

**MANUFACTURING
NUMBERS:**

9050700
9050704
9050706
9050712
9050720
9500250

roundup
FOOD EQUIPMENT DIVISION

PIZZA STATION

Model PS-314/PS-316



P/N 1010425 Rev. F 12/99



Owner's Manual

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OWNER INFORMATION

General

The Roundup Pizza Station combines a self-contained oven to bake refrigerated or frozen pizzas, with a rotating display rack in a heated and lighted display area. The oven is thermostatically controlled and does not require setting or adjustment. The display area incorporates a thermostatically controlled heating element at the bottom of the display area and is illuminated by four incandescent bulbs located in the cabinet ceiling.

A thermometer attached to the front corner support indicates the display area temperature. A hinged glass door provides easy access to the display area.

The oven contains a removable baking rack that can be positioned at three different levels to provide optimum baking conditions. The downward pivoting oven door provides access to the oven, and a crumb tray at the bottom of the oven compartment catches crumbs and spills, and is easily removed for cleaning.

An optional peel (long handled spatula) can be used for placing pizzas into the oven and for transferring pizzas from the oven to the display area.

This manual provides the safety, installation and operating procedures for the unit. We recommend that all information contained in this manual be read prior to installing and operating the unit.

This unit is manufactured from the finest materials

available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **are not** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

**IMPORTANT! Keep these instructions for future reference.
If the unit changes ownership, be sure this manual accompanies the equipment.**

OWNER INFORMATION (continued)

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency.

Fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory included with your

unit.

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this appliance.



You may also contact the factory at **1-877-392-7854** if you have trouble locating your local authorized service agency.

IMPORTANT



A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

IMPORTANT SAFETY INFORMATION



Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

 **WARNING** 



GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 **WARNING** 

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 **CAUTION** 

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

 **WARNING** 

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Roundup authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR**

DEATH.

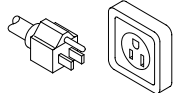
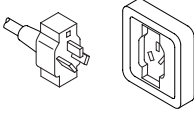
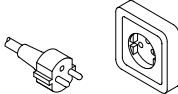
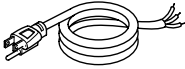
- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administration, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Do not immerse cord or plug in water.
- Do not clean this appliance with a water jet.
- Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Do not use corrosive chemicals in this equipment.
- Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment.
 - Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
 - Routing cleaning should be done daily using soap, ammonia detergent and water.
 - Stains and spots should be sponged using a vinegar solution as required.
 - Finger marks and smears should be rubbed off using soap and water.

SPECIFICATIONS

Electrical Specifications

| Voltage | Watts | Amps | Hertz |
|---------|-------|------|-------|
| 120 | 1800 | 15.0 | 50/60 |
| 230 | 1800 | 7.8 | 50/60 |

Electrical Cord & Plug Configurations

| Description | Configuration |
|------------------------------------|---|
| NEMA-5-15P 15 Amp, 120 VAC |  |
| NEMA 5-20P 20 Amp, 120 VAC |  |
| CEE 7/7 Schuko 16 Amp, 250 VAC |  |
| Commercial Cord Harmonized Cord |  |

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Capacities

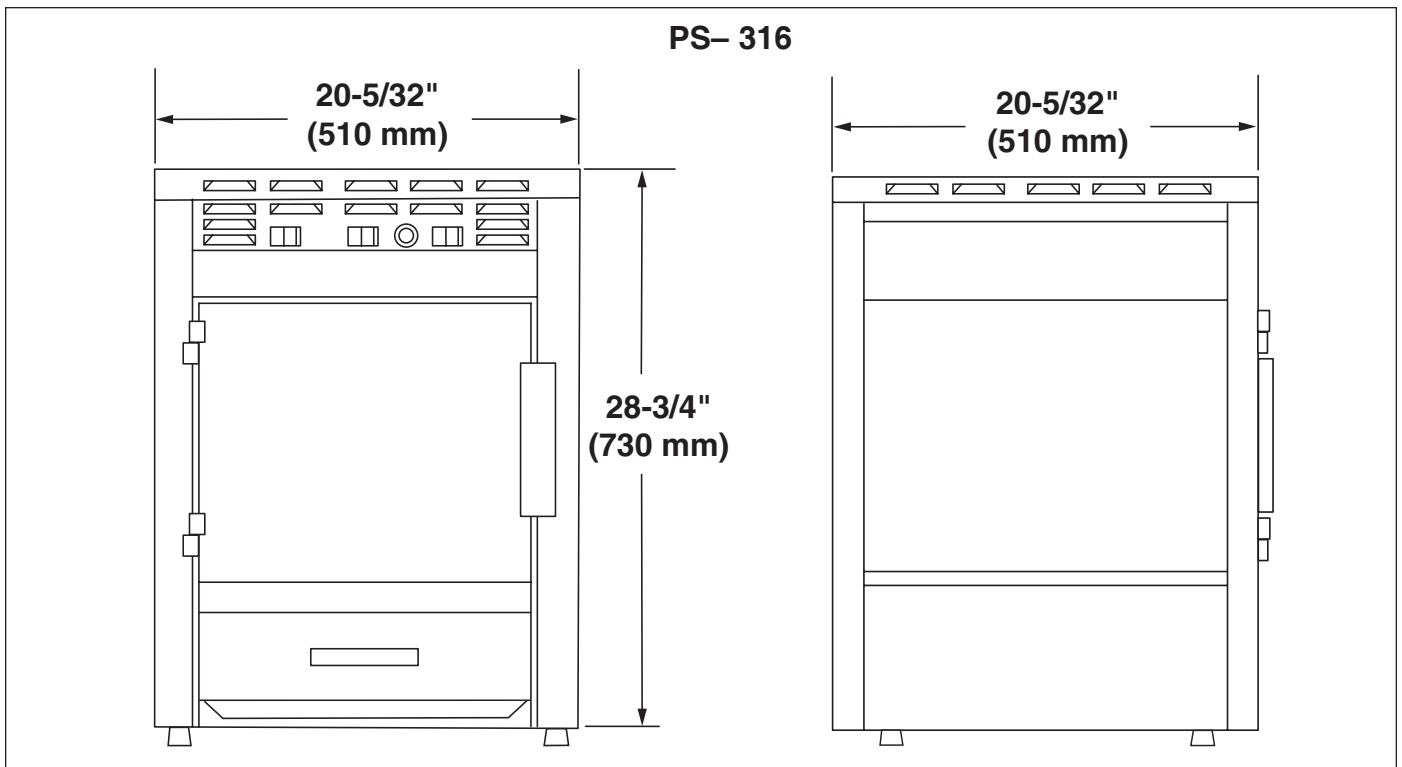
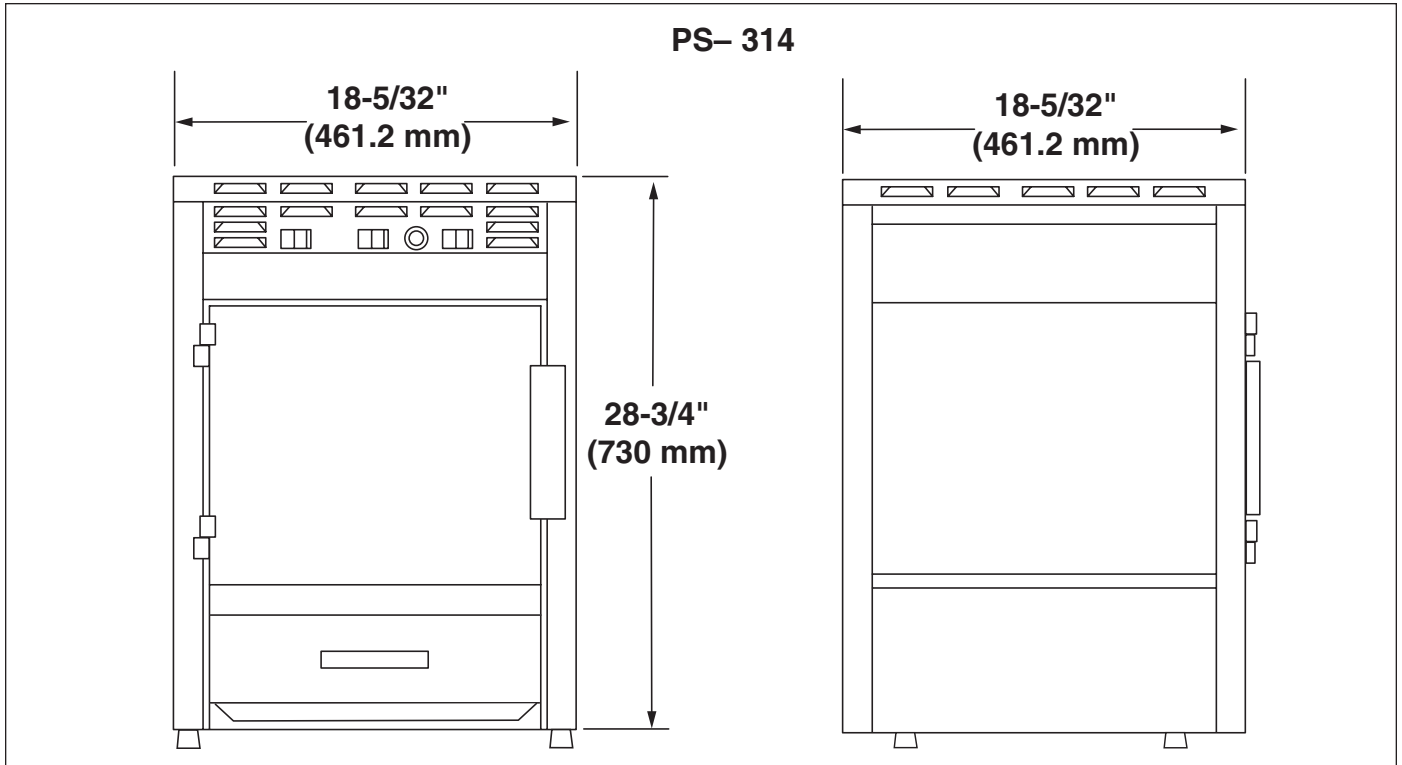
OVEN

- PS-314 – 14” (356 mm) diameter pizza
- PS-316 – 16” (406 mm) diameter pizza

DISPLAY AREA

- PS-314 – Unit holds a maximum of three 14” pizzas.
- PS-316 – Unit holds a maximum of three 16” pizzas.

Dimensions



INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877-392-7854.

3. Remove the ring rack by pushing down on the top arm and sliding it out of the shaft coupling. Remove the heater guard, crumb tray and pizza baking rack. Wash all components in soap and water. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do not use a dripping wet cloth. Wring out before use.

4. Install components in unit. Install the ring rack by placing the bottom end onto the pivot pin on the display area floor and pushing down on the top arm while positioning it into the shaft coupling. Slowly turn the rack until it snaps into place.

Install the baking rack into the oven (bent-up ends of the rack first) so it is level on all four pins. Rack can be adjusted up or down to suit your baking needs.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines.

- Make sure power to the unit is off and the unit is at room temperature.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.
- Ensure that the line voltage corresponds to the stated voltage on the unit specification label.
- Turn off the rocker switches. Connect the unit to the power supply.

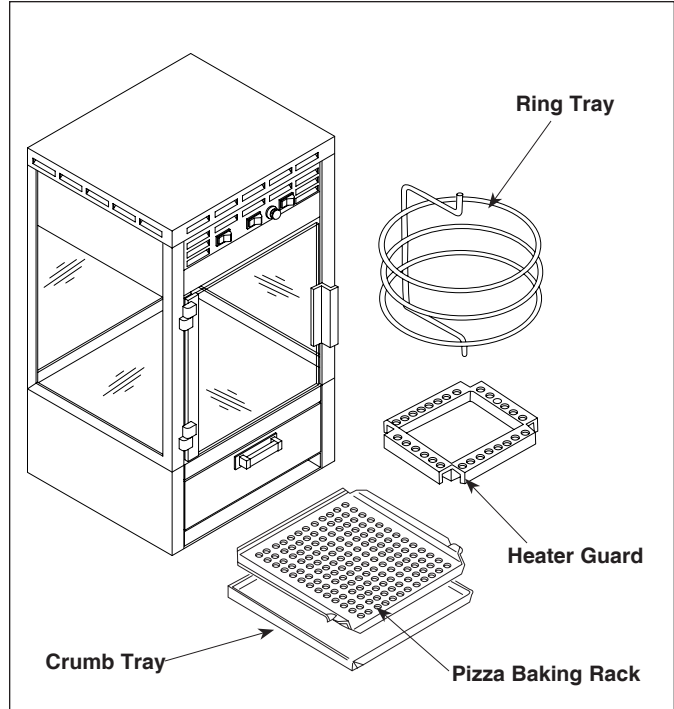


Figure 1. Pizza Station Components

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- **Electrical ground is required on this appliance.**
- **Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
- **Do not use an extension cord with this appliance.**
- **The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.**
- **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**

OPERATION

General

The pizza station oven is designed to operate at a thermostatically controlled temperature of approximately 350°F (179°C). The oven is left on between baking cycles. Testing to determine correct baking time may be necessary to compensate for the fixed oven temperature.

IMPORTANT: We recommend baking a few test pizzas to determine best baking time for your product before the first day of service.

Operating Instructions

1. Set the display rocker switch to the ON position. The display lights will come on and the rack will rotate. The display area will start to heat and will stabilize between 145°-165°F (63°-74°C).
2. Set the oven rocker switch to the ON position. Allow approximately 20 minutes for oven to reach operating temperature.
3. Place a pizza into the oven and close the door.
4. Turn the timer knob to the desired setting. The numbers indicate approximate baking time in minutes. Follow the manufacturer's recommended setting for preparing the pizza. Adjust the timer knob to obtain more or less baking time as required.

NOTE: The baking rack can be adjusted up or down to obtain desired browning of the top or bottom of the pizza. Move the rack up for browner top or down for browner crust.

5. Set the timer rocker switch to the ON position. When the pizza has baked for the set amount of time, an audible signal (buzzer) will be heard. Press the timer rocker switch to the OFF position to cancel the buzzer.

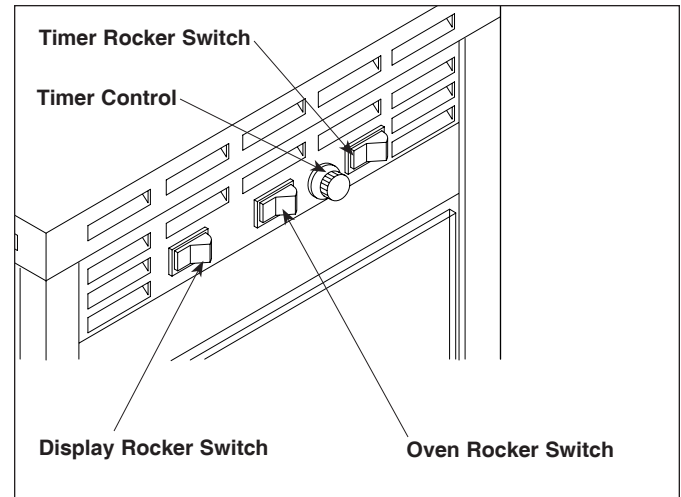


Figure 2. Controls

6. Place an appropriate size pizza pan on the counter. Open the oven door and remove the pizza using a peel. If the pizza is to be served in slices, cut the pizza before placing it on the pan.

IMPORTANT: Pizza slices will not hold their appearance as well as whole, unsliced pizza.

7. Open the display area door and place the pizza pan onto the ring rack. The rack will stop rotating when the door is opened. Close the door.
8. Check the temperature in the display area by observing the thermometer located on the corner support. A preset thermostat maintains the display area temperature between 145°-165°F (63°-74°C).

MAINTENANCE

⚠ WARNING ⚠

Turn the unit off, disconnect the power source and allow the unit to cool down before performing any service or maintenance on the unit.

⚠ WARNING ⚠

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

⚠ CAUTION ⚠

Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent and water.
- Stains and spots should be sponged using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be sponged using a vinegar solution.

Cleaning

The unit requires a minimum amount of maintenance. To ensure proper operation, clean the unit at the end of each serving day.

1. Turn all switches to the OFF position.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the ring rack by pushing down on the top arm and sliding it out of the shaft coupling. Remove the heater guard, crumb tray and pizza baking rack. Wash all components in soap and water. Wipe all surfaces of the unit with a hot damp cloth.

4. If necessary, use an oven cleaning product to remove baked on deposits inside the oven.

NOTE: Do not use a dripping wet cloth. Wring out before use.

5. Install components in unit. Install the ring rack by placing the bottom end onto the pivot pin on the display area floor and pushing down on the top arm while positioning it into the shaft coupling. Slowly turn the rack until it snaps into place.

Install the baking rack into the oven (bent-up ends of the rack first) so it is level on all four pins. Rack can be adjusted up or down to suit your baking needs.

6. Wash glass surfaces, inside and out, with a clean cloth.
7. Wash and dry all surfaces of the unit.
8. Re-install all parts.

Lamp Replacement

1. Turn all switches to the OFF position.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the top cover (item 1, page 10).
4. Replace the lamp(s).
5. Reinstall top cover.

Display Area Thermostat Adjustment

Check the thermometer located on the support tube in the rear corner of the display case. The display area should stabilize between 150°-160°F (66°-71°C). If the temperature is above or below this range, determine the difference between the actual temperature and the desired temperature, then adjust the thermostat as follows:

1. Turn all switches to the OFF position.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the top cover (1, page 10) and panel cover (9, page 10).

4. Turn the adjustment screw (Figure 3) counter-clockwise to decrease the temperature or clockwise to increase temperature.
5. Plug unit into proper receptacle and set the display rocker switch to the ON position. Close the door.
6. Allow 20 minutes for temperature to stabilize, then check the thermometer and note temperature reading. Unplug unit and allow to cool down.
7. If temperature reading is proper, seal the adjustment screw with nail polish to prevent the screw from turning from vibration.

If temperature reading is incorrect, repeat steps 4, 5 & 6.
8. Install panel cover and top cover.

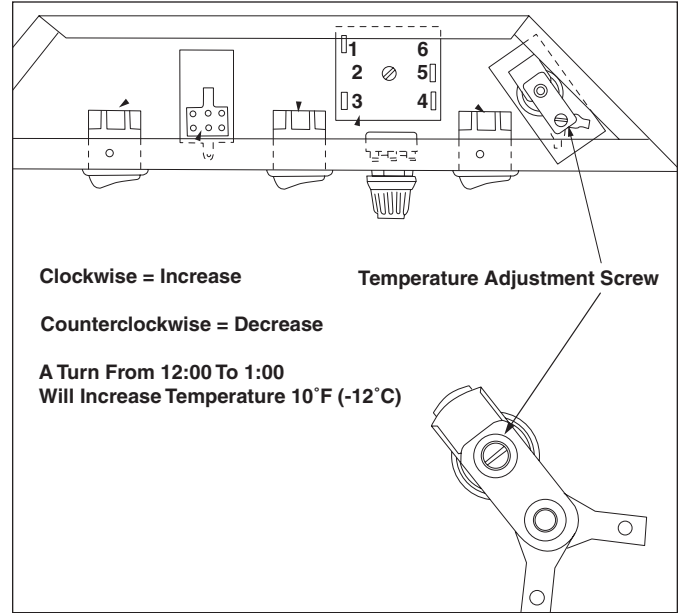


Figure 3. Thermostat Adjustment (Top View)

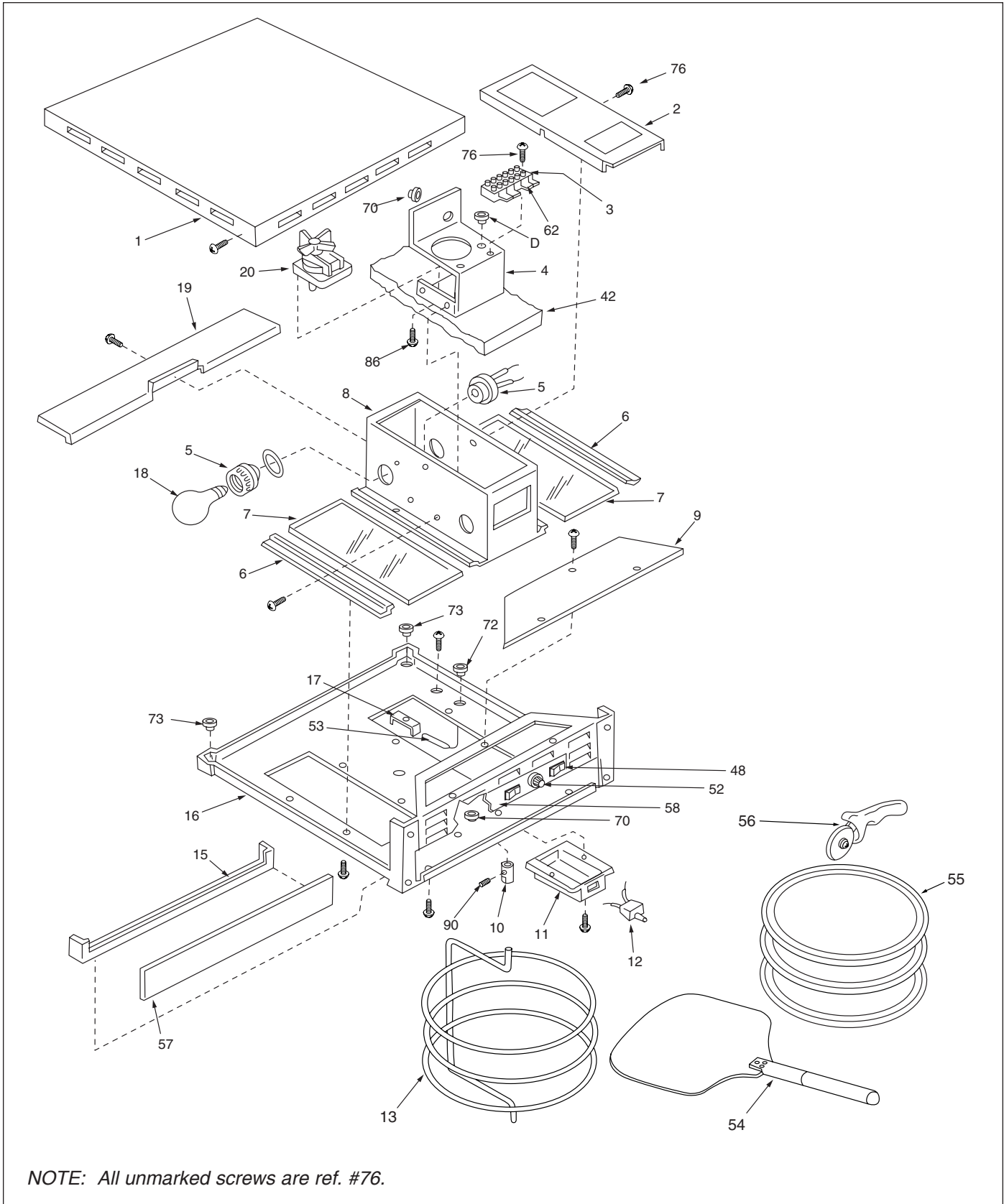
TROUBLESHOOTING

⚠ WARNING ⚠

To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing.

| Problem | Possible Cause | Corrective Action |
|---|--|---|
| One or more display area lights do not come on. | Lamps are inoperable or burned out. | Replace lamps. |
| Ring rack will not turn. | No power or display switch in not on. | Check store circuit breaker and check that power cord is plugged into proper receptacle. Set display rocker switch to ON position. |
| | Display door is open. | Close display door. |
| | Microswitch is defective. | Contact an Authorized Service Agency. |
| | Loose setscrew on coupling shaft. | Tighten setscrew. |
| | Interference at drive motor fan blade. | Inspect drive motor fan blade and remove any interference. |
| | Ring rack bent or damaged. | Straighten or replace ring rack. |
| Oven temperature too high, too low or uneven. | Oven thermostat requires servicing or replacement. | Contact an Authorized Service Agency. |
| Display area temperature too high, too low or uneven. | Display area thermostat requires adjustment. | See <i>Display Area Thermostat Adjustment</i> , page 8. |
| | Display area thermostat defective. | Contact an Authorized Service Agency. |

REPLACEMENT PARTS



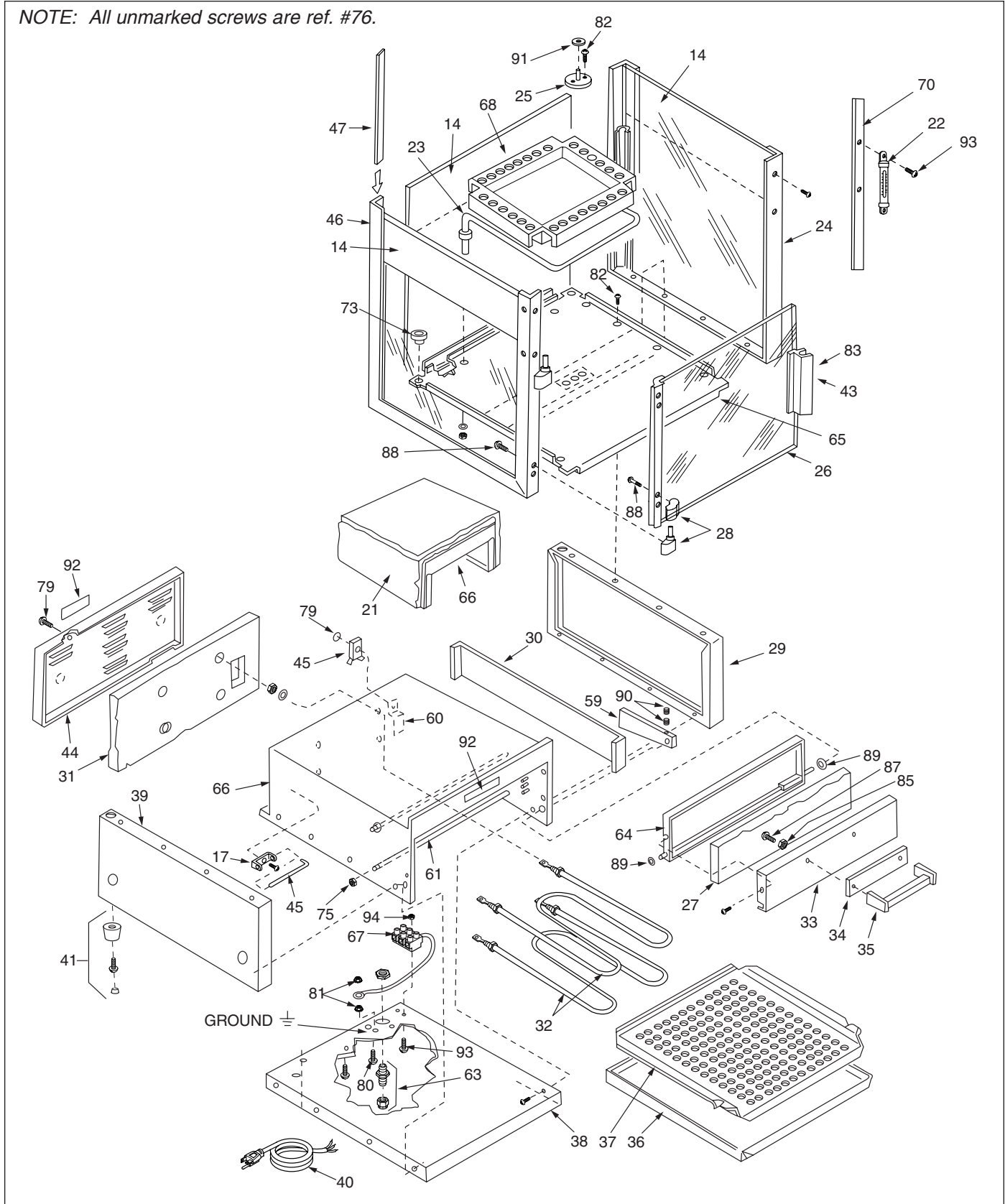
| Item | Part No. | Description PS – 314 | Qty. |
|------|----------|---------------------------------|------|
| 1 | 0020914 | Panel, Top | 1 |
| 2 | 0502618 | Cover, Motor Housing | 1 |
| 3 | 4060195 | Terminal Block | 1 |
| 4 | 0502588 | Bracket, Motor | 1 |
| 5 | 4060131 | Lampholder | 4 |
| 6 | 0502587 | Bracket, Glass Clip | 2 |
| 7 | 0900194 | Glass Panel, Roof | 2 |
| 8 | 0020908 | Housing, Motor | 1 |
| 9 | 0502617 | Cover Panel | 1 |
| 10 | 0300121 | Shaft Coupling | 1 |
| 11 | 0502610 | Housing, Microswitch | 1 |
| 12 | 4010158 | Microswitch | 1 |
| 13 | 0020898 | Ring Rack | 1 |
| 14 | 090K106 | Glass Panel w/Label | 3 |
| 15 | 0502619 | Retainer, Glass | 1 |
| 16 | 0020912 | Roof Weldment | 1 |
| 17 | 0502595 | Bracket, Bulb | 2 |
| 18 | 4060301 | Lamp, Soft White, 120V, 25 Watt | 4 |
| | 4060266 | Lamp, Soft White, 250V, 25 Watt | 4 |
| 19 | 0502598 | Bracket, Wire Race | 1 |
| 20 | 400K150 | Drive Motor Kit, 120V | 1 |
| | 400K151 | Drive Motor Kit, 230V | 1 |
| 21 | 0400260 | Insulation, Oven | 2 |
| 22 | 4030275 | Thermometer | 1 |
| 23 | 4030269 | Display Heater, 120V | 1 |
| | 4030273 | Display Heater, 230V | 1 |
| 24 | 0020907 | Frame Housing, RH | 1 |
| 25 | 0020909 | Floor Disc Weldment | 1 |
| 26 | 0010655 | Display Door Assy. | 1 |
| 27 | 0400259 | Insulation, Door | 1 |
| 28 | 211K101 | Hinge Kit | 1 |
| 29 | 0020905 | Side Panel, RH | 1 |
| 30 | 0502614 | Retainer, Insulation | 1 |
| 31 | 0400261 | Insulation, Rear | 1 |
| 32 | 4030270 | Oven Heater, 120V | 2 |
| | 4030274 | Oven Heater, 230V | 2 |
| 33 | 0502584 | Oven Door, Outer | 1 |
| 34 | 0400158 | Insulator, Handle | 1 |
| 35 | 2100106 | Handle | 1 |
| 36 | 0502601 | Crumb Tray | 1 |
| 37 | 0502594 | Pizza Baking Tray | 1 |
| 38 | 0502572 | Base Pan | 1 |
| 39 | 0020904 | Side Panel, LH | 1 |
| 40 | 0700463 | Power Cord w/Plug, NEMA 5-15P | 1 |
| | 0700451 | Power Cord w/Plug, NEMA 5-20P | 1 |
| | 0700425 | Power Cord w/Plug, CEE 7/7 | 1 |
| 41 | 210K230 | Leg Kit (Set of 4) | 1 |
| 42 | 0400262 | Insulation, Motor | 1 |
| 43 | 2110135 | Latch, Magnetic | 1 |
| 44 | 0502602 | Access Panel, Rear | 1 |
| 45 | 4030272 | Thermostat, Oven, 355°F (179°C) | 1 |
| 46 | 0020906 | Frame Housing, LH | 1 |
| 47 | 0502609 | Bracket, Wire Cover | 1 |

| Item | Part No. | Description PS – 314 | Qty. |
|------|----------|-------------------------------|------|
| 48 | 4010151 | Rocker Switch, 120V | 3 |
| | 4010137 | Rocker Switch, 230V | 3 |
| 49 | 4020185 | Timer, Solid State, 120V | 1 |
| | 4020186 | Timer, Solid State, 230V | 1 |
| 50 | 4020187 | Buzzer, 120V | 1 |
| | 4020178 | Buzzer, 230V | 1 |
| 51 | 405K104 | Potentiometer Kit (Incl. #52) | 1 |
| 52 | 2100123 | Knob | 1 |
| 53 | 403K118 | Thermostat Kit, 155°F (68°C) | 1 |
| 54 | 2130152 | Peel, Medium Blade (optional) | 1 |
| 55 | 2130151 | Pizza Pan (optional) | 1 |
| 56 | 2130150 | Pizza Cutter (optional) | 1 |
| 57 | 090K107 | Glass Panel w/Label | 1 |
| 58 | 1000861 | Label, Control Panel | 1 |
| 59 | 0300120 | Counterbalance | 1 |
| 60 | 0502597 | Bracket, Thermostat | 1 |
| 61 | 0800275 | Support Rod, Heater | 2 |
| 62 | 4060303 | Bus Bar Contact, 3-Pole | 2 |
| 63 | 040K251 | Strain Relief Kit | 1 |
| 64 | 0020903 | Oven Door Weldment | 1 |
| 65 | 0020902 | Floor Weldment | 1 |
| 66 | 0020899 | Oven Housing Weldment | 1 |
| 67 | 4060304 | Terminal Block | 1 |
| 68 | 0502825 | Guard, Heater | 1 |
| 69 | 0700431 | Wire Set, Top (not shown) | 1 |
| | 0700433 | Wire Set, Bottom (not shown) | 1 |
| 70 | 040P102* | Bushing, Shorty, 3/8" | 1 |
| 71 | 040P119* | Bushing, Shorty, 5/8" | 1 |
| 72 | 040P182* | Grommet, 3/8" | 1 |
| 73 | 040P265* | Bushing, Open/Closed, 3/8" | 1 |
| 74 | 300P104* | Clip, Tubular | 1 |
| 75 | 300P118* | Push-On Fastener | 1 |
| 76 | 306P113* | Screw, #6-32 x 5/8" | 1 |
| 77 | 308P102* | Washer, Internal Tooth, #8 | 1 |
| 78 | 308P103* | Screw, #8-32 x 1/4" | 1 |
| 79 | 308P108* | Screw, #8-32 x 3/4" | 5 |
| 80 | 308P124* | Screw, One-Way, #8-32 x 1/2" | 1 |
| 81 | 308P143* | Nut, Hex, KEPS, #8-32 | 1 |
| 82 | 308P144* | Screw, #8-32 x 1/4" w/#6 Head | 1 |
| 83 | 302P109* | Rivet, Blind, 1/8" SS | 1 |
| 84 | 308P164* | Screw, #8-32 x 1" | 1 |
| 85 | 310P102* | Lockwasher, #10 | 1 |
| 86 | 310P110* | Screw, #10-32 x 1/2" | 1 |
| 87 | 310P123* | Screw, #10-24 x 1/2" | 1 |
| 88 | 310P162* | Screw, #10-24 x 3/8" | 1 |
| 89 | 325P144* | Flatwasher, 1/4" | 1 |
| 90 | 325P159* | Setscrew, 1/4-20 x 1/4" | 1 |
| 91 | 325P160* | Flatwasher, Special | 1 |
| 92 | 100P864* | Label, CAUTION HOT | 1 |
| 93 | 306P123* | Screw, #6-32 x 7/8" | 1 |
| 94 | 306P130* | Nut, Hex, KEPS, #6-32 | 1 |

* Only available in packages of 10.

REPLACEMENT PARTS (continued)

NOTE: All unmarked screws are ref. #76.

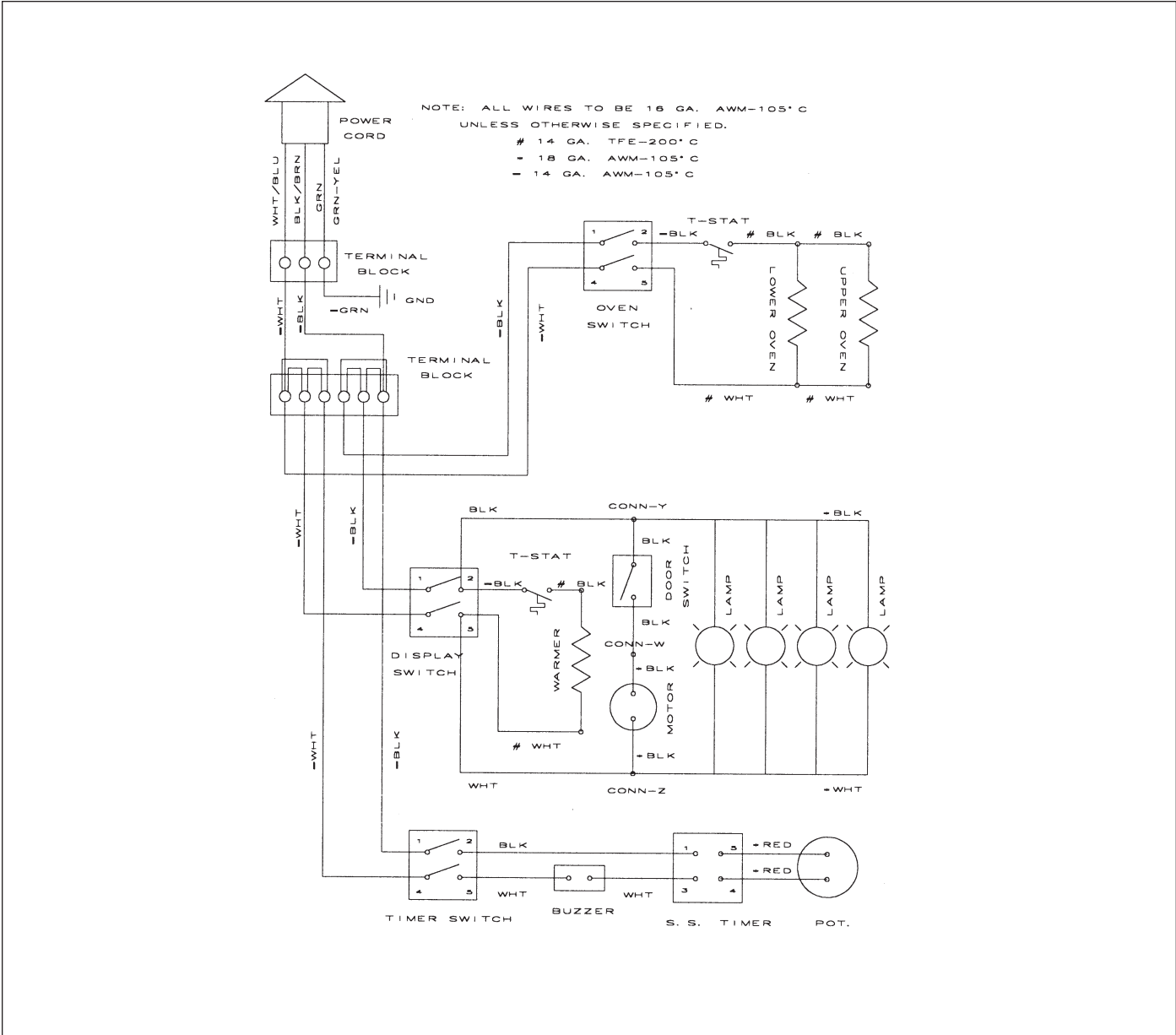


| Item | Part No. | Description PS – 316 | Qty. |
|------|----------|---------------------------------|------|
| 1 | 0021265 | Panel, Top | 1 |
| 2 | 0502618 | Cover, Motor Housing | 1 |
| 3 | 4060195 | Terminal Block | 1 |
| 4 | 0502588 | Bracket, Motor | 1 |
| 5 | 4060131 | Lampholder | 4 |
| 6 | 0502587 | Bracket, Glass Clip | 2 |
| 7 | 0900194 | Glass Panel, Roof | 2 |
| 8 | 0020908 | Housing, Motor | 1 |
| 9 | 0503760 | Cover Panel | 1 |
| 10 | 0300121 | Shaft Coupling | 1 |
| 11 | 0502610 | Housing, Microswitch | 1 |
| 12 | 4010158 | Microswitch | 1 |
| 13 | 0800373 | Ring Rack | 1 |
| 14 | 7000311 | Glass Panel w/Label | 3 |
| 15 | 0502619 | Retainer, Glass | 1 |
| 16 | 0021260 | Roof Weldment | 1 |
| 17 | 0502595 | Bracket, Bulb | 2 |
| 18 | 4060301 | Lamp, Soft White, 120V, 25 Watt | 4 |
| | 4060266 | Lamp, Soft White, 250V, 25 Watt | 4 |
| 19 | 0503741 | Bracket, Wire Race | 1 |
| 20 | 400K150 | Drive Motor Kit, 120V | 1 |
| | 400K151 | Drive Motor Kit, 230V | 1 |
| 21 | 0400320 | Insulation, Oven | 2 |
| 22 | 4030275 | Thermometer | 1 |
| 23 | 4030341 | Display Heater, 120V | 1 |
| | 4030273 | Display Heater, 230V | 1 |
| 24 | 0021262 | Frame Housing, RH | 1 |
| 25 | 0020909 | Floor Disc Weldment | 1 |
| 26 | 0011449 | Display Door Assy. | 1 |
| 27 | 0400327 | Insulation, Door | 1 |
| 28 | 211K101 | Hinge Kit | 1 |
| 29 | 0021255 | Side Panel, RH | 1 |
| 30 | 0503765 | Retainer, Insulation | 1 |
| 31 | 0400321 | Insulation, Rear | 1 |
| 32 | 4030340 | Oven Heater, 120V | 2 |
| | 4030274 | Oven Heater, 230V | 2 |
| 33 | 0503746 | Oven Door, Outer | 1 |
| 34 | 0502584 | Insulator, Handle | 1 |
| 35 | 2100106 | Handle | 1 |
| 36 | 0503753 | Crumb Tray | 1 |
| 37 | 0503743 | Pizza Baking Tray | 1 |
| 38 | 0503751 | Base Pan | 1 |
| 39 | 0021256 | Side Panel, LH | 1 |
| 40 | 0700463 | Power Cord w/Plug, NEMA 5-15P | 1 |
| | 0700451 | Power Cord w/Plug, NEMA 5-20P | 1 |
| | 0700425 | Power Cord w/Plug, CEE 7/7 | 1 |
| 41 | 210K230 | Leg Kit (Set of 4) | 1 |
| 42 | 0400262 | Insulation, Motor | 1 |
| 43 | 2110135 | Latch, Magnetic | 1 |
| 44 | 0503752 | Access Panel, Rear | 1 |
| 45 | 4030272 | Thermostat, Oven, 355°F (179°C) | 1 |
| 46 | 0021261 | Frame Housing, LH | 1 |
| 47 | 0502609 | Bracket, Wire Cover | 1 |

| Item | Part No. | Description PS-316 | Qty. |
|------|----------|-------------------------------|------|
| 48 | 4010151 | Rocker Switch, 120V | 3 |
| | 4010137 | Rocker Switch, 230V | 3 |
| 49 | 4020185 | Timer, Solid State, 120V | 1 |
| | 4020186 | Timer, Solid State, 230V | 1 |
| 50 | 4020187 | Buzzer, 120V | 1 |
| | 4020178 | Buzzer, 230V | 1 |
| 51 | 405K104 | Potentiometer Kit (Incl. #52) | 1 |
| 52 | 2100123 | Knob | 1 |
| 53 | 403K118 | Thermostat Kit, 155°F (68°C) | 1 |
| 54 | 2130152 | Peel, Medium Blade (optional) | 1 |
| 55 | 2130167 | Pizza Pan (optional) | 1 |
| 56 | 2130150 | Pizza Cutter (optional) | 1 |
| 57 | 7000312 | Glass Panel w/Label | 1 |
| 58 | 1000861 | Label, Control Panel | 1 |
| 59 | 0300120 | Counterbalance | 1 |
| 60 | 0502597 | Bracket, Thermostat | 1 |
| 61 | 0800375 | Support Rod, Heater | 2 |
| 62 | 4060303 | Bus Bar Contact, 3-Pole | 2 |
| 63 | 040K251 | Strain Relief Kit | 1 |
| 64 | 0021257 | Oven Door Weldment | 1 |
| 65 | 0021263 | Floor Weldment | 1 |
| 66 | 0021264 | Oven Housing Weldment | 1 |
| 67 | 4060304 | Terminal Block | 1 |
| 68 | 0503754 | Guard, Heater, Water Tray | 1 |
| 69 | 0700614 | Wire Set, Top (not shown) | 1 |
| | 0700613 | Wire Set, Bottom (not shown) | 1 |
| 70 | 040P102* | Bushing, Shorty, 3/8" | 1 |
| 71 | 040P119* | Bushing, Shorty, 5/8" | 1 |
| 72 | 040P182* | Grommet, 3/8" | 1 |
| 73 | 040P265* | Bushing, Open/Closed, 3/8" | 1 |
| 74 | 300P104* | Clip, Tubular | 1 |
| 75 | 300P118* | Push-On Fastener | 1 |
| 76 | 306P113* | Screw, #6-32 x 5/8" | 1 |
| 77 | 308P102* | Washer, Internal Tooth, #8 | 1 |
| 78 | 308P103* | Screw, #8-32 x 1/4" | 1 |
| 79 | 308P108* | Screw, #8-32 x 3/4" | 5 |
| 80 | 308P124* | Screw, One-Way, #8-32 x 1/2" | 1 |
| 81 | 308P143* | Nut, Hex, KEPS, #8-32 | 1 |
| 82 | 308P144* | Screw, #8-32 x 1/4" w/#6 Head | 1 |
| 83 | 302P109* | Rivet, Blind, 1/8" SS | 1 |
| 84 | 308P164* | Screw, #8-32 x 1" | 1 |
| 85 | 310P102* | Lockwasher, #10 | 1 |
| 86 | 310P110* | Screw, #10-32 x 1/2" | 1 |
| 87 | 310P123* | Screw, #10-24 x 1/2" | 1 |
| 88 | 310P162* | Screw, #10-24 x 3/8" | 1 |
| 89 | 325P144* | Flatwasher, 1/4" | 1 |
| 90 | 325P159* | Setscrew, 1/4-20 x 1/4" | 1 |
| 91 | 325P160* | Flatwasher, Special | 1 |
| 92 | 100P864* | Label, CAUTION HOT | 1 |
| 93 | 306P123* | Screw, #6-32 x 7/8" | 1 |
| 94 | 306P130* | Nut, Hex, KEPS, #6-32 | 1 |

* Only available in packages of 10.

WIRING DIAGRAM



LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from mechanical and electrical defects for a period of one year from date of purchase or 18 months from shipment from factory, whichever occurs first, under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

1. **If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.**
2. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the equipment, or altering of electrical power cords and plugs. This warranty does not include overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as platen release sheet and conveyor belt wraps. **This warranty does not pay travel, mileage, or any other charges for an authorized service agency to reach the equipment location.**
3. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. **THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.**



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