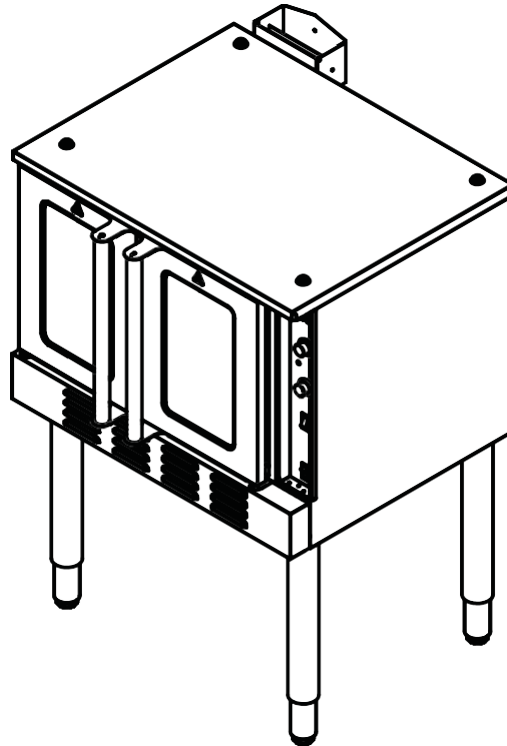


## Commercial Gas Convection Oven

### Models:

KM-CC054-LP, KM-CC054-NG, KM-DCC054-LP, KM-DCC054-NG,  
 KM-CC054CA-NG, KM-CC054CA-LP, KM-CC054LE-NG, KM-CC054LE-LP

CONVECTION



### Contents

1. Functional Introduction.....	2
2. Precautions & Recommendations.....	2
3. Working Instructions & Operation Flow.....	5
4. Cleaning & Maintenance.....	8
5. Stacking Instructions.....	9
6. Leg Assembly Instructions.....	9
7. Basic Features & Parameters.....	10
8. Electrical Diagram.....	10

***Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.***

***For any service-related Issues, please contact  
 us: Phone Number: 718-576-6342  
 Email address: support@koolmore.com***



# WARNING


- Any self-modification, incorrect installation, adjustment, or maintenance may result in property loss or injury. Please contact the manufacturer for any adjustments or maintenance, and ensure that the work is done by a trained and qualified person.
- For your safety, keep the machine away from any liquids, gases, or other objects that are flammable or explosive.
- Do not obstruct the flow of combustion and ventilation air.
- The installation must comply with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The installation must 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 Z21.41
  - CSA 6.9. 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 the location(s) where the restraining means may be attached to the appliance shall be specified.
- Ensure adequate clearance for air openings into the combustion chamber.
- Ensure adequate clearances for servicing and proper operation.
- This appliance should not be operated by those with physical, sensory, or mental disabilities, or those with insufficient experience or knowledge (including children). Only those who have been given sufficient supervision and guarantees of personal safety, as well as proper instructions and guidance, may perform specific operations on this device.
- Keep children away from the device.
- Keep this manual safe. When passing on or selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device in compliance with the user manual and related safety guidelines.
- If the appliance is placed near walls, partitions, or kitchen furniture, it is advisable to make these facilities with non-combustible material. Otherwise, cover them with non-combustible heat-resistant material and pay attention to fire prevention regulations.
- The appliance should be installed in a well-ventilated area with exhausting facilities that ensure all burnt gases produced during the combustion process are completely exhausted.
- The appliance is only suitable for use with low-pressure gas regulating valves. Using other types of regulating valves may result in property loss and injury.
- Do not seal the screw on the gas valve with seal welding.
- Fire warning: If you smell gas, move away from any source of fire. Do not light any device or touch any electronic switches. Do not use any phones inside the building. Close the main gas valve immediately and call a professional to carry out maintenance. Operating or maintaining the appliance by force or improperly may result in large gas leaks or deflagration. The manufacturer will not be held responsible for any fire accidents caused by improper operation or maintenance.

## FIRE HAZARD FOR YOUR SAFETY

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**Keep area around appliances free and clear of combustibles.**

**Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier**

** 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.**

# 1. Functional Introduction

Sturdy steel structure with 4 legs that can be adjusted in height.

Equipped with built-in convection fan(s), ensuring the temperature uniformity in chamber.

Also, provided with automatic ignition system in the case of flameout, and a shutdown device which will stop trying to ignite the burner(s) after 3 attempts, so as to guarantee the safe use of gas.

The electronic automatic thermostatic device, with less temperature controlled offset, could set desired cooking temperature in accordance with requirements. Moreover, the over-temperature protection device prevents damages caused by temperature rise that is too high.

## 2. Precautions & Recommendations

### 2.1 Transportation and Storage

During transportation, the machine should be handled with care and should not be turned upside down to prevent damage to the shell and internal components. The packaged machine should be stored in a well-ventilated warehouse free from corrosive gases. If it needs to be stored in an open-air environment temporarily, measures should be taken to protect it from rain.

### 2.2 Notice for Installment

1. Before starting the installation, remove all packaging. Some parts may be protected by an adhesive film that must be removed carefully. Use appropriate substances such as petrol to remove any residual glue, and avoid using abrasive materials.
2. Install the unit feet and ensure that the unit is level. If there are small differences in height, adjust the feet accordingly.
3. Ensure that the gas and/or electric connections are located close to the appliance and are easily accessible.
4. It is recommended to install the unit under a suction hood to allow for quick evacuation of vapor.
5. If the wall does not have a minimum temperature resistance of 150[], place the unit at least 5cm away from the wall (see Fig.1). If the unit is placed near a wall, partition walls, kitchen cabinets, decorative walls, etc., it is recommended to use a non-combustible material with proper thermal insulation. Be mindful of fire prevention regulations.

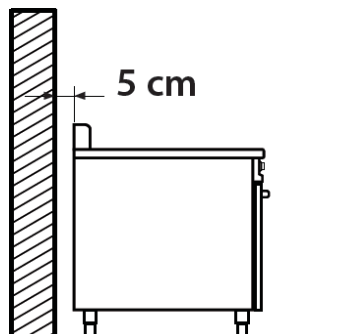


Fig.1

#### Attention:

- The amount of air required for burner combustion is 2 cubic meters per hour for every kilowatt of installed power.
- To avoid the exterior temperature of the oven rising above 130°F (54°C), do not position the oven adjacent to any high heat or grease-producing equipment, such as a range top, griddle, fryer, etc., which could emit radiant heat. Also, do not mount the oven above other cooking equipment.

**6. Law provisions, technical regulations and directives:** The manufacturer affirms that the appliances conform to the EEC directives and the relevant reference regulations. The installation should be carried out in accordance with the applicable regulations.

Before installing, ensure compliance with the following provisions:

- Building regulations and local fire prevention measures
- Current accident prevention regulations
- Regulations set by the Local Gas Board
- Regulations set by the Local electric energy supply Board

**7. Running the appliance on other types of gas:** To change over to another type of gas, such as from methane to liquid, use the correct type of nozzles for the burner according to the "Burners" table. The burner nozzles for different types of gas, marked in 100ths of a mm, are provided in a case supplied with the appliance. After transforming or adapting the appliance, recheck its functions as described in the "Checking the functions" paragraph. Specify the new gas type on the plate.

**8. Checking the functions:** To check the functions, start the appliance, check the gas pipes for leaks, and verify the burner flame, even at the minimum setting.

**9. Notes for the installer:**

- Explain and demonstrate how the appliance works to the user following the instructions, and provide the user manual.
- Remind the user that, in case of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.

**10. Room ventilation:**

- The room where the appliance is installed must have air intakes to ensure proper unit operation and air exchange. The air necessary for burner combustion is equal to 2 cubic meters per hour for every kilowatt of installed power. The air intakes must be of adequate dimensions, be protected by grids, and placed free of any obstructions.
- Do not install the appliance near other units that generate high temperatures, as the electrical components may be damaged.
- During installation, ensure that the air suction and evacuation paths are free from any obstacles.

## 2.3 Gas Connection

1. The serial plate, located inside the lower front panel, indicates the type of gas that the unit is equipped to burn. Our equipment is adjusted at the factory, but it is important to check the type of gas on the serial plate.

2. The appliance is certified to operate on natural or propane gases only, and it should be connected to the gas type for which it is equipped.

3. A 3/4" NPT line is provided at the rear for the gas connection. It is crucial to have an adequate gas supply, as undersized or low-pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas can cause problems and affect burner operating characteristics.

4. An adequate gas supply line to the unit should be no smaller than the inside diameter of the pipe from the unit to which it is connected.

5. Before connecting the line to the unit, it is necessary to purge the supply line to clean out dust, dirt, or other foreign matter.

6. All pipe joints and connections must be thoroughly tested for gas leaks. Soapy water should be used for testing on all gases, and an open flame must never be used to check for gas leaks. All connections must be checked for leaks after the unit has been put into operation.

## 2.4 Electric Connection

1. Before connecting the appliance to the network, ensure the following:
  - The network voltage corresponds to the data on the plate.
  - Grounding is efficient.
  - The connection cable is appropriate for the power consumed by the appliance.
2. Install a device before the appliance that allows for an omnipolar disconnection of the unit from the mains circuit. The device must have a minimum contact opening of 3mm, and safety switches can be used. The omnipolar switch should be close to the appliance, approved, and have a section suitable for the appliance.
3. The cable should have similar features to the H07 RN-F type, and the YELLOW-GREEN ground cable must be longer than the others in case the cable stopper breaks, ensuring that the cable disconnects after the tension cables. The YELLOW-GREEN cable must never be broken.
4. Equipotential: The appliance must be connected to an equipotential system, and the terminal is located near the cable input. It is marked by a label.



### **Warning: ELECTRIC GROUNDING INSTRUCTIONS:**

For your protection against shock hazard, this appliance comes equipped with a three-prong (grounding) plug that should be directly plugged into a properly grounded three-prong receptacle. It is essential not to cut or remove the grounding prong from the plug.

## 2.5 Exhaust System

1. The appliances should be located in areas suitable for the discharge of combustion products, according to the installation norms. Our appliances are classified as type "A" gas units.
2. These appliances are not designed to be connected to an evacuation duct for discharging combustible products.
3. The appliances must discharge combustible products into appropriate hoods, or similar devices, connected to an efficient flue or directly to an outdoor vent.
4. If it is not possible to discharge the combustible products through the methods mentioned above, the unit may be connected to an air exhaust system that leads directly outdoors. The air exhaust system should have a capacity no lower than required, as specified in the technical data table, to ensure operators' comfort and necessary air exchange.

## 2.6 Warnings

1. Always supervise the appliance while in use and avoid running it while empty.
2. Adjustments to the appliance do not require specialized assistance if carried out by the user during use.
3. Use only the accessories recommended by the manufacturer.
4. During initial uses of the appliance, an acrid or burning smell may be noticed, which should disappear after two or three uses.
5. After use, the appliance areas will be hot for a certain period of time (residual heat). It is essential to avoid resting hands on them and keep children from getting too close.
6. These regulations are crucial, and neglecting them can cause the appliance to malfunction, leading to risks for the user.
7. The appliance is solely for professional use and must be used by qualified personnel.
8. Qualified personnel must install, start up, and maintain the appliance.
9. All installation works must adhere to the law in force, and the manufacturer is not responsible for damages due to incorrect installation, bad maintenance, or improper use.

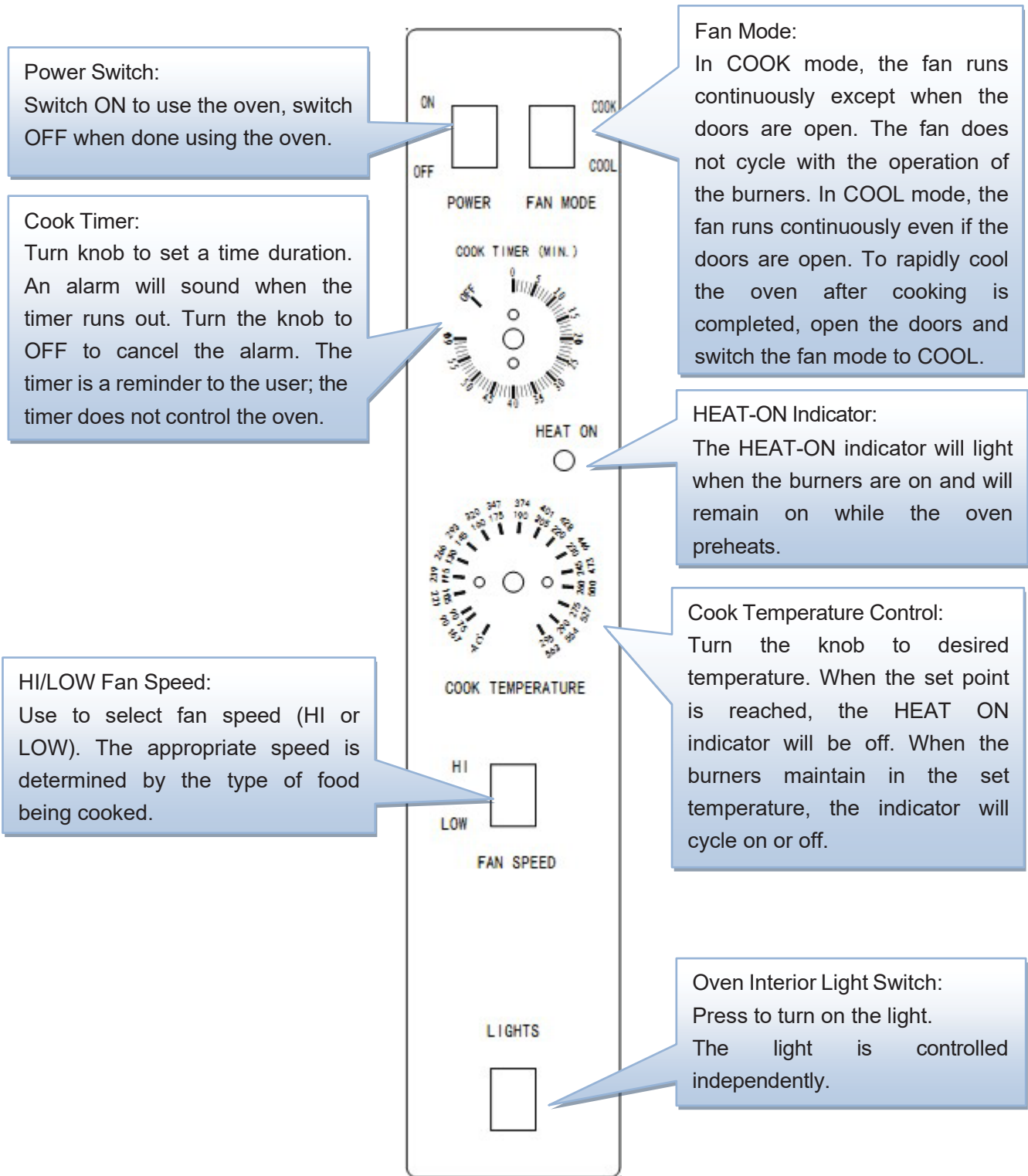
## 3. Working Instructions & Operation Flow

### 3.1 Lighting, Relighting, and Shutdown Instructions

- To light the oven, switch the power switch located at the top left corner of the control panel to the "ON" position. The oven has a direct hot surface ignition system and does not require a pilot light.
- If the burners fail to ignite within four seconds, the oven will automatically shut off the gas, wait for five minutes for the released gas to dissipate, and then try to light the burners again. If the burners fail to ignite after three attempts, the oven will stop trying, even if the power switch is still in the "ON" position. To keep trying to light the burners, turn the power switch "OFF" and then "ON" again.
- To shut down the oven, switch the power switch to the "OFF" position. For a complete shutdown, open the control panel and turn the manual shut-off valve to the "OFF" position as well.

## 3.2 Operating the Controls

A convection oven provides many features and advantages for food service operations, but it operates differently than a standard oven. However, operating the oven is not difficult to learn with some practice. The following features provide controls for the oven:



## 3.3 Operations

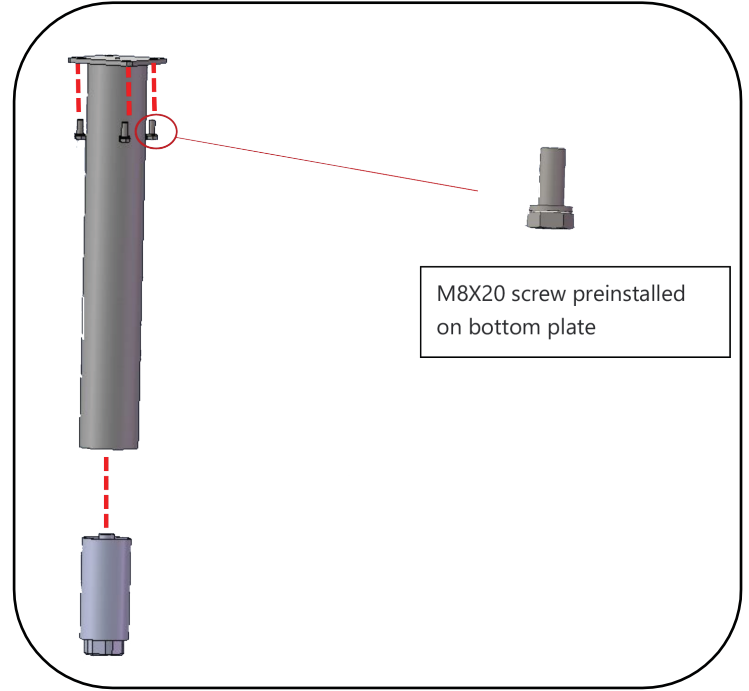
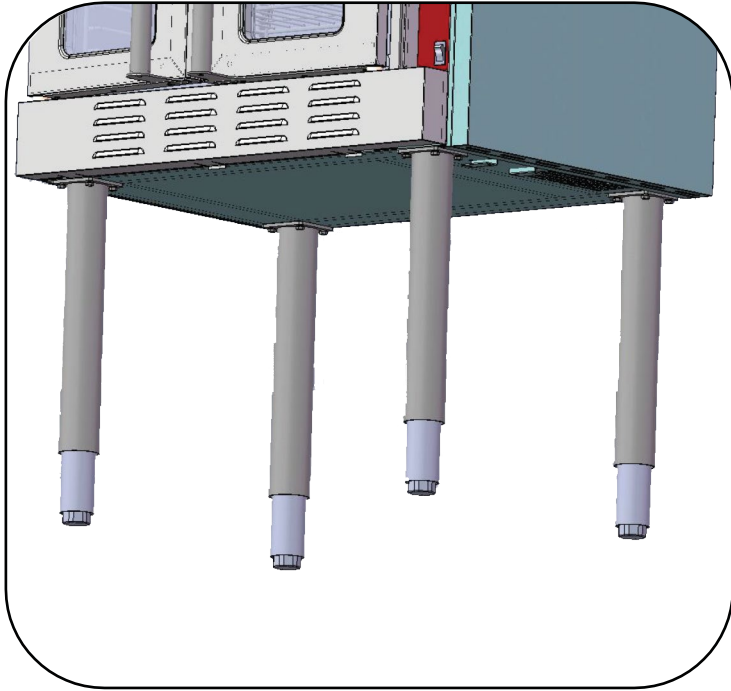
To cook with the convection oven, follow these steps:

1. Turn on the oven by using the Power Switch at the top of the control panel.
  2. Use the Fan Speed switch to select the appropriate fan speed (HI or LOW) for the type of food being cooked.
  3. Set the Fan Mode switch to COOK, which will cause the fan to run continuously when the oven doors are closed (the fan does not cycle on and off with the burners).  
If you set the switch to COOL, the fan will continue to run even when the oven doors are open.
  4. Turn the Cook Temperature Control until the indicator mark on the knob points to the desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven preheats.
  5. Wait until the HEAT ON indicator has come on and gone out three times.  
This indicates that the oven has reached the set cooking temperature.
  6. Open the oven doors, load the food, and close the doors.
  7. You can use the Cook Timer as a reminder of when to remove the food from the oven.  
Set the timer by turning the Cook Timer knob until the indicator mark points to the desired cooking time (up to 55 minutes). The timer will rotate counterclockwise as it runs down, indicating how much time remains. You can adjust the remaining time by turning the knob.  
When the timer runs out, a buzzer will sound for a short time and then turn off.  
To immediately silence the buzzer, turn the Cook Timer knob to the OFF position.
- Note that the timer is a reminder only and does not control the oven. If you open the oven doors, the burners and fan will shut off until the doors are closed, but the timer will continue running even if the doors are open.
8. If your oven has an interior light, you can turn it on by pressing and holding the switch located at the bottom of the control panel.
  9. When the food is finished cooking, you can rapidly cool it by opening the oven doors (which will shut off the burners) and switching the Fan Mode to COOL (which will cause the fan to run even though the doors are open).  
For the most rapid cooling, also switch the Fan Speed switch to HI.
  10. When you are done cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and switch the Power Switch to OFF.

## 4. Cleaning & Maintenance

1. Before cleaning, switch off the unit and let it cool down.
2. Carefully clean the appliance daily to ensure its proper operation and long life.
3. Clean steel surfaces with a dish washer detergent diluted in very hot water, using a soft cloth. For tougher dirt, use ethylic alcohol, acetone, or another non-halogenated solvent. Do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic acid, or sulphuric acid, as they can affect the unit's operation and safety. Do not use brushes, steel cottons, or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use steel cottons or stainless steel brushes because while they will not contaminate surfaces, they can cause damaging scratches.
4. Metal powder, metal shavings from working, and iron material in general, when in contact with stainless steel surfaces, can cause rust stains. Superficial rust stains might be present on new appliances, and they can be removed with a detergent diluted in water and a Scotch Brite sponge. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example, Scotch-Brite sponges).
5. Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors coming from floor washing products. Do not aim water jets directly on the appliance, as it might be damaged. After cleaning, rinse properly with clean water and dry carefully with a cloth.
6. The appliances are made in a way that little maintenance is necessary. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once a year by the specialized personnel of our assistance service or by a specialized technician.
7. Before carrying out any maintenance or repair, disconnect the appliance from the gas network or cut off the mains. Use only original spare parts supplied by the manufacturer.
8. If the appliance is not used for a long period of time, it is important to properly clean the equipment and the surrounding areas. Apply a small quantity of cooking oil on the stainless steel surfaces to protect them from corrosion. Carry out all necessary maintenance operations. Cover all appliances with a suitable material, leaving a few openings to allow air to circulate.

## 5. Leg Assembly Instructions



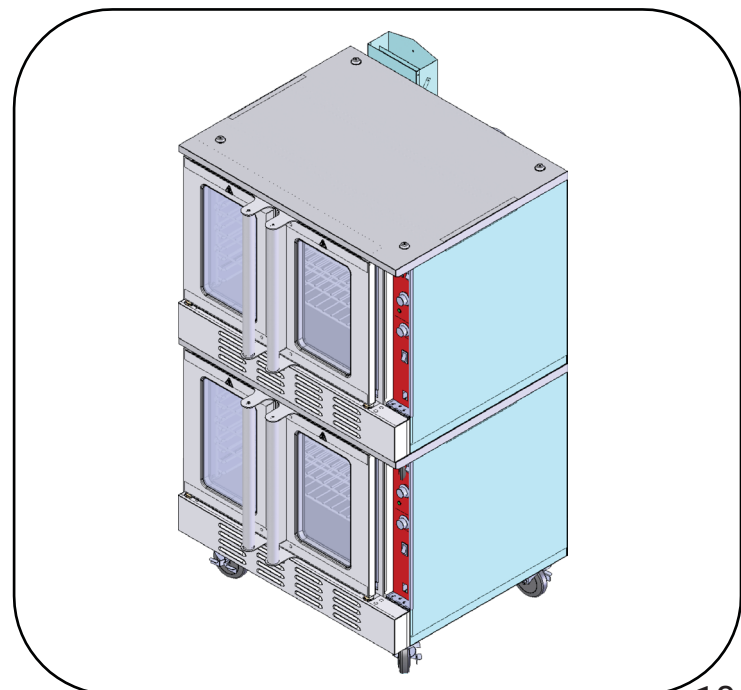
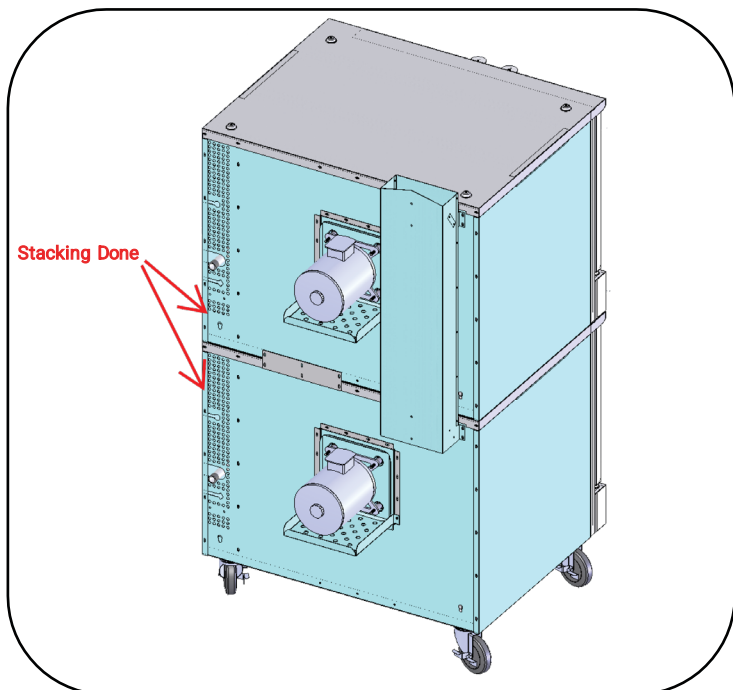
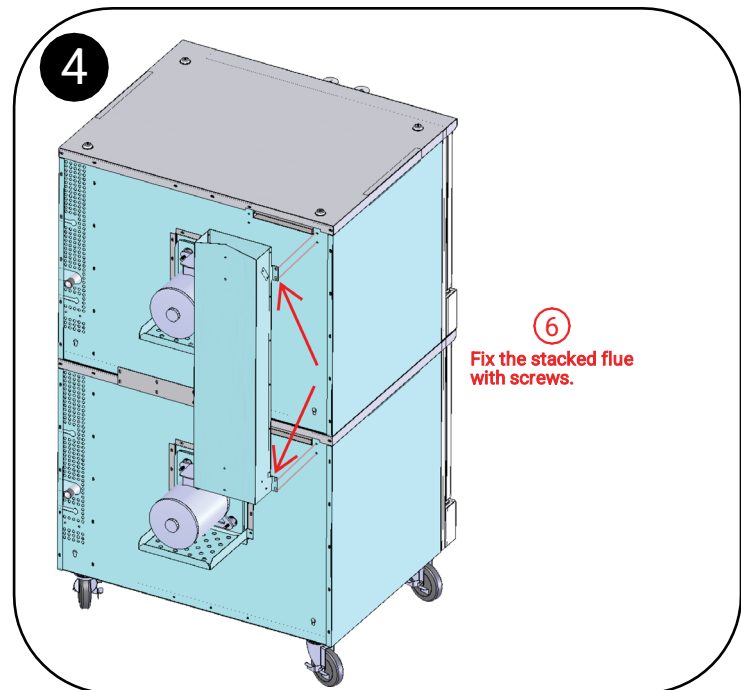
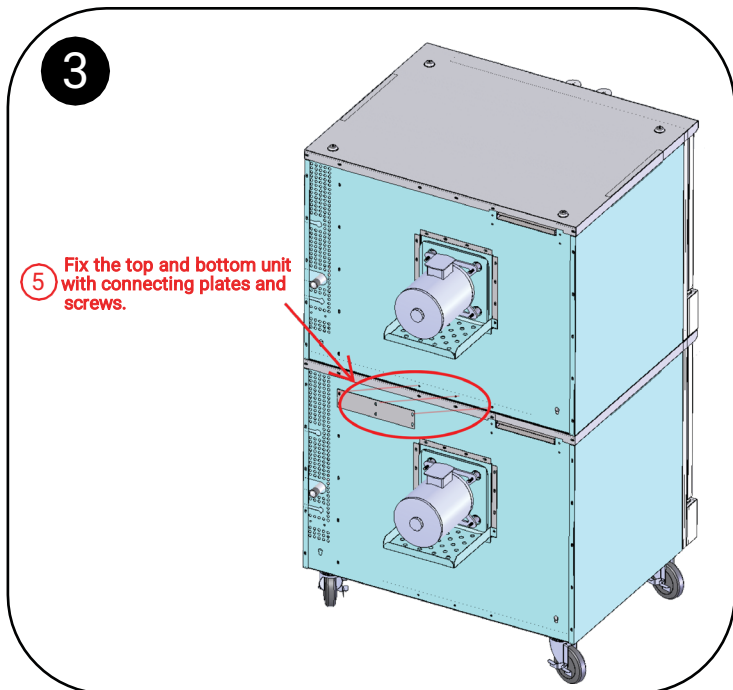
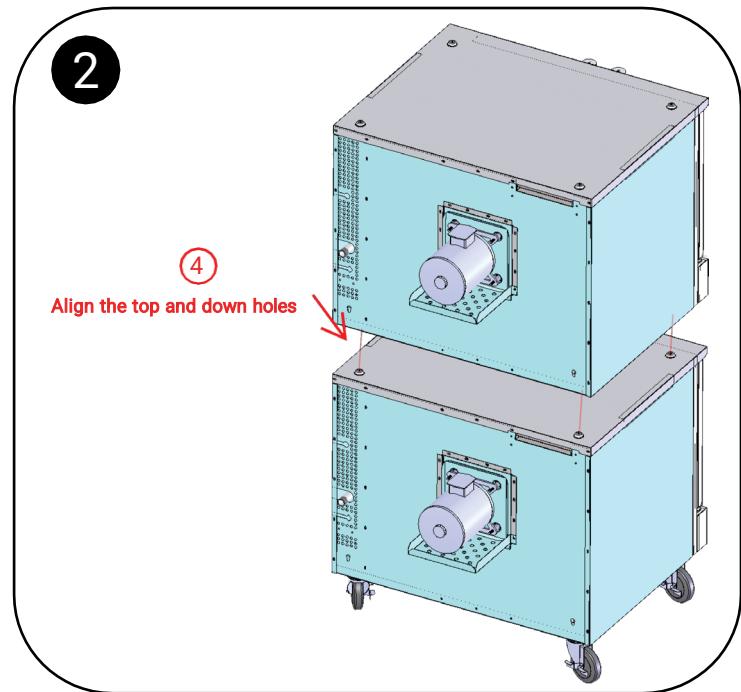
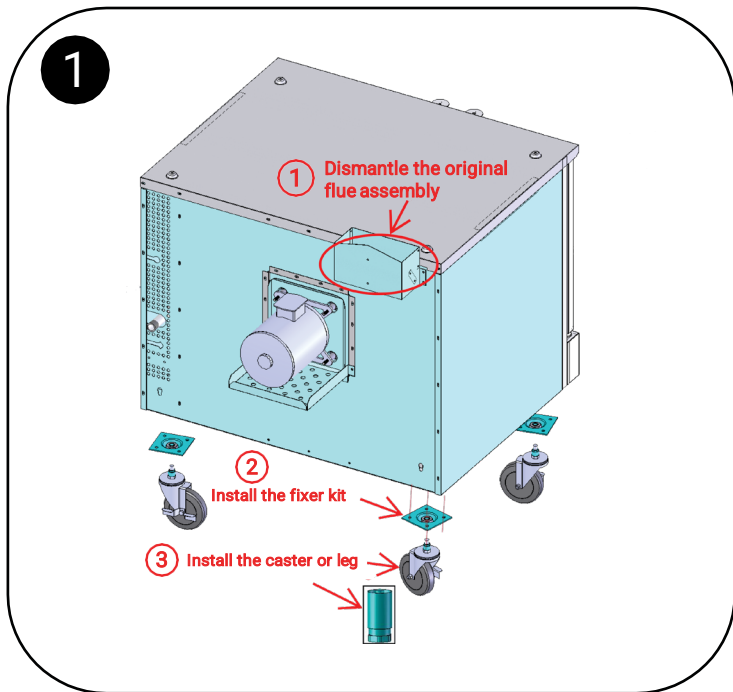
## 6. Stacking Instructions

Please note that stacking ovens can be dangerous if not done properly. It is recommended to have a qualified technician perform the installation. The following instructions are for reference only and should not replace professional installation.

Oven Stacking instructions:

1. Begin by dismantling the original flue assembly. (1)
2. Install the fixer kit. (1)
3. Install the caster or leg on the bottom unit. (1)
4. Align the top and bottom holes of the two units. (2)
5. Fix the top and bottom unit together with connecting plates and screws provided in the fixer kit. (3)
6. Install the stacked flue and fix it in place with screws. Securely attach to both units. (4)

Again, it is highly recommended to have a qualified technician perform the oven stacking to ensure proper installation and avoid any potential safety hazards.







# Warranty

## Limited Service Warranty Valid only in the United States

### 1 Year Parts and Labor Warranty

*Unless otherwise stated, Koolmore Supply Inc. warrants to the original purchaser of new Koolmore product, that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery. Valid only in the Continental United States.*

### Coverage Limitations

*The 1 year parts and labor warranty do not cover:*

*Failure to install and/or use the equipment within proper operating conditions specified by Koolmore. This includes but is not limited to residential, outdoor, or mobile applications. Any adjustments necessitated by improper operating conditions.*

*Damage caused by improper electrical connection, power failure, or generators.*

*Failure to properly maintain the unit including all preventive maintenance and cleaning.*

*Equipment sold or used outside of United States, equipment purchased second-hand, equipment sold by an unauthorized reseller, and equipment expressly sold without warranty coverage.*

*Equipment without a valid serial number and proof of purchase, or other way to verify warranty coverage.*

*Equipment that has not been used appropriately or was subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or an act of God.*

*Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency outside of preventative maintenance and cleaning.*

*Parts deemed by Koolmore to be normal wear and tear parts, including hoses and select plastic or rubber components.*

### For Warranty Inquiries or Service:

*This warranty is only valid on equipment purchased from an authorized dealer.*

- 1. Locate the model number.*
- 2. Call 1-718-576-6342.*

*You must have the model number when contacting service technicians.*

*Failure to contact Koolmore prior to obtaining equipment service may void your warrant.*

