

ECONOMY OVENS

Models: 1310, 1320, 1321F, 1324, 1325F, 1326, 1327F

INSTALLATION AND OPERATION MANUAL

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RECEIVING AND INSPECTION

Your satisfaction and safety require a complete understanding of this unit, including its proper function and operational characteristics. Read the instructions thoroughly and be sure that all operators are given adequate training before attempting to put the unit in service. Note: This equipment must be used only for its intended application; any alterations or modifications will void your warranty.

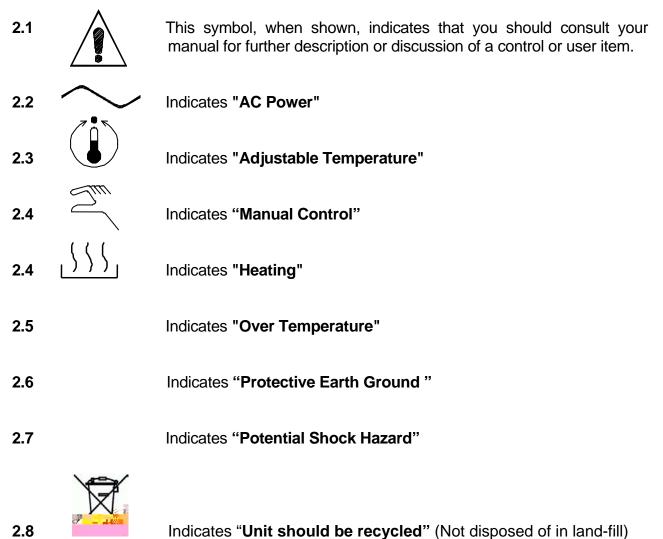
- **1.1 Inspection:** The carrier, when accepting shipment, also accepts responsibility for safe delivery and is liable for loss or damage claims. On delivery, inspect for visible exterior damage, note and describe on the freight bill any damage found and enter your claim on the form supplied by the carrier.
- **1.2** Inspect for concealed loss or damage on the unit itself, both interior and exterior. If any, the carrier will arrange for official inspection to substantiate your claim.

1.3 Return Shipment: Save the shipping carton until you are sure all is well. If for any pur muomrien servist peragonegioaverlystoreturn the unit, first conta9t8h



GRAPHIC SYMBOLS

Your oven is provided with a display of graphic symbols to help in identifying the use and function of the available adjustable components.





INSTALLATION

Local city, county, or other ordinances may govern the use of this equipment. If you have any questions about local requirements, please contact the appropriate local agency. Installation may be performed by the end user.

Under normal circumstances this unit is intended for use indoors, at room temperatures between 5° and 40°C, at no greater than 80% Relative Humidity (at 25°C) and with a supply voltage that does not vary by more than 10%. Customer service should be contacted for operating conditions outside of these limits.

- **3.1 Power:** The power source must match the voltage, cycle, phase and ampere requirements listed on the data plate (located just above the power cord on the back side of the oven). The unit is intended for 50/60 HZ application. Make sure your power supply matches that shown on the data plate. VOLTAGE SHOULD NOT VARY MORE THAN 10% FROM THE DATA PLATE RATING. A separate circuit is recommended to preclude loss of product due to overloading or circuit failure. Note that the electrical supply to the unit must conform to all national and local electrical codes.
- **3.2** Location: When selecting a site for the oven, consider conditions that may affect performance, such as heat or cold from air vents, fast moving air currents, other ovens, autoclaves, direct sun, etc. Avoid high traffic areas that may reduce accessibility to the oven and allow at least 10cm between the unit and surrounding walls or partitions that might obstruct free airflow.
- **3.3** Lifting/Handling: These units are heavy and care should be taken to use appropriate lifting devices that are sufficiently rated for these loads. Units should only be lifted from their bottom surfaces. Doors, handles, and knobs are not adequate for lifting or stabilization. The unit should be completely restrained from tipping during lifting and transport. All moving parts, such as shelves and trays should be removed and doors need to be positively locked in the closed position during transfer to prevent shifting and damage.
- **3.4** Leveling: The unit must sit level and solidly. The oven is equipped with nonadjustable rubber feet to raise it off the counter and prevent sliding; however, the counter must be level to provide optimum working and safety conditions.
- **3.5 Cleaning:** The oven was cleaned at the factory, but not sterilized. Remove all interior parts, including shelves and shelf clips. If assembled and clean the inside of the chamber thoroughly with a disinfectant that is appropriate for your application. DO

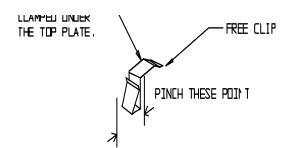
CONTROL PANEL OVERVIEW

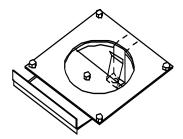
Figure 2

- **4.1 Power Switch:** The main power I/O (on/off) switch controls all power to the oven. It must be in the I or ON position before any systems are operational.
- **4.2 Main Temperature Controller:** Marked SET TEMPERATURE, this control is equipped with an adjustment knob and a graduated dial. The graduated dial is marked with 10 major increments. The increments can be used as index points for setting and returning to set point temperatures.
- **4.3 HEATING light:** This green pilot light is marked HEAT ACTIVATED and indicates when the element has been activated and the oven is heating. When set point is reached the pilot light will cycle on and off as the elements maintain the temperature selected.
- **4.4 Over Temperature Thermostat:** Marked SET OVERTEMPERATURE, this control is completely independent of the Main Temperature control and is equipped with an adjustment knob that requires a flat-edged tool when making adjustments to eliminate accidental changes. It provides safety temperature protection for the oven. If for any

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Figure 3





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MAINTENANCE

Note: Prior to any maintenance or service on this unit, disconnect service cord from the power supply.

7.1 Cleaning: Clean the oven interior on a regular basis. When washing interior of unit, handle gasket carefully so as not to impair the positive seal. Clean the inside of the chamber thoroughly with a disinfectant that is appropriate for your application. Make sure to rinse the cleaned surface with a damp cloth. DO NOT USE chlorine-based bleaches or abrasive cleaners, as they will damage the oven chamber. DO NOT USE spray cleaners that might leak through openings and cracks and get on electrical parts or that may contain solvents that will harm coatings.

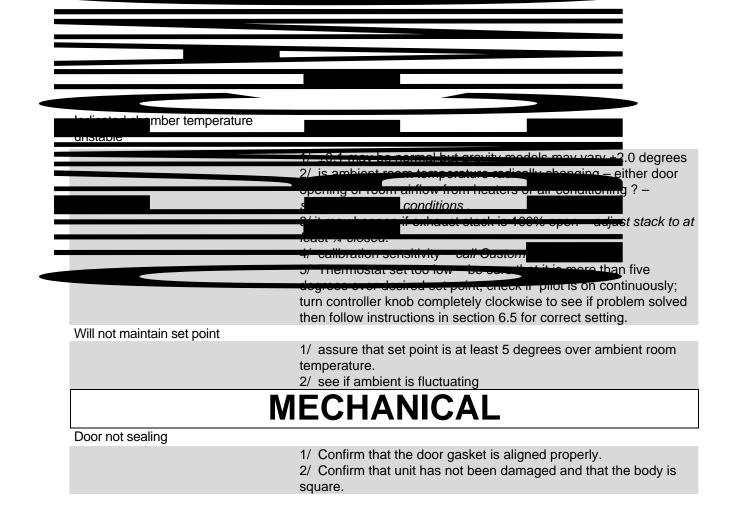
WARNING: Never clean the unit with alcohol or flammable cleaners with the unit connected to the electrical supply. Always disconnect the unit from the electrical service when cleaning and assure all volatile or flammable cleaners are evaporated and dry before reattaching the unit to the power supply.

- **7.2 Storage:** If the unit is to be shut down for an extended period of time, wipe the chamber clean and let dry before closing door to eliminate possibility of contamination. If the unit is to be transported, remove shelving and trays, clasp the door shut and disconnect the power supply. Please refer to Section 3.3, Lifting / Handling for further direction.
- **7.3** No maintenance is required on the electrical components. If oven fails to operate as specified please review Section 8.0 Troubleshooting, prior to calling customer service.

TROUBLESHOOTING

TEMPERATURE

Temperature too high



PARTS LIST 1310, 1320 & 1321F

Description	115V	220V
Cord Set – European	NA	1800500
Cord Set – USA	1800516	101990
Door Gasket	600002	600002
Door Handle	300142	300142
CIRCUIT BREAKER	1100505	1100505
Fan 1321F	2600502	2600502
Fan Blade 1321F	104073	104073
Heating Element, 1310	9570637	9570642
Heating Element, 1320	9570640	9570644
Heating Element 1321F	9570746	9570802
Knob, Main Temperature	X1000771	X1000771
Knob, Over Temperature	4450506	4450506
Main Temperature Controller	100026	100026
Motor 1321F	4880527	4880528
On/Off (I/O) Switch	103351	103351
Over Temperature Thermostat	1750615	1750615
Pilot Light, green	200021	200021
Pilot Light, red	200020	200020
Shelf Clips		

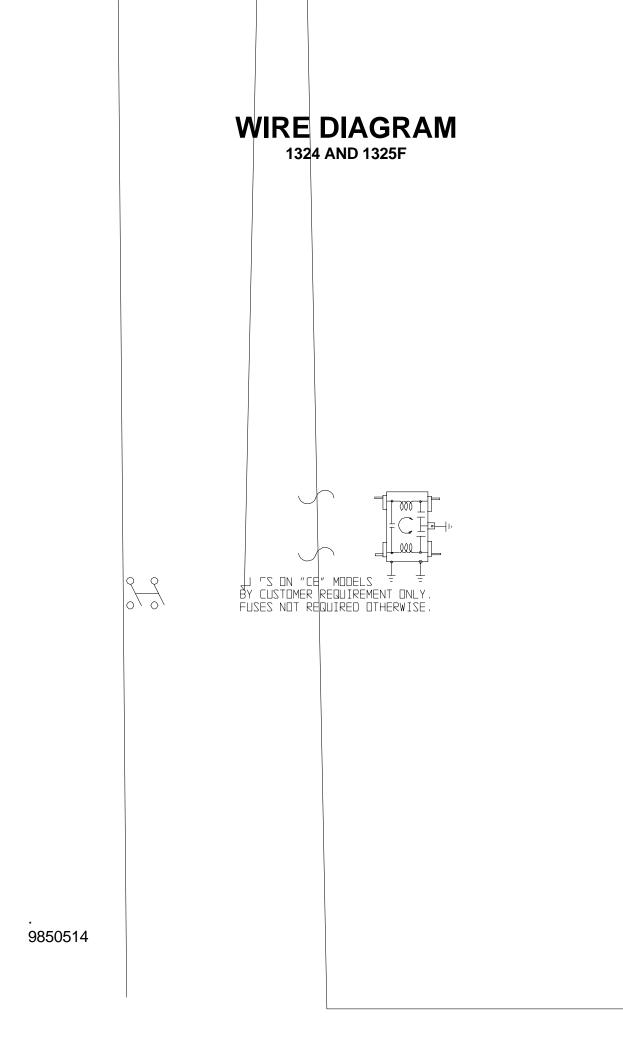
PARTS LIST 1324 & 1325F

Description	115V	220V
	1	
Main Temperature Control	100026	100026
Over Temperature Conrol	1750615	1750615
Cord Set	1800516	101990
Door Handle	300142	300142

PARTS LIST 1326 & 1327F

Description	115V	220V
Main Temperature Control	100026	100026
Over Temperature Conrol	1750615	1750615
Cord Set	1800516	101990
Door Handle	300142	300142

WIRE DIAGRAM



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