



MODEL 520

A compact convection oven designed for the sole purpose of baking cookies. Special sized pans are included with this oven that will allow you to bake more cookies than a standard 1/4 sheet pan. It also comes with a portable, magnetic timer that you can carry with you so you never have to worry about burning cookies ever again!

FEATURES:

- High speed fan for even air distribution
- Temperatures ranging from 100° F - 350° F
- Stainless steel outer construction
- Removable door and rack slides for easy cleaning
- Unit comes with (3) customized 14-1/2" x 10 aluminum baking trays. These are slightly larger than a standard 1/4 size pan to allow for more cookies.
- Able to accommodate (3) standard 1/4 size sheet pans (Not Included)
- Portable, magnetic digital timer
(1) AAA battery required; Not Included

CAPACITY:

- 1.0 oz. cookie puck = 12 per tray
- 1.5 oz. cookie puck = 9 per tray

AVAILABLE ACCESSORIES:

- | | |
|------------|--|
| #0022840CR | Cooling Rack |
| #00520PS3 | Boxed set of (3) aluminum baking trays |
| #0022847 | (500) sheets Parchment Paper |
| #0022845 | Portable, magnetic digital timer |
| | (1) AAA battery required; Not Included |

ELECTRICAL DATA:

VOLTS:	120	AMPS:	11.25	WATTS:	1350
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- Best when operated on an individual branch circuit
- 5' power cord length

DIMENSIONS:

- 17½"W x 20"D x 9"H

SHIPPING INFORMATION:

- **SHIPPING DIMENSIONS:** 21"W x 23"D x 12"H
- **SHIPPING WEIGHT:** 30 lbs.



IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.



Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the oven.



The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use.



Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



Unplug warmer when not in use.

INITIAL STARTUP

Before you use your new AX-313 Convection Oven, you will want to follow the steps listed below in order to get rid of any oil, film, etc. that may still be on the oven from the manufacturing process: (unit may initially smoke during this process)

- Clean the oven with a mild detergent inside and out
- Turn the oven's temperature control dial to 350°F
- Allow the oven to run for approximately 30 min.
- After this cycle you are, now ready to start cooking.

OPERATING INSTRUCTIONS

- Set temperature dial to the appropriate temperature you will be using.
- Preheat oven for 10 minutes.
- Place cookies on pans and place into hot oven.
- Set oven timer to required time.
- Remove cookies when cookies are done.
- Be sure to turn oven off when baking is completed.

CLEANING INSTRUCTIONS



Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.



Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

The inside of the oven can be cleaned with a mild detergent, water and a soft cloth. Do not use acids or caustic products such as foaming oven cleaners.

Pans, racks and support racks are easily removed for cleaning with a mild detergent, water and soft cloth. To remove support racks, simply lift up and out.

The outside of the oven can be cleaned with a mild detergent, water and soft cloth. You may also use a stainless steel cleaner.

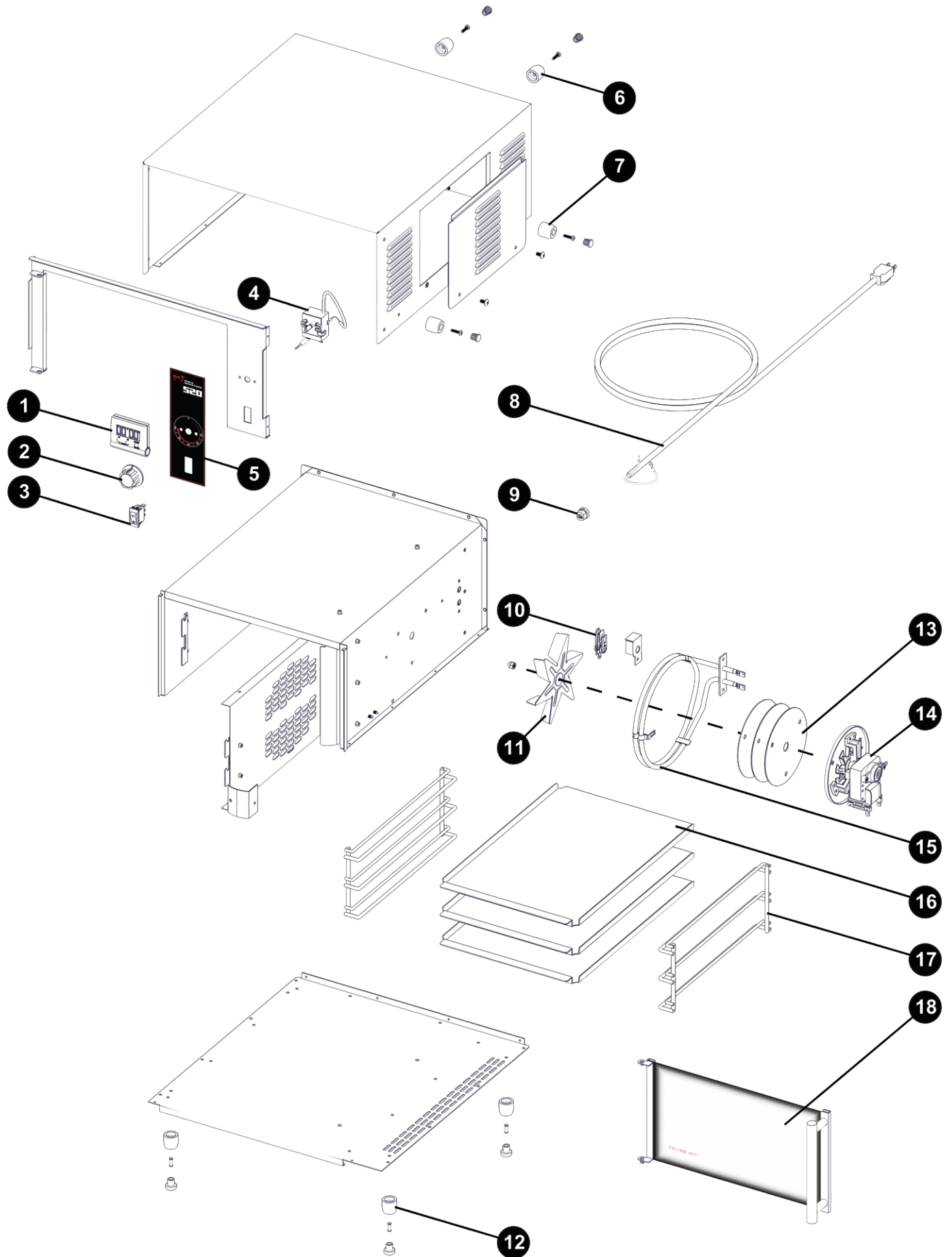
AVOID USING ABRASIVE/SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON YOUR UNIT.

PARTS LIST:

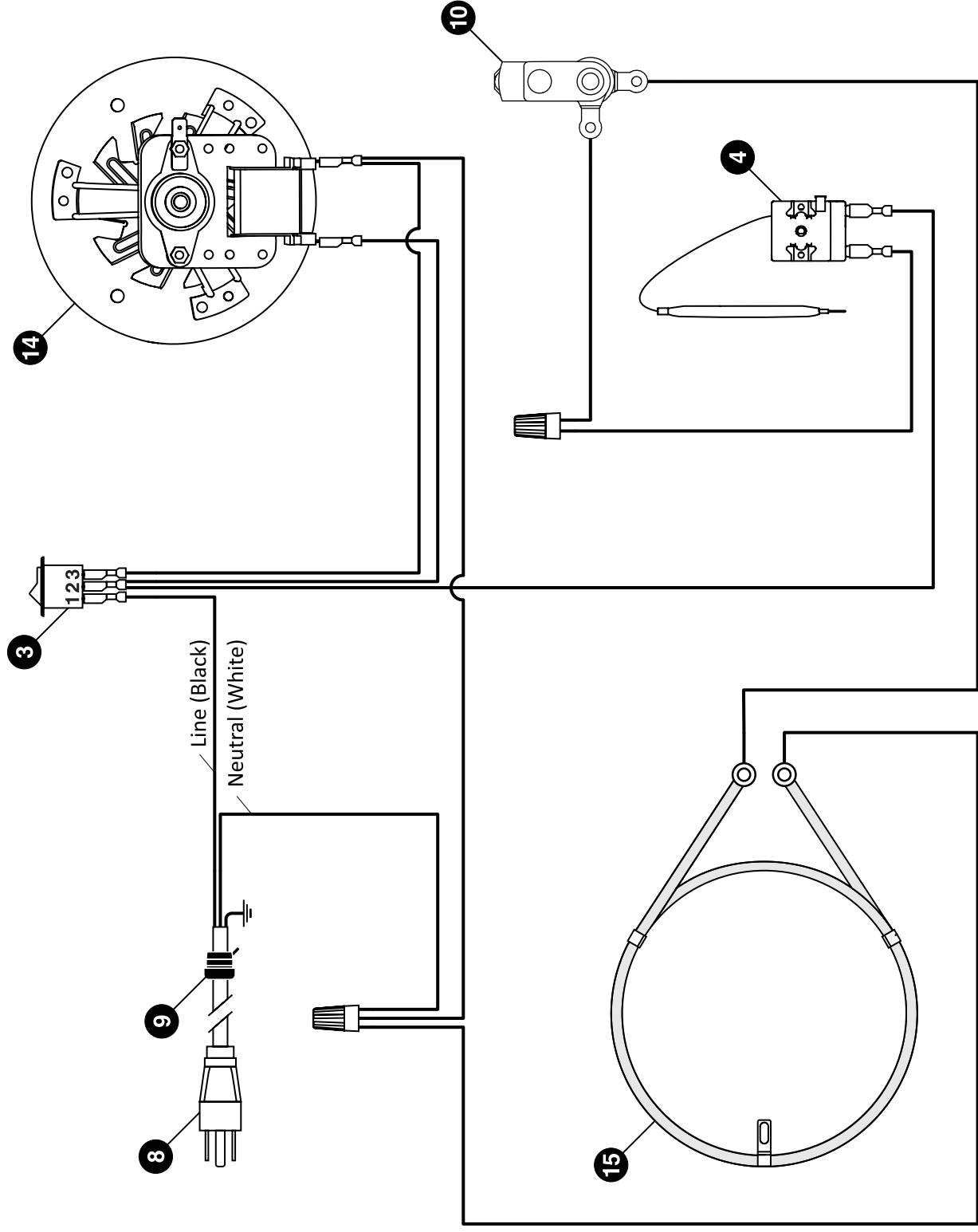
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ITEM #	PART #	DESCRIPTION
1	0022845	DIGITAL TIMER Requires (1)AAA battery; Not Included
2	0022671	CONTROL KNOB
3	0022843	POWER SWITCH
4	0022841	REGULATING THERMOSTAT
5	I013791	CONTROL DECAL
6	0022809SK	REAR FOOT SERVICE KIT
7	0023054SK	SIDE FOOT SERVICE KIT
8	0022801	POWER CORD
9	0022667	STRAIN RELIEF
10	0022832	HI-LIMIT THERMOSTAT
11	0022662	FAN BLADE
12	0022807SK	BOTTOM FOOT SERVICE KIT
13	0022825	THERMAL INSULATOR
14	0022802	BLOWER MOTOR
15	0022824	HEATING ELEMENT
16	0022844	SINGLE COOKIE PAN
17	0022833	INTERNAL SUPPORT RACK
18	0022810SK	DOOR ASSEMBLY SERVICE KIT
*	0022840CR	COOLING RACK KIT
*	00520PS3	3 COOKIE PANS BOXED SET
*	0022847	500 COUNT PARCHMENT PAPER 520

MODEL 520 Exploded View



MODEL 520 Wiring Diagram





LIMITED WARRANTY/ RETURN POLICY

1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.

You can also email us at: contact@wiscoind.com

* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.

* At time of call Wisco Industries will assist you in:

- getting your unit replaced/exchanged
- and/or obtaining repair parts
- and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada only.

Time Period

One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exclusions

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800) 999-4726 or email contact@wiscoind.com to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt. We will issue a refund in the form of your original payment, less a 20% restock fee. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage. Wisco Industries will not reimburse any shipping and handling fees.

If you would like to return an item please call us at (608) 835-3106 or toll free at (800) 999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: contact@wiscoind.com. You will be given a return # and return instructions. We cannot accept returns without a return #. Please be sure to include a copy of the packing list with the return.