

Radiant Countertop Conveyor Ovens

Models:

177CNVROV10A	120V • 1880W
177CNVROV14B	208V • 3300W
177CNVROV14D	240V • 3600W

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.

Note:

Please read instructions thoroughly. Indoor use only.

Table of Contents

Critical Information	2
Specifications	2
Hazard Statements	3
Initial Setup	6
Assembly	6
Installation	7
Cleaning	8
Controls	8
Operation	9
Troubleshooting	10

Critical Information

- **Proteins:** Cooking fatty foods like proteins will affect the longevity of this conveyor oven.
- **Crumb Tray Cleaning:** Frequently clean the crumb tray to stop excess buildup that can affect the taste of the food. Follow the instructions in the Cleaning section (page 8) to properly complete cleaning.

Specifications

Model	177CNVROV10A	177CNVROV14B	177CNVROV14D
Voltage	120V	208V	240V
Power	1880W	3300W	3600W
Length	40 ⁵ / ₈ "	40 ⁵ / ₈ "	40 ⁵ / ₈ "
Width	17"	20"	20"
Height	19 ⁵ / ₁₆ "	19 ⁵ / ₁₆ "	19 ⁵ / ₁₆ "
Speed	Adjustable		



CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

Hazard Statements

Symbols



Warning - To prevent personal injury.



Caution - Hot surface, burn risk.



Caution - Hot



Caution - Shock



Grounding

Electrical Hazards

WARNING – Electric Shock (Liquid Entry)

- Water and other liquids entering the inside of the equipment can create electrical hazards.
- Keep water and other liquids from entering the inside of the equipment.
- Do not allow any liquid to penetrate the equipment's exterior.
- Liquid inside the equipment could cause an electrical shock.

WARNING – Electric Shock (Spray Cleaning)

- Direct application of liquids to the unit can damage electrical components.
- Do not spray water or cleaning products directly onto the unit.
- Avoid using spray bottles or pressurized cleaning systems on the equipment.
- Liquid could contact the electrical components and cause a short circuit or electrical shock.

WARNING – Electrical Hazard / Fire Hazard (Power Cord)

- Damaged or modified power cords create significant electrical risks.
- Do not use equipment if the power cord is damaged or has been modified.
- Avoid using equipment with frayed, cracked, or otherwise compromised power cords.
- Using equipment with a damaged or modified cord could result in electric shock, fire, or injury.

WARNING – Electrical Hazard / Fire Hazard (Hot Surfaces)

- Power cords contacting hot surfaces may have their insulation compromised.
- Ensure that the power supply cord does not come into contact with hot surfaces.
- Avoid routing power cords near or across heating elements or hot components.
- Contact with hot surfaces could damage the cord and result in fire or electric shock.

WARNING – Electrical Hazard (Cleaning with Water)

- Improper cleaning methods can introduce water to electrical components.
- This appliance should not be cleaned with a water jet or immersed in water.
- Avoid using pressure washers, sink immersion, or direct water application for cleaning.
- Cleaning with a water jet or immersing the appliance could cause damage or an electrical hazard.

WARNING – Electric Shock (Cleaning)

- Cleaning the unit while it is connected to power creates shock hazards.
- Ensure that the unit is disconnected from the power supply before cleaning.
- Avoid cleaning the appliance while it is plugged in or still connected to power.
- Failure to disconnect power before cleaning could result in electric shock.

CAUTION – Fire and Electric Shock (Cord Replacement)

- Non-original replacement cords may not meet safety specifications.
- Replace only with manufacturer's cord set.
- Avoid using generic or non-approved replacement power cords.
- Increased risk of fire or electric shock may result from using incorrect cord sets.

Burn Hazards

WARNING – Hot Surfaces (Operation)

- The oven contains surfaces that reach high temperatures during normal operation.
- Take care when operating the unit, as there will be hot surfaces.
- Avoid touching the exterior of the unit during and immediately after operation.
- Contact with hot surfaces can cause serious burns.

WARNING – Residual Heat

- Equipment may remain hot after power indicators are off.
- Be aware that the equipment may be hot, even though the pilot light is not on.
- Avoid assuming the unit is cool simply because indicators are off.
- Touching the equipment when it is hot could result in burns.

WARNING – Hot Surfaces (Maintenance)

- Immediate cleaning or maintenance can lead to contact with hot surfaces.
- Allow the unit to cool for 30 minutes before cleaning or performing maintenance.
- Avoid cleaning the unit immediately after operation.
- Failing to allow the unit to cool could result in burns from hot surfaces.

General Safety

WARNING – Injury Risk (Children)

- Children may not understand equipment hazards and may be injured.
- Supervision is necessary when the appliance is used near children.
- Do not allow children near operational equipment without close supervision.
- Failure to supervise children near the appliance could result in injury.

WARNING – Unattended Operation

- Unattended equipment may develop hazards without timely intervention.
- Do not operate unattended.
- Avoid leaving the unit running without someone present to monitor it.
- Operating the unit unattended could lead to hazards occurring without timely intervention.

WARNING – Malfunction Risk

- Damaged or malfunctioning equipment presents multiple hazards.
- Do not operate if the equipment has been damaged or is malfunctioning in any way.
- Avoid attempting to use equipment that shows signs of damage or improper operation.
- Operating damaged or malfunctioning equipment could result in injury, fire, or further damage.

WARNING – Injury Risk (Instructions)

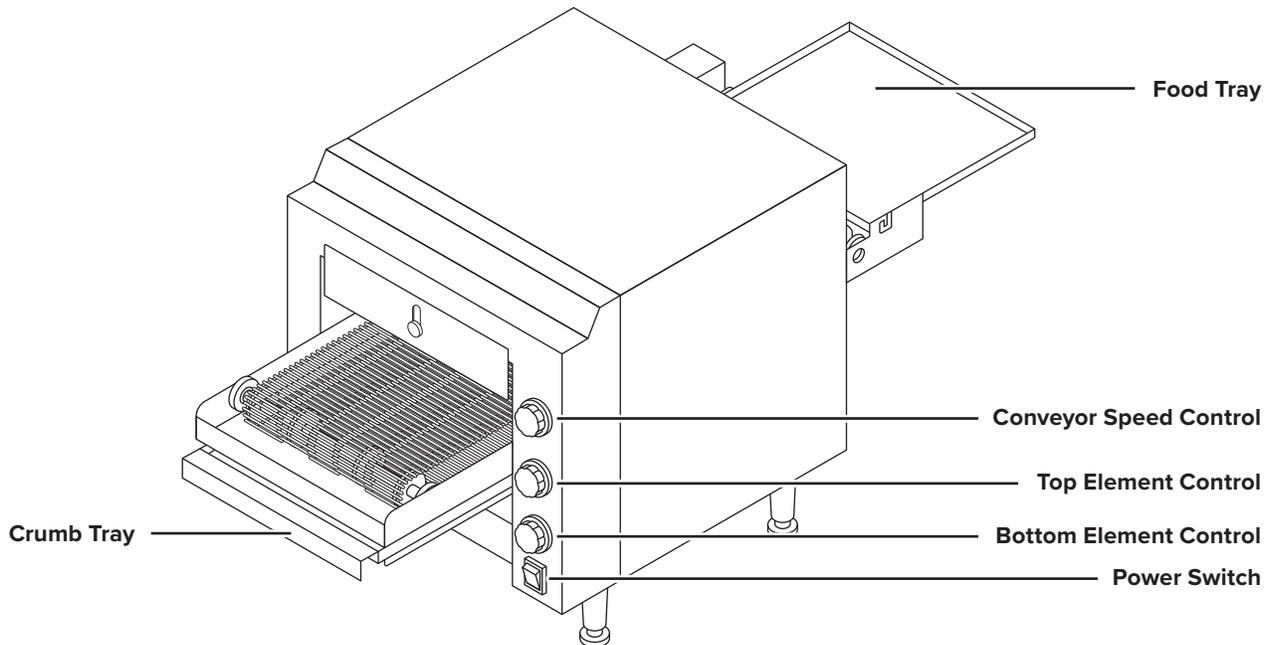
- Lack of proper understanding increases risk of injury.
- Read all instructions before use.
- Avoid operating the equipment without first reviewing all safety information.
- Failure to follow these precautions could result in injury to yourself and others.

Initial Setup

- **Inspect the Packaging:** Examine the unit's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:** Open the packaging with care.
 - Use scissors or a box cutter to cut open the box.
 - Ensure you do not damage the unit or its components.
 - If any damage is noticed, contact customer service immediately.
- **Placement**
 - Place the unit on a stable surface near an electrical outlet.
 - Level placement is crucial for the unit to work effectively.
 - **CAUTION** - To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 4" beyond the equipment on all sides.

Assembly

Parts Diagram

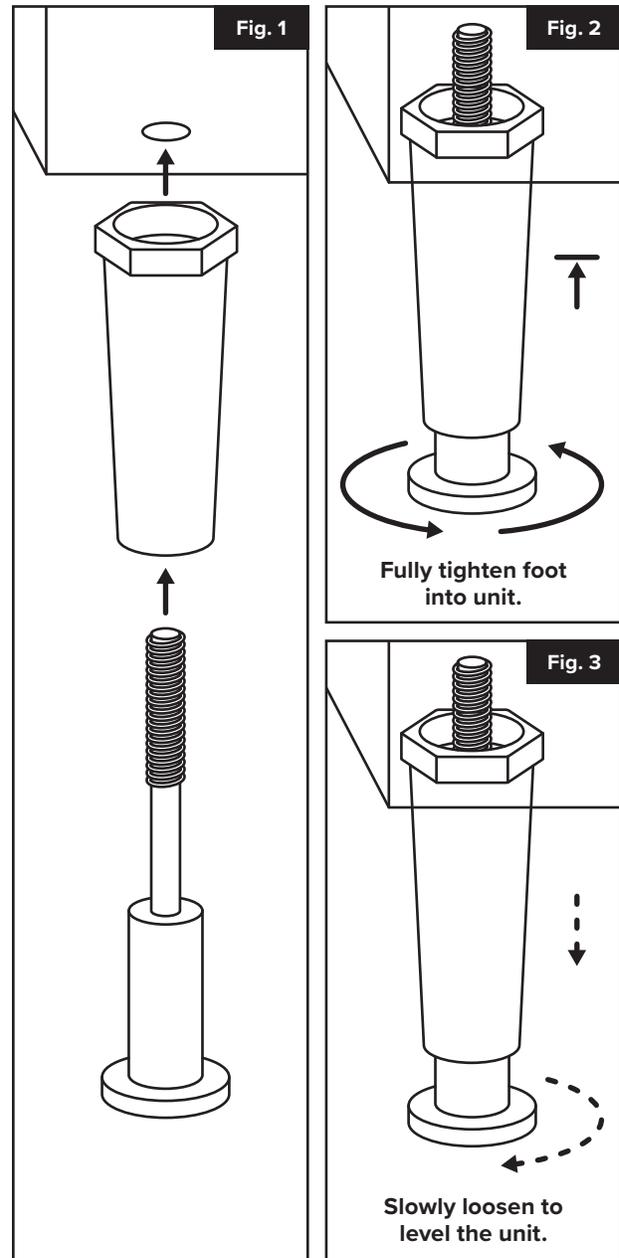


Parts Assembly

- **Feet Installation (Fig. 1-3):** The feet come detached from the unit during shipping. To attach the feet, safely elevate the unit and screw the feet into the corners of the unit as shown. Be careful not to cross thread the feet.
- **Food Tray:** Align the tabs on the food tray with the notches in the oven body. Slowly lower into place and make sure both tabs are in place.

Installation

- **Professional Installation:**
This equipment requires professional installation by a certified and insured food service technician or electrician.
- **Dedicated Electrical Connection:**
 - **Dedicated Circuit (120V Unit):**
Use only a GFCI dedicated circuit to power this equipment.
 - **Dedicated Connection (208/240V Units):**
This equipment requires a dedicated circuit and wiring that meets the requirements found on the data plate.
 - **No Extension Cords:** Do not power this equipment using an extension cord.



Cleaning

- **Caution**
 - **Hot Surfaces:** Allow the unit to cool completely before removing any components or cleaning.
- **Crumb Tray (Fig. 4)**
 - **Remove Tray:** Grip the front lip and pull toward you to remove the crumb tray.
 - **Empty Daily:** Empty crumbs daily for proper maintenance.
 - **Wash as Needed:** Clean using a dishwasher or a 3-sink method when necessary.
- **Conveyor Belt**
 - **Turn Off Heating Elements:** Ensure heating elements are off before cleaning.
 - **Set Speed to Fast:** Run conveyor at fast speed and wipe buildup with a damp cloth.
 - **Remove Burnt Residue:** Use a soft bristle brush for stubborn, burnt-on buildup.
- **Exterior Surfaces**
 - **Clean Surfaces:** Wipe exterior with stainless steel cleaner and a soft cloth.
 - **Avoid Submersion:** Do not submerge or hose down the unit to prevent damage.

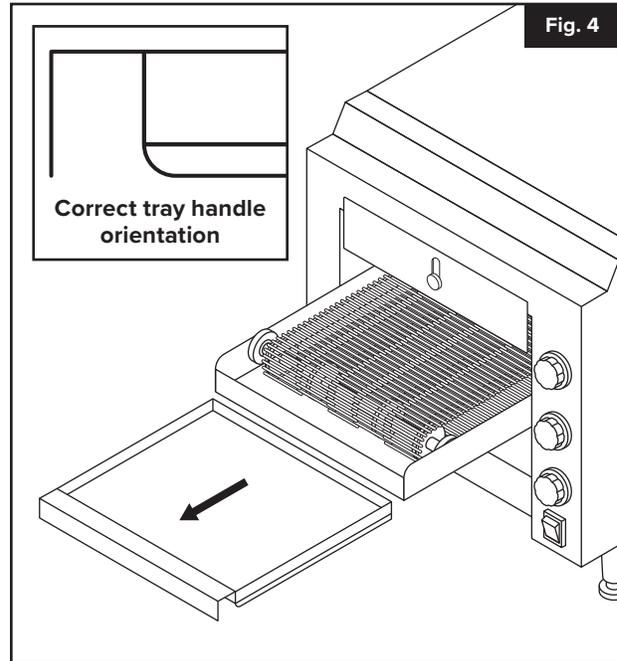


Fig. 4

Controls

(Fig. 5)

- **Conveyor Speed:** This controls the speed of the conveyor belt. Adjusting this will change the 'cook time' of the product.
- **Top Element:** This controls the set temperature range of the top element. Adjust as need to cook the top side of the product.
- **Bottom Element:** This controls the set temperature range of the bottom element. Adjust as needed to cook the bottom side of the product.
- **Power Switch:** This controls if the unit is actively on. When not in use, switch the unit off to save power.

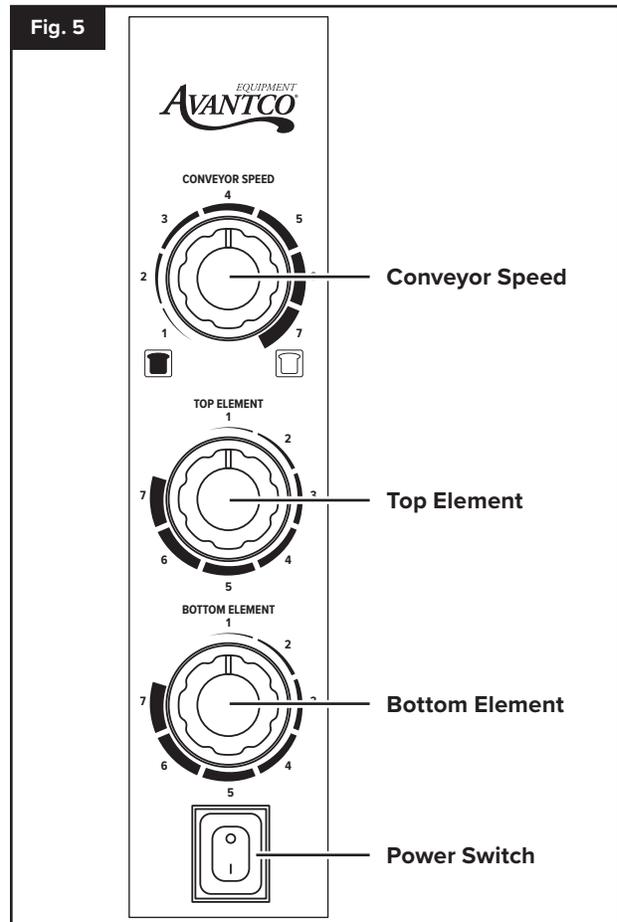


Fig. 5

Operation

- **Check Power:** Confirm that the unit is receiving power by the main switch being lit.

Preheating and Initial Testing

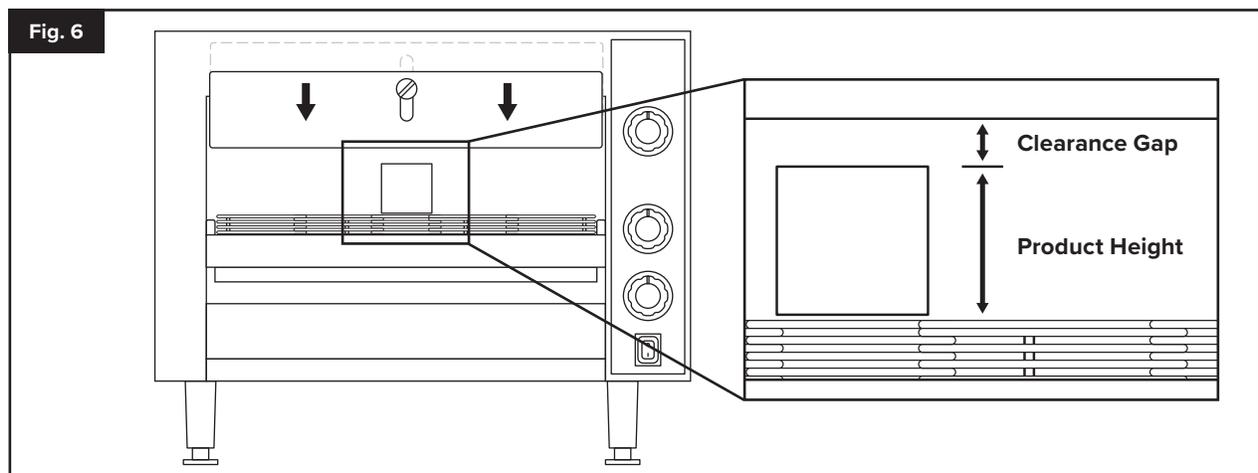
- **Preheating:** Allow the oven to preheat for 12-15 minutes before loading product.
- **Test Baking:** Try baking two pieces of bread to assess color degree for conveyor speed adjustment.
- **Color Adjustment:** Turn knob clockwise from color circle for deeper color, using scale larger than 3 (deeper color circle and larger scale value produces slower conveyor speed and deeper bread color).

Calibrating (repeat for all types of food that will be cooked):

- **Test Product:** Insert 1 example of the test product and run it through on medium settings (between 3 and 4).
- **Results:** Based on the results of the cooking on the top, bottom, and doneness, adjust based on the following controls:
 - **Time:** Adjust the conveyor speed up to decrease the cooking time or decrease the speed to increase the cooking time.
 - **Bottom:** If burnt or overcooked, lower the temperature of this element. Turn off completely if bottom cooking is not needed.
 - **Top:** If burnt or overcooked, lower the temperature of this element. Turn off completely if top cooking is not needed.

Regular Operation:

- **Preheating:** Allow the unit 10-12 minutes to properly preheat. This time allows the cooking chamber to properly reach temperature.
- **Adjust the Shutter:** Adjust the shutter so it is only above the top of the food (Fig. 6).
- **Loading:** Load items one at a time and do not stack. Allow at least a couple of inches between items to allow proper airflow.
- **Finished Product:** Retrieve cooked product from the food tray on the rear of the oven.
- **Shut Down:** When not in use, power off the oven using the main power switch.



Troubleshooting

Problem	Possible Cause	Solution
Power is connected and the heating indicator is on, but it does not heat up.	The thermostat is defective.	Replace the thermostat.
	At least one of the heating elements burns out.	Replace the burnt-out element.
The heating indicator is on, but the temperature keeps rising without control even after adjusting the thermostat.	The thermostat is malfunctioning.	Replace the thermostat.
Power is connected and heating is normal, but the indicator is not on.	The indicator is damaged.	Replace the indicator.
The indicator is not on, and the appliance does not heat up.	The power supply is abnormal or disconnected.	Check the power supply and its connection.
	The fuse is burnt out.	Replace the fuse.