



**NEMCO OVEN**  
**Model Series: 6200 WARMING & BAKING OVEN**

**OPERATING INSTRUCTIONS**

**INTRODUCTION**

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Ovens are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

**SAFETY INSTRUCTIONS**

1. **IMPORTANT:** Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. **IMPORTANT:** Incoming power **MUST** be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
3. **CAUTION:** This Oven's power cord is equipped with a **GROUNDED**, 3-prong power cord. Plug only into a Matching, grounded outlet. **DO NOT** cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. **CAUTION:** Always disconnect Power before servicing.
5. **CAUTION:** Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. **CAUTION:** Equipment surfaces are **HOT** during use and a short time after disconnecting the power. Allow to cool before moving or servicing.

**ELECTRICAL REQUIREMENTS**

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6200 is rated 120 Volts, 1500 Watts, and 12.5 Amps and has a NEMA 5-20P plug and grounded cord.
3. This equipment must be properly **GROUNDED**.

**PREPARATION**

1. Cut banding and lift top carton off.
2. Lift unit out of bottom tray and set unit on a flat surface.
3. Open door & Remove racks/unwrap & reinstall in desired position.
4. Remove any white plastic coating that may be affixed to stainless steel surfaces.
5. Position unit near the power outlet. Do not use extension cords. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. This model must be operated with legs at all times.
8. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

## **OPERATION**

1. Plug the unit into the power supply. See Above.
2. Turn power switch on. The top and bottom element can be operated independently of each other.
3. Set thermostat to desired temperature to preheat. Note: A preheat temperature of 500 degrees Fahrenheit will take approximately 15 minutes to reach. A preheat temperature of 600 degrees Fahrenheit will take approximately 30 minutes to reach.
4. Adjust the thermostat to the desired temperature. The red light will cycle with the thermostats operation of the heating elements.
5. The bell timer is manual and will ring once when it shuts off. Note: dial must be turned past 10 before setting time.
6. After use, turn thermostat knob to off position.
7. To disconnect appliance, turn controls to off and remove plug from outlet.

**WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT.**

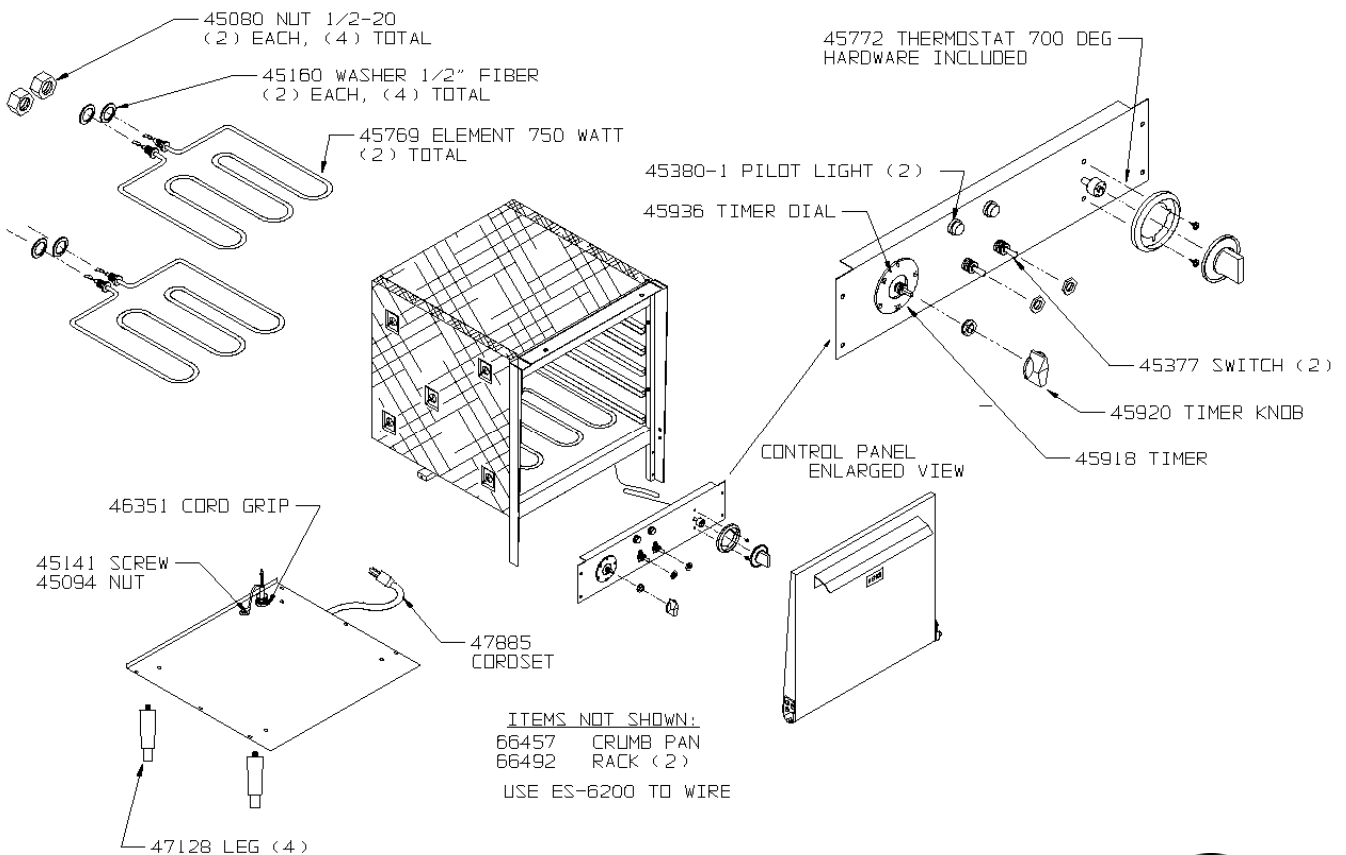
## **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the temperature control to the OFF position. Unplug the power cord.
2. Allow the unit to cool 30 minutes.
3. Clean excess food debris from the interior of the unit.
4. The racks and crumb pan are removable and can be washed separately in the sink.
5. Clean exterior of unit with a stainless steel cleaner.
6. **WARNING: DO NOT** immerse in water or other liquid. **DO NOT** clean with water.

## **SERVICE INSTRUCTIONS**

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.



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