



MODEL 620

Convection is the ideal way to cook convenience foods and this compact oven can bake it all. Heated, circulating air throughout the oven penetrates food quickly. Perfect for everything from cookies, muffins and biscuits to frozen snacks and hors d'oeuvres.

FEATURES:

- Precise, adjustable time and temperature control
- High speed fan for even air distribution
- Temperatures ranging from 100° F - 450° F
- Stainless steel construction
- Insulated, double wall construction
- Cool touch safety (tempered) glass door
- Removable door and rack slides for easy cleaning
- Unit comes with (3) wire racks and (3) 13-1/2" x 10" aluminum baking trays
- Able to accommodate (3) standard 1/4 size sheet pans (*Not Included*)
- Will accommodate most 9" x 13" pans depending on the height and style of the lip/rim

AVAILABLE ACCESSORIES:

#0022840CR	Cooling Rack Kit
#00620PS3	Boxed set of (3) aluminum baking trays
#0022693	(500) sheets Parchment Paper
#0022694	(1000) sheets Parchment Paper

ELECTRICAL DATA:

VOLTS:	120	AMPS:	10.9	WATTS:	1300
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- Best when operated on an individual branch circuit
- Approx. 57" power cord length

DIMENSIONS:

- 19"W x 18"D x 14 3/4"H
- Inside Dimensions: 14"W x 11"D x 8 5/8"H

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 23"W x 25"D x 18"H
- SHIPPING WEIGHT: 47 lbs.



IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.



Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the oven.



The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use.



Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



Unplug oven when not in use.

INITIAL START UP

Before you use your new Wisco 620 Convection Oven, you will want to follow the steps listed below in order to get rid of any oil, film, etc. that may still be on the oven from the manufacturing process.

The unit may initially smoke during this process.

- Clean the oven with a mild detergent inside & out
- Turn the oven's temperature control dial to 400°F
- Allow the oven to run for approximately 60 minutes
- After this cycle, you are now ready to start cooking

OPERATING INSTRUCTIONS

PREHEAT

Preheat the oven 30°F-50°F higher than the temperature you will be cooking at. Once you have loaded the food product into the oven and closed the oven door turn the temperature back to the required cooking temperature.

TEMPERATURE

Most products require lower temperatures than suggested for deck or range ovens. A standard temperature reduction of 25°F-30°F is recommended as a starting point. Actual baking will vary pending product weight and consistency. If the edges of the product are done and the center is still raw or there is extensive color variation, reduce the thermostat setting by 15°F-25°F until the desired results are achieved. Excessive temperatures will not reduce baking time.

TIME

Convection ovens generally bake 20% faster than deck or range ovens even though lower temperatures are used. Most recipes can be converted by having shorter cooking times and/or reducing your cooking temperatures.

- Frozen food products will require more time than refrigerated products
- 3 trays of food product will take more cook time than 1 tray of food

PRODUCTS

Load the oven from the bottom up. To ensure even baking, equal amounts of products should be used. Different amounts of product in different pans can cause uneven baking.

- We suggest a clearance of 1-3 inches between pans when cooking for proper air circulation and best results.

CLEANING INSTRUCTIONS



Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.



Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

The inside of the oven can be cleaned with a mild detergent, water, and a soft cloth. Do not use acids or caustic products such as foaming oven cleaners.

Pans, racks and support racks are easily removed for cleaning with a mild detergent, water and soft cloth. To remove support racks, simply lift up and out.

The outside of the oven can be cleaned with a mild detergent, water, and soft cloth. You may also use a stainless steel cleaner.

AVOID USING ABRASIVE/SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON YOUR UNIT.

TROUBLESHOOTING



Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

UNIT SMOKING ON FIRST USAGE:

- See *Initial Start Up* on page 2

UNIT NOT WORKING:

- Check timer, power cord, and/or electrical circuit.
- Hit the reset button; this is the RED button located along the edge of the back of the unit.

OVEN SHUTS DOWN WHEN YOU ARE OPERATING AT HIGH TEMPERATURES:

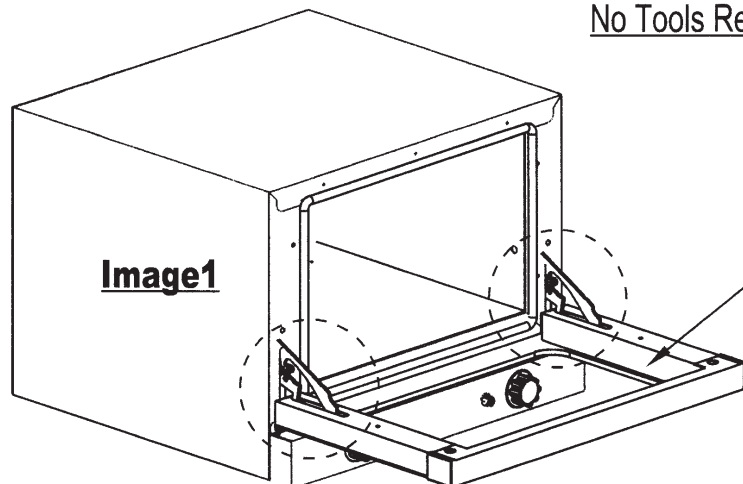
- This oven comes equipped with an automatic high temperature limiting thermostat designed to protect the oven from overheating and/or power fluctuations. Follow these steps to reset the high temperature limiting thermostat and resume safe operation:
 1. Press the reset button to the “in” position. This button is found at the rear of the oven next to the power cord.
 2. Begin food preparation after the oven is preheated.
- If the thermal breaker shuts your unit down, **be sure to check your entire circuit before turning the oven back on** to verify that the total amps being drawn by all the appliances on that circuit have not exceeded the amount of amps available.
- A faulty regulating thermostat may be the cause if the hi-limit thermostat keeps tripping.

PARTS LIST:**MODEL 620**

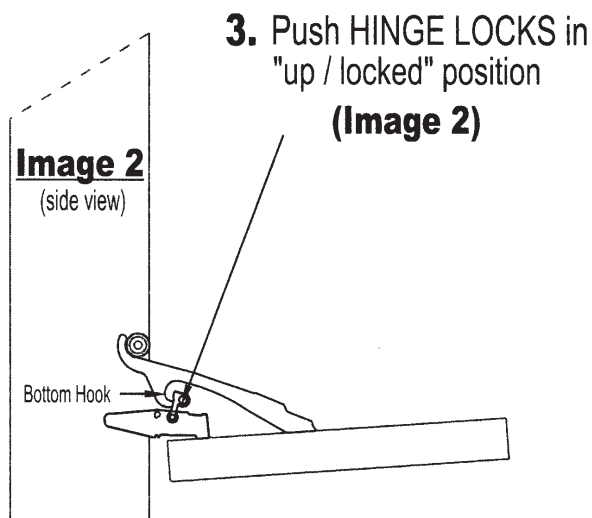
ITEM #	PART #	DESCRIPTION
1	0022687SK	BLOWER MOTOR
2	0022670	COOKING RACK
3	0022676	INTERNAL SUPPORT RACK
4	0022691	INTERNAL SUPPORT RACK SCREW
5	0022679	COOKIE TRAY
6	0022656	HI-LIMIT THERMOSTAT
7	0022666	POWER CORD
8	0022667	STRAIN RELIEF
9	0023057SK	BOTTOM FOOT SERVICE KIT
10	0027429SK	620 DOOR W/INSTRUCTIONS
11	0022682	DOOR GASKET - 6 PIN
	0022699	DOOR GASKET - 10 PIN
12	0022674	REGULATING THERMOSTAT
13	009092	RED PILOT LIGHT
14	0022671	CONTROL KNOB
15	0022673	120 MINUTE TIMER
16	0022662	FAN BLADE
17	0022663SK	HEATING ELEMENT
*	0022693	500 COUNT PARCHMENT PAPER 620
*	0022694	1000 COUNT BOXED PARCHMENT PAPER 620
*	0022840CR	COOLING RACK KIT
*	00620PS3	3 COOKIE PANS BOXED SET
*	I013760	MODEL 620 REPLACEMENT TIMER DECAL
*	I013761	MODEL 620 REPLACEMENT TEMP DECAL

MODEL 620 **Oven Door Removal Instructions**

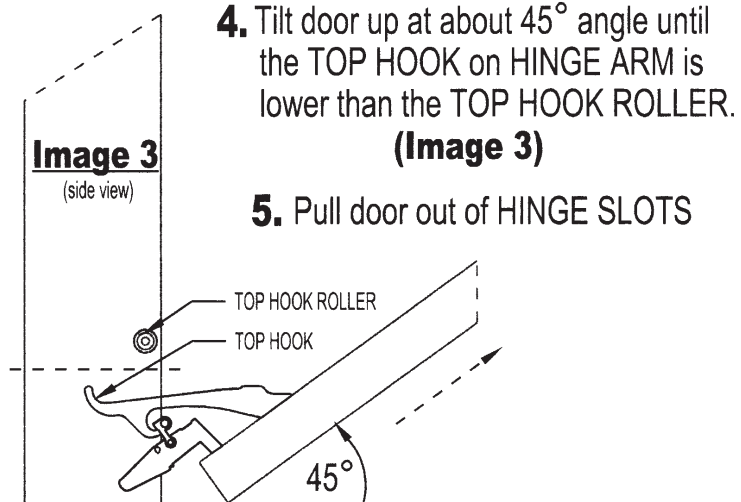
No Tools Required



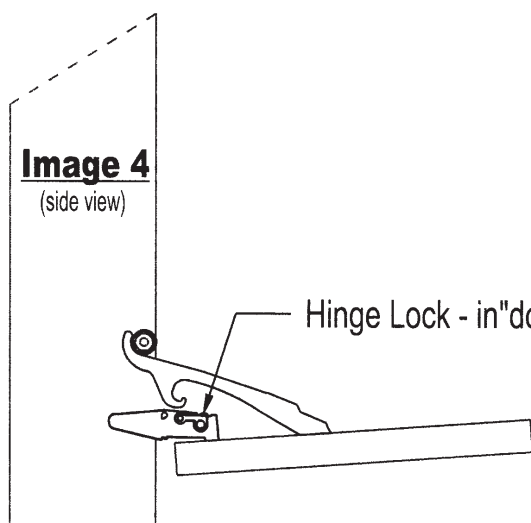
1. Unplug Unit
2. Open Door
(Image 1)



3. Push HINGE LOCKS in
"up / locked" position
(Image 2)



4. Tilt door up at about 45° angle until
the TOP HOOK on HINGE ARM is
lower than the TOP HOOK ROLLER.
(Image 3)
5. Pull door out of HINGE SLOTS

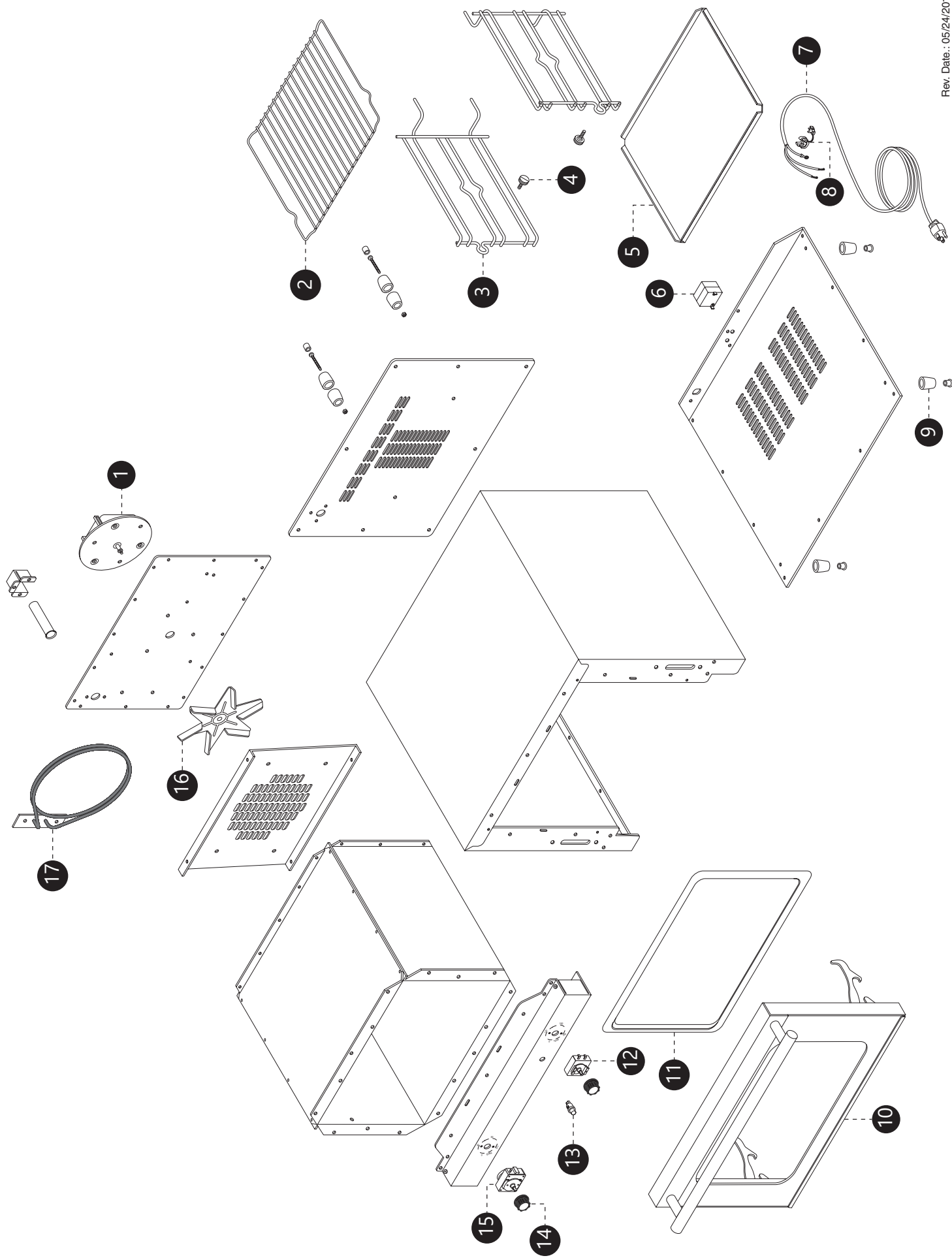


TO REPLACE DOOR :

Reverse steps listed above

In order to put HINGE LOCKS in "down lock" position,
slight downward pressure on door may need to be
applied to release HINGE LOCKS. (Image 4)

Model 620 Exploded View



Model 620 Wiring Diagram

