



INSTRUCTION MANUAL

GAS OVENS

CW41 CW61 CW100 C131
CW51 2324 2348



NEW STANDARD LIMITED PARTS & LABOR WARRANTY

Peerless products are guaranteed against manufacturing defects for one year from date of installation for parts and labor. All SC Series ovens qualify for two years parts and labor. Proper start-up procedures must be followed and warranty card submitted to activate either warranty. If warranty is not activated, parts will be covered until the term of the warranty expires but labor will not be covered. Excluded from this warranty are any claims related to items that should have been performed at the time of installation such as: improper utility connections, poor methods of venting, checking gas pressure and calibration of controls, also excluded are normal maintenance items such as adjustments to pilots, burners and cleaning related issues.

When making a claim for warranty service, during a claim inspection by Peerless or its service representative, it is determined that the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, abuse, has not been properly installed / calibrated* or misapplication, neglect, accident, damage during transit, fire, flood, riot, or act of God, then this warranty shall be VOID.

* Warranty terms are VOID if instructions provided with equipment are not followed.



IF REPLACEMENTS PARTS ARE NEEDED,

be sure to give the model number when ordering, including prefix and suffix letters.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

Model # _____ Serial # _____

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Congratulations on your selection of this piece of cooking equipment. Over the years we have developed what we consider the finest equipment on the market today.

Please read these instructions before attempting installation. Set up and start up should be performed by a qualified service professional (a person experienced concerning the installation of commercial gas cooking equipment), or all the terms and conditions in our Limited Warranty will be rendered void. If in doubt, call Peerless for the nearest Service Agency.



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

KEEP APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

Retain this manual for future use.



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.

REQUIREMENTS FOR PRESSURE TESTING (ANSI Z223.1 - 1984)

1. The oven and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2" psig (3.45KPA).
2. The oven must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing at the gas supply piping system at test pressures equal to or less than 1/2" psig (3.45KPA).



WARNING

For an appliance equipped with casters, instructions that

- (1) shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances*, ANSI Z21.69 - CSA 6.16, and a quick disconnect device that complies with the Standard for *Quick Disconnect Devices for use with Gas Fuel*, ANSI Z31.41 - CSA 6.9,
- (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement and
- (3) the location(s) where the restraining means may be attached to the appliance shall be specified.

SET UP INSTRUCTIONS (All Floor Model Ovens)

1. Uncrate Oven

Check to be sure owners manual, pressure regulator, handles and flue parts are packed inside.

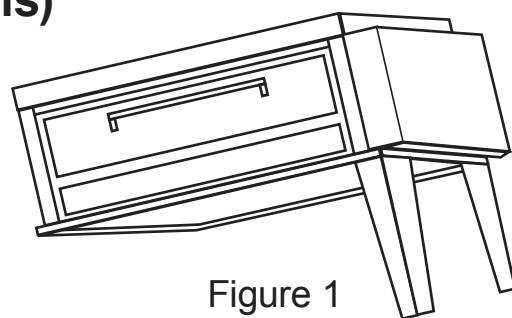


Figure 1

2. Leg Installation

Mount legs on the side of the unit while blocked, (refer to Figure 1) NOTE: Ovens can be lightened by removing shelves and baffles, if desired. Each leg has four mounting bolts, packed inside oven. After completing Step 1, proceed to the other two legs. (refer to Figure 2)

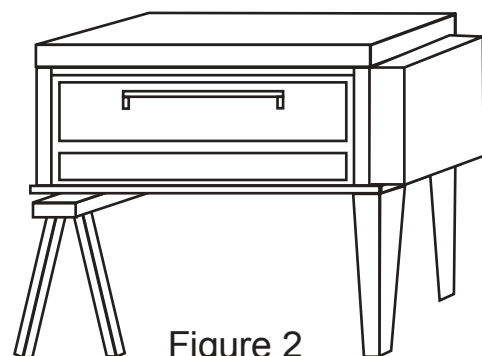


Figure 2

3. Direct Vent

Install flue box, flue adapter and flue diverter on rear of oven, (refer to Figure 3) hook 5" pipe to flue diverter which must vent outside.



WARNING: Flue pipe must be higher than nearest roof peak (refer to Figure 4).

Canopy Vent

Install flue box and canopy shield on rear of oven (refer to Figure 5 on following page).

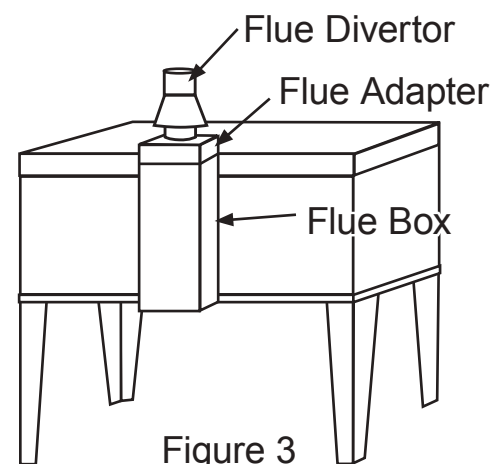


Figure 3

4. Gas Connection

Install pressure regulator to lead in pipe, rear of oven.



CAUTION: The oven is piped with 3/4" NPT therefore supply line cannot be smaller. If using flexible hose be sure it is 3/4" or larger.

5. Purge Air Out of Gas Lines

Depress red button on Safety Pilot and hold until pilot lights. Once lit, hold for 30 to 60 seconds for it to remain lit. If pilot goes out during this procedure, repeat. Once pilot is set, turn valve "ON," turn thermostat dial to 350° and burner will ignite.

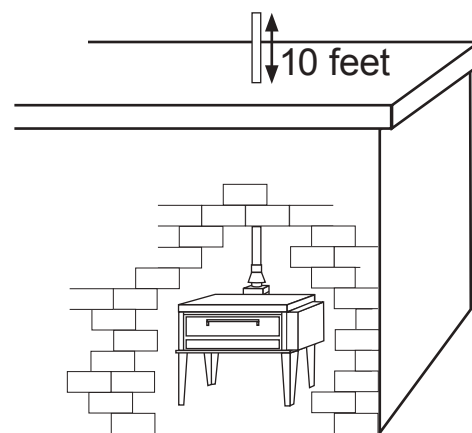


Figure 4

SET UP INSTRUCTIONS, cont. (All Floor Model Ovens)

This oven is equipped with fixed orifices for the type of gas shown on name plate. If this does not agree, orifice hoods will have to be changed.

For proper flame manifold pressure must be checked. There is a 1/8" test plug in manifold pipe inside front panel. Tell the service professional you want 4" water column for natural gas and 10" for propane. This should be done by an experienced gas technician or licensed plumber.

The technician or plumber can raise or lower pressure by adjusting the regulator.

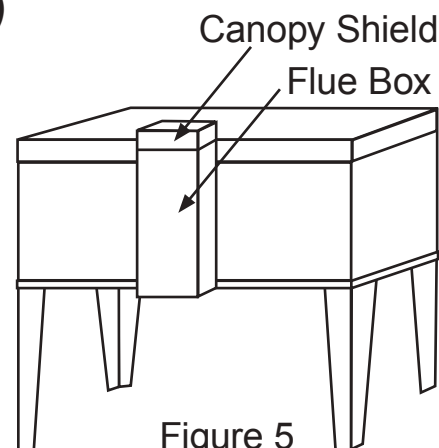


Figure 5

LP or PROPANE GAS

It is recommended you operate the oven at 550° at all times.

STACKING UNITS

VENTING

Refer to Figures 3 and 5. Mount flue boxes on both ovens and connect. Flue boxes have been premounted at the factory for easy installation. Flue caps mount the same as single units, mount on top of oven.

PIPING

Each oven has a 3/4" NPT outlet located at the lower right corner, in the back, (refer to Figure 3). Each oven must be piped separately. Be sure to have a supply line large enough to handle both ovens.

NOTE:

Screws holding burners down are for shipping purposes only.

Be sure to locate the "Z" Baffle and install it on the back of the top unit, before mounting flue box. This prevents the flue from the bottom oven from going into the top oven.

PROPER FLUE BOX CONNECTION FOR STACKING UNITS

Step 1

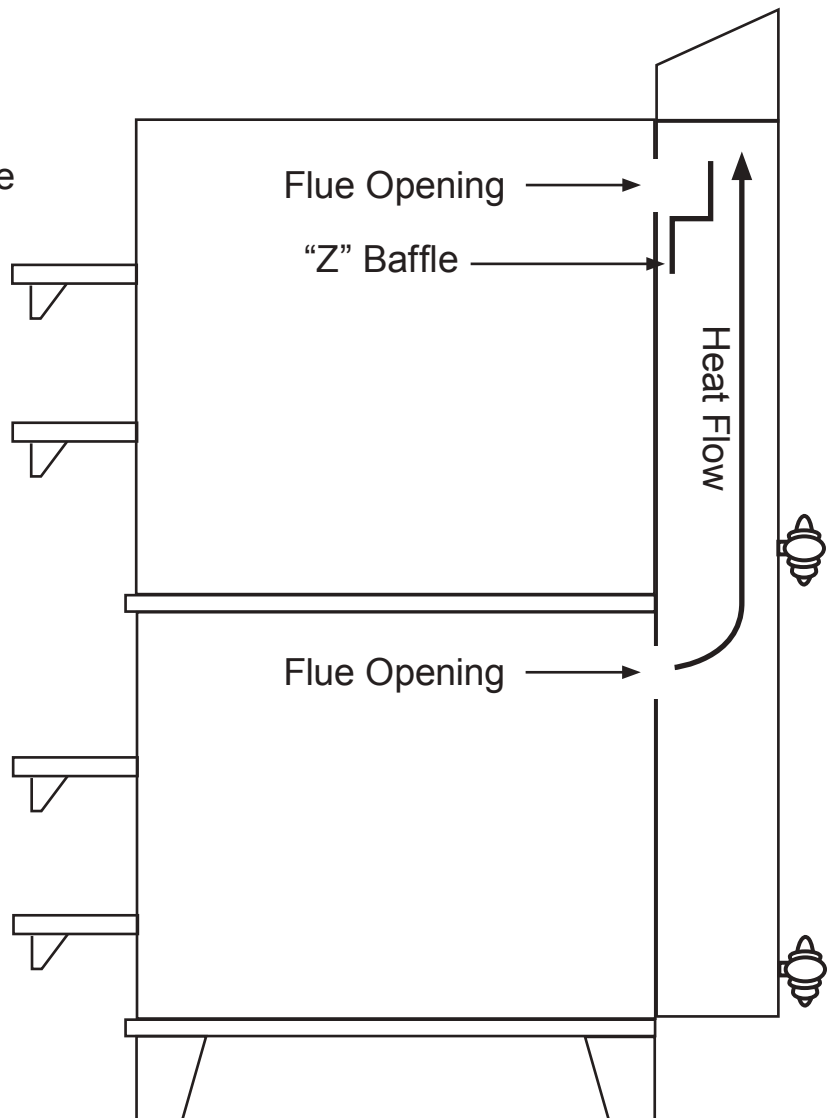
Mount “Z” baffle under flue opening of TOP oven.

Step 2

Mount both Flue Boxes and interconnect.

Step 3

Mount proper Flue Hat and Utility connections.



DO'S AND DON'TS OF VENTING

DON'T: Do not install direct vent without direct vent diverter or Peerless factory vent parts CW678 and CW679

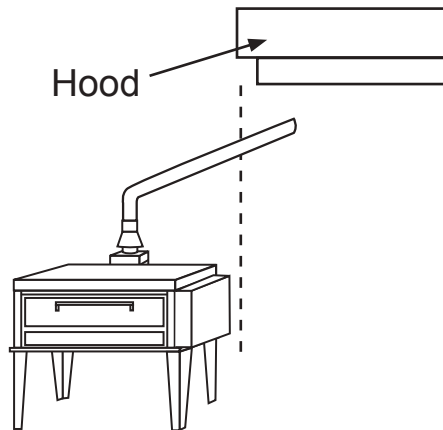
Do not install vent pipe with 90 degree elbows
(two 45's in place of one 90)

Do not install direct vent in a kitchen with a hood! Provided you install a 5" commercially available power vent in the vent pipe hooked to a variable power control to increase or decrease the flow of the air.

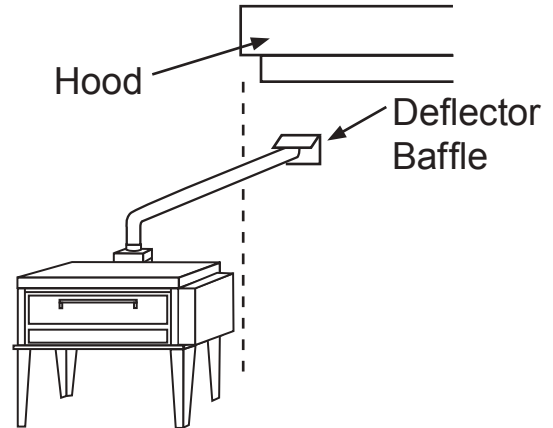


Do not terminate stove pipe into or under without an air deflector

With Divertor



Without Divertor



DO: Do install under a hood

Do install direct vent

Do install next to a hood and run stove pipe to allow the flue gases to flow into the hood (use part # CW678) and a 45 degree elbow. NOTE: This installation is not acceptable in all locations. Check your local codes.

INSTALLATION INSTRUCTIONS

Models CW41, CW61, CW100, C131, CW51

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Code, *ANSI Z223.1/NPA 54*, Or the *National Gas and Propane Installation Code, CSA B149.1 - Latest Edition*.
(All Models)

The models are designed certified for use on Natural or Propane gases.

The appliance should be connected **ONLY** to the type of gas for which it is equipped. All equipment is adjusted at the factory. Check type of gas on the serial plated in the compartment below the oven door.

1. Place oven in desired location and level, using adjustable legs.
Then properly tighten lock nuts. Refer to "Set up" Instructions on page 4.

2. Install draft hood or flue deflector whichever is supplied with the unit. If a flue deflector is supplied, unit must be placed under a ventilation hood.

NOTE: On all threaded connections the pipe joint compound must be approved for using on Natural and Propane gases.

3. Canopies are set over ovens for ventilation purposes. A strong exhaust fan may create a vacuum in the room and may interfere with the burner performance or may extinguish the pilot flames. In case of unsatisfactory performance, check with the fan "OFF".

All units must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must also be provided. Do not obstruct the front of the unit just below the oven door, as air for combustion enters here.

Minimum clearance for combustible and noncombustible construction.

6" from sides

6" from rear

No additional clearance from the side and back is required for service, as the units are serviceable from the front.

4. Legs have been packed inside the oven. Legs screw into the pads under the unit base with bolts provided.

INSTALLATION INSTRUCTIONS, cont.

5. Install pressure regulator supplied with ovens. An adequate gas supply is imperative, so that a manifold pressure of 4" WC for natural gas and 10" WC for Propane units can be manifold pressure of 4" WC for Natural gas and 10" WC for Propane units can be maintained with all units operating.
6. Check all connections for leaks using soapy water. Do not use a flame of any kind.
7. To light pilot; open front access door, depress red button on the pilot safety valve and light pilot burner. Maintain pressure on red button for 30 to 45 seconds, then release. If pilot goes out, repeat above procedure.
8. Pilot flame must impinge on pilot safety valve sensing element in order for the unit to operate.
9. Necessary adjustments have been made at the factory; however, units should be checked at the place of installation to allow for local conditions.
10. Turn burner valve "ON" set thermostat to desired temperature, make sure burner ignites before leaving the room.
11. Set main burner air adjustment to obtain a clear blue flame.
12. During normal operation; if the pilot goes out, wait 5 minutes before attempting to relight the oven. This allows any accumulated gas to dissipate.
13. To shut oven down, turn thermostat and oven burner valve to the "OFF" position. Disconnect gas supply after pilot has gone out. Repeat steps 6 and 10 to relight.

CW SERIES LIGHTING AND SHUT DOWN INSTRUCTIONS

Before turning gas supply on, make sure all control valves are in the “OFF” position.



WARNING

All adjusting and service should be performed by a person knowledgeable in making such adjustments. If in doubt, call Peerless, a Peerless representative, or the local service company to perform maintenance and repairs.

LIGHTING AND SHUT DOWN PROCEDURES

1. Open access door, depress red button on safety valve and light pilot.
2. Hold button in for 30 to 45 seconds, then release. If pilot goes out wait 5 minutes and repeat procedure.
3. To adjust pilot flame, turn adjusting screw next to the reset button until desired flame is obtained. (Approximately 1/2" long).

NOTE: The lighting procedure is also inside lower access panel.

4. For daily shut down turn burner valve to the “OFF” position. For complete shut down turn burner valve “OFF” and extinguish pilots.

NOTE: Keep area surrounding oven free and clear of combustibles. All units must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must also be provided. Do not obstruct the front of the unit just below the oven door, as air for combustion enters here.

NOTE: For the first half hour the “BURN-OFF” will occur. This means the oven will smoke considerably. It is nothing but the oil coating on the steel parts. Allow good ventilation during this period.

For other important information concerning the operation of your oven, refer to the Robertshaw bulletins in this booklet. (By-Pass, Calibration, etc.)

NOTE: Calibration is not covered by warranty.

CW SERIES TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	REMEDY
Oven does not heat evenly, burns food on bottom, side and back	Gas regulator not installed and manifold pressure not checked	Recheck flow on divertor. Install regulator and have gas technician check pressure at front of oven at manifold
	Improper venting	Check nameplate to see if oven is equipped for type of gas being used
Burner and pilot light goes out	Too much gas pressure blows pilot light out	Check to make sure regulator has been installed and manifold pressure checked
	Weak pilot flame	Increase pilot flame to strong pilot
	Clogged supply line to pilot	Remove and clean line
	Loose mini-pilot connection	Tighten
	Inoperative mini-pilot	Replace
	Too much air, flame lifting off burner	Adjust air mixers
Thermostat turns hard	Dirty gas line has allowed scale and rust to enter thermostat	Have a qualified service technician clean and lubricate with high temperature grease
	High heat exposure	Regrease - check venting system and gas pressure
Main burner will not come on	Pilot out	Relight
	Improper adjustment	Reset air adjustment
	Safety pilot defective	Replace
Slow baking	Recalibrate thermostat	See Instructions
	Oven not pre-heated	
Oven thermostat will not cut down when desired temperature reached	Loss of fluid from thermostat capillary	Replace thermostat

CW SERIES TROUBLESHOOTING GUIDE, Cont.

PROBLEM	CAUSE	REMEDY
Burner gives orange flame	Dirt in gas line and burner	Clean line and/or clean out burner
Yellow flame	Improper adjustment	Reset air mixture
Pizza is burnt	Incorrect temperature setting	Lower thermostat setting
	Left in oven too long	Adjust timer setting
	Thermostat out of calibration	Re-calibrate thermostat For instructions see Robertshaw Field Service Bulletin, Section III
Uneven baked pizza	Insufficient heat impact	Adjust thermostat to a higher setting
	Faulty pans (warped or buckled)	Use even surface pans only
	Door has been opened too often	Maintain proper operation of oven
	Uneven thickness of dough	Improve stretching of dough to an even thickness
	Overproofed dough	Check instructions for making dough

CW SERIES SUGGESTED MAINTENANCE

DAILY	Wash all exposed cleanable areas
MONTHLY	Clean around burner air mixer and pilot checking for accumulation of lint, dirt, or grease.
VENT SYSTEM	At least twice a year the unit venting system should be examined and cleaned.
OVEN INTERIOR	Clean by using a mild detergent and a brillo type pad. Clean spill over as soon as possible to avoid carbonizing.
OVEN EXTERIOR	Wipe with dampened cloth and a mild detergent. Do not use abrasives on oven finish or it will scratch.
STAINLESS STEEL	To remove normal dirt, grease, detergent applied with a sponge or cloth. Dry thoroughly.

BAFFLES	Once or twice a year, flip and/or rotate baffles for extended life.
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NOTE: Depending on the amount of use, the pilot and burner adjustments and the thermostat calibration should be checked periodically by a service technician.

CW SERIES PARTS REPLACEMENT INSTRUCTIONS

THERMOSTAT	Easily removed by, first, removing stainless steel lower door, which is fastened by two small screws to mounting flange. (see page 6) Use caution in removing capillary tube and wire. To replace, reverse procedure.
SAFETY PILOT	Has compression tube fittings on each end. Back out brass fittings, disconnect mini-pilot and lift out.
BURNER	Remove transite shelves and oven bottom. Unbolt pilot from cross arm. Lift burners up at rear of oven. Burner will slide back and off orifices at front.
REPLACE DOOR HINGE PINS	Plates are fastened to door frame. Remove screws and move door forward enough to slide hinge pin clear of frame. Insert new pin and put back into position. Drill new holes for screws to refasten.
COUNTER-BALANCED WEIGHTS	With door in closed position, open S/S lower door. Weights are visible, including cap screws that hold them in place. Remove screws releasing weights from door arms. Remove hinge pins as described above and door can be removed from oven.
TO CHANGE GAS TYPES	Contact Factory

CW SERIES PARTS LIST

For current pricing, contact parts@peerlessovens.com.
Parts can also be ordered online at www.peerlessovens.com

PART #	DESCRIPTION	CW-100	CW-200	CW-41	CW-42	C-131	C-231	CW-61	CW-62	CW-51	CW52
CW601A	FDTH Thermostat P models	1	2	1	2			1	2		
CW601B	FDTO Thermostat B models									1	2
CW602A	Dial only for FDTH Thermostat P	1	2	1	2			1	2		
CW602B	Dial only for FDTO Thermostat B									1	2
CW603	BJ650 Thermostat					1	2				
CW604	Dial only for BJ650 Thermostat					1	2				
CW605-A	TS11K Safety Valve(High Temp)					1	2				
CW605-B	TS11J Safety Valve (High Temp)	1	2	1	2			1	2	1	2
CW605-C	TSIIK HEAD ONLY(Low Temp)					1	2				
CW606A	T-46 Thermocouple 36"	1	2	1	2	1	2	1	2	1	2
CW606B	T-46 Thermocouple 48" SC Series	1	2	1	2	1	2	1	2	1	2
CW607	Pilot Burner/Holder 2 CHRL GS-NS	1	2	1	2	1	2	1	2		
CW608	Pilot Supply Tube	1	2	1	2	1	2	1	2		
CW609A	Oven Burner Valve 3/8 x 3/8										
CW609B	Oven Burner Valve 1/2 x 1/2	1	2	1	2	1	2	1	2	1	2
CW610	Valve Knob Assembly	1	2	1	2	1	2	1	2	1	2
CW611	Pressure Regulator (Specify gas type)	1	2	1	2	1	2	1	2	1	2
CW612	5 Cell Oven Burner	1	2								
CW695	U Shaped burner 24" NS Series 1998-2002		2	4				2	4		
CW613	4 Cell Oven Burner GS-NS All		1	2				1	2	1	2
CW614	3 Cell Oven Burner Old C131					1	2				
CW615	Orifice Complete - Natural	5	10	4	8	3	6	4	8	4	8
CW616	Orifice Complete - LP	5	10	4	8	3	6	4	8	4	8
CW617	Orifice Hood Only Natural	5	10	4	8	3	6	4	8	4	8
CW618	Orifice Hood Only LP	5	10	4	8	3	6	4	8	4	8
CW619	Oven Door Assembly SS (w/handle)	1	2								
CW620A	Oven Door Assembly SS (w/handle)			1	2			2	4		
CW620B	Oven Door Assembly SS (w/handle)									1	2
CW620C	Oven Door Assembly Black painted (w/handle)									1	2
CW622	Oven Door Assembly SS (w/handle)					1	2				
CW623	Oven Door Handle Kit	1	2	1	2	1	2	1	2	1	2
CW624	Peerless Name Plate	1	2	1	2	1	2	1	2	1	2
CW625	Door Weights	2	4								
CW626	Door Weights			2	4			2	4	1	2
CW627	Door Weights					2	4				
CW628	Door Gasket	1	2								
CW629	Door Gasket			1	2			1	2		
CW630	Door Gasket					1	2				
CW631	Hinge Plate & Pin Assembly Left	1	2	1	2	1	2	1	2	1	2
CW632	Hinge Plate & Pin Assembly Right	1	2	1	2	1	2	1	2	1	2
CW633	Oven Burner Rest	1	2								

CW SERIES PARTS LIST, Cont.

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PART #	DESCRIPTION	CW-100	CW-200	CW-41	CW-42	C-131	C-231	CW-51	CW-62	CW-61	CW-52
CW634	Oven Burner Rest			1	2			1	2		
CW635	Oven Burner Rest					1	2				
CW636	Baffle Plate Assembly (Set of 3)	1	2								
CW637	Baffle Plate Assembly (Set of 3)			1	2			1	2	1	2
CW638	Baffle Plate Assembly					1	2				
CW639	1.5" Pizza Deck (2 pcs. Deck)	2	4								
CW640A	1" Pizza Deck (2 pcs. Deck)			1	2			2	4		
CW640B	STEEL DECK									1	2
CW641	5/8" Pizza Deck					4	8				
CW642	Deck Front Channel										
CW643A	Wire Rack C131 or PK-31					4	8				
CW643B	Center Wire Rack CW51 & 52 Only									1	2
CW644	Crumb Tray										
CW645	Crumb Tray										
CW646	Crumb Tray					1	2				
CW647	Lower Front Panel SS (Access Door)	1	2								
CW648	Lower Front Panel Black (Access Door)			1	2			1	2	1	2
CW649	Lower Front Panel SS (Access Door)			1	2						
CW650	Lower Front Panel Black (Access Door)					1	2				
CW651	Lower Front Panel SS (Access Door)					1	2				
CW652	Access Door Knob - Black			1	2	1	2				
CW653	Access Door Knob - Chrome	1	2	1	2	1	2	1	2	1	2
CW654	SS Top Front Trim Strip	1	2								
CW655	SS Top Front Trim Strip			1	2			1	2	1	2
CW656	SS Top Front Trim Strip					1	2				
CW657	SS Front Side Trim - Left	1	2								
CW658	SS Front Side Trim - Right	1	2								
CW659	SS Front Bottom Trim	1	2								
CW660	SS Front Side Trim - Left			1	2			1	2	1	2
CW661	SS Front Side Trim - Right			1	2			1	2	1	2
CW662	SS Front Bottom Trim			1	2			1	2	1	2
CW663	SS Front Side Trim - Left					1	2				
CW664	SS Front Side Trim - Right					1	2				
CW665	SS Front Bottom Trim					1	2				
CW666	Left Body Side Overlay SS	1	2								
CW667	Right Body Side Overlay SS	1	2								
CW668	Left Body Side Overlay SS			1	2						
CW669	Right Body Side Overlay SS			1	2						
CW670	Left Body Side Overlay SS					1	2				
CW671	Right Body Side Overlay SS					1	2				
CW672	Left Body Side Overlay SS							1	2		

CW SERIES PARTS LIST, Cont.

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PART #	DESCRIPTION	CW-100	CW-200	CW-41	CW-42	C-131	C-231	CW-61	CW-62	CW51	CW52
CW673	Right Body Side Overlay SS							1	2		
CW674	Vertical Flue Box	1	2	1	2	1	2	1	2	1	2
CW675	Bottom for Flue Box	1	1	1	1	1	1	1	1	1	2
CW676	Inside Flue Baffle (Top Deck Only)		1		1		1		1		
CW677	Top Adapter/Flue Box (Canopy Vent)	1	2	1	1	1	1	1	1	1	1
CW678	Top Adapter/Flue Box (Direct Vent)	1	2	1	1	1	1	1	1	1	1
CW679	Flue Divertor/Direct Vent Only	(Option)	1	1	1			1	1	1	1
CW680	Flue Divertor/Direct Vent Only	(Option)				1	1				
CW681	Legs 4" High Black - Set of 4					1					
CW682	Legs 4" High SS - Set of 4					1					
CW683	Legs 7" High Black - Set of 4						1		1		
CW684	Legs 7" High SS - Set of 4						1		1		
CW685	Legs 18" High Black - Set of 4		1		1						1
CW686	Legs 18" High SS - Set of 4		1		1						
CW687	Legs 28" High Black - Set of 4			1				1		1	
CW688	Legs 28" High SS - Set of 4			1							
CW693	Legs 32" High Black - Set of 4	1									
CW694	Legs 32" High SS - Set of 4	1									
CW689	Legs 6" High - Set of 4 (For Pcs.- 30 Stand Only)										
CW690	Instruction Manual										
CW691	1" Pizza Deck (1/2 of 2 pcs Deck)										
CW692	1" Pizza Deck (1/2 of 2 pcs. Deck)	2									
CW695	24" "U" BURNER NS 1998-2002			2	4			2	4		
CW696	SPLIT PILOT f/CW695										
CW697	Steel deck support					3	6				
CW698A	3CH10 PILOT 2000- 9/15/16	1	2	1	2	1	2	1	2	1	2
CW698B	4CH10 PILOT ALL UNITS AFTER 9/15/16		2	1	2	1	2	1	2	1	2
CW698C	PILOT UPGRADE KIT- pilot, T-46, Bkt	1	2	1	2	1	2	1	2	1	2
CW699	CW61 Gas Stacking Kit							1			
CW700	CE61 Electric Stacking Kit							1			
CW701	C131 Gas Stacking Kit					1					
CW702	CE131 Electric Stacking Kit					1					
CW703	CW100 Gas Stacking Kit	1									
CW704	15" "T" Burner					1	2				
CW705	Direct Vent Kit(adapter and diverter)	1	1	1	1	1	1	1	1	1	1
CW706	Nat Gas Conversion Kit, 41, 51 and 61			1	2			1	2	1	2
	4 orifices, 1 pilot Orifice, regulator										
CW707	Nat Gas Conversion Kit CW100	1	2								
	5 orifices, 1 pilot Orifice, regulator										
CW708	Nat Gas Conversion Kit C131					1	2				
	1 orifice, 1 pilot orifice, regulator										

CW SERIES PARTS LIST, Cont.

For current pricing, contact parts@peerlessovens.com.
Parts can also be ordered online at www.peerlessovens.com

PART #	DESCRIPTION	CW-100	CW-200	CW-41	CW-42	C-131	C-231	CW-61	CW-62	CW51	CW52
CW709	LP Conversion Kit, 41, 51 and 61			1	2			1	2	1	2
	4 orifices, 1 pilot Orifice, regulator										
CW710	LP Conversion Kit CW100	1	2								
	5 orifices, 1 pilot Orifice, regulator										
CW711	LP Conversion Kit C131					1	2				
	1 orifice, 1 pilot orifice, regulator										
PARTS EXCLUSIVELY FOR THE PE SERIES GAS OVENS											
CW712	Dwyer 16-C5 Controller	1	2	1	2			1	2	1	2
CW713	Dwyer Thermocouple sensor	1	2	1	2			1	2	1	2
CW714	Maxitrol M420 Modulating valve	1	2	1	2			1	2	1	2
CW715	Maxitrol Line Conditioner	1	2	1	2			1	2	1	2
CW716	Transformer	1	2	1	2			1	2	1	2
CW717	Toggle switch	1	2	1	2			1	2	1	2
CW718	Fuse holder	1	2	1	2			1	2	1	2
CW719	Fuse	1	2	1	2			1	2	1	2
CW720	Fan	1	2	1	2			1	2	1	2
CW721	Cord	1	2	1	2			1	2	1	2
CW722	Terminal block	1	2	1	2			1	2	1	2
CW723	Fan limit thermostat	1	2	1	2			1	2	1	2
CW724	Fan Switch	1	2	1	2			1	2	1	2

INSTALLATION INSTRUCTIONS

Models 2324, 2348

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Code, ANSI (Latest Addition). These models are designed certified for use on Natural or Propane gas.

The appliance should be connected **ONLY** to the type of gas for which it is equipped. All equipment is adjusted at the factory. Check type of gas on the serial plated on the bottom front of the oven.

1. Place the oven in desired location and level.
2. Venting: During installation, be sure the method of venting is correct, as explained below.

DIRECT The oven is equipped with a 5" stamped hole in the top. A 5" vertical down draft diverter must be placed in the flue pipe, preferably on the oven and run the vent pipe from there. Once installed, a correct situation is a positive draft. Incorrect drafting is either excessive up draft or down draft. You can check for these conditions by disconnecting the flue for a short period of time to see if the condition goes away. If questions arise from there, call your local heating and ventilation specialist.

CANOPY A canopy vent is simply the oven installed under a hood. If a fan is being used in the hood, we recommend the use of our special "canopy vent cap." This piece is made to assure that the fan will not suck all of the heat out of the oven.

NOTE: On all thread connections the pipe joint compound must be approved for using on natural and propane gases.

3. All units must be installed in such a manner that the flow of combustion and ventilation air are not obstructed. Provisions for an adequate air supply must also be provided. Do not obstruct the front of the unit just below the oven door, as air for combustion enters here.

INSTALLATION INSTRUCTIONS, cont.

Minimum clearance from combustible and noncombustible construction

6" from sides

6" from rear

No additional clearance from the sides and back is required for service, as the units are serviceable from the front.

4. Gas Connection: The oven connection is 3/4". Never use a line smaller than 3/4" for your gas line. Check with your local utility company if questions arise. It is recommended you install a gas pressure regulator to assure constant pressure.
5. Check all connections for leaks using soapy water only. Do NOT use a flame of any kind.
6. Pilot flame must impinge on pilot safety valve sensing element in order for unit to operate.
7. Necessary adjustments have been made at the factory; however, units should be checked at the place of installation to allow for local conditions.
8. Turn burner valve "ON" and set thermostat to desired temperature. Make sure burner ignites before leaving the room.
9. Set main burner air adjustment to obtain a clear blue flame.
10. During normal operation: If pilot goes out, wait 5 minutes before attempting to relight oven. This allows any accumulated gas to dissipate.
11. To shut oven down: Turn thermostat and oven burner to the "OFF" position. Disconnect gas supply after pilot has gone out. Repeat steps 6 through 10 to relight.

NOTE: All adjusting and service should be performed by a person knowledgeable in making such adjustments. If in doubt, call Peerless, a Peerless representative, or your local qualified Service Agency.

2324 AND 2348 OPERATION INSTRUCTIONS

Before turning gas supply on, make sure all control valves are in the “OFF” position.



WARNING

All adjusting and service should be performed by a person knowledgeable in making such adjustments. If in doubt, call Peerless, a Peerless representative, or the local service company to perform maintenance and repairs.

LIGHTING AND SHUT DOWN PROCEDURES

1. Open access door, depress red button on safety valve and light pilot.
2. Hold button in for 30 to 45 seconds, then release. If pilot goes out, wait 5 minutes and repeat procedure.
3. To adjust pilot flame, turn adjusting screw next to the rest button until desired flame is obtained. (Approximately 1/2” long).

NOTE: The lighting procedure is also inside lower access panel.

4. Check the entire system for leaks.
5. For daily shut down turn burner valve to the “OFF” position. For complete shut down, turn burner valve “OFF” and extinguish pilots.

BURN-OFF

NOTE: For the first half hour the “BURN-OFF” will occur. This means the oven will smoke considerably. It is nothing but the oil coating on the steel parts. Allow good ventilation during this period.

For other important information concerning the operation of your oven, refer to the Robertshaw bulletins in this booklet. (By-Pass, Calibration, etc.)

NOTE: Calibration is not covered by warranty.

2324 AND 2348 HEAT BAFFLE SUGGESTED SETTINGS

The theory behind being able to use one burner system and four decks is one that Peerless has successfully been using for decades. Heat rises and is trapped and redirected to achieve the proper results. To do this the below recommended setting should be used and you can go from there. Please keep in mind that the top one should always be kept closed.

Top Door	Fully Closed
Second Door	1/4" Open
Third Door	50% Open
Bottom Door	Fully Open

2324 AND 2348 TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	REMEDY
Oven does not heat evenly, burns food on bottom, side and back	Gas regulator not installed and manifold pressure not checked	Recheck flow on divertor. Install regulator and have gas technician check pressure at front of oven at manifold Check nameplate to see if oven is equipped for type of gas being used
Burner and pilot light goes out	Too much gas pressure blows pilot light out	Check to make sure regulator has been installed and manifold pressure checked
	Weak pilot flame	Increase pilot flame to strong pilot
	Clogged supply line to pilot	Remove and clean line
	Loose mini-pilot connection	Tighten
	Inoperative mini-pilot	Replace
	Too much air, flame lifting off burner	Adjust air mixers
Thermostat turns hard	Dirty gas line has allowed scale and rust to enter thermostat	Have a qualified service technician clean and lubricate with high temperature grease
	High heat exposure	Regrease - check venting system and gas pressure
Main burner will not come on	Pilot out	Relight
	Improper adjustment	Reset air adjustment
	Safety pilot defective	Replace
Slow baking	Recalibrate thermostat	See Instructions
	Oven not pre-heated	
Oven thermostat will not cut down when desired temperature reached	Loss of fluid from thermostat capillary	Replace thermostat

2324 AND 2348 SUGGESTED MAINTENANCE

DAILY	Wash all exposed cleanable areas
MONTHLY	Clean around burner air mixer and pilot checking for accumulation of lint, dirt, or grease.
VENT SYSTEM	At least twice a year the unit venting system should be examined and cleaned.
OVEN INTERIOR	Clean by using a mild detergent and a brillo type pad. Clean spill over as soon as possible to avoid carbonizing.
OVEN EXTERIOR	Wipe with dampened cloth and a mild detergent. Do not use abrasives on oven finish or it will scratch.
STAINLESS STEEL	To remove normal dirt, grease, detergent applied with a sponge or cloth. Dry thoroughly.

NOTE: Depending on the amount of use, the pilot and burner adjustments and the thermostat calibration should be checked periodically by a service technician.

2324 AND 2348 B, M AND P PARTS LIST

For current pricing, contact parts@peerlessovens.com.
Parts can also be ordered online at www.peerlessovens.com

PART #	DESCRIPTION	2324	2348
DG001	BJ550 Thermostat for GS, HS, JS, KS, LS, NS Old Style		1
DG002	BJ650 Hi Temperature Thermostat for GS, HS, JS, KS, LS, NS Old Style		
DG003	Dial for BJ550 or BJ650 Thermostats	1	1
DG004A	FDTO(550) Thermostat for OS, old style B,C,D, DGBS, ES,FS B Series	1	1
DG004B	FDO Low holding thermostat (I models)	1	1
DG005	Dial for FDTO Thermostat		
DG002A	FDTH 650 Hi Temp. STAT, NSHD & OSHD, replaces old DG700 P MODELS		
DG002AK	Dial for FDTH Thermostat M & P Models		
DG006A	TS11K Safety Valve (High Temp)	1	1
DG006B	TS11K HEAD ONLY(Low Temp)	1	1
DG0037A	On/off Valve 1/2 X 1/2 P, B & M 2016 -		
DG0037B	On/off Valve - NSHD, OSHD & OS, B, M & P 3/8 X 3/8 PRE 2016	1	1
DG0038	On/off Valve KNOB		
DG007	T-46 Thermocouple GS, HS, JS, KS, LS, NS, OS & HD, B, M, P MODELS	1	1
DG008	2 CHR 2 Pilot Burner, GS on	1	1
DG009	T-46 Conversion Kit (Replaces Minipilot)	1	1
DG010	Cast Iron Burners (Old Style) BS, CS, DS, DD, ES, FS (P363)	4	6
DG011	P-363 Steel Tubular Burners 18" GS, HS, JS, KS, LS, NS (GS can be C.I.)	4	
DG012	P-366 Steel Tubular Burners 19"		6
DG013	886 Shut Off Valve 1/2" X 1/2" DF, EF, FS (Not available - see DG0037)	1	1
DG014	Steel Shelves for 2324	4	
DG015	Steel Shelves for 2348		4
DG016	Pizza Decks for 2324 1" Thick 1- Pcs.	4	
DG017	Pizza Decks for 2348 1" Thick -2 Pcs. Deck		4
DG018	Flue Divertor (Direct Vent)		
DG019	Canopy Vent Cap		
DG020	Oven Door Handles	4	4
DG021	Oven Bottom Baffles (Set of 3)	3	
DG022	Oven Bottom Baffles (Set of 3)		3
DG023	Burner Rest	1	1
DG024A	Oven Door Complete with Handle (Black painted)	4	
DG024B	Over Door Complete with Handle (Stainless)	4	
DG025A	Over Door Complete with Handle (Black painted)		4
DG025B	Over Door Complete with Handle (Stainless)		4
DG026	Cast Iron Door End P-201 (right)	4	4
DG027	Cast Iron Door End P-202 (left)	4	4
DG028	Cast Iron Hinge Journal P-205 (right)	4	4
DG029	Cast Iron Hinge Journal P-206 (left)	4	4
DG030	Right Door End 12" P-221	4	4
DG031	Left Door End 12" P-222	4	4
DG032	Center Rack for Model 2317		
DG033	Center Rack for Model 2323, 2325, 2326		
DG034	Oven Bottoms per set (2 sections Models 2313, 2316, 2317)		
DG035	Oven Bottoms per set of 2 (Models 2322, 2323)		
DG036	Oven Bottoms per set of 3 (Models 2324, 2325, 2326)		
DG037	Oven Bottoms per set of 3 (Model 2348)		
DG038	Lower Front Panel f/ 2324 Black	1	
DG039	Lower Front Panel f/ 2348 Black		1
DG040	Split pilot B, M, P models 2002 on	1	1
DG041	Pilot tube 2324	1	
DG042	Pilot tube 2348		1
DG043	17' U Burner 2002 on	2	
DG044	24" U Burner 2002 on		3

2324 AND 2348 B, M AND P PARTS LIST, Cont.

For current pricing, contact parts@peerlessovens.com.
Parts can also be ordered online at www.peerlessovens.com

DG045	Nat Gas Conversion Kit 2324	1	
	2 burner orifices, pilot orifice, regulator		
DG046	LP Gas Conversion Kit 2324	1	
	2 burner orifices, pilot orifice, regulator		
DG047	Nat Gas Conversion Kit 2348	1	
	3 burner orifices, pilot orifice, regulator		
DG048	LP Gas Conversion Kit 2348	1	
	3 burner orifices, pilot orifice, regulator		

CAUTIONS



TYPE OF GAS USED

Peerless gas units are manufactured for use with the type of gas specified on the unit Rating Plate. For proper installation procedures in the United States of America refer to: ANSI-Z223.0-1980 National Fuel Gas Code. Copies may be obtained from: The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.



VENTILATION HOODS

Information on the construction and installation of ventilating hoods may be obtained from the "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment," NFPA NO. 96-1987 or latest edition from the National Fire Protection Association, Attention Publication Services. Batterymarch Park, Quincy, MA 02269.



GAS ODOR

In the event a gas odor is detected, shut down units at main shut off valve and contact the local gas company or gas supplier for service.



WORK AREA

The areas surrounding the front, rear and sides of the unit should be kept clear so as not to obstruct the flow of air necessary for good combustion and unit operation. Unit should also be positioned for easy accessibility for servicing.



AIR SUPPLY

This appliance is to be installed in an area with adequate air supply and adequate clearance for air openings into the combustion chamber of the unit.

FibraMent-D Baking Stone

Installation Instructions and Baking Suggestions

Congratulations on your purchase of the finest baking stone in the commercial oven industry – FibraMent –D. We're sure you will be satisfied with the superior baking properties provided by FibraMent-D. In order to maintain the baking stone's performance, be sure to follow these installation instructions. Retain this information for future reference.

Before beginning the pre-drying process, check the condition of the flame diverter and heat diffuser. Replace any metal that has deteriorated. FibraMent must be fully supported by a solid metal plate. This plate acts as a heat deflector. Failure to protect the baking stone from direct flame and heat can cause the baking stone to shatter with explosive force.

To minimize warpage and maximize the life of the baking stones, they must be pre-dried before use. Let the baking stones adjust to room temperature before beginning. *Keep the oven door closed throughout the pre-drying process!* Pre-heat the baking stones with the pilot burner on for one hour. Then increase the temperature to 200F. (For ovens with dial thermostats that range from 300F to 650F, set the dial below 300F to maintain a flame height of less than 1/4".) Maintain this setting for 3 hours. After the baking stone has been pre-dried at 200F for 3 hours, increase the temperature to 300F for 1 hour, 400F for 1 hour, then 500F for 1 hour. Do not alter this pre-drying process. You are now ready to begin baking at your desired temperature. Failure to pre-dry the baking stones can result in the plates warping, cracking or shattering with explosive force. The pre-drying schedule below will help you keep a record of this process.

- An odor and out gassing may occur during the initial heat up. This is normal as the baking stones are adjusting to their environment.
- Baking flour may be sprinkled on the baking stones to help season them for the initial bake. The dusting of flour will provide air space between the baking stone and items to be baked. *Never season the baking stone with any type of baking oil.*
- Our baking stones are porous and become more seasoned and effective over time. It is recommended that you clean the baking stones only by lightly brushing them to eliminate excess crumbs. It's acceptable to switch (reverse) the baking stone surface after sufficient use. This will provide for even wear.

Warnings

Handle baking stones carefully! Baking stones impacting on hard surfaces before, during or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to premature product failure.

Do not wedge baking stones together. Baking stones must be installed unrestrained with approximately 1/8" joint space for every 24" of deck to allow for expansion. *Mechanically fastened baking stones or baking stones installed tightly may crack and/or cause objectionable warping, cracking, or shattering with explosive force.*

Never clean baking stones with high abrasion brushes. Wipe the baking stones clean with a dry rag.

Do not subject the baking stones to thermal shock. Foods cannot be thawed directly on the baking stones.

Liquids should never come in contact with the baking stones.

Never place the baking stones over an open flame. Baking stones subjected to an open flame may crack.

For electric ovens, pre-dry the baking stones with only the top element on. Do not use the bottom element to pre-dry the baking stones.

During storage, keep the baking stones wrapped in plastic. The entire plate or skid must be completely covered. This will ensure the curing process. Failure to do so may cause the baking stones to warp or crack, thereby voiding the warranty.

N.B. Failure to adhere to installation instructions and warnings may result in the baking stones disintegrating with explosive force!

Ship Date: _____

By Customer:

Installation date: _____

rev. 06/13

Pre-drying Schedule:	Time	/	Temperature
		/	
		/	
		/	
		/	
		/	

The model FDTO is a heavy duty, high-capacity throttling type gas thermostat carefully set at the factory to accurately control oven temperatures.

Robertshaw
Heavy Duty

FLAME MASTER Oven Control

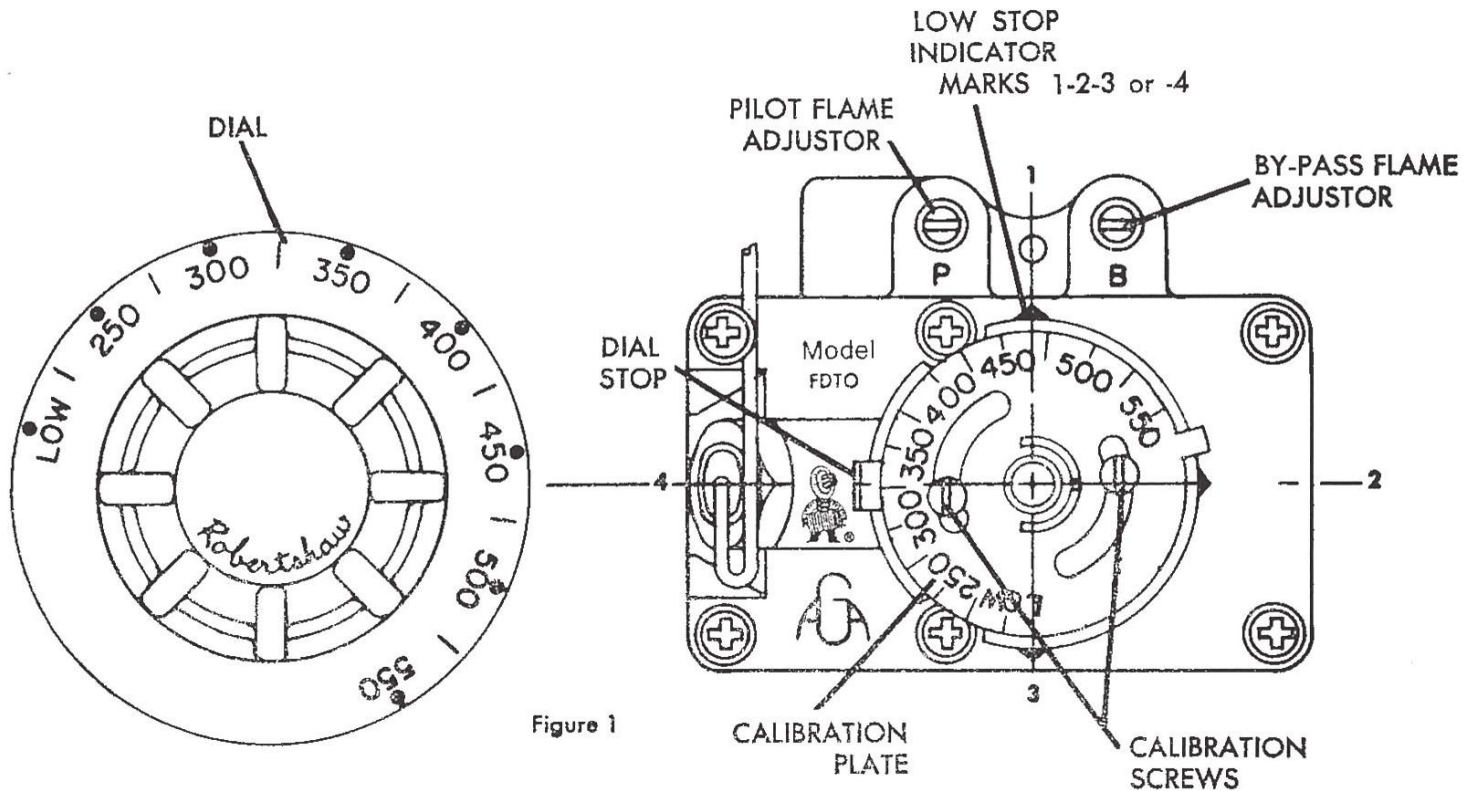


Figure 1



BY-PASS FLAME (MINIMUM BURNER FLAME)

This adjustment must be made at the time the appliance is installed. To adjust this flame: (Be sure oven burner pilot flame is ignited).

1. Turn dial to 300 degrees F.
2. Light main burner.
3. After oven temperature rises and remains constant turn dial back to low. This closes main valve and permits only by-pass gas to burner.
4. Remove dial.
5. With a screwdriver turn by-pass flame adjustor screw counterclockwise to increase the by-pass flame or clockwise to decrease it until flame over the entire burner is a minimum stable flame. Replace dial.

★ RECALIBRATION

Field recalibration is seldom necessary, and should not be resorted to unless experience with cooking results, definitely proves that the control is not maintaining the temperature to which the dial is set. To check oven temperatures when recalibrating use a Robertshaw Test Instrument or a reliable mercury oven thermometer.

1. Place the thermocouple of test instrument or thermometer in the middle of the oven, or medium to be tested.
2. Light the main burner. Observe which indicator mark aligns with the low stop position of the dial. Use this indicator mark for all dial settings.
3. Turn dial so 400 lines up with the "low stop" indicator mark. If control is not for a standard oven use the chart below to determine the temperature to set the dial.
4. Allow the oven, or appliance, to heat until flame cuts down to by-pass. After sufficient time, check temperature. If the temperature does not read within 15 degrees of the dial setting, recalibrate as follows:
5. Pull dial straight off without turning.

RECALIBRATION CHART		
Dial Range	°F Between Letters	Calibration Mark
100 to 200	18°	160
200 to 400	25°	375
300 to 400	28°	375
300 to 700	50°	500
200 to 550	50°	400

6. Hold calibration plate and loosen the two calibration lock screws until the plate can be moved independently of the control.

7. Turn calibration plate so that the instrument or thermometer reading is in line with the indicator mark. Hold plate and tighten screws firmly. On controls where the plate has no temperature markings use the chart to determine the temperature degrees between letters. Turn the calibration plate counterclockwise if the test reading is higher than the dial setting, or clockwise if the reading is lower than the dial setting.

8. Replace dial.

9. **NOTE:**—If the above adjustment is prevented by the two loosened calibration lock screws being in contact with the ends of the screw clearance slots in the calibration plate, remove the screws and after turning the calibration plate to the proper location, reassemble screws in the other tapped holes designed for them.

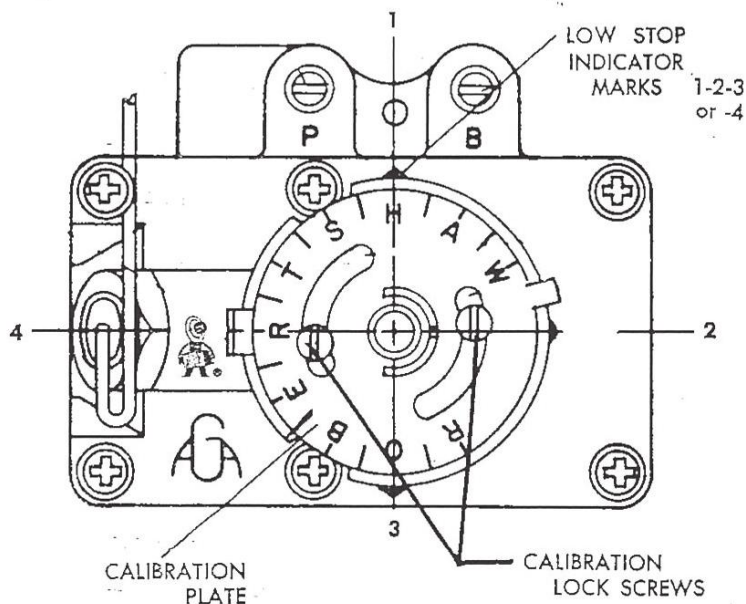


Figure 2



ROBERTSHAW CONTROLS COMPANY
YOUNGWOOD, PENNSYLVANIA

Auto-Calibrator[®]

OVEN HEAT CONTROL

THIS INSTRUCTION IS INTENDED TO ACQUAINT THE SERVICE MAN WITH
SERVICING AND RECALIBRATING THE NEWEST COMBINATION
THERMOSTAT AND OVEN GAS COCK.

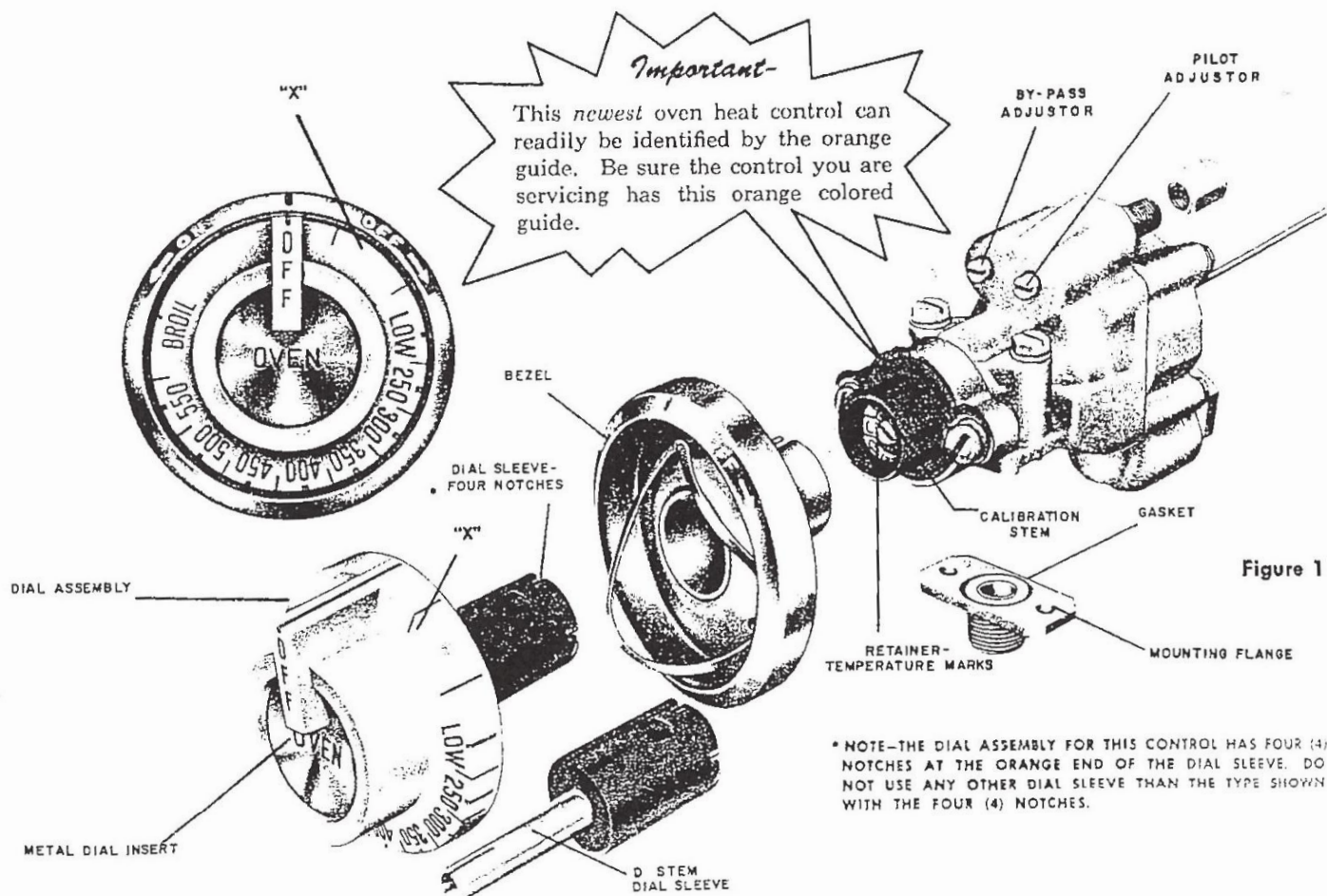


Figure 1

* NOTE—THE DIAL ASSEMBLY FOR THIS CONTROL HAS FOUR (4) NOTCHES AT THE ORANGE END OF THE DIAL SLEEVE. DO NOT USE ANY OTHER DIAL SLEEVE THAN THE TYPE SHOWN WITH THE FOUR (4) NOTCHES.

To Light Burner

Some ranges equipped with this oven heat control will also be equipped with an automatic lighting device. When is the case, follow the instructions given by the manufacturer of the device.

If the range does *not* have automatic lighting, the procedure is as follows:

Push dial inward and turn it counter-clockwise a quarter of a turn or more.

2. Light the oven burner with a match.
3. Turn dial to the desired temperature.
4. To shut off gas, turn dial clockwise to "Off" position.

NOTE:—

Without automatic lighting, this procedure must be followed each time the oven is used. It is necessary to push the dial inward because the dial automatically locks itself in place when in the "Off" position.

SEE OTHER SIDE



To Adjust By-Pass Flame:

(Minimum burner flame)

When the oven reaches the temperature at which the dial is set, the oven control cuts down the flow of gas to the amount required to keep the oven at that temperature. Always, however, the control must by-pass enough gas to keep the entire burner lighted. To maintain this minimum flame, *the by-pass must be set carefully and accurately, as follows—(See Figure 1)*

1. Light the oven burner, then turn dial to "Broil."
2. After 5 minutes, turn dial clockwise to point slightly beyond first mark on dial (shown by "X").
3. Remove dial and bezel.
4. With a screw driver, turn by-pass Adjustor—counter-clockwise to increase the flame, clockwise to decrease it, until there is a flame approximately $\frac{1}{8}$ " high over the entire burner.
5. Replace bezel and dial, turning the dial clockwise until it locks in the "Off" position.



To Recalibrate Oven Control.

This oven control is a precision instrument. It is carefully calibrated at the factory—that is, it is so adjusted that dial settings match actual oven temperatures. Field recalibration is seldom necessary, and should not be resorted to unless considerable experience with cooking results definitely proves that the control is not maintaining the temperatures to which the dial is set.

Recalibration should not be undertaken, however, until the by-pass oven flame has been adjusted.

To check oven temperatures when recalibrating, use a test instrument or a reliable mercury thermometer. Place the thermocouple of test instrument or the thermometer in the middle of the oven.

If the dial has a removable metal insert, proceed as follows:

1. Remove dial and push out metal insert. (See Figure 1)
2. Replace dial, turn to 400 mark, and light oven burner.
3. After burner has been on about 15 minutes check oven temperature. Oven door should be open for as short a time as possible. Use a flashlight, if necessary, to see the thermometer reading clearly.
4. Continue to check temperature, at 5-minute intervals, until two successive readings are within 5 degrees of each other.

The control should be recalibrated if your reading is not within 10 degrees of the dial setting (400 degrees). If recalibration is required, the additional steps to be taken are these:

5. Hold dial firmly, insert screw driver through center of dial, and push calibration stem (See Figure 1) inward. (*Do not turn this stem*)
6. While holding calibration stem in firmly with screw driver, turn dial until it is set at the actual oven

temperature as shown by your test instrument or thermometer. Release pressure on calibration stem. Replace dial insert.

7. Set dial at 450 mark. Check oven temperature again, as instructed in (3) and (4). If the oven temperature is not within 20 degrees of the dial setting (450 degrees), it means that the sensing element is inoperative and the control should be replaced.

If the dial does not have a removable insert or if the dial has a "D" type stem, use the following procedure to recalibrate:

1. Set dial to 400 mark and light oven burner.
2. After burner has been on about 15 minutes, check oven temperature. Oven door should be open for as short a time as possible. Use a flashlight, if necessary, to see the thermometer reading clearly.
3. Continue to check temperature, at 5-minute intervals, until two successive readings are within 5 degrees of each other.

The control should be recalibrated if your reading is not within 10 degrees of the dial setting (400 degrees). If recalibration is required, the additional steps to be taken are these:

4. Remove dial assembly or dial complete with "D" type stem.
5. Push calibration stem (See Figure 1) inward with screw driver, while holding calibration stem firmly in, turn slot clockwise to obtain a lower temperature or counter-clockwise for a higher temperature. Each mark on retainer represents 25 degrees. Replace dial assembly or "D" type stem with dial.
6. Set dial at 450 mark. Check oven temperature again, as instructed in (2) and (3). If the oven temperature is not within 20 degrees of the dial setting (450 degrees), it means that the sensing element is inoperative and the control should be replaced.

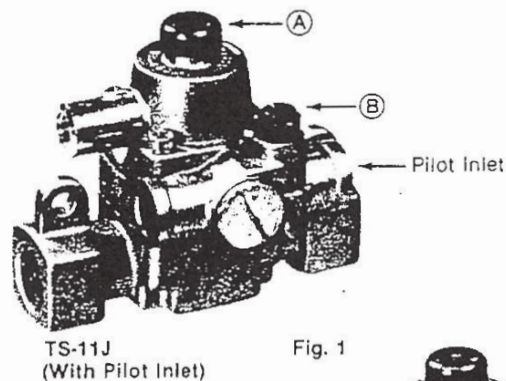


CONTROLS COMPANY

Temperature Controls Marketing Group
100 W. Victoria Street, Long Beach, CA 90805

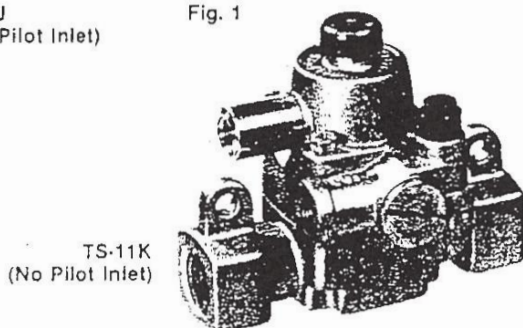
INFORMATION BULLETIN

"TS" - Series Thermomagnetic Safety Valves



TS-11J
(With Pilot Inlet)

Fig. 1



TS-11K
(No Pilot Inlet)

THE ROBERTSHAW "TS" SERIES THERMOMAGNETIC SAFETY VALVE is a control used to cut off the flow of gas to the burner in the event of pilot outage. The magnet assembly is energized by voltage generated by a thermocouple, that is heated by the pilot flame. When this flame is extinguished, the thermocouple voltage decreases until a spring overcomes the magnetic force and closes off both the pilot and main gas.

This control can be used for commercial and residential ovens, infra-red heaters, chicken and pig brooders, recreational vehicle gas appliances, and many more applications requiring automatic safety.

Installation Instructions

Piping

Make sure piping is clean and free from scale and burrs. Apply a small amount of good quality pipe thread compound suitable for the type gas being used. Thread compound should be used sparingly and on male threads only, leaving the first two threads clean.

Thread compound should never be used on female threads as it may be pushed into the valve body.

Thermocouple

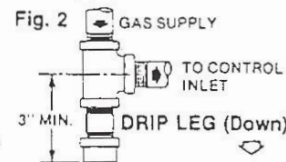
The thermocouple nut should be started and turned all the way in by hand. An additional quarter turn with a small wrench will then be sufficient to seat the lock washer. CAUTION: DO NOT OVERTIGHTEN.



To avoid possible injury, fire and explosion, please read and follow these precautions and all instructions on appliance. This bulletin is intended as a guide to qualified servicemen installing or servicing Robertshaw Controls.

As the manufacturer of the control, we recommend repair and adjustments be limited to the operations listed, which our experience shows are practical service operations.

1. Installation or servicing of gas appliances or controls must be performed by qualified personnel.
2. Shut off gas ahead of control at line valve or meter before starting installation or servicing.
3. When using L.P. gas, caution must be taken to ensure that no raw gas is present in the surrounding area before attempting to put appliances into operation. L.P. gas is heavier than air. Sniff at floor level for presence of gas. If present, do not attempt to light pilot. In changing from natural to L.P. gas, or vice versa, burner and pilot orifices must also be changed.
4. DO NOT connect appliance before pressure testing gas piping. Damage to the gas valve may result, causing a hazardous condition.
5. DO NOT use this control if it has been exposed to water through immersion, dripping, etc. It may be damaged and must be replaced.
6. DO NOT insert any object other than suitable pipe or tubing in the inlet or outlet of this control. Internal damage may occur and result in a hazardous condition.
7. DO NOT grip control body with a pipe wrench or vice. Damage may result, causing gas leakage. Use inlet or outlet bosses, or special body wrench.
8. A drip leg must be provided in the supply line to the control (see Fig. 2). All piping must comply with applicable codes and ordinances and with the National Fuel Gas Code (ANSI Z223.1/NFPA, No.54).
9. After installation or servicing, check valve operation and automatic pilot valve shut off.
10. Leak test with soap solution after installation or servicing with main burner "on" and "off". Coat pipe and tubing joints, gaskets etc. with soap solution. Bubbles indicate leaks that must be corrected.
11. DO NOT allow lint or dust to collect in burner area. Keep all combustible materials away from gas appliances.
12. If control fails to turn off, shut off gas at line valve or meter.

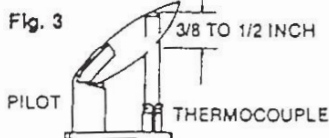


Procedure for Lighting

1. Wait five minutes to allow gas which may have accumulated in the burner compartment to escape.
2. Depress red button and light pilot (Fig. 1, A).
3. Hold red button approximately one-half minute then release. If pilot does not remain lit, repeat operation allowing longer period before releasing reset button. (Adjust pilot if necessary as noted under "Pilot Burner Adjustment.")

Pilot Burner Adjustment
(On models equipped with pilot adjustment key)
NOTE: If cap is sealed adjustment has been made at the factory.

1. Remove Pilot Adjustment Cap (Fig. 1, B).
2. Turn Pilot Key to provide properly sized flame (Fig. 3).
3. Replace Pilot Adjustment Cap.



Replacing Magnet Housing Assembly See Fig. 4.

1. Close gas supply at line valve or meter.
2. Disconnect thermocouple.
3. Disconnect pilot tubing.
4. Remove four Phillips screws.
5. Remove: A. Magnet Housing Assembly (note thermocouple position).
B. Gasket
C. Valve spring
D. Valve assembly

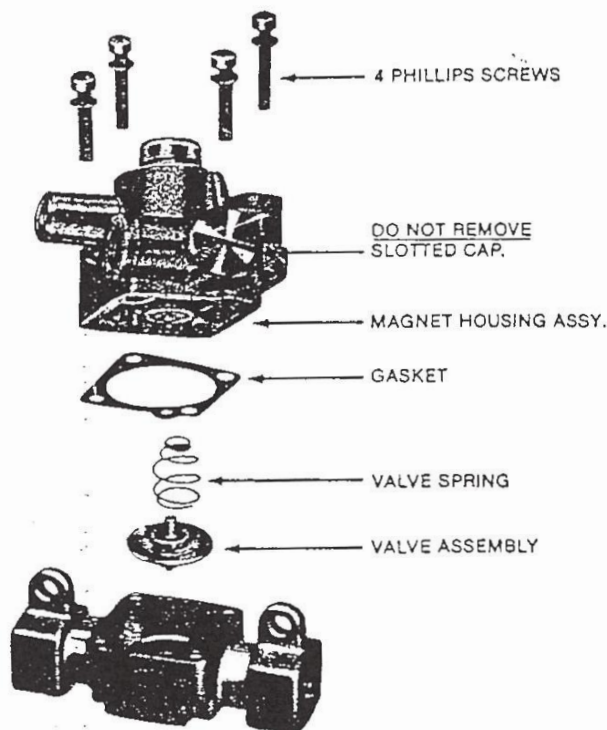
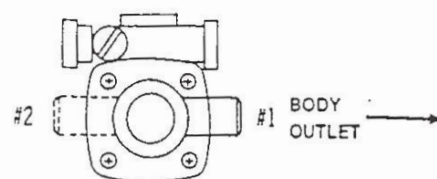


Fig. 4

6. Clean valve seat with soft, lint-free cloth.
7. Install new valve assembly, valve spring, gasket and magnet housing assembly. Make sure valve spring engages magnet stem.
8. Reconnect pilot tubing and thermocouple.
9. Follow Leak Test procedure on page 1, item 10.

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Thermocouple connections available on TS-11J & K in positions shown above.

Body Sizes		Capacities (BTU/HR @ 1" W.C.P.D.)	
Inlet	Outlet	Natural Gas	L.P. Gas
1/4" P	1/4" P	102,000	165,000
7/16" C.C.	7/16" C.C.	106,000	171,000
3/8" P	7/16" C.C.	128,660	208,400
3/8" P	3/8" P	138,000	223,000
1/2" P	1/2" P	210,000	340,000

P = Pipe, C.C. = Compression Coupling

Pilot Connections		
Model	Inlet	Outlet
J	1/8" P	1/8" P
J	1/4" C.C.	1/4" C.C.
J	3/16" C.C.	3/16" C.C.
K		1/8" P
K		1/4" C.C.
K		3/16" C.C.

Above available with or without pilot adjustment.

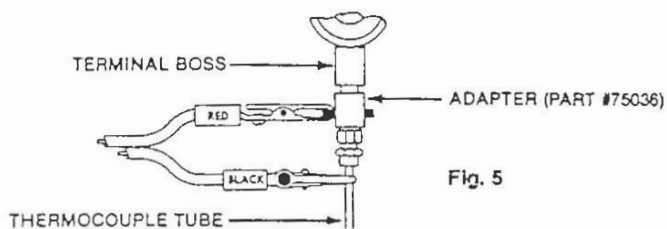


Fig. 5

Troubleshooting

Problem: Pilot will not stay lit.

1. Check for drafts.
2. Check if pilot has sharp blue flame. If not, clean pilot orifice.
3. Pilot flame should heat 3/8" of tip of thermocouple (See Fig. 3). If not, adjust pilot flame (See Pilot Burner Adjustment).
4. Make sure thermocouple is tightened snugly into safety valve. (Finger tight plus 1/4 turn with wrench).
5. Make sure main burner flame is not heating thermocouple.
6. (See Fig. 5). Test magnet and thermocouple as follows:
 - A. Unscrew thermocouple nut from safety valve. Screw adapter (Robertshaw part #75036) into thermocouple opening.
 - B. Screw thermocouple nut into adapter. Connect millivolt meter leads to adapter and thermocouple as shown. Light the pilot. Allow pilot flame to heat thermocouple three minutes. If meter then reads below five millivolts, replace thermocouple. If pilot will not stay lit, hold red button down during this test.
 - C. If pilot remains lit, blow it out and watch millivolt meter. The magnet should continue to hold for a drop of five millivolts or more. A "snap" can be heard when magnet releases. If magnet does not hold for a drop of at least five millivolts, replace entire valve, or magnet housing assembly (Fig. 4). Also, with main burner flame "ON", check to see if millivolt output is affected.

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CW/PE SERIES WIRING DIAGRAM

