

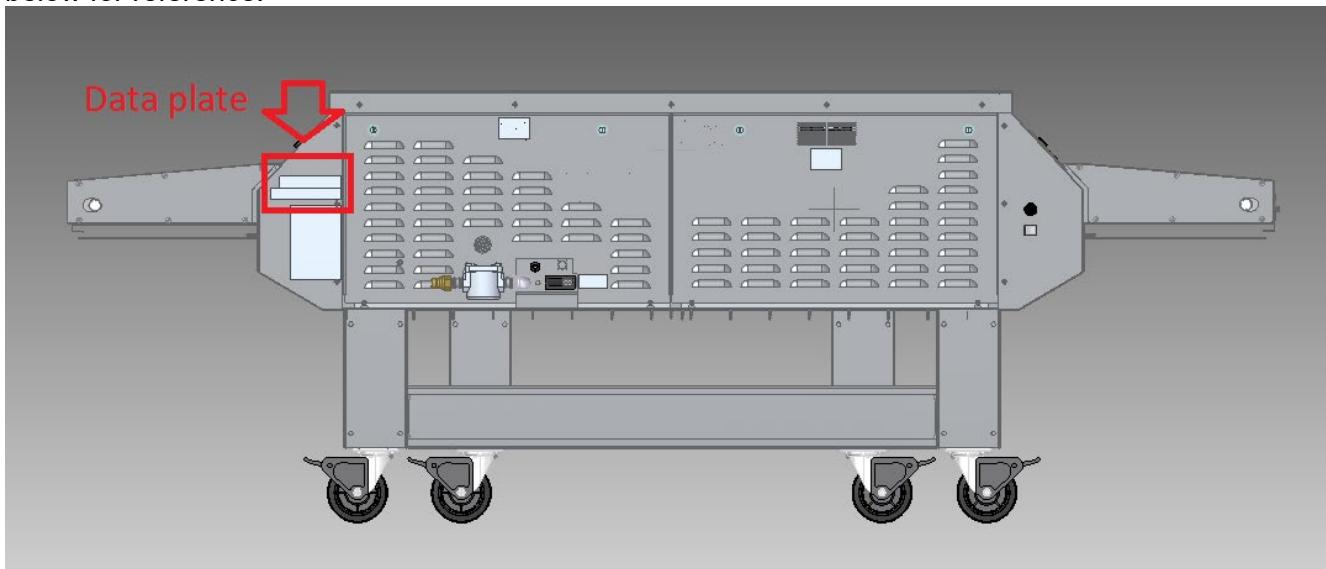


HOT ROCKS

Hot Rocks Oven – How to balance top heat

1 – Gathering information (~5minutes)

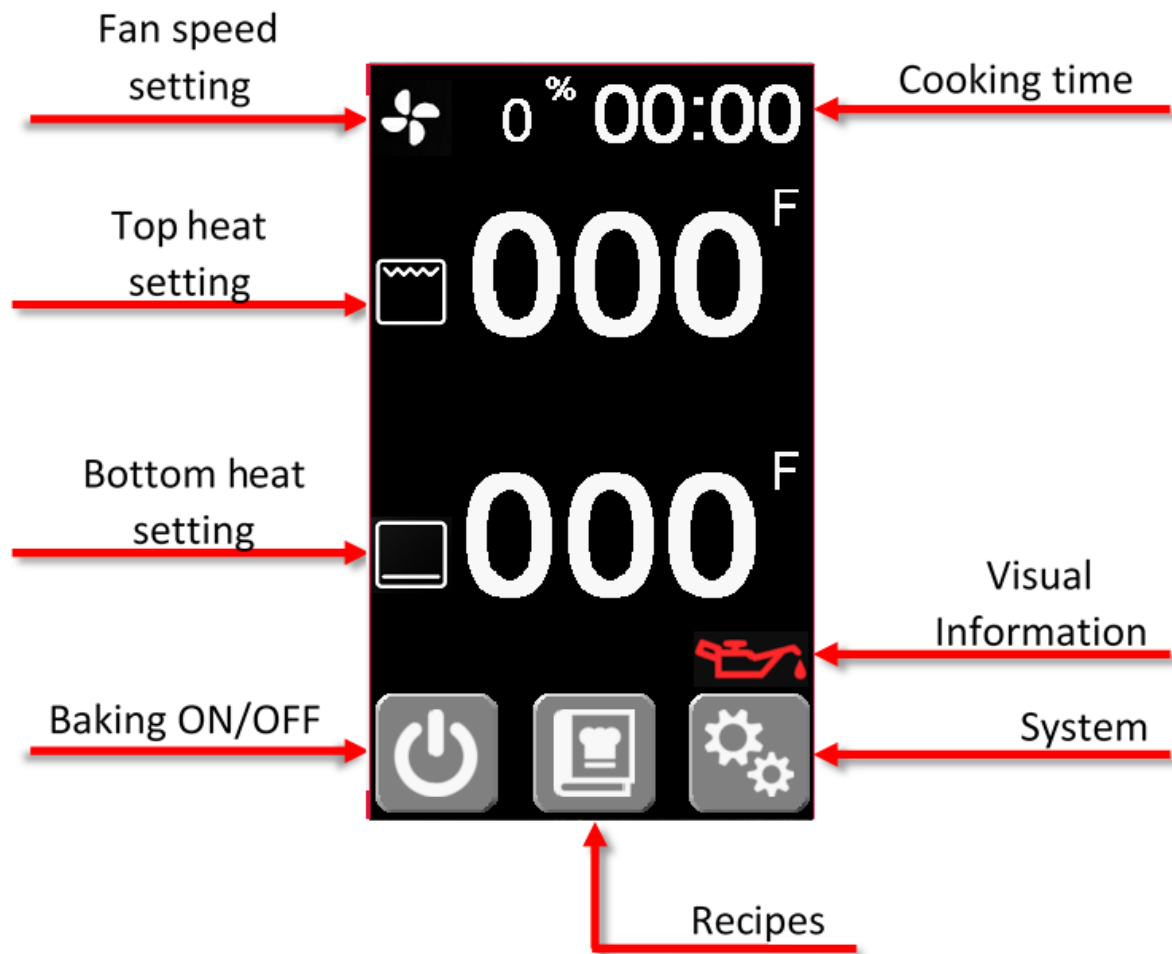
- ❖ Make sure to note the Model and Serial number and add it to your invoice/report. This information can be found on the serial plate located on the back of the oven, see the picture below for reference:



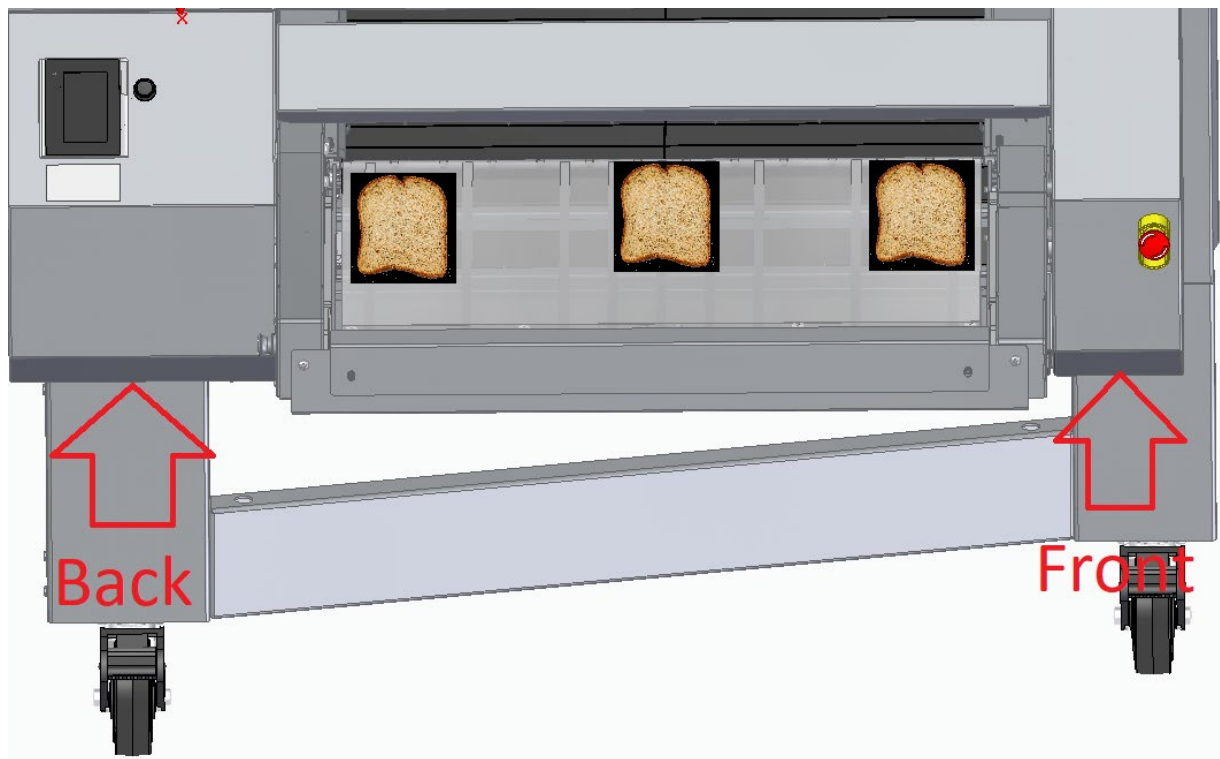
- ❖ Confirm with the customer when and which (6 month or a yearly) maintenance was last performed. Note the information in your invoice/report.

2 – Testing the inconsistency (~5minutes)

- ❖ Set the oven to the following parameters:
 - ❖ Top heat settings = 550F
 - ❖ Bottom heat settings = 420 F
 - ❖ Ventilation = 80 %
 - ❖ Cooking time = 3 minutes



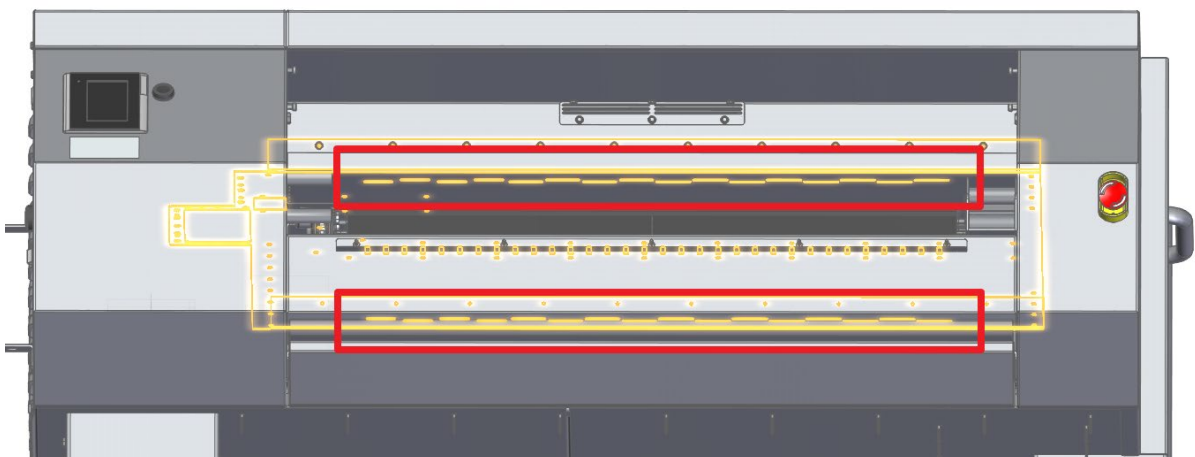
- Once those settings are locked in put 3 slices of bread on the entry mesh conveyor, as depicted below (One on each side and one in the center of the entry mesh conveyor)



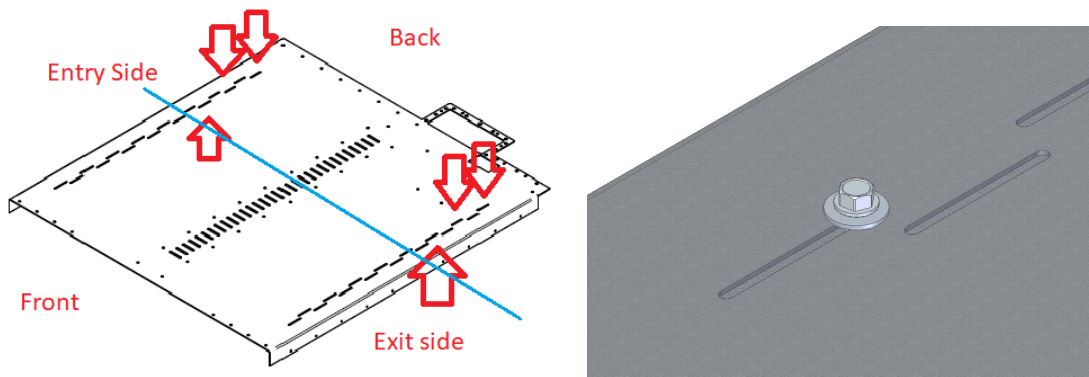
- Once the bread is coming out of the opposite conveyor observe if the back or front is darker/burnt or overcooked

3 Adding the washer onto the ventilation roof (~30minutes)

- Depending on which side is darker you will be required to block some of the openings in the roof (see the picture below as a reference)



Use stainless self tapping screws #12 $\frac{3}{4}$ " length (QU28-0276) and stainless washer $\frac{1}{4}$ " inner diameter x $\frac{5}{8}$ " outside diameter (051-0740)



You should start by blocking one and leaving the next open until the center.

Then test make the bread test once more and confirm if more or less are needed depending on results