

# Service Manual

**Super Systems Ovens**

**Model: DO-2H-CT**

**For Service Information, Call 800-558-5880**

Please provide following information:

- Model number
- Serial number
- Date of purchase
- Part description and number as shown in parts list

**Piper Products, Inc.  
300 South 84<sup>th</sup> Avenue  
Wausau, WI 54401  
Phone 715-842-2724 / Fax 715-842-3125**

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

Your Super Systems Deck Oven/Proofer 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/Proofer 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, and 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/Proofer's performance.

If you have any questions regarding your equipment or are dissatisfied with your baking results, please call our Service Representatives at 1-800-588-5880. Someone will be available to assist you M-F, 8am-4:30pm 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/Proofer.

# OWNER'S MANUAL

This manual contains basic information on the Super Systems Model OP-3, Oven/Proofer. 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: \_\_\_\_\_

# 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.

# **SUPER SYSTEMS DO-2H-CT OVEN**

## **GENERAL INFORMATION:**

### **UNPACKING AND SET-UP**

THE DO-2H-CT IS SHIPPED IN A HEAVY DUTY CORRUGATED CARDBOARD CARTON. INSPECT THE CARTON AND THE EQUIPMENT FOR ANY DAMAGE THAT MAY HAVE OCCURRED IN SHIPPING. NOTIFY THE DELIVERY CARRIER IF DAMAGE IS DISCOVERED BEFORE OR AFTER UNPACKING THE UNIT. IT IS YOUR RESPONSIBILITY TO FILE ANY FREIGHT CLAIM.

### **ASSEMBLY**

THE DO-2H-CT OVEN COMES COMPLETELY ASSEMBLED WITH THE EXCEPTION OF THE TWO WIRE BAKE RACKS. PLACE ONE WIRE RACK OVER DECK WHICH ARE OVER ELEMENTS IN THE OVEN. THE BENT SIDE OF THE RACK SHOULD BE TOWARD THE FRONT OF THE OVEN POINTING DOWN.

### **ELECTRICAL INFORMATION**

THE ELECTRICAL INSTALLATION OF THE OVEN SHOULD BE MADE BY A LICENSED ELECTRICIAN. THE SUPPLIED VOLTAGE TO THE OVEN 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.**

### **OVEN OPERATION**

TURN POWER SWITCH TO THE "ON" POSITION. SET THE THERMOSTATS AT 375 DEGREES. ALLOW HALF OF AN HOUR FOR OVEN TO PRE-HEAT. SET THE REMINDER TMR FOR APPROPRIATE SETTING. THE BUZZER WILL SOUND WHEN TIME HAS ELAPSED. TURN THE KNOB TO THE LEFT TO SILENCE THE BUZZER. YOU MAY ADJUST THE TEMPERATURE AFTER PREHEATING.

**WARNING: DO NOT OBSTRUCT OVEN VENT.**

### **CLEANING AND MAINTENANCE**

THE INTERIOR SHOULD BE SWEEPED/WIPED CLEAN OF CRUMBS DAILY. SPILLAGE SHOULD BE REMOVED TO PREVENT BURNING AND SMOKING IN THE UNIT. THE WIRE BAKE RACKS, OVEN INTERIOR AND GLASS DOOR SHOULD BE CLEANED WITH A STRONG DETERGENT AND HOT WATER.

OVEN CLEANER (PART #905003) CAN BE ORDERED FROM THE SUPER SYSTEMS SERVICE DEPARTMENT. THE EXTERIOR OF THE OVEN CAN BE WIPED DOWN WITH LEMON OIL TO MAINTAIN A SHINY SURFACE. DOOR HINGES AND MAGNET CAN BE ADJUSTED SO THE DOOR AND GASKET ARE ALLOWED TO SEAL PROPELY.

**WARNING: DO NOT USE ACID BASE OR CHLORINE BASE CLEANERS!!!  
USE ONLY CLEANERS SUITABLE FOR ALUMINUM.**

WARRANTY

SUPER SYSTEMS WARRANTS TO EACH ORIGINAL PURCHASER, THE EQUIPMENT IS FREE FROM DEFECTS IN WORKMANSHIP AND MATERIALS FOR A PERIOD OF TWELVE MONTHS FROM THE DATE EQUIPMENT WAS SHIPPED FROM THE FACTORY. THE PURCHASER IS RESPONSIBLE FOR HAVING THE EQUIPMENT PROPERLY INSTALLED, OPERATED UNDER NORMAL CONDITIONS WITH PROPER SUPERVISION AND HAVE PERIODIC PREVENTATIVE MAINTENANCE.

REPLACEMENTS PARTS

REPAIR PARTS CAN BE ORDERED BY CALLING THE SUPER SYSTEMS SERVICE DEPARTMENT @ 1-800-558-5880. WHEN ORDERING REPLACEMENT PARTS INCLUDE MODEL NUMBER, SERIAL NUMBER AND REPLACEMENT PART NUMBER.

101106	STOP, BAKE RACK	(2)
101109	CLIP, LINER HOLD DOWN OVENS	(2)
101110	LINER, DO-2H-CT	(2)
101161	DECK, DO-2H-CT	(2)
302024	RACK, OVEN BAKE, DO-2H-CT	(2)
305002	HANDLE, DOOR-STANDARD	(1)
305012	HINGE ALUMINIUM, UNDRILLED	(2)
305206	GASKET, GRAY BULB	
305612	MAGNETS, S/S ENCASED	(1)
306006	ASS'Y, OVEN DOOR	(1)
704764	ELEMENT, OVEN HEAT 120/475	(6)
705163	INDICATOR LIGHT W/ LEADS, RED	(3)
705484	SWITCH, DISCONNECT 3-POLE 30 AMP	(1)
705721	T-STAT KIT, OVEN 450 DEGREES	(3)
706103	KNOB, ROGAN CONTROL	(4)
705544	KNOB, 450 DEGREE	(3)
706155	TIMER KIT, MOTOR DRIVEN	(1)

CALL SUPER SYSTEMS CUSTOMER SERVICE DEPARTMENT FOR PARTS AT 1-800-558-5880

## 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.