



HBA2G RACK OVEN TECHNICAL MANUAL

SPECIFICATION SHEET
INSTALLATION INSTRUCTIONS
OPERATION INSTRUCTIONS
CLEANING INSTRUCTIONS
MAINTENANCE INSTRUCTIONS
TROUBLE SHOOTING INSTRUCTIONS
WIRING DIAGRAMS
CATALOG OF REPLACEMENT PARTS
SMARTPARTS™ USER GUIDE
RECOMMENDED SPARE PARTS LIST

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HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HBA2G DOUBLE RACK
OVEN – GAS****HOBART****STANDARD FEATURES**

- Advanced digital programmable control panel includes:
 - Bake/steam timers
 - Cool-down mode
 - Vent mode
 - Four stage baking
 - Auto on/off control
 - Auto vent
 - 99 menus
 - Energy saving idle mode
- 300,000 BTU in-shot burner system
- High-temp stainless steel tubular heat exchanger with weldless construction for longer life
- Heavy duty rack lift with rack jam warning system utilizing slip clutch feature
- Soft start rotation system
- Stainless steel interior and exterior construction
- Oven body shipped in two main sections for ease of installation
- Flush floor with patented adjustable floor construction provides easy access - no ramp required
- Field reversible bake chamber door
- Hood with plenum for Type II installation
- Space saving 72" wide x 62" deep footprint (less canopy)
- Wide viewing glass (21" W x 57.5" H) with triple pane glass for reduced heat loss and cooler working area in front of oven
- Patented self-contained cast spherical steam system
- Pre-plumbed water regulator
- Built-in rollers and levelers for ease of installation
- Single point 10" vent connection
- Stainless steel "B" style rack lift
- Capacity - two single racks or one double rack
- One year parts/labor warranty

MODEL

- HBA2G** – Double Rack Oven, Gas

OPTIONS AND ACCESSORIES

- Back-up control
- Propane gas
- Floor extender kit
- Shipped assembled (less canopy/steam system)
- Aluminum or stainless steel oven racks
- High output 350,000 BTU burner system
- Hood with grease filters – Type 1 (UL listed to Standard UL 710 and meets all requirements of NFPA-96)
- "C" style rack lift
- Kosher package
- 50 Hz available, consult factory for details

Specifications, Details and Dimensions on Back.



ANSI/NSF Standard #4

City of LA (M-910049), City of NY (MEA 430-05-E)
and State of MA (C3-0606-363)**HBA2G DOUBLE RACK OVEN – GAS**

HBA2G DOUBLE RACK OVEN – GAS



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SPECIFICATIONS

- Water**— $\frac{1}{2}$ " NPT. Cold water @ 30 psi. (207 kPa) minimum @ 4.5 GPM (.29 liters/sec) flow rate. Water supply must have the proper hardness, pH and chloride concentration. Consult your local Hobart service office, water company and/or water conditioner dealer before installation. Recommended water hardness range: 2-4 grains per gallon. Recommended pH range: 7.0 to 8.0. Acceptable range for chloride concentration: 0-30 ppm
- Drain**—Choose either rear or front drain and plug the drain connection that is not in use. Route to air-gap drain. Rear drain: $\frac{3}{4}$ " FNPT; Kit is provided to extend drain to left or right side of oven. Front drain: $\frac{3}{8}$ " FNPT.
- Gas**— $\frac{1}{4}$ " NPT. Connect Point

	Gas	Input Rate	Supply Pressure (flowing)
Standard	Natural Gas	300,000 BTU/hr. (88 kJ/s)	5-14" w.c. (1.25-3.5 kPa)
	Propane Gas	300,000 BTU/hr. (88 kJ/s)	10-14" w.c. (2.5-3.5 kPa)
Optional	Natural Gas	350,000 BTU/hr. (102 kJ/s)	6-14" w.c. (1.5-3.5 kPa)
	Propane Gas	350,000 BTU/hr. (102 kJ/s)	12-14" w.c. (3.0-3.5 kPa)

- Electrical**—2 supplies required.
 - 120/60/1. 15 amps – dedicated circuit required max. 20A
 - 208-230/60/3 4.4-4.2 amps
220/60/1 6.8 amps
460/60/3 2.1 amps
- Hood Vent**—10" diameter connection collar. Type 2 (standard) minimum 750 cfm (21.3 m³/min) required with 0.4" w.c. (100 Pa) static pressure drop through hood. 10" to 8" duct adapter provided for Type 2 applications only, increases static pressure drop requirement to 0.6" w.c. (150 Pa). Type

1 UL Listed (optional) minimum 900 cfm (25.5 m³/min) required with 0.6" w.c. (150 Pa) static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Air proving switch factory installed and integrated with burner system operation. Oven provided relay with max. 6.0 amp $\frac{1}{8}$ H.P. @ 120V output for fan operation.

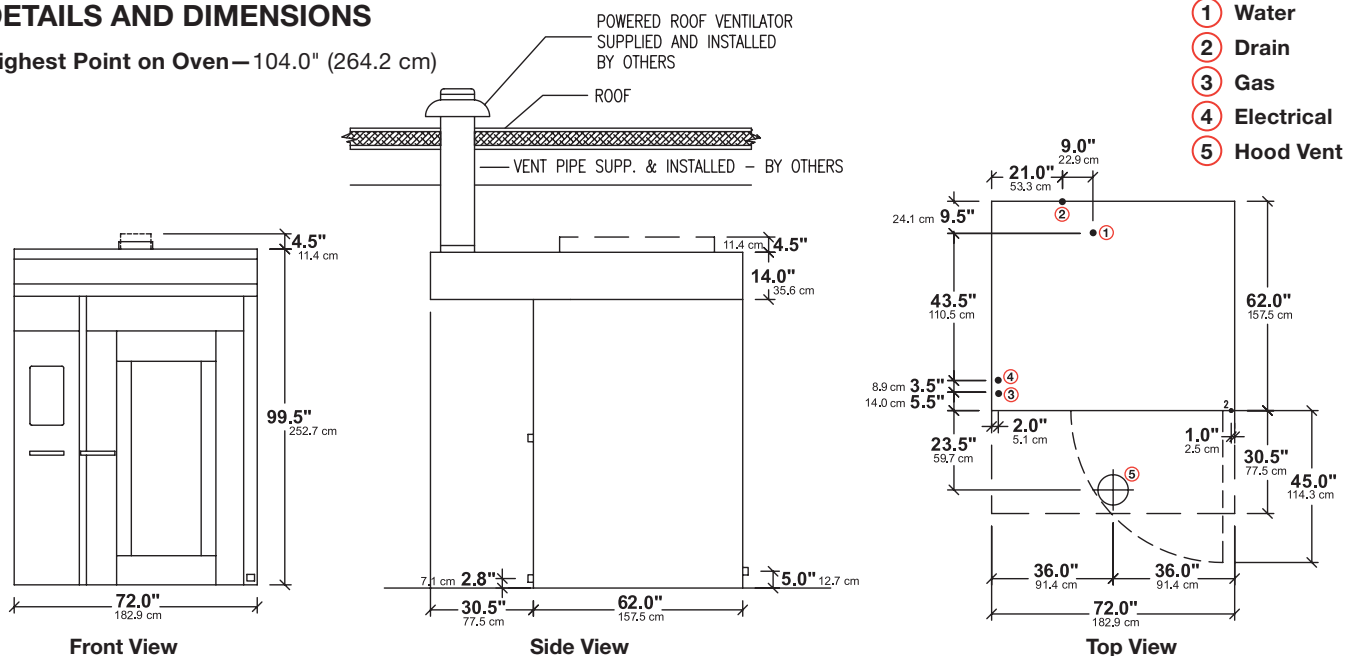
NOTES

- The purchaser is responsible for all installation costs and for providing: Disposal of packing materials; labor to unload oven upon arrival; installation mechanics; and all local service connections including electricity, vents, gas, water and drain per local code. A factory technician or factory authorized installation technician must supervise and approve any installation. In order to validate the warranty, the start-up must be performed by an Authorized Servicer.
- All services must comply with federal, state and local codes. Input rates will be reduced when oven installed at elevations over 3,000' (915 m). Consult factory for elevation correction.
- CAUTION** – To reduce the risk of fire, the appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish and with no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside. **IMPORTANT:** Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
- For proper installation, floor should be level within $\frac{1}{8}$ " per foot not to exceed $\frac{3}{4}$ ". Floor anchors require minimum of 1" thick solid floor substrate.
- Minimum clearances to combustible construction: 0 inches from sides and back; 18" from top (99.5"). 10 feet minimum ceiling height for service access and tilt up for installation.
- Ventilator fan is required. Consult local authorities to determine whether TYPE 1 (grease) or TYPE 2 (vapor) duct will be required. Hood connection suitable for connection to Type B vent, except when products of baking are grease laden.
- Actual weight: 3,520 lbs.;
Shipping weight: 4,185 lbs. (freight class 70)

SECTION	W x L x H (CRATED)	PALLET WT. (lbs.) / CU. FT.		W x D x H (ACTUAL)
Heating	71" x 111" x 47"	1,965	214.4	36" x 62" x 104"
Bake	71" x 111" x 47"	1,670	214.4	36" x 62" x 100"
Hood	23" x 98" x 40"	270	52.2	18" x 72" x 31"
Door	11" x 78" x 50"	280	24.9	44.5" x 5" x 74"
Shipping Total		4,185	505.9	

DETAILS AND DIMENSIONS

Highest Point on Oven—104.0" (264.2 cm)



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

OPERATION

HBA RACK OVEN WITH ADVANCED ELECTRONIC OVEN CONTROL

MODELS

<i>HBA1G</i>	<i>GAS</i>
<i>HBA2G</i>	<i>GAS</i>
<i>HBA1E</i>	<i>ELECTRIC</i>
<i>HBA2E</i>	<i>ELECTRIC</i>

FOR OVENS MANUFACTURED AFTER MARCH 2005



701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

937 332-3000

www.hobartcorp.com

FORM 36801 (May 2005)

IMPORTANT FOR YOUR SAFETY

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

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

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.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

KEEP AREA AROUND OVEN CLEAR OF COMBUSTIBLES. DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.



MODEL HBA RACK OVEN

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OPERATION AND CARE OF MODEL HBA RACK OVEN

SAVE THESE INSTRUCTIONS

GENERAL

The Hobart HBA Rack Oven accommodates a roll-in rack. It is equipped with an electronic oven control for baking and/or steaming applications. A mechanism in the oven ceiling rotates the rack during baking.

Model HBA1G is rated at 180,000 Btu/hr, natural or propane gas.

Model HBA2G is rated at 300,000 Btu/hr or 350,000 Btu/hr, natural or propane gas.

Model HBA1E is rated at 34.2 kW.

Model HBA2E is rated at 51.3 kW.

Hobart Rack Ovens are produced with quality workmanship and material. Proper installation, usage and maintenance of your oven will result in many years of satisfactory performance.

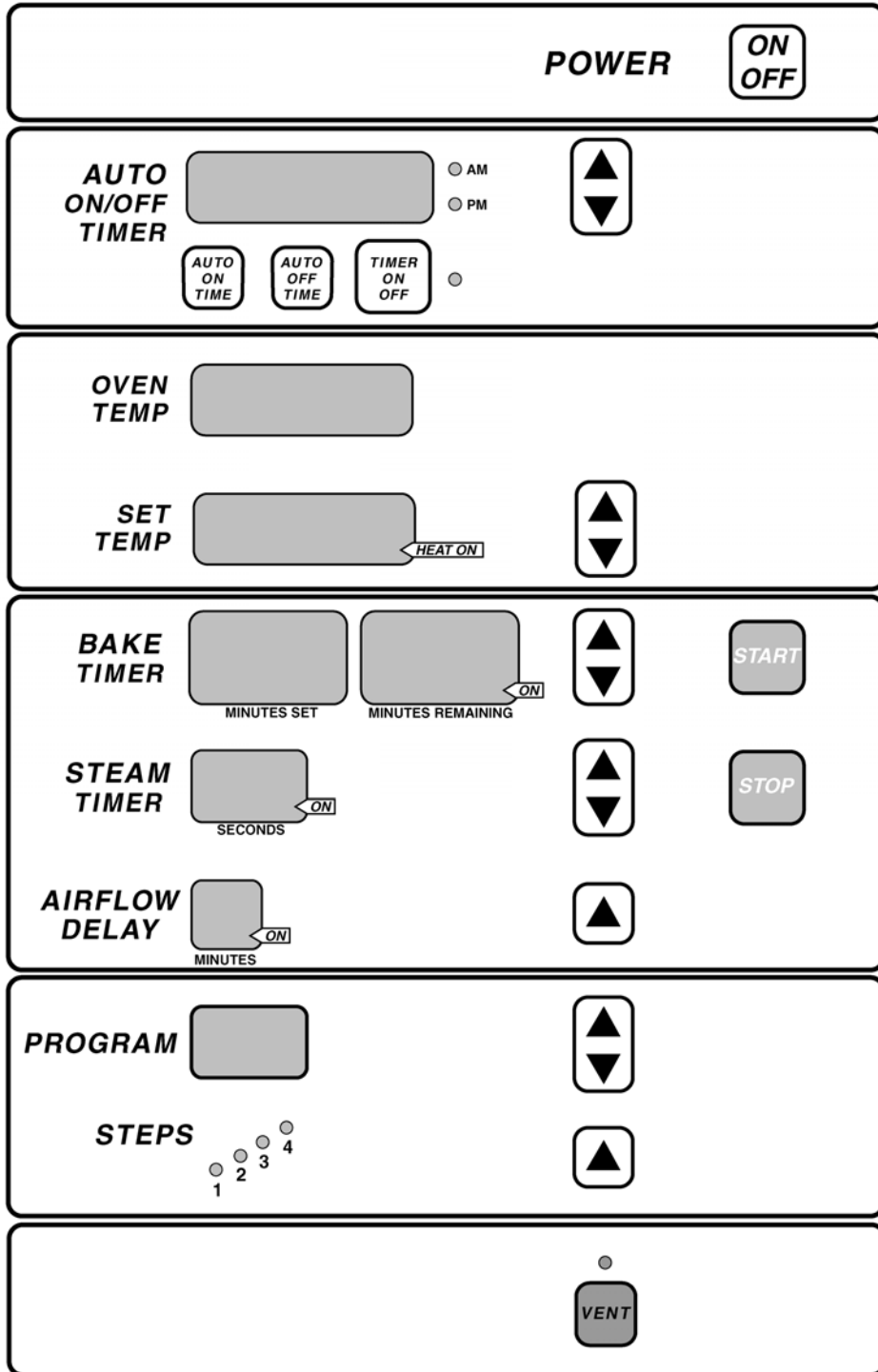
It is suggested that you thoroughly read this manual and carefully follow the instructions provided.

INSTALLATION

The Hobart HBA Rack Oven must be installed or moved only by authorized Hobart Bakery Systems trained service technicians.











OPERATION

HBA ADVANCED CONTROLS







HOBART

Control Guide - Advanced

Button	Action	Display
POWER 	Press to turn the oven ON or OFF.	Control panel displays are lit when the oven is on. Oven defaults to Program 0. If oven is turned off and back on within 2 minutes, the oven will come up in the last mode and oven setting.
AUTO ON/OFF TIMER 	Press to enter current time or time for oven to automatically turn on or off, when corresponding Auto On Time or Auto Off Time button is pressed.	The AUTO ON/OFF TIMER window displays the current time, or the time the oven will automatically turn on or off.
AUTO ON TIME 	Press to set the desired time of oven to automatically turn ON.	The AUTO ON/OFF TIMER window displays the time the oven will automatically turn on.
AUTO OFF TIME 	Press to set the desired time of oven to automatically turn OFF.	The AUTO ON/OFF TIMER window displays the time the oven will automatically turn off.
TIMER ON/OFF 	Press to turn the automatic timer ON or OFF.	The indicator light beside the timer ON/OFF button is lit when the function is enabled.
SET TEMP 	Press to set the desired temperature (5-degree increments).	The SET TEMP window displays the set temperature. The HEAT ON light is lit while the oven is heating. The actual temperature in the oven cavity is displayed in the OVEN TEMP window.
BAKE TIMER 	Press to enter the BAKE time (1-minute increments).	The BAKE TIMER window displays the amount of time for the current baking cycle. The minutes set are the left two digits and minutes remaining are the right two digits. The windows can be set to display hours and minutes remaining. The ON light is lit when bake time is active. See Customized Operation to configure this setting.
STEAM TIMER 	Press to enter the STEAM time (5-second increments in Bakery mode; 1-second increments in Food Service mode).	The STEAM TIMER window displays the amount of time set for the steam cycle. The ON light is lit when the steam system is active.
AIRFLOW DELAY 	Press to enter the DELAY time (1-minute increments).	The DELAY TIMER window displays the amount of time set for the circulation blower delay cycle.
	Press to start the BAKE TIMER.	The ON light blinks when the BAKE TIMER is active.

Control Guide - Advanced (cont)

Button	Action	Display
	Press to stop the BAKE TIMER or silence the beeper after the BAKE TIMER has timed out.	The ON light is off when the BAKE TIMER is inactive.
PROGRAM 	Press to select bake program.	The PROGRAM window displays the number of the current program.
STEP 	Press to select one of four baking steps.	The corresponding indicator light will be lit (1 to 4), depending on which step is selected.
	Press to open or close the vent.	The indicator light above the VENT button is lit when the vent cycle is enabled.

Auto On/Off Timer and Clock

The Auto ON/OFF Timer display shows the current time of day. To set the clock, the control must be turned on. Press and hold either arrow button to initiate clock setting, then adjust time using arrow buttons. A few seconds after the time is adjusted, the colon in the time display will resume flashing.

Timer Settings

The oven can be set to turn itself on and off. After the AUTO ON/OFF TIMER is set, the POWER ON OFF button can be pressed to turn the oven off. This will not disrupt the AUTO ON/OFF setting. Electrical power to the oven must remain on.

1. To set the oven to turn on, press and *hold* the AUTO ON TIME button. The previously entered start time will appear in the display. Use the UP and DOWN arrows to adjust the start time. Then release the AUTO ON TIME button.
2. To set the oven to turn off, press and *hold* the AUTO OFF TIME button. The previously entered end time will appear in the display. Use the UP and DOWN arrows to adjust the end time. Then release the AUTO ON TIME button.
3. To enable the automatic start, press and *hold* the TIMER ON/OFF button until the indicator LED to the right of the TIMER ON/OFF button is illuminated.

NOTE: When using AUTO ON/OFF to preheat the oven, if the oven is not disturbed for the time set in parameter P17, it will revert to the Setback temperature stored in parameter P18 setup.

Backup Battery

The clock is backed up by a lithium battery which keeps the clock circuitry operating when all external power is off. If the battery becomes low or dead while the external power is off, the display will read 12:00 (12 hr mode) or 0:00 (24 hr mode) and will not increment until a new time is set. The clock will operate with a dead or missing battery, but must be set each time external power is turned on. Batteries should be replaced when low or dead to avoid corrosive damage to the circuitry. Contact your local Hobart Bakery Systems service office.

Oven Preheat

For best results, the oven must be preheated to bake temperature before baking begins.

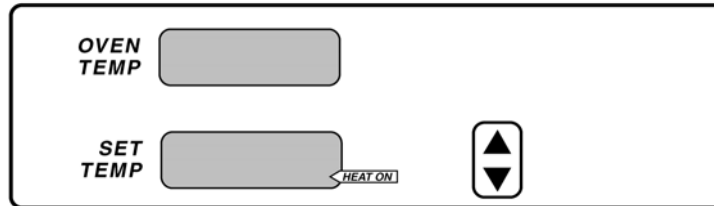
1. The door must be closed for oven to heat. The rack carrier will lift and rotate only during timed bake.

NOTE: The rack carrier will be in the unload position from the last bake.

2. Press the POWER ON OFF button to turn the oven on.



3. Press the UP or DOWN arrows next to the SET TEMP window to enter the desired baking temperature. Actual temperature of the oven will appear in the OVEN TEMP window.



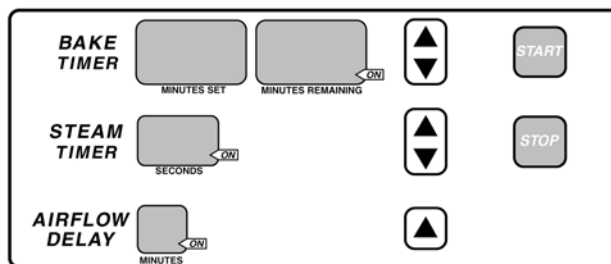
4. Allow 50 minutes after the oven has reached the set temperature for the steam system to charge.
5. The oven is now ready for baking operations.

Basic Operation

WARNING: THE OVEN AND ITS PARTS ARE HOT. TO PREVENT BURNS, USE HOT PADS OR PROTECTIVE MITTS WHEN LOADING OR UNLOADING THE 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.

1. Preheat the oven. (See Oven Preheat) for HBA Advanced Controls.
2. Manually select baking settings:



- Press the UP or DOWN arrows next to BAKE TIMER to enter the desired value.
 - Press the UP or DOWN arrows next to STEAM TIMER to enter the desired value.
 - Press the UP arrow next to AIRFLOW DELAY to enter the desired value.
 - The steam and airflow delay settings are optional and can be left at 0 if desired.
3. Slowly open the door and load product.
 4. Close the door and press the START button. The ON light in the BAKE TIMER window blinks as the timer counts down.
 5. Rack lifts from floor and rotates clockwise.
 6. The oven beeps after the BAKE TIMER times out. Press STOP to silence the beeper.
 7. Open door. Allow rack carrier to stop and lower. Remove product

Loading Procedure

1. Type B and C rack carriers are equipped with stops on both ends. For B lifts, ensure stop flap is in the up position to load the rack on the rack carrier. For C lifts, push rack stop to the left after rack is loaded.
2. Roll the rack into the oven so the end brackets channel onto the rack carrier. When using racks equipped with pan stops, load racks so stops will prevent movement of trays toward user when racks are unloaded.
3. Close the loading door. The rack carrier will lift and rotate only during timed bake.

Unloading Procedure

WARNING: THE OVEN AND ITS PARTS ARE HOT. TO PREVENT BURNS, USE HOT PADS OR PROTECTIVE MITTS WHEN LOADING OR UNLOADING THE 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.

1. Press STOP or open the loading door to silence the beeper.
2. Wait for the rack carrier to stop and lower.
3. For B lifts, push the rack stop down to unload the rack from the rack carrier. For C lifts, push rack stop to the right to open.
4. Roll the rack from the rack carrier.
5. Close the loading door.

Cooling Oven

- To cool the oven more than 20 degrees below its current temperature; change SET TEMP to the desired new temperature, open the oven door, and press VENT. The SET TEMP display will alternate between 'COOL' and the SET TEMP until the oven has cooled. When the oven has reached the set temperature, the alarm will beep and the control will return to normal operation. Closing the oven door or pressing any control button during Cool-Down mode will also return the control to normal operation.
- The VENT control can provide a means of cooling down the oven. When the oven is in the OFF mode and the door is open, press the VENT button once to start or stop the circulation fan. Vent light will be lit. The fan will also stop when the door is closed or the oven is put into the ON mode.
- If the oven temperature is more than 20 degrees higher than the set temperature, and the bake timer is not activated, the oven will automatically open the VENT. The VENT will remain open until the oven temperature is within 20 degrees of the set temperature.

Operational Hints

- On the initial startup, the oven temperature will default to the factory setting of 375°F (191°C) unless changed.
- During a baking cycle, the START and STOP buttons control the BAKE, STEAM and AIRFLOW DELAY settings only. They have no effect on the oven heat. When the BAKE TIMER times out, the oven heat stays at the set temperature. Care should be taken not to overbake products.
- To adjust the temperature during a baking cycle, press the UP or DOWN arrows in the Oven Temp section to enter the new temperature.

- To adjust steam settings, press the corresponding arrows to enter the new values. The steam timer cannot be adjusted during bake operation.
- You can adjust the time remaining with the arrows. The set time remains unchanged unless you “0” out the remaining time.
- If the door is opened at any time during the baking cycle, the TEMP, BAKE TIME, STEAM and AIRFLOW DELAY settings will pause. Close the door to resume all functions.
- The AIRFLOW DELAY option minimizes airflow at the beginning of the baking cycle. The heat is off while the AIRFLOW DELAY is activated.
- The oven monitors the heating system by comparing the current oven temperature to the set temperature. If a problem arises in the heating system or there is a heating system failure, both temperature displays will flash. If the problem continues, contact your authorized Hobart Bakery Systems service agency.

BACK-UP CONTROL OPERATION (OPTIONAL)

If the main control panel ceases to function properly, baking can continue with the use of the Back-up Controls, if equipped. The Back-up Controls are located behind the control door on rear wall of the component panel.

To activate the Back-up Controls, flip the toggle switch to BACK-UP position. Temperature and steam are now controlled by the thermostat dial and steam rocker switches, located on the back-up control panel. Set the thermostat dial to the desired temperature. Once the oven has reached temperature, steam can be injected by pressing and holding the steam rocker switch up to a maximum of 20 seconds. More than this will cool down the oven and steamer excessively. Venting the oven must be done manually by opening the door. The rack carrier will stop and lower when door is open. Close door after venting is complete for rack carrier to lift and resume rotating.

SAFETY ALARM (STANDARD FEATURE, NO PARAMETER SETUP REQUIRED)

If the temperature at the probe is in the range of 570 - 600 degrees Fahrenheit for 10 seconds, the unit will do the following:

1. Shut off all features.
2. Sound an alarm.
3. Flash the OVEN TEMP display (actual temperature is displayed).
4. Display the letters ‘SHdn’ in the BAKE TIMER display.

The oven will remain in the shutdown mode until the 120VAC power is removed from the controller.

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. THERE MAY BE MULTIPLE CIRCUITS. BE SURE ALL CIRCUITS ARE DISCONNECTED.

WARNING: SHUT OFF GAS. CONTACT YOUR AUTHORIZED HOBART BAKERY SYSTEMS SERVICE OFFICE.

FOOD SERVICE STEAM MODE

This mode can be used to provide steam on a periodic basis throughout operation. When this mode is enabled, the STEAM TIMER controls how many seconds of steam are provided to the oven, while a value entered in the Parameter 14 (P14) setup controls how frequently the steam is operated.

To enable the Food Service Steam mode:

1. Enter the parameter set up mode by pressing and holding the START button and POWER ON OFF button.
2. Select Parameter 14.
3. If the BAKE TIMER window displays '0', it is set up for Bakery Mode (factory default). Press the UP or DOWN arrow buttons to enter FSS mode (display will change to a 3-digit number).
4. Set the desired time between steam cycles using the UP or DOWN arrow buttons. The range is from 300 seconds (5 min.) to 990 seconds (approximately 17 min.), and increments by 10 seconds at a time.
5. After setting the desired cycle, press the POWER ON OFF button to save the settings.
6. The STEAM TIMER will now operate in 1-second increments, up to 10 seconds, to set the duration of steaming.

Examples: '300' is selected for P14

'3' is entered in STEAM TIMER

= steam is turned on for 3 seconds every 300 seconds (5 min.)

'990' is selected for P14

'3' is entered in STEAM TIMER

= steam is turned on for 3 seconds every 990 seconds (17 min.)

To return the oven to Bakery Mode, repeat the above process to access P14 and set the value in the BAKE TIMER window to '0'. The STEAM TIMER will now operate in 5-second increments.

KOSHER OPERATION MODE (OVENS EQUIPPED WITH KOSHER PACKAGE)

NOTE: The oven will be put into Kosher operation mode by authorized personnel at the time of start-up.

For Kosher operations, the oven must maintain a minimum temperature in order to retain Kosher approval. The oven control will make the minimum set temperature 200°F in order to maintain minimum temperature requirements. Do not attempt to set the oven temperature below this point.

If the oven temperature is at risk of falling below the approved range, a rapid beep alarm will sound (faster than the normal BAKE TIMER alarm). If you hear this alarm, do the following:

- Check that the oven door is closed.
- If the Vent mode is active, turn the Vent off.

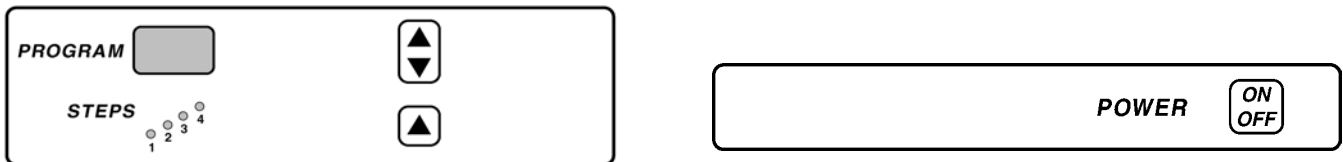
If the oven temperature falls below 150°F, the control will lock out. The display will read 'LOC OUT' and the unit will not operate. Authorized personnel must be contacted to restart the oven.

If the control is inadvertently turned OFF while in kosher mode, when powered ON, the control will re-start in kosher mode as long as the temperature has not dropped below the minimum requirements.

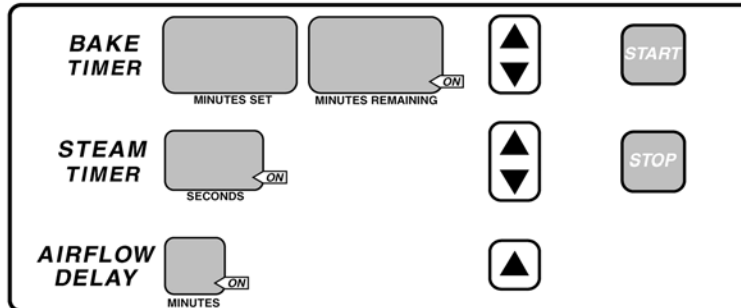
PROGRAMMING THE OVEN

Single Step Programming

The program menu stores up to 99 programs that can be recalled by number when needed. A program is a set of baking instructions (temperature, bake, steam and airflow delay settings) that the operator defines for any baking operation.



1. With the oven in the OFF mode, press and hold the UP arrow in the STEPS section. While pressing and holding the UP arrow, press the POWER ON OFF button for 3 seconds. When the beep sounds, the oven is in program mode.
2. Press the PROGRAM UP or DOWN arrows until the program number that is desired is displayed.
3. Press the TEMP UP or DOWN arrows to enter the desired temperature.



4. Set the Bake, Steam, Delay Airflow and Vent settings:
 - Press the UP or DOWN arrows next to BAKE TIMER to enter the desired time.
 - Press the UP or DOWN arrows next to STEAM TIMER to enter the desired time.
 - Press the UP arrow next to AIRFLOW DELAY to enter the desired time.

NOTE: Steam and airflow delay settings are optional and can be left at 0 if desired.

- Press the VENT button to vent the cavity for the entire time of the step. When step is complete, vent will close.

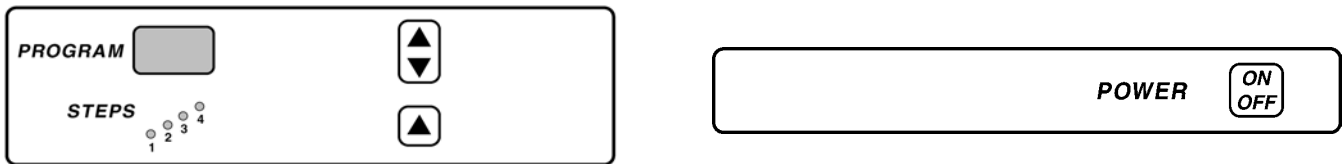


5. To store the program, press the PROGRAM UP or DOWN arrows to move to the next program number or press the POWER ON OFF button to exit the program mode. To store additional program settings, repeat steps 2 to 4.
6. Record program numbers, and product associated with them, on the bake card supplied with the oven.

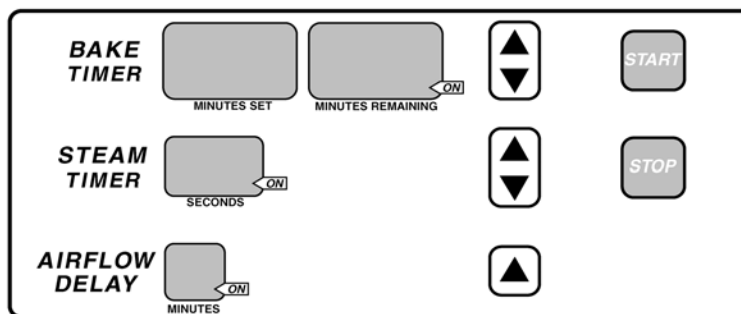
Multi-Step Programming

Additional programs or steps can be entered within the original program number. Up to four individual steps can be added by the operator, each with different bake settings.

For example, Program 1 has temperature, bake, steam and delay time settings set by the operator. This is known as Step 1. After the timer times out in Step 1, the oven automatically starts the programmed bake settings in Step 2. The system continues with each step until all steps have been timed out.



1. With the oven in the OFF mode, press and hold the UP arrow in the STEPS section. While pressing and holding the UP arrow, press the POWER ON OFF button for 3 seconds. When the beep sounds, the oven is in program mode.
2. Press the PROGRAM UP or DOWN arrows until the program number that is desired is displayed. The Step 1 light is lit.
3. Press the TEMP UP or DOWN arrows to enter the desired temperature.



4. Set the Bake, Steam, Delay Airflow and Vent settings:
 - Press the UP or DOWN arrows next to BAKE TIMER to enter the desired time.
 - Press the UP or DOWN arrows next to STEAM TIMER to enter the desired time.
 - Press the UP arrow next to AIRFLOW DELAY to enter the desired time.

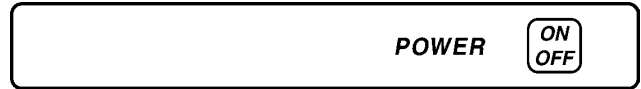
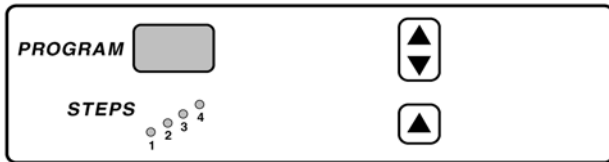
NOTE: The steam and airflow delay settings are optional and can be left at 0 if desired.

- Press the VENT button to vent the cavity for the entire time of the step. When step is complete, vent will close.

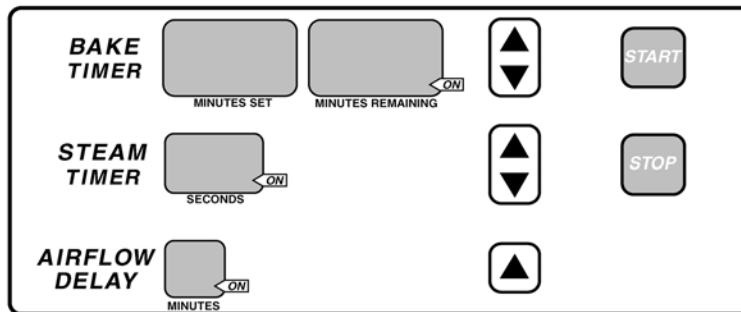


5. Press the UP arrow in the STEPS section to advance to the next step within the program. The selected step light is lit. Repeat steps 3 and 4 above to set each step, if needed, in the program.
6. To store all the steps in the program, press the PROGRAM UP or DOWN arrows to move to the next program number, or press the POWER ON OFF button to exit the program mode.

Changing the Programs



1. With the oven in the OFF mode, press and hold the UP arrow in the STEPS section. While pressing and holding the UP arrow, press the POWER ON button for 3 seconds. When the beep sounds, the oven is in program mode.
2. Press the PROGRAM UP or DOWN arrows until the program number that is desired is displayed.



3. Enter the new Bake, Steam and Delay Airflow settings:
 - Press the UP or DOWN arrows next to BAKE TIMER to enter the desired time.
 - Press the UP or DOWN arrows next to STEAM TIMER to enter the desired time.
 - Press the UP arrow next to AIRFLOW DELAY to enter the desired time.

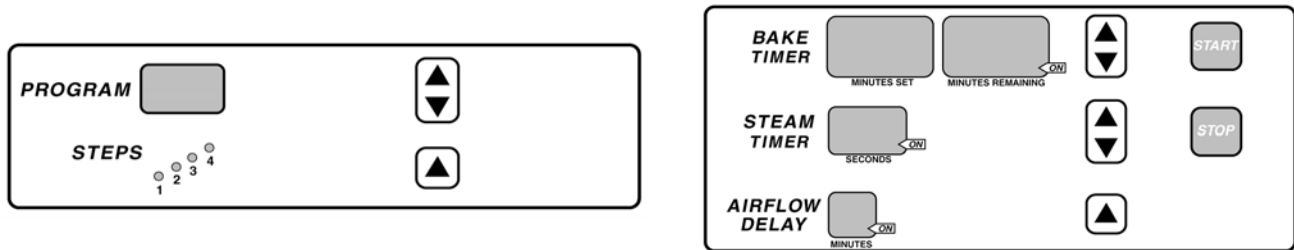
NOTE: The steam and airflow delay settings are optional and can be left at 0 if desired.



4. To change the settings in a Step, press the UP arrow in the STEPS section and make changes in each step accordingly.
5. To store the program, press the PROGRAM UP or DOWN arrows to move to the next program number or press the POWER ON OFF button to exit the program mode.

Using the Programs

1. Press the PROGRAM UP or DOWN arrows to select the desired program number (1-99). The TEMP, BAKE, STEAM and AIRFLOW DELAY settings are displayed.



2. Confirm that the oven is at the set baking temperature.
3. Slowly open the doors. Wait for the rack lifting device to come to a stop.
4. Roll the rack into the oven so the end brackets channel onto the rack lifting carrier. (See Loading Procedure.)
5. Close and latch the door.
6. Press START. A beeper will sound after the BAKE TIMER times out. Press STOP to silence the beeper.

Program Hints

- The oven defaults to the Program 0 settings when first turned on. Program 0 settings are as follows: Temp = 375°F, Bake Timer = 0, Steam Timer = 0, Delay Timer = 0, Program = 0.
- Any combination of bake settings can be manually entered for one-time custom baking operations. These settings are not saved to the program memory.
- If any of the baking parameters are changed in a program before or during a bake cycle, the oven reverts to a manual program (Program 0).
- The PROGRAM UP and DOWN arrows have no effect while the bake cycle is in progress. However, if the BAKE TIMER has been stopped, either by pressing the STOP button or by opening the door, then pressing the PROGRAM UP and DOWN arrows will select a new program and cancel the baking cycle that was in progress.
- When selecting programs, the system will skip over unprogrammed numbers. For example, if Program 1 is displayed in the PROGRAM window and no programs are stored in 2, 3 and 4, then the system will skip over 2, 3 and 4. Program 5 will be the next program displayed.

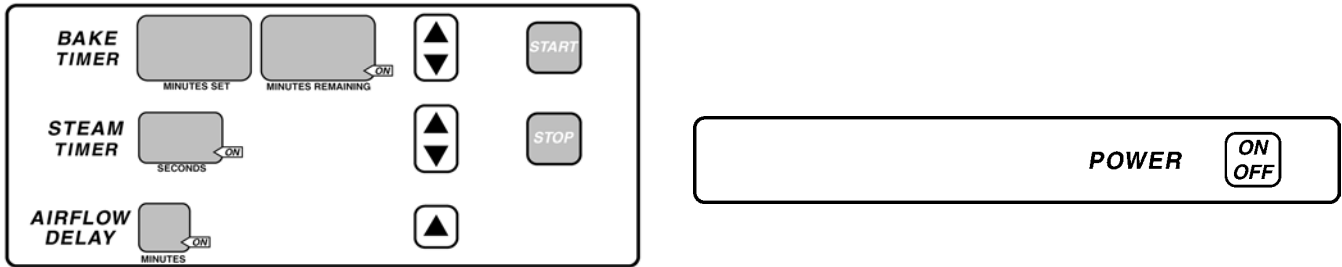
CUSTOMIZED OPERATION

The HBA oven standard and advanced controls have the capability of being customized to fit your own personal needs using the setup mode.

Before entering the setup mode, read all the instructions to make sure you are completely clear on what to do. If you need assistance, please call your authorized Hobart Bakery Systems service office.

Entering Setup Mode

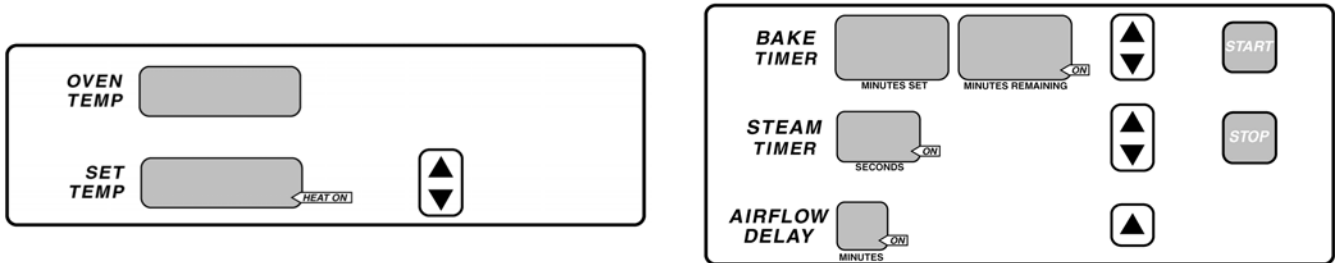
With the oven in the OFF mode, press and hold the START button. While pressing and holding the START button, press the POWER ON OFF button for 3 seconds. The oven is now in Setup mode and P1 is displayed in the SET TEMP window.



Changing Items in Setup Mode

The number in the SET TEMP window is the setup number. The BAKE TIMER window displays the setup item (the settings that can be changed).

1. To change the setup number, press the SET TEMP UP or DOWN arrows. The setup item will be displayed in the BAKE TIMER window.



2. To make a change in the setup item being displayed, press the BAKE TIMER UP or DOWN arrows. To adjust the setting, see Setup Guide. Do not attempt to change item numbers P4, P5 and P8. Consult your authorized Hobart Bakery Systems service office for help with these features.

3. To exit the setup mode, press the POWER ON OFF button.

Setup Guide

Setup Number	Setup Item	Display
P1	Maximum Temperature Setpoint	This is the maximum temperature at which the oven can be set. Range is 50°F to 525°F (10°C to 274°C).
P2	Preheat Temperature	This is the default temperature setpoint when the oven is first turned on (Program 0). The preheat temperature cannot be set higher than the value in P1. Range is 50°F to 525°F (10°C to 274°C).
P3	Minimum Temperature Setpoint	This is the minimum temperature at which the oven can be set. Range is 50°F to 200°F (10°C to 93°C).
P4	Temperature Offset	This value permits an offset of correction between the temperature probe and the real baking chamber temperature. Call your authorized Hobart Bakery Systems service agency for help with this feature.
P5	Heat OFF Offset	This value adjusts the temperature difference between the set point and stopping of the heating system. Call your authorized Hobart Bakery Systems service agency for help with this feature.
P6	Heat Difference Hysteresis	This value adjusts the temperature difference between the on temperature and off temperature of the heating system. Call your authorized Hobart Bakery Systems service agency for help with this feature.
P7	Maximum Steam Time	Time set is the maximum time (in seconds) that water is supplied during the STEAM TIMER operation.
P8	Temperature Units	The oven can be set to display temperature in Fahrenheit or Celsius. To ensure accurate temperature parameters, call your authorized Hobart Bakery Systems service agency for help with this feature.
P9	Bake Timer Mode	The BAKE TIMER can be set up to display minutes set/ minutes remaining or hours and minutes. Select 0 for minutes set/minutes remaining or 1 for hours and minutes. (If this parameter is changed to hours and minutes, a label has been provided to place on the control panel to indicate the change.)
P10	Vent Evacuate Time	Time set is the time (in seconds) that the vent is 100% open at the beginning of the venting cycle. Range is 0 to 180 seconds.
P11	Vent Open Percentage	This value is the percentage the bake chamber vent is open after the vent evacuate time has expired. Range is 5 to 100%.
P12	End of Bake Automatic Vent - Enable	This feature enables the Automatic Vent Cycle. Select 0 to disable or 1 to enable this feature (see P13 for entering time).
P13	End of Bake Automatic Vent Time	This is the number of minutes before the end of the bake cycle that the vent is open.

Setup Guide (cont)

Setup Number	Setup Item	Display
P14	Steam Timer Mode	The STEAM TIMER can be set up to display in seconds or operate in food service mode. Select 0 for seconds or 300 to 990 for food service mode.
P15	Interior Light Brightness	This value is the brightness of the interior lights. The higher the number, the brighter the lights. Range is 50 to 100.
P16	Clock Operation	This selects either 12 hours (AM/PM) or 24 hours real time display. Press the Bake Time Up button to switch between the two types of display.
P17	Temperature Setback Time	This selects the elapsed time from the last timed bake to when the oven will lower the oven set temperature to the value set in P18. Range is 10 to 180 minutes.
P18	Setback Temperature	This selects the oven set temperature that the oven will change to when the temperature setback time has been exceeded in P17. Range is 50°F to 300°F (10°C to 149°C).
P19	Lights Mode	Select 1 for lights on continuously (when oven is on) or select 0 for automatic operation. Lights will turn off automatically after 30 minutes of no user activity (door opened or closed, no buttons pushed).

SHUTDOWN

NOTE: Before restarting a gas oven, power switch and gas burner valve must be off for a minimum of 5 minutes.

1. Remove all remaining product.

NOTE: Vent can be used to cool the oven.

2. Press the POWER ON OFF button.
3. Clean the baking chamber. (See Cleaning.)
4. For lengthy shutdowns, disconnect the main power and shut off the gas and water supply.

RESTARTING OVEN

NOTE: Before restarting a gas oven, power switch and gas burner valve must be off for a minimum of 5 minutes.

1. Press the POWER ON OFF button to turn the oven on.
2. Press the UP or DOWN arrows next to the SET TEMP window to enter the desired temperature.

CLEANING

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. THERE MAY BE MULTIPLE CIRCUITS. BE SURE ALL CIRCUITS ARE DISCONNECTED.

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.

- Allow the oven to cool.
- Clean the outside of the oven daily with a clean, damp cloth.
- Remove rack(s) and clean as you would any cooking utensil. Use warm, soapy water and a brush. Rinse with clear water and dry with a clean cloth.
- Use care when cleaning around sensitive interior parts such as probes, sensors or the rotating mechanism.
- Using a clean cloth and warm, soapy water, wash the stainless steel interior of the oven. Rinse with clear water and dry with a clean cloth.
- Gently scrape heavy buildup off door glass. Residue can be removed with a glass cleaner when oven is cool.
- Clean hood filters (if equipped) with soap and warm water.
- Do not use oven cleaners or steel wool on stainless steel surfaces. Never spray down the oven with water or steam.
- Never use cleaners that contain chlorine. Chlorine corrodes stainless steel.

MAINTENANCE

WARNING: THE RACK OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, SERVICING OR CLEANING THE 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.

On gas ovens, annually check the flue to be sure it is free of obstructions.

GENERAL

As Needed

- Inspect the area around the oven. The area must be free and clear from combustibles. There must be no obstructions to the air flow.

Daily

- Clean Exterior (See Cleaning).

Weekly

- Clean the oven interior and remove loose debris (See Cleaning).
- Clean the windows.
- Empty grease catcher (if equipped).

Monthly

- Clean exhaust hood filters (if equipped) with soap and water.

Bi-Monthly

- Owner Preventive Maintenance Procedure.

PREVENTIVE MAINTENANCE

The HBA Rack Oven should be kept on a regular preventive maintenance schedule. Ovens require specific preventive maintenance based on usage and environmental factors. The failure to have the oven properly maintained by following recommended preventive maintenance procedures may result in higher repair costs, shortened equipment life, or unsafe operating conditions.

The performance of routine preventive maintenance on any rack oven, which is the owner's responsibility, will help to ensure continued safe and reliable operation.

A preventive maintenance program is your best option for continued safe and reliable oven operation. We believe that Hobart Service is your best choice for performing preventive maintenance.

SERVICE AND PARTS INFORMATION

Contact your authorized Hobart Bakery Systems service office.

TROUBLESHOOTING

BURNERS WILL NOT LIGHT ON GAS OVEN

1. Check that door is shut.
2. Press the OFF button to turn the oven off and wait 5 minutes.
3. Make sure the gas shutoff valve is in the ON position.
4. Press the ON button to turn the oven back on.

If the above suggestions do not remedy the problem, contact a Hobart Bakery Systems service office.

ALARMS AND DISPLAY MESSAGES

Alarm or Message	Cause	Action
Temperature display changes between a number and 'COOL'.	Cool Down mode is active.	To return to normal mode, close oven door.
Display is flashing with no beeping, while oven is in a timed bake cycle and is calling for heat.	Temperature recovery alert.	Open oven door and close to reset heat control. If unit does not begin heating contact your local Hobart Service office.
Display shows 'SHdn'.	Safety Alarm has disabled oven.	TURN OFF ALL POWER AND GAS TO THE OVEN. Do not use oven. Contact your local Hobart Service office.
Control beeps continuously.	Rack Rotation alert.	Check that rack is rotating; check for pans that may be protruding from rack. If problem persists contact your local Hobart Service office.
Controls beeps rapidly (faster beep than Baker Timer).	Temperature alert for Kosher Mode.	Turn VENT off, if activated. Gas ovens: check that burner is firing. If not firing, briefly open door and close to reset temperature control.
Display shows 'LOC OUT'.	Oven in Kosher Lock-Out Mode.	Contact your local Hobart Service office.

OTHER TROUBLESHOOTING TOPICS

Condition	Cause	Action
Oven circulation fan is running but oven is turned off.	Oven is in Cooling mode.	Close oven door to cancel cooling mode. If door was not open, contact your local Hobart Service office.
STEAM TIME cannot be set above 10 seconds, and time increments by 1-second.	Oven is in Food Service mode.	See Food Service Mode instructions to return oven to Bakery mode.
Rack does not lift and rotate.	Bake time has not been entered in timer and/or timer has not been started.	Enter time in BAKE TIMER and press START. If problem persists, contact your local Hobart Service office.

OWNER PREVENTIVE MAINTENANCE PROCEDURE

INTRODUCTION

This customer preventive maintenance (PM) section includes procedures to inspect for proper operation and cleaning of components. Owner Preventive Maintenance Procedures are written for gas ovens. They can also be used for electric ovens by omitting the steps that refer to components found only on gas ovens. Customer PMs should be conducted bi-monthly per OSHA Bakery Oven Inspection Standard 29 CFR 1910.263(l)(9)(ii). A convenient PM Checklist is provided at the end of this section.

NOTE: This PM procedure does not discuss repair or replacement of components. Upon completion of the PM procedure you will need to contact a qualified servicer for any needed repairs.

Tools Used For Inspection Procedure

- Standard set of hand tools
- Vacuum cleaner - shop vac

PREVENTIVE MAINTENANCE PROCEDURE

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. THERE MAY BE MULTIPLE CIRCUITS. BE SURE ALL CIRCUITS ARE DISCONNECTED.

WARNING: SHUT OFF THE GAS BEFORE SERVICING THE UNIT.

WARNING: CERTAIN PROCEDURES IN THIS SECTION REQUIRE ELECTRICAL TEST OR MEASUREMENTS WHILE POWER IS APPLIED TO THE MACHINE. EXERCISE EXTREME CAUTION AT ALL TIMES. IF TEST POINTS ARE NOT EASILY ACCESSIBLE, DISCONNECT POWER AND FOLLOW LOCKOUT / TAGOUT PROCEDURES, ATTACH TEST EQUIPMENT AND REAPPLY POWER TO TEST.

Inspect Oven Lamps

1. Lamps should be on when oven is powered.
2. If not, replace lamps (Fig. 1).
 - A. Remove lens cover by turning out of lamp housing.
 - B. Remove oven lamp by turning lamp out of lamp socket.
3. Reverse the procedure to install new lamps.



Fig. 1

Clean and Vacuum Components and Control/Burner Compartment Area (Gas Only)

1. Clean the control/burner compartment (Fig. 2) area of dust and/or lint accumulation.
2. Vacuum the control/burner compartment floor of dust and/or lint accumulation.
3. Gain access to the top of oven and clean dust that may have accumulated on top of circulation blower motor (Fig. 3) and motor cooling fan.

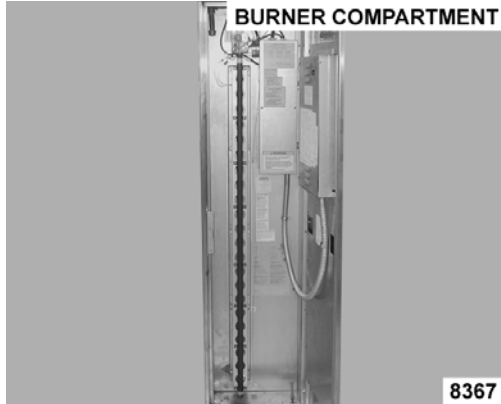


Fig. 2

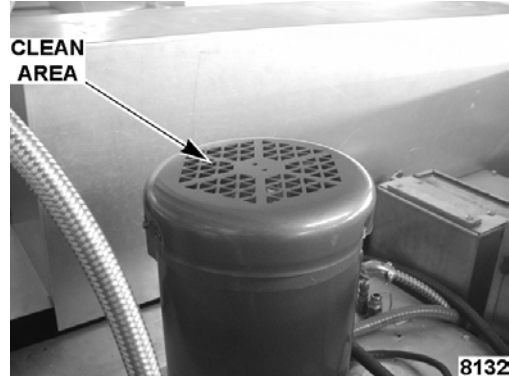


Fig. 3

Rack Lift and Rotation Assemblies

1. Check rack lift assembly for proper operation.
 - A. Open door. Rack lift should lower to correct height of rack and be in forward loading position to accept rack entry.
 - B. The oven rack should be easily rolled in and out of oven and the wheels completely off the oven floor when raised.
2. Tighten all set screws (4) in carrier (Fig. 4).
 - A. Check and tighten all set screws on carrier.



Fig. 4

Inspect Door Components

1. Check loading door latch.
 - A. Check door gasket for good condition. If door gasket needs replacement, contact your local Hobart office for service.
 - B. Check loading door latch. Latch must fully extend (Fig. 5) when door is closed and contacting door gasket. Leave about 1/8" gap for heat expansion.
 - C. Adjust strike in or out as required by loosening one screw (Fig. 6) on each side of strike.
 - D. Tighten screws.



Fig. 5

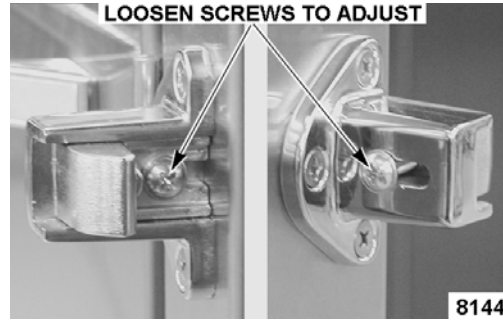


Fig. 6

2. Check door sweep.
 - A. The door sweep should hit the floor approximately 1/8" evenly across door width, when door is in the closed position.
 - B. Turn oven on.
 - C. If air (or steam) blows out from underneath the door, door will need to be adjusted. If door sweep needs replacement or adjustment, contact your local Hobart office for service.

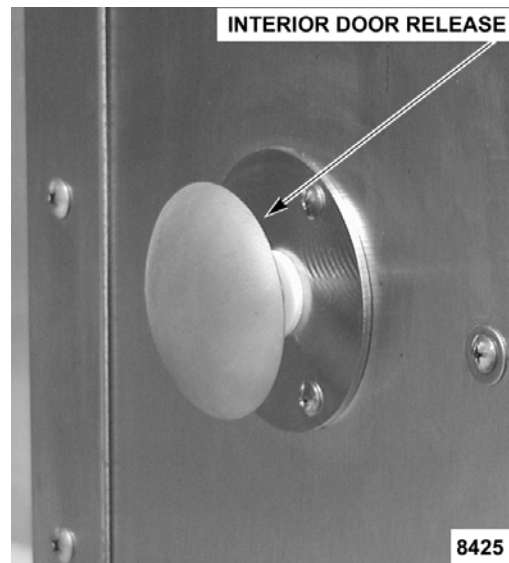


Fig. 7

3. Check interior door release (Fig. 7) for proper operation.

4. Check door switch for proper operation.

- A. When door switch actuator rod is in the down position (door open), the rod should extend 3/8" to 7/16" from the underside of the header and easily slide up ramp as door is closed (Fig. 8). Slide ramp should be positioned as shown. If not, re-form ramp as necessary.

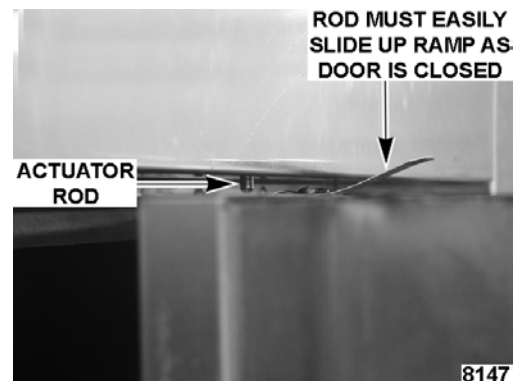


Fig. 8

Inspect Air Louvers

1. Check air louvers (shutters) (Fig. 9) inside oven and tighten any loose screws.
2. Check oven interior, tighten or replace loose or missing panel screws. Also check floor anchors.

Inspect Cavity Vent

1. Check cavity vent for proper operation.
 - A. Push VENT (Fig. 10) button on control panel to open vent and then push again to close vent.
 - B. Visually check that vent opens (Fig. 11) and closes (Fig. 12) when button is pressed.



Fig. 9



Fig. 10

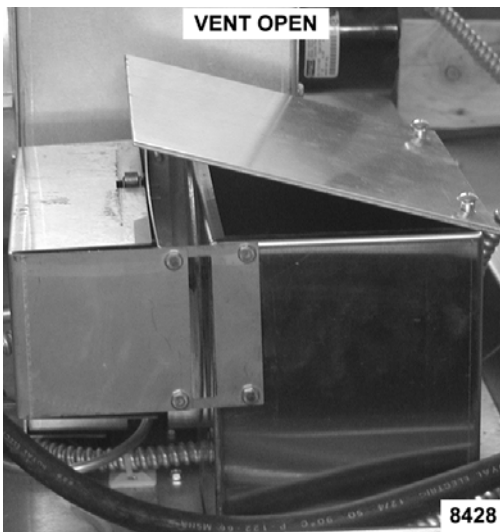


Fig. 11

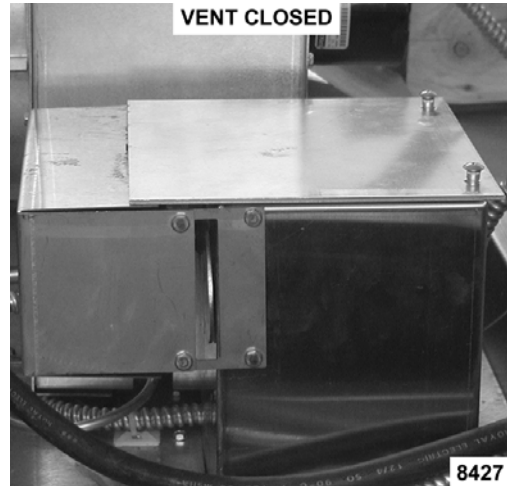


Fig. 12

Visually Inspect Electrical Connections

1. Inspect all wiring connections for discoloration. If discoloration is visible, contact your local Hobart Bakery Systems service.

Verify Ignition Module Safety Lockout Functions (Gas Only)

1. Verify ignition module safety lockout functions.
 - A. Turn off main gas supply to the oven.
 - B. Open control panel door to gain access to burner compartment area.
 - C. Turn the oven on.
 - D. Set the oven to call for heat and make sure convection fan is running.
 - E. Observe LED light through hole in control box cover (Fig.13). After trying to light the burner three times, the module should lockout. (See chart below.)
 - F. Turn main gas supply to the oven back on.
 - G. Set the oven to call for heat, making sure convection fan is running and the burner has established a flame.
 - H. Turn off main gas supply to the oven.
 - I. Observe LED light through hole in control box cover (Fig.13). The ignition module should go into lockout. (See chart below.)

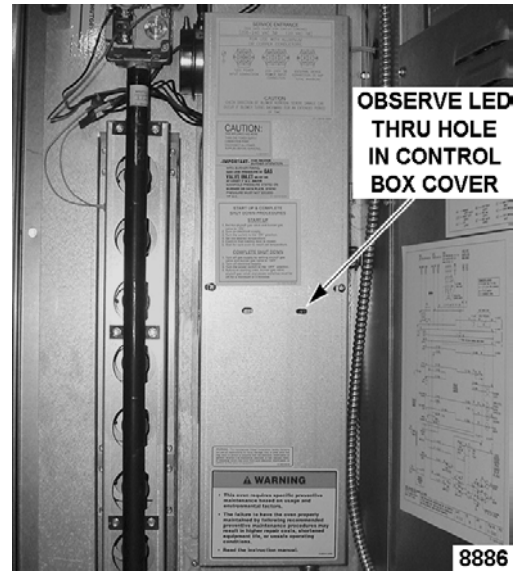


Fig. 13

LED DIAGNOSTIC INDICATOR CODES	
LED	LED
LED off	No Fault
LED illuminated	Module Fault
'1' Flash	Air Flow Fault
'2' Flash	Flame Fault No Call for Heat
'3' Flash	Ignition Module Lockout

- J. If the results have been obtained, proceed to step 2.
 - K. If the results have not been obtained, contact your local Hobart Systems Service office.
2. Verify hood exhaust air pressure switch (Fig. 14) operation.
 - A. Set oven control to call for heat and make sure convection fan is running.
 - B. Disconnect tubing from exhaust vent collar. Burner flame should go out.
 - C. Reconnect tubing. Burner should establish a flame. If not, contact your local Hobart Bakery Systems service office.



Fig. 14

3. Verify draft inducer pressure switch (Fig. 15) operation.
 - A. Set oven control to call for heat and make sure convection fan is running.
 - B. Disconnect tubing from draft inducer pressure switch (Fig. 15). Burner flame should go out.
 - C. Reconnect tubing. Burner should establish a flame. If not, contact your local Hobart Bakery Systems service office.

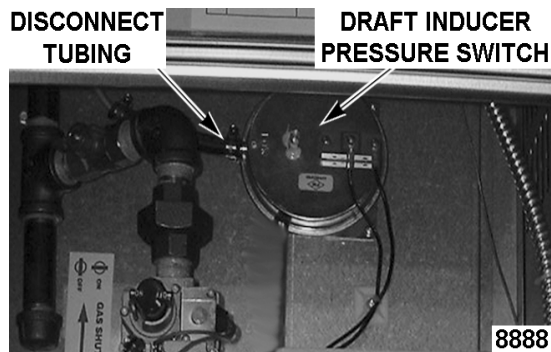


Fig. 15

Verify Operation of Steam

1. Check steam system for proper operation.
 - A. Turn the water supply on.
 - B. Turn oven on and set to normal bake temperature.
 - C. Allow to cycle three times to stabilize temperature.
 - D. Set control to call for steam.
 - E. Observe operation. If steam is not observed, contact your local Hobart 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 Preventive Maintenance Checklist for your records.

COPY AS NEEDED

MODEL/SERIAL NUMBERS

**RECOMMENDED OWNER
PREVENTIVE MAINTENANCE CHECKLIST**

BAKERY RACK OVENS - GAS

**CHECK FOR PROPER OPERATION OR CLEAN.
CALL FOR SERVICE AS NECESSARY**

Inspect oven lamps																				
Clean and vacuum components and burner areas																				
Inspect rack lift and rotation assemblies																				
Inspect door components																				
Inspect air louvers																				
Inspect cavity vent																				
Visually inspect electrical connections																				
Verify ignition module safety lockout functions																				
Verify operation of steam																				

√ =PROCESS COMPLETED

PM Frequency: Bi-monthly
Type of Gas Natural Gas _____ Propane _____

Location: _____ Store No. _____

Inspector: _____ Date Completed: _____

Service Notified for Necessary Repairs: _____
(Date)

Comments:

(Inspector Signature)

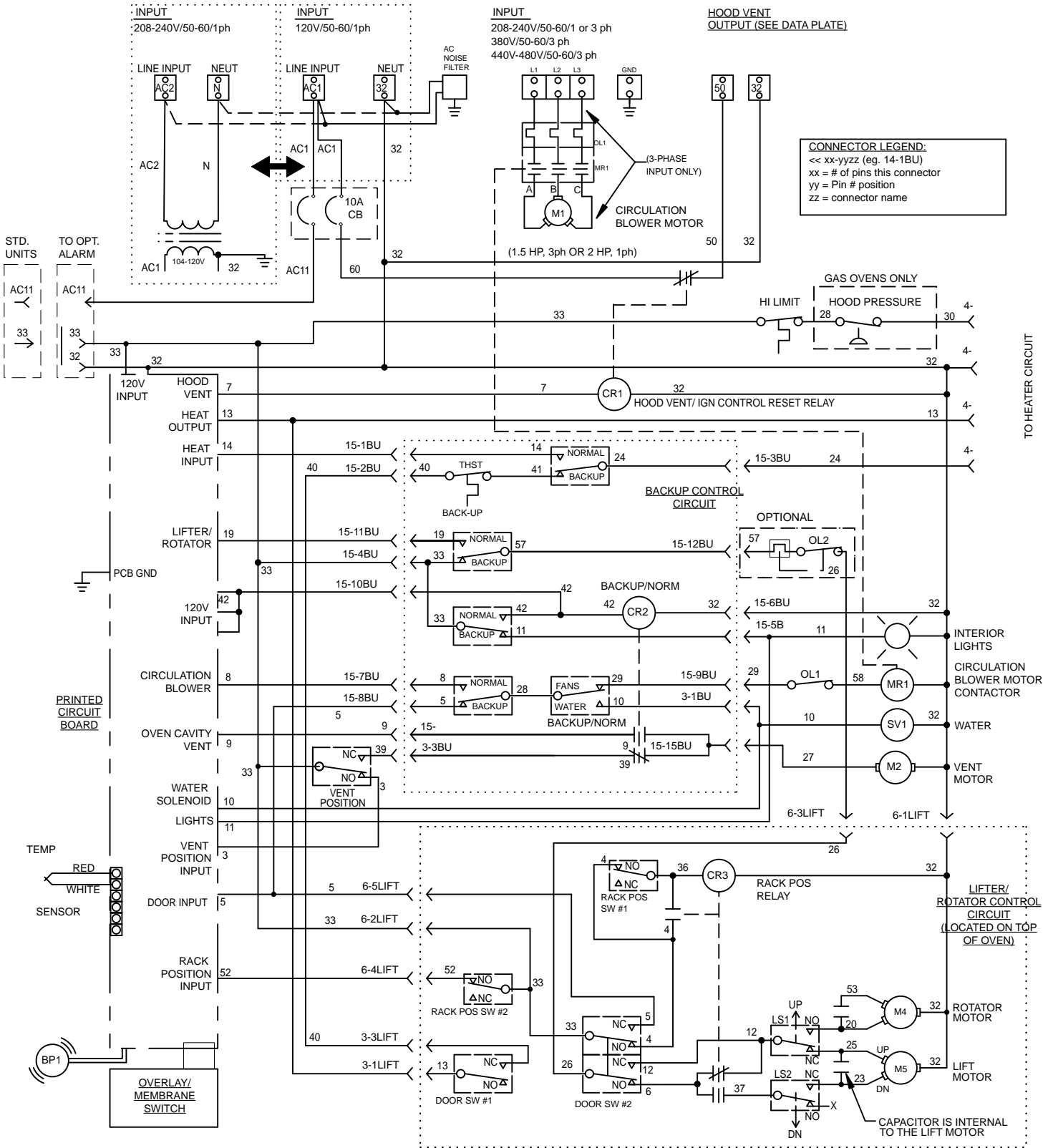
NOTES

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NOTES

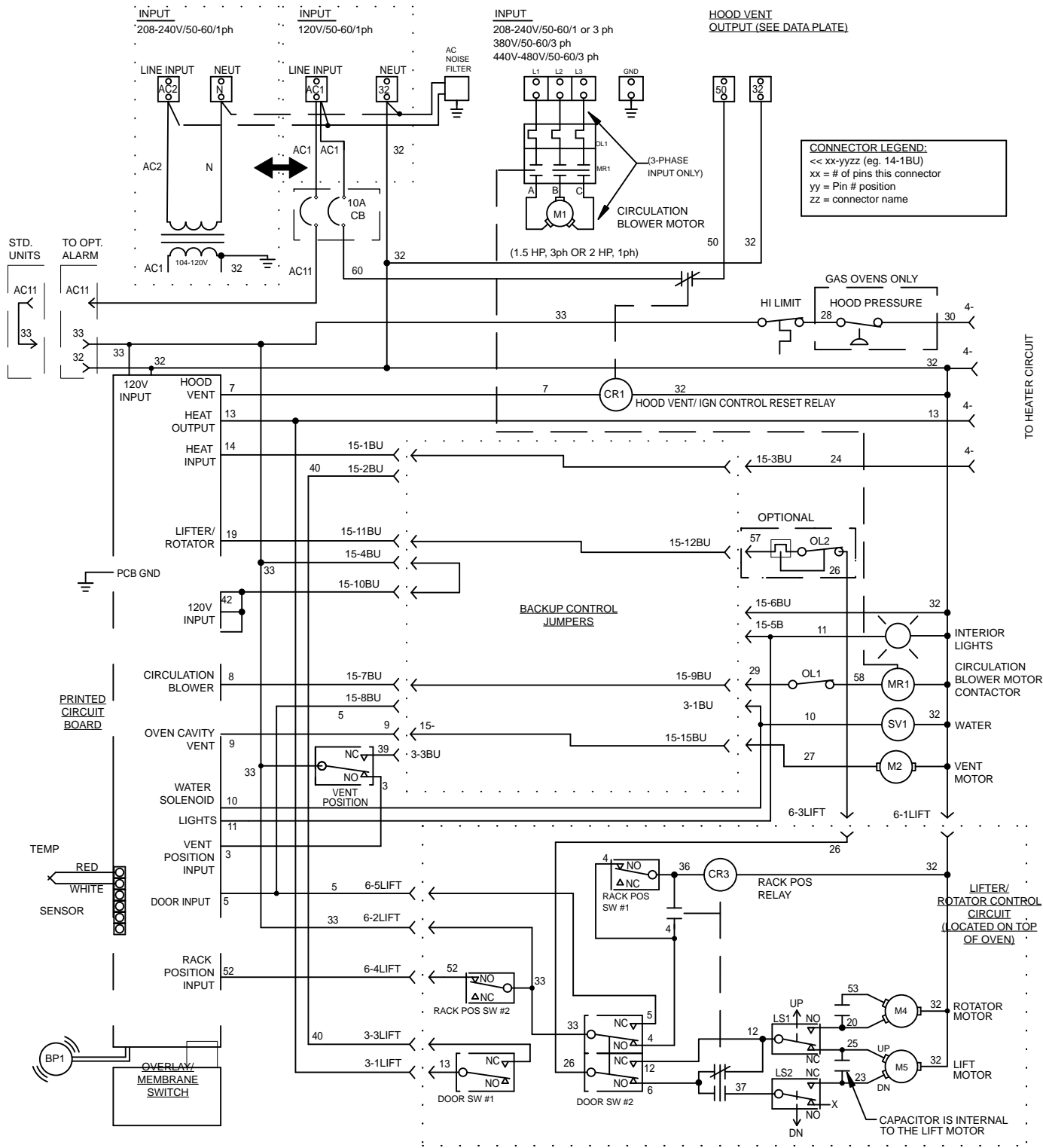
SCHEMATIC, W/ BACK-UP CONTROL

OVEN CONDITION FOR SCHEMATIC AS SHOWN:
 OVEN ON, DOOR OPEN, LIFT IN LOADING POSITION,
 CAVITY VENT CLOSED

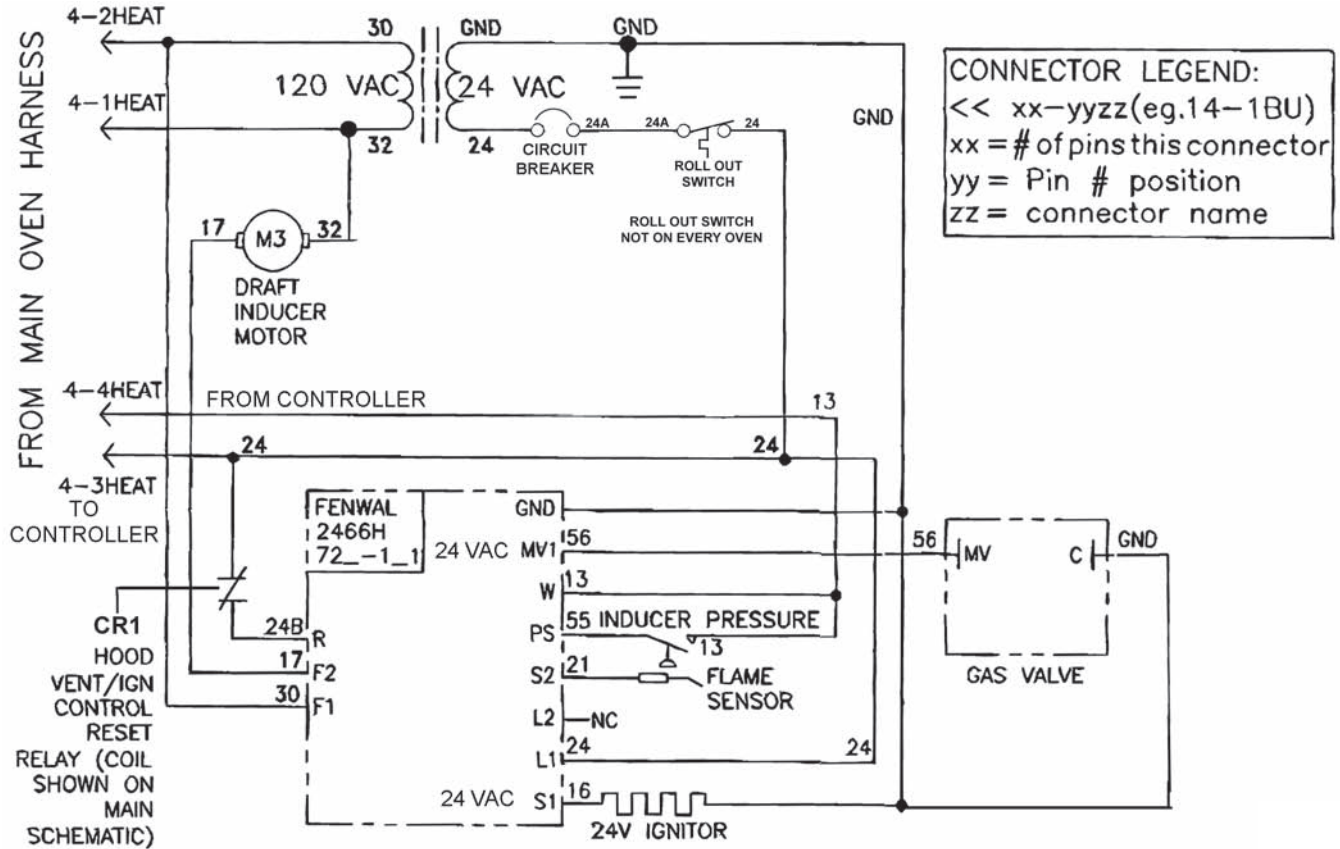


SCHEMATIC, W/O BACK-UP CONTROL

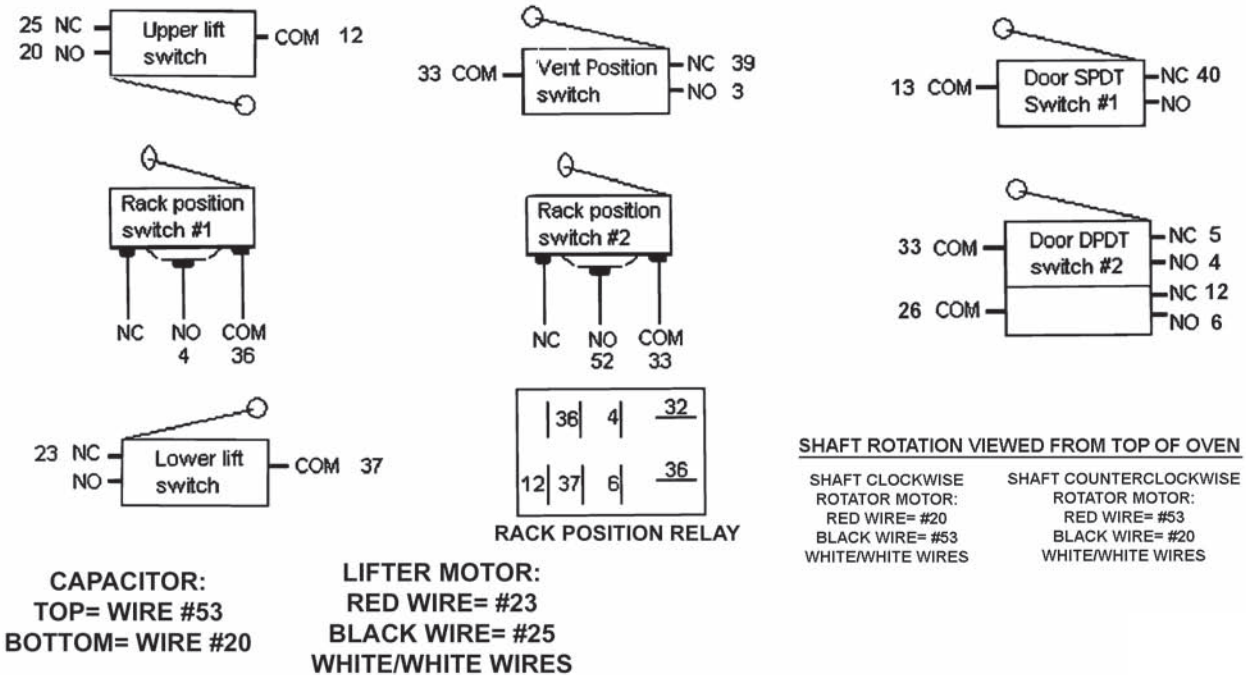
OVEN CONDITION FOR SCHEMATIC AS SHOWN:
 OVEN ON, DOOR OPEN, LIFT IN LOADING POSITION,
 CAVITY VENT CLOSED

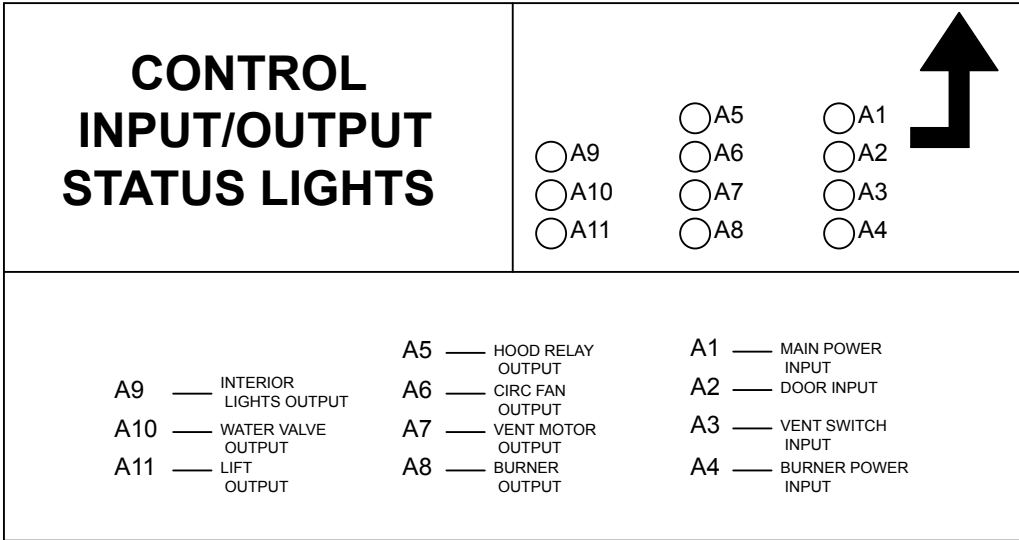


HEAT CIRCUIT - BURNER



LIFTER, RACK, VENT, DOOR SWITCHES & COMPONENTS WIRING DIAGRAMS





DERIVED FROM 01-100V16-0584A



CATALOG OF REPLACEMENT PARTS



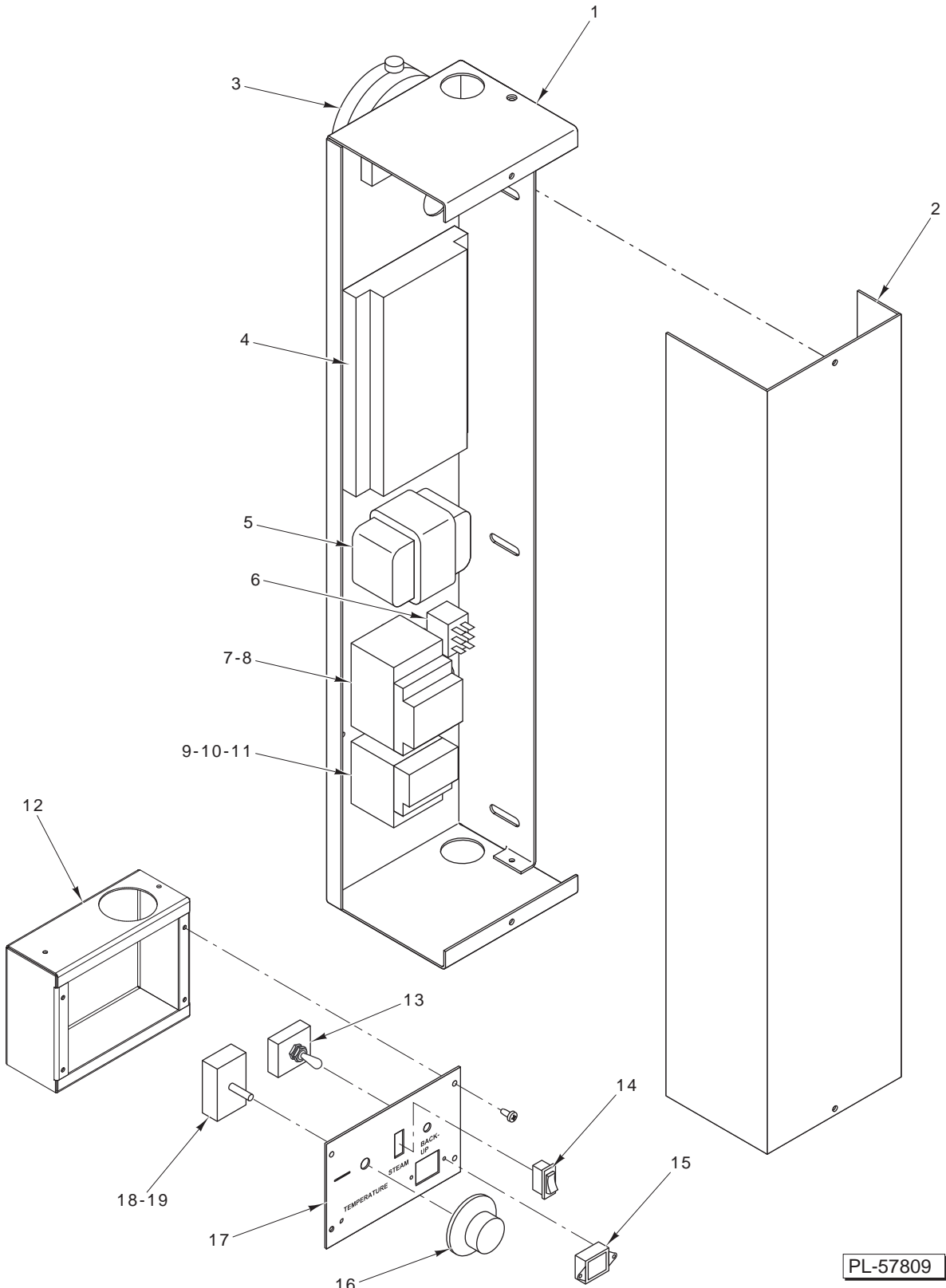
HBA SERIES GAS RACK OVEN

HBA1G
HBA2G

ML-132358
ML-132280

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40	STEAMER ASSEMBLY (ML-132358)
41	STEAMER ASSEMBLY (ML-132280)
43	GAS BURNER AND HEAT CIRCULATION (ML-132358)
45	GAS BURNER AND HEAT CIRCULATION (ML-132280)
47	EXTERIOR WATER SUPPLY
49	GAS SUPPLY PLUMBING
51	VENTING



COMPONENT BOX (ML-132358)

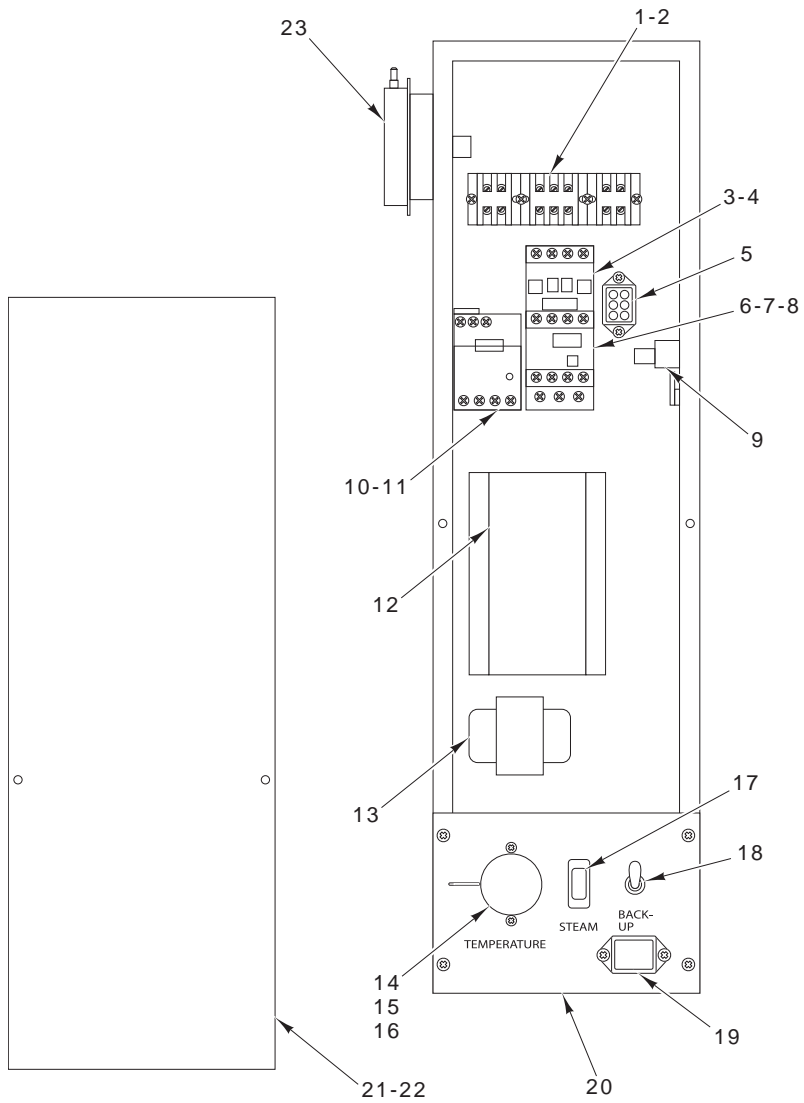
PL-57809

COMPONENT BOX (ML-132358)

ILLUS. PL-57809	PART NO.	NAME OF PART	AMT.
1	01-1M5439-00001	Box – Component Panel.....	1
2	01-1M5440-00001	Cover – Component Panel.....	1
3	01-1M2824-00001	Switch – Pressure.....	1
4	01-1000V9-00170	Control – Ignition (3 TFI, No Reset).....	1
*5	01-100V10-00251	Transformer (120-24 V.) (With Reset) (Current Construction).....	1
6	01-1000V6-00070	Relay – DPDT (1/4 Hp., 120 VAC) (Fan).....	1
7	01-1000V6-00231	Contactor – Blower Circulation (208-240 V., 3 Ph.).....	1
8	01-1000V6-00233	Contactor – Blower Circulation (208-240 V., 1 Ph.).....	1
9	01-1000V6-00232	Overload – Blower Circulation (208-240 V., 4-6 Amp., 3 Ph.).....	1
10	01-1000V6-00234	Overload – Blower Circulation (208-240 V., 7-10 Amp., 1 Ph.).....	1
11	01-1000V6-00235	Overload – Blower Circulation (480 V., 1.2-2.5 Amp., 3 Ph.).....	1
12	01-1M5493-00001	Box – Back-up Controls.....	1
13	01-1000V6-00220	Switch – Toggle 4 PDT (Back-Up Controls).....	1
14	01-1000V6-00221	Switch – MOM Transfer (Back-Up Controls).....	1
15	01-1000V6-00070	Relay – DPDT (1/4 Hp., 120 VAC) (Back-Up Controls).....	1
16	01-100V18-00149	Knob – Thermostat (Back-Up Controls).....	1
17	01-1M5084-00001	Plate – Backup Control ID (Back-Up Controls).....	1
18	01-1M5083-00001	Backup Control Unit (Incls. Items 13 thru 17).....	1
**19	01-1000V6-00265	Thermostat – 500 Deg.	1

*On previous construction machines, use Fuse 250 V., 3.0 Amp. purchased locally.

**Machines built before 8/25/06 must order item 18 for replacement.



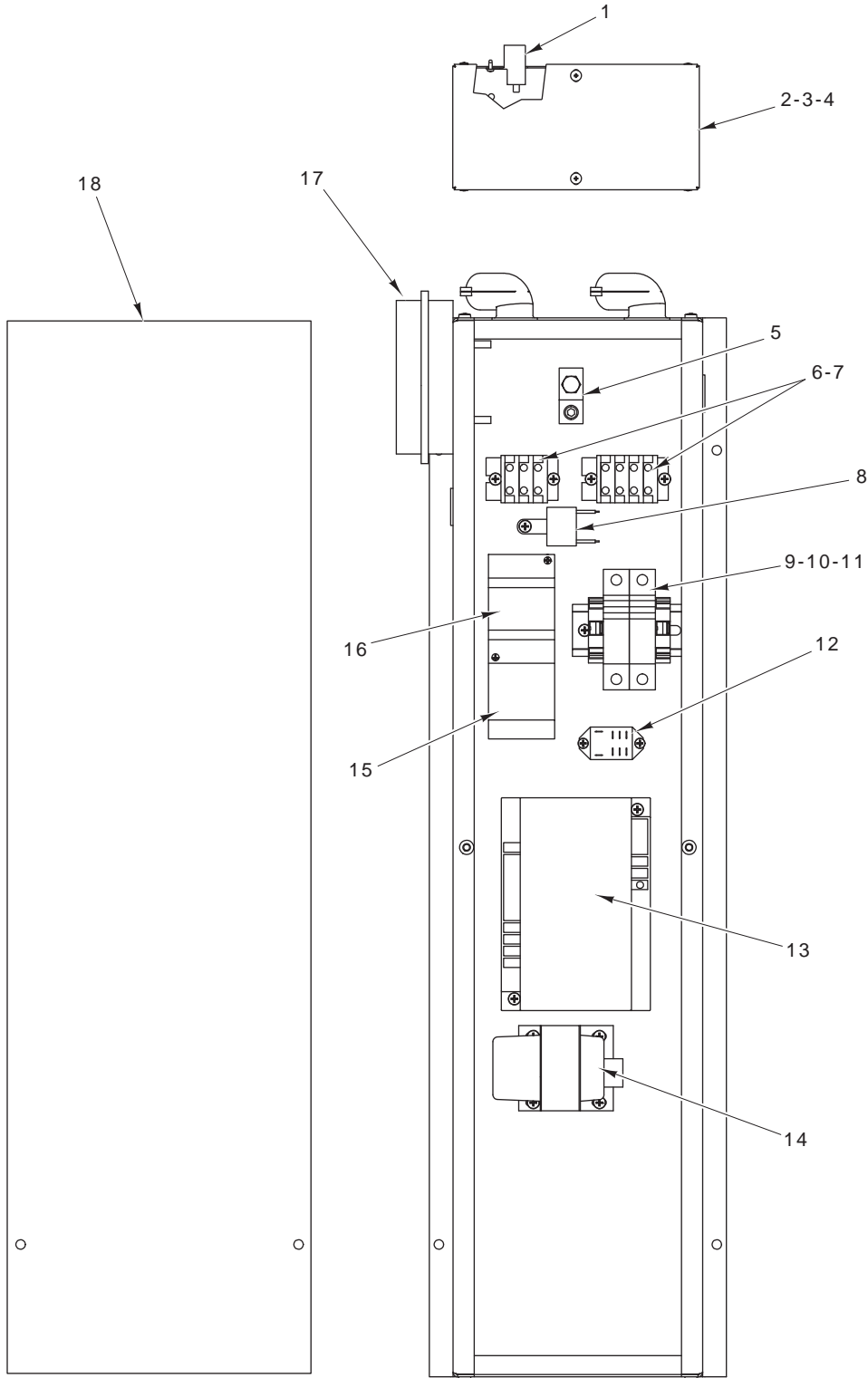
PL-57961

**COMPONENT BOX (ML-132280)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

**COMPONENT BOX (ML-132280)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

ILLUS. PL-57961	PART NO.	NAME OF PART	AMT.
1	01-1000V5-00105	Terminal – Section (600 V.) (Flat Base)	7
2	01-1000V5-00106	End – Section (600 V.) (Flat Base)	3
3	01-1000V6-00231	Contactor – Blower Circulation (3 Ph.)	1
4	01-1000V6-00233	Contactor – Blower Circulation (1 Ph.)	1
5	01-1000V6-00271	Relay – DPDT (1/2 Hp., 120 VAC) (Fan).....	1
6	01-1000V6-00232	Overload – Blower Circulation (208-240 V., 4-6 Amp., 3 Ph.).....	1
7	01-1000V6-00234	Overload – Blower Circulation (208-240 V., 7-10 Amp., 1 Ph.).....	1
8	01-1000V6-00235	Overload – Blower Circulation (480 V., 1.2-2.5 Amp., 3 Ph.).....	1
9	01-1000V6-00118	Thermostat – Hi Limit (550 Deg.).....	1
10	01-1000V6-00189	Overload (0.8-1.2 Amp.) (Lift & Rotate)	1
11	01-1000V6-00188	Base – Relay Overload.....	1
12	01-1000V9-00170	Control – Ignition (3 TFI, No Reset)	1
*13	01-100V10-00251	Transformer (120-24 V.) (With Reset).....	1
14	01-100V18-00149	Knob – Thermostat (Back-Up Controls).....	1
**15	01-1000V6-00265	Thermostat – 500 Deg.	1
16	01-1M5083-00001	Backup Control Unit (Incls. Items 13, 14, 15, 17, 18, & 19).....	1
17	01-1000V6-00221	Switch – MOM Transfer (Back-Up Controls).....	1
18	01-1000V6-00220	Switch – Toggle 4 DPT (Back-Up Controls)	1
19	01-1000V6-00271	Relay – DPDT (1/2 Hp., 120 VAC) (Back-Up Controls).....	1
20	01-1M5084-00001	Plate – Backup Control ID (Back-Up Controls).....	1
21	01-1M5090-00001	Cover – Component Box W/O Back-Up Unit (24 In.).....	1
22	01-1M5090-00002	Cover – Component Box W/Back-Up Unit (19.5 In.) (Shown).....	1
23	01-1M2824-00001	Switch – Pressure.....	1
	01-1000V5-00014	Tie – Cable.....	4
	01-100V17-00259	Plug – Pipe 3/8 In. NPT, PLTD (W/O Back-Up Unit).....	1

*On previous construction machines, use Fuse 250 V., 3.0 Amp. purchased locally.
**Machines built before 8/25/06 must order item 16 for replacement.



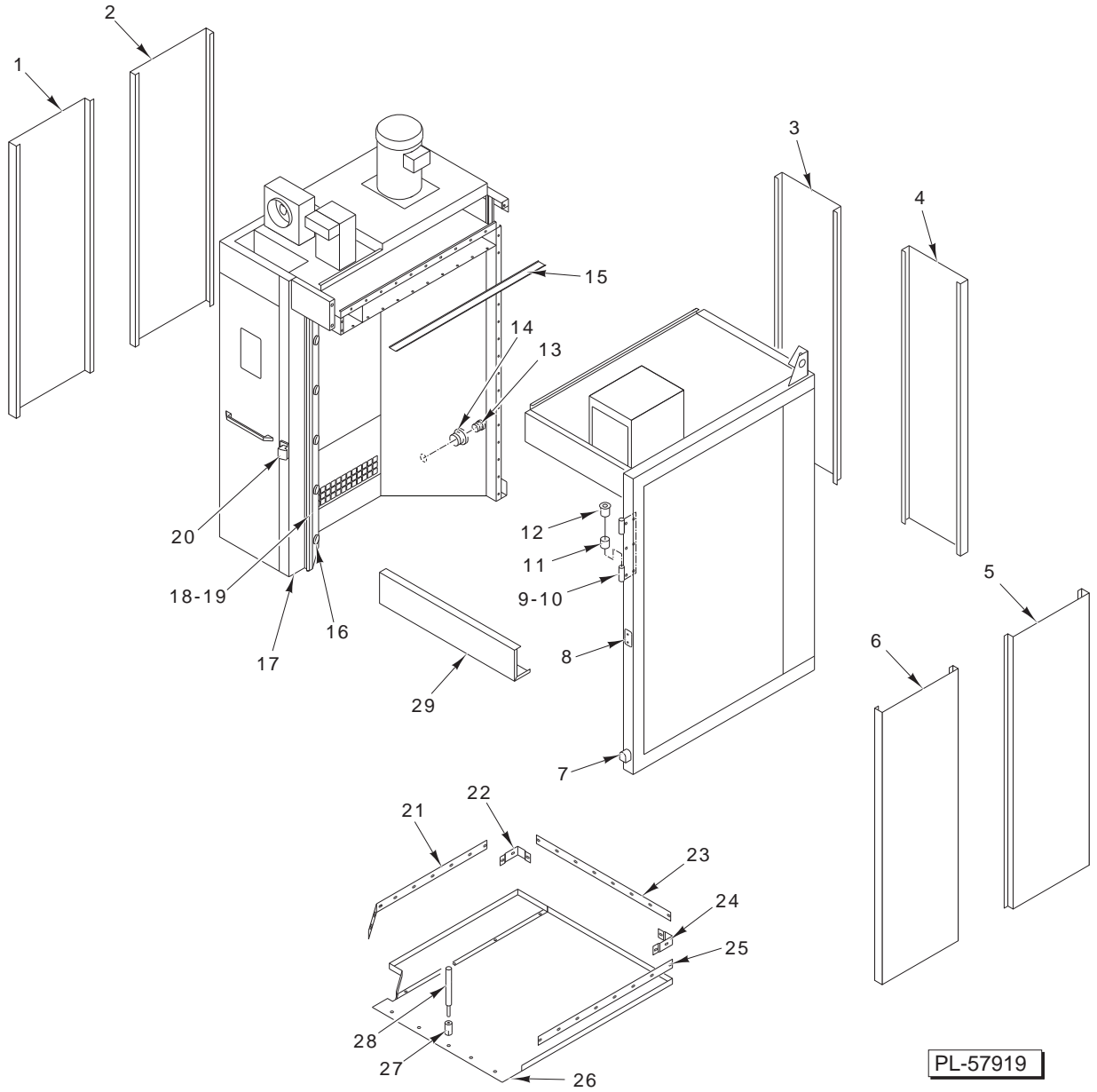
PL-57855

COMPONENT BOX (ML-132280)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)

**COMPONENT BOX (ML-132280)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57855			
1	01-1000V6-00118	Thermostat – Hi Limit (550 Deg.).....	1
2	01-1M5525-00002	Box – Junction (Incls. Items 1 & 4) (Machines Built Before 1/01/06).....	1
3	01-1M5525-00001	Box – Junction (Incls. Items 1 & 4) (Machines Built On or After 1/01/06).....	1
4	01-1M5525-00106	Cover – Junction Box.....	1
5	01-1000V5-00101	Lug – Grounding.....	1
6	01-1000V5-00105	Terminal – Section (600 V.) (Flat Base).....	7
7	01-1000V5-00106	End – Section (600 V.) (Flat Base).....	2
8	01-100V10-00242	Filter – EMI.....	1
*9	01-100V18-00115	Rail – Din.....	3 In.
10	01-1M5946-00001	Kit – Circuit Breaker Replacement.....	2
11	01-1000V5-00252	Stop – Din Rail End.....	2
12	01-1000V6-00271	Relay – D.P.D.T. (1/2 Hp., 120 VAC) (CIT).....	1
13	01-1000V9-00170	Control – Ignition (3 TFI, No Reset).....	1
14	01-100V10-00251	Transformer (120-24 V.) (With Reset).....	1
15	01-1000V6-00232	Overload – Blower Circulation (208-240 V., 4-6 Amp., 3 Ph.).....	1
16	01-1000V6-00231	Contacto – Blower Circulation (3 Ph.).....	1
17	01-1M2824-00001	Switch – Pressure.....	1
18	01-1M5677-00001	Cover – Electric Module (Without Back-Up Controls).....	1
	01-1M5677-00002	Cover – Component Box (Back-Up Controls).....	1
	01-1M5083-00001	Backup Control Unit.....	1

*Sold Per Inch



CABINET (ML-132358)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)

**CABINET (ML-132358)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

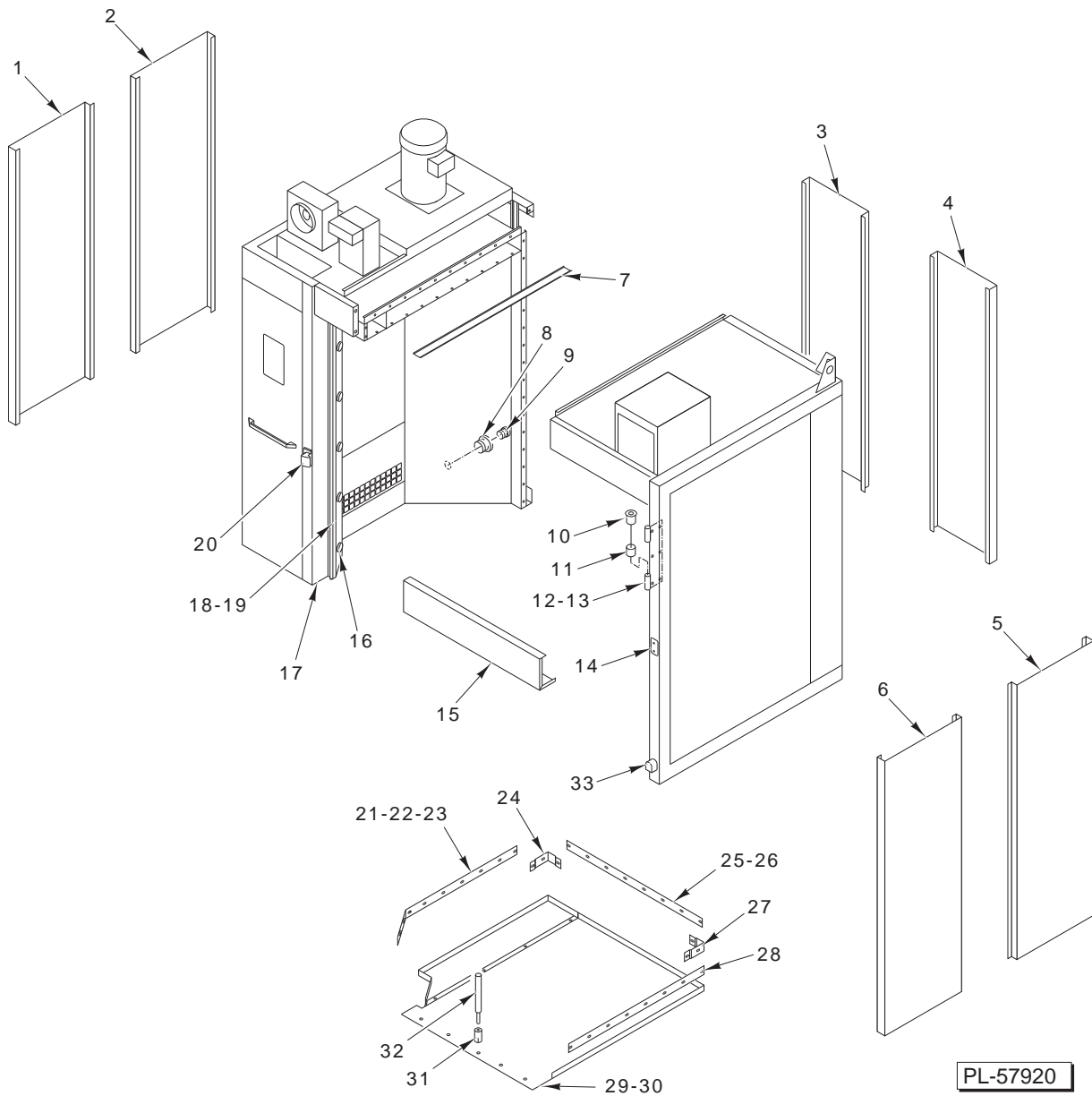
ILLUS. PL-57919	PART NO.	NAME OF PART	AMT.
1	01-1M2120-00010	Skin – Outer.....	1
2	01-1M2120-00009	Skin – Outer.....	1
3	01-1M2120-00010	Skin – Outer.....	1
4	01-1M2120-00009	Skin – Outer.....	1
5	01-1M2120-00010	Skin – Outer.....	1
6	01-1M2120-00009	Skin – Outer.....	1
7	01-100V17-00301	Ell – 2.5 x 45 Deg. Blk.	1
8	01-1M1711-0003C	Plate – Cover Latch	1
****9	01-1M5918-00001	Hinge – Door (Female) (Machines Built On or After 2/01/07)	2
****10	01-1M5918-00002	Hinge Assy. – Door (Machines Built On or After 2/01/07)	2
11	01-1000V0-00031	Bearing – (Nylon) (W/Shoulder).....	4
12	01-1000V0-00038	Bearing – Journal (Nylon)	4
13	01-100V17-00259	Plug – Pipe 3/8 NPT (Brass)	1
14	01-100V17-00266	Bushing 3/8 NPT x 3/4 NPT (Brass).....	1
**15	01-100V21-00056	Tape – Fiberglass	AR
***16	01-1000V7-00027	Lamp – Oven (Complete) (Lens and Base)	5
17	01-1M2335-00001	Wheel (For Installation).....	1
18	01-1M5289-00003	Gasket – Loading Door (Top).....	1
19	01-1M5289-00001	Gasket – Loading Door (Side)	2
20	01-100V18-0120A	Strike – Chrome Plated.....	1
21	01-1M2072-00004	Trim – Floor (38 In.)	1
22	01-1M2071-00002	Joint – Corner Floor Trim	AR
23	01-1M2072-00001	Trim – Floor (31 In.)	1
24	01-1M2071-00001	Joint – Corner Floor Trim	AR
25	01-1M2072-00002	Trim – Floor (36 In.)	1
26	01-1M2086-00001	Floor.....	1
27	01-1000V4-00073	Anchor – Drop In.....	9
28	01-1000V4-0073A	Tool – Setting	1
29	01-1M5430-00001	Skin – Outer Header	1
*	01-100V21-00073	Tape – Silicone Sponge (Use With Items 21 thru 25)	AR
	01-1000V4-00074	Mach. Screw 1/4-20 x 3/4 Phil. Flat Hd.....	4
	01-1M2346-00001	Collar – Door Switch	1

*Sold Per Inch

**Sold Per Foot

***Replacement bulb is standard 40 W. appliance bulb purchased locally.

****Machines built before 2/01/07 must order items 9 & 10.



CABINET (ML-132358)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)

**CABINET (ML-132358)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)**

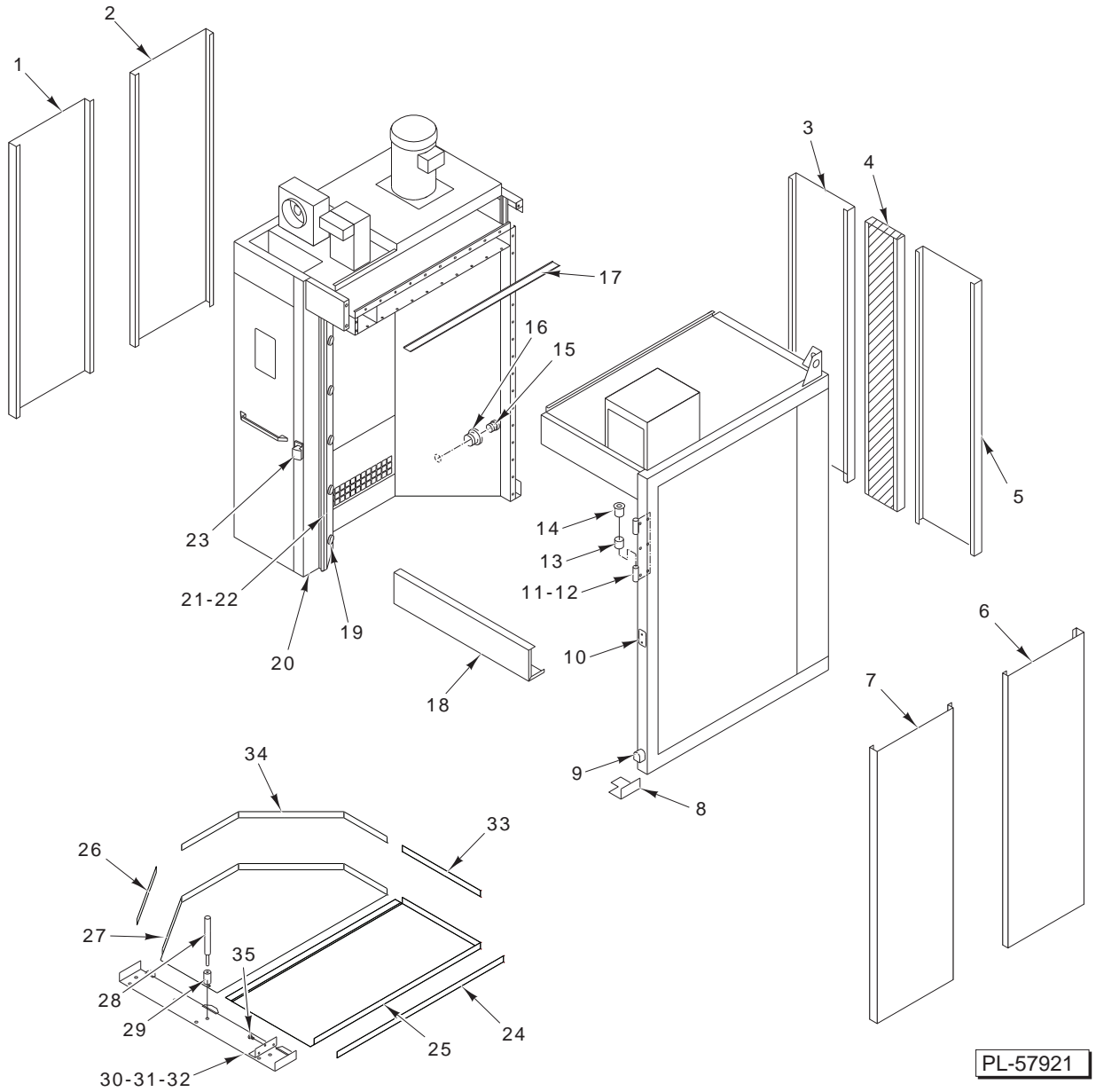
ILLUS. PL-57920	PART NO.	NAME OF PART	AMT.
1	01-1M5672-00002	Skin – Outer.....	1
2	01-1M5672-00001	Skin – Outer.....	1
3	01-1M5672-00002	Skin – Outer.....	1
4	01-1M5672-00001	Skin – Outer.....	1
5	01-1M5672-00002	Skin – Outer.....	1
6	01-1M5672-00001	Skin – Outer.....	1
**7	01-100V21-00056	Tape – Fiberglass.....	AR
8	01-100V17-00266	Bushing 3/8 NPT x 3/4 NPT (Brass).....	1
9	01-100V17-00259	Plug – Pipe 3/8 NPT (Brass).....	1
10	01-1000V0-00038	Bearing – Journal (Nylon).....	4
11	01-1000V0-00031	Bearing – (Nylon) (W/Shoulder).....	4
****12	01-1M5918-00001	Hinge – Door (Female) (Machines Built On or After 2/01/07).....	2
****13	01-1M5918-00002	Hinge Assy. – Door (Machines Built On or After 2/01/07).....	2
14	01-1M1711-0003C	Plate – Cover Latch.....	1
15	01-1M5430-00001	Skin – Outer Header.....	1
***16	01-1000V7-00027	Lamp – Oven (Complete) (Lens and Base).....	5
17	01-1M2335-00001	Wheel (For Installation).....	1
18	01-1M5289-00003	Gasket – Loading Door (Top).....	1
19	01-1M5289-00001	Gasket – Loading Door (Side).....	2
20	01-100V18-0120A	Strike – Chrome Plated.....	1
21	01-1M5872-00001	Floor Trim Kit (Machines Built On or After 11/01/07).....	1
22	01-1M2073-00004	Body – Floor Trim (Machines Built Before 11/01/07).....	1
23	01-1M2071-00102	Body – Joiner Corner (Machines Built Before 11/01/07).....	1
24	01-1M5872-00001	Floor Trim Kit (Machines Built On or After 11/01/07).....	1
25	01-1M5872-00102	Trim – Floor Rear (Machines Built On or After 11/01/07).....	1
26	01-1M5872-00001	Floor Trim Kit (Machines Built On or After 11/01/07).....	1
27	01-1M5872-00001	Floor Trim Kit (Machines Built On or After 11/01/07).....	1
28	01-1M5872-00001	Floor Trim Kit (Machines Built On or After 11/01/07).....	1
29	01-1M2086-00001	Floor (Machines Built Before 11/01/07).....	1
30	01-1M5869-00001	Floor – Single (Machines Built On or After 11/01/07).....	1
31	01-1000V4-00073	Anchor – Drop In.....	9
32	01-1000V4-0073A	Tool – Setting.....	1
33	01-100V17-00301	EII – 2.5 x 45 Deg. Blk.	1
*	01-100V21-00073	Tape – Silicone Sponge (Use With Items 21 thru 28).....	AR
	01-1000V4-00074	Mach. Screw 1/4-20 x 3/4 Phil. Flat Hd.....	4
	01-1M2346-00001	Collar – Door Switch.....	1

*Sold Per Inch

**Sold Per Foot

***Replacement bulb is standard 40 W. appliance bulb purchased locally.

****Machines built before 2/01/07 must order items 12 & 13.



PL-57921

**CABINET (ML-132280)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

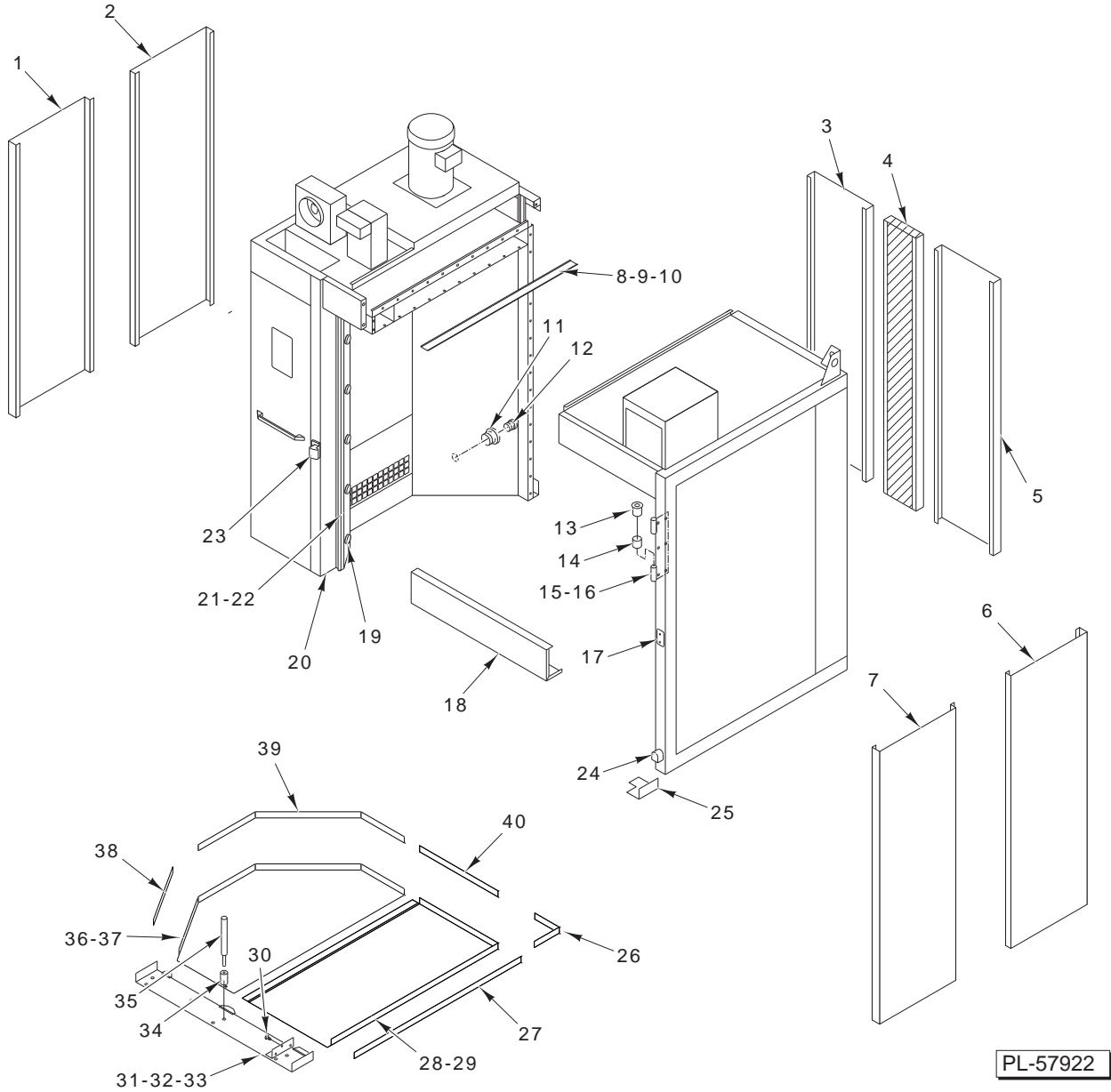
**CABINET (ML-132280)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

ILLUS. PL-57921	PART NO.	NAME OF PART	AMT.
1	01-1M2120-00011	Skin – Outer (Non-Symmetrical Flanges).....	1
2	01-1M2120-00012	Skin – Outer (Symmetrical Flanges).....	1
3	01-1M5267-00001	Skin – Outer Drain.....	1
4	01-1M5672-00002	Skin – Outer Split Assy.....	1
5	01-1M2120-00004	Skin – Outer.....	1
6	01-1M2120-00012	Skin – Outer (Symmetrical Flanges).....	1
7	01-1M2120-00011	Skin – Outer (Non-Symmetrical Flanges).....	1
8	01-1M5285-00001	Jamb – Stop.....	1
9	01-100V17-00301	Ell – 2.5 x 45 Deg. Blk.	1
10	01-1M1711-0003C	Plate – Cover Latch.....	1
***11	01-1M5918-00001	Hinge – Door (Female) (Machines Built On or After 2/01/07).....	2
***12	01-1M5918-00002	Hinge Assy. – Door (Machines Built On or After 2/01/07).....	2
13	01-1000V0-00031	Bearing – (Nylon) (W/Shoulder).....	4
14	01-1000V0-00038	Bearing – Journal (Nylon).....	4
15	01-100V17-00259	Plug – Pipe 3/8 NPT (Brass).....	1
16	01-100V17-00266	Bushing 3/8 NPT x 3/4 NPT (Brass).....	1
*17	01-100V21-00056	Tape – Fiberglass.....	AR
18	01-1M5030-00001	Skin – Outer Header.....	1
**19	01-1000V7-00027	Lamp – Oven (Complete) (Lens and Base).....	5
20	01-1M2335-00001	Wheel (For Installation).....	1
21	01-1M5289-00002	Gasket – Loading Door 50 In. (Top).....	1
22	01-1M5289-00001	Gasket – Loading Door 83 In. (Side).....	2
23	01-100V18-0120A	Strike – Chrome Plated.....	1
24	01-1M2072-00003	Trim – Floor (46 In.).....	1
25	01-1M5564-00002	Skin – Floor (RH).....	1
26	01-1M5004-00003	Trim – Floor.....	1
27	01-1M5564-00001	Skin – Floor (LH).....	1
28	01-1000V4-0073A	Tool – Setting.....	1
29	01-1000V4-00073	Anchor – Drop-in.....	9
30	-	Screw 1/4-20 x 1/2 or 1 (As Needed).....	AR
31	01-1M5610-00201	Shim – Jamb Plate (Not Shown).....	AR
32	01-1M5570-00001	Threshold Weldment.....	1
33	01-1M5004-00001	Trim – Floor.....	1
34	01-1M5004-00002	Trim – Floor.....	1
35	-	Screw 10-32 Phil. Hd. (SST).....	6
	01-1000V4-00074	Mach. Screw 1/4-20 x 3/4 Phil. Hd.....	4
	01-1M2346-00001	Collar – Door Switch.....	1
	01-1M5610-00002	Kit – Threshold Installation (Incls. Items 28 thru 32, & 35).....	1
	01-1M2211-00002	Skin – Ceiling.....	1
	01-1M2131-00007	Top – False (Ceiling).....	1
	01-1M2341-00002	Angle – Hood Trim.....	1

*Sold Per Foot

**Replacement bulb is standard 40 W. appliance bulb purchased locally.

***Machines built before 2/01/07 must order items 11 & 12.



CABINET (ML-132280)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)

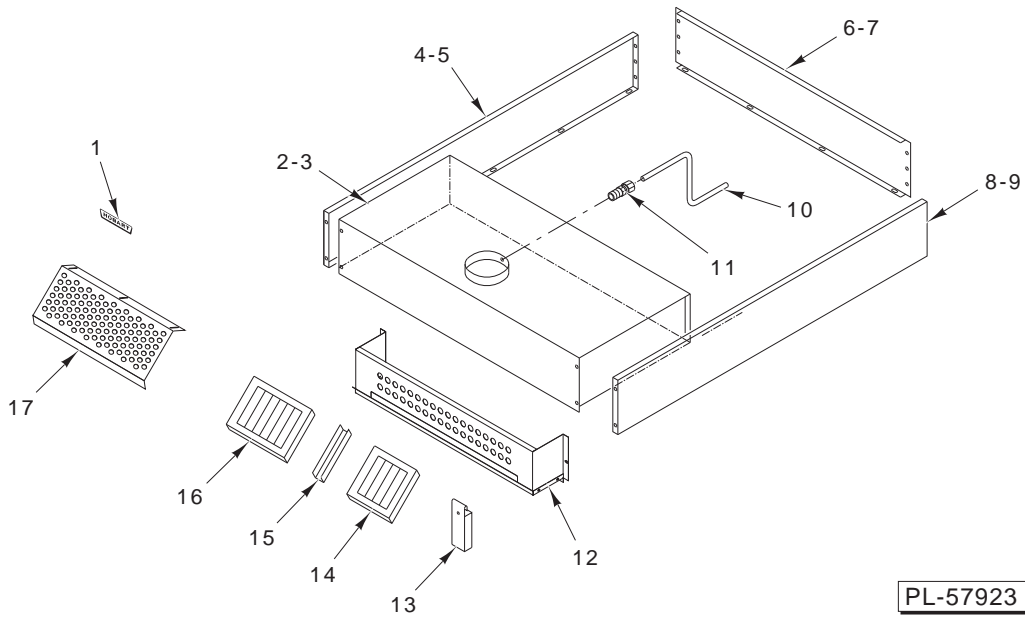
**CABINET (ML-132280)
(CURRENT CONSTRUCTION ON OR AFTER 8/1/05)**

ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-57922		
1	01-1M5672-00003	Skin – Outer (Non-Symmetrical Flanges) (31 In.).....	1
2	01-1M5672-00001	Skin – Outer (Symmetrical Flanges) (20 In.)	1
3	01-1M5672-00004	Skin – Outer Drain	1
4	01-1M5672-00005	Panel – Outer Wall Split.....	1
5	01-1M5672-00105	Skin – Outer Split.....	1
6	01-1M5672-00001	Skin – Outer (Symmetrical Flanges) (20 In.)	1
7	01-1M5672-00003	Skin – Outer (Non-Symmetrical Flanges) (31 In.).....	1
*8	01-100V21-00056	Tape – Fiberglass	AR
9	01-1000V4-00283	Screw 1/4-20 x 3/4 Hex Washer Hd., Serrated Flange (SST).....	AR
10	01-1000V4-00284	Screw 10-32 x 3/4 Hex Washer Hd., Serrated Flange (SST)	AR
11	01-100V17-00266	Bushing 3/8 NPT x 3/4 NPT (Brass).....	1
12	01-100V17-00259	Plug – Pipe 3/8 NPT (Brass)	1
13	01-1000V0-00038	Bearing – Journal (Nylon)	4
14	01-1000V0-00031	Bearing – (Nylon) (W/Shoulder).....	4
***15	01-1M5918-00001	Hinge – Door (Female) (Machines Built On or After 12/01/07)	2
***16	01-1M5918-00002	Hinge Assy. – Door (Machines Built On or After 12/01/07)	2
17	01-1M1711-0003C	Plate – Cover Latch	1
18	01-1M5030-00001	Skin – Outer Header	1
**19	01-1000V7-00027	Lamp – Oven (Complete) (Lens and Base)	5
20	01-1M2335-00001	Wheel (For Installation).....	1
21	01-1M5289-00002	Gasket – Loading Door 50 In. (Top).....	1
22	01-1M5289-00001	Gasket – Loading Door 83 In. (Side)	2
23	01-100V18-0120A	Strike – Chrome Plated.....	1
24	01-100V17-00301	Ell – 2.5 x 45 Deg. Blk.	1
25	01-1M5285-00001	Jamb – Stop.....	1
26	01-1M2071-00003	Corner – Floor Trim Joiner.....	1
27	01-1M2072-00003	Trim – Floor (46 In.)	1
28	01-1M5564-00002	Skin – Floor (RH) (Machines Built Before 12/01/07).....	1
29	01-1M5928-00202	Skin – Floor (RH) (Machines Built On or After 12/01/07)	1
30	-	Screw 10-32 Phil. Hd. (SST).....	6
31	-	Screw 1/4-20 x 1/2 or 1 (As Needed).....	AR
32	01-1M5610-00201	Shim – Jamb Plate (Not Shown).....	AR
33	01-1M5570-00001	Threshold Weldment.....	1
34	01-1000V4-00073	Anchor – Drop-in.....	9
35	01-1000V4-0073A	Tool – Setting	1
36	01-1M5564-00001	Skin – Floor (LH) (Machines Built Before 12/01/07)	1
37	01-1M5928-00201	Skin – Floor Trim Joiner (LH) (Machines Built On or After 12/01/07).....	1
38	01-1M5004-00003	Trim – Floor.....	1
39	01-1M5004-00002	Trim – Floor.....	1
40	01-1M5004-00001	Trim – Floor.....	1
	01-1000V4-00074	Mach. Screw 1/4-20 x 3/4 Phil. Hd.....	4
	01-1M2346-00001	Collar – Door Switch	1
	01-1M5610-00002	Kit – Threshold Installation (Incls. Items 30 thru 35) (Machines Built Before 12/02/04)	1
	01-1M2211-00002	Skin – Ceiling.....	1
	01-1M2131-00007	Top – False (Ceiling).....	1
	01-1M2341-00002	Angle – Hood Trim	1
	01-1M5152-00001	Hardware Package – Double	1
	01-1M5152-00002	Hardware Package – Security	1
	01-1M5152-00003	Hardware Package – Single Split	1
	01-1M5152-00004	Hardware Package – Single Whole	1
	01-1M2549-00001	Insulation Kit – Double Split.....	1
	01-1M2549-00002	Insulation Kit – Single Split	1

*Sold Per Foot

**Replacement bulb is standard 40 W. appliance bulb purchased locally.

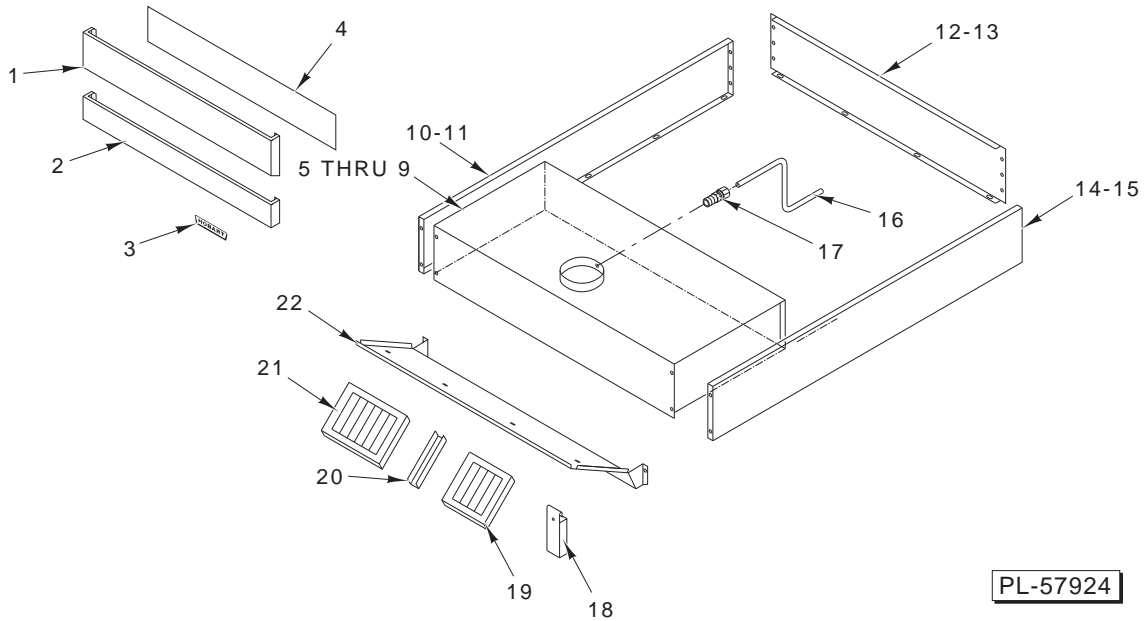
***Machines built before 2/01/07 must order items 15 & 16.



HOOD (ML-132358)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57923			
1	01-100V16-00531	Logo.....	1
2	01-1M5485-00001	Hood Assy. Type I (Incls. Items 12, 14, 15, & 16)	1
3	01-1M5485-00002	Hood Assy. Type II (Incls. Items 12 & 17)	1
4	01-1M5351-00001	Trim – Side (Machines Built Before 5/01/07)	1
5	01-1M5945-00101	Trim – Side Hood (Single Rack) (Machines Built On or After 5/01/07)	1
6	01-1M5352-00001	Trim – Rear (Machines Built Before 5/01/07).....	1
7	01-1M5945-00102	Trim – Rear Hood (Single Rack) (Machines Built On or After 5/01/07).....	1
8	01-1M5351-00001	Trim – Side (Machines Built Before 5/01/07)	1
9	01-1M5945-00101	Trim – Side Hood (Single Rack) (Machines Built On or After 5/01/07)	1
*10	01-100V17-00004	Tube 1/4 O.D. x 72 In. Lg. (Alum.).....	1
11	FP-078-49	Fitting – Tube (1/4 In.) (Brass).....	1
12	01-1M5489-00001	Baffle – Hood Assy.....	1
13	01-1M3032-00001	Cup – Hood Grease.....	1
14	01-100V18-00089	Filter – Hood 16 x 20 W/Drop (Type I Hood)	1
15	01-1M2247-00001	Filler – Filter (Type I Hood)	1
16	01-100V18-00088	Filter – Hood 16 x 16 W/Drop (Type I Hood)	2
17	01-1M5492-00001	Panel – Baffle (Type II Hood).....	1

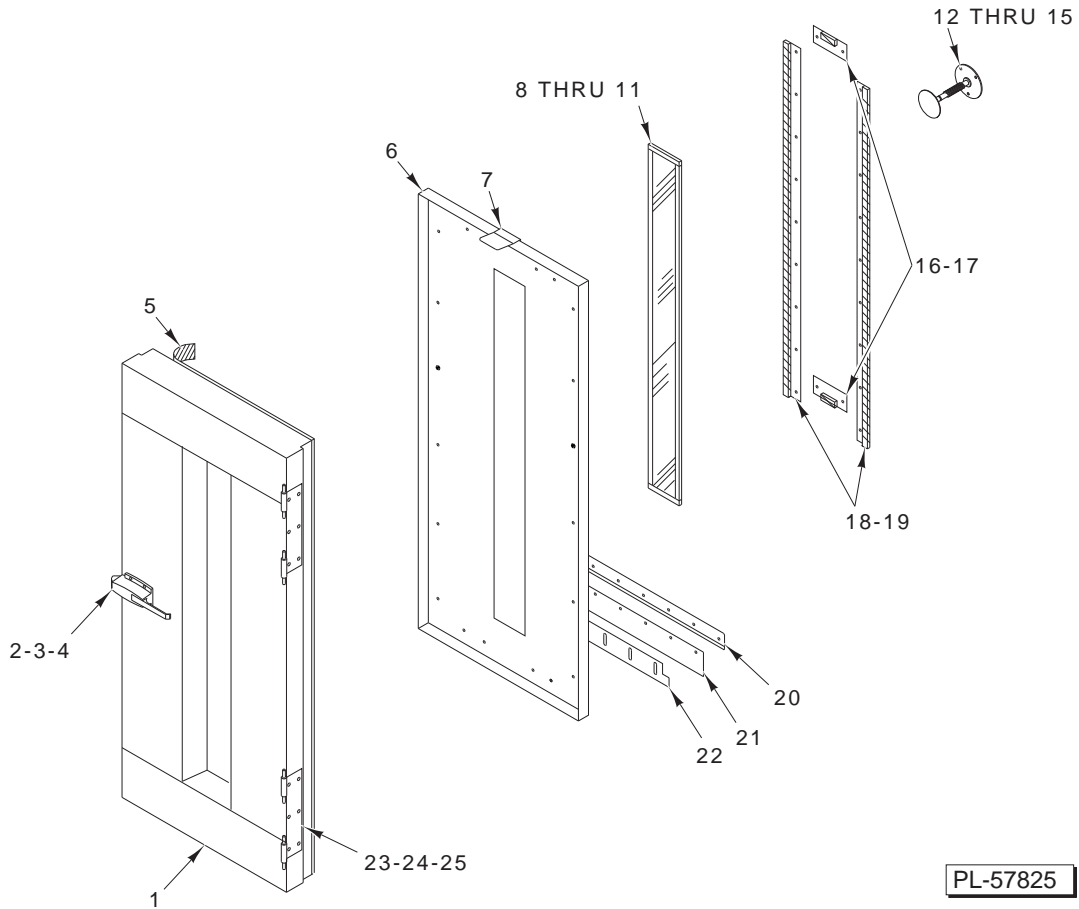
*Sold Per Inch



HOOD (ML-132280)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57924			
1	01-1M4547-00004	Trim – Hood (Upper) (Machines Built Before 6/1/03).....	1
2	01-1M4548-00004	Trim – Hood (Lower) (Machines Built Before 6/1/03).....	1
3	01-100V16-00531	Logo.....	1
4	01-1M5148-00002	Cover – Facia Trim (Machines Built Before 6/1/03).....	2
5	01-1M5378-00003	Hood Assy. (Machines Built Before 8/1/05).....	1
6	01-1M5681-00001	Hood Assy. (Machines Built On or After 8/1/05).....	1
7	01-100V13-00134	Box – Filter (19 3/4 x 15 9/16) (Type I Hood).....	1
8	01-100V13-00135	Plenum – Panel Box (15 9/16 x 1) (Type II Hood).....	1
9	01-1M5147-00002	Panel – Plenum (Type II Hood).....	2
10	01-1M5351-00002	Trim – Side (Machines Built After 6/1/03).....	1
11	01-1M5945-00201	Trim – Side (Double Rack).....	1
12	01-1M5352-00002	Trim – Rear.....	1
13	01-1M5945-00202	Trim – Rear (Double Rack).....	1
14	01-1M5351-00002	Trim – Side (Machines Built After 6/1/03).....	1
15	01-1M5945-00201	Trim – Side (Double Rack).....	1
*16	01-100V17-00004	Tube 1/4 O.D. x 72 In. Lg. (Alum.).....	1
17	FP-078-49	Fitting – Tube (1/4 In.) (Brass).....	1
18	01-1M3032-00001	Cup – Hood Grease.....	1
19	01-100V18-00089	Filter – Hood 16 x 20 W/Drop (Type I Hood).....	1
20	01-1M2247-00002	Filler – Filter.....	1
21	01-100V18-00088	Filter – Hood 16 x 16 W/Drop (Type I Hood).....	3
22	01-1M5140-00002	Deflector – Air.....	1
	01-1M5690-00001	Kit – Hood Assy. (Type I Hood) (Machines Built Before 8/1/05) (Incls. Items 3, 5, 7, 10, 12, 14, & 19 thru 22).....	1
	01-1M5690-00002	Kit – Hood Assy. (Type II Hood) (Machines Built Before 8/1/05) (Incls. Items 3, 5, 8, 9, 10, 12, 14, 20, & 22).....	1
	01-1M5690-00003	Kit – Hood Assy. (Type I Hood) (Machines Built On or After 8/1/05) (Incls. Items 3, 6, 7, 10, 12, 14, & 19 thru 22).....	1
	01-1M5690-00004	Kit – Hood Assy. (Type II Hood) (Machines Built On or After 8/1/05) (Incls. Items 3, 6, 8, 9, 10, 12, 14, 20 & 22).....	1
	01-1M5884-00001	Kit – Hood Assy. (Machines Built On or After 05/01/07) (Incls. Items 10, 11, 13, & 15).....	1

*Sold Per Inch



LOADING DOOR (ML-132358)

LOADING DOOR (ML-132358)

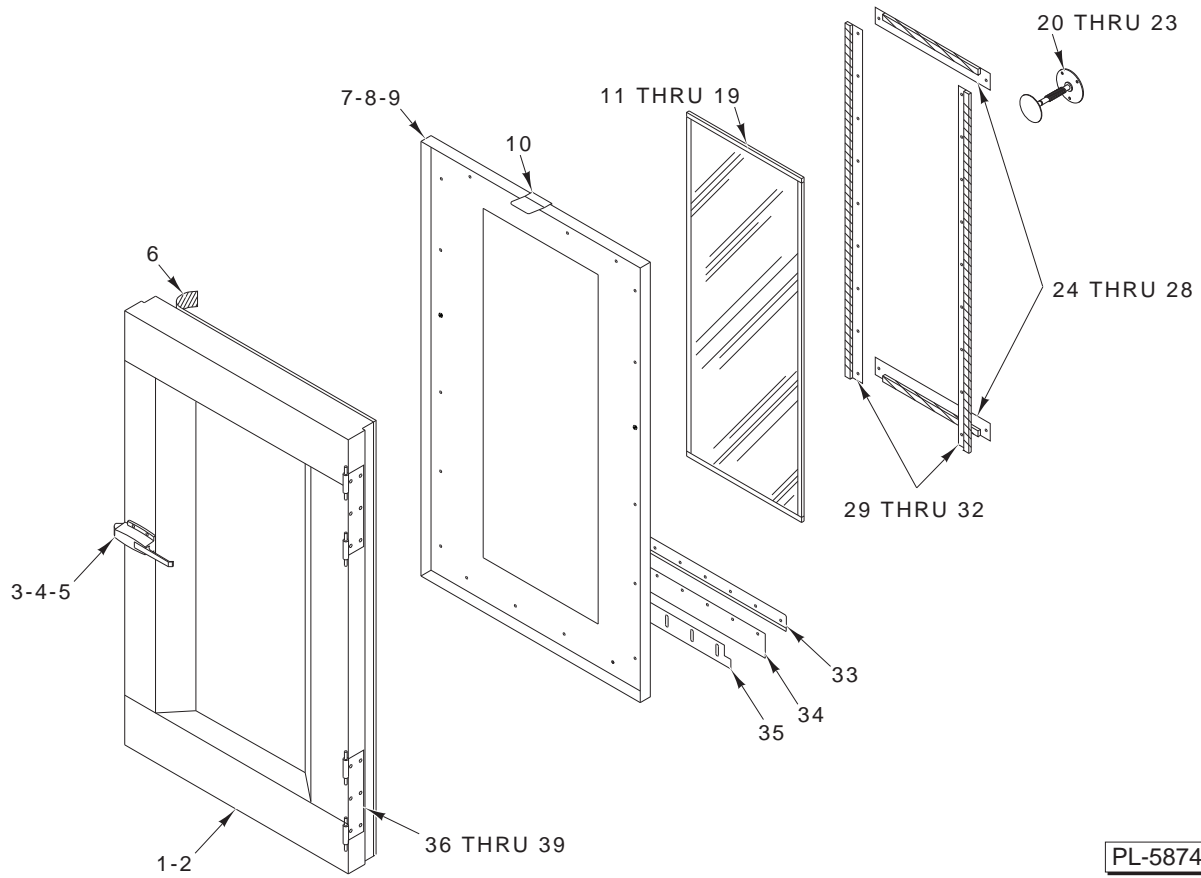
ILLUS. PL-57825	PART NO.	NAME OF PART	AMT.
1	01-1M2133-00001	Weldment – Door.....	1
*2	01-100V18-0120B	Handle – Chrome Plated.....	1
3	01-100V16-00259	Label – Warning.....	1
4	01-1M5910-00001	Spacer – Door Handle.....	1
**5	01-100V21-00065	Tape – Fiberglass (1/8 x 1).....	18 Ft.
6	01-1M2135-00001	Skin – Inner Door.....	1
7	01-1M2254-00001	Guide – Door Switch Actuator.....	1
8	01-1M4171-00002	Window Glass Assy. (Incls. Items 9, 10, & 11).....	1
9	01-100V16-0102C	Glass – Tempered 1/4 In. Thick.....	1
10	00-513886-00003	Sealer.....	AR
**11	01-100V16-00611	Gasket – Window.....	12 Ft.
12	01-1M1435-00002	Handle – Interior Door (Incls. Items 13, 14, & 15).....	1
13	01-100V20-00010	Spring – Compression 7/16 O.D.....	1
14	01-1M1761-0001C	Plate – Interior Door Handle.....	1
15	01-1000V1-00036	Ring – Retaining 7/16 In. (Zinc).....	1
16	01-1M2937-00002	Retainer – Window.....	2
***17	01-100V21-0039A	Tape – Silicone (1/8 x 3/4).....	10 In.
18	01-1M2937-00001	Retainer – Window.....	2
***19	01-100V21-0039A	Tape – Silicone (1/8 x 3/4).....	62 In.
20	01-1M2255-00001	Clamp – Floor Sweep.....	1
21	01-1M2778-00001	Strip – Silicone Floor Seal.....	1
22	01-1M2769-00001	Support – Floor Seal.....	1
****23	01-1M5918-00002	Hinge Assy. – Door (Machines Built Before 2/01/07) (Incls. Item 25).....	2
****24	01-1M5918-00001	Hinge – Door (Female) (Machines Built On or After 2/01/07).....	2
25	01-1M5918-00201	Pin – Hinge Loading Door.....	2
	01-1M5551-00001	Door Assy. – Loading (Incls. Items 1 thru 25).....	1
	01-1M5551-00004	Door Assy. – Loading W/Grid (Packaged).....	1
	01-1000V4-00067	Speed Nut.....	26
	01-1000V4-00074	Mach. Screw Flat Hd.....	16
	01-1A2876-00101	Guard – Window 210.....	5
	01-1M5289-00003	Gasket – Loading Door.....	1

* Order With 01-100V16-00259.

**Sold Per Foot

***Sold Per Inch

****Machines built before 2/01/07 must order items 23 & 24.



LOADING DOOR (ML-132280)

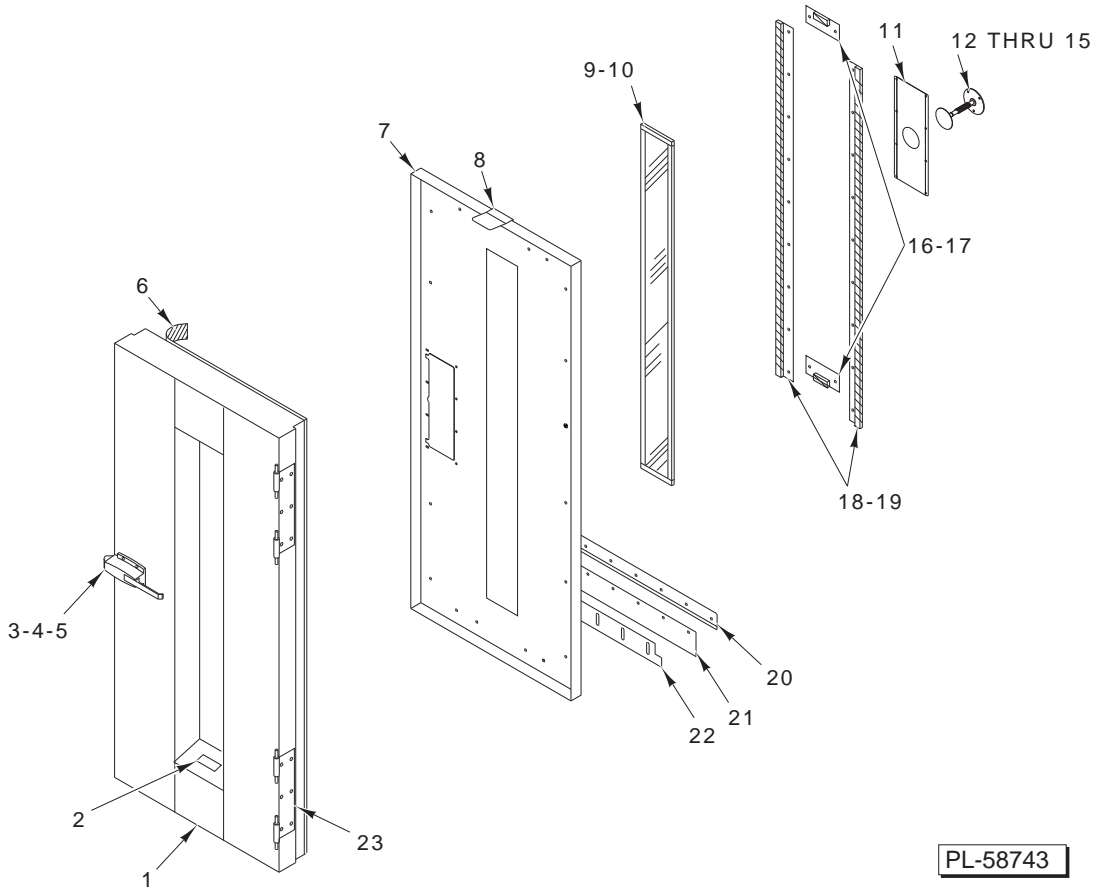
LOADING DOOR (ML-132280)

ILLUS. PL-58742	PART NO.	NAME OF PART	AMT.
1	01-1M5590-00002	Weldment – Door (21 In. Window).....	1
2	01-1M2133-00002	Weldment – Door (10 In. Window).....	1
3	01-100V18-0120B	Handle – Chrome Plated	1
4	01-100V16-00259	Label – Warning.....	2
5	01-1M5910-00001	Spacer – Door Handle	1
*6	01-100V21-00065	Tape – Fiberglass (1/8 x 1).....	20 Ft.
7	01-1M5376-00002	Skin – Inner Door (21 In. Window).....	1
8	01-1M2135-00002	Skin – Inner Door (10 In. Window).....	1
9	01-1M5591-00001	Skin – Inner Door (Wide Window)	1
10	01-1M2254-00001	Guide – Door Switch Actuator.....	1
11	01-1M4171-00003	Window Glass Assy. (21 In. Window) (Incls. Items 14, 16, & 17) (Previous Construction).....	1
12	01-1M4171-00002	Window Glass Assy. (10 In. Window) (Incls. Items 15, 16, & 18)	1
13	01-100V16-00643	Glass – Triple Pane (21 In. Window) (Current Construction).....	1
14	01-100V16-0102J	Glass – Tempered 1/4 In. Thick (21 In. Window).....	1
15	01-100V16-0102C	Glass – Tempered 1/4 In. Thick (10 In. Window).....	1
16	00-513886-00003	Sealer	AR
*17	01-100V21-00060	Gasket – U (Silicone) (21 In. Window) (Use With Item 14).....	1
18	01-100V16-00611	Gasket – Window (10 In. Window)	1
19	01-100V16-0644A	Gasket – Window (21 In. Window) (Use With Item 13)	1
20	01-1M1435-00002	Handle – Interior Door (Incls. Items 21 thru 23).....	1
21	01-100V20-00010	Spring – Compression 7/16 O.D.	1
22	01-1M1761-00001	Plate – Interior Door Handle	1
23	01-1000V1-00036	Ring – Retaining 7/16 In. (Zinc).....	1
24	01-1M2937-00003	Retainer – Window (Horizontal) (21 In. Window) (Incls. Item 27) (Previous Construction)	2
25	01-1M2937-00002	Retainer – Window (Horizontal) (10 In. Window) (Incls. Item 27).....	2
26	01-1M5574-00001	Retainer – Window (Horizontal) (21 In. Window) (Current Construction).....	2
**27	01-100V21-0039A	Tape – Silicone (1/8 x 3/4).....	22 In.
**28	01-100V21-00162	Tape – Silicone Foam (Current Construction).....	AR
29	01-1M2937-00001	Retainer – Window (Vertical) (21 In. Window) (Incls. Item 31) (Previous Construction).....	2
30	01-1M5574-00002	Retainer – Window (Vertical) (10 In. Window) (Incls. Item 32) (Current Construction).....	2
**31	01-100V21-0039A	Tape – Silicone (1/8 x 3/4).....	62 In.
**32	01-100V21-00162	Tape – Silicone Foam	AR
33	01-1M2255-00002	Clamp – Floor Sweep	1
34	01-1M2778-00002	Strip – Silicone Floor Seal	1
35	01-1M2769-00002	Support – Floor Seal.....	1
***36	01-1M5918-00002	Hinge – Door (Male) (Machines Built Before 2/01/07) (Incls. Item 38)	2
***37	01-1M5918-00001	Hinge – Weldment (Female) (Machines Built On or After 2/01/07).....	2
38	01-1M5918-00201	Pin – Hinge Loading Door.....	2
39	01-1000V0-00080	Bearing – Door Hinge (Brass).....	2
	01-1000V4-00067	Speed Nut.....	AR
	01-1000V4-00074	Mach. Screw 1/4-20 x 3/4 Flat Hd.....	AR
	01-1M5289-00001	Gasket – Loading Door Jamb.....	1
	01-1M5289-00002	Gasket – Loading Door Header.....	1
	01-1A2876-00101	Guard – Window 210.....	5
	01-1A2876-00102	Guard – Window HBA2.....	5
	01-1M5551-00005	Door Assy. – Loading W/Grid (10 In. Window) (Packaged)	1
	01-1M5551-00006	Door Assy. – Loading W/Grid (21 In. Window) (Packaged)	1
	01-1M5551-00003	Door Assy. – Loading (Wide Window) (Packaged) (Machines Built On or After 6/01/03).....	1
	01-1M5592-00201	Guard – Window (21 In. Window Triple – Pane).....	5

*Sold Per Foot

**Sold Per Inch

***Machines built before 2/01/07 must order items 36 & 37.



DOOR ASSEMBLY (PUSH LOCK TYPE)

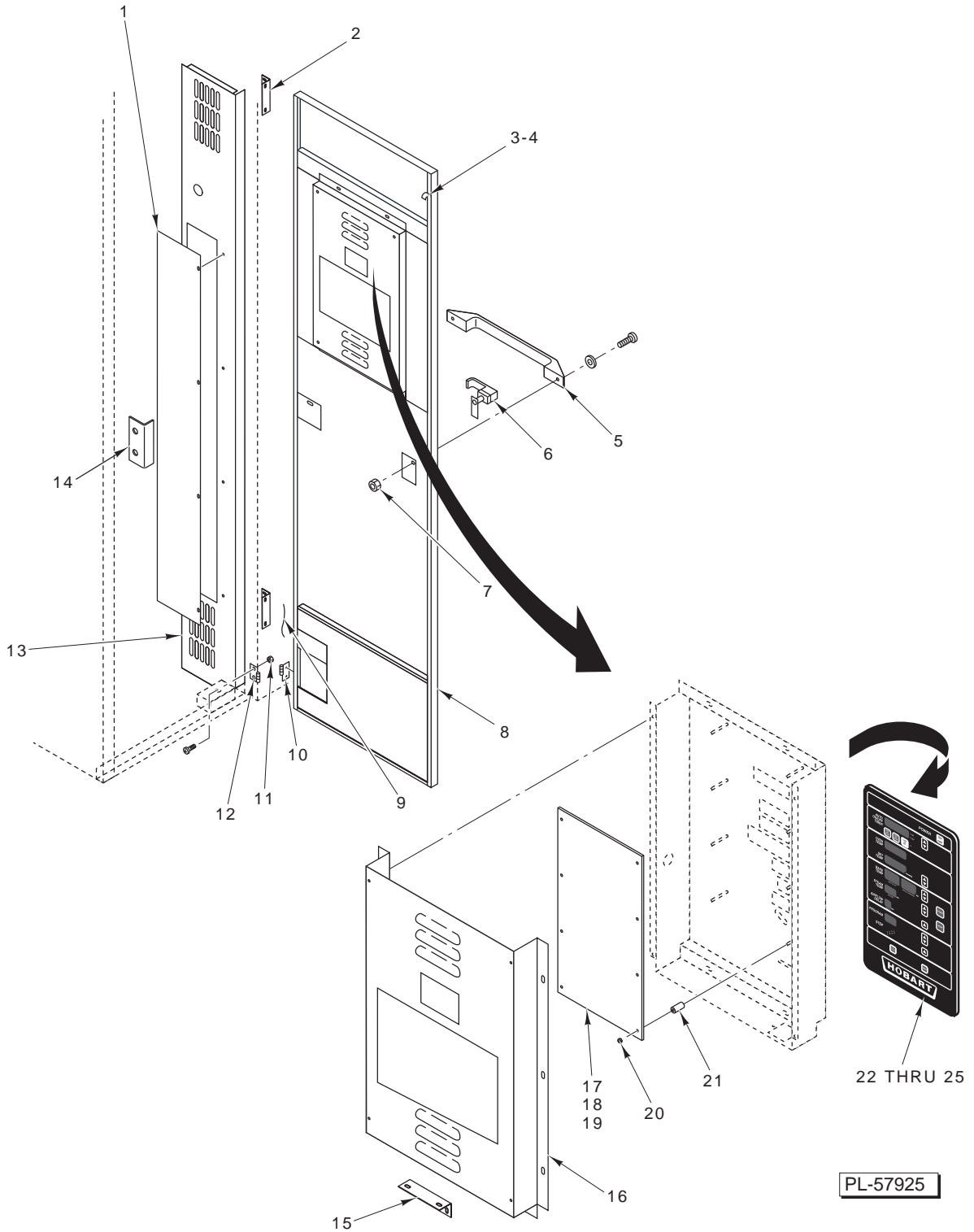
DOOR ASSEMBLY (PUSH LOCK TYPE)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-58743			
1	01-1M6033-00001	Weldment – Door.....	1
2	01-100V16-0168C	Label – Caution.....	1
*3	01-100V18-0120B	Handle – Chrome Plated.....	1
4	01-100V16-00259	Label – Warning.....	1
5	01-1M5910-00001	Spacer – Door Handle.....	1
**6	01-100V21-00065	Tape – Fiberglass (1/8 x 1).....	30 Ft.
7	01-1M6034-00101	Skin – Inner Door.....	1
8	01-1M2254-00001	Guide – Door Switch Actuator.....	1
9	01-100V16-00709	Glass – Triple Pane.....	1
10	01-100V16-0644B	Gasket – Window (1 Pc. Fused Corner).....	1
11	01-1M5920-00209	Cover – Inner Door Latch.....	2
12	01-1M1435-00002	Handle – Interior Door (Incls. Items 12 thru 15).....	1
13	01-100V20-00010	Spring – Compression 7/16 O.D.....	1
14	01-1M1761-00001	Plate – Interior Door Handle.....	1
15	01-1000V1-00036	Ring – Retaining 7/16 In. (Zinc).....	1
16	01-1M6030-00001	Retainer – Horizontal Door Glass.....	2
***17	01-100V21-00162	Tape – Silicone Foam (1/8 x 1 11/64).....	10 In.
18	01-1M5843-00001	Retainer – Window.....	2
***19	01-100V21-00162	Tape – Silicone Foam (1/8 x 1 11/64).....	60 In.
20	01-1M6034-00102	Sweep – Inner Door.....	1
21	01-100V16-0683A	Gasket – Floor Sweep.....	1
22	01-1M6034-00103	Sweep – Outer Door.....	1
23	01-1M5918-00001	Hinge – Door (Female).....	2
	01-1M6034-00001	Door Assy. – Push Lock (Incls. Items 1 thru 23).....	1
	01-1M5092-00006	Insulation (Packaged).....	1

* Order With 01-100V16-00259.

**Sold Per Foot

***Sold Per Inch

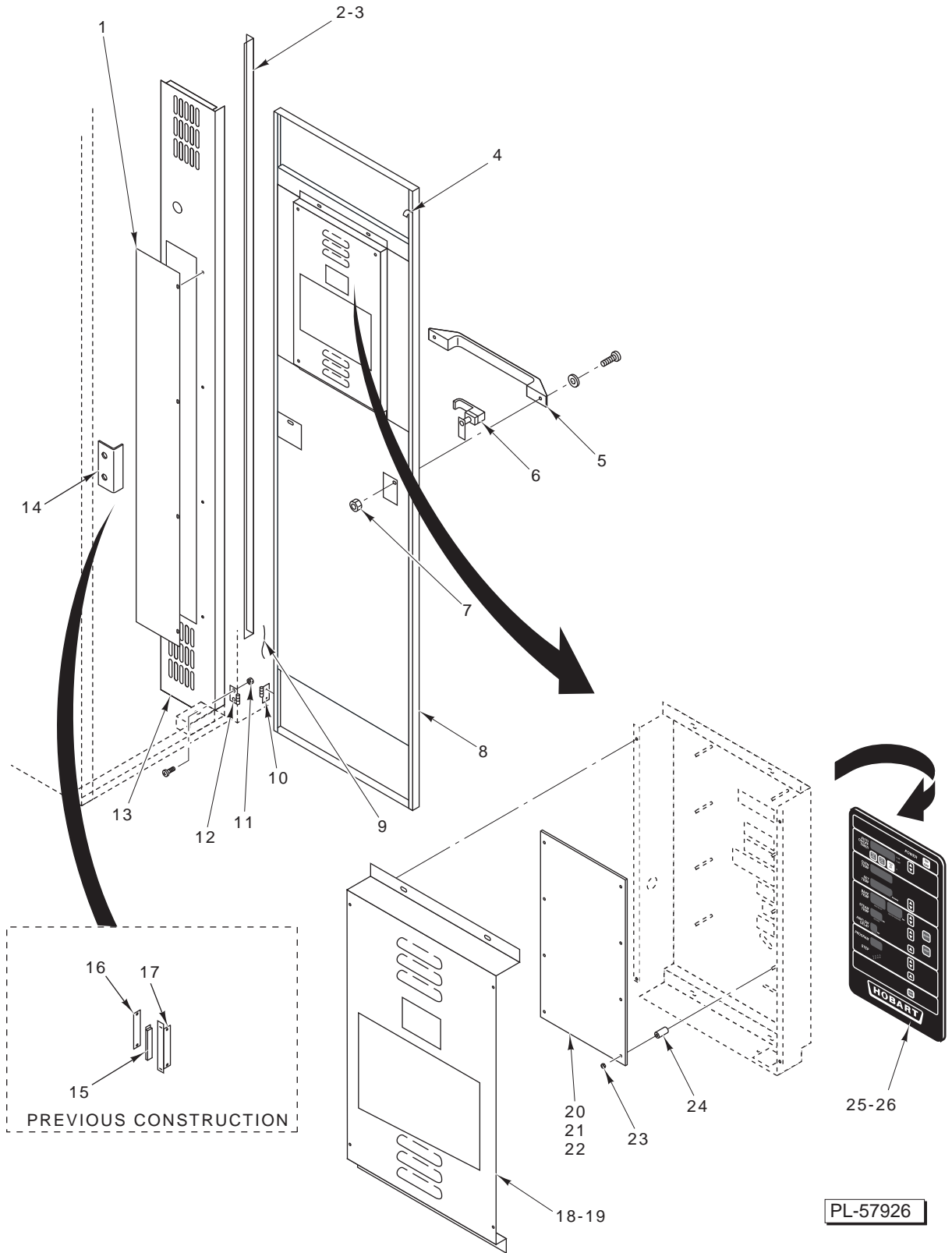


CONTROL CABINET, DOOR, AND CONTROLLER (ML-132358)

CONTROL CABINET, DOOR, AND CONTROLLER (ML-132358)

ILLUS. PL-57925	PART NO.	NAME OF PART	AMT.
1	01-1M5150-00001	Cover – Light Access.....	1
2	01-1M5482-00001	Angle – Control Cabinet.....	2
3	01-100V21-00092	Gasket – PVC Extruded “B” Shape	6 Ft.
4	01-100V21-00148	Trim – Rubber Edge.....	1
5	01-100V18-00091	Handle	1
6	01-100V18-00161	Latch	1
7	01-1000V4-00165	Nut Hex.....	2
8	01-1M5480-00001	Door – Control Assy. (Incls. Items 2, 3, 5, 6, 9, & 12)	1
9	01-1M2777-00001	Strap – Ground	1
10	01-1M1934-00001	Hinge – Control Door (Male).....	3
11	01-1000V4-00165	Nut Hex.....	6
12	01-1M1934-00002	Hinge – Control Door (Female).....	3
13	01-1M5149-00001	Panel – Light Service Access	1
14	01-1M5479-00001	Catch – Control Door.....	1
15	01-1M5482-00001	Bracket.....	2
16	01-1M5405-00001	Cover – Controller.....	1
17	01-100V16-00590	EPROM (Standard).....	1
18	01-100V16-00648	EPROM (Advanced)	1
19	01-100V16-00565	PC Board – Control (Standard & Advanced)	1
20	01-1000V4-00165	Nut	8
21	01-1000V5-00164	Spacer – PC Board.....	8
22	01-100V16-0545A	Overlay – Controller (Standard).....	1
*23	01-100V16-0546A	Overlay – Controller (Advanced)	1
24	01-100V16-0546C	Overlay – No Steps With Jog (Panera).....	1
25	01-100V23-00F10	Fuse (1A., 250V.).....	1
	01-1M5569-00003	Kit – Conversion (Standard to Advanced).....	1
	01-1M5569-00004	Kit – Conversion (Advanced to Standard)	1
	01-100V10-00223	Alarm – Piezo Pre-wired.....	1
	01-100V11-0030A	Connector – Seal Flex (3/8 x 90 Deg.).....	2
	01-100V16-00584	Label – Control Status	1
	01-1000V6-00249	Switch – Key Security	1
	01-1M5035-00002	Harness – Main (Machines Built Before 8/03/05)	1
	01-1M5670-00001	Harness – Main (Machines Built On or After 8/03/05)	1

* On Units Built Before 3/28/05, Order Item 18.

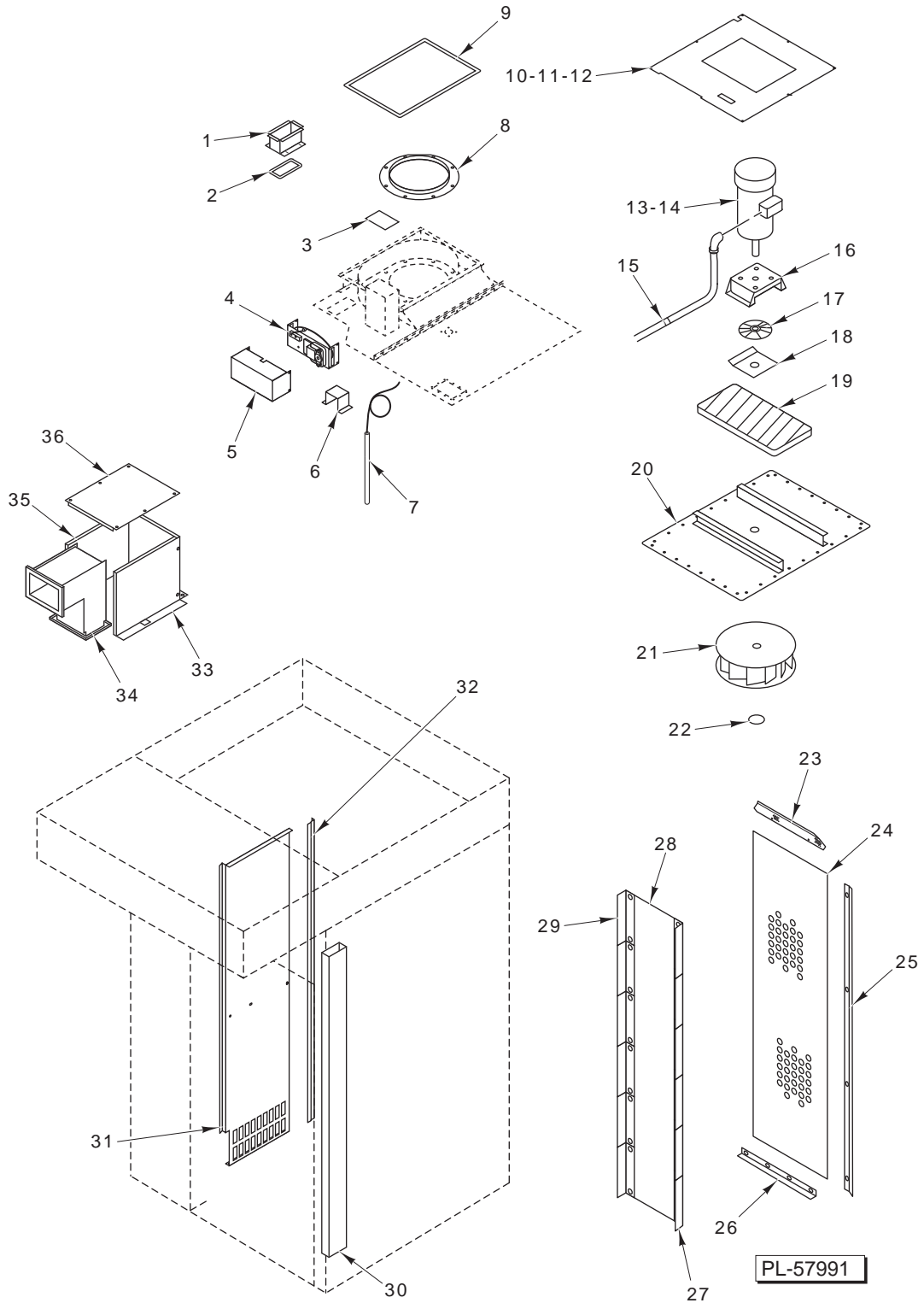


CONTROL CABINET, DOOR, AND CONTROLLER (ML-132280)

CONTROL CABINET, DOOR, AND CONTROLLER (ML-132280)

ILLUS. PL-57926	PART NO.	NAME OF PART	AMT.
1	01-1M5150-00001	Cover – Light Access.....	1
2	01-1M5175-00001	Angle – Control Cabinet (Machines Built Before 3/15/04).....	1
3	01-1M5482-00001	Angle – Control Cabinet (Machines Built After 4/01/04).....	2
4	01-100V21-00092	Gasket – PVC Extruded "B" Shape.....	6 Ft.
5	01-100V18-00091	Handle.....	1
6	01-100V18-00161	Latch (Machines Built After 4/01/04).....	1
7	01-1000V4-00165	Nut Hex.....	2
8	01-1M4992-00001	Door – Control.....	1
9	01-1M2777-00001	Strap – Ground.....	1
10	01-1M1934-00001	Hinge – Control Door (Male).....	3
11	01-1000V4-00165	Nut Hex.....	6
12	01-1M1934-00002	Hinge – Control Door (Female).....	3
13	01-1M5149-00001	Panel – Service Access.....	1
14	01-1M5479-00001	Catch – Control Door (Machines Built On or After 4/01/04).....	1
15	01-100V16-00055	Magnet (Machines Built Before 4/01/04).....	1
16	01-1M1911-00102	Backer – Magnet Holder (Machines Built Before 4/01/04).....	1
17	01-1M1911-00101	Body – Magnet Holder (Machines Built Before 4/01/04).....	1
18	01-1M5060-00001	Cover – Controller (Machines Built Before 4/01/04).....	1
19	01-1M5405-00001	Cover – Controller (Machines Built On or After 4/01/04).....	1
20	01-100V16-00590	EPROM (Standard).....	1
21	01-100V16-00648	EPROM (Advanced).....	1
22	01-100V16-00565	PC Board – Control (Standard & Advanced).....	1
23	01-1000V4-00165	Nut Hex.....	8
24	01-1000V5-00164	Spacer – PC Board.....	8
25	01-100V16-0545A	Overlay – Controller (Standard).....	1
*26	01-100V16-0546A	Overlay – Controller (Advanced).....	1
	01-1M5569-00003	Kit – Conversion (Standard to Advanced).....	1
	01-1M5569-00004	Kit – Conversion (Advanced to Standard).....	1
	01-100V10-00223	Alarm – Piezo Pre-wired.....	1
	01-100V11-0030A	Connector – Seal Flex (3/8 x 90 Deg.).....	2
	01-100V16-00584	Label – Control Status.....	1

* On Units Built Before 3/28/05, Order Item 21.

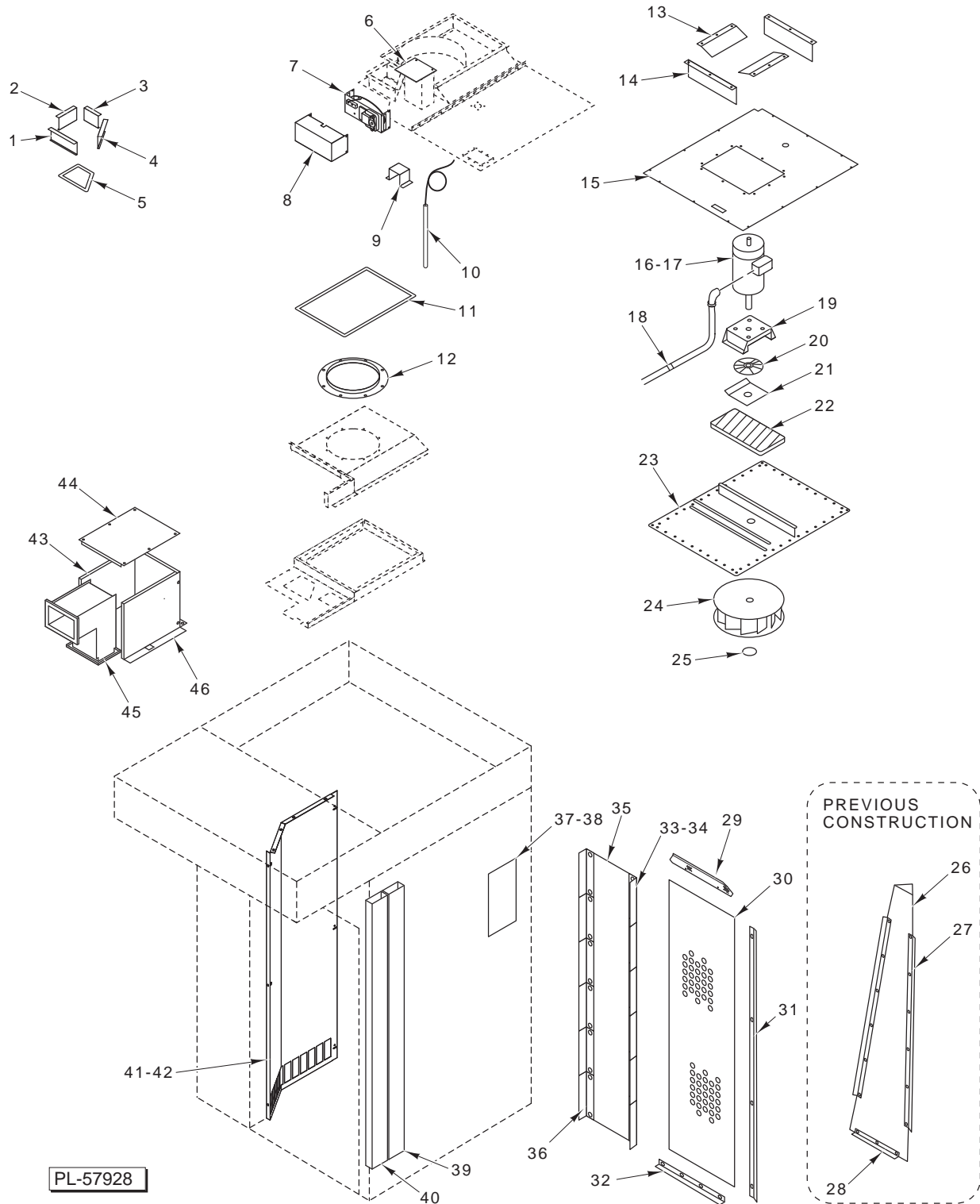


BLOWER, PANELS, AND VENTS (ML-132358)

BLOWER, PANELS, AND VENTS (ML-132358)

ILLUS. PL-57991	PART NO.	NAME OF PART	AMT.
1	01-1M5462-00001	Weldment – Rope Gasket.....	1
*2	01-100V21-00072	Rope – Glass ³ / ₄ In. Dia.	AR
3	01-1M5834-00001	Vent – Intake Lid.....	1
4	01-1M5514-00002	Vent – Motor Actuator Assy.	1
5	01-1M5101-00001	Cover – Vent Bracket.....	1
6	01-1M1433-00001	Protector – Thermocouple	1
7	01-1A1828-00001	Kit – Thermocouple.....	1
8	01-1M2451-00001	Bell – Inlet.....	1
*9	01-100V21-00058	Tape – Teflon ¹ / ₈ x 1	AR
10	01-1M5456-00001	Cover – Blower Insulation (Machines Built Before 3/15/04)	1
11	01-1M5542-00001	Cover – Blower Insulation (Machines Built On or After 3/15/04).....	1
12	01-1M2227-00001	Liner – Blower Insulation	1
13	01-1000V8-00052	Motor – Blower (3 Ph., 1 ¹ / ₂ Hp.).....	1
14	01-1000V8-00067	Motor – Blower (1 Ph., 2 Hp.).....	1
15	01-100V11-00073	Clamp – Conduit ¹ / ₂	2
16	01-1M1360-00001	Mount – Blower Motor.....	1
17	01-1M2458-00001	Heat Slinger Assy.....	1
18	01-1M1794-00001	Cover – Blower Insulation.....	1
19	01-1M1795-00001	Insulation – Blower	1
20	01-1M2059-00001	Weldment – Blower Mount.....	1
21	01-1000V8-00041	Wheel – Blower (15 In. Dia.).....	1
22	01-1000V1-00028	Ring – Snap.....	1
23	01-1M2101-00004	Z-Bar (Pressure Panel).....	1
24	01-1M2579-00001	Wall – Inner Pressure Panel.....	1
25	01-1M2479-00003	Retainer – Pressure Panel Side Wall.....	2
26	01-1M2479-00002	Retainer – Pressure Panel Bottom Wall	2
27	01-1M5459-00001	Shutter – Pressure Panel 97 Deg.....	6
28	01-1M5523-00001	Body – Pressure Panel Shutter Support.....	1
29	01-1M5459-00002	Shutter – Pressure Panel 90 Deg.....	6
30	01-1M2089-00001	Duct – Bottom Vent.....	1
31	01-1M5473-00001	Panel – Suction.....	1
32	01-1M5476-00001	Bracket – Mounting (Suction Panel)	1
33	01-1M2222-00001	Side – Duct Insulation Cover	1
34	01-1M2074-00001	Duct – Vent	1
35	01-1M2223-00001	Body – Duct Insulation Cover	1
36	01-1M2224-00001	Top – Duct Insulation Cover.....	1
	01-1M2060-00002	Blower Assy. (3 Ph.) (Incls. Items 6, 7, 10 thru 13, & 15 thru 22)	1
	01-1M2060-00004	Blower Assy. (1 Ph.) (Incls. Items 6, 7, 10 thru 12, & 14 thru 22)	1
	01-1M5827-0001A	Vent Switch – Replacement Kit.....	1
	01-1M5827-00101	Bracket – Vent Switch.....	1

* Sold Per Inch

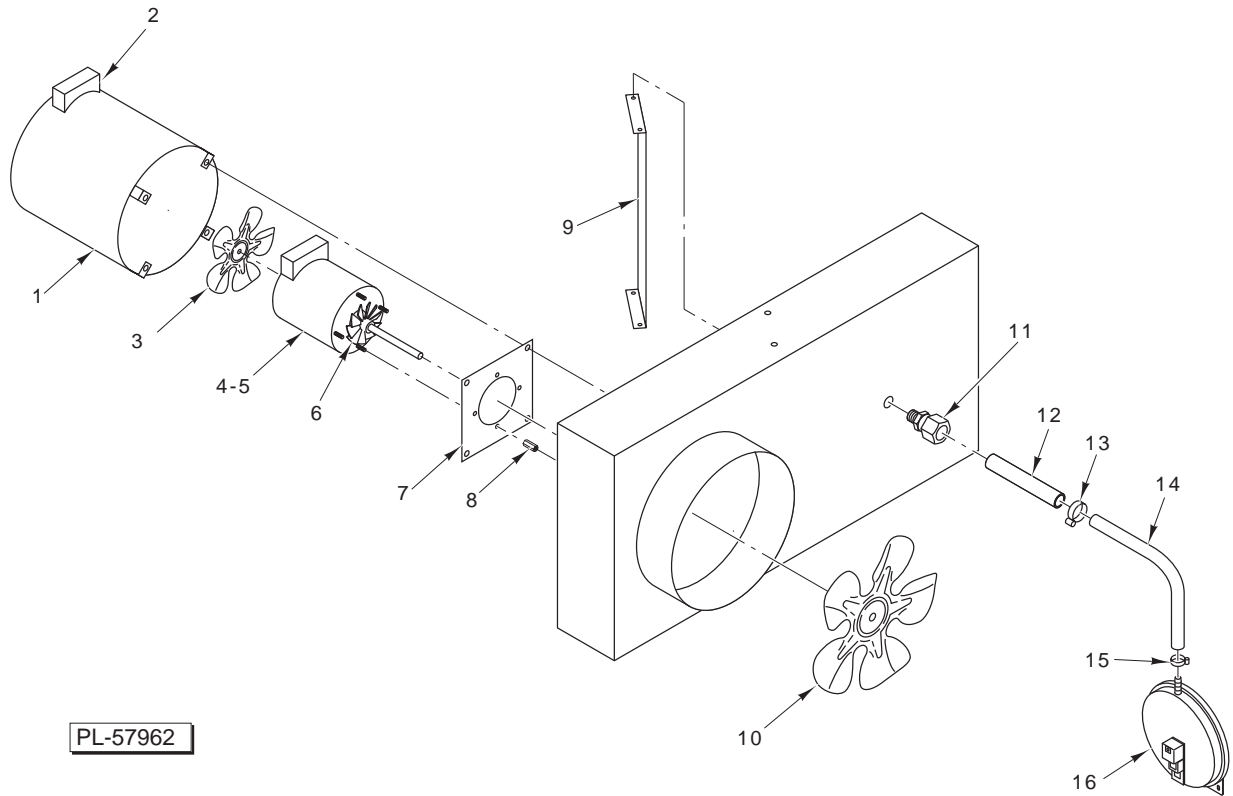


BLOWER, PANELS, AND VENTS (ML-132280)

BLOWER, PANELS, AND VENTS (ML-132280)

ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-57928		
1	01-1M5015-00003	Retainer – Exhaust Stack Packing	1
2	01-1M5015-00002	Retainer – Exhaust Stack Packing	1
3	01-1M5015-00004	Retainer – Exhaust Stack Packing	1
4	01-1M5015-00001	Retainer – Exhaust Stack Packing	1
*5	01-100V21-00072	Rope – Glass 3/4 In. Dia.	AR
6	01-1M5834-00001	Vent – Intake Lid	1
7	01-1M5514-00002	Vent – Motor Actuator Assy.	1
8	01-1M5101-00001	Cover – Vent Bracket.....	1
9	01-1M1433-00001	Protector – Thermocouple	1
10	01-1A1828-00001	Kit – Thermocouple.....	1
*11	01-100V21-00058	Tape – Teflon 1/8 x 1	AR
12	01-1M2451-00002	Bell – Inlet	1
13	01-1M1895-00001	Cover – Blower Insulation.....	2
14	01-1M2227-00001	Liner – Blower Insulation Cover.....	2
15	01-1M5027-00001	Cover – Blower Insulation	1
16	01-1000V8-00052	Motor – Blower (3 Ph., 1 1/2 Hp.)	1
17	01-1000V8-00067	Motor – Blower (1 Ph., 2 Hp.)	1
18	01-100V11-00073	Clamp – Conduit 1/2	2
19	01-1M1360-00001	Mount – Blower Motor.....	1
20	01-1M2458-00001	Heat Slinger Assy.....	1
21	01-1M1794-00001	Cover – Blower Insulation.....	1
22	01-1M1795-00001	Insulation – Blower	1
23	01-1M5026-00001	Weldment – Blower Mount.....	1
24	01-1000V8-00058	Wheel – Blower (18 In. Dia.).....	1
25	01-1000V1-00028	Ring – Snap	1
26	01-1M2579-00001	Wall – Inner Pressure Panel (Previous Construction).....	1
27	01-1M2560-00002	Retainer – Pressure Panel Side Wall (Previous Construction)	2
28	01-1M2560-00001	Retainer – Pressure Panel Bottom Wall (Previous Construction).....	1
29	01-1M5686-00207	Retainer – Pressure Panel Top.....	1
30	01-1M2572-00001	Screen – Pressure Panel.....	1
31	01-1M5686-00206	Retainer – Pressure Panel.....	2
32	01-1M5686-00205	Retainer – Pressure Panel.....	1
33	01-1M3117-00001	Shutter – Pressure Panel 97 Deg.	6
34	01-1000V4-00020	Insert – Threaded 1/4-20	24
35	01-1M2096-00002	Body – Pressure Panel Shutter Support.....	1
36	01-1M5176-00001	Shutter – Pressure Panel 90 Deg.	6
37	01-1M2557-00002	Guide – Pressure Panel Air (RH) (Previous Construction)	1
38	01-1M2557-00001	Guide – Pressure Panel Air (LH) (Previous Construction).....	1
39	01-1M2566-00001	Duct – Side	1
40	01-1M2089-00001	Duct – Bottom Vent.....	1
41	01-1M5050-00001	Panel – Suction (Machines Built Before 4/25/07)	1
42	01-1M5935-00002	Panel – Suction (Machines Built On or After 4/25/07) (Starting Serial #24-1045072)	1
43	01-1M2223-00001	Body – Duct Insulation Cover	1
44	01-1M2224-00001	Top – Duct Insulation Cover.....	1
45	01-1M2074-00001	Duct – Vent	1
46	01-1M2222-00001	Side – Duct Insulation Cover	1
	01-1M5025-00001	Blower Assy. (3 Ph.) (Incls. Items 9, 10, 15, 16, & 18 thru 25)	1
	01-1M5025-00002	Blower Assy. (1 Ph.) (Incls. Items 9, 10, 15, & 17 thru 25).....	1
	01-1M5177-00001	Pressure Panel Assy. (Incls. Items 33 thru 36)	1
	01-100V16-00682	Gasket – Vent Duct.....	1
	01-1M5827-0001A	Kit – Vent Switch Replacement.....	1
	01-1M5827-00101	Bracket – Vent Switch.....	1

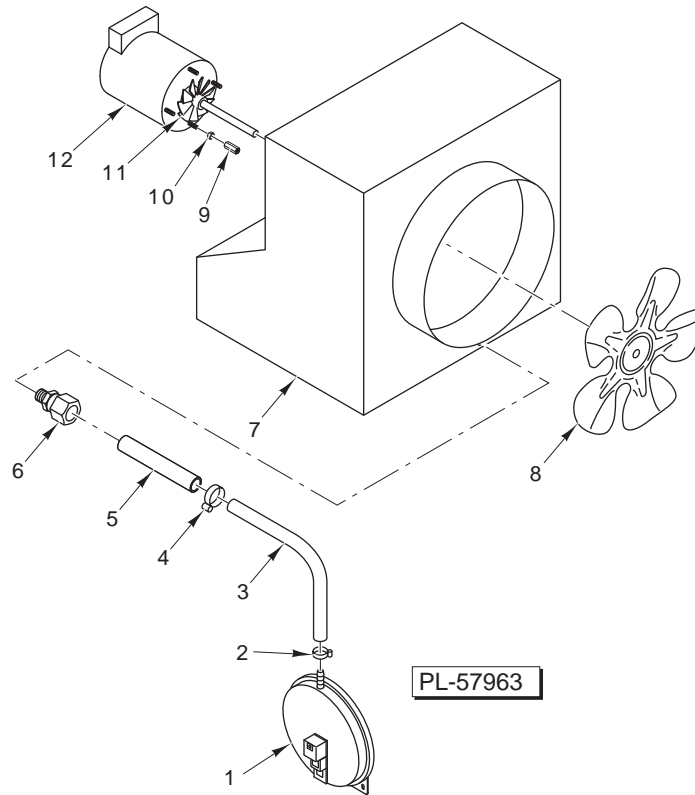
* Sold Per Inch



PL-57962

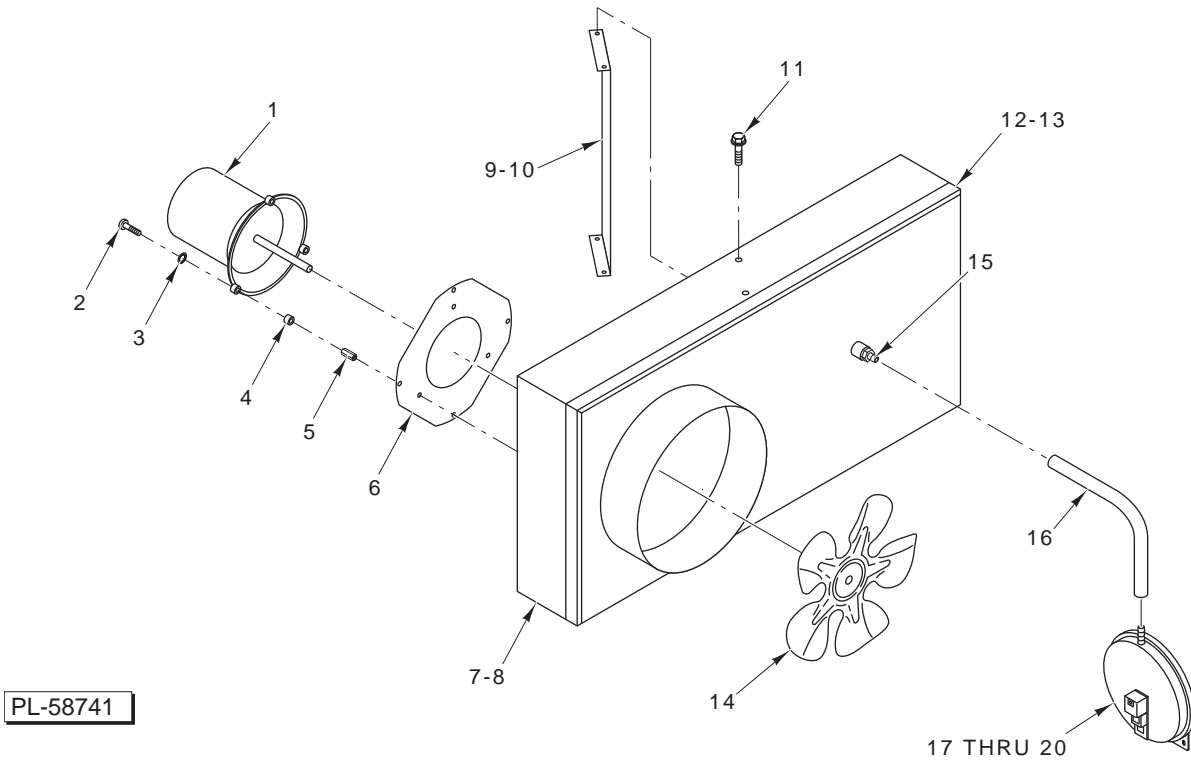
**DRAFT INDUCER (ML-132358)
(PREVIOUS CONSTRUCTION BEFORE 7/26/05)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57962			
1	01-1M5499-00001	Shroud – Motor Draft Inducer	1
2	01-100V11-0024A	Box.....	1
3	01-1000V8-00120	Blade – Fan (4½ In. Dia.)	1
4	01-1M5581-00002	Motor (3000 RPM)	1
5	01-1000V5-00059	Bushing – Snap (Plastic)	1
6	01-1000V8-00099	Blade – Fan (2 In. Dia.).....	1
7	01-1M5508-00001	Plate – Motor Draft Inducer.....	1
8	01-1M3001-00003	Spacer	1
9	01-1M5509-00001	Baffle – Draft Inducer.....	1
10	01-1000V8-00121	Blade – Fan (6½ In. Dia.)	1
11	FP-078-49	Fitting – Tube (¼ In.) (Brass).....	1
12	01-100V17-00004	Tube – ¼ O.D.	AR
13	01-1000V1-00018	Clamp – Hose ¼ I.D. x 7/16 O.D.	1
14	01-1A1023-00425	Tube – Black (Neoprene)	1
15	01-1000V1-00018	Clamp – Hose ¼ I.D. x 7/16 O.D.	1
16	01-1M5651-00013	Switch – Pressure.....	1
	01-1M5654-00001	Inducer – Draft Assy.....	1
	01-1000V8-00122	Guard – Fan.....	1



**DRAFT INDUCER (ML-132280)
(PREVIOUS CONSTRUCTION BEFORE 8/1/05)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57963			
1	01-1M5651-00011	Switch – Pressure.....	1
2	01-1000V1-00018	Clamp – Hose 1/4 I.D. x 7/16 O.D.	1
3	01-1A1023-00425	Tube – Black (Neoprene).....	1
4	01-1000V1-00018	Clamp – Hose 1/4 I.D. x 7/16 O.D.	1
5	01-100V17-00004	Tube – 1/4 O.D.	AR
6	FP-078-49	Fitting – Tube (1/4 In.) (Brass).....	1
7	01-1M5157-00001	Draft Inducer Weldment.....	1
8	01-1000V8-00113	Blade – Fan 8 In. Dia.	1
9	01-1000V4-00220	Nut – Coupler 8-32 x 5/8	4
10	NS-046-51	Nut 8-32	4
11	01-1000V8-00099	Blade – Fan 2 In. Dia.	1
12	01-1000V8-0098B	Motor – Venter (3000 RPM W/J-Box)	1
	01-1M5156-00001	Draft Inducer Assy. (Incls. Items 7 thru 12).....	1

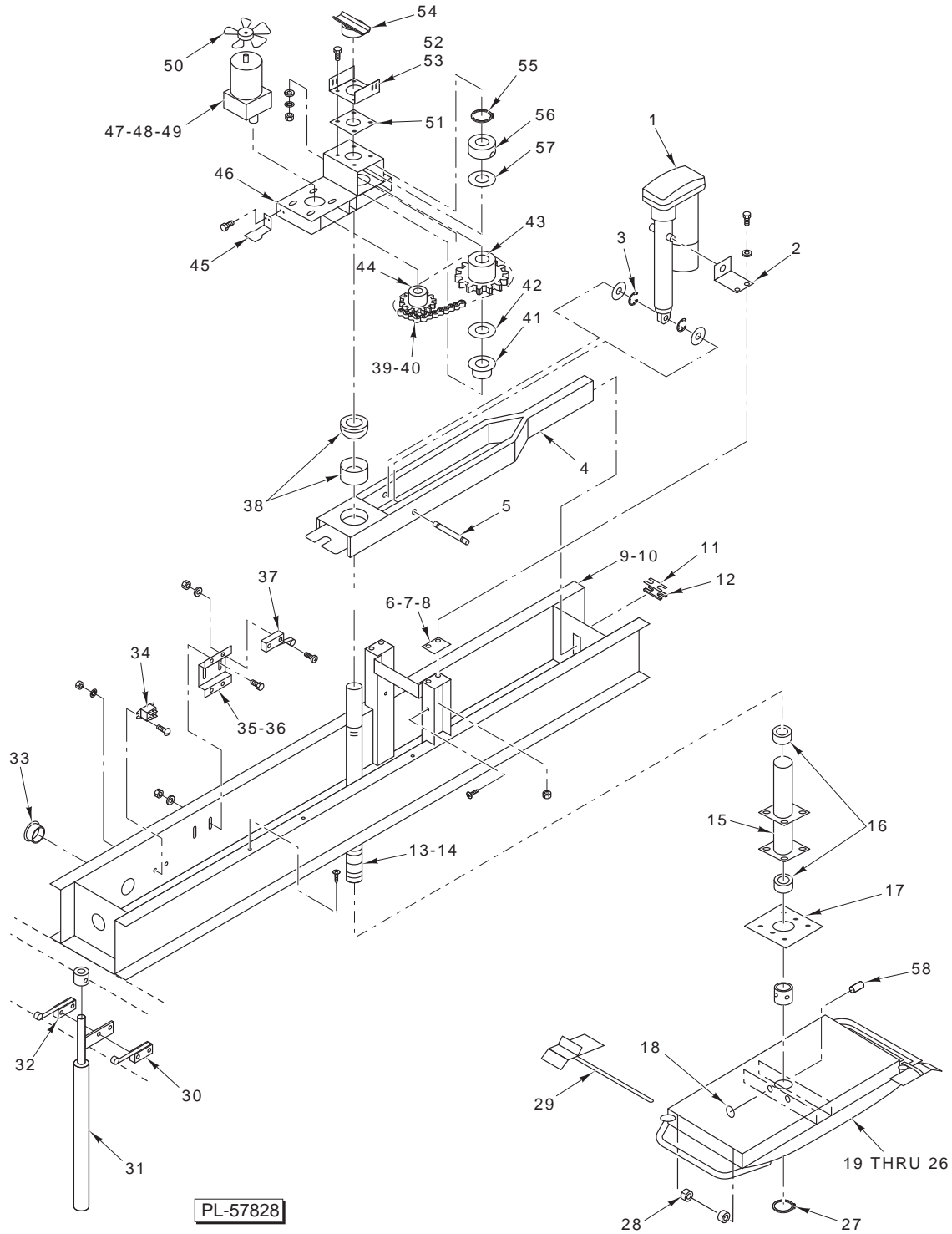


DRAFT INDUCER (CURRENT CONSTRUCTION)
(ML-132358 ON OR AFTER 7/26/05 & ML-132280 ON OR AFTER 8/1/05)

**DRAFT INDUCER (CURRENT CONSTRUCTION)
(ML-132358 ON OR AFTER 7/26/05 & ML-132280 ON OR AFTER 8/1/05)**

ILLUS. PL-58741	PART NO.	NAME OF PART	AMT.
1	01-1000V8-00133	Motor – Fan (3000 RPM) (Units Built On or After 2/01/08).....	1
2	-	Mach. Screw 10-32 x 3/8 Phil. Truss Hd., Type 1.....	3
3	-	Lockwasher #10 Internal Tooth, Type A.....	3
4	01-1000V5-00220	Bushing – Spacer.....	3
5	01-1M3001-00003	Spacer 10-32 x 3/4.....	3
6	01-1M5653-00001	Plate – Draft Inducer Fan Mounting.....	1
7	01-1M5655-00001	Box – Draft Inducer (ML-132358).....	1
8	01-1M5655-00002	Box – Draft Inducer (ML-132280).....	1
9	01-1M5657-00001	Damper – Draft Inducer (ML-132358).....	1
10	01-1M5657-00002	Damper – Draft Inducer (ML-132280).....	1
11	-	Screw 10-32 x 5/8 Hex Washer Hd. (SST).....	1
12	01-1M5656-00001	Cover Assy. – Draft Inducer (ML-132358).....	1
13	01-1M5656-00002	Cover Assy. – Draft Inducer (ML-132280).....	1
14	01-1000V8-00121	Blade – Fan.....	1
15	FP-078-49	Fitting – Tube (1/4 In.) (Brass).....	1
*16	01-100V17-00004	Tube – Alum. (1/4 O.D.).....	AR
17	01-1M5973-00001	Switch – Pressure (180 kBTU, 60 Hz.) (300 kBTU, 50/60 Hz.).....	1
18	01-1M5651-00018	Switch – Pressure (180 kBTU, 50 Hz.) (ML-132358).....	1
19	01-1M5651-00022	Switch – Pressure (350 kBTU, 60 Hz.) (ML-132280).....	1
	01-1M5507-00001	Hood – Connector.....	1
	01-1M5652-00002	Motor Assy. – Draft Inducer (Incls. Items 1 & 6) (All Double Machines Built Before 2/01/08).....	1
	01-1M5654-00001	Draft Inducer Assy. (Incls. Items 1 thru 7, 9, 11, 12, & 14) (ML-132358).....	1
	01-1M5654-00002	Draft Inducer Assy. (Incls. Items 1 thru 6, 8, 10, 11, 13, & 14) (ML-132280).....	1

* Sold Per Inch.



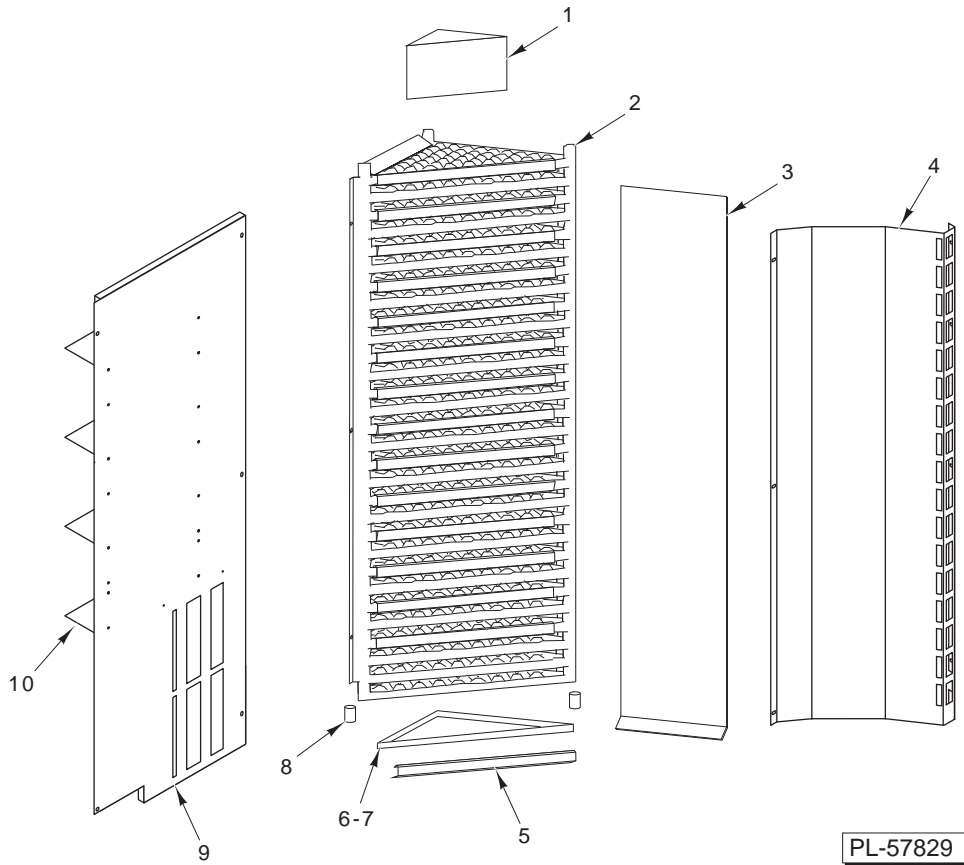
LIFTER AND ROTATOR

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57828			
1	01-1M2418-00001	Linear Actuator – Modified	1
2	01-1M2289-00001	Angle – Linear Actuator Support	2
3	01-1000V1-00037	Ring – Snap 1/2 In. Dia.	2
4	01-1M2304-00001	Arm	1
5	01-1M2290-00001	Shaft – Pivot (Linear Actuator Support)	1

LIFTER AND ROTATOR (CONT.)

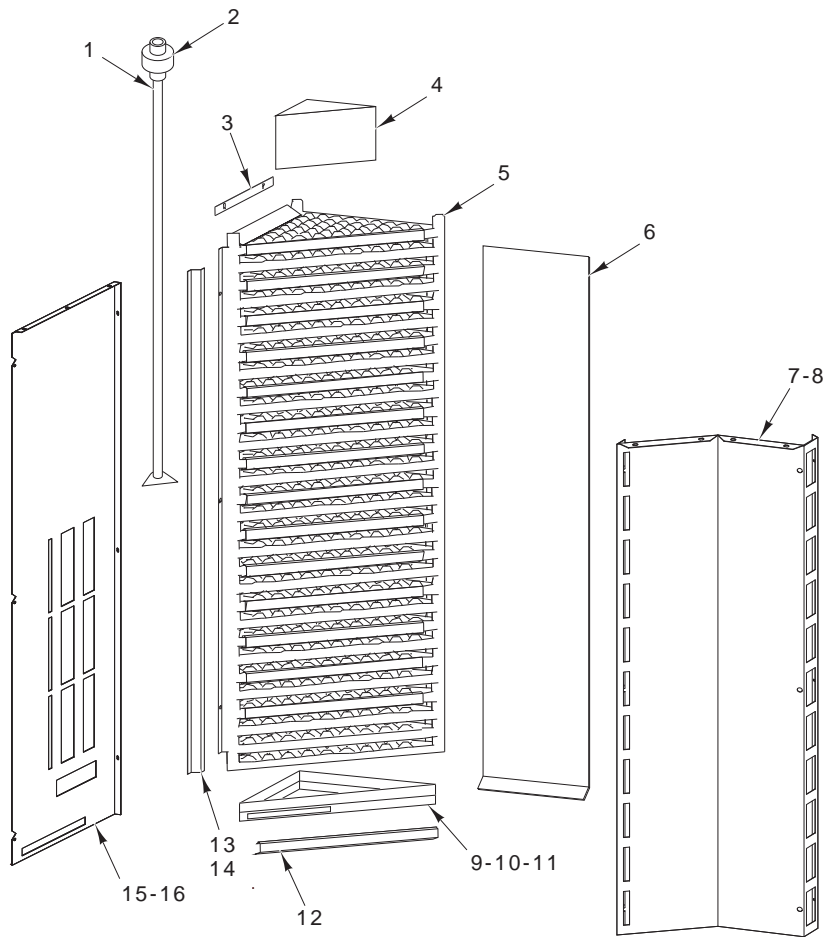
ILLUS.	PART NO.	NAME OF PART	AMT.
*6	01-1M2766-00003	Shim (24 Ga. Steel)	AR
*7	01-1M2766-00002	Shim (24 Ga. Steel)	AR
*8	01-1M2766-00001	Shim (16 Ga. Steel)	AR
9	01-1M2298-00001	Weldment – Lifter (ML-132358)	1
10	01-1M2298-00002	Weldment – Lifter (ML-132280)	1
11	01-1M2730-00001	Plate	1
12	01-1M2731-00001	Strip	1
13	01-1M2797-00001	Shaft (Standard 28.35 - 28.41)	1
14	01-1M4865-00001	Shaft – Short (26.85 - 26.91) (C Lift) (Canada Only)	1
15	01-1M2140-00001	Housing – Rotator Shaft	1
16	01-1000V0-00055	Bearing – Rotator Shaft	2
17	01-1M1899-00001	Clamp – Rotator Housing	1
18	01-100V15-00048	Plug – Nickel Plated (For 0.75 Hole)	1
19	01-1M5363-00001	Rack – Carrier (A Style) (ML-132280)	1
20	01-1M2796-00001	Rack – Carrier (B Style) (Incls. Items 25 & 26) (ML-132358)	1
21	01-1M2796-00002	Rack – Carrier (B Style) (Incls. Items 25 & 26) (ML-132280)	1
22	01-1M4862-00002	Rack – Carrier (C Style) (ML-132358)	1
23	01-1M4862-00001	Rack – Carrier (C Style) (ML-132280)	1
24	01-1M4862-00003	Rack – Carrier (C Style) (Canada Only)	1
25	01-1M4862-00007	Lift – Carrier (Panera) (ML-132280)	1
26	01-1M4862-00006	Lift – Carrier (C Style)	1
27	01-1000V1-00004	Ring – Snap (1½ In.)	1
28	01-1000V1-00013	Collar – Set ½ In. Dia.	1
29	01-1M2580-00002	Stop – Rack Carrier (B Style Carrier)	1
30	01-1000V6-00223	Switch – Lever DPST	1
31	01-1M2765-00001	Rod – Door Switch Actuator Pivot	1
32	01-1000V6-00065	Micro-Switch	1
33	01-1000V5-00073	Bushing – Snap ½ In. Dia.	1
34	01-1000V6-00070	Relay	1
35	01-1M2296-00001	Bracket – Micro-Switch (A Style) (ML-132280)	1
36	01-1M2296-00002	Bracket – Micro-Switch (B & C Style)	1
37	01-1000V6-00065	Micro-Switch	1
38	01-1000V0-00051	Bushing – Spherical	1
39	01-1000V3-00088	Link – Connecting	1
40	01-1000V3-0087A	Chain – Roller 20⅞ In.	1
41	01-1000V0-00054	Bearing – Flanged	1
42	01-1000V0-00068	Washer – Thrust	1
43	01-1M2228-00001	Sprocket	1
44	01-1000V3-00105	Sprocket (17T)	1
45	01-1M2489-00001	Actuator – Micro-Switch	1
46	01-1M2114-00001	Rotator – Weldment	1
47	01-1000V8-00111	Capacitor	1
48	01-1000V8-00110	Gear Motor	1
49	01-1000V8-0049D	Bracket – Mounting	1
50	01-1000V8-00113	Blade – Fan 8 In. Dia.	1
51	01-1M1927-00001	Plate – Teflon	1
52	01-1M5085-00001	Plate – Rotator	1
53	01-1000V6-00001	Micro-Switch	1
54	01-1M5201-00001	Pointer	1
55	01-1000V1-00004	Ring – Snap (1½ In.)	1
56	01-1M2264-00001	Collar – Set	1
57	01-1M2265-00001	Clutch – Slide	1
58	01-1000V4-00199	Set Screw ⅜-24 x ⅜ Allen Hd.	1
	01-1M5133-00001	Lifter Assy. (Incls. Items 1 thru 5, 10, 11, 12, 30, & 32 thru 35) (ML-132280)	1
	01-1M5133-00002	Lifter Assy. (Incls. Items 1 thru 5, 9, 11, 12, 30, 32, 33, 34, & 36) (ML-132358)	1
	01-1M5037-00001	Harness – Lifter	1
	01-1000V5-00023	Pad – Mounting	6
	01-1000V5-00015	Nut – Wire	3
	01-1000V5-00014	Tie – Cable	6
	01-1M2750-00001	Side – Lifter Cover	2
	01-1M2751-00002	Front – Lifter Cover	1
	01-1M2752-00001	Back – Lifter Cover	1

*This part used intermittently and in varying quantities. Most lifter assemblies will not require this part, but a few will require one. A very few will require more than one.



STEAMER ASSEMBLY (ML-132358)

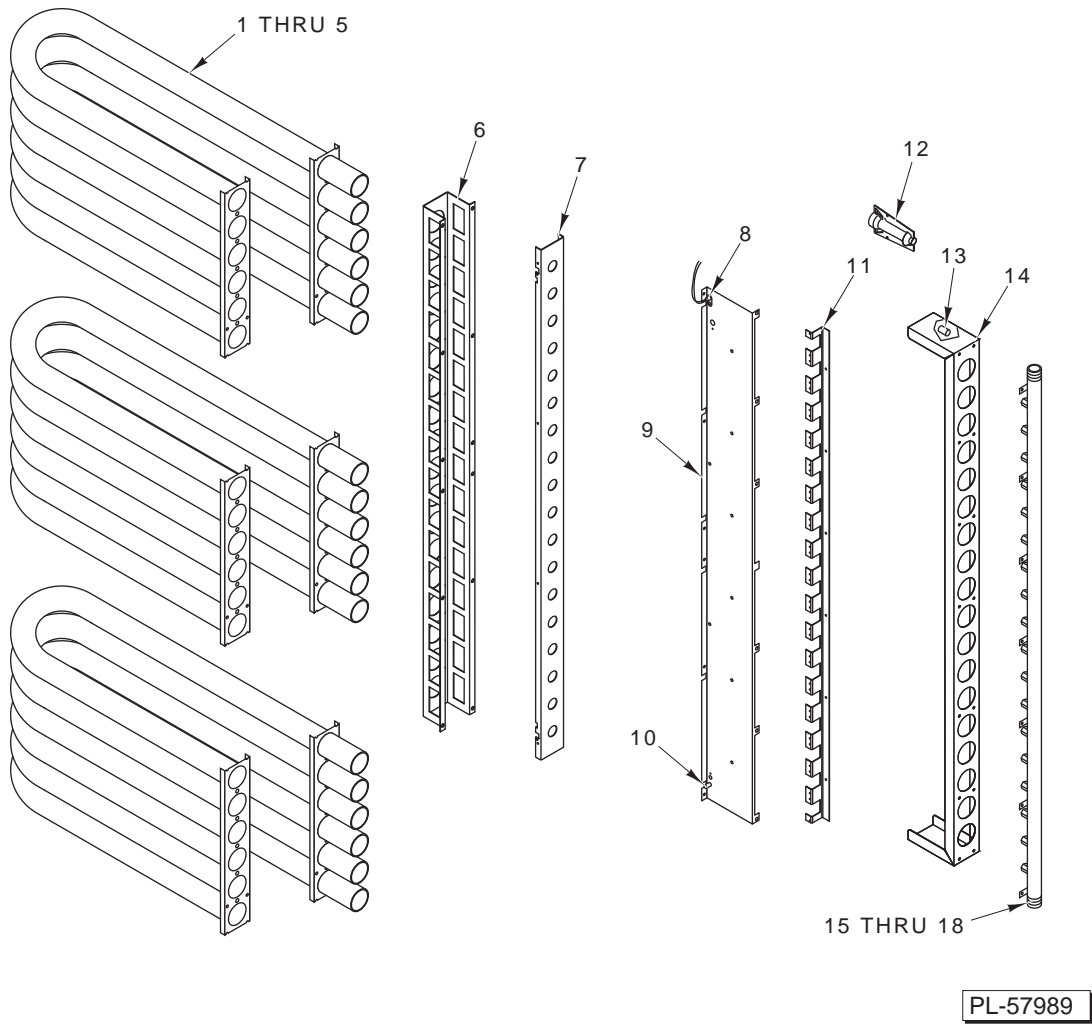
ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-57829		
1	01-1M5198-00001	Box Weldment – Steamer	1
2	01-100V16-00529	Casting – Steamer	15
3	01-1M5475-00001	Sheet – Splash	1
4	01-1M5474-00001	Panel – Steamer	1
5	01-1M5065-00001	Bracket – Water Guide.....	7
6	01-1M5064-00001	Pan – Drain.....	1
7	01-1M5068-00001	Plate – Mounting (Drain Pan)	1
8	01-1M5536-00001	Support – Steamer Castings.....	2
9	01-1M5469-00001	Panel – Heat Exchanger.....	1
10	01-1M5470-00001	Baffle.....	4
	01-100V17-00536	Nozzle – Spray 3/8 In. Pipe.....	1



PL-57830

STEAMER ASSEMBLY (ML-132280)

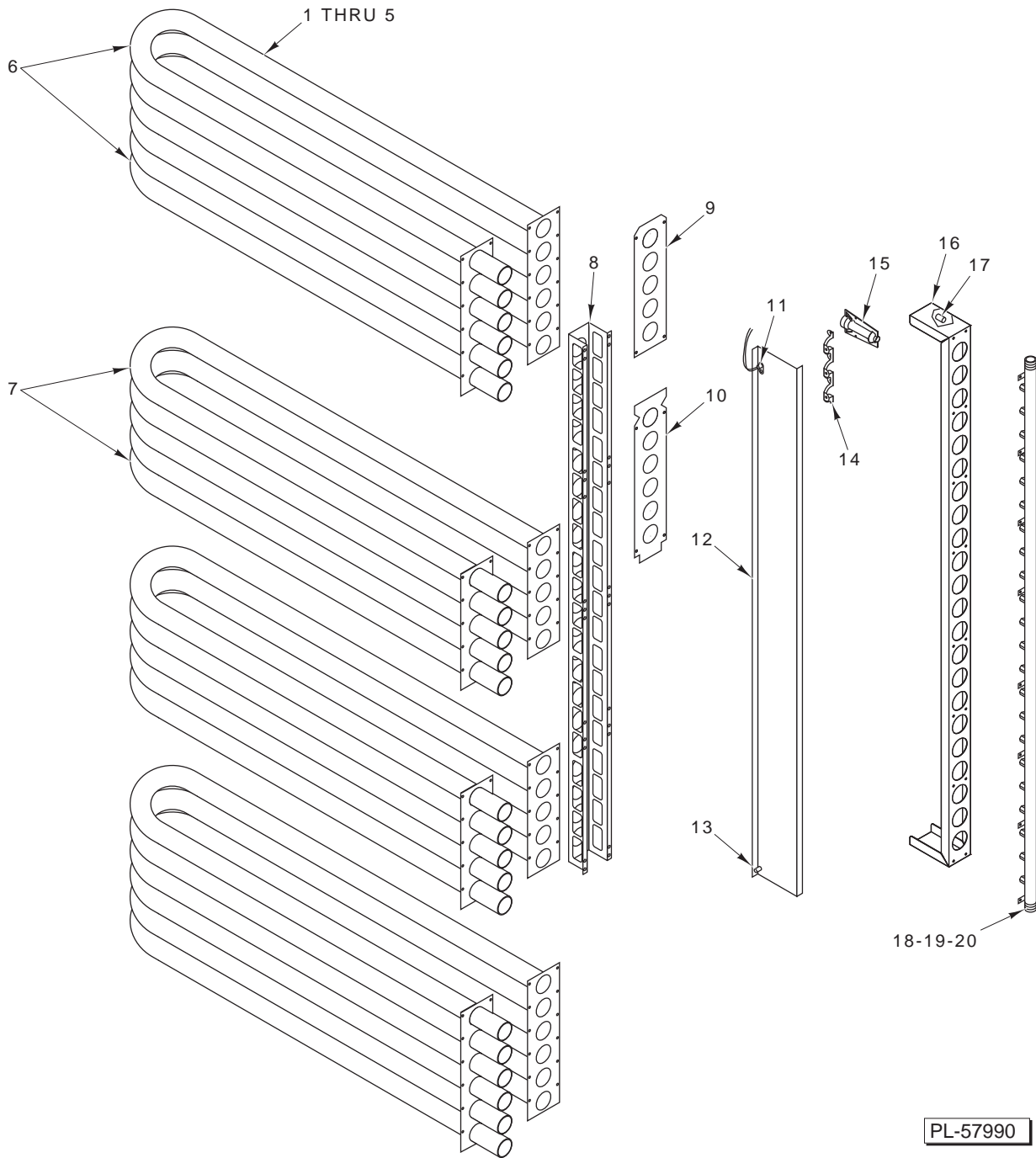
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57830			
1	01-1M5146-00001	Manifold Assy. – Steamer (Incls. Item 2).....	1
2	01-100V17-00286	Union 1/2 In. Dia. NPT.....	1
3	01-1M5171-00001	Angle – Shutter Casting (Top Section).....	1
4	01-1M5198-00001	Box Weldment – Steamer.....	1
5	01-100V16-00529	Casting – Steamer.....	30
6	01-1M5067-00001	Sheet – Splash.....	1
7	01-1M5051-00001	Panel – Steamer (Machines Built Before 4/25/07).....	1
8	01-1M5937-00002	Panel – Steamer Outer (Machines Built On or After 4/25/07) (Starting Serial #24-1045072) ..	1
9	01-1M5064-00001	Pan – Drain.....	1
10	01-1M5510-00001	Gasket (8 In.).....	1
11	01-1M5068-00001	Plate – Mounting (Drain Pan).....	1
12	01-1M5065-00001	Bracket – Water Guide.....	15
13	01-1M5171-00002	Angle – Shutter Casting (Side Section) (Machines Built Before 4/25/07).....	1
14	01-1M5939-00002	Angle – Shutter Casting (Machines Built On or After 4/25/07).....	1
15	01-1M5049-00001	Panel – Steamer (Rear) (Machines Built Before 4/25/07).....	1
16	01-1M5936-00002	Panel – Steamer (Rear) Machines Built On or After 4/25/07) (Starting Serial #24-1045072) ..	1



GAS BURNER AND HEAT CIRCULATION (ML-132358)

GAS BURNER AND HEAT CIRCULATION (ML-132358)

ILLUS. PL-57989	PART NO.	NAME OF PART	AMT.
1	01-1M5477-00001	Heat Exchanger Tube Assy. (Incls. Items 2 thru 5).....	3
2	01-100V16-00530	Gasket – Heat Exchanger.....	2
3	01-100V21-00065	Tape – Fiberglass	AR
4	00-542133	Sealer	AR
5	01-100V16-00593	Tube Assy. – Weldment (6-Tube).....	1
6	01-1M5466-00001	Angle Rack – Burner.....	1
7	01-1M5467-00001	Plate – Firing (Burner Rack)	1
8	01-1000V9-00149	Ignitor – Hot Surface.....	1
9	01-1M5464-00001	Plate – Side (Burner Rack).....	1
10	01-1000V9-00169	Rod – Flame Sensor.....	1
11	01-1M5465-00001	Mount – Burner.....	1
12	01-1000V9-00146	Burner – In-Shot (Crossover).....	18
13	01-1000V9-00150	Switch – Flame Rollout (350 F.).....	1
14	01-1M5468-00001	Enclosure – Burner Rack.....	1
15	01-100V16-00610	Manifold Assy. (NAT).....	1
16	01-1000V9-00174	Orifice #53 (0.059 In.) (NAT).....	1
17	01-100V16-00618	Manifold Assy. (LP)	1
18	01-1000V9-00175	Orifice #63 (0.037 In.) (LP)	1
	01-1M5478-00001	Strip – Turbulator (First Pass).....	1
	01-1M5463-00001	Box – Burner Assy. (Incls. Items 7, 9, 11, 12, & 14).....	1
	01-1M5649-00001	Ignition Kit – Service	1

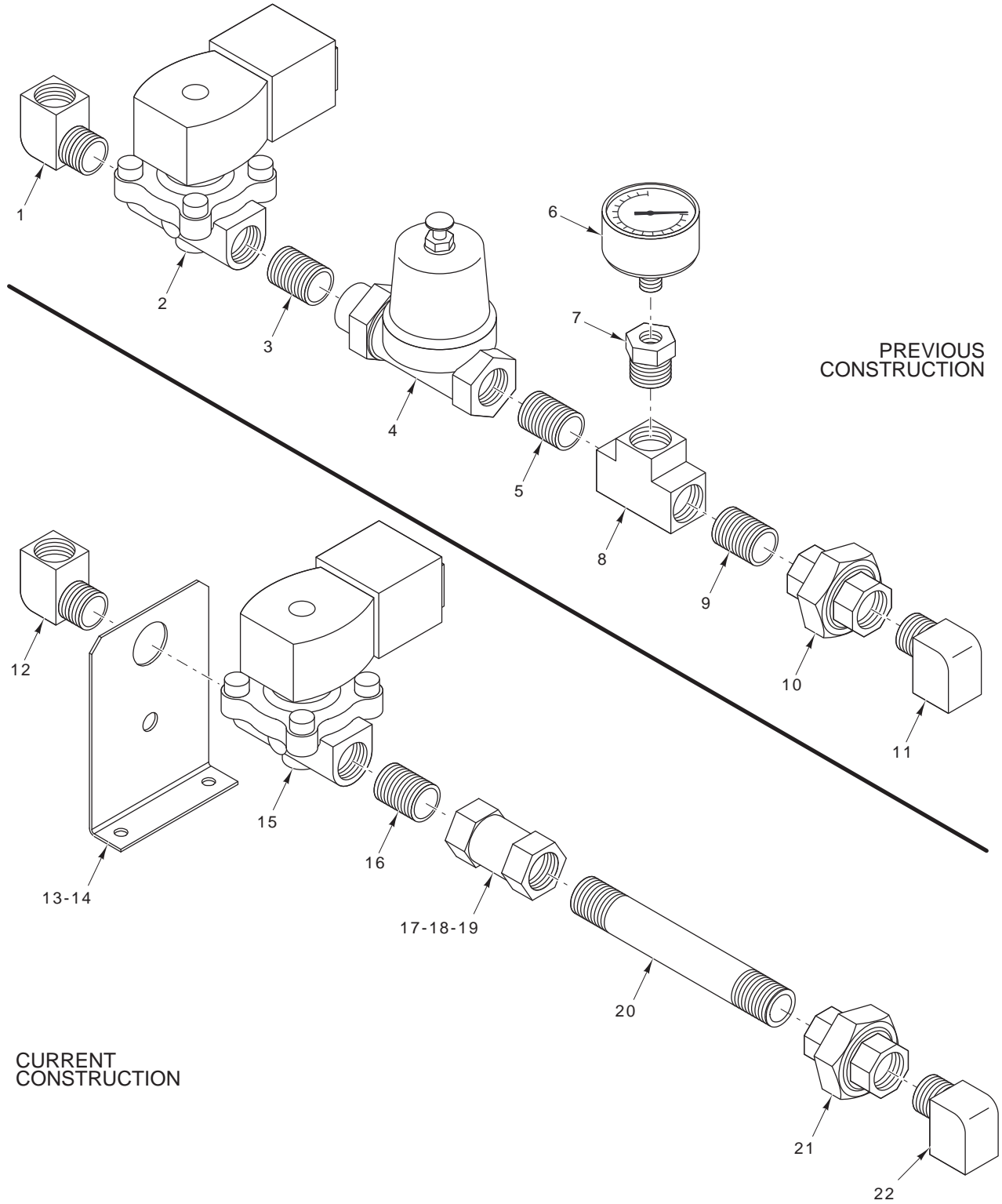


GAS BURNER AND HEAT CIRCULATION (ML-132280)

GAS BURNER AND HEAT CIRCULATION (ML-132280)

ILLUS. PL-57990	PART NO.	NAME OF PART	AMT.
1	01-1M5001-00001	Kit – Double Tubs (No Collector)	1
2	01-100V16-00559	Gasket – Heat Exchanger.....	4
3	01-100V16-00530	Gasket – Heat Exchanger.....	4
4	01-100V21-00065	Tape – Fiberglass	AR
5	00-542133	Sealer	AR
6	01-1M5028-00002	Tube Assy. – Weldment (6-Tube).....	2
7	01-1M5028-00001	Tube Assy. – Weldment (5-Tube).....	2
8	01-1M5046-00001	Angle Rack – Burner.....	1
9	01-1M5045-00001	Plate – Firing (Burner Rack)	2
10	01-1M5045-00002	Plate – Firing (Burner Rack)	2
11	01-1000V9-00149	Ignitor – Hot Surface.....	1
12	01-1M5043-00001	Plate – Side (Burner Rack)	1
13	01-1000V9-00169	Rod – Flame Sensor	1
14	01-1M5594-00001	Mount – Burner (3).....	2
15	01-1000V9-00146	Burner – In-Shot (Crossover).....	22
16	01-1M5061-00001	Enclosure – Burner Rack.....	1
17	01-1000V9-00150	Switch – Flame Roll-Out (350 F.).....	1
18	01-100V16-0556A	Manifold Assy. (NAT).....	1
19	01-1000V9-00171	Orifice #49 (0.073 In.) (NAT).....	1
20	01-100V16-0556B	Manifold Assy. (LP)	1
	01-1M5047-00001	Plate Assy. – Burner (Incls. Items 11 thru 15).....	1
	01-1M5200-00001	Plate – Burner Spacer	1
	01-1M5016-00001	Strip – Turbulator (Heat Exchanger).....	1
*	01-1M5002-00001	Collector – Weldment (Machines Built Before 1/01/08)	1
*	01-1M5002-00002	Collector – Weldment (Machines Built Before 1/01/08)	1
	01-1M6035-00002	Collector – Weldment (Machines Built On or After 1/01/08)	1

*Machines built before 1/01/08 must order both items.



CURRENT
CONSTRUCTION

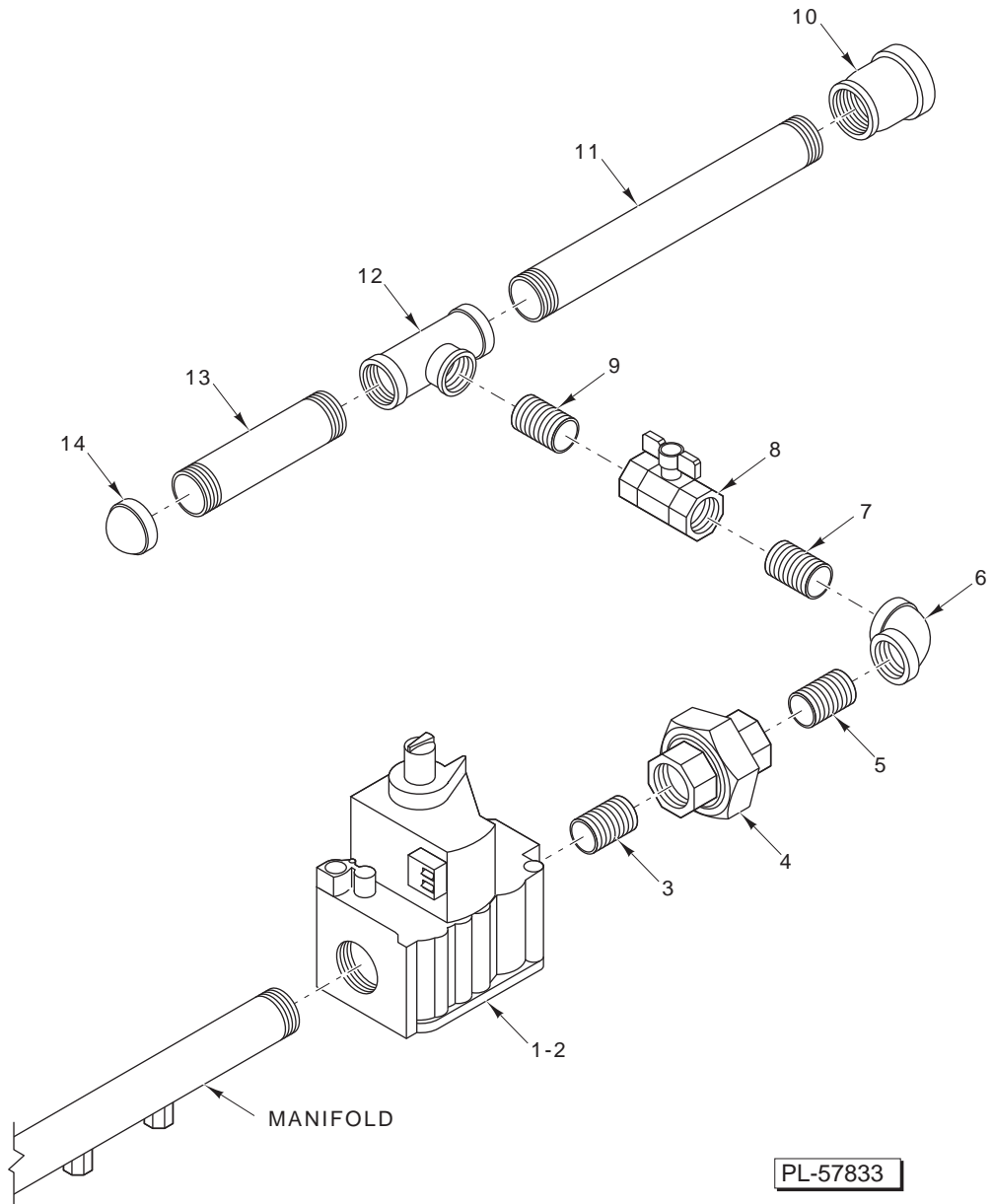
PREVIOUS
CONSTRUCTION

PL-57832

EXTERIOR WATER SUPPLY

EXTERIOR WATER SUPPLY

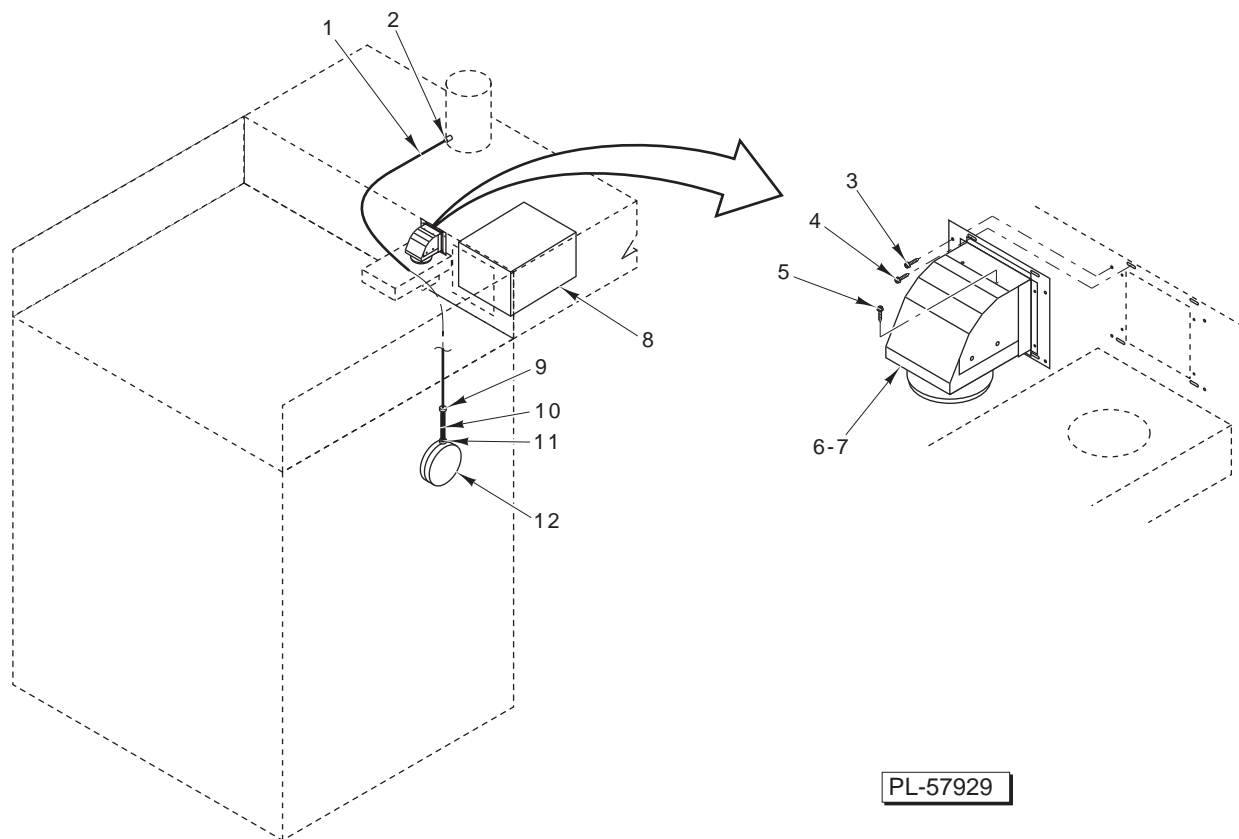
ILLUS. PL-57832	PART NO.	NAME OF PART	AMT.
1	01-100V17-00322	Ell 1/2 Street (Brass)	1
2	01-100V17-00274	Valve – Solenoid – Water (2-Way) (120 V.).....	1
3	01-100V17-00288	Nipple 1/2 Dia. Close (Brass)	1
4	01-100V17-00330	Regulator – Water Pressure 1/2 NPTF (10-70 PSI)	1
5	01-100V17-00288	Nipple 1/2 Dia. Close (Brass)	1
6	01-100V17-00204	Gauge – Pressure (100 PSI)	1
7	01-100V17-00229	Bushing 1/2 NPT x 1/4 NPT (Brass).....	1
8	01-100V17-00312	Tee 1/2 NPT (Brass).....	1
9	01-100V17-00288	Nipple 1/2 Dia. Close (Brass)	1
10	01-100V17-00286	Union 1/2 Dia. NPT (Brass).....	1
11	01-100V17-00322	Ell 1/2 Street (Brass)	1
12	01-100V17-00322	Ell 1/2 Street (Brass)	1
13	01-1M5818-00102	Bracket – Water Supply Support (Single Rack)	1
14	01-1M5818-00101	Bracket – Water Supply Support (Double Rack).....	1
15	01-100V17-00274	Valve – Solenoid – Water (2-Way) (120 V.).....	1
16	01-100V17-00288	Nipple 1/2 Dia. Close (Brass)	1
17	01-100V17-00567	Regulator – Flow 1/2 NPTF (2 G.P.M.).....	1
18	01-100V17-00568	Regulator – Flow 1/2 NPTF (3 G.P.M.).....	1
19	01-100V17-00569	Regulator – Flow 1/2 NPTF (5 G.P.M.).....	1
20	01-100V17-00570	Nipple 1/2 In. Dia. x 6 In. (Brass).....	1
21	01-100V17-00286	Union 1/2 Dia. NPT (Brass).....	1
22	01-100V17-00322	Ell 1/2 Street (Brass)	1
	01-1M5818-00001	Water Supply (2 G.P.M.) (Single Rack Ovens)	1
	01-1M5818-00002	Water Supply (3 G.P.M.) (Double Rack Ovens).....	1
	01-1M5818-00003	Water Supply (5 G.P.M.) (Panera Ovens).....	1



GAS SUPPLY PLUMBING

GAS SUPPLY PLUMBING

ILLUS. PL-57833	PART NO.	NAME OF PART	AMT.
1	01-1000V9-00181	Valve – Gas.....	1
2	01-100V17-00429	Bushing – Reducer (3/4 to 1/2)	1
3	01-100V17-00446	Pipe – Close 3/4 NPT	1
4	01-100V17-00470	Union 3/4 NPT BLK #150	1
5	01-100V17-00446	Pipe – Close 3/4 NPT	1
6	01-100V17-00513	Elbow 90 Deg. 3/4 Rd.....	1
7	01-100V17-00446	Pipe – Close 3/4 NPT	1
8	01-100V17-00169	Valve – Gas Cock 3/4 NPT.....	1
9	01-100V17-00446	Pipe – Close 3/4 NPT	1
10	01-100V17-00467	Bell Reducer 1 1/4 x 3/4 In. (NAT).....	1
11	01-10A982-02300	Pipe 3/4 In. Dia.	1
12	01-100V17-00451	Tee 3/4 NPT x 3/4 NPT	1
13	01-10A982-00400	Pipe 3/4 Dia. X 4 In. Lg.....	1
14	01-100V17-00472	Cap – Pipe 3/4.....	1
	01-1000V9-00127	Valve Kit – LP Conversion	1
	01-1M5506-00001	Gas Supply (NAT)	1
	01-1M5505-00002	Gas Supply (LP)	1



VENTING

VENTING

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57929			
1	01-100V17-00004	Tube – 1/4 In. O.D (Alum.) 10 Ft.	1
2	FP-078-49	Fitting – Tube (1/4 In.) (Brass).....	1
3	-	Screw.....	4
4	-	Screw.....	3
5	-	Screw.....	2
6	01-1M5695-00002	Outlet – Exhaust Weldment	1
7	01-1M5695-00001	Outlet – Exhaust Assy.....	1
8	01-1M5172-00001	Baffle Weldment – Exhaust.....	1
9	01-1000V1-00018	Clamp – Hose 1/4 I.D. x 7/16 O.D.	1
10	01-1A1023-00425	Tube – Black (Neoprene).....	1
11	01-1000V1-00018	Clamp – Hose 1/4 I.D. x 7/16 O.D.	1
12	01-1M2824-00001	Switch – Pressure.....	1
	01-1000V9-00172	Elbow (7 In., 26 Ga.) (90 Deg.).....	1
	01-1M5507-00001	Hood Connection Weldment.....	1
	01-1M5696-00002	Kit – Exhaust Outlet (ML-132280)	1
	01-1M5170-00001	Cover – Insulation Clamp (ML-132280).....	1
	01-1M5164-00001	Hood – Connection Weldment (ML-132280).....	1



Online Parts Catalog

Note: It is helpful, but not essential to know the ML (Material List) Number of the equipment for which a part is needed

How Do I Find An ML Number?

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.

HOBART CORPORATION		MODEL	ML	
COMMERCIAL DISHWASHER TROY, OHIO				
LISTED 756A C UL US		SERIAL NO.		
NSF		VOLTS	DATE CODE:	
		HZ	PH	AMP
749901 MADE IN U.S.A.				

- Section 1 – If Equipment ML Number is known
- Section 2 – If Equipment ML Number is not known



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We're there for you, anytime you need us. 24x7.



We're within 50 miles of 95% of our service customers. Only Hobart can provide such blanket coverage because we're the premier equipment manufacturer with nearly 200 offices and 1,700

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SERVICE | **PARTS** | INSTALLATIONS | WATER TREATMENT | MANUALS & SUPPORT | CONTRACTS & PMs



Hobart Service Home > **Hobart National Parts and Accessories Program**

National Parts and Accessories Program

Hobart SmartParts® System

The [Hobart SmartParts® System](#) is an interactive parts catalog system. By entering information from your equipment's data plate, you can be assured that you are accessing the



Not Sure How to Use SmartParts™?

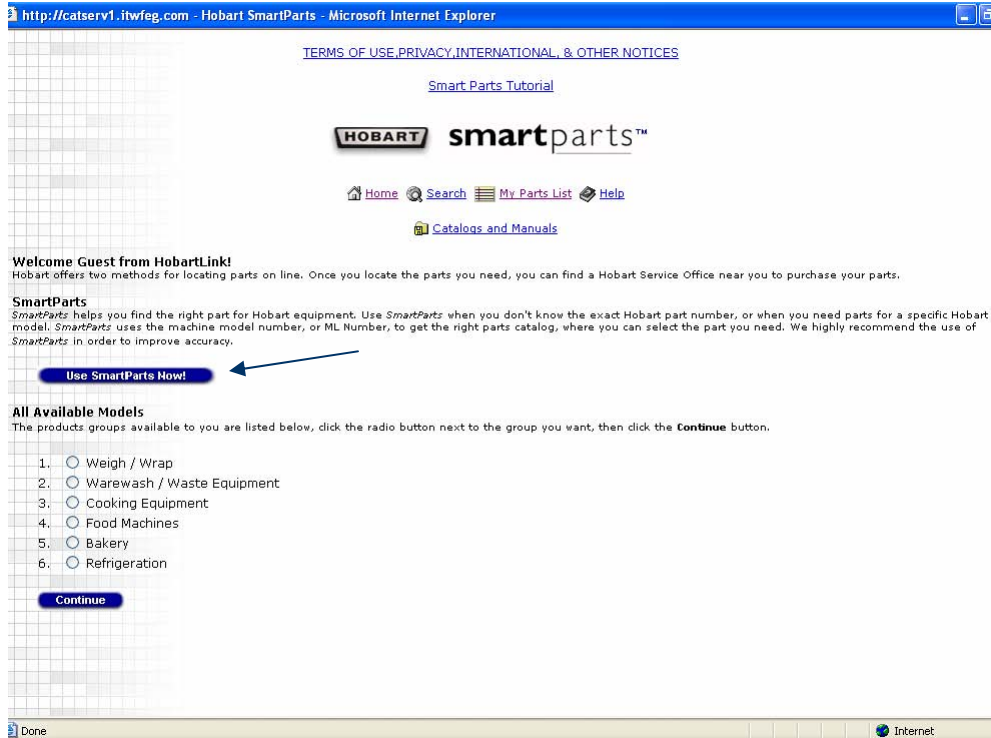
It's easy! Just go through the [Hobart SmartParts™ Online Tutorial](#) and you'll be a parts pro in no time!

Hobart Parts QuickLinks

- ▶ [Hobart SmartParts® System](#)
- ▶ [Parts Catalogs](#)

Next
select
SMARTPARTS

Web Browser Pop-up blocker must be turned off for this site in order for SmartParts to operate



This is SmartParts home page

If the ML Number of the Equipment is known, select Use SmartParts Now

(We'll explain what to do if the ML number of the Equipment is not known in Section 2)

SmartParts

Enter Your ML Number

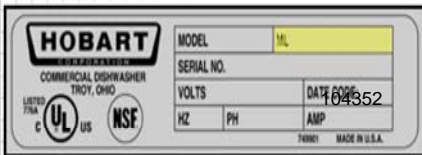
Enter your full or partial ML Number in the field provided, then click the **Search SmartParts!** button.

ML- **Search Smart Parts**

Enter the ML number and click on Search SmartParts

How Do I Find An ML Number?

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.



For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher

The ML number of this dishwasher is 104352

Hobart Parts Web

SmartParts

SmartParts results for **104352** (listed by product group):

Warewash / Waste Equipment

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 130016, 130017, 130018, 130019)

Continue

Go Back

Click on the Radio button to select the Parts Catalog

Then click on Continue

Assemblies Available

LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)

Click the radio button next to the assembly you want, then click the **Continue** button.

Continue

Go Back

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL CONTROL DRAWER (LX SERIES)
- ELECTRICAL CONTROL DRAWER (LXi SERIES)
- DISPLAY
- WASH ARM ASSEMBLY (LX18 SERIES)
- WASH ARM ASSEMBLY (LX30/40, LXG, LXi, & LXiG SERIES)
- WASH PIPE ASSEMBLY
- 50 HZ., 60 HZ. PUMP AND MOTOR ASSEMBLY (INGERSOLL OR CRANE)

The Water Pressure Gauge is on the Base Assembly

Select Base Assembly

Then click on Continue

Parts List

BASE ASSEMBLY

Select an appropriate figure size

Change To:

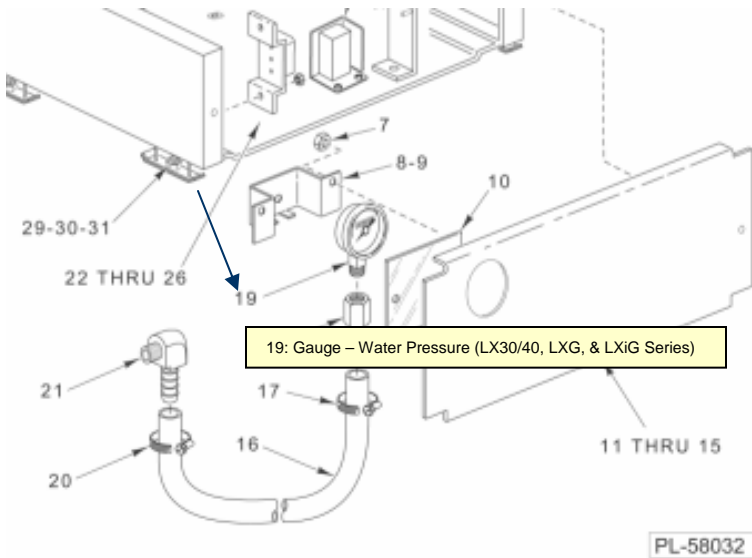
Different Assembly

Different Product

To add an item to your parts list, click the **Add** button next to the item. To see an exploded view, click on the view figure buttons.

View Figure: @ 25% @ 50% @ 75% @ 100% ←

Add	Item	Part No.	Part Description	Qty Used On Assembly
Add	1	00-328634	Track Assy. (RH)	1
Add	2	NS-015-01	Nut 1/4-20 Hex (SST)	8
Add	3	WL-006-17	Lockwasher 1/4 Medium	8



BASE ASSEMBLY

Locate the part needed (Water Pressure Gauge) on the drawing

Placing the cursor on the number will display the Description of the Part

Click on the number pointing to the part

Add	15	00-329267	Retainer - Screw #10	AR
Add	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
Add	17	00-528501	Clamp - Hose #4	1
Add	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXi Series)	1
Add	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	1
Add	20	00-528501	Clamp - Hose #4	1
Add	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
Add	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
Add	23	00-918385	Block - Terminal (5 Pole) (Current Construction)	1
Add	24	00-918339	Bracket - Terminal Block (Current Construction)	1
Add	25	NS-031-50	Stop Nut 6-32 Hex (SST)	2
Add	26	NS-031-16	Stop Nut 10-24 Hex Elastic (SST)	2
Add	27	00-475299-00001	Connector Assy. (Previous Construction)	1
Add	28	00-473138	Bracket - Terminal Block (Previous Construction)	1
Add	29	00-241857	Foot - Leveling	4
Add	30	00-329284	Spacer - Leveling Foot (LX18 Series)	4

- *Selecting the part on the figure causes the part to be highlighted on the parts list*
- *Click on the Add button to add the part to the shopping cart*
- *You can add more parts or change the quantity of the parts already in the cart*
- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

Parts Selected

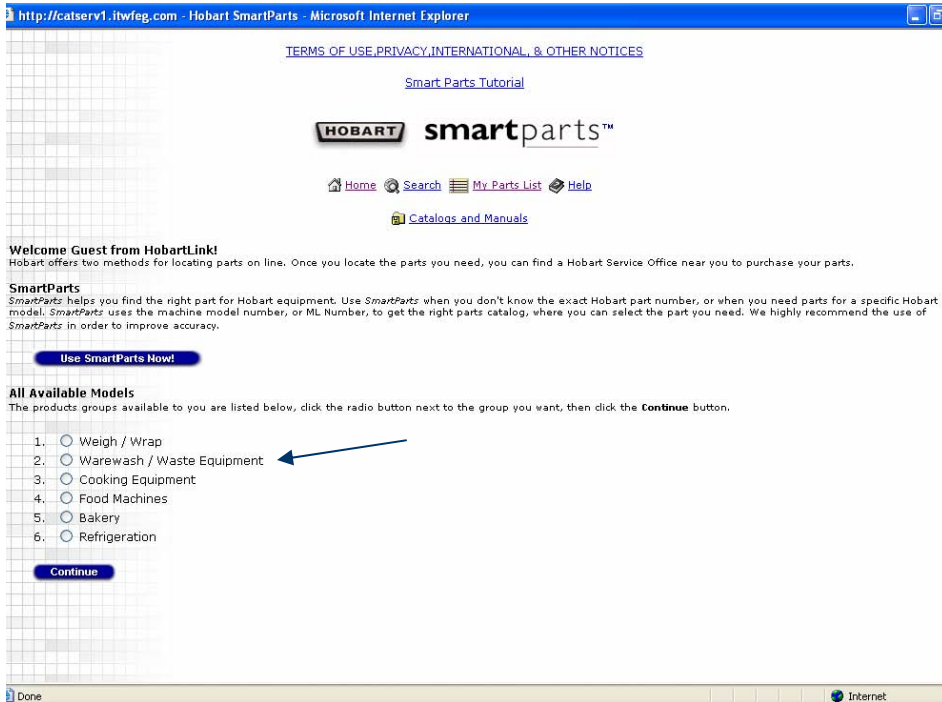
Items Listed for Guest

Add More Items From:

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
<input type="button" value="Delete"/>	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	BASE ASSEMBLY

Use SMARTPARTS Now



This (again) is SmartParts home page

For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher

If the ML Number of the Equipment is not known, click on the Radio button to select Warewash / Waste Equipment

Then click on Continue

(Go to Section 1 if you do know the ML number of the Equipment)

Products Available

Warewash / Waste Equipment

Click the radio button next to the product you want, then click the **Continue** button.

Continue

Go Back

1. Door Type Dishwasher
2. Booster
3. Conveyor Type Dishwasher (C-LINE)
4. Flight Type Dishwasher
5. Miscellaneous Warewash
6. UnderCounter Dishwasher (indicated by a blue arrow)
7. Waste Equipment

Continue

Go Back

Click on the Radio button to select UnderCounter Dishwasher

Then click on Continue

Parts Catalogs

UnderCounter Dishwasher

Click the radio button next to the catalog you want, then click the **Continue** button.

Continue **Go Back**

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)
- WM Series Dishwashers
- Dishwasher Motor Book (Includes the following Motor Spec /ML numbers - 9257, 6661, 8115, 17829, 18897, 18751, 18931, 18930, 18932, 31219, 31220, 31221, 18491, 17350, 9801, 18603)
- SR24 Series Dishwasher (SR24C - ML-130021, SR24H - ML-130022)
- Fast Food Warewashers

Continue **Go Back**

Click on the Radio button to select LX Series Dishwashers

Then click on Continue

Assemblies Available

LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)

Click the radio button next to the assembly you want, then click the **Continue** button.

Continue **Go Back**

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL COMPONENTS(LX SERIES)
- ELECTRICAL COMPONENTS (LXi SERIES)
- DISPLAY
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxx, lxi, & lxiig SERIES)(PREV. CONSTR.)
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxx, lxi, & lxiig SERIES)(CURRENT CONSTR.)
- WASH ARM ASSEMBLY(LX18 SERIES)
- WASH PIPE ASSEMBLY (PREVIOUS CONSTRUCTION)
- WASH PIPE ASSEMBLY (CURRENT CONSTRUCTION)

The Water Pressure Gauge is on the Base Assembly

Select Base Assembly

Then click on Continue

Parts List

BASE ASSEMBLY

Select an appropriate figure size

Change To:

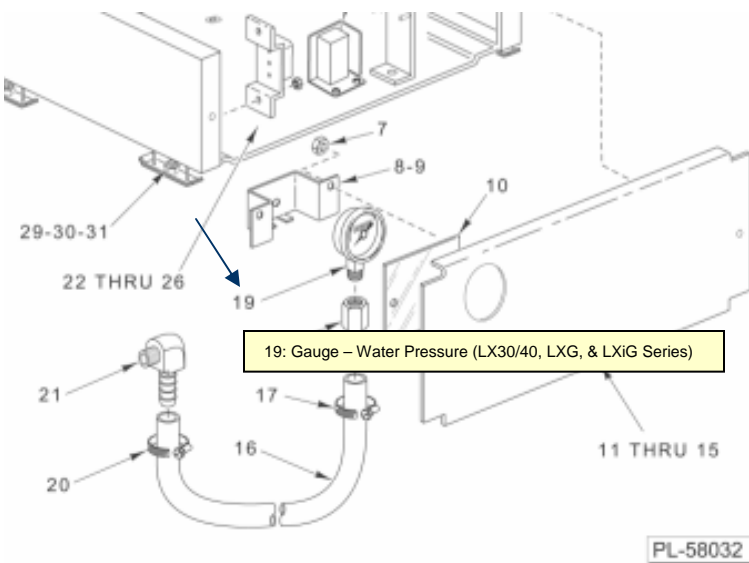
Different Assembly

Different Product

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View Figure: @ 25% @ 50% @ 75% @ 100% ←

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Add	3	WL-006-17	Lockwasher 1/4 Medium	8



BASE ASSEMBLY

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Add	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXI Series)	1
Add	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	1
Add	20	00-528501	Clamp - Hose #4	1
Add	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
Add	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
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Add	26	NS-031-16	Stop Nut 10-24 Hex Elastic (SST)	2
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- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

Parts Selected

Items Listed for Guest

Add More Items From:

Current Assembly

Different Assembly

Different Product

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
Delete	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	BASE ASSEMBLY

Update Quantities

Confirm Parts Selected

Use **SMARTPARTS** Now



PRODUCT SERVICE DEPARTMENT

TROY, OH. 45374-0001

RECOMMENDED SPARE PARTS LIST

HBA2G RACK OVEN (GAS)

Qty	Part Number	Description
1	01-100V16-545A	Control Membrane - HBA Standard Control
1	01-100V16-546A	Control Membrane - HBA Advanced Control
1	01-100V16-565	Control Board - Advanced
1	01-100V16-590	Control Board - Standard Plus 01-100V16-565
1	01-1A1828-1	Thermocouple
1	01-100V10-223	Beeper Assembly
1	01-1000V6-65	Micro Switch - Door/ Rack Height (Long Arm)
1	01-1000V6-1	Micro Switch - Home Position (Short Arm)
1	01-1000V6-223	Door Switch, DPST
1	01-1000V6-118	High Limit
1	01-1000V8-109	Steam Vent Motor
1	01-1000V3-105	Drive Sprocket
1	01-1M2228-1	Driven Sprocket
1	01-1M2265-1	Clutch Disk
1	01-1000V3-87A	Drive Chain
1	01-1000V3-88	Connecting Link
1	01-1000V8-110	Rotate Motor
1	01-1M2418-1	Linear Actuator w/Brake Kit
1	01-1000V6-70	Control Relay – 120V Coil
1	01-1000V8-98B	Draft Inducer Motor - Before 8/1/05 w/5 Wires
1	01-1000V8-127	Draft Inducer Motor - After 8/1/05 w/2 Wires
1	01-1000V17-274	Water Solenoid Valve
1	01-1M2824-1	Pressure Switch - Hood
1	01-1000V9-170	Fenwal Ignition Control (3 Trial)
1	01-1000V9-149	Hot Surface Igniter
1	01-1000V9-169	Flame Sense Rod
1	01-1000V9-181	Gas Valve
1	01-1M5651-29	Draft Switch - New Style - Used w/2 Wire Motor - Single/Double Rack
1	01-1M5651-11	Draft Switch - Old Style - Used w/5 Wire Motor - Double Rack Only