

Furnotel®

Quality Equipment for Professional

Electric Conveyor Toaster Instruction Manual FSECT-0404



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Dear customers and friends:

Thank you very much for choosing our products, all the information and guidelines of this manual is in compliance with applicable regulations and the current state of development and engineering by the editor of our long-standing knowledge and experience.

The scope of actual supply may deviate from the description and description described herein, if there are special structures, additional optional options, or due to new technical changes. If you have any questions, please contact the manufacturer.

To make full use of this product, reduce unnecessary loss and damage, read the instructions carefully before any action on the opening device, especially before the starter!

This manual is not applicable to persons (including children) who are physically, mentally or intellectually deficient or lacking experience or knowledge.

The manufacturer assumes no liability for damage or negligence caused by failure to comply with the operating instructions.

The instructions shall be stored directly on the device for easy access by the operating device. In the context of improving performance characteristics and further development, we have the right to retain technical changes to the product.



Warning

- Any modification, or incorrect installation, adjustment, maintenance or maintenance may result in property damage or casualties, and should be contacted with the supplier for training or training if it is to be adjusted or maintained.
- For your safety, please do not store or use flammable and explosive gases, liquids or articles near this product.
- This device shall not be used by persons (including children) who are physically, conscious, or mentally impaired or lacking experience or knowledge, unless someone supervises their safety or gives instructions on how to operate the device.
- Please supervise children to make sure they do not play equipment.
- Please be careful with the storage instructions. If the device is to be used by the third party, please refer to the instruction manual. All operators must adhere to the operating instructions, information and safety guidelines.
- Flammable or explosive gas, liquid or articles can not be stored or used near the place of use.
- If the appliance is located close to the wall, partition, kitchen equipment, decorative plate position, suggested that these

equipment and facilities for non flammable materials, otherwise it should be covered with non combustible insulation materials properly, and pay close attention to fire safety regulations.

- This machine shell must be earthed to ensure safety. Thank you for your cooperation!

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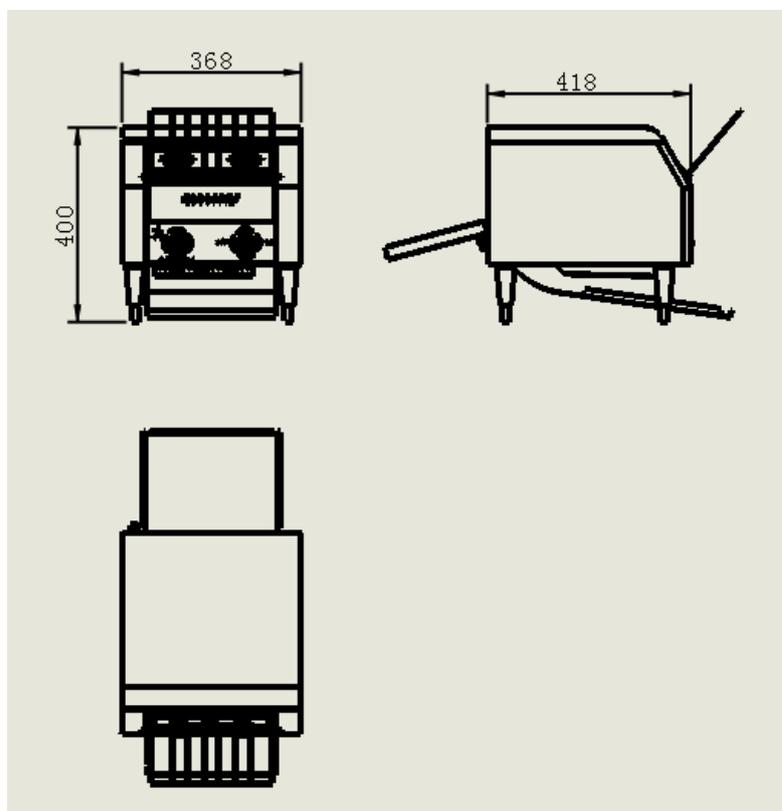
一、 Product function profile

FSECT-0404 cElectric Conveyor Toaster is the development of the company, while absorbing the design advantages of similar products at home and abroad and.The utility model has the advantages of novel design, reasonable structure, convenient operation, firmness, durability and easy maintenance.

Constant temperature control, the temperature can be adjusted according to the requirements of food within a certain range. It is the ideal equipment used in hotels, supermarkets, restaurants, restaurants, fast food restaurants and food industry.

二、 Schematic diagram and working principle

2.1 Structure sketch map



2.2 Structure performance characteristics

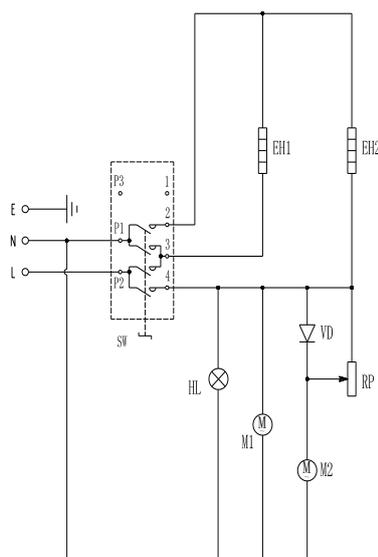
1.The speed of baking bread is controlled by adjusting the speed of chain net.

2.The feed position is provided with an introduction net rack to guide the bread sheet to enter smoothly.

3.A tray is arranged below the net to facilitate collecting debris.

4.There are two ways out front discharging material and after the user can be arbitrary conversion, easy operation.

2.3 Schematic diagram of electrical equipment



HL—Indicator light SW—Gear switch

M1—Radiator fan M2—Adjustable speed motor

VD—diode

RP—Disk adjustable resistance,

EH—Heating tube

三、 Product basic parameters

Model	Dimension (mm)	Output (pcs/h)	Power (W)	Voltage (V)	Net Weight (kg)
FSECT-0404	368*418*400	300-350	2300	220-240V~/50Hz	18.4

四、 Matters needing attention

4.1 Transportation and storage

In the process of transportation, the toaster should be handled with care, not inverted, to prevent the product shell and internal damage. The toaster has good packaging should not be long-term open storage, should be placed in a well ventilated, non corrosive gases in the warehouse. Rainproof measures should be adopted when temporary storage is needed.

4.2 Installation and precautions

accessories installing:

1. After opening the package, it should be taken out as follows: the lower material receiving plate, the rear material receiving plate, the lead-in net and the adjustable foot four.

2. First, the four adjustable feet are screwed into the screw holes at the bottom of the furnace body according to the right direction, and then placed on a platform suitable for operation. The adjustable feet can be adjusted so that the furnace can be stably placed for safe operation.

3. As shown in Fig. 1, the hooks at both ends of the lead-in net are inserted into the installation holes of the lead-in net.

4. Lower the tray installation: according to (Figure two) arrow direction, the lower receiving plate hanging on the lower receiving plate hanging nail.

5. After the receiving plate installation: according to (Figure three) arrow

direction, after the receiving plate hanging on the back of the tray hanging nails.

Electrical installation

- 1.The power supply voltage must be in accordance with the equipment voltage.
- 2.The fixed wiring of the equipment must be provided with a full pole disconnecting switch according to the wiring rules, and each switch shall have at least 3 mm contact opening on each pole. And it is recommended to install earth leakage protection switch. No stacking in front of switch, easy to operate.
- 3.The furnace body is arranged behind a grounding bolt, wire application is not less than 1.5mm - copper core wire and reliable connection in accordance with safety regulations.

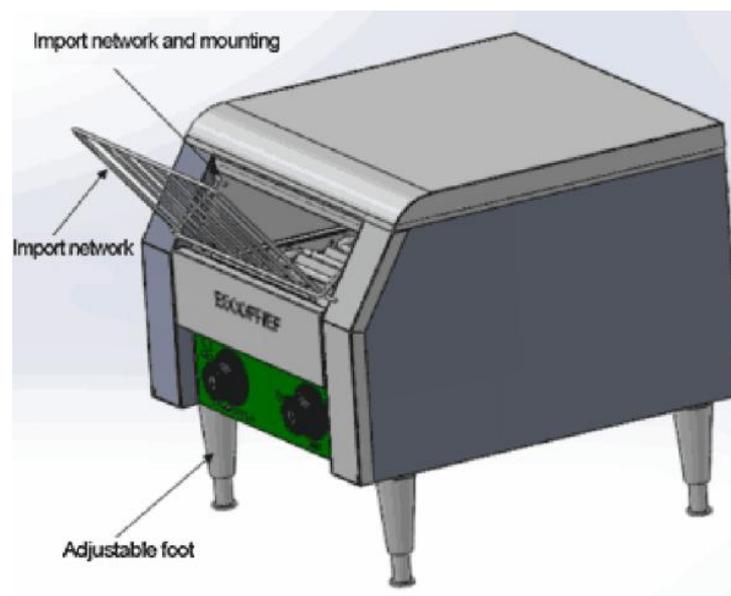


Figure 1(Adjustable foot,Import network,Import network and mounting hole)

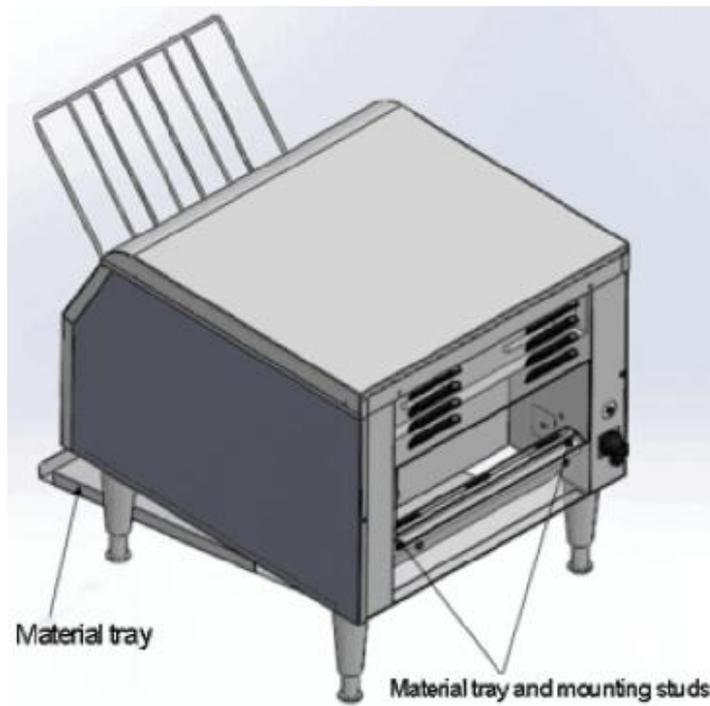


Figure 2(Material tray,Material tray and mounting studs)

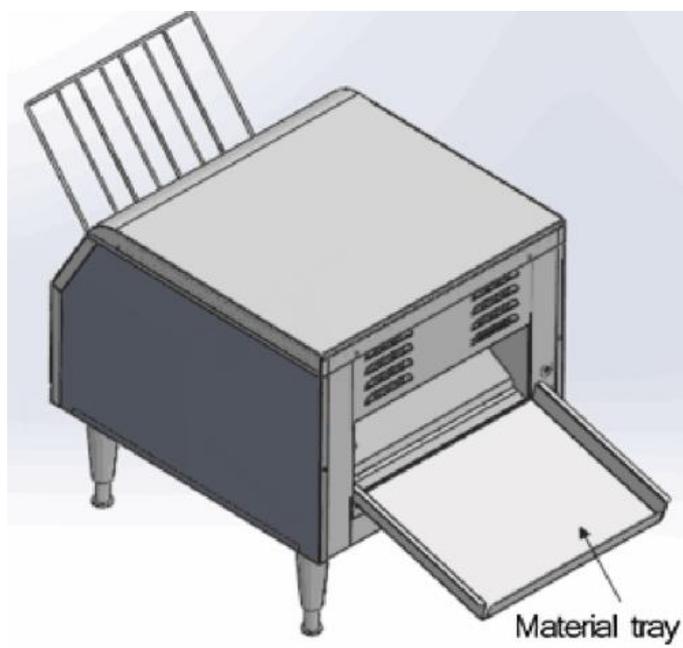


Figure 3(Material tray)

Matters needing attention

- 1.After installation, check whether the connection is free or not,

whether the voltage is normal, whether the safety ground is connected reliably.

2.The stove should be placed in a smooth place, left or right side of the non combustible items above 10cm, the back should be non flammable (such as brick walls, windows, etc.) more than 20cm.

3.No flammable or explosive materials can be stored near the installation location. The environmental temperature is below 45, and the relative humidity is below 85%.

4.The installation of the stove should be done by professional technicians.

4.3Special considerations

1.Not suitable for family use.

2.This product is a commercial machine and will be operated by a trained chef.

3.Do not shake or tilt while using.

4.No disassembly, no refitting.

5.Disassembly and modification of products can lead to serious accidents.

6.Don't open the machine casing.

7.High voltage circuit is included in the product. It is possible to cause electric shock when disassembling shell.

8.Before cleaning, dial the plug and cut off the power supply.

9. When cleaning, do not spray directly on the product.
10. Water will conduct electricity, and products may cause electric shock accidents due to leakage of electricity.
11. Do not slap or place heavy objects on the product. Abnormal
12. operation can cause equipment damage and danger.
13. High temperatures can cause burns.
14. Do not touch the body directly with your hands in the course of work or before and after due to high temperature.
15. Minefield close, disconnect the switch as soon as possible.
16. Electrical damage caused by lightning can be avoided.
17. Prohibit the use of hard and sharp objects to destroy the control panel.
18. After the completion of the work, to close the gates.
19. In addition to qualified maintenance personnel, it is dangerous for other personnel to perform maintenance operations.

五、 Instructions

1. Before use, you must check the power supply installation is normal, to ensure that the supply voltage and furnace use voltage.
2. After the power supply, the indicator light is on, and the left speed adjustment knob (COLOUR CONTROL) is rotated to the position of "2".
(Note: the faster the color is, the faster the chain net moves). Turn the gear switch on the right side to the "BREAD" position, when the upper

and lower electric heating pipes are heated simultaneously, and the temperature in the furnace gradually rises. There is no bread in the furnace, and the maximum temperature in the middle of the furnace can reach 380 degrees in 12 minutes. After the basic temperature constant at 380 degrees.

3. Preheat the equipment 10-12 minutes before baking, then bake two slices of bread and bread. Look at the color of the bread and adjust the speed of the chain. If the piece of bread you want to bake is a little darker, turn the knob clockwise, or the color of the ring, deep into the position above the scale "2". (Note: the darker the color ring, the greater the scale value, the slower the speed of the net movement, the darker the baked bread. And vice versa) After adjusting the speed of the chain net, the piece of bread is put into the chain net along the lead-in net rack, and the bread sheet is baked in the oven with the movement of the chain net.

4. Baked to after receiving plate, down through the receiving plate from the bottom of the furnace chamber slide to the front as shown in (Figure four).

5. If you want to get back from behind, after receiving a disc, just after the chute board rear furnace with lug pressed, the slide plate is after the ride to the pin on the side of the sprocket, toast will be well down after the chute board slide after receiving plate such as (Figure five) by show:

after the operation, you can pull the ear pull to pull up after the slide board reset.

6. When you bake a steamed bun, turn the gear adjustment knob on the right to the "BUNS" position, when only the upper heating tube works. If it needs heat preservation, turn it to "STBY" position.

7. After use, turn the shift knob to the "OFF" position and pull the plug.

8. Please don't bake this oven with too much sugar and sticky food after heating so as not to pollute the oven and affect the performance of the oven.

9. If the power cord is damaged, it must be replaced by a special cord or a special component purchased from its manufacturer or maintenance department. The work should be done by professionals.

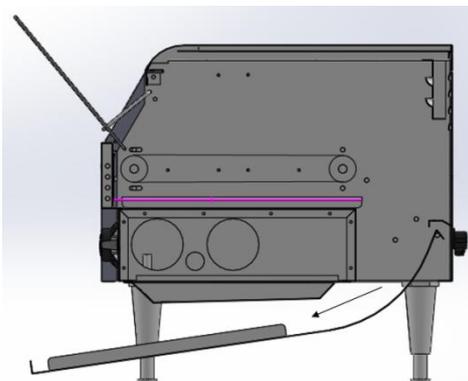


Figure 4

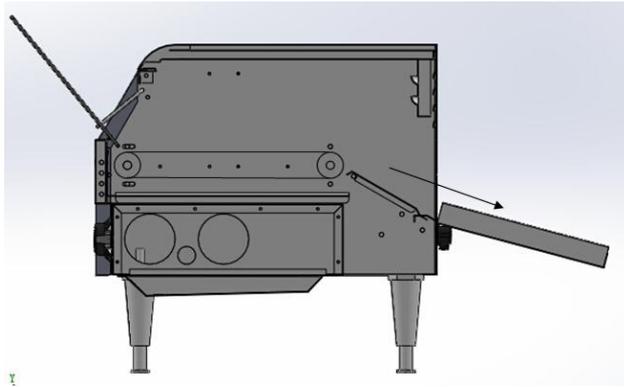


Figure 5

六、 Routine inspection

1. Daily inspections must be conducted regularly.
2. Regular inspection of products can prevent serious accidents.
3. Feel the circuit, machine failure, stop using.
4. Pay attention to machine condition before and after use every day.

Before use Does the machine tilt?

Is there any damage to the control panel?

Are the power lines aged, cracked or damaged?

In use Are there any odors, smells or vibrations?

Is the temperature out of control or leakage?

七、 Cleaning and maintenance

1. Before cleaning, power should be cut off to prevent accidents.
2. Every day after work, should pull out the tray to clean up debris, use a soft cloth dipped with caustic cleaner to clean the surface of the furnace body and the power line, but may not use the jet washing, to prevent the infiltration of moisture damage caused by electrical properties,

electrical safety accidents.

3.The thermostat and power switch should be switched off at any time, if not used.

4.When not used for a long time, the stove should be cleaned and placed in a well ventilated and non corrosive gas warehouse

八、 Fault analysis and troubleshooting

Problem	Reason	Solution
Turn on the power, the heating indicator is bright, but not heating up.	1.The gear switch is damaged. 2.There's at least one burn in the hair line.	1.Change gear switch. 2.2.Replace the burned out heating line。
Connect the power supply, the switch, the heating indicator light, temperature rise can not control.	The gear switch is out of order.	Change gear switch.
Turn on the power, the heating is normal, but the indicator is not on.	1.Indicator light is damaged.	1.Replace the indicator light.
The indicator light is not bright nor hot.	1.The power supply is abnormal and the power is not switched on。 2.The gear switch is out of order.	1.Check the power supply and the connection line to make the power supply normal. 2.Replace gear switch failure.

The above failure items are for reference only. If there is any fault, it should be stopped immediately and notify professional technical personnel to check and repair as soon as possible!