

MANUFACTURING

NUMBERS:

9050700  
9050704  
9050706  
9050710  
9050720  
9050722  
9500250



Antunes Foodservice Equipment

DIVISION OF A.J. ANTUNES & CO.

A BRAND OF A.J. ANTUNES & CO.  
**roundup**  
ANTUNES FOODSERVICE EQUIPMENT

**PIZZA STATION**

**Models PS-314 & 316**



P/N 1010425 Rev. F 4/08



**Owner's Manual**

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**OWNER INFORMATION**

**General**

The Roundup Pizza Station combines a self-contained oven to bake refrigerated or frozen pizzas, with a rotating display rack in a heated and lighted display area. The oven is thermostatically controlled and does not require setting or adjustment. The display area utilizes a thermostatically controlled heating element at the bottom of the display area and is illuminated by four incandescent bulbs located in the cabinet ceiling.

A thermometer attached to the front corner support indicates the display area temperature. A hinged glass door provides easy access to the display area.

The oven contains a removable baking rack that can be positioned at three different levels to provide optimum baking conditions. The downward pivoting oven door provides access to the oven. A crumb tray at the bottom of the oven compartment catches crumbs and spills and is easily removed for cleaning.

An optional peel (long handled spatula) can be used for placing pizzas into the oven and for transferring pizzas from the oven to the display area.

This manual provides the safety, installation, and operating procedures for the unit. We recommend that all information contained in this manual be read prior to installing and operating the unit.

This unit is manufactured from the finest materials available and assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

**Warranty Information**

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are NOT covered under warranty.

The warranty does NOT extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

**IMPORTANT! Keep these instructions for future reference.**

**If the unit changes ownership, be sure this manual accompanies the equipment.**

### OWNER INFORMATION (continued)

#### Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Authorized Service Agency.

Fill in the information below and have it handy when calling your Authorized Service Agency. The serial number is on the specification plate located on the unit.

Purchased From: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Mfg. No.: \_\_\_\_\_

Refer to the service agency directory included with your unit.

Authorized Service Agency

Name: \_\_\_\_\_

Phone No.: \_\_\_\_\_

Address: \_\_\_\_\_

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this appliance.

You may also contact the factory at **1-877-392-7854** or **630-784-1000** if you have trouble locating your local Authorized Service Agency.

### IMPORTANT

**A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do NOT entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.**

**IMPORTANT SAFETY INFORMATION**

In addition to the warnings and cautions in this manual, use the following guidelines to safely operate the unit:

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do NOT attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Authorized Service Agency for adjustment or repair.
- Do NOT block or cover any openings on the unit.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.
- The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.

- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
  - Electrical ground is required on this unit.
  - Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
  - Do NOT use an extension cord with this appliance.
  - Check with a qualified electrician if you are unsure if the unit is properly grounded.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administration, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Do NOT immerse cord or plug in water.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Do NOT use corrosive chemicals in this equipment.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and NOT covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment:
  - Always use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in direction of metal polish lines.
  - Routing cleaning should be done daily with soap, ammonia detergent, and water.
  - Stains and spots should be sponged using a vinegar solution as required.
  - Finger marks and smears should be removed using soap and water.
  - Hard water spots should be removed using a vinegar solution.

### SPECIFICATIONS

#### Electrical Specifications

Model & Mfg. No.	Voltage	Watts	Amps	Hertz
PS-314 9050700	120	1800	15	50/60
PS-314 9050704	120	1800	15	50/60
PS-314 9050706	120	1800	15	50/60
PS-314 9050710	230	1800	7.8	50/60
PS-314 9050720	120	1800	15	50/60
PS-314 9050722	240	1850	7.7	50/60
PS-316 9500250	120	1800	15	50/60

#### ⚠ CAUTION ⚠

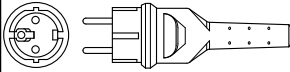
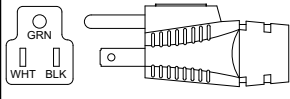
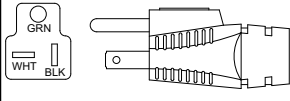
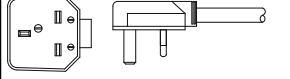
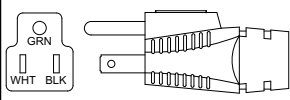
All electrical connections must be in accordance with local electrical codes and any other applicable codes.

#### ⚠ WARNING ⚠

**ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.**

- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this unit.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.

#### Electrical Cord & Plug Configurations

Model & Mfg. No.	Description	Configuration
PS-314 9050710	CEE 7/7, 16 Amp., 250 VAC (Assembly Only)	
PS-314 9050700 9050720	5-15P, 15 Amp., 120 VAC., Non-Locking (Assembly Only)	
PS-314 9050704 9050706	5-20P, 20 Amp., 120 VAC., Non-Locking (Assembly Only)	
PS-314 9050722	BS 1363 230 VAC., 13 Amp., Harmonized	
PS-316 9500250	5-15P, 15 Amp., 120 VAC., Non-Locking (Assembly Only)	

#### Capacities

##### OVEN

**PS-314** – 14" (356 mm) diameter pizza

**PS-316** – 16" (406 mm) diameter pizza

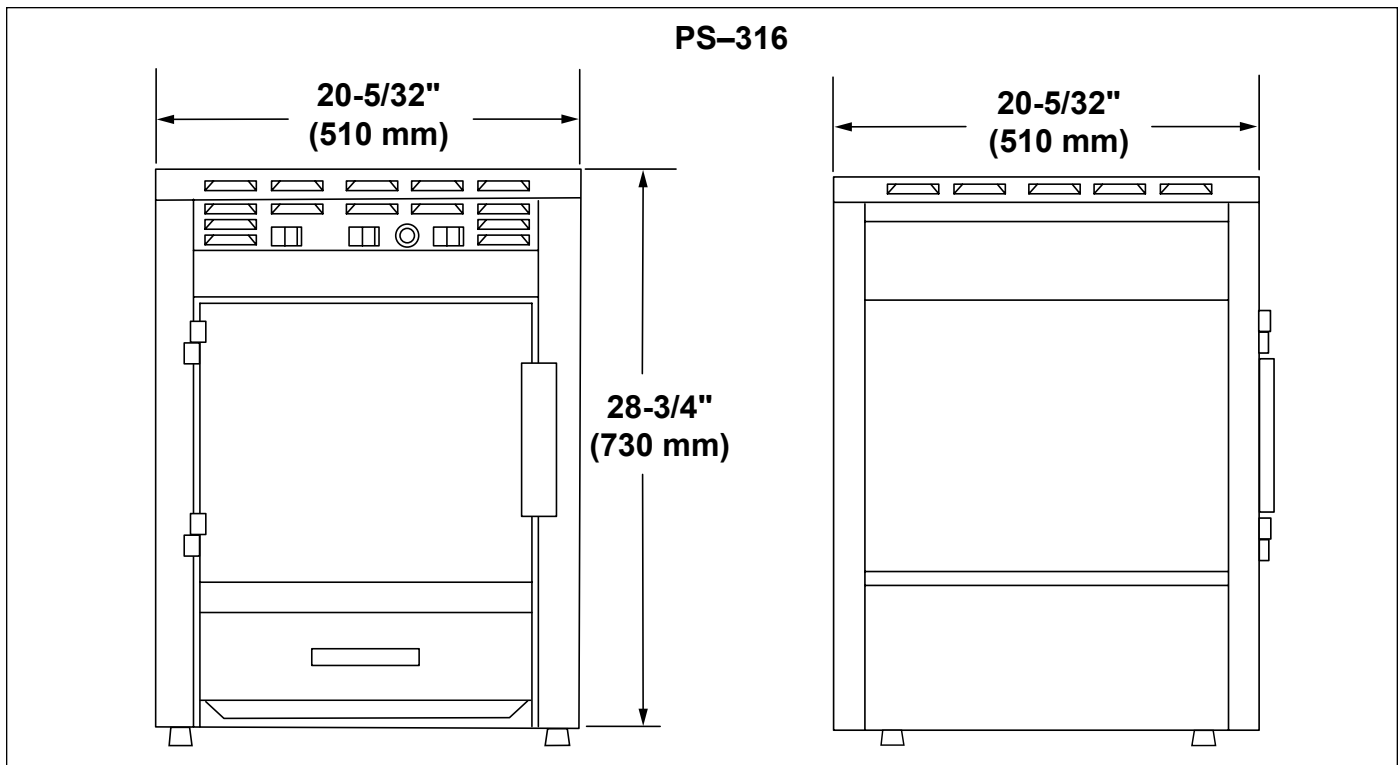
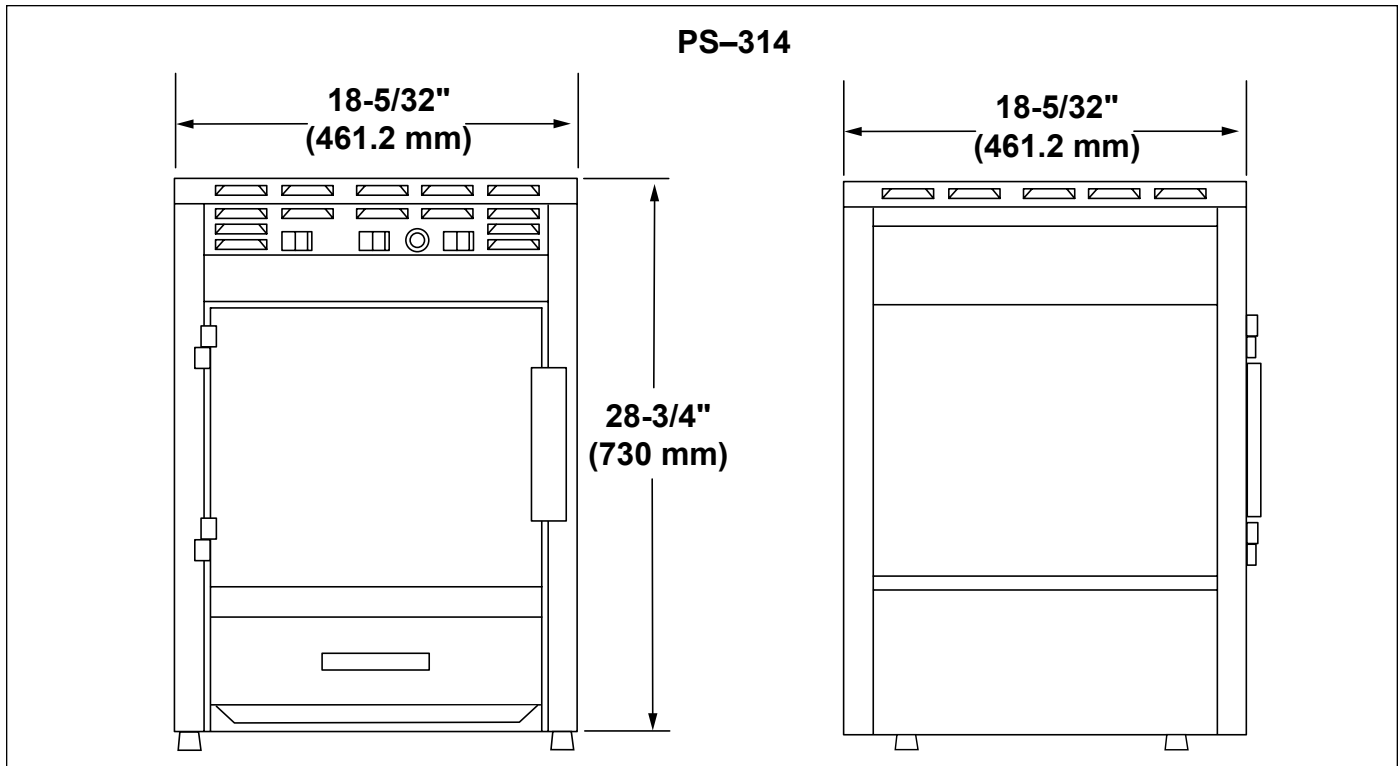
##### DISPLAY AREA

**PS-314** – Unit holds a maximum of three 14" pizzas.

**PS-316** – Unit holds a maximum of three 16" pizzas.

**SPECIFICATIONS (continued)**

**Dimensions**



### INSTALLATION

#### Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

**NOTE: If any parts are missing or damaged, contact the factory immediately at 1-800-253-2991 (Toll Free in the U.S. and Canada) or 630-784-1000.**

3. Remove the Pizza Rack by pushing down on the Top Arm and sliding it out of the Shaft Coupling (Figure 1).
4. Remove the Multipurpose Tray, Crumb Tray, and Pizza Baking Rack (Figure 1).
5. Wash all components in soap and water. Wipe all surfaces of the unit with a hot damp cloth.

**NOTE: Do NOT use a dripping wet cloth. Wring out before use.**

6. Reinstall the Multipurpose Tray over the heater.
7. Reinstall the Ring Rack by placing the bottom end onto the Pivot Pin and pushing down on the Top Arm while positioning it into the Shaft Coupling (Figure 1). Slowly turn the rack until it snaps into place.
8. Reinstall the Baking Rack into the oven so it is level on all four pins. The Baking Rack can be adjusted up or down to suit baking needs.
9. Reinstall the Crumb Tray.

#### Equipment Setup

When placing the unit into service, pay attention to the following guidelines.

- Make sure power to the unit is off and the unit is at room temperature.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.
- Ensure that the line voltage corresponds to the stated voltage on the unit specification label.
- Turn off the power switch before connecting the unit to the power supply.

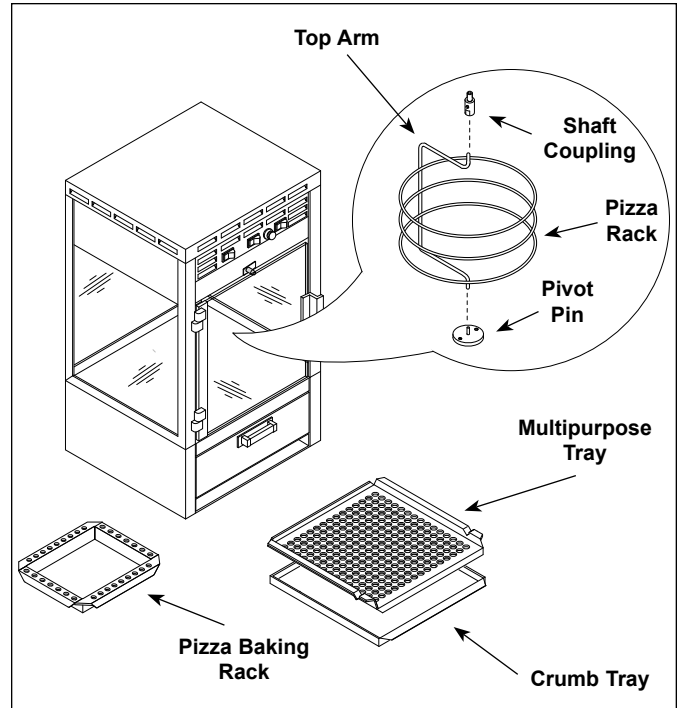


Figure 1. Pizza Station Components

#### ⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

#### ⚠ WARNING ⚠

**ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.**

- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this unit.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- Check with a qualified electrician if you are unsure if the appliance is properly grounded.

**OPERATION**

**General**

The pizza station oven is designed to operate at a thermostatically controlled temperature of approximately 350°F (177°C). The oven is left on between baking cycles. Testing to determine correct baking time may be necessary to compensate for the fixed oven temperature.

**IMPORTANT: We recommend baking a few test pizzas to determine the best baking time for your product before the first day of service.**

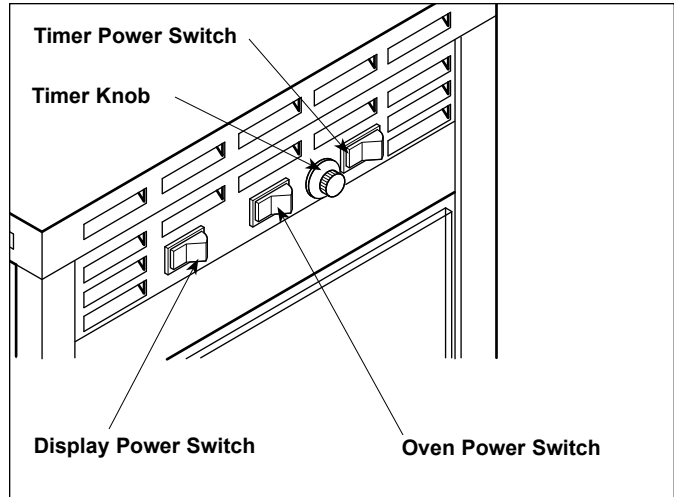
**Operating Instructions**

1. Turn the Display Power Switch on and close the door. The display lights will come on and the rack will rotate. The display area will start to heat.
2. The unit may be operated with or without water. To add some humidity to the display area, fill the Multipurpose Tray (Figure 1) with water. Refill as needed.

**NOTE: Surrounding surfaces are hot. Take caution when adding water to the unit.**

3. Turn the Oven Power Switch (Figure 2) on and allow approximately 20 minutes for the oven to reach operating temperature.
4. Place a pizza into the oven and close the door.
5. Turn the Timer Knob (Figure 2) to the desired setting. The numbers indicate approximate baking time in minutes. Follow the manufacturer's recommended setting for baking the pizza. Adjust the Timer Knob to obtain more or less baking time as required.

**NOTE: The Baking Rack can be adjusted up or down to obtain desired browning of the top or bottom of the pizza. Move the rack up for browner top or down for browner crust.**



**Figure 2. Controls**

6. Turn the Timer Power Switch (Figure 2) on. After the pizza bakes for the set amount of time, an audible signal (buzzer) sounds. Turn off Timer Power Switch to cancel the buzzer.
7. Place an appropriately sized pizza pan on the counter. Open the oven door and remove the pizza using a peel. If the pizza is to be served in slices, cut the pizza before placing it on the pan.

**IMPORTANT: Pizza slices will not hold their appearance as well as a whole, unsliced pizza.**

8. Open the display area door and place the pizza pan onto the Ring Rack. The rack will stop rotating when the door is opened. Close the door.
9. Check the temperature in the display area by observing the thermometer located on the corner support. A Display Thermostat maintains the display area temperature at approximately 184°F +/- 5°F (81°—87°C).



### MAINTENANCE

#### ⚠ WARNING ⚠

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.

#### ⚠ WARNING ⚠

Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

#### ⚠ CAUTION ⚠

Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and NOT covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent, and water.
- Stains and spots should be removed using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be removed using a vinegar solution.

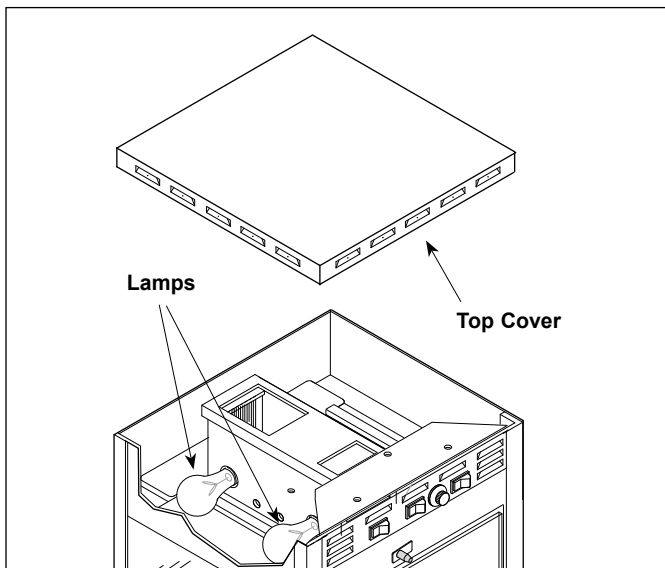


Figure 3. Lamp Replacement

### Cleaning

The unit requires a minimum amount of maintenance. To ensure proper operation, clean the unit at the end of each serving day.

1. Turn off all switches.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the Pizza Rack by pushing down on the Top Arm and sliding it out of the shaft coupling. Remove the Multipurpose Tray, Crumb Tray, and Pizza Baking Rack.
4. Wash all components in soap and water. Wipe all surfaces of the unit with a hot damp cloth.
5. If necessary, use an oven cleaning product to remove baked-on deposits inside the oven.
6. Wash glass surfaces, inside and out, with a clean cloth.
7. Wash and dry all surfaces of the unit.

**NOTE: Do NOT use a dripping wet cloth. Wring out before use.**

8. Reinstall the Multipurpose Tray over the heater and reinstall components in unit.
9. Install the Ring Rack by placing the bottom end onto the Pivot Pin and pushing down on the Top Arm while positioning it into the shaft coupling. Slowly turn the rack until it snaps into place.
10. Reinstall the Baking Rack into the oven so it is level on all four pins. The Baking Rack can be adjusted up or down to suit baking needs.
11. Reinstall the Crumb Tray.

### Lamp Replacement

1. Turn off all switches.
2. Unplug the power cord from the electrical outlet and allow the unit to cool to room temperature before proceeding.
3. Remove the Top Cover (Figure 3).
4. Replace the Lamp(s) (Figure 3).
5. Reinstall the Top Cover.

**TROUBLESHOOTING**

**⚠ WARNING ⚠**

To avoid possible personal injury and/or damage to the unit, inspection, tests, and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed. If the troubleshooting steps are listed, but do not solve the problem with the unit, contact an Authorized Service Agency.

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Display lights up but the Ring Rack does not rotate.	Door is open.	Close the door so that it latches against the Microswitch.
	Loose setscrew on coupling shaft.	Tighten setscrew.
	Ring Rack is bent or damaged.	Straighten or replace Ring Rack.
	Drive Motor Fan Blade rotation is impeded or experiencing interference.	Inspect the Drive Motor Fan Blade and remove any interference.
	Microswitch is inoperable.	Contact your maintenance person or Authorized Service Agency.
	Drive Motor is inoperable.	
Display does not heat and the light on the Display Power Switch is off.	Loose, burnt, or broken wiring in Drive Motor circuit.	
	Power cord is not plugged into the appropriate outlet.	Plug the power cord into the an appropriate outlet.
	Circuit Breaker is off or has been tripped.	Reset the Circuit Breaker. Contact your maintenance person or Authorized Service Agency if it trips again.
	Display Power Switch is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
Loose, burnt, broken wiring in display circuit.		
Display does not heat but the light on the Display Power Switch is on.	Display Thermostat is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
	Display Heater is inoperable.	
	Loose, burnt, broken wiring in display heater circuit.	
Display area temperature is too high, too low, or uneven.	Display Thermostat is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
Display area is very dry.	The Multipurpose Tray does not contain water.	Add water as needed to the Multipurpose Tray to add some humidity to the display area.
One or more display lights do not light up.	One or more bulbs are burnt out.	Replace bulbs as needed.
	One or more inoperable bulb socket.	Contact your maintenance person or Authorized Service Agency for service.
	Loose, burnt, broken wiring in lighting circuit.	
Oven does not heat and the light on the Oven Power Switch is off.	Oven Power Switch is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
	Loose, burnt, broken wiring in oven circuit.	

**TROUBLESHOOTING (continued)**

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Oven does not heat but the light on the Oven Power Switch is on.	Oven thermostat is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
	Oven Heater(s) inoperable.	
	Loose, burnt, or broken wiring in oven circuit.	
Oven temperature is too high, too low, or uneven.	Oven Thermostat is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
Buzzer does not operate and the light on the Timer Power Switch is off.	The Timer Power Switch is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
	Loose, burnt, or broken wiring in the buzzer circuit.	
Buzzer does not operate but the light on the Timer Power Switch is on.	Buzzer is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
	Solid State Timer is inoperable.	
	Timer Potentiometer is inoperable.	
	Loose, burnt, or broken wiring in the buzzer circuit.	



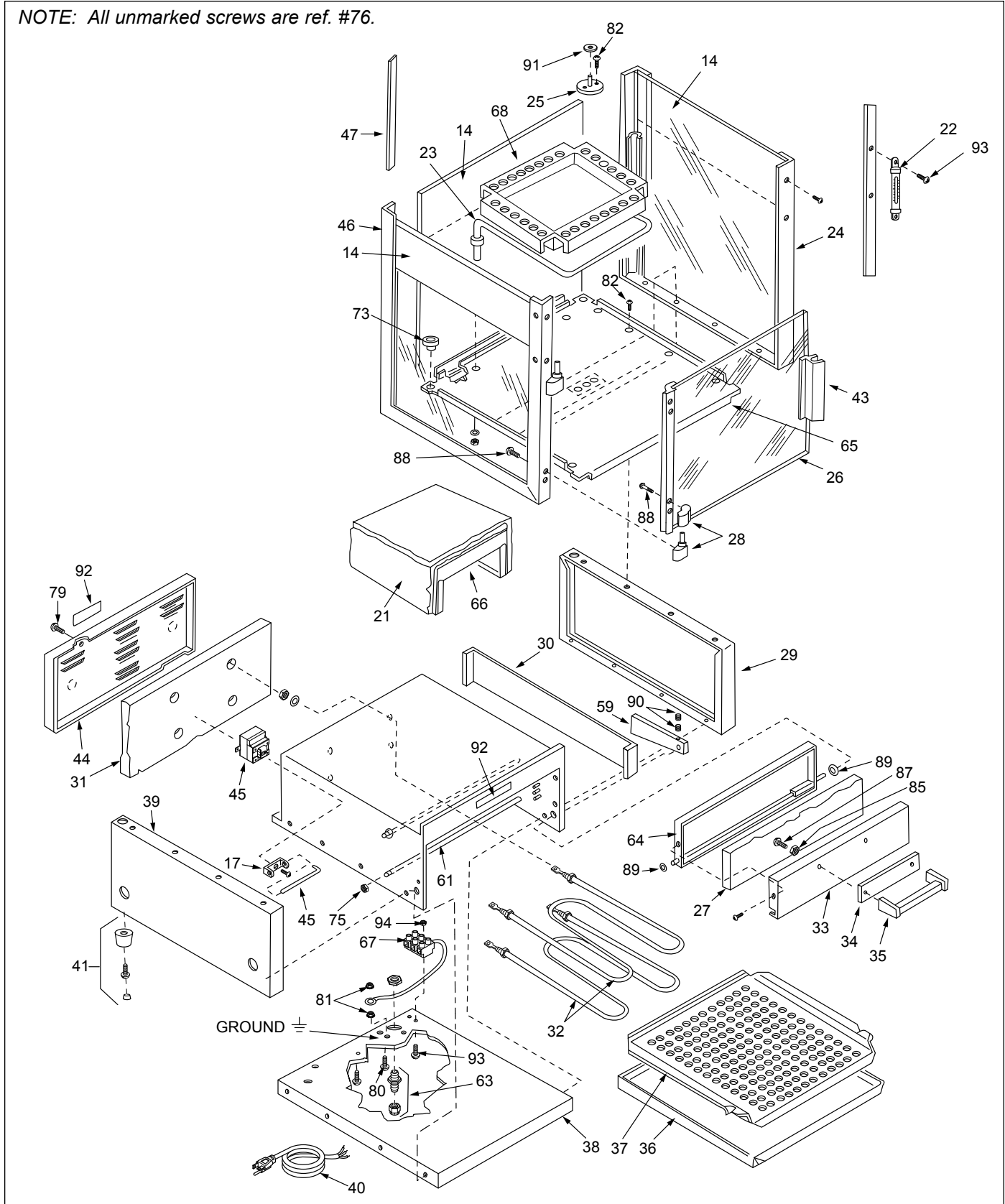
### REPLACEMENT PARTS (continued)

Item	Part No.	Description PS-314 ONLY	Qty.	Item	Part No.	Description PS-314 ONLY	Qty.
1	0020914	Panel, Top	1	48	7000543	Rocker Switch, 120V	3
2	0502618	Cover, Motor Housing	1		7000542	Rocker Switch, 230V	3
3	4060195	Terminal Block	1	49	4020185	Timer, Solid State, 120V	1
4	0502588	Bracket, Motor	1		4020186	Timer, Solid State, 230V	1
5	4060131	Lampholder	4	50	4020187	Buzzer, 120V	1
6	0502587	Bracket, Glass Clip	2		4020178	Buzzer, 230V	1
7	0900194	Glass Panel, Roof	2	51	405K104	Potentiometer Kit (Incl. #52)	1
8	0020908	Housing, Motor	1	52	2100123	Knob	1
9	0502617	Cover Panel	1	53	4030364	Thermostat Kit, 184°F (84°C)	1
10	0300121	Shaft Coupling	1	54	2130152	Peel, Medium Blade (optional)	1
11	0502610	Housing, Microswitch	1	55	2130151	Pizza Pan (optional)	1
12	4010158	Microswitch	1	56	2130150	Pizza Cutter (optional)	1
13	0020898	Ring Rack	1	57	090K107	Glass Panel w/Label	1
14	090K106	Glass Panel w/Label	3	58	1000861	Label, Control Panel	1
15	0502619	Retainer, Glass	1	59	0300120	Counterbalance	1
16	0020912	Roof Weldment	1	60	0502597	Bracket, Thermostat	1
17	0502595	Bracket, Bulb	2	61	0800275	Support Rod, Heater	2
18	4060301	Lamp, Soft White, 120V, 25 Watt	4	62	4060303	Bus Bar Contact, 3-Pole	2
	4060266	Lamp, Soft White, 250V, 25 Watt	4	63	040K251	Strain Relief Kit	1
19	0502598	Bracket, Wire Race	1	64	0020903	Oven Door Weldment	1
20	7000268	Drive Motor Kit, 120V	1	65	0020902	Floor Weldment	1
	7000269	Drive Motor Kit, 230V	1	66	0020899	Oven Housing Weldment	1
21	0400260	Insulation, Oven	2	67	7000136	Terminal Block	1
22	4030275	Thermometer	1	68	0502825	Guard, Heater	1
23	4030269	Display Heater, 120V 400W	1	69	0700431	Wire Set, Top (not shown)	1
	4030273	Display Heater, 230V 400W	1		0700433	Wire Set, Bottom (not shown)	1
24	0020907	Frame Housing, RH	1	70	040P102*	Bushing, Shorty, 3/8"	1
25	0020909	Floor Disc Weldment	1	71	040P119*	Bushing, Shorty, 5/8"	1
26	0010655	Display Door Assy.	1	72	040P182*	Grommet, 3/8"	1
27	0400259	Insulation, Door	1	73	040P265*	Bushing, Open/Closed, 3/8"	1
28	211K101	Hinge Kit	1	74	300P104*	Clip, Tubular	1
29	0020905	Side Panel, RH	1	75	300P118*	Push-On Fastener	1
30	0502614	Retainer, Insulation	1	76	306P113*	Screw, #6-32 x 5/8"	1
31	0400261	Insulation, Rear	1	77	308P102*	Washer, Internal Tooth, #8	1
32	4030270	Oven Heater, 120V 625W	2	78	308P103*	Screw, #8-32 x 1/4"	1
	4030274	Oven Heater, 230V 625W	2	79	308P108*	Screw, #8-32 x 3/4"	5
33	0502584	Outer Door, Oven	1	80	308P124*	Screw, One-Way, #8-32 x 1/2"	1
34	0400158	Insulator, Handle	1	81	308P143*	Nut, Hex, KEPS, #8-32	1
35	2100106	Handle	1	82	308P144*	Screw, #8-32 x 1/4" w/#6 Head	1
36	0502601	Crumb Tray	1	83	302P109*	Rivet, Blind, 1/8" SS	1
37	0502594	Pizza Baking Tray	1	84	308P164*	Screw, #8-32 x 1"	1
38	0502572	Base Pan	1	85	310P102*	Lockwasher, #10	1
39	0020904	Side Panel, LH	1	86	310P110*	Screw, #10-32 x 1/2"	1
40	0700463	Power Cord w/Plug, NEMA 5-15P	1	87	310P123*	Screw, #10-24 x 1/2"	1
	0700451	Power Cord w/Plug, NEMA 5-20P	1	88	310P162*	Screw, #10-24 x 3/8"	1
	0700453	Power Cord w/Plug, CEE 7/7	1	89	325P144*	Flatwasher, 1/4"	1
41	210K230	Leg Kit (Set of 4)	1	90	325P159*	Setscrew, 1/4-20 x 1/4"	1
42	0400262	Insulation, Motor	1	91	325P160*	Flatwasher, Special	1
43	2110135	Latch, Magnetic	1	92	100P864*	Label, CAUTION HOT	1
44	0502602	Access Panel, Rear	1	93	306P123*	Screw, #6-32 x 7/8"	1
45	4030365	Thermostat, Oven, 350°F (177°C)	1	94	306P130*	Nut, Hex, KEPS, #6-32	1
46	0020906	Frame Housing, LH	1				
47	0502609	Bracket, Wire Cover	1				

\* Only available in packages of 10.

**REPLACEMENT PARTS (continued)**

NOTE: All unmarked screws are ref. #76.



### REPLACEMENT PARTS (continued)

Item	Part No.	Description PS-316 ONLY	Qty.
1	0021265	Panel, Top	1
2	0502618	Cover, Motor Housing	1
3	4060195	Terminal Block	1
4	0502588	Bracket, Motor	1
5	4060131	Lampholder	4
6	0502587	Bracket, Glass Clip	2
7	0900194	Glass Panel, Roof	2
8	0020908	Housing, Motor	1
9	0503760	Cover Panel	1
10	0300121	Shaft Coupling	1
11	0502610	Housing, Microswitch	1
12	4010158	Microswitch	1
13	0800373	Ring Rack	1
14	7000311	Glass Panel w/Label	3
15	0502619	Retainer, Glass	1
16	0021260	Roof Weldment	1
17	0502595	Bracket, Bulb	2
18	4060301	Lamp, Soft White, 120V, 25 Watt	4
19	0503741	Bracket, Wire Race	1
20	7000268	Drive Motor Kit, 120V	1
	7000269	Drive Motor Kit, 230V	1
21	0400320	Insulation, Oven	2
22	4030275	Thermometer	1
23	4030341	Display Heater, 120V 400W	1
24	0021262	Frame Housing, RH	1
25	0020909	Floor Disc Weldment	1
26	0011449	Display Door Assy.	1
27	0400327	Insulation, Door	1
28	211K101	Hinge Kit	1
29	0021255	Side Panel, RH	1
30	0503765	Retainer, Insulation	1
31	0400321	Insulation, Rear	1
32	4030340	Oven Heater, 120V 625W	2
33	0503746	Oven Door, Outer	1
34	0400158	Insulator, Handle	1
35	2100106	Handle	1
36	0503753	Crumb Tray	1
37	0503743	Pizza Baking Tray	1
38	0503751	Base Pan	1
39	0021256	Side Panel, LH	1
40	0700463	Power Cord w/Plug, NEMA 5-15P	1
	0700451	Power Cord w/Plug, NEMA 5-20P	1
	0700453	Power Cord w/Plug, CEE 7/7	1
41	210K230	Leg Kit (Set of 4)	1
42	0400262	Insulation, Motor	1
43	2110135	Latch, Magnetic	1
44	0503752	Access Panel, Rear	1
45	4030365	Thermostat, Oven, 350°F (177°C)	1
46	0021261	Frame Housing, LH	1
47	0502609	Bracket, Wire Cover	1
48	7000543	Rocker Switch, 120V	3
	7000542	Rocker Switch, 230V	3

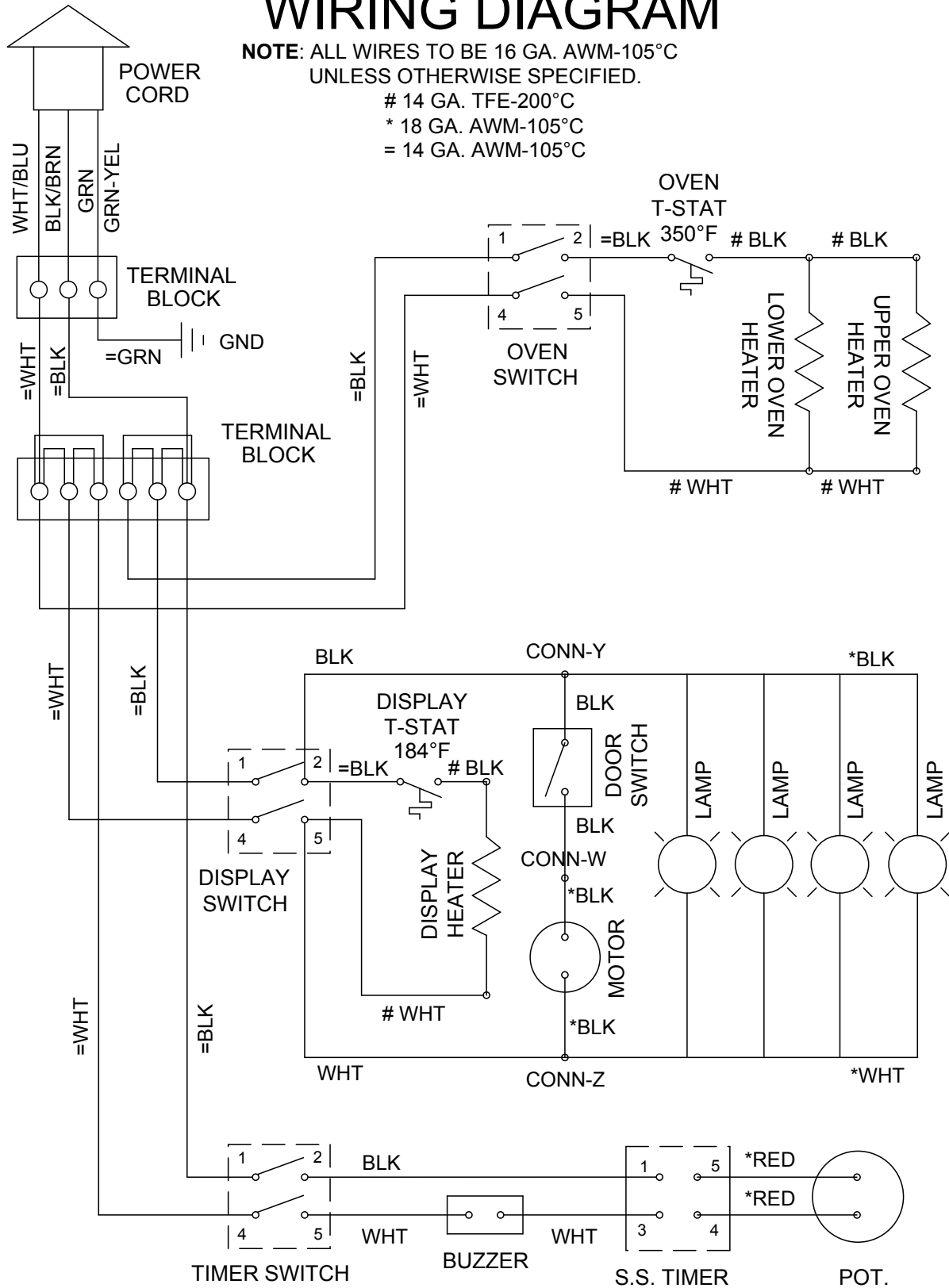
Item	Part No.	Description PS-316 ONLY	Qty.
49	4020185	Timer, Solid State, 120V	1
	4020186	Timer, Solid State, 230V	1
50	4020187	Buzzer, 120V	1
	4020178	Buzzer, 230V	1
51	405K104	Potentiometer Kit (Incl. #52)	1
52	2100123	Knob	1
53	4030364	Thermostat Kit, 184°F (84°C)	1
54	2130152	Peel, Medium Blade (optional)	1
55	2130167	Pizza Pan (optional)	1
56	2130150	Pizza Cutter (optional)	1
57	7000312	Glass Panel w/Label	1
58	1000861	Label, Control Panel	1
59	0300120	Counterbalance	1
60	0502597	Bracket, Thermostat	1
61	0800375	Support Rod, Heater	2
62	4060303	Bus Bar Contact, 3-Pole	2
63	040K251	Strain Relief Kit	1
64	0021257	Oven Door Weldment	1
65	0021263	Floor Weldment	1
66	0021264	Oven Housing Weldment	1
67	7000136	Terminal Block	1
68	0503754	Guard, Heater, Water Tray	1
69	0700614	Wire Set, Top (not shown)	1
	0700613	Wire Set, Bottom (not shown)	1
70	040P102*	Bushing, Shorty, 3/8"	1
71	040P119*	Bushing, Shorty, 5/8"	1
72	040P182*	Grommet, 3/8"	1
73	040P265*	Bushing, Open/Closed, 3/8"	1
74	300P104*	Clip, Tubular	1
75	300P118*	Push-On Fastener	1
76	306P113*	Screw, #6-32 x 5/8"	1
77	308P102*	Washer, Internal Tooth, #8	1
78	308P103*	Screw, #8-32 x 1/4"	1
79	308P108*	Screw, #8-32 x 3/4"	5
80	308P124*	Screw, One-Way, #8-32 x 1/2"	1
81	308P143*	Nut, Hex, KEPS, #8-32	1
82	308P144*	Screw, #8-32 x 1/4" w/#6 Head	1
83	302P109*	Rivet, Blind, 1/8" SS	1
84	308P164*	Screw, #8-32 x 1"	1
85	310P102*	Lockwasher, #10	1
86	310P110*	Screw, #10-32 x 1/2"	1
87	310P123*	Screw, #10-24 x 1/2"	1
88	310P162*	Screw, #10-24 x 3/8"	1
89	325P144*	Flatwasher, 1/4"	1
90	325P159*	Setscrew, 1/4-20 x 1/4"	1
91	325P160*	Flatwasher, Special	1
92	100P864*	Label, CAUTION HOT	1
93	306P123*	Screw, #6-32 x 7/8"	1
94	306P130*	Nut, Hex, KEPS, #6-32	1

\* Only available in packages of 10.

**WIRING DIAGRAM**

**WIRING DIAGRAM**

**NOTE:** ALL WIRES TO BE 16 GA. AWM-105°C  
UNLESS OTHERWISE SPECIFIED.  
# 14 GA. TFE-200°C  
\* 18 GA. AWM-105°C  
= 14 GA. AWM-105°C











## LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from mechanical and electrical defects for a period of one year from date of purchase or 18 months from shipment from factory, whichever occurs first, under normal use and service, and when installed in accordance with manufacturer's recommendations. To ensure continued proper operation of the units, follow the maintenance procedure outlined in the Owner's Manual.

- 1.If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.**
- 2.This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the equipment, or altering of electrical power cords and plugs. This warranty does not include overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the Equipment. This warranty does not cover consumable items such as gaskets or lamps. **This warranty does not pay travel, mileage, or any other charges for an authorized service agency to reach the equipment location.**
- 3.Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
- 4.Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
- 5.THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



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