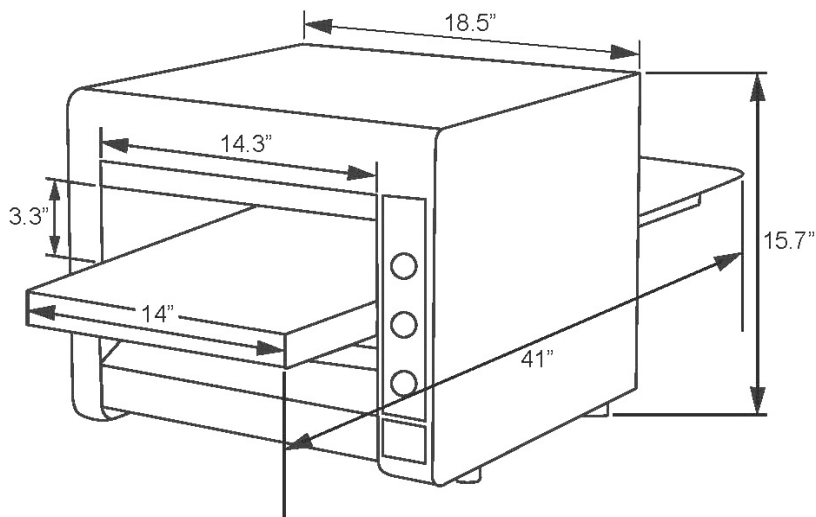




OPERATING INSTRUCTIONS CLEANING & MAINTENANCE

**Model No.: C1418E Countertop
Conveyor Pizza Oven**



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Conveyor Pizza Oven

Model No.: C1418E

Watts : 3600W

Voltage : 220-240V 50/60Hz

Dimension: 41" L x 18,5" W x 15.7" H

Weight : 53 lbs

AMP : 15.Amp

S/S belt width: 14 in.

Capacity : 16 slices of 14" Pizza for per hour

19 slices of 12" Pizza for per hour

25 slices of 9" Pizza for per hour



- Pizzas up to 14" diameter. Product Entry and Exit openings adjustable from 1 1/2" to 3" high. Variable speed, S/S conveyor belt. Quartz sheathed heater. Electric.
- Plug unit into correct electrical socket.
- Compact-requires only 14-1/2" of counter space and allow the unit to be placed against a wall.
- Never immerse the unit in water as damage to the unit will result and the guarantee will be void.
- The unit must not be cleaned with a high pressure jet.
- Do not touch the handle of 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 guestwork out of temperature and speed control setting.
- Variable speed and top/bottom heat control for perfect color 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.
- Hi-limit switch prevents toaster from overheating protecting critical component parts.

OPERATING INSTRUCTION

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

INSTRUCTION OF CLEAN MAINTENANCE FOR C1418E



OPERATING AND 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 carbonize.

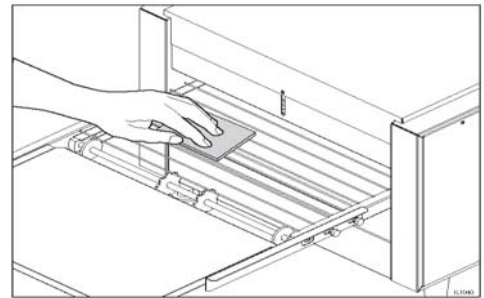
Turning the temperature setting down will save energy. It will take only a few minutes for the unit to regain operating temperature.

Preventive 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.

TURN UNIT OFF, DISCONNECT UNIT FROM POWER SUPPLY OR TURN POWER OFF AT WALL BREAKER, REMOVE PLUG FROM OUTLET.

DAILY

1. Turn main power switch to the OFF position, Disconnect unit from power source and allow 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 & 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 crumb trays by wiping with a damp cloth and mild detergent. **DO NOT use caustic cleaners.** Place trays in place prior to putting unit back into operating.
5. Reconnect power.



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WEEKLY

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

CLEAN 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 on and the crumb trays in place, take a wire grill brush or dry abrasive pad, clean the exposed surface of 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 minimize the amount of particles that fall into the oven.
7. When the conveyor belt is clean, take a damp cloth and wipe the onveyor, removing any loose particles on the belt surface.
8. Remove the crumb trays by sliding out from beneath the conveyor belt. Clean the crumb trays by wiping with a damp cloth and mild detergent.

DO NOT USE CAUSTIC CLEANERS.

DO NOT RUN CONVEYOR OVEN WITHOUT CRUBM TRAYS INSTALLED.

OVERHEATING TO ELECTRICAL COMPONENTS AND PREMATURE FAILUURE CAN OCCURE.

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

1. Turn main power switch to the OFF position.
Disconnect unit from its power source and allow to cool.
2. Perform daily & weekly cleaning procedures.

REMOVAL & CLEANING CONVEYOR BELT

3. Heavily soiled conveyor surfaces, models locate all 3 of the master links on the conveyor belt. Followthe step 1 in Fig 1, to remove all of the master links. models have no master links, to remove, unhook each end of one link and bring the two ends together, and unthread. Once detached, re-hook into itself so not to get damaged.
4. Now that the links have been unhooked, the conveyor can now be carefully removed from the oven. Syanding 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 Figure 2.).
5. Clean conveyor belt in deep sink, caustic cleaners may be used. For a heavy soiled conveyor belt, soak over night in hot soapy water.

NOTE: DO NOT ATTEMPT TO CLEAN THE HEATER TUBES.

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

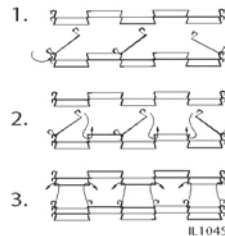


Fig 1. Master Links
Removal & Installation



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**DAMAGE CAN OCCUR TO THE HEATER TUBES FROM IMPROPER CLEANING. DO NOT
SPRAY CLEANING SOLUTIONS INTO 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 back into operating. Also, being sure to properly align the belt over the conveyor drive sprockets shown in Fig 2.

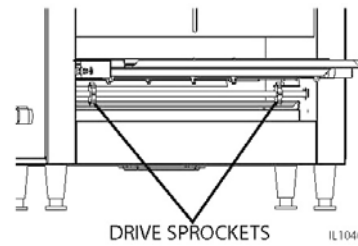


Fig 2. Conveyor Drive Sprockets

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. 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 rethread 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 TRAYS 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 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.
10. Connect unit to power source and test unit for proper operation.

B. REPLACING FAN MOTOR

1. DISCONNECT POWER SOURCE.
2. After unit has cooled, remove the crumb tray, and turn unit over so this bottom is facing upward. Never place unit on its side.
3. Unplug power supply cord from 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.

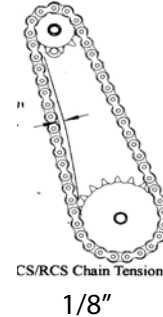


**Model No.: C1418E Countertop
Conveyor Pizza Oven**

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 ANY DURING OPERATING. ALSO 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 center 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 reinstalling panel and turning unit back over onto its feet.
14. If unit is working correctly, turn unit off and unplug unit completed.
15. Reinstall side panels and control box cover. Place unit back into its upright position. Reinstall the crumb tray.
16. Connect unit to power source and test unit for proper operation.

D. CLEANING AIR INTAKE ONCE A WEEK.

1. DISCONNECT POWER SOURCE.
2. Place unit upside down. NOTE: you may damaged 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 & SPROCKETS EVERY MONTHS

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 400F. Apply liberally onto chain and sprockets.
4. Replace panel, reconnect power source and test unit.



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TEMPERATURE SETTINGS AND TIMES

<u>Setting</u>	<u>Temperature</u> (Top and Bottom Heat)	<u>Time</u> (Minutes - Seconds)
<u>Dial 1</u>	<u>70-90°C / 158-194°F</u>	<u>1 Minute - 20 Seconds</u>
<u>Dial 2</u>	<u>90-110°C / 194-230°F</u>	<u>1 Minute - 45 Seconds</u>
<u>Dial 3</u>	<u>130-140°C / 266-284°F</u>	<u>3 Minutes - 30 Seconds</u>
<u>Dial 4</u>	<u>140-155°C / 284-311°F</u>	<u>4 Minutes - 20 Seconds</u>
<u>Dial 5</u>	<u>155-180°C / 311-356°F</u>	<u>5 Minutes - 5 Seconds</u>
<u>Dial 6</u>	<u>185-205°C / 365-401°F</u>	<u>5 Minutes - 45 Seconds</u>
<u>Dial 7</u>	<u>205-220°C / 401-428°F</u>	<u>6 Minutes - 35 Seconds</u>
<u>Dial 8</u>	<u>240-260°C / 464-500°F</u>	<u>7 Minutes - 45 Seconds</u>
<u>Dial 9</u>	<u>250-260°C / 482-500°F</u>	<u>8 Minutes - 50 Seconds</u>
<u>Dial 10</u>	<u>250-260°C / 482-500°F</u>	<u>10 Minutes - 5 Seconds</u>

RECOMMENDED COOKING TIMES

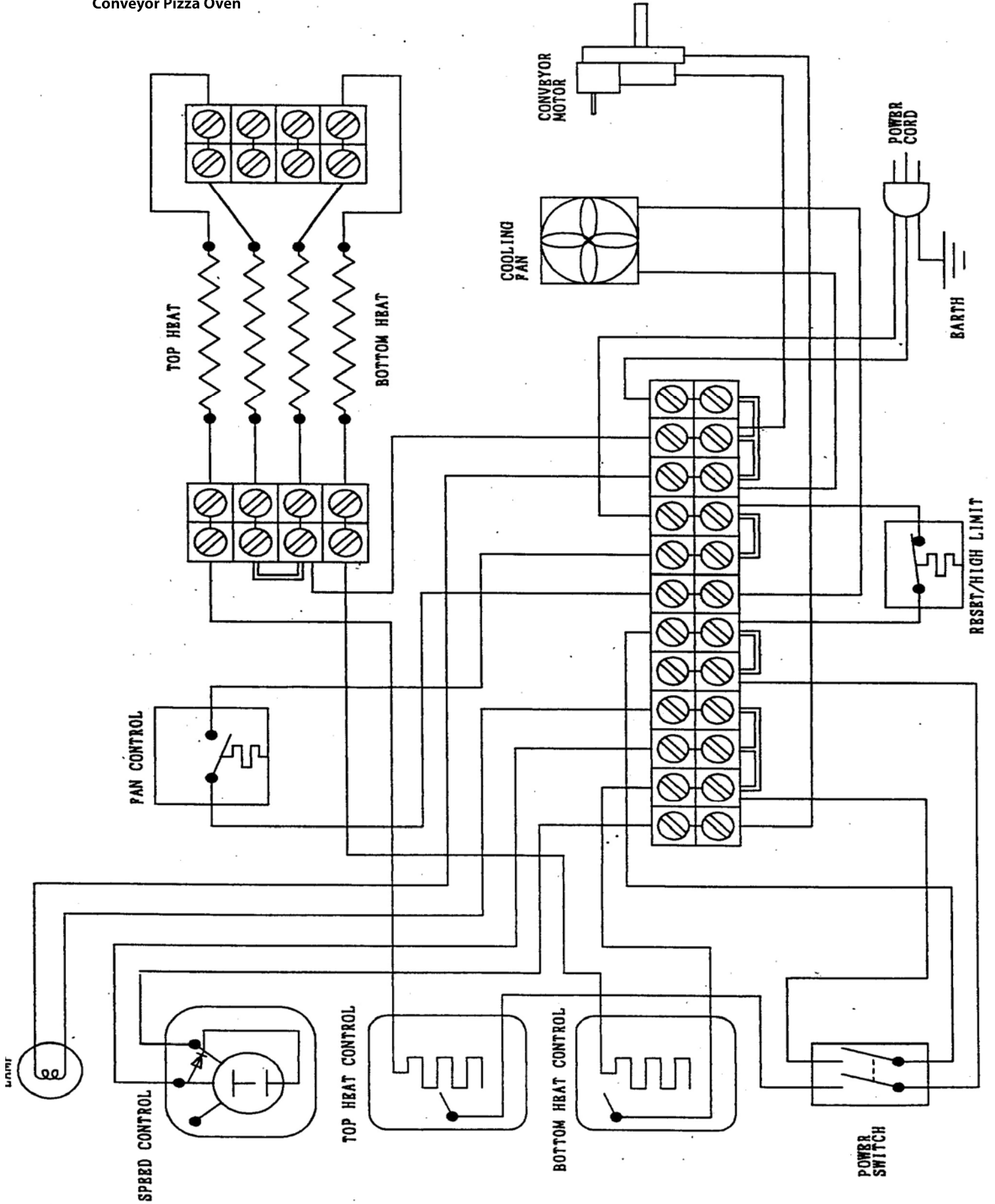
<u>Product</u>	<u>Top Heat</u>	<u>Bottom Heat</u>	<u>Belt Speed</u>
<u>Pizza 12" Blanched</u>	<u>300°F / 148.9°C</u>	<u>400°F / 204.4°C</u>	<u>6 minutes</u>
<u>Meat and Cheese Sandwich</u>	<u>450°F / 232.2°C</u>	<u>300°F / 148.9°C</u>	<u>4 minutes</u>
<u>Meatball</u>	<u>500°F / 260°C</u>	<u>350°F / 176.7°C</u>	<u>2 minutes</u>
<u>Bagel (open)</u>	<u>500°F / 260°C</u>	<u>400°F / 204.4°C</u>	<u>2 minutes</u>
<u>1 oz. cookies</u>	<u>200°F / 93.3°C</u>	<u>250°F / 121.1°C</u>	<u>10 minutes</u>
<u>Garlic Bread Lightly Seasoned</u>	<u>500°F / 260°C</u>	<u>500°F / 260°C</u>	<u>2 minutes</u>
<u>Fish Sizzle Platter</u>	<u>400°F / 204.4°C</u>	<u>500°F / 260°C</u>	<u>6 minutes</u>

NOTE: TEMPERATURE SETTINGS AND ABOVE COOKING TIMES MAY VARY ACCORDING TO PRODUCT



Wiring Diagram for C1418E

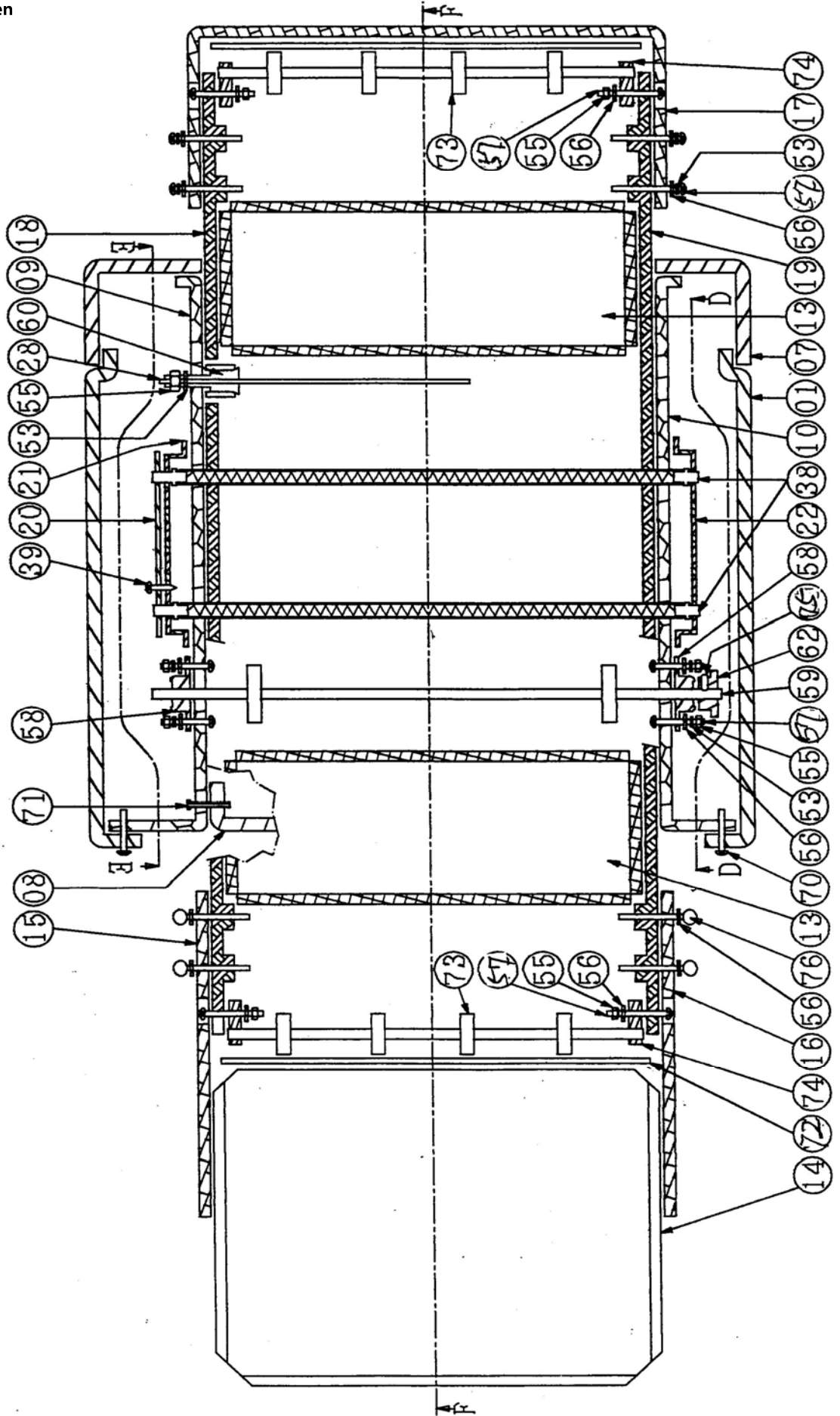
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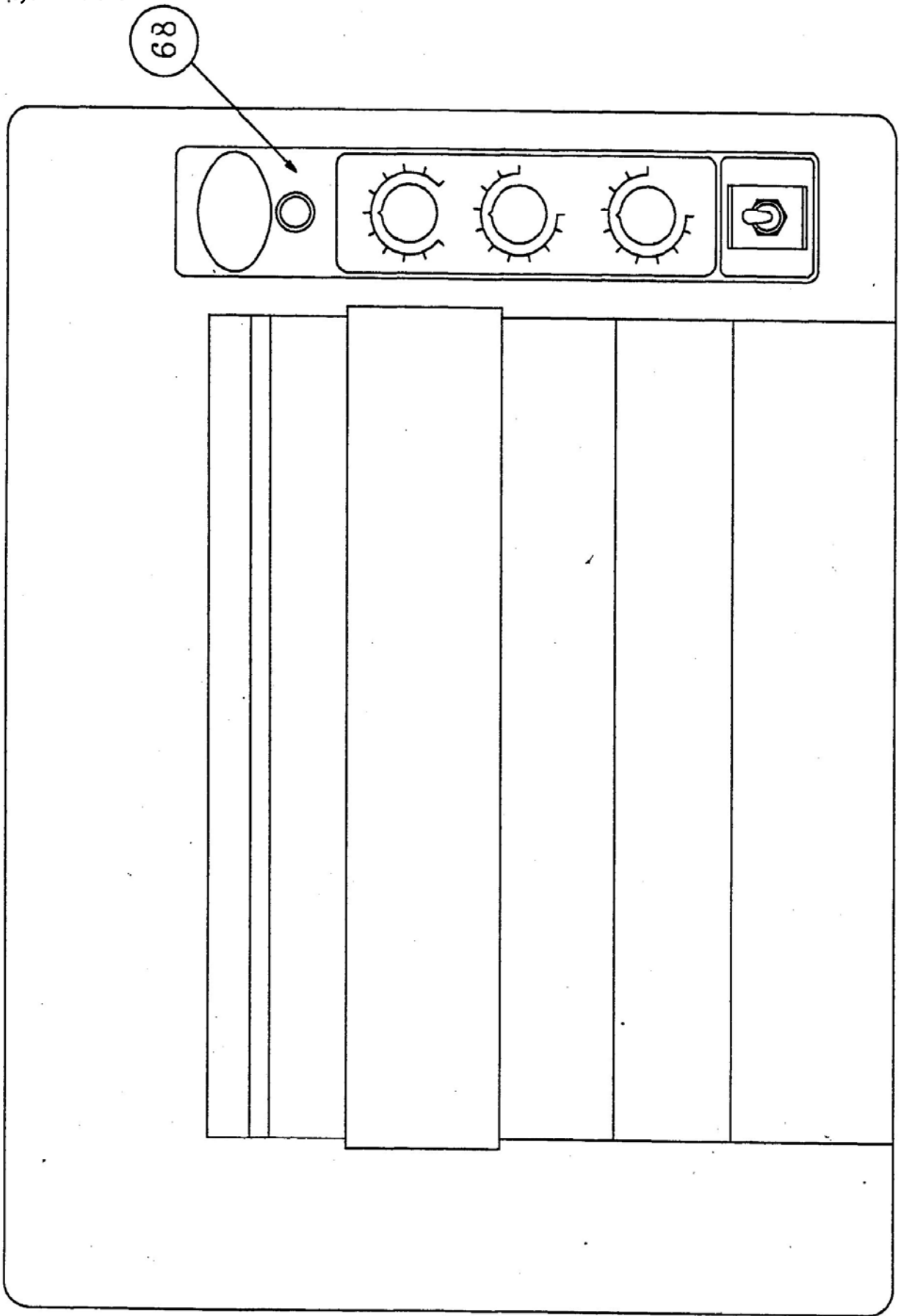
Diagram for C1418E



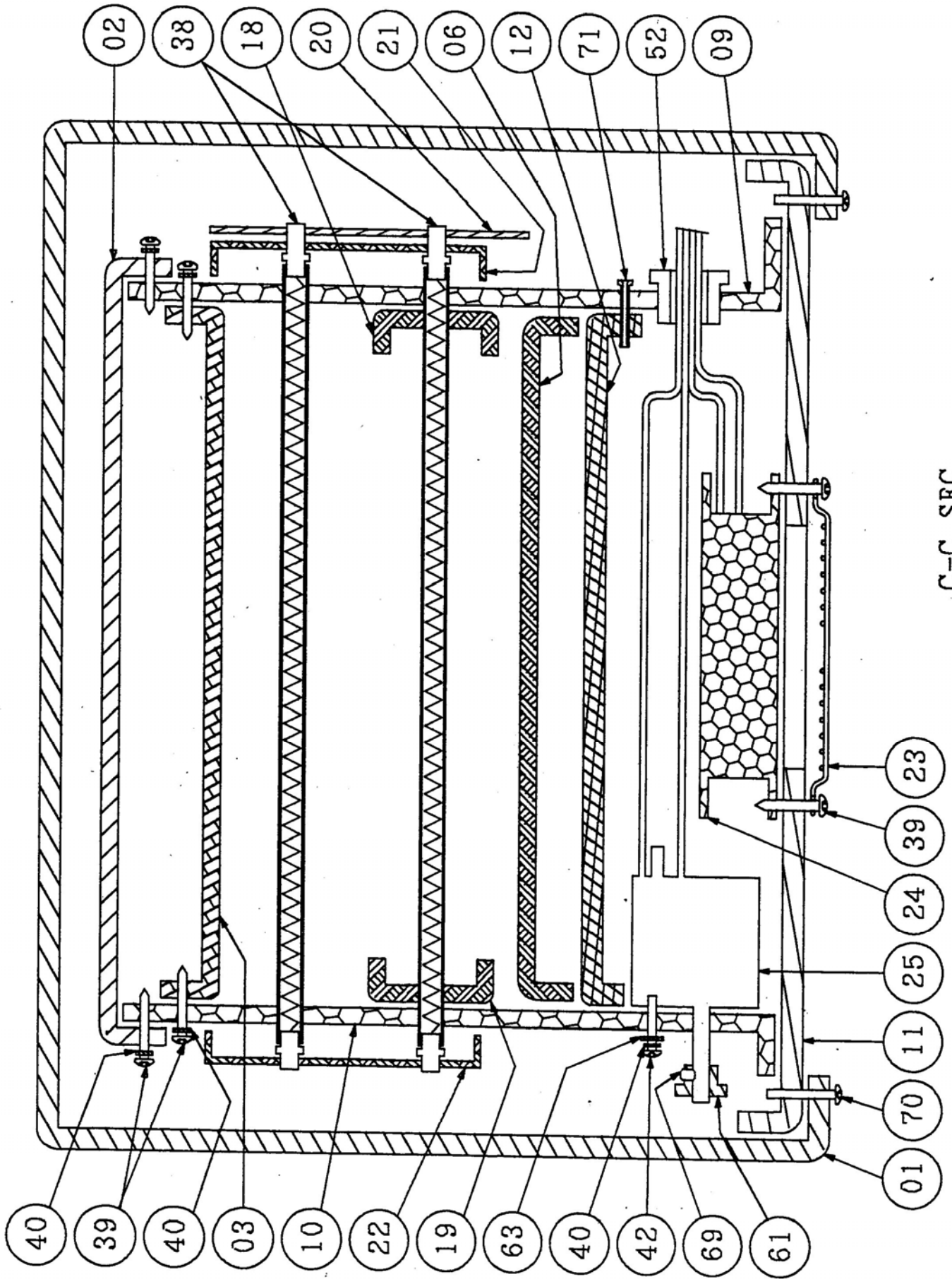
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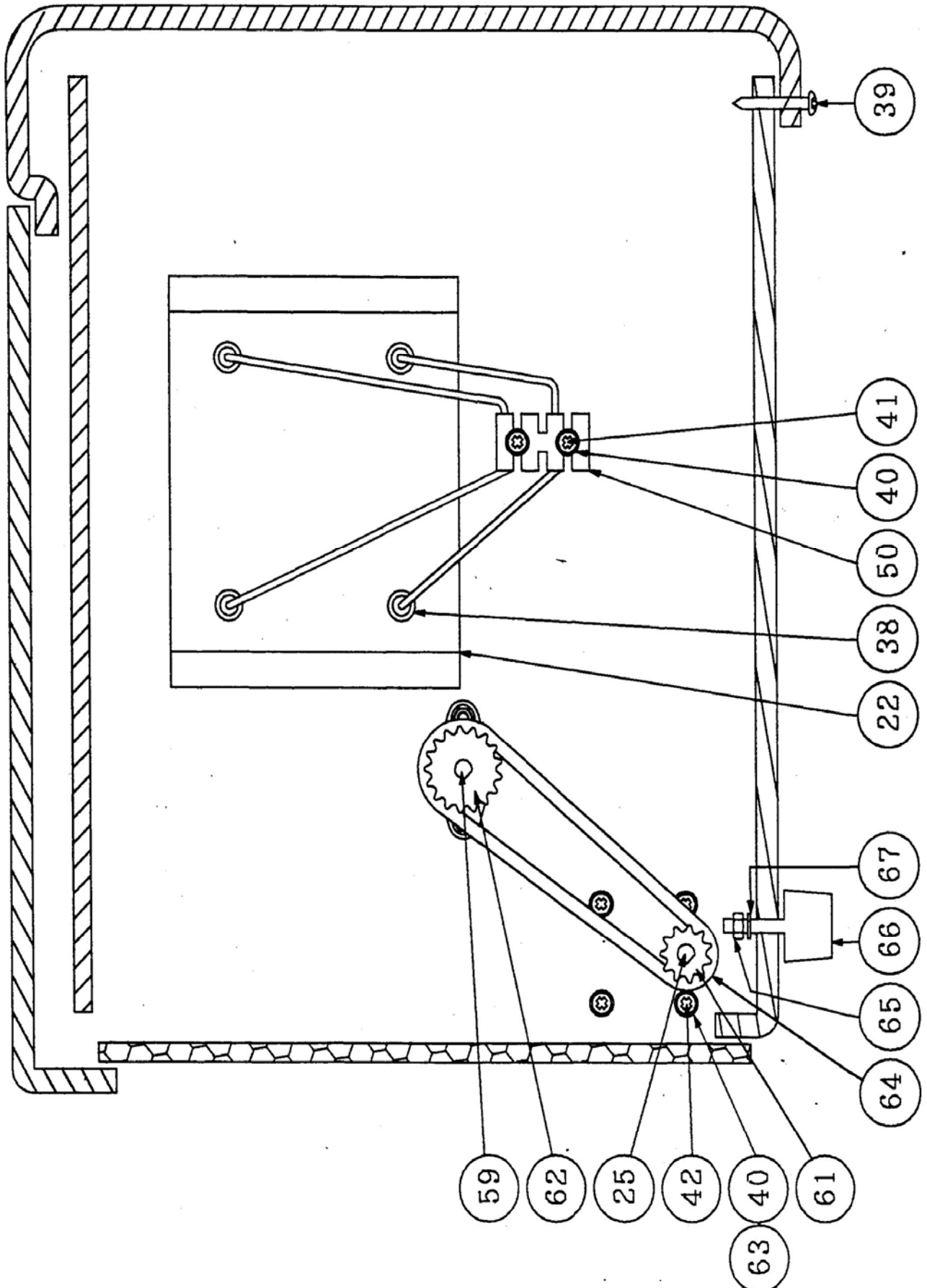
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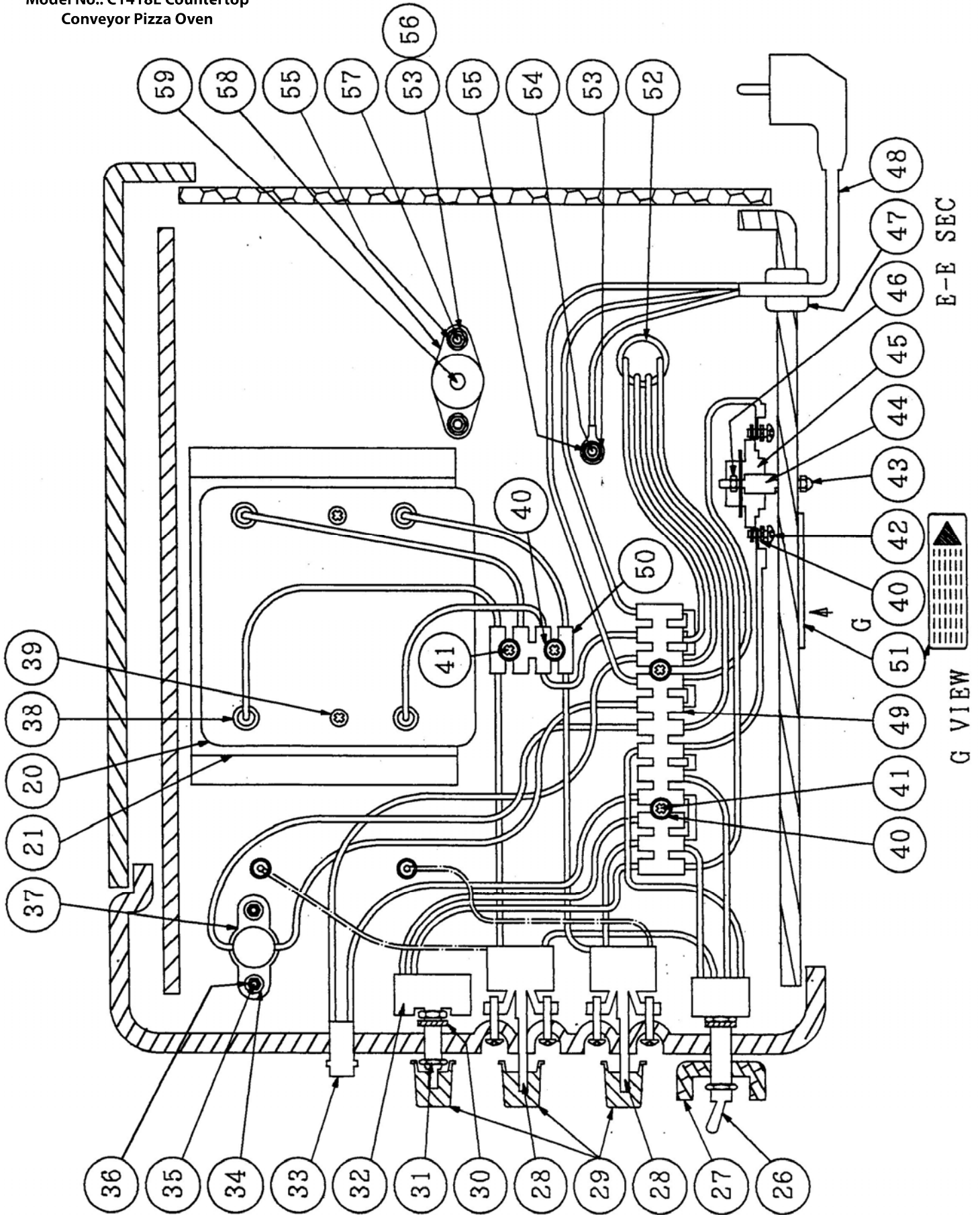
B VIEW



C-C SEC

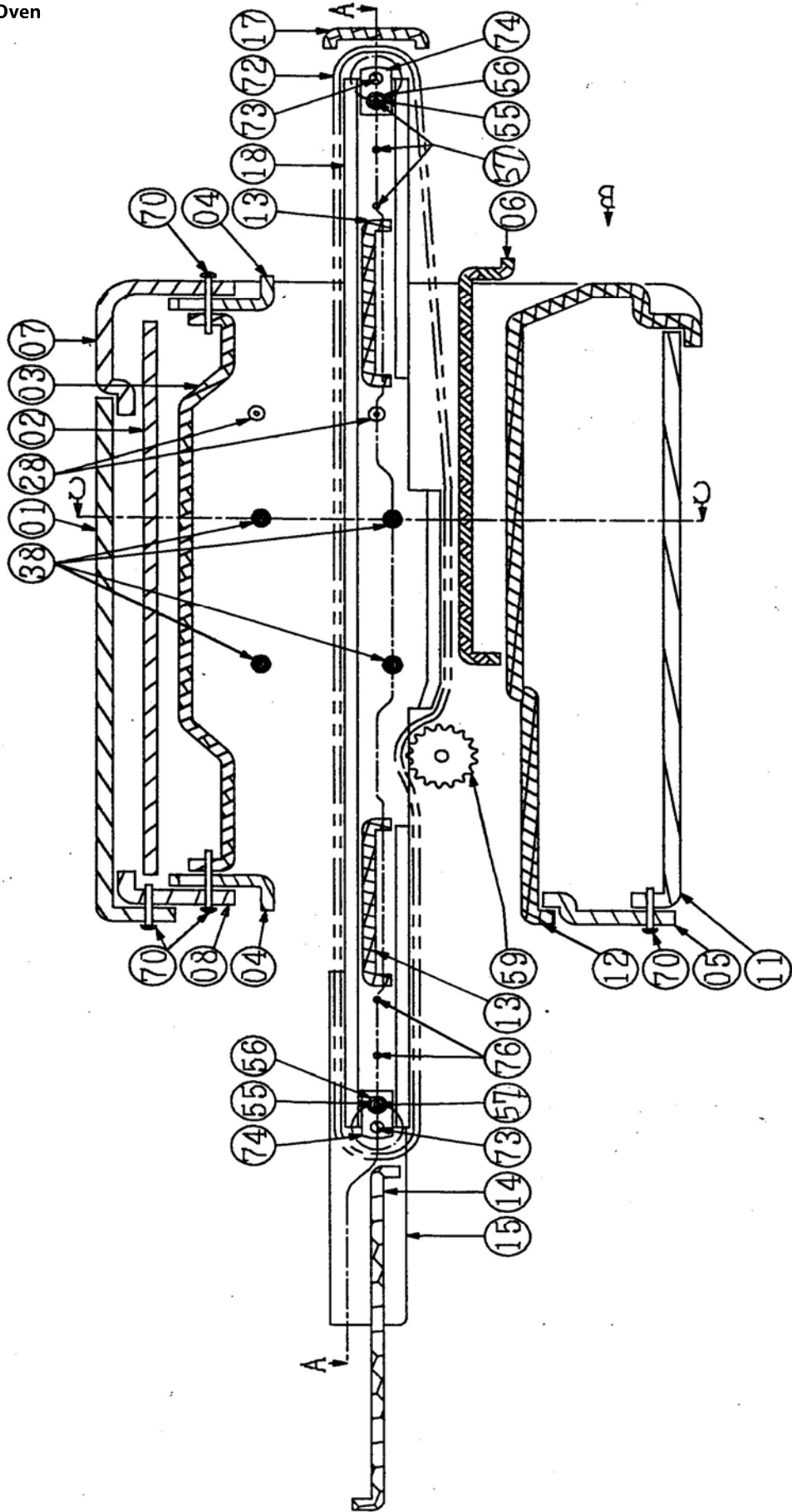


D-D SEC





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