

Omcan 11387

Omcan 11387 14-Inch Conveyor Belt Infrared Toaster Oven User Manual

Model: 11387 / TS-7000

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INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Omcan 11387 14-Inch Conveyor Belt Infrared Toaster Oven. Please read this manual thoroughly before using the appliance and retain it for future reference. This commercial oven is designed for toasting various food items such as pizzas, bread, and bagels in professional kitchen environments.

Important Safety Information:

- Always ensure the appliance is properly grounded.
- Do not operate the oven with a damaged cord or plug.
- Keep hands and foreign objects away from the conveyor belt and heating elements during operation.
- Allow the oven to cool completely before cleaning or performing maintenance.
- This appliance generates high temperatures. Exercise caution to prevent burns.

SETUP

Unpacking

Carefully remove the oven from its packaging. Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your supplier. Retain all packaging materials for inspection.

Placement

Place the oven on a stable, level, and heat-resistant surface. Ensure adequate clearance around the oven for proper ventilation. Do not block the air vents. Maintain a safe distance from walls and other equipment to prevent heat buildup.

Electrical Connection

This appliance requires a dedicated electrical circuit. Verify that the power supply matches the specifications listed on the product label and in the specifications section of this manual.

- **Voltage:** 240V
- **Frequency:** 60Hz
- **Phase:** 1Ph
- **Amperage:** 15 Amps
- **Power:** 3.6 kW
- **Outlet Type:** NEMA 6-20 Outlet required

Consult a qualified electrician if you are unsure about your electrical supply.

Initial Cleaning

Before first use, wipe down all surfaces of the oven, including the conveyor belt, detachable tray, and drip pan, with a damp cloth and mild detergent. Rinse thoroughly and dry completely. This removes any manufacturing residues.



Figure 1: Front view of the Omcan 11387 conveyor toaster oven, showing the conveyor belt entrance and exit, and the

control panel on the right side.

OPERATING INSTRUCTIONS

Control Panel Overview

The control panel is located on the right side of the oven and features three rotary dials and a power switch.



Figure 2: Close-up of the control panel, displaying dials for Conveyor Speed, Top Heat, Bottom Heat, and the main Power Switch.

- **Conveyor Speed Dial:** Adjusts the speed of the conveyor belt. 'DARK' settings correspond to slower speeds (longer cooking time), while 'LIGHT' settings correspond to faster speeds (shorter cooking time).
- **Top Heat Dial:** Controls the intensity of the upper infrared heating elements. Settings range from 0 to 10.
- **Bottom Heat Dial:** Controls the intensity of the lower infrared heating elements. Settings range from 0 to 10.
- **Power Switch:** Toggles the oven's power ON or OFF.

Preheating

1. Ensure the oven is plugged into the correct electrical outlet.
2. Turn the Power Switch to the 'ON' position.
3. Set the Top Heat and Bottom Heat dials to your desired cooking temperature (e.g., 7-8 for most items).
4. Allow the oven to preheat for approximately 10-15 minutes. The infrared heaters will reach temperatures between 158°F (70°C) and 500°F (260°C).

Cooking

1. Once preheated, place food items directly onto the conveyor belt at the entrance.
2. Adjust the Conveyor Speed dial to achieve the desired level of toasting or cooking. Slower speeds result in darker, more thoroughly cooked items.
3. Monitor the cooking process. Adjust heat and speed settings as needed for different food types and desired results.
4. Cooked items will exit the oven automatically onto the detachable tray.

Capacity: The oven can process approximately nineteen 12-inch pizzas per hour or twenty-five 9-inch pizzas per hour, depending on settings and desired doneness.



Figure 3: Interior view of the oven, highlighting the wire mesh conveyor belt and the infrared heating elements above and below.



Figure 4: The conveyor belt mechanism partially extended from the oven, illustrating its design for easy cleaning and maintenance.

MAINTENANCE

Warning: Always unplug the oven and allow it to cool completely before cleaning or performing any maintenance.

Daily Cleaning

- **Exterior:** Wipe down the stainless steel exterior with a damp cloth and mild, non-abrasive cleaner. Dry thoroughly to prevent water spots.
- **Detachable Tray & Drip Pan:** Remove the detachable tray and drip pan. Wash them with warm, soapy water, rinse, and dry completely. These components are designed for easy removal and cleaning.



Figure 5: The removable drip pan, designed to collect crumbs and food debris for easy cleaning.

- **Conveyor Belt:** The conveyor belt can be carefully wiped down. For thorough cleaning, it may be partially removed or accessed as shown in Figure 4. Use a brush to remove stubborn food particles.

Regular Inspection

- Periodically check the power cord for any signs of damage.
- Ensure all control knobs are securely attached and function smoothly.
- Inspect the heating elements for any visible damage or excessive buildup.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Omcan conveyor toaster oven. If the problem persists after attempting these solutions, please contact customer support.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Oven does not turn on	No power supply Power switch is OFF	Check if the oven is properly plugged in. Verify the circuit breaker. Ensure the Power Switch is in the 'ON' position.
Oven not heating	Heat dials set to 0 Faulty heating element	Ensure Top Heat and Bottom Heat dials are set to a desired level. If still no heat, contact customer support.
Conveyor belt not moving	Conveyor speed dial set to 0 Obstruction on belt Motor malfunction	Adjust the Conveyor Speed dial. Check for and remove any obstructions. If the issue persists, contact customer support.
Food not cooking evenly	Incorrect heat settings Incorrect conveyor speed	Adjust Top Heat and Bottom Heat dials. Experiment with different Conveyor Speed settings to find the optimal balance for your food item.

SPECIFICATIONS

The following table outlines the key technical specifications for the Omcan 11387 Conveyor Belt Infrared Toaster Oven.

Feature	Specification
Model Number	11387, TS-7000
Brand	Omcan
Power	3.6 kW
Electrical	240V / 60Hz / 1Ph, 15 Amps
Temperature Range	60°C - 260°C (140°F - 500°F)
Control Type	Knob Control
Product Dimensions (D x W x H)	18.5" x 41" x 15.7"
Conveyor Belt Width	14 inches
Certifications	cETLus
Approximate Capacity	19 x 12" pizzas/hour or 25 x 9" pizzas/hour

WARRANTY & SUPPORT

Warranty Information

This Omcan product is covered by a **1 Year Parts and Labor Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service.

Exclusions:

- Damage resulting from improper installation, misuse, abuse, or neglect.
- Damage caused by unauthorized repairs or modifications.
- Normal wear and tear.

A restocking fee may apply to returns unless the product is found to be defective and covered under the manufacturer's warranty.

Customer Support

For warranty claims, technical assistance, or any questions regarding your Omcan 11387 Conveyor Belt Infrared Toaster Oven, please contact the manufacturer directly:

Phone: 1-800-465-0234

Please have your model number (11387 or TS-7000) and date of purchase available when contacting support.

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Related Documents - 11387

	<p><u>Omcan CE-CN-0016 Pizza Oven Instruction Manual</u></p> <p>Instruction manual for the Omcan CE-CN-0016 Pizza Oven, detailing safe operation, installation, maintenance, and technical specifications. Includes warranty information.</p>
	<p><u>Omcan RS-CN-0500 Parts Breakdown and Component List</u></p> <p>Detailed parts breakdown and component list for the Omcan RS-CN-0500 commercial refrigerator, including item numbers, descriptions, and positions.</p>

 <p>OMCAN Imbera Refrigeration & Freezers Models VR08, VR06, VR12, VR10, G319, VRD, VFS24 Instruction Manual Revised -08/2022 Toll Free: 1-800-465-0234 Fax: 905-607-0234 Email: service@omcan.com www.omcan.com</p>	<p>OMCAN Imbera Refrigeration & Freezer Instruction Manual Models VR08-VFS24</p> <p>Comprehensive instruction manual for OMCAN Imbera commercial refrigeration and freezer units. Covers installation, operation, safety, maintenance, and technical specifications for models including VR08, VR06, VR12, VR10, G319 series, VRD series, VFS24, and more. Find model numbers, item numbers, and support information.</p>
 <p>OMCAN Baking Mixers Models MX-CN-0010-G, MX-CN-0020-G, MX-CN-0020-T, MX-CN-0030-G, MX-CN-0030-T, MX-CN-0030-T Instruction Manual Revised -09/2022 Toll Free: 1-800-465-0234 Fax: 905-607-0234 Email: service@omcan.com www.omcan.com</p>	<p>Omcan Baking Mixers Instruction Manual</p> <p>Comprehensive instruction manual for Omcan Baking Mixers (Models MX-CN-0010-G, MX-CN-0020-G, MX-CN-0020-T, MX-CN-0030-G, MX-CN-0030-T). Covers safety, specifications, operation, maintenance, troubleshooting, and parts.</p>
 <p>OMCAN Refrigerated Showcase Model RS-CN-0351-C Item 47708 Instruction Manual Revised -08/02/2024 Toll Free: 1-800-465-0234 Fax: 905-607-0234 Email: service@omcan.com www.omcan.com</p>	<p>OMCAN Refrigerated Showcase Instruction Manual - Model RS-CN-0351-C</p> <p>Comprehensive instruction manual for the OMCAN RS-CN-0351-C Refrigerated Showcase (Item 47708), covering safety, operation, maintenance, technical specifications, parts breakdown, and warranty registration.</p>
 <p>OMCAN Refrigerated Showcase Model RS-CN-0360 Item 41465 Instruction Manual Revised -10/02/2023 Toll Free: 1-800-465-0234 Fax: 905-607-0234 Email: service@omcan.com www.omcan.com</p>	<p>Omcan RS-CN-0360 Refrigerated Showcase Instruction Manual</p> <p>Instruction manual for the Omcan RS-CN-0360 Refrigerated Showcase, covering safety, operation, maintenance, troubleshooting, technical specifications, parts breakdown, and warranty registration.</p>

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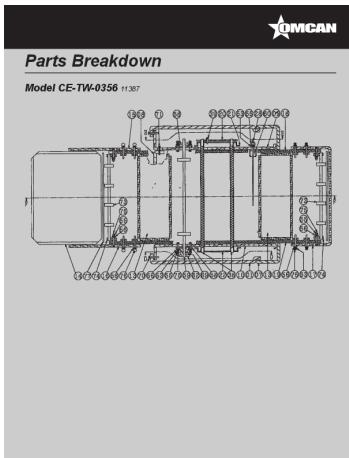


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Parts Breakdown

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SERVING THE FOOD INDUSTRY SINCE 1951

CONVEYOR OVEN WITH 14" CONVEYOR BELT
Item: 11387
Model: CE-TW-0356

Designed to provide consistent heat with infrared heaters. Equipped with a variable speed control and adjustable top and bottom heat controls. Body is made of attractive stainless steel. Excellent for bread, bagels and pizzas. Ideal for large kitchens, diners, and cafes.

1 YEAR LIMITED WARRANTY
PARTS AND LABOR
CE-TW-0356

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CONVEYOR OVEN WITH 14" CONVEYOR BELT
Item: 11387
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1 YEAR LIMITED WARRANTY
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