
2. Check for element failure.
3. Check for loose or burned wire in circuit.
4. Check to see if doors fit properly.

### EXCESSIVE DECK HEAT

1. Check for faulty oven thermostat. Indicator light will remain "on" at all times.
2. Check for faulty element. Element may have internal ground.

## **SERVICE DIAGNOSIS FOR AUTOMATIC OVEN STEAM**

This section is used in aiding the diagnosis of an operational problem. Service should be done by qualified personnel only.

**WARNING: DISCONNECT POWER SOURCE BEFORE SERVICING.**

### **NO STEAM**

1. Check fuse.
2. Check lighted rocker switch  
- red indicator light should be on.
3. Check 10 minute timer.
4. Check relay for water solenoid valve.
5. Check water supply to oven.
6. Check for faulty water solenoid valve.
7. Check for stuck water float.
8. Check relay for steam generator heating element
9. Check for faulty heating element.

### **INSUFFICIENT STEAM**

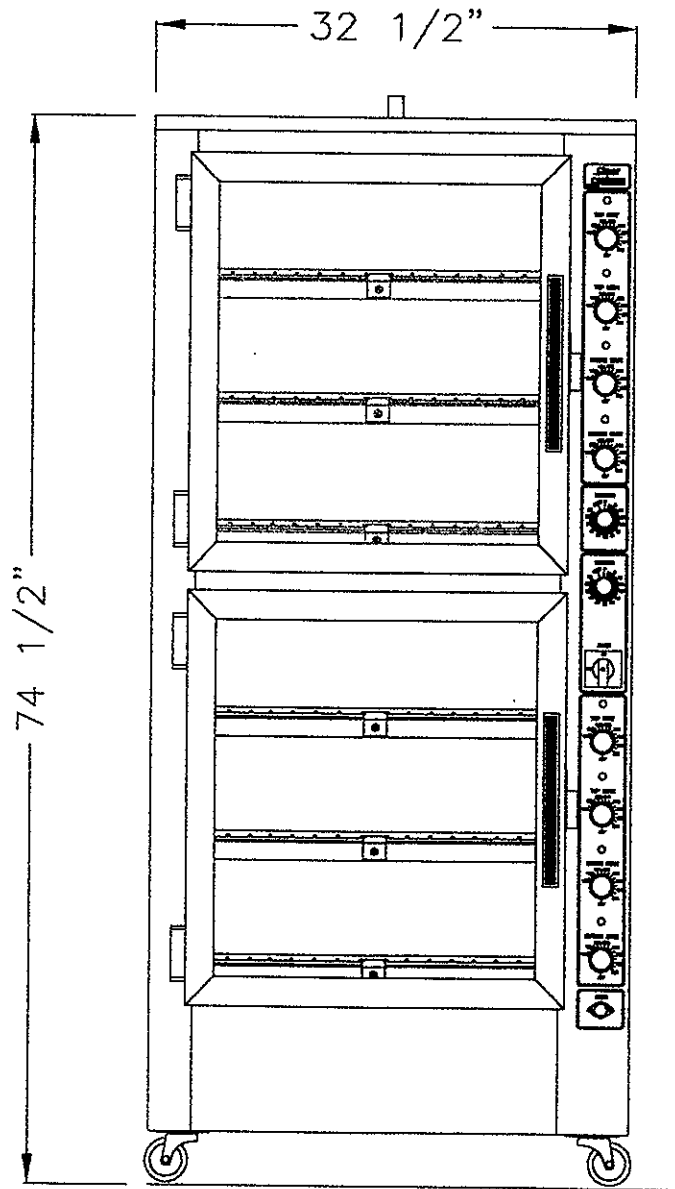
1. Check for mineral deposits on the heating element.
2. Check float for low water level.

### **WATER INSTEAD OF STEAM INJECTED INTO OVEN**

1. Check for water level being too high.
2. Check float for being stuck in down position.
3. Check water solenoid valve for sticking open.

**NOTE:** Super Systems Automatic Steam Systems must be connected to a source of clean, filtered water. The filter removes solid particles and dissolved minerals (such as found in hard water) to prevent scale build up on the water heating element. Super systems water filter assembly, #701963, is normally furnished with all steam generating systems. Cartridge life expectancy under normal conditions is (1) year. When extreme hard water prevails, this water filter must only be used as a secondary measure to soften water.

**DO-6**



**MODEL DO-6 DIMENSIONS**

**DO-6  
DIMENSIONS/CAPACITIES**

**INTERIOR DIMENSIONS**

Oven:  
24 1/2" Wide  
26 1/2" High  
30" Deep  
6 1/2" - 8 1/2" Between Decks

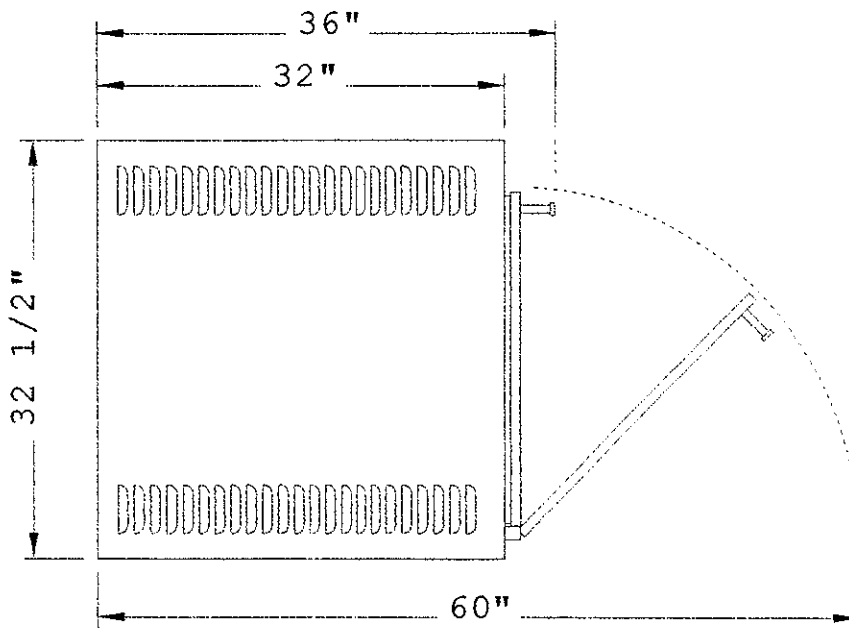
**OVEN CAPACITY** (each deck):

1 standard full-size 18"x 26" sheet pan	(6 pans total)
or (2) 4-strapped 1 lb. bread pans	(12 pans total)
(6) nine-inch pies	(36 pies total)

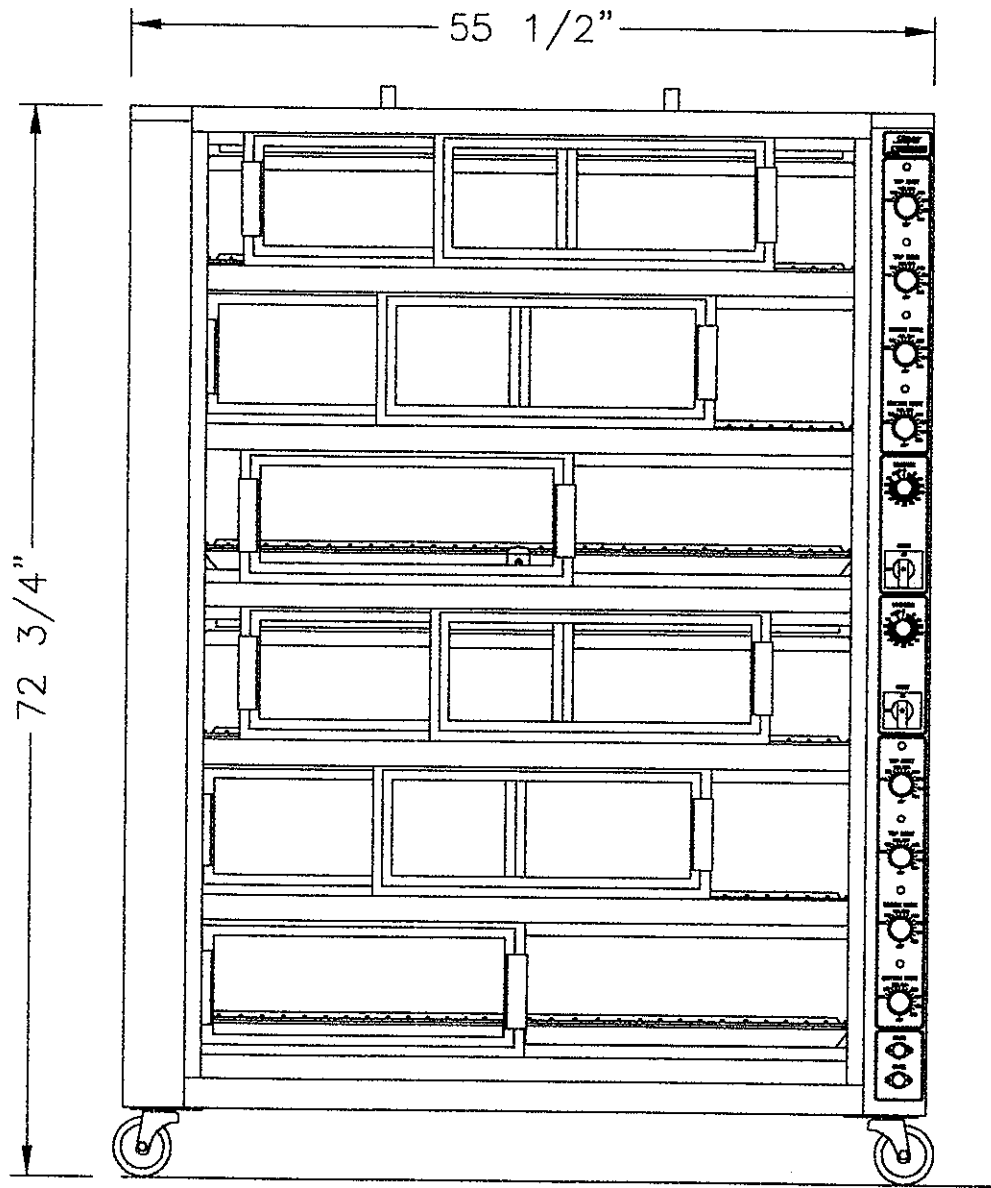
**SHIPPING WEIGHT:**

800 Pounds

**TOP VIEW**



**DO-12**



**MODEL DO-12 DIMENSIONS**

## DO-12 DIMENSIONS/CAPACITIES

### INTERIOR DIMENSIONS

Oven:  
45" Wide  
29 1/2" High  
30" Deep  
6 1/4" - 8 1/2" Between Decks

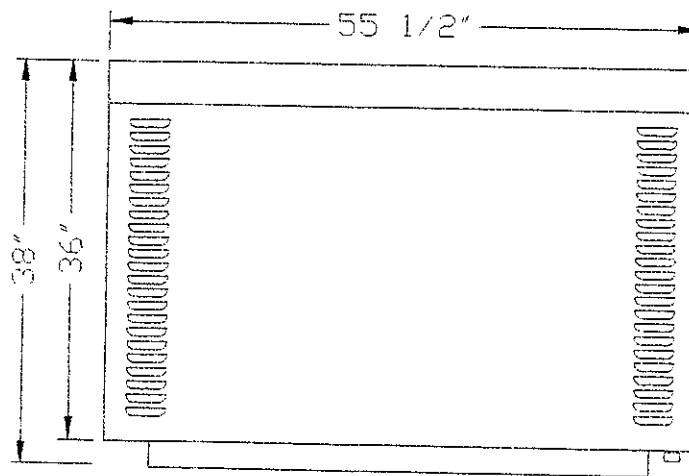
### OVEN CAPACITY (each deck):

(2) standard full-size 18"x 26" sheet pan	(12 pans total)
or (4) 4-strapped 1 lb. bread pans	(24 pans total)
(12) nine-inch pies	(72 pies total)

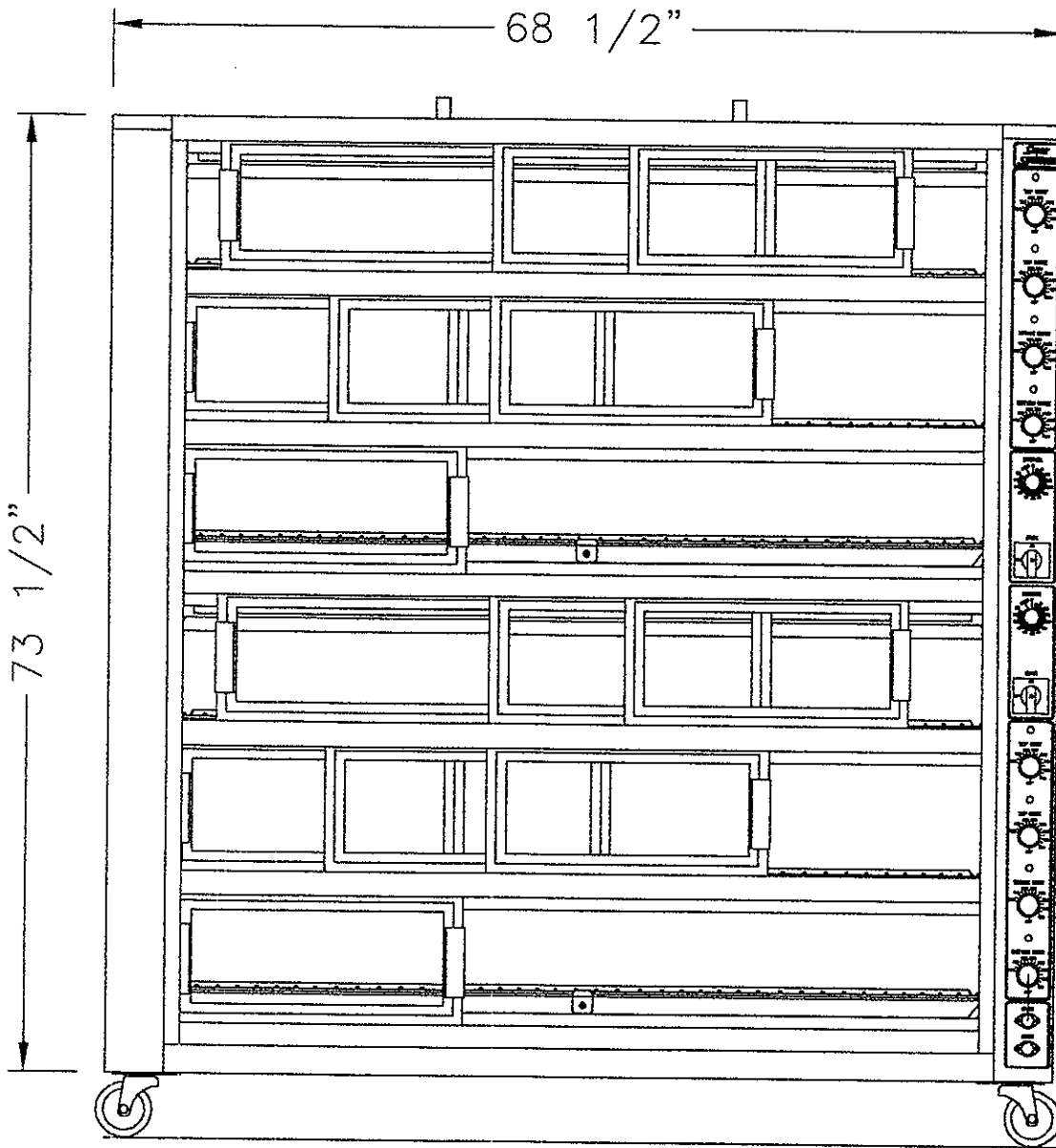
### SHIPPING WEIGHT:

1200 Pounds

### TOP VIEW



**DO-18**



**MODEL DO-18 DIMENSIONS**

## DO-18 DIMENSIONS/CAPACITIES

### INTERIOR DIMENSIONS

Oven:  
58" Wide  
29 1/2" High  
30" Deep  
6 1/2" - 8 1/2" Between Decks

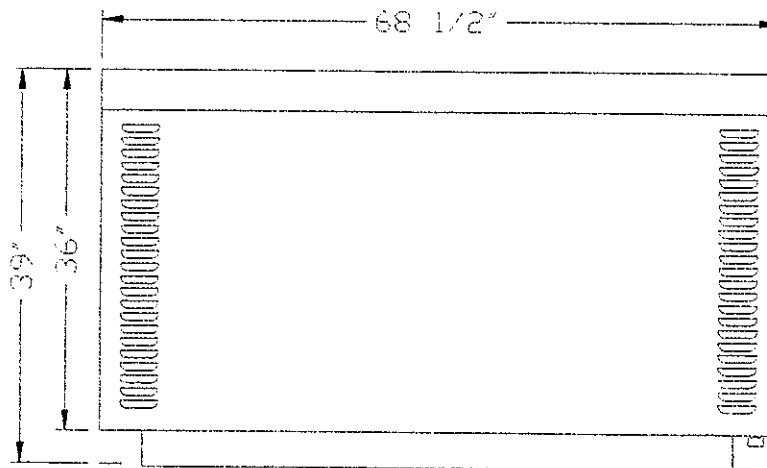
### OVEN CAPACITY (each deck):

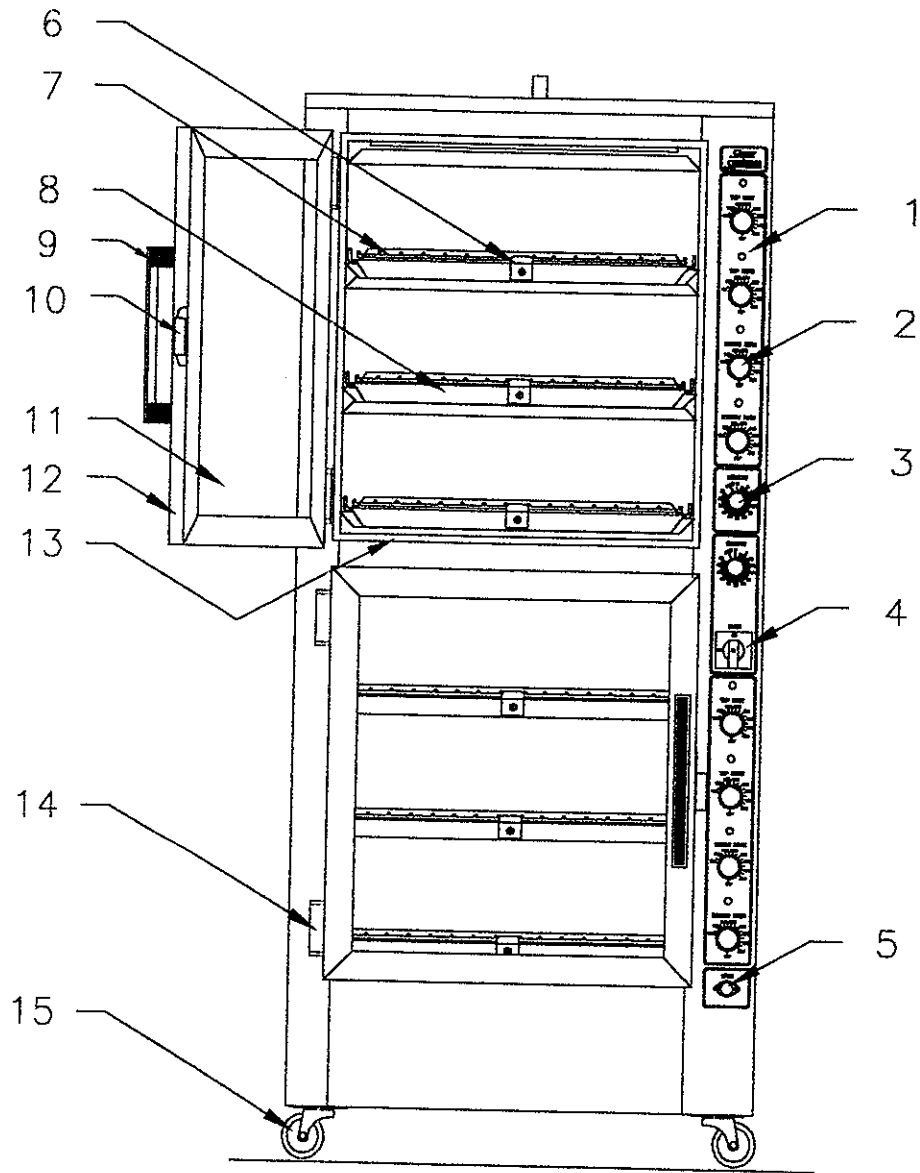
(3) standard full-size 18"x 26" sheet pan	(18 pans total)
or (5) 4-strapped 1 lb. bread pans	(30 pans total)
(18) nine-inch pies	(108 pies total)

### SHIPPING WEIGHT:

1700 Pounds

### TOP VIEW



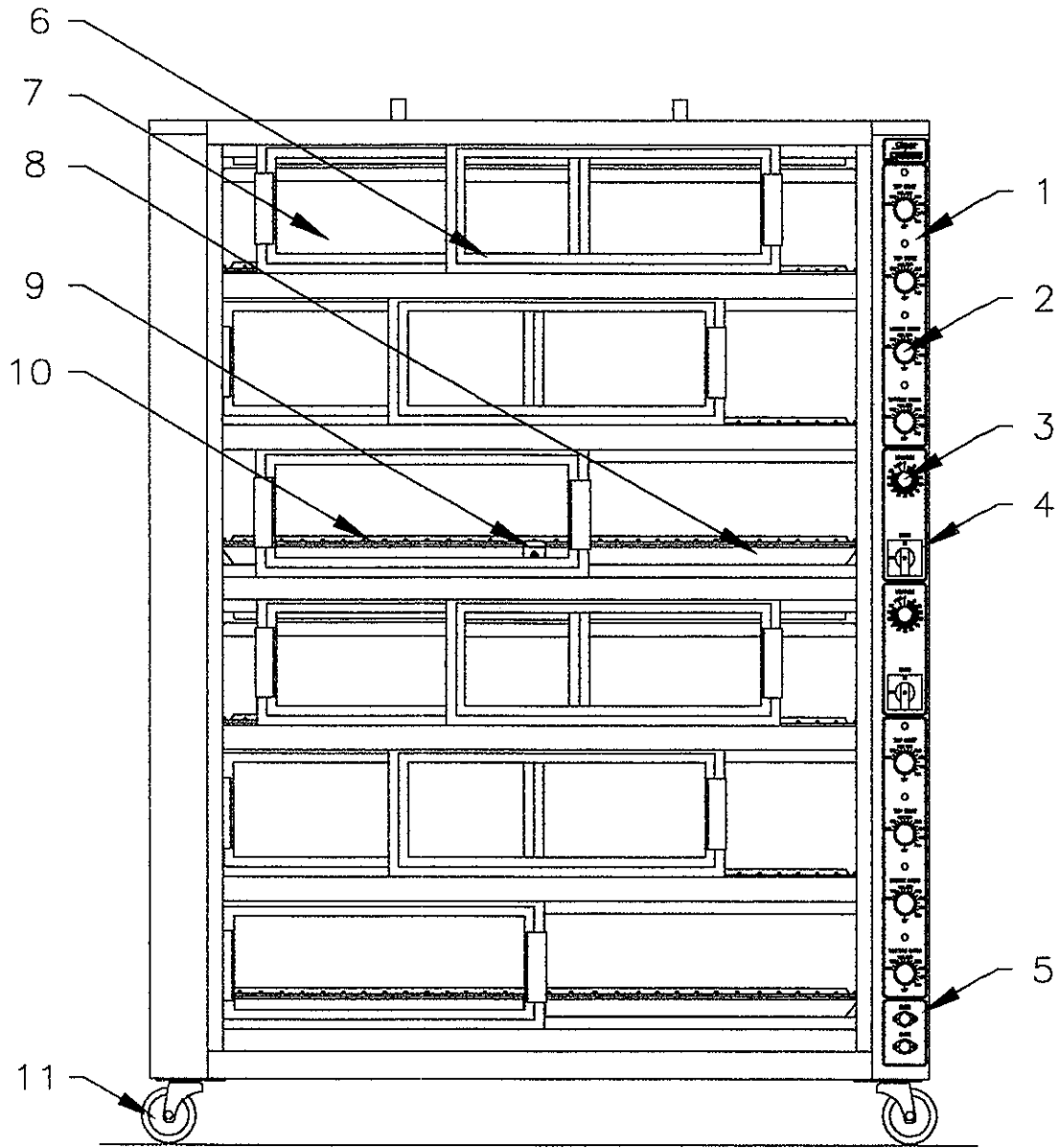


**PARTS BREAKDOWN  
(FRONT VIEW)**

**MODEL DO-6  
REPLACEMENT PARTS FOR FRONT VIEW**

<b>ITEM</b>	<b>PART#</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	705160	INDICATOR LIGHT, RED 250V	8
2	706103	KNOB, ROGAN CONTROL	10
2	705721	THERMOSTAT, OVEN 450 DEG.	8
3	706155 *	TIMER, MOTOR DRIVEN 60 MIN.	2
4	705485	SWITCH, DISCONNECT 3-POLE 80A	1
5	705514 *	FUSE, 15 AMP CARTRIDGE	1
5	705518	FUSE HOLDER, 15 AMP 300 VOLT	1
6	101106	STOP, BAKE RACK	6
6	401040	SCREW, SHOULDER THUMB	6
7	302000	RACK, BAKE FOR OVEN	6
8	101041	DECK, 29.5" x 25.125"	6
9	305002	HANDLE, DOOR	2
9	400285	SCREW, 10-32 x 3.5" FLAT HEAD	4
10	305612	MAGNETS, S/S ENCASED	2
11	200016	GLASS, OVEN 22.5" x 25"	2
12	306003	DOOR ASSEMBLY, OVEN	2
13	305206	GASKET, GRAY BULB	19
14	305012	HINGE, ALUMINUM	4
15	305105	CASTER W/O BRAKE	2
15	305104	CASTER W/BRAKE	2

\* See Repair Parts Supplement for Special Voltages

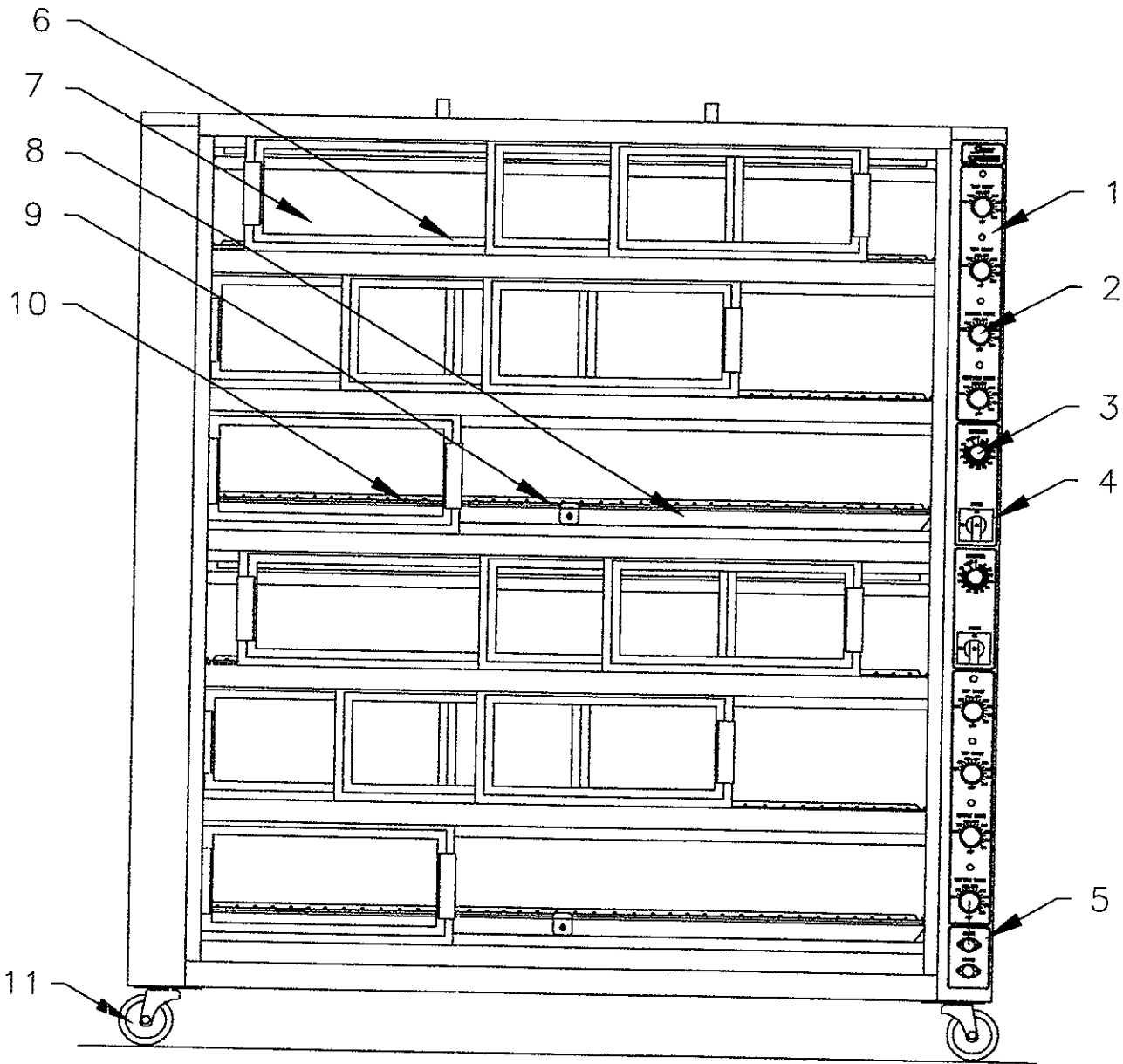


**PARTS BREAKDOWN  
(FRONT VIEW)**

**MODEL DO-12  
REPLACEMENT PARTS FOR FRONT VIEW**

ITEM	PART#	DESCRIPTION	QUANTITY
1	705160	INDICATOR LIGHT, RED 250V	8
2	706103	KNOB, ROGAN CONTROL	10
2	705721	THERMOSTAT, OVEN 450 DEG.	8
3	706155 *	TIMER, MOTOR DRIVEN 60 MIN.	2
4	705485	SWITCH, DISCONNECT 3-POLE 80A	2
5	705514 *	FUSE, 15 AMP CARTRIDGE	2
5	705518	FUSE HOLDER, 15 AMP 300 VOLT	2
6	306005	DOOR ASSEMBLY, OVEN DO-12 -G LEFT	6
	306005-1	DOOR ASSEMBLY, OVEN DO-12 -G RIGHT	6
NOT SHOWN	306009	DOOR ASSEMBLY, OVEN DO-12 -B LEFT	2
	306009-1	DOOR ASSEMBLY, OVEN DO-12 -B RIGHT	2
7	200134	GLASS, OVEN DO-12 -G	12
NOT SHOWN	200118	GLASS, OVEN DO-12 -B	4
8	101038	DECK, 29.5" x 45.625"	6
9	101106	STOP, BAKE RACK	2 (-G) 6 (-B)
9	401040	SCREW, SHOULDER THUMB	2 (-G) 6 (-B)
10	302002	RACK, BAKE FOR OVEN	6
11	305106	CASTER W/ BRAKE	2
11	305107	CASTER W/O BRAKE	2

\* See Repair Parts Supplement for Special Voltages



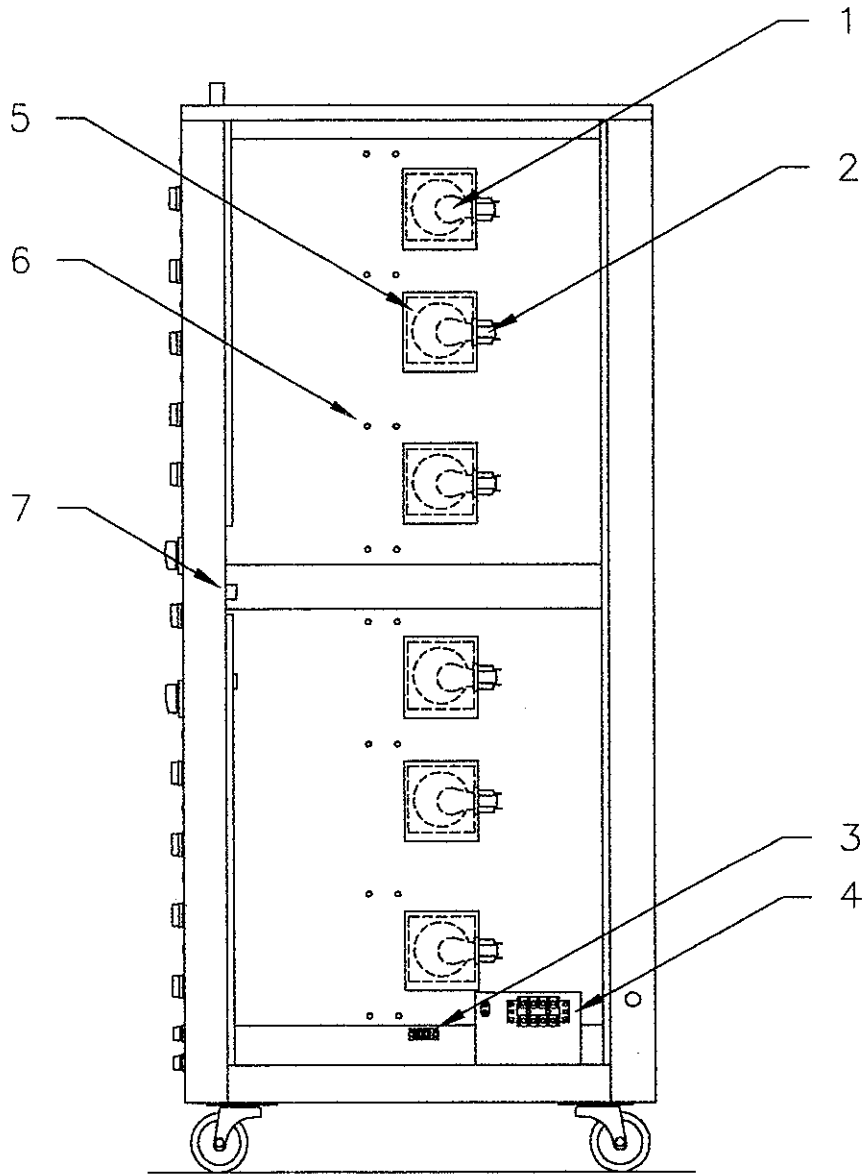
**PARTS BREAKDOWN  
(FRONT VIEW)**

**MODEL DO-18-G  
REPLACEMENT PARTS FOR FRONT VIEW**

<b>ITEM</b>	<b>PART #</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	705160	INDICATOR LIGHT, RED 250V	8
2	706103	KNOB, ROGAN CONTROL	10
2	705721	THERMOSTAT, OVEN 450 DEG.	8
3	706155 *	TIMER, MOTOR DRIVEN 60 MIN.	2
4	705485	SWITCH, DISCONNECT 3-POLE 80A	2
5	705514 *	FUSE, 15 AMP CARTRIDGE	2
5	705518	FUSE HOLDER, 15 AMP 300 VOLT	2
6	306042	DOOR ASSEMBLY, OVEN DO-18-G LEFT	6
	306042-1	DOOR ASSEMBLY, OVEN DO-18-G CENTER	6
	306042-2	DOOR ASSEMBLY, OVEN DO-18-G RIGHT	6
7	200130	GLASS, OVEN DO-18-G	18
8	101040	DECK, 29.5" x 58.625"	6
9	101106	STOP, BAKE RACK	2
9	401040	SCREW, SHOULDER THUMB	2
10	302006	RACK, BAKE FOR OVEN	6
11	305106	CASTER W/ BRAKE	2
11	305107	CASTER W/O BRAKE	2

\* See Repair Parts Supplement for Special Voltages

# DO-6,12,18

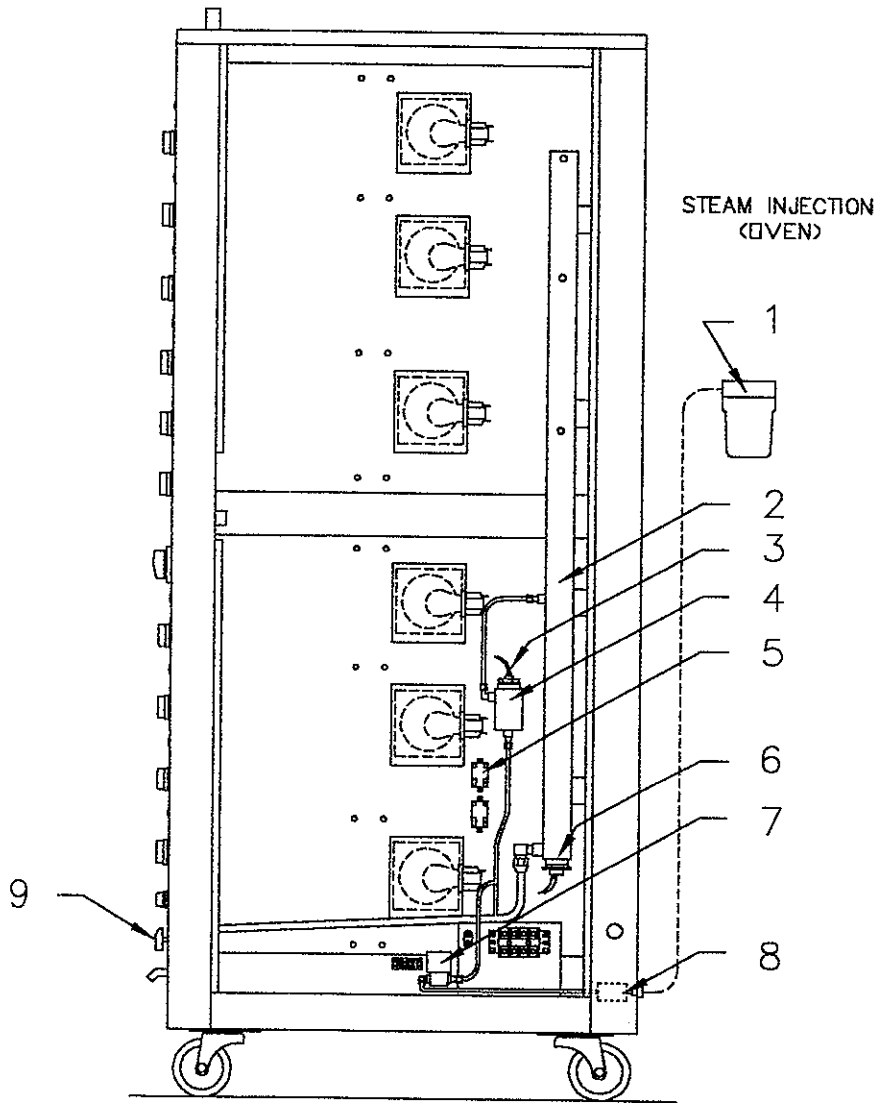


**PARTS BREAKDOWN  
(SIDE VIEW)**

**MODEL DO-6,12,18  
REPLACEMENT PARTS FOR OVEN RIGHT SIDE**

ITEM	PART #	DESCRIPTION	QUANTITY	
			DO <u>6</u>	DO <u>12,18</u>
1	705146 *	LIGHT BULB, 130V/40W	6	12
2	705156	SOCKET, OCTAGON LIGHT	6	12
3	705382	TERMINAL BLOCK, STRIP 3 POSITION	1	1
4	705374	TERMINAL BLOCK, 125A 4 POLE	1	1
5	104074	COVER, STAINLESS LIGHT	6	12
5	305209	GASKET, LIGHT COVER	6	12
5	200001	GLASS, LIGHT COVER 4.5" x 4.5"	6	12
6	704714 *	ELEMENT, HEAT 208V/1500W DO-6	8	
	704716 *	ELEMENT, HEAT 240V/1500W DO-6		
6	704714 *	ELEMENT, HEAT 208V/1500W DO-12		16
	704716 *	ELEMENT, HEAT 240V/1500W DO-12		
6	704726 *	ELEMENT, HEAT 208V/2000W DO-18		16
	704728 *	ELEMENT, HEAT 240V/2000W DO-18		
7	705532	BUZZER	2	2

\* See Repair Parts Supplement for Special Voltages



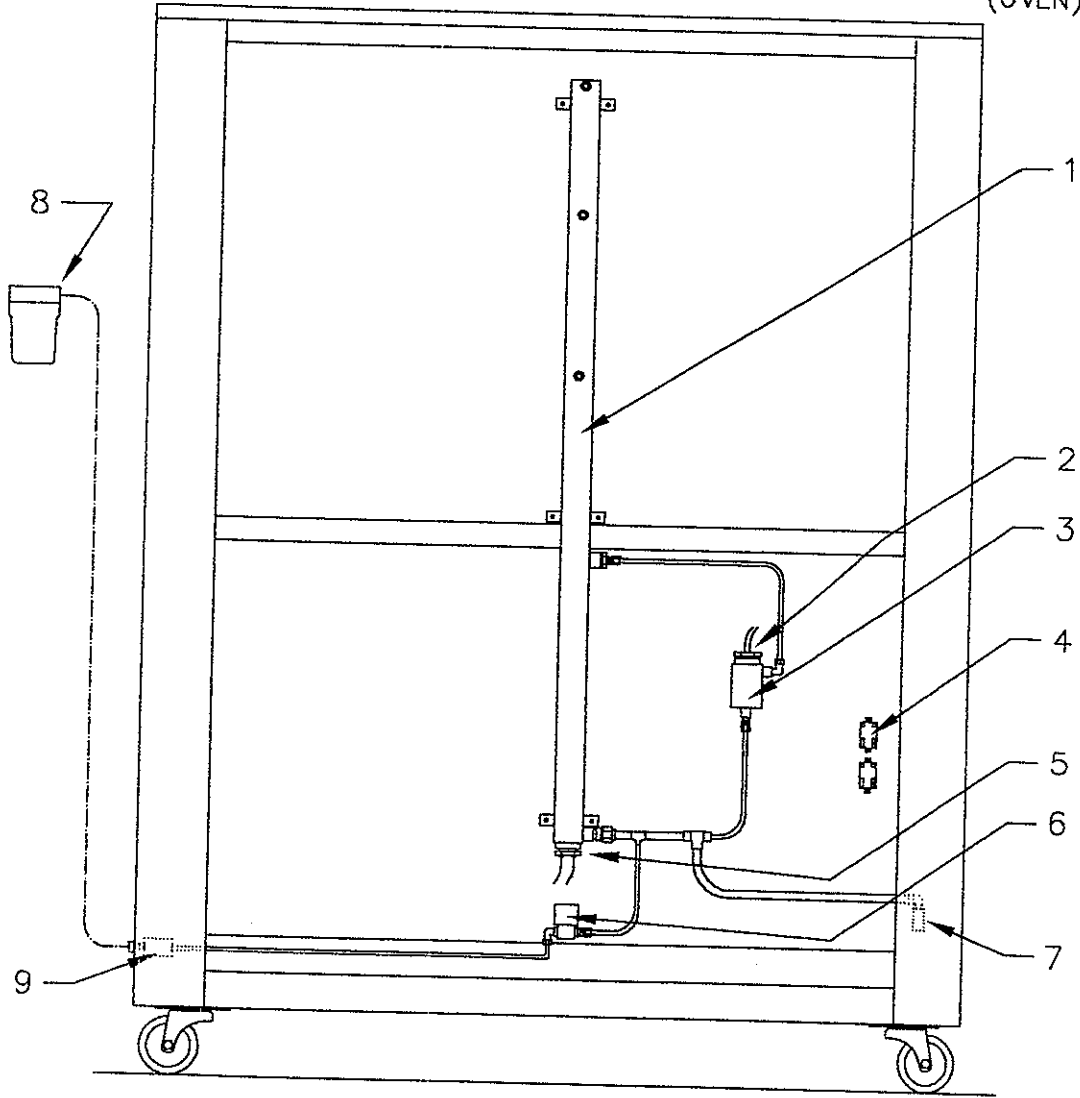
**PARTS BREAKDOWN  
(STEAM SYSTEM)**

**MODEL DO-6  
REPLACEMENT PARTS  
AUTOMATIC STEAM**

<b>ITEM</b>	<b>PART #</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	701968	CARTRIDGE, WATER FILTER	1
1	701963	FILTER, WATER ASSEMBLY	1
2	105078	CHAMBER, OVEN STEAM ELEMENT	1
3	705476	SWITCH, FLOAT STEAM LIQUID LEVEL	1
4	105077	FLOAT CHAMBER, STEAM	1
5	705426	RELAY, STEAM 18 AMP	2
6	704310	ELEMENT, IMMERS. STEAM 208V/3000W	1
6	704312	ELEMENT, IMMERS. STEAM 240V/3000W	1
7	705864	SOLENOID VALVE, STEAM	1
8	701960	AQUA-FLOW, STEAM	1
9	701930	VALVE - DRAIN, BALL STEAM (Located on lower front corner post)	1
NOT SHOWN	705444	SWITCH, LIGHTED ROCKER 15A (Located on front corner post with oven controls)	1
NOT SHOWN	705765	TIMER, 10 MINUTE	1

AUTO  
HUMIDITY  
(PROOFER)

STEAM  
INJECTION  
(OVEN)



**PARTS BREAKDOWN  
(STEAM & AUTO-HUMIDITY)**

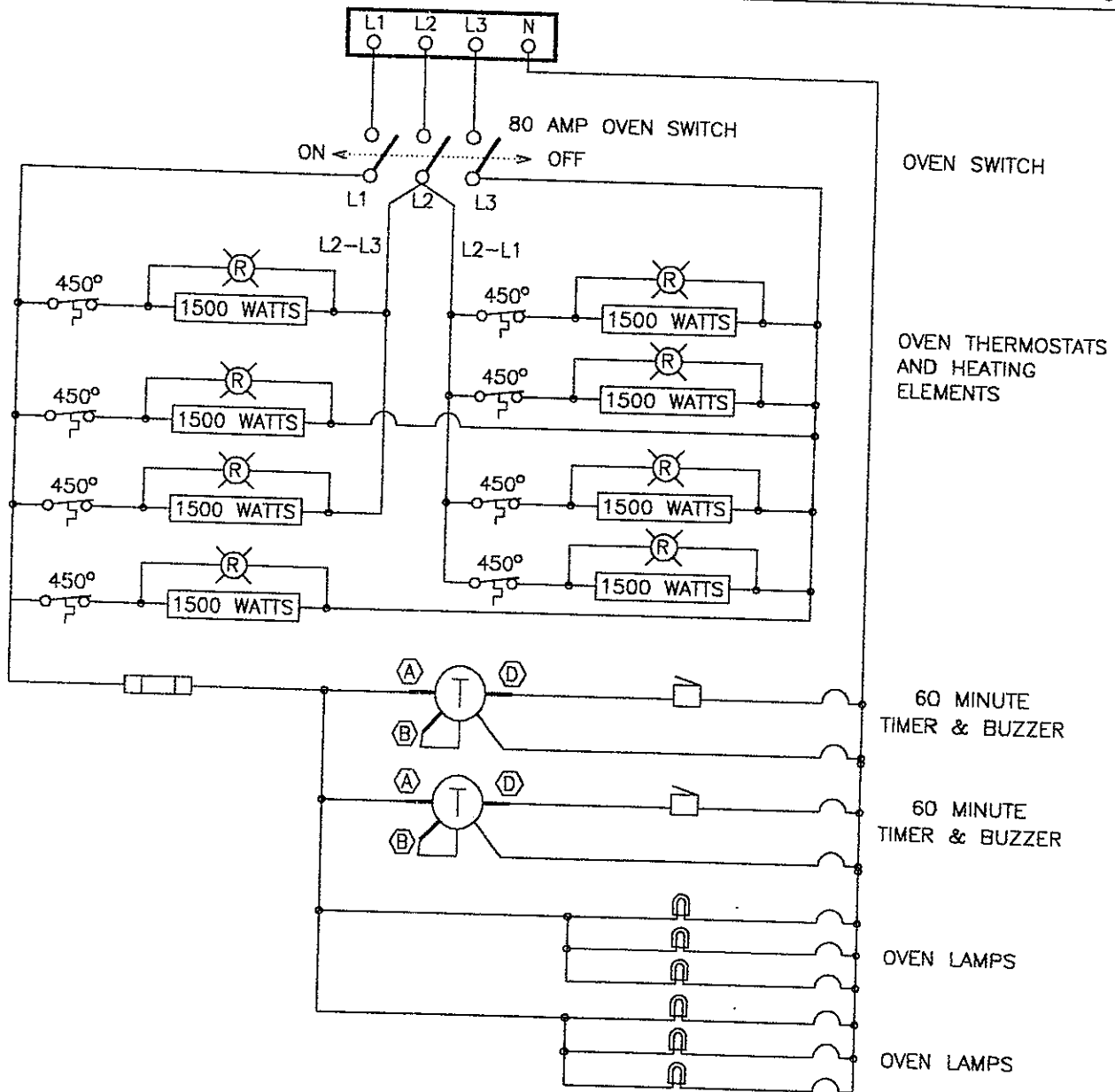
**MODEL DO-12,18  
REPLACEMENT PARTS  
AUTOMATIC STEAM**

<b>ITEM</b>	<b>PART #</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	105078	CHAMBER, OVEN STEAM ELEMENT	1
2	705476	SWITCH, FLOAT STEAM LIQUID LEVEL	1
3	105077	FLOAT CHAMBER, STEAM	1
4	705426	RELAY, STEAM 18 AMP	2
5	704310	ELEMENT, IMMERS. STEAM 208V/3000W	1
5	704312	ELEMENT, IMMERS. STEAM 240V/3000W	1
6	705864	SOLENOID VALVE, STEAM	1
7	701930	VALVE - DRAIN, BALL STEAM (Located on lower front corner post)	1
8	701968	CARTRIDGE, WATER FILTER	1
8	701963	FILTER, WATER ASSEMBLY	1
9	701960	AQUA-FLOW, STEAM	1
NOT SHOWN	705444	SWITCH, LIGHTED ROCKER 15A (Located on front corner post with oven controls)	1
NOT SHOWN	705765	TIMER, 10 MINUTE	1

MODEL: DO-6

120/208 or 120/240 VOLTS

DIAGRAM NO. 324000



**MODEL DO-6 2-3 PAN DECK OVENS**

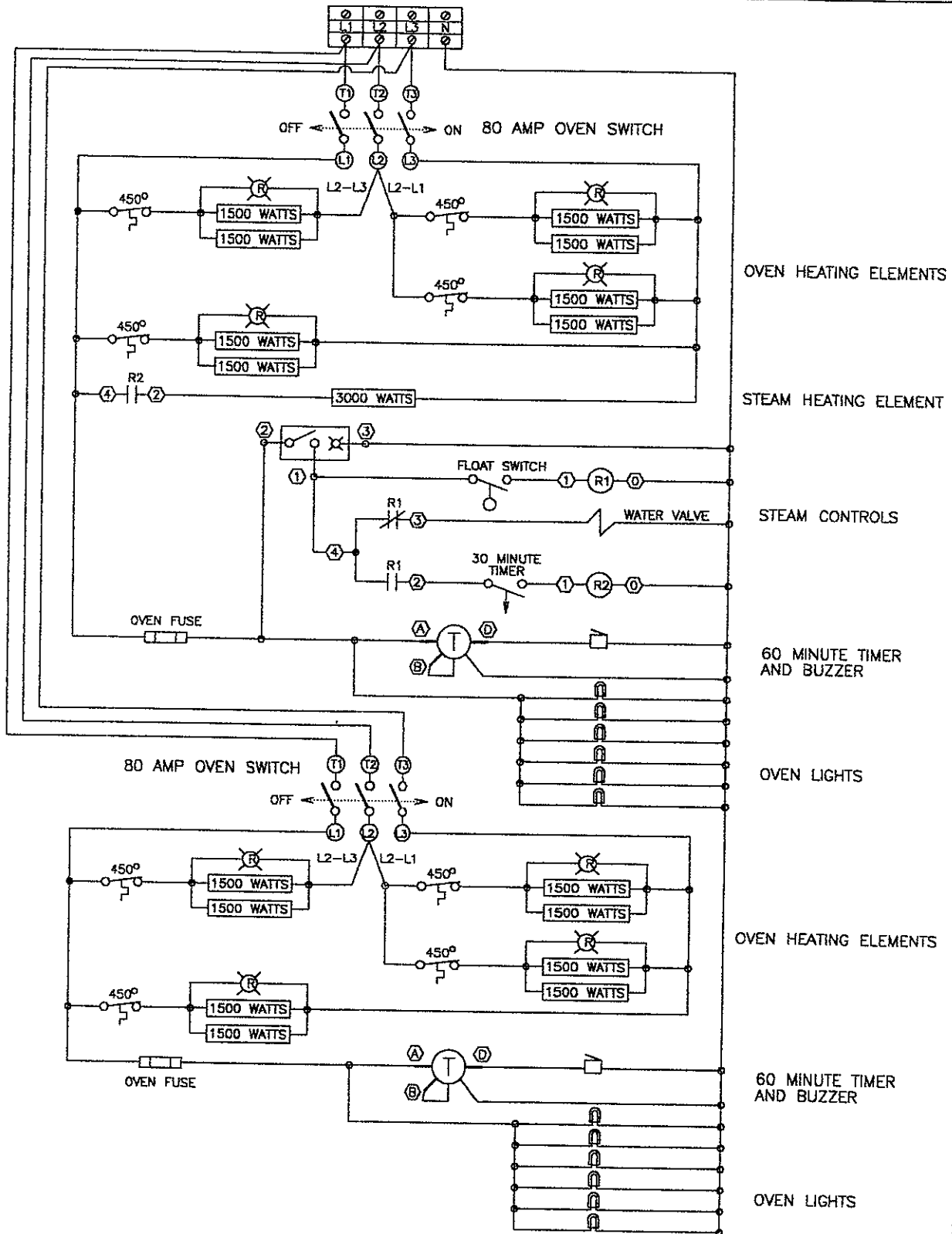
THIS UNIT MAY BE CONNECTED TO:  
 1 PHASE 3 WIRE OR 3 PHASE 4 WIRE SUPPLY CIRCUIT  
 FOR PHASE SELECTION INSTRUCTIONS SEE DWG PC-2-SW  
 IF HIGH LEG PRESENT CONNECT TO TERMINAL L2  
 FOR SUPPLY CONDUCTORS USE COPPER WIRE RATED 90 C°

VOLTS	120/208	120/240
AMPERES 1 PHASE	60	52
AMPERES 3 PHASE	39	33
WATTS	12240	
HERTZ	60	

DRAWN BY: JOHN RUSSELL  
 DATE: MAY 30, 1995

**SUPER SYSTEMS DIVISION OF PIPER PRODUCTS INC.**

300 So. 84th Ave. Wausau, WI 54401 (715) 842-2724 1-800-558-5880

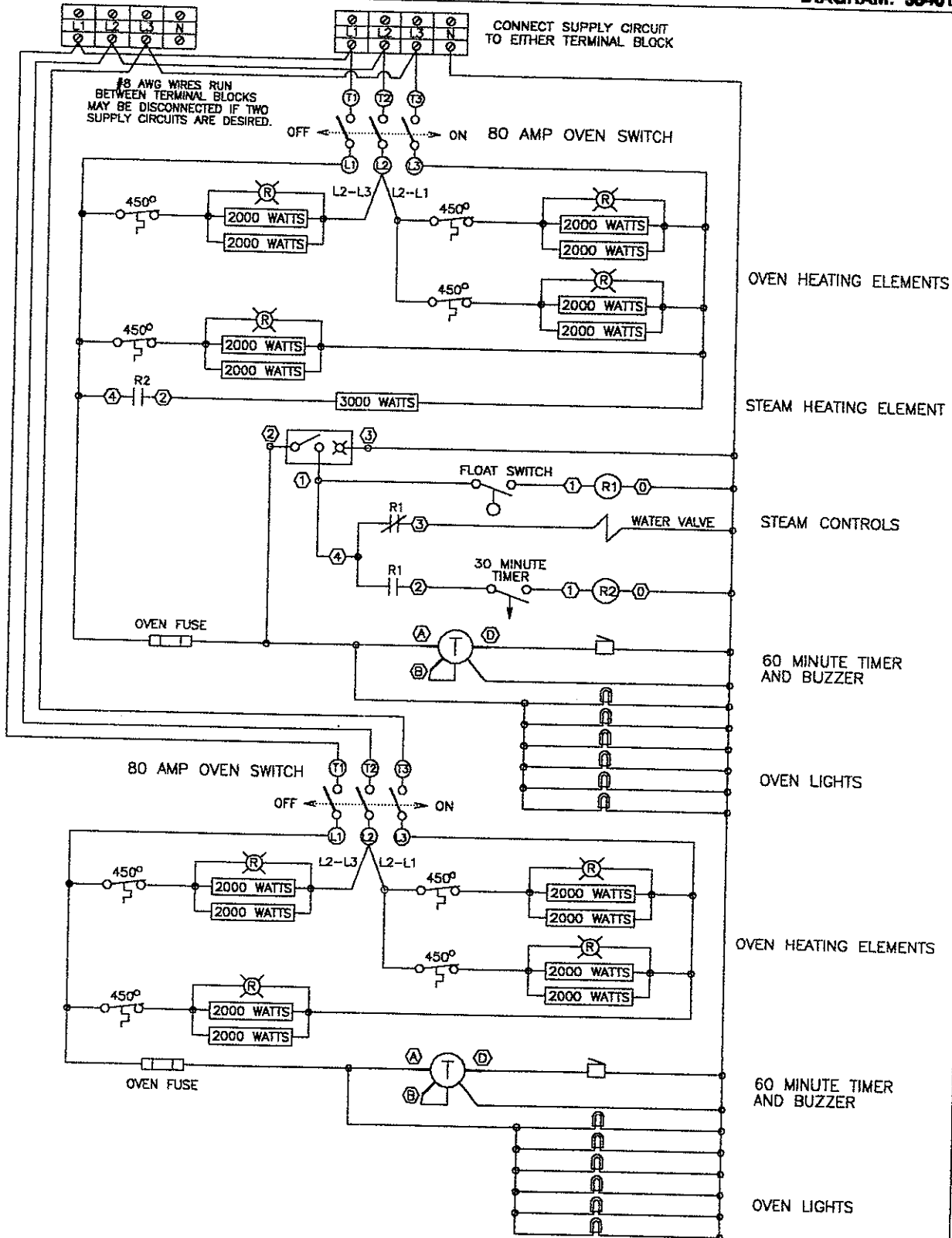


**MODEL DO-12 2-6 PAN DECK OVEN** WITH 3000 WATT STEAM GENERATOR  
 THIS UNIT MAY BE CONNECTED TO:  
 1 PHASE 3 WIRE OR 3 PHASE 4 WIRE SUPPLY CIRCUIT  
 FOR PHASE SELECTION INSTRUCTIONS SEE DRAWING NO. PC-2-SW  
 IF HIGH LEG PRESENT CONNECT TO TERMINAL L2  
 FOR SUPPLY CONDUCTORS USE COPPER WIRE RATED 90 °C

VOLTS	208Y/120	120/240
1 PHASE AMPERES	134	117
3 PHASE AMPERES	86	75
WATTS	27480	
HZ	60	
DRAWN BY: JOHN RUSSELL JUNE 21, 1995		

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**MODEL DO-18 2-9 PAN DECK OVEN** WITH 3000 WATT STEAM GENERATOR  
 THIS UNIT MAY BE CONNECTED TO: 1 PHASE 3 WIRE OR 3 PHASE 4 WIRE  
 1 SUPPLY CIRCUIT OR 2 SUPPLY CIRCUITS. SEE NOTE AT TOP OF DIAGRAM  
 FOR PHASE SELECTION INSTRUCTIONS SEE DRAWING NO. PC-2-SW  
 IF HIGH LEG PRESENT CONNECT TO TERMINAL L2  
 FOR SUPPLY CONDUCTORS USE COPPER WIRE RATED 90 C°

VOLTS	208Y/120	120/240
1 PHASE AMPERES	95 (2)	84 (2)
3 PHASE AMPERES	111	96
3 PHASE AMPERES	56 (2)	48 (2)
HZ	60	WATTS
		35480

DRAWN BY: JOHN RUSSELL JUNE 21, 1995

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**PHASE CONVERSION INSTRUCTIONS FOR UNITS USING A 3 POLE SWITCH TO TURN OVEN ON OR OFF**

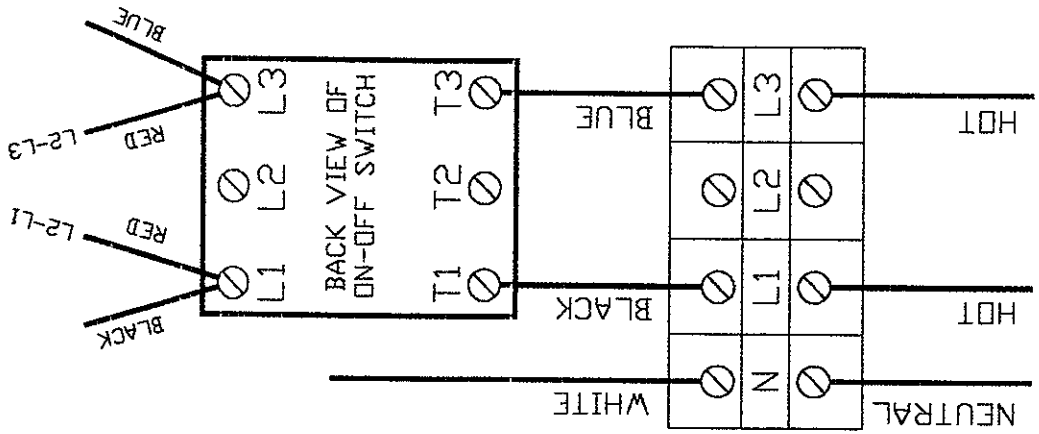
CONNECT RED WIRES ON THE LOAD SIDE OF THE OVEN ON-OFF SWITCH AS SHOWN TO MATCH SUPPLY CIRCUIT PHASE

IF MORE THAN ONE OVEN SWITCH IS USED IN THE UNIT WIRE CONNECTIONS MUST BE THE SAME ON ALL SWITCHES

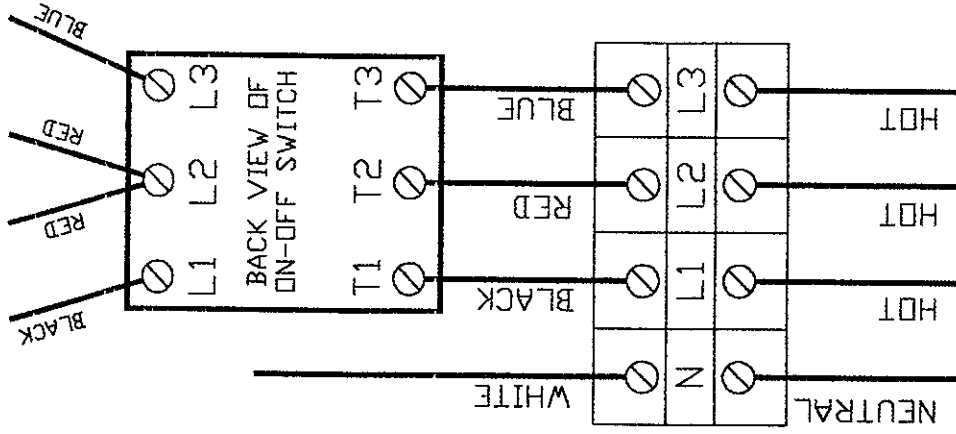
FIELD WIRING TERMINAL BLOCK

CONNECT SUPPLY CIRCUIT AS SHOWN IF "HIGH LEG" IS PRESENT CONNECT TO TERMINAL L2

FOR 208Y/120 OR 120/240 VOLTS



SUPPLY CIRCUIT  
1 PHASE  
3 WIRE



SUPPLY CIRCUIT  
3 PHASE  
4 WIRE

MAY 16, 1995

DRAWN BY: JOHN RUSSELL

DRAWING NUMBER: PS-2-SW

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