SEQUENCE OF OPERATION - FLEXBAKE 5™ Proof and Bake Oven

• Turn power switch on	Gray Main screen, no lights or heat.
• Touch power button on screen	Blue Main Baking Screen comes on, lights come on, and convection blower comes on high speed, top vent damper and lower vent dampers closed, starts <i>preheating to 150' F</i> <i>for</i> conditioning cycle. <i>(Note: there will be a 30 second</i> <i>delay after power up or blower speed change before blower</i> <i>and heater will start.)</i>
 Select recipe – Bake only (i.e. cookies) 	Oven will continue to heat to set temp 330' F, Convection Blower runs high speed. Top and lower dampers closed, Allow 30 minutes. When ready, load product and press Green arrow to start bake. To cancel press and hold timer Display for 2-3 seconds.
• Select recipe – Proof and Bake	 Oven will start conditioning cycle. Heat on for 6 minutes and temp goes to 150' F, then goes into 10 minute "soak", heat cycling at 150' F, convection blower on high. Then goes into 6 minute cool down, water solenoid opens for 3 minutes, cool down fan comes on after that for 3 minutes, top and lower dampers open for 10 minutes or until temp drops to 115' F. Then displays Ready. When ready, load product and press green arrow to start. Total conditioning time = 22 minutes. Note: If this follows a Cookie recipe and a Cool Down cycle was run, no conditioning cycle will be needed. If this follows a Cookie recipe and no Cool Down was run, it will force a Cool Down cycle.
• 2 minutes before bake is complete	Audible alarm to alert operator. At this time they can add time to bake cycle by pressing "+1" to add one minute.
When bake is complete	Audible alarm and display shows 0:00. Touch the timer Display or open door to cancel the alarm.
 If next bake is a "proof and bake" 	 Press "Cool Down" to rapidly cool oven for next cycle. Cool down cycle is minimum 10 minutes or 115F (whichever is longer)
• If next bake is "bake only"	Oven will maintain temp at set temperature.