



PIZZA CONVEYOR OVEN MANUAL

Model: C1832E-SB

Before installation and use please read this manual and keep it.

Product performance standards: GB4706.1-2005
GB4706.34-2008

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1 Safety instructions

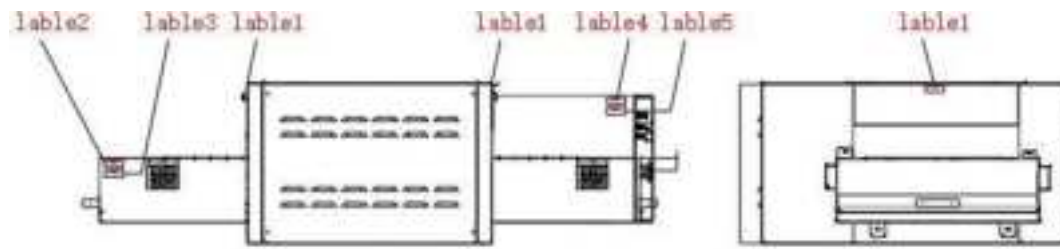
1.1 Safety instructions

1. The body of the oven is made of stainless steel and the heat insulation is between the heat layer and the exterior so the exterior temperature is very low and will not cause fire accident;
2. Temperature controller perceiving the heating tube and is not by K type thermocouple to make furnace chamber at a constant temperature, so that the food always heats evenly
3. The product load current with an overload protection, and will automatically disconnect when the current is too high, to protect the oven components from becoming damaged.

1.2 Safety signs

Labels of Oven			
Labels number	labels instructions	Label pattern	quantity
1	The temperature is relatively high, there is a danger of scalding. Do not touch.		2
2	Do not open the housing when the oven is running		1
3	Check the filling of oil regularly for optimum operation		1
4	There is an electric shock risk		1
5	Please don't ever flush this area with water		1

See the figure below for the labels location

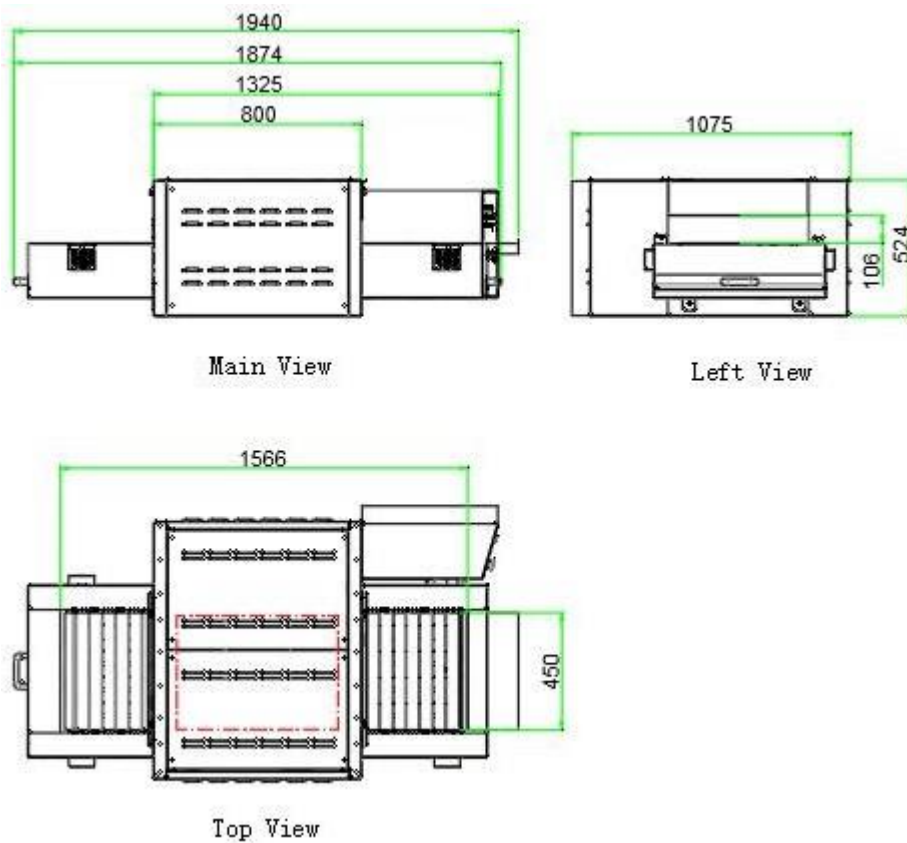


2 Specification

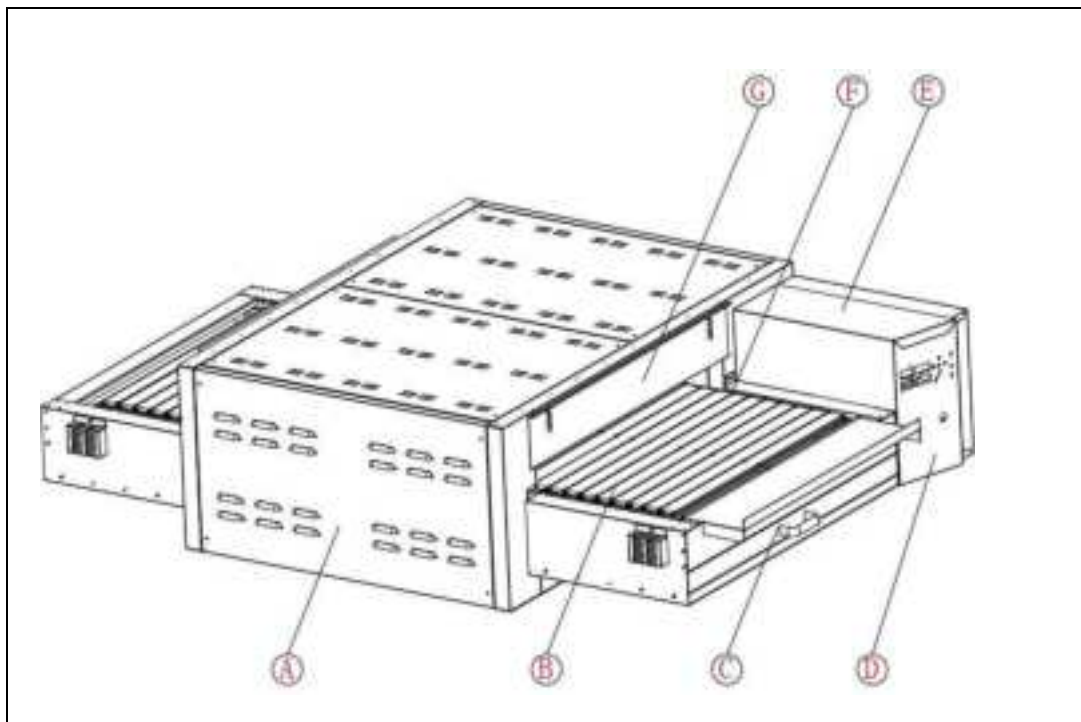
2.1 Basic specification

Type	Specification
Heating area Length	18 in 460 mm
Conveyor belt Width	32 in 800mm
Weight	585 lbs 266Kg
Oven exterior	Stainless steel 304 – 16 ga
Noise Level	≤72dB
Overall dimension	73.8" x 42.4" x 20.7" 1874*1075*524mm

2.2 Overall dimension



2.3 Main part pictures



Code	Name	Function
A	Heat dissipation shell	Insulate any danger of direct contact inside the oven
B	Heated slate	Bake and carry any foods
C	Chip tray	Collect food residues
D	Control panel	Setting button and control switch
E	Electric panel	Installation box of electrical components
F	Conveyor chain	Drives the stone belt to circulate
G	Anti scalding board	Prevents scalding and adjusts cooking clearances

3 Installation instructions

3.1 Installation environment requirements and proper clearances

The left and right sides of oven should have the space of **at least 3 in or 75 mm**, the back of the oven the space of **at least 4 in or 100 mm** space, oven ambient temperature should not exceed 125 F. or 50 °C, otherwise it may cause damage to the equipment.



Warnings

1. After any changes, adjustment or maintenance of the oven : please check whether the ventilation system is functioning well
2. Please make sure that around the oven the area is clean, without any flammable items.
3. The oven should be placed on a horizontal and nonflammable ground, all around also should not be flammable.

4. Please do not block the oven surrounding air circulation and ventilation, and never place any items below the oven. Oven surroundings should not at anytime interfere with the air flow.
5. In order to reduce the risk of fire, the ground in which the oven is placed, surface and material must be not flammable, and other equipment spacing must be **greater than 12 in.** (300 mm.)

3.2 Location of the installation instructions

Single oven assembly: place the oven directly to the support stand (height about 24 inches = 600 mm);

Double or triple stack assembly: Choose the appropriate support stand (upper most oven chain entry not to be higher than 55 in. (1400 mm).

3.3 The power supply wiring requirements

Type	Specification
Power	12 Kw
Voltage	208V – 60 Hz
Current	30A
Phase	Three phase electricity
Wiring requirements	Three phase five wires
Wire Type	International 6mm ²

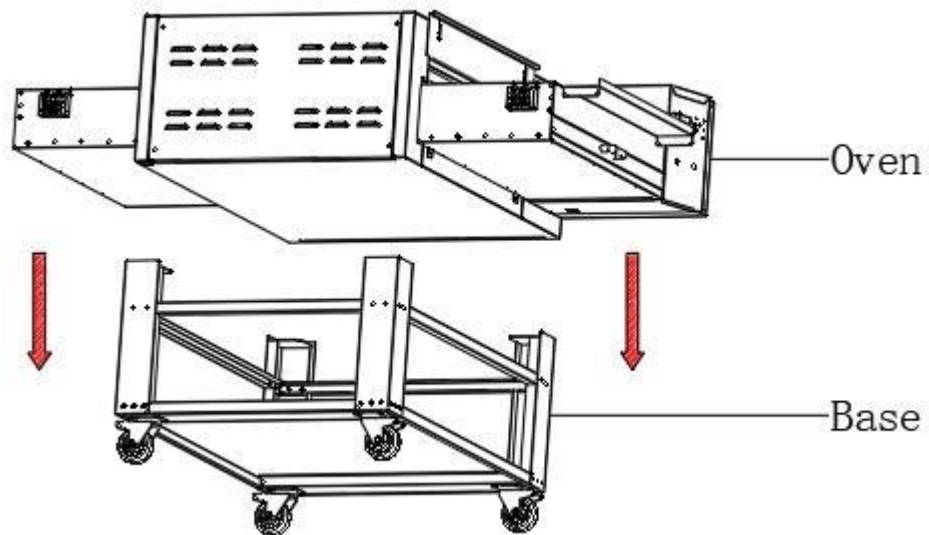
3.4 Power supply installation



Warnings

1. Ventilation system and power supply of the oven should be specified by the customer's authorized professional personnel, and verified then by factory authorized installer.
 2. The connection of power system should always conform to the State and Local County power agencies.
 3. Please check oven nameplate carefully before connecting the power supply. Power supply should be in line with the requirements on the nameplate.
-
1. Power line on power supply of the oven should install blown fuse switch or main power air switch (client installed). Switch should have jumped function.
 2. Power wiring should conform to (specify the brand of the IEC 60245 57 and 66), selected YCW cable. Please see the oven circuitry within the chassis. Electrical specifications are marked on the oven nameplate.
 3. Oven screw terminal should be connected to ground, for electric oven the ground screw in the side box. If needed, only licensed electrical contractor to connect to the ground. Don't use any other wires or cables instead of grounding line!

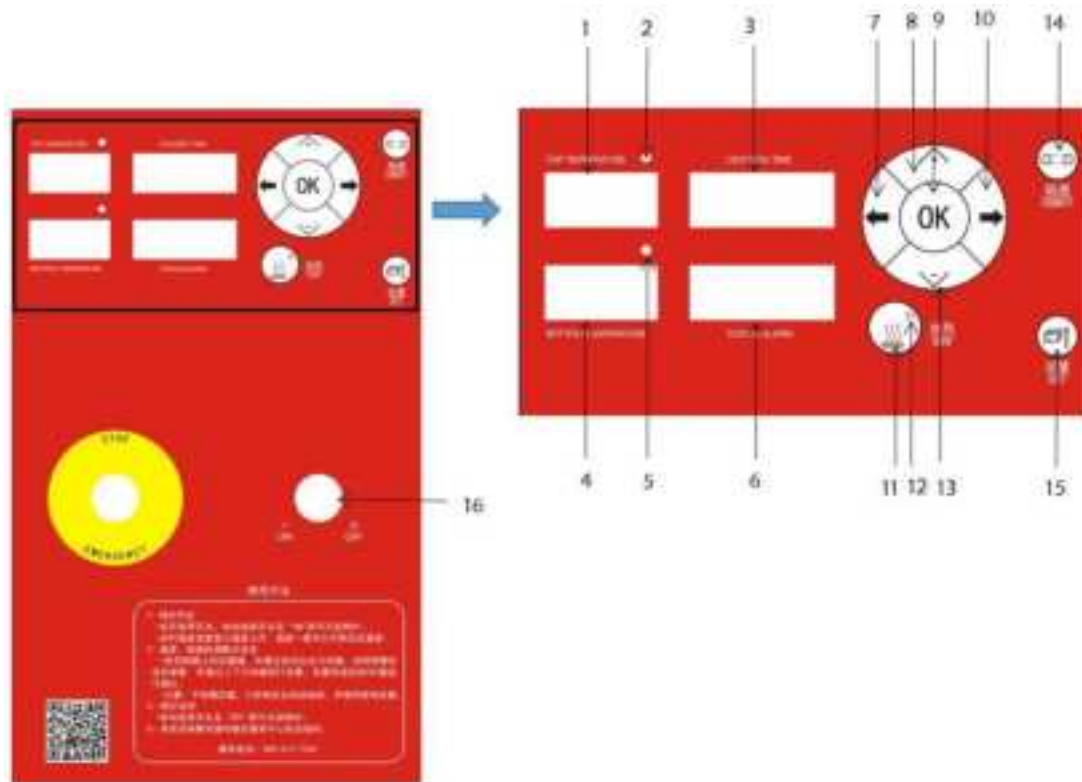
3.5 Installation of oven and base



- 3.5.1 First assemble the base as shown in the figure
- 3.5.2 Then place the oven on the base.
- 3.5.3 Fix the oven and the base with screws.

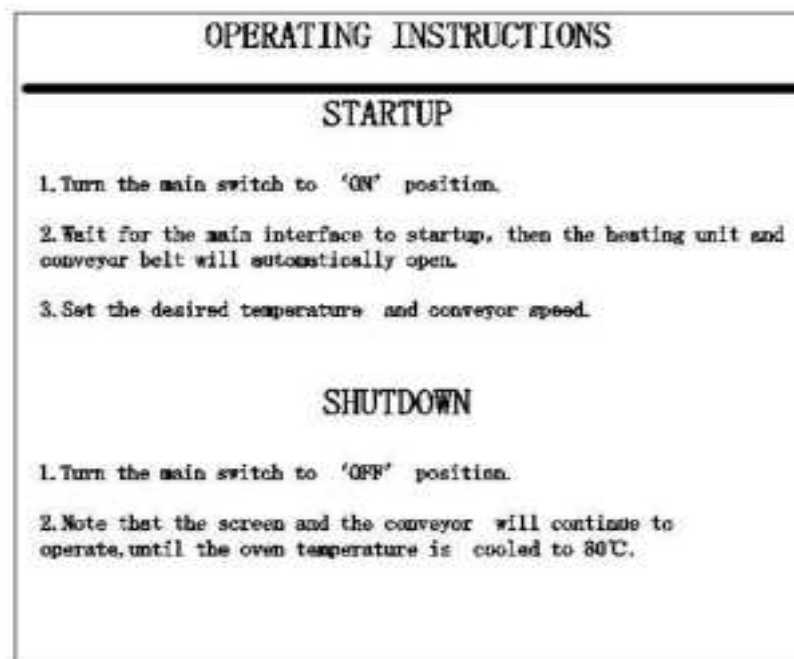
4. Operating instructions

4.1 Panel operating instructions



1	Upper temp display	10	Right button
2	Upper heating indicator	11	Heating button
3	Chain speed time	12	Heating indication
4	Lower temp display	13	Down button
5	Lower heating indicator	14	Chain button
6	Working status indicator	15	SET button
7	Left button	16	Power button
8	UP button		
9	OK button		

4.2 Operating identification



4.3 Operation sequence

a. Daily startup steps:

1. Check whether the air switch or fuse switch is in the on position, and check whether the oven door is closed.
2. Turn on the power switch to the "on" position and power on the system. The oven starts to heat and the conveyor belt starts to turn.
3. Check whether the upper and lower heating indicator lights (2) (5) are on and whether the conveyor belt operates normally.
4. To set the temperature and chain speed, you can press the setting key (16) on the controller, find the parameters you want to set by pressing the left and right direction keys, and set them by pressing the up and down direction keys. After setting, press the OK key (9) to confirm.

Note: if you do not press the OK key, it will automatically return in a few seconds and keep the original settings.

5. Wait for the oven to heat to the set temperature. The higher the set temperature, the longer it takes to wait.

※It takes about 60 minutes for the oven to rise from normal temperature to 690 F. (350°C.) (Depending on the ambient temperature, winter times can be slightly longer)

6. When the oven reaches the set temperature, it is recommended to wait for another 10-15 minutes or so to make the chamber temperature more uniform and stable before baking food.

b. Daily shutdown steps:

1. Turn the power switch to the "off" position, until the oven temperature is cooled.
2. Check that there is no product on the conveyor belt in the oven.
3. When the oven is completely cooled, turn off the air switch / fuse fusing switch of the power supply.

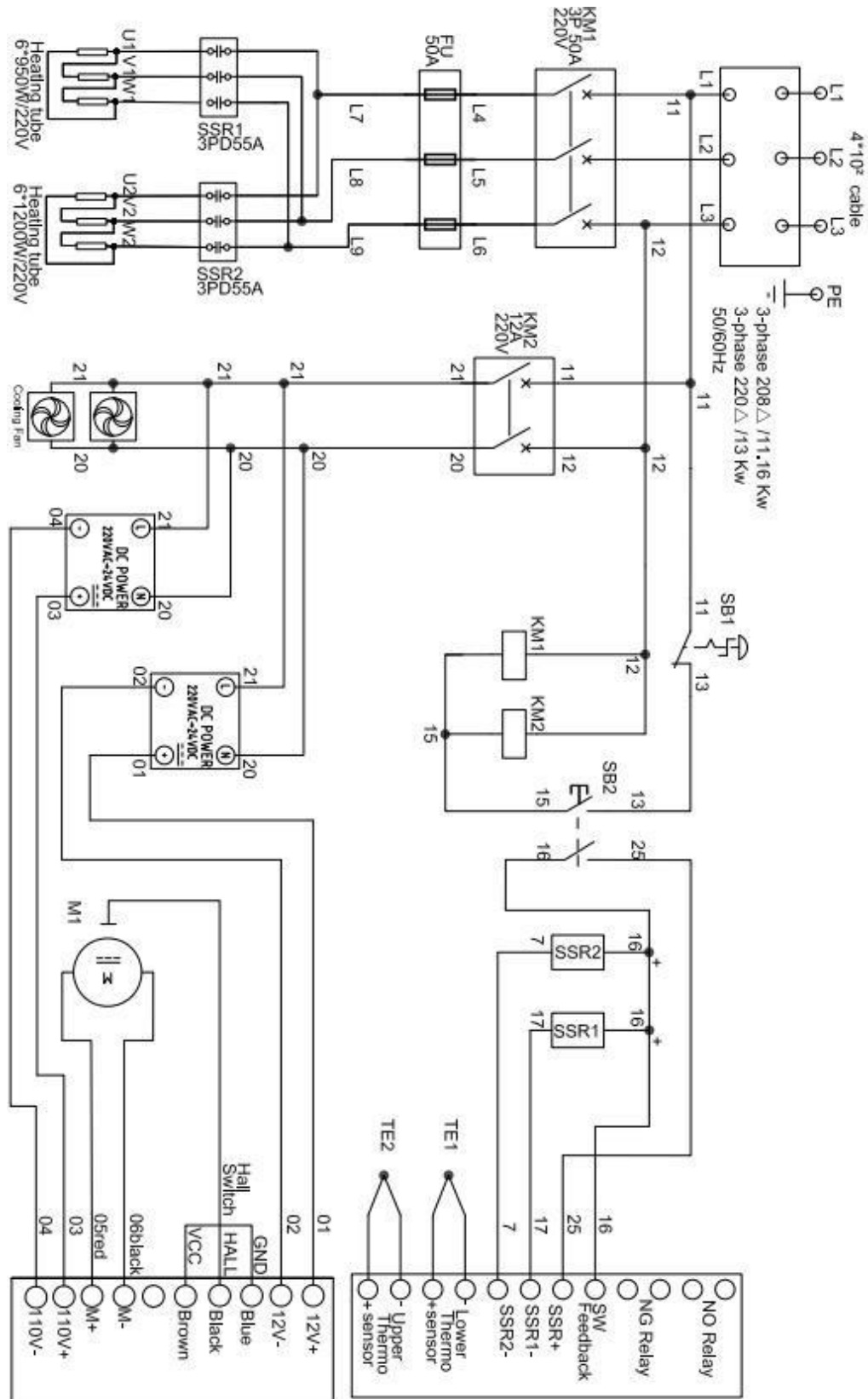
CAUTION

When the power is off, all switches should be turned to the **"OFF"** position ("0"), and remove all food. After the power supply is correct, repeat the normal boot process. If the oven closing time less than 5 minutes, please wait at least 5 minutes and then to boot. Please do not use oven when power supply has any problem

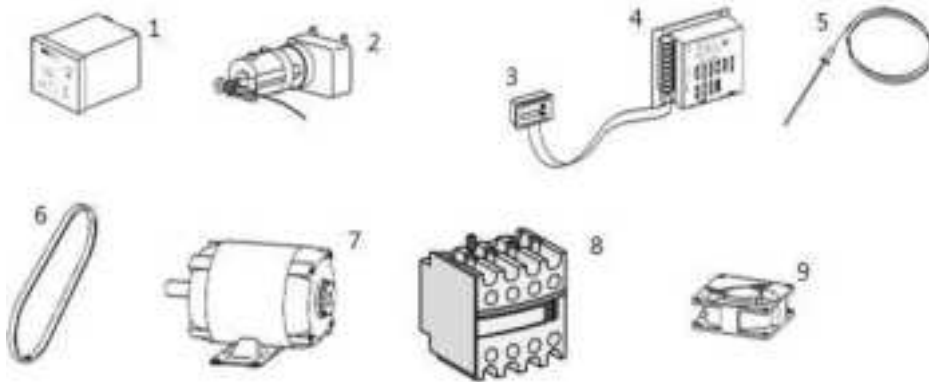


5 Electric connection

5.1 Electrical schematic diagram.



5.2 Basic electrical instructions



No	Quantity(piece)	instruction
1	1	LCD and intelligent control
2	1	Conveyor belt drive motor
3	1	Chain speed adjustment module
4	1	Dc power supply and motor drives
5	1	K type thermocouple
6	1	Multi-groove belt
7	1	Blower motor
8	1	Contactor
9	1	Axial flow fan

6 Cleaning and maintenance instructions

- Before any cleaning or maintenance of the oven, please first follow the steps
 1. Turn off the oven and wait for it to cool down, please don't repair before the oven cooling down.
 2. Turn off the air switch on the power supply, disconnect the power of the oven.
- After completion of cleaning and maintenance
 1. If the oven was moved for any maintenance, please put it back.
 2. Restore the power of the oven.
 3. Turn on the air switch on the power supply.
 4. According to the normal operation steps to turn it on.

- Please do not wash it by pressure steam when cleaning, do not use too much water. To avoid damage of the oven insulation, do not use corrosive oven cleaner, otherwise it will damage the surface of the oven.
- Any maintenance of oven inner parts must be carried out by authorized dealer, we also strongly recommend the maintenance by authorized dealer once every three months and every six months.



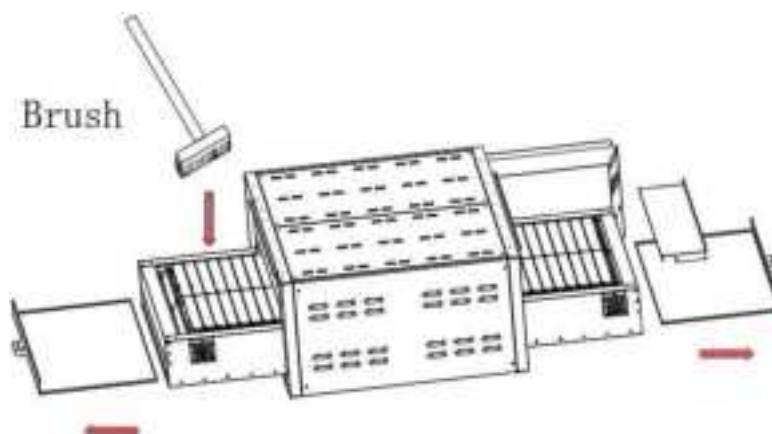
Warnings

Moving parts or electrical components inside the oven may harm personnel, before the cleaning, re-installation or maintenance, please shut off the power and disconnect the power supply.

1).DAILY

You should clean the outside surface of the oven, clean the conveyor belt, clean cooling fan of the oven clean the dust pans

1. Please according to the beginning of chapter to check if the oven has cooled and if the power supply has been completely shut down.
2. Using a soft cloth with neutral detergent to clean the outside surface of the oven.
3. Using a soft brush to clean cooling fan of the oven, please do not wash with water.
4. Please check if all of the cooling fans function well.
- ① If the cooling fan cannot function well , it should be replaced immediately
- ② If the oven function under the condition without enough cooling , the inner components inside the oven will be damaged
5. With copper brush clean the conveyor belt, to do the cleaning work when the conveyor belt running to the end of the exit will be more convenient.
6. Remove the dust pans and clean.



2). WEEKLY

You should check all the stone slabs and add lubricating oil to the conveyor chain

1. Please according to the beginning of chapter to check if the oven has cooled and if the power supply has been completely shut down.
2. Remove the dust pans from the oven and cover of the drive motors.
3. If any stones are damaged, the electric drill will drill off the rivets at both ends of the stone, remove and replace it with a new stone, and then fix it with rivets, Outward taking out the conveyor belt.
4. It is recommended to **add lubricating oil to the conveyor chain every week** (Food grade high temperature lubricating oil)

3). MONTHLY

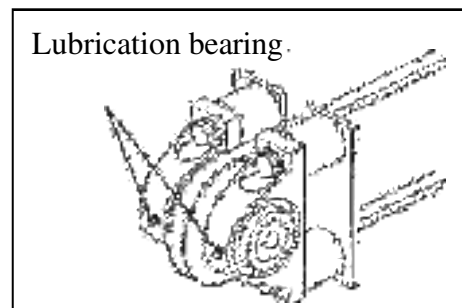
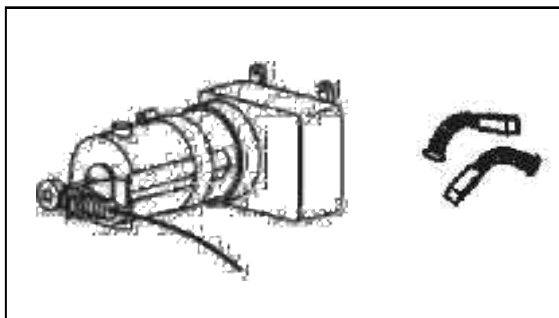
You should check, clean and lubricate all of the shaft parts of the conveyor oven

1. Please according to the beginning of chapter to check if the oven has cooled and if the power supply has been completely shut down.
2. Clean the two blower motors and the surrounding parts.
3. Check and tighten the terminal controller.
4. Dismantling, cleaning, and lubricate all of the shaft parts of the conveyor oven.

4). EVERY THREE MONTHS

Check the conveyor belt drive motor brush, all the shaft bushings and the bearings of the conveyor belt

- 1) Make sure the oven has cooled and if the power supply has been completely shut down.
- 2) Check if the conveyor belt drive motor brush is worn or If the brush on the length worn more than 1/4 "(6.4 mm), it must be replaced. Note that the brush should be put back to its original location.
- 3) Check on the shaft bushings and bearings of the conveyor belt if worn, all must be replaced.



7 Basic troubleshooting

No.	Fault phenomenon		Failure cause classification	Troubleshooting methods
1	Oven NOT heating	Contactor actuation	solid-state relay line break or poor contact	Check and repair circuit
			Solid state relay is damaged (note: will make the temperature controller no output thus misjudgment temperature controller broken)	Replace the solid state relay
			temperature controller broken	Check if the temperature controller has output or not if no output – then check if the solid state relay is damaged.
		lubricating bearings	The rotary switch damaged; wire connection poor contact	Repair or replace the wire
			High temperature protection broken or disconnected	If heating tube AC Contactor does not actuate, replace the high temperature protection or reset
			Heating tube broken	replace
		Contactor not actuation	solid-state relay Line line break or poor contact	Check and repair circuit
			ac Contactor which Connected to the heating pipe damaged	Repair or replace
			Contactor line poor contact or disconnect	Check and repair circuit
			Rotary switch line Connect to the temperature control disconnected	Replace or tighten the line
			rotary switch between line damaged or wire connection poor contact	Replace or tighten the line
2	Unable to boot		Lack of phase (check the fan, transformer power is disconnected or not)	Repair the wire
			5A overload protector broken or wire disconnected	Replace the 25 A overload protector or Check and repair circuit

		Transformer broken (no output 110 v control power supply)	If the transformer broken, please replace the transformer, line poor contact, please repair or replacement
		rotary switch broken or the rotary switch line disconnected	Repair or replace
3	Temperature rise slow	Fan motor broken or power circuit has poor contact	Repair or replace
		AC Contactor broken or power circuit poor contact	
4	Temperature cannot rise to 350 degrees	The Contactor does not actuation, temperature couldn't rise	Check whether line disconnected, if yes, please repair or replacement
		temperature setting is not correct	Repair or replace
		The heating tube power lack of phase	
5	Temperature controller show "S.ERR"	1. The rod bolt; 2. does not connected to temperature controller	Repair or replace
		temperature controller broken	
		Conveyor belt switch poor contact or broken	
		DC motor broken	
		Computer board broken	
		Hall switch signal lines disconnect (blue, black, brown)	
		Hall switch in wrong position or broken	
		Chain speed display switch broken or line poor contact	
6	DC motor turns, but the chain speed no display	Chain speed displays broken or the power cord poor contact	Repair or replace
7	DC motor turns, but the chain speed can't adjust	Hall switch in wrong position or broken	Repair or replace
		Chain speed displays broken or the power cord poor contact	

8 Additional accessories

IKON Model	Name	Quantity
C1832E-SB	Crash column	2
	Dust pan	1
	Baffle	2
	Instruction Manual	1

9 Transportation

Each IKON heavy duty stone belt conveyor pizza oven is packed in its wood case.

1. Inspection before opening: prevention and precaution. For safety, no damage, must be inspect after the packaging, Make sure there is no damage present.
2. Short distance applications in outlets, freight yard, should be appropriate with equipment. Before loading and unloading, when lifting, any personnel should wear gloves.



MVP Group (hereinafter referred to as 'MVP') warrants to the **original purchaser**-user only, that the **IKON C-1832E-SB** conveyor oven series manufacture bearing the brand name IKON, will be free from defects in material and/or workmanship. MVP further warrants that these ovens will perform adequately under normal use if properly installed and maintained in accordance with the manual furnished with the product.

Proper warranty registration must be completed within fifteen (15) days of the original installation date to validate the product warranty. In the event that proper registration has not been completed, the warranty shall begin from the factory ship date; or the end user purchased date, whichever is available. The owner/user is responsible to provide valid proof of installation if the unit is installed more than 180 days from the current registration start date. Regardless of the actual installation date, the warranty start date shall not exceed eighteen (18) months from the factory ship date.

WHAT IS COVERED

- Parts for a period of two (2) years.
- Labor for a period of one (1) year.

MVP's Obligation: The obligation of MVP under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of MVP are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the user location. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the oven, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, and/or any cleaning.

The labor warranty shall include standard straight time labor charges at the user location only and shall exclude charges for travel time, mileage or other premium charges. Any labor service required to fulfill the warranty obligation must be performed by a factory trained and qualified technician and accepted by MVP Warranty department.

Warranty is valid only in United States, Puerto Rico and Canada.

EXCLUSIONS FROM COVERAGE • Repair or replacement of parts required caused by misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded. • Normal maintenance items – such as replacement stone slabs. • Failures caused by improper or erratic voltages, adverse interruption in electrical supply • Improper or unauthorized repair. • Parts subject to damage beyond the control of MVP which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control •



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