



RACK OVEN OWNER PROACTIVE MAINTENANCE



INTRODUCTION

This customer proactive maintenance (PM) form includes procedures to inspect for proper operation of the oven on a regular basis. To maintain the safety and performance of bakery ovens, a program of scheduled periodic maintenance must be implemented.

NOTE: For procedures, refer to Operator Manual.

TOOLS USED FOR INSPECTION PROCEDURE

- Standard set of hand tools

⚠ WARNING The rack oven and its parts are hot. Use care when operating, servicing or cleaning the rack oven.

⚠ WARNING Hot air and steam are released from the oven interior when the loading door is opened. To avoid burns, open the door slowly and keep clear of the opening.

⚠ WARNING Disconnect the electrical power to the machine and follow lockout/tagout procedures. There may be multiple circuits. Be sure all circuits are disconnected.

Replace Ignitor (1).	
Replace Flame Sense Rod / Electrode (2).	
Water Leaks: Check for water leak(s).	
Drain Line: Inspect and lean drain line and ensure it drains freely.	
Spray Nozzles: Inspect and clean.	
Inspect Oven Lamps: Lamps should be on when oven is powered.	
Clean door glass: Do not touch until oven is cooled.	
Door Components: Inspect door components, when oven is cooled. <ol style="list-style-type: none"> 1. Check door handle opens and closes as expected. 2. Check loading door latch. 3. Check door sweep for looseness. 4. Check interior door release. 5. Inspect door gaskets for tears. 	
Burner Area: Clean and vacuum components.	
V-Belts: Inspect and adjust as required.	
Roof Mount Fan: Inspect belt. Replace as needed.	
Inspect Air Louvers: Tighten any loose screws. NOTE: Do NOT adjust. Contact your local Bakery Systems service office for adjustments.	
Rack Lift and Rotation Assemblies: Check rack lift assembly for proper operation. When working properly, assembly lifts, rotates, and drops before realigning with door.	
Inspect Cavity Vent: Check for proper operation. <ol style="list-style-type: none"> 1. Verify from control panel, that lights turn on and off. 	
Verify Operation of Steam: Observe operation. NOTE: If steam is not observed, contact your local Bakery Systems service office.	

After completion of the owner PM procedure, you will need to contact a qualified servicer for any needed repairs.

Keep a copy of the Owner Proactive Maintenance Checklist for your records.