

Origin™ Multi-Cook Convection Oven

OMC-F4E
OMC-F4G



MN-49408-EN

REV.1
05/26

EN

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DANGER: Before starting the oven, make sure you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside of the property and immediately contact your gas supplier.
- If unable to contact your supplier, contact the fire department.



**CAUTION:
FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Manufacturer's Information

Copyright	© Copyright 5/26 by Alto-Shaam, Inc. All rights reserved. This manual or any portion thereof may not be reproduced or used in any manner whatsoever without the express written permission of Alto-Shaam, Inc.
Trademarks	All trademarks referenced in this documentation are the property of their respective owners.
Manufacturer	Alto-Shaam, Inc. P.O. Box 450 W164 N9221 Water Street Menomonee Falls, WI 53052
Original instructions	The content in this manual is written in American English.
Software and manual updates	The information in this manual was current at the time of production. See www.alto-shaam.com for the latest software and manual.

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Enjoy your Alto-Shaam Origin Oven!

Structured Air Technology®

Origin™ multi-cook convection ovens with exclusive Structured Air Technology bring true innovation. The vertical air flow is designed to reduce cook times while ensuring product consistency. No need to watch and rotate pans.

Extend Your Manufacturer's Warranty

Register

Register your Alto-Shaam appliance online. Registering your appliance ensures prompt service in the event of a warranty claim.

Your personal information will not be shared with any other company.

alto-shaam.com/warranty

Alto-Shaam 24/7 Emergency Repair Service

Call

Call 800-558-8744 to reach our 24-hour emergency service call center for immediate access to local authorized service agencies outside standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through Alto-Shaam's toll free number.

Availability

Emergency service access is available seven days a week, including holidays.

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Manufacturer's Information	3
Foreword	5
Enjoy your Alto-Shaam Origin Oven!	5
Extend Your Manufacturer's Warranty	5
Alto-Shaam 24/7 Emergency Repair Service	5
Table of Contents	7
Safety	9
The Meaning of Signal Words	9
Appliance Description and Intended Use.	10
Safety Precautions.	11
Labels	15
Label Locations	15
Installation	19
Dimension Drawings	19
How to Unpack the Oven.	20
How to Install the Oven on Casters	21
How to Install the Oven on 6-inch Legs.	22
How to Install the Oven on 25-inch Legs (w/optional casters).	23
How to Install the Gas Oven	26
How to Install the Electric Oven	30
How to Stack the Ovens	35
Operation	37
How to Turn On and Turn Off the Oven	37
How to Preheat the Oven.	38
How to Cook	40
How to Cool Down the Oven.	42
How to Combine Chambers	43
How to Change the Temperature Scale.	44
How to Change the Sound Volume	45
Maintenance	47
Maintenance Schedule	47
How to Clean the Oven	49
Troubleshooting	51
Error Codes.	51
Warranty	53
Warranty	53

TABLE OF CONTENTS

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The Meaning of Signal Words

This manual contains signal words where needed. These signal words must be obeyed to reduce the risk of death, personal injury, or equipment damage. The meaning of these signal words is explained below.

**DANGER**

Danger indicates a hazardous situation which, if not avoided, will result in serious injury or death.

**WARNING**

Warning indicates a hazardous situation which, if not avoided, could result in serious injury or death.

**CAUTION**

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

Notice indicates a situation which, if not avoided, could result in property damage.

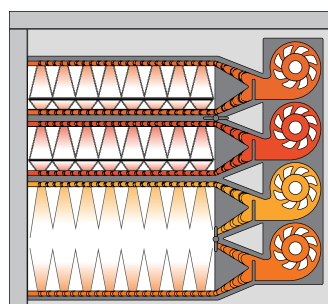


NOTE: Note indicates additional information that is important to a concept or procedure.

Appliance Description and Intended Use

Structured Air Technology®

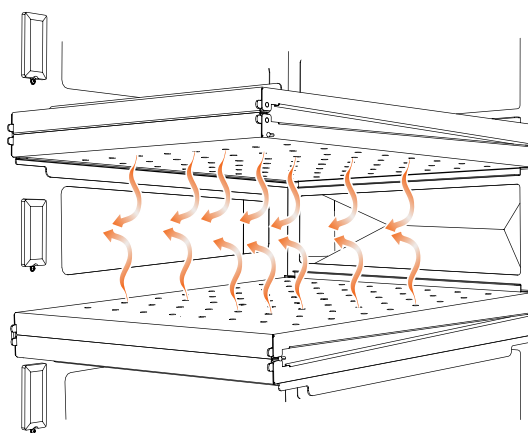
Alto-Shaam Structured Air Technology system features vertical air flow designed to reduce cook times. Air is delivered by a fan located in the rear of the oven. Air travels vertically through the jet plates into each chamber. The food product is blown with hot air from above and below. Structured Air plates at the top and bottom of the oven complete the upper and lower cooking chambers.



5:30



400°



ASC-TS-018858

Configurations

The Origin oven is available in gas or electric models. The upper two chambers may be combined into one large chamber, and the lower two chambers may be combined into one large chamber.

Intended use

Origin ovens are intended to cook and warm food only. Any other use is prohibited.

Residual risks

This oven is manufactured using ISO-certified processes. The oven is designed with maximum safety in mind; however, there are residual risks to operators of this oven. Residual risks include exposure to heat, exposure to hot food products, and exposure to carbon monoxide if not installed under an exhaust hood.

Possible misuse

Misuse of this oven includes loading the oven with anything other than a food product. Misuse also includes heating or cooking any food product that contains alcohol or other flammable substance.

Safety Precautions

Before you begin

Read and understand all instructions in this manual.

Electrical precautions

Obey these electrical precautions when using the appliance:

- Connect the appliance to a properly grounded outlet. Do not use the appliance if it is not properly grounded. Consult an electrician if there is any doubt that the outlet used is properly grounded.
 - Keep the cord away from hot surfaces.
 - Do not attempt to service the appliance or its cord and plug.
 - Do not operate the appliance if it has a damaged cord or plug.
 - Do not immerse the cord or plug in water.
 - Do not let the cord hang over the edge of a table or counter.
 - Do not use an extension cord.
-

Gas precautions

Obey these gas precautions when using the appliance:

- Only use the oven when the ventilation hood is turned on.
 - Keep the area around the oven clear of any obstructions that might slow down the flow of cooling air.
 - Do not place objects near the oven's exhaust vents.
 - Do not touch the exhaust while the oven is running or immediately after it has been turned off.
 - Do not spray aerosols in the area of the oven during operation.
 - Do not store flammable materials in the area of the oven.
-

Usage precautions

Obey these usage precautions when using the appliance:

- Only use this appliance for its intended use of heating or cooking.
- Always keep liquids, or foods that can become liquid when heated, level and at or below eye level where they can be seen.
- Use utensils and protective clothing such as dry oven mitts when loading and unloading the appliance.
- Use caution when using the appliance. Floors adjacent to the appliance may become slippery.
- Do not cover or block any of the openings of this appliance.
- Do not cover shelves or any other part of this appliance with metal foil.
- Do not use this appliance near water such as a sink, in a wet location, near a swimming pool, or similar locations.
- Do not unplug or disconnect the appliance immediately after cooking. The cooling fans must stay on to protect electrical components.

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Maintenance precautions

Obey these maintenance precautions when maintaining the appliance:

- Obey precautions in the manual, on tags, and on labels attached to or shipped with the appliance.
 - Only clean the appliance when oven is OFF.
 - Do not store the appliance outdoors.
 - Do not clean the appliance with metal scouring pads.
 - Do not use corrosive chemicals when cleaning the appliance.
 - Do not use a hose or water jet to clean the appliance.
 - Do not use the appliance cavity for storage.
 - Do not leave flammable materials, cooking utensils, or food inside the appliance when it is not in use.
 - Do not remove the top cover or side panels. There are no user-serviceable components inside.
-

Operator training

Before using the appliance:

- Read and understand the operating instructions contained in all the documentation delivered with the appliance.
 - Know the location and proper use of all controls.
 - Keep this manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels with the appliance if the appliance is sold or moved to another location.
 - Contact Alto-Shaam for additional training if needed.
-

Operator qualifications

Only trained personnel are permitted to use the appliance. They must meet the following qualifications:

- Have received proper instruction on how to use the appliance
- Are familiar with commercial kitchens and commercial appliances

The appliance must not be used by:

- Persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.
 - People impaired by drugs or alcohol.
-

- Children should be supervised to ensure that they do not play with the appliance.
- Children shall neither clean nor maintain the appliance.

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Condition of appliance

Only use the appliance when:

- All controls operate correctly
- The appliance is installed correctly
- The appliance is clean
- The appliance labels are legible

Servicing the appliance

- Only trained personnel are permitted to service or repair the appliance. Repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory parts, will void the warranty and relieve Alto-Shaam of all liability.
- To prevent serious injury, death or property damage, have the appliance inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- Contact Alto-Shaam for the authorized service partner in your area.

Sound power

The A-weighted sound pressure level is below 75 dB(A).

Environmental operating conditions

- Before use, allow the appliance to acclimate to room temperature. A minimum of 24 hours is recommended.
- Ambient temperature range of 60°F to 110°F (16°C to 43°C).
- Relative humidity of less than 95% non-condensation.
- Atmospheric pressure range of 17.7" to 31.3 of mercury (50kPa to 106kPa).

Personal Protective Equipment (PPE)

Wear the following Personal Protective Equipment (PPE) while cleaning the appliance:

- Protective gloves
- Protective clothing
- Eye protection
- Face protection

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Use of restraining devices

A restraining device (tether) must be installed to any appliance that is hard-wired and mounted on casters. The tether must:

- Be secured to the building's structure.
- Limit the movement of the appliance so that no stress is transmitted to the electrical conduit.

A connection point for the tether is located on the back of the appliance.

A tether is not supplied by nor available from the manufacturer.

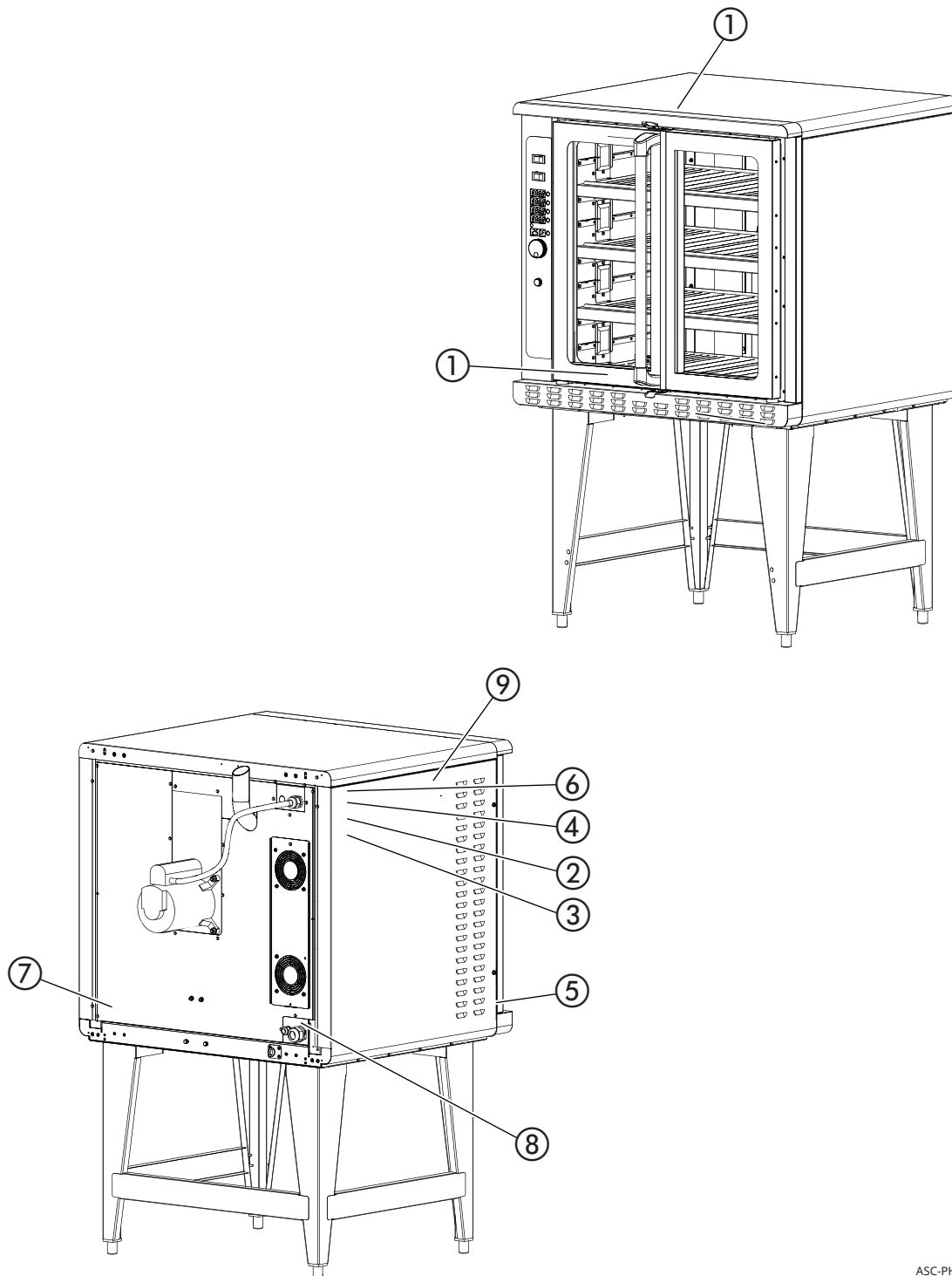
NOTICE



For equipment delivered for use in any location regulated by the following directive:
2012/19/EU WEEE

Do not dispose of electrical or electronic equipment with other municipal waste.

Label Locations

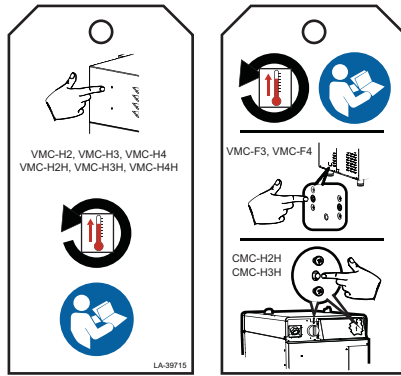


ASC-PHD-018746

1		WARNING Hot surface															
2	 ⚠ WARNING/ADVERTENCIA/AVERTISSEMENT Electric Shock Hazard To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing. Peligro de descarga eléctrica Para reducir el riesgo de descarga eléctrica, no retire ni abra la cubierta. No hay piezas en el interior a la que se les pueda realizar mantenimiento. Derive el mantenimiento a personal calificado. Personal calificado: Desconecte la energía antes de realizar mantenimiento. Danger de décharge électrique Pour réduire le risque de décharge électrique, ne par ouvrir ni retirer le capot. Ne contient pas de pièces réparables par l'utilisateur. Confier les réparations à du personnel qualifié. Personnel qualifié : Sectionnez l'alimentation avant toute intervention. LA-38950 	WARNING Electric shock hazard To reduce the risk of electric shock, do not remove or open the cover. No user-serviceable parts inside. Refer servicing to qualified personnel. Qualified personnel: Disconnect power before servicing.															
3	 ⚠ WARNING / ADVERTENCIA / AVERTISSEMENT Burn hazard. Always load liquids, or foods that can become liquid when heated, at an eye level where they can be seen. Peligro de quemaduras. Siempre coloque líquidos, o alimentos que se puedan volver líquidos cuando se calientan, a nivel de los ojos donde se puedan ver. Risque de brûlure. Toujours charger les liquides, ou les aliments qui deviennent liquides au chauffage, à hauteur des yeux où ils peuvent être vus. LA-39123 	WARNING Burn hazard When loading liquids, or foods that can become liquid when heated, keep level and at or below eye level where they can be seen.															
4	  ⚠ WARNING/ADVERTENCIA/AVERTISSEMENT Fire Hazard Intended for other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles. Peligro de incendio No está diseñada para uso doméstico. Adecuada para la instalación en pisos combustibles. Solo para instalación bajo una campana de ventilación. Mantenga las distancias correctas de elementos combustibles. Risque d'incendie Destiné à un usage autre que domestique. Convient à une poser sur des planchers combustibles. Pose sous une hotte aspirante seulement. Maintenir des dégagements corrects par rapport aux matières combustibles. <table border="1"> <thead> <tr> <th></th><th>Combustibles</th><th>Non-combustibles</th></tr> </thead> <tbody> <tr> <td>Top/tope/haut</td><td>0" (0mm)</td><td>0" (0mm)</td></tr> <tr> <td>Left/izquierda/gauche</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> <tr> <td>Right/derecho/droite</td><td>2" (51mm)</td><td>2" (51mm)</td></tr> <tr> <td>Rear/posterior/arrière</td><td>4" (102mm)</td><td>4" (102mm)</td></tr> </tbody> </table> LA-47219		Combustibles	Non-combustibles	Top/tope/haut	0" (0mm)	0" (0mm)	Left/izquierda/gauche	2" (51mm)	2" (51mm)	Right/derecho/droite	2" (51mm)	2" (51mm)	Rear/posterior/arrière	4" (102mm)	4" (102mm)	WARNING Fire hazard Intended for use other than household use. Suitable for installation on combustible floors. For installation under a ventilation hood only. Maintain the correct clearances to combustibles.
	Combustibles	Non-combustibles															
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Right/derecho/droite	2" (51mm)	2" (51mm)															
Rear/posterior/arrière	4" (102mm)	4" (102mm)															

5		Security seal
6		WARNING Fire hazard This oven is only for use with factory-supplied legs, casters, or base.
7	NOTICE: In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions. AVIS: Pouvoir être entretenu, cet appareil doit être équipé des roulettes fournies, d'un connecteur conforme à la norme ANSI Z21.69 • CSA 6.16 et d'un connecteur à branchement rapide conforme à la norme ANSI Z21.41 • CSA 6.9. Il doit aussi comporter un dispositif empêchant que la traction soit transmise au connecteur, comme il est spécifié dans les instructions du fabricant. AUFSTELLUNG: Gasanschluß und Inbetriebnahme dürfen nur durch autorisiertes Fachpersonal entsprechend der gültigen örtlichen Sicherheitsbestimmungen durchgeführt werden. Gasbetriebene Geräte dürfen nur dann beweglich aufgestellt, angeschlossen und in Betrieb genommen werden, wenn der Gasanschluß mit einer flexiblen Schlauchverbindung mit Schnellverschluß hergestellt wird und das Gerät mittels einer Vorrichtung (z.B. mit der Wand verankerte Kette) gegen unbeabsichtigtes Verschieben gesichert ist. Für die bewegliche Aufstellung sind ausschließlich die mitgelieferten Räder an den Geräten zu montieren. AVISO: Para poder mantener esta aplicación, debe ser instalado con las ruedas provistos, con un conector homologado según el estándar ANSI Z21.69 o CSA 6.16 y con un dispositivo de desconexión rápida que cumpla con el estándar ANSI Z21.41 o CSA 6.9. También deberá instalarse un sistema de sujeción para evitar tensiones en el conector, procediendo según se indica en las instrucciones del fabricante del equipo. 注意——为了方便检修设备，必须安装设备自带的脚轮装置、一个符合ANSI Z21.69-CSA6.16标准的连接器和一个符合ANSI Z21.41-CSA6.9标准的快速断开装置。设备制造商说明书中明确规定，安装该脚轮时，必须采取防护措施，以避免移动设备时的拉力损坏脚轮。） LA-25784	NOTICE In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 — CSA6.16 and a quick-disconnect device complying with ANSI Z21.41 — CSA 6.9. It must also be installed with the restraining mean to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.
8	UNIT READY FOR NATURAL GAS 该设备可以使用天然气 LA-23732	Unit ready for natural gas

9



Press and release the high limit temperature reset buttons.

Dimension Drawings

See Specification Sheet for dimensions.



How to Unpack the Oven

Before you begin

Make sure you have:

- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
 - 612 lb (278 kg)
- Cutting tools to remove the packaging

Unpack the oven

To unpack the oven, do the following.

Step	Action
1.	Remove the box. Save all packing materials for inspection by the carrier.  NOTE: Examine the appliance for damage. If the appliance has been damaged, do not use the appliance until it has been inspected by an authorized service provider. Contact your carrier or Alto-Shaam customer service.
2.	Remove the plastic wrap.
3.	Cut the retaining straps.
4.	Remove the oven from the pallet using an appropriate lifting device.
5.	Remove the foam and paperwork from each chamber.
6.	Remove the protective paper from the outside of the oven.

Result

The oven is now unpacked.

How to Install the Oven on Casters

Before you begin

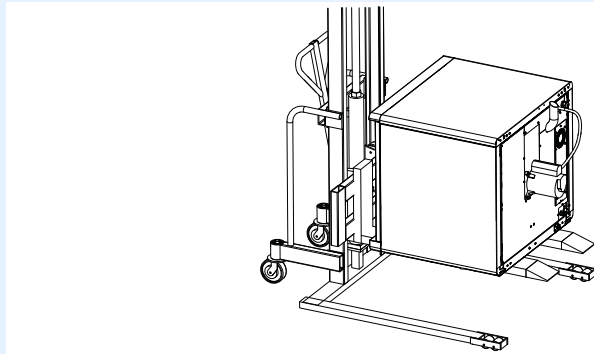
Make sure you have:

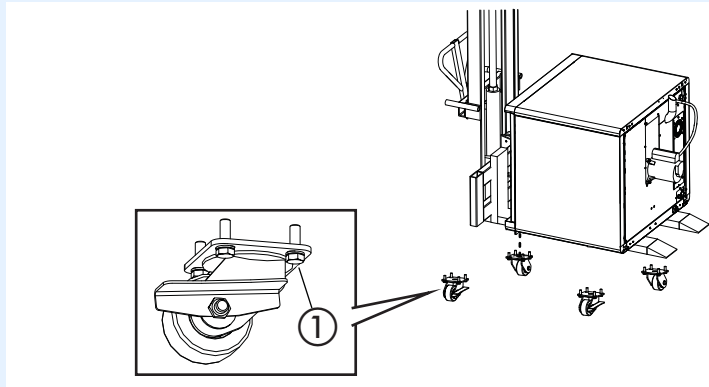
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
- 612 lb (278 kg)

Procedure

To install casters on the oven, do the following.

Step	Action
1.	Lift the oven using an appropriate lifting device.
ASC-TS-018797	
2.	Attach each caster ① with fasteners as shown.
ASC-TS-018800	





Result

The casters are now installed.

How to Install the Oven on 6-inch Legs

Before you begin

Make sure you have:

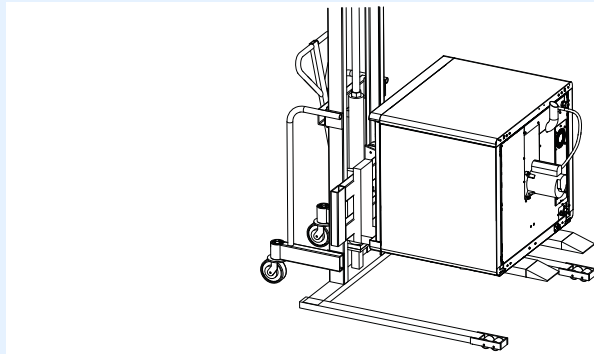
- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
 - 612 lb (278 kg)

Procedure

To install the 6-inch legs on the oven, do the following.

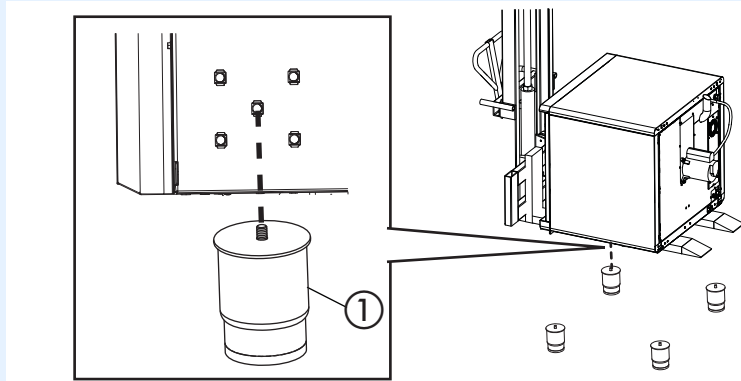
Step	Action
1.	Lift the oven using an appropriate lifting device.
ASC-TS-018797	
2.	Attach each leg ① by rotating it into the center nut as shown. Repeat this process for each of the three remaining legs.
ASC-TS-018844	

1. **Lift** the oven using an appropriate lifting device.



ASC-TS-018797

2. **Attach** each leg ① by rotating it into the center nut as shown. Repeat this process for each of the three remaining legs.



ASC-TS-018844

Result

The 6-inch legs are now installed.

How to Install the Oven on 25-inch Legs (w/optional casters)

Before you begin

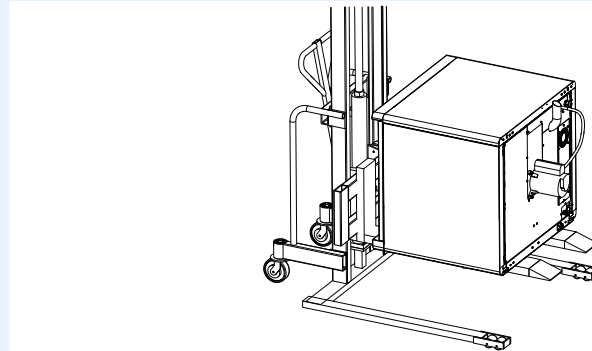
Make sure you have:

- An appropriate lifting device, and enough personnel, to safely move and position the weight of the oven.
- 612 lb (278 kg)

Procedure

To install legs on the oven, do the following.

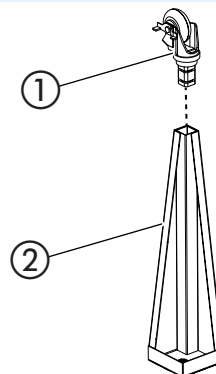
Step	Action
1.	Lift the oven using an appropriate lifting device.



ASC-TS-018797

Caster installation (if equipped)

- | | |
|----|--|
| 2. | Attach each caster ① into leg ② as shown. |
|----|--|



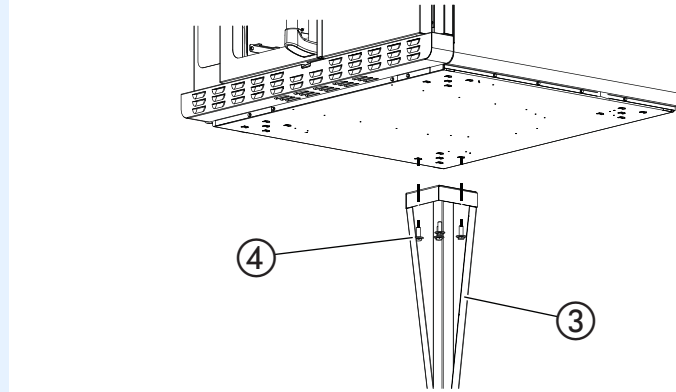
ASC-TS-018811

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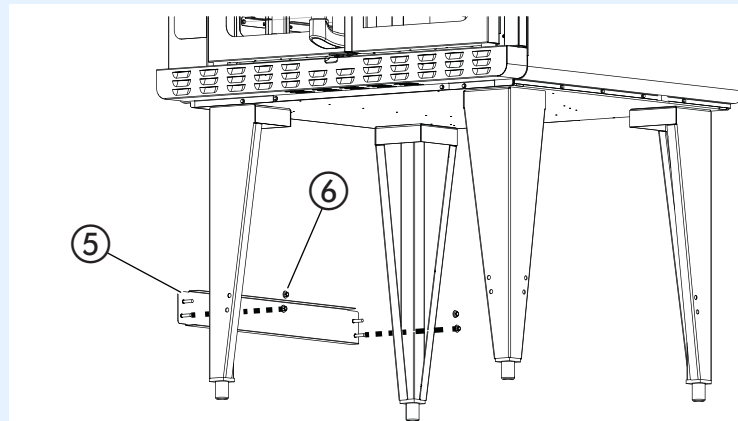
Leg installation

3. **Attach** each leg ③ to the oven using four bolts, lock washers, and washers ④ as shown. Repeat this process for the remaining three legs.



4. **Attach** each leg brace ⑤ with four washers and lock nuts ⑥ as shown. Repeat with two other leg braces.

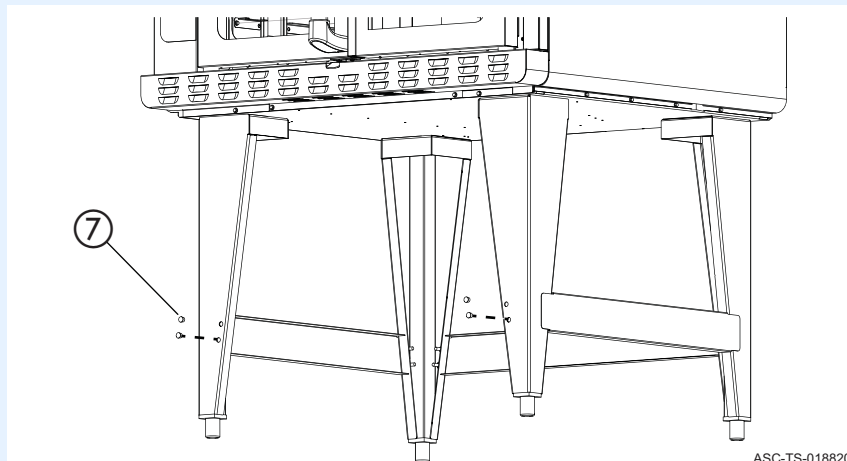
NOTE: Each leg kit includes two short braces and one long brace. The long brace should be installed at the back of the oven. The short braces attach on each side of the oven.



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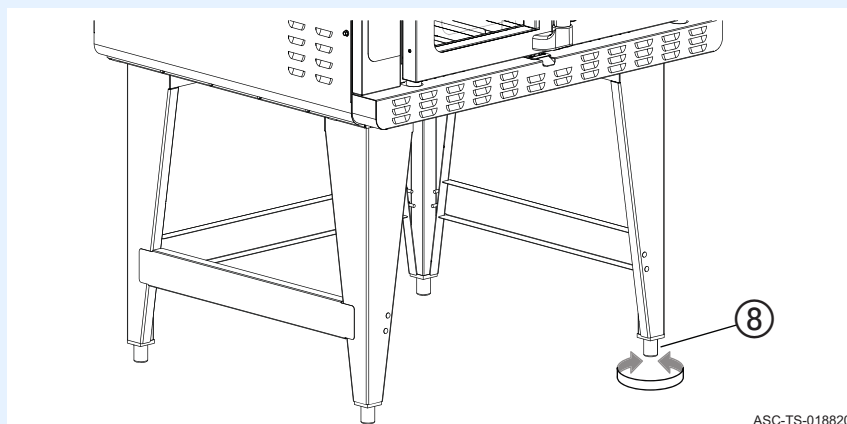
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5. **Attach** the four plugs ⑦ to the front legs as shown.



**Leveling feet
(if equipped)**

6. **Adjust** the feet on each leg ⑧ to level the oven in its position.



Result

The legs are now installed.

How to Install the Gas Oven



DANGER: Carbon monoxide hazard.
ALWAYS operate the oven under a ventilation hood.



WARNING: Explosion hazard.
Do not operate the oven if you detect the odor of gas.



WARNING: Electrical shock hazard.
This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Installation, adjustments, and service work must be in accordance with all local codes and must be performed by a trained service technician.

Before you begin

Make sure you have:

- Pipe wrenches, gas rated thread sealant

Ventilation requirements

- The oven requires a minimum of 12 CFM for the F3G and 16 CFM for the F4G make-up air for both natural gas and propane gas.
- The gas supply piping and the electrical supply cord must be routed away from the path of the hot combustion fumes.
- The oven must be installed under a ventilation hood that complies with local regulations and relevant codes. In the absence of local codes, the ventilation system shall comply with:
 - USA and Canada: NFPA 96

Gas supply requirements

- Only connect the type of gas indicated on the identification nameplate.
- Installation must comply with local codes required for gas ovens. In the absence of local codes, installation must comply with the latest edition of:
 - USA: National Fuel Gas Code, ANSI Z223.1 (NFPA 54).
 - Canada: Natural Gas and Propane Installation Code, CAN/CSA-B149.1-15.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures more than 1/2 psi (3.5 kPa); or
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal or less than 1/2 psi (3.5 kPa).

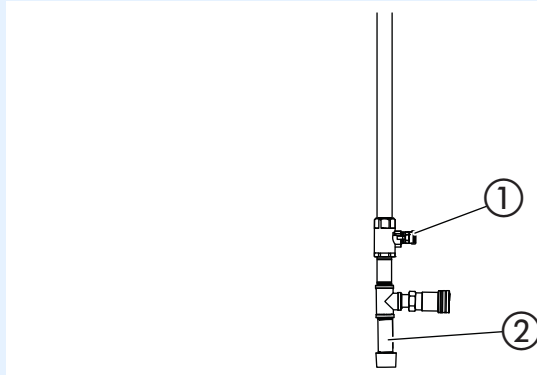
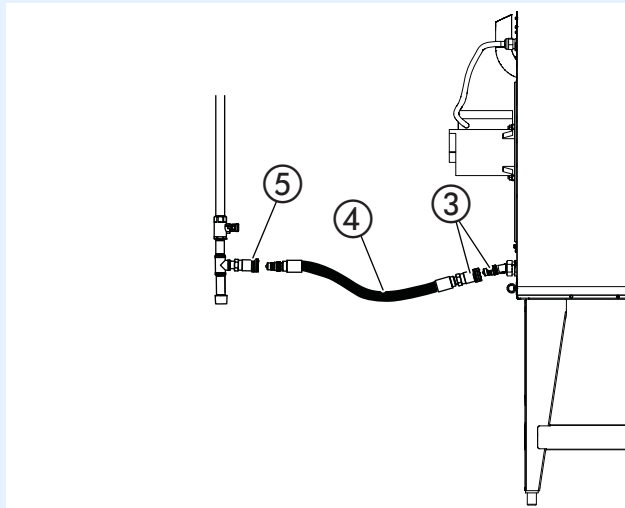
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- Gas connection: 3/4" NPT
- If a flexible gas line is used, it must be AGA approved, commercial type and at least 3/4" I.D.

Installing gas connections

To install the gas connections, do the following.

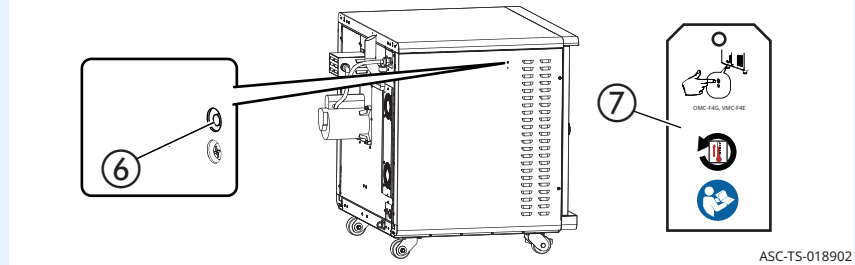
Step	Action
1.	Make sure the gas supply line has a shutoff valve installed ①. Assemble the sediment trap ②.  VMC-TS-006401
2.	Install the fitting ③ to the oven. Install the flexible connector ④ to the fitting ③.  ASC-TS-018832
3.	Install the flexible connector ④ to the gas supply ⑤ using the quick disconnect.

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Press reset buttons

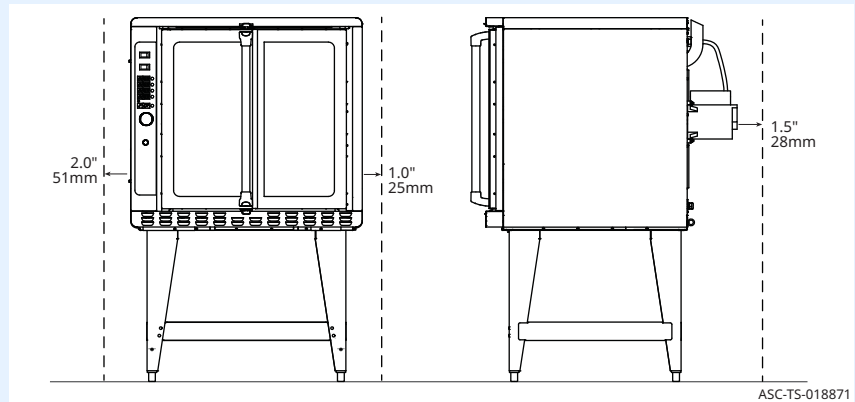
4. **Press and release** the high limit temperature reset button ⑥.
Remove the tag ⑦.



Position the oven

To position the oven, do the following.

5. **Make sure** that:
 - The location where the oven is being installed is rated to support the weight of the oven,
 - The oven is within five feet of the appropriate electrical outlet,
 - You follow the oven clearance guidelines.



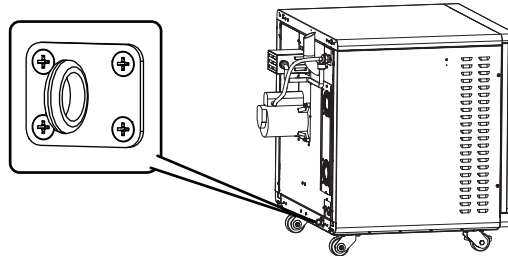
6. **Connect** the plug to the electrical outlet.

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Requirements for restraining

For ovens with casters, install a restraining device (tether) between the oven and the building's structure so no stress is transmitted to the gas or electrical connections when the oven moves.



ASC-TS-018909

Result

The oven is now installed.

How to Install the Electric Oven



WARNING: Electric shock hazard.

This procedure to be done only by qualified personnel familiar with local electrical codes.



WARNING: Electric shock hazard.

Appliances without a cord provided by the factory must be equipped with a cord of sufficient length to permit the appliance to be moved for cleaning.

Always use the correct AWG/IEC wire size based on the electrical requirements for the appliance.



WARNING: Electric shock hazard.

To prevent serious injury, death, or property damage:

All electrical connections must be made by a qualified and trained service technician in accordance with applicable electrical codes.

This appliance must be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No 70. In Canada, all electrical connections are to be made in accordance with CSA C22 1, Canadian Electrical Code Part 1 or local codes.



WARNING: Electric shock hazard.

Power source must match voltage identified on appliance rating tag. The rating tag provides essential technical information required for any appliance installation, maintenance or repairs. Do not remove, damage or modify the rating tag.

Before you begin

Make sure you have:

- Screwdriver (Phillips #2)
- Nut driver (1/4-inch)
- An appropriate lifting device and enough personnel to safely move and position the weight of the oven.
 - 612 lb (278 kg)

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Requirements

- The oven must be installed on a level surface.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperature, or any other severely adverse conditions.
- The oven is not intended for built-in installation.

Voltages

	V	Ph	Hz	A	Breaker*	kW
OMC-F4E	208	1	50/60	52	65	10.7
	240	1	50/60	45	60	10.7
	208	3	50/60	30	40	10.7
	240	3	50/60	26	35	10.7
	480	3	50/60	13	20	10.7
OMC-F4G	120	1	50/60	6.4	15	0.80

*Electrical connections must meet all applicable federal and local codes.

Connect the wiring

To connect the wiring, do the following.

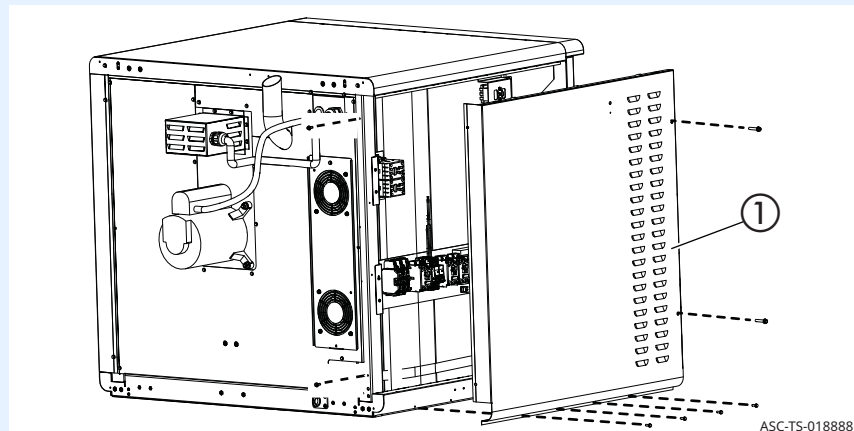
Step Action

1. **Remove** the side panels ①.



WARNING: Electric shock hazard.

Make sure the supply cord is not connected to the power source.

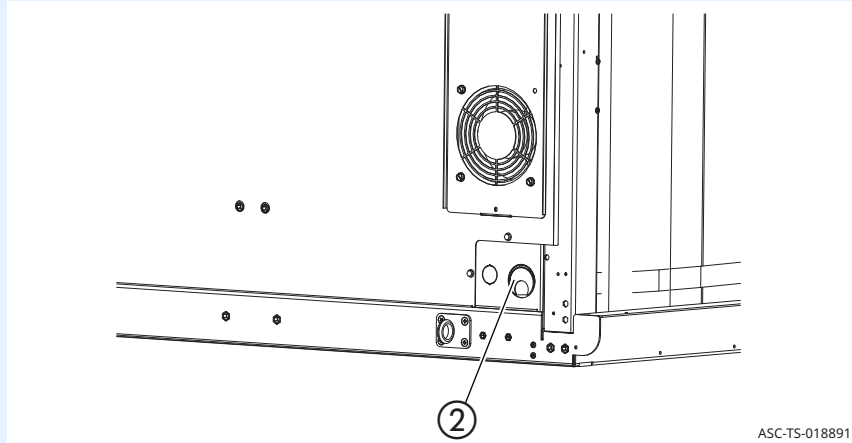


ASC-TS-018888

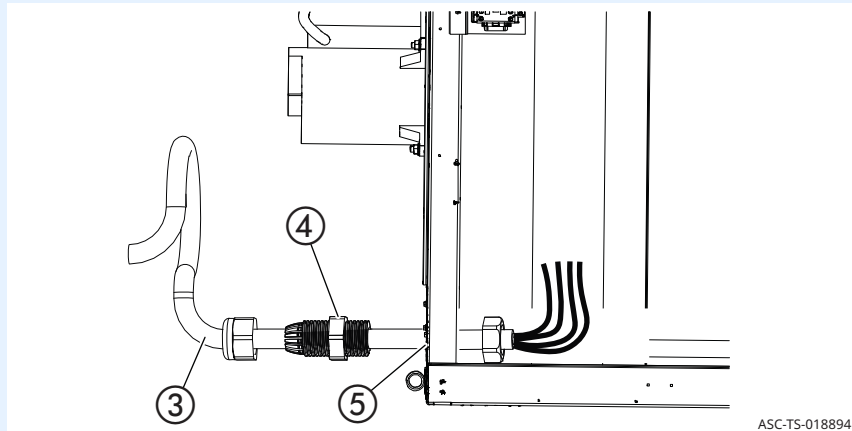
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2. **Remove** the necessary knockout ② from the knockout section on the oven.



3. **Slide** the supply cord ③ through the cord grip ④.
Install the supply cord and cord grip into the knockout on the oven ⑤.
Install the supply cord into the oven far enough to reach the terminal blocks.



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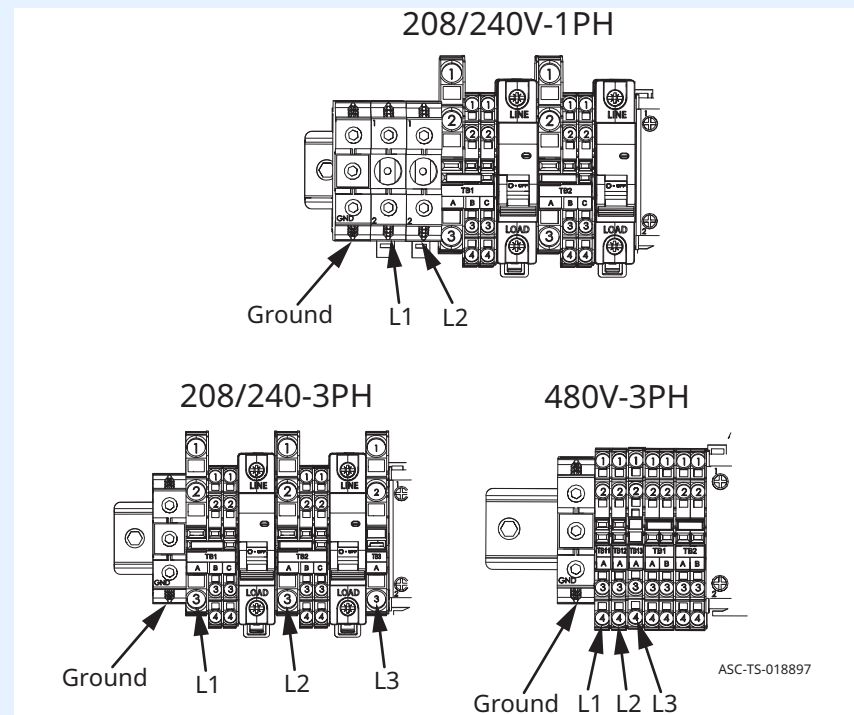
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4. **Connect** the wires to the appropriate terminals (L1, L2, L3, etc.) of the main terminal block in accordance with local codes and regulations.

Install the ground wire to the ground terminal block.



NOTE: The graphic below shows different power configurations. Refer to the wire diagrams for specific electrical connections.



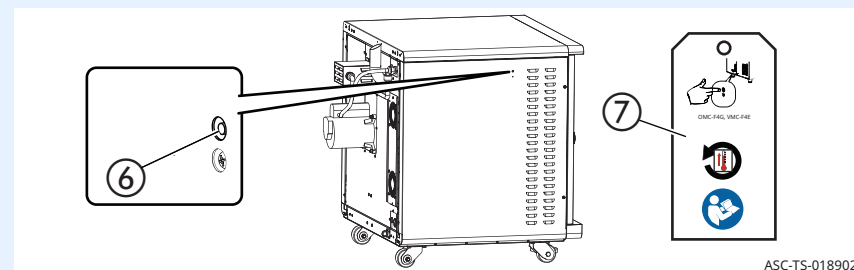
5. **Tighten** the cord grip sealing nut onto the supply cord.

6. **Re-install** the side panels.

Press reset buttons

7. **Press and release** the high limit temperature reset button (6).

Remove the tag (7).



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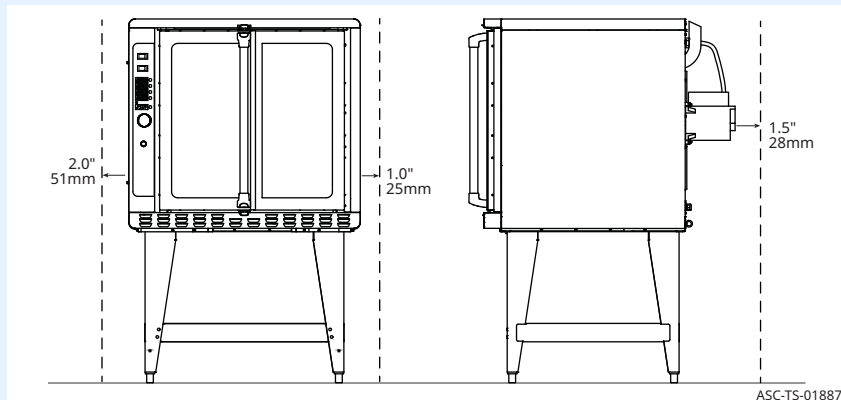
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Position the oven

To position the oven, do the following.

8. **Make sure** that:

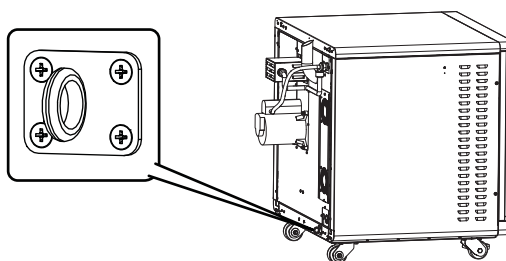
- The location where the oven is being installed is rated to support the weight of the oven,
- The oven is within five feet of the appropriate electrical outlet,
- You follow the oven clearance guidelines.



9. **Move** the oven to the installation location and onto the final resting surface.

Requirements for restraining

For ovens with casters, install a restraining device (tether) between the oven and the building's structure so no stress is transmitted to the gas or electrical connections when the oven moves.



Result

The oven is now installed.

How to Stack the Ovens

See SRV-20255 for stacking Origin over Origin or Prodigy over Origin.



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How to Turn On and Turn Off the Oven

Before you begin

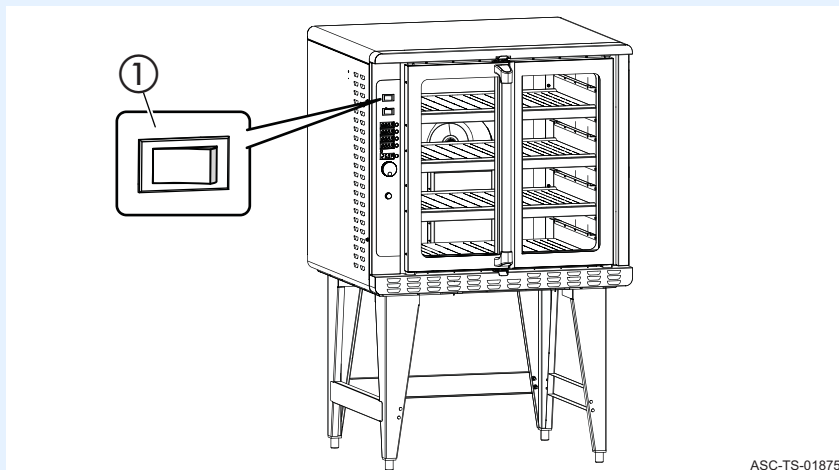
The oven must be connected to electric power and gas (if equipped).

Turning on the oven

To turn on the oven, do the following.

Step	Action
------	--------

1. **Set** the power switch ① to the left (ON) position.



ASC-TS-018752

The oven is now on.

Turning off the oven

To turn off the oven, do the following.

2. **Set** the power switch to the middle (OFF) position.

The oven is now off.

How to Preheat the Oven

Before you begin

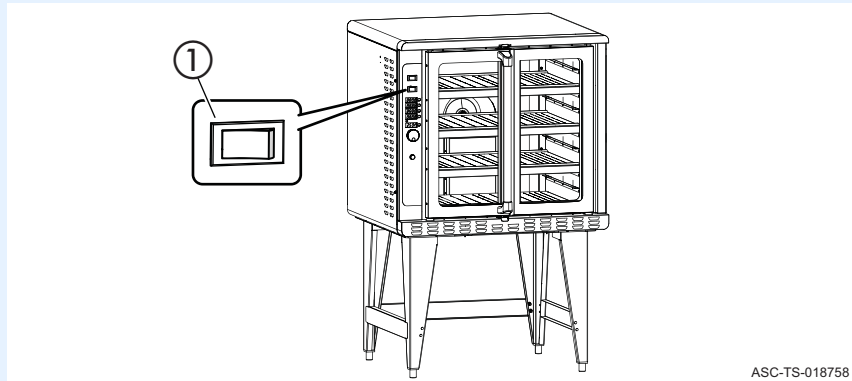
Make sure:

- The oven is turned on.
- The oven door is closed.

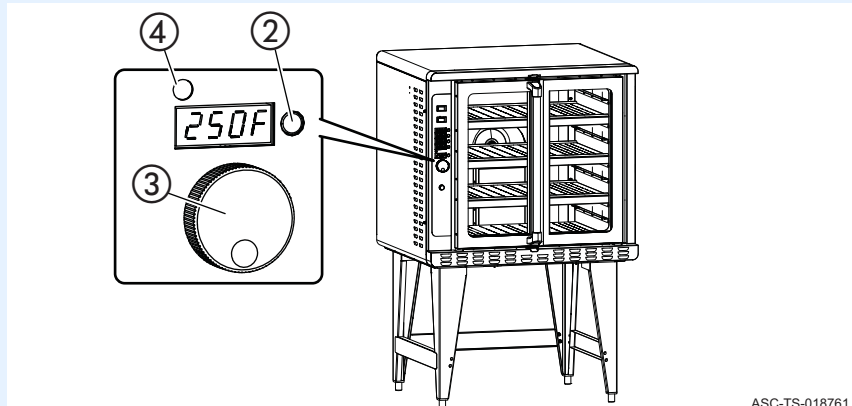
Procedure

To preheat the oven, do the following.

Step	Action
1.	Set the fan speed switch ① to the low or high position. ■ Left position—low speed ■ Right position—high speed
2.	Press the temperature thermostat button ②. Turn the control knob ③ to the desired temperature, then press the temperature thermostat button ② again to confirm the temperature and begin preheating.



ASC-TS-018758



ASC-TS-018761

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3. **Allow** the oven to preheat for a minimum of 20 minutes.



NOTE: The preheat light ④ illuminates during the preheating cycle. Once the preheat process is complete, the preheat light turns off.

Result

The preheat process is complete.

How to Cook

Before you begin

Make sure:

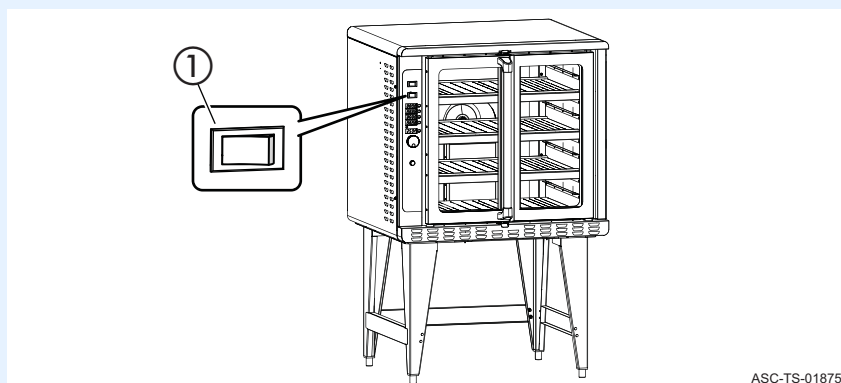
- The oven is preheated.
- Your food is prepared and ready to cook.

Procedure

To cook, do the following.

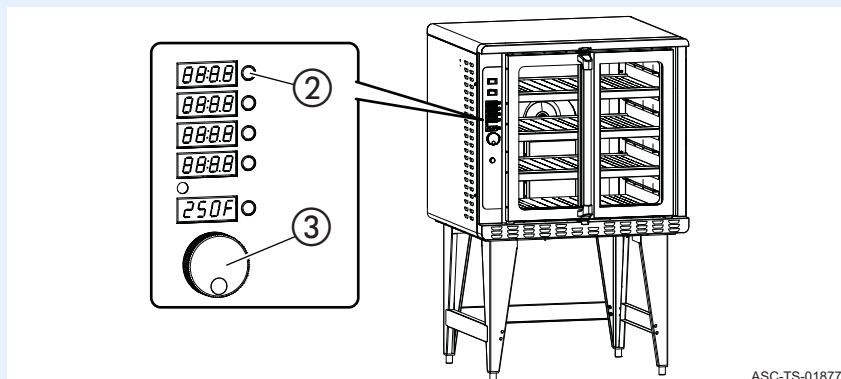
Step	Action
------	--------

- | | |
|----|---|
| 1. | Set the fan speed switch ① to the low or high position. <ul style="list-style-type: none"> ■ Left position—low speed ■ Right position—high speed |
|----|---|



ASC-TS-018758

- | | |
|----|---|
| 2. | Press the cook time button ② for the specific chamber you intend to use.
Turn the control knob ③ to set the cook time. |
|----|---|



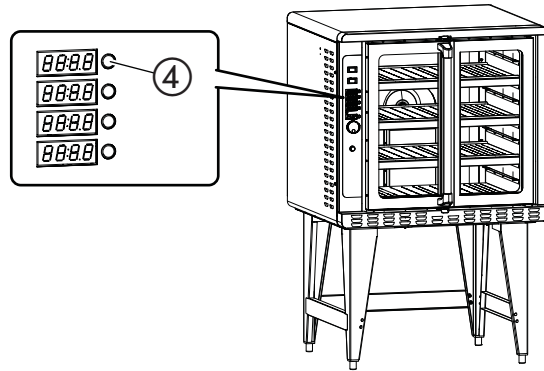
ASC-TS-018770

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3. **Load** the food into the oven and close the door.

4. **Press** the cook time button ④ for the desired chamber to begin cooking.



ASC-TS-018773

5. At the end of the cooking process, the oven sounds an alert. **Press** the cook time button ④ for the specific chamber to clear the alert and reset the timer.

6. **Open** the door and remove the hot food.



NOTE: Be sure to remove the cooked food after the cooking process is complete. If left inside the oven, the food will continue to cook.

During the cooking process:

Action	Result
Press the cook time button...	to stop the timer.
Press and hold the cook time button...	to clear the timer.
Touch the temperature thermostat button...	to show the current oven temperature.
Touch and hold the temperature thermostat button...	to reset the oven temperature.

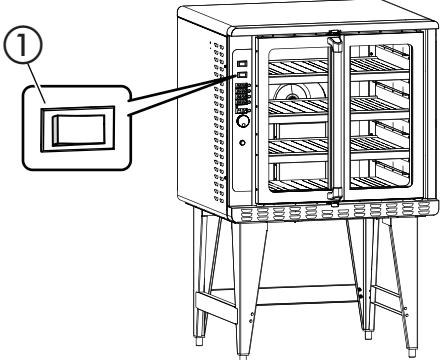
Result

The cooking process is complete.

How to Cool Down the Oven

Procedure

To cool down the oven, do the following.

Step	Action
1.	Set the power switch ① to the right position.  Diagram showing the oven with the power switch (labeled 1) on the left side of the control panel. The oven door is open, and the interior racks are visible. The power switch is a rectangular button with a small square indicator.
2.	Open the oven door. NOTE: The oven activates the fan for the cool down process. The fan will continue to run after the cool down temperature is reached.

ASC-TS-018779

Result

The oven is now cooled down.

How to Combine Chambers

Background

Combining chambers allows multiple oven chambers to operate as a single cooking space. This feature lets you cook oversized products. You can remove all jet plates except the top and bottom plates when combining chambers.

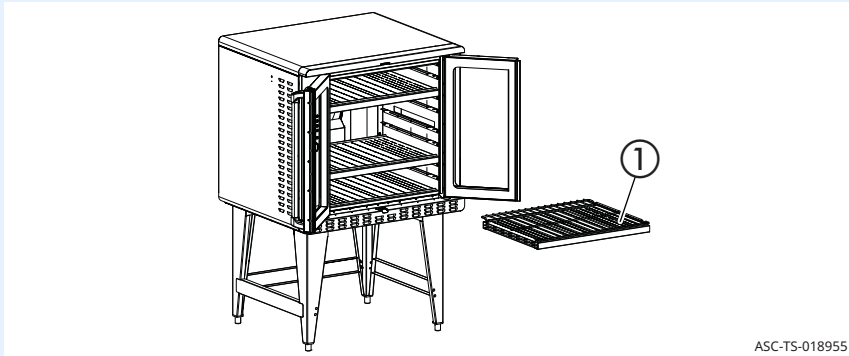
Before you begin

The oven should be off (not preheated).

Procedure

To combine chambers, do the following.

Step	Action
1.	Remove the jet plates ① from the chambers that will be combined.
CAUTION: Personal injury hazard. Use hand protection when handling the jet plates. ASC-TS-018955	
2.	Close the door.



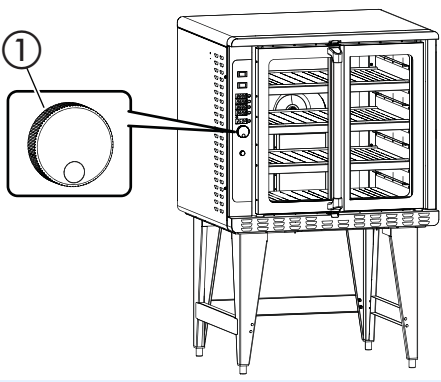
Result

The chambers are now combined.

How to Change the Temperature Scale

Procedure

To change the temperature scale from F° to C° and vice versa, do the following.

Step	Action
1.	Press and hold the control knob ① until the F° or C° setting displays. Then, press the control knob to access the temperature scale selection menu.  ASC-TS-018785
2.	Turn the control knob to either F° or C°. Then, press the control knob to confirm your selection.

Result

The temperature scale has now been changed.

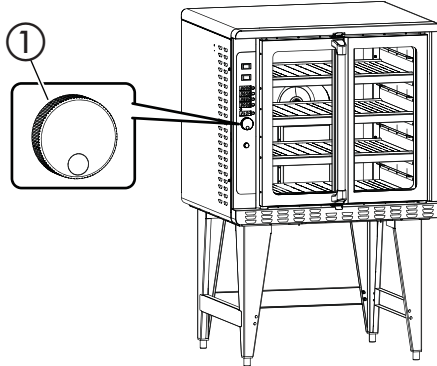
How to Change the Sound Volume

Background

The sound setting can be set to high volume, low volume, or off.

Procedure

To change the sound setting, do the following.

Step	Action
1.	Press and hold the control knob ① until the F° or C° setting displays.  ASC-TS-018785
2.	Turn the control knob clockwise until the sound setting “beep” displays. Then, press the control knob to access the sound setting.
3.	Turn the control knob to select the high (Hi), low (Lo), or OFF sound setting. Then, press the control knob to confirm your sound setting.

Result

The sound volume has now been changed.

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Maintenance Schedule

Requirements

- See topic *How to Clean the Oven*.
- Make sure the oven is cooled down and off—inside of chamber 140°F (60°C) or less.

Daily

For daily maintenance, do the following.

- **Remove** any spills with disposable paper wipes or a damp cloth.
- **Wipe** the door gasket.
- **Wipe** the outside of the oven with a damp cloth.

Weekly

For weekly maintenance, do the following.

- **Clean** the entire oven. **Make sure** to use a non-abrasive nylon scrub pad.
- **Clean** the cooling fans located at the back of the oven.
- Do not spray the cleaner directly into the fan openings located in the rear of the oven.

Monthly

For monthly maintenance, do the following.

- **Inspect** door operation and timing. If the door is misaligned, contact Alto-Shaam Technical Support.

Yearly

For yearly maintenance, do the following.



NOTE: Must be performed by a qualified professional.

- **Record** the incoming supply line voltage.
- **Check** that the oven is level.
- **Inspect** the return air path for grease buildup. **Remove** any grease buildup.
- **Inspect** the heat exchangers and burners for blockage and damage.
- **Inspect** the heater area intake for grease leakage.
- **Inspect** the motor flange area for grease leakage.
- **Inspect** the door gaskets for correct shape and seal.
- **Inspect** the inner and outer door window panes for cracking or chipping.

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- **Check and tighten** all wire connections.
 - **Check and tighten** all display, interface and control board connections.
 - **Check and adjust** the door squareness, timing and chain tension.
-
- **Test** the convection fan for correct operation.
 - **Test** chamber heater for correct operation.
 - **Test** the chamber lights.

How to Clean the Oven

Precautions



WARNING: Burn hazard.

Wear eye protection and hand protection while cleaning the oven.

Do not spray cleaner into the oven while the fan is running.

Allow the oven, jet plates, and wire shelves to cool before cleaning the oven.

NOTICE

Using improper cleaning procedures will damage the oven and void the warranty.

Do not use steel pads, wire brushes, or scrapers when cleaning.

Cleaning the oven

To clean the oven, do the following.

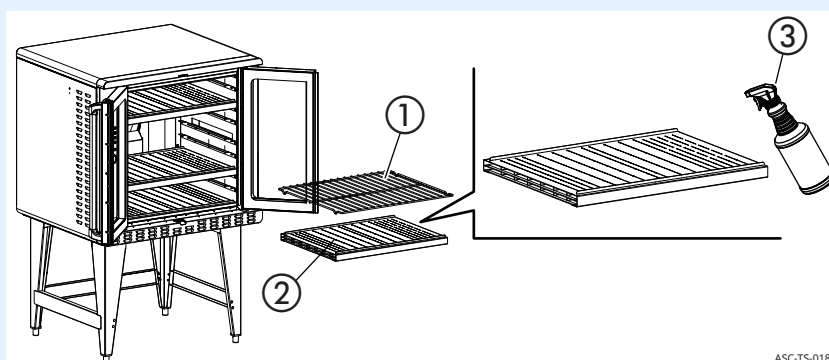
Step Action

1. **Make sure** the oven is turned off and cool—cavity is less than 140°F (60°C).
2. **Remove** any spills with disposable paper wipes or a damp cloth.
3. **Remove** all detachable items such as wire shelves ① and jet plates ②.



CAUTION: Personal injury hazard.

Use hand protection when handling the jet plates.



ASC-TS-018847

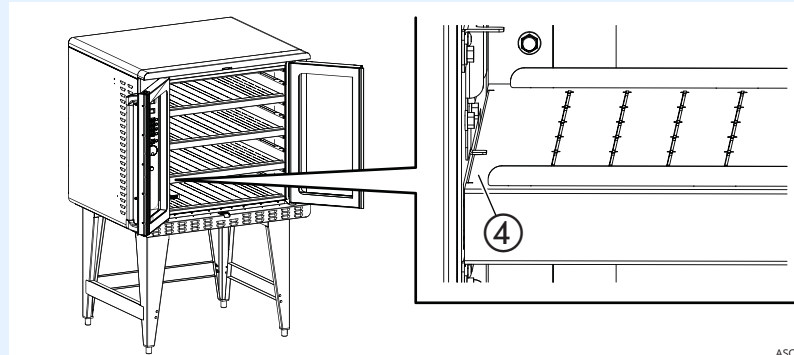
4. **Spray** the wire shelves and the jet plates with Alto-Shaam non-caustic oven cleaner CE-46828 ③. Follow safety instructions on the cleaner bottle. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Rinse** with water. The jet plates are dishwasher safe.

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5. **Clean** the interior of the oven with a damp cloth and commercial detergent.
6. For baked-on food deposits, **spray** the interior areas of the oven with a non-caustic oven cleaner. Let the cleaner work for 3–5 minutes. **Scrub** with a non-abrasive scrub pad. **Remove** any residue with a water-soaked towel.
7. **Wipe** the outside of the oven with a stainless steel cleaner.
8. **Clean** the door gasket with warm water and detergent solution.
9. **Clean** each side of the window pane with an all-purpose glass cleaner.
10. **Re-install** the jet plates and wire shelves.

NOTE: Make sure to re-install the jet plates correctly. Check that the gap ④ at the front of the jet plate is on the left side. The right side of the jet plate does not have a gap.



ASC-TS-019003

Result

The oven is now clean.

Error Codes

Code	Description	Parameters that trigger the error	Possible Cause(s)
E-10	Sensor short	Short circuit detected on cavity air sensor wires.	1. faulty sensor connection 2. faulty sensor 3. faulty control board
E-11	Sensor open	Cavity air sensor reading > 3000 ohms.	1. faulty sensor connection 2. faulty sensor 3. faulty control board
E-30	Unit under temperature	Cavity temperature remains 25°F (14°C) below target for more than 90 minutes.	1. faulty heating element 2. bad door seal
E-31	Unit over temperature	Cavity Sensor temperature has been more than 50°F (26°C) above the max operating temperature for more than 60 seconds, error triggers. If, when or after error triggers (but still active), it goes more than 55°F (31°C) over max operating temp, stops operation.	1. faulty contactor 2. faulty sensor
E-38	Internal Software Error	Internal software error.	1. faulty control board
E-39	Control Board Temperature Error	Board level RTD temp circuit hardware error.	1. faulty cooling fans 2. blocked airflow
E-90	Key Shorted	Any key shorted for more than 1 minute.	1. stuck key 2. keyboard damaged. 3. faulty controller.

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Warranty

Introduction

Alto-Shaam, Inc. warrants to the original purchaser only, that any original part found to be defective in material or workmanship will be replaced with a new or rebuilt part at Alto-Shaam's option, subject to provisions hereinafter stated.

Warranty Period

The original parts warranty period is as follows:

- For all other original parts, one (1) year from the date of installation of appliance or fifteen (15) months from the shipping date, whichever occurs first.
- The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.
- Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.
- For the refrigeration compressor, if installed, the warranty period is five (5) years from the date of original installation of the appliance.
- For heating elements on Halo Heat® Cook and Hold ovens, the warranty period is for as long as the original owner owns the oven. This warranty period applies to units sold after 2/1/2009 and excludes holding-only ovens.
- To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

Exclusions

This warranty does not apply to:

- Calibration.
- Replacement of light bulbs, rubber gaskets, grease filters, air filters, racks, jet plates, and/or the replacement of glass due to damage of any kind.
- Equipment damage caused by accident, shipping, improper installation or alteration.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
- Equipment damage caused by use of any cleaning agents other than those recommended by Alto-Shaam, including but not limited to damage due to chlorine or other harmful chemicals.
- Any losses or damage resulting from malfunction, including loss of food product, revenue, or consequential or incidental damages of any kind.
- Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, unauthorized removal of any parts including legs, or unauthorized addition of any parts.

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- Equipment damage incurred as a direct result of poor water quality*, inadequate maintenance of steam generators and/or surfaces affected by water. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
- Equipment damage incurred as a result of not following the required maintenance schedule published in the manuals for the equipment.

Conclusion

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

**Refer to the product spec sheet for water quality standards.*



Menomonee Falls, WI U.S.A.

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