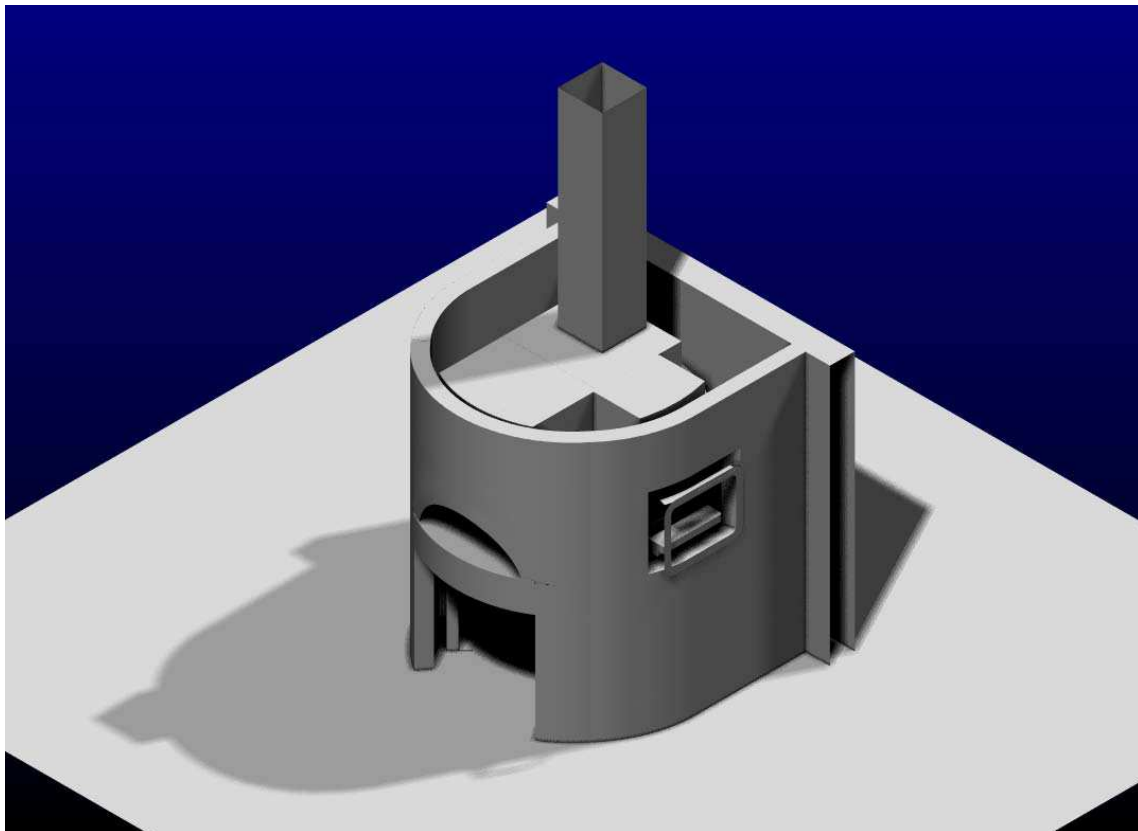




20281 HARVILL AVE
PERRIS, CA 92570
PH# (800) 624-6717
FAX# (951) 657-4594

To obtain the best results from your Doughpro Oven, please read the user manual in it's entirety before operation.

PRESSURIZATION PROBLEMS (Ventilation)



Doughpro Ovens

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INTRODUCTION.

This document contains descriptions of problems and remedies associated with gas flame problems in Doughpro Ovens.

The situations discussed in this document are independent of the gas supply, gas management and general condition of the Doughpro gas system. It is important that the general operation of the gas system, including gas pressures and ignition components are in proper working order.

The problems and remedies in this document are not the only situations that can effect oven performance but are the most common.

TROUBLESHOOTING GAS BURNER / RESTAURANT AIR PRESSURIZATION PROBLEMS

PROBLEM.

Gas flame and / or smoke being sucked under oven floor. Or excessive smoke coming from oven door.

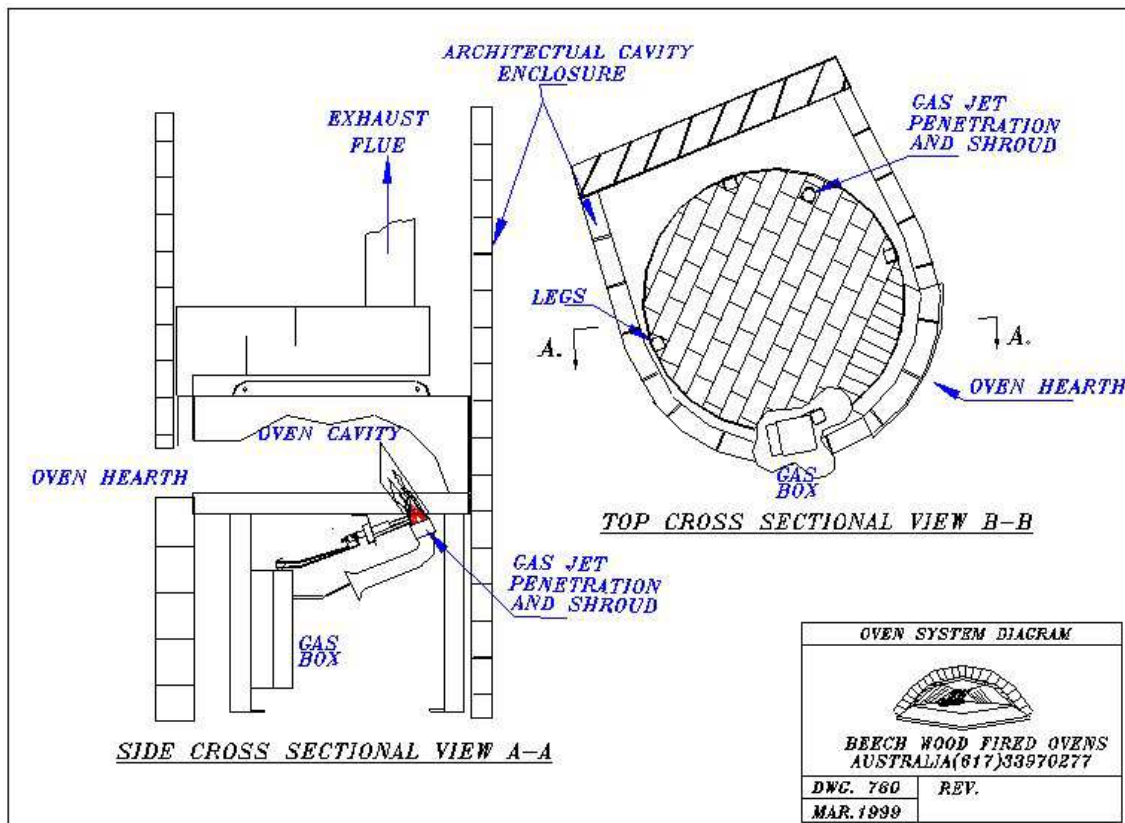


Fig 1. Oven system diagram.

EFFECTS OF PRESSURIZATION PROBLEMS

- Oven efficiency will be effected as much heat loss may be occur.
- The gas system flame will burn back (down instead of up).
- Smoke from the oven may be noticed.
- Damage may occur to the gas backup system installed beneath the oven floor. In particularly, damage to the ignition, flame sensing equipment and wiring.

CAUSES.

There is one basic reason for this type of problem to exist. Pressurization. The oven cavity is being subjected to different atmospheric pressure situations to the areas surrounding the oven. Refer to Fig.2. showing the three (3) areas where a problem may exist.

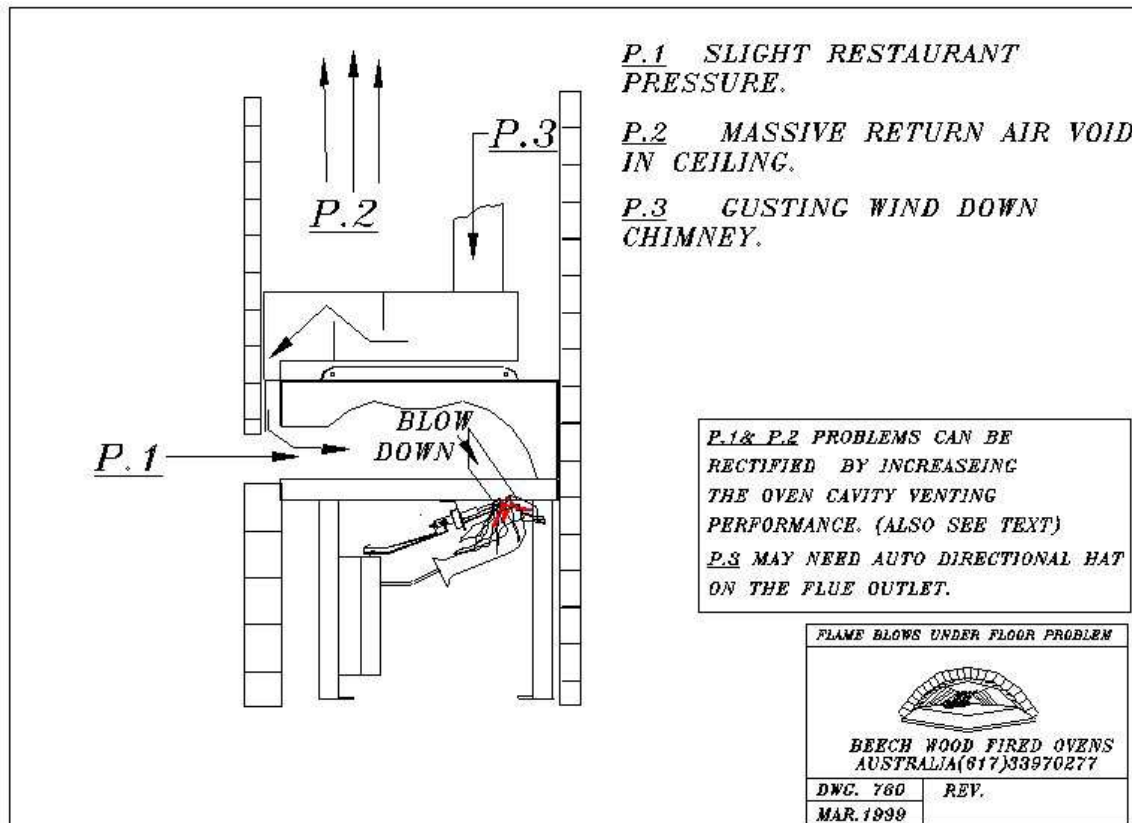


Fig.2 Problem areas.

DIAGNOSIS OF PROBLEM AREA.

- (P1.) Refers to air in the kitchen or restaurant being sucked or blown into the oven cavity which is causing the gas flame to blow into the area below the oven cavity. Refer to fig 3.

(P1.) The effects of doors or windows opening and closing may effect kitchen or restaurant pressure with a surge effect sufficient to cause these problems. When diagnosing your particular situation the effects of door or window position should be considered. Also look for any effect that may be caused by high winds outdoors even though they may not present when you are evaluating your situation.

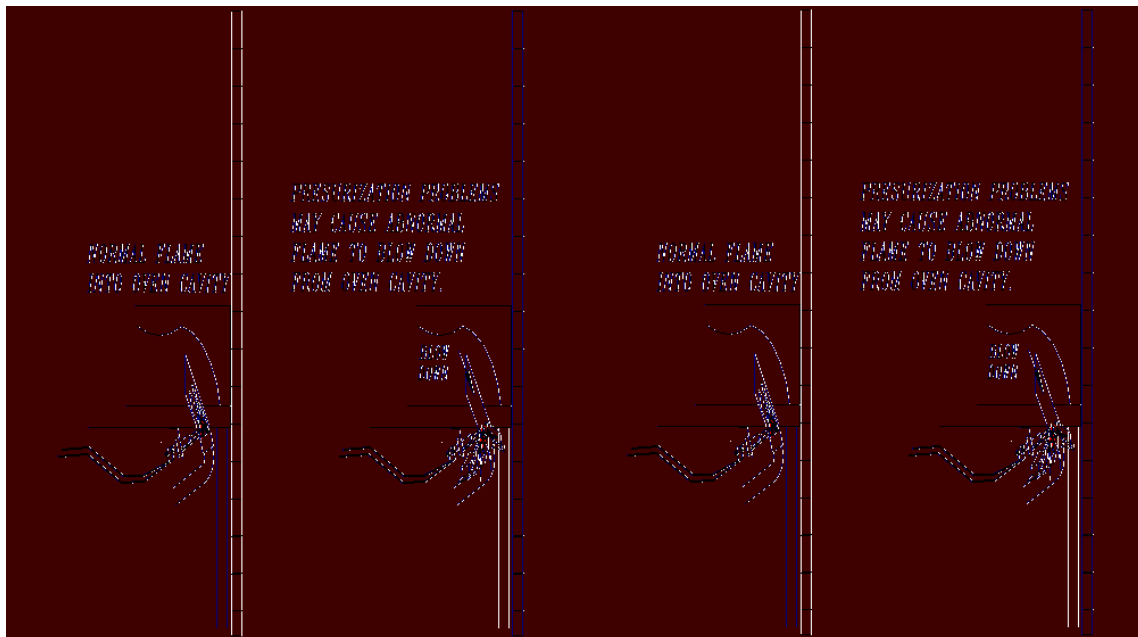


Fig 3. gas flame.

- **(P2.)** Refers to air surrounding the oven being drawn away creating a low pressure beneath the oven also causing the gas flame to blow into the area below the oven cavity. Refer to fig 3.

(P2.) Negative pressure in the oven enclosure (the area between the oven and the façade) is usually caused by air conditioning related problems. To diagnose this it is easiest to turn off the air conditioning system and monitor the oven performance to see if the problem is gone. If no effect is noticed you will need to look for another reason for negative pressure to be occurring. Some reasons might be that there is a suspended ceiling joining to another room where there is an open door or window, or there is a kitchen extraction canopy operating nearby.

- **(P3.)** Refers to air coming down the chimney / flue and into the oven cavity and kitchen or restaurant.

(P3.) The effects of air coming down the chimney are easily noticed as smoke is forced into the kitchen or restaurant with it.

