Peerless

Commercial and Industrial Ovens

INSTRUCTION MANUAL

OVENS

CE41 CE51 CE61 CE121 CE131

B, P & I MODELS • VENTLESS VL30 & VL50

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.

Conforms to
ANSI/UL Std. 197
and
Cert. to CAN/CSA Std.
C22.2 No. 109

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 # _____

P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597
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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, electrician and someone considered a professional in the installation of such 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.

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.

SET UP INSTRUCTIONS
(All Floor Model Ovens)

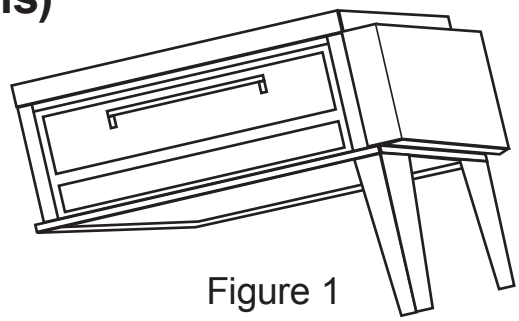


Figure 1

1. Uncrate Oven

Check to be sure owners manual, handles and legs and brackets (required for stacked units) are packed inside. Check unit for possible damage during transit. Notify Peerless immediately if any damage is found.

2. Place oven in its permanent location.

Level unit using the adjustable legs provided.

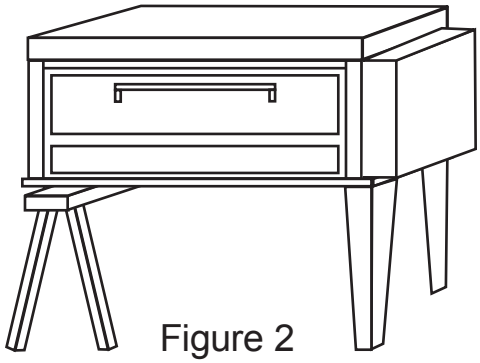


Figure 2

3. 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)

3. For double or triple stacks

Locate the stacking brackets and legs with each unit.

4. Minimum Clearance

6” from sides and rear from combustible and non-combustible construction.

ELECTRICAL HOOK-UP

1. With oven in place, have a qualified electrician permanently wire unit.

2. Each unit comes with calrod elements. Check rating plate for amperage load to determine wire size for proper installation.

3. Counter models can be 120V or 220V. Floor models are 220V, single (standard) or three phase (optional).

4. Access to hook-up is located on the back cover. Remove top portion to reveal terminal block for hook-up.

5. Be sure to use a separate case ground.

CE SERIES OPERATING INSTRUCTIONS

BURN OFF

Please note: For the first hour of operation the “burn off” will occur. The unit will smoke considerable during this period. Burn off is oil residue and insulation break in. Allow for good ventilation during this time. There is no danger if you follow these directions and proceed with care and caution.

1. **Turn on toggle switch**

2. **Set controller for desired temperature**
   Industrial 0 to 500 degrees
   Bake 0 to 550 degrees
   Pizza 0 to 650 degrees
   * Press ENTER when setting or changing temperature

3. **Allow at least one (1) hour for preheat.** A longer preheat is better for complete stabilization of your unit.

4. **CE61 B, I and P Models Only**
   Your oven is equipped with a variable power control for the top deck only. Set controller for desired temperature and adjust the top to balance top and bottom decks as needed.

5. To learn how to use this feature, start by setting the top heat control at 10 and reduce to balance

6. **Turn off toggle to shut down unit.** Cooling fan may run until a safe controller temperature is reached. It will then shut down automatically.

CE SERIES TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	REMEDY
Unit on, but will not heat	One or more elements not working	Replace bad elements
	Loss of one or more legs of power source	Call electrician to restore power
	Bad solid state relay (SSR)	Replace
Unit power is off	Toggle switch off	Turn on
	Unit in high limit shut down	Controller bad SSR stuck Replace
	Fan not working In Fan Limit shut down	Clean fan or replace
	Blown Fuses	Call service tech or electrician for assistance
Fan is off	Bad fan	Replace
	Bad fan switch	Replace
	Blown fuses	Call for assistance

CE SERIES SUGGESTED MAINTENANCE

DAILY	Wash all exposed cleanable areas
MONTHLY	Clean around lower front and fan for accumulation of lint, dirt, or grease.
OVEN INTERIOR	The interior of your unit is aluminized steel and must be treated with care. Clean by using mild detergents and a brillo type pad. Best to remove spillage immediately to avoid carbonizing of the spill. DO NOT USE CHEMICAL CLEANERS, such as “Easy Off” as this type of cleaner will damage the aluminized coating.
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, use mild detergent applied with a sponge or cloth. Dry thoroughly.
PIZZA DECKS	Pizza stones must be treated with care. Clean with a deck brush that can be purchased from any food service equipment dealer. Wipe with a well wrung damp cloth to remove dust or residue. DO NOT CLEAN WITH WATER! Decks will crack.

IMPORTANT

Clean your fan periodically. Dirty fans will cause shut downs to protect the unit’s controller.

CE SERIES PARTS REPLACEMENT INSTRUCTIONS

CONTROLLER

Disconnect from power
Remove screws on lower front to access control
Remove controller and mount replacement
Carefully replace wires to the proper terminals

SOLID STATE RELAY

Disconnect from power
Remove back cover
Remove relay and mount replacement
Carefully replace wires to the proper terminals

CALROD ELEMENTS

Disconnect from power
Remove back cover
Remove wires from desired element
Open door, remove fasteners and remove stone and steel deck
Remove elements
Reverse procedure

COOLING FAN

Disconnect from power
Remove screws on lower front to access fan
Remove fan and mount replacement fan
Unplug old fan and plug in new fan
Replace front

DOOR HINGE PINS

Hinge place assembly is fastened to door frame
Remove door weights, both sides
Remove screws and move door forward enough to slide hinge pin clear of frame
Insert new pin and mount to frame using new screws provided
Old units may require drilling out of the screw heads and drilling new holes
In this case, you may have to rotate hinges

CE131IE ELECTRONIC MODELS PARTS LIST

CEI1311	Electronic controller	1	$320.00
CEI1312	Toggle switch	1	$15.00
CEI1313	Fuse holders	2	$18.00
CEI1314	Fuses	2	$21.00
CEI1315	Cooling Fan - 3" 220V	1	$60.00
CEI1316	Fan Guard	1	$10.00
CEI1317	Fan Control switch(PEPI C)	1	$36.00
CEI1318	Thermocouple	1	$85.00
CEI1319	SSR	1	$195.00
CEI1320	Terminal Block	1	$40.00
CEI1321	Calrod elements 220V	4	$95.00
CEI1322	2000W Heating elements 220V	4	$95.00
CEI1323	Oven Door Complete with Handle (Stainless)	1	$195.00
CEI1324	Stainless Steel Lower Front Panel	1	$105.00
CEI1325	Door Handle	1	$45.00
CEI1326	Hinge Pin Assembly (Sold in Pairs!)	2	$110.00
CEI1327	1/2" Pizza Decks (3 required)	4	$125.00
CEI1328	Lower Heater Holder and Baffle	4	$105.00
CEI1329	Peerless Nameplate	1	$22.00
CEI1330	Instruction Manual	1	$15.00
CEI1331	Back Cover	1	$55.00
CEI1332	4" Legs(set of 4)	4	$125.00
CEI1333	Oven Door weights	1	$65.00
CEI1334	High Limit (360º) Synsys	1	$55.00
CEI1335	Fan limit switch(PEPI C)	1	$36.00

CEIE ELECTRONIC SERIES B, P MODELS PARTS LIST

PART #	DESCRIPTION	CE41	CE51	CE61	List Price
CEI01	Electronic controller	2	1	2	320.00
CEI02	Toggle switch	2	1	2	15.00
CEI03	Fuse Holders	2	2	2	18.00
CEI04	Fuses	2	2	2	21.00
CEI05	Terminal Block	1	1	1	40.00
CEI06	Calrod Heater	4	4	6	95.00
CEI07	Cooling Fan	1	1	1	60.00
CEI08	Fan Guard	1	1	1	10.00
CEI09	SSR	1	1	1	195.00
CEI10	Thermocouple for Electronic Controller	1	1	1	85.00
CEI11	Upper SSR			1	195.00
CEI12	Potentiometer			1	50.00
CEI13	Potentiometer Knob			1	40.00
CEI14-A	Fan Switch	1	1	1	36.00
CEI14-B	Fan Limit Switch	1	1	1	36.00
CEI15	Inside Lower Front	1	1	1	85.00
CEI16	Lower Heater Holder and Baffles	1	1	1	150.00
CEI17	Oven Door Complete with Handle (Stainless)	1	1	2	395.00
CEI18	Hinge Pin Assembly (Sold in Pairs!)	2	2	4	110.00
CEI19	Oven Door Weights	2	2	4	65.00
CEI20	Oven Door Gasket	n/a	n/a	n/a	n/a
CEI21	Oven Door Handle	1	1	2	45.00
CEI22	Stainless Steel Lower Front Panel	1	1	2	195.00
CEI23	7" Legs (Set of 4) Black				205.00
CEI24	18" Legs (Set of 4) Black				245.00
CEI25	28" Legs (Set of 4) Black				295.00
CEI26	1" Pizza Deck (1- 2Pcs. Deck) P models	1		2	675.00
CEI27	Steel Deck B Models	1	1	1	295.00
CEI28	Peerless Nameplate	1		1	22.00
CEI29	Stainless Steel Front Trim	1		1	85.00
CEI30	Instruction Manual	1		1	15.00
CEI31	High Limit	2		3	95.00
CEI32	Back Cover	1		1	85.00

B121IE 110V, 220V MODELS PARTS LIST

PART #	DESCRIPTION	Qty.	List Price
BEI121-1	Electronic controller	1	320.00
BEI121-2	Toggle switch	1	15.00
BEI121-3	Fuse holders	2	18.00
BEI121-4	Fuses	2	21.00
BEI121-5A	Cooling Fan - 220V	1	60.00
BEI121-5B	Cooling Fan - 110V	1	60.00
BEI121-6	Fan Guard	1	10.00
BEI121-7	Fan Control switch	1	36.00
BEI121-8	Thermocouple	1	85.00
BEI121-9	SSR	1	195.00
BEI121-10	Terminal Block	1	40.00
BEI121-11	1000W Heating Elements 120V	4	95.00
BEI121-12	2000W Heating elements 220V	4	95.00
BEI121-13	Oven Door Complete with Handle (Stainless)	1	195.00
BEI121-14	Stainless Steel Lower Front Panel	1	105.00
BEI121-15	Door Handle	1	45.00
BEI121-16	Hinge Pin Assembly (Sold in pairs!)	2	110.00
BEI121-17	1/2" Pizza Decks (2 required)	2	125.00
BEI121-18	Lower Heater Holder and Baffle	4	105.00
BEI121-19	Peerless Nameplate	1	22.00
BEI121-20	Instruction Manual	1	15.00
BEI121-21	Back Cover	1	55.00
BEI121-22	4" Legs(set of 4)	4	125.00
BEI121-23	Cord	1	65.00
BEI121-24	High Limit (360º)	1	55.00
BEI121-25	1" PIZZA STONE	1	275

DTB Series Temperature Controller

Precautions

⚠ **DANGER! Caution! Electric Shock!**

1. Do not allow dust or foreign objects to fall inside the controller to prevent it from malfunctioning.
2. Never modify or disassemble the controller.
3. This controller is an open-type unit and must be placed in an enclosure away from high temperature, humidity, dripping water, corrosive materials, airborne dust and electric shock or vibration.
4. Wait at least one minute after power is disconnected to allow capacitors to discharge, and please do not touch any internal circuit within this period.

Display, LED & Pushbuttons

PV: Present value
SV: Set value
AT: Auto-tuning LED
OUT1/OUT2: Output LED
: Select & setup keys
C, F: Celsius & Fahrenheit LED
ALM1 ~ ALM3: Alarm output LED
: Digit adjustment keys

Ordering Information

DTB [1][2][3][4] [5][6] [7]-[8]

DTB Series	DTB: Delta B Series Temperature Controller
[1][2][3][4] Panel size (W×H)	▪ 4824: 1/32 DIN W48 × H24mm ▪ 4896: 1/8 DIN W48 × H96mm ▪ 4848: 1/16 DIN W48 × H48mm ▪ 9696: 1/4 DIN W96 × H96mm
[5] 1st output group selection	R: Relay output, SPDT (SPST: 1/16 DIN and 1/32 DIN size), 250VAC, 5A V: Voltage pulse output, 14V +10% ~ -20% (Max. 40mA) C: DC current output , 4 ~ 20mA L: Linear voltage output, 0 ~ 5V, 0 ~ 10VDC
[6] 2nd output group selection	R: Relay output, SPDT (SPST: 1/16 DIN and 1/32 DIN size), 250VAC, 5A V: Voltage pulse output, 14V +10% ~ -20% (Max. 40mA)
[7] EVENT inputs / CT function (optional)	None: No EVENT input , No CT (Current transformer) E: EVENT input is provided, No CT (Current transformer) T: CT (Current transformer) is provided, No EVENT input V: Valve control.
[8] Power supply	None: AC 100 ~ 240V; D: DC24V

Note 1: DTB4824 series: no optional function provided and no extra alarm output supported, but user can set 2nd output as alarm mode.
Note 2: DTB4848 series: only one alarm output when optional function supported, but user can set 2nd output as 2nd alarm output.
Note 3: "Valve control" with feedback selection is only available for DTB4896RRV, DTB9696RRV.

Specifications

Input voltage	AC100 ~ 240V, 50/60Hz; DC24V±10%
Display method	2 line x 4 character 7-segment LED display Process value (PV): Red; Set point (SV): Green
Sensor type	Thermocouple: K, J, T, E, N, R, S, B, L, U, TXK 3-wire Platinum RTD: Pt100, JPt100 Analog input: 0 ~ 5V, 0 ~ 10V, 0 ~ 20 mA, 4 ~ 20 mA, 0 ~ 50mV

Regulation Mode	Operation Mode	Initial Setting Mode
AoH Regulate upper-limit of analog output value (The setting is displayed when in analog output)*		SToP Stop bit setting
AoL0 Regulate lower-limit of analog output value (The setting is displayed when in analog output)*		
Press to return to auto-tuning mode	Press , return to target temperature	Press , return to input type setting

*1 Scale = 2.8uA = 1.3mV for tuning output value

PID mode selection: any one of 4 groups PID modes (n = 0 ~ 3) can be selected. When n = 4, program will automatically select 1 group PID that is most useful for target temperature.

Pidn Selete n=0~4	Sn0 PID setting: n=0	Sn3 PID setting: n=3
	Press ▽	Press ▽
	P0 Proportion band setting: n=0	P3 Proportion band setting: n=3
	i0 Ti setting: n=0	i3 Ti setting: n=3
	d0 Td setting: n=0	d3 Td setting: n=3
	toF0 Integral deviation setting: n=0	toF3 Integral deviation setting: n=3
Press ▷0 ~ 3 groups	Press , return to PID deviation setting	Press , return to PID deviation setting

Pattern and step editing selection: edit PA66 in SEnt parameter. The following display is the example operation of pattern No. 0.

PAtn Select desired editing pattern number	SP00 Edit temperature of step No.0 of pattern No.0	PSt0 Select actual step No. when program control is executing
Press ▽ select number	Press ▽	Press ▽
Exit pattern and step editing selection	tE00 Edit time of step No.0 of pattern No.0. Unit: hh.mm	tyE0 Set additional execution cycle number (0~99)
	Set step No. 07 in order	tLn0 Set link pattern. OFF indicates the program end.
	SP07 Edit temperature of step No.7 of pattern No.0	
	tE07 Edit time of step No.7 of pattern No.0	
Switch to SEnt and continue to set.	Press to set actual step No.	Press to return

Alarm Outputs

There are up to three groups of alarm outputs and each group allows thirteen alarm types in the initial setting mode. The alarm output is activated whenever the process temperature value (PV) is getting higher or lower than the set point of alarm limit.

Set value	Alarm type
0	Alarm function disabled
1	Deviation upper- and lower-limit
2	Deviation upper-limit
3	Deviation lower-limit
4	Reverse deviation upper- and lower-limit
5	Absolute value upper- and lower-limit
6	Absolute value upper-limit
7	Absolute value lower-limit
8	Deviation upper- and lower-limit with standby sequence
9	Deviation upper-limit with standby sequence
10	Deviation lower-limit with standby sequence
11	Hysteresis upper-limit alarm output
12	Hysteresis lower-limit alarm output
13	CT alarm output
14	When program control is end status, alarm output is ON.
15	When RAMP UP status happens to PID program control, alarm output is ON.
16	When RAMP DOWN status happens to PID program control, alarm output is ON.
17	When SOAK status happens to PID program control, alarm output is ON.

Display accuracy	0 or 1 digit to the right of the decimal point (selectable)
Sampling rate	Analog input: 150 msec/ per scan Thermocouple or Platinum RTD: 400 msec/per scan
Ambient temperature	0 °C ~ +50 °C - 122 F
Relative humidity	35% ~ 80% (non-condensing)

■ Operation

Regulation Mode — Press [SET] for less than 3 sec → Operation Mode — Press [SET] for more than 3 sec → Initial Setting Mode

Operation Mode — Press [SET] → Regulation Mode; Initial Setting Mode — Press [SET] → Operation Mode

Regulation Mode	Operation Mode	Initial Setting Mode
AT Auto-tuning (Set in PID control and RUN mode) Press ▽	1234 Use ▽△ key to set temperature set point Press ▽	InPt Set input type Press ▽
PLdn 4 groups PID modes (n=0~3). When n=4, PID control is auto regulated.	r-S Control setting RUN or STOP	tPUn Set temperature unit (Not display when in analog input)
PdoF PD control offset setting (When PID control is ON and Ti=0, set the value of PdoF.)	Ptrn Start pattern setting (PID program control and 8888 Time setting.	tP-H Set upper-limit of temperature range
HtS Heating hysteresis setting (Set in ON/OFF control mode)	SP Decimal point position selection	tP-L Set lower-limit of temperature range
CtS Cooling hysteresis setting (Set in ON/OFF control mode)	AL1H Upper-limit alarm 1	CtrL Select control mode
HtPd or CLPd Heating/Cooling control cycle setting (Set in PID control mode)	AL1L Lower-limit alarm 1	S-HC Select heating/cooling or dual loop output control
HCPd Control cycle setting of 2nd output group	AL2H Upper-limit alarm 2	ALA1 Alarm 1 mode setting
CoEF P value of 1st & 2nd output group during dual loop output control P value of 2nd output group=(P value of 1st output group x COEF	AL2L Lower-limit alarm 2	ALA2 Alarm 2 mode setting
dEAd Deadband (Set in Dual Loop output control mode)	AL3H Upper-limit alarm 3	ALA3 Alarm 3 mode setting
v-Fb Switch setting for feedback signal of value	AL3L Lower-limit alarm 3	SALA Set system alarm
v-At Automatically regulate feedback value	LoC Setting lock mode	CoSH Communication write function enable/disable
vAtr Time setting for valve from full close to full open	out1 Display and adjust output value of 1st output group	C-SL ASCII, RTU communication formats selection
v-dE Valve Deadband setting	out2 Display and adjust output value of 2nd output group	C-no Communication address setting
v-HL Upper-limit regulation of valve output with feedback to controller	Ct displays the current value being measured by CT, if the control output is ON	bPS Communication baud rate setting
v-Lo Lower-limit regulation of valve output with feedback to controller	FoUt Valve output with feedback	LEn Data length setting
tPoF Regulate temperature deviation value	vP DA value feedback of valve	PrtY Parity bit setting

■ RS-485 Communication

1. Supporting transmission speed: 2,400, 4,800, 9,600, 19,200, 38,400bps
2. Communication protocol: Modbus (ASCII or RTU)
3. Function code: 03H to read the contents of register (Max. 8 words). 06H to write 1 (one) word into register. 02H to read the bits data (Max. 16 bits). 05H to write 1 (one) bit into register.

Address	Content	Explanation
1000H	Process value (PV)	Measuring unit is 0.1, updated one time in 0.4 second
1001H	Set point (SV)	Unit is 0.1, °C or °F
1002H	Upper-limit of temperature range	The data content should not be higher than the temperature range
1003H	Lower-limit of temperature range	The data content should not be lower than the temperature range
1005H	Control method	0: PID, 1: ON/OFF, 2: manual tuning, 3: PID program control
1006H	Heating/Cooling control selection	0: Heating, 1: Cooling, 2: Heating/Cooling, 3: Cooling/Heating
1007H	1st group of Heating/Cooling control cycle	0 ~ 99, 0:0.5 sec
1008H	2nd group of Heating/Cooling control cycle	0 ~ 99, 0:0.5 sec
1009H	PB Proportional band	0.1 ~ 999.9
100AH	Ti Integral time	0 ~ 9,999
100BH	Td Derivative time	0 ~ 9,999
1012H	Output value read and write of Output 1	Write operation is valid under manual tuning mode only.
1013H	Output value read and write of Output 2	Write operation is valid under manual tuning mode only.
1016H	Temperature regulation value	-999 ~ +999, unit: 0.1
102AH	Read LED status	b0 : Alm3, b1: Alm2, b2: °F, b3: °C, b4: Alm1, b5: OUT2, b6: OUT1, b7: AT
102BH	Read pushbutton status	b0: Set, b1: Select, b2: Up, b3: Down. 0 is to push
102CH	Setting lock status	0 : Normal, 1: All setting lock, 11: Lock others than SV value
102DH	CT read value	Unit: 0.1A

Address and Content of Bit Register: (First bit of reading will put into LSB, Write data = FF00H for bit set, 0000H for bit clear)

Address	Content	Explanation
0811H	Temperature unit display selection	°C/linear input (default): 1, °F: 0
0813H	AT setting	OFF: 0 (default), ON: 1
0814H	Control RUN/STOP setting	0: STOP, 1: RUN (default)
0815H	STOP setting for PID program control	0: RUN (default), 1: STOP
0816H	Temporarily STOP for PID program control	0: RUN (default), 1: Temporarily STOP

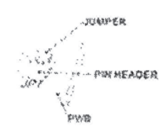
■ Panel Cutout

Model	Panel cutout (W * H)
4824	45mm*22mm
4848	45mm * 45mm
4896	44.5mm * 91.5mm
9696	91mm * 91mm

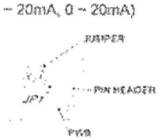
■ How to Set Up Current Input

An internal 249Ω precision resistor for the current input is built-in.

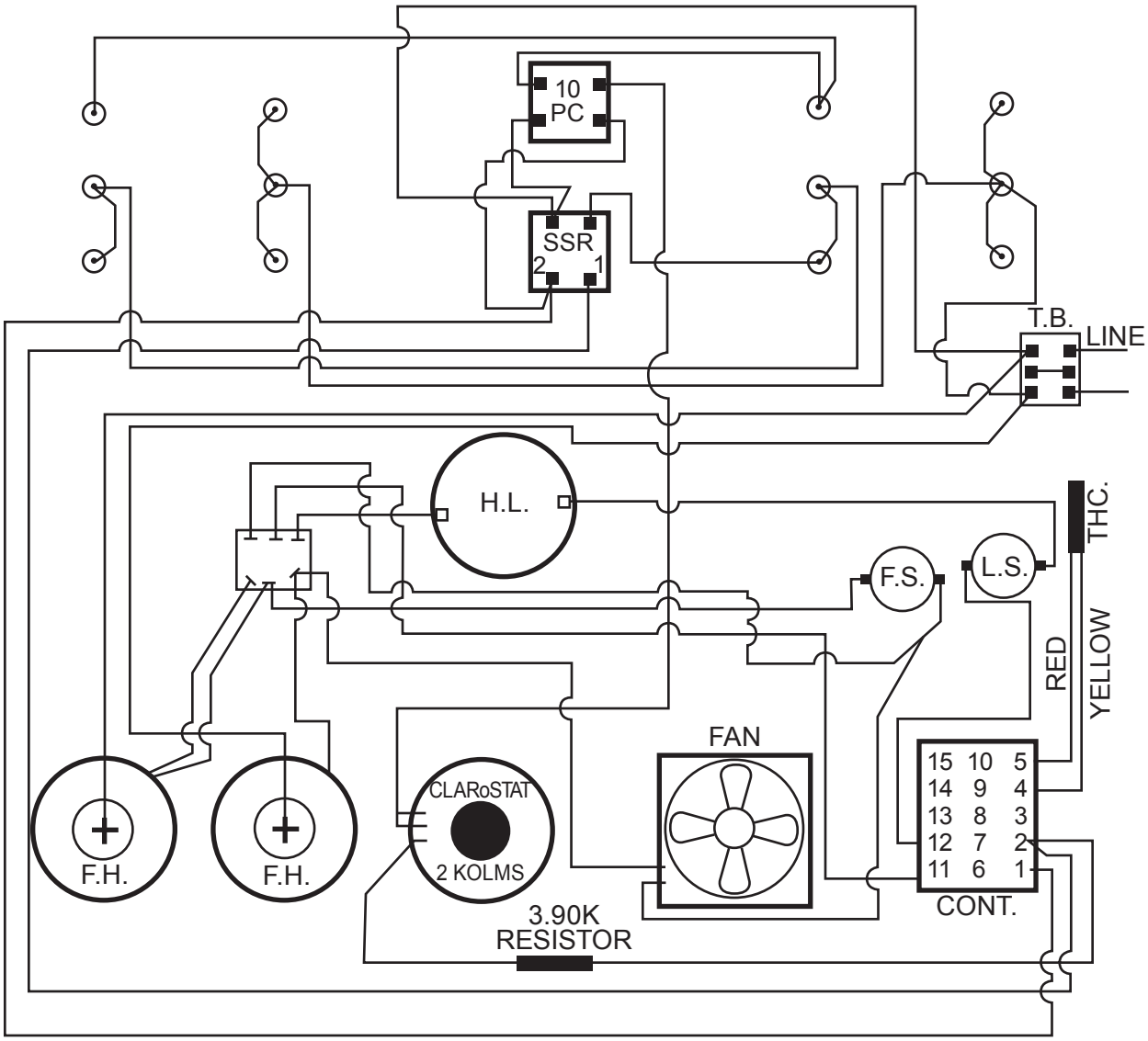
For normal input



For current input (4 ~ 20mA, 0 ~ 20mA)

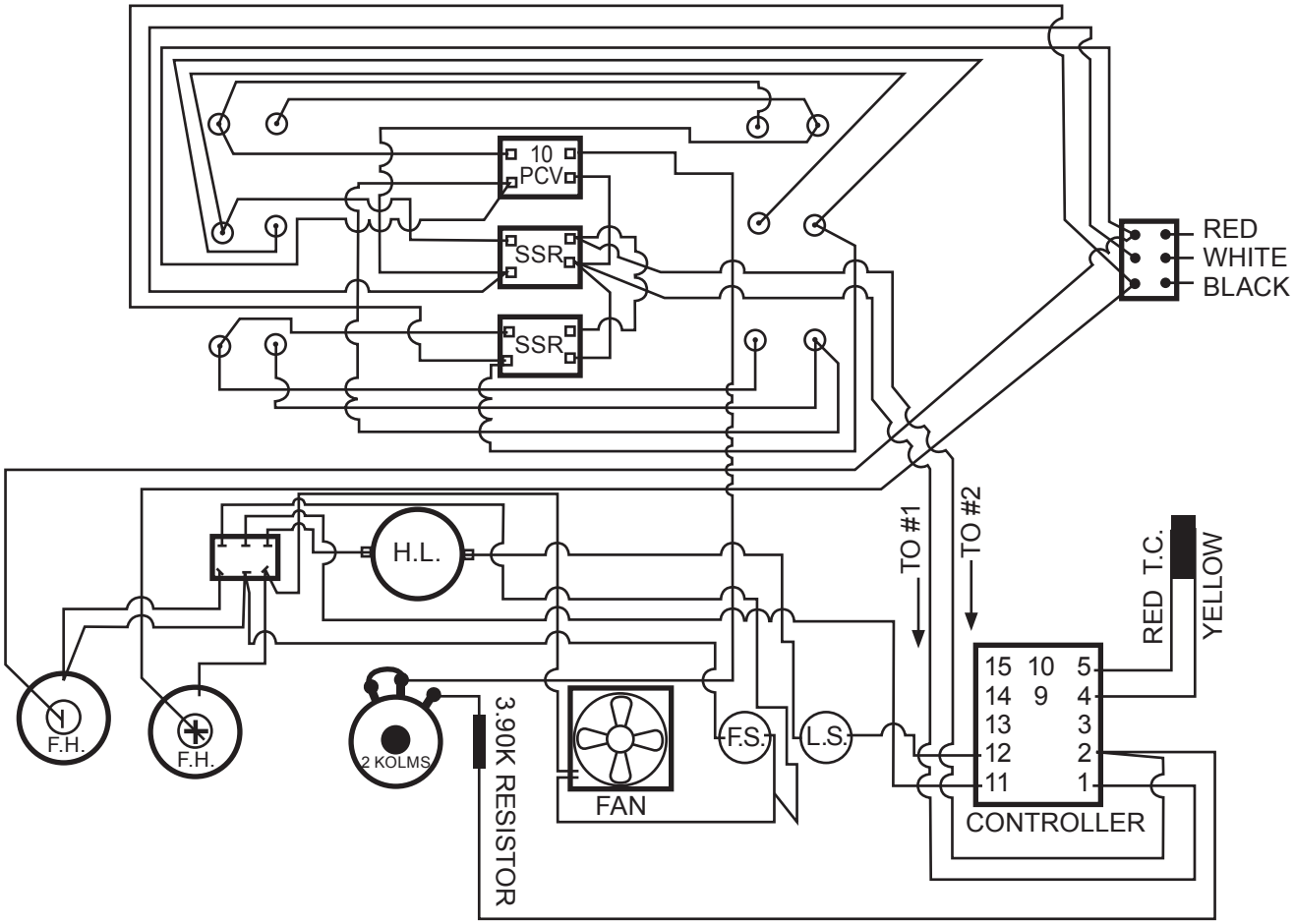


CE61 B, I, & P 1 PHASE 220V WIRING DIAGRAM

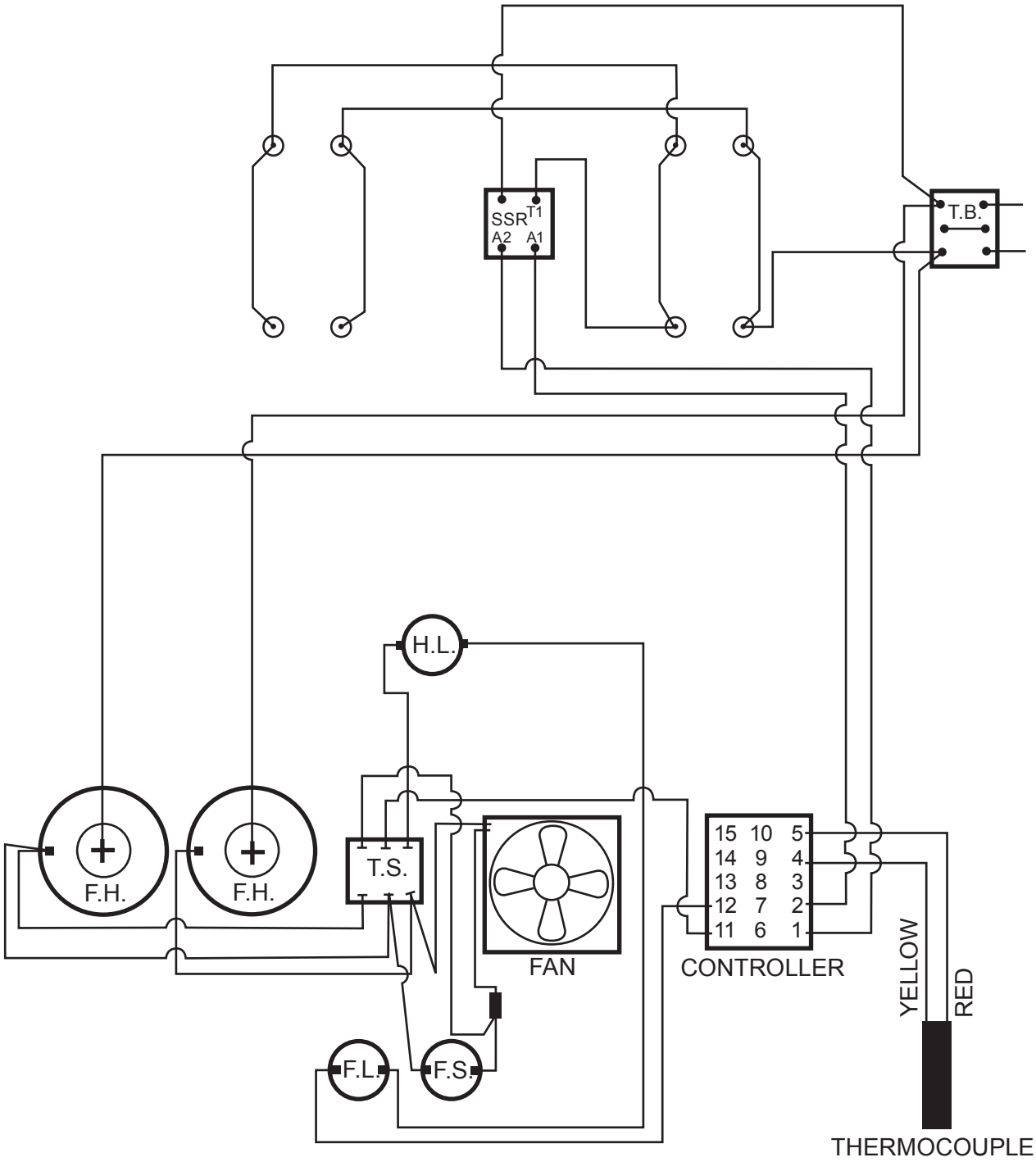


10 PC	RELAY
SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
T.S.	TOGGLE SWITCH
F.H.	FUSE HOLDER
CLAROSTAT	
CONT.	CONTROLLER
THC	THERMOCOUPLE

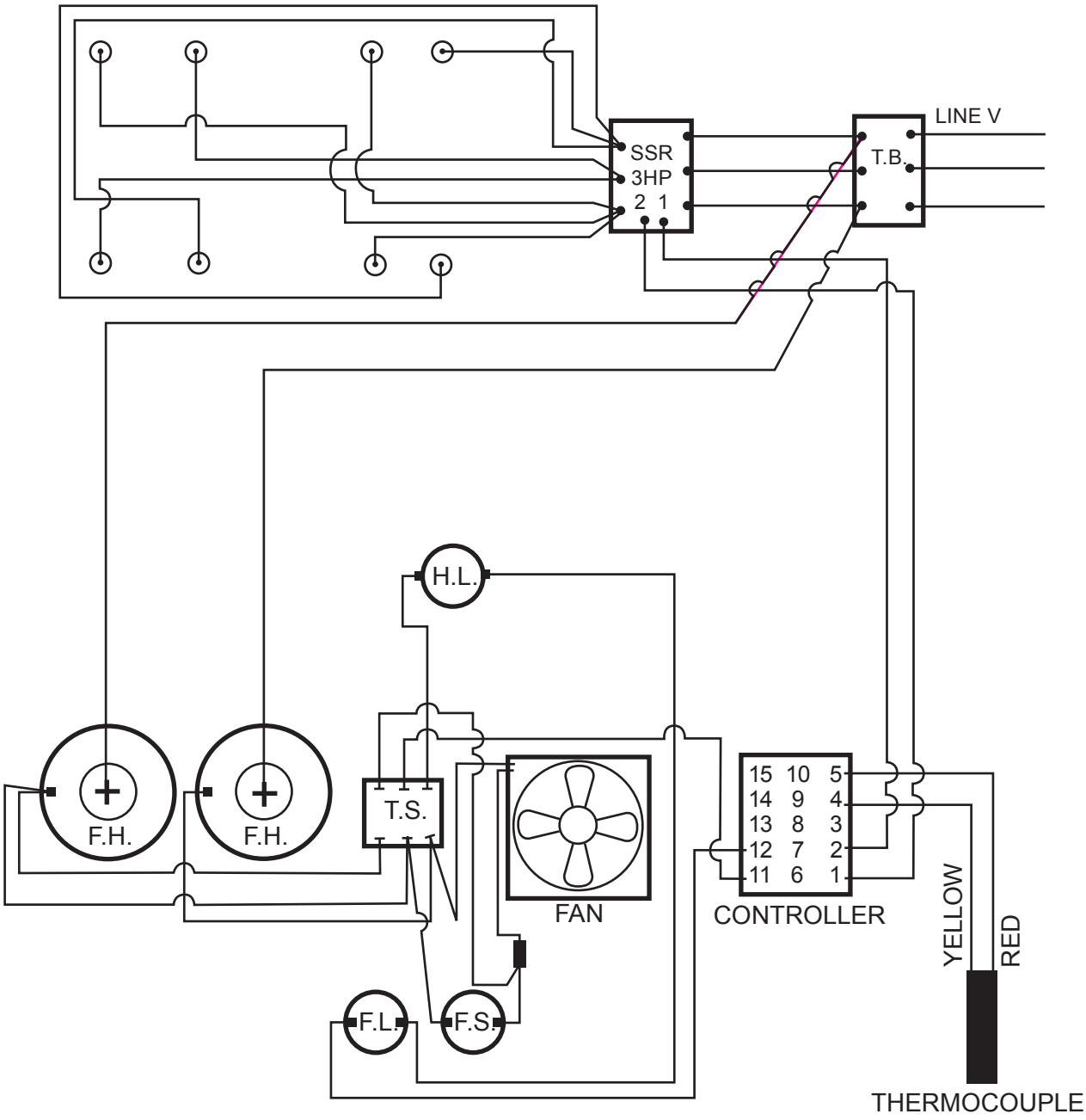
CE61 B, I & P 3 PHASE WIRING DIAGRAM



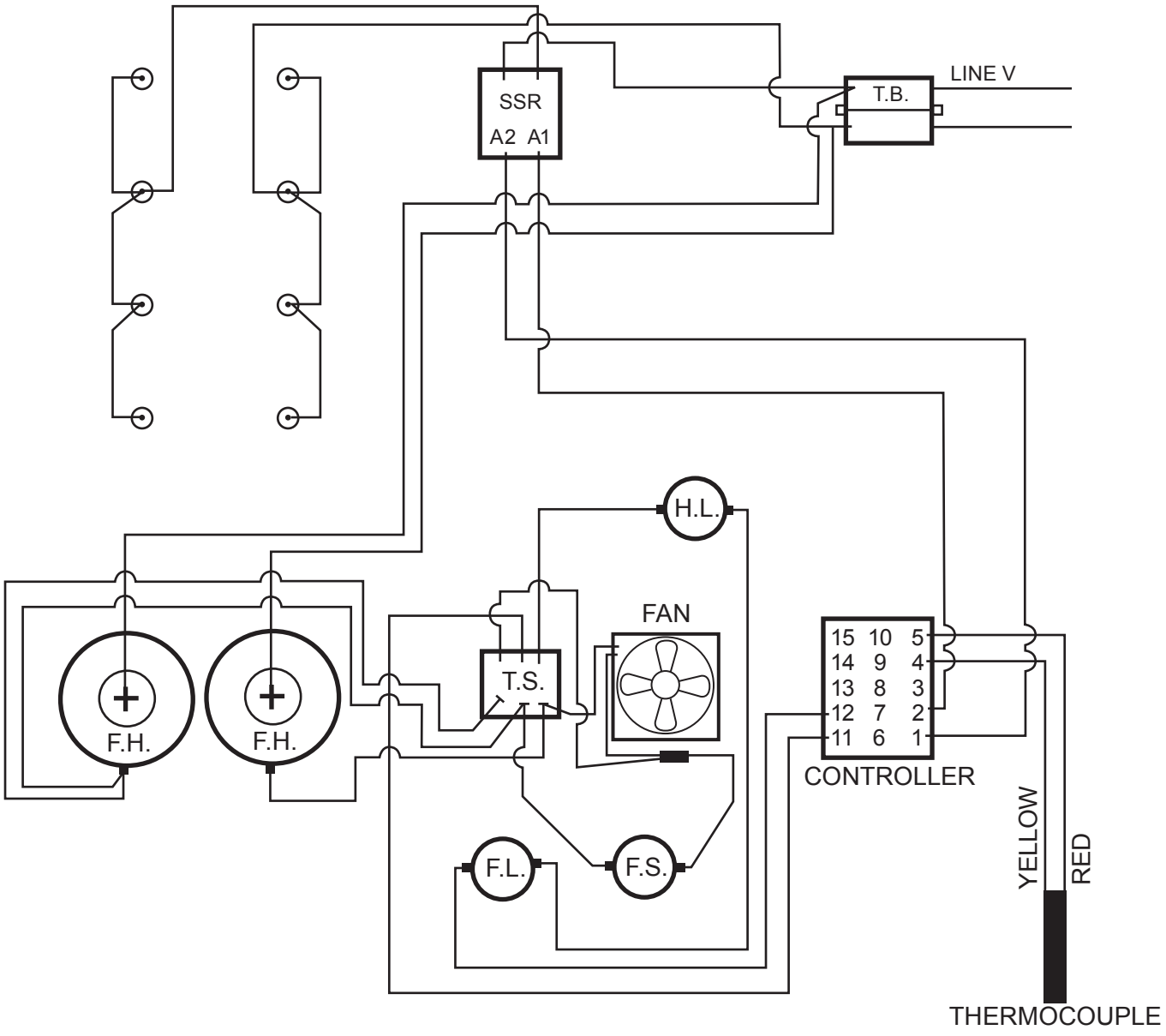
CE41 - 51 P, B & I 220V 1 PHASE WIRING DIAGRAM



CE 41 - 51 B, I & P 220V 3 PHASE WIRING DIAGRAM

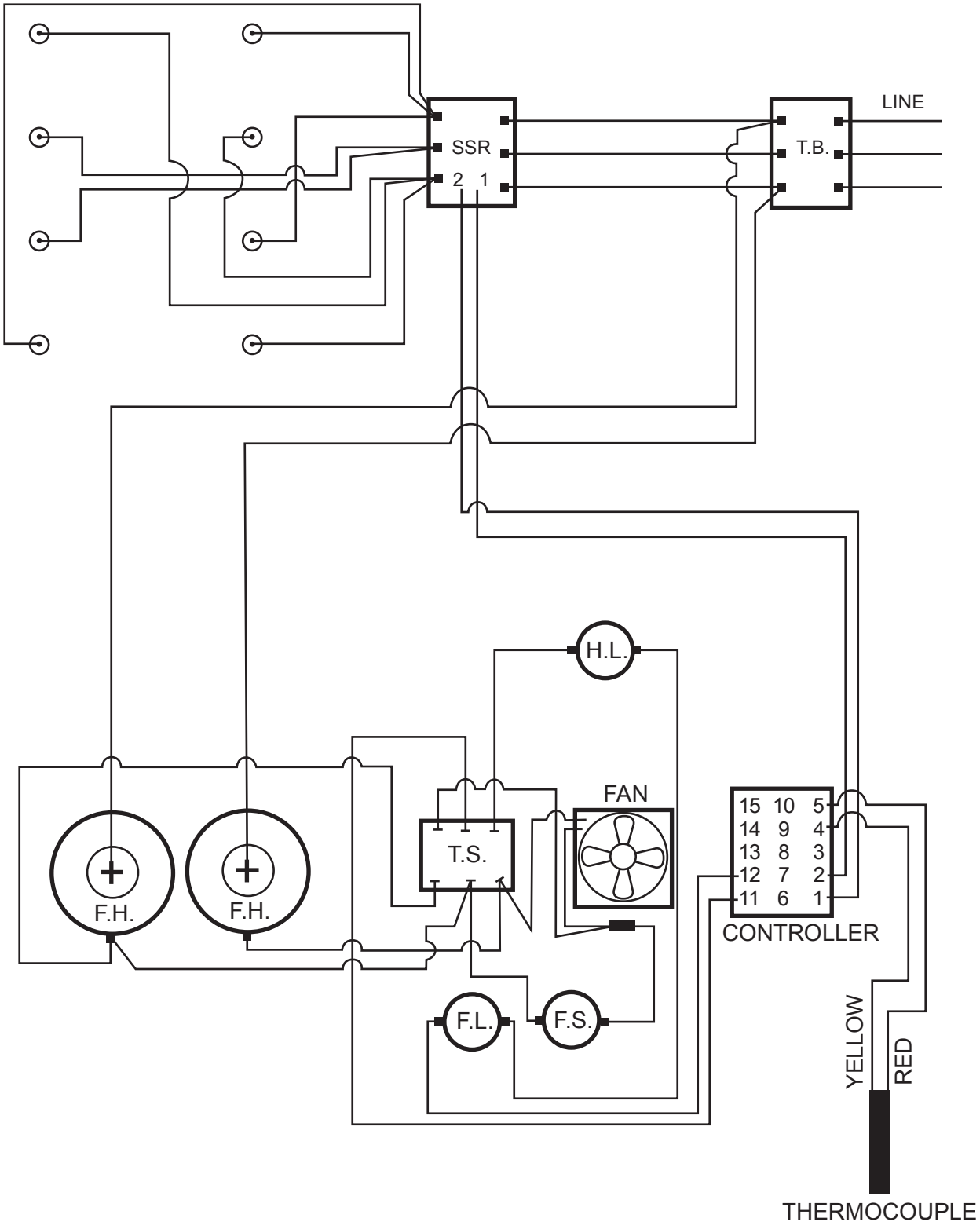


CE131 1 PHASE 220V WIRING DIAGRAM

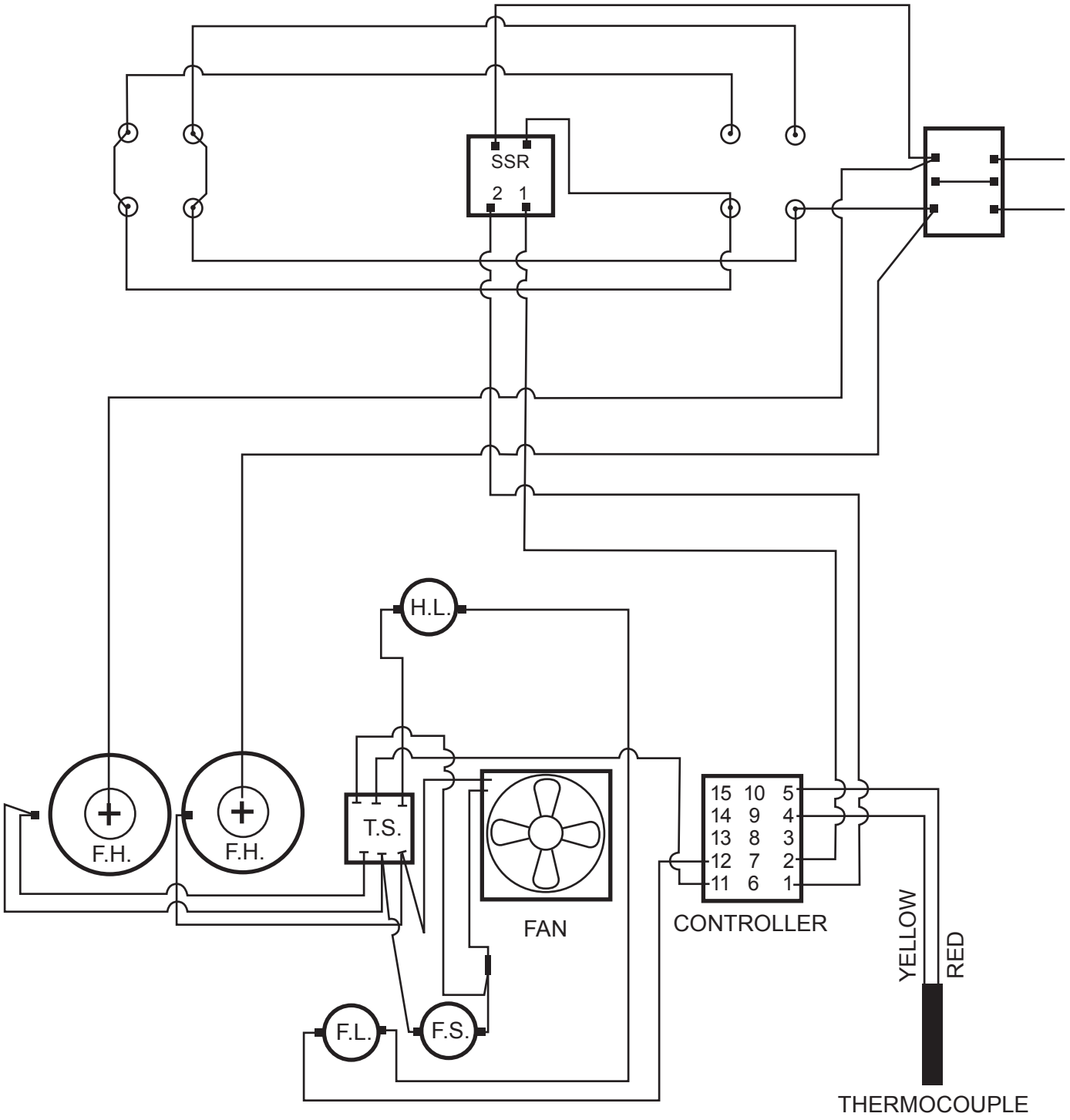


SSR	RELAY
T.B.	TERMINAL BLOCK
H.L.	HIGH LIMIT
F.H.	FUSE HOLDER
T.S.	TOGGLE SWITCH
CONT.	CONTROLLER
L.S.	LIMIT SWITCH
F.S.	FAN SWITCH

CE131 220V 3 PHASE WIRING DIAGRAM



B121 220V WIRING DIAGRAM
FOR 4 HEATING ELEMENTS



VENTLESS HOOD OPERATING INSTRUCTIONS
MODELS VL30 / VL50

WIRING

The Peerless oven has been prewired to your hood at the factory. Have a qualified electrician hook up the wires that leave the electrical box on the hood and install them on L1 and L3 on the terminal block of the oven.

The electrical service for the entire unit goes to the electrical box on the hood. Wire amp service and run to the top of the contractor in the electrical box on the hood. (VL30 requires 50 amp, VL50 requires 60 amp)

For the unit to operate, all 6 filters must be in place and the kill switches depressed. A diagram on which filter go in first, second and last, see the diagram on page 22.

TO TURN ON VENTLESS HOOD:

1. Turn on toggle switch located on the side of the control box near the back of the hood

2. Press the black reset button also located on the control panel and hold for 5 seconds

3. Turn the toggle located on the front of the oven to the ON position

4. Follow instructions located in this manual for additional operating instructions.

VENTLESS HOOD SAFETY PRECAUTIONS
MODELS VL30 / VL50

For your safety, please observe the following safety precautions when operating or servicing your Peerless equipment. Read the following important safety information to avoid personal injury and/or damage to the equipment.

CAUTION / WARNING

Consult a qualified electrician to ensure all of the following guidelines:

- All electrical specifications and codes are met.
- Circuit breakers ad wiring are of sufficient rating and gauge.
- The unit must be properly grounded and all electrical specifications must be met during installation.

Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury, equipment/property damage, and will void the warranty.

DO NOT use or store gasoline, other flammable liquids or vapors in the vicinity of this or any other appliance.

Failure to comply with these DANGER notices may result in death or serious injury, equipment/property damage, and will void the warranty.

WARNING

DO NOT operate the unit unless you understand the components and the intended use.

The unit must remain in the upright position.

Exercise care when removing the wooden create from around the unit.

Failure to comply with WARNING notices could result in death or serious injury and equipment/property damage and will void the warranty.

VENTLESS HOOD SAFETY PRECAUTIONS
MODELS VL30 / VL50

CAUTION

Ensure the unit is position to maintain 18” clear above the hood body (excluding dampers, and 18” clear to the left (side with the pull station). 0” to the read and 0” to the right.

The unit must be adequately and properly grounded. Improper grounding may result in electrical shock.

Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded.

The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.

The electronic components of the Control Panel are impact-sensitive.

Exercise care around the Control Panel to maintain proper operation.

DO NOT install the unit next to combustible walls and materials. failure to maintain safe distances may result in fire.

Turn off the unit and unplug the power cord before cleaning or performing maintenance.

DO NOT hose down the unit’s interior, or exterior with water.
During cleaning of the unit:

- DO NOT steam clean.
- DO NOT use products containing chlorine.
- DO NOT use abrasive products, steel wool or scouring pads.

DO NOT modify, alter or add attachments to this equipment!

Failure to comply with these **CAUTION** notices may result in equipment/ property damage and void the warranty.

NOTE:

- If the crate is damaged upon receipt, **immediately** inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.

VENTLESS HOOD MAINTENANCE
MODELS VL30 / VL50

Maintenance is necessary for your Ventless Hood System to maintain the unit's efficiency over time.

QUARTERLY HOOD CLEANING

During cleaning of the unit:

DO NOT steam clean.
DO NOT use products containing chlorine.
DO NOT use abrasive products, steel wool or scouring pads.

Interior:
Disconnect power from the unit! Remove all filters from the hood. Using a mild degreaser with a soft towel or sponge, clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every 3 months.

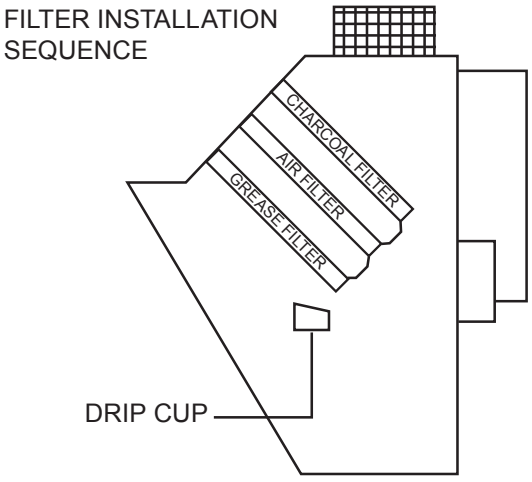
Exterior:
Remove power from the unit. Clean all external stainless-steel parts using a stainless steel cleaner.

Filters:

Baffle Filter: The Baffle Filter should be cleaned daily. Place the Baffle Filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Mesh Filter: Should be cleaned daily. Place the filter in a sink and clean with a mild degreaser. Dry thoroughly, the reinstall in the unit.

Charcoal Filter: Never attempt to clean the Charcoal Filter. Replace every 90 days. Use Replacement Part No. 11-50004. The reuse of a Charcoal Fileter can cause damage to the unit.



VENTLESS HOOD RECOMMENDED GUIDELINES
MODELS VL30 / VL50

According to the NFPA, dirty hoods are the major cause of fire in commercial kitchens. Following these simple recommended guidelines can prevent that from happening.

Hood - Daily (Recommended)

- Inspect grease filters checking for accumulated grease, clean if necessary (instructions state below).
- Remove grease cup; empty contents and clean using mild detergent or degreaser if necessary.
- Wipe interior of hood to remove accumulated grease and debris using mild detergent if necessary. Do not use abrasive cleaners such as powdered cleaners of abrasive cleaning cloths.
- Wipe down glass globes.

Hood - Weekly (Recommended)

- Remove baffle grease filters and wash in dishwasher or sink with mild detergent. If application is in a heavy grease-producing environment, more frequent cleaning may be required.
- Clean entire interior of the hood prior to replacing baffle filters. Use mild detergent if necessary; do not use abrasive cleaners or cloths.

We suggest a certified hood cleaning company inspect and professionally clean your hood system. Below are the recommended guidelines based on use.

- Hoods over non-grease application / low volume cooking - 1 year cleaning requirement.
- Pizza restaurants and oven hoods - 180 day cleaning requirement
- Average restaurants, cafeterias and hotel or hospital kitchens - 90 day requirement.
- Hamburger and fast food restaurants, wood-burning or charcoal-burning stoves, restaurants open 24 hours - 30 day cleaning requirement.

VENTLESS HOOD SAFETY PRECAUTIONS
MODELS VL30 / VL50

Exhaust Fan - Monthly (Recommended)

- If belt drive system, check condition of drive belts for proper tension. Adjust belt tension if necessary; belts tend to stretch during break in period.
- Check belts for fraying and wear, replace when necessary.
- Clean exhaust fan wheel and inside of fan housing. Heavy grease build up can be a fire hazard and can also cause exhaust wheel to become unbalanced, a condition that will result in premature bearing wear.

Make up Air Fan - Bi-Weekly (Recommended)

- Check condition of supply air filters during the break in period of approximately two months to determine and establish a proper cleaning schedule.
- Filters can be cleaned with mild detergent if necessary.

Make up Air Fan - Monthly (Recommended)

- If belt driven system, check condition of drive belts for proper tension. Adjust belt tension if necessary, as belts tend to stretch during the break in period.
- Check belts for fraying and wear. Replace when necessary.
- Clean intake filter(s) using water and mild detergent.
- Inspect and clean fan housing removing any debris that may have accumulated.