

## CONVEYOR OVEN



# USER MANUAL

## DELTA CONVEYOR OVEN

ED16

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## Specifications

Power	Dimensions	Weight	S/S belt width	Capacity
3300–3600W 220–230V 50/60Hz 15.7 amp	47W x 105L x 39cmH	24kg	35.5cm	16 slices of 14” pizza per hour 19 slices of 12” pizza per hour 25 slices of 9” pizza per hour

## General information

- Pizzas up to 14” diameter. Product entry and exit openings adjustable from 1 1/2” to 3” high. Variable speed, stainless steel conveyor belt. Quartz sheathed heater. Electric.
- Plug unit into correct electrical socket.
- Compact—requires only 14 1/2” of counter space and allows the unit to be placed against a wall.
- Never immerse the unit in water as damage to the unit will result and guarantee will be voided.
- The unit must not be cleaned with a high pressure jet.
- Do not touch the handle of the drawer with “HOT SURFACE” when the unit is operating.
- Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- Easy to use control panel takes the guesswork out of temperature and speed control setting.
- Variable speed and top/bottom heat control for perfect colour and texture of bread, bagels, English muffins and more.
- Extended stainless steel conveyor belt for easy loading and large warming area for higher production.
- Safe load up area with full width coated front burn guard and cool to the touch exterior.
- Smart crumb tray keeps the bread crumbs from falling under the toaster.
- Heated holding area to keep toaster at the perfect temperature.
- High limit switch prevents toaster from overheating, protecting critical component parts.



## Operating instructions

1. Turn the power to FULL power.
2. Set the conveyor speed onto 4.
3. Allow warm up time of 5 to 10 minutes.
4. Place a sample product onto the conveyor belt to test the setting.
  - a. If toasting is too light, turn conveyor speed control clockwise to a slower speed.
  - b. If toasting is too dark, turn conveyor speed control clockwise to a faster speed.

## Parts list



## Safety

- Disconnect power to the unit with the switch at the end of each day of operation
- Do not leave the unit in operation without an attendant.
- Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonise.
- Turning the temperature setting down will save energy. It will take only a few minutes for the unit to regain operating temperature.
- Preventative maintenance for this unit consists of the following recommended cleaning procedures. To keep your oven in its top operating condition, these steps should be performed on a daily, weekly or as indicated.



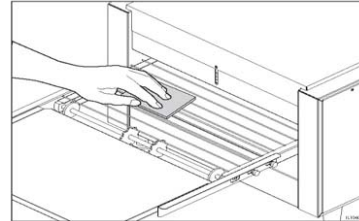
### WARNING:

Turn unit off, disconnect unit from power supply or turn power off at wall breaker, remove plug from outlet before cleaning.

### Daily cleaning instructions

1. Turn main power switch to the OFF position, disconnect unit from power source and allow to the unit to cool.
2. Using a mild detergent, wipe exterior surfaces clean with a damp cloth.
  - a. For lightly soiled build up, clean with a damp cloth.
  - b. For heavily soiled build up, use a soft damp cloth and mild detergent.

DO NOT USE CAUSTIC CLEANERS.
3. Remove the load and unload tray by lifting them out of position. Clean using mild detergent and warm water.
4. Remove each crumb tray by sliding each of them out from under the conveyor belt. Clean the crumb tray by wiping with a damp cloth and mild detergent. DO NOT USE CAUSTIC CLEANERS. Place trays in place prior to putting the unit back into operation.
5. Reconnect power.



### Weekly cleaning instructions

1. Turn main power switch to the OFF position, disconnect unit from power source and allow to the unit to cool.
2. Perform daily cleaning procedures.
3. Using a damp cloth, wipe clean the fan guard located on the in the covered box under the unit.

#### To clean the conveyor belt:

4. Reconnect power or turn power back on.
5. Switch the ON/OFF switch to the ON position and turn conveyor to its fastest setting.
6. With the conveyor turned and the crumb trays in place, take a wire grill brush or dry abrasive pad, clean the exposed surface of the conveyor belt by passing the brush or pad back and forth across the surface of the conveyor belt as the belt moves past. Continue until the entire belt is clean. Make sure the crumb tray is installed, this will minimise the amount of particles that fall into the oven.
7. When the conveyor belt is clean, take a damp cloth and wipe the conveyor, removing any loose particles on the belt's surface.
8. Remove the crumb tray by sliding out from beneath the conveyor belt. Clean the crumb tray by wiping with a damp cloth and mild detergent.

DO NOT USE CAUSTIC CLEANERS.

DO NOT RUN CONVEYOR OVEN WITHOUT CRUMB TRAYS INSTALLED.

OVERHEATING TO ELECTRICAL COMPONENTS AND PREMATURE FAILURE CAN OCCUR.

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

KEEP AWAY FROM RUNNING WATER

### Monthly cleaning instructions

1. Turn main power switch to the OFF position, disconnect unit from power source and allow to the unit to cool.
2. Perform daily cleaning procedures.

#### Removal and cleaning of the conveyor belt:

3. Heavily soiled conveyor surfaces, models locate all 3 of the master links on the conveyor belt. Follow the step 1 in Fig 1, to remove all of the master links. Models that have no master links, to remove, unhook each end of one link and bring the two ends together and unthread. Once detached, re-hook onto itself so as not to get damaged.

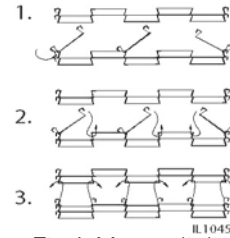


Fig 1. Master links removal & installation

4. Now that the links have been unhooked, the conveyor can now be carefully removed from the oven. Standing at one end of the oven. Starting with the end on the bottom, roll the conveyor belt until it has been totally removed. Take careful notice being sure not to damage the heater tubes and working it over the drive sprockets (see Fig. 2)
5. Clean the conveyor belt in a deep sink, caustic cleaners may be used. For a heavily soiled conveyor belt, soak overnight in hot soapy water.

NOTE: DO NOT ATTEMPT TO CLEAN THE HEATER TUBES.

6. Take this opportunity to clean and remove any loose material inside the unit. Using a mild cleaner and damp cloth, carefully wipe the inside surfaces being sure NOT to clean the heater tubes.

DAMAGE CAN OCCUR TO THE HEATER TUBES FROM IMPROPER CLEANING.

DO NOT SPRAY CLEANING SOLUTIONS INTO THE OVEN CAVITY.

7. Reinstall conveyor belt by first laying the belt along the bottom of the oven cavity making sure the hooks on the sides are facing the inside and ends of the hooks will be pointing away from the direction of the belt so not to catch on any internal components once put abck into operation. Also, being sure to properly align the belt over the conveyor drive sprockets shown in Fig.2.

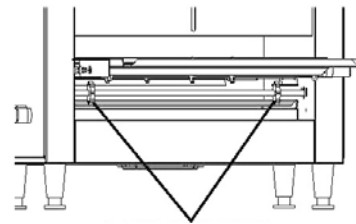


Fig 2. Conveyor Drive Sprockets

NOTE THE DIRECTION OF THE BELT.

8. Next, pull one end of the conveyor belt over the top of the sprockets (being sure to line the links up properly with the sprockets) bring the two ends together.
9. 214 models, reinstall the previously removed master links as shown in step 2 & 3 in Fig 1. 210 models, unhook the last link of the conveyor, farthest away from you and re-thread through the other end and reconnect back onto itself.
10. Examine the oven to assure proper installation, once satisfied, install crumb trays if you have not done so.

DO NOT OPERATE UNIT WITHOUT CRUMB TRAY INSTALLED.

11. Reconnect oven to power supply and check for proper operation.

## Maintenance procedures

### A. Replacing heater tubes:

1. Disconnect power source.
2. Remove the top cover panel. By removing the truss head screws. Pull the top cover panel out slightly.
3. Remove each heater tube wires which are requiring replacement from its terminal block connection. One tube at a time.
4. Remove heater tube retainer by removing retainer screws with washer.
5. Gently, pull defective heater tube out of the unit.
6. Gently, put new heater tube into unit.
7. Replace heater tube retainers.
8. Reconnect the heater tube wires to the terminal block.
9. Install top cover panel.

### B. Replacing fan motor:

1. Disconnect power source.
2. After unit has cooled, remove the crumb tray and turn unit over so the bottom is facing upward. Never place unit on its side.
3. Unplug power supply cord from the fan motor.
4. Remove screws which hold fan motor and grill to the control box cover and remove fan.
5. Once removed, clean fan grill and control box cover using warm soapy water.
6. Put replacement motor and grill in place and secure to control box cover with screws previously removed.
7. Reconnect power supply cord to fan motor.
8. Replace back panel and enclosure.
9. Connect unit to power source, reinstall the crumb tray and test unit for proper operation.

### C. Replacing belt drive motor:

1. Disconnect power source.
2. After unit has cooled, remove the crumb tray and turn unit over so the bottom is facing upward. Never place unit on its side.
3. Remove the control box cover which contains the fan motor.
4. Remove the cover that will expose the drive chain and sprockets.
5. Remove the sprockets from motor shaft, using an Allen wrench and loosening the set screw.
6. Remove the wire from terminal block connecting the drive motor to the internal wiring.
7. Remove screws holding motor in place and remove motor from unit.
8. Put new motor in place and attach loosely with mounting screws.

9. Replace sprocket on motor shaft.

NOTE: THE TWO SPROCKETS MUST LINE UP FLUSH WITH EACH OTHER, SO THE CHAIN DOES NOT TWIST DURING OPERATING. THE HUB GETS INSTALLED CLOSEST TO THE MOTOR.

10. Slide motor unit the drive chain has about 1/8" slack when lightly pushed at the centre of its top open run (See chain tensioning illustration).

11. Tighten screw to secure motor.

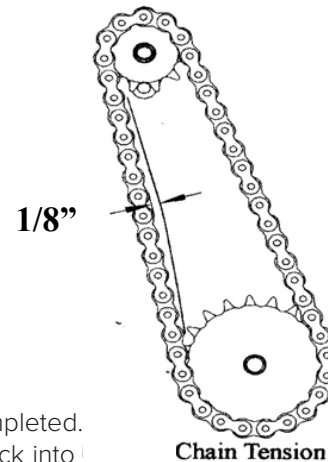
12. Rewire leads.

13. At this time you may plug unit in and test for proper operation prior to re-installing panel and turning unit back over onto its feet.

14. If unit is working correctly, turn unit off and unplug unit completed.

15. Re-install side panels and control box cover. Place unit back into install the crumb tray.

16. Connect unit to power source and test unit for proper operation.



**Chain Tension**

**D. Cleaning air intake once a week:**

1. Disconnect power source.
2. Place unit upside down. NOTE: you may damage the heater tubes, by placing unit on its side.
3. Use a vacuum cleaner and/or a damp cloth to clean the air intake. The procedure should be done at least once a week.

**E. Lubricate the chain and sprocket every month:**

1. Disconnect power source.
2. Remove the panel which exposes chain drive.
3. Using an extreme pressure, synthetic chain lubricant with a temperature range up to 400°F. Apply liberally onto chain and sprockets.
4. Replace panel, reconnect power source and test unit.

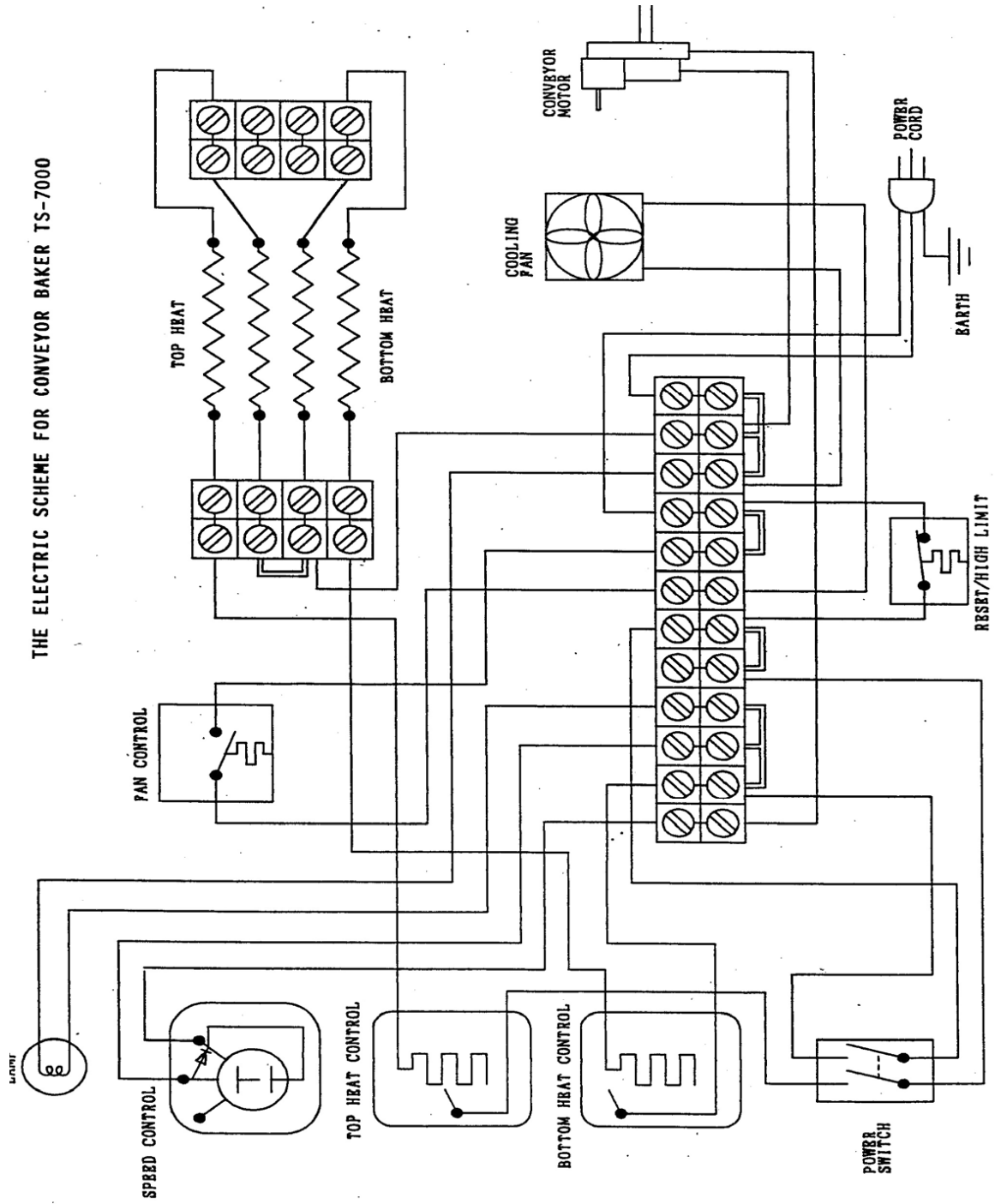


### Baking speeds

Product	Top Heat	Bottom Heat	Belt Speed
Pizza 12" Blanched	149°C	204°C	6 minutes
Meat and Cheese Sandwich	232°C	149°C	4 minutes
Meatballs	260°C	177°C	2 minutes
Bagel (Open)	260°C	204°C	2 minutes
1 oz Cookies	94°C	121°C	10 minutes
Garlic Bread (Lightly Seasoned)	260°C	260°C	2 minutes
Fish Sizzle Platter	204°C	260°C	6 minutes

### Temperature range

Dial Knob for Heating Element		Temperature Range °C
Dial Knob on Upper Heater	Dial Knob on Bottom Heater	
1	1	70–90°C
2	2	90–110°C
3	3	130–140°C
4	4	140–155°C
5	5	155–180°C
6	6	185–205°C
7	7	205–220°C
8	8	240–260°C
9	9	250–260°C
10	10	250–260°C



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## Spare parts

Parts Number	Parts Name	Notes
70001	Cover	
70002	Top airflow plate	
70003	Top insulation plate	
70005	Back panel	
70006	Crumb tray	
70024	Fan	
70025	Motor	
70026	4P On/Off switch	
70028-1	EGO 250C	
70028-2	EGO 320C	
70029	Knob	
70033	Neon lamp	
70037	Thermostat 36th F65	
70038	Heating element	
70045	Heat limit reset	
70048	Power cord	
70049	Terminal block	
70061	Drive gear 11	
70062	Drive gear 17	
70072	Conveyor belt	