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“Duck Oven.”

Installation & Operation Manual; supplement

To be read in conjunction with std. DoughPro Oven manual.

06'07





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DoughPro Ovens: DUCK OVEN

This supplement manual should be read in conjunction with the std. DoughPro Ovens Installation and Operating manuals.(08.3)

This supplement will cover areas of use and mechanical differences but the duck oven can be fully assembled by following the instructions in the "DoughPro Oven Installation Manual". DoughPro Ovens recommend installation below a canopy/hood ventilator.

This oven has been specifically designed to enable traditional style, wood oven cooked duck. The oven features include:

- A removable water tray,
- Top stainless steel hanging rails and hooks,
- Adjustable door height,
- Removable fire grate,
- Electric ignition, temp controlled gas assisted,
- A grease trap,
- High density ceramic refractory construction.

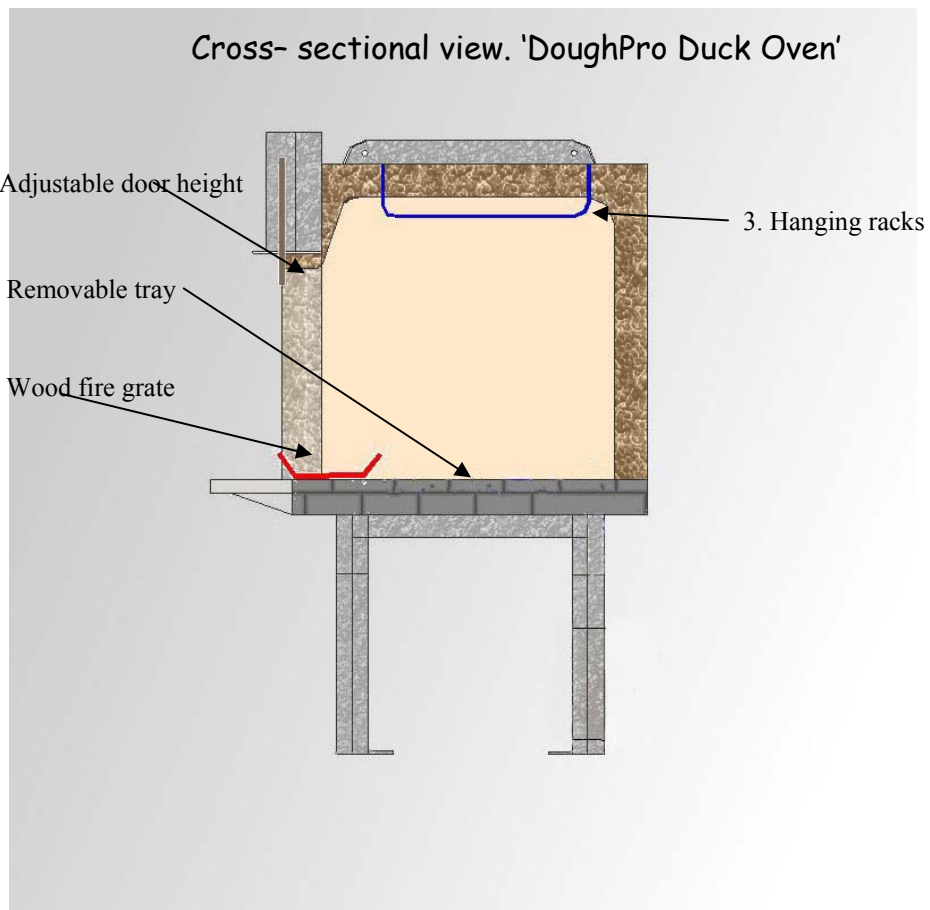
The "appliance" is covered by a four (4) year warranty on the oven, refractory and stone hearth. All "gas equipment" and optional "hardware" is covered by a 12mth warranty.

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A. Explanation of features:

1. **A removable water tray**, this is located on the base / floor of the oven. Before cooking this tray should be filled with "warm" water to a level of approx. 1" (25mm) deep.
2. **Wood fire grate**. This is to enable a more traditional approach to the cooking procedure. Traditionally the Peking Duck recipe calls for a simmering fire at the mouth of the oven. This gentle heat is maintained for 2 to 6 hrs depending on the chefs approach. The grate needs to be handled with great care as it can get very hot. The fire in this grate should never consist of more than 2 or 3 pieces of wood at one time. The oven should always be pre-heated with the "Gas-backup system". The temperature can be controlled by the gas fire to the desired setting.
3. **Hanging rails** are stainless steel rails to hang the ducks.
4. There is an **adjustable door** at the front of the oven. This should be in the down position to retain heat. This is very useful when pre-heating the oven with the gas system. (Be careful of the HOT handle)





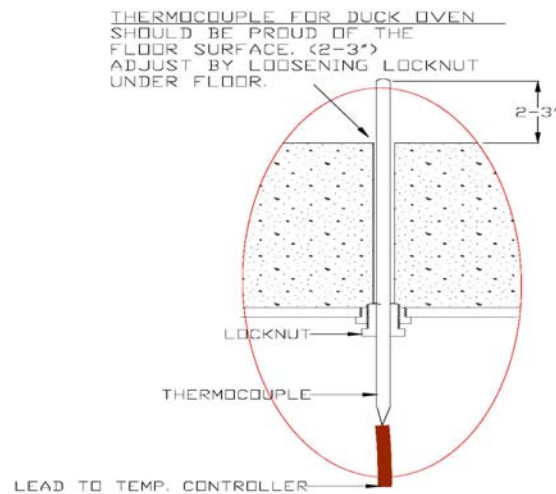
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B. Warm up program.

The DOUGHPRO DUCK OVEN is equipped with an auto-controlled gas burner that is very useful to pre-heat the oven. The temperature can be pre-set so the operator can leave the oven to pre-heat to the required temperature. (350-400°F is recommended) Initial warm up from stone cold will take 6-8 hours but with regular daily use the warm-up period will be just one or two hours. The door should be left in the down position while this is happening.

Gas System for Duck Oven:

The gas system is similar to the standard DoughPro "08.3" system. The burner produces a "radiant" flame. Operation and Maintenance is described in the standard oven instruction manual. The important difference in set-up for the "duck oven" is to position the floor mounted thermocouple higher than described in the std. oven manual. The thermocouple can be 2-4" above floor level.



.C. Basic Operation.

Once the oven is warmed, The water tray inside the oven can be filled (1" deep) with warm water.

With the front door panel raised, the prepared ducks can be hung from the racks at the top of the oven. The gas control can be turned off at this stage or set "SV" to 350°F. If the operator chooses to use a wood fire, the door should be left up and the small wood fire can be prepared in the grate at the mouth of the oven. If no wood fire is made, lower the front door panel to retain the stored heat of the oven.

The cooking/baking can take different times depending on weights and preparation techniques.

D. Diagrams.

