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Kratos 29Y-050

Kratos 29Y-050 Commercial Double Stack Liquid Propane Convection Oven Instruction Manual

Model: 29Y-050 | Brand: Kratos

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kratos 29Y-050 Commercial Double Stack Liquid Propane Convection Oven. Designed for high-volume commercial kitchens, this oven features a durable stainless steel exterior, powerful 108,000 total BTU output, and user-friendly controls. Please read this manual thoroughly before installation and use.

2. Safety Information

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.

- Ensure all gas and electrical connections are performed by qualified personnel in accordance with local codes.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Always wear appropriate personal protective equipment (PPE) when operating or servicing the oven.
- Do not obstruct the flow of combustion and ventilation air.
- Disconnect power before servicing.

3. Setup and Installation

3.1 Unpacking and Inspection

Carefully remove the oven from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer. Retain all packaging materials for inspection.

3.2 Placement and Clearance

Position the oven on a level, stable surface. Ensure adequate clearance around the unit for proper ventilation and maintenance. The oven is equipped with heavy-duty casters for mobility.

- **Overall Dimensions:** 41"W x 43.5"D x 68"H
- Maintain minimum clearances from combustible materials as per local codes.


ON
OFF
POWER
FAN MODE
COOL
COOK TIMER (MIN.)
HEAT ON
COOK TEMPERATURE
HI
LOW
FAN SPEED
LIGHTS
KRATOS

Figure 1: Front view of the Kratos 29Y-050 Double Stack Convection Oven.





Figure 2: Angled view of the Kratos 29Y-050 Double Stack Convection Oven, showcasing its stainless steel construction.

3.3 Gas Connection (Liquid Propane)

This appliance is designed for use with Liquid Propane (LP) gas. Each oven requires a 3/4" NPT gas connection. All gas connections must be made by a licensed and qualified gas technician.


GAS ENTRY
GAS ENTRY

Figure 3: Close-up of the 3/4" NPT gas connection point on the rear of the oven.

3.4 Electrical Connection

Each oven requires a 120V electrical connection and includes a 6 ft. power cord with a 5:15P plug. Ensure the electrical supply matches the appliance requirements and is properly grounded.

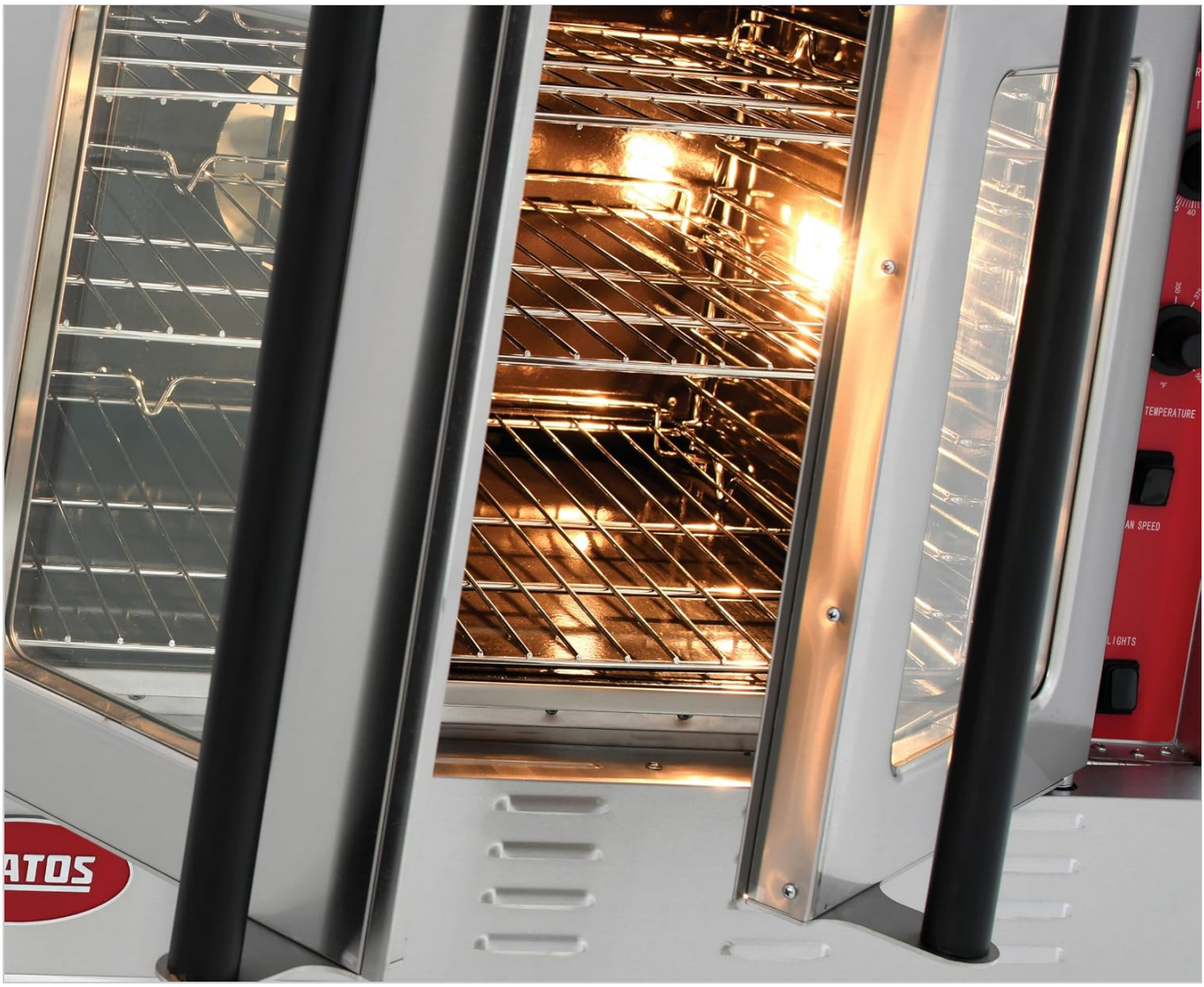


Figure 4: Rear view of the double stack oven, highlighting the gas entry and electrical connections for each unit.

3.5 Rack Installation

Each oven features 11 pan slides and comes standard with 3 adjustable wire racks. These racks can be positioned at various heights to accommodate different pan sizes and cooking needs. The oven accepts full-size sheet pans.



Figure 5: Interior of the oven with doors open, displaying the adjustable wire racks and pan slides.

4. Operating Instructions

4.1 Controls Overview

Each oven unit is equipped with independent controls for temperature, timer, and fan speed. The control panel includes easy-to-use dial controls and on/off rocker switches.





Figure 6: Close-up of the control panel, showing temperature dials, timer, and power/fan switches.

4.2 Powering On and Preheating

1. Ensure the oven is properly connected to gas and electrical supplies.
2. Turn the main power switch to "ON".
3. Set the desired cooking temperature using the temperature dial (range: 150°F to 500°F).
4. The automatic ignition system will ignite the burners. Allow the oven to preheat until the desired temperature is reached.

4.3 Cooking with Convection

The 1/2 HP 2-speed fan motor ensures consistent and even cooking by circulating hot air. Use the fan speed control to adjust airflow as needed for different products.

- Place food items on the adjustable wire racks.
- Close the double-pane thermal glass windows to maintain heat.
- Monitor cooking progress through the glass windows, aided by interior lighting.
- Set the 60-minute timer for precise cooking durations.



Figure 7: Interior view of the oven, showing the bright interior lighting for monitoring food.

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Video 1: Overview of the Kratos Commercial Convection Oven, demonstrating key features and operation.

5. Maintenance

5.1 Cleaning

Regular cleaning is crucial for maintaining hygiene and performance. Ensure the oven is cool and disconnected from power before cleaning.

- Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Remove racks and pan slides for thorough cleaning. They can be washed with warm, soapy water.
- Clean the interior with a non-abrasive oven cleaner, following the product instructions.
- Wipe thermal glass windows with a glass cleaner.

5.2 General Care

- Periodically check gas connections for leaks using a soap solution.
- Inspect electrical cords for damage.
- Ensure fan motor operates smoothly.

6. Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Oven not heating	No gas supply, electrical issue, ignition failure.	Check gas valve, power connection. Consult a qualified technician if ignition fails.
Uneven cooking	Improper rack placement, fan malfunction.	Adjust rack positions. Ensure fan is operating correctly.
Fan not working	Power issue, motor fault.	Check power. Contact service for motor inspection.

For issues not listed, or if solutions do not resolve the problem, contact Kratos customer support or a certified service technician.

7. Specifications

- **Model:** 29Y-050
- **Brand:** Kratos
- **Fuel Type:** Liquid Propane (LP)
- **Total BTU Output:** 108,000 BTU (54,000 BTU per oven)
- **Electrical Connection:** 120V, 6 ft. cord with 5:15P plug (per oven)
- **Gas Connection:** 3/4" NPT (per oven)
- **Temperature Range:** 150°F to 500°F
- **Fan Motor:** 1/2 HP, 2-speed (per oven)
- **Racks:** 3 adjustable wire racks per oven, 11 pan slides per oven
- **Pan Capacity:** Accepts full-size sheet pans
- **Exterior Material:** Durable Stainless Steel
- **Door Type:** Double-pane thermal glass windows
- **Overall Dimensions:** 41"W x 43.5"D x 68"H
- **Interior Dimensions (each oven):** 28.5"W x 21.5"D x 20"H
- **Certification:** ETL certified for commercial use
- **UPC:** 840232904659

8. Warranty and Support

The Kratos 29Y-050 Commercial Double Stack Convection Oven comes with a 1-year warranty covering parts and labor. For warranty claims, technical assistance, or to purchase replacement parts, please contact Kratos customer support. Ensure you have your model number (29Y-050) and proof of purchase available.

Contact Information: Refer to your purchase documentation or the Kratos official website for the most current support contact details.

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